



waterfire  
restaurant and bar

Function Package  
2011 / 12

*Functions*

Waterfire Restaurant & Bar | Atlantis Gaming | The Boat Bar | City Liquor Superstore & Drive Thru  
MULTI AWARD WINNING VENUE  
[www.theboathousetavern.com](http://www.theboathousetavern.com)  theboathousetavern  
101 DREAMWORLD PARKWAY | COOMERA | 07 55 029 800



**THE BOATHOUSE TAVERN**  
GOLD COAST • AUSTRALIA



## Functions

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Thank you for considering Waterfire Restaurant & Bar at The Boathouse Tavern for your upcoming special event.

Waterfire Restaurant and Bar was finalist of '**Best Outdoor Venue in Australia**' at the Australian Hotel Awards 2011 and truly an outstanding venue to hold your next function.

The venue is complete with a modern indoor restaurant, as well as a large alfresco dining area with tranquil water features surrounded by tropical gardens.

At night, Waterfire comes alive with a magnificent display lively fire burning through the crystal blue water pools. The outdoor area features private Bali style huts and two 'islands' as the main feature.

We have earned the reputation as a quality venue with world class decor and unrivalled ambience.

Waterfire offers menus and facilities for all styles of functions.

We are glad to offer you our menu options attached. For special request options please speak with our Restaurant and Functions Manager.

Our friendly and professional team look forward to working with you to make your event memorable.

For further information & bookings

Restaurant & Functions Manager  
P: (07) 55 029 800 ext 4 F: (07) 55 029 811  
E: [waterfire@theboathousetavern.com](mailto:waterfire@theboathousetavern.com)



## Platter Selection for Cocktail Parties

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### **Tapas - \$55**

Garlic Turkish bread & salted flat bread w spicy baked capsicum, macadamia & rocket pesto & pumpkin & feta dips served w Spanish green olives, Chorizo & marinated feta

### **Yum Cha Experience - \$75**

A selection of Fried prawn wonton, vegetarian spring rolls, steamed pork buns, pork shui mi & beef dim sim served on rice noodle & Asian salad w sake soy, Japanese mayo & sweet chilli

### **Aussie's Most Wanted - \$75**

Mini beef pies, little Dagwood dogs, sausage rolls, Beef snags on buns, beer battered potato wedges w chilli salt & sour cream

### **The Daily Catch - \$75**

Crumbed whiting, salt & pepper squid, prawn cutlets & beer battered fish w caper & dill aioli, Waterfire cocktail sauce & lemons

### **Sweet Indulgence - \$65**

Chef's selection of bite size slices and cakes

### **Cheese - \$65**

Selected Australian cheeses w dried fruits & crackers

**Platters are designed to feed approximately 10-15 people; they are for use on stand up style events and will not be sufficient as a meal replacement.**

**Our functions team will gladly assist you with your selection**

**Our chefs will gladly produce a tailored menu should you wish to have canapés**



## Something substantial to your platter selection

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### **Oriental**

- Hoikken noodles wok tossed w chicken, & prawns, Asian vegetables & ginger garlic soy served in noodle boxes w chop stix
- Individual bamboo boats w Tempura vegetables served w ponzu & Jap mayo
- Little noodle boxes w Waterfire Salt & pepper squid w wild rocket, lime aioli & lemon
- Yum Cha selection w steamed pork bun, prawn won ton, vegetable spring roll, pork shu mi & beef dim sim served in your own steam basket w sweet chilli

### **Aussie**

- Beef fillet strips charred & served in little bowls w crushed potato & Shiraz jus
- Beer battered fish & chips served in noodle box w lemons & caper & dill aioli

### **Italian**

- Gnocchi w chicken & mushroom cream
- Rigatoni w pesto vegetables
- Risotto w 3 cheeses & herbs
- Little meatballs w Napoli & Parmesan

**\$5.50 per Item**  
**(Minimum of 30 of each item)**



## 2 course - menu option 1

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### Entrées Alfresco Style

#### **Caesar Salad**

Cos leaves, shaved Parmesan, Waterfire dressing, garlic croutons, crisp bacon & boiled egg

#### **Salt & Pepper Squid (V/GF)**

NZ squid dusted w rice flour, salt & pepper, flash fried & served w mango & rocket salad, lime aioli & lemon wedge

