



PICNIC POINT
TOOWOOMBA



F U N C T I O N
P A C K

CONTACT US:

164 TOURIST ROAD TOOWOOMBA Q 4350

07 4631 5100

contact@picnic-point.com.au

ROOM

HIRE RATES



The Cellar

A private space located within our upstairs café. This space can be used for meetings, private gatherings, wakes, small weddings.

With Catering | \$350

Room Only | \$500

Tabletop Room

The southern end of our downstairs function space. Excellent for conferences and seminars.

With Catering | \$500

Room Only | \$750



Panorama Room

Panoramic views over the Lockyer Valley, a fine choice for formals, weddings, parties.

With Catering | \$750

Room Only | \$1100

CONTACT US



WWW.PICNIC-POINT.COM.AU

ROOM

HIRE RATES

Grand Vista

A combination of all of the above rooms.
Magnificent large space.

With Catering | \$1300

Room Only | \$2000



ROOM CAPACITY

ROOM	Theatre Style	Open Round	Boardroom Style	U-Shape	Cocktail Party	Banquet
The Cellar	55	50	25	25	50	50
Tabletop	120	110	60	60	200	140
Panorama	200	150	80	80	200	180
Grand Vista	400	250	N/A	N/A	600	400



CONTACT US



WWW.PICNIC-POINT.COM.AU

CORPORATE

PACKAGES

Day Delegate Pkg 1

\$65.00 Per Person

- Freshly brewed coffee and assortment of teas.
- Morning tea – choose two items – one sweet, one savoury.
- Assorted wraps and rolls for lunch.
- Afternoon tea - one item.

Day Delegate Pkg 2

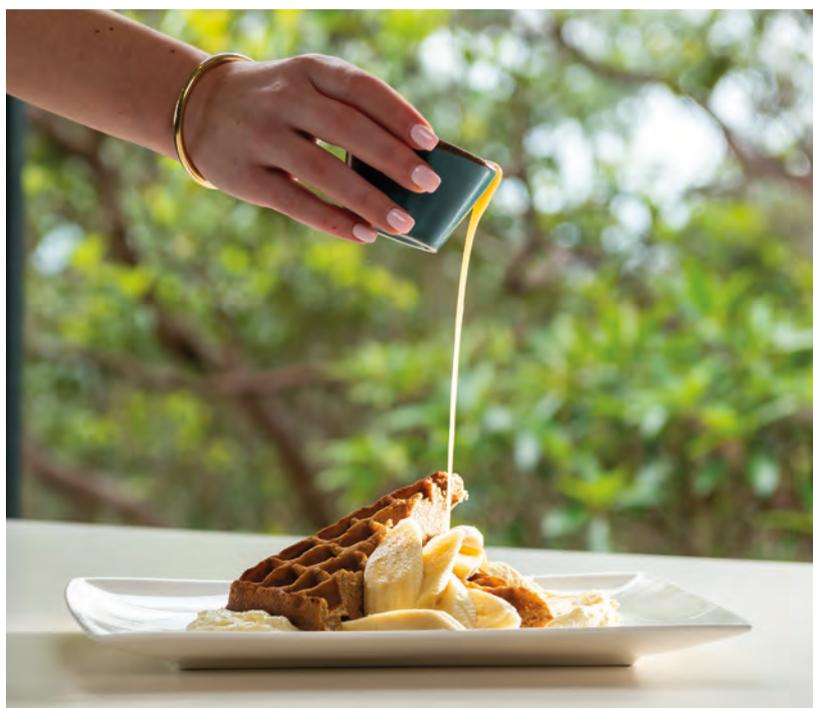
\$85.00 Per Person
Minimum 30 Guests

- Freshly brewed coffee and assortment of teas.
- Morning tea – choose two items – one sweet, one savoury.
- Fork dish buffet for lunch – choose two items from buffet lunch menu.
- Afternoon tea – one item.

Day Delegate Pkg 3

\$105.00 Per Person
Minimum 30 Guests

- Alternate drop two breakfast dishes. Choose two items from corporate breakfast menu.
- Freshly brewed coffee and assortment of teas.
- Morning tea – choose two items – one sweet, one savoury.
- Fork dish buffet for lunch – choose two items from buffet lunch menu.
- Afternoon tea – one item.



CONTACT US



WWW.PICNIC-POINT.COM.AU

BREAKFAST

PACKAGES

Corporate

BREAKFAST

\$35.00 Per Person

Pre-order two of the following choices to be served to the table:

- Smashed avocado, cherry tomato & red onion, persian fetta served on toasted sourdough with poached eggs.
- Scrambled eggs & smoked ham served on toasted rye bread with roasted tomato.
- Wild mushrooms on toasted rye, poached eggs & hollandaise.
- Sauteed field mushrooms with wilted spinach, poached eggs & tomato relish.
- Picnic Point big breakfast with bacon, chipolata, grilled tomato, mushrooms, hash brown & scrambled egg.

Hot Buffet

BREAKFAST

\$50.00 Per Person

Minimum 20 people

- Scrambled eggs.
- Crispy smoked bacon.
- Breakfast chipolatas.
- Roasted tomatoes with fresh herbs.
- Hashbrowns.
- Sauteed mushrooms.
- Mini croissants with butter & preserves.
- Freshly brewed coffee & teas & juices.



CONTACT US



WWW.PICNIC-POINT.COM.AU

MORNING OR AFTERNOON

TEA PACKAGES ———

- One Item | \$15 Per Person*
- Two Items | \$18 Per Person*
- Three Items | \$21 Per Person*
- Four Items | \$24 Per Person*
- Five Items | \$27 Per Person*

Can be served as High Tea

- Scones served with fresh cream & strawberry jam
- Freshly baked biscuits
- Sticky date cupcakes
- Mixed berry muffins
- Moroccan orange & almond cake (GF)
- Muesli slice
- Chocolate Fudge Brownie
- Selection of Danish pastries
- Assorted finger sandwiches
- Spiced beef pastries
- Individual quiche Lorraine
- Fresh fruit platter
- Homemade sausage rolls
- Spinach & ricotta wrapped in puff
- Mini gourmet shepherd's pies
- Panini with assorted dips



BEVERAGES

Freshly brewed coffee & tea	\$5.00 pp
Jug of fresh orange juice	\$14.00 per jug
Jug of soft drink	\$12.00 per jug
Bottled water	\$2.00 pp

CONTACT US



WWW.PICNIC-POINT.COM.AU

LUNCH

PACKAGES

Gourmet Sandwiches

\$22.00 Per Person

Selection of gourmet assorted sandwiches including vegetarian option (6 finger sandwiches per person served on white and wholegrain bread).



Wraps & Rolls

\$26.00 Per Person

Gourmet wraps and assorted rolls with assorted filling.

Toasted pizzette

\$26.00 Per Person

Delicious variety of warm open focaccia (includes vegetarian option).

Additional options

Bowl of hot chips	\$5.50 pp
Bowl of wedges with sour cream & sweet chilli	\$5.50 pp
Homemade sausage rolls	\$5.50 pp
Spiced beef pastries	\$5.50 pp
Individual quiche Lorraine	\$5.50 pp
Soy and honey chicken drumsticks	\$5.50 pp
Fresh fruit platter	\$5.50 pp
Cheese platter	\$15.00 pp
Fresh orange juice	\$14.00 per jug
Soft drink	\$12.00 per jug
Bottled water	\$2.00 pp

CONTACT US



WWW.PICNIC-POINT.COM.AU

BUFFET LUNCH

PACKAGES

Buffet Lunch

\$55 Per Person

Minimum 20 People

Designed as an easy to eat, stand up buffet, in or adjacent to your room. Includes freshly brewed tea & coffee.



Choose two from the following options

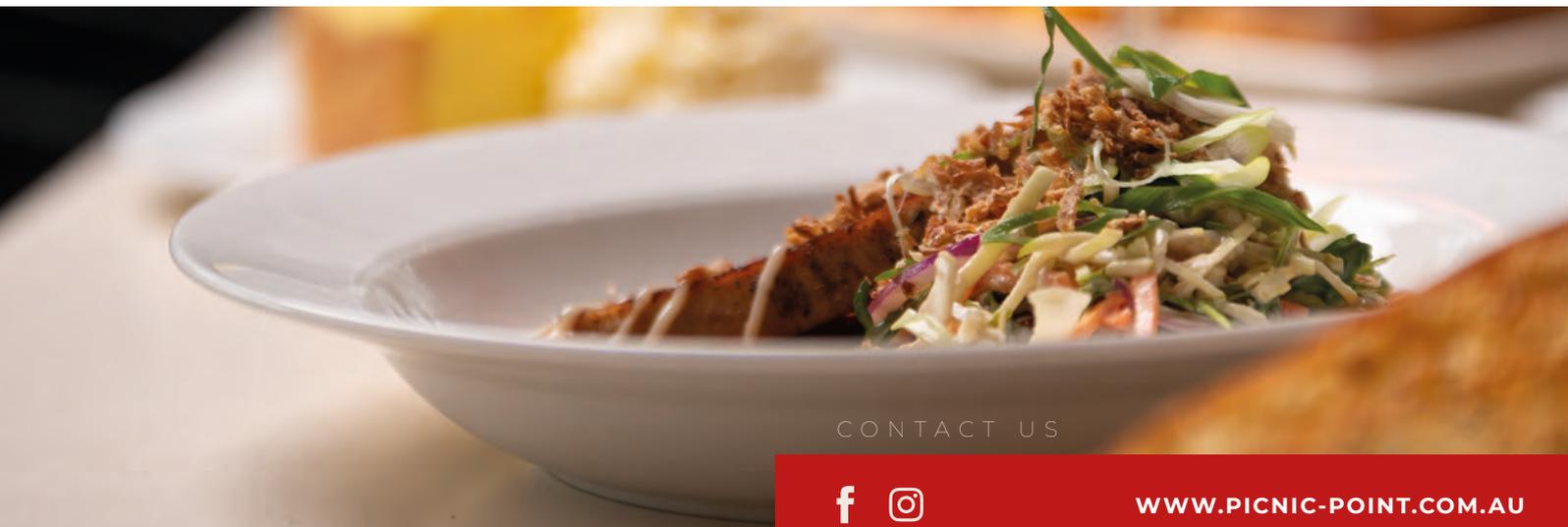
- Ratatouille with penne pasta & basil pesto
- Atlantic salmon, fennel seed & wilted rocket pasta
- Spicy chorizo & kalamata olive penne with roast tomato & basil
- Traditional beef lasagne
- Beef Stroganoff with steamed jasmine rice
- Shepherd's pie with mash
- Creamy three peppered pork fillet with rice
- Moroccan spiced lamb tagine with toasted almonds and rice pilaf
- Butter chicken with rice pilaf
- Laksa marinated chicken with chilli & coconut and rice pilaf

Served with:

- Tomato, olive & basil salad
- Green garden salad
- Freshly baked bread rolls

Add on:

Seasonal fruit platter	\$5.50 pp
Cheese platter	\$15.00 pp
Fresh orange juice	\$14.00 per jug
Soft Drink	\$12.00 per jug
Bottled Water	\$2.00 pp



CONTACT US



WWW.PICNIC-POINT.COM.AU

COCKTAIL

PACKAGES

Cocktail

*4 HOUR EVENT | Minimum 30 People
(Groups under 30 please note there
is a minimum spend of \$1500)*

<i>Petit Event - 7 Items</i>	<i>\$55.00 pp</i>
<i>Ambient event - 10 items</i>	<i>\$65.00 pp</i>
<i>Deluxe event - 12 items</i>	<i>\$80.00 pp</i>

Canapés are served over a 1 – 2 hour period.

Cold

- Chilled natural oysters w/ finger lime GF.
- Tasmanian smoked salmon w/ dill crème fraiche on baguette.
- Seared scallops on turmeric potato w/ ginger & chilli GF.
- Fresh tiger prawns on baguette w/ guacamole.
- Assorted sushi w/ wasabi & soy dipping sauce.

