

2024 WEDDING COMPENDIUM



Your wedding day is one of the most special days in your life, and the staff at Pee Wee's are committed to making your day truly memorable. The following compendium is designed to showcase a range of food and beverage packages that reflects the produce, climate and multiculturalism of the Northern Territory.

Our menus as 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.

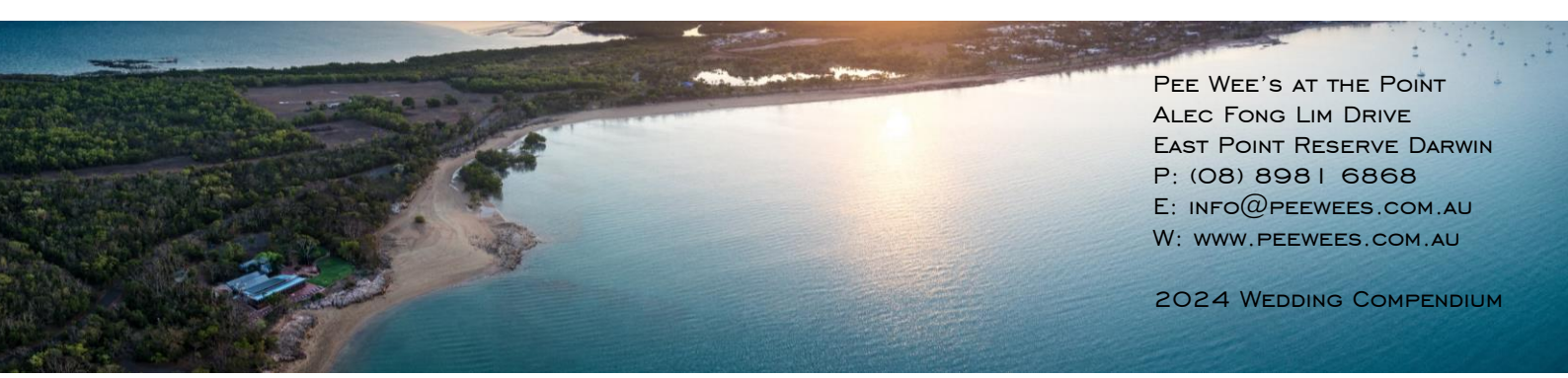
All wedding menus are based on alternate service, and complemented by a beverage package. Our Pee Wee's house wines are handpicked and sourced from various vineyards in South Australia.

Dietary requirements can be catered to with prior notice.

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

Samara Glazbrook
Event Manager

Lily Matthews
Owner



PEE WEE'S AT THE POINT
ALEC FONG LIM DRIVE
EAST POINT RESERVE DARWIN
P: (08) 898 1 6868
E: INFO@PEEWEEES.COM.AU
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Silver Wedding Package - \$171.50pp

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

Grazing Table

Breads & House Made Dips

Mediterranean Platters: Marinated Olives, Semi Dried Tomatoes, White Anchovies, Basil Pesto,

Pickled Octopus Salad with fennel & orange, Prosciutto, Assorted Antipasto

Charcuterie Platter: Salami, Sopressa, Smoked Ham, Cornichons, Pickled Onions, Pate, Marinated Feta, Mancego

Fresh Baked Bread

Served for your table to share

Entrée

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

Duck & Pistachio Terrine

Wrapped in prosciutto, Davidson plum chutney, garlic crostini

Spanish Mackerel Escabeche

Pickled onions & vegetables, basil pesto, rye toast

Blue Swimmer Crab Salad

Sweet potato vermicelli, slaw, edamame, peanuts, burnt pepper & coconut coulis

Main Course

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

Oven Baked Wild Caught NT Saltwater Barramundi

Macadamia nut, herb & lemon myrtle crusted fillet, potato croquette, sauce vierge, seasonal greens, caramelised zucchini cream

Pan Seared Chicken Breast

Stuffed with smoked garlic cream cheese, parmesan & spinach polenta, kohlrabi puree, confit lemon salsa

Grilled Pork Rib

Butternut rosti, pink pepper cream sauce, apple chutney, pumpkin seed dukkah, crackling

Dessert

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

Love, Chocolate

Chocolate torte, chocolate coconut mousse, chocolate shards, chocolate soil, caramelia cream, raspberry gel

Pee Wee's Signature Cassava Cake

Baked custard, mascarpone taro cream, pandan coconut cream, shaved palm sugar

Vanilla Bean Crème Brulee

Tropical compote, Pina Colada Dressing, Coconut and pistachio biscuit

Five Hour Standard Beverage Package

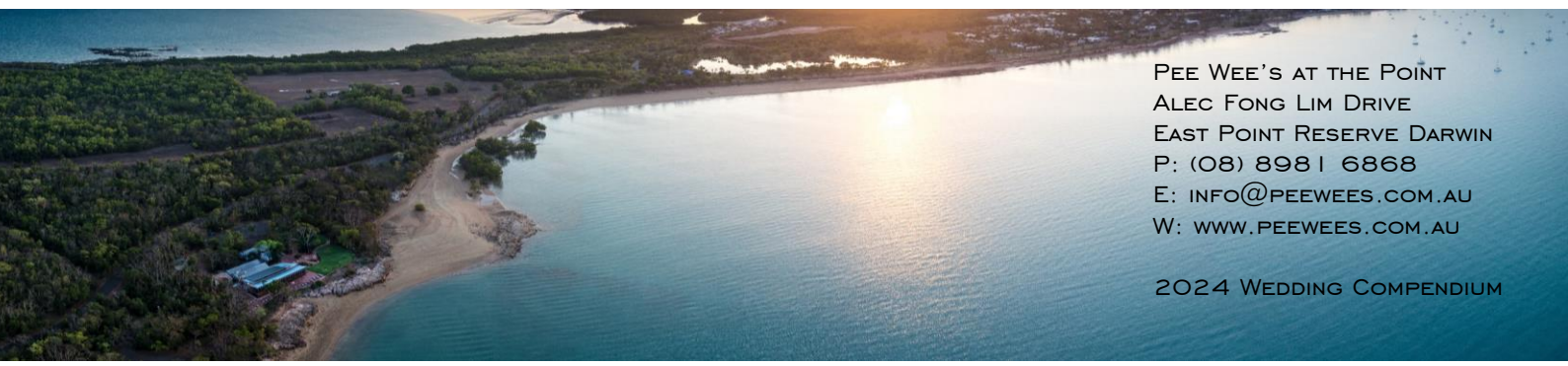
O'Leary Walker NV Pinot Chardonnay (Sparkling Wine)

