



OURMENCRICTION ROOMS



OUR FUNCTION ROOMS

Housing the perfect event oasis in the heart of Taylors Lakes, Tucked behind the Watergardens Shopping Centre and just a short walk from Watergardens Station. We have three function rooms to pick from, hosting anywhere up to a maximum of 220 people standing, or 100 seated, with options tailored to your budget and inclusions such as a fully serviced bar, catering (with multiple styles of dining), AV equipment and boasting with parking for guests.

Whether you're hosting an intimate celebration, larger event or a conference the Watergardens Hotel is the one stop shop for all of your function requirements.





THE LINEAL ROOM

With features like a projector, audio visual facilities, fully serviced bar, an open plan space and a private, heated alfresco area for your guests, the Lineal Room provides the perfect oasis for your next event in the heart of Taylors Lakes.

Sitting at a generous 86.6m2, our architecturally designed, contemporary, open space floor plan is ready to be configured to cater to your needs. Whether they're hosting an intimate celebration, work events or even conferences.

The Lineal Room accommodates for all catering options on offer.Please speak to your functions manager to tailor the right package and room configuration for your event.

ROOM HIRE FEE

Monday - Friday afternoon \$200 Friday night - Sunday \$400

MINIMUM SPEND

Monday - Friday afternoon \$500 Friday night - Sunday \$1800





THE LEGENDS ROOM

Our Legends Room is a large open plan space sitting at 85m2, posing as the perfect backdrop for medium large functions. Boasting a large attached outdoor heated fresco area for your guests to enjoy, the possibilities for the use of this space are endless. Featuring multiple screens, a fully serviced bar and an exclusive heated alfresco area for your guest to enjoy, this is an ideal spot for your next event.

The Legends Room accommodates for all catering options on offer.Please speak to your functions manager to tailor the right package and room configuration for your event.



ROOM HIRE FEE

Monday - Friday afternoon \$150 Friday night - Sunday \$200

MINIMUM SPEND

Monday - Friday afternoon \$500 Friday night - Sunday \$1000

ENTIRE EVENT SPACE

If your event exceeds 100 people you are required to host your event over both rooms. These spaces are conjoined and allow for one large function across the entire floor. This large space is the perfect backdrop for your grand celebrations including birthdays, anniversaries, large family events etc.

The hiring of the entire event space allows you to choose from any catering type.

Your guests will enjoy the large double-sided fully serviced bar, two headed outdoor fresco areas, projector and audio visual equipment.

The space is 200m2 and can be arranged how ever your event requires.

ROOM HIRE FEE

Monday - Friday afternoon \$250 Friday night - Sunday \$500

MINIMUM SPEND

Monday - Friday afternoon \$1000 Friday night - Sunday \$2500





GRAZING TABLE

PRICING

| 0.5m table (serves 15 - 20 approx) | \$400 |
|------------------------------------|--------|
| 1m table (serves 30 - 40 approx) | \$800 |
| 1.5m table (serves 50 - 70 approx) | \$1100 |

Our grazing tables are curated to elevate your event with a diverse array of finger food. With table sizes from 0.5m to 1.5m, we present a tailored selection of food to traverse your event.

Speak to your Function Manager about tailoring a station that's perfectly matched to your celebration.

PRESERVES AND BREADS

Australian assorted dried fruits and nuts Cheese crackers Assorted dips Grissini Bread rolls

CURED MEATS

Prosciutto Mild salami calabrese Smoked ham

FRUIT & VEG

Locally grown seasonal fruit Locally grown seasonal vegetables

ANTIPASTO

Semi-dried tomatoes Sweet baby peppers, stuffed with feta Marinated olives, peppers and zucchini

AUSTRALIAN & IMPORTED CHEESE

Kingfisher Creek & Imported Brie New Zealand Cheddar Marinated Greek Feta

We're dedicated to accommodating all dietary needs and have Gluten Free, Vegetarian and Vegan options available on upon request. Ensure you notify your event coordinator of dietary requirements.

CANAPÉS

Roaming Canapés, perfect for adding that level of sophistication to your cocktail style event. Our canapé style catering offers a selection of finger food that will roam around the event, offered graciously to your guests.

We're dedicated to accommodating all dietary needs and have Gluten Free, Vegetarian and Vegan options available on upon request. Ensure you notify your event coordinator of dietary requirements.

