
PEE WEE'S
at the Point



2026 Function Compendium

Pee Wee's at the Point
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Introduction

Pee Wee's at the Point

At Pee Wee's at the Point, our team is dedicated to making your corporate event, function, or conference dinner both memorable and stress-free. This Compendium has been designed to showcase a variety of food and beverage packages that reflects the produce, climate, and multicultural influences of the Northern Territory.

Our menus are seasonal and changes to individual menu items may occur during the course of the year without notice. We are happy to discuss customised food and beverage packages to suit your individual needs, please feel free to discuss this with the Event Coordinator or Event Manager.

All function menus are based on alternate service and are complemented by a four-hour beverage package. For functions larger than 50 guests, we ask that organisers arrange allocated seating for all attendees, either per table or per individual seat. This ensures a smooth experience and helps us accommodate dietary requirements effectively.

Dietary requirements can be catered to with prior notice.

Should you have any further queries please don't hesitate to get in touch.

Sharon Kamber
Event Manager

Lily Matthews
Owner



Silver Function Package

Includes three courses (alternate service), four hour standard beverage package, white linen tablecloths & napkins

\$165.50pp

Fresh Baked Bread

Served for your table to share

Entrée

*** Please select 2 entrees from the list below – alternate service*

Confit Duck Salad

grilled pineapple, cashew slaw, crispy noodle, lime, chilli jam

Chilled Local Prawns

red papaya salsa, lime & avocado yogurt, taro crisps, sweet & sour pickled shallots and radishes

Green Ant Gin Cured Spanish Mackerel

ginger crème fraiche, salt baked beetroot carpaccio, caramelised pink grapefruit

Main Course

*** Please select 2 main courses from the list below – alternate service*

Macadamia Crusted NT Wild Caught Barramundi Fillet

romesco sauce, caramelised lemonade lime salsa verde, native thyme croquette

Montreal Spice Rubbed Pork Rib

onion soubise, crushed baby potatoes, sauteed pears, crackling, red wine jus

Confit Half Chicken

pommes puree, sauteed spinach, wild mushroom cream sauce, pinot and shallot compote

Pan Seared NT Snapper

15 hour potatoes, lemon aspen and dill cream, charred spring onion, caperberry relish

Dessert

*** Please select 2 desserts from the list below – alternate service*

Vanilla Crème Brûlée

pistachio shortbread, quandong & apple preserve

Desir Noir

dark chocolate delice, milk chocolate crèmeux, aerated white chocolate, cocoa nib tuile

Pineapple Lemon Clafoutis

pineapple curd, candied pineapple, puffed barley, rosé caviar, brown sugar crumble, vanilla chantilly

Cassava Cake

purple yam cream, coconut caramel, coconut biscuit, yam sponge, pandan pearls

Four Hour Standard Beverage Package

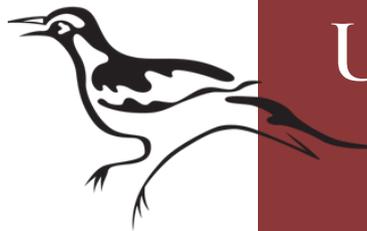
Pee Wee's Sparkling Brut

Pee Wee's Sauvignon Blanc & Pee Wee's Rosé & Pee Wee's Shiraz

Hahn Premium Light & Great Northern Super Crisp

Peroni Nastro Azzurro & Corona

Soft drinks & Juices



Package Upgrades & Additions

**** Upgrade to the Premium Beverage Package for additional \$7.50pp**

Pee Wee's Sparkling Brut
Pee Wee's Sauvignon Blanc & Pee Wee's Riesling
Pee Wee's Rosé & Pee Wee's Shiraz
Tread Softly Grenache
Hahn Premium Light & Great Northern Super Crisp
James Squires 150 Lashes, Peroni Nastro Azzurro & Corona
Soft drinks & Juices

**** Add ½ Hour Canapes for additional \$29.00pp**

TNT Trevally Ceviche with coconut, chilli lime & toasted coconut
Tempura Scallops with wasabi aioli
Balinese Beef Skewers with satay sauce
Tomato Galette with goats cheese, fried basil & vin cotto
Croc Pop Corn with red papaya salsa & pepperberry mayo

**** Add Cheese Platters for the table to share for an additional \$11.00pp**

Selection of fine Australian & International Cheese
Assorted accompaniments

**** Change the plated dessert to a Dessert Grazing Table for an additional \$8.00pp**

Chef's selection of Petit Pee Wee's desserts
Tropical Fruit Platters
Assorted Australian & International Cheese, served with crisp bread & condiments

**** Celebratory Cake**

Our in-house Pastry Chef offers Custom Cakes, designed to complement your function
Please see the Events Team for more information about prices & customisations

Gold Function Package

Includes three courses (alternate service), four hour standard beverage package, white linen tablecloths & napkins

\$175.00pp

Fresh Baked Bread

Served for your table to share

Entrée

*** Please select 2 entrees from the list below – alternate service*

Confit Duck Salad

grilled pineapple, cashew slaw, crispy noodle, lime, chilli jam

Green Ant Gin Cured Spanish Mackerel

ginger crème fraiche, salt baked beetroot carpaccio, caramelised pink grapefruit

Kangaroo Pastrami

buffalo mozzarella, black garlic, heirloom tomatoes, toasted focaccia, Illawarra plum glaze

Chilled Local Prawns

red papaya salsa, lime & avocado yogurt, taro crisps, sweet & sour pickled shallots and radishes

Main Course

*** Please select 2 main courses from the list below – alternate service*

Macadamia Crusted NT Wild Caught Barramundi Fillet

romesco sauce, caramelised lemonade lime salsa verde, native thyme croquette

Montreal Spice Rubbed Pork Rib

onion soubise, crushed baby potatoes, sauteed pears, crackling, red wine jus

Confit Half Chicken

pommes puree, sauteed spinach, wild mushroom cream sauce, pinot and shallot compote

Pan Seared NT Snapper

15 hour potatoes, lemon aspen and dill cream, charred spring onion, caperberry relish

Dessert

*** Please select 2 desserts from the list below – alternate service*

Vanilla Crème Brûlée

pistachio shortbread, quandong & apple preserve

Desir Noir

dark chocolate delice, milk chocolate crémeux, aerated white chocolate, cocoa nib tuile

Pineapple Lemon Clafoutis

pineapple curd, candied pineapple, puffed barley, rosé caviar, brown sugar crumble, vanilla chantilly

Cassava Cake

purple yam cream, coconut caramel, coconut biscuit, yam sponge, pandan pearls

Four Hour Standard Beverage Package

Pee Wee's Sparkling Brut

Pee Wee's Sauvignon Blanc & Pee Wee's Rosé & Pee Wee's Shiraz

Hahn Premium Light & Great Northern Super Crisp

Peroni Nastro Azzurro & Corona

Soft drinks & Juices



Package Upgrades & Additions

**** Upgrade to the Premium Beverage Package for additional \$7.50pp**

Pee Wee's Sparkling Brut
Pee Wee's Sauvignon Blanc & Pee Wee's Riesling
Pee Wee's Rosé & Pee Wee's Shiraz
Tread Softly Grenache
Hahn Premium Light & Great Northern Super Crisp
James Squires 150 Lashes, Peroni Nastro Azzurro & Corona
Soft drinks & Juices

**** Add ½ Hour Canapes for additional \$29.00pp**

NT Trevally Ceviche with coconut, chilli lime & toasted coconut
Tempura Scallops with wasabi aioli
Balinese Beef Skewers with satay sauce
Tomato Galette with goats cheese, fried basil & vin cotto
Croc Pop Corn with red papaya salsa & pepperberry mayo

**** Add Cheese Platters for the table to share for an additional \$11.00pp**

Selection of fine Australian & International Cheese
Assorted accompaniments

**** Change the plated dessert to a Dessert Grazing Table for an additional \$8.00pp**

Chef's selection of Petit Pee Wee's desserts
Tropical Fruit Platters
Assorted Australian & International Cheese, served with crisp bread & condiments

**** Celebratory Cake**

Our in-house Pastry Chef offers Custom Cakes, designed to complement your function
Please see the Events Team for more information about prices & customisations

Platinum Function Package

Includes four courses (alternate service), four hour premium beverage package, white linen tablecloths & napkins

\$215.50pp

Half Hour Canapés

NT Trevally Ceviche with coconut, chilli lime & toasted coconut
Tempura Scallops with wasabi aioli
Balinese Beef Skewers with satay sauce
Tomato Galette with goats cheese, fried basil & vin cotto
Croc Pop Corn with red papaya salsa & pepperberry mayo

