

THE
PIER BAR

Christmas Function Package

CELEBRATE AT THE PIER BAR

Celebrate your next party, corporate event or Christmas gathering at The Pier Bar, Cairns.

We offer both sit down and stand up cocktail style events with diverse areas to suit.

Our spaces provide the capacity to hold up to 60 guests for a sit down lunch / dinner event or up to 400 for a stand up cocktail style party.

The Esplanade Lounge is perfect for more private events and can hold up to 80 guests for a stand up function*.

**Minimum spend for the Lounge may apply from October to December, please see T's&Cs.*

For more information or to view the venue please contact our functions co-ordinator **Lisa Cooper** on **4031 4677** or **lisa@suntourism.com.au**.

The following function menus will only be available from Friday 25th October through to Christmas Eve.

THE PIER BAR

The Pier Shopping Centre
Pierpoint Rd, The Marina
Cairns QLD 4870

thepierbar.com.au

THE
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PARTY AT THE PIER

The Pier Bar exudes playfulness and diversity. Our exclusive Esplanade Lounge and the Starboard Deck are the perfect spaces for any event. From hens, bucks, birthdays or simply a ladies night out!

We have packages to suit all occasions, including a dedicated host or hostess (*on request**) available any day of the week.

Decorations to theme your occasion are welcomed, along with full access to a large screen television and microphone.

If assistance is required for creative ideas or those special touches, our experienced function co-ordinator is readily available to take care of any details from start to finish, and ensure your event is extra memorable.

EXCLUSIVE VENUE HIRE

The ideal location for large corporate functions, after parties and networking events, The Pier Bar boasts the capacity to accommodate up to 500 guests exclusively.

Offering a spacious stage for live entertainment** and fully equipped DJ booth with all audio-visual technology included, you can relax and dance the night away.

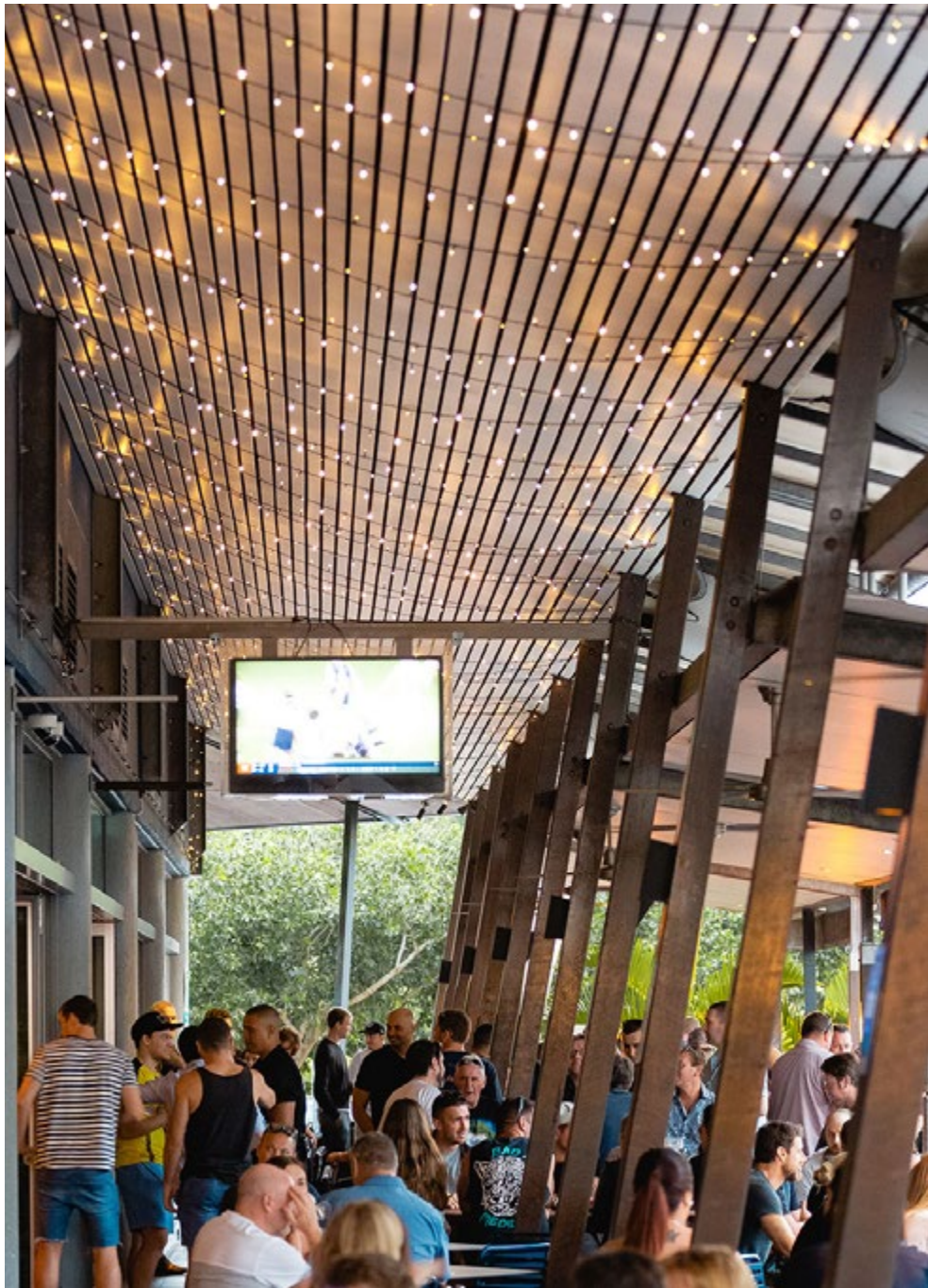
** For an additional cost.*

***To be organised in advance with our function co-ordinator.*

All exclusive venue hire quotes are calculated upon individual enquiry with our function co-ordinator.

A directory of preferred suppliers and entertainers is available on request.





SPACES

ESPLANADE LOUNGE

Our Esplanade Lounge is the perfect environment for a nautical yet sophisticated event.

The space is semi-private, separated from the main venue with a sliding boat rope partition. The area can comfortably accommodate up to 80 guests for a cocktail style party or 30 for a private sit down lunch / dinner.

When reserved exclusive a section of the bar with a private bar tender are available. There is a large screen TV available for a slideshow. Plus private amenities.

A personal waiter can be provided for the evening*.

**To be organised in advance with our function co-ordinator.*

STARBOARD DECK

Our Starboard Deck is a wonderful place to host a laid back, outdoor function. Overlooking the water front the space boasts some of Cairns best views. Of an evening the fairy lit walk way makes for a serene atmosphere.

The space can be reserved exclusive for a sit down lunch / dinner event for 80 guests or 120 guests for a cocktail style function.

If you are interested in a more intimate function the deck can be adapted to sections. Our Port or Bow spaces can accommodate up to 50 guests each for a cocktail style function.

Alternate spaces available for reservation on request.

MEMORIES

Keep the memories of your special occasion alive by adding a **PHOTO BOOTH** to your event.

Package prices available on request.



FLORAL CROWN WORKSHOPS

To add a unique touch to your hen's, baby shower or any celebration we have teamed up with Two Sisters Events. Floral crown workshops are available to exclusive Esplanade Lounge bookings.



FUNCTION PLATTERS

COB LOAF \$25

A perfect start for your function, cob loaf, warm cheese, bacon, onion, chive & cream dip

OYSTER PLATTER \$120 40 OYSTERS MIXED

- Kilpatrick - Natural - White wine & garlic - Blue cheese

SLIDER PLATTER \$150 SELECTION OF 40

- Cheese burgers - Chicken, slaw - Lamb, tzatziki
- Grilled vegetable, pesto

PARTY PRAWN PLATTER \$95*

Whole Australian prawns, lemon wedges, tartare, thousand island dressing

SILLY SEASON SLIDERS \$125 SELECTION OF 30

- Roast turkey, cranberry sauce - Roast chicken, stuffing
- Roast pork, apple sauce

TRADITIONAL TRIMMINGS PLATTER \$150*

Honey glazed baked ham, pigs in blankets, seasonal roasted vegetables, roasted potatoes, dipping gravy, herb & garlic stuffing balls

ANTIPASTO BOARD \$150

Selection of cheeses, cured meats, grilled vegetables, olives, fruits, bread, crackers

