

PILU
at Akuna Bay





PILU AT AKUNA BAY BRINGS ELEGANCE AND STYLE TO RELAXED COASTAL WEDDINGS

Set on the waterfront at the marina, Pilu at Akuna Bay is nestled deep in the heart of Ku-ring-gai Chase National Park, only 40 minutes from the Sydney CBD. Akuna Bay is an idyllic setting for couples looking for a private, iconically Australian backdrop. Simply a gorgeous, tranquil wedding reception and location.

Drive 5 minutes from the Mona Vale Road turnoff, and you will immediately feel outside the city and suburbs. Drive for another 10 minutes along Liberator General San Martin Drive and you will reach our beautiful newly refurbished Pilu at Akuna Bay, right on D'Albora Marina.

With its contemporary marina setting and understated elegance, Pilu at Akuna Bay allows you to plan a casual and relaxed event, or an intimate and formal experience for up to 180 guests sit down, or 250 for a canapé style event.

The picturesque surroundings inspire the Italian cuisine from renowned chef, Giovanni Pilu of Pilu at Freshwater. Our delightful venue boasts almost 360 degree views of the Ku-ring-gai Chase National Park, paired with a stunning view of of d'Albora Marina from our beautiful water facing deck.

The large event space also includes a timber dance floor and small risen stage for your chosen entertainment as well as a gorgeous indoor mezzanine level for a bird's eye view of your event.



A photograph of a bride and groom on a boat deck. The groom is lifting the bride, who is holding a bouquet. They are surrounded by white yachts with blue accents. The text 'AKUNA BAY PACKAGE' is overlaid in a teal box on the left side of the image.

AKUNA BAY PACKAGE

YOUR PACKAGE INCLUDES

Exclusive use of Pilu at Akuna Bay for a five hour duration

Dedicated event coordinator to help plan and coordinate your special day

30 minute canapé service on arrival

Exquisite three course set menu or sharing feast menu, designed by Executive Chef; Giovanni Pilu.

Five hour beverage package consisting of beer, red and white wine, sparkling wine, selection of soft drinks and juices

Use of all areas including outside deck area and upstairs mezzanine

White linen tablecloths & serviettes, placement of name cards and bombonieres

Printed and personalised Pilu menus for the tables

Cake table and knife

Dance floor

House DJ

Cordless microphone and sound system with Ipod input

Barista coffee and tea service

**Minimum spends apply*



WHAT WE OFFER

OUR FOOD PHILOSOPHY IS SIMPLE – FRESH, SEASONAL PRODUCE EXPERTLY CRAFTED TO CREATE UNIQUE, DELICIOUS, ITALIAN INSPIRED DISHES.

SHARING FEAST Menu

Canapés – choice of three
Three courses of delicious share plates
Five hour beverage package

\$150 per person



SIT DOWN Menu

(maximum 120 guests)

Canapés – choice of three
Three courses set menu, alternate service
Five hour beverage package

Seated menu options include freshly baked bread, your choice of two side dishes and your own cake served as petit fours

\$145 per person



COCKTAIL Menu

3 cold canapés
3 hot canapés
2 substantial canapés
2 dessert canapés
Five hour beverage package

\$150 per person



To allow more time for your guests to mingle, why not consider a roving entrée followed by a seated main and dessert.



