



THE LANDING  
at dockside

Wedding Packages

# Congratulations on your engagement

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Located on the Dockside Marina, with picturesque views of the Brisbane River, The Landing offers a magical atmosphere unmatched by any other waterfront venue.

With three unique reception spaces, The Landing can cater from 40 to 1500 guests along with an onsite Riverfront Ceremony Lawn.

Whether you are wanting an informal cocktail style soiree or gala banquet dinner, the team at The Landing look forward to making your dream wedding vision become a reality.

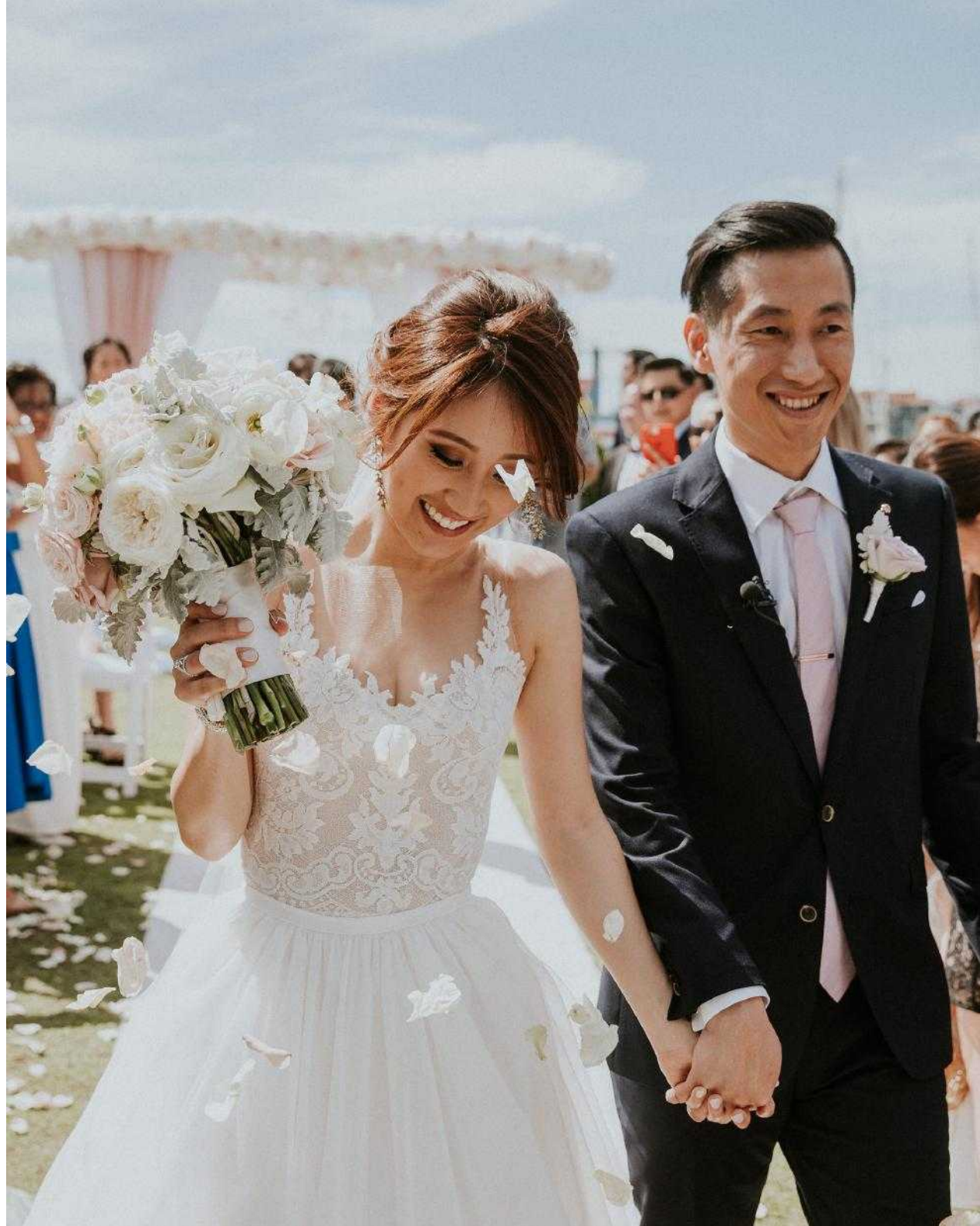
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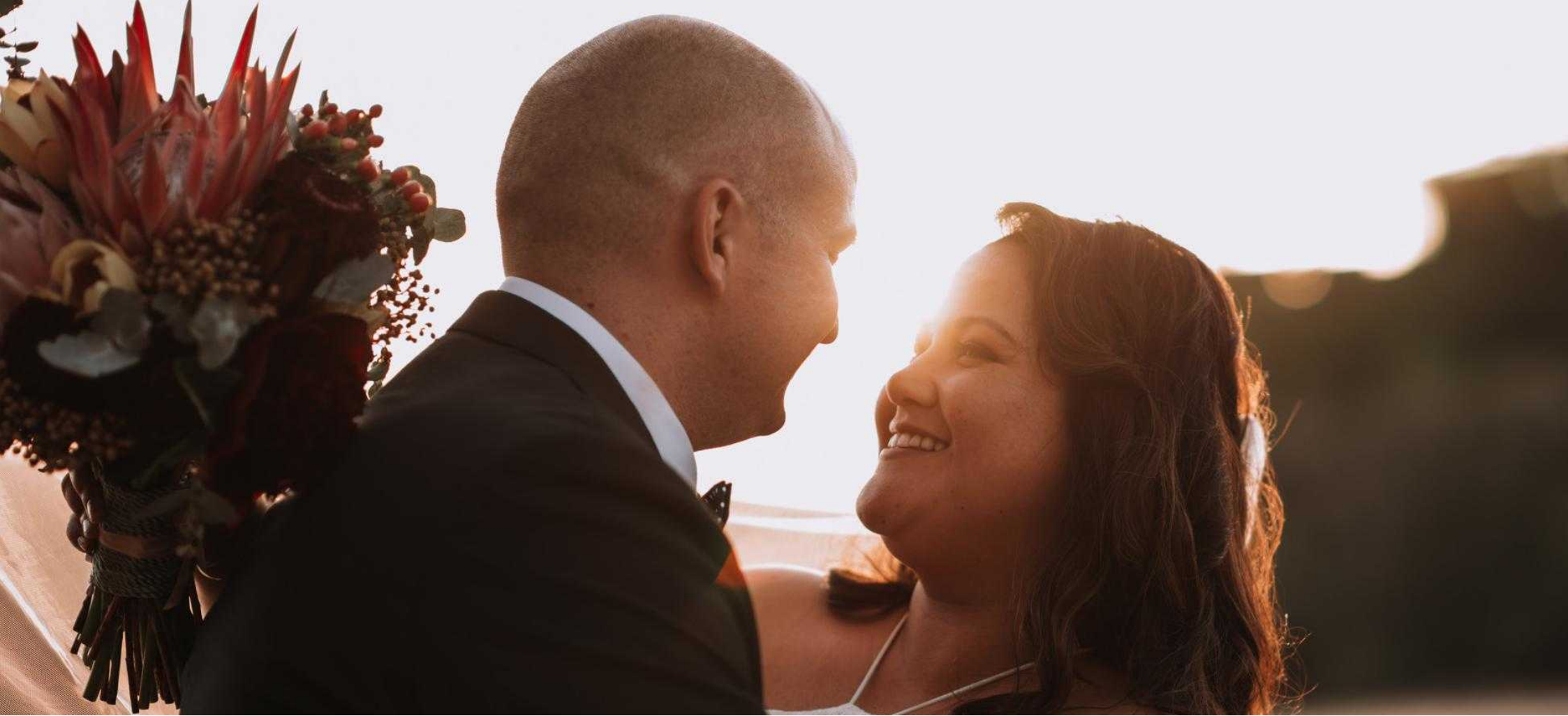


@landingatdockside



thelandingatdockside





*“Huge thank you to the entire Landing team for such an incredible wedding last Friday! Everything was perfect as envisioned, and the service was excellent. We couldn’t recommend this venue anymore for a fuss-free wedding and such a beautiful setting! Thank you again for everything you did for our wedding day.”*

- Cat & Matt





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# Harbour ROOM

Overlooking the Dockside Marina and picturesque Brisbane River, the Harbour Room is The Landing's largest and most versatile event space giving you a range of layout options.



## FEATURES

- Riverfront terrace perfect for pre-dinner canapés & drinks
- Unique sweeping roof with endless styling possibilities
- Large wooden lit dance floor (12m x 3m)
- In house lighting dimmer control to create ambience
- Elegant wooden style bar
- Wheelchair access
- Private bathrooms
- In house sound system with roving microphone
- Private 'chill' area set with couches & ottomans

## CAPACITY



Seated  
80 - 250



Cocktail  
150 - 600

NB minimum spends apply

# River ROOM

With un-interrupted views of the Brisbane River, the River Room is a unique event space unlike anything you will experience elsewhere in Brisbane, perfect for the most memorable of nights!



## FEATURES

- Riverfront terrace perfect for pre-dinner canapés & drinks
- Unique sweeping roof with endless styling possibilities
- Large lounge bar area perfect for those who want to dance the night away
- In house lighting dimmer control to create ambience
- Modern sophisticated bar
- Private bathrooms
- In house sound system with roving microphone

## CAPACITY



Seated  
60 - 120



Cocktail  
100 - 400

NB minimum spends apply

# Garden ROOM

The Garden Room is nestled amongst the beautifully landscaped gardens of the Dockside precinct and offers the perfect space for an intimate celebration with loved ones.



## FEATURES

- Private terrace perfect for pre-dinner canapés & drinks
- Elegant timber dance floor
- Elevated dance and bar area
- In house lighting dimmer control to create ambience
- Private bathrooms
- In house sound system with roving microphone
- Air-conditioned

## CAPACITY



Seated  
30 - 50



Cocktail  
40 - 100

NB minimum spends apply



# Riverside Ceremony

Overlooking the Brisbane River and Dockside Marina the Ceremony Garden is perfect for an intimate sharing of vows under blue skies and sunshine. Take the hassle out of travel time and make the most of the smooth transition from your I do's to champagne and canapés on the riverfront terrace. Please note package can only be booked in conjunction with your Reception.

## - INCLUSIONS -

- Red or White Carpet
- 40 White American or Brown Wooden Bentwood Chairs
- Signing Table
- 1 Hour Hire of Riverside Lawn
- Reservation of Wet Weather Alternative
- Ceremony Coordinator
- Your Style set up - Tree & River Backdrop or Story Bridge & Harbour Backdrop
- Perfect Photo Locations, walking distance from your ceremony

**\$770.00**

## - OPTIONAL EXTRAS -

Additional Chairs	\$7 Each
Portable Sound System	\$100
Water Station	\$1.50 PP
Arbour	\$POA

*Please note a Ceremony Package must can only be booked in conjunction with a Reception Package*