Add a cob loaf to share +\$20

SUSHI PLATTER \$85

Made fresh locally, served with pickled ginger & wasabi

NAUTICAL PLATTER \$180*

Full side of fresh reef fish (market availability), mixed oysters, calamari, fresh local prawns served with lemon, aioli, tartare sauce

ROCKPOOL PLATTER \$150*

Oysters, calamari, fresh local prawns, marinated mussels served with lemon, aioli, tartare sauce

ASIAN PLATTER \$150

Combination of steamed, fried, dim sims, prawns, chicken wings

PUDDING PLATTER \$110

- Traditional Christmas pudding, brandy crême anglaise

- Home made rich sticky date pudding, ginger bread ice cream**

- Fruit mince pies

- Mini apple pies



NOTE:

Some of our dishes may contain traces of nuts or other allergens.

If you have any allergies or food requirements please advise the function co-ordinator when making your booking.

Our platters vary in sizes, our function co-ordinator is more than happy to assist with choices.



*7 days notice required.

**Ice cream subject to availability.

SET MENU

2 COURSES – \$35

3 COURSES – \$40

ENTREE

LIME & PEPPER CALAMARI

Salad, lemon, aioli

FOUR NATURAL OYSTERS *Lemon*

CAESAR SALAD

Cos lettuce, bacon, parmesan, Caesar dressing, croutons

BRUSCHETTA CAPRESE

Toasted bread, sliced tomato, basil, bocconcini

MAIN

GRILLED VEGETABLE AGLIO E OLIO

Fettuccine pasta, grilled zucchini & eggplant, rocket, mushroom, onion, sundried tomato

CHICKEN & CHORIZO PENNE

Penne pasta, chicken, chorizo, bacon, onion, mild spiced Neapolitan sauce

CHICKEN SCHNITZEL

Crumbed chicken breast fillet, chips, house salad

GREAT NORTHERN FISH & CHIPS

Crispy beer battered fish, chips, house salad

DESSERT

SAUCY CHOC JAFFA PUDDING *Ice cream*

DECONSTRUCTED APPLE PIE *Ice cream*

CHEESECAKE OF THE WEEK

Ask function co-ordinator for current options



NOTE:

Our set menu options require a minimum booking of 15 guests.

If the host would like to have a bar tab, wristbands can be provided for guests.

Dietary requirements can be catered for, please inquire with the function co-ordinator.



PIZZAS

MARGHERITA 16.5

Napoli sauce, tomato, fresh basil, mozzarella

TROPICANA 17

Napoli sauce, mozzarella, shredded ham, pineapple

SUPREME 18.5

Napoli sauce, mozzarella, pepperoni, onion, shredded ham, mushroom, pineapple, olives, capsicum

MEAT EATER 19.5

House BBQ, mozzarella, shredded ham, bacon, pepperoni, chorizo, roast beef, onion, chicken, chives

FIRE BREATHER 18.5

Napoli, mozzarella, chicken, pepperoni, jalapeños, capsicum, house chilli swirl, chilli flakes

SICILIAN 18.5

Napoli, mozzarella, pepperoni, pine nuts, rocket, bocconcini, balsamic reduction

PEPERONI 17

Napoli, mozzarella, pepperoni

ACROPOLIS NOW! 19

Garlic oil, house BBQ, mozzarella, Greek style pulled lamb, rocket, feta, onion, tzatziki swirl

ROAST PUMPKIN, FETA & PINE NUT 17

Napoli, mozzarella, roasted pumpkin, feta, pine nuts, rocket

SHIPWRECK 19.5

Garlic oil, house BBQ, mozzarella, mushroom, ham, pepperoni, bacon, onion, roast beef



BEVERAGE PACKAGES

STANDARD PACKAGE

2 HOURS – \$30 PER GUEST
3 HOURS – \$40 PER GUEST

BEER & CIDER

Great Northern Original
Great Northern Super Crisp (Midstrength)
Little Green Apple Cider