Fresh Baked Bread

Served for your table to share

Entrée

*** Please select 3 entrees from the list below – alternate service*

Confit Duck Salad

grilled pineapple, cashew slaw, crispy noodle, lime, chilli jam

Green Ant Gin Cured Spanish Mackerel

ginger crème fraiche, salt baked beetroot carpaccio, caramelised pink grapefruit

Kangaroo Pastrami

buffalo mozzarella, black garlic, heirloom tomatoes, toasted focaccia, Illawarra plum glaze

Chilled Local Prawns

red papaya salsa, lime & avocado yogurt, taro crisps, sweet & sour pickled shallots and radishes

Salad of Calamari “Tagliatelle” & Seared Scallop Ceviche

citrus and coriander seed marinade, fennel, shallots, rouille and grilled ciabatta

Main Course

*** Please select 3 main courses from the list below – alternate service*

*** for groups over 100 guests, please select 2 main courses from the list below – alternate service*

Eye Fillet of Beef

potato dauphinoise, bone marrow butter, prosciutto wrapped asparagus, jus, pistou

Macadamia Crusted NT Wild Caught Barramundi Fillet

romesco sauce, caramelised lemonade lime salsa verde, native thyme croquette

Montreal Spice Rubbed Pork Rib

onion soubise, crushed baby potatoes, sauteed pears, crackling, red wine jus

Confit Half Chicken

pommes puree, sauteed spinach, wild mushroom cream sauce, pinot and shallot compote

Pan Seared NT Snapper

15 hour potatoes, lemon aspen and dill cream, charred spring onion, caperberry relish

Dessert

Individual Pee Wee’s Dessert Taste Plate, comprising:

Mini Crème Brûlée

pistachio shortbread, quandong & apple preserve

Desir Noir

dark chocolate delice, milk chocolate crémeux, aerated white chocolate, cocoa nib tuile

Cassava Cake

purple yam cream, coconut caramel, coconut biscuit, yam sponge, pandan pearls

Four Hour Standard Beverage Package

Pee Wee's Sparkling Brut

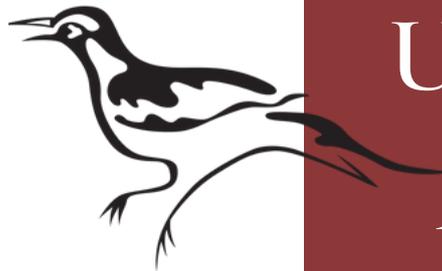
Pee Wee's Sauvignon Blanc & Pee Wee's Riesling

Pee Wee's Rosé & Pee Wee's Shiraz & Tread Softly Grenache

Hahn Premium Light & Great Northern Super Crisp

James Squires 150 Lashes, Peroni Nastro Azzurro & Corona

Soft drinks & Juices



Package Upgrades & Additions

**** Upgrade to a Five Hour Premium Beverage Package for additional \$7.50pp**

**** Add Cheese Platters for the table to share for an additional \$11.00pp**

Selection of fine Australian & International Cheese

Assorted accompaniments

**** Change the plated dessert to a Dessert Grazing Table for an additional \$8.00pp**

Chef's selection of Petit Pee Wee's desserts

Tropical Fruit Platters

Assorted Australian & International Cheese, served with crisp bread & condiments

**** Celebratory Cake**

Our in-house Pastry Chef offers Custom Cakes, designed to complement your function

Please see the Events Team for more information about prices & customisations

Taste of the Territory Package

Includes four courses (alternate service), four hour premium beverage package, white linen tablecloths & napkins

\$241.00pp

Welcome Cocktail

Outback Spritz

(A refreshing spritz that celebrates the wild side of Australia, native & vibrant Davidson Plum syrup mixed with Speargrass Vodka and a splash of Prosecco)

Half Hour Territory Inspired Canapes

Prawn Laksa Shooter

Pop Corn Crocodile with red papaya salsa & pepperleaf mayo

Kangaroo Pastrami with buffalo mozzarella & bush tomato jam

Gin Cured Spanish Mackerel, hibiscus & ginger dressing with taro crisp

Long Melon Fritter with chilli & desert lime yogurt

Fresh Baked Bread

Served for your table to share

Entrée

Individual Pee Wee's Taste Plate, comprising:

Saltbush and Lemon Myrtle Seared Emu Carpaccio

Illawarra plum reduction, Grana Padano, toasted macadamias

Pearl Meat Tataki

lemon aspen ponzu, pickled ginger, tomato and spring onion salad

NT Trevally Ceviche

coconut cream, lemon, lime and toasted coconut

Main Course

*** Please select 3 main courses from the list below – alternate service*

*** for groups over 100 guests, please select 2 main courses from the list below – alternate service*

Eye Fillet of Beef

potato dauphinoise, charred snake beans, wattleseed butter, red wine jus

Macadamia Crusted NT Wild Caught Barramundi Fillet

romesco sauce, native thyme croquette, caramelised lemonade lime salsa verde

Bush Spice Rubbed Pork Rib

curry leaf and turmeric crushed chats, sauteed greens, Riesling cream reduction, pickled pineapple, crackling

Coconut and Lemongrass Marinated NT Snapper

green paw paw salad with Nam Jim, lotus root chips, chilli jam, betel leaf

Coastal Rosemary and Pistachio crusted Lamb Rack

sweet potato fondant, pepperberry jus, goats curd and native mint peas

Dessert

Individual Pee Wee's Dessert Taste Plate, comprising:

Vanilla Bean and Coconut Pavlova

melon and lychee compote

Lemon Myrtle Panna Cotta

Davidson plum

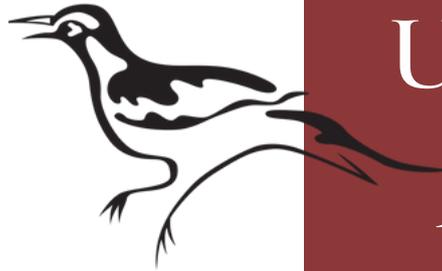
Pineapple & Lime Tart

speargrass gin jelly, charred limes

Four Hour Premium Beverage Package
O'Leary Walker Sparkling Pinot Chardonnay
Pee Wee's Sauvignon Blanc & Pee Wee's Riesling
Pee Wee's Rosé
Pee Wee's Grenache & Pee Wee's Shiraz
Hahn Premium Light & Great Northern Super Crisp
James Squires 150 Lashes, Peroni Nastro Azzurro & Corona
Soft drinks & Juices



Photo Credit: Peeples Photography



Package Upgrades & Additions

**** Upgrade to a Five Hour Premium Beverage Package for additional \$7.50pp**

**** Add Cheese Platters for the table to share for an additional \$11.00pp**

Selection of fine Australian & International Cheese
Assorted accompaniments

**** Change the plated dessert to a Territory-themed Dessert Grazing Table
for an additional \$8.00pp**

Chef's selection of Territory-themed Petit Pee Wee's desserts
Tropical Fruit Platters

Assorted Australian & International Cheese, served with crisp bread & condiments

**** Celebratory Cake**

Our in-house Pastry Chef offers Custom Cakes, designed to complement your function
Please see the Events Team for more information about prices & customisations

Ultimate Canapé Menu

*Includes canapés for two hours, dessert grazing table
Minimum 20 people required for this canapé package
Customised Canapé Packages also available on request.*

\$139.00pp

One Hour Canapés

Tempura Scallops with Wasabi Mayo
Smoked Duck with Fig & Fennel Paste
Flame Grilled Pepper, Cream Cheese & Prosciutto Bruschetta
Pea Hummus, Smoked Chilli Bean Tartine
Curry Cauliflower Fritters with Spicy Plum Sauce
Prawn Twisters with Mojo Sauce

One Hour Substantial Canapés

Tomato Galette with Goats Cheese, Fried Basil and Vincotto
Thai Fish Cakes with Rustic Asian Dressing
Pepperberry Seared Kangaroo on Croute with Wattleseed Béarnaise
Cuban Sliders with Swiss Cheese, Pickles & Rum Glazed Ham
Soft Shell Crab Bao Buns with Wasabi Aioli, Fresh Herbs & Pickled Cucumber
Balinese Beef Skewers with Peanut Sauce

Dessert Grazing Table

Chef's selection of Petit Pee Wee's desserts
Tropical Fruit Platters
Assorted Australian & International Cheese, served with crisp bread & condiments

