



KAWANA WATERS HOTEL

COCKTAIL BAR / MARINA DECK / RESTAURANT / BALI HUTS

FUNCTIONS PACKAGE



CONTACT DETAILS

FUNCTIONS MANAGER - CAROLYNE ALLISTER

EMAIL - [KAWANAWATERSHOTELFUNCTIONS@ALHGROUP.COM.AU](mailto:kawanawatershotelfunctions@alhgroup.com.au)

PHONE - 0754446699



WELCOME

Thank you for your enquiry into holding your next event here at the Kawana Waters Hotel.

Kawana Waters Hotel prides itself on excellence in service, especially when it comes to our food and beverage service. Our outstanding food and beverage team will endeavor to provide a memorable celebration for any occasion.

We offer multiple function areas catering for groups between 5 and 200 guests. With the water soaked views of the marina deck marquees to the intimacy of our private cocktail lounge, we will have the perfect area for your next event.

Kawana Waters Hotel has 16 Queen accommodation rooms (Queen & Single bed) plus a 3 bedroom Self Contained Apartment, we offer a 10% discount for all function bookings. Please speak with our Functions Manager for more information regarding accommodation discount and booking options.

For further details on our functions and dining areas or to make a booking please contact our Functions Manager;

Email: kawanawatershotelfunctions@alhgroup.com.au or phone: 07 5444 6699

We look forward to hosting your upcoming event here at the Kawana Waters Hotel



FUNCTION SPACES

COCKTAIL LOUNGE

Inside space, two big screen tv's, private bar, overlooking the marina, can be curtained off for privacy. Holds 50 pax Stand up Cocktail Style



BALI HUTS (3)

Relaxed huts outside the Slip Bar. Each Hut seat 10 pax or up to 15 standing. Undercover. Can be combined with Booth(s) & / or round table(s)



BOOTHS (2)

Located between Bali huts and in front of round tables. Great view of outside massive screen. seat up to 15 in each. Can be combined with Bali Hut(s) & / or round table(s)



BEER GARDEN ROUND TABLES (5)

Great view of massive outside TV. Undercover. - each table seats 8 pax. Can be combined with Bali Huts and / or Booths



FUNCTION SPACES

MARQUEE ONE

Situated on the eastern deck overlooking marina. Fake grassed area popular for cocktail style functions. Bench seating, large round lounges plus stand up tables. Can be removed or reorganised on request. Seats 45 or 80 standing cocktail style. Can be combined with Bali Hut 1 and / or Marquee 2



MARQUEE TWO

Situated on the eastern deck overlooking marina. 4 long timber picnic style tables each seating 10 pax plus 4 3 seat tables. Can be removed or reorganised on request. Seats 60 or 100 standing cocktail style.



MARQUEE THREE

Situated on the eastern deck overlooking marina. 3 long timber picnic style tables each seating 10 pax plus 4 x 3 seat tables. Can be removed or reorganised on request. Seats 50 or 100 standing cocktail style.



MARQUEE FOUR

Located on the northern deck overlooking marina. 3 long timber picnic style tables each seating 10 pax plus 4 x 3 seat tables. Can be removed or reorganised on request. Seats 50 or 100 standing cocktail style.



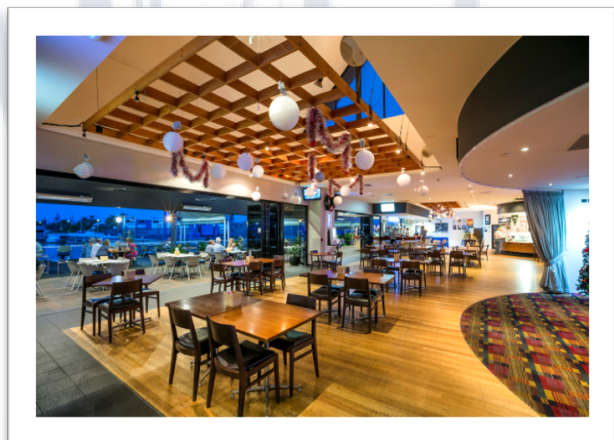
FUNCTION SPACES

MARQUEE FIVE

Situated on the northern deck overlooking marina near the outdoor kids area. 3 stand up tables each seating 6 pax. Can be removed or reorganised on request. Seats 40 or 100 standing cocktail style.



BISTRO

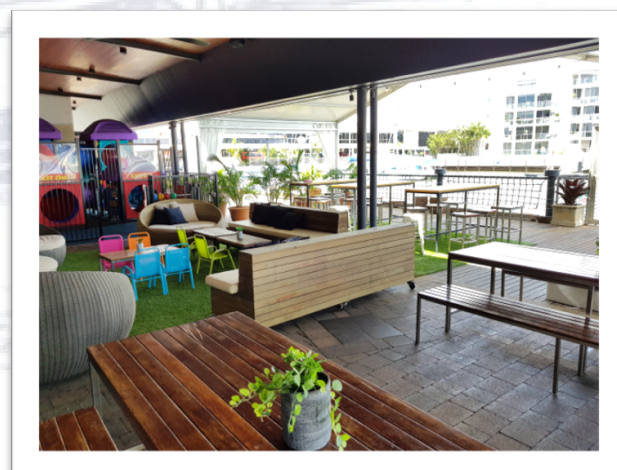


Timber floor, bi-fold glass doors looking out over the marina. Perfect for large functions and events. Can be combined with the cocktail bar. Weddings are our specialty. Seats 100 plus. Can set up if required.

KIDS PLAYGROUND AREA

On the northern deck overlooking marina near Marquee 5. 3 round lounging chairs, 2 bench seats 2 small tables with kids chairs in front of playground. Behind this 2 long picnic style tables seating 10 on each. Tables can be removed or reorganised on request. Seats 20 to 30.

We can combine any areas. Please ask the friendly staff for details



PLATTERS MENU

Our platters are designed to serve 13-15 people. Appropriate accompaniments will be provided where required. Ingredients and selection may be subject to change based on availability.

FRUIT PLATTER (GFO) (V) \$70

A heavenly variety of seasonal fresh fruit

CHEESE & CURED MEATS \$110

A selection of meat & cheeses including brie, blue vein, vintage cheddar prosciutto, salami, chorizo & leg ham served w/ crackers & house made dips

SUSHI PLATTER \$160

A sumptuous selection of sushi including chicken, avocado, salmon, cucumber & tuna mini rolls also salmon, prawn, scallop, kingfish & tuna nigiri rolls

SANDWICH PLATTER \$80 (ONLY AVAILABLE UNTIL 4PM)

Chef's Selection Of Fresh Sandwiches

AUSSIE CLASSIC \$130

The AUSSIE classic including, Mini party pies, Sausage rolls, Chicken curry pies, Lamb & rosemary pies, Cracked pepper pies & Quiche Lorraine served w/ tomato & BBQ sauce

MIDNIGHT FRIED DELIGHTS \$130

Mini spring rolls, Samosas, Mini dim sims, BBQ chicken wings, chicken kiev balls, battered prawn torpedoes & mozzarella cheese sticks With sweet chilli & tarragon & dill aioli

AMERICAN DREAM \$140

Welcome to America, a assortment of American dilights including Mozzarella cheese sticks, Jalapeno poppers, Buffalo chicken wings, BBQ pork riblets, Beer battered onion rings & Waffle fries With ranch & tomato chilli jam

PIZZA PLATTER \$120

4 Chicago cut pizza slabs with your choice of toppings (please ask what flavours we have available)

(GFO) Gluten Free Option, (V) Vegan Option please ask on order

ARE YOU CHICKEN? \$125

Chicken kiev balls, chicken dim sims, BBQ smoked chicken wings, popcorn chicken, chicken goujons & sweet chilli tenders served w/ ranch & sweet chilli

