

# THE PINES

CRONULLA

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## FUNCTIONS PACKAGE

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## TERMS AND CONDITIONS

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FOOD  
PACKAGES

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## BEST OF BOTH

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Minimum 9/Maximum 100 Adults – \$90pp  
\*Enquire within for 100 or more guests.

## BEST OF BOTH

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### FOR THE TABLE TO START

Marinated Alto Olives, Herbs, Citrus, Garlic, Chilli  
Baked Sourdough, House Whipped Butter

### ENTRÉES TO SHARE

Golden Beetroot, Mandarin, Stracciatella, Hazelnut, Oregano  
Marinated Tuna, Soy, Ginger, Pickled Cucumber, Yuzu Emulsion, Sesame  
Crispy Pork Jowl, Pickled Radish, Nashi Pear, Asian Herbs

### CHOOSE ONE MAIN

Hand Made Pumpkin Ravioli, Garlic Cream, Burnt Butter, Pine Nuts, Basil

Pan-Roasted Humpty Doo Barramundi, Parsnip Purée, Vanilla Caramel, Roasted Chestnuts, Kale, Vermouth Sauce

Pure Black Koji Cured Flank Steak, 250g with Café de Paris Butter, Gippsland, VIC

### SIDES TO SHARE

French Fries, Salt & Pepper

Mixed Baby Leaves Salad, Mustard & Red Wine Dressing

Steamed Green Beans, Roasted Hazelnuts, Persian Fetta

### DESSERTS TO SHARE

Chocolate Fondant, Praline, Hazelnut Ice Cream

Coconut Mousse, Champagne Jelly, Macerated Berries



\*Menus are subject to change.



# THE PINES EXPERIENCE

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Minimum 2/Maximum 100 Adults – \$140pp

\*Enquire within for more than 100 guests.

Add 7 x matching wines \$90pp

## FOR THE TABLE TO START

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Zucchini Blossom, Whipped Herb Ricotta,  
Parmesan, Truffle Honey

Baked Sourdough, House Whipped Butter

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## COURSES

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Golden Beetroot, Mandarin, Stracciatella,  
Hazelnut, Oregano

Marinated Tuna, Soy, Ginger, Pickled  
Cucumber, Yuzu Emulsion, Sesame

Sautéed QLD Prawn & Angel Hair Pasta,  
XO Sauce

Steamed Miso Cod, Apple & Jalapeño Salsa,  
Crispy Buckwheat, Sauce Bercy

Beef Fillet, Truffle Potato Purée,  
Crispy Onions, Red Wine Jus

Banoffee Mille-Feuille

Banana, Creme Patisserie, Dulce de Leche



\*Menus are subject to change.



# CANAPÉS

Our canapé menu is designed to reflect and showcase our featured dishes. Items will vary seasonally.

Minimum 30 Adults – \$75pp

Your Choice of 8 Canapés: 3 Cold, 3 Warm, 2 Substantial

Add Cold/Warm 9 ea, Substantial 15ea.

## COLD

Confit Oxheart Heirloom Tomato, Stracciatella, Basil, Puffed Grains, Walnuts

Citrus Cured Kingfish, Celery, Granny Smith Apple, Wasabi

Leeks Vinaigrette, Persian Feta, Hazelnuts, Red Wine Vinegar Dressing

Marinated Tuna, Soy, Ginger, Pickled Cucumber, Yuzu Emulsion, Sesame

Fried Tuscan Kale, Salt & Vinegar

Watermelon, Pickled Shallots, Shaved Bresaola, Horseradish

*Special Occasion? Add the Caviar to wow your guests!*

Beluga Caviar, Warm Blinis & Classic Accompaniments +18pp

## WARM

Pea & Parmesan Croquette, Roast Garlic Emulsion

Crispy Pork Jowl, Pickled Radish, Mango, Asian Herbs

Hand Made Pumpkin Ravioli, Garlic Cream, Burnt Butter, Pine Nuts, Basil

Pure Black Koji Cured Flank Steak, Café de Paris Butter

Seared Humpty Doo Barramundi, Mediterranean Salsa, Salsa Verde

Mushroom & Truffle Arancini, Aioli, Parmesan

## SUBSTANTIAL

Risotto of Peas & Broad Beans, Smoked Mushroom Butter, Herbed Chantilly

Beer Battered Flathead, Fries, House-Made Tartar Sauce

Slow Roasted Lamb Rump, Garlic Potato, Red Peppers,

Fennel, Pine Nuts, Basil

Sautéed QLD Prawn & Angel Hair Pasta, XO Sauce

The Pines Wagyu Slider, Milk Bun, Cheese, Special Sauce



\*Menus are subject to change.

