

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 100 guests or sit down meals for up to 50 guests.



The Lounge

The Lounge in the ground level bar 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.



gourmet finger food menu

Cold

Bruschetta salsa rossa with bocconcini & basil (v)
Middle eastern dips (muhamarra & hummus) with flatbread & marinated olives (v)
Freshly poached salmon on crostini with salsa verde
Smoked salmon roulade with cream cheese & chives
Corn cake with crispy bacon, sour cream & chives
Pork & prawn rice paper rolls with soy & chilli dipping sauce
Farmed rabbit terrine on lavosh with quince chutney
Traditional caesar salad served in a parmesan taco
Chicken liver pate served on melba toast with red onion marmalade
Scotch egg
Prawn cocktail
Oysters natural (\$2 per person surcharge) seasonal
Bloody mary oyster shooter (\$2 per person surcharge)

Hot

Selection of bite size pizzas (meat & vegetarian)
Spanish chorizo & calamari skewers
Zucchini, mint & goats cheese arancini balls (v)
Slow braised lamb & creamy leek pies
Calzone filled with salami, anchovies & mozzarella
Vegetable pakora with riata (v)
Chicken & mushroom croquettes served with dijonnaise
Albondigas, Spanish style lamb meatballs cooked in tomato sauce
Peking duck pancake rolls served with soy & plum dipping sauce
Half shell local mussels with garlic & herb crumble
Aleppo style sausage rolls with spicy tomato relish
Japanese tempura vegetables with wasabi soy dipping sauce
Spicy lamb empanadas with guacamole
Baked swiss brown mushrooms filled with ricotta & basil (v)
Patatas bravas, Spanish style potatoes with garlic aioli
Spanikopita (v)
Potato & polenta crust gnocchi with spicy pepperonata (v)

\$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 napolli 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

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

set course menus

Menu 1

Entrée

Marinated chargrilled vegetables with grilled feta & basil pistou
Seasoned & fried calamari on an Asian salad with wasabi soy dipping sauce

Main Course

Parmesan crumbed veal schnitzel with salsa rossa, buffalo mozzarella & polenta gnocchi
Wild mushroom goulash with hongroise pappadelle & truffled sour cream

Desserts

Sticky date pudding with butterscotch sauce & homemade vanilla ice cream
Classic crème brulee with candied citrus scented shortbread

2 Course \$32.00 pp

3 Courses \$39.50 pp

Menu 2

Entrée

Salt bush lamb terrine with aged Serrano ham, green lentils & smoked tomato relish
Tasmanian smoked salmon with crusty bread & cornichons

Main Course

Peppered blue eye cod with harrissa carrots & wilted baby spinach
Roast loin of pork with savoury apple crumble & crackling with calvados & sage jus

Desserts

Flourless chocolate cake with bitter chocolate & sour cherry ice cream
Glazed lemon tart with double cream & praline

2 Course \$37.50 pp

3 Courses \$45.50 pp

Menu 3

Entrée

Bouillabaisse (classic French fish soup) served with lemon, saffron & hot pepper rouille

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

Main Course

Organic eye fillet mignon with a Dijon & herb crunch (cooked medium rare) & served with potato gratin & caramelised shallots

Grilled Atlantic salmon fillet on rosti potato with a shrimp & butter sauce, lardons, fresh peas & baby herb salad

Dessert

Flourless chocolate cake with bitter chocolate & sour cherry ice cream

Single malt whisky trifle with poached fruit

2 Course \$42.50 pp

3 Courses \$49.50 pp

Porterhouse Steak 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

Additional Courses

Canapés on arrival - \$9 per person

Cheese – Authentic Australian cheese board \$8 per person

beverage packages

Commander's Package

Includes Stony Peak Chardonnay, Stony Peak 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 Ingolby 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, Stella Artois on tap, 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

Stella Artois (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.

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.

For further information or to make a booking, please contact our functions team on (03) 9629 1350 or allison.tann@watersidehotel.com.au

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