tides

Functions Brochure

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ABOUT US

Set directly opposite Caloundra's Bulcock Beach, Tides Waterfront Dining is perched above the Esplanade with sprawling 180-degree water views from the Pacific Ocean, down the picturesque sunsets over the Glass House Mountains. It truly is a magical spot that needs to be seen for yourself.

The interior has been elegantly styled with a coastal theme of white table linens, stacked stone bar and an open timber deck to relax on and enjoy the view.

Tides Waterfront Dining is located on the top floor on the corner of Minchinton Street and the Bulcock Beach Esplanade in Caloundra on the Sunshine Coast.

Catering for all sized events from 25 up to 100 guests, your function at Tides Waterfront Dining will be a truly unique occasion.

Offering a wide range of dishes to suit your style, we are focused on fresh seasonal ingredients, but are also uniquely flexible with regards to our menus. Nothing is too much trouble for our executive kitchen team, and we are always happy to accommodate different ideas as much as possible.

The following pages contain an overview of what we offer at Tides Waterfront Dining. If you have any questions or have specific requirements you would like for your event or function, please don't hesitate to ask.

We look forward to helping you create a truly memorable occasion.

The Events Team
Tides Waterfront Dining

PRIVATE FUNCTION SPACE

Tides Waterfront recommends exclusive use of the restaurant space to offer you the luxury and privacy your event deserves. Catering for any event style from an intimate degustation dinner for 25 guests, a 3-course meal for 80 or cocktail canapé function for up to 100 guests, the choice is yours. Exclusivity of the venue allows you the ability to tailor your event and menu to suit your unique palette and personality.

Due to the popular demand, there is a minimum charge incurred for hiring Tides Waterfront Dining for exclusive use. This charge includes:

- all consultations leading up to your event
- exclusive hire of the restaurant, staff & restaurant facilities
- personally, tailored menu and wine list
- use of audio equipment & cordless microphones
- dance floor area
- cake table & cake knife, linen tablecloths and napkins

SEMI-PRIVATE SPACE

Tides waterfront dining can offer our Minchinton Balcony as a semi-private hire for smaller functions whether it be a cocktail function for 40, sit down for 20 or small degustation for 15 guests, the choice is yours. This space is designed for your exclusive use and there is a minimum charge for the hire of the space. Please refer to our current groups brochure for sit down menu's and pricings.

CANAPE SELECTION

Cold:

- House cured salmon, avocado mousse
- Natural oysters
- Mooloolaba prawn rice paper rolls
- Peking duck crepes, hoisin, cucumber
- Tuna ceviche, wasabi mayo, puffed rice
- Crab rillette, chargrilled brioche
- Steak tartare, crostini
- Duck liver parfait, lavosh
- Semi dried tomato & goats cheese blini (V)
- Char grilled souvlaki bread, hummus & dukkha (V)

Hot:

- ½ Shell Hervey Bay scallops, salsa verde
- Bacon & brie tartlets
- Thyme & garlic chicken skewers
- Tempura prawns, soy & chilli dipping sauce
- Pulled pork tacos, bbq glaze & slaw
- Lamb kofta, sumac yogurt
- Southern fried chicken, chipotle mayo
- Tomato and cheddar tartlets (V)
- Mushroom & rosemary arancini, aioli (V)

Large Canapes (stand-up only):

- Penne Bolognaise
- Crumbed whiting, chips & lemon
- Beef sliders, cheese, pickles & tomato sauce
- Beef bourguignon, Paris mash
- Thai green chicken curry, jasmine rice
- Prawn, pea & lemon risotto
- Thai green vegetable curry, jasmine rice (V)
- Mixed mushroom & tarragon risotto (V)

Dessert Canapes (stand up only):

- Lemon meringue tarts
- Chocolate brownie, raspberry gel,
- Mini pavlovas
- Salted caramel tarts
- Churros, warm chocolate sauce
- Tides trio cheese selection, grapes, apple, dried fruit, nuts, lavosh, toasted sour dough & quince paste

ENTRÉE'S

Bread

House baked sour dough

- EVOO & balsamic
- whipped butter

Entrees

Coffin Bay oysters, natural, lemon

Hervey Bay scallops, pea puree, pancetta, watercress

Lamb shoulder, baba ghanoush, candy walnuts, puff pastry, parsley

Twice baked goats cheese soufflé, goats cheese mousse, pickled beetroot & spiced red wine reduction

Grilled Prawns, pea puree, pancetta, watercress

Roasted pumpkin and sage arancini, goats cheese mousse, pickled beetroot & spiced red wine reduction

Pork belly, cauliflower puree, hazelnut dukkha, pomegranate & mint

Seared duck breast, baba ghanoush, candy walnuts, puff pastry, parsley

Please note: our full a la carte menu is also available to select from. All items are subject to a seasonal change.

