

## **WATERFRONT HOTEL FUNCTIONS 2011**

**Nestled against the banks of the Maroochy River, the Waterfront Hotel is situated only a few minutes drive from the Maroochy CBD.**

**Boasting stunning water views and excellent facilities, the hotels Lakeview Function Room is an ideal venue for your next special event or occasion, be it a wedding, engagement, birthday, Christmas party or corporate function the Hotel has an excellent reputation for service and quality.**

**Complemented by delicious fare from our Head Chef's recently revamped menu and you are sure to be delighted.**

**Call our experienced Functions Coordinator, Camille, to arrange**

**A time to view our facilities and discuss your function needs.**

**p: 07 5458 2777**

**e: [waterfront.hotel@alhgroup.com.au](mailto:waterfront.hotel@alhgroup.com.au)**



**Party Function.....\$700 (excludes 18<sup>th</sup> birthdays.)Inc full set-up**

**and complimentary tea & coffee station, & security personnel**

**21st Birthday.....\$900 Inc same as above extra security personnel**

**Sit-down Weddings.....\$1850 Inc skirting, chair covers, tables clothed, colored napkins,**

**complimentary tea & coffee, one nights' accommodation & personal security**

**Cocktail Weddings.....\$1500 Inc full set-up, one night's accommodation,**

**complimentary tea & coffee station & personal security\***

## Cocktail Food Selection

**Our platters cater for 10 – 15 people. Orders MUST be finalised 7 days prior to your Function (including dietary requirements)**

**Turkish bread & dips Platter** **\$50**

Chef's selection of 3 home-made dips accompanied by delicious bread

**Sandwich Platter** **\$80**

Divine assortment of sandwiches (inc vegetarian options) on white and multigrain bread.

**Deli Platter** **\$75**

A generous selection of mouth-watering meats including Hungarian salami, champagne leg ham, chicken, smoked salmon, roast meats

**Party Platter** **\$80**

The ultimate party pleaser featuring sausage rolls, party pies, mini dim sims & spring rolls and chicken wings with plenty of dipping sauces

**Cheese & Fruit Platter** **\$85**

A heavenly variety of fresh seasonal fruits, with assorted cheeses, and crisp water crackers

**muffins** **\$75**

chocolate chip

**Scones jam & cream** **\$75**

Homemade scones, served with butter, whipped cream & jam.

**Assorted Dessert Cakes** **POA**

Assorted chefs selection of baked goodies

**Platter ingredients are subject to minor change and substitution without notice**

# Alternate Drop Set Menus

**Two course set menu \$40.00pp**

**Three course set menu \$45.00pp**

**Four course set menu \$50.00pp**

## Entrée Options

- **Soup of choice (*vegetarian*) with *Turkish fingers***
- **Mozzarella Arancini with rich tomato dipping sauce**
- **Satay chicken tenderloins with Jasmine rice**
- **Pumpkin, bacon and blue cheese salad**
- **Classic prawn cocktail**
- **Half shell Hervey Bay scallops with pumpkin puree and sage butter**

## Mains

- **Chicken breast with a garlic cream sauce**
- **Lamb cutlets with red wine jus**
- **Eye fillet served medium with a beef jus**
- **Cone Bay barramundi with lemon butter**
- **Atlantic salmon with tomato, caper lemon and olive oil**

**Vegetarian options available on request**

**All main dishes are served with your choice of the following:**

**Herbed risotto**

**Potato gratin**

**Potato salad**

**Roasted root vegetables**

**Potato mash**

**Sea salt roasted chat potatoes**

**and either steamed greens  
or garden salad**

## Desserts

- **Macadamia Tartlet with vanilla ice cream**
- **Lemon Curd Tart**
- **Sticky date pudding with butterscotch sauce**
- **Pavlova with berry compote and cream**
- **Chocolate hazelnut brownie with strawberries and cream**

**All menus and prices are subject to change due to supplier costs and availability  
Please speak to our Head Chef for other menu ideas**

# Buffet Menus

## Aussie Buffet

Sausages	Bread	
Burgers	Coleslaw	
Minute steak (150 gram)	Garden salad or Greek salad	One course \$28.00pp
Rolls		Two course \$33.00pp

## Roast Buffet

Choose one from each option	Roast potatoes	
Option A Roast Beef/ Roast Pork-hot	Roast pumpkin	
Option B Turkey/ Lamb-hot	Cauliflower mornay	
Option C Chicken/Ham-cold	Roast or steamed vegetables	One course \$30.00pp
Dinner rolls	Garden salad or Greek salad	Two course \$35.00pp
Gravy		

## Italian Buffet

Garlic bread		
Beef lasagne		
Vegetable lasagne		
Pasta matriciana-bacon, onion, garlic and chilli or Spaghetti and meatballs		
Antipasto platter (cold meats and vegetables)		
Caprese salad		One course \$30.00pp
Garden salad or steamed vegetables		Two course \$35.00pp

