

Zak's

Contractual Agreement

Name: _____

Address: _____

Date of Function: _____

Room: _____ Estimated numbers: _____

	Estimated Cost
Package Selection	
Room Hire Fees	
Food Selection	
Beverage Selection	
Cocktail Selection	
Other	

I _____ by signing this form agree to the terms and conditions set by: Zak's Restaurant.

Signature: _____

Date: _____

Office Use Only

Deposit Received:	
Amount:	
Receipt Number	

Jack Solomon

Jon Carapetis

Peter Chennell



Terms & Conditions

We look forward to being of assistance in the planning of your wedding. It is most important that you are completely familiar with our Terms & Conditions. We will happily assist with any queries.

All bookings are made upon, and are subject to, the Terms and Conditions as determined by Zak's Restaurant upon the following conditions.

1. BOOKINGS

- a. Tentative bookings may be made but are only valid for one week from the date of booking.
- b. No reservation is deemed confirmed until a deposit has been received. The management reserves the right to cancel the booking if confirmation and deposit are not received by the due date.
- c. If your booking is cancelled less than 6 months before the date of your function your deposit is forfeited. If you cancel your booking more than 6 months before the date of the function you will receive a 50% refund of your deposit.

2. LIQUOR LICENSING ACT

- a. Management and staff will abide by all conditions set down in the Liquor Licensing Act.

3. PRICES

- a. Unless otherwise stated all prices quoted are inclusive of Goods and Services Tax (GST).
- b. Every effort will be made to maintain the quotation however prices are subject to variation and having regard to the period of time between the date of the quotation and the date of the function.

4. PAYMENTS

- a. The number of guests attending the function is required seven days prior to the event.
- b. Your wedding account must be settled seven days prior to the function; no refund for any cancellations after payment and charges will be rendered for late inclusions.
- c. Payments can be made by cash, bank cheque, eftpos or direct debit. Credit card payments incur 3% surcharge.

5. BYO

- a. No food or beverage will be permitted to be brought into Zak's for consumption at the function by the organisers or any persons attending the function unless approved by the Events Manager.
- b. No food or beverage shall be removed from Zak's following the event.

6. DAMAGE & CONDUCT

- a. Organisers are financially responsible for any damages sustained to Zak's, by the organiser or invited guests in any part of Zak's.
- b. Zak's will not accept any responsibility for damage or loss of merchandise left in Zak's prior, during or after to the function. Organisers should arrange their own insurance and/or security.
- c. Management reserves the right to exclude or eject all objectionable persons from the function at Zak's premises without liability.
- d. It is understood that the client will conduct the function in an orderly manner in full compliance with Zak's management and applicable laws.

7. MENU DETAILS

- a. Menu details are required four weeks prior to the function, to ensure the quality and availability of foods.

8. FACILITIES

- a. All guests must vacate the functions room within ½ hour following the completion of your beverage package.



Additional Information

Special Menus

Zak's would be delighted to create a menu to suit your requirements. We invite you to meet with our Head Chef to personalise your menu.

Sunday Wedding Special

Book your wedding reception on a Sunday and receive 10% off. Offer is subject to availability. Conditions apply, see management.

Winter Wedding Special

Book your Wedding Reception during Winter and receive 10% off. Offer applied to those weddings held from June 1st 2010 to 30th September 2010 and is subject to availability. Conditions apply, see management.

Children's Menu

Zak's would be pleased to cater for children of all ages attending your Wedding Reception. You may like to select the Adult Menu at a reduced price or alternatively the Children's Menu which can be provided by our Manager upon request.

Dietary Requirements

Please advise our Manager of any guests with dietary requirements, and our Chef would be happy to create a menu to cater for their specific needs.

Entertainment

Zak's would be pleased to arrange Entertainment for your event such as a Juke Box, DJ, or Live Band. Please contact our Manager to discuss your requirements and confirm availability.

Audio Visual

Zak's provide a microphone and lectern for your Reception complimentary; however our Manager will be happy to discuss additional equipment hire and technical services you require.

Decorations

Zak's can organise helium balloons of your choice. Flower arrangements and chair covers can also be arranged with the Manager.



Valid from March 2010

Room Capacities

Venue	Dimensions	Capacity
Waterfront Balcony	4m x 20m	30 – 50 people
Private Waterfront Atrium	11m x 9m	60 – 70 people
Banquet Dining Room	20m x 8m	80 – 120 people
Banquet Dining & Atrium	20m x 8m + 11m x 9m	180 – 200 people

Please find Floor Plan on the next page



WATERFRONT

WATERFRONT

BALCONY



DOOR



DOOR

BANQUET DINING

PRIVATE ATRIUM

BI-FOLD DOORS

BAR

DANCE FLOOR

TOILETS

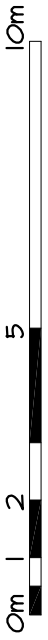
DIS. TOILETS

KITCHEN

DJ/ BAND

ENTRANCE FOYER

ENTRY



0m

1

2

5

10m

Facilities

Private Waterfront Balcony

- Seats up to 50 people
- Spectacular waterfront views
- Suitable for sit down or cocktail style
- * Subject to weather



Private Atrium

- Seats up to 70 people
- Spectacular waterfront views
- Floor to ceiling windows
- Very private
- Suitable for sit down or cocktail style
- * Atrium and main room can combine

Banquet Dining

- Seats up to 120 people
- Spectacular waterfront views
- Adjoining Balcony (STA)
- Large doors to balcony
- Floor to ceiling windows
- Large private bar
- Large dance floor
- Area for DJ or Band



Room Hire Fees

<i>Balcony Private Waterfront</i>		<i>Private Atrium</i>		<i>Banquet Dining</i> Min 60 guests		<i>Grand Banquet Dining + Atrium</i> Min 100 guests	
20 - 30 guests	\$500	20 - 30 guests	\$750	60 - 70 guests	\$750	100 - 120 guests	\$750
30 - 40 guests	\$250	30 - 40 guests	\$500	70 - 80 guests	\$500	120 - 140 guests	\$500
40+ guests	N/C	40 - 50 guests	\$375	80 - 90 guests	\$375	150 + guests	N/C
		50 - 60 guests	\$250	90 - 100 guests	\$250		
		60 + guests	N/C	100 + guests	N/C		



Valid from March 2010

With our compliments

- * Complete room set up including white linen tablecloths and serviettes
- * Private area for pre-dinner drinks & Canapés (subject to availability)
- * Tailored menus for guests with special dietary requirements
- * Clothed bridal table
- * Clothed cake table with cake knife
- * Clothed gift table
- * Lectern, microphone & PA system for speeches
- * Printed personalised menus on each table
- * Free car parking for all guests



Wedding Pricing Structure

Menu	Appetiser	Entree	Main	Price
One	1	1	2	\$45.00
Two	1	2	2	\$51.50
Three	1	2	3	\$56.00
Four	1	3	3	\$59.50

All main courses served with roasted potatoes and Greek salads or mixed seasonal vegetables.

All combinations include freshly brewed coffee & tea.

Additional Choices

Entrée \$5.50 per person

Canapés – P.O.A.

Main Course \$7.00 per person

Dessert \$5.00 per person

Cheese Platter (Shared Platters)
\$7.00 per person

Antipasto (Shared Platters)
\$8.00 per person

Additional Sides

Rocket salad with balsamic dressing
\$5.00 per bowl

Children's Menu

15 years and over – full price

11 – 14 years – 50%

5 – 10 years – 25%

Under 5 – No Charge



Valid from March 2010

Wedding Menus

Starters & Soups

Traditional Dips & Warm Pita Bread

Garlic and Sea Salt Bread or Rosemary and Sea Salt Bread

Mixed Platter with Pickled Octopus, Marinated Olives, Fetta and Stuffed Tomatoes

Roast Pumpkin and Fennel Soup

Asparagus and Sweet Corn Soup

Cream of Tomato with prosciutto and basil foam

Entrées

Salt and Pepper Kalamari

Mykonos Prawn Cocktail

Chicken Souvalaki

Lamb Souvalaki

Spanakopita-Spinach, Fetta, Leeks in Flaky Filo Pastry

Chicken Ceasar Salad

Gravalax with Mustard Sauce

Chicken Roulades wrapped in prosciutto and stuffed with Baby Spinach, Roast Capsicum and Fetta.

Vegetarian Stack with Roast Pumpkin, Haloumi, Eggplant, Roast Capsicum and asparagus with Balsamic toffee.



Wedding Menus

Main Fare Choices

Prime Beef Fillet with Red Wine Jus
Market Fresh Fish of the Day
Lamb Racks with Mousaka Sauce
Chicken Breast with Spinach Fetta and Semi-Dried Tomato Stuffing
Blue Swimmer Crab Lasagna
Roasted Spatchcock Stuffed with Fresh Herbs, Garlic and Extra Virgin Olive Oil
Loin of Lamb Stuffed with Apricots, Pine Nuts and Baby Spinach
Slow Roasted Sirloin with Wild Mushroom Compote
Atlantic Salmon on a Champagne Mash with a Lemon Dill and Caper Butter Sauce
Herb Crusted Pork Fillet with Caramelised Apples and Jus
Slow Roasted Duck Leg with Orange Glaze
King George Whiting Fillets with Lemon and Olive Oil Dressing

Mains Served with Roast Potatoes and
Fresh Seasonal Vegetables or share Greek Salads

Desserts and Cheeses

Baked Apple and Custard Filo Pastries
Baklava
Chocolate Baklava with Vanilla Bean Ice Cream
Cream Kataifi
Chocolate Pecan Pie
Premium Cheese Platter



Wedding Banquets

Banquets are a perfect way to celebrate your event. We start with Greek dips and pita on your tables when the guests arrive, which is then followed by a series of delicious courses (listed below) distributed on the tables. Banquets can also be custom designed to suit your needs.

Banquet 1
From \$37.50 per person
Greek Dips and Pita
Spanakopita
Dolmathes
Kalamari
Lamb
Mousaka
Roast Potatoes
Greek Salads

Banquet 2
From \$40.00 per person
Greek Dips and Pita
Spanakopita
Kalamari
Garlic Prawns
Traditional Sausage
Lamb
Chicken Souvalaki
Roast Potatoes
Greek Salad

Banquet 3
From \$47.50 per person
Greek Dips and Pita
Kalamari
Prawn Saganaki
Char-Grilled Octopus
Crumbed SA Garfish
Lamb
Chicken Souvalaki
Roast Potatoes
Greek or Rocket Salads

Banquet Choices for Additional Courses or customise your own banquet.
(All Banquets served with house made dips, Greek Salads and Roast Potatoes)

Kalamari
Pickled SA Octopus
Char-Grilled SA Octopus
Vegetarian Dolmathes
Mousaka

Vegetarian Mousaka
Spanakopita
Whitebait
Fried Haloumi Cheese
Prawn Saganaki

Garlic Prawns
Loukaniko Sausage
Lamb Souvalaki
Chicken Souvalaki
Crumbed SA Garfish



Valid from March 2010

Beverage Packages

Package #1

4 Hours \$30

Omni N.V Sparkling, Hardy's Premium Bottled Wines (Chardonnay, Sauvignon Blanc, Cabernet Merlot), Coopers Pale Ale, Pure Blonde, Cascade light & Assorted Soft Drinks

Package #2

4 Hours \$35

Di Giorgio Sparkling Pinot Chardonnay, Browns of Padthaway Wines (Sauvignon Blanc, T-Trelis Shiraz), Pure Blonde, Coopers Pale Ale, Cascade Light & Assorted Soft Drinks

Package #3

4 Hours \$40

Di Giorgio Sparkling Pinot Chardonnay, Nobile Marlborough Sauvignon Blanc, Pepperjack Shiraz, Pure Blonde, Crown, Coopers Pale Ale, Cascade Light & Assorted Soft Drinks.

Package #4

4 Hours \$45

Step Rd Sparkling Pinot Chardonnay, Schild Estate Shiraz, Nepenthe Sauvignon Blanc, Rockford Alicante Bouchet, Crown, Corona, Coopers Pale Ale, Cascade Light & Assorted Soft Drinks.

Please note we have an extensive wine list at Zak's Restaurant.
Wines may be substituted for any wines available on our list.
Check with management for range & pricing.

Additional hours available. Check with management for pricing.
Drink Packages must be used when booking private dining rooms.



Valid from March 2010