# Ultimate Cocktail Celebration

## - INCLUSIONS -

- Chef's rustic selection of 3 dips with a selection of breads served onto dry bar tables
- Italian style mezze platters served onto dry bar tables
- Your selection of 6 canapés from our seasonal canape menu
- Each guest receives an alternate serve fork dish; select 2 from seasonal fork dish menu
- 1 Something More Substantial Item
- Your Wedding cake cut and plattered and served at the tea and coffee station
- A tea and coffee station will be available for your guests to enjoy for the duration of the reception
- 4 hour unlimited Beverage Package including wine, sparkling, local beers and soft drinks from our Standard Package
- 4 hours complimentary room hire for the duration of your Beverage Package
- All of your linen, napkins, crockery and glassware
- Customised menus to match your theme
- Customised signage for your guests
- Your choice of three wishing wells to use on your gift table
- Dressed gift and cake table provided, cake knife provided
- Accommodation for your first night as Mr & Mrs in a Kangaroo Point Hotel
- Breakfast for two at The Shelter Bar at The Story Bridge Hotel
- You will be allocated your own dedicated wedding consultant and 2 x 1 hour consultations
- PA system with roving microphone

**\$112 PP**

## - ADD THAT SPECIAL TOUCH -

Champagne cocktail on arrival	\$5PP
1 hour beverage package extension	\$10PP
1 hour additional room hire	\$250 Flat Fee
Marquee styling packages available upon request	\$800-1500



# 2 Course Package

## - INCLUSIONS -

- Chef's rustic selection of 3 dips with a selection of breads served onto dry bar tables
- Italian style *mezze* platters served onto dry bar tables
- 2 courses (Entree & Main) from our dining menu, select two dishes from each course to be served alternately, or select Wedding Buffet Menu
- Wedding Cake served as dessert with cream and coulis
- 5 hour unlimited Beverage Package including wine, sparkling, local beers, and soft drinks from our Standard Package
- 5 hours room hire for the duration of your Beverage Package including all staffing and security
- White linen and napkins
- Chair covers and sashes in the colour of your choice or Tiffany Chairs (range of styles available)
- Crockery and glassware
- A tea and coffee station will be available for your guests to enjoy
- Customised menus & signage to match your theme, table plans
- 4 tea light holders and 40cm mirror base to highlight your centrepiece
- Dressed gift and cake table provided, cake knife provided
- You will be allocated your own dedicated wedding consultant and 2 x 1 hour consultations
- In house PA system with roving microphone

**\$155PP**

## - ADD THAT SPECIAL TOUCH -

Upgrade your cakeage to dessert course	\$8PP
1 hour additional room hire	\$250 Flat Fee
Upgrade to selection of 4 Canapés PP	\$10PP
Marquee styling packages available upon request	\$800-1500





# 3 Course Package

## - ON ARRIVAL -

*Please choose 1 from the following options*

- Your selection of 4 Canapés
- Cheese & Antipasto Station
- Italian style Mezze Platters served to guest tables

## - DINNER -

*Please choose 1 from the following options*

- Wedding Buffet Menu
- Alternate Drop Entree & Main Course

## - DESSERT -

*Please choose 1 from the following options*

- Dessert Buffet
- Alternate Drop Dessert
- Sweet & Savoury Station with a selection of Cheeses, petite sweets and your wedding cake

## - INCLUSIONS -

- 5 hour unlimited Beverage Package including wine, sparkling, local beers and soft drinks from our Standard Package
- 5 hours room hire for the duration of your Beverage Package including all staffing and security
- White linen & napkins
- Chair covers and sashes in the colour of your choice or Tiffany Chairs (range of styles available)
- Crockery and glassware
- A tea and coffee station will be available for your guests to enjoy
- Customised menus & signage to match your theme, table plan printed and framed
- 4 tea light holders and 40cm mirror base to highlight your centrepiece
- Accommodation for your first night as Mr & Mrs in a Kangaroo Point Hotel
- Breakfast for two at The Shelter Bar at The Story Bridge Hotel
- Choice of 3 wishing wells to use on your gift table
- Dressed gift and cake table provided, cake knife provided
- You will be allocated your own dedicated wedding consultant and 2 x 1 hour consultations
- In house PA system with roving microphone

**\$175PP**

## - ADD THAT SPECIAL TOUCH -

Champagne Cocktail on arrival	\$5PP
1 hour additional room hire	\$250 Flat Fee
Marquee styling packages available upon request	\$800-1500



# Bar Account Package

## - INCLUSIONS -

- Selection of 4 canapes per person from our seasonal menu
- 2 courses (Entree & Main) from our dining menu, select two dishes from each course to be served alternately, or select Wedding Buffet Menu
- Wedding Cake served as dessert with cream and coulis
- 5 hours room hire including all staffing and security
- White linen and napkins
- Chair covers and sashes in the colour of your choice or Tiffany Chairs (range of styles available)
- Crockery and glassware
- A tea and coffee station will be available for your guests to enjoy for the duration of the reception
- Customised menus & signage to match your theme, table plans
- 4 tea light holders and 40cm mirror base to highlight your centrepiece
- Dressed gift and cake table provided, cake knife provided
- You will be allocated your own dedicated wedding consultant and 2 x 1 hour consultations
- In house PA system with roving microphone

**\$115PP**

## - BAR ACCOUNT -

Select wines from our wine list (available on request)

## - ADD THAT SPECIAL TOUCH -

Upgrade your cakeage to dessert course	\$8PP
1 hour additional room hire	\$250 Flat Fee
Marquee styling packages available upon request	\$800-1500



# Bespoke Package

We understand every couple has a vision for their special day and one of our tailored packages may not suit perfectly. The Landing Bespoke Package allows you to select each component and request a personalised package price.

