



ENQUIRE NOW

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TIDE

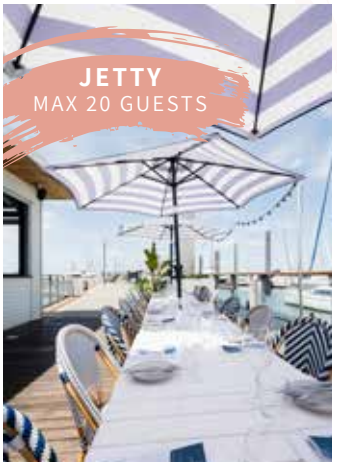
ON THE JETTY

GROUP PACKAGES



VENUE AREAS

Choose from three event spaces at Tide - the Bar Area, for cocktail-style events; the Dining Area for sit-down dining, and our outside Jetty area, which can be used for either. All are waterside with full bay views.



GROUP BOOKINGS TERMS & CONDITIONS

The following terms and conditions apply to all group bookings held at Tide. You agree to comply with the terms and conditions by payment of the required deposit, and/or by signing the Run Sheet.

VENUE AREAS

Bar Area minimum spend \$1500 Friday to Sunday, maximum four hour booking. Not suitable for sit-down packages.
Dining Area minimum spend \$2000 Friday to Sunday, maximum four hour booking.
Jetty Area minimum spend \$1000. Note: Jetty bookings are subject to weather restrictions. Maximum 20 guests seated, maximum 20 guests at bar tables/standing.

Tide reserves the right to apply minimum food & beverage spends where a designated area or part thereof is specifically allocated for more than our standard two hour booking duration. Any food and beverage purchases contribute to your minimum spend. If the minimum spend quoted is not met, the difference will be charged as venue hire.

DEPOSITS AND CANCELLATIONS

A 25% deposit is required to confirm your booking. Should you cancel for any reason, your deposit will be forfeited as follows:

- within three months of booking date: 25% of deposit amount
- within one month of booking date: 50% of deposit amount
- within two weeks of booking date: 100% of deposit amount

Cancellations must be advised in writing to the Creative Director, who will confirm the cancellation fee payable.

FINAL NUMBERS AND FINAL PAYMENT

Food and beverage choices must be finalised 14 days prior to the booking. Final numbers are required 7 days prior to the booking. Once final numbers are received, an invoice will be provided and final payment is required. Upgrades and additional items can be added via a tab during your function; however, the tab must be paid at the end of your booking. The duty supervisor will be able to assist with this on the night.

AVAILABILITY

Availability of the venue has been agreed based on the guest numbers, dates and times discussed at the time of the booking. If changes are required, availability cannot be guaranteed and/or different minimum spends may apply.

BYO ITEMS

Tide is fully licensed, BYO drinks is strictly prohibited. Tide is a fully over-water, open-window venue. Any decorative items (such as table scatters and other light decorations) that run the risk of entering the waterway or disrupting other Tide customers will not be permitted. Your booking allows you to arrive 30 minutes prior to the start time to add decorations. All items will need to be approved by the venue manager. No food items (apart from a celebration cake) are permitted.

CELEBRATION CAKES

You are welcome to bring a cake for your celebration, and Tide will store it prior to serving. It is best to supply sparklers rather than candles. Tide staff can supply side plates, a cutting knife and serving plate at no cost. If you would like our Kitchen team to cut and plate your cake with berry coulis and cream, a cakeage cost of \$5pp will apply.

RIGHT OF REFUSAL

Management of Tide legally have the right to refuse any patron entry without giving a reason. The licensed approved manager has the right to remove any individual from the venue at any point throughout the night.

AV EQUIPMENT

Only exclusive bookings can use the venue's sound system and other AV equipment to make speeches and presentations.

RESPONSIBLE SERVICE OF ALCOHOL

In accordance with the Liquor Act, and the responsible service of alcohol, all guests deemed to be intoxicated will be refused service and may be asked to leave the premises. All guests must be over the age of 18 years old and hold a valid form of identification.

OPEN BAR TAB

If you opt for an open bar tab, you are responsible for the amount spent, which must be paid for at the end of the evening. You are encouraged to check on the tab throughout the function. Tide staff will advise you once the bar tab is nearly reached.

INSURANCES

We hold all necessary insurances, including public liability. These insurances are in place to protect us in the unfortunate circumstance that one of our patrons is harmed on premises. If a patron has harmed themselves and this situation was reasonably foreseeable, the patron in question is held responsible, not Tide.

INCIDENTS AND BEHAVIOUR

Tide works in compliance with Queensland Police. If an incident happens on premises, the police will have complete access to all incident reports and CCTV footage. Tide will not tolerate aggressive or antisocial behaviour from any patron whether their behaviour is directed towards staff or another public patron. Aggressive/antisocial individuals will be removed from the venue.



BEVERAGE PACKAGES

All packages include soft drink and orange juice and are subject to change.

CLASSIC BEVERAGE PACKAGE

3 HOURS - \$39PP | 4 HOURS - \$49PP | 5 HOURS - \$59PP

Azahara Brut Sparkling
Tainui Sauvignon Blanc
Mountadam Shiraz
Tap Beer and Cider

PREMIUM BEVERAGE PACKAGE

3 HOURS - \$49PP | 4 HOURS - \$59PP | 5 HOURS - \$69PP

Bandini Prosecco
Catalina Sounds Sauvignon Blanc
Fat Bastard Chardonnay
Black Cottage Rosé
Wil Rock Pinot Noir
Zinio Tempranillo
Tap Beer and Cider and local beers

DELUXE BEVERAGE PACKAGE

3 HOURS - \$59PP | 4 HOURS - \$69PP | 5 HOURS - \$79PP

Glass of Veuve Cliquot on arrival
Piper's Brook Vintage Brut
Cape Barren Native Goose Chardonnay
Leeuwin Siblings Sauvignon Blanc
Maison Aix Rosé
Two Hands Gnarly Dudes Shiraz
Giant Steps Pinot Noir
Tap Beer and Cider, Local and imported beers

CONSUMPTION BAR TAB

Any combination of beer, wine, spirits or cocktail requests can be offered on a consumption-based tab as an alternative to the set packages. Pay as you go bar service is available; however, please note that as the host of your event, you are responsible for all items on your bill at the end of your event.

