

Donald Burke Room

Named after our favourite patron of 25 years and situated on the ground level, the Donald Burke room is a private retreat set in an historic, renovated CBD hotel. The range of menus includes delicious finger food, a la carte and set menus. There is capacity for standing cocktail parties for up to 80 guests or sit down meals for up to 50 guests.



The Lounge

The Lounge Area on the ground floor of The Waterside Hotel can be cordoned for smaller groups. Perfect for after work drinks or social gatherings. The area is suitable for up to 60 people. Finger food platters are available if ordered in advance or meals can be ordered on the day from our bar menu. The lounge area is available for bookings Saturday-Thursday.





beverage packages

Commander's Package

Includes Willowglen Chardonnay, Willowglen Shiraz Cabernet, Killawarra Brut, Carlton Draught, Cascade Premium Light, Soft drinks & Juices

3 hours - \$35.00 per person | 4 hours - \$45.00 per person

Captain's Package

Includes Penfolds 'Thomas Highland' Chardonnay or Devils Lair Sauvignon Blanc, D'Arenberg Footbolt Shiraz or Penfolds 'Koonunga Hill' Cabernet Merlot, Yellowglen 'Yellow' Sparkling, Carlton Draught, Cascade Premium Light, Soft drinks & Juices

3 hours - \$40.00 per person | 4 hours - \$50.00 per person

Admirals Package

Includes Matua Valley Sauvignon Blanc or Stumpy Gully Pinot Grigio, Pepperjack Shiraz or Taylors Cabernet Sauvignon, NV Chandon Sparkling, Carlton Draught, Cascade Premium Light, Soft drinks & Juices

3 hours - \$45.00 per person | 4 hours - \$55.00 per person

Additions

Spirits & premium products can be added to any of the above beverage packages for the following charges;

Pure Blonde (tap) - \$3.00 per person

Asahi (tap) - \$6 per person

Basic Spirits - \$20 per person

Premium Spirits - \$25 per person

Minimum 50 people required for any beverage package.
This Beverage Package is available in The Waterside only.

Beverages on consumption/ bar tabs

Drinks can be purchased on a cash basis (guests pay for their own) or charged to a tab on a consumption basis at regular bar prices. You can nominate what drinks you would like to be served with a pre-set limit (this can be increased at any stage). Larger groups will be provided with wristbands to avoid any confusion at the bar.

All staff at The Waterside Hotel are trained in the Responsible Service of Alcohol & by law, may refuse to serve alcohol to any person/s deemed to be intoxicated.



waterside finger food

Cocktail sausage rolls with tomato sauce

Lamb koftas with spicy dip

Vegetarian samosa with soy sauce

Fried or steamed dim sims with ponza dipping sauce

Chicken pakora balls with spicy mango dipping sauce

Vegetarian spring rolls with sweet chilli sauce

\$10 per person – Please select 4 menu items

\$15 per person – Please select 6 menu items

Menu is only available in the Waterside Hotel

A Gourmet Finger Food Menu also available

Minimum 30 people



gourmet finger food menu

Cold

- Roast garlic crostini with grilled vegetables & bocconcini (v)
- Middle eastern dips with flatbread & marinated olives (v)
- Atlantic smoked salmon & cream cheese cornetto's with herb snippets
- Sweet corn, kumara & bacon pancakes with sour cream & chives (also available as vegetarian)
- Pork & prawn rice paper rolls with soy & sweet chilli dipping sauce
- Chicken & prosciutto terrine on oatcakes with green tomato chutney
- Prawn cocktail
- Classic club sandwich with chicken, mayonnaise, crispy bacon & salad
- Thai beef salad
- Oysters natural with red wine dressing (\$1.5 per person surcharge)
- Poached oyster in tomato water with baby herbs (\$1.5 per person surcharge)

Hot

- Selection of bite size pizzas (meat & vegetarian)
- Spanish chorizo & calamari skewers
- Zucchini, mint & goats cheese arancini (v)
- Slow braised lamb & creamy leek pies
- Potato & cauliflower pakoras with riata (v)
- Pea & ham croquettes served with dijonnaise
- Albondigas, Spanish style lamb meatballs cooked in a rich tomato sauce
- Peking duck pancake rolls served with hoi sin dipping sauce
- Aleppo style sausage rolls with spicy tomato relish
- Patatas bravas, Spanish style potatoes with garlic aioli
- Spinach & ricotta pie (v)
- Potato & polenta crust gnocchi with spicy pepperonata (v)
- Scotch egg - a hard boiled egg encased in sausage mixture & then crumbed
- Crumbed & fried swiss brown mushrooms filled with basil & mozzarella (v)
- Tiger prawns wrapped in prosciutto & served with aioli (\$1 surcharge per person)

(v) denotes vegetarian

Minimum catering numbers of 30pax is applicable.

\$15 per person - Please select 4 menu items

\$20 per person - Please select 6 menu items

\$25 per person - Please select 9 menu items

hand held party menu

These more substantial finger food items are served in small bowls or noodle boxes. Hand held meals are great on their own (recommended minimum 2 per person) or as an addition to a finger food menu

Wild mushroom goulash with hongroise noodles & crème fraiche (v)
Spiced lamb meatballs in almond sauce
Beer battered fish & chips with tartare sauce
Braised beef bourgingon with roasted sweet potato
Indian curry (chicken, beef, lamb or vegetarian) served on steamed rice with garlic naan
Lentil & chorizo ragout with crusty bread
Antipasto plate with frittata, salami, crème cheese cornets, artichokes, olives & anchovy cigars
Eggplant salad with soft goats cheese & walnuts (v)
Chinese pork with rice & pickled vegetables
Gyoza dumplings in master stock (pork, chicken & mushroom or vegetarian)
Homemade gnocchi with three cheese sauce, asparagus & fine herbs (or napoli sauce & shaved parmesan)
Traditional meat lasagne with garlic bread
Vegetarian moussaka (v)
Chilli beef & beans with garlic flatbread

Dessert selection

Mini chocolate tarts
Individual lemon meringue pies
Strawberries with chocolate & drambuie fondue
Cranachan (raspberry cream served in an almond tuille cup)
Apple & cinnamon strudel
Fresh fruit salad

\$8 per item

served in small bowls/ 30 portions minimum order

Platters

Antipasto platter \$90

A selection of continental meats, shallot frittata, arancini balls, char grilled vegetables tossed in pesto, sun dried tomatoes & olives

Cheese board \$90

A selection of Victorian cheeses – Maffra cheddar, Jindi brie & Milawa blue served with biscuits & apple & calvados chutney

Fresh fruit platter \$70

A beautiful display of seasonal fresh fruit

Set Course Menus

Menu 1

Entrée

Crispy saganaki with aged balsamic syrup & herb salad

Seasoned & fried calamari on an Asian salad with wasabi soy dipping sauce

Main Course

Herb, onion & parmesan crusted beef schnitzel topped with buffalo mozzarella & Caprese salad served with polenta chips

Vegetarian Thai red curry with baked rice and chilli naan
(also available with chicken)

Desserts

Apple crumble served with double cream

Strawberries & cream with Scottish shortbread

2 Course \$32.50 pp

3 Courses \$39.90 pp

Menu 2

Entrée

Prawn, ginger & spring onion dumplings served in a light master stock

Antipasto plate with continental meats, marinated olives, bocconcini, polenta
& parmesan chips & arancini

Main Course

Crispy skin pork belly served with potato, chorizo & jamon gratin with wilted spinach, baby onions & peas

Roast fillet of Atlantic salmon topped with a lemon & caper berry butter served with chateau potatoes & seasonal vegetables

Desserts

Sticky date pudding with butterscotch sauce & vanilla ice cream

Vanilla & saffron panna cotta with pistachio brittle

2 Course \$38 pp

3 Courses \$47 pp

Menu 3

Entrée

Pork & prawn spring rolls (2) with Asian salad & sweet chilli dipping sauce

Tasting plate - a selection of 3 entrées created by our Head Chef (wait staff will advise)

Main Course

250 gram grass fed sirloin of beef with asparagus spears, garlic crumbed mushrooms, truffle jus & steak fries

Grilled fillet of barramundi filled with a prawn mousse served with potato gratin & a tomato & coriander dressing

Dessert

Frozen milk chocolate parfait & dark chocolate mousse

Fresh exotic fruits with a Malibu sabayon glaze

2 Course \$43.50 pp

3 Courses \$52 pp

Additional Courses

Canapés on arrival
\$9 per person

Cheese – Authentic Australian cheese board
\$8 per person

**Black Angus Porterhouse or Eye Fillet may be added to the main course selection
(\$10 surcharge per porterhouse ordered at the function applies)**

Meal preference is taken from your guests at the beginning of the function

Please note that menu items can be changed but may incur an extra charge

Minimum Numbers for set course meals: 20 people

Menus are available in the Donald Burke Room & the Waterside Dining Room

**Menu selection must be confirmed 1 week prior to the event & final catering numbers 3 days prior to which
you will be charged at the conclusion of the event despite any no shows**

For further information or to make a booking, please contact our functions team on
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