



PRIVATE FUNCTIONS

watergardens
HOTEL

TERMS & CONDITIONS

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.

ROOM HIRE & MINIMUM REQUIREMENTS

All prices quoted and inclusive of GST. Whilst every effort is taken to maintain prices, they are subject to change.

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. 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 cancellation 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 non-refundable. 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.

LARGE FUNCTIONS

If your event exceeds 100 guests, you are required to hire both event space (Lineal room & Legends room).

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. All balloons must be weighted. No adhesive is to be used on walls, doors or framing of the venue to mount decorations.

DAMAGE

Please be advised that organizers are financially responsible for an 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 or 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 sports bar areas. 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 18th or 21st celebrations. 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 non-refundable, 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.



THE LINEAL ROOM

The perfect event oasis in the heart of Taylors Lakes. This architecturally designed functions space is perfect for our event. From intimate celebrations to larger evening events, conferences, or meeting, the contemporary and open plan room offers you the flexibility to create a bespoke space for your event.

The Lineal room allows buffet, banquet, canape & grazing table food options.

The features of the lineal room include a projector, audio visual facilities and an exclusive heated alfresco area for your guests to enjoy as well as a fully serviced bar.

The lineal room is 86.6m² and is able to be configured with tables and chairs in any way that suits your event style.

ROOM HIRE FEE

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

MINIMUM SPEND

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



STANDING: 100PAX



SEATED: 60PAX



AV EQUIPMENT: YES



BAR: FULLY SERVICED



DECORATIONS: BYO



THE LEGENDS ROOM

Our Legends Room is a large open plan space, 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.

The Legends room allows buffet, banquet, canape & grazing table food options.

The features of the Legends room include multiple screens, a fully serviced bar and an exclusive heated alfresco area for your guests to enjoy.

The Legend room is 85m2 and is able to be configured with tables and chairs in any way that suits your event style.

ROOM HIRE FEE

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

MINIMUM SPEND

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



STANDING: 80PAX



SEATED: 50PAX



AV EQUIPMENT: LIMITED



BAR: FULLY SERVICED



DECORATIONS: BYO



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		MINIMUM SPEND	
Monday - Friday afternoon	\$250	Monday - Friday afternoon	\$1000
Friday night - Sunday	\$500	Friday night - Sunday	\$2500



STANDING: 220PAX



SEATED: 100PAX



AV EQUIPMENT: YES



BAR: FULLY SERVICED



DECORATIONS: BYO

FOOD

FOOD

FOOD

FOOD

FOOD

BUFFET

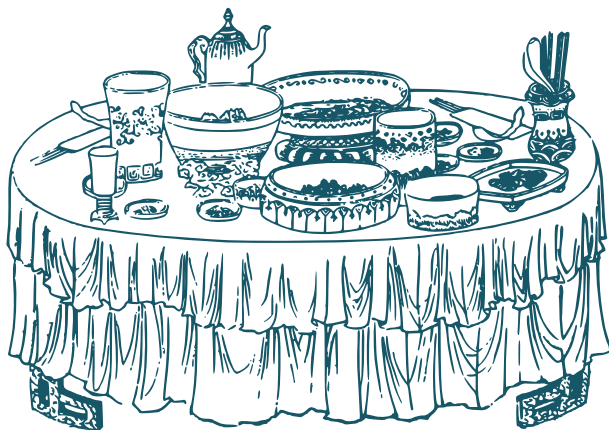
An absolute crowd pleaser, guests are guaranteed to love every minute of your event.

Buffet style catering allows your guests to indulge in a plethora of dishes and flavours, leaving no one with an empty stomach.

Choose 1 salad option, 2 mains, 2 roasts, 2 vegetarian options, 2 staples & 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

ROASTS

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

VEGETARIAN

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

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

DESSERTS

Chocolate or mango mousse
Trifle
Crème brûlée
Assorted gateaux platter

COMPLIMENTARY

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

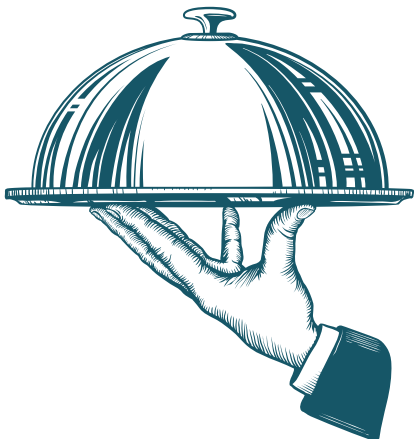
BANQUET

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

PIZZA

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

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

KIDS (12 AND UNDER)

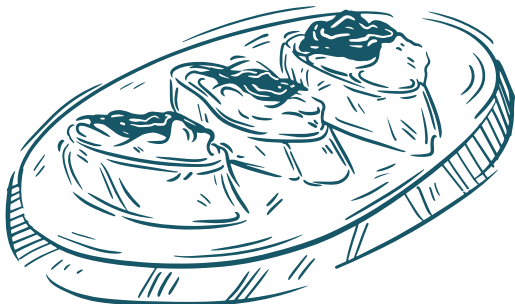
Mini cheeseburger and chips	\$18
Mini parma and chips	\$18
Mini fish and chips	\$18
Chicken nuggets and chips	\$18
Mini beef lasagne	\$18

CANAPÉ

Roaming catering for your perfect cocktail style event.

