



PILU

at freshwater

Group Booking

Boutique Packages (10-30 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 30 guests in the Pilu Pavilion area, up to 16 guests in the Garden Room and up to 10 guests in the Balcony Room.

For groups of 10 to 30 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 16 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 10 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 e olive

Crispy carasau, foccacia with ricotta and abbamele

House marinated olives

Primi

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

Yellowfin Tuna Tartare, alla carlofortina

Culurgiones filled with Juncu, white and green charred asparagus

Hand rolled fregola with Amaebi prawns

Secondi

Cowra lamb rump with garden peas, egg and lemon cream

Melanda Park, slow roasted, free range suckling pig, cime di rapa & sheep milk curd

Glacier 51 toothfish, globe artichokes, petit diamond clams and bottarga

Parmigiana of Eggplant

Seasonal Sides

Dolci

Seadas of ricotta served with local honey

White chocolate ganache, salted caramel, citrus sorbet, rye crumb

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 e olive

Crispy carasau, foccacia with ricotta and abbamele

House marinated olives

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

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



\$160 per person
Menu subject to change without notice

Crispy carasau, foccacia with ricotta and abbamele House marinated

olives

Yellofin tuna alla carlofortina

Hand rolled fregola with Amaebi prawns

Culurgiones, filled with Juncu Pecorino cream & asparagus

Glacier 51 toothfish, globe artichokes, diamond clams & bottarga

Melanda Park free range suckling pig, cime di rapa & sheep milk curd

Seasonal pre-dessert

Seadas with local honey

DRINKS PACKAGES FOR GROUPS UP TO 15 X

BEACH PACKAGE \$60pp

Sparkling

Redbank Prosecco Victoria

Beer

Coopers - Premium Light Beer Adelaide

Ichnusa - Blonde Lager Sardinia, Italy

Sydney Brewery 'Paddo' - PA Sydney

Sydney Brewery 'Sydney Cider' Sydney

White Wine

Antichi Poderi Jerzu – Vermentino di Sardegna Sardinia, Italy

Red Wine

Cantine Calasetta 'Giunchea' – Carignano del Sulcis Sardinia, Italy

FRESHWATER PACKAGE \$75pp

Sparkling

Ca San Vito Millesimato 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

Antich Poderi Jerzu 'Isara' – ROSE' (Cannonau) Sardinia, Italy

Red Wine

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

PILU PACKAGE \$100pp

Sparkling

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

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 \$160 (Matching Wines available for additional \$100 per person)

20- 30 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 30 seated, minimum spend \$4,800
- The Garden Room accommodates a maximum of 16 seated, minimum spend \$2,800
- The Balcony Room accommodates a maximum of 10 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 31st March 2021. Menus are subject to change. All menu selections must be finalised at least 10 days prior to event.
- Gratuities:** 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