



**PILU**  
*at freshwater*

**A PILU Wedding**  
Exclusive Use (up to 110 guests)





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 and wine, tailored, flexible packages and 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.

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Angela Munday  
Event Manager // 9938 3331 // [dining@pilu.com.au](mailto:dining@pilu.com.au)



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## Our Restaurant Exclusive Use

### The Restaurant

Maximum Capacity 110 guests

Exclusive use of our stunning restaurant gives you and your guests private use of the terrace garden overlooking the beach, the covered Pilu Pavilion and the entire restaurant for the duration of your wedding.

### DEDICATED Wedding Co-ordinator

Our wedding department is led by our professional wedding co-ordinator, Angela Munday who has a wealth of industry experience. Our expert weddings and events team will go over and above to make your special day perfect.



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Our beautifully landscaped garden, overlooking the beach is available for your private ceremony. Additional charge \$500.



Includes: 20 white garden chairs | signing table | wet weather back up







## Exclusive Use Inclusions

### 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
- + Dedicated floor manager and wait staff with a 1:12 ratio

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Our food philosophy is simple.  
Fresh, seasonal produce expertly  
crafted to create unique, delicious,  
Italian-inspired dishes







## Dining Options

### Sit-down Menu

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

Three courses alternate serve \$135

Three courses, choice \$145

Sharing feast \$145

Share platters encourage guests to interact and 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

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## 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 – \$75 per person

The Freshwater Package – \$90 per person

The Pilu Package – \$127 per person

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## 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 Public Holidays.

### **Wedding tastings**

Please contact Angela Munday to discuss menu tasting options.





## Our Preferred Suppliers

### Celebrants

Jan Littlejohn	<a href="http://www.ceremonieswithstyle.com.au">www.ceremonieswithstyle.com.au</a>	0425 284 330
Danielle Du Bois	<a href="http://www.yourmarriagecelebrant.com.au">www.yourmarriagecelebrant.com.au</a>	0416 015 165
Stephen Lee	<a href="http://www.stephenleecelibrancy.com.au">www.stephenleecelibrancy.com.au</a>	0425 765 787
Sophie Coombes	<a href="http://www.sydneyscelebrant.com.au">www.sydneyscelebrant.com.au</a>	0433 183 702
Lisa Parker	<a href="mailto:celebrant@marriedbylisa.com.au">celebrant@marriedbylisa.com.au</a>	0431 926 574

### Florists

Whitehouse Flowers	<a href="http://www.whitehouseflowers.com.au">www.whitehouseflowers.com.au</a>	9977 5323
Wild Forager	<a href="http://www.wildforager.com.au">www.wildforager.com.au</a>	8041 9712
Copper Beech	<a href="http://www.copperbeech.com.au">www.copperbeech.com.au</a>	8964 1751

### Ceremony Stylists + Planners

Cloud 9 Event Management	<a href="http://www.cloud9eventmanagement.com.au">www.cloud9eventmanagement.com.au</a>	9913 7165
Little Lane Events	<a href="http://www.littlelaneevents.com.au">www.littlelaneevents.com.au</a>	0401 646 629
Ashdown & Bee	<a href="http://www.ashdownandbee.com">www.ashdownandbee.com</a>	

### Hair Stylist

Bohemia Blowdry Bar Manly	<a href="http://www.bohemiablowdrybar.com.au">www.bohemiablowdrybar.com.au</a>	0450 639 880
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### Photographers

Jessica Ross	<a href="http://www.jessicaross.com.au">www.jessicaross.com.au</a>	0405 217 698
Chris Prestidge	<a href="http://www.atdusk.com.au">www.atdusk.com.au</a>	0415 392 752
James Rose	<a href="http://www.rosephotos.com.au">www.rosephotos.com.au</a>	0409 810 773

### DJ + Entertainment

Marc - Above & Beyond	<a href="http://www.aboveandbeyondentertainment.com.au">www.aboveandbeyondentertainment.com.au</a>	0413 365 382
White Clover Music	<a href="http://www.whiteclovermusic.com">www.whiteclovermusic.com</a>	0412 330 039

### Cake Suppliers

Mrs Jones the Baker	<a href="http://www.mrsjonesthebaker.com.au">www.mrsjonesthebaker.com.au</a>	9939 1736
By Gigi Fantastic Cakes	<a href="http://www.bygigi.com.au">www.bygigi.com.au</a>	
Sugar Princess	<a href="http://www.sugarprincess.com.au">www.sugarprincess.com.au</a>	9971 0097

### Stationery

Bella Invites	<a href="http://www.bellainvites.com.au">www.bellainvites.com.au</a>	0414 991 578
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### Transport

Kombi Weddings	<a href="http://www.kombiweddings.com.au">www.kombiweddings.com.au</a>	0411 094 291
Beachwheels Coaches	<a href="http://www.beachwheels.com.au">www.beachwheels.com.au</a>	9939 1082





## Testimonials

*We are writing to say thank you so much for making our wedding on the 19th of May 2018 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!

*Pilu made our very special day so much more special. Thank you to everyone involved - we had a wonderful day.*

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## Testimonials

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.*

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.





## Canapé menu

**Please select three**

Sydney rock oysters

Kingfish crudo on witlof with lemon and herbs

Seared tuna with bottarga, creme fraiche and pickled fennel

Heirloom tomato chutney and basil brushcetta (V)

Grilled Yamba prawns with spiced dipping sauce

Arancini alla norma (V)

Calamari with lemon aioli

Zucchini flowers filled with ricotta, lemon and herbs (V)

Half shell scallops, pea puree and crispy pancetta

Crostini of vitello tonnato





## Your Menu

**Please select two**

### ENTREE

Cured salmon with creme fraiche, citrus and baby cucumbers

Wagyu bresaola, stracciatella, balsamic currants, pine nuts and rocket

Malloreddus pasta with crab, guanciale and preserved lemon

Hand rolled fregola risottata with prawn, zucchini, tomato and chilli

Duck tortelli served with garden peas and goat's cheese

Mushroom risotto, truffle Pecorino and sage

### MAINS

Cone Bay Barramundi, slow cooked red capsicums and mussels

Confit ocean trout, fennel, radicchio and bottarga

Snapper with Vernaccia, green olives and parsley

Black Angus eye fillet, eggplant caponata and salsa rossa

Confit duck leg, heirloom carrots, carrot puree and mustard jus

Lamb rump, cannellini bean puree and black lentils

Spatchcock involtini, black pearl barley, sweet corn, toasted almonds and sage.

Occasionally white flesh fish is subject to market availability.

When this happens it will be necessary for Pilu at Freshwater to choose a substitute on your behalf.





## Your Menu

### SIDES

Pilu leaf salad, with pomegranate molasses vinaigrette

#### **Please select one:**

Oven roasted potatoes with rosemary salt

Green beans, mint and Pecorino

Roasted spiced pumpkin and almonds

Zucchini, oregano and goat's cheese

### DESSERT

White chocolate panna cotta with raspberries

Seadas – ricotta filled pastry served with warm honey

Domori chocolate tart, almonds, and hazelnut praline

Millefoglie, vanilla toffee and strawberries

Lemon, lime and mascarpone tart with Italian meringue

Tiramisu





## Dessert Tasting Table

**Please select three**

DESSERT

Tiramisu

Domori chocolate tart, almonds and hazelnut praline

Caramel eclair filled with crema pasticcera and raspberries

Lemon, lime and mascarpone tart with Italian meringue

White chocolate panna cotta with raspberries

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

ROVING ENTREE

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

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





## Cocktail Menu

### ANTIPASTO TABLE

3 cold canapés, 3 hot canapés,  
2 substantial canapés, 2 dessert canapés

### COLD

Sydney rock oysters  
Individual 'caprese' salad  
Kingfish crudo on witlof with lemon and herbs  
Heirloom tomato and basil bruschetta  
Seared Yellowfin tuna with bottarga, creme fraiche and fennel  
Crostini of vitello tonnato  
Smoked salmon cone and avocado  
Chicken liver parfait and grape marmelade crostino

### HOT

Grilled Yamba prawns with spiced dipping sauce  
Calamari with lemon aioli  
Arancini alla Norma  
Zucchini flowers filled with ricotta, lemon and herbs  
Half shell scallops, peas and pancetta  
Crumbed 'fish fingers' with caper and herb dressing





## Cocktail Menu

### SUBSTANTIAL

Mushroom risotto, truffle Pecorino and sage

Malloreddus pasta with spanner crab, guanciale and preserved lemon

Strozzapreti with duck ragu

Lamb cutlets with salsa verde

Chicken saltimbocca skewers with lemon butter and sage

Pilu "fish and chips"