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

Hahn Premium Light & Great Northern Super Crisp

Peroni Nastro & Corona

Soft drinks & Juices



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

O'Leary Walker NV Pinot Chardonnay (Sparkling Wine)

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

Pee Wee's Rose

Pee Wee's Grenache & Pee Wee's Shiraz

Hahn Premium Light & Great Northern Super Crisp

James Squires 150 Lashes, Peroni Nastro & Corona

Soft drinks & Juices

**** Add Cheese Platters for the table to share for additional \$12.50pp**

Assorted Australian & International Cheese

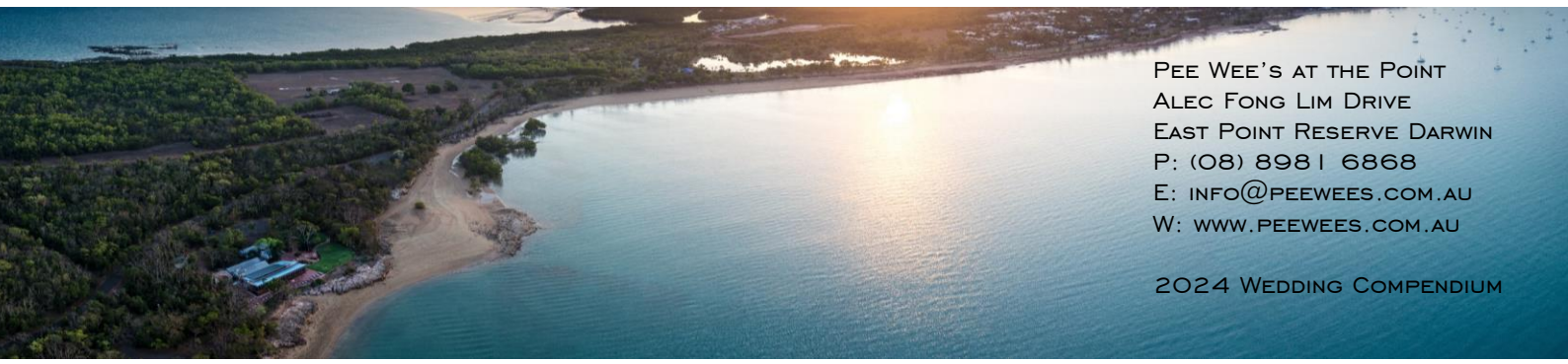
Served with condiments to complement the cheese

**** Change to a Dessert Grazing Table for additional \$12.50pp**

Chef's selection of Petit Pee Wee's desserts (selection of 3)

Tropical Fruit Platters

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



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Gold Wedding Package - \$181.50pp

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

45 minutes Canapés

*Tempura Scallops with wasabi mayo
Sesame Seared Tuna on wonton crisp with edamame puree
Pepperberry Seared Kangaroo on croute with wattleseed béarnaise
Feta, Zucchini & Olive Roulade drizzled with herb vinaigrette
Balinese Beef Skewers with peanut sauce*

OR

Grazing Table

*Breads & House Made Dips
Mediterranean Platters: Marinated Olives, Semi Dried Tomatoes, White Anchovies, Basil Pesto,
Pickled Octopus Salad with fennel & orange, Prosciutto, Assorted Antipasto
Charcuterie Platter: Salami, Sopressa, Smoked Ham, Cornichons, Pickled Onions, Pate, Marinated Feta, Manchego*

Fresh Baked Bread

Served for your table to share

Entrée

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

Duck & Pistachio Terrine

Wrapped in prosciutto, Davidson plum chutney, garlic crostini

Spanish Mackerel Escabeche

Pickled onions & vegetables, basil pesto, rye toast

Blue Swimmer Crab Salad

Sweet potato vermicelli, slaw, edamame, peanuts, burnt pepper & coconut coulis

Harissa Lamb Salad

Pearl cous-cous, dates & pecans, fried mint, tahini dressing, confit lemon zest

Local Prawn Salad

Salad of rocket & sesame soy cucumber, pickled radish, cassava cracker, coriander mayo

Main Course

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

Oven Baked Wild Caught NT Saltwater Barramundi

Macadamia nut, herb & lemon myrtle crusted fillet, potato croquette, sauce vierge, seasonal greens, caramelised zucchini cream

Pan Seared Chicken Breast

Stuffed with smoked garlic cream cheese, parmesan & spinach polenta, kohlrabi puree, confit lemon salsa

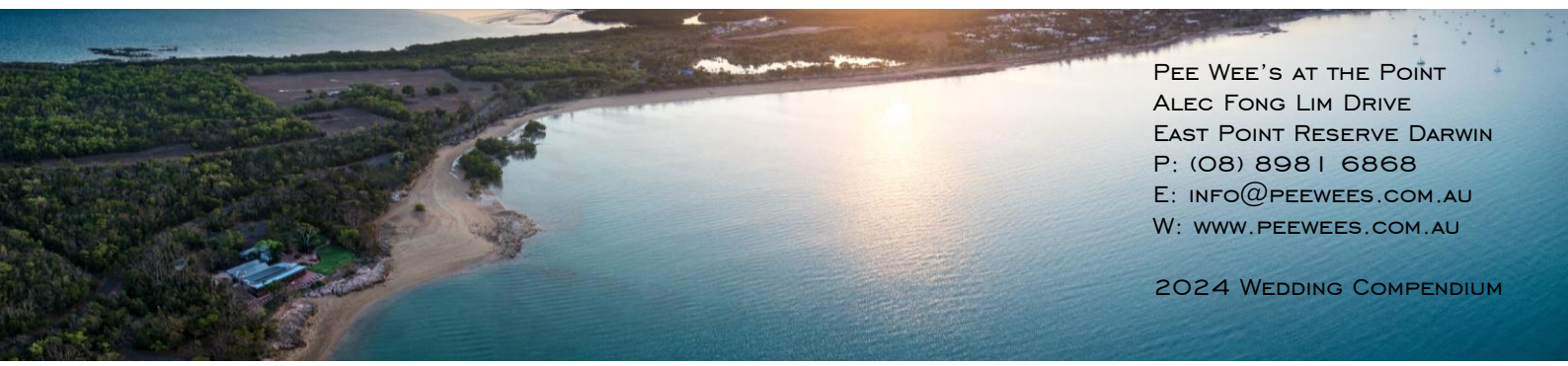
Grilled Pork Rib

Butternut rosti, pink pepper cream sauce, apple chutney, pumpkin seed dukkah, crackling

Pinnacle Eye Fillet Steak

Cooked medium rare – medium

Mushroom & parmesan crust, potato dauphinoise, garlic & onion soubise, prosciutto wrapped beans, jus



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Dessert

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

Love, Chocolate

Chocolate torte, chocolate coconut mousse, chocolate shards, chocolate soil, caramelia cream, raspberry gel

Pee Wee's Signature Cassava Cake

Baked custard, mascarpone taro cream, pandan coconut cream, shaved palm sugar

Vanilla Bean Crème Brûlée

Tropical compote, Pina Colada Dressing, Coconut and pistachio biscuit

Blood Orange Meringue Tart

Blood Orange, vanilla mascarpone, burnt orange, brown sugar crumble, blood orange curd syrup

Five Hour Standard Beverage Package

O'Leary Walker NV Pinot Chardonnay (Sparkling Wine)

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

Hahn Premium Light & Great Northern Super Crisp

Peroni Nastro & Corona

Soft drinks & Juices

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

O'Leary Walker NV Pinot Chardonnay (Sparkling Wine)

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

Pee Wee's Rose

Pee Wee's Grenache & Pee Wee's Shiraz

Hahn Premium Light & Great Northern Super Crisp

James Squires 150 Lashes, Peroni Nastro & Corona

Soft drinks & Juices

**** Add Cheese Platters for the table to share for additional \$12.50pp**

Assorted Australian & International cheese

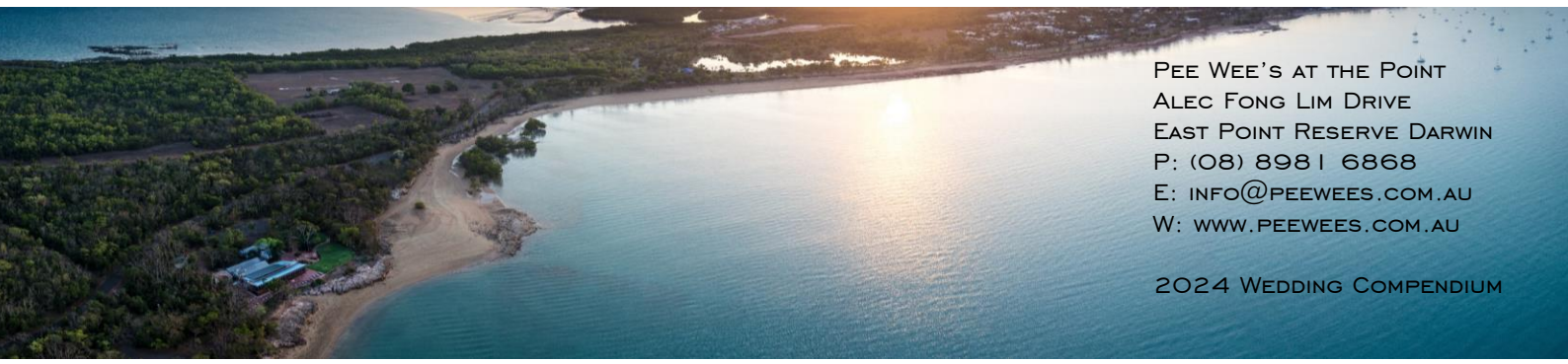
Crisp bread, citrus marmalade, rum marinated raisins

**** Change to a Dessert Grazing Table for additional \$12.50pp**

Chef's selection of Petit Pee Wee's desserts (selection of 3)

Tropical Fruit Platters

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



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Platinum Wedding Package - \$200.50pp

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

45 minutes Canapés

*Tempura Scallops with wasabi mayo
Sesame Seared Tuna on wonton crisp with edamame puree
Pepperberry Seared Kangaroo on croute with wattleseed béarnaise
Feta, Zucchini & Olive Roulade drizzled with herb vinaigrette
Balinese Beef Skewers with peanut sauce*

OR

Grazing Table

*Breads & House Made Dips
Mediterranean Platters: Marinated Olives, Semi Dried Tomatoes, White Anchovies, Basil Pesto,
Pickled Octopus Salad with fennel & orange, Prosciutto, Assorted Antipasto
Charcuterie Platter: Salami, Sopressa, Smoked Ham, Cornichons, Pickled Onions, Pate, Marinated Feta, Manchego*

Entrée

*** Please select 3 entrees from the list below – alternate service
** for groups over 100 guests, please select 2 entrees from the list below – alternate service*

Duck & Pistachio Terrine

Wrapped in prosciutto, Davidson plum chutney, garlic crostini

Spanish Mackerel Escabeche

Pickled onions & vegetables, basil pesto, rye toast

Blue Swimmer Crab Salad

Sweet potato vermicelli, slaw, edamame, peanuts, burnt pepper & coconut coulis

Harissa Lamb Salad

Pearl cous-cous, dates & pecans, fried mint, tahini dressing, confit lemon zest

Local Prawn Salad

Salad of rocket & sesame soy cucumber, pickled radish, cassava cracker, coriander mayo

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*

Oven Baked Wild Caught NT Saltwater Barramundi

Macadamia nut, herb & lemon myrtle crusted fillet, potato croquette, sauce vierge, seasonal greens, caramelised zucchini cream

Pan Seared Chicken Breast

Stuffed with smoked garlic cream cheese, parmesan & spinach polenta, kohlrabi puree, confit lemon salsa