YOUR MENU

CANAPÉS

Please select three with at least one *cold*

Cold

Bruschetta – ripe tomatoes, olive tapenade and basil

Bruschetta – marinated zucchini, mint and ricotta

Yellow fin tuna tartare, pickled fennel & crème fraiche crostini

Angus beef tartare, Dijon mustard dressing, carasau bread and lemon balm

Prosciutto di Parma, rockmelon and aged balsamic vinegar

Herb baked ricotta, millefiori honey, witlof & almonds

Hot

Yamba King prawn dusted in semolina, chilli mayo

Salt and pepper calamari, lemon zest and garlic aioli

Arancini with fontina and tomato salsa

Frittata of spinach & caramelised onions, mascarpone & micro herbs

Mushroom, crème fraiche and thyme tartlets

Pizza ‘al taglio’ tomato, mozzarella and cacciatore salami



YOUR MENU

PRIMI

Angus beef bresaola, rocket, semi-dried cherry tomatoes and Pecorino cheese
Buffalo mozzarella, heirloom tomatoes, prosciutto and Carasau chips
Confit duck, corella pears, hazelnuts and salad greens
Carnaroli risotto with roasted pumpkin, pancetta, vincotto and rosemary
Potato gnocchi, tomato, sheep's milk ricotta, crispy eggplant and basil
Casarecce pasta, braised lamb ragu, balsamic reduction, pistachios & parmesan
Cured Petuna ocean trout, roasted beetroot, puffed amaranth, lemon aioli & radish
Fregola, prawns, grape tomatoes and preserved lemon

SECONDI

New Zealand King Salmon, marinated zucchini and toasted almonds
Kurobuta pork loin, parsnips, cavolo nero, barley, & rosemary
Organic Holmbrae chicken, sweet corn, burnt butter & roasted fennel
Lamb rump, eggplant caponata and pine nuts
Angus beef fillet, asparagus, potato puree, mustard & pepper jus
Cone Bay barramundi, garden pea ragu, crispy capers and lemon butter
Swordfish, semi-dried tomatoes, heirloom cherry tomatoes, black olives and basil
Slow roasted lamb shoulder, cous cous, almond and currant salad
(sharing menu only)

YOUR MENU

SIDES

Pan fried zucchini with mint and pecorino

Oven roasted rosemary potatoes and sea salt

Steamed greens, extra virgin olive oil, lemon and fresh parsley

Mixed leaf salad, walnuts, Parmigiano Reggiano and aged Balsamico di Modena

DOLCI

Classic tiramisu

Lemon tart with mascarpone and raspberry sauce

Vanilla bean panna cotta, strawberries and balsamic vinegar caramel

72% dark Domori chocolate tart, oat crumble and passionfruit anglaise

Ricotta torta, candied fruit, pistachios and Marsala zabaglione

Coconut mousse, mango, roasted almond and lemon balm

Cannonau poached pear, sweetened goat's curd, amaretti biscuit crumble



BEVERAGE PACKAGES

**‘WINE MAKES EVERY MEAL AN
OCCASION, EVERY TABLE MORE
ELEGANT, EVERY DAY MORE CIVILISED’
– ANONYMOUS**

Choose from one of the following packages that have been tailored with both local and international selections to perfectly accompany your meal.

Akuna Bay Package

NV Fork & Spoon, Pinot Chardonnay, SA
Taylors Promised Land Semillion Sauvignon Blanc, SA
Taylors Promised Land Cabernet Sauvignon, SA
Ichnusa Lager, Sardinia
Coopers light, SA
Soft drink (Coca-Cola and lemonade)
Mineral water (Add \$5 per guest)

Pilu Package (Add \$15 per guest)

Peach Bellini
NV Fork & Spoon, Pinot Chardonnay, SA

White wine choice of:
Pala ‘Silenzi’ Vermentino, Sardinia
Redbank ‘The Long Paddock’ Pinot Grigio, King Valley VIC

Red wine choice of:
Pala ‘Silenzi’ Carignano Monica, Sardinia
Rymill ‘The Yearling’ Cabernet Sauvignon

Ichnussa, Lager, Sardinia
Coopers light, SA
Soft drink (Coca-Cola and lemonade)
Mineral water (Add \$5 per guest)



EXTRAS

Children's Meals

\$40

Entrée, main, dessert and juice or soft drinks

Crew Meals

\$50

Crew will be served a main meal and non-alcoholic beverages

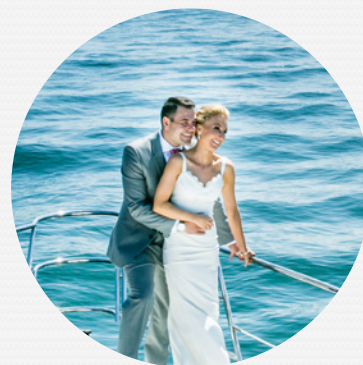
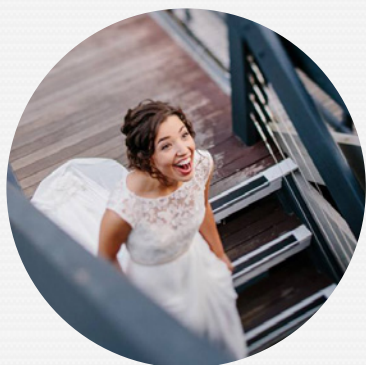
Transport for all guest – highly recommended

As we are located in the national park, we highly recommend arranging transport for your guests. Please refer to recommended supplier's list for coach transfer options.

