



PILU

at freshwater

A PILU EVENT
GROUP BOOKING
BOUTIQUE PACKAGE
10 - 50 GUESTS



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

When it comes to beautiful events, Pilu at Freshwater on the stunning Northern Beaches of Sydney offers the complete package - spectacular location with ocean views, award-winning food and wine, tailored, flexible packages and expertise in organising your ultimate event.

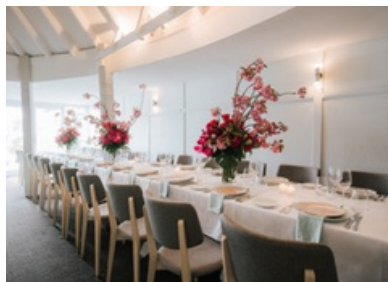
We are renowned and awarded for our food, wine and service and we offer uninterrupted spectacular beach views from the restaurant. Freshwater Beach offers a magnificent backdrop for photos and our terrace garden overlooking the beach is perfect for pre-function drinks.



OUR PRIVATE DINING AREAS



The Pulu Pavilion is located within our garden area and overlooks Freshwater beach and our gardens. This space accommodates up to 50 guests and requires a minimum spend of \$5500.



The Garden Room overlooks our terrace area and is located off our main dining room. This space accommodates up to 26 guests and requires a minimum spend of \$3800.



The Balcony Room has its own private balcony overlooking Freshwater Beach. This private dining room accommodates up to 16 guests and requires a minimum spend of \$2500.

INCLUSIONS

ALL GROUP EVENTS
INCLUDE THE FOLLOWING:

- Personalised menus
- Set up place cards on tables if provided.
- Cake knife and cake table if required
- Tea light candles and holders
- Room hire included in minimum spends
- White linen tablecloths, napkins, cutlery and glassware
- Personal event manager leading up to the event to help plan your special day



MENU PACKAGES

Menus:

Group A la Carte Menu \$150 per person
(available for up to 16 guests)

Group Exclusive Experience Menu \$195 per person
(available for up to 26 guests)

Four Course Menu - Sharing Menu \$160
(available for 16 guests and over)

Four Course Premium Menu - Sharing Menu \$175
(available for 16 guests and over)

Share platters encourage guests to interact and taste the entire menu.



Our food philosophy is simple. Fresh, seasonal produce expertly crafted to create unique, delicious, Italian-inspired dishes.



GROUP A LA CARTE MENU

\$150 per person / Available for 10 to 16 guests)

Sample Menu only - subject to change

Pane

Freshly baked rosemary & sea salt focaccia with Pilu bottarga butter

Primi – to share

Hiramasa kingfish, sheep's milk yogurt, cucumber, and dill served alongside

Pilu caprese salad - buffalo mozzarella, heirloom tomato, basil

Secondi – choice of one

Fregola Sarda - Hand rolled fregola, basil, Jerusalem artichokes & fiore sardo

Aquna Murray Cod, Vernaccia sauce, parsley & olives

Cavolfiore- Roasted cauliflower, dates, macadamia, capers & lemon butter

Refalo free range slow roasted suckling pig, agrodolce fennel, dill, & buffalo fetta

Sides – Pilu salad and roast potatoes

Dolci – choice of one

Tiramisardo - Pistococcus biscuits, mascarpone cream, coffee & mirto bianco

Mousse al cioccolato - Chocolate mousse, saffron, dates & amaretti

Seadas – Sardinian fried pastry filled with ricotta, & served with honey

Affogato - Honey & vanilla gelato with dark chocolate & espresso



GROUP EXCLUSIVE EXPERIENCE

SHARING MENU

\$195 per person / Available for 10 to 26 guests

Sample Menu Only - subject to change

Bread

Focaccia with Pilu bottarga butter

Entrées – to share

Yellowfin tuna alla 'puttanesca'

Burrata with Stone Axe wagyu bresaola and rocket

Pastas – to share

Sardinian culurgiones filled with potato, mint and pecorino with burnt butter and sage

Your choice of one:

Maccheroncini with spanner crab and preserved lemon

Fregula with Bay lobster, tomato and basil

Mains – to share

Choose One Meat:

1.1kg Rangers Valley Black Angus rib eye 3+ with rocket and parmigiano

Slow roasted free range suckling pig with jus

Choose One Fish:

Aquna Murray cod, aglio bianco, cucumber and dill

Pink snapper, vongole, globe artichokes, and bottarga

Sides – Pilu salad and Roast Potatoes

Dessert – plated individually (choose one)

Seadas- Sardinian fried pastry filled with creamy ricotta, served with warm honey

Marsala and coffee baba, mascarpone cream, cocoa and biscotti

Citrus tart and Italian meringue

Coconut, almonds and salted caramel bigne



FOUR COURSE MENU SHARING

Available for 16 guests and over/ Sample Menu only - subject to change

\$160 per person

Choice of 2 Canapes:

BBQ prawns and chilli aioli

Wagyu toast and salsa tonnata

Crispy risotto croquettes and gremolata mayo

Calamari fritti with lemon aioli

Bread- Focaccia with Pulu extra virgin olive oil

First Course – choose one

Spencer Gulf Hiramasa kingfish, sheep's milk yogurt, cucumber, and dill

Pilu caprese salad - buffalo mozzarella, heirloom tomato, basil

Vitello tonnato with crispy capers and rocket

Pasta – choose one

Maccheroncini with pesto, zucchini flowers and burrata

Malloreddus with king prawns, tomato and chilli

Saffron fregula with pork and fennel sausage and pecorino

Mains – to share

Choose One Fish:

Cone Bay barramundi, white wine, green olives and parsley

Ocean trout, garden pea ragu and potato skordalia

Choose One Meat:

Rangers Valley Black Angus striploin, friarielli and bottarga butter

Lamb rump, eggplant, goat's milk yoghurt and spiced lamb jus

Spatchcock, chiodini mushrooms, farro and sweet corn puree

Sides - choose one

Roasted potatoes, garlic and rosemary

Spiced pumpkin with toasted almonds and goat's cheese

Broccolini with eschalots dressing

Dessert (plated)- choose one

Seadas- traditional Sardinian fried pastry filled with ricotta and served with warm honey

Marsala and coffee baba, mascarpone cream, cocoa and biscotti

Citrus tart and Italian meringue

Coconut, almond and salted caramel bigne



FOUR COURSE PREMIUM MENU SHARING

\$175 per person / Available for 16 guests and over

Sample Menu only - subject to change

Choice of 2 canapes

BBQ prawns and chilli aioli

Wagyu toast and salsa tonnata

Crispy risotto croquettes and gremolata mayo

Calamari fritti with lemon aioli

Bread- Focaccia with Pils extra virgin olive oil

Entrees – please choose one

Yellowfin tuna alla 'Puttanesca'

Burrata with Stone Axe wagyu bresaola and rocket

Pasta – please choose one

Maccheroncini with spanner crab, preserved lemon and parsley

Fregula with Bay lobster, tomato and basil

Mains

Fish – please choose one

Aquna Murray Cod, aglio bianco, cucumber and dill

Pink snapper, vongole, globe artichokes, and bottarga

Meat – please choose one

Rangers Valley Black Angus tenderloin 3+, friarielli and bottarga butter

Slow roasted free range suckling pig with jus

Sides- choose one

Roasted potatoes, garlic and rosemary

Spiced pumpkin, toasted almonds and goats cheese

Broccolini and eschalots dressing

Dessert (plated) - please choose one

Seadas- traditional Sardinian pastry filled with ricotta, served with warm honey

Marsala and coffee baba, mascarpone cream, cocoa and biscotti

Citrus tart and Italian meringue

Coconut, almond and salted caramel bigne



OTHER MENUS

Children's meals
Entrée, main, and dessert
\$60.00 pp

Crew Meals
Crew will be served a main meal with non alcoholic beverages throughout the event
\$60.00 pp

Optional Menu items:
Antipasto platters to share \$40.00 per platter
Calamari fritti \$25 per platter
Oysters \$7.50 per oyster (sold only in 1/2 dozen increments)
Australian and imported cheese platters with fruit and Sardinian bread \$45.00 per platter



BEVERAGE PACKAGES

Wines are subject to availability.