## PRE DINNER

- Bread & Dips / Mezze Platters
- Selection of 3 Canapés PP  
(suitable for 45mins - 1hr Pre dinner)
- Selection of 5 Canapés PP  
(suitable for 1-1.5hrs Pre dinner)
- Cheese & Anipasto Station

## SUPPER

- Mini Wagyu Burger
- Mexican Quesadillas
- Sweet & Savoury Station

## DINNER

- Alt Drop Entrée & Main
- Single Drop Entrée, Alt Drop Main
- Feasting Style Menu
- Buffet

## CHAIRS

- Chair Cover & Sash
- Tiffany / Napoleon Chair
- King Bentwood Chair
- Chair with no cover

## DESSERT

- Wedding Cake served with Cream & Coulis
- Wedding Cake plattered to T&C Station / Centre Table
- Sweet & Savoury Supper Station
- Buffet Dessert

## BEVERAGE

- 4hr Standard Beverage Package
- 5hr Standard Beverage Package
- 6hr Standard Beverage Package
- Prepaid Bar Account



# Additional Extras

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## - BEVERAGE UPGRADES -

Champagne Cocktail On Arrival	\$5PP
Premium Beverage Package Upgrade	\$10PP
Super Premium Beverage Package Upgrade	\$15PP

## - MENU UPGRADES -

Cheese Station	\$7PP
Dessert Buffet	\$15PP
Antipasto served to centre of guest tables	\$7PP
Supper time! - Mini Wagyu Sliders	\$6PP

## - IF YOU DON'T WANT THE PARTY TO END -

1 hour Standard Beverage Package Extension (Room Hire included)	\$10PP
1 hour Room Hire where you may run a cash bar or consumption account	\$250



# Beverage Packages

## - STANDARD -

Dunes & Greene Chardonnay Pinot Noir Sparkling (SA)  
Yalumba Angas Brut Moscato (Sweeter Sparkling Style) (SA)  
Oxford Landing Sauvignon Blanc / Chardonnay / Pinot Gris (SA)  
Banrock Station Moscato (Sweeter White Style) (SA)  
Oxford Landing Cabernet Shiraz / Merlot / Shiraz (SA)  
Stone & Wood Pacific Ale / Pure Blonde / XXXX Gold  
Hahn Premium Light  
Soft Drinks & Juices

## - PREMIUM -

*Add \$10 per person to standard package*

Twin Islands Marlborough Sparkling NV Brut (NZ)  
Twin Islands Marlborough Sauvignon Blanc (NZ)  
Yalumba Y Series Chardonnay / Pinot Gris / Rosé (SA)  
Yalumba Christobels Moscato (Sweeter White Style) (SA)  
Yalumba Y Series Cabernet Sauvignon / Shiraz / Merlot (SA)  
James Squire 150 Lashes / Pure Blonde / XXXX Gold  
Hahn Premium Light  
Soft Drinks & Juices

## - SUPER PREMIUM -

*Add \$15 per person to standard package*

Jansz Premium NV Cuvee Sparkling (TAS)  
Opawa Marlborough Sauvignon Blanc (NZ), Hill Smith Estate Chardonnay (SA)  
Pewsey Vale Primo Riesling (Sweeter White Style) (SA)  
Smith & Hooper Cabernet Merlot (SA), Chaffey Bros. The Barossa Shiraz (SA)  
Heineken / James Squire 150 Lashes / Peroni Leggera  
Hahn Premium Light  
Sparkling Mineral Water  
Soft Drinks & Juices

*CUSTOM BEER & WINE UPGRADES AVAILABLE*

*Please see your Coordinator for custom wine and beer upgrade pricing. Upgrades available from \$4pp.*

*BEVERAGES ON CONSUMPTION - We are able to cater for functions w/ beverages on consumption. Please choose from our wine list which is available on request. A room hire applies, along w/ the cost of the food courses, chair covers & sashes and any other extras you may request. If you wish to choose speciality wines that are not on our current list, talk to our coordinators and we will be happy to source these for you.*

*ROOM HIRE - Room hire applies when a package is not purchased, and beverage on consumption is required. \$250 per hour of room use.*



# Sample Menu

Our menus changes seasonally to reflect the freshes of ingredients. Please request the current menu from your coordinator.

## ENTRÉE

- Flash fried Calamari with Ramsons wild garlic marinade, tamarind and seasonal Do Chua and a squid ink tapioca cracker - GF
- "Hundred layer" organic Pork Belly in master stock with Hawaiian sweet potato and Hainanese spring onion, garlic & ginger - GF
- Native spiced "tikka" Quail served with local chorizo, kipfler potato and egg garnished with a chickpea & fennel crisp - GF
- Endeavour Prawns with charred baby gem lettuce & tsukemono, charcoal brioche and smoked habanero aioli - GF
- Coriander brioche Lamb Cutlet served on a konro'd cauliflower & black sesame hummus with Sichuan peppered kumquat
- Hay smoked Ocean Trout with sesame toasted avocado, koshikari rice bubbles, petit beet and coastal natives
- QLD Scallops with a Iberico ham pangrattato, kombucha Aussie winter pea and quail egg hollandaise
- Black onyx Beef Tartare served with native tomato & muntrie gribiche and a preserved duck egg katsuobushi
- Gin tempura Zucchini Flower served with a WA truffled mushroom mousse, seasonal capellini & finger lime salad - Vegan & GF