Warm

- Duck curry samosas with spiced tomato chutney.
- Thyme & onion quiche topped with semi dried tomato tapenade (V).
- Spiced beef empanadas with crème fraiche.
- Salt & pepper calamari, hand cut chips, aioli.
- Asian style double cooked pork belly gau bau.
- Mini shepherd's pie w/ tomato relish.
- Tandoori marinated chicken kebab (GF).
- Olive, pepperoni, pesto & bocconcini pizzette.
- Beer battered barramundi goujons, herb aioli.
- Vegetable tempura w/ sesame & soy (V).
- Tempura of rib fillet wrapped in nori w/ light soy reduction.



CONTACT US



COCKTAIL

PACKAGES

Prefer a little more

Substantial canapes add \$5 per item to previous price pp

- Mini beef burger w/ bernaise dressing.
- Beer battered prawns with herb aioli & homemade chips.
- Brioche w/ pulled lamb & tzatziki.
- Mini roll filled with prawn, iceberg and chive crème fraiche.
- Kransky hot dog w/ onion marmalade & mustard.
- Spiced pumpkin and persian fetta wrap (V).
- Truffled mushroom ragout w/ soft herb polenta (V).

Dessert Canapés

- Espresso mocha mousse in a short black cup.
- Mini French citron tarts w/ berry compote.
- Tiny strawberry frangipani tarts.
- Mini fudge brownies.



CONTACT US



WWW.PICNIC-POINT.COM.AU

SIT DOWN MEAL

PACKAGES

Sit Down Lunch or Dinner Menu

Two Courses | \$80 Per Person

Three Courses | \$100 Per Person

Four Courses | \$120 Per Person

*Add pre-dinner canapés
(4 items each) | \$20 Per Person*



Entrees

- Salad of seared haloumi, rocket, olives and beetroot puree w/ smoked chimichurri dressing (GF V).
- Smoked Tasmanian salmon w/ caperberry salsa, lime dressing & sesame seed puff.
- Tart of slow braised duck topped w/ mushroom duxelles, tomato relish & mustard cress.
- Caraway seed & fennel roasted pork belly w/ beetroot salsa, seeded mustard dressing (GF).
- Spinach & ricotta ravioli w/ rich tomato broth & parmesan shards (V).
- Salad of marinated lamb, pumpkin, herbed feta and roasted capsicum w/ harissa dressing (GF).

Mains

All served with seasonal vegetables

- Baked Atlantic salmon w/ steamed parsley potato & lime butter sauce (GF).
- Sage marinated grilled chicken breast w/ roasted baby potatoes & a creamy mushroom sauce (GF).
- Roasted chicken kiev w/ potato lyonnaise & tomato infused jus (GF).
- Grilled pork fillet served w/ roasted sweet potato, creamed spinach, thyme jus & crispy pancetta.
- Juniper berry & seeded mustard crusted beef tenderloin w/ potato gratin & béarnaise sauce (GF).
- Char grilled pork cutlet w/ apple skordalia & mustard jus.
- Oven baked snapper fillet w/ chive potato & lemon hollandaise (GF).

Desserts

- Passionfruit tart w/ chocolate sauce & chantilly cream.
- Milk chocolate mousse cake w/ sour berry compote & vanilla ice cream (GF).
- Warm sticky date pudding w/ rum anglaise & vanilla ice cream.
- Lemongrass panne cotta w/ glass biscuit, caramel sauce & sugared angelica (GF).
- Jaffa mille-feuille w/ strawberry pearls & an orange & almond sauce.
- Meringue kisses w/ mixed berry compote & vanilla cream (GF).
- Classic lemon tart w/ caramelized meringue & berry coulis.
- Peppered poached strawberry tartlet w/ sweet balsamic coulis.
- Moroccan orange & almond tart w/ chantilly cream (GF).

