



Thank you for enquiring with us for your special day or next function at Onda Restaurant.

Overlooking stunning Terrigal beach and Terrigal lagoon, Onda is a multi-award winning fine dining restaurant presenting to you a fresh seasonal Modern European menu. With a large range of awards Onda has also been a constant inclusion in the Sydney Morning Herald Good Food Guide.

Built with the view in mind, Onda has a large and relaxing open dining room with two warm fireplaces and a fully licenced luxurious cocktail bar. Perfectly suited to seat up to 100 guests comfortably, as well as a sunny alfresco courtyard, we are able to cater to most needs for your function. For canapé events we can cater for up to 150 guests with the ability to cater for a further 30 guests under a marquee in the courtyard. Onda also offers a free guest shuttle within the local area.

Onda is available for exclusive use 7 days a week for lunch and dinner functions and can also be hired out wedding services.

Rest assured that your next event will be a complete success with our highly experienced and professional team looking after all your needs.

Executive Chef – Adam Turnbull

Second Chef – Anthony Broussard

Function Manager – Jemma Stark

Restaurant Manager – Meredith Armstrong

For external catering functions outside the restaurant our partner company Onda Exclusive & Corporate Catering is a multi-award winning catering company with the flexibility to cater to any need outside of the restaurant. Please enquire with us for more information on event catering.

For more information on our exclusive use functions or to schedule a meeting with our dedicated Function Manager Jemma Stark please contact us in the restaurant.

e: info@onda.com.au

p: 43 84 5554



\$69 Premium Canapé Package



***Your choice of four hot canapés, five cold canapés and three sweet canapés from our menu
A glass of Sparkling on arrival finished by European and Australian cheeses
with a Fresh Fruit Plate***

Hot Canapés

Fried Polenta with Basil and Bocconcini
Wild Mushroom and Rosemary Arancini
Seasonal Variety of Soup Shots
Blue Swimmer Crab Cakes with Lime Aioli
Blistered Pepper and Pancetta Frittata
Half Shell Chilean Scallops with Fig Salsa
Chicken Oyster with Watercress Salad
Chorizo and Cheddar Perogies

Cold Canapés

Hawkesbury River Pacific Oyster Shooters
Roast Tomato and Goats Cheese Tarts
Dill Crusted Bombay Gin cured Tuna
Beef Carpaccio, Rocket and Tapenade Roll
Chive and Potato Bilini with Cured Salmon
Tomato and Basil Bruschetta
Confit Duck Salad with Beetroot dressing

Sweet Canapés

Rosemary and Raisin glazed Fruit Brochettes
Lemon Curd Tarts
Raspberry Dodgy Little Jammers
Native Australian Nougat
Dark Chocolate and Coconut Rum Balls
Fine Chocolate Bon Bons- Assorted Flavours
Mini Pavlovas
Salted Caramels
Home Made Turkish Delight with Pistachios
Mini Vanilla Crème Brulée
Chocolate Dipped Citrus Profiteroles

Additional canapés available for a further \$5.00 per canapé per person

*Antipasto Platters available inclusive of cured meats, cheeses, grilled
marinated vegetables, grissini and select dips for a further \$70.00 per platter*

Live Love Indulge



\$59 Two Course Dining Package



Your selection of two dishes for two courses

Alternate drop service

Complementary bread on arrival

Entrées

Beef Carpaccio with Capers, Lemon and Extra Virgin Olive Oil
Blue Swimmer Crab and Avocado Timbale with Beetroot Relish
Salt and Pepper Calamari, fresh herbs and Green Mango Aioli
Blush Tomato Tart, Marinated Fromage Blanc with Pickled Radish
Terrine of Quail and Dried Fig with seeded mustard bread wafer
Warm salad of Confit Duck with Pistachio and Beetroot dressing
Kervella Goats Cheese with Baby Beetroot and Hazelnut dressing
Sticky Onion and Rare Roast Beef salad with Coriander dressing