## Asian Buffet

Choose one from each option		
Option A Penang prawn curry/ Thai green curry-chicken		
Option B Chicken korma/ Beef madras		
Option C Stir fry vegetables/Vegetable balti		
Tandoori lamb		
Bombay potatoes		
Noodle salad		
Jasmine rice		One course \$30.00
Naan bread, poppadums and dips		Two course \$35.00

## Seafood Buffet

Cone Bay Barramundi-hot		
Seafood paella-hot		
Smoked salmon, prawns-cold		
Roast chicken or ham-cold		
Dinner rolls		
Potato salad		
Spanish salad		
Oysters price on application		One course \$38.00pp
		Two course \$43.00pp

## Desserts

Mixed berry trifle
Macadamia tartlet with vanilla ice cream
Lemon curd tart
Sticky date pudding with butterscotch sauce
Pavlova with berry compote and cream
Chocolate hazelnut brownie with strawberries and cream

**Please note: A Minimum of 50 guests is required for all buffets**

**All menus and prices are subject to change due to supplier costs and availability**

## **FOOD SELECTION**

Food is a vital element in the success of your function and should reflect the nature of the occasion. Whether classy or casual, our platter, buffet or set menu collection is designed to suit any affair.

When ordering platters please specify the quantity and any dietary requirements we may need to take into consideration.

All orders (and special dietary needs) must be finalized 7 days prior to the function. Furthermore, please nominate times for the catering to be served.

## **Beverage options**

Beverages are charged on a consumption basis. In accordance with The Waterfront Hotel House Policy and in the interest of the Responsible Service of Alcohol, we do not offer beverage packages.

We recommend you select a range of beverages to be included on your tab. The most common inclusions are:

### **Domestic tap beer**

VB, XXXX Bitter, Hahn Super Dry  
Carlton Mid, XXXX Gold  
Hahn Premium Light.

### **House Wines**

Bailey & Bailey Chardonnay, Sauvignon Blanc,  
Shiraz & Cabernet Sauvignon  
Yellow by Yellowglen

## **Soft drink & juices**

A minimum bar tab of \$500 is required (unless alternative arrangements are agreed upon prior to the day.) This however, can be extended on the evening of your function.

## **Helpful information**

The Waterfront Hotel is indicative of relaxed hospitality. While we do not offer table-service, drinks are served by our friendly bar staff at the convenience of your guests.

Please inform the functions coordinator if wristbands or a stamp are required to distinguish your group.

The Waterfront will happily supply personalised beverage menus for your function. These will list the drinks you have chosen to include on your bar tab.

Ensure a Credit Card is supplied to management immediately prior to the commencement of your function. An itemised account will record all purchases, and payment must be finalised at the conclusion of the evening.

If you are unable to supply a credit card, the tab must be paid in advance by cash or EFTPOS.

Please be aware our license does not permit patrons or beverages on the outside deck after 10pm. At this time it is imperative your group moves indoors. Our Liquor License also requires minors to vacate the function room by midnight.

Minors must be responsibly supervised by a parent or legal guardian at all times.

The Waterfront advises ALL guests to carry current ID. Acceptable forms of identification include a Driver's Licence, Passport, Victorian Key Pass or Proof of Age card (18+).

Irrespective of whether a function is deemed to be private, ALL guests must comply with Hotel Rules and Licensing Laws.

## Sundry considerations

Capturing the mood of your occasion is important to us, so we recommend you speak to Camille about personalising your decorative touches. We offer a complimentary range of balloons, ribbon and napkins to colour-coordinate your special event. Cakes are happily refrigerated until required. A cutting and plating fee of **\$4 pp** applies (Including cream & berries), however we will happily supply a cake knife, and napkins if you choose to do this yourself.

Due to licensing constraints The Waterfront must operate within strict volume guidelines. As a result we are unable to permit bands to perform on the premises. Please speak to the functions coordinator about options including PowerPoint presentations as inspiring alternatives.

Please ensure you read and sign a terms & conditions contract. This guarantees you get what you are paying for and protects all parties involved from any disappointment or Misunderstandings

Due to transport demands on Friday and Saturday nights, we recommend pre-booking a taxi. This may prevent the inconvenience of waiting extended periods and will ensure a safe passage home.  
Contact Sun Coast Cabs on 131008

## Terms and Conditions

**TENTATIVE BOOKINGS** can only be held for 7 (seven) days without a deposit.

The **DEPOSIT** is the 50% of the room hire and is used as a means to secure your reservation. **FOOD** orders must be finalized 7 days before your party, to ensure maximum efficiency, guaranteed numbers are required a week prior to the Function date. This number will be regarded as a final number for the catering. Catering may subject to minor ingredient substitution in the event of products being unavailable or out of season Any **CANCELLATIONS** must be made at least 7 days prior to the date of the function (unless there are extenuating circumstances,) otherwise the deposit will be **forfeited**. **TERMS & CONDITIONS** applicable to the Queensland Liquor Licensing Act must be understood, and strictly adhered to, by all guests during a function. Management reserves the right to terminate any function, without financial compensation, if guests are proven in breach of licensing laws

In signing this contract, I have read, understand and agree with all the above conditions.

Print Name:

Signature:

Date: