

# Windy Point

Thank you for considering the Windy Point Restaurants as the setting for your special event, and providing us with this opportunity to introduce our unique facilities.

The Windy Point Restaurant and Cafe are situated just 15 minutes from the heart of the city and boast breathtaking views from the Gulf of St Vincent to the Adelaide Hills through full length 180° windows. We are proudly South Australian with a strong focus on fresh local produce and South Australian wines, supported by an extensive award winning beverage list.

**The Restaurant** exudes an understated elegance with rich furnishings, upholstered chairs and a retractable glass ceiling exposing the sparkle of the night stars. Service is unobtrusive and seamless. Add the stunning contemporary cuisine of Executive chef Justin Miles and your event becomes truly unforgettable.

**The Café** welcomes guests with a more relaxed and friendly atmosphere. Here, the menu is satisfying and robust and bursting with flavour.

**The Pavilion** is adjacent to the Café and is perfect for pre-event drinks, cocktail parties, smaller groups and even wedding ceremonies.

Our unique combination of outstanding views, ample parking and world class dining, all in close proximity to the city, makes this the perfect venue to host your special event.

Attached is our Exclusive Use information for your perusal. We would be pleased to work with you to develop a food and beverage package to meet your specific needs. We understand that every event is different and we want yours to be the very best it can be.

We look forward to the opportunity of providing you with a magical Windy Point experience.

Kind regards

*Clare Bray*

Event Co-ordinator

*Windy Point*  
RESTAURANT

Canapés

Chef's selection of seasonal canapés - a chilled, a warm and a vegetarian

Menu

Bread

Organic sourdough

Entrée Tasting Plate

Moroccan duck cigars with turmeric yoghurt

Confit salmon on pumpkin remoulade

Glazed pork belly and tomato relish

Main Course

200gm Clare Valley Gold Fillet

served with petite veal and root vegetable pie and confit potatoes

Corn Fed Barossa Farm Chicken Roulade

on a swede puree with peperonata and a fried pork and thyme cannelloni

Pan Seared Snapper Fillet

with fried semolina gnocchi, Tabasco hollandaise and carrot relish

main course served with  
vine ripened tomatoes with basil crisps, balsamic glaze and extra virgin olive oil  
mixed summer beans, shoots and sprouts with plum sauce

Dessert Tasting Plate

Hazelnut and Belgian chocolate palet

White chocolate and butterscotch brûlée

Coffee panna cotta in a mocha cup

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4 Hour Beverage Package

Jansz Sparkling Cuvée, Tasmania

Mount Nelson Sauvignon Blanc, Marlborough NZ

Torbreck Woodcutter's Shiraz, Barossa Valley

Coopers Lager, Pale Ale and Light beer, juice and soft drink

Vittoria espresso coffee and Planet Organic tea

Sample menu only, content is subject to change

Windy Point Lookout, Belair Road, Belair, South Australia

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# Windy Point Café

## Canapés

Chef's selection of seasonal canapés - a chilled, a warm and a vegetarian

## Menu

### Bread

Organic sourdough

### Entrée Tasting Platter

A selection of house specialties presented on platters for the table to share

~Snapper cakes with turmeric mayonnaise and tomato jam

~Tomato and marinated feta salad

~Duck rilette with cornichons and tiny toast

~Char-grilled Adelaide Hills lamb skewers on tahini yoghurt

### Main Course

#### Clare Valley Gold 200gm Beef Fillet

with petite beef and cashew nut pie and veal glaze

#### Harissa Marinated Chicken Breast

with sweet potato tagine, cashews and couscous

#### Pan Roasted Snapper Fillet

steamed baby carrots and leek on lemon scented mash with dill cream

main course served with

green leaf salad with feta, tomato and dried stone fruit

### Dessert Tasting Plate

~Belgian chocolate gâteau

~Honey and cinnamon crème brûlée

~Passionfruit curd tartlet

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## 4 Hour Beverage Package

Hardys Sparkling Brut,

Hardys Semillon Chardonnay and Shiraz Cabernet

Coopers Lager, Pale Ale and Light beer, juice and soft drink

Vittoria espresso coffee and Planet Organic tea

Sample menu only, content is subject to change

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**TERMS AND CONDITIONS FOR THE WINDY POINT RESTAURANTS****Exclusive Use**

The Windy Point Restaurant, Windy Point Cafe and Pavilion dining areas can be booked exclusively for your event. In order to close these areas to other bookings, a minimum spend applies – Price on Application.

**Venue Capacity**

	Windy Point Restaurant	Windy Point Café	Pavilion
Seated	110 guests	90 guests	50 guests
Stand up			100 guests

**Pricing and Menu Variations**

Every effort is made to maintain current pricing and menu structure; however they are subject to variation in case of unforeseen circumstances. In the event of a price rise a minimum of 30 days notice will be given. All prices quoted are GST inclusive. Menu content changes regularly to reflect seasonal availability. Current pricing valid to 30<sup>th</sup> June 2010.

**Bookings and Deposits**

For exclusive use of areas within the Windy Point Restaurant Complex, a deposit of 25% of the total charges is required within 7 days of the initial booking or the booking will automatically lapse.

**Payment Policy**

The balance of payment is required to be cleared a minimum of three (3) full working days prior to the event otherwise Windy Point reserves the right to cancel the event and retain the deposit in full. Personal or business cheques will be accepted seven (7) days prior to allow for bank acceptance. Charge account facilities will not be extended unless by prior approval by the Manager. Credit Cards: Credit card payments by Amex and Diners are subject to credit card fees of 2.5%. Please note credit card fees are non refundable should your event be cancelled. Direct Deposit details are available upon request.

**Confirmation of Numbers**

The confirmed number of guests and balance of payment is required three (3) days prior to the event. This is the minimum number of guests that will be charged for. Variations of greater than 15% to original numbers will forfeit the deposit. Menu details are to be finalised by no later than ten (10) days prior to the event.

**Cancellation for Exclusive Use**

In the unfortunate instance of cancellation of the event by you, we must be advised in writing. The following charges will apply.

More than 60 days notice –	Full refund of deposit paid
Less than 60 days notice –	a cancellation fee of 25% of lost revenue
Less than 30 days notice –	a cancellation fee of 50% of lost revenue
Less than 7 days notice (full or partial reduction in numbers)	a cancellation fee of 75% of lost revenue

**Compliance, Responsible Drinking & Behaviour**

The hirer agrees to conduct the event in an orderly manner and in full compliance with venue management's policies and all applicable laws. Windy Point management reserves the right to remove any person from the complex who in their opinion may cause damage / harm to the property / any person.

By law and by choice, we are required to ensure that alcohol is consumed in a responsible way. In the interests of everyone's safety and enjoyment, excessive alcohol consumption and/or irresponsible behaviour by individuals must be identified and controlled early with supply of alcohol to those concerned stopped at that point. Please note that you are responsible for the behaviour of your guests. Our staff will work with your designated representative to assist. Failure to comply could result in legal, liability and compensation issues.

**Insurance**

As your caterers we take every possible care, however we are not responsible for the damage or loss of merchandise or insurance for injury, damage or loss associated with or arising from any event. It is the responsibility of the hirer to provide the appropriate insurance for the event. The hirer agrees to indemnify and keep indemnified the restaurant in full against all claims, actions, suits, proceedings, demands, costs (including solicitor and client costs), expenses and losses sustained or incurred by the restaurant including any damages sustained to the property of the restaurant as a result of any breach by the hirer of the terms and conditions herein or of any acts, omission or neglect on the part of the hirer or its agents, guests, invitees, contractors or sub-contractors.

**Damage**

The hirer shall be financially responsible for any damage caused to any part of the restaurant complex and/or surrounding grounds by the hirer or his/her guests or service provider(s) before, during or after the function. No signage or decoration may be nailed, screwed or fixed in anyway to any wall, door or other part of the building without prior approval of Windy Point Management.

**Deliveries**

All deliveries to the Windy Point Restaurant complex must be approved by the restaurant and must be clearly marked with the name of the hirer and the date of the function. Approved deliveries must be made between the hours of 12.00 and 5.00pm. The Windy Point Restaurants do not provide storage and are not responsible or liable for goods in any way.

**Cleaning**

General and normal cleaning is included in the cost of the room hire. You may incur additional charges in instances where an event has created cleaning requirements, which are considered to be over and above normal cleaning eg: use of confetti.

**Labour Charges / Extending Hours**

Any event continuing beyond confirmed departure time may incur additional charges.

**Unforeseen Events**

Windy Point does not accept any liability should we be unable to provide facilities reserved due to circumstances beyond our control. No further claim other than entitlement to a full refund of any deposit paid may be made.