MAINS

Steak selection - all served with truffled potato dauphinoise, Portobello mushroom, carrot puree, spinach, jus

200g Eye Fillet

250g Sirloin

300g Rump

Fresh fish - all served with crab & bacon croquettes, fennel, tomato & chilli jam, asparagus & champagne sauce

Barramundi

Salmon

Lamb rump, sweet potato, garlic puree, caramelised onions, broccolini, Jus

Chicken Supreme, sweet potato, garlic puree, caramelised onions, broccolini, Jus

Grilled fish of the day, prawn, pea & lemon risotto

Vegetarian options:

Ratatouille tart, balsamic reduction, pesto, sweet potato chips

Summer vegetable linguine, zucchini, peas, asparagus, sugar snaps

Sides

Beer battered chips, aioli

Sweet potato mash, sweet potato chips, thyme

Steamed Broccolini, spiced nut crumble

Chef's garden salad, honey mustard dressing

We recommend you choose between 1 and 2 different side orders to be shared between the table. The numbers of side dishes will depend on your final numbers and will be allocated according to table size.

Most food allergies can be catered for. We will alter the selected dishes if possible, otherwise a separate dish will be chosen for the guest. Limits apply to the number of choices you can have. If need be, we will create a dish to accommodate several dietary requirements. Please note that dishes can be customised to suit your taste. We can easily change and adapt to your requirements, don't hesitate to ask for anything specific.

DESSERTS

Lemon Meringue Pie, raspberry sorbet

Dark chocolate brownie, peanut butter mousse, peanut praline, vanilla ice cream

Mango & coconut panna cotta, macadamia, honey and coconut granola

Strawberry & cracked pepper semi freddo, balsamic caramel & basil oil

Tides cheese selection (soft & hard), served with grapes, apple, dried fruit, nuts, lavosh, toasted sour dough & quince paste

Wedding cake service

You are welcome to provide a cake for your special occasion. Your cake will be sliced and served with fresh berries and sweetened Chantilly cream.
Please see pricing over on page 9.

DEGUSTATION DINNER

A menu designed for the avid food lover. Your choice of either five courses or for the true experience indulge in all seven courses. The courses are designed as follows:

Course 1 - Amuse Bouche – a duo of bite sized hors d'oeuvre to start the evening
Course 2 - Entrée
Course 3 - Entrée (*not included in 5 course*)
Course 4 - Main course
Course 5 - Main course
Course 6 - Dessert *(not included in 5 course*)
Course 7 - Dessert

You can create and design your degustation menu from our current a la carte menu. There is an option to pair wines with each course, if you so desire.
Please allow 2hours for the 5-course dinner and 3hours for the 7-course dinner.
Pricings highlighted on page 9.

GRAZING MENU

These dishes are designed for sharing. Select one style from each course which will be placed down the centre of the table to share.

ENTRÉE

Chef's tasting plate
A selection of tastes designed by our chef

Antipasto board
A variety of cured meats, pickles, vegetables, cheese, lavosh, bread & olives

MAIN

Seafood tower
A selection of fresh grilled, hot & cold seafood served with 2 sides of your choice from our current menu

Carnivore platter
A selection of chargrilled, roasted & fried meats served with accompanying sauces & 2 sides your choice from our current menu

Land & Sea
A combination of the seafood tower & carnivore platter served with accompanying sauces & 2 sides of your choice from our current menu

DESSERT

Chef's dessert board
A delicious selection of sweet treats to share

Cheese platter
A selection of 3 cheeses (soft, hard & blue) served with grapes, apple, dried fruit, nuts, lavosh, toasted sour dough & quince paste

Please note: any allergies, dietaries, vegetarian & vegan options will be provided separately and individualised. The whole event must have the same number of courses.

