

The logo features the word "Waterfront" in a large, elegant, black cursive script. Above the "W" is a stylized leaf and a circular swirl. To the right of the "W" is the word "NOOSA" in a smaller, black, sans-serif font. Below "Waterfront" is the text "RESTAURANT & BAR" in a black, all-caps, serif font.

**Waterfront**  
NOOSA  
RESTAURANT & BAR

## **Welcome to Waterfront Restaurant**

Our private, freestanding, waterfront venue offers you the very best in Wedding Receptions. Tucked away in a secluded area along the Noosa River, Waterfront Restaurant & Bar can accommodate over 120 guests seated for a formal sit down event or 150 guests for a cocktail style function.

We are accessible by car or gondola or boat. The Waterfront can be made as relaxed or as formal as you wish. We are surrounded by good quality affordable accommodation all within walking distance for your guests.

Your Ceremony can be conducted on the lawn area next to the venue, please enquire with Noosa Council. Alternatively, the Noosa River offers many beautiful sites to conduct your ceremony and still be a stroll away from the venue.

Our menus are created seasonally to ensure only fresh produce is used in all of our dishes. With a strong focus on clean uncomplicated food, both our menus and wine lists are designed to suit the needs of our clientele. Please find examples of our current menus attached for your consideration. Beverages can be selected by either a set priced package or on consumption. Packages are priced per person and run for 5 hours. Our wine lists are extensive and considerate of all budgets and tastes.

A deposit of \$500 is required to confirm your booking. Confirmation details will be forwarded to you after the reservation form and deposit has been received. For an exclusive booking of the restaurant on a Friday or Saturday, a \$900 venue fee is required. For weekday bookings a \$500 venue fee is required.

Please feel welcome to contact me if you have any further questions.

Yours truly,

Noosa Waterfront Restaurant & Bar

**Phone : 07 54744444**

**Web : [www.noosa-waterfront.com](http://www.noosa-waterfront.com)**

**Email : [waterfront@spiderweb.com.au](mailto:waterfront@spiderweb.com.au)**

The logo for Waterfront Noosa Restaurant & Bar features the word "Waterfront" in a large, elegant, black cursive script. Above the "W" is a stylized leaf. To the right of the "Waterfront" text, the word "NOOSA" is written in a smaller, black, sans-serif, all-caps font. Below the main logo, the words "RESTAURANT & BAR" are written in a black, sans-serif, all-caps font.

**Waterfront**  
NOOSA  
RESTAURANT & BAR

## Function Food Selection

### **OPTION 1 - THREE COURSE DINNER WITH CANAPES**

#### **\$99 pp four courses a la carte menu**

Your choice of 4 canapés to stimulate your taste buds to start, followed by your choice of three entrees, three main courses and three desserts from our seasonally inspired function menus.

### **OPTION 2 - COCKTAIL STYLE EVENT**

#### **\$89 pp cocktail party**

Enjoy 8 different selections from our canapé list followed by a variety of house made desserts, local cheeses and seasonal fruit to finish.

**At the Waterfront our menus are seasonally inspired showcasing the abundance of fresh produce the Noosa region has to offer .**

## **CANAPES**

- **Choux cheese puff with Raclette**
- **Choux cheese puff with Taleggio**

- **Choux cheese puff with Gorgonzola Dolce**
- **Oysters natural**
- **Oysters with shallots & white wine vinegar**
- **Garlic & rosemary marinated lamb & vegetable brochettes**
- **Lemon thyme chicken & vegetable brochettes**
- **Chilli beef & vegetable brochettes**
- **Mushroom & Taleggio pizzetta**
- **Cherry tomato & Mozzarella pizzetta**
- **Gorgonzola and onion jam pizzetta**
- **Slow cooked spiced pork rillettes on sourdough**
- **Aromatic duck rillettes on sourdough**
- **Rillettes of rabbit steeped in sweet wine on sourdough**
- **Duck liver parfait on brioche**
- **Salmon & fine herb croquettes**
- **Salted local cod croquettes**
- **Little spinach tarts with coddled quail egg**
- **Chilli & garlic grilled prawn with Gazpacho chaser**
- **Local padron peppers stuffed with marinated Goat Fetta (when is season)**
- **Cured Salmon & crème fraîche roulades**
- **Asparagus & bechamel mousse eclairs**
- **Classical Italian rissoles with spicy tomato chutney**
- **Szechwan pepper calamari & chips (noodle box)**
- **Fritto misto of prawns, fish & cuttlefish (noodle box)**

- **Classic Paella of seafood or meat (noodle box)**
- **Udon noodles with shredded duck, coriander & chilli (noodle box)**

