# PICNIC POINT

*where Toowoomba meets*

# Weddings

2012

Contact our Functions Team on 4631 5100

Cafe • Functions • Conferences • Weddings • Restaurant • Bar

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# Welcome note.

Congratulations on your engagement & thank you for selecting Picnic Point Toowoomba as the ideal location for your reception. We look forward to sharing with you our diverse range of Wedding Packages. We are more than happy to work with you to tailor an individual wedding package to your special requirements & needs.

Start by choosing the style of wedding you wish for – chic cocktail event, classic sit-down reception or traditional formal affair. Our comprehensive packages are priced from $65.50 per person. Beverage packages are additional, a minimum 3 hr standard beverage package is required.

At Picnic Point we are committed to quality & you can indulge your every sense - from our exquisite cuisine made on premise to our uncompromising level of service & distinctive style. Boasting light-filled function rooms & views over the stunning Lockyer Valley; Picnic Point is exceptional in every sense.

Our dedicated team is committed in their caring attention to detail – your detail – to help ensure your day is perfect.

*Picnic Point Events Team*

# Picnic Point Twilight Cocktail Wedding Package

*A four (4) hour wedding event including:*

Your selection of nine (9) savoury items from our gourmet hand-made canapés

Duo of dessert canapés

Freshly brewed coffee and premium teas

Room hire for four hours

Scattered tables and scattered seating

Chair covers with bands (white or black) for scattered seating

Large Candelabra with White Candles

White table linen

Fairy Lights to create the ambience for your evening

Lectern and microphone

Skirted Cake Table and Silver Cake Knife

Skirted Gift Table

Rose Garden for photographs

| | | *Mon-Sat* | *Sun* |
|---|---|---|---|
| **Panorama Room** | **(minimum 80 people)** | | |
| **Tabletop Room** | **(minimum 50 people)** | | |
| **The Cellar** | **(minimum 30 people)** | | |

**A minimum 3hr standard beverage package is required.**

*Prices apply from 01/01/2012 until 31/12/2012 inclusive. Please refer to Terms & Conditions.*

# Picnic Point Classic Wedding Package

*A five (5) hour package including:*

**Entrée, Main and Your Wedding Cake** served for dessert

Freshly brewed coffee and premium teas

Silver Candelabra with White Candles

White table linen and skirting for bridal table

Lectern and microphone

Room hire for five hours

Skirted Cake Table and Silver Cake Knife

Skirted gift table

Rose Garden for photographs

| | | *Mon-Sat* | *Sun* |
|---|---|---|---|
| **Panorama Room** | **(minimum 80 people)** | | |
| **Tabletop Room** | **(minimum 50 people)** | | |
| **The Cellar** | **(maximum 50 people)** | | |

**A minimum 3hr standard beverage package is required.**

*Prices apply from 01/01/2012 until 31/12/2012 inclusive. Please refer to Terms & Conditions.*

# Picnic Point Elegant Wedding Package

*A five (5) hour package including:*

**Your choice of three courses**

Hand made Canapés (Chef's Choice), Main Meal and Dessert
or
Entrée, Main and Dessert

Freshly brewed coffee and premium teas

Silver Candelabra with White Candles

White table linen and skirting for bridal table

Chair covers with bands (white or black)

Fairy Lights to create the ambience for your evening

Lectern and microphone

Room hire for five hours

Skirted Cake Table and Silver Cake Knife

Skirted gift table

Rose Garden for photographs

| | | *Mon-Sat* | *Sun* |
|---|---|---|---|
| **Panorama Room** | **(minimum 80 people)** | | |
| **Tabletop Room** | **(minimum 50 people)** | | |
| **The Cellar** | **(maximum 50 people)** | | |

**A minimum 3hr standard beverage package is required.**

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# Picnic Point Splendid Wedding Package

*A five (5) hour package including:*

**Four course menu**

Hand made Canapés (Chef's Choice),

Entrée, Main and Dessert

Freshly brewed coffee and premium teas

Chair covers with bands (white or black)

Fairy Lights to create the ambience for your evening

Silver Candelabra with White Candles

White table linen and skirting for bridal table

Lectern and microphone

Room hire for five hours

Skirted Cake Table and Silver Cake Knife

Skirted gift table

Rose garden for photographs

| | | *Mon-Sat* | *Sun* |
|---|---|---|---|
| **Panorama Room** | **(minimum 80 people)** | | |
| **Tabletop Room** | **(minimum 50 people)** | | |
| **The Cellar** | **(maximum 50 people)** | | |

**A minimum 3hr standard beverage package is required.**

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# Picnic Point Grand Wedding Package

*A five (5) hour package including:*

**Four course menu**

Hand made Canapés (your choice of four (4) from our listed selections), Entrée, Main and Dessert

Freshly brewed coffee and premium teas and **Petit Fours**

**French Champagne** served to the bridal table for the Toast

Chair covers with bands (white or black)

Fairy Lights to create an ambience for your evening

Silver Candelabra with White Candles

**Seasonal Floral arrangement** per table of 8 (or more guests)*

White table linen and skirting for bridal table

Silver or Gold table Heart Shaped Scatters

Easel & Frame for your Seating Plan

Lectern and microphone

Room hire for five hours

Skirted Cake Table and Silver Cake Knife

Skirted gift table

Rose garden for photographs

*Please indicate your colour request for Seasonal floral arrangements

| | | *Mon-Sat* | *Sun* |
|---|---|---|---|
| **Panorama Room** | **(minimum 80 people)** | | |
| **Tabletop Room** | **(minimum 50 people)** | | |
| **The Cellar** | **(maximum 50 people)** | | |

**A minimum 3hr standard beverage package is required.**

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# Cocktail Menu

Chicken, bacon & basil points
Seared scallops with ginger, chilli and coriander
Tasmanian smoked salmon with a lilliput caper & dill salsa
Buckweat blinis with chive crème fraiche & fresh salmon roe
Citrus cured snapper with chilli, coconut & lime
Balsamic pickled baby eggplant with olive tappenade
Assorted sushi with light soy dipping sauce
Fresh tiger prawns on baguette with guacomole
Chicken san choy bau

Whitebait fritters with herb aioli
Duck curry samosas with spiced tomato chutney
Thyme & onion quiche with kalamata olive tapenade *(v)*
Spiced beef empanadas with crème fraîche
Leek & peanut tarts with curried coconut cream *(v)*
Salt & pepper calamari with hand cut chips & lime aïoli
Peppered pork wonton
Mini shepherd's pie w/ tomato relish
Tandoori marinated chicken wrapped in filo
Olive, pepperoni, pesto & bocconcini pizzette
Beer battered barra with herb aïoli & homemade chips
Vegetable tempura w sesame and soy *(v)*
Panko crusted soft shelled crab with soy & ginger
Wagyu beef wrapped in nori & fried in tempura with light soy reduction

**Gourmet/Substantial Canapés (+$4.30pp)**

Mini Wagyu burger w/ béarnaise dressing
Beer battered prawns with herb aïoli & homemade chips
Wild mushroom risotto with crispy pancetta
Thai vegetable curry w/ rice
Moroccan style chicken w roasted almonds and couscous
Japanese crumbed lamb cutlet & roasted tomato relish

**Dessert Canapés**

Espresso mocha mousse in a short black cup
Mini french citron tarts with berry compote
Tiny strawberry frangipane tarts
Mini fudge brownies
Assorted mixed Petit Fours **(+$6.50pp)**

*Prices apply from 01/01/2012 until 31/12/2012 inclusive. Please refer to Terms & Conditions.*

# Menu

*Please choose 2 items for alternate service:*

## ENTREES

Spinach and ricotta ravioli w/ tomato peperonata & rocket pesto *V*

Confit of prawns, cherry tomatoes & chilli served with crispy rice noodles & an organic baby green & coriander salad *GF*

Tart of Beberé spiced roast duck, rocket & orange w/ truffle infused dressing

Smoked Salmon carpaccio w/ lemon pepper emulsion and a caper & cream cheese croute

Moroccan chicken w/ tomato infused cous cous salad & saffron aioli

Vanilla infused pumpkin soup drizzled with pumpkin seed oil *V GF*

Ginger & soy marinated beef roulade on Korean chapchae w/ toasted cashews

Vitello Tartufato – slow cooked veal loin (served cold) w/ creamy truffle sauce & a salad of apple & pumpkin *GF*

