

# CELEBRATIONS

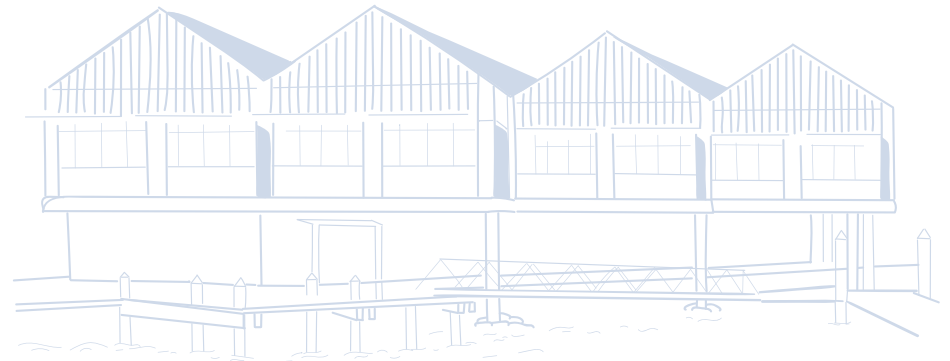


WATERFRONT  
TAVERN



# *Welcome to the* WATERFRONT TAVERN

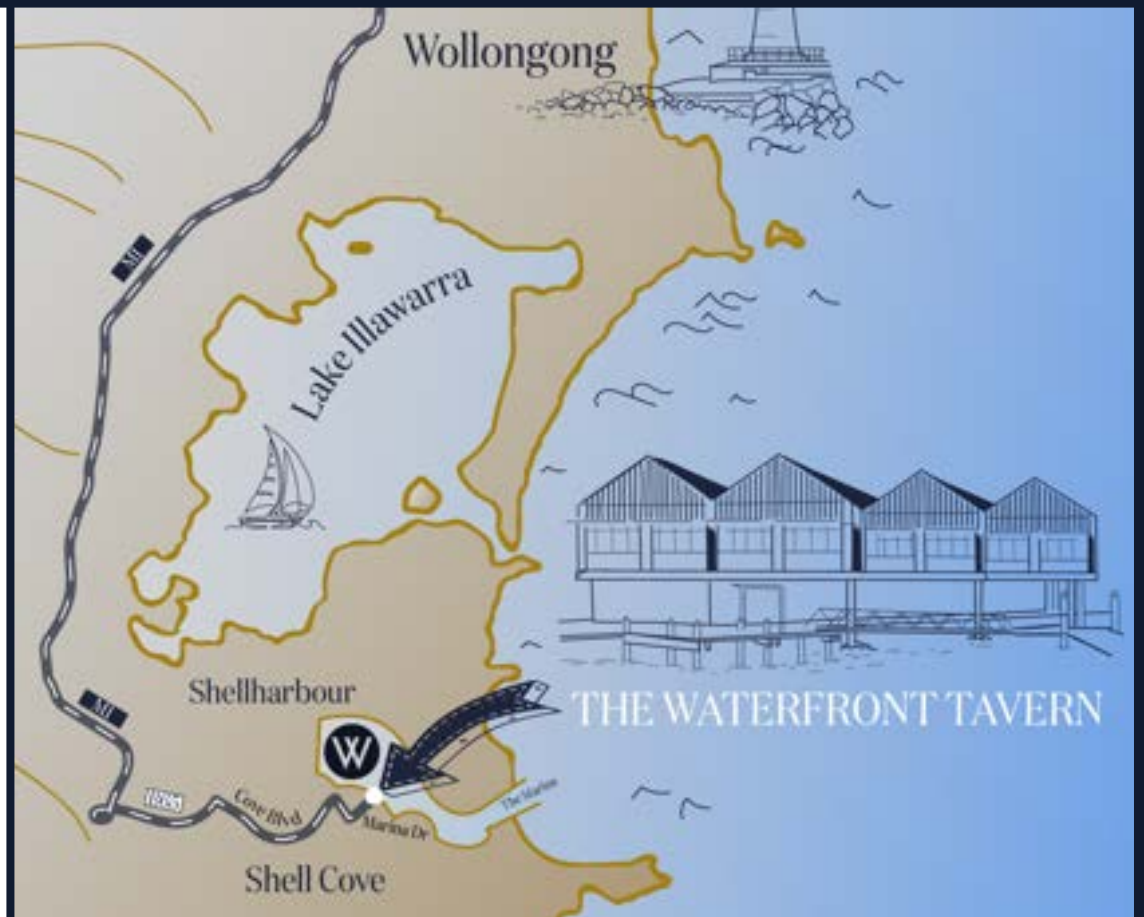
Special occasions deserve a spectacular setting. The Waterfront Tavern – relaxed and refined, overlooking sparkling waters – is the jewel in the crown of Shellharbour Marina. With its range of contemporary dining packages, flexible spaces and uninterrupted harbour views, it is the perfect place to celebrate. Our events and kitchen teams are here to look after you from enquiry to execution and will work with you to create a truly memorable celebration.





