

CELEBRATIONS

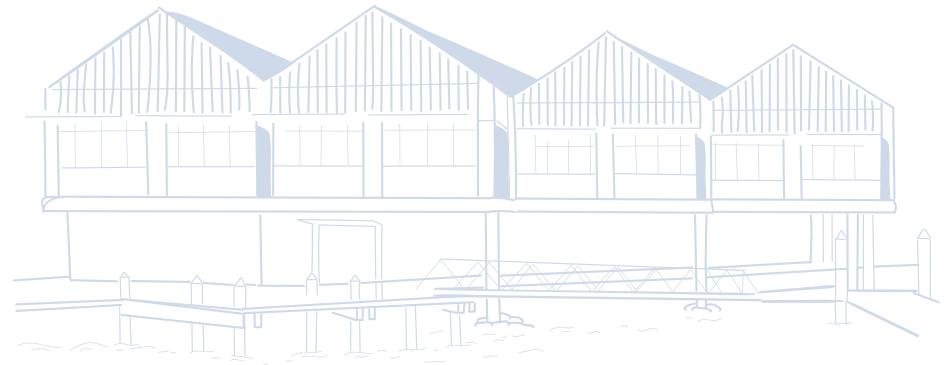


WATERFRONT
TAVERN



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

**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, semi-private 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
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.



LUNCH AND DINNER MENU

Casual Feast

2 Course - \$65pp 3 course - \$80pp

Bread

Warm Cob Loaf to Share,
Whipped garlic butter, extra virgin olive
oil, almond dukkha

Entrees

Choose two from the following to share

Salt & Pepper Calamari
Aioli (gf/df)

Creamy Garlic Prawns
Grilled bread

Cold Charcuterie Plate
Cured meats, cheeses, fig chutney, pickles,
condiments, toasted sourdough

Wild Mushroom Arancini
Aioli, rocket, balsamic vinegar

Lamb Ribs
Caramelised onion and goats cheese
croquettes, herb mayonnaise

Main

Choose two from the following to serve alternately

Crispy Skin Barramundi or Salmon
Mild coconut curry sauce, steamed Asian greens,
pumpkin, pickled papaya, grilled flat bread

Beef Short Rib
Mashed potato, broccolini, red wine jus

Grilled Chicken Boscaiola
Crispy chat potatoes, broccolini, creamy
mushroom & bacon sauce

300g Black Angus Rump
Creamy mash, steamed beans, rosemary jus

Orecchiette of Prawns
Prawns, zucchini, red onion, broccoli, tomato &
chilli butter sauce, shaved Parmesan, rocket

Gnocchi,
Buttered Neapolitan sauce, goats cheese, roasted
vegetables

Dessert

Served alternately

Chocolate Lava Fondant
Chocolate cake with molten center, served with
vanilla bean ice cream & berry compote

Coconut Panna Cotta
Macerated lychee & mango, toasted milk,
lime sorbet

Minimum of 30 guests



CANAPE PACKAGES

Coastal Pack

\$40pp

Inclusive of the following:
6 hot and cold canapes selections
(9 pieces per person)

Waterfront Pack

\$54pp

Inclusive of the following:
6 hot and cold canapes selections
(10 pieces per person)

1 substantial

*Platters are also available to add onto our canape menus
and menus can also be tailored to suit your needs*

Minimum of 40 guests





Canape Selections

Cold Canapés

Oysters with Cucumber
Lime and granita

Mini Prawn Cocktail

Tomato & Basil Bruschetta Tartlets
Basil, balsamic glaze (vg)

Glazed Roasted Beetroot Tartlets
Goat's cheese (vg)

Zucchini Fritters,
Crème fraiche, capsicum coulis

Salmon Ceviche
on Chinese spoons

Smoked Salmon Horseradish Cream Cheese
Red onion, capers, crostini

Steak Crostini
Blue cheese, miso, capsicum

Substantial Canapés

Cold

Mini Thai Beef Salad

Beef or Vegetable Tacos

Mini Chicken Caesar Salad

Hot

Dill Beer Battered Fish Cocktail's
Chips, tartare, lemon

Salt & Pepper Squid
Lime, chips

Beef Hokkien Noodle Stir Fry
Black bean sauce

Hot Canapés

Mini Quiche Lorraine

Spinach & Cheese Triangles (vg)

Smokey Meatballs
Maple bbq sauce

Vegetable Mini Spring Rolls
Sweet chilli dipping sauce

Coconut Prawns
Sweet chilli dipping sauce

Karage Chicken
Gochujung mayo, kimchi, sesame

Mini Pizzas

Spicy Lamb Skewers
Tzatziki, grilled pita bread

Teriyaki Chicken Skewer Bites

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 Board

Pork terrine, cold meats, boiled eggs, pickled vegetables, soft boiled eggs, cheddar cheese, char-grilled bread

\$185 (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)

Thai Chicken	Peking Duck	Cheese Burger	Asian Vegetarian
\$140	\$175	\$150	\$90

Served with sweet chilli & plum dipping sauces

Vietnamese Rice Paper Rolls

(40 pieces)

Beef	Chicken	Vegetarian
\$150	\$140	\$110

Served with nuoc cham dipping sauce

Fish Cocktail Platter

Tartare 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)

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:

House sparkling, red and white wines

Tooheys New, Carlton Draught, Hahn Superdry, XXXX Gold, Hahn 3.5

Soft drinks, mineral water and juices

Premium beverage packages available on request.

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. A credit card surcharge fee of 1.4% applies to all transactions made via credit card. For pre-payment of function charges you can arrange a bank transfer at no charge, details will be provided from our Events Manager.

Music

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

Cakes

If you wish to bring a cake along for your celebration, we are happy to accommodate this with no charge. We will store the cake until it is required and supply napkins and side plates if needed, however does not include cutting up of the cake. 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.

An aerial photograph of the Waterfront Tavern building and its marina. The building features a prominent, multi-gabled roof with a corrugated metal finish and a facade of dark, vertical slats. The name "WATERFRONT TAVERN" is visible on the side of the building. The marina consists of several concrete piers extending into the water, with a small white boat docked at one of them. In the background, there is a modern multi-story building with a grid-like facade and a parking lot filled with cars. The overall scene is bright and clear, suggesting a sunny day.

Contact Us

We would love to talk to you about your special event!
Please contact enquiries@waterfronttavern.com.au