

# Waters Lodge

SCARBOROUGH

CELEBRATIONS • WEDDINGS  
CORPORATE EVENTS

CELEBRATION PACKAGES  
2018/19



# Waters Edge Celebrations Packages

## PRICE GUIDE

	Menu (per person)
MEDITERRANEAN	\$42
SLOW COOKED BBQ	\$59
THE TIDE	\$79
THE SEA	\$99
COCKTAIL SOIREE	\$59
COCKTAIL CELEBRATION	\$39

## CHILDREN'S MENU

5-12 years	\$19.50
4 years and under	FOC

## ADDITIONS PER MENU

Desserts	\$12pp
Seafood Platter	\$15pp
Fruit and Cheese	\$18pp

Seafood Displays (complimentary ice carving, condiments and sauces professionally displayed on a station for guests to help themselves):

Prawn Station - fresh, locally sourced direct from the trawler \$300

Prawn and Oyster Wave Display - sourced direct from the trawler \$400

## BEVERAGE PACKAGE

NON ALCOHOLIC BEVERAGE	Still and sparkling water, soft drinks, juices, mocktail of day	\$20pp (5hr)
PREMIUM PACKAGE	Australian beers, sparkling wine, red/white wine	\$45pp (5hr)
DELUXE PACKAGE	Australian craft/imported beers, award sparkling wine, red/white wine	\$52pp (5hr)
SPIRITS PACKAGE	White and dark rum, gin, scotch, bourbon, vodka	Add \$15pp (4hr)

*NOTE: Minimum beverage spend applies to all Saturday evening events.*

# Room Inclusions

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## YOUR ROOM HIRE DEPENDS ON YOUR MENU SPEND AND GUEST NUMBERS

- Room hire – Exclusive use of venue for up to 5hrs (evening events) and 4hrs (day events)
- Your choice of menu and service options including 30mins of pre-dinner canapes on the waterfront balcony and tea and coffee service with dessert
- Choose from our standard range of stylish table decorating
- Cake table with an elegant cake knife and gift table dressed in theme
- Easel for display of your guest list
- Internal and external furnishings – your choice of recycled wood trestle table tops or traditional oval clothed table tops with white vintage Americana chairs or stainless sheik banquet chairs
- Venue access 2hrs prior to guests arriving and 1 hour post
- Printed menus and table numbers
- Lectern and wireless roving microphone, PA, CD, i-pod connection, plasma TV
- Versatile dance floor
- We set out your place cards / table cards
- Professional service staff
- Dedicated events coordinator to manage your day





# Mediterranean

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## SHARED PLATES - ROAMING - GRAZING TABLES

Chefs selection of 4 canapés on arrival on the Waters Edge Deck

### MAIN

- 2 house made pizzas – chicken, supreme, vegetarian
- 2 varieties of fresh pasta – short, long, filled
- Italian style pulled pork lasagna

### SERVED WITH

- Mediterranean green salad with fetta and sundried tomatoes
- Salt rubbed roasted rosemary potatoes
- Tuscan salad
- Roasted vegetable bake
- Crusty ciabatta

### DESSERTS

- Your celebration cake served with seasonal berries, fresh whipped cream and raspberry coulis

*Additional desserts choose from:*

- Tiramisu, torts, chocolates, gelato - \$12pp
- Cheese and Fruit - \$18pp

NOTE: Images are indicative of meal options and actual meals may differ in presentation and or content.



# Slow Cooked BBQ

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## SHARED PLATES - ROAMING - GRAZING TABLES

Chef Selection of 4 canapés on arrival on the Waters Edge Deck

### ENTRÉE (Seated or extended Cocktail Style)

- Fried pickles and fried sweet potato with spicy mayo
- BBQ Smoked beef balls
- 3 cheese mini Mac 'n' cheese
- Baja chicken taco with chipotle and pickle slaw
- Lamb and fetta filled parcels

### MAIN

- Chicken pieces in a smokey bourbon BBQ glaze
- 14hr smoked beef brisket
- 9hr smoked hog pieces
- 9hr smoked lamb in Greek rub

### SERVED WITH

- Leaf salad with chefs seasonal dressing
- Salt rubbed roasted potatoes
- BBQ smoked corn with chipotle butter
- Ancient grain salad with cranberry and toasted seeds
- Crusty breads

### DESSERTS

- Your celebration cake served with seasonal berries, fresh whipped cream and raspberry coulis

*Additional desserts choose from:*

- Donut, waffles, chocolate, tarts, gelato - \$12pp
- Cheese and Fruit - \$18pp

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# The Tide

## PLATED MENU

Chefs selection of 4 canapés on arrival on the Waters Edge Deck

### ALTERNATE ENTRÉE (choose 2 options)

- Vodka and fennel marinated salmon crepe stack, horseradish crème fraiche and salmon pearls
- BBQ smoked pork belly square with green smashed peas, chimichurri dress
- Panko crumbed calamari, micro herb salad and avocado salsa
- Grilled chicken chorizo brochette, beetroot hummus, roasted chickpeas
- Caprese stuffed mushrooms (V)
- Grilled polenta cake, roasted vegetable stack, basil drizzle, balsamic glaze

### ALTERNATE MAIN (choose 2 options)

- Crispy skin chicken breasts in a middle eastern marinade, pearl cous cous, spiced sweet potato puree
- Asian inspired 14hr smoked beef brisket, vermicelli noodles, nam jim dressing
- 9hr smoked Greek lamb, lemon garlic lima bean skordalia
- Crispy skin barramundi, panzanella salad, salsa verde
- 250g Rib fillet or porterhouse steak, blistered cherry tomato's and baby spinach, rosemary port jus
- Pork scotch fillet, sweet potato gratin, apple cider pink peppercorn sauce
- Pan fried lemon myrtle tofo, vegan crumbed vegetables, roasted roma tomato, coriander chimmi churri (V and VG)

### SHARED SIDE

Rosemary roasted chats potato's

Crisp greens, smoked bacon, almond slivers or cream citrus spinach

Mixed leaf Greek salad

Warm Ciabatta EVVO

### DESSERTS

Your celebration cake served with seasonal berries, fresh whipped cream and raspberry coulis

*Additional desserts - choose from:*

Chocolate mousse torte, vanilla bean crème brulee, apple shortcake tart, profiteroles, trio of sorbet with fresh local fruits - \$12pp

Shared cheese and fruit platter - \$18pp

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# The Sea

## PLATED MENU

Chefs selection of 4 canapés on arrival on the Waters Edge Deck

### ENTRÉE (choose 2 options)

- Seafood ravioli with cream of sea, salmon pearls
- Trio of hot smoked trout, marinated octopus and calamari, lemon fennel salad
- Kataifi wrapped prawns, Asian slaw, chilli lemongrass dipping sauce
- Squid stuffed with feta, parsley and chorizo, olive tapenade
- Smoked salmon with seasonal fruit cubes, wasabi crème fraiche, raspberry vinaigrette
- Gnocchi, roast pumpkin, almonds, broccolini, sundried tomato (V,VG)

### MAIN (choose 2 options)

- Slow cooked jerk BBQ chicken breast, sweet potato bake
- Balsamic glazed 9hr smoked Greek lamb with pea puree and lemon
- Pesto and parmesan crusted barramundi, beetroot panzanella, lime aioli
- Crispy skin Tasmanian salmon, smashed sweet potato, soy burre blanc
- 14hr smoked eye fillet, smashed potato stack with fetta and chives, red wine jus
- Kerala fried prawns, crispy noodle salad, fresh lime cheek
- Vegetable and couscous summer tart, shallot and cress salad, pesto drizzle (V,VG, DF)

### SHARED SIDE

Fennel salt crispy chats

Crisp greens, smoked bacon, almond slivers or cream citrus spinach

Mixed leaf Greek salad

Warm ciabatta EVOO

Additional shared platter- allocation of fresh seafood - prawns (3), Moreton bay bugs (1/2) and oysters (2) - \$15pp

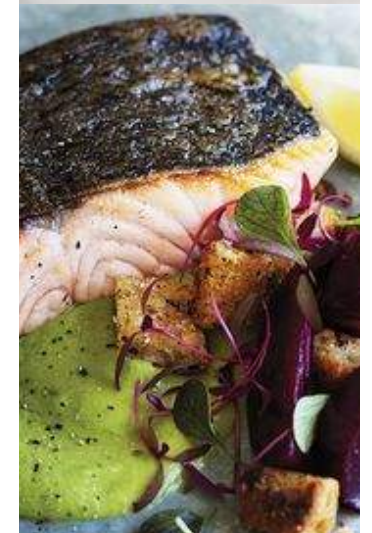
### DESSERTS

Your celebration cake served with seasonal berries, fresh whipped cream and raspberry coulis

*Additional desserts - choose from:*

Mocha panacotta, Baileys crème brulee, apple and macadamia nut tart, salted caramel cheesecake, trio of sorbet with fresh local fruits - \$12pp

Shared Cheese and Fruit platter - \$18pp







# Cocktail Soiree

## ROVING CANAPES - GRAZING TABLES

### ENTRÉE (selection of 6)

- Puff squares, blister cherry tomato, goats cheese, pesto (V)
- Crispy chicken wings, tomato relish (GF, DF)
- Mini 3 cheese macaroni, bacon bits, sweet potato crumb
- BBQ pulled meat, crostini caramelised onion, micro herb
- Vegetable cocktail spring rolls, coriander, sweet chilli dipping sauce
- Truffle roast vegetable risotto balls, pesto aioli
- Caprese crostini, mozzarella, basil tomato, balsamic glaze
- Salt n pepper calamari sticks, lemongrass yogurt
- Chimi churri chicken satay, sweet chilli aioli
- Red wine garlic beef skewers, BBQ grain mustard
- Panko crumb fish bites, vodka lime aioli
- Home made beer sausage rolls, tomato relish
- Puff Pinwheels - Prosciutto pesto parmesan / Roast pumpkin peanut parmesan / Salami sundry tomato mozzarella
- Mini Quiche - Chicken and brie cheese, balsamic onion / Sweet potato, sundry tomato, fetta / bacon blue cheese

### SOIREE (selection of 4)

- Green chicken curry noodle stir-fry cones
- Pulled 9hr smoked lamb, truffle mash
- Thai beef salad, coriander and crisp shallots
- Beef slider, Swiss cheese, beetroot jam, BBQ sauce
- Teriyaki chicken noodle stir fry cone
- Pulled meat slider, almond apple slaw roquet
- Coconut prawns, curry mango Malibu mayonnaise
- Smoked chicken and brie spring rolls, confit garlic aioli
- Oysters on shell, nahm jim dressing
- Pork and prawn wontons, ginger soy dip
- Prawn lime basil spring roll, vodka lime aioli

### DESSERT STATION (chefs choice)

- Your celebration cake served with seasonal berries, fresh whipped cream and raspberry coulis

### ADDITIONAL DESSERTS \$12PP

- Chefs Choice - delicate selection of petit four desserts

*NOTE: Images are indicative of meal options and actual meals may differ in presentation and or content.*



# Cocktail Celebration

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## ROVING CANAPES - GRAZING TABLES

### SELECTION OF 6

- Puff squares, blister cherry tomato, goats cheese, pesto
- Crispy chicken wings, tomato relish
- Mini 3 cheese macaroni, bacon bits, sweet potato crumb
- BBQ pulled meat, crostini caramelised onion, micro herb
- Vegetable cocktail spring rolls, coriander, sweet chilli dipping sauce
- Truffle roast vegetable risotto balls, pesto aioli
- Salt 'n' pepper calamari sticks, lemongrass yogurt
- Chimi churri chicken satay, sweet chilli aioli
- Red wine garlic beef skewers, BBQ grain mustard
- Panko crumb fish bites, vodka lime aioli
- Home made beer sausage rolls, tomato relish
- Beef slider, Swiss cheese, beetroot jam, BBQ sauce
- Puff Pinwheels - Prosciutto pesto parmesan / Roast pumpkin peanut parmesan / Salami sundry tomato mozzarella
- Mini Quiche - Chicken and Brie cheese, balsamic onion / Sweet potato, sundry tomato, fetta / Bacon blue cheese

### DESSERTS

- Your celebration cake served with seasonal berries, fresh whipped cream and raspberry coulis

### ADDITIONAL DESSERTS \$12PP

- Chefs Choice - delicate selection of petit four desserts

*NOTE: Images are indicative of meal options and actual meals may differ in presentation and or content.*





## Little Nippers

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Chefs selection of 4 canapés on arrival on the Waters Edge Deck

### MAIN COURSE SERVED WITH ENTRÉE

- BBQ chicken drum sticks with French fries
- Spaghetti bolognaise
- Mini sliders and French fries

### DESSERTS

Your celebration cake served with seasonal berries, fresh whipped cream and raspberry coulis

*Where an alternative dessert is served:*

Ice cream served with a choice of toppings

Children 4 and under are free of charge

## Special Dietary Requirements

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We cater for all special dietary requirements, please speak with your coordinator for speciality menus.

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