Substitute wines will be of equal or higher quality

Prices are person and packages are served for a duration of four hours

A selection of soft drinks and juices are included

LA CINTA

\$70 per person

Sparkling

IL Follo Prosecco , Veneto, Italy

Beer

Coopers - Premium Light Beer, Adelaide

Ichnusa - Blonde Lager, Sardinia, Italy

Sydney Brewery - PA, Sydney

Sydney Brewery 'Sydney Cider', Sydney

White Wine

Sella & Mosca- Vermentino di Sardegna Sardinia, Italy

Rose Wine

Sella & Mosca Rosato - Cannonau, Sardinia, Italy

Red Wine

Sella & Mosca- Cannonau di Sardegna Sardinia, Italy



STINTINO
\$80 per person

Sparkling
IL Follo Prosecco , Veneto, Italy

Beer
Coopers - Premium Light Beer, Adelaide
Ichnusa - Blonde Lager, Sardinia, Italy
Sydney Brewery - PA, Sydney
Sydney Brewery 'Sydney Cider', Sydney

White Wine
Ca San Vito - Pinot Grigio, Veneto, Italy

Rose Wine
Sella & Mosca Rosato - Cannonau, Sardinia, Italy

Red Wine
Dolianova 'Anzenas'- Cannonau di Sardegna, Sardinia, Italy



CALALUNA

\$100 per person

Sparkling

NV Sella & Mosca 'Terre Bianche Brut'- Torbato Sardinia, Italy

Aperol Spritz (served with canapes)

Peach Bellini

Beer

Coopers - Premium Light Beer, Adelaide

Ichnusa - Blonde Lager Sardinia, Italy

Sydney Brewery - PA, Sydney

Sydney Brewery 'Sydney Cider' Sydney

White Wine

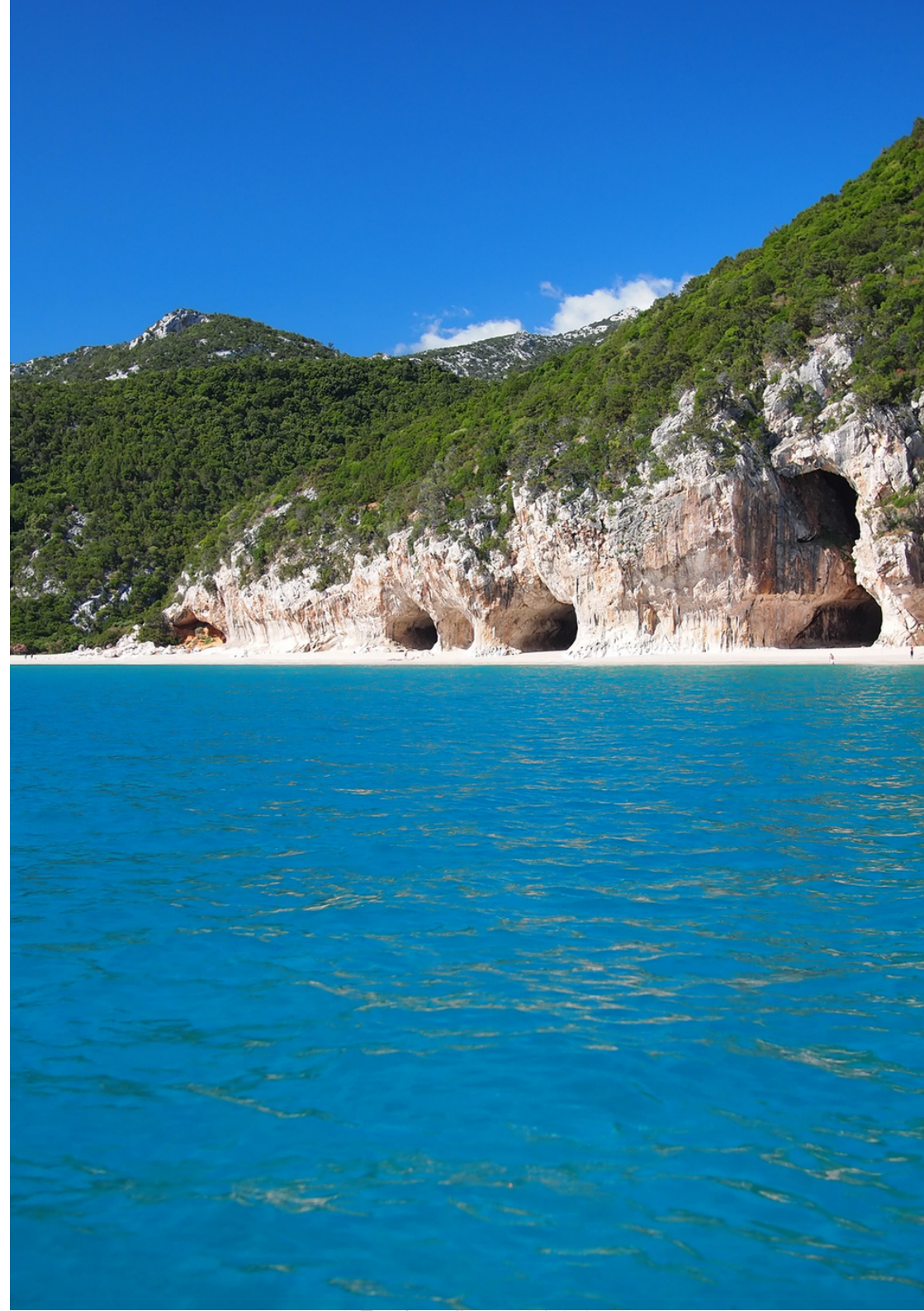
Cantine di Dolianova 'Prendas' - Vermentino di Sardegna, Sardinia, Italy

