



FUNCTION PACKAGES

2017

SPACES

DONALD BOURKE ROOM

Named after our favourite patron of 25 years and situated on the ground level, the Donald Burke room is a private retreat set in an historic, renovated CBD hotel. The range of menus includes delicious finger food, à la carte and set course menus or our head chef will be happy to tailor a menu to your needs. The Donald Bourke Room has a capacity for standing cocktail parties of up to 80 guests or sit down meals for up to 50 guests. There is a private bar in the room and AV facilities include a microphone and small television available free of charge. We provide background music suitable to your event through our nightlife entertainment music system or you are welcome to bring your own iPod or DJ.



THE LOUNGE

The Lounge Area on the ground floor of The Waterside Hotel can be cordoned for smaller groups. Perfect for after work drinks or social gatherings. The area is suitable for 20-30 people. Finger food platters are available if ordered in advance or meals can be ordered on the day from our bar menu.



CANAPES

4 MENU
ITEMS
\$20 P.P.

6 MENU
ITEMS
\$25 P.P.

9 MENU
ITEMS
\$30 P.P.

COLD ITEMS

- Bloody mary oyster shots (gf)
- Roma tomato bruschetta with parmesan & balsamic glaze (v)
- Sweet potato & goats cheese frittata (v)
- Vietnamese rice paper rolls with soy chilli dressing (ve)(gf)
- Smoked salmon, avocado & cream cheese croutons
- Mini ratatouille tartlets with a parmesan crumb (v)
- Rare roast beef roulade with dijonaise
- Peking duck salad with hoisin sauce
- Salmon tartare with sour cream & micro herbs
- Pea, mint & pesto crostini (v)

HOT ITEMS

- Oysters kilpatrick
- Serrano jamon croquettes with aioli
- Smokey glazed chicken wings (gf)
- Mushroom & truffle arancini with herb aioli (v)
- Beef meatballs with tomato & chilli relish
- Spiced lamb & baba ghanoush bruschetta
- Mini pizzas with a parmesan crumb (meat & vegetarian)
- Corn, beer & sriracha fritters with tomato chilli relish (v)
- Fish goujons with tartare sauce
- Grilled prawns with chimichurri (gf)

SWEET ITEMS

- Chocolate brownie (v)
- Seasonal fruit crumble (v)
- Eton mess pots (v)
- Vanilla panna cotta with berry coulis (v)
- Nut baklava (v)
- Fruit salad with chantilly cream (v)(gf)

**Minimum catering
numbers of 30 people**

(ve) vegan
(v) vegetarian
(gf) gluten free

PLATTERS



<p>ANTIPASTO PLATTER (gf) \$135</p> <hr/> <ul style="list-style-type: none"> - Freshly shucked oysters with shallot dressing (gf) - Smoked salmon, avocado & cream cheese croutons (gf) - Roma tomato bruschetta with parmesan & balsamic glaze (gf) - Smokey glazed chicken wings (gf) - Vietnamese rice paper rolls with soy chilli dressing (ve)(gf) 	<p>MEAT PLATTER \$135</p> <hr/> <ul style="list-style-type: none"> - Bolognese arancini with herb aioli - Pork, bacon & fennel meatballs with onion jam - Smokey glazed chicken wings (gf) - Rare beef rice paper rolls with asian dressing (gf) - Mini lamb koftas
<p>VEGETARIAN PLATTER \$125</p> <hr/> <ul style="list-style-type: none"> - Corn, beer & sriracha fritters with tomato chilli relish (v) - Sweet potato & goats cheese frittata (v) - Mushroom & truffle arancini with herb aioli (v) - Vietnamese rice paper rolls with soy chilli dressing (ve)(gf) - Roma tomato bruschetta with parmesan & balsamic glaze (v) 	<p>SEAFOOD PLATTER \$145</p> <hr/> <ul style="list-style-type: none"> - Salt & pepper squid with rocket and aioli (gf) - Grilled prawns with chimichurri (gf) - Bloody mary oyster shots (gf) - Smoked salmon, avocado & cream cheese croutons - Fish goujons with tartare sauce
<p>SUSHI PLATTER \$145</p> <hr/> <ul style="list-style-type: none"> - Assorted sushi selection 	<p>SLIDER & WRAP PLATTERS * \$100</p> <hr/> <ul style="list-style-type: none"> - Angus cheeseburger slider with pickles & onion jam - Tandoori chicken slider with riata - Pulled pork wrap with coleslaw & BBQ sauce (gf) - Mexican spiced fish wrap with chilli sauce (gf) - Roast vegetable slider with beetroot relish (v)
<p>VEGETARIAN SUSHI PLATTER \$145</p> <hr/> <ul style="list-style-type: none"> - Assorted vegetarian sushi selection 	

*
20 PIECES OF ONE
VARIETY PER PLATTER

(ve) vegan
(v) vegetarian
(gf) gluten free

HAND-HELDS

- Pork, bacon and fennel meatballs in a chilli tomato sauce with pasta & shaved parmesan
- Crumbed fish goujons & chips with lemon & tartare sauce
- Roast pumpkin, rocket & sage risotto with pumpkin seed oil & shaved parmesan (v)(gf)
- Salt & pepper squid with asian slaw (gf)
- Stroganoff & rice with sour cream & paprika (choice of chicken or vegetarian)

\$8.50 PER ITEM

**MINIMUM ORDER
OF 30 BOWLS
(ONE VARIETY)**

(ve) vegan
(v) vegetarian
(gf) gluten free



SET MENUS

SET MENU 1 \$32PP

ENTRÉE PLATTER (TO SHARE)

- Corn, beer and sriracha fritters with chilli lime relish (v)
- Salt and pepper squid with soy chilli dipping sauce (gf)
- Pork, bacon and fennel meatballs with a spicy tomato sugo
- BBQ chicken wings with aioli

MAIN (CHOICE OF)

- Chicken parma with smoked ham, tasty cheese & napoli sauce served with creamy coleslaw & chips
- Fish and chips with beer battered flake, chips, salad & tartare sauce
- Mushroom and potato tart with a rocket & parmesan salad (v)

SET MENU 2 \$42PP

ENTRÉE PLATTER (TO SHARE)

- Corn, beer and sriracha fritters with chilli lime relish (v)
- Salt and pepper squid with soy chilli dipping sauce (gf)
- Pork, bacon and fennel meatballs with a spicy tomato sugo
- BBQ chicken wings with aioli

MAIN (CHOICE OF)

- Chicken parma with smoked ham, tasty cheese & napoli sauce served with creamy coleslaw & chips
- Market fish
- Crispy skin pork belly with apple puree, apple & fennel slaw, green beans & gravy (*)
- Warm caramelised pumpkin salad with corn, lentils & a nut milk dressing (gf)(ve)

DESSERT

- 50/50 drop
- Sticky date pudding with butterscotch sauce & vanilla icecream
- Chocolate self-saucing pudding with vanilla icecream
- Shared platters with a selection of cheese, quince paste, muscatels, pear & crackers

Minimum catering numbers of 30 people

(ve) vegan
(v) vegetarian
(gf) gluten free

ADDITIONS TO SET MENU 1 & 2 INCLUDING ONE OF THE FOLLOWING MEALS FOR \$5 PER PERSON

- Sumac and coriander lamb cutlets with feta polenta chips, green hummus & petit salad (gf)
- 300g scotch fillet steak with crispy chats, mixed greens & choice of sauce (*)

SET MENUS

SET MENU 3 \$52PP

ON ARRIVAL

– Cured meat, olives, feta & crusty bread

ENTRÉE (CHOICE OF)

- Citrus cured kingfish with wasabi avocado cream, lemon oil and micro herbs (gf)
- Pumpkin, goats cheese and thyme tart with rocket and balsamic glaze (v)
- Chicken and prawn dumplings with soy sesame sauce

MAIN (CHOICE OF)

- 300g scotch fillet steak with potato fondant, mixed greens and a red wine jus (gf)
- Market fish
- Prosciutto wrapped chicken breast with feta spinach filling on roast vegetable timbal with pesto sauce (gf)
- Baked potato gnocchi in a tomato and mozzarella sauce (v)

DESSERT

- 50/50 drop
- Sticky date pudding with butterscotch sauce & vanilla icecream
- Chocolate self-saucing pudding with vanilla icecream

OR

- Shared platters with a selection of cheese, quince paste, muscatels, pear & crackers

**Minimum catering
numbers of 30 people**

(ve) vegan
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(gf) gluten free

BEVERAGE PACKAGES

COMMANDER'S PACKAGE

3 hours \$38pp 4 hours \$48pp

NV Killawarra Brut
NV Morgan's Bay Chardonnay
NV Morgan's Bay Shiraz Cabernet
Carlton Draught
Bulmers Original Cider
Cascade Premium Light
Soft drink & juice

CAPTAIN'S PACKAGE

3 hours \$48pp 4 hours \$58pp

NV Killawarra Brut
The Pass Sauv Blanc
Alkoomi Riesling
Parker Estate 'Coonawarra' Cabernet Sauvignon
Peter Lehmann 'Hill & Valley' Shiraz
Carlton Draught
Pure Blonde
Bulmers Original Cider
Cascade Premium Light
Soft drink & juices

ADMIRAL'S PACKAGE

3 hours \$54pp 4 hours \$64pp

NV Airlie Bank Brut
Voyager Estate Sauvignon Blanc, Semillion
Toolangi Chardonnay
Oakridge 'Over the Shoulder' Pinot Noir
Mt Langi 'Hollow's' Shiraz
All tap beer
Cascade Premium Light
Soft drink & juices

Minimum numbers of 50 people

All staff at The Waterside Hotel are trained in the Responsible Service of Alcohol & by law, may refuse to serve alcohol to any person/s deemed to be intoxicated.

Beverages on consumption/bar tabs

Drinks can be purchased on a cash basis (guests pay for their own) or charged to a tab on a consumption basis at regular bar prices. You can nominate what drinks you would like to be served with a pre-set limit (this can be increased at any stage). Larger groups will be provided with wristbands to avoid any confusion at the bar.

ADDITIONS

Spirits & premium products can be added to any of the above beverage packages for the following charges:

All tap beer ——— \$10 pp

Basic spirits ——— \$25 pp