

2023 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 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 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
152 ALEC FONG LIM DRIVE
EAST POINT RESERVE DARWIN
P: (08) 898 1 6868
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2023 WEDDING COMPENDIUM

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Silver Wedding Package - \$169.00pp

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 Pastrami

Pistachio crumble, riberry coulis, celeriac remoulade, fennel lavosh

Lemon Aspen Cured Spanish Mackerel

Horse radish crème fraiche, pickled cucumber salad, orange segments, rye toast

Blue Swimmer Crab

Mustard panacotta, baby leaves, melba toast, herb oil

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, pepper coulis

Pan Seared Chicken Breast

Stuffed with smoked garlic cream cheese, potato terrine, squash veloute, sauteed chard, pan sauce

Grilled Pork Rib

Potato rosti, charred asparagus, mustard cream sauce, fennel and desert lime chutney, crackling

Dessert

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

Vahlrona Torte

Caraiibe 66% chocolate mousse, raspberry compote, hazelnut dacquoise, caramelia cream

Pee Wee's Signature Cassava Cake

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

Wattleseed & Espresso Panna Cotta

passionberry & muscat cream, crushed biscotti, cocoa nib tuile

Five Hour Standard Beverage Package

O'Leary Walker NV Pinot Noir 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 Noir 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 - \$179.00pp

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

45 minutes Canapés

Tempura Scallops with wasabi mayo
Lightly cured Tuna with shallot chilli crunch & soy sauce
Pepperberry Seared Kangaroo on croute with wattleseed béarnaise
Balinese Beef Skewers with peanut sauce
Feta, Zucchini & Olive Roulade drizzled with herb vinaigrette

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, Mancego

Fresh Baked Bread

Served for your table to share

Entrée

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

Duck Pastrami

Pistachio crumble, riberry coulis, celeriac remoulade, fennel lavosh

Blue Swimmer Crab

Mustard panacotta, baby leaves, melba toast, herb oil

Lemon Aspen Cured Spanish Mackerel

Horse radish crème fraiche, pickled cucumber salad, orange segments, rye toast

Seared Lamb Backstrap

Mixed beetroot salad, goats cheese mousse, vincotto

Local Prawn Salad

Baby leaves, soft herbs, lychee, nuoc mam dressing, fried shallots, crushed macadamia nuts

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, pepper coulis

Pan Seared Chicken Breast

Stuffed with smoked garlic cream cheese, potato terrine, squash veloute, sauteed chard, pan sauce

Grilled Pork Rib

Potato rosti, charred asparagus, mustard cream sauce, fennel and desert lime chutney, crackling

S.Kidman Eye Fillet Steak

Cooked medium rare – medium

Potato dauphinoise, onion soubise, mushroom and parmesan crust, prosciutto wrapped beans, jus

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Dessert

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

Vahlrona Torte

Caraiibe 66% chocolate mousse, raspberry compote, hazelnut dacquoise, caramelia cream

Pee Wee's Signature Cassava Cake

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

Wattleseed & Espresso Panna Cotta

passionberry & muscat cream, crushed biscotti, cocoa nib tuile

Vanilla Crème Brulee

Tropical compote, ginger biscuit

Five Hour Standard Beverage Package

O'Leary Walker NV Pinot Noir 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 Noir 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 - \$198.00pp

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

45 minutes Canapés

Tempura Scallops with wasabi mayo

Lightly cured Tuna with shallot chilli crunch & soy sauce

Pepperberry Seared Kangaroo on croute with wattleseed béarnaise

Balinese Beef Skewers with peanut sauce

Feta, Zucchini & Olive Roulade drizzled with herb vinaigrette

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, Mancego

Fresh Baked Bread

Served for your table to share

Entrée

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

Duck Pastrami

Pistachio crumble, riberry coulis, celeriac remoulade, fennel lavosh

Blue Swimmer Crab

Mustard panacotta, baby leaves, melba toast, herb oil

Lemon Aspen Cured Spanish Mackerel

Horse radish crème fraiche, pickled cucumber salad, orange segments, rye toast

Seared Lamb Backstrap

Mixed beetroot salad, goats cheese mousse, vincotto

Local Prawn Salad

Baby leaves, soft herbs, lychee, nuoc mam dressing, fried shallots, crushed macadamia nuts

Main Course

*** Please select 3 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, pepper coulis

Pan Seared Chicken Breast

Stuffed with smoked garlic cream cheese, potato terrine, squash veloute, sauteed chard, pan sauce

Grilled Pork Rib

Potato rosti, charred asparagus, mustard cream sauce, fennel and desert lime chutney, crackling

S.Kidman Eye Fillet Steak

Cooked medium rare – medium

Potato dauphinoise, onion soubise, mushroom and parmesan crust, prosciutto wrapped beans, jus

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Dessert

Individual Pee Wee's Dessert Taste Plate, comprising:

Vahlrona Torte

Caraïbe 66% chocolate mousse, raspberry compote, hazelnut dacquoise, caramelia cream

