

# Weddings

## AT PORTOFINOS



2 Quinns Road, Mindarie | Enquiries: 9305 7200 | [www.portofinos.com.au](http://www.portofinos.com.au) |  
[info@portofinos.com.au](mailto:info@portofinos.com.au)

Congratulations on your engagement and thank you for considering Portofinos as the venue for your special day.

Located on Quinns Beach, Mindarie, Portofinos is stunning restaurant gazing over a 180 degree view of endless ocean. Celebrate your ceremony on Portofinos balcony, set with sweeping ocean views, composing an incredible backdrop to your perfect day.

While your guests enjoy a refreshment and appetizer in the afternoon sea breeze, make your way to the beach or many of the nearby photo locations..

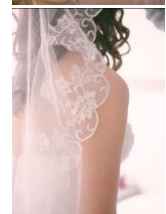
We would be delighted to meet with you to showcase our function venue and to discuss your requirements in detail. Please contact our Functions Coordinator on the below details.

## Contact Details

Ph: 08 9305 7200  
info@portofinos.com  
www.portofinos.com.au  
2 Quinns Road, Mindarie

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## Reception Venue Hire Inclusions

Portofinos include the following when booking your wedding:

- The dedicated services of our Functions Manager
- White clothed and skirted bridal, gift and cake table
- White napkins and linen
- Set up of place cards and bombonieres on the day (conditions apply)
- Lectern and microphone
- Personalised printed menus, 2 for each table
- Cake knife, table numbers and easel
- All guest tables, chairs, silverware, glassware and crockery

## Portofinos Riviera Room

Perfect for an intimate wedding. This room offers a modern contemporary feel with stunning, uninterrupted views looking out over the ocean and exclusive use of the outside balcony alfresco area for the duration of your reception.

Venue hire: \$750

Minimum spend of \$5,250 on food and beverage only

Maximum of 70 guests seated

Maximum of 120 guests cocktail

## Winter Wedding and Mid-Week Wedding Special

Available: Any day during winter months of June, July and August; *or*  
A Wednesday or Thursday during any month of the year.  
*\*Conditions Apply. Not valid on public holidays*

Receive complimentary venue hire on your wedding reception;  
\$750 savings on the Riviera Room





# Menu Selection Plated Options

Prices quoted per person. Minimum of 30 guests.

## Cold Entrees

<b>Chicken Caesar salad</b> soft boiled egg, bacon, croutons, parmesan	\$20.00
<b>Prawn and avocado salad</b> smoked salmon and lemon mayonnaise	\$22.00
<b>Sesame crusted seared tuna</b> avocado puree, chili and lime dressing with salad	\$22.00
<b>Honey mustard chicken</b> peppers, zucchini, apple, garlic crostini, micro greens	\$22.00
<b>Individual tasting plate</b> prawn salad, cured meats, chicken and asparagus frittata, olives, feta, homemade dip and Turkish bread <i>*Item is not available in a choice menu</i>	\$24.00
<b>Salmon and potato rilette</b> capers, olives and roquette salad	\$22.00
<b>Honey soy pork</b> Sesame mayonnaise, soba, shoe string potatoes	\$22.00

## Hot Entrees

<b>Fish cake</b> chili mayonnaise, pineapple salad, sweet potato chip	\$22.00
<b>Smoked chicken, mushroom and pumpkin tart</b> tomato compote	\$22.00
<b>Salt and pepper calamari</b> with panzanella salad, rouille	\$22.00
<b>Confit duck leg spring roll</b> stir fried cabbage with sesame dressing	\$22.00
<b>Arancini and grilled prawns</b> chorizo, aioli	\$22.00
<b>Penne pasta</b> Italian sausage, feta, olives and tomato	\$20.00
<b>BBQ pork croquette</b> apple chutney, Asian slaw	\$22.00

## Soups

<b>Roasted pumpkin and lemongrass soup</b>	\$14.00
<b>Wild mushroom soup</b>	\$14.00
<b>Minestrone soup</b>	\$14.00
<b>Tomato and basil soup</b>	\$14.00



