



Waters Edge

SCARBOROUGH

CELEBRATIONS • WEDDINGS
CORPORATE EVENTS

CORPORATE PACKAGES
2018/19

Waters Edge Corporate Packages

PRICE GUIDE

	Menu (per person)	Minimum Numbers	Room Hire (March, Sept, Oct, Dec)
SIT DOWN ALTERNATE DROP MENU	\$79	50	Included (up to 5hrs)
COCKTAIL STYLE MENU	\$39	50	\$500 (up to 5hrs)
ALL DAY CONFERENCE 1	\$40	20	Included (up to 8hrs)
ALL DAY CONFERENCE 2	\$47	40	Included (up to 8hrs)
1/2 DAY CONFERENCE 1	\$30	20	Included (up to 5hrs)
1/2 DAY CONFERENCE 2	\$37	40	Included (up to 5hrs)
LIGHT BREAKFAST PACKAGE	\$25	20	\$150 (7.00-10.30am)
FULL BREAKFAST PACKAGE	\$35	40	Included (7.00-10.30am)
MEETING BREAKS FROM	\$3	10	\$500 (60min sessions)
NETWORKING CANAPES	\$12	20	\$250 (90min sessions)

ROOM HIRE ONLY

Up to 2hrs (includes tea and coffee)	\$350
Up to 4hrs (includes tea and coffee)	\$450
Up to 6hrs (includes tea and coffee)	\$600

ROOM HIRE EXTENSION / ACCESS

1/2 hour room extension*	\$180
1 hour room extension*	\$310
Public Holiday surcharge	\$600

**Early access fees apply, please see our staff for arrangements*

If you cannot find a package that suits we can tailor a package for your event. Discounts are given when holding a multi day conference event and we can provide you with dinners menu options if required. Please don't hesitate to speak with one of our highly experienced Corporate Coordinators to assist in your event needs.

Corporate Package Inclusions

- Personalized coordinators to facilitate your event
- Exclusive and private use of the venue
- Audio Visual Equipment
- Air conditioning / heating
- In house sound system
- Wireless microphone
- On site carparking along with ample street frontage parking
- Wheelchair and disabled access
- Presenters table and registration tables
- Indoor / outdoor bar
- Private balcony
- Plasma TV

Room Layouts

- **BANQUET STYLE** - Seats up to 220 guests; oval Tables up to 10 per table
- **CLASS ROOM STYLE** - Seats up to 150 guests; rectangle Tables up to 6 per table
- **U SHAPE STYLE** - Seats up to 70 guests; rectangle tables with corner tables
- **BOARD ROOM STYLE** - Seats up to 70 guests; rectangle tables facing front
- **THEATRE STYLE** - Seats up to 250 guests



Conference Packages

PACKAGE 1

Brewed tea and coffee continuous throughout the day

MORNING TEA & AFTERNOON TEA

Served buffet style with a selection of juices. Please select two options for each break:

- Assorted mini muffins
- Chefs selection of cakes / slices
- Homemade biscuits
- Bowl of fresh fruit salad
- Danish pastries

LUNCH

Served buffet style with a selection of soft drinks

- Gourmet rolls and focaccia breads with a chefs selection of fillings
- Platter of seasonal fruits

Gluten free options available for an additional \$15pp

For a half day conference option please choose a Morning Tea or Afternoon Tea option only

PACKAGE 2

Brewed tea and coffee continuous throughout the day

MORNING TEA & AFTERNOON TEA

Served buffet style with a selection of juices. Please select two options for each break:

- Assorted mini muffins
- Chefs selection of cakes / slices
- Homemade biscuits
- Bowl of fresh fruit salad
- Danish pastries

LUNCH

Alternate Drop - please select two options to be served to your guests at the table:

- Grilled garlic prawns served on a bed of Asian coconut rice
- Crispy skin chicken breast in a middle Eastern marinade, pearl cous cous, spiced sweet potato puree
- Grilled Fish, southern fries and fresh crisp salad

Gluten free options available for an additional \$15pp

For a half day conference option please choose a Morning Tea or Afternoon Tea option only

Breakfast Packages

LIGHT BREAKFAST

- Brewed tea and coffee continuous throughout breakfast served buffet style with a selection of juices
- Eggs (scrambled)
- Bacon
- Grilled tomato
- English baked beans
- Hash browns
- Wholemeal and white toast with a selection of condiments
- Gluten free options available for an additional \$15pp

FULL BREAKFAST

- Brewed tea and coffee continuous throughout breakfast served buffet style with a selection of juices
- Eggs (scrambled and poached)
- Bacon
- Grilled tomato
- English baked beans
- Hash browns
- Basil chipolatas sausages
- Grilled field mushrooms
- Seasonal fruit platter
- Freshly baked mixed Danish pastries
- Mini croissants
- Breakfast waffles with maple syrup
- Wholemeal and white toast with a selection of condiments
- Gluten free options available for an additional \$15pp

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



Meeting Breaks

- Savoury muffins \$3.00pp
- Sweet muffins \$3.00pp
- Assorted slices \$3.50pp
- Assorted cakes \$3.50pp
- Homemade biscuits \$3.00pp
- Mini croissants \$3.50pp
- Brekkie waffles \$4.00pp
- Hors d'oeuvres platters \$30
- Fruit platters Small \$30
Large \$60
- Sushi POA
- Finger sandwiches \$7pp
- Tea and Coffee \$3.50pp on arrival

Networking Canapes

Chefs selection of canapes served on the Waters Edge deck staggered over a 90 min period

EXAMPLE MENU

- Arancini balls
- Snap fried calamari
- Vegetarian Spring rolls
- Marinated beef skewers
- Mildly spiced satay chicken skewers
- Mini Vegetable quiche
- Prosciutto pinwheels
- Wafers w/ brie cheese semi sundried tomato and olives

Cocktail Celebration

ROVING CANAPES - GRAZING TABLES

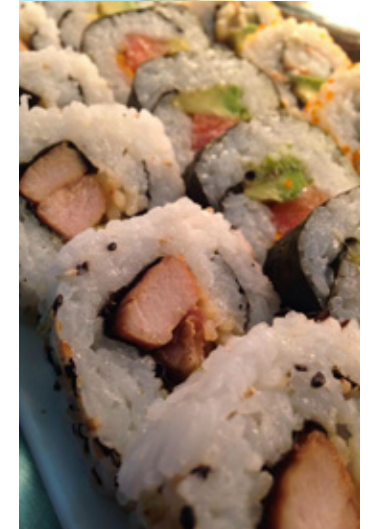
SELECTION OF 6

- 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.





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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