Rose Wine

Santa Cristina Rosato - Sangiovese, Tuscany, Italy

Red Wine

Agricola Punica 'Montessu' – Carignano Blend, Sardinia, Italy



OUR PREFERRED SUPPLIERS

CELEBRANTS

Liana Ball - @lianathecelebrant (Instagram)/ 0421 143 933
Sophie Coombes- sydneycelebrant.com.au / 0433 183 702
Louise Spedding - louisespeditingcelebrant.com.au / 0414 571 674

FLORISTS

Whitehouse Flowers - whitehouseflowers.com.au / 9977 5323
Wild Forager - wildforager.com.au/ 8041 9712
Copper Beach - copperbeech.com.au / 8964 1751

STYLISTS & PLANNERS

Whitehouse Flowers - whitehouseflowers.com.au / 9977 5323
Cloud 9 Event Management - cloud9eventmanagement.com.au / 8970 3833
Little Lane Events - littlelaneevents.com.au / 0414 633 941
Willow Sage Events - willowsageevents.com.au

PHOTOGRAPHERS

Jessica Ross - jessicaross.com.au / 0405 217 698
Chris Prestidge - atdusk.com.au / 0415 392 752
David Shaw - storytellersweddingcollective.com
Kyle Ingram - kyleingramphotography.com

CAKE SUPPLIERS

Gigi Fantastic Cakes - bygigi.com.au
Sugar Princess - sugarprincess.com.au / 9971 0097
Mrs Jones the Baker - mrsjonesthebaker.com.au/ 9939 1736

TRANSPORT

Kombi Weddings - kombiweddings.com.au/ 0411 094 291
Beachwheels Coaches - beachwheels.com.au/ 9939 1082

LIVE STREAM

Stephen Coombes - 0425 765 787



TERMS AND CONDITIONS

BOOKING CONFIRMATION

Bookings are considered tentative until this form is completed, signed and returned to Pilu at Freshwater. A deposit of \$1500 for the Pavilion, \$800 for the Garden Room and \$500 for the Balcony Room will be charged to your credit card upon receipt of this form. Final payment for the food component is payable 14 days in advance. All other outstanding charges must be settled on the day of your event prior to departure.

CANCELLATION POLICY

Any bookings cancelled outside of 60 days will incur an administration fee of \$150, which will be deducted from the deposit paid prior to it being refunded. The holding deposit is charged as a cancellation fee should your booking be cancelled with less than 60 day's notice. Cancellations received with less than 14 day's notice will be charged the full food component.

FINAL NUMBERS

Final numbers must be confirmed 14 days prior to your reservation. Charges apply for the full amount of the set menu based on final confirmed numbers.

SET UP/DEPARTURE TIMES

All lunchtime events can be set up from 10:30am, with an arrival time from 12pm and must conclude by 4:30pm. All dinner events can be set up from 4:45pm, with an arrival time from 6pm and must conclude by 10:30pm.

MENU

Prices are valid until 30th June 2024. Menus and pricing are subject to change. All menu selections must be finalised at least 14 days prior to event. We recommend not printing your own menus as produce may need to change slightly on the day due to availability.