#### **Bruschetta (V)**

Turkish bread oiled & toasted w diced tomato, Bococcini cheese, basil & garlic & served w balsamic syrup

#### **Garlic Bread (V)**

Baguettes w garlic & herb butter

### Main Course – Please Select

#### **Chicken Parmigana**

Chicken breast, lightly breaded, fried & smothered in Napoli & cheddar cheese, served w chips & salad

#### **Pasta Carbonara**

Smoked ham, onion, garlic tossed in spaghetti, white wine, cream, herbs & Parmesan

#### **Vegetarian Napoli (V)**

Cherry tomato, pesto, baby spinach, red onion & garlic tossed with spaghetti, Napoli & Parmesan

#### **Battered Fish, Chips and Salad**

Barramundi fillets fried in house beer batter, served w chips, salad, caper & dill aioli & lemon

#### **Grilled Fish of the Day**

Spread w garlic & herb butter, grilled in foil & served w salad, chips & lemon

#### **300g MSA Rump**

Cooked how you like it with chips, salad & your choice of Mushroom, Pepper or Red Wine Jus

### Additional

Side of crisp roasted chats \$6.5

Side of steamed vegetables \$6.5

Extra Sauce \$1.5

\$27.5 per person



## 2 course - menu option 2

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### Entrée Alfresco Style

#### **Caesar Salad w Grilled Chicken Breast**

Cos leaves, shaved Parmesan, Waterfire dressing, garlic croutons, crisp bacon & boiled egg

#### **Salt & Pepper Squid (V/GF)**

NZ squid dusted w rice flour, salt & pepper, flash fried & served w mango & rocket salad, lime aioli & lemon wedge

#### **Tempura King Prawns (V)**

Lightly fried king prawns served w Soy & Wasabi Aioli dipping sauces, Asian Salad & Fries

#### **Garlic Bread (V)**

Baguettes w garlic & herb butter

### Main Course – Please Select

#### **Lamb Rump**

Spring lamb rump, cooked medium rare, served w crisp chats, sautéed broccolini & pesto Jus

#### **Vegetarian Ravioli (V)**

Spinach Ravioli w pumpkin & ricotta filling, pesto cream, baby spinach & Parmesan cream

#### **Battered Fish, Chips and Salad**

Barramundi fillets fried in house beer batter, served w chips, salad, caper & dill aioli & lemon

#### **Atlantic Salmon**

Pan seared to Medium Rare, serve on a warm potato, dill, baby spinach salad w caper aioli & lemon

#### **300g MSA Rump**

Cooked how you like it with chips, salad & your choice of Mushroom, Pepper or Red Wine Jus

### Additional

Side of crisp roasted chats \$6.5

Side of steamed vegetables \$6.5

Extra Sauce \$1.5

\$34.5 per person



## 3 course

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### Shared Garlic Breads

### Entrée – Please Choose

#### Oysters Kilpatrick

½ Dozen NZ Oysters roasted w bacon & Waterfire Kilpatrick

#### Garlic Prawns

King prawns sautéed w garlic, herbs & white wine cream, served w steamed rice & lemon

#### Caesar Salad w Grilled Chicken Breast

Cos leaves, shaved Parmesan, Waterfire dressing, garlic croutons, crisp bacon & boiled egg

#### Salt & Pepper Squid (V/GF)

NZ squid dusted w rice flour, salt & pepper, flash fried & served w mango & rocket salad, lime aioli & lemon wedge

#### Thai Beef Salad

Beef fillet tossed w Asian vegetables, crunchy noodles, fried onion & Thai Dressing

#### Spinach Salad (V/GF)

Baby spinach leaves tossed w grilled & marinated vegetables, baby olives & pesto

### Main – Please Choose

#### Lamb Rump

Spring lamb rump, cooked medium rare, served w crisp chats, sautéed broccolini & pesto Jus

#### Vegetarian Ravioli (V)

Spinach Ravioli w pumpkin & ricotta filling, pesto cream, baby spinach & Parmesan cream

#### Atlantic Salmon

Pan seared to Medium Rare, serve on a warm potato, dill, baby spinach salad w caper aioli & lemon

