

WATERFRONT HOTEL FUNCTIONS 2010

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

Boasting stunning water views and excellent facilities, the hotel's Lakeview Function Room is an ideal venue for your next special event or occasion.

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

Call our experienced Functions Coordinator, Theresa

Debono, to arrange

a time to view our facilities and discuss your function needs.

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Party Function.....\$700 (excludes 18th

birthdays.) Inc full set-up, minor decorations 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, candle arbors, complimentary tea &

coffee, one night's accommodation & personal security

Cocktail Weddings.....\$1500 Inc full set-

up, minor decorations, one night's accommodation,

complimentary tea & coffee station & personal security

** BOOK YOUR FUNCTION SUNDAY - FRIDAY*

(excluding long weekends) AND WE WILL KNOCK \$100

*OFF YOUR ROOM HIRE **

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

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

\$70

Sandwich Platter

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

\$70

Deli Platter

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

\$75

Party Platter

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

\$75

Vegetarian Platter

A choice range of vegetarian cuisine personally chosen by our head chef

\$80

Antipasto Platter

Chefs selection of smoked and cured meats, seafood and specialty vegetables

\$90

Kebab Platter

An awesome selection of marinated meats served with dipping sauces

\$100

Gourmet Waterfront Platter

Assorted quiches, marinated meatballs, prawn twisters, battered flathead goujons, meat pasties.

\$100

Cheese & Fruit Platter

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

\$65

muffins

chocolate chip

\$70

Scones jam & cream

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

\$75

Assorted Dessert Cakes

Assorted chefs selection of baked goodies

\$75

Assorted Biscuits

The famous Arnotts biscuits 2 per packet selection of choc chip, scotch finger, ginger nuts, & shortbread cream

\$45

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

Set Menu \$40

Choose
2 x entrees
2 x mains
2 x desserts

Set Menu \$45

Choose
3 x entrees
3 x mains
3 x desserts

set Menu \$53

Choose
4 x entrée's
4 x mains
4 x Dessert

Entrée's

- ***Prawn Twisters*** -
Prawns Wrapped in Spring Roll Pastry on House Salad with an Asian Infused Sauce.
- ***Thai Chicken Stir-Fry***-
Asian slaw hokkien egg noodles marinated chicken pieces.
- ***Mediterranean Vegetable Risotto***-
Roasted vegetables, kalamata olives, garlic tossed through a rich napolitano sauce.
- ***Waterfront Salad*** - chicken, bacon, avocado, vintage cheddar cheese with a mild spice lightly dressed.
- ***Battered Flat Head Goujons***-
On a mango salsa salad and lime aioli.

Mains

- ***Mermaid Chicken***- Oven roast chicken breast filled with smoked salmon & avocado on sourcream smashed kipfler potatoes, vegetables, citrus buree blanc sauce.
- ***Lamb Cutlets***- Orange and coconut crumbed Lamb cutlets on a citrus salad, garnished with burnt orange rings and pomegranate syrup.
- ***Atlantic Salmon***-
Pan seared served on roast kipfler potatoes with asparagus and champagne hollandaise.
- ***200gr Eye Fillet*** -
Cooked to medium with a creamy mushroom, bacon Sauce on chive & cheese mash.
- ***Graziers Pie***- Premium tender graziers beef encased in pastry served with Mashed potato, mushy peas with onion gravy.

Desserts

- ***Caramel Fin Choc Mud Cake***-
- ***Café Supreme Carrot Cake***-
- ***Strawberry Cheese Cake***-
- ***Lemon Citrus Tart***-
- ***Blueberry & Almond Tart***-
- ***Banana & Caramel Gateau***
- ***Jaffa Totrte (Glutten Free)***

All Buffets Include salads, Vegetables, Bread Rolls, Butter, Sauces, Dressings & Condiments

Buffet 1 - Waterfront Classics

...\$38pp

Bread rolls	Sweet & Sour Pork
Garden salad	Beef Stroganoff
Coleslaw	Asian Chicken Noodles
Stir-fry Vegetables	Beef Lasagne
Fried Rice	Chicken Curry

Buffet 2 - Aussie B.B.Q

...\$35pp

Bread Rolls	Chicken Sausages	Baked Potato
Potato salad	Beef Sausages	Fried Onion
Garden Salad	Minute Steak	Bacon
Coleslaw	Lamb Chops	
Grilled Pineapple	Beef Burgers	

Buffet 3 - Roast Carvery

...\$38pp

Bread rolls	Roast -	Roast Pumpkin
Garden salad	Beef	Roast Potato
Coleslaw	Pork	Gravy
Honey Carrots	Lamb	
Cauliflower Mornay		
Minted Peas		

Seafood Buffet

...\$75pp

Grilled Reef Fish	Prawn Twisters	Oysters
Beer Battered Flathead	Garlic Prawns & rice	coleslaw

Whole Baked Fish
Crumbed Calamari

Asian Scallop- Mussel Noodle
Smoked Salmon

Greek salad
Caesar Salad

Assorted Cakes with buffet add \$4pp

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

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 Midstrength, 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. (See attached example.)

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.

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 Theresa 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

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 finalised 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:
