



Events, Weddings & Functions Celebration

Thank you for your enquiry about your function at Wilson's Boathouse

Wilson's Boathouse Manly Seafood Restaurant is one of Brisbane's leading local restaurants offering the finest seafood dining experience.

Our beautiful restaurant is perfect for all types of social gatherings including weddings, business function, birthday, family reunions and anniversary parties for lunch or dinner.

If you're looking for an elegant wedding venue or an intimate location, our stunning restaurant with panoramic views and exceptional customer service will make your occasion memorable & extra special.

For further information or/& on additional package options available you can contact the Manager on 07 3893 3586 or email on functions@wilsonsboathouse.com.au

WILSON'S MANLY
4 Trafalgar Street Manly QLD 4179
www.wilsonsboathouse.com.au



Events, Weddings & Functions - Lunch & Dinner Menus

Sit-Down Lunch or Dinner

Chef's selection 3 courses with 3 choices in each course 80.0 - Up to 30 persons or sole use
Menu is finalised one week before function

Up to 120 persons alternate drop

2 Course Lunch menu \$55.00 per person main & Dessert (Mon –Fri)

2 Course Lunch menu \$60.00 per person main & Dessert (Sat – Sun)

3 Course Lunch menu \$65.00 per person (Tue – Fri)

3 Course Lunch menu \$78.00 per person (Sat – Sun)

3 Course Dinner menu \$80.00 per person

Or

3 Canapes on arrival & 2 Course Main & Dessert \$80.00 per person

Cocktail Reception

2 hour stand-up event 40.0 per person - 4 Cold & 4 Hot Canapés selections

Add a fork dish 15.0 & Chef's sweet selection 6.0

3 hour stand-up event 55.0 per person - 6 Cold & 6 Hot Canapés selections

Add a fork dish 15.0 & Chef's sweet selection 6.0

4 hour stand-up event - 85.0 per person 6 cold & 6 Hot Canapés selections
Fork dish (choose 2 served 50/50) Cheese platter & Selection of 2 petits fours

Please contact the Functions Manager for pricing information suitable your budget
Menu selection will be sent with your inquiry - All prices are subject to change without notice

All menus are subject to market availability & you are welcome to make any changes on the menus prior to your event. Please note many of our dishes may contain nuts or traces of nuts, ensure you advise your event sales manager of your guests' food allergies or intolerances, for dairy or gluten free alternatives or if you have any other queries about the menu.

Please choose your menu from the followings

WILSON'S MANLY
4 Trafalgar Street Manly QLD 4179
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Event & Function Menu (sample)

Chef's selection 3 courses with 3 choices in each course, up to 30 persons

30 persons & more alternate drop

Menu

Baguette & Wilson's seaweed butter

First Course – (Chef's selection) Choice of

King prawn fresh cooked & avocado salad, tomato gazpacho
The sandcrab & spanner crab Lasagne with a creamy crustacean sauce
House cured salmon with dill & Sauvignon Blanc, baby cos, capers emulsion
Fresh spanner crab, crispy lettuce & avocado salad w tomato & lemon vinaigrette
Salt & pepper dusted calamari, rocket & diced Bintje potato, aioli
Warm tomato, caramelised onion & goat cheese tart, olive puree (V)
Moroccan fillet of lamb, chickpea & red peppers, rocket & tomato jus

Or

Chef's Centre Table - selection of 3 entrees

Main Course - Choice of

Oven roasted northern rivers veal fillet w potato, baby spinach & peas, shallot sauce
Pimentos dusted grain fed lamb sirloin w white bean & Greek vegetable, thyme jus
Market fish, asparagus, potato mousseline, crustacean beurre blanc
Black Angus beef tenderloin chargrilled, mushroom ragout, pomme frites & red wine jus
Free range chicken breast slow roasted with, beanettes, potato gratin & orange sauce
Duck confit, soft polenta, peas & lettuce. Vinegar & red wine jus

Desserts - Choice of

Two farmhouse cheese selection with lavosh and sourdough, apple & fig chutney
Crème brulee with vanilla bean, biscotti
Warm Chocolate brownie, vanilla bean ice cream, salted caramel sauce
Warm sticky date toffee pudding, butterscotch sauce, vanilla bean ice cream
Coconut & lemongrass panna cotta, poached pineapple & passion fruit sauce
Warm apple tart, vanilla bean ice cream & soft whipped cream

Coffee, tea & Wilson's Chocolate

Selection of teas & coffee \$5.00

For a Christmas functions add to your choices:

Roasted turkey breast w cranberries & red wine chutney, baby spinach & bintje potato, port wine jus
Christmas pudding w caramelised macadamia ice cream & vanilla & Rum sauce



Cocktail Function

Cold Canapés

Pacific oysters, lime & avruga caviar - Cured Petuna Ocean Trout "Tartine"
Beef tenderloin tartare on crisp bread - Ballotine of chicken w herb mayonnaise
Prosciutto tartlet & eggplant caviar - Tuna tataki with shallot, ginger and soy (spoon)
Fresh cooked King prawn on cucumber, spicy aioli (spoon) – House cured Salmon blinis, chive cream
Spoon of tangy apple w tartar of prawn & Thai chive

Vegetarian Options Entrees

Chilled Cauliflower custard Tartlet, & pecorino
Tartlet of walnut & apple Waldorf Style

