



# Functions & Events



### **Our Venue**

ROOM	COST	CAPACITY	DIMENSIONS
Aqua South	\$450	Theatre 60 U Shape 30 Cocktail 60 (with dancefloor)	11.00 x 9.7 m Height 2800 m
Aqua North	\$500	Theatre 100 Cocktail 120 (with dancefloor)	16.3 x 12.2 m Height 2800 m
Summertime	\$500	With Garden 400 (with dancefloor)	Theatre/Cocktail 200 26.1 x 17.6m Height 3m
Showroom	on application	Theatre/Cocktail 500 main floor 120 mezzanine Dinner 400 main floor (with dancefloor) 120 mezzanine	26.3 x 21.1 m Height 6.1 m Stage height 11.65m
Immortals Lounge	\$330	Capacity: U Shape 25 Cocktail 50	13.5 × 7.0 m Height: 2.8m
Deck 3	On application	Cocktail 40 Available till 5pm Semi Private - min 20 guests	15.3 x 6.3 m Height: 2.7m
The Lounge	On application	Cocktail 40 Available on application Semi Private - min 20 guests	13.4 x 6.9 m Height 3.0m

AV Light and Sound Technician available price on application Corporate suites available price on application

### ROOM SET UP

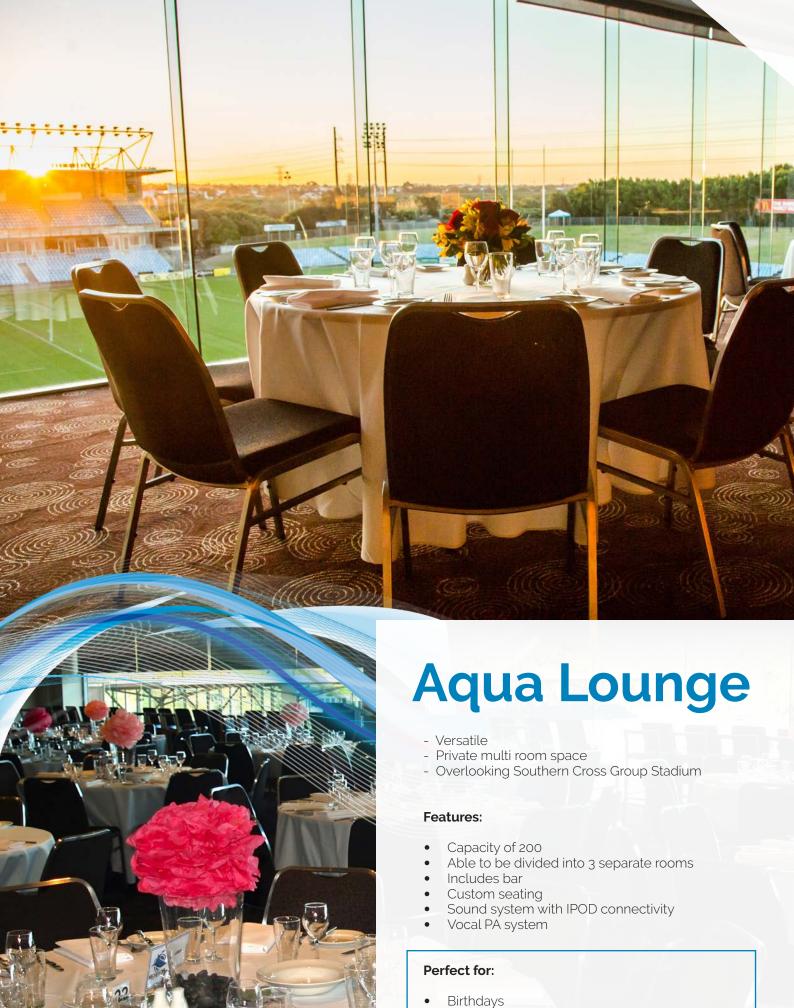












Formal occassions Engagement parties

Christmas parties

Weddings

# **Summertime Bar**

- Relaxed
- Informal space

#### Features:

- Large outdoor garden with capacity of 200 inside and 500 outside
- Internal and external bar
- Parquetry dance floor