Cream of tomato & basil soup w/ crème fraiche & parmesan croutons *V*

Sweet soy and honey marinated double cooked pork belly w/ wilted Asian greens

Seared swordfish on warm Sicilian caponata, topped with olive tapenade *GF*

Wild Mushroom & roasted eggplant stack w/ basil pesto, rocket & parmesan *V GF*

## MAINS

Herb crusted roasted scotch fillet, w/potato & sundried tomato gratin, olive & caper jus, seasonal vegetables *GF*

Grilled eye fillet w/ sesame & soy jus, Wasabi infused mash and Asian greens

Classic beef fillet w/ béarnaise sauce, rosemary roasted potatoes & seasonal vegetables *GF*

Slow roasted lamb rump & minted beetroot w/ thyme & honey jus (or Lamb Fillet @ $5.00 extra pp)

Tandoori roasted chicken breast w/ potato & chickpea curry & steamed rice *GF*

Rosemary roasted chicken breast w/ mushroom cream sauce, Duchesse potato and seasonal vegetables

Baked Atlantic salmon w/ hollandaise, wilted spinach and pomme Anna *GF*

Seared Fish of the Day on risotto of dill & preserved lemon *GF*

Prosciutto wrapped pork fillet w/ creamed spinach & green peppercorn sauce

Char grilled pork cutlet w/ seeded mustard sauce, vegetables and sweet potato mash

*Desserts overleaf…*

# Dessert Menu

*Please choose 2 items for alternate service:*

## DESSERTS

Raspberry, almond and coconut tart w/ Caribbean rum anglaise

Flourless chocolate and hazelnut Baci w/ seasonal coulis *GF*

Cappuccino crème brûlée w/ cinnamon & pistachio biscotti

Warm chocolate pudding w/ mixed berry compote and Chantilly crème *GF*

Orange and almond Torte w/ lemon sorbet & Chantilly *GF*

Tartlet of mango mousse & white chocolate shavings served w/ crystallised mint jelly & mango sorbet

Classic tiramisu w/ Kahlua Sauce and pistachio biscotti

Warm sticky date pudding w/ butterscotch sauce and Chantilly

Individual mango and passionfruit cheesecake w/ seasonal coulis

Warm apple & rhubarb crumble w/ King Island cream

Ricotta & berry crepes au gratin w/ vanilla anglaise and seasonal coulis

Lemon meringue tart w/ leatherwood honey mousse

# Chef's Gourmet Buffet Selection

*Carved at the Buffet...*

**Dijon glazed leg ham**
**Sirloin of beef w/ kibbled pepper and thyme**

*Platters of...*

*Seared Atlantic salmon w/ herb oil & wild rocket*

*Tikka chicken breast w/ roasted bell pepper & fresh coriander*

*Sea salt and chilli squid on baby chard w/ lemon & lime*

*Hot Selection...*

*Moroccan lamb and saffron rice*

*Steamed seasonal greens*

*Traditional roasted vegetables*

*Fresh Salads...*

*Pesto potato*

*Marinated mushroom and garlic balsamic vinaigrette*

*Spiced garden green salad*

*Baby cos, shaved parmesan and rosemary croutons*

*Roasted butternut pumpkin and cashew*

***Array of condiments and accompaniments***

***House baked bread display***

*Desserts...*

**Served to the table alternately, please choose two (2)**
**from our Dessert options**

*From our tea and coffee station -*
*Freshly brewed coffee and premium teas*

**Add $15.00 per head to your chosen wedding package**

# Room Information

**Panorama Room**

Panoramic views over the Lockyer Valley.
The perfect choice for weddings.

**Tabletop Room**

A beautiful room with natural parkland views and fairy lit trees by night.

**Grand Vista**

Combination of all of the above rooms.

**Restaurant Terraced Garden** **$400.00**

Sandstone surrounded rose gardens with lush green lawn and spectacular valley views (includes skirted register table, 20 chairs & strip of red carpet)

**The Cellar***

An intimate space located upstairs adjacent to our restaurant.
A private dining or cocktail function space.
* Minimum of 30 people for The Cellar packages.