#### 200g Surf n Turf

Eye fillet cooked how you like it w prawn skewers, chips, salad & your choice of Mushroom, Pepper or Red Wine Jus

#### Pork Ribs

Baby back ribs, basted w Waterfire BBQ sauce, served w chips & salad

### Dessert

Chocolate mud cake

Lemon Meringue Tart

Caramel Tart

NY Cheesecake

\$38.5 per person



## Waterfire Cakes

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We can provide a variety of cakes for every occasion and to suit every budget. Below are the bases and sizes we offer and prices start at \$45 each

12inch Serves 10 – 20  
Slab Serves min 25 up to 150 people  
Individual Cupcakes

White Chocolate Mud  
Chocolate Mud  
Vanilla Sponge  
Chocolate Sponge  
Carrot Cake  
Red Velvet  
Black Forrest  
Chocolate Mousse Terrine  
Baked Vanilla Cheesecake

All cakes are decorated to your individual tastes; we use the highest quality ingredients and ensure your cake is prepared fresh on the day of your booking

Each cake is made from scratch and will be decorated to your style and tastes. We use coloured chocolate, crème cheese, plastic icing, chocolate ganache or fondant to match your every desire

Our cakes are produced in house by our Pastry Chef and is available to discuss your needs and desires. Previous examples are available on request.



## Cake Order Form

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**Date:** \_\_\_\_\_

**Guest Name:** \_\_\_\_\_

**Address:** \_\_\_\_\_

**Contact Number:** \_\_\_\_\_

**Email:** \_\_\_\_\_

**Event Date:** \_\_\_\_\_

**Cake to serve #:** \_\_\_\_\_

**Budget: \$** \_\_\_\_\_

	<i>Please Tick</i>		<i>Please Tick</i>		<i>Please Tick</i>
<b>Type of cake</b>	<input type="checkbox"/>	<b>Icing</b>	<input type="checkbox"/>	<b>Colour</b>	<input type="checkbox"/>
Chocolate Mud	<input type="checkbox"/>	Plastic Icing	<input type="checkbox"/>	Red	<input type="checkbox"/>
White Chocolate Mud	<input type="checkbox"/>	Coloured Chocolate	<input type="checkbox"/>	Blue	<input type="checkbox"/>
Baked Cheesecake	<input type="checkbox"/>	Coloured Ganache	<input type="checkbox"/>	Yellow	<input type="checkbox"/>
Red Velvet	<input type="checkbox"/>	Crème Cheese	<input type="checkbox"/>	Purple	<input type="checkbox"/>
Black Forest	<input type="checkbox"/>			Orange	<input type="checkbox"/>
Carrot	<input type="checkbox"/>	<b>Decoration</b>	<i>Please Tick</i>	Pink	<input type="checkbox"/>
Vanilla Sponge	<input type="checkbox"/>	Fruit	<input type="checkbox"/>	White	<input type="checkbox"/>
Chocolate Sponge	<input type="checkbox"/>	Chocolate	<input type="checkbox"/>	Milk Chocolate	<input type="checkbox"/>
Mousse Terrine	<input type="checkbox"/>	Ganache	<input type="checkbox"/>	White Chocolate	<input type="checkbox"/>
Banana	<input type="checkbox"/>	Cream	<input type="checkbox"/>	Green	<input type="checkbox"/>

Inscription Plaque

Theme

\*\*\*\*OFFICE USE\*\*\*\*

Quoted Price \_\_\_\_\_ Date Paid \_\_\_\_\_ Amount Paid \_\_\_\_\_

Clients Signature \_\_\_\_\_

By signing this I acknowledge that all details are correct



## **FUNCTION TERMS AND CONDITIONS**

### **CONFIRMATION OF BOOKING & DEPOSITS**

All function bookings require a deposit to confirm the reservation. Upon payment of function deposits, the client acknowledges and agrees to comply with all the terms and conditions set out by the venue. Confirmation of booking is accepted in person or via telephone or email. The deposit required to secure the booking is \$250.00 which must be received within 14 days of confirming an event. This deposit comes directly off the total charges for your event. Failure to receive this deposit, the functions team reserves the right to cancel your booking.

