



Thank you for considering Pilu at Freshwater as the location for your forthcoming event.

Our beautifully restored restaurant situated on the shores of Freshwater Beach is the ideal location for any special occasion such as: weddings, Christmas parties, birthday celebrations, product launches, breakfast meetings, wine dinners and more.

Two private rooms are available. The Blue Room has its own private balcony overlooking the beach and can accommodate a maximum of 18 guests. For exclusive use a minimum spend of \$1,400 will apply.

Alternatively, the Garden Room accommodates up to 28 guests and has direct access to the terraced garden overlooking Freshwater Beach – ideal for pre-function cocktails and canapés. For exclusive use of the Garden Room a minimum spend of \$2,400 will apply.

The marquee is a covered area at the front of the restaurant in the garden. This area has capacity for 45 guests seated or up to 60 guests for cocktails and canapés and the minimum spend is \$3,500.

Please find included our standard dining package for groups of 10 or more. We can also arrange a specific menu to suit your needs and we cater for any special requests or meal requirements eg children, vegetarian, allergies etc. For groups greater than 28 guests, a selection of two meals per course will be served alternately. The Sardinian tasting menu is also available for groups of up to 28 guests.

Pilu at Freshwater is fully licensed and provides a large selection of Australian and Italian wines. Beverage packages are also available.

We require a deposit of \$15.00 per person to secure the booking. The final number accepted will be the number advised two days before the function date and will confirm the minimum number to be charged.

Please contact Angela Munday, Special Events Manager on 9938 3331 for any further information.

## Pilu at Freshwater - **GROUP MENU**

3 course menu \$95 per person

2 course menu \$78 per person

**Groups of 15 and over- 3 course option only.**

### **Primi - entrees**

Calamari fritti with lemon aioli dressing

De-boned quail wrapped in pancetta and stuffed with chicken livers, fennel and tarragon.

Squid ink macaroncini with Silver Lake smoked eel, squid and chives

Zucchini flowers filled with goat's cheese, walnuts and mixed herbs, lightly battered and fried (vegetarian)

Beef carpaccio, shaved Pecorino, dwarf truffled peaches and baby rocket

Baby octopus char grilled, Ligurian olives, semi dried tomatoes and radicchio

### **Secondi - mains**

Angus beef sirloin, char grilled. served sliced with rocket, shaved parmesan and lemon

Victorian lamb rump with eggplant caponata, lamb jus and crispy celery leaves

Oven roasted suckling pig with scented apple sauce (must be pre ordered)

Fish of the day

Ravioli of potato, mint and Pecorino served with butter, sage and a touch of black truffle (vegetarian)

Side dishes served with main courses

### **Dolci - dessert**

Vanilla bean pannacotta with abbamele

Amedei chocolate and hazelnut semifreddo with chocolate sorbet and caramelised hazelnuts

Almond torta with sheep's milk gelato and fresh berries

### **optional**

Antipasto platter \$16.00 per person

Canapés served before the meal \$16.00 per person

Mixed leaf salads \$10.00 each

Coffee or tea served with biscotti \$5.00 per person



at freshwater

## group booking confirmation form

please complete this form and fax back to us as CONFIRMATION of your booking.

FUNCTION DATE: \_\_\_\_\_

HOST: \_\_\_\_\_

CLIENT NAME: \_\_\_\_\_

TOTAL No. OF GUESTS: \_\_\_\_\_

ADDRESS: \_\_\_\_\_

ARRIVAL TIME: \_\_\_\_\_ SIT DOWN TIME: \_\_\_\_\_

TEL: \_\_\_\_\_

TYPE OF FUNCTION: \_\_\_\_\_

MOBILE: \_\_\_\_\_

EMAIL: \_\_\_\_\_

### Menu Selection

- \$78 two courses
- \$95 three courses
- \$105 Sardinian tasting menu
- \$155 Sardinian tasting menu with matching wines

Groups of 15 -28 are required to select 3 course option or Sardinian Tasting menu

Groups of 29 or greater are required to select an alternate service or 2 entrees, 2 main courses and 2 desserts, we regret we cannot offer a choice on the day

**Optional**  \$16 per person canapés on arrival

\$16 per person antipasto platters

\$10 each Mixed leaf salad

### Wine selection

to ensure availability for your function, wines must be pre-selected one week in advance

Sparkling \_\_\_\_\_

Red \_\_\_\_\_

White \_\_\_\_\_

Beer \_\_\_\_\_ Mineral water / tap water \_\_\_\_\_

Others \_\_\_\_\_

SPECIAL NOTES i.e.

No. of suckling pig required \_\_\_\_\_

Vegetarian/special diet *please let us know your requirements and we will do our best to meet your needs*

\_\_\_\_\_

**Minimum spend requirements for private rooms**

'Blue Room' - for exclusive use a minimum spend of \$1,400 will apply.  
This room accommodates a maximum of 18 guests.

'Garden Room' - for exclusive use a minimum spend of \$2,400 will apply.  
This room accommodates a maximum of 28 guests.

'Outside marquee' - for exclusive use a minimum spend of \$3,500 will apply.  
This area accommodates a maximum of 45 seated guests or 60 standing.

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**Credit Card Details**

CARD HOLDERS NAME: \_\_\_\_\_ CARD TYPE: \_\_\_\_\_  
CARD NO: \_\_\_\_\_ EXPIRY DATE: \_\_\_\_\_

**Authorisation**

SIGNATURE: \_\_\_\_\_ DATE: \_\_\_\_\_

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**Terms & Conditions**

- 1) Bookings will be considered tentative until this form is completed, signed & faxed back to Pilu at Freshwater.
- 2) **A deposit of \$15 per person will be charged to your credit card, upon receipt of this form.**
- 3) This holding deposit will be charged as a cancellation fee should your booking be cancelled with less than 48 hours notice.
- 4) Cancellations received with less than 24 hours notice will also be charged the full food component.
- 5) Final numbers and menu choices must be confirmed 72 hours prior to your reservation.
- 6) All lunchtime functions must conclude by 4.30pm.
- 7) A **7% service charge** will be added to the final account. This service charge is not included in the minimum spend.
- 8) Charges apply for the full amount of the set menu based on final confirmed numbers.
- 9) We accept Mastercard and Visa, American Express and Diners.
- 10) Set menu prices are valid until 30<sup>th</sup> March 2010.