

# WEDDINGS

**fiction**

BAR | RESTAURANT | FUNCTIONS

# FUNCTIONS



Fiction Bar and Restaurant, overlooking Raby Bay Harbour offers a magical atmosphere unmatched by any other waterfront venue, the perfect backdrop for your function.

We are able to cater for small intimate weddings to large elaborate occasions. Talk to our experienced event planners today.

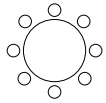
For further information, contact our functions and events team:  
**[functions@fictionbar.com.au](mailto:functions@fictionbar.com.au)**



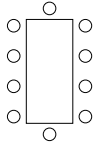




# SPACES



Banquet  
90



Trestle  
110



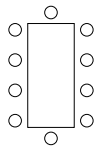
Cocktail  
120



Theatre  
100



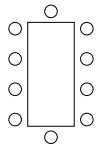
Boardroom  
40



Trestle  
100



Cocktail  
200



Sitdown  
70



Cocktail  
100



Cocktail  
60

## [ THE FUNCTION ROOM ]

The Private Function Room is an ideal location to hold your memorable occasions. The room boasts stunning views of Raby Bay Marina. Suitable for your most intimate events to your large elaborate occasions.

## [ THE DECK AREA ]

The beautiful contemporary venue provides an elegant space. The space features unsurpassed views of the Raby Bay Marina. All weather outdoor location, it is the perfect backdrop for your special occasion.

## [ THE RESTAURANT ]

This elegant space is perfect for your small intimate events. Leather dining chairs for your seated events or ample cocktail furniture for stand up events.

## [ BAR LOUNGE AREA ]

We can now offer our newly renovated lounge area. Also features views of our beautiful Raby Bay Marina. Perfect for your intimate events. The lounge is our cocktail style venue space providing a modern interior with ample high bars and plush ottomans for comfort of your guests.



# MENU

## PRICES

### BISCUIT SELECTION

// 5 PER HEAD

### GOURMET COOKIE SELECTION

// 8 PER HEAD

### MORNING AFTERNOON TEA

// 15 PER HEAD

### GLUTEN FREE OPTION

// ADDITIONAL 2 PER HEAD

## [ CORPORATE ]

### BISCUIT SELECTION

Assorted Biscuits

Coffee & Tea

### GOURMET COOKIE SELECTION

Gourmet Cookie Selection

Espresso Coffee & La Maison Tea

Gluten Free Option available

### MORNING AFTERNOON TEA

Choose One:

Traditional Scones

Croissants

Assorted Danishes

### GLUTEN FREE OPTION AVAILABLE

Seasonal Fresh Fruit Platter

Tea & Coffee

Orange Juice

## [ BREAKFAST ]

AVAILABLE FROM 8.00AM - 10.30AM

## PRICES

### CONTINENTAL BREAKFAST

// 20 PER HEAD

### HOT BREAKFAST

// 28 PER HEAD

### BENEDICT BREAKFAST

// 30 PER HEAD

### CONTINENTAL BREAKFAST

Freshly Sliced Season Fruit Platters

Homemade Bircher Museli

Choice of : Muffin / Danish / Croissant

Freshly Brewed Coffee, Tea & Orange Juice

### HOT BREAKFAST

Fresh Fruit Salad & Yoghurt

Scrambled Eggs w Smoked Bacon,

Grilled Tomato & Turkish Bread

Freshly Brewed Coffee, Tea & Orange Juice

### BENEDICT BREAKFAST

Fresh Fruit Salad & Yoghurt

Poached Eggs, Shaved Leg Ham & Hollandaise Sauce

served on Turkish Bread

Freshly Brewed Coffee, Tea & Orange Juice





# MENU

## PRICES

**HIGH TEA**  
// 28 PER HEAD

**WITH SPARKLING**  
// 35 PER HEAD

*Minimum booking size is 15 guests.*

## PRICES

**SANDWICH PLATTERS**  
// 15 PER HEAD

**RAPID LUNCH**  
// 15 PER HEAD

**LIGHT**  
// 22 PER HEAD

*Minimum booking size is 15 guests. For less than 25 guests you can choose 3 choices per course and your guests may choose off this smaller menu. Alternatively, if you have more than 25 guests, you choose 2 choices per course, served alternate drop.*

## [ HIGH TEA ]

### CHOICE OF TWO

King Prawn Cocktail  
Smoked Salmon Blinis w Cream Fraiche & Salmon Pearls  
Rare Roast Beef w Horseradish cream & en croute  
Truffle & Mushroom Frittata  
Chef's Selections Gourmet Finger Sandwiches

### CHOICE OF TWO

Mini Beef Wellingtons w Pea Puree & Onion Jam  
Pork Thyme & Cider Sausage Rolls  
Mini Lamb & Rosemary Pies  
Mushroom Arancini  
Portuguese Style Tart, Chorizo & Spinach  
Chef's Selections Gourmet Quiche

### CHOICE OF TWO

Petit Fours  
Macarons  
Scones with Jam  
Chocolate Coconut Macaroon

## [ LUNCH ]

AVAILABLE FROM 11.00AM - 5.00PM

### SANDWICH PLATTERS

Chef Selection of Sandwiches  
Seasonal Fresh Fruit Platter  
Orange Juice OR Softdrink  
Tea or Coffee included

### LIGHT LUNCH

Choose two for alternate drop

Beer Battered Fish & Chips  
Schnitzel & Chips  
Fiction Burger  
Creamy Carbonara  
Chicken Wrap

Orange Juice OR Softdrink  
Tea or Coffee included

### MAIN

Choose two for alternate drop

Grilled Fish w Chips, Salad Aioli & Lemon  
Calamari w Chips, Salad Aioli & Lemon  
Chicken Parmigiana w Chips & Salad  
Brisket Burger w Slaw, Pickles BBQ Sauce,  
Jack Cheese Pretzel Bun and Fries  
Steak Sandwich w Leave, Cheese BBQ Onion Soft Pita & Fries  
Sirloin w Chips, Salad & Red Wine Jus

Orange Juice OR Softdrink  
Tea or Coffee included







# MENU

## [ DINNER ]

### PRICES

**2 COURSE**  
// **49 PER HEAD**

**3 COURSE**  
// **59 PER HEAD**

*Minimum booking size is 15 guests. For less than 25 guests you can choose 3 choices per course and your guests may choose off this smaller menu. Alternatively, if you have more than 25 guests, you choose 2 choices per course, served alternate drop.*

Baked Bread to Start

### ENTREE

Choose two from the following for alternate drop

Duck Spring Rolls lightly fried flour pastry stuffed w Hoi Sin roasted duck meat Asian vegetables, with light Hoi Sin

Salt n Pepper Calamari Aioli Mayo

Shitake Mushroom Arancini

Ginger Karaage Chicken

### MAINS

Choose two from the following for alternate drop

Grain Fed Eye Fillet served with Idaho Potatoes, blistered Tomatoes and Buttered Greens with a Red Wine Jus

Bacon & Brie Stuffed Chicken Breast served with Idaho Potatoes, blistered Tomatoes and Buttered Greens and Cream Sauce

Haloumi & Charred Vegetable Tart w a Beetroot salad

Atlantic Salmon w Potato Rosti, Proscuitto, Lemon Greens & Bearnaise

### TO FINISH

Choose two from the following for alternate drop

Soft Centre Chocolate Lava Cake w Forest Berries & Double Cream

Lemon Meringue Tart w Candied Peel & Vanilla Bean Ice Cream

Lychee & White Chocolate Mousse

w Vanilla Shortbread & Raspberry Ice Cream







# MENU

## [ BUFFET ]

### PRICES

#### OPTION ONE

// 40 PER HEAD

#### OPTION TWO

// 60 PER HEAD

#### OPTION THREE

// 95 PER HEAD

*Minimum booking size is 40 guests.*

#### OPTION ONE

Basket of Freshly Baked Breads  
Charcuterie Selection  
Three Varieties of Salad  
Potato Bake  
Choice of two wet dishes from the following:  
(Accompanied by rice pilaf)  
Beef Lasagne  
Hokkien Noodle Stir Fry  
Beef Stroganoff  
Balsamic + Garlic Chicken  
Lemon & Thyme Salmon  
Penne Pasta with Vegetable Ragout  
Choice of 3 sweets from the following  
Apple Crumble with Anglaise  
Brownie with Hot Fudge Sauce  
Sticky Date w Butterscotch  
Orange & Almond Cake  
Pavlova