## ***ENTREES***

- Oysters shucked and served naturally
- Oysters shucked & dressed with Pedro ximenes sherry vinaigrette
- Ceviche of Mooloolabah prawns with citrus
- Seared scallops, spiced confit pork belly, watercress & apple salad served with salsa agrodolce
- Ravioli of Noosa Spanner crab, confit of local cherry tomatoes and olive tapenade
- Glasses of fish and shellfish with vegetable sauce
- Stuffed squid with pilaf rice
- Risotto of mussels with saffron and peas
- Rare seared Tuna with a Niçoise salad
- Sashimi of yellow tail Kingfish, fresh grated horseradish & chicory served with beurre soy
- Puff pastry fine tart with Swiss Brown mushrooms & Taleggio
- Burrata salad, roasted local truss cherry tomatoes, olives & basil
- Prosciutto di San Daniele, salad of melon, watercress & grissini
- Carpaccio of Wagyu beef, fresh grated horseradish & watercress with a reduction of aged balsamic vinegar
- Ocean trout tartare with a watercress salad & grissini
- Duck parfait, pickled cherries & toasted brioche
- Rillettes of Border Ranges rabbit with prunes steeped in Madeira & sourdough toast
- Rustic terrine of pork and prosciutto, pickled grapes & toasted sourdough
- House-made potato gnocchi with Wagyu beef bolognese & truffled pecorino
- Orecchiette with braised pork belly & broccolini florettes

## ***MAINS***

- Risotto of mushrooms & parsley
- Risotto of baby clams, leeks & chives
  
- Pithivier of Goat cheese, peppers, zucchinis & eggplants with roasted cherry tomatoes & basil sauce. (when in season)
  
- Roasted fillet of Sea Bass with peppers sauteed with olives & oregano
  
- Roasted fillet of Barramundi with a ratatouille style garnish
  
- Monkfish wrapped in prosciutto with fragrant summer vegetable broth.
  
- Swordfish with Prawn & clam sauce and sauted spinach
  
- Fillet of Kingfish, mashed potatoes & carrot escarbeche
  
- Crispy skin fillet of Salmon, roasted local cherry tomatoes & green beans with almonds beurre noisette
  
- Roasted breast of organic chicken, mashed potatoes with Parmesan cheese, rocket salad & lemon dressing
  
- Crispy skin leg of duck, roasted baby beetroots & a warm salad of Puy style lentils & coriander
  
- Cutlets & pithivier of lamb, cavalonero sauteed with anchovies & garlic served with warm Puy style lentils salad
  
- Sirloin of beef, eschallots tart Tatin & a watercress salad served with red wine sauce
- Fillet of beef cooked medium, sauteed cavalo nero and Kipfler baked with horseradish butter
  
- Fillet of pork wrapped in prosciutto & roasted, with mashed potatoes & wilted spinach, red wine jus
- Rack of Free range pork, fondant potato, broccolini dressed with lemon and capers
- Slow cooked suckling pig served with mirepoix and white wine sauce
  
- House-made gnocci with a ragu of confit duck, gordal olives & truffle pecorino

## ***DESSERTS***

- Crème catalan
- Rhubarb roulades
- Dark chocolate Diabolo torte with Vanilla Mascarpone
- Butterscotch Crème brûlée with toffee banana's
- Chocolate moelleux (melting heart) with Vanilla bean ice-cream
- Rhum Baba
- Apple fine tart with calvados ice cream
- Fresh dates with White chocolate mousse, orange & mint salad
- Chocolate cheese cake à la Nigella Lawson with bailey's
- Chocolate pavé with clotted cream
- Strawberry soufflé with reduced basalmic sorbet
- Panna cotta with seasonal poached fruits
- Martinique banana & raisins with vanilla bean ice cream
- Normandy Pear Flan
- Figs & almond cream tartlet with crème chantilly
- Apple crumble with Vanilla bean ice cream
- Raspberry bavarois & crème chantilly

❖ **Wedding Cake Service available, please enquire.**

## **Example Beverage Packages**

### **\$55 PER PERSON (5 HOUR DURATION)**

PLEASE CHOOSE ONE WHITE WINE & ONE RED WINE.

#### **SPARKLING/CHAMPAGNE**

SCOTCHMANS 'THE HILL' N.V.

CHARDONNAY/PINOT NOIR

REGIONAL, VIC.

## WHITE WINE

SCOTCHMANS 'THE HILL' 10	SAUVIGNON BLANC	MARLBOROUGH, N.Z.
SCOTCHMANS 'THE HILL' 09	CHARDONNAY	REGIONAL, VIC.

## RED WINE

SCOTCHMANS 'THE HILL' 09	CABERNET SHIRAZ	REGIONAL, VIC.
SCOTCHMANS 'THE HILL' 09	MERLOT	REGIONAL, VIC.

