

PILU

at freshwater





**CONGRATULATIONS ON
YOUR ENGAGEMENT
AND THANK YOU FOR
CONSIDERING PILU
AT FRESHWATER
FOR YOUR WEDDING
CELEBRATION**

When it comes to beautiful weddings, Pilu at Freshwater on the stunning Northern Beaches of Sydney offers the complete package – spectacular location with ocean views, award-winning food & wine, tailored, flexible packages & expertise in organising your ultimate event.

We are renowned and awarded for our food, wine and service, and we offer uninterrupted, spectacular beach views from all aspects of the restaurant. Freshwater Beach offers a magnificent backdrop for photos, and our terrace garden overlooking the beach is perfect for an intimate ceremony followed by pre-function drinks.

Set on the shores of Freshwater Beach the recently redecorated restaurant has seating for up to 110 guests.

We thank you for considering us for your wedding day and we hope to see you soon.

Angela Munday

*Event Manager - Pilu at Freshwater Phone
(02) 9938 3331 Email dining@pilu.com.au*

THE SPACES

The Restaurant

Maximum Capacity – 110 guests

Exclusive use of our stunning restaurant gives you and your guests exclusive use of the terraced garden overlooking the beach, the covered marquee and the restaurant for the duration of the wedding.

**PILU AT FRESHWATER OFFERS
FOUR BEAUTIFUL DINING SPACES**

For balcony, garden or marquee dining options, please contact Angela Munday. Exclusive-use inclusions do not apply to these spaces.

The Balcony Room

Maximum Capacity – 18 guests

Ideal for an intimate celebration with a private deck overlooking Freshwater Beach – perfect for your pre-event cocktails.

The Garden Room

Maximum Capacity – 28 guests

Opening to the terrace garden overlooking Freshwater Beach. This dining room lends itself perfectly to smaller intimate weddings.

The Marquee

Maximum Capacity – 60 guests

This entertainment area combines the atmosphere of an outdoor space with the comfort and shelter of an indoor room.





EXCLUSIVE-USE WEDDINGS

ALL-EXCLUSIVE-USE WEDDINGS INCLUDE THE FOLLOWING:

30 minutes of canapés on arrival served in the garden terrace overlooking Freshwater Beach

Your own wedding cake, cut and served on platters

Barista-made coffee and boutique teas

Special Event Manager to help plan and coordinate your special day

Three-course tasting menu for the Wedding Couple

Personalised menus

Placement of bonbonniere, personalised menus and place cards

White linen tablecloths, napkins, glassware, cutlery and crockery

Cake table and knife

Complimentary use of the 'Waiting Room' as bridal suite

Professional DJ Entertainment

Use of in-house microphone and sound system

Room hire included based on minimum spends

**Minimum spends apply – please contact Angela Munday to discuss.*

CEREMONY



OUR BEAUTIFULLY LANDSCAPED GARDEN, OVERLOOKING THE BEACH, IS AVAILABLE FOR YOUR CEREMONY AT AN ADDITIONAL CHARGE OF \$500



Includes: 20 white garden chairs | Signing table | Wet-weather backup



DINING OPTIONS

OUR FOOD PHILOSOPHY IS SIMPLE – FRESH, SEASONAL PRODUCE EXPERTLY CRAFTED TO CREATE UNIQUE, DELICIOUS, ITALIAN-INSPIRED DISHES

SIT-DOWN Menu

Canapés – choice of three (included in all three sit-down options)

Three courses, alternate serve menu - \$125 per person

Three courses, choice menu - \$135 per person

Sharing feast, share platter menu - \$135 per person

Share platters encourage guests to interact & taste the entire menu. All sit-down menu options include – freshly baked bread, your choice of two side dishes, tea, coffee and your own cake served as petit fours.



COCKTAIL Menu

4½ hours of service

Antipasto table

3 cold canapés

3 hot canapés

2 substantial canapés

2 dessert canapés

\$150 per person



DEGUSTATION

Canapés – choice of three

Five course degustation menu designed by Executive Chef, Giovanni Pilu

Includes tea, coffee and your wedding cake served as petit fours

\$150 per person

Wine matches available on request



**Prices are subject to change. Increase will apply for 2019*



BEVERAGE PACKAGE OPTIONS

**FOOD AND BEVERAGE MENUS ARE DESIGNED
WITH YOUR INPUT, AND STYLED SPECIFICALLY FOR
YOUR EVENT AND YOUR GUESTS**

If you have a special request, which may include degustation wine matches or perhaps premium wines, we would be pleased to discuss these with you.

The Beach Package	- \$70 per person
The Freshwater Package	- \$89 per person
The Pilu Package	- \$125 per person

Prices based on 4¼ hours of service





CANAPÉ MENU

Please select three

Sydney rock oysters, eschalot & chardonnay dressing

Kingfish crudo on witlof with lemon & herbs

Seared tuna with bottarga, creme fraiche & pickled fennel

Marinated white anchovy & tomato crostini

Queensland Spanner crab & fennel crostini

Grilled Yamba prawns with spiced dipping sauce

Mushroom & smoked mozzarella arancini with truffle aioli

Calamari with chilli aioli

Zucchini flowers filled with ricotta, lemon & herbs

Half shell scallops, pea puree & crispy pancetta

Crostini of vitello tonnato



YOUR MENU

ENTRÉE

Select two

King Salmon – cured & smoked with creme fraiche, pickled fennel & dill

Wagyu bresaola, straciatella, balsamic currants, pine nuts & rocket

Malloreddus pasta, spanner crab, guanciale & preserved lemon

Fregola with Yamba prawns, cherry tomatoes & basil

Ravioli of garden peas, mint & lemon with Pecorino cream

Burrata with heirloom tomatoes, olives & capers

Risotto of mushroom, truffle pecorino, sage & toasted macadamias

MAINS

Select two

Pan fried snapper, chick pea puree & tomato puttanesca

Slow roasted pork belly, heirloom carrots, carrot puree & mustard seed jus

Angus beef sirloin, eggplant, salsa rossa, pine nuts, raisins & vincotto jus

Crispy skin ocean trout, garden pea ragu, burnt lemon butter & capers

Lamb rump, cannellini bean puree, black lentil & fennel salad

Duck breast, salt baked beetroot, radicchio, black olive & mirto jus

Chicken involtini, black pearl barley, sweet corn, toasted almonds & sage



YOUR MENU

SIDES

Select two

Witlof & cos lettuce, creme fraiche mustard dressing

Rocket & shaved Parmesan

Oven roasted potatoes with rosemary salt

Broccolini, chilli & garlic oil

Green beans, mint & Pecorino

Roasted spiced pumpkin & almonds

Zucchini, oregano & crumbled sheep's milk ricotta

DESSERT

Select two

Lavender panna cotta, strawberries & pistachios

Seadas – ricotta filled pastry, warm honey & candied orange

Domori 70% chocolate tart, salted caramel, honeycomb & hazelnut praline

White chocolate & coconut semifreddo, passionfruit curd & lime sponge

Vanilla, elderflower, green apple & rhubarb cheesecake

Citrus tart, sheep's milk yoghurt meringue & candied fennel

SHARING MENU

ENTRÉE

Select two

King Salmon – cured & smoked with creme fraiche, pickled fennel & dill

Wagyu bresaola, straciatella, balsamic currants, pine nuts & rocket

Malloreddus pasta, Queensland spanner crab, guanciale & preserved lemon

Fregola with Yamba prawns, cherry tomatoes & basil

Ravioli of garden peas, mint & lemon with Pecorino cream

Risotto of mushroom, truffle pecorino, sage & toasted macadamias

MAINS

Select two

Pan fried snapper, chick pea puree & tomato puttanesca

Slow roasted pork belly, heirloom carrots, carrot puree & mustard seed jus

Angus beef sirloin, eggplant, salsa rossa, pine nuts, raisins & vincotto jus

Crispy skin ocean trout, garden pea ragu, burnt lemon butter & capers

Lamb rump, cannellini bean puree, black lentil & fennel salad

Duck breast, salt baked beetroot, radicchio, black olive & mirto jus

Chicken involtini, black pearl barley, sweet corn, toasted almonds & sage



SHARING MENU

SIDES

Select two

Witlof, cos & radish salad with creme fraiche mustard dressing

Rocket & shaved Parmesan

Oven roasted potatoes with rosemary salt

Broccolini, chilli & garlic oil

Green beans, mint & Pecorino

Roasted spiced pumpkin & almonds

Zucchini, oregano & crumbled sheep's milk ricotta

DESSERT

Select two

Profiteroles filled with crema pasticierra, gianduia & raspberries

Seadas – ricotta filled pastry, warm honey & candied orange

Domori chocolate mousse, hazelnut dacquoise, caramelised banana & praline

Giovanni's tiramisu

Toasted almond torta, vanilla poached rhubarb & mascarpone

Citrus tart, sheep's milk yoghurt meringue & candied fennel

YOUR MENU

DESSERT TASTING TABLE

Make a great impression by offering your guests a selection of desserts from the stunning dessert station.