****Please refer to the following two pages if you wish to change the above canapé selection***

**** Add a Four Hour Standard Beverage Package for \$62.50pp**

Pee Wee's Sparkling Brut
Pee Wee's Sauvignon Blanc & Pee Wee's Rosé & Pee Wee's Shiraz
Hahn Premium Light & Great Northern Super Crisp
Peroni Nastro Azzurro & Corona
Soft drinks & Juices

**** Celebratory Cake**

Our in-house Pastry Chef offers Custom Cakes, designed to complement your function
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Photo Credit: Psealms Photography

Canapés List

Comprehensive selection of our Standard and Substantial Canapés, available to personalise menus and packages

From the Sea

Tempura Scallops with wasabi mayo
Saltwater Barramundi kokonda with petit salsa of coriander, red onion & capsicum
Sesame Seared Tuna on wonton crisp with edamame puree
Lightly cured Tuna with shallot chilli crunch & soy sauce
Coconut Crusted Crocodile with outback chutney
Cured Salmon with pickled cucumber
Goldband Snapper Ceviche with pink grapefruit & cucumber salad
Thai Fish Cakes with charred pineapple salsa (SUB *)
Moreton Bay Bugtail & lemon myrtle tartlet
Prawn Twisters with mojo sauce
Prawn Fritters with chilli jam (SUB *)
Cowell Oysters with mignonette dressing (when in season)
Bloody Mary Oyster Shooters with celery salt (when in season)
NT Trevally Ceviche with coconut, chilli, lime, toasted coconut
Croc Pop Corn with red papaya salsa & pepperberry mayo
Crocodile Spring Roll with Davidson plum dipping sauce (SUB *)
Cold Smoked Pearl Meat Tartare, lemon myrtle sugar crust
Seared Pearl Meat with caprioska finger lime dressing
Barramundi Spring Roll with Kakadu plum sauce (SUB *)
Pearl Meat Tartare, Ikura Shoyu Zuke roe, pickled cucumber, tapioca crisp, wakame
Lightly Cured Pearl Meat with Nam Jim, betel leaf and coconut salad
Charred Asparagus Galette with Crimson snapper brandade, Grana Padano (SUB *)
Scallop Ceviche with wasabi yuzu dressing, confit lemon
Tea Smoked Mackerel with samphire, slow roasted heirloom tomatoes, vincotto
Fresh Territory Prawns wrapped in rice paper with soy dipping sauce (SUB *)
Salt & Pepper Prawn with chilli jam
Tempura Bugtails wrapped in nori
Tempura Soft Shell Mud Crab wrapped in nori and wakame
Wattleseed crumbed Barramundi with native mint & mango chutney
Spanish Mackerel gravlax with caperberries
Crispy salt and Native Pepperberry calamari
Territory Prawns cocooned in crispy egg noodle shell with nuoc cham (SUB *)

From the Land

Lamb Skewers with mint yoghurt (SUB *)
Balinese Beef Skewers with peanut sauce (SUB *)
Mushroom & Chorizo Tartlet
Saltbush Chicken Croquettes with soffrito sauce (SUB *)



Photo Credit: Jaanne Cook Photography



Photo Credit: Psealms Photography



Photo Credit: Psealms Photography

Canapés List

Comprehensive selection of our Standard and Substantial Canapés, available to personalise menus and packages

Smoked Duck with fig & fennel paste
Pepperberry Seared Kangaroo on croute with wattleseed béarnaise
Beef Meatball with napolitana sauce
Pork & Veal meatballs with a creamy parmesan sauce
Pork Siu Mai with ginger soy dressing
Korean Style Braised Beef Brisket with steam bao bun, pickled vegetables (SUB *)
Pork Belly Bao Bun with gochujang mayo and pickled cucumber (SUB *)
Beef Slider with pickled cucumbers and Gochujang mayo (SUB *)
Pork & Scallop Spring Rolls with chilli jam
Vietnamese Pork Xiu-Mai with coriander
Pork Belly Croquette with cauliflower cream and raisin paste
Buffalo Sliders, caramelised onion and Swiss cheese with bush tomato chutney (SUB *)