# Menu Selection Plated Options

*Prices quoted per person. Minimum of 30 guests - all meats cooked medium*

## Main Course

<b>Roasted snapper</b> lemon and herb arancini, broccolini, aioli	<b>\$40.00</b>
<b>Pan seared barramundi</b> olive mash potato, broccoli, rouille	<b>\$40.00</b>
<b>Pan seared duck breast</b> confit turnip, bok choy, mixed berry glaze	<b>\$40.00</b>
<b>Roasted chicken breast</b> mash, asparagus, wild mushrooms, cream sauce	<b>\$38.00</b>
<b>Moroccan scented chicken</b> rosti potato, baby carrots and pistou	<b>\$38.00</b>
<b>Beef sirloin</b> horseradish mash, confit shallots, asparagus and jus	<b>\$40.00</b>
<b>Beef fillet</b> potato pave, mushroom and tomato gratin, caramelised onions and jus	<b>\$40.00</b>
<b>Rack of lamb</b> sweet potato fondant, crispy goat cheese, broccoli and rosemary glaze	<b>\$40.00</b>

## Side dishes

*The below items are designed to share for each table and are priced per person.*

<b>Vegetable side dish</b> seasonal steamed vegetables with extra virgin olive oil	<b>\$5.00</b>
<b>Salad side dish</b> mixed leaf salad, balsamic shallot dressing	<b>\$5.00</b>
<b>Fries with aioli</b>	<b>\$4.00</b>

## Children's Menu

**\$25.00**

(12 years and under)

Fish and chips  
Chicken nuggets and chips  
Spaghetti Bolognaise  
Minute steak and mash

All children's meals include an ice cream sundae and soft drinks

# Menu Selection Plated Options

Prices quoted per person. Minimum of 30 guests.

## Desserts

<b>Coffee chocolate cake</b> orange and white chocolate parfait <i>*Item is not available in a choice menu</i>	<b>\$16.00</b>
<b>Crème brulee</b> biscotti and fresh strawberry compote	<b>\$14.00</b>
<b>Chocolate and cointreau tart</b> vanilla ice cream, chocolate wafer	<b>\$14.00</b>
<b>Tiramisu</b>	<b>\$14.00</b>
<b>Orange cake and vanilla panna cotta</b> raspberry coulis <i>*Item is not available in a choice menu</i>	<b>\$16.00</b>
<b>Passion fruit tart</b> with vanilla ice-cream	<b>\$14.00</b>
<b>Trio of desserts</b> crème brulee, passion fruit parfait, chocolate tart <i>*Item is not available in a choice menu</i>	<b>\$18.00</b>
<b>Selection of Australian cheeses</b> served with dried fruit and crackers	<b>\$18.00</b>
<b>Wedding cake</b> served with fresh cream and coulis	<b>\$7.00</b>
<b>Selection of teas and freshly brewed coffee</b>	<b>\$3.50</b>

## Platters for Guest Tables

<b>Antipasto Share Platters (priced per person)</b> a selection of cured meats, olives, feta, garlic flat bread and a selection of homemade dips	<b>\$10.00</b>
<b>Cheese per platter (priced per person)</b> selection of Australian cheese with dried fruit and crackers	<b>\$5.00</b>

## Platters with Pre Dinner Drinks

The below items are designed to share and are suitable for approximately 20pax.

<b>Tasting Platter (priced per platter)</b> cured meats, olives, feta, selection of homemade dips, garlic flat bread	<b>\$100.00</b>
<b>Wood Fired Pizzas (priced per platter)</b> selection of gourmet pizzas	<b>\$100.00</b>
<b>Cheese Platter (priced per platter)</b> selection of Australian cheeses	<b>\$100.00</b>



# Cocktail Wedding Menu

Please note a minimum of three pieces per person per hour of wedding.

## Hot Selection

\$4.00 per piece

- Fish goujons
- Salt and pepper squid with aioli
- Crumbed king prawns
- Tempura prawns with wasabi mayonnaise
- Seared salmon with Italian sausage, aioli
- Five spice honey glazed pork
- Bacon and leek quiche
- Homemade sausage rolls
- Chicken skewer with satay sauce
- Beef skewers with dipping sauce
- Vegetable spring rolls, sweet chili sauce
- Pumpkin and feta tartlets
- Vegetable samosa with raita dip
- Arancini with aioli
- Onion bhaji with raita dip
- Cajun spiced chicken wings
- Lamb kofta with honey yoghurt
- Chicken wonton
- Pork or Lamb sliders with slaw

