

# CELEBRATIONS

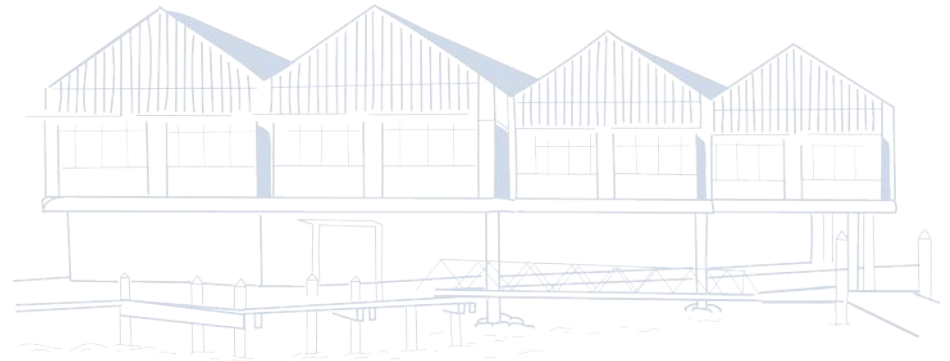


WATERFRONT  
TAVERN



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

**Minimum spend and number requirements apply depending on the area booked for exclusive use of spaces. A hire fee also applies for some spaces.**

*Whale Cove*

*Whale Bar*

*Bar*

*Marina Deck*

*Bistro*

*Quarterdeck*

*Jetty View*

*Sunset Deck*

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**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 our seating by a glass sliding door and plants. A mix of high and low tables 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**  
**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**



## *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**



# CASUAL DINING SPACES

If you are looking to host a relaxed and informal gathering without a pre-arranged menu, we are happy to accommodate this style of booking.

We accept bookings for up to 40 guests, with food and beverages purchased individually on the day from our regular bistro menu. The allocated area within the venue will be confirmed based on availability.

While there is no minimum spend, a credit card pre authorisation is required to secure your booking. A \$10 per person guarantee is required to confirm your booking and is released the following day. Final guest numbers must be confirmed at least 24 hours prior, this amount of \$10 pp will only be charged for any guests who do not show on the day, or for booking cancellations made within 24 hours of the booking where the whole amount would be charged.

Please note that a venue hire fee may apply for certain spaces, depending on the group size, selected area, and any specific setup requirements. For further details, please contact our 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 25 guests**



# 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 (gf)

**Grilled Halloumi**  
honey and roasted sesame (gf)

**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 (gf/df)

**Butterflied BBQ Whole Barramundi**  
crispy fried garlic potatoes, tomato and  
black olive salsa (gf/df)

**Roasted Japanese Pumpkin**  
hummus, fried cauliflower, chickpeas, labneh (gf/df)

### *Sides*

Choose two from the following to share

**Green Beans with Sesame Dressing** (gf/df)

**Truffle Parmesan Fries with Truffle Aioli** (gf)

**Greek Salad, Marinated Feta, Lemon Olive Oil** (gf)

**Chargrilled Broccolini, Toasted Almond Dukkha** (gf)

*Minimum of 30 guests*



# CANAPE PACKAGES

## *Coastal Pack*

\$44pp

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

## *Waterfront Pack*

\$56pp

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 30 guests***





## *Canape Selections*

### Cold Canapés

**Oysters**  
Mignonette(gf)

**Mini Prawn Cocktail (df)**

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

**Glazed Roasted Beetroot Tartlets**  
Goat's cheese (v)

**Sweetcorn Fritters**  
Crème fraiche, capsicum coulis

**Salmon Ceviche**  
Avocado (df)

**Smoked Salmon Horseradish Cream Cheese**  
Red onion, capers, crostini (gfo)

**Truffle Mushroom Croquettes**  
Garlic aioli

**Wagyu Sliders**  
Relish, aioli

### Hot Canapés

**Mini Quiche Lorraine**

**Spinach & Cheese Triangles(v)**

**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 (gfo)

**Teriyaki Salmon Skewer Bites (gf)**

### 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**

# PLATTER 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)

<b>Thai Chicken</b>	<b>Peking Duck</b>	<b>Cheese Burger</b>	<b>Asian Vegetarian</b>
\$140	\$175	\$150	\$90

Served with sweet chilli & plum dipping sauces

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

(40 pieces)

<b>Beef</b>	<b>Chicken</b>	<b>Vegetarian</b>
\$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)

***Our platter menus are available to add to existing function menus or use on their own for a more relaxed option as long as minimum spend is achieved. Items from our regular menu such as pizzas and fries are also able to be added to your pre-order.***



# *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*

## **Booking Guidelines**

Minimum spend and numbers apply for the exclusive use of our spaces. A small hire fee will also apply for some spaces. 10% surcharge applies on Sundays and 15% surcharge on 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.

## **Cake**

If you wish to bring along 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 this does not include cutting up of the cake. Please bring anything else you may require for the cake cutting, we do not

## **Decorations**

We are happy for you to bring in some decorations for your event however please note that access is generally up to 1 hour prior but will need to be checked and confirmed with the Events Manager

An aerial photograph of the Waterfront Tavern building, a modern structure with a prominent corrugated metal roof and a facade of vertical slats. The building is situated on a waterfront with a marina area featuring several concrete piers and a small boat. In the background, there is a large, multi-story building with a grid-like facade and a parking lot. The water is a clear, light blue-green color. The overall scene is bright and sunny.

# *Contact Us*

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