# LOCATION

Located just off the freeway between Wollongong and Kiama, 1.5 hours south of Sydney, the Waterfront Tavern combines convenience and charm. Perched overlooking Shellharbour Marina and surrounded by pristine beaches and scenic hinterland, this waterfront gem is a destination in its own right.





# SPACES

Make your next special occasion one to remember with water views, contemporary dining and a vibrant, friendly atmosphere at The Waterfront Tavern.

Our stunning venue boasts a range of options for sit-down occasions or a relaxed cocktail-style event. So, whether you're planning a birthday, staff party, engagement party, or team celebration, there's a place with your name on it.

*Whale Bar*

*Marina Deck*

*Whole Deck*

*Bistro*

*Bar*

*Bistro*

*Jetty View*

*Entry*

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**WATERFRONT  
TAVERN  
*Floorplan***







## *Whole Deck*

With its gas-lift glass walls over the water, this is the spot to make a splash. Take out the entire front deck for your ultimate party, where you can utilise festoon lighting, beautiful décor, TV screens with AV, inhouse music and a mix of high and low tables. Glass sliding doors provide an exclusive space from the main dining area.

**Capacity:**  
**90 seated / 120 standing**

## *Marina Deck*

Directly overlooking the marina, this beautiful space is both spectacular and functional. Open the gas-lift glass walls to take in the views and sea breeze, or fully enclose it for protection from the elements and glass sliding doors to separate your event from the main dining area. With a selection of high and low seating, AV elements and modern décor it is ideal for both sit down and cocktail style functions.

**Capacity**  
**60 seated / 70 standing**

## *Jetty View Deck*

Enjoy 180-degree views of the marina, with raked ceilings and our adjustable gas-lift glass walls ensuring this stunning northern corner is flooded with natural light. This is a premium, exclusive setting for smaller events, sectioned off from the deeper part of the deck. High tables and backed stools form part of a relaxed atmosphere.

**Capacity**  
**30-35 seated / 40 standing**





## *Bistro*

Reserve one side of the main dining room, draped in funky white ball lighting and boasting marina views. This section of the venue includes comfortable low-backed seating and an airy atmosphere, it's perfect for sit-down celebrations and family friendly dining.

**Capacity**  
**40 seated / 40 standing**

## *Whale Bar*

If you're after a relaxed vibe away from the bustling crowds, where people can come and go, check out our striking sports bar. Reserve a section for your event and enjoy casual, cocktail-style fare for up to 60 people. Oh, and there's a mega screen if you get sick of the stunning water views.

**Capacity**  
**40 seated / 60 standing**



## CASUAL DINING SPACES

If you are wanting to keep your gathering relaxed and informal with no pre-arranged menu we can also accommodate this type of booking for you. We are happy to take bookings for 40 guests where guests are purchasing their own meals on the day from our regular bistro menu and the section of the venue allocated to will depend on availability at the time.

There is no minimum spend and you are just required to supply a credit card as part of your booking confirmation as a guarantee and a cancellation charge of \$10 per person would only be charged if cancelled within a 24 hour period.



# MENUS

Serving the freshest Australian produce with a postmodern twist, the Waterfront Tavern offers quintessential coastal dining and a range of options for your next event.

Choose from our generous sit down style share menus or cocktail style and grazing options to create the perfect menu for any occasion. Our menus can be tailored to suit your specific needs and can accommodate special dietary needs on request.



# SHARE STYLE MENUS

## *Casual Feast*

*\$69 pp*

### *Bread*

**Warm cob loaf to share,**  
whipped garlic butter, extra virgin olive oil, almond dukkha

### *Start*

Choose two from the following to share

**Salt & pepper calamari,**  
aioli (gf/df)

**Creamy garlic prawns,**  
grilled bread

**Cold charcuterie plate,**  
pickles

**Wild mushroom arancini,**  
aioli, rocket, balsamic vinegar

### *Main*

Choose two from the following to share

**Chicken scallopini,**  
mash, steamed veg, marsala jus

**Ribs & rump,**  
slaw sweet potato fries

**Chilli prawn linguine,**  
rocket, parmesan

**Crumbed barramundi,**  
pea purée, gribiche sauce

**Gnocchi,**  
buttered neapolitan sauce, goat cheese, roasted vegetables

**Garden salad to share**







# Waterfront Feast

Select two mains dishes \$82pp

Select three main dishes \$98pp

## Bread

Warm cob loaf to share, whipped garlic butter, extra virgin olive oil, almond dukkha

## Main

Select to share

**Whole roasted sirloin herb mustard crust,**  
seasonal root vegetables, truffle mash, bordelaise sauce

**Carob glazed slow cooked lamb shoulder,**  
warm persian couscous salad & house made labneh

**Sicilian veal & pork meatball,**  
slow cooked in rich tomato basil sauce, rigatoni, seasonal green vegetables

**Whole roast duck a L'orange,**  
wilted spinach, oyster mushroom, pistachio (gf)

**Confit spiced duck leg,**  
warm glazed beetroot, walnuts salad (gf)

**Crispy skin Tasmanian salmon,**  
textures of cauliflower, salsa verdi (gf)

**Barbecued marinated octopus,**  
chipotle hummus, herb salad

**Braised Moroccan-spiced lamb shank,**  
garlic & herb crushed potato, confit tomato, buttered clam sauce (gf)

**Roast chicken,**  
spiced Moroccan rice pilaf, charred corn, tahini ginger dressing

**Crispy pork belly,**  
beetroot relish, roast apples, crushed crispy chat potatoes

**Smoked pumpkin wedges,**  
spicy chipotle hummus, char pitta bread (v)

## Sides

Select two to share

Mixed leaf salad

Green beans, almonds

Steamed seasonal vegetables

Rosemary chat potatoes

Broccoli, citrus dressing

Fries

## Feast Dessert Bites

Chef's selection of decadent dessert bites

### *Add-on*

Individually served entrees \$22pp  
Select two to be served alternately

**Coffin Bay oysters (1/2doz),**  
soy, ginger mignonette

**Salt & pepper prawns,**  
dynamite cocktail dipping sauce

**Salmon ceviche,**  
avocado, wakame, sesame snap

**Cured mackerel,**  
lime, saffron olive oil, crispy caper berries, chervil

**Duck a L'orange,**  
wilted spinach, enoki mushroom, pistachio

**Crumbed halloumi,**  
green olive tapenade, quince conserve, fresh lemon

**Warm crispy duck leg salad,**  
charred radicchio, burrata, citrus herb salsa

**Chicken, apricot, goats cheese salad,**  
roquette, cashews, cinnamon olive oil dressing (\$24)

**Thai beef salad,**  
crispy noodles, toasted peanuts, cabbage, lime dressing

**Beef & grain salad,**  
fragrant barley, charred broccolini, tomato, Spanish onion, honey seeded mustard dressing

**Gnocchi,**  
hazelnut butter, king Edward mushrooms, goats cheese, pine nuts

## *Seafood Feasts to Share*

### *Seafood to share*

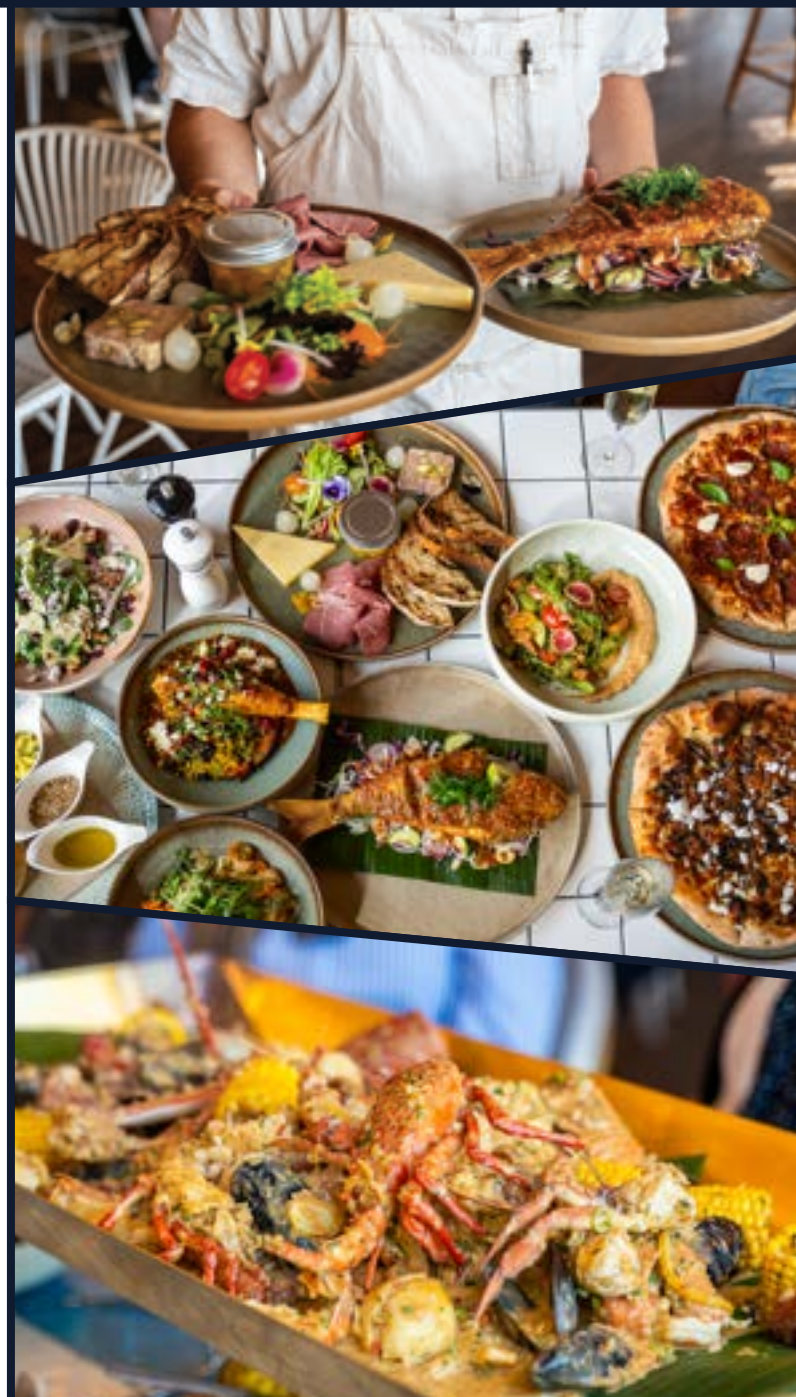
\$85pp (min 50pax)

Tiger prawns, oysters, smoked salmon, ceviche, calamari, dill battered fish, garden salad, condiments

### *Ocean table*

\$125pp (min 50pax)

Tiger prawns, oysters, smoked salmon, sashimi, lobster mornay, scallops, BBQ octopus, stuffed mussels, calamari, mixed leaf salad, cabbage slaw & condiments