#### Perfect for:

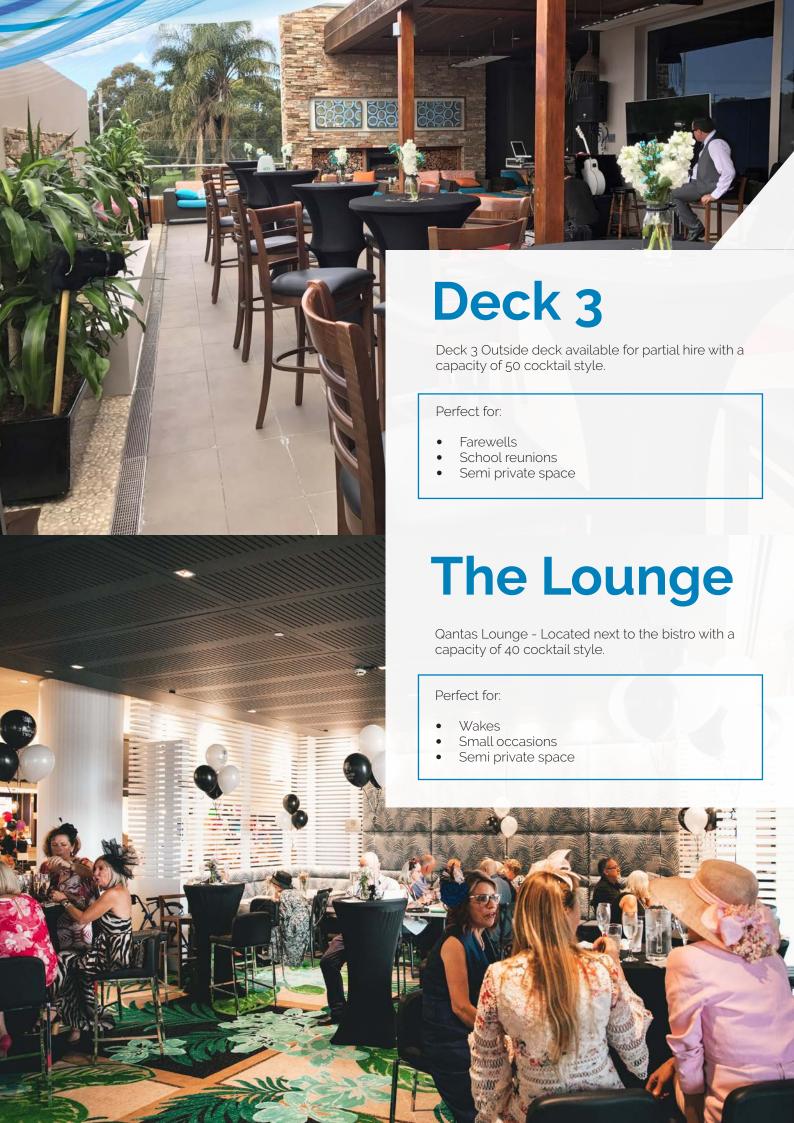
- 21st birthdays
- Large social and sporting end of year events
- Christmas parties
- Corporate clearance sales













## Deluxe Cocktail Package

4 items & 1 substantial - \$30pp

5 items & 1 substantial - \$32pp

6 items & 2 substantial - \$40pp

#### Cold

Smoked chicken, walnut & celery lady fingers sandwiches
Caramelised onion & goat's cheese tartlet (v)
Smoked salmon, spinach, dill aioli crostini
Roasted BBQ duck cigar w/hoisin & shallots
Assortment of sushi maki (v)
Vegetarian Vietnamese rice paper rolls (v,gf)
Rare roast beef, basil pesto crostini

#### Hot

Corn & manchego empanadas (v)
Tfuffled mushroom & parmesan arancini (v)
Barramundi fish cocktails w/tartare sauce
Buffalo hot wings

Bourguignon beef brisket filo patry
Harrisa lamb sausage roll w/bush tomato chutney
Butter chicken pie w/minted yoghurt
Moroccan spice prawn skewers w/salsa & lemon mayonnaise

#### Substantial canape

Roasted beet, pumpkin, fetta, qunioa & rocket salad (v,gf)
Indian butter chicken w/scented Jasmin rice & cucumer yoghurt
Beet battered fish & chips w/tartare sauce
Beef cheesburger pie w/ketchup
Pork belly chow mein w/carrot, cabbage, beans & a hint of chilli
Roast BBQ beef roll w/mustard & summer slaw
Crispy fried fish tacos w/jalapeno salsa & chipotle mayonnaise



### **Live Stations**

From the farm
Slow roasted meats sliced to order & served on soft rolls with mustards, chutney & condiments

**Spanish feel**Spanish Paella w/ seafood & meats, aioli & sides

Chocolate indulgence
Chocolate fountain with fresh fruits & marshmallows skewers

A taste of Japan
Assortment of deluxe hand rolled sushi with condiments

Sweet tooth

Gelato bar with a selection of flavours, waffles & cones

From the sea

Fresh Cooked Prawns, selection of oysters & condiments

From the wok

Stir fried noodles from all over Asia

**Ploughman's table**Selection of farmhouse & international cheeses, cured meats, breads & crackers

From the garden
Selection of fresh salad from local ingredients straight from the garden

**Lolly bar**Assortment of lollies

(Minimum 50 guests or extra charges may apply)

### Plated menu

2 course \$40pp 3 course \$50pp

### Set Menu

#### **Entrée**

Traditional Caesar Salad, grilled chicken, Smokey crispy bacon, croutons and shaved parmesan

Crispy Skin Pork Belly, Apple, baby herbs & saffron mayo Wild Mushroom & Parmesan Croquettes, tomato & chilli iam (v)

Braised Lamb Shoulder, glazed heirloom carrots, garlic aioli & jus

Citrus Cured Salmon Ceviche, baby herbs, avocado puree & lemon dressing (gf)

Peppered Beef Carpaccio, shaved pecorino, toasted croutons & dijonaise

#### Main

Slow Roasted Lamb Shank, Paris mash, honey glazed seasonal vegetables & jus (gf)

Braised Beef Check, whipped potatoes, charred eschallots, broccolini & red wine jus (gf)

Buffalo Mozzarella & Saffron Ravioli, tomato & herbs (v)

Crispy Skin Atlantic Salmon, roasted kipfler potatoes, asparagus & hollandaise sauce

Peppered Chicken Breast, bacon, garden peas, baked sweet potato & brandy mushroom cream

Grilled Pork Cutlet, oven roasted root vegetables, sautéed broccolini & Sicilian sauce

Charred Striploin, crispy salted baby potatoes, slow roasted tomato, baba ganoush & peppercorn jus (add additional \$6)

#### Dessert

Mango Mousse Slice, biscuit crumbs

Chocolate cherry crumble, berry coulis & whipped cream

Lemon Citron Tart

Decorated Pavlova, raspberry compote (gf)

Crème Brulee & salted caramel macaroon

Warm Sticky Date Pudding, butterscotch & ice cream





# **Option 1**

\$30pp

### Celebration Buffet

#### **Cold Selection**

(Includes all of the below)

German Potato salad

Greek salad

Caesar salad

#### **Hot Dishes**

Bread rolls and butter

(Choice of two wet dishes)

Beef lasagne

Spinach & ricotta lasagne w/ tomato & cream sauce (v)

Indian Butter chicken w/ steamed jasmine rice

Lamb Rogan Rosh w/ steamed jasmine rice

Beef stroganoff w/ mushroom, white wine cream & steamed vegetables

Sicilian Chicken w/ kalamatta olives, tomato, chilli, fetta & oven baked salted potatoes

Vegetarian Singapore Noodles w/ Asian greens and hint of curry (v)

Oven roasted chicken breast w/ seeded mustard cream, shallots & steamed vegetables (gf)

Beef Tortellini w/ tomato, white wine cream & parmesan

# Option 2

\$40pp

### Classic Buffet

#### **Hot Selection**

Assortment of Baked Gourmet Roll

Braised Roast beef, Dijon mustard crust

Crispy Skin Pork Belly

Roasted Buttered potatoes & pumpkin

Seasonal steamed vegetables

#### **Cold Selection**

Baked Peri Peri Chicken pieces

Glazed & Sliced leg Ham

Traditional Caesar salad, bacon, garlic croutons & shaved parmesan

Greek salad, fetta & Kalamata olives

Served with condiments

#### Dessert

Chef's selection of Petite desserts

Freshly brewed coffee & tea (Additional charges apply)







# **Beverages**

Our events team would be happy to arrange a bar tab for you event. You advise us of the amount you are looking to spend and we will customise the tab depending on the beverages you choose for your guests. Alternatively you can arrange for a cash bar or a combination of both these options. A credit card is to be left behind the bar at the time of the event.

Please contact our events team for beverage pricing.

### Additional hire charges

Security guard (required for all 21st birthdays and events with 100 peo	\$300 ple or more)
Stage hire	POA
TV with HDMI cable	\$100
Data projector and screen	\$100
Portable Vocal PA	\$100
DJ	POA
Juke box	POA