**Room Capacity** (maximum number)

| Room | Cocktail Party | Dinner |
|---|---|---|
| **Panorama Room** | 200 | 110-150 |
| **Tabletop Room** | 200 | 110-150 |
| **Grand Vista** | 600 | 400 |
| **The Cellar** | 60 | 50 |

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# Beverage Packages

*Bar closes at 11.30 pm with exit by midnight*
*Minimum 3hr standard beverage package is required.*

**Standard Beverage Package**

Draught Beer (XXXX Bitter, Gold & Hahn Premium Light); Bottled house red & white wine; Richmond Grove The Lone Fig Australian Champagne; soft drink & fresh orange juice

| | |
|---|---|
| 3 hour package | **$32.50pp** |
| 4 hour package | **$38.00pp** |
| 5 hour package | **$45.50pp** |

**Premium Wine Beverage Package**

*Please ask us for current wine selections for this package.*

Draught Beer (XXXX Bitter, Gold & Hahn Premium Light); soft drink & fresh orange juice

| | |
|---|---|
| 3 hour package | **$48.50pp** |
| 4 hour package | **$54.00pp** |
| 5 hour package | **$61.50pp** |

**Soft Drinks Package**

Fresh orange juice, soft drinks, non-alcoholic punch.

| | |
|---|---|
| 3 hour package | **$20.50pp** |
| 4 hour package | **$26.00pp** |
| 5 hour package | **$33.50pp** |

**Spirits**

Spirits may be purchased by cash bar on the night, or a TAB

**Package extensions**

To extend your function an hourly rate of **$5.00 per person per hour** or part thereof applies to cover staff & extended room hire.

***We are legally bound by Responsible Service of Alcohol guidelines.***

***A copy of our House policy regarding the service of alcohol is available on our website.***

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# More Information

**Menus**

Please let us know if you would like to create something different to our above listed menu. Maybe you have special dietary considerations or "must have" favourite foods.

***Winter Deals***

*We offer a winter discount of 5% of the full package per person price during June, July and the month of August. Please be advised that minimum numbers apply. Please ask for further information.*

**Wedding Cake**

Cake bags are to be supplied by the client if required. The bottom tier of the wedding cake, unless otherwise advised, will be sliced and served on a platter.

Please ensure your Cake Box is **labelled** and ask your cake decorator whether it may be placed in our cool room.

**Children and Band Meals**

Special meals for children under 12 are available @ $40.00 each. This consists of children's main meal, ice cream & soft drinks for duration of evening.

Meals for DJ's, bands & photographers are charged @ $40.00 each and consist of a main meal and soft drinks. The band meals are served after your guests have been served their meals. Alcoholic beverages for the band/DJ, unless otherwise advised, will be added to your account.

**Room Access**

**Whenever possible we will try to accommodate your room access requirements.** Please liaise with our wedding co-ordinator.

**Table Layout**

Tables seat a minimum of 8 and a maximum of 10 people. Our Wedding Co-ordinator will assist you with a floor plan to best suit your needs. A suggested table layout will be provided to you at our meeting prior to your Wedding.

**Place cards**

Once your table seating plan has been finalised, please group your place cards for each table together and place each table in a separate envelope. Indicate on each envelope the table number and the number of people seated at that table and the order that you wish them to be seated. Our staff will place the cards on the tables for you.

**Music**

DJs & Jukeboxes are welcome however we ask that you seek written permission from our Functions Manager should you wish to book a band as the noise level may impact on other bookings within the venue.

# So what do I need to do?

1. **Place a booking** – Tentative, to hold the date for seven days or with a **non-refundable** deposit to secure your date.

   Please read our **Terms & Conditions** for confirmation of booking requirements.

*When you have confirmed your booking…*

2. Contact our Wedding Co-ordinator **no less than 6 weeks prior** to your wedding and make an appointment to **select your menu** and finalise all arrangements including your table layout. You should allow approximately one hour for this appointment.

3. **Seven days prior** to your reception, we require the following details to be finalised:
   - **final** guest numbers
   - **full payment** of all package and sundry expenses

4. **One day prior** to your reception, we require the following details to be finalised:
   - seating / table plan
   - guest list by table number
   - guest and bridal party place cards
   - any other items being placed on the tables
     eg Sugar coated almonds, gifts, speciality chocolates, etc.

# *TERMS AND CONDITIONS*

### *TENTATIVE BOOKINGS*

A tentative booking will be held for a period of seven (7) days only. If another enquiry is made for the tentative booking date within the 7 days, we will endeavour to call you and offer you first choice.

### *CONFIRMATION/DEPOSIT*

A **non refundable** deposit of $1000.00 is required within fourteen (14) days of confirmation to secure booking. Cheques to be made payable to "Picnic Point Toowoomba". This amount will be credited to a master account in your name. Upon payment of your deposit you accept the terms and conditions of Picnic Point. Upon receipt of the deposit your event will be confirmed with Picnic Point. Credit card payments incur merchant fees.

