A PILU Wedding
Exclusive Use (up to 110 guests)
Congratulations on your engagement and thank you for considering Pilu at Freshwater for your wedding celebration

When it comes to beautiful weddings, 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 all aspects of the restaurant. Freshwater Beach offers a magnificent backdrop for photos, and our terrace garden overlooking the beach is perfect for an intimate ceremony followed by pre-function drinks.

Set on the shores of Freshwater Beach the recently redecorated restaurant has seating for up to 110 guests.

We thank you for considering us for your wedding day and we hope to see you soon.

Angela Munday
Event Manager // 9938 3331 // dining@pilu.com.au
Our Restaurant
Exclusive Use

The Restaurant
Maximum Capacity 110 guests

Exclusive use of our stunning restaurant gives you and your guests private use of the terrace garden overlooking the beach, the covered Pilu Pavilion and the entire restaurant for the duration of your wedding.

DEDICATED Wedding Co-ordinator

Our wedding department is led by our professional wedding co-ordinator, Angela Munday who has a wealth of industry experience. Our expert weddings and events team will go over and above to make your special day perfect.
Our beautifully landscaped garden, overlooking the beach is available for your private ceremony. Additional charge $500.

Includes: 20 white garden chairs | signing table | wet weather back up
Exclusive Use Weddings Include the Following:

+ 30 minutes of canapés on arrival served in the garden terrace overlooking Freshwater Beach
+ Your own wedding cake, cut and served on platters
  Barista-made coffee and boutique teas
+ Special Event Manager to help plan and coordinate your special day
+ Three-course tasting menu for the Wedding Couple
+ Personalised menus
+ Placement of bonbonniere, personalised menus and place cards
  white linen tablecloths, napkins, glassware, cutlery and crockery
+ Cake table and knife
+ Complimentary use of the ’Waiting Room’ as bridal suite
+ Professional DJ Entertainment
+ Use of in-house microphone and sound system
+ Room hire included based on minimum spends
+ Dedicated floor manager and wait staff with a 1:12 ratio

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

Sit-down Menu

Canapés – choice of three *(included in all three sit-down options)*

Three courses alternate serve $135

Three courses, choice $145

Sharing feast $145

Share platters encourage guests to interact and taste the entire menu. All sit-down menu options include – freshly baked bread, your choice of two side dishes, tea, coffee and your own cake served as petit fours.

Cocktail Menu

4½ hours of service Antipasto table, 3 cold canapés
3 hot canapés, 2 substantial canapés, 2 dessert canapés
$150 per person

Degustation

Canapés – choice of three, Five course degustation menu designed by Executive Chef, Giovanni Pilu. Includes tea, coffee and your wedding cake served as petit fours
$150 per person

Wine matches available on request
Food and beverage menus are designed with your input, and styled specifically for your event and your guests. If you have a special request, which may include degustation wine matches or perhaps premium wines, we would be pleased to discuss these with you.

The Beach Package – $75 per person
The Freshwater Package – $90 per person
The Pilu Package – $127 per person
Important Information

Ceremony times
Monday – Friday
- Lunch ceremony – from 11am
- Dinner ceremony – from 5.30pm
Saturday
- Lunch ceremony – from 11am
- Dinner ceremony – from 6pm
Sunday
- Lunch ceremony – from 11am
- Dinner ceremony – from 6pm

Wedding times
Receptions are booked over a 5-hour time period. Lunch receptions conclude at 4.15pm and guests to leave by 4.30pm. Dinner receptions from 6pm or 6.30pm and conclude by 10.45pm or 11.15pm and guests to leave after 15 minutes from the conclusion. A 7% service charge will be added to your final account. 10% surcharge applies to Public Holidays.

