



PILU
at freshwater

A PILU WEDDING

Exclusive Use (up to 104 guests)



Congratulations on your engagement and thank you for considering Pilu at Freshwater for your wedding celebration

When it comes to beautiful weddings, Pilu at Freshwater on the stunning Northern Beaches of Sydney offers the complete package – spectacular location with ocean views, award-winning food and wine, tailored, flexible packages and expertise in organising your ultimate event.

We are renowned and awarded for our food, wine and service, and we offer uninterrupted, beach views from all aspects of the restaurant. Freshwater Beach offers a magnificent backdrop for photos, and our terrace garden overlooking the beach is perfect for an intimate ceremony followed by pre-function drinks and canapes.

Set on the shores of Freshwater Beach the recently redecorated restaurant has seating for up to 104 guests.

We thank you for considering us for your wedding day and we hope to see you soon.

PILU
at freshwater

Angela Munday

Event Manager // 9938 3331 // dining@pilu.com.au





Our Restaurant Exclusive Use

The Restaurant

Maximum capacity 104 guests seated

Exclusive use of our stunning restaurant gives you and your guests private use of the terrace garden overlooking the beach, the covered Pilu Pavilion for wet weather ceremonies and the entire restaurant for the duration of your wedding.

DEDICATED Wedding Co-ordinator

Our wedding department is led by our professional wedding co-ordinator, Angela Munday who has a wealth of industry experience. Our expert weddings and events team will go over and above to make your special day perfect.



Our beautifully landscaped garden,
overlooking the beach is available for
your private ceremony.
Additional charge \$700.



Includes: 24 timber garden chairs | signing table | jute runner | wet weather back up





Exclusive Use Inclusions

All exclusive use weddings include the following:

- + 30 minutes of canapés served after the ceremony in the garden terrace overlooking Freshwater Beach
- + Your own wedding cake, cut and served on platters
- + Barista-made coffee and boutique teas
- + Special Event Manager to help plan and coordinate your special day
- + Three-course tasting menu for the Wedding Couple
- + Personalised menus
- + Placement of bonbonniere, personalised menus and place cards white linen tablecloths, napkins, glassware, cutlery and crockery
- + Cake table and knife
- + Complimentary use of the 'Waiting Room' as bridal suite
- + Use of in-house microphone and sound system
- + Room hire included based on minimum spends
- + Dedicated floor manager and wait staff with a 1:12 ratio



Our food philosophy is simple. Fresh, seasonal produce expertly crafted to create unique, delicious, Italian-inspired dishes.



Dining Options

Share platters encourage guests to interact and taste the entire menu. All sit-down menu options include – freshly baked bread, your choice of one side dish, Pilu leaf salad, tea, coffee and your own cake served as petit fours.

Sit-down Menu

Canapés – choice of three *(included in all sit-down options)*

Three Course Menu:

Sharing \$165

Alternate Serve \$175

Three Course Premium Menu

Sharing \$180

Alternate Serve \$190

Four Course Experience Menu

Canapés – choice of three, four course experience menu designed by Executive Chef, Giovanni Pilu. Includes tea, coffee and your wedding cake served as petit fours. Menu and price on request.

Exclusive Chef's Six Course Menu

Menu and price on request



Beverage Package Options

Food and beverage menus are designed with your input, and styled specifically for your event and your guests.

If you have a special request, which may include degustation wine matches or perhaps premium wines, we would be pleased to discuss these with you.

The Beach Package – \$95 per person

The Freshwater Package – \$110 per person

The Pilu Package – \$155 per person



Important Information

Ceremony times:

Monday – Friday:

Lunch ceremony – from 11am

Dinner ceremony – from 5.30pm

Saturday:

Lunch ceremony – from 11am

Dinner ceremony - from 6pm

Sunday:

Lunch ceremony - from 11am

Dinner ceremony - from 6pm

Wedding times

Receptions are booked over a 5-hour time period. Lunch receptions conclude at 4.15pm and guests to leave by 4.30pm.

Dinner receptions from 6pm or 6.30pm and conclude by 10.45pm or 11.15pm and guests to leave after 15 minutes from the conclusion. All Sunday evening events must conclude by 10:00pm. A 8% service charge will be added to your final account. 10% surcharge applies to Public Holidays.