Pee Wee's Signature Cassava Cake

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

Wattleseed & Espresso Panna Cotta

passionberry & muscat cream, crushed biscotti, cocoa nib tuile

Five Hour Premium Beverage Package

O'Leary Walker NV Pinot Noir 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 - \$210.00pp

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

Welcome Cocktail

Ginger & Lemongrass Mojito

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:

Peppered Buffalo Carpaccio

Buffalo milk blue cheese, riberry gel, crouton

Lemon Aspen Vodka Cured Mackerel

Bunya nut pesto, buttermilk, soft herbs

Paspaley Pearl Meat Sashimi

Finger lime & chilli dressing

Main Course

*** Please select 3 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, pepper coulis

Grilled Pork Rib

Barbecued cabbage, pomme puree, crackling, pink & green peppercorn reduction, pear & desert lime chutney

Grilled Kangaroo Loin

Spiced with mountain pepper & aniseed myrtle, wild thyme rosti, warrigal spinach, rosella jam

S.Kidman Eye Fillet Steak

Cooked medium rare – medium, confit potatoes, garlic braised leeks, romesco, 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 Noir 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 - \$125.00pp

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

One Hour Canape

*Tempura Scallops with wasabi mayo
Lightly cured Tuna with shallot chilli crunch & soy sauce
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*

One Hour Substantial Canapes

*Prawn Twisters with Mojo Sauce
Thai Fish Cakes with rustic Asian dressing
Pepperberry Seared Kangaroo on croute with wattleseed béarnaise
Cuban Sliders with swiss cheese, pickles & rum glazed ham
Tempeh Bao Buns with pickled vegetables, fried tempeh, soft herbs, hoisin sauce, peanuts*

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 \$55.00pp

*O'Leary Walker NV Pinot Noir 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 rustic asian dressing
Moreton Bay Bugtail & Lemon myrtle tartlet
Prawn Twisters with mojo sauce
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 Noir 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 \$40.00 per person
Three Hour \$47.50 per person
Four Hour \$55.00 per person
Five Hour \$62.50 per person
Six Hours... .. \$70.00 per person

Premium Beverage Package

O'Leary Walker NV Pinot Noir 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 \$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

About Pee Wee's House Wines

Our Pee Wee's house wines are handpicked and sourced from various vineyards in South Australia.
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 at Pee Wee's (Lawns) a minimum spend of **\$10,500.00** (incl GST) is required on food and beverages. Please note this is not the price for sole use, only exclusive use of the lawn.

To book a **Saturday night** event at Pee Wee's (Lawns) a minimum spend of **\$12,500.00** (incl GST) is required on food and beverages. Please note this is not the price for sole use, only exclusive use of the lawn.

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

All minimum spend requirements are negotiable Monday – Thursday, and in the off peak season.

* Please note: the minimum spend requirements does not include the venue hire fee of \$700.00, or \$800.00 ceremony fee.

Sole Use of the Venue

Sole use of the entire venue (Monday – Friday) for the night requires a minimum spend of **\$18,500.00** (incl GST) on food and beverages. Venue hire and ceremony fees are additional.

Sole use of the entire venue (Saturday) for the night requires a minimum spend of **\$20,000.00** (incl GST) on food and beverages. Venue hire and ceremony fees are additional.

Sole use of the entire venue (Sunday) for the night requires a minimum spend of **\$18,500.00** (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 **\$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 overlooking the bay from late April to October, depending on the weather.

The lawn area can accommodate up to 400 people seated, and 450 for a cocktail style event.

The indoor area can accommodate up to 240 people seated, and 300 people for a cocktail event.

If you choose to host your wedding ceremony at the 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 an earlier time than 4:30pm, a surcharge may apply. Please speak with our Event Coordinator or Event Manager to confirm pricing and availability.

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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 business days prior to your event. Your menu selection is required at least 21 business 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 business days prior to your event. Last minute changes will try to be accommodated to the best of our abilities. A signed copy of the BEO and floor plan will be required as confirmation and acceptance of your event details.

External Food and Beverage

In accordance with current licensing laws, no food or beverage 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. Pee Wee's can cut and serve your Wedding Cake for guests at an additional charge.

Menu Tastings

Unfortunately, we are unable to offer food tastings, however you are welcome to dine in our restaurant, the food is similar and prepared by our chef who also does the weddings.

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 Coordinator or Event Manager if you wish to have Sparklers at your Wedding. 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 Coordinator or Event Manager.

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.

Tables

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

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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 questions. 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. Please ensure you entrust a relative or friend to oversee and check these details.

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.

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 9:30pm, 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.

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 function 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 evening.

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.

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.**



PEE WEE'S AT THE POINT
152 ALEC FONG LIM DRIVE
EAST POINT RESERVE DARWIN
P: (08) 898 1 6868
E: INFO@PEEWEEES.COM.AU
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2023 WEDDING COMPENDIUM



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.

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

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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