VEGETARIAN PLATTER \$125

Mini spring rolls, Samosas, Moroccan spiced cauliflower, Tempura enoki mushrooms, Mozzarella cheese sticks & Beetroot & fetta arancini balls With tomato chilli jam & beetroot relish dipping sauce

GLUTEN FREE PLATTER \$130

Crispy chicken tenders, Pumpkin arancini balls, Flaffels, Vege nuggets, BBQ chicken wings & corn fritters With tomato chilli jam & ranch

VEGAN PLATTER \$130 (V)

Vege bites, moroccan spiced cauliflower, salt & pepper tofu, crumbed mushrooms, Tempura enoki mushrooms, falafels

HOT SEAFOOD PLATTER \$140

Battered fish pieces, crumbed scallops, lemon pepper calamari & panko crumbed prawns & prawn twisters with tartare & sweet chilli

PRAWN STARS \$150

Panko prawns, potato spun prawns, prawn & ginger wontons, battered torpedo prawns, prawn twisters & spicy crunch prawns served w/ ranch & tartare sauce

THE KWH PREMIUM \$200

Garlic rosemary lamb cutlets, sweet chilli chicken skewers, prawn & chorizo skewers, tempura stuffed pumpkin flowers, beetroot & fetta arancini balls & pork belly bites served w/ dill & tarragon aioli & tomato chilli jam

KIDS PARTY PLATTER \$90

Mini party pies, sausage rolls, chicken tenders, dino chicken nuggets, battered fish bites, & mozzarella cheese sticks with tomato & BBQ sauce



SET MENU ONE

If you would prefer a Set Menu we have the following options available to suit your budget. Vegetarian and / or Vegan options available on request. Minimum 25 people. Select two options from each course to be served alternatively dropped

MENU TWO

- 2 COURSES (ENTREE & MAIN) PER PERSON \$30

- 3 COURSES (ENTREE, MAIN & DESSERT) PER PERSON \$36

ENTREE

Lemon pepper calamari served with a petite arugula salad & ranch drizzle
Mediterranean stuffed tempura pumpkin flowers with sriracha aioli dipping sauce
Duck & plum spring rolls w/ hoisin dipping sauce
Beetroot & feta arancini balls with a tomato chilli jam

MAINS

Golden crumbed Flathead served with chips, tartare, lemon & garden salad
Chicken schnitzel served with gravy, chips & salad
Grilled barramundi fillet with chips, salad & tartare
200g Graziers rump steak cooked medium served with chips & salad & gravy

DESSERTS

Hummingbird slab cake with cream
Carrot slab cake with cream
Banana slab cake with cream
Chocolate slab cake with cream

* (GFO) Gluten Free Option, (V) Vegan Options are available upon request



SET MENU TWO

If you would prefer a Set Menu we have the following options available to suit your budget. Vegetarian and / or Vegan options available on request. Minimum 25 people. Select two options from each course to be served alternatively dropped

MENU THREE

- 2 COURSES (ENTREE & MAIN) PER PERSON \$38

- 3 COURSES (ENTREE, MAIN & DESSERT) PER PERSON \$42

ENTREE

Caramelised onion & potato tart served with a petite arugula salad & balsamic glaze

Pork belly 4 hour slow cooked served with creamy mash & tomato chilli jam

King prawns Served with an avocado salad & cocktail drizzle

Prosciutto wrapped scallops with arugula & parmesan petite salad & tomato chilli jam

MAINS

Graziers eye fillet 200gr cooked medium served w/ creamy mash & broccolini finished with a rosemary bacon red wine jus

Australian barramundi with a pesto crust with roasted smashed chat potatoes & asparagus finished with balsamic glaze

Chicken breast supreme wrapped with prosciutto served with roasted potato rosti & asparagus finished with brie & hollandaise

Portobello mushroom & pomme anna potato stack finished with 1/2 avocado, tomato chilli jam and balsamic drizzle

DESSERTS

Vanilla bean panncotta with raspberry coulis & cream

Almond mousse brittle with salted caramel fudge & cream

Lemon meringue tart with passionfruit coulis & cream

Death by chocolate with chocolate fudge & cream

* (GFO) Gluten Free Option, (V) Vegan Options are available upon request



SET MENU THREE

If you would prefer a Set Menu we have the following options available to suit your budget. Vegetarian and / or Vegan options available on request. Minimum 25 people. Select two options from each course to be served alternatively dropped

MENU FOUR

- 2 COURSES (ENTREE AND MAIN) \$47 PER PERSON
- 3 COURSES (ENTREE, MAIN AND DESSERT) \$51 PER PERSON

ENTREE

Pumpkin, goats cheese & leek tart with a petite salad & balsamic drizzle
Roasted duck breast with pomme anna potatoes & tomato chilli jam
24 hour marinated sirloin with an Asian slaw & sesame soy glaze
Garlic & rosemary lamb cutlet with creamy ,ash & tomato chilli jam

MAINS

Beef wellington 200g eye fillet wrapped with bacon encased in puff pastry & mushroom duxelles with creamy mash & broccolini finished with a red wine jus
Crispy skin Atlantic salmon served with gratin potato bake & prosciutto wrapped asparagus finished with hollandaise
Crispy skin apple braised pork belly with creamy mash potato & buttered brussels sprouts & tomato chilli jam
Marinated smoked spatchcock with Moroccan spiced quinoa & broccolini finished with a chorizo confit garlic butter

Apple & salted caramel tart with chocolate fudge and fresh cream
Tropical cheesecake with passionfruit coulis served an fresh cream
Chocolate molten lava cake with chocolate ganache & icecream
Chocolate & raspberry pebble with salted caramel fudge (Vegan)

* (GFO) Gluten Free Option, (V) Vegan Options are available upon request



BEVERAGE OPTIONS

ON CONSUMPTION

A Bar Tab can be set up with a predetermined limit, allowing you and your guests to order your drinks from the bar with ease. You are welcome to check the balance of your tab at any time with any of our friendly bar staff. We will supply wristbands for all of your guests over 18 years old so they can be easily distinguished at the bar from other diners. Generally we include tap beers, house wines and soft drinks on all bar tabs and then it is your choice if you wish to include spirits or bottled beers and cocktails.

* Please note a Credit Card will be required by management to set up the bar tab and full payment by cash or card is required before leaving the venue

CASH BAR

You and your guests are welcome to simply purchase your own drinks from the bar throughout the event

Beer and wine selection is seasonally based and can change at any time. We offer very competitive liquor specials that change month to month. Please contact our Functions Manager closer to the date of your function to confirm availability.



THE FINE DETAILS

DEFINITIONS

'The Venue', 'Management', 'We' and 'us' refers to Kawana Waters Hotel and their respective employees.

CONFIRMATION DEPOSIT

A booking is considered confirmed upon receipt of this signed terms and conditions/booking form and full deposit payment. If either the deposit or this completed form is not received, management reserves the right to cancel the booking and allocate the space to another client.

A deposit of \$200 is required to confirm your function. This may be used towards food & beverage payment.

PAYMENTS & PRICING

Room Hire - Charges may apply for setup and equipment hire costs. Ask us for our competitive pricing.

All pricing we provide you includes GST and are current at the time of printing but are subject to change.

All quoted food items must be paid in full at least:
7 days prior to the event

Bar Tabs to be settled at the end of the event night by cash or credit card. Please note that a credit card and drivers licence may be required to be held while bar tab is active

Personal cheques are not accepted.

CATERING & BEVERAGES

Food and beverage orders must be finalised at least 7 days prior to the event. We may be able to organise after this time, but we cannot guarantee. Please discuss with Management.

Menu items are subject to market availability.

The Venue requires to be informed of final numbers at least 7 days prior to the event date.

In accordance with food and safety compliance, no food supplied by The Venue is permitted to be taken from the premises.

Please be aware that all care is taken when catering for special requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi and dairy products. Customers requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.

MINIMUM REQUIREMENTS

Minimum spend requirements on packages apply, based on the starting time and duration of your function.

