

pelicanwaters tavern

38 Pelican Waters Boulevard, Pelican
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Functions & Events



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WELCOME TO PELICAN WATERS TAVERN

Pelican Waters Tavern is located on the scenic canals of Pelican Waters in Caloundra and offers a relaxed atmosphere for those looking to escape the hustle and bustle of suburbia. We cater for families, seniors, couples, sneaky first dates or a special night out with friends and family. Our Family Bistro has an extensive menu in addition to kids and seniors menus to keep the whole family happy. The Sports Bar offers a relaxed and friendly environment, perfect for catching up with friends or a casual drink. Soak up the views over a refreshing drink and delicious meal on our large outdoor patio overlooking the water.

We are the perfect location to celebrate special occasions such as birthdays, engagements, corporate events and more. With sprawling water views and great food and beverage options, your guests will feel right at home at Pelican Waters Tavern.

Function Facilities

THE DECK



Our beautiful deck is the perfect location for any Cocktail style event . With a mixture of high and low furniture available.

weather permitted area

up to 150 Guests

FUNCTION AREA ONE

BISTRO FUNCTION SIDE



Our most popular area of the hotel is this function space. This area is suitable for both mingling or sit down events, This area also joins on to our spacious deck area allowing for more capacity. This area has the option to remain open or can be fully enclosed for a more private event. Area one also has its own private function bar that you can hire

Seats between 70- 120 guests

FUNCTION AREA TWO

BISTRO BAR SIDE



Our beautiful Bistro Bar area is not as private but can be opened up along the waterfront creating a spectacular space. This area is suitable for both cocktail style or sit down events, This area also joins on to our spacious deck area allowing for more capacity.

Seats between 100 to 140 guests

ALTERNATE DROP 2- 3 COURSE SET MENU

STANDARD

2 COURSE \$35PP

3 COURSE \$45PP

ENTREES

Garlic & Rosemary Flatbread

served with hummus

Vegetable Spring Rolls

served with sweet chilli sauce

Pumpkin, Feta & Thyme Arancini

served with smokey mayo

MAINS

Chicken Schnitzel

served with gravy, chips & salad

200gm Rump Steak

served with red wine jus, chips & salad

Battered Fish & Chips

served with chips, salad, lemon & tartare

Roast Vegetable Salad

roasted veg medley, couscous, cherry tomatoes, red onion with a balsamic dressing

DESSERTS

Sticky Date Pudding

served with cream

Lemon Meringue

served with cream

Choc Caramel Brownie

served with cream

alternate drop -
choice of 2 options
from each

MINIMUM 20PAX

ALTERNATE DROP 2- 3 COURSE SET MENU

PREMIUM

2 COURSE \$45PP
3 COURSE \$55PP

ENTREES

Coconut Prawn Skewers

served with sweet chilli sauce

Moroccan Spiced - Stuffed Pumpkin Flowers

moroccan spiced filling, in a crisp pumpkin flower

Mini Prawn Cocktail

served with smokey mayo

Duck & Plum Spring Rolls

served with a sweet plum sauce

MAINS

Stuffed Chicken Supreme

stuffed with sundried tomato, spinach & mozzarella

served on a bed of creamy sweet potato mash

Filet Mignon

served with creamy mash potato, steamed greens &

finished with red wine jus

Crispy Skin Salmon

served on a nicoise salad, finished with a balsamic

glaze & lemon

Roasted Stuffed Capsicum

mediterranean inspired stuffed capsicum ,served

with garden salad

Lamb Shanks

tender lamb shanks cooked in a red wine jus, served

with creamy mash potato & steamed seasonal

greens

DESSERTS

Chocolate Diane

served with cream

Passionfruit Cheesecake

served with cream

Choc Caramel Brownie

served with cream

alternate drop -
choice of 2 options
from each

MINIMUM 20PAX

3 COURSE ALTERNATE DROP- SET MENU DELUXE

\$75PP

ENTREES

Coconut Prawn Skewers

served with sweet chilli sauce

1/2 Shell Scallops

with salmon, prosciutto & hollandaise

Moroccan Spiced Stuffed Pumpkin Flowers

moroccan spiced filling, in a crisp pumpkin flower

Lemon Myrtle Chicken Skewers

lemon myrtle marinated chicken skewers

MAINS

Stuffed Chicken Supreme

stuffed with sundried tomato, spinach & mozzarella

served on a bed of creamy sweet potato mash

Crispy Skin Salmon

served on a nicoise salad, finished with a balsamic

glaze & lemon

Lamb Shanks

tender lamb shanks cooked in a red wine jus, served

with creamy mash potato & steamed seasonal

greens

Pork Cutlet

with sweet potato gratin, seasonal greens & a chunky

apple sauce

Eye Fillet

with seasonal greens, blistered cherry tomatoes,

topped with a garlic butter moreton bay bug

DESSERTS

Caramel Cheesecake

served with cream

Chocolate Passionfruit Tower

served with cream

Mango & Coconut Pebble

served with cream

Tropical Delight

served with cream

alternate drop -
choice of 2 options
from each

MINIMUM 20PAX

SENIOR FUNCTIONS

2 COURSE

INCLUDES TEA & COFFEE STATION

\$25PP

**YOUR CHOICE OF 1X MAIN MEAL
FROM OUR CURRENT SENIORS
MENU + A CHEF'S SELECTION
DESSERT OF THE DAY
WITH A TEA & COFFEE STATION**

BAR TAB

CREATE YOUR OWN INCLUSIONS
ON A PERSONALISED BAR TAB

HIRE OF THE FUNCTION BAR \$200 FOR
3HRS





PLATTER CATERING

Each Platter caters to
8 - 10 people per platter

Custom platters available
on requests - limitations
apply

Pelican Baked Platter 120.0

assorted party pies, sausage rolls, mini quiche, pasties, spinach & ricotta rolls

Slider Platter 140.0

assorted sliders of beef & caramelized onion, chicken & avocado & BBQ pork.