# CANAPES PACKAGES

## *Coastal Pack*

\$40pp

6 classic canape selections

1 substantial

## *Marina Pack*

\$46pp

5 classic canape selection

1 premium canape selection

1 substantial

## *Waterfront Pack*

\$55pp

4 classic canape selections

2 premium canape selections

1 substantial

## *Ocean Pearl Pack*

\$75pp

6 premium canape selection

1 substantial





## *Canape Selections*

### Classic Canapés

**Mini quiche lorraine**

**Spinach & cheese triangles (vg)**

**Tomato & basil bruschetta tartlets, basil, balsamic glaze (vg)**

**Glazed roasted beetroot tartlets, goat's cheese (vg)**

**Smokey meatballs, maple bbq sauce**

**Vegetable mini spring rolls, sweet chilli dipping sauce**

**Coconut prawns, sweet chilli dipping sauce**

**Crumbed chicken goujons, honey sriracha dipping sauce**

**Mini pizzas**

**Gourmet mini sausage rolls**

**Gourmet mixed party pies**

### Substantial Canapés

*Cold*

**Mini Thai beef salad**

**Beef or vegetable tacos**

**Mini chicken Caesar salad**

**Jamaican char-grilled chicken, cous cous**

*Hot*

**Dill beer battered fish cocktail's, chips, tartare, lemon**

**Salt & pepper squid, lime, chips**

**Beef hokkien noodle stir fry, black bean sauce**

**Duck spring roll, plum dipping sauce**

### Premium Canapés

**Prawn toast, toasted sesame seeds, micro herbs**

**Zucchini fritters, crème fraiche, capsicum coulis**

**Bloody Mary oyster shots, fresh Sydney rock oysters in Bloofy Mary cocktail shot**

**Salmon ceviche, on Chinese spoons**

**Prawn & mango, mango salsa, cocktail sauce, lettuce on Chinese spoons**

**Filled pasta shells, spinach, ricotta, semi dried tomato, garlic parmesan crumb on Chinese spoons**

**Spicy lamb skewers, tzatziki, grilled pitta bread**

**Voodoo skewers, hot chilli beef, haitian spiced**

**Peking duck pancakes, mint, cucumber, hoisin, rolled in house made shallot pancakes**

**Teriyaki salmon skewer bites**

**Pork & prawn wonton cups, peanuts, tamarind sauce**

**Smoked salmon horse radish cream cheese, red onion, capers, crostini**

**Steak crostini, blue cheese, miso, capsicum**



# PLATTER MENU

*Available to add on to existing function menu*

## ***Antipasto Platter***

Marinated grilled Mediterranean vegetables, warm Sicilian olives, shaved parma ham, dips, grilled bread, sundried tomatoes, marinated Kalamata olives, feta cheese

\$175 (caters 10-15pax)

## ***Charcuterie Poard***

Pork terrine, cold meats, boiled eggs, pickled vegetables, soft boiled eggs, cheddar cheese, chargrilled bread

\$185 (caters 10-15pax)

## ***Seafood Charcuterie***

Octopus terrine, cured fish, potted shrimp, pickled vegetable, caper berried, crème fraîche, crackers

\$220 (caters 10-15pax)

## ***Cheese Platter***

Chef's selection of cheese, quince paste, muscatel, fresh seasonal fruit, nuts, crackers

\$125

## ***Assorted Gourmet Sandwiches & Wraps***

\$135 (caters 10pax)

## ***Gourmet Hand Rolled Spring Rolls***

(40 pieces)

<b>Thai Chicken</b>	<b>Peking Duck</b>	<b>Cheese Burger</b>	<b>Asian Vegetarian</b>
\$130	\$175	\$150	\$90

sweet chilli & plum dipping sauces

## ***Vietnamese Rice Paper Rolls***

(40 pieces)

<b>Duck</b>	<b>Chicken</b>	<b>Vegetarian</b>
\$155	\$120	\$85

nuoc cham dipping sauce

## ***Fish Cocktail Platter***

tartar sauce, lemon wedges

\$135 (50 pieces)

## ***Salt & Pepper Squid Platter***

aioli dipping sauce, lemon wedges

\$155 (50 pieces)

## ***Mini Beef Pies Platter***

bbq & tomato sauce

\$140 (40 pieces)

## ***Mini Sausage Roll Platter***

bbq & tomato sauce

\$130 (40 pieces)

## ***Meatball Platter***

Toasted in house made bbq sauce

\$85 (50 pieces)

## ***Chicken Goujons***

honey mustard dipping sauce

\$85 (50 pieces)

## ***Fruit Platter***

hand picked seasonal fruit

\$125 (caters 20pax)

## ***Chocolate Dipped Strawberries Platter***

assortment of strawberries dipped in dark, milk & white chocolate

\$130 (50 pieces)

## ***Assorted Chef Selected Dessert Bites***

\$140 (40 pieces)

## ***Mini Mixed Gelato Cones***

\$135 (40 pieces)



# Beverage Options

## ***Option 1 - Bar Tab***

A bar tab can be set up for a specific amount with the inclusions you would like for your celebration.