BEVERAGES

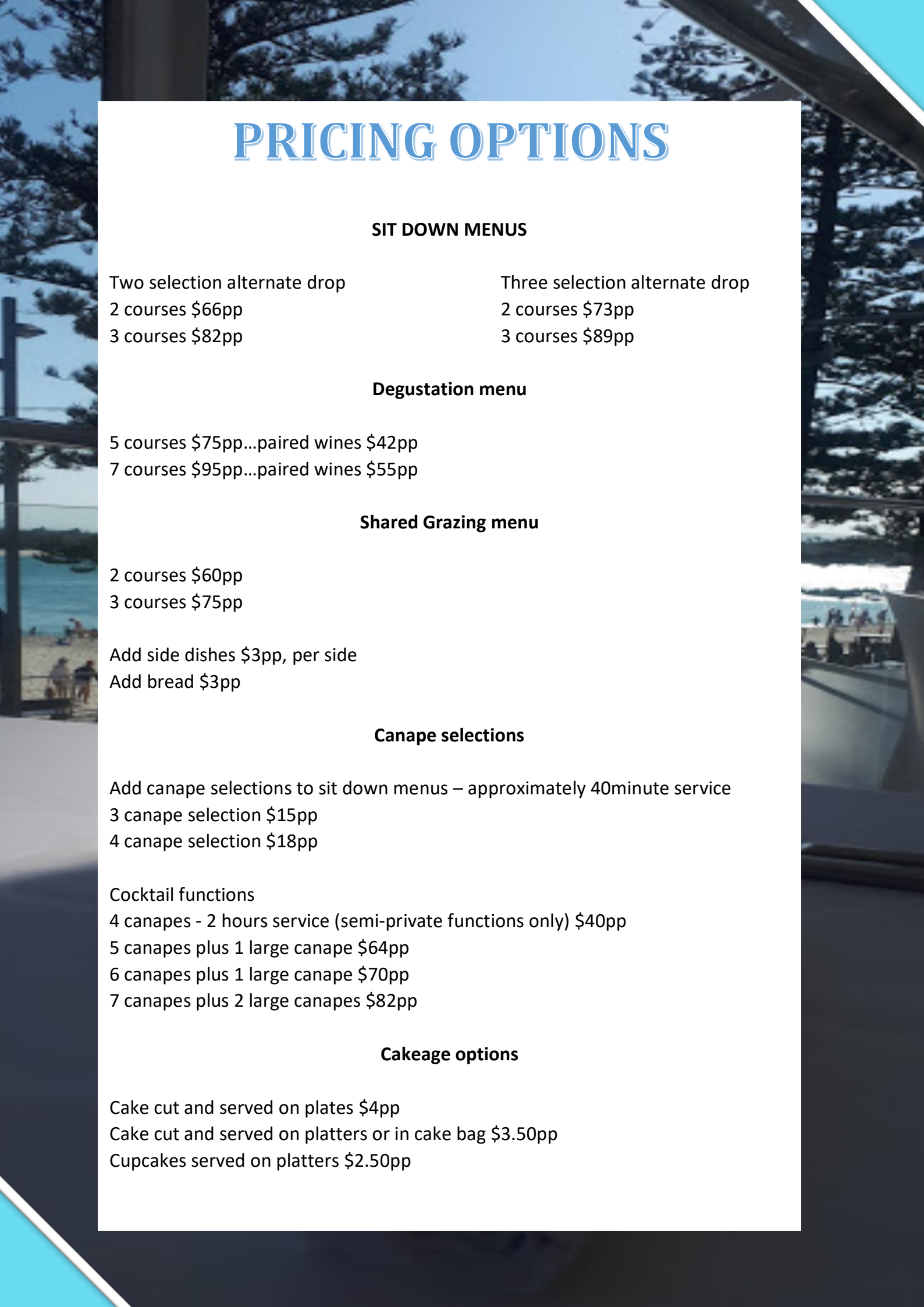
We have an extensive wine and beverage list at Tides Waterfront dining, that you are welcome to make your selections from.

Beverages will be charged on a on consumption basis. We will be happy to inform you of progressive totals throughout the function.

We recommend a small selection of beers and wines to be available for guests. These can be of any choices you like and at any price point. Please note, older vintages of wines are of limited supply. Please check with your function co-ordinator if you are looking at specific vintages.

We are also able to get specific drinks in for you, again please speak to your function co-ordinator for more details.

We can provide beverage packages for semi-private functions. Please speak to your function co-ordinator for pricings and packages.



PRICING OPTIONS

SIT DOWN MENUS

Two selection alternate drop
2 courses $66pp
3 courses $82pp

Three selection alternate drop
2 courses $73pp
3 courses $89pp

Degustation menu

5 courses $75pp…paired wines $42pp
7 courses $95pp…paired wines $55pp

Shared Grazing menu

2 courses $60pp
3 courses $75pp

Add side dishes $3pp, per side
Add bread $3pp

Canape selections

Add canape selections to sit down menus – approximately 40minute service
3 canape selection $15pp
4 canape selection $18pp

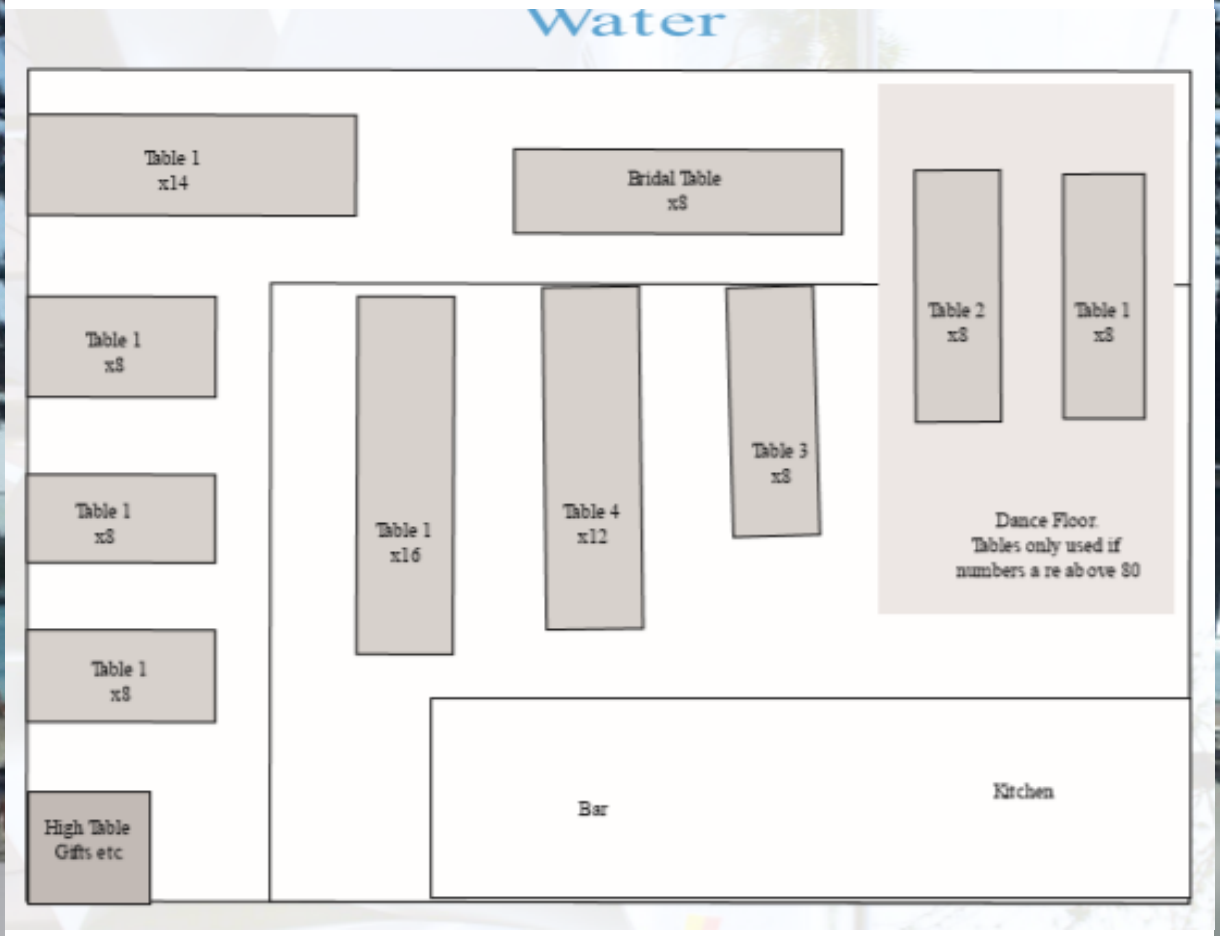
Cocktail functions
4 canapes - 2 hours service (semi-private functions only) $40pp
5 canapes plus 1 large canape $64pp
6 canapes plus 1 large canape $70pp
7 canapes plus 2 large canapes $82pp

Cakeage options

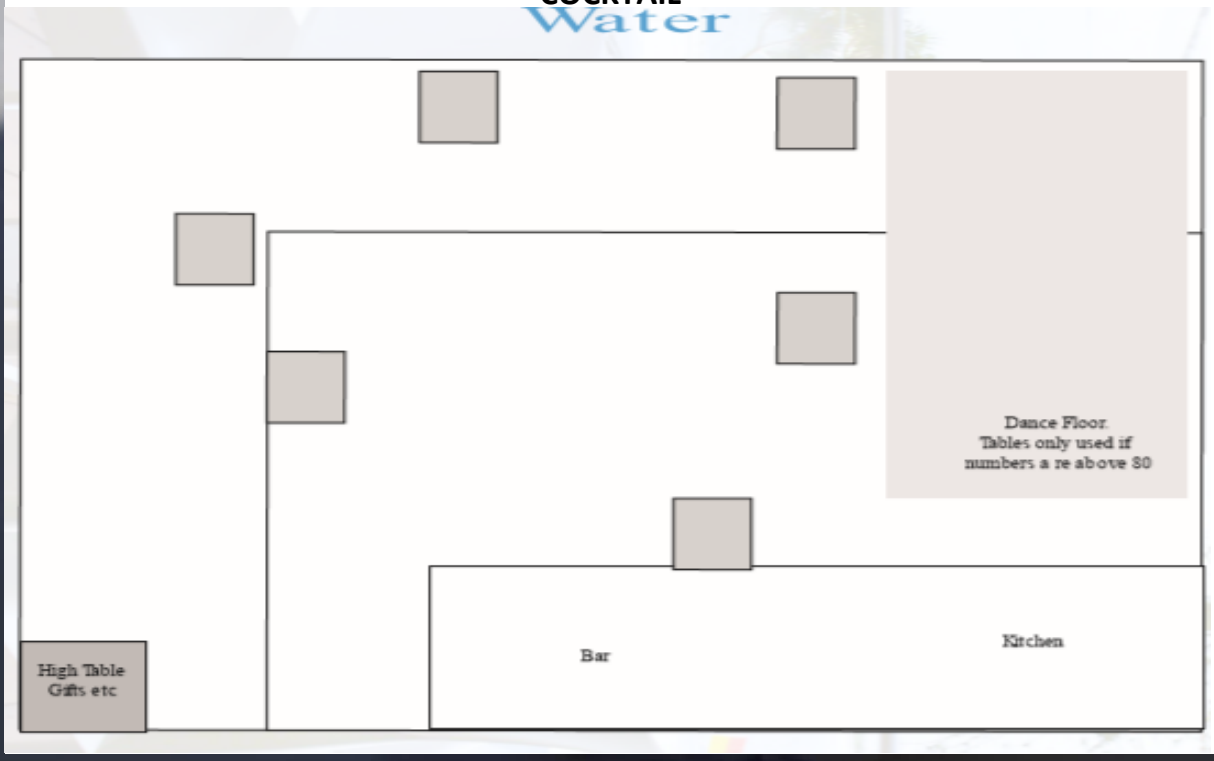
Cake cut and served on plates $4pp
Cake cut and served on platters or in cake bag $3.50pp
Cupcakes served on platters $2.50pp