Mains

Pan Fried Atlantic Salmon with warm Caponata, Citrus Oil and Salas Verde
Corn Fed Chicken Supreme with fresh Corn and Pea Risotto and Marsala Jus
Local Seafood and Smoked Chicken Paella
Tender Veal Medallions with Potato Rosti, Snow peas and Beetroot Glaze
Citrus Salt Crusted Snapper Fillet with Tempura Zucchini Flower and Tomato Vinaigrette
Crispy Pork Belly with Shellfish Mash and Port Wine Jus
Eye Fillet of Beef with Pommes Puree, Roasted Field Mushroom, Onion Jam and Red Wine Jus
Roasted Lamb Rump, Seasonal Root Vegetables with Barley Risotto
Battered Garfish Fillets with Chips, Aioli and Salad

Desserts

Steamed Lemon Pudding with Milk Chocolate Gelato and Raspberry Syrup
Chocolate Marquise with Blue Curacao Anglaise and Candied Orange Cream
Traditional Tiramisu with Strawberry and Mint Chutney
Rhubarb and Dried Fig Baked Cheesecake with Walnut Cream
Dark Chocolate Fondant with Vanilla Bean Icecream
Passionfruit Crème Brulee, Almond Biscotti and Clotted Cream

To upgrade to our Premium package which includes sparkling on arrival Giancarlo coffee, Madura silk Infused Tea bags and house made petit fours for a further \$15.00 per guest

Live Love Indulge



\$75 Three Course Dining Package



Your selection of two dishes for three courses

Alternate drop service

Complementary bread on arrival

Entrées

Beef Carpaccio with Capers, Lemon and Extra Virgin Olive Oil
Blue Swimmer Crab and Avocado Timbale with Beetroot Relish
Salt and Pepper Calamari, fresh herbs and Green Mango Aioli
Blush Tomato Tart, Marinated Fromage Blanc with Pickled Radish
Terrine of Quail and Dried Fig with seeded mustard bread wafer
Warm salad of Confit Duck with Pistachio and Beetroot dressing
Kervella Goats Cheese with Baby Beetroot and Hazelnut dressing
Sticky Onion and Rare Roast Beef salad with Coriander dressing

Mains

Pan Fried Atlantic Salmon with warm Caponata, Citrus Oil and Salas Verde
Corn Fed Chicken Supreme with fresh Corn and Pea Risotto and Marsala Jus
Local Seafood and Smoked Chicken Paella
Tender Veal Medallions with Potato Rosti, Snow peas and Beetroot Glaze
Citrus Salt Crusted Snapper Fillet with Tempura Zucchini Flower and Tomato Vinaigrette
Crispy Pork Belly with Shellfish Mash and Port Wine Jus
Eye Fillet of Beef with Pommes Puree, Roasted Field Mushroom, Onion Jam and Red Wine Jus
Roasted Lamb Rump, Seasonal Root Vegetables with Barley Risotto
Battered Garfish Fillets with Chips, Aioli and Salad

Desserts

Steamed Lemon Pudding with Milk Chocolate Gelato and Raspberry Syrup
Chocolate Marquise with Blue Curacao Anglaise and Candied Orange Cream
Traditional Tiramisu with Strawberry and Mint Chutney
Rhubarb and Dried Fig Baked Cheesecake with Walnut Cream
Dark Chocolate Fondant with Vanilla Bean Ice-cream
Passionfruit Crème Brulée, Almond Biscotti and Clotted Cream

To upgrade to our Premium package which includes sparkling on arrival Giancarlo coffee, Madura silk Infused Tea bags and house made petit fours for a further \$15.00 per guest

Live Love Indulge



\$110 Chefs Degustation



***A one of a kind 8 course degustation menu tailored for your special event.
Sit down and develop your very own menu with our Executive Chef Adam Turnbull***

*First Course
Amuse Bouche*

*Second Course
Vegetarian*

*Third Course
Entrée*

*Fourth Course
Main*

*Fifth Course
Palate Cleanser*

*Sixth Course
Cheese Selection*

*Seventh Course
Pre-Dessert*

*Eighth Course
Dessert*

***Please enquire with our Function Manager Jemma Stark for further information on
planning a degustation menu for your event***

Chefs Degustation menu only available for exclusive use functions

Live Love Indulge



Additional Extras



\$7 Side Dishes

To complement your main meals

*Creamy Mashed Potato
Tossed Green Salad
Steamed Broccoli with Sea Salt
Vine Ripened Tomato with Fennel
Rocket, Pear and Parmesan Salad
Fried Kipfler Chips*

\$25 Children's Menu

Children under the age of 12

*Roast Beef with Creamy Mashed Potato
Battered Fish and Chips
Pan Fried Chicken with Steamed Vegetables
Spaghetti Bolognese*

Beverage Packages

Run for 4 hours and can be extended at \$10 per guest per hour

STANDARD PACKAGE

\$45 per guest

*Juice, Soft Drink and Mineral water
Local beers
House Wines*

DELUXE PACKAGE

\$50 per guest

*Juice, Soft Drink and Mineral Water
Local and Premium Beer
3 white wine selections – up to \$45 in value on current wine list
2 red wine selections – up to \$45 in value on current wine list*

EXECUTIVE PACKAGE

\$55 per guest

*Juice, Soft Drink and Mineral Water
Local, Premium and Imported Beer
3 white wine selections – up to \$45 in value on current wine list
2 red wine selections – up to \$45 in value on current wine list
House Spirits – Vodka, Gin, Scotch, Bourbon, Tequila and Rum*

Live Love Indulge

Terms and Conditions



INTRODUCTION

Onda offers a courtesy shuttle pick up and drop off service within our local areas of Wamberal, Terrigal, Avoca and North Avoca, please note this service is by booking only. Our shuttle can hold up to 11 passengers. Times for pick up must be strictly adhered to as there may be several pick up shuttles scheduled for the service period.

The restaurant has a comfortable seating capacity for up to 100 guests, or 80 guests allowing room for a dance floor. Onda can cater for up to 150 guests for a canapé style, standing function. You may also consider the use of our covered balcony or open courtyard for your civil wedding service, naming ceremony or product launch. In the case of bad weather, we can recommend hire companies for the hire of a marquee, this will be at your cost.

Lunchtime exclusive use functions may commence from 11.30am, with food service to be no later than 12.30pm. Due to the restaurant's evening commitments, we request that farewells take place from 4.00pm, for departure by 4.30pm, at the latest. Dinner exclusive use functions may commence from 6.00pm, for a five hour duration. Should you wish to extend your dinner function, an overtime charge, of \$150.00 per half hour, will apply. Our liquor license prevents us from trading beyond 12am. On specified dates, ie NYE our liquor license may be extended with council and management approval.

For exclusive functions held on a weekday, being for Lunch or Dinner, the minimum spend requirement is \$5000.00. Weekend Lunch functions hold also hold a \$5000.00 minimum spend. Friday and Sunday dinner functions are \$6000.00 minimum spend and on Saturday evenings, a minimum spend requirement of \$9000.00 (for food and beverage) will apply.

Please note, our minimum spend requirements may be flexible, at the discretion of Management, for functions held during off-peak times.

Onda offers the choice of Set Beverage Packages or beverages can be billed on a consumption basis. You may choose to have a *limited bar* – beer, wine, soft drinks, juices and mineral water, or an *open bar* – to include house spirits. The majority of functions choose a limited bar, with the option for guests to purchase spirits at their own expense.

We are fortunate to enjoy a close association with a number of professional service providers, such as photographers, celebrants, DJ's, bands, graphic artists and florists. For your convenience, we have included contact details for our 'recommended suppliers'.

Please ensure that you carefully read the 'term and conditions' accompanying this page and do not hesitate to ask one of our staff for any further information.

We look forward to welcoming you to Onda in the near future. In the meantime, good luck with your plans!

Kind Regards,

Jemma Stark – Functions Manager

Live Love Indulge

Terms and Conditions:

*Prices quoted are inclusive of GST.

*Please note that our quoted prices are based on current costs and may be subject to change. Our pricing is reviewed annually, in July. Notice of any scheduled changes will be given in writing, and will subsequently come into effect from 01 January.

*Functions held on weekends incur an additional \$2.20 per person surcharge for Saturdays and \$3.30 per person for Sundays.

*Functions held on gazetted Public Holidays, will incur an additional \$6.50 per person surcharge.

*We are able to cater for children's meals, supplier meals and special dietary requirements, by pre-arrangement.

*Children must be supervised by a responsible adult at all times.

*We would appreciate your assistance in ensuring that your guests do not arrive before the scheduled function times and leave by the scheduled end of your function. Please be aware as we are in a residential area, we appreciate your guests leaving in a orderly and quiet manner. Please consider nominating an usher / MC to assist with this request.