#### OPTION TWO

**Including Option One plus...**

Choice of 2 Roast Meats from the following:  
(Accompanied by your choice of roast or steamed vegetables)  
Roast Leg of Lamb/Mint/Thyme/Garlic  
Roast Sirloin/Mustard Crust  
Roasted Pork Belly/Lemon/Sage  
Roast Chicken

#### OPTION THREE

**Including Option One and Option Two plus...**

Including Option 1 and 2 plus...

Fresh King Prawns  
Oyster Natural  
Fresh Moreton Bay Bugs  
Fresh Sand Crabs

*Subject to availability\**





# MENU

## PRICES

Minimum 30 guests

**4 ITEMS (2 COLD 2 HOT)**

// **14 PER HEAD**

**6 ITEMS (3 COLD 3 HOT)**

// **21 PER HEAD**

**8 ITEMS (4 COLD 4 HOT)**

// **28 PER HEAD**

**9 ITEMS (4 COLD 4 HOT & 1 FORK  
DISH)**

// **33 PER HEAD**

## [ CANAPÉS ]

### COLD CANAPES

Bread & Dips

Antipasto

Natural Oysters

King Prawn Cocktail

Smoked Salmon Blini w Creme Fraiche & Dill

Rare Roast Beef on Melba Toast

Roasted Mediterranean Frittata

Chicken Vietnamese Rice Paper Rolls

Chefs Selection Cheese Boards

Sushi - Salmon & Avocado, Sweet Chilli Chicken or Tuna & Avocado

Bocconcini, Cherry Tomato & Olive Tartlett

### HOT CANAPES

Peking Duck Wellington

Beef Wellingtons

Yum Cha Selection (3)

Salt & Pepper Calamari

Barramundi Spring Rolls w Lime & Wasabi Aioli

Pork & Fennel Sausage Rolls

Spiced Lamb Pie

Mushroom Arancini

Gourmet Mini Pizza

Butter Chicken Samosa

Crispy Prawn Twisters w Chilli Lime Aioli

Stuffed Jalapeno

Morrocan Stuffed Pumpkin Flower

Mac & Cheese Croquette

### FORK DISHES

Pork Belly Sliders w Asian Slaw

Beef & Cheese Sliders

Chicken Schnitzel Sliders

Battered Fish & Chips

Salt & Pepper Calamari & Chips





# BEVERAGES

## PRICES

### BASIC

// **35 PER HEAD**

**FOR 3 HOURS**

*1 hr extra @ \$11 per person*

### GOLD

// **60 PER HEAD**

**FOR 3 HOURS**

*1 hr extra @ \$22 per person*

### PLATINUM

// **120 PER HEAD**

**FOR 3 HOURS**

*1 hr extra @ \$33 per person*

## [ BASIC ]

XXXX Gold

Iron Jack

Please choose two:

Oxford Landing Marty's Block

Sparkling

Chardonnay

Pinot Grigio

Rosé

Shiraz

Shiraz Merlot

Merlot

Schweppes Softdrink, Juice, Tea & Coffee

## [ GOLD ]

XXXX Gold, Hahn Super Dry

Jansz Premium Non Vintage Cuvee Sparkling Wine

Please choose two:

Vasse Felix Chardonnay

Vasse Felix Semillion

Vasse Felix Cabernet Merlot

Schweppes Softdrink, Juice, Tea & Coffee

## [ PLATINUM ]

Hahn Super Dry 3.5

Hahn Super Dry

James Squire 150 Lashes Pale Ale

James Squire Orchard Crush Apple Cider

Pol Roger

Cloudy Bay Sauvignon Blanc (Marlborough, NZ)

Yalumba "Paradox" Shiraz (Northern Barossa, SA)

Heggies Chardonnay (Eden Valley, SA)

Basic Spirits, Schweppes Softdrink, Juice, Tea & Coffee

# HOLDING A *Baby Shower?*

**\$45PP**

MINIMUM 15 PEOPLE

## **Includes**

High tea with  
champagne on arrival  
+ tea & coffee

Professional  
invitations

Welcome sign

Table linen & decor

Polaroid frame





# Hens Party

**\$55PP**  
3 HOURS

## Includes

Professional invitations

Polaroid frame

Cocktail on arrival

Bottomless sparkling

Canapes

fiction

\$**99**  
PER PERSON



# MELBOURNE CUP

## SEAFOOD BUFFET

**5TH NOVEMBER 2019**

LIVE ENTERTAINMENT  
FASHION PARADE  
RACE DAY SWEEPS  
LUCKY DOOR PRIZES  
PHOTOWALL

RABY BAY HARBOUR, SHOP 9/152  
SHORE ST WEST, CLEVELAND Q 4163

CALL (07) 3488 2888  
[WWW.FICTIONBAR.COM.AU](http://WWW.FICTIONBAR.COM.AU)











# WHO WE RECOMMEND

To complete your event Fiction recommends the following suppliers who have a wealth of experience and expertise both with Fiction and within their respective industries.

## **Event Styling and Theming**

Beautiful Illusions  
Stephanie - 0412 179 214  
Jodie - 0416 182 276  
[www.beautifulillusions.com.au](http://www.beautifulillusions.com.au)  
[admin@beautifulillusions.com.au](mailto:admin@beautifulillusions.com.au)

Weddings by the Bay  
07 3821 2839  
[balloonsandweddingsbythebay@gmail.com](mailto:balloonsandweddingsbythebay@gmail.com)

## **Entertainment**

Royalty Music Industry  
Jo Doyle 0488 080 904  
[royalmusicindustry@gmail.com](mailto:royalmusicindustry@gmail.com)

St John Events  
Craig St John 0412 800 850  
[craig@stjohnent.com](mailto:craig@stjohnent.com)

## **Celebrant**

Vanessa Myles Butterfly Ceremonies  
0439 691 358  
[vanessa@butterflyceremonies.com.au](mailto:vanessa@butterflyceremonies.com.au)

James McLauchlan Celebrant  
0418 763 117  
[www.JMcelebrant.com.au](http://www.JMcelebrant.com.au)  
[james\\_civilcelebrant@outlook.com](mailto:james_civilcelebrant@outlook.com)

Loving Hearts Ceremonies  
0468 350 495  
[brenda.keeling@live.com](mailto:brenda.keeling@live.com)

## **Cupcakes and Cakes**

Cakes by Simone  
0417 719 565  
[cakesbysimone.com.au](http://cakesbysimone.com.au)

Petal & Peach Bespoke Cakery  
0403 533 666  
[petalandpeachbespokecakery.com](http://petalandpeachbespokecakery.com)

## **Photography**

Papillon Studio  
07 3824 4831  
[info@papillonstudio.com.au](mailto:info@papillonstudio.com.au)

Romana Saeheng Photography  
0400 759 407  
[info@romana.com.au](mailto:info@romana.com.au)  
[www.romana.com.au](http://www.romana.com.au)

Studio 4 Photography  
07 3821 5171  
[info@studio4photography.com.au](mailto:info@studio4photography.com.au)

## **Accommodation**

Pacific Resort  
07 3286 2088  
[accommodation@pacificresortcleveland.com.au](mailto:accommodation@pacificresortcleveland.com.au)

Cleveland Motor Inn  
07 3286 3911  
[info@clevelandmotorinn.com.au](mailto:info@clevelandmotorinn.com.au)

## **Bridal - Lingerie - Formal**

Sensual Couture  
07 3053 2205  
[www.sensualcouture.com.au](http://www.sensualcouture.com.au)



THIRSTY?  
ASK FOR A  
BEER!





# BOOKING AGREEMENT TERMS & CONDITIONS

The following Booking Agreement is to be signed by the client as acceptance of the outlined terms and conditions.

1. Tentative bookings will be held for a period of seven (7) days.
2. This agreement is to be signed and returned within fourteen (14) days along with the appropriate room hire cost to secure your booking which will constitute your deposit.
3. Cancellations are to be given in writing to the Fiction Functions Department (functions@fictionbar.com.au).

The following refunds will apply:

## TIME AMOUNT

- 6 months or more Full Refund
- 6 months – 8 days 1/5 Room Hire forfeited
- 7 days – 2 days Full Room Hire
- Less than 2 days Full Room Hire and 50% of other total costs

4. Your function room is hired for a period of 5 hours. Extensions to these times will need to be approved by the Functions Department prior to your event.
5. An indication of the number of guests will be required during your initial enquiry and a more accurate figure at your planning meeting with our Functions Department.  
Final numbers will be required seven (7) days prior to your booked date.
6. You are permitted to decorate in the function rooms subject to obtaining the prior consent of Fiction Management. Please do not use nails, screws, staples, tape, blue tack or any other adhesive to any wall, door, ceiling or other surface or part of the building unless approved by Fiction Management. You may be liable for any loss or damage caused.
9. Fiction will take particular care with any goods delivered to the premises prior to your event however will not accept responsibility for any loss or damage to property left on the premises prior to, during or after an event. We will endeavour to meet reasonable storage requests, however we have limited storage space available.
10. Business cheques may be used for payment on approval from management. All cheques are to be cleared by the due date of payment, therefore if paying by cheque you should allow five (5) working days for clearance.
11. There will be a cleaning charge if soiling or damages occur to carpets and/or furniture or if there is an unreasonable amount of cleaning to be done following your function.
12. Smoking is not permitted in any part of our function rooms or any other area in the venue.

13. Children are permitted in the function room under direct supervision of a legal guardian. Children may be provided with a children's package for food and beverage. Children thirteen years and older are charged at adult price. Please advise if a highchair is required.
14. Fiction reserves the right to make changes to room allocations based on anticipated final numbers. Where possible, the client will be informed of any changes.
15. Licensing Policy:

## Dress Code

A dress code applies to all guests and it is the responsibility of the client to ensure their guests comply with these regulations on the day of the function. Please consult with your functions coordinator for full details of dress regulations.

## Liquor

Fiction is a licensed premises. Fiction is committed to The Responsible Service of Alcohol and reserves the right to refuse service to underage, intoxicated or abusive guests within private functions. Fiction reserves the right to exclude or eject any guest from a function or from the premises without refund to the client. Guests may be asked to produce proof of age identification. This should be a current Australian Driver's License, Passport or Department of Transport issued 18+ card. If a person cannot produce appropriate identification they will be considered underage. Any underage drinking detected will be treated as a serious offence and management reserve the right to cease the function without refund to the client.  
All parties drinking are to remain with their drinks inside the designated liquor licensed areas and can not take drinks outside those areas.  
Under the responsible service of alcohol guidelines, all functions serving liquor must do so in conjunction with the service of food.

## Permits

Event organisers shall be liable at their own expense to obtain all permits and consents as required for the conduct of the event or any part thereof, over and above those already held by Fiction with prior approval by Fiction; and shall indemnify Fiction in respect of all losses incurred as a consequence of any failure by the client to obtain any such permit or consent. Fiction shall be at liberty to prevent any activity for which any required permit or consent is not obtained by the client, without being liable to the client for any loss occasioned by such prevention.

Client name: \_\_\_\_\_

Organisation (if applicable): \_\_\_\_\_ Date of Function: \_\_\_\_/\_\_\_\_/\_\_\_\_

Clients signature: \_\_\_\_\_

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