

TaTa's
Point Samson Resort

Corporate Functions, Weddings, Engagements,
Birthdays, Farewell Parties
Team Building Workshops, Training Seminars, Product Launches

Function and Marketing Manager: Helen MacGregor

Ph: 08 9187 1052

Mobile: 0418 109 004

Email: Helen@pointsamson.com

www.pointsamson.com

We have compiled a group of contacts to help guarantee the success of your function:

Florist

Karratha Florist

Ph: 9144 2888

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Hire Specialists

United Party Hire

Mble: 0418 905404

Ph: 08 91441761

Karratha Party Hire

Ph: 08 9185 4666

Mble: 0418 776 718

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Wedding Cakes

Linda

Ph: 08 9144 1241

Mble: 0407 477 835

Elephant Juice

Ph: 08 9144 4914

Mble: 0418 905 404

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Photography

Shadow Bug Photography

Mble: 0424 658 802

Pricing

Menu

<u>Options</u>	<u>Cocktail Menu</u>	<u>Three Course Menu</u>	<u>Lunch catering Menu</u>
Cocktail nibbles- 6 pc per person 5pm – 7 pm	\$55.00		
Entrée platters, 2 mains, 2 desserts		\$88.50	
2 entrée, 2 main, 2 dessert		\$93.50	
2 entrée, 3 main, 2 dessert		\$98.50	
3 entrée, 3 main, 3 dessert		\$103.50	
Cocktail dinner – 12 pc per person	\$78.00		
Lunch 4 pc pp from cocktail menu & assorted sandwiches			\$33.00
Morning tea – at TaTa's			\$15.00
Afternoon tea – at TaTa's			\$15.00

Drinks Package

<u>Package No</u>	<u>Package 1</u>	<u>Package 2</u>	<u>Package 3</u>	<u>Package 4</u>
Bar tab pp 3 hour	\$30.00	\$37.5	\$45.00	\$52.00
Bar tab pp 4 hour	\$35.00	\$42.50	\$50.00	\$57.00

Saturday, Sunday and public holidays carry a 10% surcharge

Package 1

Taltarni Brut Tatche

Amberley Chenin Blanc, Amberley Chimney Brush Shiraz,

Hahn Premium Light, TEDs,

Soft Drinks

Package 2

Taltarni Brut Tatche

Tyrells Lost Block Merlot, Tyrells Semillion

Hahn Premium Light, TEDs, Crown Lager

Soft Drinks

Package 3

Tyrells Pino Noir Chardonnay

Ferngrove Semillion Sauvignon Blanc, Caple Vale Chardonnay,

Virgin Block Cabernet Merlot

Hahn Premium Light, TEDs, Crown Lager, Corona

Soft Drinks

Package 4

Tyrells Pino Noir Chardonnay

Virgin Block Semillion Sauvignon Blanc, Virgin Block Cabernet Merlot,

Wignalls Pino Noir

Hahn Premium Light, TEDs, Crown Lager, Corona

Soft Drinks

TaTa' s Cocktail Menu

Cold Selection

Baskets of Corn Crackers With A Spicy Mexican Tomato and Herb Salsa (v)

Herb Crepes Wrapped Around a Mousse of Ocean Trout and Cream Cheese

New Zealand Greenlip Mussels with Cucumber Salsa and Chilli Lime Dressing (g)

Honey and Sesame Glazed Beef on a Coconut Fritter and Green Papaya Salad

Tasmanian Smoked Salmon on Light Rye with Cream Cheese, Avocado, Fresh Mesclun and Capers

Roma Tomato and Basil Bruschetta

Rare Roast Beef on Light Rye

Smoked Salmon Mousse on Brioche, Crème Fraiche, Caviar

Ratatouille of Roast Vegetables and Goats Cheese Tartlets

Wonton Crisps with Malaysian Calamari Salad

Balinese Vegetarian Skewers with Traditional Peanut Dipping Sauce

Seared Yellow Fin Tuna on Cucumber Linguine and Chardonnay Vinaigrette (g)

Assorted Sushi with Wasabi and Japanese Soy Sauce

Sashimi Platter Consisting of Top Local Fish Served with Pickled Ginger and Soy

Dipping Sauce

Potato Hash Brown with Smoked Chicken and Sweet Corn Salsa (g)

Tandoori Chicken, Cucumber Raita in Mini Papadum Cups

Fennel and Pepper Crusted Beef Tenderloin and Watermelon Relish (g)

Tartlet of Roasted Trio Capsicum Brunoise with A Hint of Cajun Spice (v)

Chilled Potato and Leek Soup with Shredded Prawn Meat (g)

Coffin Bay Oysters with White Balsamic and Eschallot Vinaigrette (g)

Coffin Bay Oysters Shooters in a Spicy Virgin Mary Shot (g)

(v) Vegetarian (g) Gluten Free

TaTa' s Cocktail Menu

Hot Selection

Three Mushroom Risotto and Prosciutto or Parmesan Wafer (v) (g)

Chilli Salt Squid with Garlic Aioli (g)

Crispy Baked Italian Pizzettes (v option)

Chicken San Choi Bau Served in Lettuce Cups

Mini Middle Eastern Falafel Bites Served with Hummus (v) (g)

Fresh Asparagus and Mushroom Soups with Pesto Toast (v)

Coffin Bay Oysters Two Ways: Kilpatrick and Mornay

Vietnamese Spring Rolls with Sweet Chilli Dipping Sauce (v option) (g)

Traditional Balinese Chicken or Beef Skewers with Spicy Peanut Sauce

Skewered Prawns with a Sweet Chilli and Coriander Aioli (g)

Seared Japanese Scallops with Apple Puree and Sweet Balsamic Glaze (g)

Wonton of Chicken and Ginger with Shallot and Mirin Broth

Arancini of Sweet Corn and Asparagus with Napolitana Dipping Sauce (v) (g)

Leek and Red Onion in Filo Basket with Grilled Chorizo

Tender Roast Garlic and Rosemary Lamb Cutlets Served with Dipping Sauce

TaTa' s Gourmet Beef and Black Pepper Sausage Rolls with Dipping Sauce

Three Mushroom Tarte Tartain (v)

(v) Vegetarian (g) Gluten Free

Ta Ta's Catering

Three Course Dinner Selections

ENTREES

GRAND CEASAR SALAD

Char Grilled Chicken, Prosciutto and Parmesan (v option) (g option)

TASMANIAN SALMON IN TUSCANY SPICES

Mixed Leaf, Asparagus Spears and Trio of Capsicum Dressing

CREAM OF BUTTERNUT PUMPKIN SOUP

Grilled Scallops and Garlic Croutons (v option)

SMOKED SALMON AND SPICY KING PRAWNS

Spanish Onions, Coriander and Chilli Lime Dressing (g)

TATA'S SEAFOOD CHOWDER

Mussels, Clams and Prawns in a Cream Soup

NICOISE OF SMOKED CHICKEN

Asparagus Spears and Aged Balsamic Dressing (g)

RIVERINA LAMB

Mixed Mushroom Risotto and Herb Butter (g)

THAI BEEF SALAD

Wombok Cucumber Tomato Mint Coriander (g)

GOATS CHEESE AND PROVENCALE VEGETABLES

Olive Croutes and Basil Pesto (v)

SPINACH, RICOTTA AND PINE NUT RAVIOLI

Semi Dried Tomatoes, Basil and White Wine Sauce (v)

TIKKA PRAWN SKEWERS

Wild Rocket, Cucumber, Avocado Salad and Sweet Mango Chutney Dressing (g)

CHARGRILLED AMELIA PARK LAMB

Marinated Eggplant, Tabouleh and Tahini Relish (g)

Mediterranean Vegetable Stack

Smoked Mozzarella , Eggplant , Zucchini and Italian Tomato Sauce

Ta Ta's Catering

Three Course Dinner Selections

MAIN COURSE

HARVEY BEEF

Parsnip & Sweet Potato Mash, Roasted Garlic & Shallots (g)

AMELIA PARK RACK OF LAMB

Pumpkin Gratin , Wilted Greens, Green Beans, Tarragon Jus (g)

TASMANIAN SALMON FILLET

Fresh herbed Mash , Petite Roast Pumpkin & Caviar Sauce (g)

FREE RANGE CHICKEN BREAST

Saffron Risotto, Spinach, Sun -Dried Tomato Beurre Blanc (g)

GRAIN-FED SIRLOIN

Grilled Mushrooms, Vine Ripened Tomato, Red Wine Jus (g)

SALT WATER BARRAMUNDI FILLET

Wilted Baby Spinach, Vegetable Rosti & Saffron Butter Sauce

CRISPY SKIN POINT SAMSON FISH FILLET

Sauteed Greens, Black Olive Tapenade, Saffron Mussel Jus (g)

MEDITERRANEAN LAMB RUMP

Silky Polenta, Basil Pesto and Yellow Pepper Coulis

VEAL CUTLET

Crushed Garlic Potatoes, Green Beans and Salsa Verde (g)

CHERMULAH CHICKEN BREAST

Cumin Tabouleh, Roasted Roma Tomatoes and Moroccan Jus (g)

THREE MUSHROOM RISOTTO

Enocchi, Shitake and Oyster Mushrooms, Reggiano and Basil (v) (g)