*There are several local venues, including beaches and reserves that are popular for civil ceremonies.

*In the case of bad weather affecting your plans for an outdoor ceremony, by pre-arrangement and confirmation at the time of booking, we may be able to accommodate the relocation of your ceremony.

*Whilst we are happy to provide finishing touches to your tables (ie. placing of your guest name cards, bonbonnières, floral arrangements and/or candles), these decorations should be supplied 'table ready' for placement by Onda staff. Any additional preparation requirements may incur a service charge (POA).

*Whilst our staff will take all care, no responsibility will be taken for damage or loss of goods, equipment or merchandise left on the premises prior to, during and after the function.

*Should the restaurant premises be left in an unacceptable state, at the discretion of Management, a cleaning fee will be charged (minimum charge \$50.00).

*For fire safety reasons, candle decorations must be set in breeze-resistant holders. We have glass tea light candle holders that we can offer for your convenience.

*The following items are not permitted in the restaurant areas: sparklers, bubbles, rice, petals and other confetti-style scatters (eg, stars, hearts etc).

*We suggest that you inform your guests that there is limited parking in the side street (Ena Street), and limited underground garage parking.

Responsible Service of Alcohol (RSA):

In order to comply with the NSW Office of Liquor, Gaming and Racing Laws, we are required to practise 'Responsible Service of Alcohol' - (RSA). Accordingly, your understanding and support is vital to our upholding the following policies:

*We reserve the right to refuse service of alcohol to any person who appears to be intoxicated.

*Service of alcohol to minors (under 18 years of age) is prohibited.

*We reserve the right to refuse service of alcohol to any person presumed to be supplying liquor to a minor.

*Guests who are under 18 years of age must be highlighted on your guest list. *Guests aged between 18 and 25, should carry appropriate proof of age identification as they may be asked to provide evidence for alcohol service.

*Onda restaurant does not hold a take away license therefore we do not allow guests to purchase drinks to take home nor do we allow the removal of any alcohol from the premises.

*Onda restaurant is fully licensed and therefore does not allow BYO, unless previously arranged with management. There are strict limits applied to BYO and a corkage fee of \$15.00 per bottle. Management has the right to refuse BYO at any given time.

*In the event that a guest receives a bottle of wine or spirits as a gift, we request that it is not consumed on the premises and management retain the right to take the bottle from the guest for its safe keeping and return upon departing the premises.

Deposits/Prepayments:

*Deposits and prepayments are payable by cash, cheque, or EFT into our company bank account.

*To confirm your function reservation, a 25% deposit is due within 14 days of placing a tentative booking.

*Full prepayment of your estimated food and beverage account is due 7 days prior to your function. At the conclusion of your function, we will provide a detailed billing dissection for your perusal.

*As prepayments are based on estimated costs, your final account may show some variance. Should your actual expenditure for the occasion be less than the total of prepayments made, a refund cheque / EFT will be forwarded to your nominated payee. Likewise, should your actual expenditure exceed the total of prepayments made, we would appreciate your earliest attention to

settling these charges.

Cancellations: ► For function bookings confirmed by deposit

*Whilst we appreciate that, due to unforeseen circumstances, it may be necessary to postpone/cancel your function, the following conditions will apply:

- All cancellations must be received in writing. • In the event that your function is cancelled more than six (6) months prior to the date a full refund will be given.
- If your function is cancelled between six (6) and three (3) months prior to the date of function, we hold the right to retain 50% of the amount of deposit.
- If your function is cancelled within three (3) months of the function date, we regret that the total deposit, and any subsequent prepayments made, will be retained.
- Onda Restaurant reserves the right to cancel any function should due deposits/prepayments remain unpaid by the required dates, unless deferred by us. In this instance, any prior payments held in trust by us, will be deemed non-refundable.
- Onda Restaurant reserves the right to cancel any function if the restaurant, or any part of it, is closed due to circumstances beyond the restaurant's control.
- Onda Restaurant reserves the right to cancel any function that may affect the reputation of the restaurant.
- In the instance that you postpone your function, and you subsequently cancel the amended date at any time thereafter, your total deposit, being 25%, will be retained.