\$6.50 per piece

## Cold Selection

\$4.00 per piece

- Prawn, avocado wonton
- Fresh oysters natural with lemon
- Thai marinated beef with nam jim
- Confit duck with orange on garlic croute
- Chicken tikka with mint yoghurt
- Selection of sushi with soy, wasabi and pickled ginger
- Tomato bocconcini bruschetta with pesto
- Smoked salmon and cream cheese roulade with caper and dill
- Vietnamese duck rice paper roll
- Caramelised onion and feta tartlets
- Beetroot tapenade, Danish feta, orange, on herb crouton
- Mini vegetable tart
- Prosciutto and melon balsamic
- Salmon and potato rilette with sour cream and chive
- Seared beef with ginger and soy

## Dessert Canapés

\$4.00 per piece

- Fresh fruit tartlets
- Almond cake
- Chocolate brownies
- Passion fruit mousse
- Mini lemon meringue pies

## Dessert Shooters

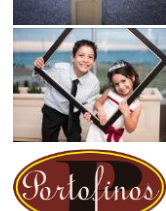
\$6.00 per piece

- White chocolate and berry mousse
- Dark chocolate mousse
- Tiramisu
- Bonoffee
- Wedding cake, \$2.00 per person

## Platters

Platters are considered as 1 piece per person in the minimum selection.

- |                                                                          |                   |
|--------------------------------------------------------------------------|-------------------|
| Tasting Platters                                                         | \$4.00 per person |
| cured meats, olives, feta, selection of homemade dips, garlic flat bread |                   |
| Wood Fired Pizzas                                                        | \$4.00 per person |
| selection of gourmet pizzas                                              |                   |
| Cheese Platter                                                           | \$4.00 per person |
| selection of Australian cheeses                                          |                   |





# Beverage Packages

## Beverage Package 1

Bay of Stones Sparkling Brut *South Australia*  
Bay of Stones Sauvignon Blanc *South Australia*  
Bay of Stones Shiraz *South Australia*  
Great Northern Lager, Two Suns Lager and Two Steps Apple Cider  
Soft Drinks and Orange Juice  
Selection of teas and freshly brewed coffee

Three hours \$40.00  
Four hours \$42.00  
Five hours \$46.00  
Six hours \$50.00

## Beverage Package 2

Portofinos Sparkling Brut *Margaret River*  
Portofinos Semillon Sauvignon Blanc *Margaret River*  
Portofinos Cabernet Merlot *Margaret River*  
Great Northern Lager, Carlton Dry, Pirate Life Pale Ale and Two-Steps Apple Cider  
Soft Drinks and Orange Juice  
Selection of teas and freshly brewed coffee

Three hours \$42.00  
Four hours \$46.00  
Five hours \$50.00  
Six hours \$52.00

## Beverage Package 3

**\*\* Please select one sparkling option \*\***

Azahara NV Sparkling or Azahara NV Sparkling Moscato *South Australia*  
Plantagenet Sauvignon Blanc *Western Australia*  
Plantagenet Chardonnay *Western Australia*  
Plantagenet Cabernet Merlot *Western Australia*  
Plantagenet Shiraz *Western Australia*

Great Northern Lager, Carlton Dry, Pirate Life Pale Ale and Two-Steps Apple Cider  
Soft Drinks and Orange Juice  
Selection of teas and freshly brewed coffee

Three hours \$44.00  
Four hours \$48.00  
Five hours \$52.00  
Six hours \$56.00



## Beverage Package Add-ons

Peroni Nastro Azzurro	3 hours	\$4 per person	
	4 hours	\$5 per person	
	5 hours	\$6 per person	
	6 hours	\$8 per person	
Bottled Beer and Cider (select 2) Corona Carlton Draught Carlton Dry Asahi Cascade Premium Light Peroni Leggera Classic Apple Pear	3 hours	\$5 per person	
	4 hours	\$6 per person	
	5 hours	\$8 per person	
	6 hours	\$10 per person	
	Bottled Water Still Mineral Water Sparkling Mineral Water	3 hours	\$2 per person
		4 hours	\$3 per person
5 hours		\$4 per person	
6 hours		\$5 per person	

## Children's Drinks Package

For children between the age of 12 to 18.

Assorted soft drinks  
Orange juice

Entire evening      \$15.00



## Beverage Selection (consumption basis only)

### CHAMPAGNE & SPARKLING

		Bottle
Portofinos NV Sparkling	<i>Margaret River</i>	34
Azahara NV Sparkling Moscato	<i>South Australia</i>	34
Jacobs Creek Reserve	<i>South Australia</i>	36
Dal Zotto NV Prosecco	<i>King Valley</i>	36
Louis Bouillot Perle d' Aurore Rose Brut NV	<i>France</i>	55
Mumm Cordon Rouge Brut NV Reims	<i>France</i>	85
Perrier Jouet NV Brut	<i>France</i>	110

### WHITE WINE

		Bottle
Portofinos Semillon Sauvignon Blanc	<i>Margaret River</i>	34
Forester Estate Semillon Little Sweetie	<i>Margaret River</i>	36
Starborough Sauvignon Blanc	<i>New Zealand</i>	36
Torres De Casta Rose	<i>Spain</i>	36
Norfolk Rise Pinot Grigio	<i>Limestone Coast</i>	36
Jacobs Creek Barossa Signature Chardonnay	<i>South Australia</i>	36
O'Leary Walker Watervale Riesling	<i>Clare Valley</i>	38
Forester Estate Semillon Sauvignon Blanc	<i>Margaret River</i>	38
Tar and Roses Pinot Grigio	<i>Victoria</i>	38
Starborough Pinot Gris	<i>New Zealand</i>	38
Church Road Chardonnay	<i>New Zealand</i>	38
Vasse Felix 'Filius' Chardonnay	<i>Margaret River</i>	40
Snake and Herring Chardonnay	<i>Margaret River</i>	40
Shaw and Smith Sauvignon Blanc	<i>Adelaide Hills</i>	55

### RED WINE

		Bottle
Portofinos Cabernet Merlot	<i>Margaret River</i>	34
Plantagenet Pinot Noir	<i>Great Southern</i>	36
Chestnut Grove Merlot	<i>Manjimup</i>	36
Glaetzer Wallace Shiraz Grenache	<i>Barossa Valley</i>	36
Jacobs Creek Barossa Signature Shiraz	<i>South Australia</i>	36
Bleasdale Cabernet Sauvignon	<i>Langhorne Creek</i>	36
Campo Viejo Tempranillo	<i>Spain</i>	36
I Am George Unbound Shiraz	<i>Barossa/Padthaway</i>	38
Wirra Wirra Catapult Shiraz	<i>McLaren Vale</i>	38
Little Black Dog Malbec	<i>Swan Valley</i>	38
Tarrawarra Estate Pinor Noir	<i>Yarra Valley</i>	40
Poliziano Chianti	<i>Italy</i>	40
42 Degrees South Pinor Noir	<i>Tasmania</i>	46
West Cape Howe Book Ends Cabernet Sauvignon	<i>Mount Barker</i>	46
Two Hands Gnarly Dudes Shiraz	<i>Barossa Valley</i>	48
Forester Estate Cabernet Sauvignon	<i>Margaret River</i>	50

### DESSERT WINE

		375ml
Vasse Felix Cane Cut Semillon Margaret River		36



## Beverage Selection (consumption basis only)

### BEER

Carlton Draught	8
Carlton Dry	8
Cascade Premium Light	8
Peroni Leggera	9
Asahi	9
Corona	9
Stella Artois	9
Pirate Life Port Local	9.5



# Terms and Conditions

## Tentative booking

All tentative bookings will be held for up to 2 weeks, after which the booking will be automatically cancelled

## Confirmation of booking

A signed copy of these terms and conditions together with your deposit is to be returned within 14 days to secure your booking. Confirmation cannot be assumed until the terms and conditions and deposit have been returned.

## Cancellation of confirmed booking

In the event of a cancellation, the client must provide written notice to Portofinos

Initial Deposit Paid	<b>\$1000 Initial deposit is <u>NON REFUNDABLE &amp; NON TRANSFERABLE</u></b>
3 months - 1 month	50% of the estimated total amount payable
1 month - 14 days	75% of the estimated total amount payable
Within 14 days	100% of the estimated total amount payable

## Guaranteed numbers for catering

Final numbers are required two weeks prior to the event. Numbers may decrease up to 10% without penalty until 72 working hours prior to the event. Any decreases over 10% at this time will incur a cancellation fee of 50% based on the confirmed price. Any amendments with less than 72 working hours notice will incur a 100% cancellation fee based on the confirmed price. No amendments will be accepted with less than 72 working hours notice.

