



Waters Edge

SCARBOROUGH

CELEBRATIONS • WEDDINGS
CORPORATE EVENTS

WEDDING PACKAGES
2018/19

Waters Edge Wedding Packages

PRICE GUIDE

	Menu (per person)	Room Hire and Styling (per person)	All Inclusive (per person) (Menu, Beverage, Room Hire & Styling*)	Peak Saturday Nights (March, Sept, Oct, Dec)
SLOW COOKED BBQ	\$59	\$15	\$105	Min. event spend \$10,000
MEDITERRANEAN	\$59	\$15	\$105	
THE TIDE	\$79	\$15	\$125	
THE SEA	\$99	\$15	\$145	
COCKTAIL SOIREE	\$59	\$15	\$105	

CHILDREN'S MENU

5-12 years	\$19.50		\$45
4 years and under	FOC		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	+\$15pp (4hr)

All Inclusive Set Wedding Package

- Room hire - Exclusive use of venue for up to 5hrs (evening events) and 4hrs (day events)
- Your choice of menu and service options including 30 minutes of pre-dinner canapes on the Waters Edge Deck and tea/coffee service with dessert
- 4-hour standard beverage package
- Choose from our standard range of stylish table decorating
- Cake table with an elegant cake knife and gift table dressed in theme
- Bridal table with podium flower displays
- Wishing well options
- Easel for display of your wedding 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
- Stylish sitting area
- We set out your place cards and guest bonbonnières
- Professional service staff
- Dedicated wedding coordinator to manage your special day along with unlimited wedding consultations leading up to your wedding day





Slow Cooked BBQ

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 wedding 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

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

Mediterranean

SHARED PLATES – ROAMING – GRAZING TABLES

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

ENTRÉE (Seated or extended Cocktail Style)

- Antipasto platter – cured meats, marinated vegetables and olives, cheeses, crusty breads

MAIN

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

SERVED WITH

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

DESSERTS

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

Additional desserts choose from:

- Tiramisu, torts, chocolates, 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 wedding 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 wedding 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 wedding cake served with seasonal berries, fresh whipped cream and raspberry coulis

ADDITIONAL DESSERTS

- Chefs Choice - delicate selection of petit four desserts

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Little Nippers

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 wedding 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

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

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