Guests should be provided with a stamp or wristband and can then purchase drinks at the bar and charge to your tab.

***Option 2 - Beverage Package*** (minimum 20 guests)

**3 hours \$69 per person**

Inclusive of the following:

Twelve Signs Sparkling Brut NV, Sauvignon Blanc, Chardonnay, and Rose  
Moore's Creek Pinot Noir, Cabernet Sauvignon, Shiraz

Tooheys New, Carlton Draught, Hahn Superdry, XXXX Gold, Hahn Superdry Soft drinks, mineral water and juices

Premium beverage packages available on request.

# Beverage Extras

## ***Cocktails on Arrival***

\$18ea

### **Return of the French**

Chambord, Russian vodka, pineapple juice, violette liquor, raspberries, soda

### **Bleu Raspberry**

Alize Bleu, Russian vodka, seasonal fruit, grenadine, citrus soda

## ***Cocktail Jugs***

\$35

### **Strawberry Gin Fizz**

Beefeater Pink Gin, strawberries & pineapple pieces, mint, fresh citrus, orange bitters, soda

### **Sunset Punch**

Vanilla infused rum, campari, ruby red grapefruit, cane syrup, candied fruit, soda

### **White Rose Sangria**

Bombay Sapphire, lychee liquor, extra dry vermouth, seasonal fruit, citrus soda, apple juice

### **Lady Guava**

Russian vodka, guave liquor, fresh citrus, cane syrup, seasonal fruit, fresh mint, soda



# *The Fine Print*

## **Minimum Spend**

All our spaces are complimentary for function bookings however, minimum spends over the weekend do apply for exclusive use of our deck spaces. 10% surcharge applies on Sundays and public holidays.

## **Confirmation**

To confirm a booking you must supply a credit card as authorisation. This is accessed via the Now Book It link sent to your phone or email at the point of booking and is to the value of \$10 per person. We also request that you confirm your booking in writing to the Events Manager. No deposit is required, however, a \$250 cancellation fee will be applicable if you cancel within 48 hours of the event. There will be a 50% cancellation fee if cancelled within 7 days of the event.

## **Final Numbers and Payment**

Final numbers are required 3 working days prior to the event along with payment of the food amount is also required the food total is required to be paid 2 days prior to the function along with beverage will go on a tab to be settled at the end of the evening. If the bill is less than the minimum spend during the specified time period, the card will be charged the minimum spend amount as required per section.

## **Music**

The Waterfront Tavern operates and in house music system which plays a variety of pub, charts and lounge music.

## **Cakes**

You may wish to bring a cake along for your celebration. We will store the cake until it is required and supply napkins for you at no additional charge. Please bring anything else you may require for the cake cutting.

## **Decorations**

We are happy for you to bring in some decorations for your event and access is generally after 5pm or check with the Events Manager.

## **Staffing**

All canape functions include a waiter to circulate the food around to your guests. We allocate 1 waiter per 30 guests. If you would like additional waiters to serve drinks to your guests, rather than have them use the central bar you can hire them at a cost of \$35 per hour for a minimum of 3 hours

An aerial photograph of a waterfront development. In the foreground, a large building with a complex, multi-gabled roof of corrugated metal and dark wood cladding is situated on a pier. The building's facade features vertical slats. To the right, a marina with several concrete piers extends into clear, turquoise water. A few people are visible on the piers. In the background, a multi-story modern building with a grid of windows and balconies is visible, along with a parking lot and a green lawn area. The overall scene is bright and sunny.

## *Contact Us*

We would love to talk to you about your special event!  
Please contact [enquiries@waterfronttavern.com.au](mailto:enquiries@waterfronttavern.com.au)