



tides

WATERFRONT DINING

## GROUP MENUS

[events@tideswaterfront.com.au](mailto:events@tideswaterfront.com.au)

[www.tideswaterfront.com.au](http://www.tideswaterfront.com.au)

# GROUP MENU OPTIONS

For groups of 10 or more, we have the following options available.....

Lunch Only Special :  
2 Courses \$39, 3 Courses \$50

Available Lunch or Dinner

Options A: \$42.00 per person  
Bread + Main  
(NOT AVAILABLE ON A SATURDAY DINNER)

Option B: \$59 per person  
Entree + Main or Main + Dessert

Option C: \$74 per person  
Entree + Main + Dessert

## **Additional extras - available with any menu option**

House made bread	\$3.00 pp
Canapes	Selection of canapes served to guests from \$15.00 pp
Side orders with mains:	Any of our current sides served with main meal \$3.00 pp per side
Antipasto plates as entree	Served along the table to share \$6.00 pp
Cheese plates	Served at either the start or end of the meal \$6.00 pp
Cakeage option	Your cake served with cream and berry coulis \$3.50 pp

# GROUP MENU

For groups over 25 please select two dishes  
which will be served alternate to the table

## Entree

House cured salmon, avocado, caviar, watercress, tortilla | GF DF

Duo of duck, breast and liver parfait, fig jam, lavosh | GFO

Roasted tomato tarte tartin, goats cheese mousse, balsamic, basil

5 Coffin bay natural oysters, fresh lemon | GF DF

## Main

Coral coast barramundi, prawn veloute, asparagus, zucchini, sugar snaps

Eye fillet, rosti, mushroom, carrot, horseradish butter | GFO

Green pea, fennel & lemon risotto | GF DFO

Spaghettoni, Cloudy Bay clams, garlic, parsley, | DF

## Dessert

Chocolate brownie, raspberry, ganache, cream

Roasted apple crumble, cinnamon, ice cream, honeycomb | GF DFO

Triple cream brie, quince, green apple, crackers | GFO

Coconut panna cotta, pineapple, jelly, mixed granola | GF



# LUNCH SPECIAL ONLY

Not available on public holidays or special event days  
No further discounts apply

## Entree

Calamari salad, salsa verde, lemon, capers, rocket, | GF DF

Pea & mint arancini, goats cheese mousse

Hervey Bay scallops, pancetta pangritata | DF

Duck liver parfait, fig jam, lavosh crisps | GFO

## Mains

Beer battered Red Emperor, chefs salad, tartare, lemon | DF

Grain fed beef, hand cut chips, horseradish butter | GF DFO

Spaghettoni tossed through tomato, olives & capers, | DFO

Free range chicken breast, quinoa, almond, mint, labna | GF DFO

## Dessert

Chocolate brownie, raspberry, chantilly cream

Roasted apple crumble, cinnamon, ice cream | GF DFO

Coconut panna cotta, pineapple, jelly, granola | GF

French triple cream brie, quince paste, crackers | GFO



# GROUP BOOKING FORM

Please fill in all relevant information.  
 All information is used for organising your function only  
 If you have any questions, please call on 5438 2304

Booking Name			
Contact Name			
Booking Date		Day of the week	
Booking Time preferred 5.30,6.00,6.15, 7.30,7.45,8.00. Friday & Saturday times available.			
Numbers	Total:	Adults:	Children:
Contact Number			
Contact Email			
Occasion (i.e. Sandra's 30 <sup>th</sup> birthday)			
Menu Choice(please tick) <i>All guests will be on the same option</i> Lunch menu only available at lunch	Lunch Menu: E+M <input type="checkbox"/>	M+D <input type="checkbox"/>	3 courses <input type="checkbox"/>
	Menu A <input type="checkbox"/>	Menu B:(E+M) <input type="checkbox"/>	(M+D) <input type="checkbox"/> Menu C <input type="checkbox"/>
Additional Extras/Requests	Eg cakege, sides.		
Note All Tapas plates, cheese plates and side orders usually serve 2 to 4 people			
Dietary Requirements			
Allergies(give details, i.e. onions, shellfish. How many? If known)			
Drinks Bill – <b>on tab</b> or <b>individual pays</b>			

To secure your booking, we require a \$10 deposit per person

Method of payment:	<input type="radio"/> Cash	<input type="radio"/> Credit Card
If the payment is to be made with credit card, please complete the following:		
Type of card:	<input type="radio"/> VISA	<input type="radio"/> MASTERCARD
Name of the cardholder:	_____	
Credit card number:	_____	
Expiry date:	____ / ____	CCV number: _____
Amount to be charged:	\$ _____	Signature: _____
Contact name:	_____	Contact number: _____

**Please email completed form to [dining@tideswaterfront.com.au](mailto:dining@tideswaterfront.com.au)**

**Note:** **1.** All guests will be on the same menu option and charged the same price regardless of how many courses they have. **2.** Bookings are required to confirm numbers the day before, this will be the minimum number of guest that will charged for. **3.** Unless otherwise advised all drinks and food will be on one bill, with all drinks available to guests. **4.** Menus and prices are subject to change. **5.** Deposit is fully refundable up until 3 days prior to your function date. **6.** Tables may have to be split depending on numbers and layout. **7.** A confirmation will be emailed to confirm receipt of payment and booking. **8.** Payment of deposit is acceptance of Tides Waterfront Dining's terms and conditions for group bookings. If you have an questions on anything, don't hesitate to call us.

We look forward to seeing you soon.....