Vegetarian

Crumbed Jalapenos stuffed with cream cheese with ranch dressing (SUB *)
Sweet Potato, caramelised onion, lentil & buffalo mozzarella empanadas with guacamole (SUB *)
Ricotta & Spinach Stuffed mushroom caps
Curry Cauliflower Fritters with plum sauce
House Made Falafels with spicy harissa & garlic sauce
Vietnamese Style Rice Paper Rolls with pickled vegetable, soy & chilli dipping sauce (SUB *)
Ricotta & Heirloom Tomato crostini
Mini Frittata with Grana Padano shard
Blue Cheese and pear puff
Quinoa with maple sweet potato, orange & vincotto
Artichoke, cherry tomato and feta tartlet
Filo & Haloumi Cigars
Feta, Zucchini & Olive Roulade drizzled with herb vinaigrette
Pea Hummus, smoked chilli bean tartine (SUB *)
Tomato Galette, goats cheese, fried basil, vincotto (SUB *)
Ricotta, Zucchini & Black Garlic Galette (SUB *)
Salt and Pepper Oyster Mushroom with nori aioli
Goats Cheese with confit garlic & tomato bruschetta (SUB *)
Truffle croquettes (SUB *)
Bocconcini with Roma tomato, sweet basil & balsamic glaze
Roast beets with harissa tahini and pink grapefruit

*Canapés that can be made substantial (SUB *)*

Additional Half Hour Canapés \$29.00 per person

(Pick 5 from the above list – one piece per person)

Additional One Hour Canapés \$52.50 per person

(Pick 6 from the above list - two pieces per person)



Beverage Packages



Photo Credit: Psealms Photography

Standard Beverage Package

Pee Wee's Sparkling Brut
Pee Wee's Sauvignon Blanc
Pee Wee's Rosé
Pee Wee's Shiraz
Hahn Premium Light
Great Northern Super Crisp
Peroni Nastro Azzurro
Corona
Soft drinks & Juices

Two Hour\$47.50 per person
Three Hour\$55.00 per person
Four Hour\$62.50 per person
Five Hour\$70.00 per person
Six Hours... .. \$77.50 per person

Premium Beverage Package

Pee Wee's Sparkling Brut
Pee Wee's Sauvignon Blanc
Pee Wee's Riesling
Pee Wee's Rosé
Pee Wee's Shiraz
Tread Softly Grenache
Hahn Premium Light
Great Northern Super Crisp
James Squires 150 Lashes
Peroni Nastro Azzurro
Corona
Soft drinks & Juices

Two Hour\$52.50 per person
Three Hour\$60.00 per person
Four Hour\$67.50 per person
Five Hour\$75.00 per person
Six Hours... ..\$82.50 per person

About Pee Wee's House Wines

Our Pee Wee's house wines are selected by our Bar Manager and Owners, chosen to pair beautifully with our menus. Please note that wine & beer options are subject to change and availability.

Please discuss with the Event Coordinator or Event Manager should you wish to change beer selection.





Additional Information



Minimum Spends

To book a Friday night event on Pee Wee's Lawns a minimum spend of \$11,500.00 (incl GST) is required on food and beverages. Please note this is not the price for sole use, only exclusive use of the lawns.

To book a Saturday night event on Pee Wee's Lawns a minimum spend of \$13,500.00 (incl GST) is required on food and beverages. A surcharge of 10% to the overall bill is additional to the minimum spend. Please note this is not the price for sole use, only exclusive use of the lawns.

To book a Sunday night event at Pee Wee's please contact Sharon or Lily to discuss minimum spend requirements. A surcharge of 10% to the overall bill is additional to the minimum spend.

All minimum spend requirements can be negotiated Monday - Thursday, in the off peak season.

* Please note: the minimum spend requirements do not include a venue hire fee of \$750.00.

Sole Use of the Venue

Sole use of the entire venue (Monday- Thursday) for the night requires a minimum spend of \$19,900.00 (incl GST) on food and beverages. Venue hire fees are additional.

Sole use of the entire venue (Friday) for the night requires a minimum spend of \$22,500.00 (incl GST) on food and beverages. Venue hire fees are additional.

Sole use of the entire venue (Saturday) for the night requires a minimum spend of \$24,500.00 (incl GST) on food and beverages. A surcharge of 10% to the overall bill is additional to the minimum spend. Venue hire fees are additional.

Sole use of the entire venue (Sunday) for the night requires a minimum spend of \$21,500.00 (incl GST) on food and beverages. A surcharge of 10% to the overall bill is additional to the minimum spend. Venue hire fees are additional.

Sole use of the entire venue (Public Holidays) for the night requires a minimum spend of \$21,000 (incl GST) on food and beverages. A surcharge of 15% to the overall bill is additional to the minimum spend. Venue hire fees are additional.

Hire Fees & Function Areas

All functions held will incur a venue hire fee of \$750.00. This is charged to cover staff cost associated with set up and pack down. We are happy to arrange your function on our lawn area or the paved waterfront area overlooking the bay from late April to October, depending on the weather.

The lawn area can accommodate up to 350 people seated, and 400 for a cocktail style event.

The paved waterfront area can accommodate up to 150 people seated, and 200 people for a cocktail event.

The indoor area can accommodate up to 240 people seated, and 280 people for a cocktail event.

Sole Use of Site & Responsibility

As you are aware, Pee Wee's is a very large area. Please be aware that unless you request and pay for sole use of the site you will not have exclusive use of the complex. We will ensure that you have plenty of space and an area will be designated for your private use. Although all care is taken, Pee Wee's at the Point shall not be responsible for loss of or damage to property left on the premises prior to, during or after an event.

The client accepts financial responsibility for any damage to the venue, its fittings or equipment caused by the client's guests or by outside contractors engaged by the client prior to, during, or after the event.

Please advise all guests driving to the site for your Function that Pee Wee's gates are closed and locked following the end of your Function. If cars are left in Pee Wee's carpark, the gates will not be reopened until 9am the following business day. The gates may remain locked over Sundays, Mondays and Public Holidays limiting access to Pee Wee's Car Park. This does not affect cars parked on the roadside adjacent to Pee Wee's Car Park.

Reservations & Deposits

To confirm and secure your reservation a minimum deposit of \$5,000.00 will be required within 14 days of the initial booking. Please ensure you return your signed Terms and Conditions form, Code of Conduct, along with confirmation of your payment. If the deposit and form is not received within the specified time period, the initial reservation may be removed without further contact.

Terms & Conditions of Deposit - **Deposits are strictly non-refundable or transferable.**

Final Numbers, Dietary Requirements & Full Payment

Confirmation of final guest numbers is required at least 10 business days prior to the event.

Full payment is then required at least 5 business days prior.

Payment can be made by direct debit into our bank account, cash or credit card. Please note a 1.6% surcharge is applicable to Visa and MasterCard transactions. A 3% surcharge applies to Amex and Diners transactions.

Pee Wee's requires all Bar Tabs to be paid in advance, any difference outside of the minimum spend requirement will be refunded following your function. Pee Wee's also requires a credit card pre-authorisation to be given as a security bond for any damages on the night.

Every possible effort is taken to maintain prices, but these are subject to change to allow for market cost variations. The prices shown are inclusive of GST.

If your dietary requirement doesn't fit within the proposed menu, you may be served a generic dairy free, gluten free, nut free, vegan meal due to the difficulty in catering towards multiple individual requirements. Please discuss your dietary requirements with the Event Coordinator or Event Manager for any concerns.

All dietary requirements are required 10 business days prior to your Function.

Please note that whilst Pee Wee's will endeavour to accommodate all dietary requests, we cannot guarantee complete allergy-free meals due to the potential of trace allergens in the working environment and supplied ingredients.

Our kitchen handles common allergens, including (but not limited to) nuts, shellfish, gluten, dairy, and eggs. For guests with severe or anaphylactic allergies, we strongly recommend assessing your personal level of risk before consuming any food prepared on-site, as cross-contamination may occur despite our best efforts.

Guests with a severe (anaphylactic) allergy are required to inform the Event Coordinator or Event Manager in advance and carry their own EpiPen on the night. Depending on the specific allergen, we may be unable to accommodate certain anaphylactic allergies, and each request will be considered on a case-by-case basis.

For any dietary requirements or allergies not advised within the timeframe outlined in the terms and conditions, you acknowledge and accept that Pee Wee's at the Point may decide not to cater for these guests and holds no liability for allergic reactions or adverse outcomes resulting from these allergens.

Confirmation of the BEO, Floor Plan & Running Sheet

We will finalise your Banquet Event Order (BEO) along with your confirmed floor plan and running sheet at least 10 working days prior to your event. Your menu selection is required at least 21 days prior to your event. Please advise the Event Coordinator or Event Manager of any dietary requirements or allergies with regards to your guests at least 10 working days prior to your event. Last minute changes will try to be accommodated to the best of our abilities.

