



FUNCTIONS@WATERGARDENSHOTEL.COM.AU
431 KINGS ROAD, TAYLORS LAKES VIC 3038



THE LINEAL ROOM

With a projector, audio visual facilities, fully serviced bar, open plan space and a private heated alfresco area, the Lineal Room provides the perfect oasis for your next event in the heart of Taylors Lakes. Sitting at 86+m2, our contemporary open space floor plan can be configured to cater to your needs.

Whether you're hosting an intimate celebration, work event or private function. The Lineal Room accommodates for a range of catering options.

Please speak to our Functions Manager to tailor the right package and room configuration for your perfect event.

SEATED: UP TO 60 PAX
COCKTAIL (STANDING): UP TO 120 PAX

AV EQUIPMENT: YES
BAR: FULLY SERVICED
DECORATIONS: BYO

ROOM HIRE FEE
MONDAY-THURSDAY: \$200
FRIDAY-SUNDAY: \$400

MINIMUM SPEND
MONDAY-THURSDAY: \$500
FRIDAY-SUNDAY: \$1,800





THE LEGENDS ROOM

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

The Legends Room accommodates for a range of catering options. Please speak to our Functions Manager to tailor the right package and room configuration for your perfect event.



SEATED: UP TO 40 PAX
COCKTAIL (STANDING): UP TO 80PAX

AV EQUIPMENT: LIMITED
BAR: FULLY SERVICED
DECORATIONS: BYO

ROOM HIRE FEE
MONDAY-THURSDAY: \$150
FRIDAY-SUNDAY: \$200

MINIMUM SPEND
MONDAY-THURSDAY: \$500
FRIDAY-SUNDAY: \$1,000

ENTIRE EVENT SPACE

If your event exceeds 100 people you are required to host your event over both rooms. These spaces are joined and allow for one seamless 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 heated outdoor alfresco areas, projector and audio visual equipment. The space is 200m2 and can be arranged how ever your event requires.

SEATED: UP TO 100 PAX
COCKTAIL (STANDING): UP TO 220 PAX

AV EQUIPMENT: YES
BAR: FULLY SERVICED
DECORATIONS: BYO

ROOM HIRE FEE
MONDAY-THURSDAY: \$250
FRIDAY-SUNDAY: \$500

MINIMUM SPEND
MONDAY-THURSDAY: \$1,000
FRIDAY-SUNDAY: \$2,500





FOOD AND BEVERAGE

GRAZING TABLE

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 delicious food for your event. Speak to our Functions Manager about tailoring a station that's perfect for your celebration.

PRESERVES AND BREADS

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

ANTIPASTO

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

FRUIT AND VEGETABLES

- + Locally grown seasonal fruit
- + Locally grown seasonal vegetables

CURED MEATS

- + Prosciutto
- + Mild salami Calabrese
- + Smoked ham

AUSTRALIAN AND 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 request. Ensure you notify our Functions Manager of dietary requirements.

0.5m table (serves 15-20 approximately)	\$400
1m table (serves 30-40 approximately)	\$800
1.5m table (serves 50-70 approximately)	\$1,100



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.

COLD 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 & chive tart, whipped goats cheese (V)

PREMIUM COLD 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)

SWEET SELECTION

- + Death by chocolate cake
- + New York cheesecake (GF)
- + Toblerone cheesecake
- + Flourless orange cake (GF)
- + Red velvet cake

HOT 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 chilli sauce (V)
- + Mini vegetable samosas with tomato sauce (V)
- + Vegetable spring rolls with sweet chilli sauce (V)
- + Woodfired margherita pizza (V) (VGO)
- + Woodfired meat lovers pizza

PREMIUM COLD 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)

Package 1 - choice of 6 canapes from hot, cold and sweet

\$24 PP

Package 2 - choice of 8 canapes (6 selections from cold, hot, sweet + 2 from premium)

\$33 PP

Package 3 - choice of 10 canapes (7 selections from cold, hot, sweet + 3 from premium)

\$39 PP



BANQUET

Maintain a traditional seated style event with all dishes brought directly to your table. Choose dishes individually based on the amount of guests and the level of catering you wish to provide. **Maximum 40 pax.**

ENTREE

Greek salad \$16
Caesar salad \$18
Salt & Pepper Calamari (9) \$18
served with tartare sauce and chips
Panko crumbed prawns (8) \$21
served with tartare sauce and chips
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
Potterhouse steak TBA

KIDS (12 YEARS 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

PIZZA

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

DESSERT

Apple and rhubarb tart (GF/DF) \$16
Tiramisu \$14
Toblerone cheesecake \$14

We're dedicated to accommodating all dietary needs and have gluten-free, vegetarian and vegan options available on request. Ensure you notify our Functions Manager of dietary requirements.



