

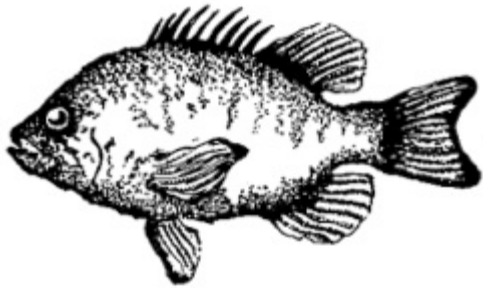
Fins Restaurant & Bar

Events Package 2018-2019



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 27 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 4 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

LUXE:

6 Course Degustation

The ultimate signature dining experience.



'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 paprika aioli & Pedro Ximénez*

BBQ BEEF PANCAKES

with kim chi and wasabi mayo

YELLOWFIN TUNA SASHIMI

on Japanese pickle

CHICKEN OR BEEF SATAYS

with macadamia nut satay

CAULIFLOWER & TRUFFLE SOUP

with crispy prosciutto

BANGALOW SWEET PORK BAO

with spiced green papaya

BBQ KING PRAWNS (+\$2)

Asian or Mediterranean style

STEAMED PORK & VEGETARIAN GYOZA

*with ponzu dipping sauce
(2 pieces)*

SEA SALT & SANCHO PEPPER SQUID

on radish and apple salad

TEMPURA FISH & CHIPS

with green tea salt and lemon

TEMPURA VEGETABLES (vegetarian)

on Japanese wakame salad

HOME MADE FALAFEL (vegetarian)

with tomato relish

CRISPY COCONUT RICE CAKE (vegetarian)

with Davidson Plum chutney and Fins labna

SPINACH & GOAT CHEESE (vegetarian)

wrapped in filo pastry with paprika



ENTREES

\$26 (alternate drop) - \$29 (choice of 3)

TIAN OF TUNA SASHIMI

Yellowfin tuna sashimi, avocado, tobiko caviar, shiso cress, dashi tapioca bubble

BBQ BANGALOW SWEET PORK AND PRAWNS

Master stock braised sticky pork belly, Tweed King prawns, our home grown green papaya salad, mild chilli lime dressing

SEARED SCALLOPS

Edamame puree, spiced Cudgen corn kernels, smoked tomato, yuzu dressing, wakame and black sesame

TWICE COOKED DUCK BREAST

Glasshouse Mountain duck, savoury rhubarb, liquorice rice cake, asparagus, pinot noir, native mountain pepper

ZUCCHINI FLOWERS

Tempura zucchini flowers with cashew 'cheese', mushroom forest, saffron onion flowers, crunchy fennel (vegan)

WOOD FIRED SOURDOUGH BREAD \$3.5pp

with whipped seaweed
and Brookfarm chilli and lime macadamia nut oil



'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

Smoked paprika ghee, whipped Cudgen sweet potato, smoking leek salad, fat cassava chips, red wine braised mushrooms, beetroot blood

FISH WITH SAKE

Seared fish, caramelised miso eggplant, pickled purple cauliflower, tempura enoki, crispy seaweed, umeboshu sour plum, sake glaze

SPICE GARDEN

Local fish with lime and fenugreek paste, minted pea purée, cauliflower cake, sweet potato and spinach, spiced beetroot and mango chutney

TASTE OF MOROCCO

Tagine of organic potato with preserved lemon, chickpeas, dates and chermoula, lemon and Riesling sauce, watercress emulsion, chargrilled vegetables (vegan by request)

SIDES \$9each (share between 4)

Crunchy potatoes with garlic & thyme • Sautéed market 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

Davidson plum and raspberry compote, salted caramel ice cream,
Possum Creek mandarin net

MILK PANNACOTTA

Fresh goats curd, cinnamon apples, Port wine, almond crumb

'WORLD'S HEALTHIEST DESSERT'

(dairy and gluten free)

Cocoa brownie, Tropical Fruit World black sapote bavarois, young coconut foam,
blueberry popping pearls, shiso leaf

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

\$91 per person

HOMEMADE RYE SOURDOUGH

with whipped vanilla salted butter and Brookfarm chilli and lime macadamia nut oil

ENTRÉES (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 BOARD

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

BEEF TATAKI

lightly seared rare beef, watercress salad, ponzu

BYRON BAY BURRATA CAPRESE SALAD *(vegetarian)*

with Cudgen heirloom tomatoes, lemon, fresh basil, olive oil and balsamic vinegar



Our beach front location is ideal for your upcoming special event



LONG TABLE EVENTS

BIGGER (PLEASE CHOOSE 2)

SNOWY'S FISH

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

MORROCAN TAGINE OF FISH OR LAMB

line caught fish of the day or lamb rump with African spices, chermoula, sweet potato, chickpeas and fresh dates

ARROZ DE MARISCO

Portuguese style seafood risotto
saffron and white wine rice with local fish and fresh seafood

CHIMICHURRI WAGYU BEEF SKIRT

cooked medium with lemon myrtle rice and watercress

LOCAL SPANNER CRAB PASTA

picked Spanner crab meat cooked with riesling, lime and saffron
all served with crunchy potatoes and sautéed market greens

DESSERT (ALTERNATE DROP)

MILK PANNACOTTA

Fresh goats curd, cinnamon apples, Port wine, almond crumb

DARK BELGIAN CHOCOLATE TORTE

Davidson plum and raspberry compote, salted caramel ice cream,
Possum Creek mandarin net

Luxe Degustation Events

SIX COURSE TASTING MENU \$120

with matching wines \$60

TIAN OF TUNA SASHIMI

Yellowfin tuna sashimi, avocado, tobiko caviar, shiso cress, dashi tapioca bubble

SEARED SCALLOPS

Edamame puree, spiced Cudgen corn kernels, smoked tomato, yuzu dressing, wakame and black sesame

ZUCCHINI FLOWERS

Tempura zucchini flowers with cashew 'cheese', mushroom forest, saffron onion flowers, crunchy fennel

BBQ BANGALOW SWEET PORK AND PRAWNS

Master stock braised sticky pork belly, Tweed King prawns, our home grown green papaya salad, mild chilli lime dressing

SNOWY'S FISH

Local line caught fish of the day with lemon and Riesling, caramelised onion, green beans, fennel purée, local organic Kipfler potatoes

MILK PANNACOTTA

Fresh goats curd, cinnamon apples, Port wine, almond crumb

SAMPLE MENU, MENU SUBJECT TO CHANGE



The Finer Details...

PAYMENT TERMS AND CONDITIONS

We require a deposit of \$1,000 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 ALCHOL

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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