



KAWANA WATERS

HOTEL

Soiree
PACK

EAT. DRINK. SAIL.

Welcome



Located on the Kawana marina, the Kawana Waters Hotel is the ideal location to host your next celebration. Take in the calming water views and allow the outlook to become the backdrop of your hosting celebration.

Elevate your special occasion and impress your guests with several hosting spaces, full catering with dietary options available and premium drink offering. Options of indoor petite gathering to large dining groups and outdoor soirees.

Kawana Waters Hotel offer exceptional hospitality in a way you and your guests will feel the light and warmth within your experience at the venue.



Our Spaces



Family friendly dining with direct access to the kid's playroom. From mini dining experiences to large group table bookings, this is a great space for families to catch up or have some down time with friends. Water reflected wallpaper and pendant accent lighting makes the space experience calming with a sense of warmth. General table and bench seat dining available while overlooking the marina water views, with full table service available.



The main dining space within the hotel, our large restaurant area is perfect for family gatherings, special occasions, celebrations and general dining catchups. Closely located near the kid's playroom, this space opens to the water views of the marina allowing the coast atmosphere to flow through the restaurant and the natural light to bounce off the timber floors. Pendant lighting provides accent lighting to create an experience for all to enjoy. Make the most of your dining experience with full table service. Private booth seating available alongside general table dining.



Soak up the marina views on the deck with our 180-degree view of the water. The deck area is perfect for all occasions and can cater for general celebration table bookings through to large outdoor soirees. This location of the hotel is an absolute showstopper and will impress your guests. Set the scene with beautiful marina views as your backdrop. Dining bookings offer full table service. Group functions full catering available with bar tab consumption.





The Bow View Space

Imagine yourself and guests at the front of a yacht on the bow taking in the water views and watching the world go by. Prime marina views in the Bow View space ideal for sunset celebrations.

The Bow View	Min 30 – Max 50 Guests
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Outdoor Marquee Details:

Music	House music will bring the party vibe
Air Conditioning	Allow the natural sea air to flow
Heaters	Heaters available within each marquee
Bar Service	Located in the Marina Bar
Microphone	Clinking the glass to get your guests attention

Marina Marquee Spaces

Our outdoor marquee spaces set the scene for your celebration with the Kawana Marina as the backdrop. You as the host and guests will love the relaxed atmosphere within. Each marquee is unique with its view offering and location on the deck. Allowing natural light and the ocean breeze to flow through.

Marquee	Capacity Numbers
Single Marquee	20-25 Guests
Twin Marquee	40-50 Guests
Triple Marquee	60-80 Guests



Kids Celebration Spaces

Kids celebrations are covered, with dining spaces close to the kid's playroom inside or outside near the playground. Both spaces host the outlook with views of the marina.

Kids Room Inside	*Table bookings Max 30 guests
Kids Playground Exterior	*Table bookings Max 30 guests

***Please be aware both kid's spaces are not sectioned off for private use. Table bookings are required with meal or platter purchase.

Kids Catering Selections

Party Platter \$90

Mini party pies, sausage rolls, chicken tenders, dino chicken nuggets, battered fish bites, and mozzarella cheese sticks with tomato and bbq sauce.

Fruit Platter [GF] [VG] \$70

Fresh seasonal fruit variety *daytime only

Sandwich Platter \$80

Fresh sandwich chefs' selection *daytime only

*Each platter caters 13-15 guests.





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<i>Charcuterie Board</i>	\$110
Deli cured meats prosciutto, salami, chorizo and leg ham. Soft and hard cheese brie, blue vein and vintage cheddar. A selection of house made dips served with crackers	
<i>Crispy Business</i>	\$140
Assortment of meat pie; beef party, chicken curry pies, cracked beef pepper, lamb & rosemary. Sausage rolls and quiche Lorraine. Side of tomato and BBQ sauce.	
<i>Flash Fried</i>	\$140
Mini spring rolls, samosas, mini dim sims, BBQ chicken wings, chicken Kiev balls, battered prawn torpedoedoes, mozzarella sticks with sweet chili, tarragon and dill aioli	
<i>Flavours of the USA</i>	\$150
Mozzarella cheese sticks, mac & cheese croquettes, buffalo chicken wings, BBQ pork riblets, beer battered onion rings and waffle fries with ranch & tomato chili jam	
<i>Dough Perfection</i>	\$150
Uniquely made pizza bases (4) top with your selection of pizzas; Margherita, Tropicana, Mediterranean Four Seasons, and butcher's choice	
<i>Vegetable Savour</i>	\$135
Mini spring rolls, samosas, Moroccan spiced cauliflower, tempura enoki mushrooms, mozzarella, cheese sticks, and beetroot and feta arancini balls with tomato	
<i>Minus the Gluten [GF]</i>	\$130
Crispy chicken tenders, pumpkin arancini balls, falafel, vegetable croquettes, BBQ chicken wings, corn fritters with tomato chili jam and ranch sauce	
<i>Seafood Bits & Bites</i>	\$145
Battered fish pieces, crumbed scallops, lemon pepper calamari, panko crumbed prawns, prawn twisters with tartare & sweet chili	
<i>Fruit Plate available on request \$80 - seasonal fresh fruit *daytime only</i>	
<i>Sandwich Plate available on request \$80 – chefs' selection *daytime only</i>	
<i>Vegan Plate available on request \$130 – chefs' selection</i>	



*Each platter caters 13-15 guests.

Warm

- Mushroom arancini balls with truffle aioli & shaved parmesan [V]
- Sweet chili & coriander chicken skewers [GF]
- Pulled wagyu brisket sliders with Swiss cheese & smoked chipotle aioli
- Stuffed vegetarian tempura pumpkin flowers with pesto dipping sauce [V]
- Pumpkin arancini ball served with warm tomato Napoli served within a serving spoon [V] [GF]
- Corn fritter with pesto, brie & Spanish onion [GF]
- Prawn & chorizo skewers [GF]
- Rosemary & garlic lamb cutlet served with jus dipping sauce [GF]
- Pork belly bites with sesame seed hoi sin served within a serving spoon [GF]
- Sea scallop with black sesame paste & confit garlic served within a serving spoon [GF]

Canape Pricing

Selection of 4 Pieces	\$20	Per Person
Selection of 6 Pieces	\$25	Per Person
Selection of 8 Pieces	\$30	Per Person

Chilled

- Natural oysters served with a smoked salmon & green goddess glaze [GF]
- Confit duck, caramelized onion & beetroot relish en croute [GF]
- Tomato bruschetta, bocconcini & fresh basil with balsamic reduction en cucumber [V] [GF]
- Rare beef bruschetta with roquette & tomato chili jam served en croute [GF]
- Smoked salmon with herbed avocado & dill capers served en croute [GF]
- Prosciutto wrapped brie; cherry tomato & beetroot relish served within a serving spoon [GF] [V]
- Prawn bruschetta with avocado, tomato & dill served within a serving spoon



Set Menu

Two Course [Entrée & Main or Main & Dessert] \$59 per person

Three Course [Entrée, Main & Dessert] \$69 per person

Entrée

- o Four hour slow cooked pork belly with creamy mash potato & tomato chili jam [GF]
- o Rosemary & garlic lamb cutlet with creamy pesto mash, blistered cherry tomato & jus [GF]
- o Prosciutto wrapped scallops, black sesame paste, edamame puree with chorizo infused truffle oil [GF]
- o Confit duck breast with pommes anna potato, arugula & beetroot relish [GF]
- o Mushroom arancini with truffle aioli & parmesan shard [V]
- o Caramelized onion, kale & polenta tart with tomato chili jam. Served with a petite arugula & parmesan salad [V]

Mains

- o Graziers eye fillet 200g cooked medium served with creamy mash & broccolini finished with a rosemary bacon red wine jus [GF]
- o Atlantic salmon served with gratin potato bake & prosciutto wrapped asparagus finished with a house dill hollandaise [GF]
- o Chicken breast supreme wrapped with prosciutto served with roasted potato rosti & asparagus finished with a honey mustard glaze [GF]
- o Portobello mushroom & pomme anna potato stack finished with half avocado, tomato chili jam and balsamic drizzle [GF]
- o Slow cooked confit duck maryland served with wild mushroom risotto & truffle oil drizzle [GF]
- o Six hour slow cooked pork belly, served with creamy mash potato & brussel sprouts with an apple jus

Dessert

- o Vanilla bean panna cotta with a salted caramel fudge, Chantilly cream, a white chocolate & macadamia crumb
- o Warm sticky date pudding with a rich butterscotch sauce with Chantilly cream & toffee shards
- o Chocolate lava cake with a rich chocolate ganache & chocolate crumble finished with peppermint crisp shards
- o New York baked cheesecake with fresh diced strawberry, Chantilly cream, raspberry coulis & chocolate shavings



Dress Your Space



Tablecloths:

Tablecloths can be added to your celebrations setting for an additional cost of \$10 per cloth. Please ask for available colours.

Helium Balloons \$25:
18 balloons - 3 sets of 6

Party Package \$60:

Help direct your guests to your celebration with the visual of a welcome blackboard sign, tailored to your occasion by our in-house artist. Dress the celebration with 3 x 6 helium balloons.



Confirmation Deposit

A booking is considered confirmed upon receipt of \$200 deposit. If the deposit is not received management reserves the right to allocated the date and space to another client.

Payments & Pricing

Room Hire: charges may apply for setup and equipment hire costs. Ask us for our competitive pricing. Pricing includes GST and are current at the time of printing but are subject to change.

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 occasion with cash or card payment. Credit card maybe required to be held while the bar tab is active. Personal cheques are not accepted.

Catering & Beverages

Food and beverage orders must be finalized at least 7 days prior to the occasion.

Organization outside of this time frame cannot be guaranteed, please discuss with us for further clarification.

Catering items are subject to market availability. Final numbers must be finalized 7 days prior to the event date. In accordance with food and safety compliance food supplied for the occasion is not to be taken away from the venue. 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. Dietary requirements will be catered to the best of ability our ability, but the decision to consume a meal is the responsibility of the diner.

Lock in the Date



Dress Code

Smart casual dress code and themed dress is acceptable, although the venue reserves the right to refuse entry if the dress is offensive to other patrons. Footwear must be worn at all times.

BYO Policy & Entertainment

Gifts that are alcohol must be forfeited to us upon entry and will be returned when you are leaving the establishment. Food and beverage cannot be bought from an outside source with the acceptance of cake for the occasion. Entertainment by sticking to the hotel license unfortunately we can only offer our internal house music.

Signage & Decorations

Due to our newly fresh refurbishment the venue would appreciate no use of fixtures, glue, sticky tape and blu tack adhered to walls, doors, windows or any space on the premises. Prior approval maybe discussed. As our venue is on the water, we are environmentally conscious and do not allow use of confetti or glitter. A clean up fee will apply if used.

Deliveries & Access

Prior arrangement with the venue in advance of any deliveries of goods to be made is appreciated. Access to your booked function space(s) prior to the function start time maybe possible, please discuss with management or the functions coordinator in advance.

Somewhere to Stay



Travelling guests are welcomed to stay in our accommodation which houses 16 rooms and a three-bedroom self contained apartment all closely located to the main hotel building. The rooms are freshly refurbished with modern day comforts. Associated bookings will receive a 10% discount off the room bookings.

[Book Your Nightcap Accommodation Here](#)

Engage with Us



We look forward to assisting you with hosting your special occasion at the Kawana Waters Hotel. If you have any further questions and would like to confirm your celebration, please reach out.

Thank you.

Functions Manager: Chelsea

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