



**PILU**  
*at freshwater*

# A PILU Wedding

Boutique Packages (10-45 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 & 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.

#### **Location**

The Pilu Pavilion | maximum 45 guests | minimum spend \$4,800

The Garden Room | maximum 20 guests | minimum spend \$2,800

The Balcony Room | maximum 14 guests | minimum spend \$2,000

#### **Ceremony fee \$500**

Our beautifully landscaped terrace garden, overlooking the beach is available for your ceremony - the fee includes use of the garden, wet weather back up, chairs and signing table. Our ceremony times are 1130am for a lunch reception or 530pm for a dinner reception.

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## Menu packages

### 10-20 people

\$140pp Three course group a la carte, three options per course, two sides with mains, tea, coffee and petit fours. Please note this option is not available on Saturdays.

\$195pp Seven course Pilu Tasting menu, tea, coffee and petit fours. Wine matches available on request

### 10-45 people

\$150pp Three course sharing menu, with sides, coffee and petit fours.







## Inclusions

**All boutique weddings include the following:**

- + Menus for each guest
- + Set up of menus, name cards & bonbonniere
- + Cake knife and cake table if required
- + Tea light candles and holders
- + Room hire included in minimum spends
- + White linen tablecloths, napkins, cutlery and glassware
- + Personal event manager leading up to the event
- + Event supervisor on the day of your wedding
- + Wedding cake cut and served on platters

### **Optional extras**

- + Beverage packages from \$75pp
- + Antipasto plates - \$25 per plate
- + Sydney rock oysters - \$6 each



## 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.stephenleecerbrancy.com.au">www.stephenleecerbrancy.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> | 8970 3833    |
| 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 |
|---------------------------|--|--------------|

### 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 |
|---------------|--|--------------|

### 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    |

SAMPLE THREE COURSE A LA CARTE MENU

\$130 per person

\*menu subject to change without notice\*

Pane ricotta

Crispy carasau, focaccia with ricotta and abbamele

Primi

Chargrilled octopus a 'sa schiscionera' with garlic and potato cream

Yellowfin Tuna Tartare, alla carlofortina

Culurgiones filled with bass grouper, vongole, cucumber and dill

Hand rolled fregola with mussels, lemon and pane profumato

Secondi

Cowra lamb rump with garden peas, egg and lemon cream

Melanda Park free range, roasted suckling pig, Oxheart tomato and casu axedu

John Dory, pencil leek, shimeji mushrooms, garlic and sheep milk yoghurt

Parmigiana of Eggplant

Seasonal Sides

Dolci

Seadas of ricotta served with local honey

White chocolate ganache, salted caramel, rye crumb, seasonal fruit sorbet

Milk chocolate panna cotta, mirto, blueberries

## **SAMPLE SHARING MENU**

**\$140 per person**

**Menu subject to change without notice**

**Please select two dishes from each course**

Pane ricotta

Crispy carasau, focaccia with ricotta and abbamele

### **PRIMI**

Cured Hiramasa Kingfish, stracciatella, pistachio and bottarga

Malloreddus pasta with Spanner crab, guanciale, zucchini and preserved lemon

Hand rolled fregola with king prawns, cherry tomato and chilli

Wagyu bresaola, buffalo mozzarella, balsamic currants and pine nuts.

### **SECONDI**

Cone Bay barramundi with Vernaccia wine, green olives and sea succulents

Snapper, fennel cream, radicchio and bottarga

Angus beef tenderloin, eggplant caponata and red wine jus

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

Melanda Park free range, suckling pig with torta di patate

Seasonal sides

### **DOLCI**

Giovanni's Tiramisu

White chocolate and strawberry panna cotta

Gianduja tart, almond and hazelnut praline

Seadas – ricotta filled pastry served with warm honey



**7 Course Tasting Menu**

**\$180 per person**

**Menu subject to change without notice**

Crispy carasau, focaccia with ricotta and abbamele

Yellowfin tuna alla Carlofortina

Hand rolled fregola with mussels, lemon, pane profumato

Culurgiones filled with bass grouper, vongole, dill

Sa Cassola – A selection of fish and shellfish with a traditional Sardinian fish broth

Melanda Park free range suckling pig, Oxheart tomato, casu axedu

Torta di saba, lemon mascarpone, and almond gelato

Seadas with local honey





## Beverages

### BEACH PACKAGE \$60pp

Sparkling  
IL Follo Prosecco  
Veneto- Italy

Beer  
Coopers - Premium Light Beer      Adelaide  
Ichnusa - Blonde Lager      Sardinia, Italy  
Sydney Brewery 'Paddo' - PA      Sydney  
Sydney Brewery 'Sydney Cider'      Sydney

White Wine  
Sella & Mosca- Vermentino di Sardegna  
Sardinia, Italy

Rose'  
Sella & Mosca Rosato  
Sardinia, Italy

Red Wine  
Sella & Mosca- Cannonau di Sardegna  
Sardinia, Italy

### FRESHWATER PACKAGE \$75pp

Sparkling  
Bortolin Prosecco  
Veneto, Italy

Beer  
Coopers - Premium Light Beer      Adelaide  
Ichnusa - Blonde Lager      Sardinia, Italy  
Sydney Brewery 'Paddo' - PA      Sydney Sydney  
Brewery 'Sydney Cider'      Sydney

