

CELEBRATIONS

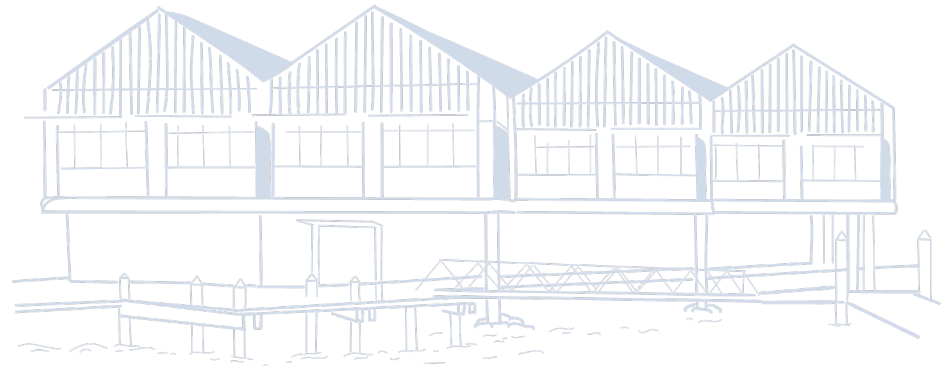


WATERFRONT
TAVERN



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, stag party, engagement party, or team celebration, there's a place with your name on it.

Changes to minimum spend and number requirements apply depending on the area booked for exclusive use of spaces.

Whale Cove

Whale Bar

Bar

*Marina
Deck*

Bistro

Starboard

*Jetty
View*

Sunset Deck

WATERFRONT
TAVERN
Floorplan



Sunset Deck

Positioned for the best marina views in the venue, Sunset Deck is designed exclusively for long-table and seated events. Its open-air vantage point captures the magic of golden hour and the gentle marina breeze, creating a warm and inviting backdrop for any occasion. This space is perfect for intimate dinners, or memorable gatherings by the water

Capacity:
45 seated



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
50 seated/60 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

(Minimum numbers apply)



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
100 seated / 150 standing

Quarterdeck

Positioned centrally beside the bar, Quarterdeck offers the ideal setting for everything from cocktail receptions to long-table dining. Glass sliding doors can be closed over for added privacy. Its prime location ensures your celebration stays connected to the buzz of the venue while maintaining its own sense of exclusivity.

Capacity
100 seated / 150 standing

(Minimum numbers apply)



Whale Bar

For a laid-back social setting with all the action, our Sports Bar offers a dynamic space complete with large screens, TAB facilities, and a casual food and drinks menu. Perfect for groups who want to relax, cheer, and enjoy the atmosphere together. With big screens throughout the space, you won't miss a single play, race, or replay.



Whale Cove

Tucked to the side for added privacy, Whale Cove is perfect for casual gatherings, offering a versatile mix of high and low seating for seated or cocktail-style events. Its sectioned-off layout creates an intimate atmosphere while keeping your celebration connected to the energy of the venue. With its flexible setup and effortless coastal vibe, Whale Cove is ideal for birthdays, social catch-ups, and laid-back milestone occasions by the water.

Capacity
seated 80 / standing 100

(Minimum numbers apply)



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.

If you have decorations and have specific set up requirements for your booking and space booked, a hire will apply for your booking, please enquire with the Events Manager.

MENUS

At Waterfront Tavern, we serve up the best of Australian produce with a fresh, coastal twist—celebrating flavour, seasonality, and good company.

For your event, choose from our generous shared-style feasts, curated cocktail selections, or beautifully presented grazing options. Each menu is designed to bring people together, and can be tailored to suit your needs, including any special dietary requirements. Let us help craft the perfect spread for your occasion—delicious, effortless, and distinctly local.



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 Remoulade

Herb mayonnaise

Main

Choose two from the following to serve alternately

Crispy Skin Barramundi or Salmon

Creamed corn and leeks, broccolini, green beans, puffed grain crumble

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

Fettuccine of Wood Smoked Salmon

Caper, olive, Salsa rosa, chilli oil, parmesan and 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

Burnt Basque Cheesecake

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

Watermelon and lime and granita

Mini Prawn Cocktail

Tomato & Basil Bruschetta Tartlets

Basil, balsamic glaze (vg)

Glazed Roasted Beetroot Tartlets

Goat's cheese (vg)

Sweetcorn Fritters

Crème fraiche, capsicum coulis

Salmon Ceviche

Green curry dressing

Smoked Salmon Horseradish Cream Cheese

Red onion, capers, crostini

Mini Wagyu Beef Sambo

Wasabi mayo

Truffle Mushroom Croquettes

Garlic Aioli

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 Salmon Skewer Bites

Substantial Canapés

Hot

Dill Beer Battered Fish Cocktail's

Chips, tartare, lemon

Salt & Pepper Squid

Lime, chips

Beef Hokkien Noodle Stir Fry

Black bean sauce

Pulled Pork Sliders

Apple slaw

Creamy Pesto Pasta

Cold

Mini Thai Beef Salad

Beef or Vegetable Tacos

Mini Chicken Caesar Salad

Salmon & Soba Noodle Salad

Watermelon and Feta Salad

GRAZING MENU

To share

2 courses - \$69pp

Entrees

Choose two from the following to share

Karage Chicken
served with gochujang

BBQ Lamb Ribs
with sweet and sour glaze

Grilled Haloumi
honey and roasted sesame

Coconut Prawns
with mango and chilli salsa

Mac and Cheese Croquettes
served with truffle aioli

Main

Choose two from the following to share

Whole Roasted Sirloin
mustard and herb crust served with mash, green
beans and rosemary jus

Slow-cooked Lamb Shoulder
warm cous cous salad, roasted baby
carrots, tzatziki

Chargrilled Mexican Style Chicken
black rice, charred corn and chipotle

Butterflied BBQ Whole Barramundi
crispy fried garlic potatoes, tomato and
black olive salsa

Roasted Japanese Pumpkin
hummus, fried cauliflower, chickpeas, labneh

Sides

Choose two from the following to share

Green Beans with Sesame Dressing

Truffle Parmesan Fries with Truffle Aioli

Greek Salad, Marinated Feta, Lemon Olive Oil

Chargrilled Broccolini, Toasted Almond Dukkha

Minimum of 30 guests



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

\$140

Peking Duck

\$175

Cheese Burger

\$150

Asian Vegetarian

\$90

Served with sweet chilli & plum dipping sauces

Vietnamese Rice Paper Rolls

(40 pieces)

Beef

\$150

Chicken

\$140

Vegetarian

\$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, Great Northern Super Crisp, Hahn Superdry, XXXX Gold, Hahn 3.5

Soft drinks, mineral water and juices

Premium beverage packages available on request.

The Fine Print

Minimum Spend & Numbers

All our spaces are complimentary for function bookings however, minimum spends over the weekend do apply for exclusive use of our deck spaces. 15% surcharge applies on Sundays and public holidays. We also have a minimum number requirement which has to be met for private bookings of some areas.

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

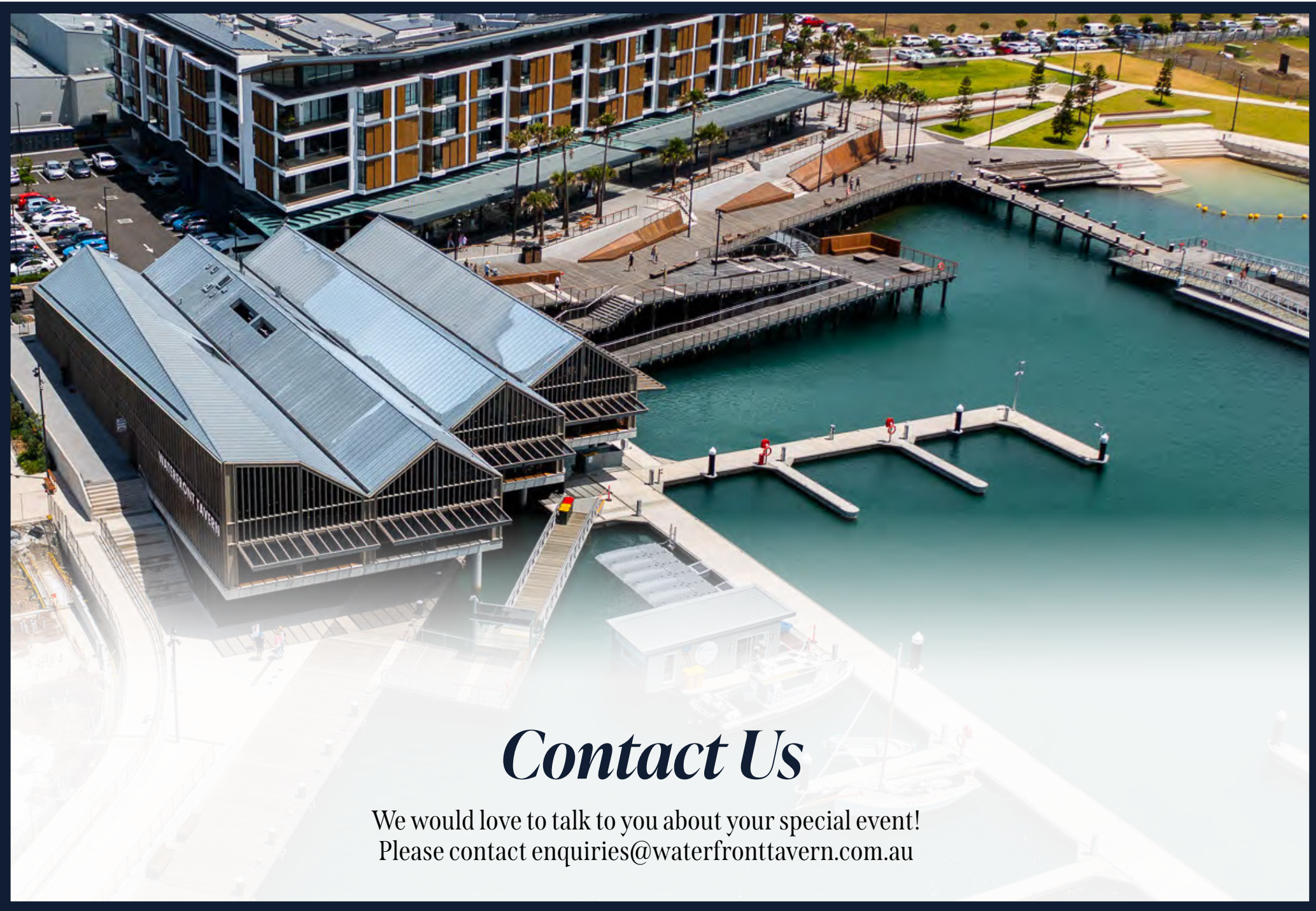
The Waterfront Tavern operates an in house music system which plays a variety of pub, charts and lounge music.

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, a large building with a prominent corrugated metal roof and a facade of vertical wooden slats. The building is situated on a waterfront, with a series of wooden piers and walkways extending into the water. In the background, there is a modern multi-story building with a grid-like facade of windows and balconies. The area is landscaped with palm trees and green spaces. The water is a clear, light blue-green color. The overall scene is bright and sunny, suggesting a pleasant day at the waterfront.

Contact Us

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