### *A GUARANTEED FINAL NUMBER*

A guaranteed final number of guests attending the function are required seven days prior to the commencement of the function. This is the minimum number of guests for which you will be charged, whether or not they attend the function.

### *LOSS OR DAMAGE*

Loss or damage to the property, carpet, fixtures or fittings caused by the client, guests, agent or contractors before, during or after the function, will be the financial responsibility of the organiser and appropriate charges will apply.

### *ENTERTAINMENT*

The Management reserves the right to control the quality, style and volume of entertainment booked. Volume must not exceed 80 decibels and will be monitored. DJs & Jukeboxes are welcome however we ask that you seek written permission from our Functions Manager should you wish to book a band as the noise level may impact on other bookings within the venue and therefore permission must be sought.

### *INSURANCE*

Management accepts no responsibility for the loss, theft of, or damage to, organiser's or guest's property in the premises, prior to, during or after the function. We recommend organisers take out their own insurance.

### *MENU VARIATION/PRICE VARIATIONS*

A price increase by the CPI will be applicable every year on January 1st without notification. Whilst every possible effort is taken to maintain prices during the year, management reserves the right to increase prices with 3 months notice. Picnic Point Toowoomba reserves the right to adjust menus at any time due to market availability and seasonal variations. A **15% surcharge** will apply to food and beverages on any function conducted on a **gazetted Public Holiday**. All prices quoted herein are inclusive of GST.

### *ROOM CHANGES*

Management reserves the right to change a function room where it deems necessary. However every effort will be made to choose an alternative function room comparable to that originally chosen and to notify the organiser as soon as possible.

### *ALCOHOL/FOOD*

Alcohol and food may not be brought on to the premises of Picnic Point Toowoomba. Where your guests do not abide by this condition, Picnic Point reserves the right to confiscate this alcohol/food and levy a charge to the organizer, should it deem necessary. Picnic Point is bound by Responsible service of alcohol regulations & a copy of our house policy is available on our website. It is illegal to serve alcohol to (1) Intoxicated Patrons (2) Disorderly Patrons or (3) Patrons less than 18 years of age.

### *EXTRA TIME & OTHER FEES*

To extend your function an hourly rate of $5.00 per person per hour or part thereof applies and includes extended room hire & staff. Picnic Point Function Centre is licensed to midnight. Our function bar closes at 11.30pm for a strict midnight exit. Should you wish to keep the bar open until midnight a fee of $350.00 applies to cover staff penalties after midnight. There is a fee of $25.00 per hour if air conditioning is required prior to half an hour before advised start time of function.

### *MINIMUM NUMBERS*

Minimum numbers apply where and when stated to each room. The minimum number stated equates to the package booked and the minimum spend required when booking that room.

### *CONDUCT OF GUESTS*

Management reserves the right to remove any guest from the premise should we believe they are behaving in an unreasonable / unbecoming manner.

### *ACCOUNTS*

Our policy requires full payment of all charges prior to your reception. Payment is required seven (7) days prior to the event.
Credit card payments for the above portions can only are accepted if the merchant fee applicable is paid in addition to the final account.
(Merchant fees applicable - Visa, Bankcard & Mastercard credit cards = 1.1%; Diner's Club International and American Express cards = 3%)
Payment for any sundry charges is required at the conclusion of your reception. Payment will be accepted by cash, cheque or eftpos and for your convenience on the day payment via credit card will be accepted without merchant fees.

### *CLEANING*

Whilst normal cleaning is included in the room hire, should additional cleaning be required due to excessive mess an additional cleaning fee will be charged. No confetti or glitter is permitted on the grounds or within the facilities.

### *FUNCTION AGREEMENT*

Management will take all reasonable steps to ensure the conditions of this Agreement are observed, however, the complex will not be responsible if it is unable to carry out the terms of this Agreement due to circumstances beyond our control, i.e. Industrial action, Government intervention, Natural disasters etc. A signed copy of this agreement is required on confirmation of booking.

***Room Booked:*** _____ ***Date Booked:*** _____

***Print Name:*** _____

***Signature:*** _____ ***Date:*** _____/_____/_____

I, the above signed, on behalf of all parties connected with our wedding on the date listed on this page,
hereby acknowledge and agree to the above Terms and Conditions.

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