Wedding tastings

Please contact Angela Munday to discuss menu tasting options.



Our Preferred Suppliers

Celebrants

Liana Ball	lianathecelebrant.com.au	0421 143 933
Sophie Coombes	sydneycelebrant.com.au	0433 183 702
Louise Spedding	louisespeddingcelebrant.com.au	0414 571 674

Florists

Whitehouse Flowers	whitehouseflowers.com.au	9977 5323
Wild Forager	wildforager.com.au	8041 9712
Copper Beech	copperbeech.com.au	8964 1751

Ceremony Stylists + Planners

White House Flowers	whitehouseflowers.com.au	9977 5323
Cloud 9 Event Management	cloud9eventmanagement.com.au	8970 3833
Little Lane Events	littlanelaneevents.com.au	0414 633 941
Willow Sage Events	willowsageevents.com.au	

Photographers

Jessica Ross	jessicaross.com.au	0405 217 698
Chris Prestidge	atdusk.com.au	0415 392 752
Dave Hann	davidhannphotography@gmail.com	
Kyle Ingram	kyleingramphotography.com	

DJ + Entertainment

DJ Cadell	djadell.com	0419 488 888
Marc - Above & Beyond	aboveandbeyondentertainment.com.au	0413 365 382

Cake Suppliers

Gigi Fantastic Cakes	bygigi.com.au	
Sugar Princess	sugarprincess.com.au	9971 0097
Mrs Jones the Baker	mrsjonesthebaker.com.au	9939 1736

Transport

Kombi Weddings	kombiweddings.com.au	0411 094 291
Beachwheels Coaches	beachwheels.com.au	9939 1082



Testimonials

Angela you are an asset to Pilu Restaurant! Each time we spoke or met you were so pleasant, helpful, professional and a pleasure to work with. We sincerely thank you for helping organise our wedding. We are very grateful to all the team and so happy we chose to hold our wedding at Pilu Restaurant. We wouldn't hesitate to recommend you to anyone else looking for a wedding venue. We look forward to dining at Pilu in the near future and seeing you all again!

*Julie and Dave
November 2022*

Thank you so much!!

We had such a wonderful day and I really can't begin to tell you how happy we were with absolutely everything!

It was like a dream and the only downside was that it went by too quickly! The guests have all given total rave reviews for the location, venue, service, food and wine. We really appreciate all your efforts in helping us plan for the day and making sure it went smoothly.

*Jenny and Trent
February 2023*

Just wanted to say a huge thank you to you and all that were involved on Friday! It was honestly such a lovely day, and you and the staff are totally seamless in what you do!

Couldn't recommend you high enough to anyone who's wanting a northern beaches wedding!

Lunch was delicious and we really had a great time with all our friends and family!

*Tess and James
February 2023*



Testimonials

Honestly it was the best day ever! Thank you so much for your efforts in bringing everything together for our special day, you were great and on top of it all, which made the process a lot easier. It was so seamless and every detail did not go unnoticed. Marko and I wouldn't have changed a thing. You promised bread, and we got lots of it, thank you so much. Everything from the set-up of the cake and champagne tower over looking the phenomenal Freshwater Beach, (which made us feel like we were somewhere on the Amalfi Coast) to the Prawn and Oyster table (which I heard was epic!) to the delicious Limoncello. We wanted our wedding to have a sense of Italian tradition and this showed in all the little touches we had. The Sardinian inspired food, Wow! You can tell all made with love and appreciation, we have eaten at Pilu a few times now so we knew the food was going to be exceptional and something different. The Pork was a hit, our guests did not stop commenting on all the courses and how we had the option to share (which worked out great because everyone got to try everything as opposed to an alternate meal). Which also reflected family coming together to share in a homemade meal. The hospitality of yourself and the staff on the night was exceptional you all went above and beyond to make sure the night ran smoothly. We really couldn't have asked for a better location, venue, view, food, and service! We will be back to celebrate in future as Pilu now holds a special place in both our hearts.