SAMPLE FLOOR PLANS

SIT DOWN



COCKTAIL



PRIVATE HIRE PRICES

Time of year	Day of the week	Afternoon function 5hours between 8am and 4pm	Dinner function 5hours Between 5.30pm-11.30pm
Low season			
1st May – 31st August	Monday – Thursday	2000	3500
	Friday	2500	6500
	Saturday	4000	8500
	Sunday	4000	4900
High season			
1st September – 30th November and 1st February – 30th April	Monday – Thursday	2500	3500
	Friday	3500	6900
Individual quotes between 1st December and 31st January	Saturday	4000	8900
	Sunday	4500	5900

All your food and beverage spend goes towards the minimum spend for the restaurant. If you fall short of the minimum spend a room hire fee is charged, equal to spend required for the day.

The minimum spend includes all consultations leading up to your event, exclusive hire of the restaurant, your personally tailored menu and beverage list, use of audio equipment, all linen and assisted setup of the function.

Some extra additions that may be charged for on top of your minimum spend are: Ceremony fees, use of the restaurant outside of your dedicated function hours. Decoration setup, if you have complicated or time-consuming decorations that require us to roster additional staff to setup. If you require these services or anything not mentioned in this function pack, please talk with your function coordinator for pricing.

TERMS & CONDITIONS

Booking Confirmation & Deposit

Exclusive use of Tides Waterfront is subject to availability, we recommend booking your event in advance to ensure your desired date and time is available. A Tentative booking will (on request) be held for a maximum period of five (5) days. Tides reserves the right to take a confirmed booking for the date in question, if the tentative booker is unable to be contacted for consultation within 24 hours of the new inquiry. To confirm your function the relevant deposit is required along with a signed copy of these terms and conditions and a credit card authorisation form. Once we have received these items your booking is confirmed and your acknowledge acceptance of Tides Waterfront Dining's terms and conditions.

Payment Schedule

So that we can effectively organise your event, our schedule of payments is outlined in the table below.

Minimum spend or the cost of the food(whichever is greater) is to be paid in advance of the function. Any additional costs, such as decorations booked, ceremony fees, special beverages or any other times at the discretion of the restaurant must be paid for at the time of the final minimum spend payment. Any additional spend IE bar tabs, can be settled by card on completion of the event.

Payments can be made via direct debit, cash, or eftpos. Credit card details are kept as security for the event and my be charged in absence of payments. Please note direct debit payments may take up to 3 working days to show up in the account. Please allow adequate time if using this method. A receipt will be emailed to you once payment has been confirmed.

Tides Waterfront Dining reserves the right to adjust minimum spends prior to deposits being paid. Please note any advanced booking that falls on a public holiday or special event day will incur a surcharge regardless if it known at the time the deposits is paid.

Due to unforeseen circumstances Tides Waterfront reserves the right to cancel the function and refund all deposits paid at any time. Tides will not be liable for any other payments, fees or charges any other penalty incurred by function host of its suppliers in the event of a cancellation

Payments

Payment details	Amount due	Schedule
Initial deposit	$1000	5days after tentative booking
2nd instalment	25% minimum spend (less monies paid)	60days prior to event date
3rd instalment	50% minimum spend (less monies paid)	30days prior to event date
Final payment	100% minimum spend (plus any additional costs due)	14days prior to event

Cancellations

We appreciate that circumstances may occur, which could make it necessary for a function to be cancelled. In all instances written notice is required and the following cancellations fees will apply from the date the written notice is received by Tides Waterfront dining.

Time frame for written notice	Penalty amount
From booking to 120 days before event date	50% of initial deposit
119 days to 60 days before event date	Full deposit amount
59 days to 30 days before event date	25% of agreed minimum spend
29 days to 14 days before event date	50% of agreed minimum spend
13 days to actual day of event	100% of minimum spend plus, any additional costs incurred by supplier's cancellation fees

Food & Beverage

All menus and beverage selections must be finalised 14 days prior to the event date. Due to seasonal and environmental fluctuations, produce in menus may vary. Function hosts will be notified of any changes as soon as we are aware of them.

Tides will endeavour to keep flavour profiles the same, however the Executive chef has full discretion over menu changes.