DECORATIONS & GIFTS

You are more than welcome to supply flowers to decorate the restaurant along with any other styling requirements. Confetti and sprinkle decorations are not permitted. Nothing is to be nailed, screwed, blue-tacked or adhered in anyway any part of the restaurant. All candles must be contained within a votive, no open flame candles permitted. For the smooth running of your event, we need to finalise strict details and timings well in advance for all deliveries & set up instructions. All decorations and goods including gifts must be collected at the conclusion of the function. We take no responsibility for lost or left behind items. Items found will not be retained unless specified prior to the event.

CREDIT CARD FEES

Please note there is a 1% surcharge to all credit card payments.

ENTERTAINMENT

No amplified music/ microphones are permitted. All suppliers are required to bring their own power cords/ powerboards and other equipment. All equipment and decorations must be taken at the completion of your event.

GRATUITY

An 8% service charge will be added to the final account, this amount is not included in the minimum spend.

BEVERAGE SELECTION

For all groups of twelve (12) or more guests, a selection of wines is required ten (10) days prior to the event. Any selections made less than ten (10 days), or on the day of the event, are subject to availability.

SUPPLIER MEALS

Meals for entertainers, photographers etc are charged at \$60 per person and includes a main meal with non alcoholic beverages throughout the night.

OTHER

We practice responsible service of alcohol. Any guest who deemed to have had too much to drink by our staff will be refused service. Drug use is strictly prohibited. Any guest partaking in drug use will be asked to leave the venue immediately, no exceptions. Abusive behaviour toward our staff will not be tolerated. Any guest exhibiting verbal or physical abuse towards our staff will be asked to leave the venue, no exceptions. Failure to comply with directives by our staff regarding alcohol or drug abuse will result in police involvement.

CHILDREN'S MEALS

Children are offered a special three course menu priced at \$60 per person (Suitable for 12 years and under)

B O O K I N G F O R M

BOOKING NAME: _____

NUMBER OF GUESTS: _____

ORGAINSER NAME: _____

EMAIL ADDRESS: _____

EVENT DATE: _____

PHONE CONTACT: _____

ARRIVAL TIME: _____ SIT DOWN TIME: _____

TYPE OF EVENT: _____

MENU OPTIONS

- Group A la Carte menu \$150 per person (10 to 16 guests only)
- Group Exclusive Experience Sharing Menu \$195 per person (10 to 26 guests only)
- Four Course Menu Sharing \$160 per person (Over 14 guests only)
- Four Course Premium Sharing Menu \$175 per person (Over 14 guests only)
- Matching wines available on request

ROOM OPTIONS

- Pilu Pavilion – accommodates a maximum of 50 seated minimum spend \$5,500
- Pilu Garden – accommodates a maximum of 26 seated, minimum spend \$3,800
- Pilu Balcony – accommodates a maximum of 16 seated, minimum spend \$2,500

OPTIONAL EXTRAS:

- Children's Meal (3 courses) \$60 per person x _____
- Suppliers meal (3 course) \$60 per person x _____
- Antipasto Plates (serves 8 people) \$40 per plate _____ x plates
- Calamari fritti plate – (serves 4 to 5 people) \$25 per plate _____x plates
- Sydney Rock Oysters \$7.50 each _____ x oysters (sold only in 1/2 dozen increments)

DIETARY REQUIREMENTS:

BEVERAGE OPTIONS:

- La Cinta Drinks Package \$70 per person
- Stintino Drinks Package \$80 per person
- Calaluna Drinks Package \$100 per person
- Drinks on consumption (Balcony and Garden room only)

CREDIT CARD DETAILS & TERMS AND AGREEMENT ACCEPTANCE

Card Holder Name:

Card Number:

Expiry Date: _____ CVC Number: _____

Arrival Cocktails:

- Aperol Spritz or Seasonal Fruit Bellini \$20 per cocktail
- Negroni \$23 per cocktail

To Finish Cocktails:

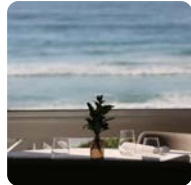
- Espresso Martini \$ 20 per cocktail
- Limoncello \$11 each

I have read the above trading terms and agree to the conditions stated. I approve the use of my credit card in order to confirm my reservation.

Signed: _____

A PILU EVENT

We strive to create packages tailored to your individual needs. Please contact our experienced event co-ordinators to discuss food and beverage packages and venue options to make your event a memorable one.



PILU at Freshwater

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