*Sarah and Marko
January 2023*



Three Course Menu - sharing or alternate

Sample Menu only - subject to change

Choice of 3 Canapes:

BBQ prawns and chilli aioli
Wagyu toast and salsa tonnata
Crispy risotto croquettes and gremolata mayo
Calamari fritti with lemon aioli

Bread

Focaccia with Pilu extra virgin olive oil

Entree choose one from Primi and one from Pasta

Primi

Spencer Gulf Hiramasa kingfish, sheep's milk yogurt, cucumber, and dill
Pilu caprese salad - buffalo mozzarella, heirloom tomato, basil
Vitello tonnato with crispy capers and rocket

Pasta

Maccheroncini with pesto, zucchini flowers and burrata
Malloreddus with king prawns, tomato, and chilli
Saffron fregula with Italian pork and fennel sausage and pecorino

Mains – choose one fish and one meat

Fish

Cone Bay barramundi, white wine, green olives and parsley
Ocean trout, garden pea ragu and potato skordalia

Meat

Rangers Valley Black Angus striploin, friarielli and bottarga butter
Lamb rump, eggplant, goat's milk yoghurt and spiced lamb jus
Spatchcock, chiodini mushrooms, farro and sweet corn puree

Sides- choose one

Roasted potatoes, garlic and rosemary
Spiced pumpkin with toasted almonds and goat's cheese
Broccolini with eschalots dressing

Dessert (plated)- choose one

Seadas- traditional Sardinian pastry filled with ricotta , served with warm honey
Marsala and coffee baba, mascarpone cream, cocoa and biscotti
Citrus tart and Italian meringue
Coconut, almonds and salted caramel bigne



Three Course Premium Menu - sharing or alternate

Sample Menu only - subject to change

Choice of 3 canapes

BBQ prawns and chilli aioli

Wagyu toast and salsa tonnata

Crispy risotto croquettes and gremolata mayo

Calamari fritti with lemon aioli

Bread

Focaccia with Pili extra virgin olive oil

Entree choose one from Primi and one from Pasta

Primi

Yellowfin tuna alla 'puttanesca'

Burrata with Stone Axe wagyu bresaola and rocket

Pasta

Maccheroncini with spanner crab and preserved lemon

Fregula with Bay lobster, tomato and basil

Mains

Fish – please choose one

Aquana Murray Cod, aglio bianco, cucumber and dill

Pink snapper, vongole, globe artichokes, and bottarga

Meat – please choose one

Rangers Valley Black Angus tenderloin 3+, friarielli and bottarga butter

Slow roasted free range suckling pig, with jus

Sides- choose one

Roasted potatoes, garlic and rosemary

Spiced pumpkin with toasted almonds and goat's cheese

Broccolini with eschalots dressing

Dessert (plated) - please choose one

Seadas- traditional Sardinian pastry filled with ricotta with warm honey

Marsala and coffee baba, mascarpone cream, cocoa and biscotti

Citrus tart and Italian meringue

Coconut, almond and salted caramel bigne



Four Course Experience Menu

Please note this is a sample menu only

Primo

Yellowfin tuna alla 'puttanesca'

Pasta

Fregola with Bay lobster, tomato and basil

Pesce

Aquna Murray Cod, aglio bianco, cucumber and dill

Dolce

Seadas filled with ricotta, served with warm honey





Exclusive Chef's Six course Menu

Please note this is a sample menu only

Primo

Yellowfin tuna alla 'puttanesca'

Pasta

Fregula with Bay lobster, tomato and basil

Pesce

Aquna Murray Cod, aglio bianco, cucumber and dill

Maialetto

Slow roasted, free range suckling pig served with jus

Dolce

House made seadas, ricotta and honey





Other menus

Children's meals

Entrée, main, dessert and juice or soft drinks

\$60.00 pp

Crew Meals

Crew will be served a main meal with non alcoholic
beverages throughout the night

\$65.00 pp

Optional Menu items:

Antipasto platters to share \$28.00 per person

Oyster and Prawn Table \$28 per person
(2 prawns and 2 oysters per person)

Australian and imported cheese platters with fruit
and Sardinian bread \$28.00 per person



