

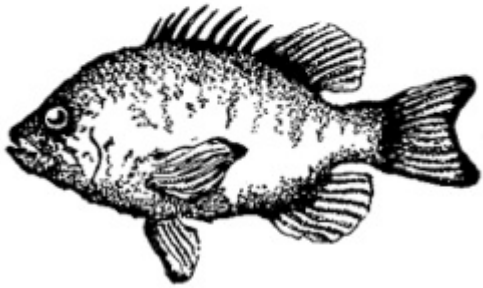
# Fins Restaurant & Bar

## Events Package 2017



Corporate Dinners - Engagement Parties - Birthdays - Special Events - Anniversaries - Weddings

# F I N S



Fins has been proudly  
a 'hatted' restaurant  
for the past 22 years  
SMH Good Food  
Guide

## We are about serious dining...

FINS is an iconic dining destination. After 25 years of serving the finest locally sourced seafood, meat and organic produce, celebrity chef Steven Snow believes his signature restaurant FINS is better than ever.

At FINS, no event is the same. Chef Snow will ensure the highest quality produce is used, while personally customizing your menu. Our experienced and professional team will focus on the detail, delivering an event that will be impressive for you and your guests.

FINS is located on the beach just 15 minutes from the Gold Coast International Airport. On-site 4 & 5 star accommodation is available along with pristine beaches, great cafes, shopping and art galleries.

*Sydney Morning Herald, Good Food Guide 'Chefs Hat' 2017*

*Fins has been 'Hatted' for the past 22 years*

*SMH Most 'Sustainable Seafood Restaurant' 2015*

*Gourmet Traveller Wine List of the Year '3 Glasses' 2017*

*Most Awarded Australian Regional Restaurant*

*Previous Winner Best Seafood Restaurant in Australia*



# We have 3 event options...

## CLASSIC:

Alternate drop entrée, main and dessert.

## PREMIUM:

Select your very own a la carte menu with 3 entrées, 3 mains and 3 desserts for guests to order on the night.

## LONG TABLE EVENTS:

Based on a more European share style concept where up to 10 'small', 'large' and 'sweet' dishes are served. The menu is produce driven, simple and designed to be shared



'Sexy location, great food and top notch service'





'Personally designed  
menu by celebrity chef  
Steven Snow'



## CANAPES

\$8 p. piece

### OYSTERS 2 WAYS

Natural with chardonnay vinaigrette & eschallot  
AND  
Tempura with smoked tomato aioli & oregano

### MANCHEGO & JAMON SERRANO CROQUETTES

### SNAPPER CAKES

With tamarind and lemon myrtle sauce

CHICKEN or BEEF SKEWERS  
with aromatic macadamia satay

SEA SALT & SANCHO PEPPER SQUID  
on radish and apple salad

SASHIMI OF THE DAY  
on Japanese pickle

BACALHAU BALLS  
(Portuguese style fish croquets)

TEMPURA WHITING  
With green tea salt

CHICKEN LOLLIPOPS  
soy, chilli and ginger dipping sauce

STEAMED PORK GYOZA  
With ponzu dipping sauce

CORN FRITTERS (Vegetarian)  
with spicy papaya chutney

SPANNER CRAB CHOWDER SHOTS  
with prawn oil

TWEED KING PRAWN SKEWER (add \$2)  
Marinated and served from the char grill

BBQ FREE RANGE PORK PANCAKES  
With kim chi and wasabi mayo

BEEF CARPACCIO  
Crispy capers, smoked rosemary oil, fresh  
horseradish



## ENTREES

\$26 (alternate drop)

\$29 (choice of 3)

### **TWEED KING PRAWNS**

Crispy turmeric coconut rice cake, chilli jam, BBQ corn with lemon aspen butter, kaffir lime dust, black tahini

### **TIAN OF TUNA SASHIMI**

Yellowfin tuna sashimi, tobiko caviar, avocado, fish chips, white miso, shiso cress, dashi rice bubble

### **SEARED SCALLOPS**

Scallops, Jamón Serrano, cauliflower purée, smoked tomato, crispy wakame, braised leek, port wine

### **STICKY PULLED PORK**

With green mango and fresh young coconut salad, spicy red dressing

### **BEETROOT EGG**

Porcini mushroom risotto in a beetroot case, smoked cauliflower, beetroot purée, lime and lemon myrtle shard (vegetarian)

### **WOOD FIRED SOURDOUGH BREAD 3.5pp**

Wood fired with house cultured vanilla salted butter and local redwood smoked butter



'Creative, clean and innovative food'



## Mains

\$46 (alternate drop)

\$49 (choice of 3)

### SNOWYS FISH

With lemon and riesling, green beans, fennel purée, local Kipfler potatoes

### CHAR GRILLED PASTURE FED EYE FILLET STEAK

French onion purée, roasted bone marrow with organic garlic gremolata, Oloroso braised local oyster mushrooms, brussel sprout leaves, squashed potato in it's jacket, horseradish cream

### CHILLI AS ANYTHING

Mauritian style king prawn, mussel, octopus and fish sambal, lotus wrapped coconut rice, green papaya salad

### GLASS HOUSE MOUNTAIN DUCK BREAST

Cured in juniper and star anise, roasted swede, braised beetroot, local spinach, red cabbage purée, Port wine and vanilla

### ZUCCHINI FLOWERS

Filled with preserved lemon risotto, quinoa crunch, house made labna, burnt cabbage with lime oil, shaved fennel (vegetarian)

### SIDES 9ea (share between 4)

Crunchy potatoes with garlic & thyme • Sautéed greens • Chips with aioli  
Iceberg lettuce with Japanese dressing, nori dust, pickled ginger



## Desserts

\$15 (alternate drop)

\$18 (choice of 3)

### **DARK BELGIAN CHOCOLATE TORTE**

Dark chocolate ganache, olive oil emulsion, strawberry and black pepper ice cream, chocolate caramel twigs, praline

### **LEMON MYRTLE PANNACOTTA**

With finger lime caviar, lemon grass syrup, almond crumb



### **TRIFLE**

Duranbah Misty Jem passionfruit custard, yuzu jelly, vanilla sponge, caramelised pineapple

### **FRANGELICO AFFOGATO**

Frangelico liqueur, house made vanilla bean ice cream and espresso

### **FINS CHEESE PLATE**

Selection of 3 international and local cheeses, with quince and lavosh



'An event you will  
remember'



# LONG TABLE EVENTS

A European style shared menu- 8 dishes

\$91 per person

## HOMEMADE RYE SOURDOUGH

With Fins house made vanilla salted butter and local redwood smoked butter

## ENTRÉE (PLEASE CHOOSE 3)

### BBQ BANGALOW SWEET PORK

Cooked in master stock, then char grilled. Served with green mango, fresh herbs, nam jim dressing

### PERUVIAN SASHIMI

Local sashimi, hot shallot oil, finger lime, crunchy potato, lime

### CHARCUTERIE

Local cured meats from Salumi shaved fresh to order with toasted sourdough

### BEEF TATAKI

Lightly seared rare beef, watercress salad, ponzu

### BEETROOT CARPACCIO

Preserved lemon labna, pickled fennel, local green leaves, pepitas





Our beach front location is ideal for your upcoming special event



# LONG TABLE EVENTS

BIGGER (PLEASE CHOOSE 2)

## 5 HR COOKED LAMB SHOLDER

In red wine and rosemary with skordalia and red cabbage

## ROAST SPATHCOCK

With Pedro Ximinez butter, braised witlof, green grapes, crunchy potatoes

## BBQ LOCAL BEEF SKIRT

With chimichurri, cauliflower puree, caramelized onion

## SNOWY'S FISH

Line caught fish of the day, lemon myrtle, Riesling, fennel puree, green beans, potatoes