## Minimum spend

Please note there is a minimum spend for our function room. If your spend is below the minimum, you will be required to pay the difference.

**Riviera: minimum spend of \$5,250 on food and beverages**

## Price adjustments

Please be advised, as our menus change each year the current rate will be applied at the time of your wedding rather than at the time of booking.

Portofinos reserves the right to substitute food and beverage items due to non-availability of the requested items and/or increase the price of such items. The client shall accept such substitutions with no reduction on the amount payable, under this agreement.

## Public holidays

A 15% surcharge on public holidays is applicable to the total account

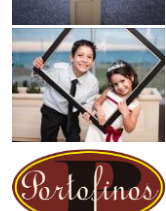
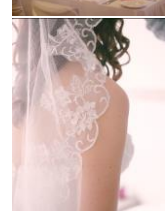
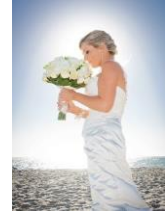
## Venue allocation

Portofinos reserves the right to alter floor plans, room set up and layouts as required

## Force majeure

Any delay or failure in the performance by Portofinos hereunder shall be excused if caused by the occurrence of a Force Majeure. For purposes of this Agreement, Force Majeure shall mean a cause or event that is not reasonably foreseeable, including acts of God, fires, floods, power outages, explosions, hurricane, vandalism, governmental acts, labor strikes and other like events that are beyond the reasonable anticipation and control of Portofinos.

Despite such occurrences Portofinos will make all effort to prevent, avoid or delay the effects of such acts.



## Social media

Portofinos reserves the right to use photographs of venue setup and displays for any manner in the purposes of advertising and promoting the venue.

## Delivery and pickup of merchandise

Portofinos is not responsible for providing personnel for this purpose. Delivery of large items must be approved in advance. All merchandise brought into Portofinos must be removed within 48 hours of the completion of the event or Portofinos reserves the right to charge a storage fee.

No defacement is to be made to the flooring, ceilings, internal or external walls of the function venue, either indoors or outdoors and any such damage will be the sole responsibility of the client in terms of financial restoration. All merchandise brought into Portofinos for the purpose of a wedding must be clearly labeled. The client is wholly responsible for ensuring the delivery and pickup of their equipment and agrees to accept full responsibility for any loss or damage to their merchandise and / or injury to persons or property.

## Damages and additional cleaning

The client will be responsible for any damage to Portofinos premises by their guests, subcontracted labor and persons associated with the event. The client will be financially responsible for any loss of merchandise or equipment placed in Portofinos and / or any damages sustained to Portofinos by the client's guests, subcontracted labor and persons associated with the event, whether in the room or in any area, indoors or outdoors, of Portofinos.

A fire alarm isolation fee of \$500.00 applies if the event venue is to be disconnected from the fire alarm grid for any specific purpose including but not limited to smoke machines and dry ice machines. If Portofinos is not notified in advance and the alarm system is activated, a penalty of \$500.00 will be payable by the client.

Please note that confetti, glitter, scatters and sparklers are strictly prohibited. A cleaning fee of \$50 per hour will be charged in the event of unauthorized use of such items.

## Conduct of patrons

The client and all persons in attendance shall conduct the event in an orderly manner, in full compliance with Portofinos rules and all State and Federal Government Legislation and Laws. The client shall ensure no disturbance is caused to Portofinos or any of Portofinos guests and that noise levels and guest's behaviour is monitored.

Portofinos shall be entitled to conclude an event or remove any persons from the event whose behaviour, is objectionable, improper or undesirable. Portofinos reserves the right of refusal of service to any guest deemed intoxicated as per State Liquor Licensing Laws.

## Noise restrictions

Portofinos has installed a sound system within the venue, which may be used for speeches. DJ's are permitted into the venue and are required to supply their own speakers and equipment.

When booking the Riviera Room all music must be kept to a background level up until 9.00pm. After this time music can increase to a higher volume.

## Food and beverage

No food or beverage may be brought into Portofinos for any event without prior approval of Portofinos Management. The Client is responsible for ensuring guests do not bring any food or beverages to events.

## Payment terms

Full payment is required seven days prior to your event and can be settled by cash, direct deposit or credit card. No limit or surcharge is applicable on payment by Visa Card and Mastercard.

