



WASABI





WASABI – Events 2012

2 Quamby Place Noosa Sound

PO Box 1447 Noosa Heads 4567 / 54492443 / info@wasabisb.com / www.wasabisb.com

Thank you for your enquiry regarding your forthcoming event. We are pleased to provide you with the following information. Should you have any questions please do not hesitate to contact us. We are happy to clarify any queries you may have and are flexible to your specific needs.

Wasabi Restaurant & Bar with head chef Hajime Horiguchi and award winning restaurateur Danielle Gjestland at the helm, offers Noosa River's ultimate dining experience. The entirely waterfront dining space with spectacular river views, amazing sunset vistas by day and a warm contemporary intimate dining space by night is ready to cater for your every requirement.

Exclusive Use

Wasabi offers two different styles of seating. With the western style to the front of the restaurant and the Tatami style (with sunken wells under the tables for your legs) on a mezzanine level behind means everyone can enjoy the view by day and an extra dimension is added to the room at night.

The restaurant seats approximately 60 people, with 40 in the western style and 20 in the tatami style. The bar area can be used for cocktails and canapés on arrival and as a dancing space afterwards. Alternatively, as it is located in the front corner of the restaurant the prime river views make it an ideal space for the guests of honour table.

Private Dining

The private dining room / chefs table accommodates up to 8 guests. The beautifully appointed room is surrounded by a Japanese light instillation and inspired by Sophia Conley's golden painting. The private room has a rear entrance should you wish to be discreet. For intimate dinners a special menu can be designed to suit your needs or you can order from the a la carte menu.



The Bar

The stunning river view bar area is available for private cocktail and canapé functions prior to 6.00pm dinner service. Weather permitting, the giant glass windows are opened to give the feel of an open air deck over the river. Please contact us for details regarding canapé and drinks options. With sunset views over the Noosa River, this is the ideal location to impress your friends, work colleagues or celebrate a special occasion in style.

Access

Should you wish to access the restaurant by water, the Noosa Wharf jetty is located just 50 m from the entrance, one stop from the Sheraton ferry jetty. If you are walking, it is just 1km from Hasting Street. Car parking is available in the complex, on Quamby Place and Noosa Parade.

Menu Options –

Small Groups -

A party of 8 to 20 persons constitutes a small group with a minimum spend of \$85.00 food only per person. We request you select a Kaiseki (course) menu prior to your booking. The tasting menu of seven courses or the Omakase of five or seven courses are available to view on our regular a la carte menu. Cakes and desserts for all occasions can be provided, should you wish to bring your own a fee of \$6.00 person will apply for serving, plating and garnishing.



Larger Groups - Exclusive Restaurant Use

Four Course Dining - We suggest each menu consists of four courses with the option of having the first course served as canapés on arrival or as a shared course at the table. Please note there may be some seasonal variances in produce. Prices start from \$120.00 food only.

Canapés We recommend a minimum of twelve canapés for a full cocktail reception. Prices start from \$65 per head food only for a 2+ hour event.

Degustation - Our degustation menu option of seven or more courses is available from \$160 per person. Our staff will work with you to tailor a truly memorable and unique menu for your special event.

Beverages - Our sommelier would be happy to discuss your individual requirements to help ensure your wine selection complements the individual menu created for you by Chef and his team. We are able to do beverages by consumption or as a package for the duration of the event.

Dessert / Cakeage - If a cake is provide by the event organizers a fee of \$6.00 per person will be charged for serving, plating and garnishing.



Pricing

The below minimum prices are for exclusive use of the restaurant for your event and include any room charges and GST. Please contact us for prices during peak seasons (ie school holidays, Sundays and Public Holidays)

Mon – Thu \$5,500

Fri – Sat \$11,000

Terms and Conditions

BYO

Our restaurant is fully licensed and therefore BYO is not permitted. No food or beverage is permitted into the premises unless prior permission has been obtained.

DEPOSITS

A signed booking form for confirmation and a deposit of \$2000 (for exclusive use) or 20% of the food costs (for small group bookings) is required within 14 days of making the reservation. Management reserves the right to cancel any reservations not held with a deposit by the required date. A second payment of 50% of the function food component is required two weeks prior to the event date.

FINAL PAYMENT

Payment of all outstanding amounts (including the Liquor account) is to be made on the date of your function. Deposit payments are deducted from the final account paid at the conclusion of the function. Payments can be made by Visa, MasterCard and American Express, cash or bank cheque.

Personal cheques are not accepted as final payment for the event. All prices quoted are inclusive of GST.

GUEST NUMBERS

The guaranteed number of guests' attending the function is required seven (7) working days prior to the event for catering and staffing requirements. Catering will be provided for the guaranteed number of guests. We advise you not to underestimate your numbers or we may not be able to cater for large increases. The guaranteed number of guests will be charged, even if the numbers fall below the guaranteed amount.

SERVICE CHARGE

For tables of 9 or more guests your bill will include a recommended service charge of 6% of the total food and beverage component for the final account. This service charge is at your discretion.

CANCELLATION

Any cancellations must be made in writing. Cancellations received more than 60 days prior to the function date will receive a full refund less \$150 administration fee. Cancellations received more than 30 days prior to the function will receive 50% of the deposit. Cancellations made less than 30 days prior to the function date will not be entitled to a refund of the deposit.

SPECIAL REQUESTS

For catering purposes it is a requirement that you inform us of any allergies or special food requests a minimum of three days prior to your function. If you do not and there are changes made to the menu during your function you will be charged accordingly.

INSURANCE/CLIENT RESPONSIBILITIES

Although all reasonable care will be taken, Wasabi Restaurant & Bar cannot accept any responsibility for property lost or damaged prior to, during or after the function.

The client is expected to conduct their function in a legal and responsible manner and is responsible for the conduct of its guests and invitees. The client will be financially responsible for any loss or damage that occurs to the property, the restaurant, or its staff during their function. Please note guests are required to remove their shoes when entering the tatami room and to replace them upon leaving the tatami room. The client will be financially responsible for any damage caused to the tatami mats during their event.

PRICES

The above pricing is current at time of printing. Whilst every effort is made to maintain prices, they may be subject to alteration prior to your function.

MUSIC

Wasabi has a selection of music available or if you wish you may like to provide your own personal music in MP3 format. Please be advised that there is to be no live amplified music used at Wasabi Restaurant & Bar (ie no bands or DJ's) due to normal liquor licensing restrictions. We reserve the right to lower noise levels if it results in disturbing residents or other restaurant patrons.

EQUIPMENT HIRE

Please advise our functions manager if you require any equipment to be hired for your event. As previously mentioned we do have a fully equipped stereo system and this is compatible to connect a hand held micro phone should you wish to hire one. The client is responsible for any external hiring of equipment and is to be paid for by the client. The client is responsible for delivery and collection of any such equipment. Prices quoted do not include any floral or table decorations, music or audio visual requirements. However we will gladly assist in recommending professionals who can assist you in these matters.

UNFORESEEN CIRCUMSTANCES

Due to any unforeseen circumstances or accidents, Wasabi Restaurant & Bar reserves the right to cancel any booking and refund any deposit at any time.

RESPONSIBLE SERVICE OF ALCOHOL

In accordance with the Responsible Service of Alcohol regulations, Wasabi Restaurant & Bar reserves the right to terminate a function, to discontinue service of all alcohol to any intoxicated person(s) without liability and to take responsible action in assisting any intoxicated person from the premises. Please nominate a responsible adult in your party to act as a contact person for any issues that may arise during your function.

SMOKING

Under accordance with Queensland Health and Hygiene laws smoking is not permitted within the restaurant and immediate surrounding areas. Guests will be directed to a designated smoking area. Guests will not be permitted to take alcohol beyond the licensed premises.

FINISHING TIMES

A minimum charge of \$150 per hour will apply should your function extend past midnight. Lunch functions must finish at 4.30pm unless a prior arrangement has been made. Please be aware our liquor license is valid until midnight.



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Booking Details

I agree to the above terms and conditions

Full Name: _____ Date of Event: _____

Day time Ph: _____ Fax: _____ Mob. _____

Email: _____

Guests of Honour Names: _____

Address: _____

Arrival Time: _____ Occasion: _____

Number in Party: _____ (adults/children) Price per person: _____

Total: \$ _____ 1st Deposit: \$ _____ 50%: _____

Card Holder Name: _____

Credit Card Number: _____ CSV : _____

Exp Date: _____ Type: Visa/MCard/BCard/Amex

Signature: _____

Special Requests/ Allergies etc: _____

Staff use only

Deposit _____ ☐

50% payment _____ ☐

Staff member _____