

FUNCTIONS CONFERENCES



...always special

Weis Restaurant and "Functions at Weis" Venue
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Dear Colleague,

When you are planning your company's next board meeting, training session, strategy session or team building exercises, think of **WEIS Restaurant and Functions!**

WEIS Restaurant and Functions has so much to offer to help make your business meeting or training session inspirational and successful. The Restaurant combines 1920's architecture, enchanting gardens, beautifully designed landscaping with interiors of rich warm and inviting tones, historical rooms surrounded by wood burning fireplaces which have all grown to create this well established Restaurant now with over 40 years experience! We have rooms in the restaurant well suited for private functions.

WEIS' Famous Seafood Smorgasbord, with **award winning cuisine**, handmade desserts, freshly baked bread made daily, exquisite wine list and a high standard reputation for top quality service ensures that WEIS Restaurant is one of Toowoomba's best and most captivating venues.

We now offer our **New Onsite Functions Venue "Functions at WEIS"**. This is a wonderfully private, self-contained Alfresco Dining area which is surrounded by an inspiring landscape with lush gardens on three sides. During the spring and warmer seasons, this opens up to the picturesque gardens! In the colder months, it is fully enclosed and heated still with views to the outdoors. Our **"Functions at Weis"** venue comfortably seats up to 100 people. A marquee can be easily added to extend from the **"Functions at WEIS"** venue to cater for those larger functions of up to 150 people. This would allow for that evening dinner/dance, with room for a band and a dance floor!

The **"Functions at Weis"** venue has its own fully licensed kitchen with an area large enough to hold its own seafood smorgasbord containing the same wonderful cuisine as in the Restaurant next door. This venue also provides for a full A La Carte menu, contains a full service bar and maintains handicap accessible restrooms. Here at the **"Functions at WEIS"** venue, your meeting or function will be completely private, therefore, you will not need to be concerned with other patrons dining at the Restaurant. There are unlimited possibilities here and we would be happy to work with you to formulate the perfect environment for your next corporate function or business meeting whether it needs to be big or small.

Come to **WEIS Restaurant and Functions** if you are looking for a creative and inspiring atmosphere for your business colleagues with great food and service whether it's for 20 people or 150 people.

Are you in need of an even larger venue for your next Industry Conference, Exhibition, Trade Show, Product Launch, School Formal or Awards Night? **WEIS can now Accommodate and Cater for up to 500 people at local off site Venues.** Please call for more details.

Bring your business and continue to grow with us at **WEIS Restaurant and Functions.**





Seating Layout & Room Hire

Weis' Restaurant when fully booked has the capacity to seat up to 160 guests for lunch or dinner. The Restaurant has various rooms that can be utilized for smaller private functions from 20 to 50 people. Our New "Functions at Weis" Venue has the capacity to seat up to 100 guests and the ability to seat more with an added Marquee attached to the venue. Adding a Marquee provides an ability to be more creative with a larger space to include things such as a live band with a large dance floor. For a limited time, Weis' Restaurant and Functions is offering a 50% Discount for any Marquee rental used here on the premises for your booked function. The marquee rental fee (normally \$1750, seats up to 100 people) right now is only \$875. This is a limited time offer. Décor such as Silk lining, Chandeliers etc. are also available at an additional cost. Various Marquee sizes are available upon request.

Room Hire Fee: _____

Up to 40 people \$200
 @ Weis Restaurant

50-100 people \$395-\$595
 @ "Functions at Weis" Venue

Room Hire Includes: _____

Pads and Pens,
 Iced Water and Mints,
 Projector and Screen,
 Lectern and Microphone,
 Whiteboard, Markers, Eraser

Weis Restaurant					
Setup	Theatre	Classroom	U shape	Dining	Cocktail
Allora Room	20	14	13	25 (T)	-
Dalby Room	60	30	30	50 (R)	80
Functions at Weis Venue					
Function Venue	100	60	40	80 (R) 100 (T)	130
Function Venue w/Marquee	Call For	Details	Larger	Sittings w/Marquee	Possible
Off Site Catering	Call For	Details		420 (R) 500 (T)	600

*(R) =Round Tables, (T) =Trestle Tables





Package OPTIONS & MENU'S

A Minimum of 20 People is Required for This Package

*Menus are Subject to Change, Based upon Chefs Creative Culinary Recipes,
Seasons, Themes and Fresh Product Availability*

All Options Include:

Freshly Brewed Coffee, Traditional and Speciality Teas at No Addt'l Charge
When Functions are Booked Including Room Hire Fee

WEIS' Famous Smorgasbord Options

Full Seafood Smorgasbord

See Weis Famous Smorgasbord Menu Page

<i>Tue.-Fri.</i>	Lunch	\$44.95 per person
<i>Sun.-Thurs.</i>	Dinner	\$59.95 per person
<i>Sat.-Sun.</i>	Lunch	\$49.95 per person
<i>Fri.-Sat.</i>	Dinner	\$69.95 per person

Classic Buffet Smorgasbord (No Seafood)

See Weis Famous Smorgasbord Menu Page
Only Available 4 Days a Week At WEIS Restaurant
Monday is Closed for Lunch

<i>Tues.-Fri.</i>	Lunch	\$29.95 per person
<i>Mon.-Thurs.</i>	Dinner	\$38.95 per person

"Classic Buffet Smorgasbord" \$38.95 is Available Fri.-Sun. for Functions Booked only at the
"Functions at WEIS" Venue.





Morning & Afternoon Tea Options

Breakfast-Served Buffet Style

\$19.90 per person

Includes:

Scrambled or Poached Eggs, Bacon or Sausage, Hash browns, Herbed Roasted Tomatoes and Buttered Mushrooms, Chef's Choice of Baked Croissants and Danishes or Toasting Waffles with Condiments of: Chantilly Cream, Maple Syrup, & Butter or Scoop of Vanilla Ice Cream.

Morning & Afternoon Tea Platter

Pick One Option *Below*

\$8.90 per person

Pick Two Options *Below*

\$12.90 per person

Scones with Wild Berry Compote and Whipped Cream
 Thick Fruit Loaf with Butter and Jam
 Chocolate Brownies with Whipped Cream
 Mixed Danishes
 Assorted Sweet Mini Muffins, 2 each
 Chef's Selection of Slices, 2 each
 Chef's Selection of Cheese Cakes, 2 each
 Chef's Selection of Mini Quiches
 Chive and Parmesan Savoury Scones with Cream Cheese
 Chef's Selection of Gourmet Open Sandwiches

Dessert Buffet

\$12.90 per person

Several Handcrafted Delicious Desserts from our Famous Dessert Buffet





Canapé Options

Pre Dinner Canapés

\$16.90 per person

Choose 3 Options from *Canapés Menu*

(Includes 30 pieces Per Option-Will Feed Around 18-20 people)

Chef's Choice of Savoury Canapés

\$21.90 per person

(7 Pieces Per Person)

Cocktail Canapés

\$39.90 per person

Includes:

Ten (10) Chef's Choice Hand Made Savoury Canapés

Two (2) Chef's Choice Hand Made Dessert Canapés

Mingle Platter

\$75.00 per platter

(Will feed around 18-20 people)

Includes:

Thai Fish Cakes, Curry Puffs, Steamed Dim Sims, Spring Rolls,
Cheese Balls and Condiments





Lunch Options

Classic Sandwiches- Chefs Selection

\$14.90 per person

Includes:

6 Points Per Person-Served on Platters
On WEIS' Freshly Baked Bread-Made Daily

Gourmet Sandwiches with Mixed Fillings

\$16.90 per person

On WEIS' Freshly Baked Bread-Made Daily

Choose Two Options *Below*-Served on Platters:

Chicken with Soft Brie & Sundried Tomato Pesto
Turkey with Apricot Almond Cheese & Avocado
Roast Beef with Soft Brie & Caramelised Onion
Chicken with Camembert Cheese & Tomato Relish
Camembert Cheese with Avocado, Sundried Tomato
Red Onion & Balsamic Glaze

Hot Dishes*

Choose Two Options *Below*-Served Alternate Drop

Chefs Choice Assorted Quiches	\$16.90 per person
Beef Lasagne	\$16.90 per person
Chicken Kebabs	\$16.90 per person
Crumbed Fish	\$16.90 per person

**All Hot Dishes Include: Chips and Green Salad*





A La Carte Options

Served Alternate Drop

A La Carte –Breakfast

\$21.90 per person

Choose Two Options *Below*:

Omelette with Ham and Cheese
with Weis' Freshly Baked Toasted Bread

Omelette with Mushrooms, Spanish Onion, and Roasted Tomato
with Weis' Freshly Baked Toasted Bread

Eggs Scrambled or Poached with Bacon, Roasted Tomato and Sautéed
Mushrooms with Weis' Freshly Baked Toasted Bread

Eggs Benedict with Poached Eggs, Hollandaise Sauce and your choice of Ham
or Smoked Salmon with Weis' Freshly Baked Toasted Bread

A La Carte –Lunch and Dinner

Choose Two Options from *A La Carte Menu*

Entrée & Main Course \$42.90 per person

Main Course & Dessert \$42.90 per person

Entrée & Main & Dessert \$52.90 per person



A La Carte Menu

Served Alternate Drop

Entrées

Choose Two Options *Below*:

Cold

- Chicken Liver Pate with Toasted Sourdough
- Smoked Bacon and Egg Tart
- Char Grilled Vegetable Stack with Pesto (gf/v)
- Pork and Prawn Spring Rolls with a Thai Dipping Sauce
- Traditional Thai Beef Salad with Cashew Nuts (gf)

Hot

- Roasted Cumin Pumpkin Soup (gf)
- Spring Onion & Feta Tart with Tomato Coulis (v)
- Spinach and Ricotta Ravioli with a Smoked Red Pepper Sauce (v)
- Twice Cooked Pork Belly with Mediterranean Vegetable Cous Cous
- Cajun Chicken with Coconut Rice (gf)
- Spicy Lamb Skewers with a Warm Sweet Potato Salad (gf)

Seafood

- Oysters with Rice Wine and Ginger Drizzle (gf)
- Fresh Crab Salad with Crispy Wonton Sheets
- Tempura Flathead with Micro Herbs and Lime Cream
- Panko Crumbed Prawns with Micro Herbs and Tartare Sauce

(v) Vegetarian (gf) Gluten Free



A La Carte Menu-(cont.)

Served Alternate Drop

Mains

Choose Two Options *Below*:

Meat

Char Grilled Chicken Breast with Bocconcini and Rocket Salad (gf)

Roasted Pork Loin with Peppered Vegetables (gf)

King Rib Pork with Roasted Apple and Buttered Rice

Slow Roasted Rib Fillet with Thyme and Roasted Parsnip (gf)

Beef Eye Fillet with Garlic Mash and Wilted Greens (gf)

Roasted Lamb Rump with Asian Greens and Rosemary Jus (gf)

Twice Cooked Duck with Orange Sauce and Baby Spinach

Veal Fillet with Goat's Cheese and Basil Served with Mediterranean Vegetables

Vegetarian

Char Grilled Eggplant with Roasted Peppers
and Grilled Haloumi Cheese (v) (gf)

Baby Gnocchi, Asparagus and English Spinach in a Roasted Pepper and
Mushroom Sauce Infused with Garlic and Sweet Basil (v)

Seafood

Seared Crispy Skin Salmon with Béarnaise and Gingered Spinach (gf)

Tempura Snapper with a Lemon Lime Mayo and Asian Salad

Lobster Thermidor Served Traditionally

Grilled Barramundi Fillet with Ginger, Lemon Grass
and Micro Salad (gf)

(v) Vegetarian (gf) Gluten Free





A La Carte Menu-(Cont.)

Served Alternate Drop

Desserts

Choose Two Options *Below*:

Chocolate and Raspberry Mousse in a Chocolate Basket (gf)

Individual Pavlovas with Seasonal Fruit Salad (gf)

Brandy Snap Baskets with Minted Melon and Chantilly Cream (gf)

Apple and Rhubarb Crumble with Anglaise Crème

Lemon Curd Tarts with Double Cream

Bitter Chocolate and Macadamia Pies

Chocolate Fudge Brownie with Berry Coulis

Farmhouse Sticky Date Pudding with Butterscotch Cream

A Selection of Australian Gourmet Cheeses with Dried Grapes, Figs and Apricots together with Quince Paste and Crackers.

(v) Vegetarian (gf) Gluten Free





Weis' Famous Smorgasbord Menu

The Smorgasbord Menu Changes Regularly Based On Chefs Creative Culinary Recipes, Seasons, Themes and Fresh Product Availability

Soups

2 Choices Daily

Pumpkin Soup (v) (gf)
Seafood Chowder

Salads

Various Cold Cut Meats	Gourmet Cheeses & Fresh Fruit
Waldorf Salad	German Potato Salad
Classic Coleslaw	Pesto Pasta Salad (v)
Greek Salad (v) (gf)	Baby Beetroot & Orange Salad (v) (gf)
Russian Potato Salad	Pumpkin, Feta & Baby Spinach Salad (v) (gf)

Weis' Freshly Baked Bread-Made Daily

Fresh Seafood

Subject to Change Based on Availability and Freshness

Red Claw (gf)	Balmain Bugs (gf) (fri. & sat.)
Natural Oysters (gf)	Bloody Mary Oyster Shots (fri. & sat.)
Medium Tiger Prawns (gf)	West Australian Spanner Crab (gf)
Mussels	Sweet Chilli Mussels
Weis' Crab Salad	Char Grilled Octopus Salad (gf)
Pepper Mackerel (gf)	

Includes: Tartare Sauce, Weis' Seafood Sauce, Sweet Chilli Sauce and Lemon Wedges

(v) Vegetarian (gf) Gluten Free





Weis' Famous Smorgasbord Menu-(cont.)

Hot Dishes

Served with Herbed Potatoes, Roasted Vegetables and Steamed Fresh Greens.

Honey Glazed Ham (gf)
 Roast Turkey (gf) (fri.-sat.)
 Roast Beef (gf) (sun.-thurs.)
 Vegetable Panache (v) (gf)
 Roasted Pumpkin and Sweet Potato (v) (gf)
 Herb Roasted Potato (v) (gf)
 Creamy Mash Potato (v) (gf)
 Macadamia Crusted Barra
 Chicken Mushroom in White Wine
 Crumbed Hoki
 Salt-n-Pepper Calamari and Chips
 Guinness Braised Steak and Onion

Desserts

Vanilla Slice	Coconut Slice
Trifle	Mince Pies
Chocolate Brownies	Caramel Tarts
Baby Meringue (gf)	Lemon Meringue (gf)
Apricot Balls	Plum Pudding
Cream Rice	Chantilly Cream (gf)
Brandy Baked Custard	Orange Cinnamon Tartlets
Fresh Fruit Platter (gf)	Pavlova Roulade with Wild Berry Compote
Chocolate Fountain Fondue (gf) for Marshmallows and Fresh Fruit	
Ice Cream: Vanilla, Chocolate and Strawberry	

(v) Vegetarian (gf) Gluten Free



Canapés Menu

For Pre Dinner Canapés Option Choose Three Options *Below*:
(Includes: 30 pieces per choice)

Cold

Tomato and Basil Bruchetta (v)
Crudities with Assorted Dips and Gourmet Breads
Camembert and Sage Pikelets (v)
Oyster Shots-Bloody Mary Style
Assorted Savoury Mini Muffins
Smoked Turkey & Cranberry Tart
Smoked Salmon with Dill and Cheese Toasts

Hot

Coconut Prawn Tails (gf)
Handmade Pork Wontons
Satay Chicken Skewers (gf)
Moroccan Lamb Pies
Lemon Thyme Meat Balls
Assorted Quiches
Mushroom and Parmesan Risotto Balls (v) (gf)
Mini Waygu Beef Burgers
Crispy Pork and Prawn Spring Rolls
Prawn Toasts

Seafood

Fresh Sydney Rock Oysters with Tahitian Lime (gf)
Grilled Sydney Rock Oysters Smoked Salmon and Champagne Sabyon
Ginger Seared Scallops in Own Shell with Hollandaise Sauce
Fresh Crab Blinis with Chilli Jam
Fresh Ocean King Prawns with a Lime Aioli (gf)

Mingle Platter (will feed 18-20 people)

Includes:

Thai Fish Cakes, Curry Puffs, Steamed Dim Sims, Spring Rolls,
Cheese Balls and Condiments

(v) Vegetarian (gf) Gluten Free





Beverage Package Options

Weis Restaurant offers a variety of beverage options for your important function. You may choose to have a cash bar, a bar tab on consumption basis or an hourly beverage package.

House Package

Includes:

Local Australian Beers like Hahn Premium Light, XXXX Gold, XXXX Bitter, Pure Blonde Naked and Hahn Super Dry. House Wine is Evans & Tate Sauvignon Blanc, Evans & Tate Chardonnay, and Evans & Tate Cabernet Merlot. Soft drinks and Juices are Included.

Served for 3hrs	\$28.50 per person
Served for 4hrs	\$34.50 per person
Served for 5hrs	\$41.50 per person

Exclusive Package

Includes:

Local Beers as listed above, together with Toohey's Extra Dry, Crown Lager and Corona. Wine is Tyrrell's Lost Block Unwooded Chardonnay, Tyrrell's Lost Block Merlot and Tyrrell's Lost Block Cabernet Sauvignon. Soft Drinks and Juices are Included.

Served for 3hrs	\$36.50 per person
Served for 4hrs	\$40.50 per person
Served for 5hrs	\$47.50 per person

All staff is required to follow Responsible Service of Alcohol, the Liquor Act 1992.





Décor Packages at Weis

WEIS Restaurant and Functions can provide everything from simple white linen table clothes and chair covers, to elaborately designed and decorated rooms and lawn for your Function. Allow our personal and creative, friendly and dedicated Functions Manager to help you put a decorating package together with your business in mind.

Anything is possible!

Décor Package

Simple Package

20-50 People	\$360
51-100 People	\$360-\$670.

Includes:

White Linen Chair Covers with Coloured Sash
 Skirted Cake Table
 Skirted Head Bridal Party Table
 Table Setting: Weis Napkins, Cutlery, Plates, Glasses etc.
 All Fitted and Set for You.

Additions to Simple Package

White or Coloured Linen Napkins Folded	\$1.50 per person
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Anything and Everything can be added to make the Décor for your Function
 Extra Special!

Our Functions Manager would be Happy to Design, Create, Organize, Arrange
 and Price Out The Perfect Décor Package Made Just For You.

Call Now!
 @ Rate of \$35Hr.



Christmas Party Buffet Functions

Function Venue Only

Full Seafood Buffet \$59.95 per person

Christmas Buffet Menu \$59.95 per person

Classic Buffet 39.95 per person
(Excludes Seafood)
\$8.50 per person extra for inclusion of prawns

Benefits Include:

- No room Hire Applicable
- Your own space in the garden marquee
- Fully functional Bar
- Same menu as served in the Restaurant in the House



Weis' History

The Alameda Homestead that is now known as “Weis Restaurant” was originally the home of a prominent Toowoomba family, the Harrison’s. The house was completed in 1925 and was romantically named “Alameda” after the suburb in San Francisco where Mark Harrison and his bride Dorothy Renwick were wed. Mr & Mrs Harrison raised a family of three sons and a daughter in “Alameda” and the home remained in the family until July 1968. At that time Jean and Bob Weis, who previously conducted Picnic Point Kiosk, purchased “Alameda”. A busy month later on the 26th August 1968, “Weis Top of the Range Restaurant” welcomed its first diners. Today Weis Restaurant is successfully owned and operated by the Pohlman family and is as much of a landmark in Toowoomba as “Alameda” was in 1925.