Minimum spend

A minimum spend for a Saturday evening or Sunday lunch event of \$15,000.00 is required for any event held at Pilu at Akuna Bay.

The minimum spend for a Monday-Friday wedding is \$8,500.00



CEREMONY

OUR DECK AREA OVERLOOKING THE WATER
IS AVAILABLE FOR CEREMONIES AT AN
ADDITIONAL CHARGE OF \$300



Includes: 20 white tiffany chairs | Signing table

Marina Dry Boat Storage Area

A unique alternative for your ceremony location is the rustic but charming Marina Dry Boat Storage area. Please discuss details with your Event Manager.





TERMS & CONDITIONS

Availability

Functions are held at Pilu at Akuna Bay Monday through to Saturday with the exceptional Sunday. Brunch, lunch or dinner events are held depending on availability.

Duration

All functions at Akuna Bay are booked over a five hour period. If you wish to increase this please liaise with your Event Coordinator regarding extra time and cost. Please note that 11.30pm is the latest finish time. Should you have a dinner event, we suggest starting early to make the most of the sunlight and beautiful scenery surrounding Akuna Bay.

Deposit / Payment Schedule

To confirm your event at Pilu at Akuna Bay we require written confirmation and an initial deposit of \$1,500 within seven (7) days of making a tentative reservation. The deposit amount will be credited towards your final account. This will secure your date. 50% of your minimum spend will be due 60 days prior to your event. Full payment will be required 14 days prior to your wedding. Payment by cash, direct debit or bank cheque incurs no surcharge. If paying by a credit card a 2.5% surcharge will apply.

Transport

Pilu at Akuna Bay is most easily accessed by car. Please note that as we are nestled in the heart of the National Park there is a \$12 National Park fee per car. We highly suggest organizing bus transport for your guests to ensure that everyone arrives and leaves safely, on time. Please discuss this with your Event Manager. Please note that due to our remote location it is unlikely that taxis, unless pre-organized well in advance will come into the National Park.

Cancellation

Whilst we understand, due to unforeseen circumstances it may be necessary to postpone/cancel your event, the following must apply. All cancellations or change of date incur a full loss of deposit. Any cancellations made 60 days or less prior to your event will incur a loss of 50% of the minimum spend.

Gratuities

A 5% gratuity will be added to your final invoice, this amount is not included in your minimum spend.



TERMS & CONDITIONS

Decorations

You are more than welcome to supply flowers and styling. Please run all decorations by your Event Manager to make sure all are appropriate and within reason. Confetti and sprinkle decorations are not permitted. Nothing is to be nailed, screwed, blue-tacked or adhered in any way to any parts of walls / floors / furniture / glass windows at Pilu at Akuna Bay. To ensure everything runs smoothly, we need to finalize strict details and timings well in advance for all deliveries and set up instructions. All goods including gifts are to be collected and taken away on the day/night of the function unless prior arrangements have been made.

Damages

Event organizers will be financially liable for any damage to restaurant property, fixtures or fittings whether sustained by their own actions or through the actions of their guests, contractors or sub-contractors. Credit card details are required at the time of booking to cover any damages that may occur. A cleaning fee will be charged, at the discretion of management should the premises be left in an unacceptable state.

Responsible Service of Alcohol

Any guest who shows signs of intoxication, becomes disorderly or violent or is under the age of 18 will be refused service and asked to leave. We reserve the right to remove or exclude any undesirable persons from the event or the premises without liability.

Public Liability

Pilu at Akuna Bay takes all necessary care however we accept no responsibility for loss or damage to merchandise, equipment or personal articles left, prior to or during your event.

Menu Tastings (Weddings Only)

Pilu at Akuna Bay offers a complimentary wedding menu tasting for the bridal couple. Additional guests are permitted to attend at a cost of \$75 per person. Please note that it is most likely that this tasting will take place at Pilu at Freshwater. Menu tastings are held Tuesday to Thursday, lunch or dinner and are subject to availability. Depending on the menu you have chosen for your event; you may select two entrees, two mains, two sides and two desserts for the table to share. Please check these options with your Event Manager prior.

A 10% surcharge applies for Public Holidays.



RECOMMENDED SUPPLIERS

Transport

Beachwheels Coaches	www.beachwheels.com.au	9939 1082
Kombi Weddings	www.kombiweddings.com.au	0411 094 291
Sydney Coach Charter	www.sydneycoachcharter.com.au	9181 5557

Florists

Whitehouse Flowers	www.whitehouseflowers.com.au	9977 5323
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Photographers

Jessica Ross	www.jessicaross.com.au	0405 217 698
Bird and Bee Photography	www.birdandbee.com.au	9542 2473
Michael Martin	www.mmpictures.com.au	9386 4298
David Thomson Photography	david@davidthomsonweddings.com.au	

Celebrants

Jan Littlejohn	www.ceremonieswithstyle.com.au	0425 284 330
Danielle Du Bois	www.yourmarriagecelebrant.com.au	0416 015 165
Louise Spedding	www.louisespeddingcelebrant.com.au	0414 571 674
Sophie Coombes	www.sydneycelebrant.com.au	0433 183 702
Lisa Parker	celebrant@marriedbylisa.com.au	0431 926 574

Ceremony Stylists + Planners

Amy V Cloud 9 Events	www.cloud9eventmanagement.com.au	
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DJ + Entertainment

House DJ – Above and Beyond Djs		
Marc Cottee	www.aboveandbeyondentertainment.com.au	0413 365 382

Stationery

Bella Invites	www.bellainvites.com.au	0414 991 578
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Cakes

Heavenly Cakes	www.heavenlycakes.com.au	9981 3696
Sugar Princess	www.sugarprincess.com.au	9971 0097
Mrs Jones the Baker	www.mrsjonesthebaker.com.au	9939 1736

Decorations / Gifts

Sweet Romance Candles	www.sweetromancecandles.weebly.com	0403 644 716
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TESTIMONIALS

Dear Giovanni and Marilyn,

We are writing to share our heartfelt thanks for hosting our wedding day.

The day was spectacular and our guests had a brilliant time.

Giovanni did a fantastic job with the menu (as always) and having the share platter style meals meant our guests were well fed and spoilt for choice.

Marilyn, we appreciated your advice and professionalism in the preparation process including your calmness in what was a short lead time for such a large event.

The venue is fantastic. Arriving by boat was a definite highlight, whilst the “bush meets water” location creates a beautiful panorama to enjoy.

A special mention to Kirrely who took over the running of the event. She was very gracious to our requests and was professional, warm and comforting on the day.

All the wait staff were very accommodating and made sure we were all well fed and always had a drink in our hands.

Our guests are still raving about the experience and I would be happy to enthusiastically recommend Pilu Akuna Bay to any couple considering having their wedding there.

Thanks,

Joel and Alicia Shashoua

We were delighted with every aspect of our wedding reception at Pilu at Akuna Bay. The setting, the food and the quality of service all helped to create an incredible wedding day. The team at Pilu were helpful and flexible throughout the planning process and made sure everything came together perfectly. Countless family and friends have commented on the beautiful venue and menu. We are recommending Pilu at Akuna Bay to anyone who will listen!

Isobel and Pat



THANK YOU FOR CONSIDERING
PILU AT AKUNA BAY FOR YOUR VERY
SPECIAL DAY.

We strive to create packages tailored to your individual needs.

Please contact us to discuss food and beverage packages and venue options
to make your day a memorable one.

For enquiries or to make a booking:

PILU at Akuna Bay
D'Albora Marinas, Liberator General San Martin Drive
Ku-ring-gai Chase National Park, Akuna Bay, NSW 2084

Phone: 02 9986 3553

Email: info@piluakunabay.com.au

www.piluakunabay.com.au