## MAIN FARE

- Konro grilled Angus Beef Tenderloin with cippolini onion pithivier on whipped pomme puree
- Oven roasted Chicken Breast served with black truffle pan jus, sorghum arancino and charred spring onion - GF
- Lamb Fillet en crouete served with marsala mushroom pate and petit spinach on a toasted curry leaf carrot mash
- Pan seared Barramundi with popcorn tea togarashi, tamari apple cider vinaigrette and konro BBQ sesame gailan on a miso pumpkin puree - GF (sustainably caught Barramundi)
- Tasmanian Salmon with Himalayan rock salt baked celeriac and a browned samphire, ginger & caper butter - GF
- Roast organic Pork Lechon with burnt pear kimchee and Chinese spinach - GF
- Smoked Hunter Valley Beef Cheeks in an XO master stock braise with Lemongrass sambal matah and open fired butternut pumpkin - GF & DF
- Char grilled King Oyster Mushroom medley on a hazelnut faro risotto with kale, aged balsamic and truffled pecorino - Vegan
- Golden Squash cannelloni with porcini pate, koji roasted sun choke and truffled organic fava beans - Vegan & GF

## DESSERT

- Burnt calamansi and bay leaf crema catalana with salted pomelo and freeze-dried citrus - GF
- Sticky Medjool date and frozen nougat with a latik polvoron and custard apple
- Browned butter mille feuille with vanilla bean mascarpone and fire smoked pineapple
- Pressurized Valrhona white chocolate with a caramelized plantain "toron" and coconut milkgranita
- Smoked pandan meringue served with strawberries, wattle seed crumble and berry yoghurt sorbet
- Gianduja chocolate mousse with a frozen mandarin jam, black sesame sponge and chocolate shell



# Wedding Buffet

## FROM THE GRILL

- Macadamia crusted atlantic salmon with lemon butter sauce - GF
- Tarragon and garlic marinated chicken breast, lemon beurre noisette - GF
- Rosemary and garlic studded legs of lamb shank glazed with quince paste and served with rosemary red wine jus - GF & DF
- Wagyu rumps slow cooked to medium rare & served with porcini reduction - GF & DF

## HOT SIDES

- Roasted new potatoes with lemon, rosemary and garlic - GF & DF
- Honey and ginger spiced sweet potatoes with caramelized red onions and baby spinach - GF & DF

## COLD SIDES

- Green salad with Italian vinaigrette - GF
- Tuscan bread salad with charred Mediterranean vegetables, basil and extra virgin olive oil
- Baby cos salad with semi dried tomatoes, poached eggs, shaved parmesan & ranch dressing



# Cocktail Menu

## COLD CANAPÉ'S

- Free range Peking Duck BBQ rice paper rolls with sweet n sour mandarin - GF & DF
- Native dill gravlax of Aussie ocean trout on blinis, crème fraiche & wasabi flying fish roe\*
- Chicken chili relleno in a guacamole tartlet\*
- Saffron duck egg and spinach quiche with black truffle cheddar
- Fire roasted Organic plum tomato tartlet, bush lime mascarpone & saltbush pistou\*
- Yellowfin tuna, tare cured and aburi finished with ginger and squid ink tuile - GF & DF
- QLD blue swimmer crab tartlet, champagne celeriac and finger lime citrus roe\*
- Black onyx hanger steak tartare, konro seared and served with Persian fig & miso mustard - GF & DF

## HOT CANAPÉ'S

- Wagyu rump skewer & Dijon mustard seasoned - GF & DF
- Crispy pork belly, twice cooked and coconut dusted with a cumquat jelly - GF & DF
- Chicken breast kebab, tare marinade with a kare kare dipping sauce - GF & DF
- Cottage pie of white gum smoked Angus beef, truffled pommes and mushroom ketchup
- Free range chicken empanada with chili chocolate mole and crema agria
- Master stock braised Chicken and crosne baked puff, toasted 5 spice mayo
- Cajun roasted QLD Blue pumpkin tart, smoked chili meringue - V
- Swiss fondue cheese arancini, parmesan and sea parsley crust - V

## SLIDERS

- Korean fried chicken brioche burger
- Smoked cheddar double cheeseburger
- Truffled aioli poutine, pulled angus beef gravy - GF
- Pulled ancho chili pork belly tacos, coriander chimichurri
- Impossible burger, vegan mushroom and beetroot burger on a gluten free bun - GF
- Wild mushroom & golden shallot risotto cake with shaved pecorino & rocket salad - GF & V

## FORK DISH

- Parmesan pine nut crumble Lamb cutlet with fire roasted eggplant, tahini and arugula
- Chicken karaage, pickled ginger, red cabbage coleslaw, ponzu vinaigrette - GF
- Five spiced calamari, pickled carrot salad, sweet and sour dressing - GF
- Salmon fillet, with a nicoise vinaigrette, and sweet potato gaufrettes - GF
- Veg Bhaji with cumin spiced chick pea batter, eucalypt raita, and cucumber salad - V & GF
- Heirloom tomato pithivier, red onion jam and truffled double brie & fennel salad - V

## SWEET CANAPÉ'S

- Baby chocolate tarts, key lime pie filling, fairy floss meringue - GF  
OPTION AVAILABLE
- Chocolate and pistachio mini tortes with Barambah crème fraiche - GF
- Mini seasonal fruit galettes with rosewater clotted cream & snow sugar dust
- Baby Portuguese custard tarts on organic eggs, orange blossom cream





# Supplier Meals

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We can cater for your important industry professionals.  
Main meal and non-alcoholic beverages

**\$45PP**

# Children

2 - 12 years

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Served at entrée time to ensure the youngsters are fed early after a long wedding day.

- Chicken Tenderloins and chips served with garden salad and tomato sauce
- Ice cream sundae
- Unlimited soft drinks and juices.
- White linen and napkins
- Chair covers and sashes in the colour of your choice or Tiffany Chair
- Crockery and glassware

**\$45Per Child**

# Teenagers

13-17 years

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For all guests under the age of 18 we offer the selected Wedding Packages served without the Alcoholic Beverage Package

Ultimate Cocktail	\$97PP
2 Course	\$130PP
3 Course	\$155PP



# Frequently Asked Questions

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What *Accommodation* is closeby for my guests?