### DESSERT – SMALL TARTS & GLASSES

Tiramisu

Domori chocolate tart, almonds and hazelnut praline

Caramel eclair filled with crema pasticcera and raspberries

Lemon, lime and mascarpone tart with Italian meringue

White chocolate panna cotta with raspberries





## Other menus

### CHILDREN'S MEALS

Entrée, main, dessert and juice or soft drinks

\$50.00 pp

### CREW MEALS

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

\$55.00 pp

### OPTIONAL MENU EXTRAS

Antipasto platters to share

\$20.00 pp

Australian and imported cheese platters with  
fruit and Sardinian bread

\$20.00 pp





### **Beverages**

#### **Beach Package**

\$75.00 pp Includes

1 light beer, 2 full strength beer/cider, 1 sparkling wine

1 white wine, 1 red wine

### **SPARKLING**

Il Follo Prosecco, Veneto- Italy

### **BEERS**

Coopers Premium Light Beer, Adelaide- South Australia

Ichnusa Blonde Lager, Sardinia- Italy

Sydney Brewery 'Paddot'- PA, Sydney- New South Wales

Sydney Brewery 'Sydney Cider', Sydney - New South Wales

### **ROSE**

Sella & Mosca Rosato -Sardinia, Italy

### **WHITE WINES**

Sella & Mosca - Vermentino di Sardegna, Sardinia- Italy

Sister's Run Sunday Slippers- Chardonnay - South Australia

Pitchfork Semillion - Sav Blanc - Western Australia

Redbank Long Paddock, Pinot Grigio - Victoria

### **RED WINES**

Sella & Mosca - Cannonau di Sardegna - Sardinia-Italy

Malenchini 'Chianti' DOCG- Sangiovese - Tuscany- Italy

Redbank Victorian - Merlot- Victoria

Earthworks Barossa - Shiraz- South Australia





## **Beverages**

### **Freshwater Package**

\$90.00 pp Includes

1 light beer, 2 full strength beer/cider, 1 sparkling wine

1 white wine, 1 red wine

## **SPARKLING**

Ca San Vito Millesimato Prosecco- Veneto- Italy

## **BEERS**

Coopers Premium Light Beer, Adelaide- South Australia

Ichnusa Blonde Lager, Sardinia- Italy

Sydney Brewery 'Paddot'- PA, Sydney- New South Wales

Sydney Brewery 'Sydney Cider', Sydney - New South Wales

## **ROSE**

Sella & Mosca Rosato -Sardinia, Italy

## **WHITE WINES**

Ca San Vito - Pinot Grigio- Veneto-Italy

Pala 'I Fiori' - Vermentino di Sardegna- Sardinia-Italy

Vasse Felix - Sauvignon Blanc - Western Australia

Tarrawarra Estate - Chardonnay - Victoria

## **RED WINES**

Cantine Torri '420' – Montepulciano d'Abruzzo-Abruzzo-Italy

Pala 'I Fiori' - Cannonau di Sardegna- Sardinia-Italy

Tarrawarra Estate - Pinot Noir - Victoria

Collector Marked Tree - Shiraz - New South Wales





## **Beverages**

### **Pilu Package**

\$127.00 pp Includes

1 light beer, 2 full strength beer/cider, 1 sparkling wine

1 white wine, 1 red wine

### **SPARKLING**

NV Sella & Mosco 'Terre Bianche Brut' -Torbato, Sardinia- Italy

### **COCKTAIL**

Aperol Spritz (served with canapes)

### **BEERS**

Coopers Premium Light Beer, Adelaide- South Australia

Ichnusa Blonde Lager, Sardinia- Italy

Sydney Brewery 'Paddo' - PA, Sydney- New South Wales

Sydney Brewery 'Sydney Cider', Sydney - New South Wales

### **ROSE**

Costaripa 'Rosamara' - Groppello Blend, Lombardy- Italy

### **WHITE WINES**

Cantine di Dolianova 'Prendas' - Vermentino di Sardegna- Sardinia-Italy

La Tosa 'Riodeltordo' - Malvasia- Emilia R.-Italy

Vasse Felix Premier - Chardonnay - Western Australia

Lark Hill MrV - Marsanne-Roussanne-Viognier- Canberra District

### **RED WINES**

Colterenzio 'St Magdalener' – Schiava- Trentino-Italy

Agricola Punica 'Montessu' – Carignano-CabSauv-Merlot - Sardinia-Italy

Bowen Estate - Cabernet-Sauvignon - Victoria

Heathcote 'Mailcoach' - Shiraz - Victoria



## Beverage package

### OPTIONAL EXTRAS

Sparkling wine toast, served during speeches

\$10.00 pp

### COCKTAIL

Served throughout canapé service

\$15.00 pp

### Classic Pimms

Pimms No.1 dry ginger, lemonade and fresh fruit

### Aperol Spritz

Aperol and prosecco on ice, fresh orange

### San Pellegrino & Acqua Panna Water

\$5.00 pp



*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.*