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# BEVERAGE OFFERINGS

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# WINE OFFERINGS

All wine is charged on a consumption basis by the bottle.

## FROM THE BAR Your guests will have a choice from the selection below.

2019	Yarra Burn	Prosecco	Yarra Valley, Vic	\$60
2021	Mud House Rapaura	Sauvignon Blanc	Marlborough, NZ	\$45
2019	Head	Shiraz	Barossa Valley, SA	\$60
2020	St. Hallet	Rosé	Barossa Valley, SA	\$55

## FROM THE CELLAR Choose One White, One Red, One Rosé. Guests will have a choice from your selection.

NV	Chandon	Brut Sparkling	Yarra Valley, Vic	\$75
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### Choice of One White:

2021	Murdoch Hill	Sauvignon Blanc	Adelaide Hills, SA	\$60
2020	Woodlands Wilyabrup	Chardonnay	Margaret River, WA	\$75
2020	Italo Cescon	Pinot Grigio	Friuli, Italy	\$70

### Choice of One Red:

2018	Woodlands Wilyabrup	Cabernet Franc Merlot	Margaret River, WA	\$68
2020	Mud House Claim 431	Pinot Noir	Central Otago, NZ	\$80
2019	Heartland Directors Cut	Shiraz	Langhorne Creek, SA	\$75

### Choice of One Rosé:

2021	Rameau d'Or	Rosé	Côtes de Provence, France	\$65
2020	Rameau d'Or	1.5L Rosé	Côtes de Provence, France	\$115

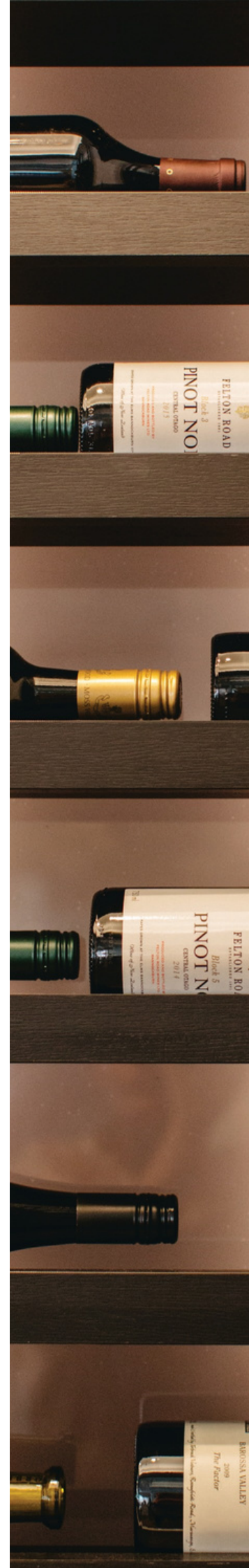
## FROM THE SOMMELIER

Let us know your preferences and favourite varietals and our Sommelier, Noel will create a personalized wine package for your special event.

- Please enquire for the full wine list or view on our Website.



\* Please note, wine offerings are subject to change.





# BEVERAGE OFFERINGS

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All wine is charged on a consumption basis by the bottle.  
Packages can be tailored to suit your needs.

## HOUSE OFFERING

Your guests will have a choice from the selection below.

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'From the Bar' Wines  
Beer & Cider  
Light Beer  
Non-Alcoholic Beer  
Soft Drinks & Juices

## SELECT OFFERING

Your guests will have a choice from the selection below.

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'From the Cellar' Wines  
Beer & Cider  
Light Beer  
Non-Alcoholic Beer  
Fever Tree Premium Soft Drinks & Juices  
House Spirits

## RESERVE OFFERING

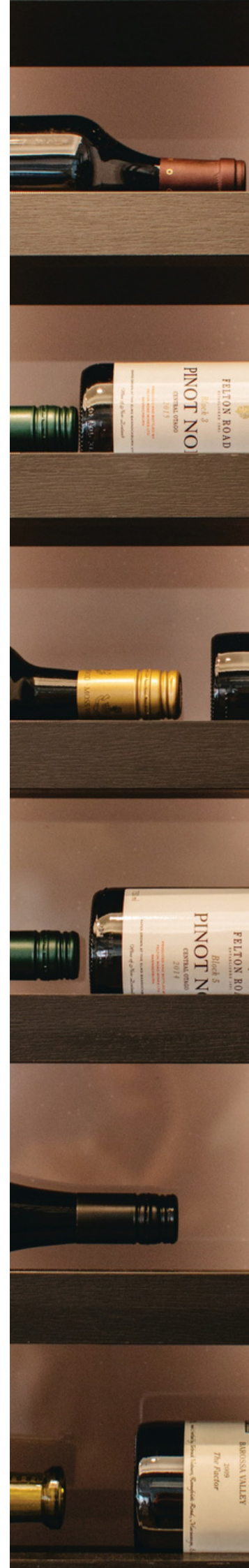
Your guests will have a choice from the selection below.

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'From the Sommelier' Wines  
Beer & Cider  
Light Beer  
Non-Alcoholic Beer  
Fever Tree Premium Soft Drinks & Juices  
Premium Spirits  
Signature Cocktails



\* Please note, wine offerings are subject to change.



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# FUNCTION SPACES

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# THE PINES TERRACE

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The Terrace is surrounded by the breathtaking beauty of Cronulla's rolling dunes and mesmerising ocean views. It is The Pines outdoor haven, expertly designed to offer shelter from the elements and an intimate connection with nature.

## SEATED/GROUP MENU

**Minimum number of guests**  
30 (exclusive use)

**Maximum number of guests**  
40 (exclusive use)

## COCKTAIL STYLE/CANAPES

**Minimum number of guests**  
40 (exclusive use)

**Maximum number of guests**  
60 (exclusive use)

\*Please note minimum spends vary depending on season and day of week for exclusive use of The Terrace.



# EXCLUSIVE USE OF THE PINES CRONULLA

Dining Room and The Terrace

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**EXCLUSIVE USE OF THE PINES CRONULLA  
(SEATED OR STANDING /GROUP MENU OR  
CANAPES)**

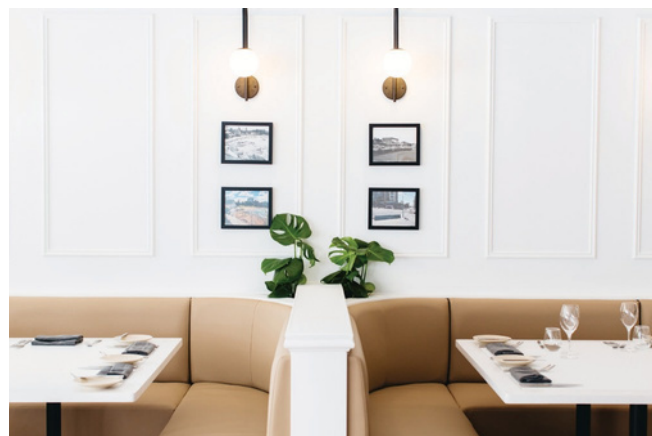
## **Cocktail / Canapés**

Minimum Number of Guests 100  
Maximum Number of Guests 200

## **Seated / Group Menu**

Minimum Number of Guests 100  
Maximum Number of Guests 140

\*Please note minimum spends vary depending on season and day of week for exclusive use of the restaurant.





# NORFOLK LOUNGE

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## NORFOLK LOUNGE - SEMI PRIVATE DINING (SEATED ONLY/GROUP MENU)

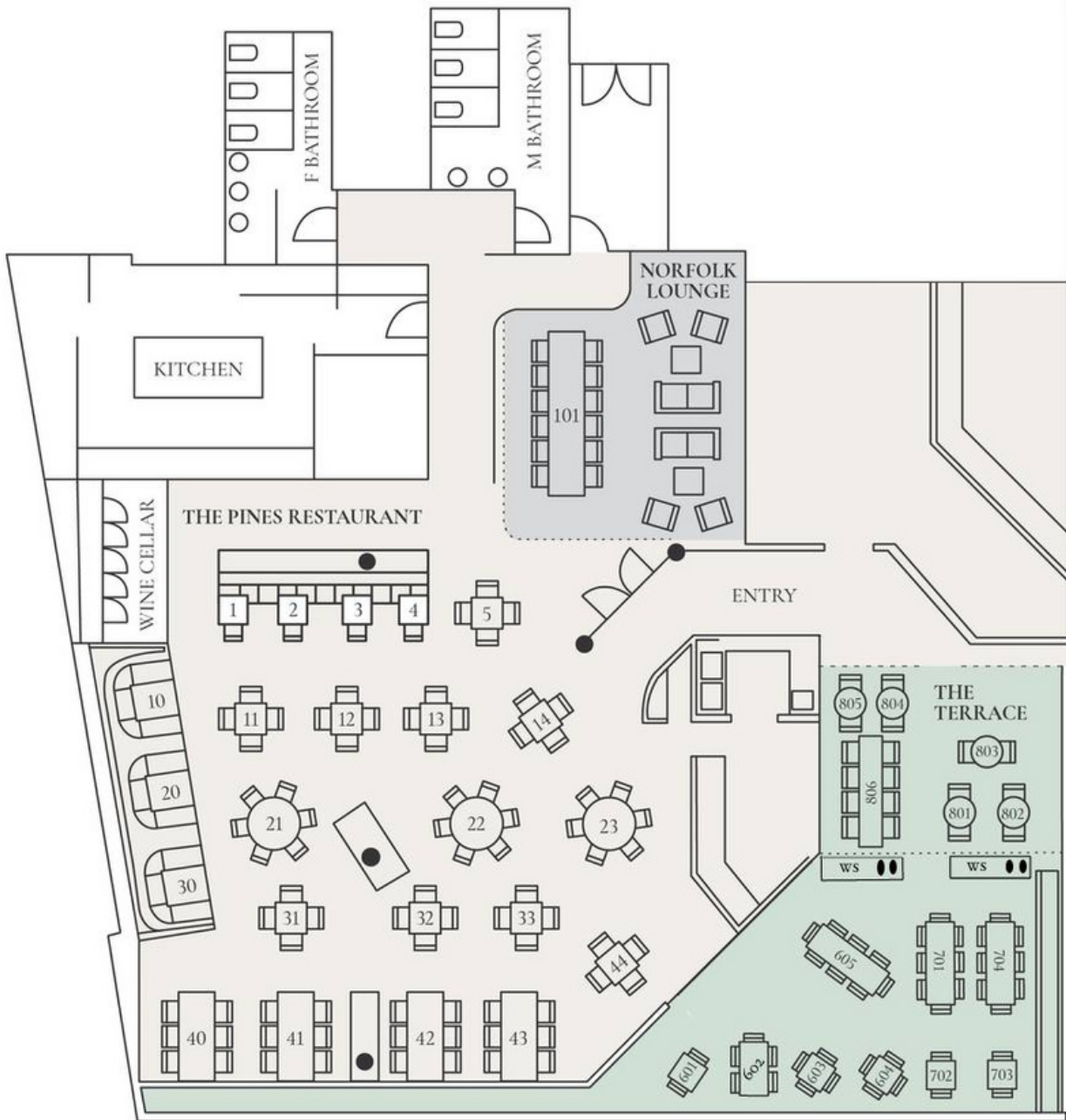
Minimum number of guests  
10 (exclusive use)

Maximum number of guests  
25 (exclusive use)

\*Please note that all bookings incur a \$250 room hire fee and have exclusive use of the space.



# FLOOR PLAN



- The Pines Restaurant Dining Room
- Semi-Private Dining Room (Norfolk Lounge)

The Terrace



# TERMS AND CONDITIONS

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## BOOKING AND CONFIRMATIONS

All email requests and online submissions for large group bookings are to be considered enquiries only until you are contacted by the venue with formal confirmation of availability. You will be required to agree to our cancellations policy and provide credit card details in order to secure your booking. Further information on this policy can be found under Securing Your Booking.

## PARTY SIZES AND CAPACITIES

Tables of 8 or fewer guests will dine from our a la carte menu. Tables of 9 guests (adults) or more are considered large groups and are required to dine from one of our group set menus. When a set menu has been selected, all guests must dine from the same set menu. Dietary requirements are accommodated within the chosen set menu. The maximum number of guests that we can accept on a seated set menu at The Pines Cronulla (within the main restaurant) is 16 guests. Larger groups can be accommodated in The Norfolk Lounge (semi-private dining) and outdoor patio.

## NORFOLK LOUNGE (SEATED ONLY/GROUP MENU)

**Minimum number of guests 10 (exclusive use)**

**Maximum number of guests 25 (exclusive use)**

\*Please note that all bookings incur a \$250 room hire fee and have exclusive use of the space.