## - CENTRAL DOCKSIDE APARTMENTS -

(Use promo code online 'thelanding')

(07) 3891 6644 | e: [dockside@centralgroup.com.au](mailto:dockside@centralgroup.com.au)

<http://www.centralapartmenthotels.com.au/accommodation/2/dockside-apartment-hotel/details>

## - THE POINT -

(Use promo code online 'event')

(07) 3240 0888 | e: [reservations@thepointbrisbane.com.au](mailto:reservations@thepointbrisbane.com.au)

<http://www.thepointbrisbane.com.au/>

## - QUEST ON STORY BRIDGE -

(Use promo code online 'thelanding')

(07) 3249 8400 | e: [queststorybridge@questapartments.com.au](mailto:queststorybridge@questapartments.com.au)

<https://www.questapartments.com.au/properties/qld/kangaroo-point/quest-on-story-bridge>

## - BRIDGEWATER APARTMENTS -

(Quote 'The Landing' to receive special rate)

**\*\*Offered over phone only\*\***

(07) 3391 5300 | e: [info@bridgewaterapartments.com.au](mailto:info@bridgewaterapartments.com.au)

<http://www.bridgewaterapartments.com.au/>



# Frequently Asked Questions

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Is there *parking* available?

## - PUBLIC CARPARK -

\$20 undercover parking for a full day is available in the visitor car park (entry on the right side of Ferry Street, lower car park). Credit Card facilities only.

## - BRISBANE CITY COUNCIL PARKING RESTRICTIONS -

Brisbane Central Traffic Area (some local streets around Dockside)

7am to 6pm Monday to Friday – 2 hour limit applies

7am to 12noon on Saturday – 2 hour limit applies

## - GABBA TRAFFIC AREA -

(All streets from Cairns Street towards Woolloongabba on Event days).

7am to 7pm Monday to Friday – 2 hour limit applies

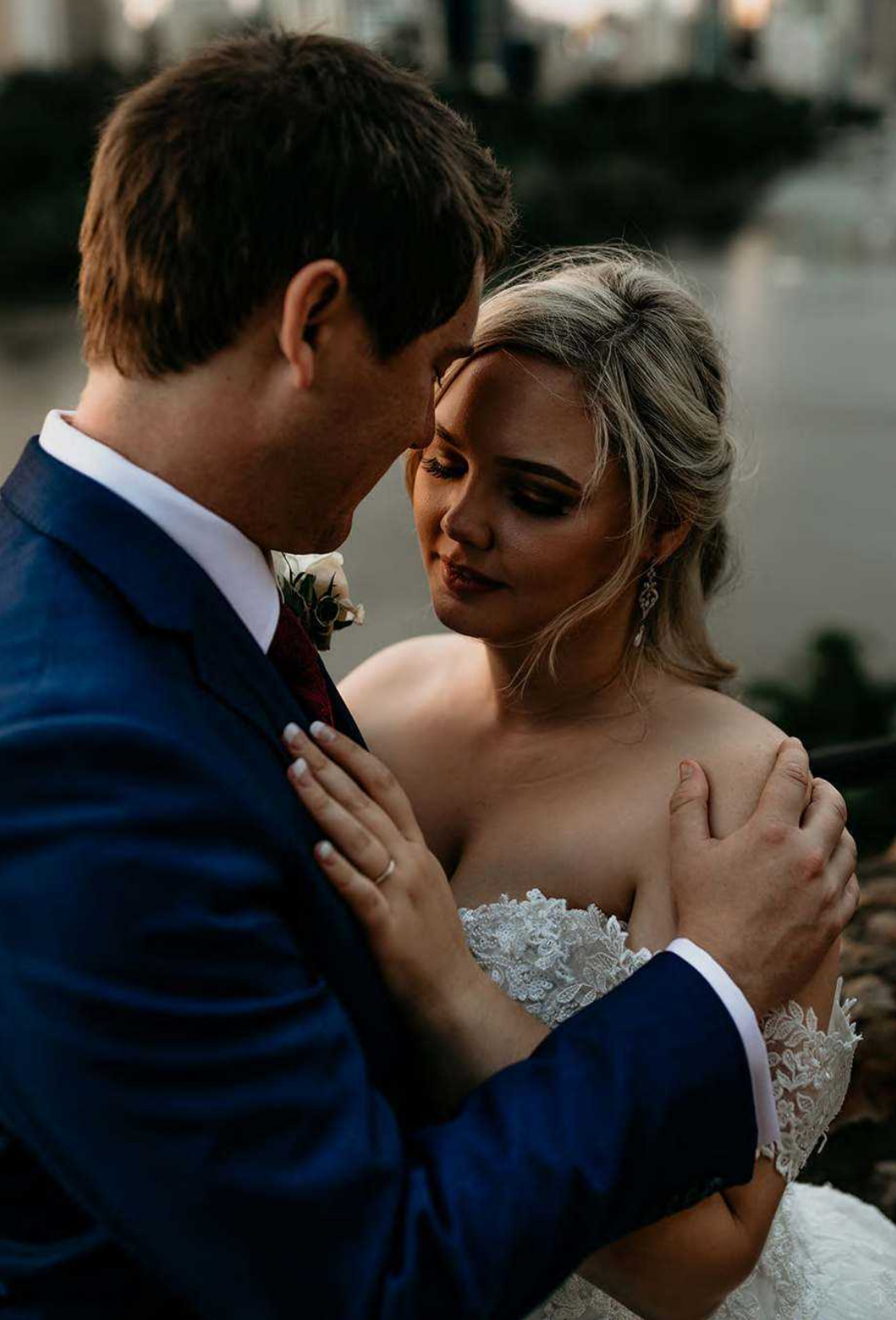
7am to 10pm on the day of event – 15 minute limit applies

Can we do our own *styling*?

