

FUNCTIONS PACKAGE

BIRTHDAYS / CELEBRATIONS OF LIFE / WEDDINGS / CORPORATE / WORKSHOPS / CASUAL GATHERING

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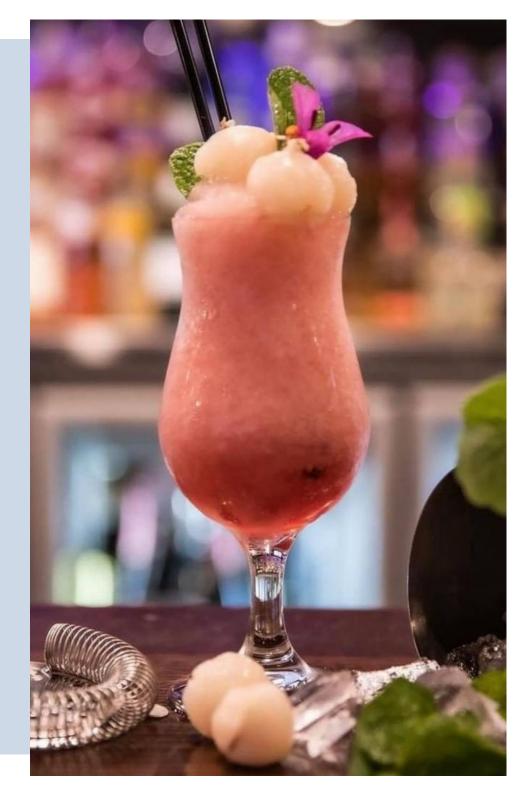
FUNCTIONS

Located on the banks of the Maroochy River, The Waterfront Hotel offers stunning water views with an array of areas to accommodate all function styles.

Situated 12 minutes drive from the Maroochydore CBD and only a 10 minute drive from the Sunshine Coast airport it's the perfect venue to host your next casual get-together, corporate event, or more formal & intimate affair.

Onsite accomodation is also available. Our motel rooms have a small deck overlooking the lake, with wheelchair access, free wifi & onsite parking.

We offer a 10% discount on accomodation with function bookings. Please speak with our accomodation manager for more information & bookings



FUNCTION SPACES & DEPOSITS

The Waterfront Hotel has a variety of areas available to suit all occasions. A room hire fee may be appled to secure a private area to accomodate your guests

This can include:

- wait staff
- set up & linen
- vases
- balloons, balloon weights
- tealight candles & holders
- furniture: sit down style tables, round table, high bars, corporate/training, AV equipment

A full refund of the deposit would be paid if cancellation is made one month prior to the date Room Hire must be paid as a deposit upon booking function
All food required must be paid 7 days prior to event

THE BISTRO

The Waterfront's main dining room and bar offer a relaxed space with a covered outdoor riverfront deck, grassed area for a private ceremonies, restrooms and a kids play area. Can be partially booked for smaller groups or hired outfor larger events.

CAPACITY - 200 cocktail - 100 Seated

LAKE VIEW

With picturesque water views, Lake View is Waterfront's largest private room perfect for weddings & corporate events. Featuring a riverfront deck, AV system, grass ceremony area, bar & restrooms

CAPACITY - 200 cocktail - 100 Seated

ROUNDHOUSE

Waterfronts best-kept secret, an intimate smaller space situated to one side of the venue overlooking the river. AV system & kitchenette. Perfect for small, private events, workshops, corporate training & meetings/
CAPACITY - 40 cocktail - 20 Seated

COCKTAIL STYLE CATERING

PLATTERS - Designed to cater for 10-12 guests VEGETARIAN - \$90

Pumpkin & fetta arancini, deep-fried camembert, spinach & ricotta rolls, roast vegetable frittata & vegetable spring rolls. Served with aioli

ANTIPASTO - \$100

A selection of Australian cheeses, cured meats, hummus & beetroot dip, dried fruts & crackers

GLUTEN FREE - \$90

Vegan bites, salt & Pepper calamari, honey soy chicken wings, BBQ pork ribs, ham & pineapple, meatlovers & vegetarian pizza slices

EASTERN - \$85

Vegetable spring rolls, assorted dumplings, chicken dim sim, vegetable dim sim served with sweet chilli & soy sauce

TEXAS - \$110

BBQ pork ribs, sticky buffalo wings, honey soy wings, beef sliders & chicken, aioli & slaw sliders served wwith smokey BBQ & ranch sauce

PUB CLASSIC - \$90

Mini meat pies, sausage rolls, BBQ meatballs & garlic marinated chicken wings & mini quiche served with BBQ & tomato sauce

FROM THE SEA - \$110

Lemon peppered calamari, battered fish bites, prawn cutlets & natural & kilpatrick oysters served with tartare & cocktail sauce

SANDWICH PLATTER - \$80

 $Chefs\ selection\ of\ gourmet\ sandwiches, vegetarian\ included.$

Gluten Free Option Add - \$5

BAKERS DELIGHT - \$70

Hot scones, assorted danish patries & mixed petit muffins served with strawberry jam and chantilly cream

FRUITY PLATTER - \$60

A selection of seasonal fresh fruit



CANAPES COLD CANAPES

4 Pieces - \$20pp 6 Pieces - \$26pp

Seared beef wrapped with shallot, carrot, cabbage, chilli & kewpie mayo (GF, DF)

Cucumber, prawn, cream cheese & caper bite (GF)

Bloody Mary oyster shooter (GF) (18+)

Fetta, cherry tomato, & stuffed olive skewer (GF, V)

Smoked salmon, cream cheese & dill blini

Smashed avo, tomato & red onion crostini (VE, DF, GF)

Natural oyster with fresh lemon (GF)

HOT CANAPES

Oyster Rockefeller, buttered mixed herb, parmesan, lemon (GF)

Chorizo & scallop bite (GF, DF)

Capsicum, olive & romesco stuffed button mushroom (GF, VE)

1/2 Shell scallop w/ mornay sauce, paprika & dill (GF)

Pumpkin, fetta & thyme arancini (V)

Pork belly bites w/ sweet chilli, soy glaze & shallots (GF, DF)

Oysters Kilpatrick (GF, DF)

(GF) Gluten Free / (DF) Dairy Free / (V) Vegetarian / (VE) Vegan

SIT DOWN STYLE

2 course - \$50 pp 3 Course - \$60 pp

Two choice, 2 or 3 course menu, dropped alternatively. Please note, exchanging of meals to be done among guests only

ENTREE - Choose Two

Lemon peppered calamari, roquette & aioli (DF)

Pumpkin, fetta & thyme arancini, hummus, roquette & lemon (V)

Baked soft cheese, pistachio, honey & crusted bread (V)

Smoked salmon, avocado, housemade pickle, cream cheese & crusty bread

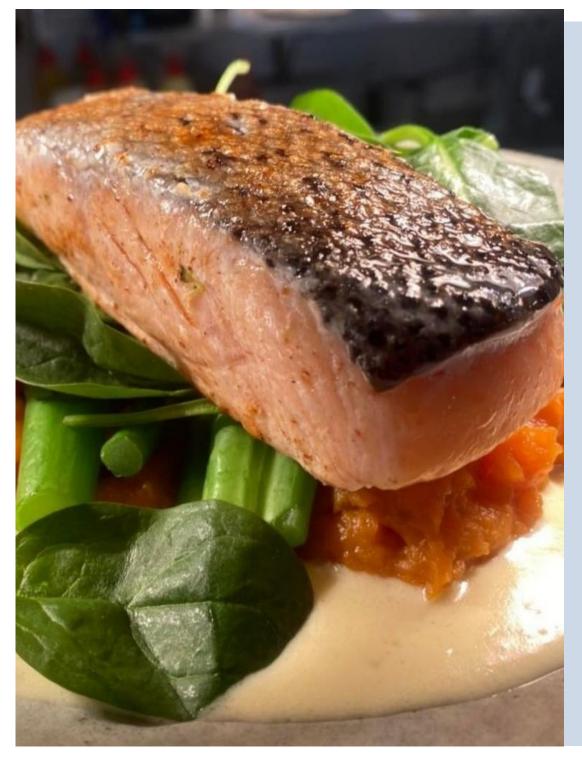
Three 1/2 shell scallops, mornay sauce, roquette, paprika & lemon (GF)

Honey soy karage chicken bao buns, pickled lsaw, sriracha & kewpie mayo (DF)

Pickled slaw, red onion & avocado bao buns, sriacha & kewpie mayo (VE)

Chickpea & lentil bites, beetroot relish, red onion, roquette & toasted GF bread (GF, V)

(GF) Gluten Free / (DF) Dairy Free / (V) Vegetarian / (VE) Vegan



SIT DOWN STYLE

2 course - \$50 pp 3 Course - \$60 pp

Two choice, 2 or 3 course menu, dropped alternatively. Please note, exchanging of meals to be done among guests only

MAINS - Choose Two

Fillet steak w/ creamed garlic butter potato mash, mushroom & spinach saute & red wine jus (GF) (DFO)

Lemon, garlic & olive marinated chicken breast w/ pickled pumpkin, fetta, toamto, red onion & mixed leaf salad. Mustard pesto vinigarette (GF) (DFO)

Crispy pork belly w/ sweet potato mash & broccolini, spinach & mushrooms in pork & soy master stock (GF) (DFO)

Crispy skin salmon fillet w/ potato mash, broccolini & spinach. Garlic cream sauce (GF) (DFO)

Parmesan, macadamia & lemon crusted barramundi w/ oven roasted asparagus, dutch carrots, chat potatoes, roquette & lemon beurre blanc sauce

Fettucini marinara, creamy rossa sauce, prawns, scallops, clams, mussels, squid, spinach, parsley & parmasan

Buddha bowl w/ sweet potato puree, brocccolini, aocado, raosted pumpkin, fried chickpeas & vegan aioli (VE) (V) (GF)

(GF) Gluten Free / (DF) Dairy Free / (V) Vegetarian / (VE) Vegan

SOMETHING SWEET - Choose 2

New York Baked Cheesecake served with berry compote & chantilly cream

Sticky Date Pudding W/ Butterscotch Sauce & Vanilla Ice Cream

Vanilla Bean Panna Cotta w/ Berry Compot (GF)

Chocolate Mud Cake w/ Berry Compote, Chocolate Sauce & Chantilly Cream (GF) (VE option)





DRINKS PACKAGE

Drinks Package Requires a \$300 Minimum Food Spend

SILVER - TWO HOUR PACKAGE \$40 PP

Local beer, house wine (red, white & sparkling), soft drink & juice

GOLD - THREE HOUR PACKAGE \$60 PP

Local beer, house wine (red, white, sparkling), basic spirits, soft drink & juice

PLATINUM - FOUR HOUR PACKAGE \$80 PP

Premium beer, premium wine (red, white, sparkling), Premium spirits, soft drink & juice

ROOM HIRE

THE ROUND HOUSE

Monday to Thursday

9am - 4pm - \$100

5pm - 11.45pm - \$200

Friday to Sunday

9am - 4pm - \$200

5pm - 11.45pm - \$300

THE LAKEVIEW

Monday to Thursday

9am - 4pm - \$200

5pm - 11.45pm - \$300

Friday to Sunday

9am - 4pm - \$350

5pm - 11.45pm - \$500

Private Bar Tender - \$100

Security - \$150

Security is required for both 18th & 21st birthday parties & where deemed necessary

An Extra Touch

Tea & coffee station - \$2.50pp - unlimited

Cake Fee - \$1pp (cut & serve)

Soft Drink & Juice - \$7.50pp - Unlimited

Missing something....just ask



Terms & Conditions

The terms & conditions are present to avoid any misunderstandings & to ensure your function is a complete success. Please feel free to discuss with our functions manager

Tentative bookings - will be held for a period of 14 days. Once this period has lapsed we will endeavour to contact you, if unsuccessful, we are under no obligation to hold the booking.

Deposit - Room hire will be paid as the deposit for your function

Function Cancellation - more than 1 month prior to the date will be reimbursed the full deposit. Cancellation of less than 1 month prior will receive no refund of deposit. Due to popularity & advance bookings of the venue.

Menu Selections - Are required 14 days prior to your function, including special dietary requirements to ensure we can cater to dietary concerns. PLEASE NOTE - Full payment for food is required 7 days prior to your event.

Function Times - Can be held from 10am - 12am - Breakfast or morning conference meetings may have use of the function facilities from 8am. From 10am alcohol can be served.

Decorations - requests are to be discussed with our functions manager prior to your event

Dress Standards - Modern dress standards apply and management reserves the right to refuse entry. Day - Footwear must be worn, a shirt or casual singlet must be worn. No soiled or torn clothing is permitted. Night - Dress footwear is required, no hats, no singlets allowed.

Payment - Payment of food & room hire is required prior to your function. We accept all cards and major major credit cards (Visa, mastercard, bankcard, AMEX) Invoices will only be issued if previously arranged with management.

RSA - Responsible service of alchol - all waterfront staff have undertaken training in regard to RSA. It's statutory & they may refuse to serve alcohol to any persons who is believed to be intoxicated. With reference to minors within the venue, we ask you to seek clarification from our function manager.

PLEASE NOTE - If persons from your party or yourself are cut off from the bar due to the staff deeming you to be intoxicated to serve or disorderly. You DO NOT receive payment for the function room back. Just because it is a private function, this does not mean you do not need to follow the law.