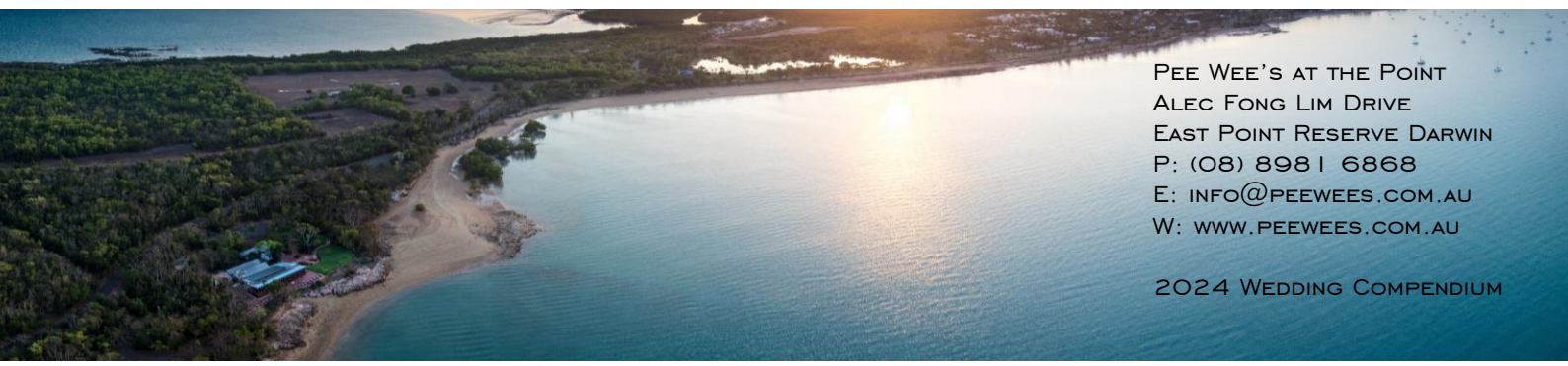
Grilled Pork Rib

Butternut rosti, pink pepper cream sauce, apple chutney, pumpkin seed dukkah, crackling

Pinnacle Eye Fillet Steak

Cooked medium rare – medium

Mushroom & parmesan crust, potato dauphinoise, garlic & onion soubise, prosciutto wrapped beans, jus



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Dessert

Individual Pee Wee's Dessert Taste Plate, comprising:

Love, Chocolate

Chocolate torte, chocolate coconut mousse, chocolate shards, chocolate soil, caramelia cream, raspberry gel

Pee Wee's Signature Cassava Cake

Baked custard, mascarpone taro cream, pandan coconut cream, shaved palm sugar

Blood Orange Meringue Tart

Blood Orange, vanilla mascarpone, burnt orange, brown sugar crumble, blood orange curd syrup

Five Hour Premium Beverage Package

O'Leary Walker NV Pinot Chardonnay (Sparkling Wine)

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

Pee Wee's Rose

Pee Wee's Grenache & Pee Wee's Shiraz

Hahn Premium Light & Great Northern Super Crisp

James Squires 150 Lashes, Peroni Nastro & Corona

Soft drinks & Juices

** Add Cheese Platters for the table to share for additional \$12.50pp

Assorted Australian & International Cheese

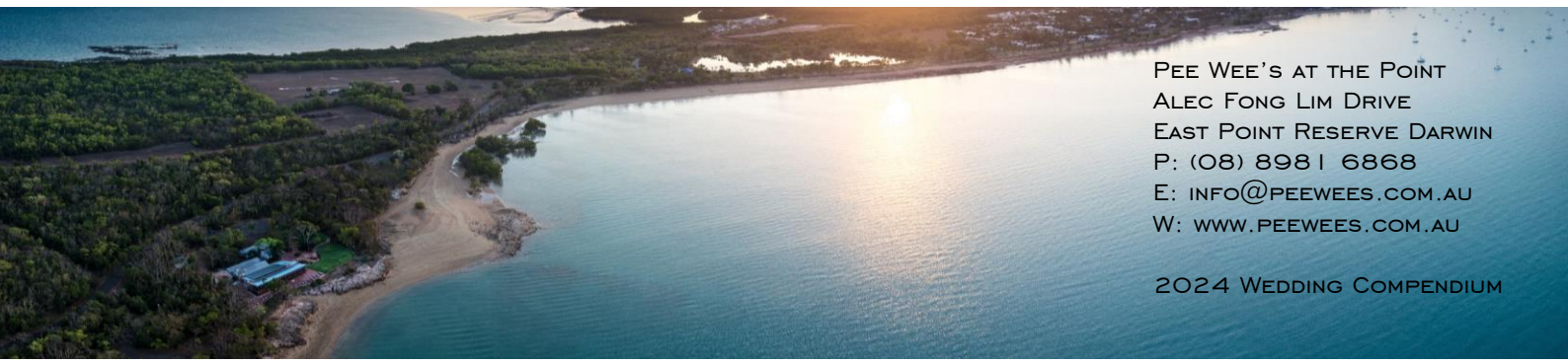
Crisp bread, citrus marmalade, rum marinated raisins

** Change to a Dessert Grazing Table for additional \$12.50pp

Chef's selection of Petit Pee Wee's desserts (selection of 3)

Tropical Fruit Platters

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



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Taste of the Territory Package - \$215.00pp

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

Welcome Cocktail

Kulbanyi Spritz

(Made with wild harvested Kulbanyi tea leaves sourced from Garrwa-Yanyuwa Aboriginal Country)

Half Hour Territory Inspired Canapes

Saltwater Barramundi Kokonda with petit salsa of coriander, red onion & capsicum

Chilled Local Prawns with chilli & kaffir lime dressing

Coconut Crusted Crocodile with outback chutney

Pepperberry Seared Kangaroo on croute with wattleseed béarnaise

Bush Tomato & Cream Cheese Stuffed Okra with salsa verde

Fresh Baked Bread

Served for your table to share

Entrée

Individual Pee Wee's Taste Plate, comprising:

Paspaley Pearl Meat Tartare

Salmon pearls, pickled cucumber, tapioca crisp, wakame

Peppered Buffalo Carpaccio

Buffalo milk blue cheese, riberry gel, crouton

Picked NT Mud Crab

Nam jim, betel leaf, coconut salad

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*

Oven Baked Wild Caught NT Saltwater Barramundi

Macadamia nut, herb & lemon myrtle crusted fillet, potato croquette, sauce vierge, seasonal greens, caramelised zucchini cream

Grilled Pork Rib

Butternut rosti, pink pepper cream sauce, apple & desert lime chutney, pumpkin seed dukkah, crackling

Native Bush Spiced Kangaroo Loin

Char grilled to Medium rare, fried parmesan polenta, celeriac cream, confit lemon salsa, jus

Pinnacle Grass Fed Eye Fillet Steak

Mushroom & parmesan crust, potato dauphinoise, garlic & onion soubise, prosciutto wrapped beans, jus

Seared Lamb Rack

Wild thyme & sandalwood crust, pickled zucchini, potato croquette, mint yoghurt jus

Dessert

Individual Pee Wee's Dessert Taste Plate, comprising:

Quandong Rhubarb Frangipane Tart

Vanilla mascarpone, sweet davidson plum dust, rosella flowers

Wattleseed & Espresso Panna Cotta

passionberry & muscat cream, crushed biscotti, cocoa nib tuile

Mango & Coconut Verrine

mango curd, pistachios, coconut marshmallow



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Four Hour Premium Beverage Package

O'Leary Walker NV Pinot Chardonnay (Sparkling Wine)

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

Pee Wee's Rose

Pee Wee's Grenache & Pee Wee's Shiraz

Hahn Premium Light & Great Northern Super Crisp

James Squires 150 Lashes, Peroni Nastro & Corona

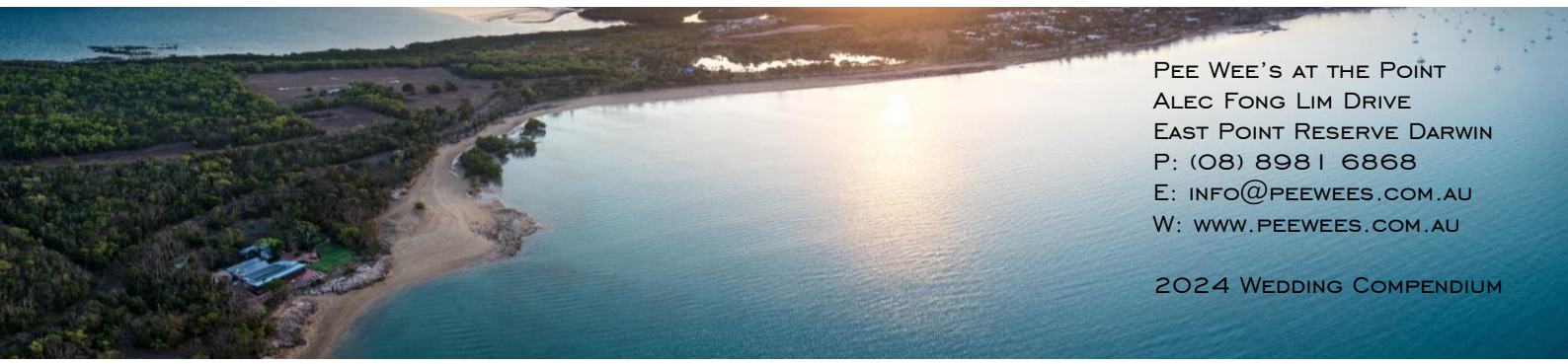
Soft drinks & Juices

**** Change to a Dessert Grazing Table for additional \$12.50pp**

Chef's selection of Petit Pee Wee's desserts (selection of 3)

Tropical Fruit Platters

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



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Ultimate Canapé Menu - \$127.50pp

Includes canapes for two hours, dessert grazing table # Minimum 20 people required for canape package#

One Hour Canape

*Tempura Scallops with wasabi mayo
Smoked Duck with Fig & Fennel Paste
Flame Grilled Pepper, Cream Cheese & Prosciutto Bruschetta
Ricotta & Spinach Stuffed Mushroom Caps
Curry Cauliflower Fritters with spicy plum sauce
Prawn Twisters with Mojo Sauce*

One Hour Substantial Canapes

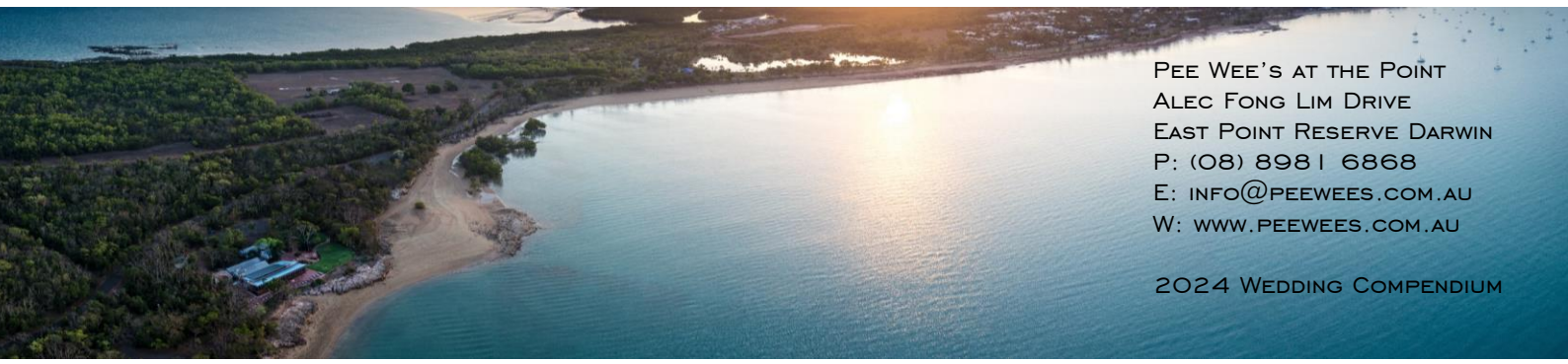
*Tomato Galette with goats cheese, fried basil and vincotto
Thai Fish Cakes with rustic Asian dressing
Pepperberry Seared Kangaroo on croute with wattleseed béarnaise
Cuban Sliders with swiss cheese, pickles & rum glazed ham
SSC Bao Buns with wasabi aioli, fresh herbs and pickled cucumber*

Dessert Grazing Table

*Chef's selection of Petit Pee Wee's desserts (selection of 3)
Tropical Fruit Platters
Assorted Australian & International Cheese, served with crisp bread & condiments*

**Add Four Hour Standard Beverage Package for \$57.50pp

*O'Leary Walker NV Pinot Chardonnay (Sparkling Wine)
Pee Wee's Sauvignon Blanc & Pee Wee's Rose & Pee Wee's Shiraz
Hahn Premium Light & Great Northern Super Crisp
Peroni Nastro & Corona
Soft drinks & Juices*



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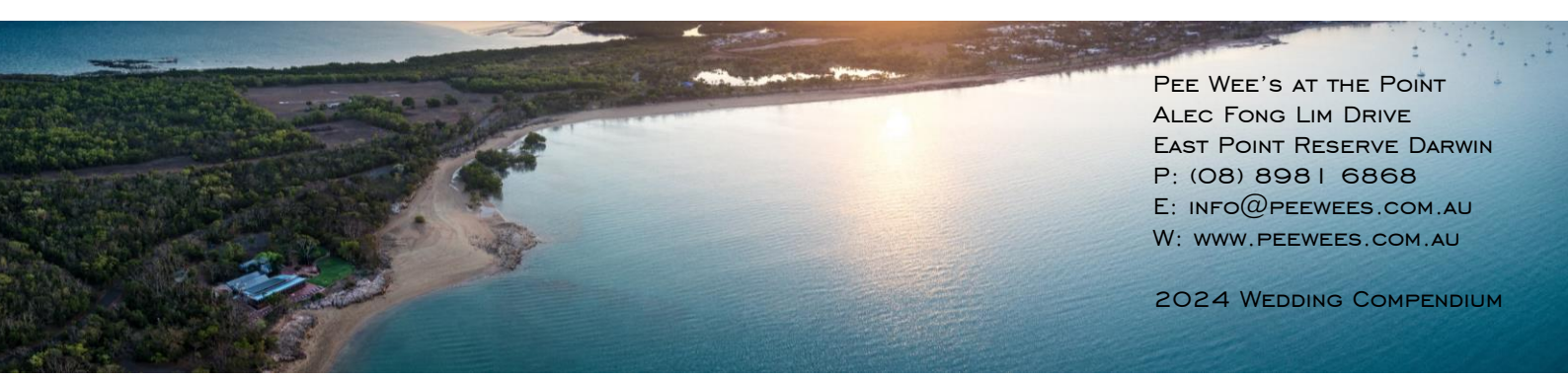
Canapé Menu

Standard Canapés

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
Moreton Bay Bugtail & Lemon myrtle tartlet
Prawn Twisters with mojo sauce
Prawn Fritters with chilli jam
Cowell Oysters with mignonette dressing (when in season)
Bloody Mary Oyster Shooters with celery salt (when in season)

Lamb Skewers with mint yoghurt
Balinese Beef Skewers with peanut sauce
Mushroom & Chorizo Tartlet
Flame Grilled Pepper, Cream Cheese & Prosciutto Bruschetta
Chicken Croquettes with soffrito sauce
Smoked Duck with fig & fennel paste
Pepperberry Seared Kangaroo on croute with wattleseed béarnaise
Beef Meatball with napolitana sauce
Pork Siu Mai with ginger soy dressing

Crumbed Jalapenos stuffed with cream cheese with ranch dressing
Sweet Potato, Caramelised Onion, Lentil & Buffalo Mozzarella Empanadas with guacamole
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
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



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Beverage Packages

Standard Beverage Package

O'Leary Walker NV Pinot Chardonnay (Sparkling Wine)
Pee Wee's Sauvignon Blanc & Pee Wee's Rose & Pee Wee's Shiraz
Hahn Premium Light & Great Northern Super Crisp
Peroni Nastro & Corona
Soft drinks & Juices

Two Hour \$45.00 per person
Three Hour \$50.00 per person
Four Hour \$57.50 per person
Five Hour \$65.00 per person
Six Hours... .. \$72.50 per person

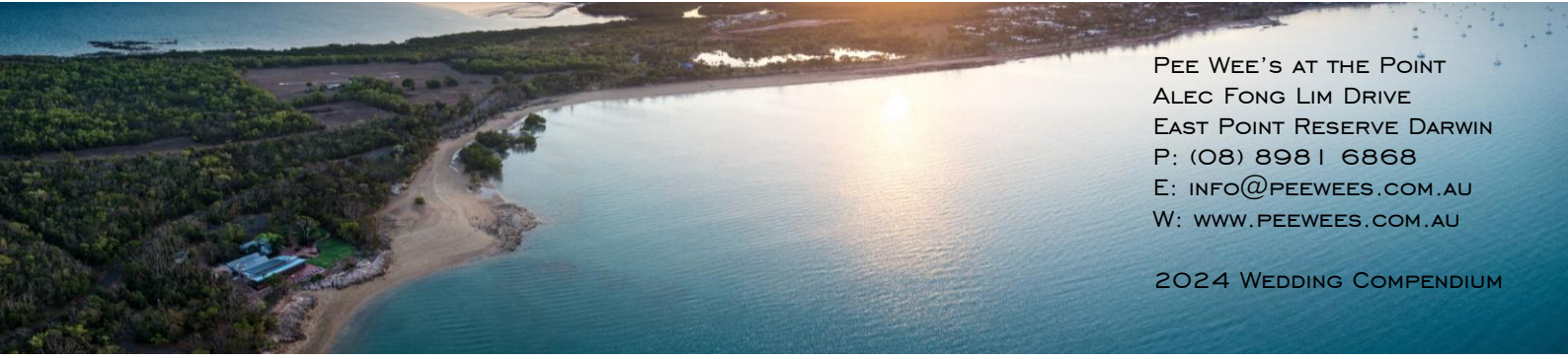
Premium Beverage Package

O'Leary Walker NV Pinot Chardonnay (Sparkling Wine)
Pee Wee's Sauvignon Blanc & Pee Wee's Riesling
Pee Wee's Rose
Pee Wee's Grenache & Pee Wee's Shiraz
Hahn Premium Light & Great Northern Super Crisp
James Squires 150 Lashes, Peroni Nastro & Corona
Soft drinks & Juices

Two Hour \$50.00 per person
Three Hour \$57.50 per person
Four Hour \$65.00 per person
Five Hour \$72.50 per person
Six Hours... .. \$80.00 per person

About Pee Wee's House Wines

Pee Wee's house wines are made by South Australian winemakers David O'Leary and Nick Walker from O'Leary Walker Wines, from grapes grown at their Clare Valley and Adelaide Hills vineyards.
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.



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Additional Information

Minimum Spends

To book a **Friday night** event on Pee Wee's Lawns a minimum spend of **\$10,900.00** (incl GST) is required on food and beverages. Please note this is not the price for sole use, only exclusive use of the lawn.

To book a **Saturday night** event on Pee Wee's Lawns a minimum spend of **\$12,900.00** (incl GST) is required on food and beverages. Please note this is not the price for sole use, only exclusive use of the lawn.

To book a **Sunday night** event at Pee Wee's please contact Samara or Lily to discuss minimum spend requirements.

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

* Please note: the minimum spend requirements does not include the venue hire fee of \$700.00.

Sole Use of the Venue

Sole use of the entire venue (Monday– Friday) for the night requires a minimum spend of **\$19,000.00** (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 **\$22,000.00** (incl GST) on food and beverages. Venue hire fees are additional.

Sole use of the entire venue (Sunday) for the night requires a minimum spend of **\$19,000.00** (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 **\$20,000.00** (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.

All minimum spend requirements are negotiable in the off peak season.

Venue Hire, Ceremony Fees & Function Areas

All functions held will incur a venue hire fee of \$700.00. 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.

If you choose to host your wedding ceremony at our venue, a \$800.00 fee is charged. This covers the setup of 40 chairs for the ceremony, a clothed signing table and water station for guests. We recommend the ceremony to begin no earlier than 4:30pm as the ceremony lawn area will still be in full sun before this time.

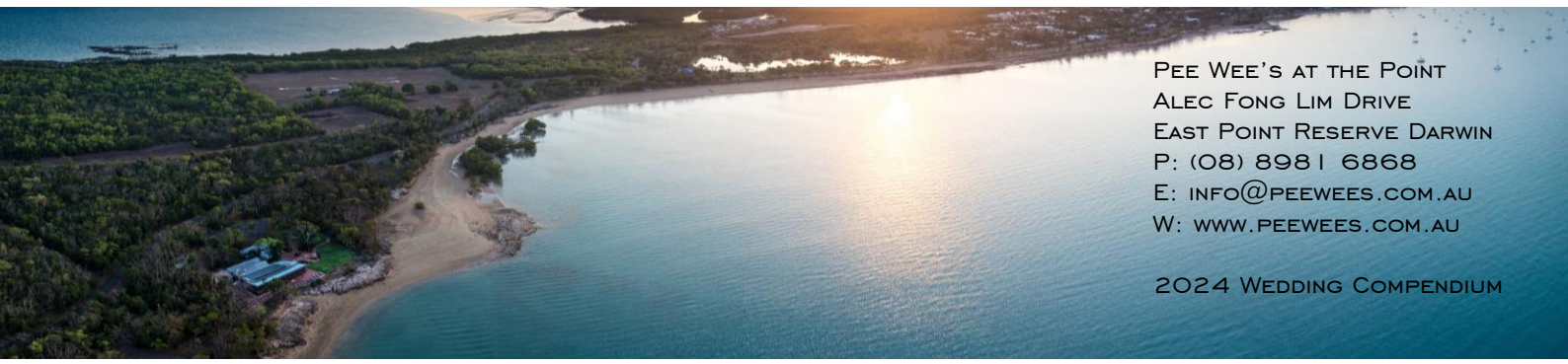
Should you need to host the ceremony at a time earlier than 4:30pm, an additional cost of \$500.00 per 30 minutes will apply. Please speak with our Event Coordinator or Event Manager to confirm pricing and availability.

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 the Pee Wee's gates are closed and locked following the end of your Function. If cars are left in the Pee Wee's carpark the gates will not be reopened until 10am the following business day, the gates may remain locked over Sundays, Mondays and Public Holidays limiting access to the Pee Wee's Car Park. This does not affect cars parked on the roadside adjacent to the Pee Wee's Car Park.



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Reservations & Deposits

To confirm and secure your reservation a minimum deposit of \$5,000.00 will be required within 7 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 transferrable.**

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 1.5% 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.

Confirmation of Event Order, 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.

Tables

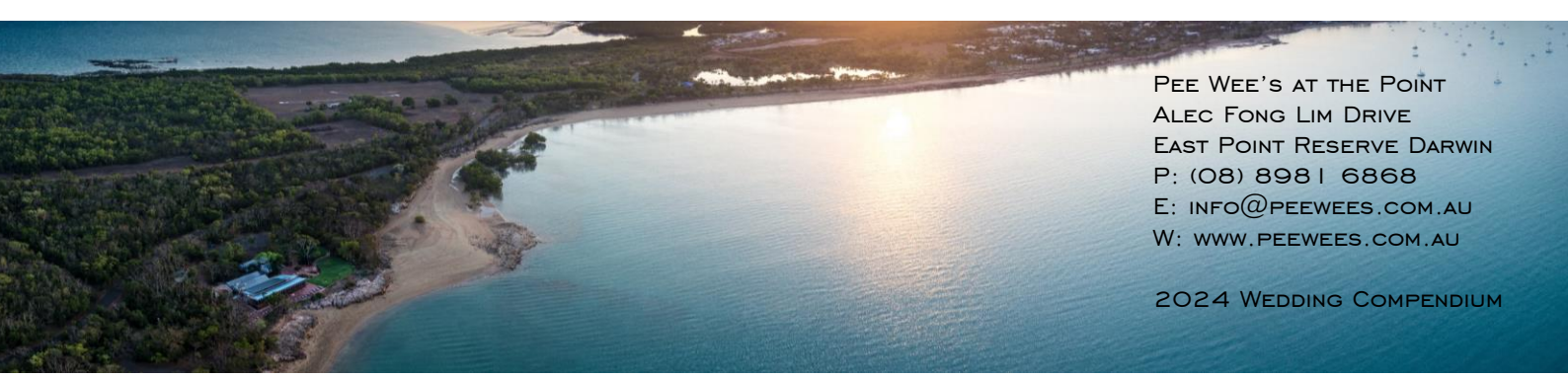
Pee Wee's uses plastic topped rectangular trestle tables (2400mm x 700mm) which seats 8 people comfortably, with a maximum of 9. Alternately banquet round tables (1800mm) are available. Due to the larger size of our chairs, a seating maximum of 9 guests is advised.

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.

Childrens Meals / Teen Meals

A Children's Package is available for \$60pp. This includes house baked bread, a main meal, plated dessert and soft drinks/juice package for 5 hours. Teens are welcome to be included in the Adult Package, with a soft drink/juice component only. Please discuss pricing with the Event Coordinator or Event Manager.



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Decorations

Pee Wee's does not take any responsibility in the organisation, set up or decoration of your table layout i.e: place cards, centerpieces, 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 regards 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 Meals

Crew Meals are available for a cost of \$60pp. This includes a main meal (based on your chosen main courses) and soft drinks/juice 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 prior.

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.

Wedding Favors and Gifts

Pee Wee's will provide a gift table for your function however we take no responsibility for the security of items left unattended. Pee Wee's will not take responsibility for any damage or loss to personal items before, during or after the event. This includes any such items in transit. It is recommended that all valuable items are removed from Pee Wee's at the conclusion of your function.

Due to our liquor license, we are unable to allow any form of alcoholic favors for guests.

Ceremony Confetti

Please be advised that Pee Wee's does not allow the use of rice/paper/glitter/paper poppers/smoke cannons/biodegradable confetti to be tossed or used during your Ceremony or Reception. If you wish to have confetti we do request a natural product i.e: fresh or dried leaves, fresh or dried florals are the only items used. As we are situated in a Nature Reserve, we must take into account our natural setting as well as the wildlife implications. A cleaning fee will apply if these requests are ignored.

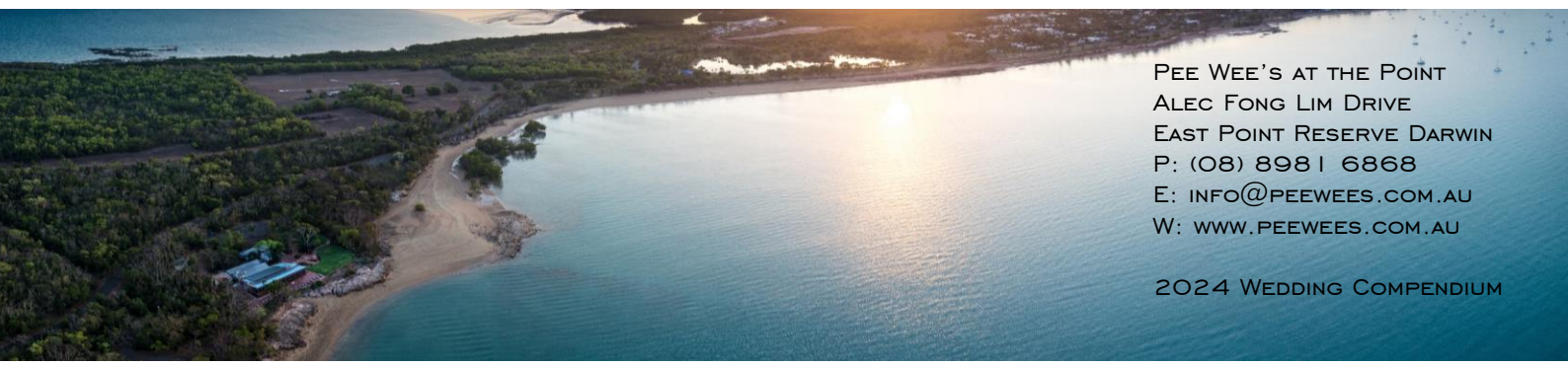
External Food and Beverage, including Wedding Cakes

In accordance with current licensing laws, no food or beverages may be brought or taken onto or taken away from Pee Wee's by anyone associated with your Wedding with the exception of your Wedding Cake.

All Wedding Cakes may only be delivered on the day of your Wedding and all Cakes, including toppers, bases, decorations, etc. are left on site at your own risk. Pee Wee's will not take responsibility to any damages of your Wedding Cake.

Pee Wee's can cut and serve your Wedding Cake for guests at an additional charge.

Due to the increase in the prevalence of Dietary Requirements, we now need a full list of ingredients from your cake supplier prior to your Wedding Day.



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Menu Tastings

Unfortunately, we are unable to offer personalised food tastings. You are welcome to book into our Lounge or A 'la Carte restaurant and sample the menu items available, which cross over into our Wedding Packages.

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.

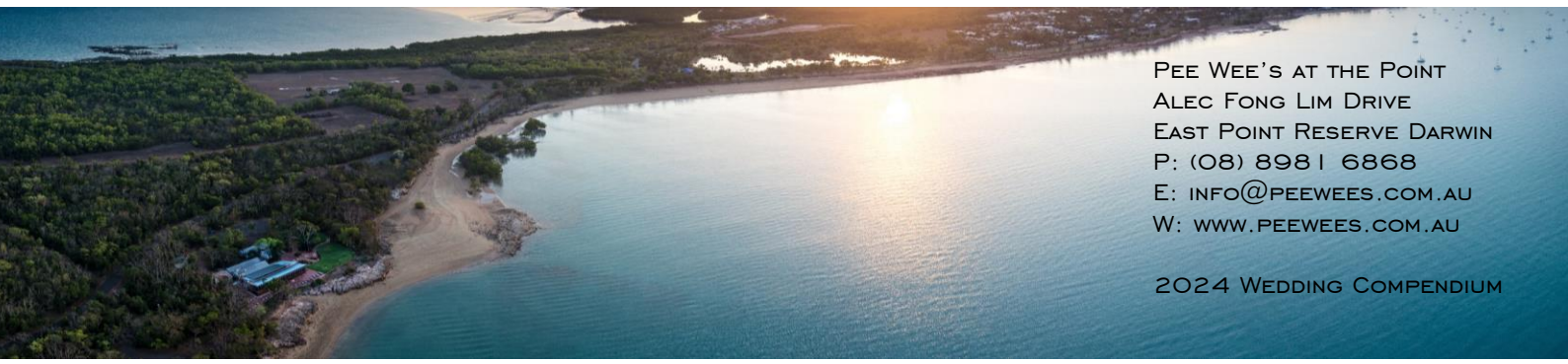
Last Drinks

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.



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