Beverages

Beach Package

\$95.00 pp

Wines are subject to availability

SPARKLING

Il Follo Prosecco, Veneto- Italy

BEERS

Coopers Premium Light Beer, Adelaide- South Australia

Ichnusa Blonde Lager, Sardinia- Italy

Sydney Brewery PA, Sydney- New South Wales

Sydney Brewery 'Sydney Cider', Sydney - New South Wales

ROSE

Santadi Tre Torri, Carignano, Sardini - Italy

WHITE WINES- choose one

Sella & Mosca, Vermentino di Sardegna, Sardinia- Italy

Colterenzio 'Lumo', Pinot Grigio, Alto Adige- Italy

West Cape, Chardonnay - Western Australia

West Cape, Sav-Blanc- Western Australia

RED WINES - choose one

Sella & Mosca, Cannonau di Sardegna - Sardinia-Italy

Calasetta 'Sette', Carignano, Sardinia- Italy

West Cape Howe, Shiraz - Western Australian

West Cape Howe, Cabernet Sauvignon - Western Australia

A selection of soft drinks and juices

Substitute wines will be of equal or higher quality



Beverages

Freshwater Beverage Package

\$110.00 pp

Wines are subject to availability

SPARKLING

NV Sella & Mosca 'Terre Bianche Brut' - Torbato, Sardinia- Italy

BEERS

Coopers Premium Light Beer, Adelaide- South Australia

Ichnusa Blonde Lager, Sardinia - Italy

Sydney Brewery PA, Sydney- New South Wales

Sydney Brewery 'Sydney Cider', Sydney - New South Wales

ROSE

Santadi Tre Torri, Carignano, Sardinia - Italy

WHITE WINES- choose one

Cantine di Dolianove 'Prendas', Vermentino di Sardinia- Italy

Drius, Pinot Grigio - Sardinia- Italy

Brangayne, Sauvignon Blanc- New South Wales

Scarborough 'Yellow Label', Chardonnay - New South Wales

RED WINES- choose one

Malenchini Chianti DOCG- Sangiovese -Tuscany- Italy

Valdibella 'Kerasos', Nero d'Ávola- Sicily - Italy

Cantine di Dolianova Ánzenas', Cannonau di Sardegna- Sardinian - Italy

Scarborough 'Classic Range, Shiraz - New South Wales

A selection of soft drinks and juices

Substitute wines will be of equal or higher quality



Pilu Package

\$155.00 pp

Wines are subject to availability

SPARKLING

Santus 'Brut', Chardonnay, Pinot Noir- Lomardy- Italy

COCKTAIL

Aperol Spritz (served with canapes)

Peach Bellini (served with canapes)

Pilu Negroni (served with canapes)

BEERS

Coopers Premium Light Beer, Adelaide- South Australia

Ichnusa Blonde Lager, Sardinia- Italy

Sydney Brewery - PA, Sydney- New South Wales

Sydney Brewery 'Sydney Cider', Sydney - New South Wales

ROSE

Cantina di Dolianova 'Rosada'-Cannonau, Sardinia-Italy

WHITE WINES - choose one

Masone Mannu 'Costarenas' - Vermentino di Gallura, Sardinia-Italy

La Cappuccina 'San Brizio', Garganega, Veneto- Italy

Scarborough Óbessive', Semillon - New South Wales

Scarborough Óbessive', Chardonnay - New South Wales

RED WINES- choose one

Cantina Dessena Balentia, Cannonau, Sardinia- Italy

Agricola Punica 'Montessu' – Carignano blend, Sardinia-Italy

Malenchini 'Bruzzico', Cab-Sauv, Tuscany- Italy

Scarborough 'Obessive', Shiraz- New South Wales

A selection of soft drinks and juices

Substitute wines will be of equal or higher quality



Beverage package

OPTIONAL EXTRAS

Sparkling wine toast, served during speeches

\$12.00 per person

San Pellegrino & Acqua Panna Water

\$10.00 per person

COCKTAIL

Served throughout canapé service

\$22.00 per person

Your choice of either:

Classic Pimms

Aperol Spritz

Limoncello Spritz

Seasonal Fruit Bellini

Classic Margarita

Cosmopolitan

Bramble

After dinner

Limoncello \$12 per person

Espresso Martini \$22 per person

Beverage service will cease 15 minutes prior to the conclusion of the function. These packages are valid as of 3rd March 2023 and are subject to change. Please confirm your beverage selections two weeks prior to your function.



We strive to create packages tailored to
your individual needs.

Please contact our experienced wedding
co-ordinator, Angela Munday,
to discuss food and beverage
packages and venue options to make
your day a memorable one.

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