A signed copy of your Event Order and Floor Plan will be required as confirmation and acceptance of your event details.

It is your responsibility to supply and arrange any remaining set up that you may desire. This includes, but it not limited to: Dinner menus, seating name cards, welcome signing and seating charts, dancefloor speakers, AV and PA as needed.

Tables

Pee Wee's uses plastic topped rectangular trestle tables (2400mm x 700mm) which seats 8 people comfortably, with a maximum of 9. Alternately banquet round tables (1800mm) are available. Due to the larger size of our chairs, a seating maximum of 9 guests is advised.

Allocated seating

For any functions larger than 50 guests, we require organisers to arrange allocated seating for all guests. Guests can be allocated per table or per individual seat. This helps alleviate any confusion with regards to accommodating dietary requirements.

Children's Meals / Teen Meals

A Children's Package is available for \$65.00pp. This includes house baked bread, a main meal, plated dessert and soft drinks package for 5 hours. Teens are welcome to be included in the Adult Package, with a soft drink component only. Please discuss pricing with the Event Coordinator or Event Manager. Children must be supervised at all times, and it is your responsibility to ensure they do not consume alcohol.

Decorations

Pee Wee's does not take any responsibility in the organisation, set up or decoration of your table layout i.e: place cards, centrepieces, floral arrangements etc. Please be advised that Pee Wee's does not allow the use of metal/glitter/paper table scatters, rice, or paper confetti or any other non-native materials to be scattered on the tables or around the venue. Please speak to the Event Manager if you wish to have Sparklers at your event. As we are situated in a Nature Reserve, we must take into account our natural setting as well as the wildlife implications. Access to the venue on the day of your function will need to be discussed with the Event Manager.

Suppliers

All suppliers are required to contact the Event Coordinator or Event Manager at least 2 business days prior to your event to arrange access to the venue, or in regard to any set up requirements. Please provide your suppliers with a confirmed floor plan and seating plan to reduce any confusion on the day. Pee Wee's will not take responsibility for the setup of outside suppliers and/or decorations that you have organised.

Also, please advise all suppliers booked to bring all equipment necessary, such as power leads and power boards (must be tagged and tested), and any other necessary items.

Crew/ Supplier Meals

Crew Meals are available for a cost of \$65.00pp. This includes a main meal (based on your chosen main courses) and soft drinks for 5 hours. Please advise of any dietary requirements.

Event Set Up & Pack Down

Please ensure you and/or your chosen supplier(s) allocate enough time on the day of your event to allow for event set up requirements. Access to the venue on the day of your event will need to be discussed and confirmed with us.

Items and decorations are not to be hung from trees, branches, or lamp posts. Flowers or decorative items cannot be attached to any structure or plants. Use of pegs and spikes are not permitted due to underground irrigation.

Event pack down and collection of outside supplies and/or decorations is required at the conclusion of your event.

Please note that Pee Wee's has minimal storage facilities, please organise a colleague/relative or friend to remove all centre pieces from your table(s). Pee Wee's will not take responsibility for items left overnight at the venue. Unfortunately, Pee Wee's staff are unable to assist with the pack down of event decorations, ensure your suppliers/friends are aware of bump out times and the pack down requirements of your decorations.

Music

Please discuss music options with the Event Coordinator or Event Manager. Noise restrictions do apply to functions who do not take out sole use of the venue. These restrictions do apply until approximately 9:00pm, although this can be discussed on the night with the Restaurant Manager / Duty Manager.

All music is to finish at 12:00 midnight sharp. DJ's and musicians will need to provide their own equipment ie: table, leads, cloths.

Last Drinks

All good things must come to an end! Our bar closes at 12.00 midnight sharp, with last drinks called at 11:45pm. PeeWee's practices Responsible Service of Alcohol.

Code of Conduct

Pee Wee's at the Point endeavours to offer staff and guests a safe and comfortable environment. To maintain this environment throughout the complex we are committed to the responsible service of alcohol and have a House Management Policy, Code of Conduct and Management Plan supporting our commitment.

The vast majority of our guests are very considerate of their environment and fellow guests. On occasion however, some guests may over indulge and it may be necessary for staff to enforce policies such as the right to refuse service, in accordance with Liquor License Act of the property. If need be, eviction from the premises will occur as a last resort.