Wedding tastings
Please contact Angela Munday to discuss menu tasting options.
## Our Preferred Suppliers

### Celebrants
- Sophie Coombes: www.sydneyscelebrant.com.au, 0433 183 702
- Lisa Parker: celebrant@marriedbylisa.com.au, 0431 926 574

### Florists
- Copper Beech: www.copperbeech.com.au, 8964 1751

### Ceremony Stylists + Planners
- Little Lane Events: www.littlelaneevents.com.au, 0401 646 629
- Ashdown & Bee: www.ashdownandbee.com

### Hair Stylist
- Bohemia Blowdry Bar Manly: www.bohemiablowdrybar.com.au, 0450 639 880

### Photographers
- Chris Prestidge: www.atdusk.com.au, 0415 392 752

### DJ + Entertainment
- White Clover Music: www.whiteclovermusic.com, 0412 330 039

### Cake Suppliers
- Mrs Jones the Baker: www.mrsjonesthebaker.com.au, 9939 1736
- By Gigi Fantastic Cakes: www.bygigi.com.au
- Sugar Princess: www.sugarprincess.com.au, 9971 0097

### Stationery
- Bella Invites: www.bellainvites.com.au, 0414 991 578

### Transport
- Beachwheels Coaches: www.beachwheels.com.au, 9939 1082
We are writing to say thank you so much for making our wedding on the 19th of May 2018 so special! Your whole team made our day so memorable and we appreciate this so much. Thank you to all the chefs, floor staff and Angela!

The service was absolutely fantastic and professional all round! All our guests commented that the food was amazing, and the best they have had at a wedding! The view and restaurant set up was also gorgeous, and we were fortunate to have such lovely weather that day.

All these elements combined with Angela’s help before the day itself made the day just magical and perfect.

Angela you are an asset to Pilu Restaurant! Each time we spoke or met you were so pleasant, helpful, professional and a pleasure to work with. We sincerely thank you for helping organise our wedding. We are very grateful to all the team and so happy we chose to hold our wedding at Pilu Restaurant.

We wouldn’t hesitate to recommend you to anyone else looking for a wedding venue.

We look forward to dining at Pilu in the near future and seeing you all again!

Pilu made our very special day so much more special. Thank you to everyone involved - we had a wonderful day.
Firstly, I just wanted to say a heart-felt thank you to you and all the wonderful team at Pilu - David and I had just the BEST day on the 8th, and everything was just perfect. I can not tell you enough how many great comments from friends and family we have received on the venue/food/ambience - you all truly made our wedding the most special and lovely day, which we will remember always. Friends and I are craving the food again already, so will be making a group booking for the degustation very soon!

Pilu was perfect! There was absolutely nothing with which I could have found fault. The staff were outstanding - most efficient, smiling and courteous. So flexible on the day when things went off schedule.

Excellent wines - thank you Lara. The food was fabulous - thank you chefs. Thank you for your relaxed, no stress approach - greatly appreciated and so appropriate.

Thanks for all your assistance in making our Wedding day at Pilu so amazing. We had a wonderful day and received many flattering comments about the food, wine, and the superb location. I would not hesitate to recommend Pilu to anyone for a function or just a meal. When Andrew and I are back in Australia for a visit this Christmas or early next year, we will be definitely dropping in for a ‘quiet’ meal.
Canapé menu

Please select three

Sydney rock oysters

Kingfish crudo on witlof with lemon and herbs

Seared tuna with bottarga, creme fraiche and pickled fennel

Heirloom tomato chutney and basil brushcetta (V)

Grilled Yamba prawns with spiced dipping sauce

Arancini alla norma (V)

Calamari with lemon aioli

Zucchini flowers filled with ricotta, lemon and herbs (V)

Half shell scallops, pea puree and crispy pancetta

Crostini of vitello tonnato
Your Menu

Please select two

ENTREE

Cured salmon with creme fraiche, citrus and baby cucumbers
Wagyu bresaola, stracciatella, balsamic currants, pine nuts and rocket
Molloreddus pasta with crab, guanciale and preserved lemon
Hand rolled fregola risottata with prawn, zucchini, tomato and chilli
Duck tortelli served with garden peas and goat's cheese
Mushroom risotto, truffle Pecorino and sage

MAINS

Cone Bay Barramundi, slow cooked red capsicums and mussels
Confit ocean trout, fennel, radicchio and bottarga
Snapper with Vernaccia, green olives and parsley
Black Angus eye fillet, eggplant caponata and salsa rossa
Confit duck leg, heirloom carrots, carrot puree and mustard jus
Lamb rump, cannellini bean puree and black lentils
Spatchcock involtini, black pearl barley, sweet corn, toasted almonds and sage.