BUFFET

Indulge in a wide range of dishes and flavours with our buffet style catering option. This option gives you the choice to choose from:

1 salad, 2 mains, 2 roasts, 2 vegetarian, 2 staples and 2 desserts.

SALAD

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

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 & spinach)
- + Khumb mater (mushroom and peas)
- + Vegetable korma
- + Dal makhani (black lentils)

MAIN

- + 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

ROAST

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

DESSERT

- + Chocolate or mange mousse
- + Trifle
- + Creme brulee
- + Assorted gateaux platter

STAPLES

- + Steamed rice
- + Pulao rice
- + Pasta with Napoli sauce
- + Pasta with mushroom cheese sauce
- + Pasta with carbonara sauce
- + Stir-fry noodles with vegetables
- + Fried rice with egg/chicken/veg/mixed
- + Mushroom risotto
- + Saffron rice

COMPLIMENTARY

- + Oven-baked dinner rolls
- + Mesclun lettuce with house dressing
- + Seasonal fruit salad

PRICING

Child (12 years and under): \$30pp
Adult: \$60pp

THE BAR

All beverage consumptions acts on a running tab basis. You can limit beverage options and pick your own tab amount.

TAP BEER

- + Victoria Bitter
- + Carlton Dy
- + Carlton Draught
- + Great Northern Supercrisp
- + Furphy

COCKTAILS AND MOCKTAILS

- + Fruit Tingle
- + Espresso Martini
- + Pina Colado
- + Bob Marley
- + Tequila Sunrise
- + Passionfruit Sunrise (mocktail)
- + Berry Delicious (mocktail)

NON-ALCOHOLIC

- + Soft drink
- + Juice - organice, apple, pineapple
- + Lemon lime and bitters
- + Tea
- + Coffee

WINE

- + COF Sparkling
- + COF Sauvignon Blanc
- + COF Shiraz
- + COF Chardonnay
- + Beach Hut Moscato

SPIRITS

- + 78 Degrees Australian Vodka
- + Bati white rum
- + Bati dark rum
- + 78 Degree Australian Gin
- + Johnnie Walker Red
- + Jim Beam white bourbon
- + Jack Daniels
- + Canadian Club whiskey
- + Hard Rated



TERMS AND CONDITIONS

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ROOM HIRE & MINIMUM REQUIREMENTS

All prices quoted are 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. Please be advised the room hire fee is non-refundable, this applies to cancellations.

ROOM HIRE RATES & MINIMUM SPEND

The room hire rates are subject to a minimum spend based on the room and day of the 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 minimum spend of two factors you will not be refunded the difference. Your Event Coordinator will work with you to find ways to meet your minimum spend requirements. The room hire fee and 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 14 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. 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.

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.

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 SERVE OF ALCOHOL & NON-SMOKING POLICY

Clients are to be responsible and assist with ensuring the orderly behaviour of their guests during a function. Watergardens 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.

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.

INITIAL:

DATE:

TERMS & CONDITIONS

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 after 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.

LARGE FUNCTIONS

If your event exceeds 120 guests, you are required to hire both event space (Lineal room & Legends room). No exceptions.

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 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 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.

INITIAL:

DATE:

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. Any 18th or 21st birthday parties are required to have a security guard.

CANCELLATIONS

Deposit's are non-refundable. If you cancel your event after payment has been made, we are unable to refund your deposit. 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.

TERMS & CONDITIONS

I agree to the Terms and Conditions as outlined in this Functions Pack and as discussed with the Events Coordinator.

SIGNATURE:

DATE:
