



PILU

at freshwater

Group Booking

Boutique Packages (10-45 guests)



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

Please find included our standard dining packages for groups of 10 or more. We can cater for special requests or meal requirements e.g. children, vegetarian, allergies etc.

With current COVID restrictions we can accommodate up to 45 guests in the Pilu Pavilion area, up to 20 guests in the Garden Room and up to 14 guests in the Balcony Room.

For groups of 10 to 45 people there are three private spaces available:

The Pilu Pavilion is a beautiful, private dining area within the restaurant grounds but separate from the main restaurant. The minimum spend required is \$4,800.

The Garden Room accommodates up to 20 guests and has direct access to the terraced garden overlooking Freshwater Beach - ideal for pre-function cocktails. For exclusive use of the Garden Room a minimum spend of \$2,800 will apply.

Alternatively, The Balcony Room which has its own private balcony overlooking the beach and can accommodate a maximum of 14 guests. For exclusive use a minimum spend of \$2,000 will apply.

Pilu at Freshwater is fully licensed and provides a large selection of Australian and Italian wines. Beverage packages are also available.

Please contact our Events Team on 9938 3331 or dining@pilu.com.au for any further information.

SAMPLE THREE COURSE A LA CARTE MENU

\$130 per person

menu subject to change without notice

Pane ricotta

Crispy carasau, focaccia with ricotta and abbamele

Primi

Chargrilled octopus a 'sa schiscionera' with garlic and potato cream

Yellowfin Tuna Tartare, alla carlofortina

Culurgiones filled with bass grouper, vongole, cucumber and dill

Hand rolled fregola with mussels, lemon and pane profumato

Secondi

Cowra lamb rump with garden peas, egg and lemon cream

Melanda Park free range, roasted suckling pig, Oxheart tomato and casu axedu

John Dory, pencil leek, shimeji mushrooms, garlic and sheep milk yoghurt

Parmigiana of Eggplant

Seasonal Sides

Dolci

Seadas of ricotta served with local honey

White chocolate ganache, salted caramel, rye crumb, seasonal fruit sorbet

Milk chocolate panna cotta, mirto, blueberries

SAMPLE SHARING MENU

\$140 per person

Menu subject to change without notice

Please select two dishes from each course

Pane ricotta

Crispy carasau, focaccia with ricotta and abbamele

PRIMI

Cured Hiramasa Kingfish, stracciatella, pistachio and bottarga

Malloreddus pasta with Spanner crab, guanciale, zucchini and preserved lemon

Hand rolled fregola with king prawns, cherry tomato and chilli

Wagyu bresaola, buffalo mozzarella, balsamic currants and pine nuts.

SECONDI

Cone Bay barramundi with Vernaccia wine, green olives and sea succulents

Snapper, fennel cream, radicchio and bottarga

Angus beef tenderloin, eggplant caponata and red wine jus

Spatchcock involtini, black pearl barley, sweet corn, toasted almonds and sage

Melanda Park free range, suckling pig with torta di patate

Seasonal sides

DOLCI

Giovanni's Tiramisu

White chocolate and strawberry panna cotta

Gianduja tart, almond and hazelnut praline

Seadas – ricotta filled pastry served with warm honey



7 Course Tasting Menu

\$180 per person

Menu subject to change without notice

Crispy carasau, focaccia with ricotta and abbamele

Yellowfin tuna alla Carlofortina

Hand rolled fregola with mussels, lemon, pane profumato

Culurgiones filled with bass grouper, vongole, dill

Sa Cassola – A selection of fish and shellfish with a traditional Sardinian fish broth

Melanda Park free range suckling pig, Oxheart tomato, casu axedu

Torta di saba, lemon mascarpone, and almond gelato

Seadas with local honey

DRINKS PACKAGES FOR GROUPS UP TO 45 PAX

BEACH PACKAGE \$60pp

Sparkling

IL Follo Prosecco Veneto- Italy

Beer

Coopers - Premium Light Beer Adelaide

Ichnusa - Blonde Lager Sardinia, Italy

Sydney Brewery 'Paddo' - PA Sydney

Sydney Brewery 'Sydney Cider' Sydney

White Wine

Sella & Mosca – Vermentino di Sardegna Sardinia, Italy

Rose'

Sella & Mosca Rosato Sardinia, Italy

Red Wine

Sella & Mosca - Cannonau di Sardegna Sardinia, Italy

FRESHWATER PACKAGE \$75pp

Sparkling

Bortolin Prosecco Veneto, Italy

Beer

Coopers - Premium Light Beer Adelaide

Ichnusa - Blonde Lager Sardinia, Italy

Sydney Brewery 'Paddo' - PA Sydney

Sydney Brewery 'Sydney Cider' Sydney

White Wine

Ca San Vito - Pinot Grigio Veneto, Italy

Rose

Jim Barry 'Annabelle's' South Australia

Red Wine

Pala 'I Fiori' - Cannonau di Sardegna Sardinia, Italy

PILU PACKAGE \$100pp

Sparkling

NV Sella & Mosca 'Terre Bianche Brut'- Torbato

Sardinia, Italy

Aperol Spritz

Beer

Coopers - Premium Light Beer

Adelaide

Ichnusa - Blonde Lager

Sardinia, Italy

Sydney Brewery 'Paddo' - PA

Sydney

Sydney Brewery 'Sydney Cider'

Sydney

White Wine

Cantine di Dolianova 'Prendas' - Vermentino di Sardegna

Sardinia, Italy

Rose

Costaripa 'Rosamara' - Rose' – Gropello Blend

Lombardy, Italy

Red Wine

Agricola Punica 'Montessu' – Carignano-CabSauv-Merlot

Sardinia, Italy

GROUP BOOKING CONFIRMATION FORM

Booking Name: _____

Event Date: _____ Type of Function: _____

Contact number: _____ Email address: _____

Host name: _____ Number of guests: _____

Arrival time: _____ Sit down time: _____

MENU OPTIONS

Please select your chosen menu from the following option.

10 - 20 people:

Three course a la carte group menu \$130 (not available on Saturday)

Esclusivo Tasting Menu \$180 (Matching Wines available for additional \$100 per person)

10- 45 people:

Sharing Menu \$140

Children's Meal (3 courses) \$55

Optional extras

- Beach Drinks Package \$60 per person
- Freshwater Drinks Package \$75 per person
- Pilu Drinks Package \$100
- Aperol Spritz \$20 per cocktail
- Seasonal Fruit Bellini \$20 per cocktail
- Antipasto Plates \$25 per plate _____x plates
- Calamari fritti plate – serves 4 to 5 people \$25 per plate _____x plates
- Sydney Rock Oysters \$6 each _____x oysters

To finish:

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

PRIVATE ROOM

required for groups of 10 or more

If you would like exclusive use of one of our private areas please select from one of the following, please note that each area is subject to a minimum spend. All groups over 10 people are required to book a private area.

- Pilu Pavilion accommodates a maximum of 45 seated, minimum spend \$4,800
- The Garden Room accommodates a maximum of 20 seated, minimum spend \$2,800
- The Balcony Room accommodates a maximum of 14 seated, minimum spend \$2,000

TERMS & CONDITIONS

- Booking confirmation:** Bookings are considered tentative until this form is completed, signed and returned to Pilu at Freshwater. A deposit of \$25 per person will be charged to your credit card upon receipt of this form. Final payment for the food component is payable 14 days in advance.
- Cancellation policy:** The holding deposit is charged as a cancellation fee should your booking be cancelled with less than 60 days notice. Cancellations received with less than 14 days notice will be charged the full food component and the holding deposit.
- COVID cancellation:** Should your booking not be able to proceed due to COVID restrictions being imposed by the Government, your deposits will not be refunded. They will be held in credit for you to reschedule your event to a future date within 12 months of the original function date. Failure to reschedule your date within this time frame will be a forfeit of your deposits.
- Entertainment:** No amplified music
- Final numbers:** Final numbers must be confirmed 72 hours prior to your reservation. Charges apply for the full amount of the set menu based on final confirmed numbers.
- Departure times:** All lunchtime functions must conclude by 4.30pm, all dinner functions must conclude by 11:00pm.
- Menu:** Set menu prices are valid until 30th May 2021. Menus are subject to change. All menu selections must be finalised at least 10 days prior to event.
- Gratuity:** A 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 more than 10 guests, a selection of wines is required ten (10) days prior to the event. Any selections made less than ten (10) days prior, or on the day of the event, are subject to availability

Notes/Dietaries: _____

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

SIGNED: _____

CREDIT CARD DETAILS

CARD HOLDER'S NAME: _____

CARD NUMBER: _____ EXP: _____

Please return completed form to dining@pilu.com.au