Occasionally white flesh fish is subject to market availability.
When this happens it will be necessary for Pilu at Freshwater to choose a substitute on your behalf.
Your Menu

SIDES

Pilu leaf salad, with pomegranate molasses vinaigrette

Please select one:

Oven roasted potatoes with rosemary salt

Green beans, mint and Pecorino

Roasted spiced pumpkin and almonds

Zucchini, oregano and goat’s cheese

DESSERT

White chocolate panna cotta with raspberries

Seadas – ricotta filled pastry served with warm honey

Domori chocolate tart, almonds, and hazelnut praline

Millefoglie, vanilla toffee and strawberries

Lemon, lime and mascarpone tart with Italian meringue

Tiramisu
Dessert Tasting Table

Please select three

DESSERT

Tiramisu

Domori chocolate tart, almonds and hazelnut praline

Caramel eclair filled with crema pasticcera and raspberries

Lemon, lime and mascarpone tart with Italian meringue

White chocolate panna cotta with raspberries

Italian cheese platters, seasonal fruit and Sardinian crisp bread – add $5 pp

ROVING ENTREE

Allow your guests extra time in the garden to mingle and chat while they enjoy a roving entrée followed by seated main and dessert.

Please discuss this option with our wedding coordinator, Angela Munday

Make a great impression by offering your guests a selection of desserts from the stunning dessert station.
Cocktail Menu

ANTIPASTO TABLE
3 cold canapés, 3 hot canapés,
2 substantial canapés, 2 dessert canapés

COLD
Sydney rock oysters
Individual ‘caprese’ salad
Kingfish crudo on witlof with lemon and herbs
Heirloom tomato and basil bruschetta
Seared Yellowfin tuna with bottarga, creme fraiche and fennel
Crostini of vitello tonnato
Smoked salmon cone and avocado
Chicken liver parfait and grape marmelade crostino

HOT
Grilled Yamba prawns with spiced dipping sauce
Calamari with lemon aioli
Arancini alla Norma
Zucchini flowers filled with ricotta, lemon and herbs
Half shell scallops, peas and pancetta
Crumbed 'fish fingers' with caper and herb dressing
Cocktail Menu

SUBSTANTIAL
Mushroom risotto, truffle Pecorino and sage
Malloreddus pasta with spanner crab, guanciale and preserved lemon
Strozzapreti with duck ragu
Lamb cutlets with salsa verde
Chicken saltimbocca skewers with lemon butter and sage
Pilu "fish and chips"

DESSERT – SMALL TARTS & GLASSES
Tiramisu
Domori chocolate tart, almonds and hazelnut praline
Caramel eclair filled with crema pasticcera and raspberries
Lemon, lime and mascarpone tart with Italian meringue
White chocolate panna cotta with raspberries
Other menus

CHILDREN’S MEALS
Entrée, main, dessert and juice or soft drinks
$50.00 pp

CREW MEALS
Crew will be served a main meal with non alcoholic beverages throughout the night
$55.00 pp

OPTIONAL MENU EXTRAS
Antipasto platters to share
$20.00 pp

Australian and imported cheese platters with fruit and Sardinian bread
$20.00 pp
Beverages

Beach Package

$75.00 pp Includes

1 light beer, 2 full strength beer/cider, 1 sparkling wine
1 white wine, 1 red wine

SPARKLING

Ca San Vito Spumante, Veneto-Italy

BEERS

Coopers Premium Light Beer, Adelaide - South Australia
Ichnusa Blonde Lager, Sardinia - Italy
Sydney Brewery ‘Pyrmont’ - IPA, Sydney - New South Wales
Sydney Brewery ‘Sydney Cider’, Sydney - New South Wales

WHITE WINES

Sella & Mosca - Vermentio di Sardegna, Sardinia - Italy
Sister’s Run Sunday Slippers - Chardonnay, Canberra District
Pitchfork Semillion-Sauv Blanc, Western Australia
Redbank Long Paddock Pinot Grigio, Yarra Valley - Victoria