WINE

Squealing Pig Sauvignon Blanc NZ
19 Crimes Shiraz VIC
Soft Drinks

PREMIUM PACKAGE

2 HOURS – \$35 PER GUEST
3 HOURS – \$45 PER GUEST

BEER & CIDER

Great Northern Original
Great Northern Super Crisp (Midstrength)
Carlton Draught
Carlton Dry
Pure Blonde
Victoria Bitter
Little Green Apple Cider

WINE

Seppelt 'The Drives' Pinot Noir
Chardonnay VIC
Squealing Pig Sauvignon Blanc NZ
T'Gallant Cape Schanck
Pinot Grigio VIC
19 Crimes Shiraz VIC
Wynns "The Gables"
Cabernet Sauvignon SA
Soft Drinks

DELUXE PACKAGE

2 HOURS – \$40 PER GUEST
3 HOURS – \$50 PER GUEST

BEER & CIDER

Stella Artois
Fat Yak, Wild Yak
Great Northern Original
Great Northern Super Crisp (Midstrength)
Carlton Draught
Carlton Dry
Pure Blonde
Victoria Bitter
Little Green Apple Cider

WINE

Seppelt 'The Great Entertainer' Prosecco VIC
Squealing Pig Sauvignon Blanc NZ
Penfolds Autumn Riesling SA
Fickle Mistress Pinot Noir NZ
Wynns 'The Gables' Cabernet Sauvignon SA
Soft Drinks & Juice

Minimum 20 guests.
Maximum package allowance 3 hours.
All beverages subject to availability.

NOTE:

Beverage packages must be arranged with our function co-ordinator prior to event and conditions apply in accordance with Queensland RSA.

Wristbands supplied if host would like a bar tab.





LOCATION

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Pierpoint Road, The Marina
Cairns QLD 4870

Lisa Cooper
Functions Co-ordinator

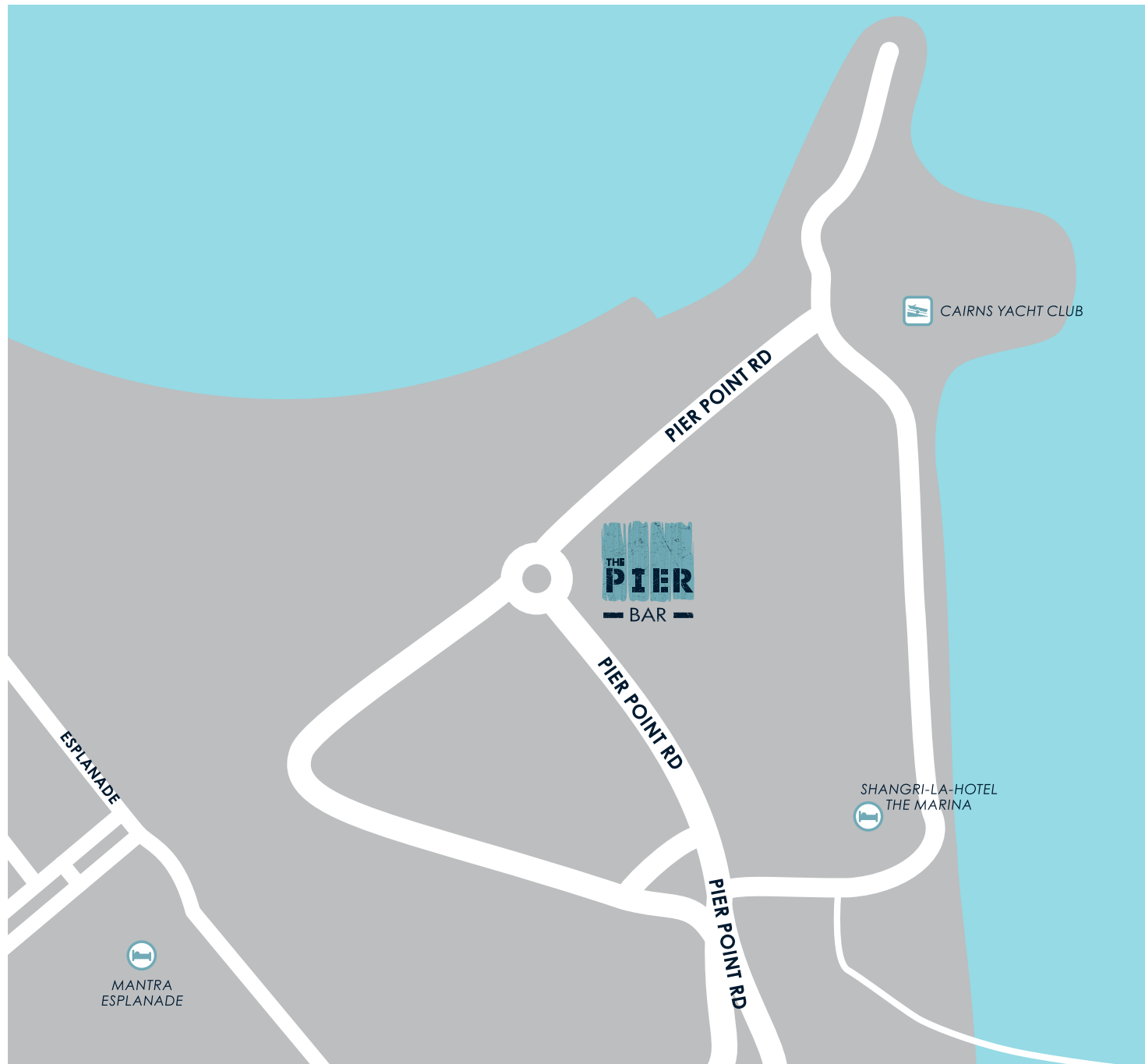
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TERMS & CONDITIONS

ESPLANADE LOUNGE & STARBOARD DECK

A \$100 booking fee is required for both spaces from October – December, and will incur a minimum spend of \$2000 each Friday and Saturday only. Expenditure is welcome on food and beverage consumption.

PAYMENT

Room hire fee is to be paid within 24 hours of reservation finalization. Full and final payment is due on the conclusion of your function. GST is inclusive in all quoted prices. Credit card details are required as security and if necessary debited in the event of outstanding accounts not paid on the day.

CANCELLATION FEE

Your \$100.00 room hire fee will be taken as a cancellation fee if your event is cancelled within 14 days of the function date.

CONFIRMATION OF MENU & FINAL NUMBERS

Final food choices must be confirmed 7 days prior to the day on which the function is to be held. A payment form will be raised and pre-ordered food is to be paid for within 48 hours of confirmation, by cash or credit card only. Final numbers of guests must be confirmed 7 days prior to the day on which the function is held. Confirmation of Beverage Package Beverage packages must be confirmed 7 days prior to the day on which the function is to be held. Credit card details are required as security and if necessary debited in the event of outstanding accounts not paid on the day.

GRACE PERIOD

A 15 minute grace period is observed on all bookings. After this period without prior communication the reserved space will be forfeited. If 50% of guest numbers reserved have not arrived, The Pier Bar reserves the right to reallocate tables.

RESPONSIBILITY

The client is financially responsible for any damage sustained to The Pier Bar fittings, property or equipment or theft of the same which is caused by the client, guests or outside contractors prior to, during or after a function. No banners, signs or posters may be attached to walls, ceilings or windows without the consent of the manager. Pier Bar accepts no responsibility for any goods, gifts, equipment or personal items left on the premises. All the above items must be taken at the completion of the said function.

SECURITY

Depending on the nature of your function security requirements outside our normal venue operations security may be required. This will be charged to the client at cost. Our function manager will determine if security is required. You may also choose to have our security at your cost. The Pier Bar reserves the right to exclude or eject any or all guests or other person from the function and venue without liability. Management reserves the right to close the venue at any time with due warning and reasonableness. Neat dress codes apply at all times. Minors are welcome within the venue when accompanied by a guardian Monday – Thursday until 10.00, Friday, Saturday and Sunday until 9.00. Management discretion may be observed regarding minors on premise outside of the aforementioned hours.

FOOD & BEVERAGE CONSUMPTION

No food or beverage of any kind will be permitted to be brought into the venue by the client or guest without prior arrangement with The Pier Bar. The Pier Bar is a fully licensed venue and practices responsible service of alcohol and will abide by the law in all instances. Patrons must abide by the liquor licensing conditions of the venue. The Pier Bar reserves the right to refuse the supply of alcoholic beverages to any guest or person attending the function without liability.