PACKAGE OPTIONS

Package 1 - \$24pp - choice of 6 canapés from hot, cold & sweet
Package 2 - \$33pp - choice of 8 canapés (6 selections from cold, hot & sweet + 2 selections from premium)
Package 3 - \$39pp - choice of 10 canapés (7 selections from cold, hot & sweet + 3 selections from premium)

COLD CANAPE SELECTION

Chicken salad mini baguette Roast beef mini baguette Mini gourmet bruschetta (v)(vgo) Tuna & pepper mayo toast bites Tomato & tasty cheese sandwich. (v)(vgo) Smoked ham & tasty cheese sandwich Mushroom and chive tart, whipped goats' cheese (v)

PREMIUM COLD CANAPE SELECTION

Assorted sushi platter Smash avocado toast with crumbled feta, chia seed (v)(vgo) Smoked salmon and ricotta cheese rosettes (gf) Pacific oyster shallot mignonette (gf)



CANAPÉS

HOT CANAPE SELECTION

Mini Sausage Rolls Mini party pies Mini assorted quiche Mac & Cheese Bites croquettes (v) BBQ Chicken wings. Mini battered Hot Dogs Panko crumbed fried Calamari. Crumbed mozzarella sticks with pesto aioli (v) Mini vegetable dim sums with sweet chili sauce (v) Mini vegetable samosas with tomato sauce (v) Vegetable spring rolls with sweet chili sauce (v) Wood fired Margherita Pizza (v)(vgo) Wood fired Meat lovers Pizza.

PREMIUM HOT CANAPE SELECTION

Mini mushroom sliders (v) Mini beef sliders Sweet chilli chicken tenders Crumbed fried prawns. Wild mushroom & truffle arancini (v) Grilled lamb Skewers, mint yoghurt (gf)

SWEET CANAPE SELECTION

Death by chocolate cake New York cheesecake(gf) Toblerone cheesecake Flourless orange cake(gf) Red velvet cake



BANQUET

For your more traditional sit down events, we present to you our banquet catering option. Our banquet menu allows you to maintain a traditional seated style event with all dishes brought directly to your table.

Choose dishes individually based upon the amount of guests you are serving and the level of catering you wish to provide.

Max 40pax.

ENTRÉES

| Greek salad | \$16 |
|---|-------|
| Caesar salad | \$18 |
| Salt and pepper calamari, tartare sauce, chips (9pcs) | \$18 |
| Panko crumbed prawns, tartare sauce, chips (8pcs) | \$21 |
| Antipasto platter (serves 6-8) | \$105 |

MAINS

| Chicken parmigiana | \$31 |
|------------------------------|------|
| Chicken schnitzel | \$30 |
| Braised lamb shanks | \$35 |
| Cajun spiced atlantic salmon | \$32 |
| Gourmet pie-braised beef | \$23 |
| Gourmet pie-braised lamb | \$23 |
| Porterhouse steak | TBC |

DESSERTS

| Apple and rhubarb tart GF / DF | \$16 |
|--------------------------------|------|
| Tiramisu | \$14 |
| Toblerone Cheesecake | \$14 |

PIZZA

| Margherita | \$16 |
|-------------------|------|
| Spinach and feta | \$17 |
| Americana | \$18 |
| The lot | \$20 |
| Hawaiian | \$18 |
| GF or vegan pizza | \$25 |

KIDS (12 AND UNDER)

| Mini cheeseburger and chips | \$18 |
|-----------------------------|------|
| Mini parma and chips | \$18 |
| Mini fish and chips | \$18 |
| Chicken nuggets and chips | \$18 |
| Mini beef lasagne | \$18 |

BUFFET

PRICING

Adult (12+) Child (12yrs and under) \$60 pp \$30 pp

Our Buffet-Style Catering is an absolute crowd pleaser. Your guests are guaranteed to love every minute of your event.

Indulge in a plethora of dishes and flavours, ensuring nobody leaves with an empty stomach. This option gives you the choice to choose from 1 salad option, 2 mains, 2 roasts, 2 vegetarian options, 2 staples and 2 desserts.

Min 20pax and max 60pax. \$60 per adult (12+) and \$30 per child (12yrs under).

SALADS

Beetroot and vegetable salad Russian salad Waldorf salad Quinoa and vegetable salad Chickpea and vegetable salad Roasted pumpkin & kale salad Caesar salad Mixed bean salad Potato salad with bacon

MAINS

Grilled chicken breast with mushroom sauce Steamed fish with orange beurre blanc sauce Beef lasagne Beef curry Lamb korma Lamb rogan josh Butter chicken Beef stew casserole Irish lamb stew or casserole Sweet and sour (chicken, fish or pork) Fish and chips



BUFFET

VEGETARIAN

Baked vegetables Roasted potatoes Potato gratin Roasted root vegetables Steamed vegetables Grilled seasonal vegetables Mater paneer (Indian cottage cheese & peas) Palak paneer (Indian cottage cheese and spinach) Khumb mater (mushroom and peas) Vegetable korma Dal makhani (black lentils)

DESSERTS Chocolate or mango mousse Trifle Crème brûlée Assorted gateaux platter

ROASTS

Roast pork with gravy and apple sauce Roast beef with gravy and grain mustard Roast lamb with gravy and mint jelly

STAPLES

Steamed rice Pulao rice Pasta with napoli sauce Pasta with mushroom cheese sauce Pasta with carbonara sauce Stir fried noodles with vegetables Fried rice with egg/chicken/vegetables/mixed Mushroom risotto Saffron rice

COMPLIMENTARY

Oven baked dinner Rolls Mesclun lettuce with house dressing Seasonal Fruit Salad

THE BAR

Our bar gives you the opportunity where you can set a spend limit for your tab. You can be the talk of the town and allow your guests free reign, being able to order exactly what their hearts desire, or stretch your tab that little bit further, you can limit beverage options available at the bar.

We currently do not offer beverage packages, all beverage consumption acts on a running tab basis.

TAP BEER

Victoria Bitter Carlton Draught Carlton Dry Great Northern Supercrisp Furphy Furphy Crisp

COCKTAILS & MOCKTAILS

Cosmopolitan Fruit Tingle Pina Colada Midori Splice Passionfruit Sunrise Berry Delicious Appletini

NON-ALCOHOLIC

Soft Drink Juice - Orange, Apple, Pineapple Lemon lime and bitters Tea & Coffee

WINE

Hardy's Sparkling Hardy's Sauvignon Blanc Hardy's Shiraz Hardy's Moscato Hardy's Chardonnay Brown Brothers Moscato

SPIRITS

Russian Standard Vodka Bati White rum Bati Dark rum Larios Gin Johnnie Walker Red Jim Beam White bourbon Jack Daniels



TERMS & CONDITIONS

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ROOM HIRE & MINIMUM REQUIREMENTS

All prices quoted and inclusive of GST. Whilst every effort is taken to maintain prices, they are subject to change at the discretion of management at the Watergardens Hotel.

ROOM HIRE RATES & MINIMUM SPEND

The room hire rates are subject to a minimum spend based on the room and day of week in which your event takes place. The minimum spend can be reached with a combination of food and beverages If you do not reach min spend over the two factors you will not be refunded the difference. Your event's coordinator will work with you to find ways to meet your minimum spend requirements. The room hire fee & minimum spend fee is a set value regardless of how many guests are at your event.

BOOKING CONFIRMATION

All catering requirements are to be communicated at least 14 days prior to your event. Final attendee numbers are required 7 days prior to your event. The room hire fee must be paid to secure your event date, this will be considered your deposit. Your deposit is non-refundable. If you cancel your event after the payment of your deposit we are able to credit this amount to the deposit of your next event which must take place within 12 months following the cancelation of your initial event date. Your event date is not considered 100% confirmed until your deposit has been paid.

FULL PAYMENT

Full payment of the minimum spend plus the \$200 bond or the total value of the Food whichever is greater must be paid in full 14 days prior to the event. Once this payment is made this is nonrefundable. Bar tabs on the night must be paid in full at the conclusion of your event. The Venue reserves the right to cancel any function where the payment is not made in full. A 15% surcharge is applied to food and Beverage purchased on public holidays.

DIETARY REQUIREMENTS & FOOD

All dietary requirements are to be submitted and confirmed at the time of the final food payment, 14 days prior to the event. If special dietary requirements are not notified to your functions coordinator during your final appointment, it is not guaranteed that we will be able to cater your request. Food licensing prohibits food produced on premises to be taken off the premise. The kitchen closing time is 9:00PM, therefore the last hot food service for your event must be prior to 9:00PM.

EXTERNAL CATERING

External catering is prohibited at the Watergardens Hotel. Birthday cakes by agreement with the function coordinator is the only exception to this.

If in the case an agreement has been made where catering is provided by a source external to that of the Watergardens Hotel (including birthday cake), the Watergardens Hotel assume no liability for any negative outcome caused due to the food provided.

RESPONSIBLE SERVICE OF ALCOHOL & NON-SMOKING POLICY

Clients are to be responsible and assist with ensuring the orderly behaviour of their guests during a function. Berwick Springs Hotel reserves the right to intervene where necessary and remove from the premises any persons behaving in an irresponsible manner. Responsible service of alcohol, non-smoking and related laws will be enforced during the function.

LARGE FUNCTIONS

If your event exceeds 110 guests, you are required to hire both event space (Lineal room & Legends room). No exceptions.

GUEST ENTRY

Guest entry to the function will only be permitted in accordance with the agreed start and finish times. The venue reserves the right to refuse entry to any patron in accordance with the responsible service of alcohol procedures. Minors are permitted to attend the function only when accompanied by a legal guardian. Valid ID is required for every guest attending any private function at this venue. Anyone who is unable to provide valid proof of age documentation confirming that they are 18yrs+ (key pass, drivers license, passport) or who is not accompanied by a legal guardian will not be permitted entry.

DECORATIONS

Any additional equipment, decorations or props required, other than those supplied by the venue must be approved by the functions coordinator a minimum of 2 weeks prior to the event date. The Venue reserves the right to refuse or disallow any equipment, decorations or props deemed offensive or dangerous. If the host has hired additional decorations from a 3rd party these must be collected by 10am the following day. The Venue accept no liability to any props or decorations used; this is solely the hosts responsibility. Unauthorized decorations include: glitter, scattered foil, confetti, confetti balloons, wax candles and sparklers. No adhesive is to be used on walls, doors or framing of the venue to mount decorations.

Initial:

TERMS & CONDITIONS

DAMAGE

Please be advised that organizers are financially responsible for any damage, theft, breakage or vandalism sustained to the function room or wider Watergardens hotel facility inflicted by your guests or as a result of your function. Should any extra cleaning be required to return the event space back to a satisfactory condition, this will be charged to the client. The venue does not accept responsibility for damage or loss of personal property of function guests left at the venue prior, during of following the event. All client and guest possessions must be removed from the venue immediately following the function. At payment and the end of the function if there is no damage or intensive cleaning caused by the host or a guest of the host the bond will be taken off the tab at the end of the night.

MUSIC & ENTERTAINMENT

Strict conditions apply to entertainment volume, in consideration of the hotels patrons dining in our bistro and other functions taking place. Solo, duo or trio acts along with DJ's are permitted. All entertainment must be authorized by the hotel functions coordinator prior to the event. Should the venue request the volume be reduced at any time during the function this is expected to be changed immediately.

EQUIPMENT & AUDIO VISUAL

A large projector and screen, compatible with both Apple and Window's devices can be utilized via the use of a HDMI and USB port. Flip chart and microphone use is also available upon request. Public liability may be required for use of external equipment.

SECURITY

Security is required for any event with 60pax or above. Security guards are also required for any other events or celebrations that the venue deems necessary. The cost per guard is \$50 per hour. The amount of guards needed for a function is determined by the Events manager. This payment is to be made 14 days prior to the event date. This payment is non-refundable.

BAR STAFF

If additional staff are required for your event, you may request another staff member for the duration of your event for an additional \$250. This payment is to be made 14 days prior to your event date.

CANCELLATIONS

Deposit's are non-refundable. If you cancel greater than 14 days prior to your event, we are able to credit your deposit towards your next event with us if it is held within 12 months of the initial event date. Cancellations made within 14 days of your event are non-refundable. If you have cancelled your event within 14 days of the event date, you may be able to negotiate the use of your payments as a credit towards your next event. As they are nonrefundable, all negotiations of this nature are decided by the Events Coordinator and Venue Manager and will only be taken into consideration within reason. The Watergardens hotel reserves the right to withhold refunds if they do not comply with this refund policy. We are not obliged to refund or credit the money towards future events.