## GLASS HOUSE MOUNTAIN DUCK BREAST

Cured in juniper and star anise, local pink and white oyster mushrooms, red cabbage puree, Davidson plum, Port wine and vanilla

DESSERT (ALTERNATE DROP)

## LEMON MYRTLE PANNACOTTA

With finger lime caviar, lemon grass syrup, almond crumb

## DARK BELGIAN CHOCOLATE TORTE

Dark chocolate ganache, olive oil emulsion, strawberry and black pepper ice cream, chocolate caramel twigs, praline

# Luxe Degustation Events

SEVEN COURSE TASTING MENU \$135

with matching wines \$65

## TIAN OF TUNA SASHIMI

Yellow Fin tuna sashimi, tobiko caviar, avocado, fish chips, white miso, shiso cress, dashi rice bubble

## SEARED SCALLOPS

Scallops, Jamón Serrano, cauliflower purée, smoked tomato, Crispy wakame, braised leek, port wine

## CHARGRILLED CUTTLEFISH

Dashi Paris mash, corn kimchi, taro chips, edamame, charred kale, lemon myrtle sauce

## TWEED KING PRAWNS

Crispy turmeric coconut rice cake, chilli jam, BBQ corn with lemon aspen butter, kaffir lime dust, black tahini

## SPICE GARDEN

Local fish dry aged in cardamom leaf, lime and fenugreek paste, minted pea purée, Cauliflower cake, sweet potato and spinach bhujia, spiced beetroot and mango chutney

## PASTURE FED EYE FILLET STEAK

French onion purée, roasted bone marrow with organic garlic gremolata, Oloroso braised local oyster mushrooms, brussel sprout leaves, squashed potato in it's jacket, horseradish cream

## DARK BELGIAN CHOCOLATE TORTE

Dark chocolate ganache, olive oil emulsion, strawberry and black pepper ice cream, chocolate caramel twigs, praline

*SAMPLE MENU, MENU SUBJECT TO CHANGE*



# The Finer Details...

## PAYMENT TERMS AND CONDITIONS

We require a deposit of \$500 to secure your booking. Bookings are not confirmed until deposit is paid.  
We are a busy venue so please note first in best dressed applies.

The food catering cost is due 30 days prior to your event (or minimum spend if this less). The balance of the account is due at the conclusion of your event. FINS requires your credit card details as security for your account. We accept payment via direct deposit, cash or credit card. Credit card payment incurs a 2% transaction fee.

## MINIMUM SPEND

We charge a minimum spend to book FINS exclusively. The minimum spend is all inclusive of catering, beverage and room hire. It does not include gratuity. The cost of booking FINS exclusively for your event varies depending on the day of the week and the time of year. This is something that we will negotiate directly with you. Regardless of the event size we are always open to working with your budget.  
(Minimum spend Range \$6000- \$14000).

If you require the space earlier there will be an additional charge.  
(\$750 for every extra hour)

Our bar is also available for hire for smaller functions for \$2000 (inc gst).  
*\*low season special rates available – subject to availability.*

## CONFIRMATION OF GUEST NUMBERS

We require confirmed guest numbers 14 days prior to your event. You will be charged on these confirmed numbers even if your guest list decreases last minute. We understand that there can be last minute changes to plans and happily welcome additional guests. However this should be kept to a minimum. Additional guests will be charged at the same per head amount. Please confirm additional numbers 48 hrs prior.

## GRATUITY

Gratuity is not included in the above costs. A 5% gratuity based on the catering and beverage bill will be added to your account. Please feel free to reward staff for exceptional service.



Your guests are  
guaranteed to be  
impressed





## BEVERAGE

Beverage is charged on consumption at the conclusion of your event. We prefer this system as you only pay for what you drink. Our Sommelier can assist with your wine selection to ensure you work within your desired beverage budget. Beverage list and wine vintage is subject to change without prior notice. Should a wine be unavailable, we will provide an equivalent option at the same price.

