



KAWANA WATERS

HOTEL

**EAT. DRINK.
CELEBRATE**

-26.70066, 153.12769



**FUNCTIONS
PACK**

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 celebration.

Elevate your special occasion and impress your guests with several hosting spaces and full catering services, with dietary options available.

Options of indoor petite gatherings to large dining groups and outdoor parties. Kawana Waters Hotel offers exceptional hospitality in a way you and your guests will feel the light and warmth within your experience at the venue.

Please note, this venue does not offer any exclusive private function rooms.

OUR SPACES

THE BISTRO

The main dining space within the hotel, our large restaurant area is perfect for family gatherings, special occasions, celebrations and general dining catch ups. Closely located near the kids playroom and the gaming room entrance, bi-folding windows allows the coast atmosphere to flow through the restaurant and natural light to bounce off the natural 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. Booth seating is available alongside general table dining.

Please note, this area is not an exclusive private area and is located in our main service area.



OUR SPACES



THE DECK

Soak up the Marina views on the deck with our 180-degree outlook of the water. The deck is perfect for all occasions and can cater from low-key celebration bookings, through to large outdoor parties. This location of the hotel is an absolute showstopper and will impress your guests. Set the scene with beautiful marina views as your backdrop. Group functions can access full service from our catering menus or from our main menu. There are 3 marquee spaces to set the scene for your celebration, with the Kawana Marina as the backdrop.

Please note, these areas are not an exclusive private area and is located in our main service area.

INDOOR CELEBRATIONS

THE LOUNGE

Located before our gaming room entrance and kids room, are low wooden tables with a mixture of booth and regular seating.

Capacity:

Seated: 10 minimum to 50 maximum

Cocktail: 10 minimum to 30 maximum

Hire Fee:

Monday - Thursday: \$0

Friday - Sunday: \$100

Duration: Please discuss options upon booking



DINING HALL

Located in our main dining hall, by the bi-folding glass doors and close to the marina bar, are wooden tables with regular seating.

Capacity:

Seated: 10 minimum to 50 maximum

Cocktail: 10 minimum to 60 maximum

Hire Fee:

Monday - Thursday: \$0

Friday - Sunday: \$100

Duration: Please discuss options upon booking

OUTDOOR CELEBRATIONS

BALI HUTS (2)

Located in our Punters Lounge, these Balinese inspired huts are the perfect choice for a casual party. Perfect for small groups, casual bookings and punting parties.

These huts are all separate and do not flow with each other

Capacity:

Seated: 4 minimum to 12 maximum per hut

Cocktail: 4 minimum to 16 maximum per hut

Hire Fee:

Monday - Wednesday \$0

Thursday - Sunday \$50 each

Duration: Please discuss options upon booking



MARQUEE ONE

Located on the southern end of the deck in front of the bar and towards the Punters Lounge, these high tables overlook the moored boats of the Kawana Marina.

Capacity:

Seated: 10 minimum to 64 maximum

Cocktail: 10 minimum to 70 maximum

Hire Fee:

Monday - Thursday \$0

Friday - Sunday \$100

Duration: Please discuss options upon booking



OUTDOOR CELEBRATIONS

MARQUEE TWO

Located in the middle of our marquee, overlooking the moored boats of Kawana Marina. A mixture of 2 high tables (8 pax each) and low seating is allocated for this area, this is great for small cocktail parties.

Capacity:

Seated: 8 minimum to 20 maximum

Cocktail: 10 minimum to 25 maximum

Hire Fee:

Monday - Thursday \$0

Friday - Sunday \$100

Duration: Please discuss options upon booking



MARQUEE THREE

Located at the northern end of the deck, this area overlooks the residential homes and the Kawana Marina. This area includes tables that aren't situated under the marquee, in the event of bad weather you area will be allocated completely under the marquee

Capacity:

Seated: 8 minimum to 30 maximum

Cocktail: 10 minimum to 50 maximum

Hire Fee:

Monday - Thursday \$0

Friday - Sunday \$100

Duration: Please discuss options upon booking



PLATTERS

CHARCUTERIE BOARD - \$180

A selection of meats and cheeses, including Shale Point truffle brie, camembert, creamy blue vein, Maffra mature cheddar, prosciutto, salami, chorizo, and pastrami. Served with fig and almond crackers, lavish crisp bread, salted crackers and paired with house-made dips. Gluten-reduced crackers available on request.

CRISPY BUSINESS - \$185

An assortment of pastry favourites, including beef and burgundy pies, chicken and leek pies, vegetable tikka puffs, gourmet beef sausage rolls, pork and fennel sausage rolls, quiche Lorraine, quiche Florentine, pumpkin and feta quiche, and caramelised onion and potato tarts. Served with tomato and BBQ dipping sauces on the side.

FLAVOURS OF THE USA - \$190

An assortment of American-style favourites, including mozzarella cheese sticks, buffalo lamb riblets, BBQ pork riblets, crispy chicken wings, beer-battered onion rings, loaded bacon and cheese potato skins. Served with ranch aioli and peri peri aioli on the side.

FLASH FRIED - \$175

An assortment of flash-fried bites, including cocktail spring rolls, cocktail samosas, chicken dim sims, scorched peppercorn fritters (GR), crispy chicken wings, and chicken Kiev balls. Served with sweet chilli jam and Nam Jim dipping sauce on the side.

PREMIUM FLASH FRIED - \$220

An assortment of premium fried delights, including duck and plum spring rolls, beetroot and feta risotto cakes (GR), prawn and mango netted spring rolls (GR), buffalo lamb ribs (GR), pork belly bites (GR), crispy chicken wings, cheese and bacon loaded potato skins. Served with ranch aioli and peri peri aioli on the side.

PIZZA-PALOOZA - \$185

Four slabs of pizza (25cm x 50cm each), cut Chicago-style. Includes a mix of meat lovers, chicken and bacon, margherita, and vegetarian toppings.

VEGETARIAN BITES - \$180

An assortment of vegetarian bites, including caramelised onion and potato tarts, vegetable cocktail spring rolls, cocktail samosas, scorched peppercorn fritters (GR), enoki mushroom and spring onion netted spring rolls (GR), Moroccan spiced cauliflower (GR), and beetroot and feta risotto cakes (GR). Served with ranch aioli and avocado herb aioli on the side.

MINUS THE GLUTEN - \$200 (GR)

An assortment of gluten-reduced delights, including prawn and mango netted spring rolls (GR), Szechuan pepper calamari (GR), sweet chilli and chicken skewers (GR), pork belly bites (GR), buffalo lamb riblets (GR), and beetroot and feta risotto cakes (GR). Served with ranch aioli and peri peri aioli on the side.

SEAFOOD BITS 'N' BITES - \$190

An assortment of fried seafood snacks, including prawn and mango netted spring rolls, Szechuan pepper calamari, prawn and ginger wontons, prawn twisters, battered fish bites, crumbed scallops, and panko-crumbed prawns. Served with tartare and sweet chilli dipping sauces on the side.

CHICKEN SKEWER PLATTER - \$180

An assortment of chicken skewers marinated in 4 different flavours, including, sweet chilli, sweet soy garlic, roquette cashew pesto & smoky bbq. Flavours can be made GR on request

SERVING RECOMMENDATIONS

Nibbles: 10-12 people per platter

Meal Substitutes: 5-7 people per platter

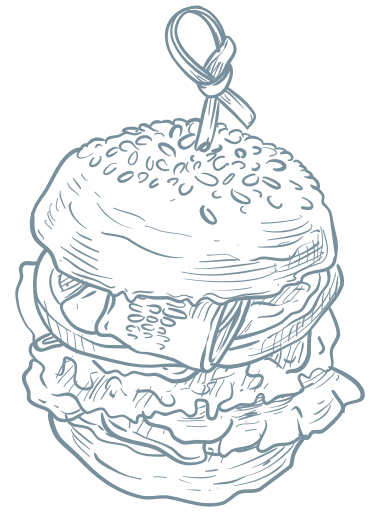
DIETARY CODES

V Vegetarian

GR Gluten Reduced

Vegan Diet avail on request

CANAPÉ FLAIR



CANAPÉ PRICING

- Selection of 4 pieces** - \$20 p/person
- Selection of 6 pieces** - \$25 p/person
- Selection of 8 pieces** - \$30 p/person

HOW IT WORKS

- Please select your options from either the warm or chilled menu.
- **A minimum of 20 pax is required for canapés**

WARM

- Sweet chilli & coriander chicken skewers (GR)
- Pulled wagyu brisket sliders with swiss cheese & smoked chipotle aioli
- Pumpkin arancini ball with a warm tomato napoli served within a serving spoon (V) (GR)
- Corn fritter with pesto, brie & Spanish onion (GR)
- Prawn & chorizo skewers (GR)
- Pork belly bites with sesame seed hoisin served within a serving spoon (GR)
- Sea scallop with black sesame paste & confit garlic served within a serving spoon
- Mushroom arancini balls with truffle aioli & shaved parmesan cheese served within a serving spoon (V)
- 3" pizza's; your choice of meat-lovers, chicken and bacon or ham and cheese topping
- Prawn and Mango Netted Spring Roll (GR)
- Caramelised onion and potato tart with beetroot relish and cherry tomato (V)
- Beetroot and Feta risotto cake with peri peri sauce and swiss cheese (V)

CHILLED

- Natural oysters served with a smoked salmon & green goddess glaze (GR)
- Confit duck, caramelised onion & beetroot relish en crouete (GR)
- Tomato bruschetta, bocconcini & fresh basil with balsamic reduction en cucumber (V) (GR)
- Rare beef bruschetta with roquette & tomato chilli jam served en crouete (GR)
- Smoked salmon with herbed avocado & dill capers served en crouete (GR)
- Prosciutto wrapped brie; cherry tomato & beetroot relish served within a serving spoon (GR) (V)
- Prawn bruschetta with avocado, tomato & dill served with a serving spoon

SET MENU

PRICING

Two Course | \$61 per person [Entrée & Main **or** Main & Dessert]

Three Course | \$71 Per Person [Entrée, Main & Dessert]

Set Menu is served alternate drop style - please select 2 options **only** from each category

- **A minimum of 20 pax is required for set menu**

ENTRÉE

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

MAINS

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

DESSERT

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

TABLE DRESSING

The cost per person covers and includes table dressing for this menu.

This includes: (Please advise of colours and themes)

- Placemat & Menu
- Fabric Napkins
- Table d'hôte setting

DIETARY CODES

V Vegetarian

GR Gluten Reduced

Vegan Diet avail on request

DRESS YOUR SPACE

TABLE CLOTHS

White table-cloths can be added to your celebrations setting for an additional cost of \$5 per cloth.

HELIUM BALLOON BUNCHES

Please specify x2 colours of your choice

- \$35 for 4 bunches of 4 balloons
- \$50 for 6 bunches of 6 balloons per bunch
- Helium # Balloon (Birthday's Only)

BALLOON TOWERS & ARCHES

Please ask for our price guide on our range of balloon towers and arches

TABLE SETTINGS

Set for table d'hôte, in your chosen colours
\$1 per person

- Placemat & Menu
- Fabric Napkin

BLACKBOARD \$50

Direct your guests to your celebration with the visual of a welcome blackboard sign, tailored to your occasion by our in-house artist.

*Please note; blackboard is to remain at the hotel

PARTY PACKAGE \$100

Includes:

- Custom A1 Blackboard
- 6 Bunches of Helium Balloons in 2 colours
- Helium # Balloon (Birthday's Only)



THE FINER DETAILS

CONFIRMATION & BOOKING DEPOSIT

A booking is considered confirmed upon the receipt of a booking deposit. If the deposit is not received, management reserved the right to allocate the date & space to another client. A \$200 booking deposit is required to confirm your booking, if a room hire fee is applicable to your booking, the room hire fee will be taken from your deposit. Any remaining money from your booking deposit will be used towards your final invoice. Room hire: charges apply for set up & equipment hire costs. Pricing includes GST and are current at the time of printing but are subject to change

MEMORIAL AND FUNERAL SERVICES

Due to our venue layout we do not have any private spaces, if you wish to book a memorial we can accommodate you Monday - Friday. This allows you to celebrate your loss during a less busy service time and may allow you access to microphones. Remembrance events must comply with house policy; intoxication and offensive behaviour will not be tolerated. Please speak to us regarding hiring audio resources for your celebration of life.

18TH & 21ST BIRTHDAY PARTIES

We currently do not host 18th birthday parties. If you wish to celebrate an 18th with us, we accept small groups of 25 or less for an intimate dinner party. 21st birthday parties may require a security deposit of \$100 that will be refunded the day after your event if deemed acceptable to do so

BABY SHOWERS & CHILDREN'S BIRTHDAY PARTIES

This venue no longer caters for or books baby showers and children's birthday parties. Please speak with mangement if you should require your further clarification.

PUBLIC HOLIDAYS

Due to public holiday surcharges, we will not book functions on a public holiday.

FINAL PAYMENT & ORDERS

Quoted food items must be paid in full at least 7 days prior to the event. Bar tabs are to be settled before the function with a pre-payment or at the end of the occasion with cash or card payment. Personal cheques are not accepted. We may hold onto your license until the end of function.

Food & beverage orders must be finalised at least 7 days prior to the occasion. Organisation outside of the time frame cannot be guaranteed, please discuss with us for further clarification. Catering items are subject to market availability. Final numbers must be finalised 7 days prior to the event date. In accordance with food & safety compliance food supplied for the occasion is not to be taken away from the venue.

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 & beverage cannot be bought from an outside source with the acceptance of cake for the occasion. due to hotel licensing requirements, entertainment cannot be externally organised. We can offer our internal house music.

DELIVERIES & ACCESS

Prior arrangements 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 may be possible, please discuss our with functions manager in advance.



THE FINER DETAILS

CATERING OF SPECIAL DIETS

We are happy to accommodate guests with special dietary requirements. Please inform us as soon as possible so we can arrange their requirements. We require a minimum 5 days notice for diet changes. 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 & dairy products. Dietary requirements will be catered to the best of our ability, but the decision to consume a meal is the responsibility of the diner.