ROSE

Pitchfork Rose, Western Australia

RED WINES

Sella & Mosca - Cannonau di Sardegna, Sardinia - Italy
Santa Cristina Toscana IGT – Sangiovese Blend, Tuscany-Italy
Redbank Long Paddock Merlot, Yarra Valley - Victoria
Earthworks Barossa - Shiraz, Barossa Valley, South Australia
Beverages

**Freshwater Package**

$90.00 pp Includes

- 1 light beer, 2 full strength beer/cider, 1 sparkling wine
- 1 white wine, 1 red wine

**SPARKLING**

Redbank Prosecco, King Valley- Victoria

**COCKTAIL**

Seasonal fruit bellini

**BEERS**

- Coopers Premium Light Beer, Adelaide- South Australia
- Ichnusa Blonde Lager, Sardinia- Italy
- Sydney Brewery ‘Pyrmont’- IPA, Sydney- New South Wales
- Sydney Brewery ‘Sydney Cider’, Sydney - New South Wales

**ROSE**

Santa Cristina Rose - Sangiovese Blend, Tuscany - Italy

**WHITE WINES**

- Ca San Vito -Pinot Grigio, Veneto - Italy
- Pala ‘I Fiori’ – Vermentino di Sardegna DOC, Sardinia-Italy
- Vasse Felix Semillion-Sauvignon Blanc, Margaret River, Western Australia
- Tarrawarra Estate Chardonnay, Yarra Valley - Victoria

**RED WINES**

- Pala ‘I Fiori’ – Cannonau di Sardegna DOC, Sardinia-Italy
- Calasetta Maccori - Carignano, Sardinia- Italy
- Tarrawarra Estate Pinot Noir, Yarra Valley- Victoria
- Collector Marked Tree Shiraz, Canberra District
Beverages

Pilu Package

$127.00 pp Includes

1 light beer, 2 full strength beer/cider, 1 sparkling wine
1 white wine, 1 red wine

SPARKLING

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

COCKTAIL

Aperol Spritz

BEERS

Coopers Premium Light Beer, Adelaide- South Australia
Ichnusa Blonde Lager, Sardinia- Italy
4Pines ‘Kolsch’- Golden Ale, Sydney- New South Wales Sydney Brewery
‘Pyrmont - IPA, Sydney- New South Wales
Sydney Brewery ‘Sydney Cider’, Sydney - New South Wales

ROSE

Lark Hill Rose’ - Shiraz, Canberra District

WHITE WINES

Cantine di Dolianova ‘Prendas’ - Vermentino di Sardegna DOC, Sardinia-Italy
Bortoluzzi - Sauvignon Blanc, Friuli- Italy
Vasse Felix Premier - Chardonnay, Margaret River, Western Australia
Lark Hill Mr V, Marsanne - Roussanne, Viognier - Canberra District

RED WINES

Tenuta Mazzolino ‘Terrazze’- Pinot Noir IGT, Lombardy-Italy
Sella & Mosca 'Tanca Farra', Cannonau Blend, Sardinia- Italy
Bowen Estate Cabernet-Sauvignon, Coonawarra, South Australia
Heathcote ‘Mailcoach’ Shiraz, Heathcote, Victoria
Beverage package

OPTIONAL EXTRAS
Sparkling wine toast, served during speeches
$10.00 pp

COCKTAIL
Served throughout canapé service
$15.00 pp

Classic Pimms
Pimms No.1 dry ginger, lemonade and fresh fruit

Aperol Spritz
Aperol and prosecco on ice, fresh orange

San Pellegrino & Acqua Panna Water
$5.00 pp

Beverage service will cease 15 minutes prior to the conclusion of the function.
These packages are valid as of 1st December 2018 and are subject to change.
Please confirm your beverage selections two weeks prior to your function.
We strive to create packages tailored to your individual needs.

Please contact our experienced wedding co-ordinator, Angela Munday, to discuss food and beverage packages and venue options to make your day a memorable one.