CONTACT US



WWW.PICNIC-POINT.COM.AU

BEVERAGE

PACKAGES

Standard Package

Two Hour Package | \$35.00 Per Person

Three Hour Package | \$50.00 Per Person

Four Hour Package | \$65.00 Per Person

Five Hour Package | \$72.00 Per Person

- Great Northern Original on tap
- Great Northern Super Crisp on tap
- Stone & Wood Pale Ale on tap
- Brookvale Union Ginger Beer on tap
- House Sauvignon Blanc
- House Chardonnay
- House Shiraz
- House Cab Merlot
- House Sparkling Wine
- Soft drink
- Orange juice

Premium Package

Two Hour Package | \$40.00 Per Person

Three Hour Package | \$60.00 Per Person

Four Hour Package | \$75.00 Per Person

Five Hour Package | \$85.00 Per Person

- Great Northern Original on tap
- Great Northern Super Crisp on tap
- Stone & Wood Pale Ale on tap
- Brookvale Union Ginger Beer on tap
- Corona
- Peroni 3.5
- Villa Maria Sauvignon Blanc
- Marlborough Sands Pinot Gris
- Oyster Bay Chardonnay
- Frankie's Garden Rosé
- Symphony Hill Shiraz
- Pepperjack Cabernet Sauvignon
- Tatachilla Sparkling Brut
- Soft drink
- Orange juice



Soft Drinks Package

Three Hour Package | \$25.00 Per Person

Four Hour Package | \$35.00 Per Person

Five Hour Package | \$40.00 Per Person

Fresh orange juice, soft drinks,
non-alcoholic punch.

Spirits

Spirits may be purchased on the night
or a pre-paid TAB.

Tab

You can set the amount & once exceeded
the bar becomes a cash bar.

*Minimum spend requirement
\$30 per person.*

Cash Bar

Guests can purchase their own drinks.
Speak to our function manager about
minimum spend.