Function Host initials: _____

TERMS & CONDITIONS

Final Details & Guest numbers

To properly organise stock quantities, final guest numbers and special beverage amounts are required to be given to the restaurant 14 days prior to event date. This number will form the minimum basis for the hosts costs for the event. If the numbers fall below the confirmed guests numbers, the host will still be charged for the confirmed guest numbers. The restaurant at is sole discretion may adjust this amount if requested prior to the function. NO adjustments will be made under 5 days before the function date.

Responsible service of Alcohol

In accordance with the Responsible service of Alcohol regulations, Tides Waterfront Dining management and staff have a duty of care over all guests at the function. All drinking laws still apply to private functions in that, we will discontinue alcohol service to anyone we deemed intoxicated or those behaving in a disorderly fashion. Minors will not be served under any circumstances. All guests may be required to show ID that conform to the legislation. Anybody suppling alcohol to guests, who have been refused service or are a minor or for any other reason been refused service by Tides Waterfront staff, will also be refused service. If guests are continuing to disregard the rules in place by the governing bodies and Tides Waterfront dining, the function hosts will be informed to stop the behaviour. If guest's behaviour does not change after the hosts have been informed. Tides will cease all alcohol service to the function, however all minimum spend rules will still apply to the function.

No alcohol can be removed from the premises, guests wishing to go outside must leave all alcoholic beverages inside the building. Guests wishing to smoke must always be 10 meters from the entrance to the restaurant. Again, guests smoking must not take alcoholic beverages with them.

Sound

Due to restrictions set out the QLD liquor license and the EPA, Live music or entertainment - including DJ, is not permitted at Tides Waterfront Dining. Noise emanating from the premises, including amplified and non-amplified noise, patron noise, must not exceed our required limits. To hear this level, please let us know and we will be happy to demonstrate the level of noise allowed.

Any device that has a headphone jack can be used by our internal speaker system. You are allowed the use of a juke box. However, the base must be restricted to certain levels. A test run is recommended prior to the event to ensure compatibility with our system.

Property & Insurance

Damage sustained and any additional cleaning required by professional services to any of Tides Waterfront Dining's property by guests, contractors, or anyone else acting on or for the host, is the responsibility of the function host. All regular cleaning including general wear and tear, breakages, will remain the restaurants responsibility. There is to be no fixing of posters etc to walls, ceilings or any other surface of the restaurant by means of drawing pin, sticky tape, or any other product likely to cause damage in its removal. All breakages of furniture, property damage or equipment will be charged to the function host.

Tides Waterfront accepts no responsibility for any equipment that is either damaged or lost by the function hosts, contractors or guests. We suggest that you seek advice from the appropriate insurance organizations to cover your function and any loss or damage to both Tides property and personal items or equipment.

Function Host Initials: _____

FUNCTION & CONTACT DETAILS

(all details are kept for function planning purposes only)

Function date:	**Day of function:**
Function style:	**Function arrival time:**
Minimum spend amount:	**Approx. guest numbers:**
Notes/ Initial requests:	

Event Host details

Full Names: _____ _____	**Date of Birth** _____ _____	**Driver's License #** _____ _____
Home Address _____ _____	**Contact number/s** _____ _____	**Email** _____ _____
Company details (if applicable) _____ _____ _____	**Email for billing** _____ @_____	**ABN** _____ **Company billing address** _____ _____
Contact person & number (if different from above) _____		

PAYMENT AUTHORISATION

Method of payment for function/ deposit of: _____

Type of card: o VISA o DEBIT o MASTERCARD

Name of the cardholder: _____

Credit card number: ___ ___ ___ ___ ___ ___ ___ ___ ___ ___ ___ ___ ___ ___ ___ ___

Expiry date: ___ ___ / ___ ___ CCV number: ___ ___ ___ ___

Initial Amount to be charged: $ _____.00 Signature:_____

Contact name:_____ Contact number: _____

Declaration

I authorise Tides Waterfront Dining to charge the credit card details as stated above for $ _____.00

Signed :_____ Date : _____/_____/_____

Name : _____ Phone : _____

Email :_____

Acceptance

I/We have thoroughly read Tides Waterfront Dining's terms and conditions.

I/We understand and accept the Terms and Conditions in full.

Signed _____ Date ____/____/_____

Printed Name _____

Signed _____Date ___/____/_____

Printed Name _____