No exceptions or deletions will be made.

SMALL GROUP BOOKINGS

THE TIDE GRAZING FEAST - \$99PP

Minimum 18pax
3 hour duration

UPON ARRIVAL

A welcome glass of house sparkling, white or red wine, or tap beer.

Regional taste plate Schulte's spiced salami, local cheese,
duck liver parfait, house dips, preserves + pickles *(gf option)*

Kingfish ceviche, radish, fennel, blood orange gin + sea herbs *(gf)*

NEXT

Roast Porchetta + apple sauce *(gf)*

Stockyard Beef Chateaubriand + red wine jus *(gf)*

Local potatoes *(gf)*

Green beans, toasted almonds *(gf)*

Seasonal leaf salad *(gf)*

FINISHING WITH

Textures of Chocolate *(gf)*

Strawberries + Cream *(gf)*

UPGRADES

Upgrade the welcome drink to a Bellini or a Mimosa +\$10pp



COCKTAIL PACKAGES

Minimum 20 guests

PACKAGE 1 \$29PP

Choice of 2 cold and 3 hot canapes from the selection.

PACKAGE 2 \$39PP

Choice of 3 cold and 3 hot canapes plus 1 substantial dish

PACKAGE 3 \$59PP

Choice of 3 cold and 3 hot canapes, plus 3 substantial dishes and Chef's selection of petit fours

COLD SELECTION

Natural oysters with lemon *(gf)*
Foie gras mousse, toasted sourdough *(gf option)*
Kingfish tostada *(gf option)*
Caprese salad, crostini *(gf option)*
Grilled peach, serrano ham *(gf option)*
Tomato gazpacho, local sand crab *(gf)*

HOT ITEMS

Three-cheese arancini, parmesan aioli
Barramundi croquettes, saffron aioli
Panko crumbed calamari, lemon pepper, tartare
Char-grilled ocean king prawn, fermented chilli, sourdough *(gf option)*
Karaage chicken, wasabi aioli *(gf option)*
Tempura zucchini blossom, preserved lemon, ricotta

SUBSTANTIAL SELECTION - +\$9 PER PERSON (if not included in a package)

The substantial selection are created in a 'walk and fork' style, able to be eaten while standing.

Beer-battered Barramundi + chips *(gf option)*
Crispy chilly bao bun, cucumber, coriander
Wagyu beef sliders, house slaw *(gf option)*
Pea and asparagus risotto, shaved manchago
Stockyard sirloin, Yorkshire puddings, red wine jus *(gf option)*
Pork Belly, apple, fennel, cress *(gf)*

DESSERT - +\$9 PER PERSON

Chocolate Brownie, local berries *(gf option)*
Churros *(gf)*
Strawberries and cream *(gf)*

PLATTERS

Each platter serves 6 to 8 people

CHEESE PLATTER \$39 *(gf option)*

A selection of hard and soft cheeses, lavosh, fresh grapes, quince paste

REGIONAL TASTE PLATE \$49

Schulte's spiced salami, local cheese, duck liver parfait, house dips, preserves and pickles *(gf option)*

CHILLED LOCAL SEAFOOD PLATTER \$99

Local prawns, oysters, pickled mussels, sand crabs, Hervey Bay scallops, cocktail sauce *(gf option)*

SIT DOWN PACKAGES

Minimum 20 guests

BREAKFAST \$35PP

Table platters of petit continental pastries, seasonal fruit, and your choice of two breakfast meals (alternate serve). Includes orange or apple juice, tea and coffee

Eggs Benedict with bacon or salmon *(gf option)*

Tide Big Breakfast *(gf option)*

Waffles, maple syrup and ice cream with strawberries and cream

Breakfast Burger *(gf option)*

LUNCH/DINNER

Alternate serve, with juice or soft drink, tea + coffee

TWO COURSE \$60PP

THREE COURSE \$75PP

ENTREE SELECTION

Pacific oysters natural with lemon + mignonette *(gf)*
Tempura zucchini blossom lemon + ricotta stuffed, hummus + green tomato relish
Char-grilled ocean king prawns with salt bush, fermented chilli butter + sour dough
Roast Pork Belly, caramelised apple, shaved fennel + watercress *(gf)*

MAIN SELECTION

250gm Beef City Black Eye Fillet, crushed potatoes, charred broccolini + xxxx mustard butter *(gf)*
Market Fish, braised heirloom tomato and red pepper, white bean puree + fennel crisp *(gf)*
Green Pea and Asparagus Risotto with shaved manchego *(gf) (vegan option)*
Roast Chicken Breast, risoni, asparagus, pea + charred corn

DESSERT SELECTION

Textures of Chocolate
Strawberries + Cream

FIVE COURSE DEGUSTATION - \$125PP

Chef's specialty - please note this is a unique menu and will be created only days prior to the event to incorporate the freshest seasonal produce available (please advise us of any dietary requirements or produce you wish NOT to have on the menu 7 days in advance to avoid disappointment). All courses are paired with a selection of Australian and International wines.

OYSTER AND CAVIAR BAR EXTRAVAGANT ADDITION \$300

Recommended on arrival for your guests - minimum 20 persons
Upon arrival of your event with Selection of breads and accompaniments