WEIS' Functions

Terms & Conditions Agreement

1. Tentative Bookings

A tentative booking will be held for a period of 7 days only.

2. Confirmation

The booking is considered confirmed only when: a deposit of 20% of the estimated total cost is paid. A signed agreement of the event order must also be produced to the Function Manager. The amount of the deposit is credited to your account. Weis do not accept personal cheques and payment can be made either by cash or credit card.

3. A Guaranteed Final Number

A guaranteed final number of guests attending the function are required at least 5 working days prior to your function date. This is the minimum number of guests for which you will be charged, whether or not they attend the function.

4. Cancellation of Function

Where notification is provided in writing 4 weeks or more prior to the date of the function, a full refund of the deposit will be made. Cancellations or postponements made less than 4 weeks out will forfeit all rights to any refund.

5. Loss or Damage

Any loss or damage of property, flooring (ie; carpet), fixtures or fittings caused by the client, guests, agent or contractors before, during or after your function will be the financial responsibility of the person signing this agreement to whom an appropriate charge will apply. Management accepts no responsibility for the loss, theft, or damage to, organiser's or their guest's property while within the premises, prior to, during or after the function. We recommend that organisers take out their own insurance.

6. Food and Beverage

Neither the organiser nor their guests are allowed to bring any food or beverage (ie; alcohol or wedding cake) on to the premises unless otherwise approved by Weis' Management. Weis Restaurant and the "Functions at Weis" Venue support patron care. It is illegal to serve alcohol to 1) Intoxicated Patrons, 2) Disorderly Patrons & 3) Patrons under the age of 18yrs. Management reserves the right to remove any guests from the premises should they consider that they are behaving in an unreasonable manner. Any person unable to provide proper ID and proof of age Will Not Be Served Alcohol-No Exceptions!

7. Menu and Price Variation

Some items on the menu are seasonal and hence are subject to change. Whilst every possible effort is taken to maintain our prices, these prices are subject to change at the Management's discretion up to 1 month prior to the date of the function. A 15% surcharge will apply to the total account of any function conducted on a gazetted Public Holiday. All prices quoted in this package are inclusive of GST.





WEIS' Functions Terms & Conditions Agreement-(cont.)

8. Accounts

Our policy requires full payment of all quoted function charges by the day prior to the function. Should your function have a bar tab on consumption, that component is to be paid in full on the night of the function prior to vacating the premises.

9. Entertainment

Management reserves the right to control the quality, style and volume of any entertainment booked as it might affect the experience of other patrons within the premises. All entertainment booked onto Weis' premises must have their own insurance.

10. Exhibitions and Displays

To maintain the condition of our rooms, NO items are to be placed the walls or windows by any means. Any damage resulting from this will be charged to the organiser accordingly.

11. Deliveries

Any deliveries of the organiser's equipment to any of Weis' premises must be made on the day of the function unless otherwise arranged. Pack down and removal of your equipment must be made at the end of your function, or a labour charge may apply.

12. Agreement

Weis' Management will take all reasonable steps to ensure that the conditions of this agreement are observed, however we will not be held responsible if we are unable to carry out the terms of this agreement due to circumstances beyond our control, such as Industrial Action, Government Intervention or the like.

A signed copy of this agreement is required on confirmation of the booking as you have carefully read and agree to abide by the terms and conditions above.

Name of Person Responsible for Booking This Function:

Date of Function:

Signature:

Date:

Signed By:

Date:

On Behalf of Weis Restaurant