## THE TERRACE (SEATED/GROUP MENU)

**Minimum number of guests 30 (exclusive use)**

**Maximum number of guests 40 (exclusive use)**

## THE TERRACE (COCKTAIL STYLE/CANAPES)

**Minimum number of guests 40 (exclusive use)**

**Maximum number of guests 60 (exclusive use)**

## EXCLUSIVE USE OF THE PINES CRONULLA (INCLUDES DINING ROOM AND THE TERRACE)

Cocktail / Canapés

Minimum number of guests 100

Maximum number of guests 200

Seated / Group Menu

Minimum number of guests 100

Maximum number of guests 140

\*Please note minimum spends vary depending on season and day of week for exclusive use of the restaurant.

## SECURING YOUR BOOKING

For groups of 9 or more guests you are required to provide your credit card details to secure your table. For all bookings of 16 guests or more you are required to complete a booking form. The form must be signed by the guest and returned to The Pines upon booking. The booking is not confirmed until the form is received by the guest.

## BOOKING DURATION

Bookings may be required to adhere to a time limit according to your party size. In order to ensure a smooth service and reduce wait times, we request that all guests arrive within 10 minutes of their reservation time. If guests are running late, we ask that you notify us by phone. If your party is running late and we are unable to contact you, we will assume that you have abandoned your reservation and your space will be allocated to another party. We reserve the right to process any agreed cancellation fees.

## PAYMENTS

All bills must be settled in full upon conclusion of the booking. Please note that we are happy to accommodate splitting bills in the manner that all or certain guests pay a particular monetary amount, providing the bill is settled in full by the final guest.



# TERMS AND CONDITIONS

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## SPECIAL REQUESTS

Please advise in advance if guests have any specific dietary requests. We will endeavour to accommodate all dietary requirements where possible. As we operate in a commercial kitchen environment, we cannot guarantee against allergen cross-contamination. With regards to seating requests, we will do our utmost to seat your group in your requested area, however we are unable to guarantee seating requests in certain circumstances.

## CAKEAGE

If you are on a group set menu there is no charge for bringing your own cake. If you are dining a la carte (less than 9 adults) and you wish to bring your own cake, a surcharge of \$3 per person applies. The cake will be cut and served on platters by the kitchen team.

## SERVICE CHARGE

A 15% service charge will be added to the food and beverage on all public holidays.

A 10% service charge will be added to food and beverage on all groups of 15 guests or more 7 days per week.

## DRINKS ONLY BOOKINGS

All guests must be committed to ordering food in order to secure a table. We have carefully curated a number of menus that highlight the very best the venue has to offer. We do not accept 'drinks only' bookings

## RESPONSIBLE SERVICE OF ALCOHOL

The Pines Cronulla actively promotes the Responsible Service of Alcohol. Intoxicated persons will not be permitted to enter the venue. Service of alcohol is at the discretion of the bar attendants, wait staff and management. We reserve the right to refuse service and remove any person from the premises if the relevant manager on duty believes the person is intoxicated or is behaving in a violent, quarrelsome or disorderly manner.

## MINORS

The Pines Cronulla is a family friendly venue hence we are happy to accommodate infants and children in groups of all sizes. For all event bookings we request that you let us know if there are minors in attendance as we require them to be closely supervised. Minors must be accompanied by a parent or legal guardian at all times. The parent or legal guardian is responsible for ensuring that no alcohol is consumed by / bought for the minor. In accordance with liquor licensing law, the manager on duty is authorized to determine if a person is a responsible adult.

## NOISE

You and your guests must not exceed any noise levels which could disturb neighbouring tables or disrupt the normal operations of the restaurant. You must not conduct any activities that may cause damage to property, endanger the safety of persons or infringe any laws, regulations or rules. Offensive behaviour will not be tolerated by any guest visiting or using the venue facilities.

## LOSS

Whilst all care is taken, we take no responsibility for damage to or loss of any items or personal belongings whilst on the premises.





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**Please contact us to discuss  
your function needs.**

Phone: 7209 2839

Email: [functions@thepinescronulla.com.au](mailto:functions@thepinescronulla.com.au)

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[thepinescronulla.com.au](http://thepinescronulla.com.au) | [@thepinescronulla](https://www.instagram.com/thepinescronulla)