CONTACT US



WWW.PICNIC-POINT.COM.AU

EQUIPMENT AVAILABLE

& FREQUENTLY ASKED QUESTIONS

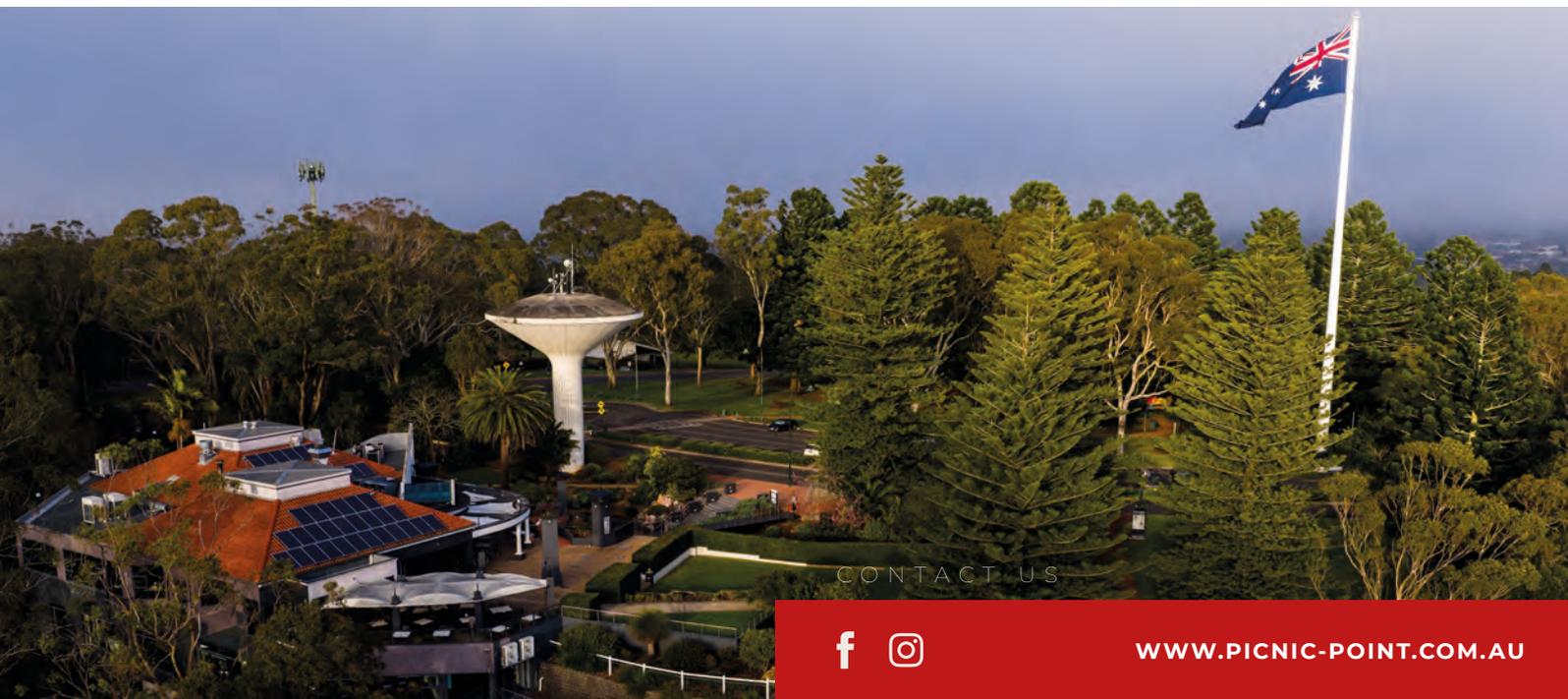
Equipment Available

for use at no extra cost:

- Smart screens with HDMI connector
- Microphones
- Whiteboard
- Flipchart & paper
- Staging (1.8m x 2.4m each piece)
- Table linen and chair covers

FAQ

- Ceiling Height is 2.7 metres
 - Stage is 40cm high & each piece is 2.4 metres x 1.8 metres
 - Our trestle tables are 1.5 metres long
 - Our round tables are 1.8 metres and seat 10 people
 - All rooms are air-conditioned
 - We have high speed NBN
 - Free parking available
-



CONTACT US



WWW.PICNIC-POINT.COM.AU

Terms & Conditions & Booking Information

TENTATIVE BOOKINGS

A tentative booking will be held for a period of seven (7) days only. If another enquiry is made for the tentative booking date within the 7 days, we will endeavour to call you and offer you first choice.

CONFIRMATION/DEPOSIT

A deposit of \$500 for the Cellar Room & \$1000 for Panorama & Tabletop Rooms is required within fourteen (14) days of confirmation to secure your booking. This amount will be credited to a master account in your name. On receipt of the deposit your event will be confirmed. All catering details must be confirmed seven (7) days prior to the function.

CANCELLATION OF FUNCTIONS.

In the event of a function cancelling, the following terms are applicable.

1. ALL CANCELLATIONS MUST BE MADE IN WRITING.

2. Events booked Monday to Thursday – Where notification is provided in writing one month prior to the date of the functions, a full refund of the booking deposit will be made. Cancellations made less than this time will forfeit all rights to any refund.
3. Events booked Friday – Sunday – **DEPOSIT IS NON-REFUNDABLE.**
4. For cancellation within 30 days of the proposed event date the cancellation fee will be 50% of the estimated value of your total bill.
5. For cancellation within 7 days of the proposed event date the cancellation fee will be 100% of the estimated full value of your event.

A GUARANTEED FINAL NUMBER

A guaranteed final number of guests attending the function is required five (5) working days prior to the commencement of the function. This is the minimum number of guests for which you will be charged whether they attend the function. We love to welcome groups of all sizes to Picnic Point. Groups under our stated minimum menu number incur a chef labour charge of \$120. Please check with us if you have any questions.

REDUCTION IN NUMBERS

Any decrease in catering numbers in excess of 20% less than 60 days prior to your event will incur a 50% charge of the per head food price.

LOSS, DAMAGE & RISK

Loss or damage to the property, carpet, fixtures or fittings caused by the client, guests, agent or contractors before, during or after the function, will be the financial responsibility of the organizer and an appropriate charge will apply. We do not permit anything to be attached to the walls without our written consent.

ENTERTAINMENT / SPEAKERS

Management reserves the right to control the quality, style and volume of entertainment booked. Volume must not exceed 80 decibels and will be monitored. DJs and Jukeboxes are welcome however we ask that you seek written permission from our manager should you wish to book a band as the noise level may impact on other bookings within the venue and therefore permission must be sought.