Cocktail - Hot Canapés

Duck & veal fillet pithiviers (Pie) Lamb - Lemon thyme & mushroom tart
Pacific oysters with Champagne sabayon - Grilled lamb cutlet wrapped in prosciutto
Gougères (Chou pastry) w Snail & garlic butter - Chicken fillet skewer chargrilled, tarragon sauce
Crispy king prawns in Brik pastry w Saffron aioli - Tartlet w grilled scallop & chorizo, tomato & eggplant caviar
Chargrilled beef sirloin on brioche & béarnaise sauce

Vegetarian Options Entrees

Artichoke, red pepper frittata, spiced tomato fondue
Risotto croquettes with parsley and lemon
Tomato tart Tatin, w goat cheese & basil

Fork Dishes

Salt & pepper calamari, & crumbed whiting, aioli sauce
Whiting beer battered, chips & tartare sauce
Famous Crab lasagne w creamy crustacean sauce
Chicken & mushroom ragout Burgundy style w macaroni

Drinks Packages

Classic Beverage

3 hour 40.0 per person - Extra hour \$10.00

Silver Beverage

3 hour \$50.00 per person - Extra hour \$12.50

Premium Beverage wines

3 hour 60.0 per person Extra hour 15.0



WILSON'S BOATHOUSE MANLY TERMS AND CONDITIONS

All menus are subject to market availability & you are welcome to make any changes on the menus prior to your event.

Please note many of our dishes may contain nuts or traces of nuts, ensure you advise your event sales manager of your guests' food allergies or intolerances, for dairy or gluten free alternatives or if you have any other queries about the menu.

Function Packages are a set price and no other discounts or restaurants discount cards are applicable. Minimum spend or minimum numbers are required for sole use of the restaurant (see below)

Please note prices are valid until 30th June 2019.

MINIMUM GUEST REQUIREMENTS/ ROOM HIRE COMPONENT:

Room Hire charges apply should your final guest numbers not reach our minimum requirements.

Minimum guest requirement for Lunches:- 60 for sole use or minimum spends

Minimum guest requirement for Dinners:- 80 for sole use or minimum spends

Minimum guest requirement for Cocktail Receptions: up to 25 in bar area and 80 in the dining room or minimum charge

Please note that the above minimum spends are for use of the dining room only, please consult with the function manager for further information on minimum spends regarding the sole use of the dining room.

We reserve the right to require a minimum amount be spent depending on the area and time of the year for your function.

BOOKING AND CONFIRMATION:

Please fill in the booking form below sign to secure your event and confirm your function space.

DEPOSIT:

A deposit between \$200.00 & \$1000.00 (depending on size of the function) is required the day of your booking for more than 60 Days prior the function.

50% of the food component x the number of guests attending is required 30 days prior the function

50% of the food component x the number of guests attending is required 48 hours prior the function

PAYMENT:

Final payment must be made at the completion of the function. Please note that WILSON'S BOATHOUSE does not accept personal cheques as balance payment for the event. All prices are given as a guide only and vary according to the number of guests, date of the function and overall catering requirements.

CONFIRMING FINAL GUEST NUMBERS:

WILSON'S BOATHOUSE requires that final guest numbers be confirmed 48 hours prior to the function date. This number can be decreased or increased however the number confirmed at 48 hours prior is the minimum amount that will be charged, any increase to this minimum number must be paid for at the completion of the function.

HIRING OF EQUIPMENT / EXTRA REQUIREMENTS:

The client is responsible for any external hiring of equipment and is to be paid for by the client. Prices quoted do not include any floral or table decorations, music or entertainment, photography or audio-visual requirements. However, we can gladly assist you in recommending professionals to contact.

MUSIC/ENTERTAINMENT/NOISE LEVELS:

Regulations are in place with regards to noise levels, music and entertainment. We reserve the right to lower noise levels if it results in disturbing other restaurant patrons or residents.

FINISHING TIMES:

In accordance with the QLD Government Liquor Act 1992, all functions must finish at midnight. There are no more alcohol/drinks to be served past midnight. All guests must leave the premises by 12.30am. Lunch functions must finish at 3.30pm unless a prior arrangement has been made.

CLIENT RESPONSIBILITIES:

The client is expected to conduct their function in a legal and respectable manner and is responsible for the conduct of its guests and invitees. The client will be charged for any damage that occurs to the restaurant, the property or its staff. Please also note that in line with Australian legislation relating to responsible service of alcohol, WILSON'S BOATHOUSE staff and management reserve the right to terminate a function, refuse service to any guest deemed intoxicated, or take responsible action to assist any intoxicated guest from the premises.

CANCELLATION:

Any cancellations must be made in writing.

Cancellations received more than 60 days prior to the function date will receive a full refund.

Cancellations received more than 30 days prior to the function date will receive 50% of the deposit.

Cancellations made less than 30 days prior to the function date will not be entitled to a refund of the deposit. The client is responsible for delivery and collection of any external props/equipment. No food or beverage is permitted into the premises unless prior permission has been obtained.

RESTAURANT RIGHTS

We reserve the right to remove from the premises any person behaving in an irresponsible manner.

We assume no responsibility for the loss or damage to any property belonging to the client or their guest

Please go to the next page to fill out the Booking Form.



WILSON'S BOATHOUSE BOOKING FORM

I agree to the above terms & conditions.

Full Name: _____ Position: _____

Company/Function Name: _____

Address: _____

Phone Number: _____

Date of function: _____

Guests arrive: _____ AM / PM Guest Numbers: _____

Signature: _____

DEPOSIT AUTHORISATION

Type of card (Please Circle): AMEX VISA MASTERCARD DINERS

Name of cardholder: _____

Credit card number: _____

Expiry date: _____ Deposit amount: \$ _____

Four digit security code: (AMEX only) _____

Signature of cardholder: _____