We have worked closely with talented Wedding Stylists to provide you an extensive range of options available to be booked through the Landing. Please request this document from your coordinator. If you would like to 'DIY', we allow centrepieces, place cards and favours to be brought into the venue. Please note they must be set up and packed down as per venues instructions.

Can we try the *Menu*?

The Landing at Dockside operates purely for events and unfortunately does not have a Restaurant onsite. You are welcome to book in a Menu Trial with your coordinator. Charges apply.



# Frequently Asked Questions

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## Can we *BYO*?

Unfortunately The Landing at Dockside is unable to permit liquor to be brought onto the premises in accordance with The Landing at Dockside's Liquor Licensing responsibilities. We are however very flexible should you request a particular beer, wine or spirit to be sourced on your behalf. Contact your coordinator for more information.

## Can we *Tentatively Book* a date?

A 14 day tentative booking may be placed without any obligation from the client. This is a great chance to take the opportunity to receive a customised quote if required and liaise with other industry professionals to check availability for your preferred date. Once the tentative booking period lapses, The Landing reserves the right to release the tentative reservation and allocate the venue to another person without further notice.

## Can I *Extend my event* and what is the *Latest time*?

Your celebrations may be extended past the stipulated included room hire period for a duration of up to 1 hour only meaning that the event does not exceed 6 hours. A room hire or package extension price will apply. All events must cease no later than 11.30pm.

## Can we bring our own *Music*?

Being a residential Riverfront venue, we do have some restrictions around the type and size your entertainment. Please discuss with your coordinator prior to confirming your supplier. Full details in T&C page 17. We also have a great list of recommended DJ's and Bands.

- LANDINGS AT DOCKSIDE -

# Terms & Conditions

- WEDDINGS & EVENTS -

## CONFIRMATION OF BOOKING

### Confirmation of Booking

A deposit of \$2,000 is required to secure the booking. The booking is considered confirmed with payment of the deposit in full, the terms and conditions have been sighted, and the Confirmation of Booking Form, signed by the Client has been received.

## FINAL DETAILS & FINAL NUMBERS

To ensure a smooth and successful function, all details relating to schedule, menus, beverages, room set up and audiovisual requirements are required no later than 10 days prior to the Client's function. A guaranteed final number of guests is required no later than 10 days prior to your event. The Landing will cater for and charge for this number, even if fewer guests attend

## PAYMENT OF ACCOUNT

Once a deposit is paid, a further payment of 25% of the total estimated expenditure is required 90 days prior to your event.

Full payment for guaranteed number of guests is required no later than 5 days prior to the Client's function. Payments may be accepted by cash or direct bank transfer. Payments made by credit card (Visa / Mastercard) are also accepted with no surcharge applicable. Payments made by AMEX will incur a surcharge of 1.19% of the total account. All bar tabs, and other costs incurred must be paid at the conclusion of the function.

## ALTERATION AND ADDITIONS TO PACKAGES

Please note that any alterations to packages and quote will negate the pricing of all package inclusions. Some inclusions are applicable only to packages (room hire charges, chair covers) and these will not be offered when a package is altered. Please request all changes in writing and do not consider confirmed until written notice is provided by your coordinator. If you require any additional furniture, linen, services or special items there will be a surcharge in order to cover the costs and labour involved. (Please request pricing from your coordinator)

## VERBAL ADVICE

While all verbal advice is given based upon the best intention and information available, under no circumstances should verbal advice be acted upon or be deemed to be final, without written confirmation.

## ROOM HIRE

A room hire fee will apply to those functions not utilising a food and beverage package of \$250 an hour for every hour outside the stipulated package duration.

## PRICES & SURCHARGES

Due to labour costs, functions held on public holidays attract a surcharge of 15% of the total account. All prices quoted are GST inclusive, and are confirmed when deposit is paid. Every possible effort is taken to maintain prices, but these are subject to change at the Management's discretion to allow for market cost variations and the introduction of any statutory taxes.

## CANCELLATION POLICY

Cancellation by the Client – Cancellations made after the Confirmation of Booking Form has been signed and a deposit of \$2,000.00 has been received will be subject to the following:

1.1 For notice of cancellation in writing outside of 18 months prior to the date of the function:

A cancellation fee will not be charged. The deposit will be fully refunded.

1.2 For notice of cancellation in writing within 3 months to 12 months prior to the date of the function:

A \$2,000 cancellation fee will be charged unless The Landing at Dockside secures a booking of a similar value in replacement for that date, then the cancellation fee will not apply and the deposit shall be fully refunded.

1.3 For notice of cancellation in writing within 1 month to 3 months prior to the date of the function: A cancellation fee will be charged, consisting of the 50% of the minimum spend.

1.4 For notice of cancellation in writing within 1 month prior to the date of the function:

A cancellation fee will be charged, consisting of the 100% of the minimum spend.

1.5 Outside services: If any services are booked by the venue on the client's behalf, and subsequently cancelled within 90 days of the function and any charges or fees are incurred by the venue as a result, the client will be responsible for these charges in total.

## CONDUCT OF A FUNCTION

The Client agrees to begin its function at the scheduled time and agrees to have its guests, invitees and other persons vacate the designated function room at the closing hour indicated in the final details. Unless package extension or room hire arrangements have been made prior, the bar will close at the same time the package finishes, and entertainment must also finish at this time.