EXHIBITIONS / DISPLAYS

To maintain the high standard and condition of our rooms for future exhibitors and displays, no items are to be attached to, pinned or glued to the wall surfaces in any pre-function or function rooms without our prior approval. If damage to our property occurs resulting directly from displays or deliveries, a repair or replacement fee will be charged. General linen usage is included in your room hire fee, however if extra tables are required for display then a \$15.00 fee per cloth will apply.

Terms & Conditions & Booking Information

INSURANCE

Management will take all responsible care to protect the property of its guests but accepts no responsibility for the loss, damage or theft of merchandise or other property in the premises, prior to, during or after the function. We recommend organisers take out their own liability insurance. Our document regarding evacuation procedures in case of emergency is available on request.

MENU VARIATION / PRICE VARIATIONS

Whilst every possible effort is taken to maintain menus and prices, these are subject to change at Management's discretion up to one (1) month prior to your function. A 15% surcharge will apply to food and beverages on any function conducted on a gazette Public Holiday.

EXTRA TIME AND OTHER FEES

Picnic Point Function Centre is licensed to midnight. Our function bar closes at 11.30pm for a strict midnight exit. If the premises are not vacated by midnight a \$600 surcharge will be added to your account.

DELIVERIES / SET UP

Delivery / set up of your equipment to Picnic Point Function Centre must be made on the day of your function during the hours of 8.30am – 4.00pm. After hours deliveries / set-ups will incur a surcharge. Pack down and removal of your equipment must be made on the day of your function or a labour surcharge will apply.

ROOM CHANGES

Management reserves the right to change a function room where it deems necessary. However, every effort will be made to choose an alternative function room comparable to that originally chosen and to notify the organizer as soon as possible.

ALCOHOL / FOOD

Unless otherwise agreed upon by management, no food nor alcohol products are permitted to be brought into the function rooms. Picnic Point supports Patron Care & serves alcohol in line with our house policy. A copy of our House policy is available for viewing on request. It is illegal to serve alcohol to (1) Intoxicated Patrons (2) Disorderly Patrons (3) Patrons under 18 years of age.

CONDUCT OF GUESTS

Management reserves the right to remove any guest from the premises should we believe they are behaving in an unreasonable / unbecoming manner.

ACCOUNTS

Our policy requires full payment of all function charges at the conclusion of the function. Account facilities may be arranged however, these are subject to approval of a Credit Application. If payment of the account is not paid within seven (7) days late payment penalties apply as per your invoice.

INTERNET

Please visit our website for terms and conditions & further information on Wireless Internet Access at Picnic Point.

FIRE & SAFETY

Fire evacuation diagrams and procedures are posted in each function room.

CLEANING

Whilst normal cleaning is included in the room hire, should additional cleaning be required, an appropriate fee will be charged. No confetti or glitter is permitted on the grounds or within the facilities.

FUNCTION AGREEMENT

Management will take all reasonable steps to ensure the conditions of this Agreement are observed, however, the complex will not be responsible if it is unable to carry out the terms of this Agreement due to circumstances beyond our control. A signed copy of this Agreement is required on confirmation of booking.

Terms & Conditions & Booking Information

ON BEHALF OF ALL PARTIES, THE UNDERSIGNED AGREES TO ALL TERMS AND CONDITIONS CONTAINED WITHIN THIS DOCUMENT.

Day & Date of Function: _____ Room: _____

Estimated number of guests: _____ Name: _____

Signature: _____ Date: _____

TYPE OF FUNCTION:

- Party Breakfast Lunch Dinner Seminar/Conference Workshop Cocktail
- Other

CATERING REQUIRED:

Daytime:

- Arrival tea / coffee Morning tea Lunch Afternoon Tea

Cocktail Event:

- 2 Hour event 3 Hour event 4 Hour event

Lunch or Dinner:

- 2 Courses Entrée & Main 2 Courses Main & Dessert 3 Courses Entrée, Main & Dessert Pre-dinner Canapes

BEVERAGES REQUIRED:

Soft drink package: 3 Hours 4 Hours 5 Hours

Standard beverage package: 3 Hours 4 Hours 5 Hours

Premium beverage package: 3 Hours 4 Hours 5 Hours

Tab: Please specify value: _____