### **PAYMENT**

Full payment for food is required 5 days prior to the function date unless authorized by the functions coordinator or Hotel Manager. Any incidental charges are to be paid for at the conclusion of the function and will include any charges not authorised in the original contract.

### **CONFIRMATION OF NUMBERS**

The final number which will constitute the minimum number of guests you will be charged for is required 5 days prior to the function. If numbers drop after this confirmation you will be charged for the initial confirmed number. If the number of guests attending the function is greater than the confirmed number then these must be paid for at the commencement of the function.

### **CANCELLATION**

#### **30 days**

Full Refund of a deposit will be made where 30 days notice is given in writing. If the function is cancelled less than 30 days of the function date, any received deposit is non-refundable.

#### **7 days**

Cancellations made within 7 days of the function will not be entitled for refund.

### **ROOM HIRE**

Depending on the function, you may be charged a room hire.

Room Hire of \$250.00 applies for the exclusive use of the function room and is payable to confirm your booking. This is non-refundable if the function is cancelled 7 days or less out from the function date. For an evening function this gives private use of the room until midnight. Extended hours after midnight is at \$50.00 per hour or part hereof.

### **INDEMNITY**

The Client attends the function at their own risk and agrees to indemnify and keep indemnified The Boathouse Tavern against all costs, charges and expenses which may be incurred due to any person suffering injury while at the function or due to any loss or damage of property related directly or indirectly to the function.

## **DECORATIONS**

Confetti, rice & similar size table decorations are not allowed, rose petals or bubbles make a perfect substitute.

Under no circumstances is sticky tape allowed to be used.

Special decorations such as table pieces, chair covers and any other special theming will be charged accordingly and full payment required 5 days prior to the function.

We are happy to quote and arrange special decorations from our suppliers.

## **SELF CATERING**

Function organisers or their guests are not permitted to bring food and/or beverages to the function or hotel. Exception to this policy is made for a celebratory cake only and may be subject to a cakeage charge

## **ENTERTAINMENT & HIRED EQUIPMENT**

Any entertainment for a private function is only available in a private room. Entertainment can be arranged for you by the venue however the client is permitted to supply their own entertainment. If client supplies their own entertainment, the entertainer must abide by the conditions stipulated in The Boathouse Tavern Liquor License. Entertainers that do not adhere to these conditions upon request will be cancelled by the functions coordinator or hotel manager.

Delivery of hired equipment supplied by the client to The Boathouse Tavern must be advised to the Function Coordinator prior to the delivery of such equipment. The Boathouse Tavern will not be responsible for the security, set-up, transportation, loss or damage of this equipment.

## **SECURITY**

Function Co-Ordinator or Management will advise you if security will be required for your function. If Security is required, a charge of \$45 per guard, per hour will be applied and payment will be required from the client prior to the function. Security must be booked through The Boathouse Tavern's security company.

## **MINORS**

Persons under the age of 18 must be in the company of their parents. Please be aware that no person under the age of 18 is allowed to consume alcohol and will need to be off premises by 10.00pm. Persons under the age of 18 will need to stay in the function room unless accompanied by an adult to use the toilet facilities with the exception of children's room activities. Proof of age may be requested at anytime by the hotel. As the function area is part of the hotel, all responsible service of alcohol laws apply. The management of The Boathouse Tavern reserves the right to refuse entry or service to any group or individual without notice.

## **RESPONSIBLE SERVICE OF ALCOHOL**

Responsible Service of Alcohol Under Queensland law is applicable to any private or public function held within the premises. Function guests that are under the age of 18, unduly intoxicated or disorderly, will not be served and may be asked to leave the premises. Venue management reserve the right to refuse entry to any function guest.

Hotel Policy states that any guest that looks under the age of 25 will be asked to provide an acceptable form of photographic identification (drivers licence, passport or 18+ Card) in failing to do this the guest will not be served any alcohol whilst on premises and may be refused entry. Always carry I.D on your person no matter how old you are.

**TERMS AND CONDITIONS ACKNOWLEDGEMENT**

I (client) acknowledge and accept the above conditions

Print Name: \_\_\_\_\_

Signed and Accepted: \_\_\_\_\_

Date: \_\_\_\_\_

Management Authorisation

Print Name: \_\_\_\_\_

Signed and Accepted: \_\_\_\_\_

Date: \_\_\_\_\_