## BEERS

CASCADE LIGHT	XXXXGOLD	V.B.
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## \$65 PER PERSON (5 HOUR DURATION)

PLEASE CHOOSE TWO WHITE WINES & TWO RED WINES.

### SPARKLING/CHAMPAGNE

DELORAIN N.V.	CHARDONNAY/PINOT NOIR	YARRA VALLEY, VIC.
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## WHITE WINE

SHADOWFAX	PINOT GRIS	ADELAIDE HILLS, SA
CAPE NATURALISTE	SEMILLON/SAUVIGNON BLANC	MARGARET RIVER, W.A.
PEBBLE ROW	SAUVIGNON BANC	MARLBOROUGH, N.Z.
SCOTCHMANS HILL	CHARDONNAY	GEELONG, VIC.

## RED WINE

CHARLOTTE SOUND	PINOT NOIR	MARLBOROUGH, N.Z.
HESKETH	CABERNET SAUVIGNON	COONAWARRA, S.A.
ELDERTON	SHIRAZ	BAROSSA VALLEY, S.A.
PAUL MARA	'THE MARRIAGE' SHIRAZ/CABERNET	BAROSSA/COONAWARRA.

## BEERS

CASCADE LIGHT	XXXXGOLD	JAMES B0AGS PREMIUM
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## \$85 PER PERSON (5 HOUR DURATION)

ALL WINES WILL BE AVAILABLE.

### SPARKLING/CHAMPAGNE

DUVAL-LEROY N.V.	PINOT NOIR/CHARDONNAY	REIMS, FRANCE
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## WHITE WINE

CORNELIUS 08	PINOT GRIS	GEELONG, VIC.
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VAVASOUR 10  
VOYAGER ESTATE 07

SAUVIGNON BLANC  
CHARDONNAY

MARLBOROUGH, N.Z.  
MARGARET RIVER, W.A.

## RED WINE

KONRAD 07

PINOT NOIR  
'THE HUNDRED LINE' CAB  
SAUVIGNON

MARLBOROUGH, N.Z.

PETALUMA 08  
WIRRA WIRRA 'WOODHENGE'  
07

SHIRAZ

COONAWARRA, S.A.

MCLAREN VALE, S.A.

## BEERS

CASCADE LIGHT

XXXXGOLD

JAMES BOAGS PREMIUM

CORONA

PERONI

### PACKAGE 1 :-

PLEASE CHOOSE ONE WHITE WINE & ONE RED WINE.

### PACKAGE 2 :-

PLEASE CHOOSE TWO WHITE WINES & TWO RED WINES.

### PACKAGE 3 :-

ALL WINES WILL BE  
AVAILABLE.

PACKAGES ARE FOR A FIVE HOUR TIME FRAME ONLY.  
WE CAN DESIGN INDIVIDUAL WINE PACKAGES TO SUIT YOUR NEEDS.  
WEDDING PACKAGE WINES MAY CHANGE TO DUE AVAILABILITY.

## COCKTAILS

### French Martini

Champagne, Chambord, Pineapple Juice. Shaken & served in a chilled champagne flute.

### Espresso Martini

Vodka, Kahlua, Espresso Shot, Sugar Syrup. Shaken & strained into a chilled martini glass, garnished with fresh coffee beans.

### Margarita

Tequila, Cointreau, Fresh Lemon & Lime Juice, Sugar Syrup. Shaken or blended, strained into a chilled salt rimmed margarita glass.

### Daquiris

Mango or Strawberry. Bacardi Rum, Cointreau, Fruit Puree, Fresh Lemon & Lime Juice, Sugar Syrup. Blended & served in a chilled hurricane glass, garnished with a cherry.

**5 O'Clock Fizz**

Frangelico, Fresh Lime & Lemon Juice, Mint. Shaken & strained over ice, topped with soda water & garnished with fresh mint.

**Seduction**

Chambord, Malibu, Pineapple Juice, Cranberry Juice. Shaken & strained into a chilled martini glass.

**Sex on the Beach**

Peach Schnapps, Vodka, Cranberry Juice, Orange Juice. Layered over ice in an old fashioned chilled highball glass, garnished with a strawberry.

## TIME LINES

We see a lot of variation with time lines. The following is a general guide for a cocktail style reception.

5.00pm - Guests arrive, champagne and cocktails served upon arrival.

5.30pm - Bride and groom arrive, announcement made by M.C.