## DECORATING & STYLING

All styling installations must be booked and installed through an approved Styling Company. The Landing at Dockside offers an extensive range of styling packages available from your Event Coordinator.

The Landing at Dockside cannot allow any decorating that requires the use of a ladder or step for insurance purposes. All Client supplied decorations must be removed from the venue at conclusion of your event unless otherwise arranged with your Coordinator.

## EXTENDING FUNCTIONS

Functions may be extended on the day or night for a duration of up to 1 hour only, meaning that functions must not exceed 6 hours duration from the arranged start time, but must cease no later than 11:30pm, however this decision is at the discretion of the Function Manager. If a function is granted an extension on the day or night of the function, a room hire of \$250/hour will apply and the account must be finalised prior to leaving. Function rooms must be vacated within 30 minutes of bar closure otherwise an extended room hire charge will apply.

## ENTERTAINMENT AND NOISE RESTRICTIONS

Due to the residential location of the Venue and requirements of the Landing at Dockside's Liquor License, all music/entertainment must cease by no later than 11.30pm, or when the package finishes, whichever is sooner.

A band is approved with a maximum of 4 pieces. No drum kits are permitted to play at The Landing.

NO SUB WOOFERS are allowed at the Venue, and a strict limit of 95dbc must be adhered to at all times.

Bass is to be kept to a minimum, and a two speaker maximum if enforced.

All entertainment in every form must be discussed with the function co-ordinator and approved by management prior to the client's function. Management reserves the right to refuse approval of entertainment in any form prior to the function if it does not conform to the guidelines required by The Landing. In relation to any other entertainment, including DJs, noise levels will be monitored with a decibel meter throughout the function, and must be immediately and significantly turned down if requested by the function Manager.

- LANDINGS AT DOCKSIDE -

# Terms & Conditions

- WEDDINGS & EVENTS -

## MENU

Every endeavour is made to maintain menus as printed, but these may be subject to change due to availability of product. Sample menus will be provided and the final menu will be confirmed closer to your Function date.

## DIETARY REQUIREMENTS

It is the responsibility of the Client to inform The Landing at Dockside of any guest dietary requirements including allergies at least 10 days prior to the function. Although every care is taken where notified, The Landing at Dockside will not be held accountable for any requirements that were not confirmed prior to the event.

## VENUE ACCESS, EQUIPMENT AND DELIVERIES

The Venue will not be open prior to the scheduled function commencement time, unless prior arrangements have been made with management. Deliveries are to be made during office hours, or by prior arrangement with management. The Landing does not accept responsibility for damage, or loss of, any Client's property left in the premises prior to, during or after a function. Please advise the Venue Manager when anything is being delivered prior to the Client's function, and safe storage will be arranged. Decorations supplied by the Client must be pre-approved by management and any damage caused by these decorations the client will be liable. All goods must be removed at the completion of the function unless prior arrangements have been made with the venue. The venue will not accept responsibility for any items delivered or left for collection without staff acknowledgement.

## FUNCTION COORDINATOR

A Function coordinator will be allocated to your event upon confirmation. Your coordinator will liaise with you in the lead up to your function and meet with you approximately 6 weeks out to go through the final aspects of your wedding reception. A Supervisor will then be appointed to look after your function, and a Functions Manager will also be present on the day.

## OUTSIDE CONTRACTORS

For all functions, plans must be approved by the venue a minimum of 14 days before the function. Outside contractors must liaise with the venue in all matters of delivering, set up and break down. Outside contractors appointed by the client, or by the venue on behalf of the client, must at all times abide by the venue's regulations and instructions. All outside contractors will be required to obtain their own appropriate public liability insurance with a minimum cover of \$10,000,000 and must be able to provide certificate of proof to The Landing at Dockside if requested.

## EXTERNAL CATERING

The Landing at Dockside is a fully licensed catering venue and take great pride in the food we prepare, present and serve. If you wish to bring in any food items this must be approved by your Coordinator and a surcharge will be applicable. For all DIY Candy Buffets a cleaning fee will be applicable (please request pricing from your coordinator). If you want a special vendor / food stall at your wedding or function, this must be approved by your Coordinator and a surcharge will be applicable.

## BEVERAGES AND RESPONSIBLE SERVICE OF ALCOHOL

In accordance with The Landing at Dockside's Liquor Licensing responsibilities, The Landing is unable to permit liquor to be brought onto the premises. The Landing will not engage in practices that encourage the rapid or excessive consumption of alcohol. Spirits cannot be included in the beverage package during functions and a general policy during functions of only one drink per person to be served at any time will be enforced. All bottled wine included in a beverage package will be removed from the dining tables once dining has ceased, after which all beverages will only be served by the glass. Licensing laws prohibit liquor supply to disorderly, unduly intoxicated and underage persons. Patrons showing signs of undue intoxication or disorderly behaviour will be refused service and will be asked to leave the premises. The Landing will not tolerate any harassment of patrons or staff of any kind and offending patrons will be asked to leave the premises. Management support staff refusing service for unduly intoxicated patrons. Where minors are attending a function where alcohol is being served, those minors must remain under the control of their legal guardian. The Landing at Dockside reserves the right to clearly identify minors by providing those minors with wrist bands which must be worn for the duration of the function. The Landing insists on a "no shots" policy and this must be adhered to.

## SMOKING POLICY

In accordance with Queensland smoking laws, smoking is not permitted inside the function rooms or anywhere that food and beverages are being served. Smoking is only permitted within the designated areas.

## SECURITY GUARDS

Should The Landing management deem it necessary for a specific function, security guards may be required at the cost of the Client. Functions with numbers greater than 250 guests will incur a security fee.