White Wine  
Ca San Vito - Pinot Grigio  
Veneto, Italy

Rose  
Jim Barry 'Annabelle's'  
South Australia

Red Wine  
Pala 'I Fiori' - Cannonau di Sardegna  
Sardinia, Italy

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**PILU PACKAGE \$100pp**

Sparkling

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

Aperol Spritz

Beer

Coopers - Premium Light Beer    Adelaide

Ichnusa - Blonde Lager    Sardinia, Italy

Sydney Brewery 'Paddo' - PA    Sydney

Sydney Brewery 'Sydney Cider'    Sydney

White Wine

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

Rose

Costaripa 'Rosamara' - Rose' – Groppello Blend  
Lombardy, Italy

Red Wine

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

# Boutique Wedding Confirmation Form

Names of Couple

Wedding Date

Number of guests

Email address

Phone Contacts

Ceremony time if on site

Sit down time

Will you be having your ceremony on site, the fee is \$500? ☐ YES ☐ NO

## Room Options

- ☐ Pilu Pavilion – accommodates a maximum of 45 seated minimum spend \$4,800
- ☐ Pilu Garden – accommodates a maximum of 20 seated ( across 2 tables), minimum spend \$2,800
- ☐ Pilu Balcony – accommodates a maximum of 14 seated, minimum spend \$2,000

## Menu Options

\*10 - 20 people – 3 course group a la carte, or Tasting Menu

\*10 - 45 people - Sharing Menu

☐ Three course a la carte | \$140      Please note this menu option is not available on Saturdays

☐ Sharing Menu | \$150

☐ 7 course Tasting Menu| \$195      ☐ with matching wines | \$295

**Notes/Dietaries**

## Optional extras

### On arrival

- ☐ Aperol Spritz or Seasonal Fruit Bellini | \$20 per cocktail
- ☐ Calamari fritti plate – serves 4 to 5 people | \$25 per plate \_\_\_\_ x plates
- ☐ Antipasto Plate | \$25 per plate \_\_\_\_ x plates
- ☐ Sydney Rock Oysters | \$6 each \_\_\_\_ x oysters

### To finish

- ☐ Espresso Martini | \$20 per cocktail
- ☐ Limoncello | \$11 each

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# Terms & Conditions

|                             |  |
|-----------------------------|--|
| <b>Booking confirmation</b> | Bookings are considered tentative until this form is completed, signed and returned to Pilu at Freshwater. A deposit of \$1500 for the Pavilion, \$800 for the Garden Room and \$500 for the Balcony Room will be charged to your credit card upon receipt of this form. Final payment for the food component is payable 14 days in advance.                       |
| <b>Cancellation policy</b>  | The holding deposit is charged as a cancellation fee should your booking be cancelled with less than 120 day's notice. Cancellations received with less than 14 day's notice will be charged the full food component.  |
| <b>COVID Cancellation</b>   | Should your booking not be able to proceed due to COVID restrictions being Imposed by the Government, your deposits will not be refunded. They will be held In credit for you to reschedule your event to a future date within 12 months of the original function date. Failure to reschedule your date within this time frame will be a forfeit of your deposits. |
| <b>Final numbers</b>        | Final numbers must be confirmed 14 days prior to your reservation. Charges apply for the full amount of the set menu based on final confirmed numbers.   |
| <b>Departure times</b>      | All lunchtime weddings must conclude by 4.30pm, all dinner weddings must conclude by 11:00pm.  |
| <b>Menu</b>                 | Prices are valid until 30th May 2021. Menus are subject to change. All menu selections must be finalised at least 10 days prior to event. We recommend not printing your own menus as produce may need to change slightly on the day due to availability.  |
| <b>Entertainment</b>        | No amplified music   |
| <b>Gratuity Beverage</b>    | An 8% service charge will be added to the final account, this amount is not included in the minimum spend.   |
| <b>Selection</b>            | For all groups of twelve (12) or more guests, a selection of wines is required ten (10) days prior to the event. Any selections made less than ten (10 days), or on the day of the event, are subject to availability  |
| <b>Supplier meals</b>       | Meals for entertainers, photographers etc are charged at \$50 per person and includes a main meal with non alcoholic beverages throughout the night.   |
| <b>Children's meals</b>     | Children are offered a special three course menu for \$55 per person.  |

I have read the above trading terms and agree to the conditions stated. I approve the use of my credit card in order to confirm my reservation. Please note there is a 1% surcharge to all credit card payments.

Signed

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## CREDIT CARD DETAILS

Card Holder Name

Card Number

Exp

Card Holder Signature

Please return completed form to [dining@pilu.com.au](mailto:dining@pilu.com.au)

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*We strive to create packages tailored to  
your individual needs.*

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