Please select three

Individual tiramisu

Domori chocolate tart, fresh berries and yoghurt sorbet

Giandua profiteroles, salted caramel & hazelnut praline

Lemon tart, Italian meringue & raspberries

Lavender panna cotta, strawberries & pistachio

Italian cheese platters, fruit and Sardinian bread – add \$5pp

ROVING ENTRÉE

Allow your guests extra time in the garden to mingle and chat while they enjoy a roving entrée followed by seated main and dessert.

Please discuss this option with our wedding coordinator, Angela Munday.



COCKTAIL MENU

Antipasto table

3 cold canapés
3 hot canapés

2 substantial canapés
2 dessert canapés

Cold

Sydney rock oysters with eschalots & chardonnay dressing
Individual 'caprese' salad
Hiramasa Kingfish crudo on witlof with lemon & herbs
Marinated white anchovy & tomato crostini
Seared tuna with bottarga, creme fraiche & pickled fennel
Queensland spanner crab & fennel crostini
Chicken liver parfait & grape marmalade bruschetta
Crostini of vitello tonnato

Hot

Grilled Yamba prawns with spiced dipping sauce
Calamari with chilli aioli
Mushroom & mozzarella arancini with truffle aioli
Zucchini flowers filled with ricotta, lemon & herbs
Smoked eggplant & potato croquettes with salsa rossa
Half shell scallops, pea puree & crispy pancetta
Crumbed 'fish fingers' with caper & herb dressing

Substantial

Carnaroli risotto, truffle pecorino, macadamia & sage
Mallorreddus pasta with braised lamb ragu and parmesan
Maccheroncini, spanner crab, guanciale and preserved lemon
Pilu 'Fish & chips'
Lamb cutlets with salsa verde
Chicken saltimbocca skewers with lemon butter & sage
Angus beef 'polpette', pine nut & raisin skewers with salsa rossa

Dessert – small tarts & glasses

Lemon tarts with Italian meringue
Domori chocolate tarts with salted hazelnut praline
Lavender panna cotta, strawberry & pistachio
Giovanni's tiramisu

OTHER MENUS



Children's Meals

\$50

Entrée, main, dessert and juice or soft drinks

Crew Meals

\$55

Crew will be served a main meal with non alcoholic beverages throughout the night.

Optional Menu Extras

Antipasto platters to share - \$20pp

Australian and imported cheese platters with fruit and Sardinian bread - \$20pp



BEVERAGE PACKAGES

THE 'BEACH' PACKAGE \$70 PER PERSON

Includes:

- 1 light beer
- 2 full strength beer/cider
- 1 sparkling wine
- 1 white wine
- 1 red wine

Sparkling

Ca San Vito Spumante, *IT*

Beers

- Coopers Premium Light Beer, *Adelaide*
- Ichnusa Blonde Lager, *Sardinia*
- Lord Nelson 'Three Sheets' Pale Ale, *Sydney*
- Sydney Brewery 'Sydney Cider', *Sydney*

White Wines

- Antichi Poderi Jerzu Vermentino (*Sardegna-Italy*)
- Antinori Bianco Trebbiano (*Tuscany-Italy*)
- Pitchfork Semillion/Sauvignon Blanc (*Margaret River-WA*)
- Redbank Long Paddock Pinot Grigio (*King Valley-VIC*)

Red Wines

- Pala 'Silenzi' Carignano Blend IGT (*Sardinia-Italy*)
- Antinori Santa Cristina Sangiovese (*Tuscany-Italy*)
- Redbank Long Paddock Merlot (*King Valley-VIC*)
- Yalumba 'Organic' Shiraz (*Barossa Valley-SA*)

BEVERAGE PACKAGES

THE 'FRESHWATER' PACKAGE \$89 PER PERSON

Includes:

1 cocktail
1 light beer
2 full strength beer/cider

1 sparkling wine
1 white wine
1 red wine

Cocktail

Seasonal fruit Bellini

Sparkling

Redbank Prosecco (*King Valley-VIC*)

Beers

Coopers Premium Light Beer, *Adelaide*
Ichnusa Blonde Lager, *Sardinia*
Lord Nelson 'Three Sheets' Pale Ale, *Sydney*
Sydney Brewery 'Sydney Cider', *Sydney*

White Wines

Colterenzio Pinot Grigio (*Alto Adige-Italy*)
Pala 'I Fiori' Vermentino di Sardegna DOC (*Sardinia-Italy*)
Vasse Felix Semillion Sauvignon Blanc (*Margaret River-WA*)
Pepper Tree Chardonnay (*Orange-NSW*)

Red Wines

Mesa 'Primo Rosso' Carignano del Sulcis DOC (*Sardinia-Italy*)
Antichi Poderi Jerzu 'Camalda' Monica di Sardegna DOC (*Sardinia-Italy*)
Tarrawarra Estate Pinot Noir (*Yarra Valley-VIC*)
Collector Marked Tree Shiraz (*Yass Valley-NSW*)

BEVERAGE PACKAGES

THE 'PILU' PACKAGE \$125 PER PERSON

Includes:

2 cocktails	2 white wine
1 light beer	2 red wine
2 full strength beer/cider	San Pellegrino Sparkling Water
1 sparkling wine	Acqua Panna

Cocktail

Seasonal Fruit Bellini

Aperol Spritz

Sparkling

NV Angelo Bortolin Prosecco (*Veneto-Italy*)

Beers

Coopers Premium Light Beer, *Adelaide*
Ichnusa Blonde Lager, *Sardinia*
4 Pines 'Kolsch' Golden Ale, *Sydney*
Lord Nelson 'Three Sheets' Pale Ale, *Sydney*
Sydney Brewery 'Sydney Cider', *Sydney*

White Wines

Mesa 'Primo Bianco' Vermentino di Sardegna DOC (*Sardinia-Italy*)
Adalia Soave DOC (*Italy*)
Tarrawarra Estate Chardonnay (*VIC*)
Tiefenbrunner Sauvignon Blanc (*Italy*)

Red Wines

Sedilesu 'Sartiu Cannonaudi Sardegna DOP (*Sardinia-Italy*)
Tenuta Mazzolino 'Terrazze'- Pinot Noir IGT (*Lombardy-Italy*)
Tarrawarra Estate Barbera (*VIC*)
Heathcote 'Mailcoach' Shiraz (*VIC*)

BEVERAGE PACKAGES

OPTIONAL EXTRAS

Sparkling wine toast, served with speeches

\$10pp

Cocktail - to be served throughout canapé service

\$10pp

Classic Pimms
Aperol Spritz

- Pimms No.1 dry ginger, lemonade and fresh fruit
- Aperol and prosecco on ice, fresh orange

San Pellegrino & Acqua Panna Water

\$5pp

Please discuss costs with our wedding coordinator, Angela Munday

Beverage service will cease 15 minutes prior to the conclusion of the function.

These packages are valid as of 1st January 2018 and are subject to change.

Please confirm your beverage selections two weeks prior to your function.





OPTIONAL EXTRAS

Bonbonniere

Add a special touch by presenting your guests with some unique bonbonniere made by Pilu at Freshwater. Meringues, almond biscotti or chocolate truffles, individually packaged for \$18 per person.

A Sardinian Cookbook

Thank your bridal party or all your guests by giving them a signed copy of Giovanni Pilu's acclaimed A Sardinian Cookbook at the special price of \$15 per book.

IMPORTANT INFORMATION

Ceremony times

Monday – Friday	Lunch ceremony – from 11am, dinner ceremony – from 5.30pm
Saturday	Lunch ceremony – from 11am, dinner ceremony – from 6pm
Sunday	Lunch ceremony – from 11am, dinner ceremony – from 6pm

Wedding times

Receptions are booked over a 5-hour time period.

Lunch receptions conclude at 4.15pm and guests to leave by 4.30pm

Dinner receptions from 6pm or 6.30pm and conclude by 10.45pm or 11.15pm and guests to leave after 15 minutes from the conclusion.

A 7% service charge will be added to your final account.

10% surcharge applies to Sunday and Public Holidays.

Wedding tastings

Please contact Angela Munday to discuss menu tasting options.