6.00pm - Food Begins. (2 platters to be walked around to guests every 15mins)

7.00pm - Food to Stop for 1 hr. Speeches to Start

7.30pm - Cutting of the Cake

8.00pm - Bridal Dance x2, Music begins

8.30pm - Food to recommence. Party Time

9.30pm - Food to Finish. Bouquet Throw

10.00pm – Beverages packages concludes

12.00pm - Bar Shut

**We will arrange all types of time lines and guides according to your needs.**

**Time line example for “Sit Down” @ Noosa Waterfront Restaurant & Bar**

5.00pm – guests arrive at reception venue for pre dinner drinks

5.10pm – canapé /tapas service begins

5.45pm – bridal party arrive from photo shoot

(Photographer may continue to take photos with family and friends)

6.00pm – canapé/tapas service concludes/ MC invites all guests to be seated (wine service)

6.10pm – bridal party introduce by MC

6.15pm – Orders taken

6.45pm – entrée served

7.10pm – entrees cleared

7.15pm – speeches

-Father of Bride

-Father of groom

-Cut Cake

7.45pm – mains served

8.15pm – mains cleared

8.30pm – speeches

-best man

-friends and or bridesmaid

-bride and groom

9.00pm – dessert served

9.30pm – dessert cleared

9.35pm – bridal dance

9.40pm – dancing

10.00pm – Beverages packages concludes

11.00pm – music finishes/background music provided by venue

11.45pm – last drinks

12.00pm – bar close

12.15am – guests depart

12.30am – all guests must be vacate

## Terms and Conditions

**Entertainment:**

Bands and DJ's are welcome however noise restrictions and residential living needs to be considered at all times.

We would request that all music is kept at the level set down by the Liquor Licensing Act throughout the event.

Music can be played till 10.00pm week nights and 11.00pm weekends, background music will be supplied there after by the venue.

**Price Per Person:**

All menu prices are inclusive of table linen and napkins, set up and pack down, basic menu printing, fairy lights in garden.

We will gladly refer you to our recommended supplier list if you require any special touches for your special day.

A reservation and confirmation form will need to be returned, along with a \$500 non refundable deposit to confirm the date of your function.

A part payment of \$2000 is required 6 months prior to your function date.

Final payment of the outstanding balance is required two weeks before your function.

You may increase guest numbers slightly after this time but not decrease. Accounts paid within two weeks of your function date may only be paid by direct debit, cash or credit card. Any additional costs may be finalised on the night by cash or visa or mastercard only. Beverage and Menu selections are required only two weeks prior to the event.

**Cancellations:**

The Booking & Venue Fee is non refundable.

Six months notice is required to receive any part payments made to date.

Four weeks notice or less, total catering costs for the event will be charged.

**Liquor Licensing:**

Queensland does not allow guests under the age of 18 to consume alcohol even with their parents consent. Any person found under the age of 18 consuming alcohol and any person who is involved in obtaining alcohol on their behalf will be asked to leave the premise and the deposit will be withheld.

Intoxicated and unruly behaved persons will not be served but we will happily organise a taxi to ensure a safe return home.

Patrons are advised at 11.45pm for last drinks. There will not be any Drinks Served over the bar after this time.

All Guests must vacate the Premises by 12.15pm.

It is not permitted for you or your guests to bring alcohol, and consume your own beverages on the premises. Any person who does this will be asked to leave and the bond will be retained.

**Breakages:**

All Major Breakages to Restaurant Belongings Including Furniture, Tables, Chairs, General Property, Standings ex- Lights and Damages To Walls etc. made by Guests MUST Be Paid For By Booking Party.

The Fee for Damages will be from direct suppliers Quotes.

Please sign and return if you have read, understood and agree to terms and conditions of your function booking along with your reservation and confirmation form and \$500 deposit.

Signature Date

.....

Name

.....

***RESERVATION and CONFIRMATION FORM***

**Please circle your selection, sign and return by email, fax or post**

**Bride and Groom Names:**

**Contact Person:**

**Contact Phone Number:**

**Email Address:**

**Reception Date:**

**Style of Reception: Lunch Dinner**

**Arrival time: 11.00am – 3.00pm 5.00 pm – 12.00am**

**Agreed Minimum Spend:**

**Food:**

**Beverage:**

**Venue fee:**

**Booking Fee Requested: \$500**

A non refundable Booking Fee of \$500 is required to confirm all reservations.  
Final guest numbers and full food payment are required two weeks prior to the event.

*I have read the conditions of use and agree to abide by the restrictions.*

Please sign below to acknowledge your acceptance

Signature \_\_\_\_\_

**Method of payment**

Cheque OR

Charge my Bankcard Visa MasterCard Amex Diners

Credit card number \_\_\_\_\_ Expiry date \_\_ / \_\_

Card Validation Code \_\_\_\_\_

Cardholder Name

Amount \$500

Signature