Our Canapé style catering allows you to choose an array of finger food that will roam around the event, offered graciously to your guests. A mixture of hot and cold canpés are suggested but you can mix and match our various options together to create your perfect package.

Choose dishes individually based upon the amount of guests you are serving and the level of catering you wish to provide. We suggest 6 pieces per person to ensure guests are not left looking for more.



WOOD FIRE PIZZA'S

1 X LARGE PIZZA CUT INTO 10 PIECES

Americana	\$18
Tomato & basil	\$18
Hawaiian	\$18
The lot	\$20

STARTERS

40 PIECES

Mini gourmet bruschetta
Tuna & pepper mayo toast bites

SANDWICHES & ROLLS

40 PIECES | SIZE = QUATER SLICES

Tomato & tasty cheese
Smoked ham & tasty cheese

GOURMET ROLLS

40 PIECES

Chicken salad mini baguette
Roast beef mini baguette

ANTIPASTO PLATTER

SERVES 8 PEOPLE

Cured salami, smoked ham, cheddar cheese, sundried tomatoes, marinated olives, pepper bells with feta, melba toast

VEGETARIAN BITES

40 PIECES

Crumbed mozzarella sticks with pesto aioli
Mini vegetable dim sums with sweet chili sauce
Mini vegetable samosas with tomato sauce
Vegetable spring rolls with sweet chili sauce

CROWD PLEASERS

40 PIECES

Sausage rolls
Mini assorted party pies
Mini assorted quiche

PUB FAVOURITES

40 PIECES

BBQ chicken wings with BBQ sauce
Mini pulled pork sliders
Mini beef sliders
Mini dagwood dogs with tomato sauce
Crumbed calamari with tartare sauce

PREMIUM SELECTION

20 PIECES

Crumbed fried prawns
Duck spring rolls
Arancini balls
Sweet chili chicken tenders

SWEET TEMPTATIONS

40 PIECES

Black forest cake
Baked passionfruit cheese cake
Raspberry yoghurt cake
Chocolate mint cake
Tiramisu
Flourless orange milk chocolate cake (GF)

ADDITIONAL OPTIONS

Vegan pizza	\$25
Gluten free pizza (any topping)	\$25
Gluten free 2 course meal	\$75
Assorted sushi platter (20 pieces)	\$95
Fruit platter (6 - 8 people)	\$90
Cheese platter (8-10 people)	\$135
Wedges	\$11
Bowl of chips	\$11

\$105

\$95

\$95

\$105

\$90

\$100

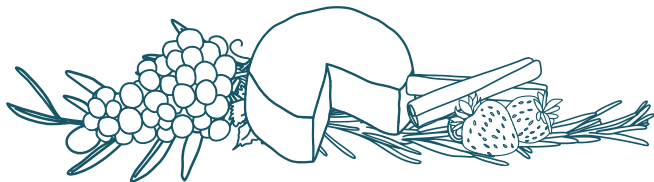
GRAZING TABLE

Our grazing tables are designed for larger gatherings, parties, or corporate events. These are curated and styled specifically for your event with bespoke details. Our grazing tables are made from locally sourced produce.

PRICING

0.5m table = \$365

1m table = \$730



PRESERVES AND BREADS

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

ANTIPASTO

Semidried tomatoes
Sweet baby pepper stuffed with feta
Marinated olives, peppers and zucchini

AUSTRALIAN AND IMPORTED CHEESE

Kingfisher creek and imported brie
New Zealand cheddar
Marinated Greek feta

CURED MEATS

Prosciutto
Mild salami calabrese
Smoked ham

FRUIT & VEG

Locally grown seasonal fruit
Locally grown seasonal vegetables

BEVERAGE

BEVERAGE

BEVERAGE

BEVERAGE

BEVERAGE

THE BAR

We do not offer any beverage packages with our events. All events beverage consumption act on a running tab basis.

You can allow your guests free reign and order what every tickles their fancy or make your tab stretch further by limiting the beverage options available over the bar.

You can set a limit at the bar of how high you wish your tab to reach to ensure you are not spending more that expected.



TAP BEER

Victoria Bitter
Carlton Draught
Great Northern
Furphy
Mountain Goat

WINE

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

SPIRITS

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

COCKTAILS / MOCKTAILS

Cosmopolitan
Fruit Tingle
Pina Colada
Midori Splice
Passionfruit Sunrise
Berry Delicious

NON - ALCOHOLIC

Softdrink - all-flavours
Orange juice, Apple juice, pineapple
Lemon lime and bitters
Tea
Coffee