RECOMMENDED SUPPLIERS

Celebrants

Jan Littlejohn	www.ceremonieswithstyle.com.au	0425 284 330
Danielle Du Bois	www.yourmarriagecelebrant.com.au	0416 015 165
Louise Spedding	www.louisespeddingcelebrant.com.au	0414 571 674
Sophie Coombes	www.sydneyscelebrant.com.au	0433 183 702
Lisa Parker	celebrant@marriedbylisa.com.au	0431 926 574

Florists

Whitehouse Flowers	www.whitehouseflowers.com.au	9977 5323
Japonica	www.japonica.com.au	0414 647 587

Ceremony Stylists + Planners

Cloud 9 Event Management	www.cloud9eventmanagement.com.au	9913 7165
Oak & Linden	www.oakandlinden.com.au	0426 892 989
Little Lane Events	www.littlelaneevents.com.au	8040 2760

Make-up Specialist

Jo Personalised Beauty	josalerno5@gmail.com	0414 478 118
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Photographers

Jessica Ross	www.jessicaross.com.au	0405 217 698
Chris Prestidge	www.atdusk.com.au	0415392752

DJ + Entertainment

Marc - Above & Beyond	www.aboveandbeyondentertainment.com.au	0413 365 382
Slide McBride	www.slidemcbride.com	0415 104 238

Cake Suppliers

Sugar Princess	www.sugarprincess.com.au	9971 0097
Mrs Jones the Baker	www.mrsjonesthebaker.com.au	9939 1736

Stationery

Bella Invites	www.bellainvites.com.au	0414 991 578
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Transport

Kombi Weddings	www.kombiweddings.com.au	0411 094 291
Beachwheels Coaches	www.beachwheels.com.au	9939 1082



TESTIMONIALS

We are writing to say thank you so much for making our wedding on the 18th of May 2012 so special! Your whole team made our day so memorable and we appreciate this so much. Thank you to all the chefs, floor staff and Angela!

The service was absolutely fantastic and professional all round! All our guests commented that the food was amazing, and the best they have had at a wedding! The view and restaurant set up was also gorgeous, and we were fortunate to have such lovely weather that day.

All these elements combined with Angela's help before the day itself made the day just magical and perfect.

Angela you are an asset to Pilu Restaurant! Each time we spoke or met you were so pleasant, helpful, professional and a pleasure to work with. We sincerely thank you for helping organise our wedding. We are very grateful to all the team and so happy we chose to hold our wedding at Pilu Restaurant.

*We wouldn't hesitate to recommend you to anyone else looking for a wedding venue.
We look forward to dining at Pilu in the near future and seeing you all again!*

Firstly, I just wanted to say a heart-felt thank you to you and all the wonderful team at Pilu - David and I had just the BEST day on the 8th, and everything was just perfect. I can not tell you enough how many great comments from friends and family we have received on the venue/food/ambience - you all truly made our wedding the most special and lovely day, which we will remember always. Friends and I are craving the food again already, so will be making a group booking for the degustation very soon!

Pilu was perfect! There was absolutely nothing with which I could have found fault. The staff were outstanding - most efficient, smiling and courteous. So flexible on the day when things went off schedule.

*Excellent wines - thank you Lara. The food was fabulous - thank you chefs.
Thank you for your relaxed, no stress approach - greatly appreciated and so appropriate.*

Pilu made our very special day so much more special.

Thank you to everyone involved - we had a wonderful day.

Thanks for all your assistance in making our Wedding day at Pilu so amazing. We had a wonderful day and received many flattering comments about the food, wine, and the superb location. I would not hesitate to recommend Pilu to anyone for a function or just a meal. When Andrew and I are back in Australia for a visit this Christmas or early next year, we will be definitely dropping in for a 'quiet' meal.



THANK YOU FOR CONSIDERING PILU FOR
YOUR VERY SPECIAL DAY

We strive to create packages tailored to your individual needs.

Please contact our experienced wedding co-ordinator, Angela Munday, to discuss food and beverage packages and venue options to make your day a memorable one.

For enquiries or to make a booking:

PILU at Freshwater
'On the Beach', Moore Rd, Freshwater NSW 2096
Phone: (02) 9938 3331
Email: dining@pilu.com.au
www.pilu.com.au

We cater for all special occasions – birthdays, christenings, engagements & corporate functions. Contact us for details.

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