ROAST VEGETABLE STRUDEL

Filo Pastry, Chunky Napolitana Sauce with Mesclun Salad (v)

MEDITERRANEAN VEGETABLE STACK

Smoked Mozzarella , Eggplant , Zucchini and Italian Tomato Sauce (v)

Ta Ta's Catering
Three Course Dinner Selections

DESSERTS

CHOCOLATE MARQUISE

Bittersweet Orange Segments & Crème Fraiche (g)

LIME PANNACOTTA

Candied Orange, Lime Syrup & Pistachio Biscotti (g)

RHUBARB & APPLE CRUMBLE

Vanilla bean crème anglaise

TIRAMISU

Italian Coffee Dessert, Mascarpone & Mocha

STICKY DATE PUDDING

Caramel sauce & ice cream

LEMON MYRTLE BRULÈE TART

Green Apple Sorbet & Rosella Syrup

INDIVIDUAL PAVLOVA

Decorated with Seasonal Fruit, Passion Fruit Coulis & Mixed Berries

STRAWBERRY DELIGHT

Tuile Basket filled with Strawberry Mascarpone

BELGIAN CHOCOLATE BAVOIROIS

Chocolate Fudge Sauce & Vanilla Ice Cream (g)

BLACK FORREST CAKE

Served on Marinated Maraschino Cherries

STRAWBERRY and LEMON CHEESE CAKE

Vanilla Caramelised Navel Oranges

BLACK AND WHITE CHOCOLATE

On a Strawberry Salad with Chantilly Cream

MANGO DOME

Blueberry Compote & Cream (g)

AUSTRALIAN VINTAGE CHEESE

Selection of the Finest with Dried Fruits & Crisp Bread

(g) Gluten Free

FUNCTION BOOKING FORM

Name _____

TERMS & CONDITIONS

TENTATIVE BOOKINGS

The function area will be held for a period of 14 days upon reservation. Unless other arrangements are made, this booking will automatically expire without a deposit.

CONFIRMATION BOOKINGS

To ensure that you keep your chosen date, a deposit of \$2,000.00 is required. This is refundable upon cancellation with 3 months written notice from the date of your function. The Confirmation Form & Terms & Conditions must also be filled out and returned with the deposit to confirm your booking.

FUNCTION START & FINISH TIMES

Lunch Functions – may start from 12pm but are required to vacate the room by 4.00pm at the latest.

Evening Functions – cannot commence any earlier than 5.00 pm for guest arrival.

FOOD AND WINE

Food availability is subject to seasons and wine changes may occur with supply and allocation or vintage.

DELIVERY

All deliveries must be clearly marked with the name and date of the function. Wedding Cakes should only be delivered on the day of the function if this is not possible, they should be stored in a protective box or container and clearly marked with your name.

No deliveries will be accepted after 6pm

SMOKING

TaTa's is a Non Smoking venue.

I HAVE AGREED TO THE CONDITIONS AS STATED ABOVE

SIGNATURE: _____ **DATE:** _____

FINAL DETAILS

Food , beverage and final number details, are to be decided at least one month prior to the booked date, and payment made in full. The final confirmed number of guests will be the minimum charged, even if the actual number of guests attending drops after this time. Place cards, seating plans, bonbonniere's can be delivered before the function as we will place these on the tables at no cost to you.

PAYMENT

The total food bill & beverage package is to be paid 30 days prior to the function date. Beverage consumption is to be settled on the night of the function. Payment can be made by cash, electronic transfer or credit card.

PRICING

Management reserves the right to increase the price of Beverages or Function Menus, provided we give you 30 days notice. This price change may be due to our suppliers increasing the cost of their products. All produce is subject to price change and availability. All prices quoted in the Function Package are inclusive of the GST.

BEVERAGES

TaTa's is a fully licensed restaurant – **NO BYO**

CLIENT RESPONSIBILITY

TaTa's Restaurant does not accept responsibility for damage or loss of any of the client's property left prior to, during or after the function. All presents and belongings must be taken away on the day/night of the function as there are no storage facilities. Organizers are responsible financially for any damage to the property of TaTa's caused by themselves or their guests. Costs associated with abnormal cleaning will be charged at the rate of \$35.00 per hour per staff member.

No confetti, rice, rose petals or bubble blowers are to be used inside or outside of TaTa's Restaurant under any circumstances. Any glassware taken off the property will be charge to the client

As TaTa's is part of the Pilbara Accord and has a duty of care to your guests, no intoxicated person will be served alcohol. No "shooters or "doubles" will be served. Any person providing another guest with alcohol after they have been refused service, will also be cut off or asked to leave.

I HAVE AGREED TO THE CONDITIONS AS STATATED ABOVE

SIGNATURE: _____

DATE: _____

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