MINORS

All minors are to be off premise by 10pm due to liquor licensing regulations and liquor laws, this is not negotiable.

CANCELATIONS

Events cancelled with 5 days notice of their event will receive a 100% refund. Any bookings cancelled less than 5 days before their event will be refunded their expenses minus their booking deposit.

INTOXICATION, OFFENSIVE BEHAVIOUR & COMPLIANCE

The venue strictly does not tolerate offensive and intoxicated behaviour. We hold the right to remove any one from our venue and end any party. We ask you work with your guests to ensure this is prevented. If management has reason to believe that the behaviour of your guest(s) affects the operation of our business or reputation, we reserve the right to remove any individual from the premise at any point before, during or after your function. We also reserve the right to shut down your event.

DAMAGES & FIRE ALARMS

You will be responsible for any damages caused by your guests at any location of the venue, and prompt payment will be expected. Compensation from all third-party property damages will be your responsibility. All areas of the hotel are fitted with fire and smoke alarms. In the event of the alarm being falsely activated, the fire brigade and emergency services will be dispatched. The current call out fee for QLD is \$2000 and you will be charged, the fee is whole responsibility of the person who has booked the event.

SIGNAGE & DECORATIONS

Due to our newly fresh refurbishment the venue would appreciate no use of fixtures, glue, sticky tape and blu tack adhered to wall, doors, windows or any space on the premises. Prior approval may be 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.

PRE-AUTHORISATION OF CREDIT CARDS

The person booking and in charge of the event will be required to sign a credit card authorisation. This is solely for the purpose of paying for any damages incurred to the hotel during the course of your event or if a bill has not been settled upon departing the venue.

DRESS CODE

Smart casual dress code & 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.



THE FINER DETAILS



TERMS AND CONDITIONS

Credit Card Authorisation Form

The person booking and in-charge of the function will be required to sign a credit card pre-authorisation. This is solely for the purpose of paying for any damages if they were to occur and to cover any un-paid expenses. Please complete all fields.

This authorisation will be cancelled the day after your event, this authorisation will remain in effect until cancelled.

Credit Card Information
Card Type: <input type="checkbox"/> MasterCard <input type="checkbox"/> VISA <input type="checkbox"/> AMEX
Other _____
Cardholder Name (as shown on card):
Card Number:
Expiry Date (mm/yy):

I, _____, authorise Kawana Waters Hotel to charge my credit card above for agreed upon purchases. I understand that my information will be saved on file until the date of my event.

I, _____, have read the fine details and I accept the terms and conditions outlined on pages 12 and 13.

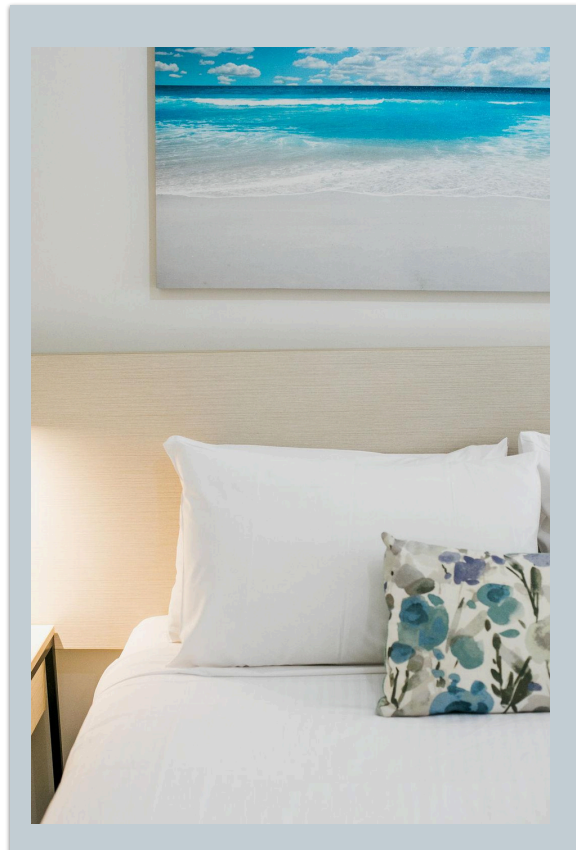
Customer Signature

Date

Thank you for taking the time to fill these forms out, we look forward to hosting your event!

SOMEWHERE TO STAY

KAWANA WATERS HOTEL - NIGHTCAP ACCOMODATION



Travelling guests are welcomed to stay in our accommodation which houses 16 rooms and a 3 bedroom self contained apartment, all closely located to the main hotel building.

The rooms are freshly refurbished with modern day comforts.

[Book Your Nightcap Accommodation Here](#)

CONTACT 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/Event Manager: Chelsea

Phone: 07 5444 6699

Email: kawanawatershotelfunctions@alhgroup.com.au