## RESPONSIBLE SERVICE OF ALCOHOL

In accordance with the responsible service of alcohol regulations, FINS reserves the right to discontinue service of alcohol to any intoxicated person/s without liability. We require you to nominate a responsible adult in your party to act as a contact person for any issues that may arise during your function. We reserve the right to remove any guests from the premises if they behave in an unreasonable or inappropriate manner at our management's absolute discretion. Last drinks will be called at 11.30pm. All drink service must cease at 11.45pm. Our venue must be vacated by 12am. Please note there is no BYO.

## CHANGE OF PLANS

Cancellations must be advised in writing. From 90 days prior to your event the deposit is non-refundable. As we have forfeited all other bookings on your selected date please note if cancellation is received within 30 days of your event the catering, room hire and/or minimum spend fee is non refundable. FINS reserves the right to cancel any booking that does not meet payments at due date.

## GUEST NUMBERS

Our maximum capacity for sit down events is in the dining room is 75 people. We can accommodate a sit down event for 110 people, utilizing our dining room and wine bar area. Please speak to our events team for further options for larger events. We can tailor a cocktail option to accommodate 150 people.

## NOISE RESTRICTIONS

Due to the layout of our dining room and proximity to neighboring restaurants, we do not allow speeches with the use of amplification. Music selection is to be non offensive and "restaurant friendly" and only raised to a reasonable volume. We suggest dancing and louder volume activities for later in the evening when the other restaurants are through their service.



## MUSIC & PHOTOGRAPHY

If you wish to tailor your own playlists for your event, please provide these on an i-pod, which we will play through our system. We will happily provide our in-house music selection for your wedding day/ event at no cost. If you prefer to engage a DJ for your event, the DJ is required to provide all their own equipment. We reserve the right to control the quality, style and volume of any entertainment or activity conducted on the premises. All entertainment must cease at 11.30pm.

Meals for DJ or photographer can be offered for \$40pp.

## MENU

Menu is subject to change. Should menu items change, we will provide a similar suggestion. Your menu will be confirmed 30 days prior to your event.

## DECORATIONS

FINS staff look after the setup of table settings, (white linen napkins supplied) place cards, candles and other sundry items. Elaborate decoration must be installed by your event planner at a time convenient to us. Our table tops are made from Italian marble. Should you prefer to use white table cloths, we can hire these for you at a charge of \$4 per cloth (may vary depending on hire company). We provide ambient up lighting in our garden and tea light candles for tables. Any additional lighting including lanterns, fairy lights, light bulbs or chandeliers can be erected by a licensed technician.

## DAMAGE

Damage sustained to any of our furniture, equipment (including glassware and crockery) or property by guests, clients or your contractors is the responsibility of the hirer. FINS does not accept any responsibility for damage or loss of property left during the course of, or after the function.

## DEPARTURE

FINS is only licensed to midnight and all guests are required to leave the restaurant by this time. At the conclusion of the event guests must depart the venue quietly and in an orderly fashion.

## GST

All prices quoted are inclusive of GST



## TESTIMONIAL

### Bianca and Glen Riding's wedding reception at Fins

"Hi guys!

We just wanted to thank everyone involved in making our wedding reception unforgettable! We had the most amazing night ever! Many of our guests told us, how impressed they were with Fins restaurant as a reception venue.

We always knew that the food would be beautiful at Fins, which was one of the main reasons for us choosing the restaurant, but on the night it exceeded all expectations, thanks to Steven and his talented kitchen crew. And the wines suggested by the sommelier complemented the food perfectly.

The professionalism and service of the staff ensured that drinks were always topped up and the night ran as smoothly as possible.

In particular, we would like to extend a big thank you to Morgan. From our first meeting to picking up the cake and flowers the day after the wedding, she was fantastic! Always professional, organised and well educated in the Fins menus and made us feel completely confident in knowing that the day would be perfect!

We take no hesitation in recommending Fins for a simple dinner or special function and will definitely visit when in town.

Thanks again to everyone!"  
Bianca and Glen.

#### CONTACT DETAILS:

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Web [www.fins.com.au](http://www.fins.com.au)

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