If you do not reach the number of guests booked to meet the minimum spend requirements you will still incur the full cost quoted and confirmed with The Venue.

BYO POLICY & ENTERTAINMENT

Any alcohol brought into The Venue as gifts must be forfeited to us upon entry and will be returned when you are leaving.

Food and beverage cannot be bought in from an outside source. Cakes are accepted and there may be a small fee for plates and cutlery. Please contact Management if you require any special needs.

Entertainment bookings made by The Venue on your behalf for functions require a deposit and a forfeiture policy applies. (If you book entertainment and forfeit, we must contact entertainment and will deduct their due payment).

We only allow external entertainment in certain circumstances. The Venue has strict enforceable sound limits as per the Liquor Licence so please discuss with management before considering hiring live musicians or DJ's

SIGNAGE & DECORATIONS

No fixtures, glue, sticky tape are to be adhered to the walls, doors, windows or any space on the premises without prior approval from Management. Any non-approved items may be removed by us or security and may be destroyed.

No confetti or glitter may be used in or around the venue due to the proximity of waterways. A clean up fee will apply if used.

DELIVERIES & ACCESS

Please discuss with Management in advance if you require any deliveries to be made to The Venue for any goods.

Access to your booked function space(s) prior to the function start time may be possible, please discuss with management or your functions coordinator in advance.

If booking the Cocktail Bar area please be advised that general hotel patrons and staff still require access to the Gaming Lounge & ATM Machine, and may walk through the area during your function.

DRESS CODE

Smart casual dress code rules do apply.

Themed dress is accepted, although The Venue reserves the right to refuse entry if the dress is offensive to other patrons.

Footwear must be worn at all times



THE FINE DETAILS - WEDDINGS ONLY

ADDITIONAL DETAILS FOR WEDDINGS

DEFINITIONS

'The Venue', 'Management', 'We' and 'us' refers to Kawana Waters Hotel and their respective employees.

CONFIRMATION DEPOSIT

A booking is considered confirmed upon receipt of this signed terms and condition/ booking form and full deposit payment. If either the deposit or this completed form is not received, management reserves the right to cancel the booking and allocate the space to another client.

A deposit of \$500 is required to confirm your function space. This may be used towards food & beverage payment.

PAYMENTS AND PRICING

Venue Hire- A \$500 venue hire fee is applicable for all wedding receptions. Additional charges may apply for setup and equipment hire costs.

All quoted food items must be paid in full at least:
14 days prior to the event

Bar Tabs to be settled at the end of the event night by cash or credit card. Please note that a credit card and drivers licence may be required to be held while bar tab is active

FOOD AND BEVERAGES

Food and Beverage orders must be finalised at least 14 days prior to the event and can be done by consulting with the functions coordinator.

BYO POLICY AND ENTERTAINMENT

Food and beverages cannot be brought in from an outside source, your wedding cake being an exception to this.

CANCELLATIONS

If a cancellation is made any less than 21 days prior to the function date, 100% of the deposit will be forfeited unless the function is rebooked.



BOOKING CONFIRMATION

THANK YOU FOR HOLDING YOUR FUNCTION AT KAWANA WATERS HOTEL

We are looking forward to accommodating you and your guests for your special event.

To secure your booking, please complete and sign this form and provide payment of your deposit. Until we receive this completed form and process your payment, your booking is not confirmed.

Your payment options can be either of the following:

1. Pay by cash at the venue.
2. Credit card transaction at the venue or over the phone during business hours
3. Payment by bank cheque. Please allow 7 business days for bank cheque payments to be processed. Terms and conditions apply to all cheque payments and this payment option needs to be advised before booking.

Cheque to be made out to Kawana Waters Hotel

EVENT DETAILS

COMPANY NAME.....

ORGANISER NAME

EMAIL ADDRESS

TELEPHONE.....

POSTAL ADDRESS.....

EVENT DATE/...../..... EVENT TIME

I hereby agree that I have read and understood the terms and conditions pertaining to holding a function at Kawana Waters Hotel.

SIGNATURE..... DATE.....