Texas Platter 130.0

chicken wings (buffalo & smokey bbq), succulent pork bites & onion rings

Asian Sensation Platter 120.0

dim sims, spring rolls, karaage chicken, tempura prawns & samosas

Hot & Cold Seafood Platter 240.0

lemon pepper fish goujons, 1/2 shell scallops topped with salmon, prosciutto & hollandaise, oysters kilpatrick & natural, king prawns & salt & pepper calamari

Brochette Platter 160.0

peri peri chicken, satay lamb, honey soy chicken & thai pork skewers

Antipasto Platter 120.0

assortment of dips, grilled vegetables, sundried tomatoes, olives, cured meats, 2 cheeses, turkish fingers & water crackers

Sandwich Platter 85.0

chef's selection of fresh sandwiches & wraps

Pizza Platter 110.0

choice of 4 pizza toppings - vegetable delight, spicy pelican, hawaiian, BBQ chicken & Bacon, 3 Cheese & margarita (GF bases available)



HIGH TEA

Our high tea is a fun & easy going way to celebrate, perfect for long chats, laughs & a little indulgence. Enjoy a generous spread of sweet & savoury treats. It's a great option for birthdays, baby showers, catch ups or any excuse to get everyone together.

PACKAGE 1 - \$25PP

includes 6 flavours of tea, and a platter of gourmet assorted sweets

PACKAGE 2 - \$35PP

includes 6 flavours of tea, a platter of gourmet assorted sweets, and a mixed sandwich platter

PACKAGE 3 - \$49PP

includes 6 flavours of tea, a platter of gourmet assorted sweets, a mixed sandwich platter & a 1 hour wine & bubbles package

TERMS & CONDITIONS

Confirmed Bookings

To confirm your booking the Pelican Waters Tavern requires a \$200 deposit, 14 days prior to the event. If the deposit is not received the function date may be released to other prospective clients.

Room Hire \$0 - \$200 Dependant.

Room hire fees are applicable to use of the Bistro Function Area, Deck Bar & Deck on required occasions. PLEASE NOTE: We do not allow 18th Birthday parties.

Menu & Beverage Selections

All arrangements must be finalised a minimum of 7 days prior to the date of the function. This includes but is not limited to- all dietary requirements, all food selections All dietary requirements must be communicated to our function coordinator 7 days prior so the event. Our function coordinator will contact you prior to this date advising what information is required. Failure to do so may result in some food/beverage options being unavailable. Please note: due to circumstances beyond our control, prices may be subject to change.

Licensing & House Policy

To comply with Queensland law, all guest under the age of 18 years must be accompanied by their own parents or legal guardian who must stay with them for the duration of their time within Pelican Waters Tavern. All persons attending the venue must be able to provide adequate identification or proof of age on request at any time. Current passport, proof of age or driver's license is the only acceptable forms of identification. The hotel reserves the right to refuse entry and or eject patrons for unduly intoxication/ disorderly / failure to provide ID, this is applicable under RSA and Licensing Laws. Due to our commitment to liquor licensing we do not offer discounted rates for beverages. BYO of beverages and food are NOT accepted. We do NOT accept any home-baked items. All cakes must be commercially made. Any children under the age of 18 years of age attending a function, must leave the hotel by 10pm. We do NOT allow live music.

Final Numbers

It is essential that numbers be confirmed with our functions coordinator no later than 72 hours prior to any function. The confirmed number of guests will be the number that is catered for and this is the minimum number of guests that you will be charged for.

Payment

Payment for your function will be processed and payable at the conclusion of your function. Failure to make payment will result in your credit card being debited for the full amount of your bill. All payments must be made at minimum one business day prior to your function. We accept all major credit cards including Diners & Amex. We do not accept payments via Electronic Funds Transfer or cheques.

Cancellation

A cancellation fee will apply to functions cancelled within 14 days of the event date. A cancellation fee, to the amount of the room hire, or \$100 if room hire is not applicable, will apply. Any cancellations made less than 7 days prior to the event; full charges for everything confirmed will be charged to the nominated credit card. Any cancellations on the day of function for a set menu, the extra places will still need to be paid for.

Damage/ Personal Property

We accept no responsibility for any gifts or goods at the function, or left behind at the conclusion of a function. No responsibility is taken for the loss of clothing and or other personal items left with management or staff. The client accepts responsibility for costs for any equipment, furniture, fittings or parts of the building damaged by their guests and associates. Cost of any excess cleaning or fixing of property damage will be assessed by the Venue Manager and passed onto the client. No nails, staples, screws, blue-tac or other materials are to be attached to walls, doors or other parts of the building without prior consultation with the Venue Manager or Functions Coordinator. No responsibility will be accepted by the Pelican Waters Hotel for loss or damage of your equipment.