

# THE PINES

CRONULLA

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## FUNCTIONS PACKAGE

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## BEVERAGE

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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 – \$95pp  
\*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

Heirloom Tomatoes, Vannella Stracciatella,  
Focaccia, Balsamic, Olive Oil, Basil  
Scallop Ceviche, Citrus Dressing, Pickled Peach, Coriander  
Crispy Pork Jowl, Pickled Radish, Mango, Asian Herbs

### CHOOSE ONE MAIN

Ravioli of Spinach & Ricotta, Parmesan, Brown Butter,  
Pine Nuts, Capers, Sultanas, Sage  
Pan-Roasted Humpty Doo Barramundi, Zucchini Purée,  
Fennel and Pepper Escabeche  
Jack's Creek Koji Cured Flank Steak, 250g with  
Garlic & Herb Butter, Gippsland, VIC

### SIDES TO SHARE

French Fries, Salt & Pepper  
Mixed Baby Leaves Salad, Mustard & Red Wine Dressing

### DESSERTS TO SHARE

Chocolate Parfait, Vanilla Crème, Mandarin, Hazelnut Crunch, Basil  
Coconut Mousse, Rum Granita, Pineapple Crisp, Sorbet



\*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 Blossoms, Meredith Goats Curd,  
Spiced Honey, Chervil

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Baked Sourdough, House Whipped Butter

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## COURSES

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Heirloom Tomatoes, Vannella Stracciatella,  
Focaccia, Balsamic, Olive Oil, Basil

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Scallop Ceviche, Citrus Dressing,  
Pickled Peach, Coriander

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Crispy Pork Jowl, Pickled Radish,  
Mango, Asian Herbs

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Pan-Roasted Humpty Doo Barramundi,  
Zucchini Purée, Fennel and Pepper Escabeche

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Beef Filet, Blackberry Jus Gra,  
Olive Oil Mash, Crispy Onion

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Pavlova, Crème Chantilly, Mixed Berry Compote,  
Passion Fruit Sorbet, Baby Lemon Balm



\*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

Scallop Ceviche, Citrus Dressing, Pickled Peach, Coriander

Heirloom Tomatoes, Vannella Stracciatella, Focaccia, Balsamic, Olive Oil, Basil

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

Beef Tartare, Horseradish Emulsion, Sherry & Maple Dressing

Vegetarian Rice Paper Roll, Sweet Chili Sauce V/GF

Prosciutto Wrapped Peach, Thyme, Apple Balsamic

## WARM

Zucchini Blossoms, Whipped Meredith Goats Curd, Spiced Honey

Mushroom & Truffle Arancini, Aioli, Parmesan V

Ravioli of Spinach & Ricotta, Parmesan, Brown Butter,  
Pine Nuts, Capers, Sultanas, Sage

Crispy Pork Jowl, Pickled Radish, Mango, Asian Herbs

Jack's Creek Koji Cured Flank Steak, Garlic & Herb Butter

Grilled Lamb Cutlets Spiced Yoghurt, Mint

## SUBSTANTIAL

Risotto Primevera, Baby Carrots, Onion, Peas, Fennel, Spring herbs V

Beer Battered Flathead, Fries, House-Made Tartar Sauce

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 | Head              | Rosé            | Barossa Valley, SA | \$65 |

**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 |
|----|---------|----------------|-------------------|------|

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:

|      |                         |               |                     |      |
|------|-------------------------|---------------|---------------------|------|
| 2019 | Tscharke                | Montepulciano | Barossa Valley, SA  | \$65 |
| 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 |

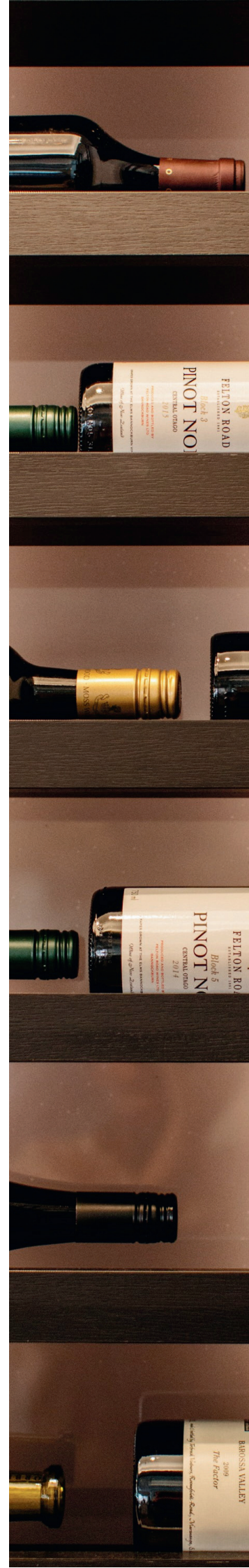
**FROM THE SOMMELIER**

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

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.

'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.

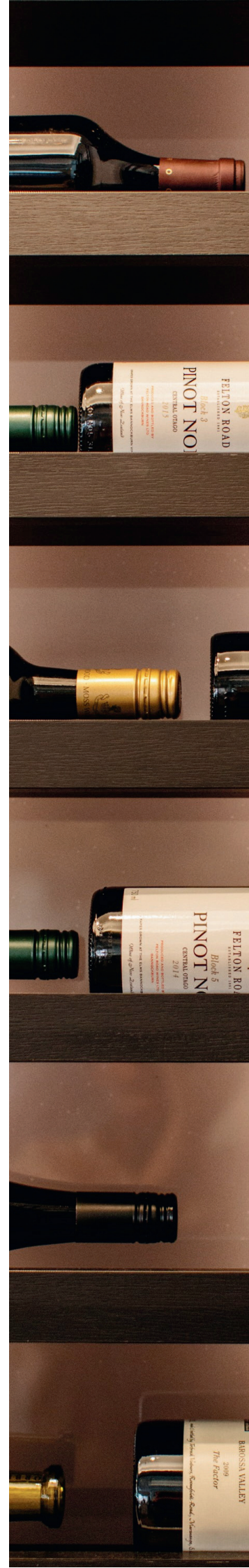
'From the Cellar' Wines  
Beer & Cider  
Light Beer  
Non-Alcoholic Beer  
Fever Tree Premium Soft Drinks & Juices  
House Spirits

**RESERVE OFFERING** Your guests will have a choice from the selection below.

'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

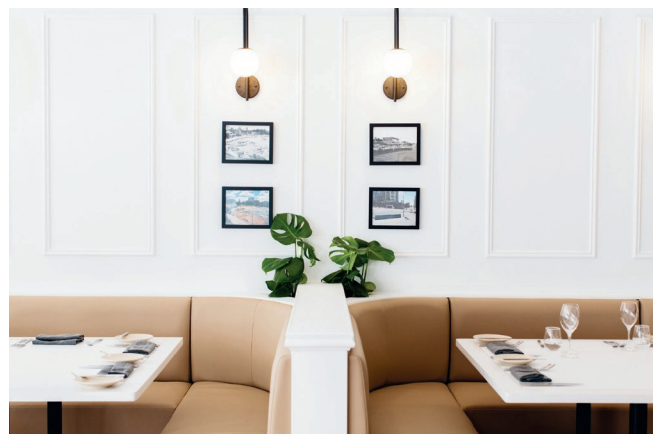
Maximum Number of Guests 200

## **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)