



# *Tides Groups Brochure*

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tides

WATERFRONT DINING

# SEMI-PRIVATE SPACE HIRE

Would you prefer your group to have a semi-private area separate from the rest of our diners?

Tides waterfront dining can offer our Minchinton Balcony as a semi-private hire for smaller functions whether it be a cocktail function for 40, 3 course meal for 20-30 or small degustation for 10 guests, the choice is yours. Boasting 180-degree water views from the Pacific Ocean, down the picturesque sunsets over the Glass House Mountains. It truly is a magical spot that needs to be seen for yourself.

This space is designed for your exclusive use and the hire charge for this includes:

- all consultations leading up to your event*
- exclusive hire of the Minchinton Balcony space*
- temporary room dividers and door closures to the restaurant for privacy*
- staff & facilities*
- cake table & cake knife, linen tablecloths and napkins.*

Day	Lunch 12-3pm	Dinner 5.30-10.30
Mon - Thurs	\$1000.	\$1500
Friday.	\$2000.	\$2500
Saturday	\$2500	\$3000
Sunday.	\$2500	\$2000



*Please note: \$500 deposit of room hire is to be paid upon confirmation of reservation.*

*Room hire is fully refundable up until 5 days prior to your reservation.*

*For all other terms and conditions please refer to page 9.*

# GROUP MENU OPTIONS

For Groups of 12 or more we have  
the following options available...For Groups over 30 please select 2 dishes  
as alternate drop to the table

**MON-FRI LUNCH ONLY SPECIAL:**  
(Includes a glass of house wine, local beer or soft drink)  
2 COURSES \$42pp  
3 COURSES \$52pp

## AVAILABLE LUNCH OR DINNER:

**OPTION A: 2 COURSES \$69per person.**  
(All guests must be on the same menu)  
Entrée + main or main + dessert

**OPTION B: 3 COURSES \$80per person**  
Entrée + main + dessert

## GROUP SHARED GRAZING MENU

2 COURSES \$110per person  
(Entrée + Main or Main + Dessert)

3 COURSES \$130per person

Additional extras - available with any menu option

- House made bread \$4.00pp
- Side dishes with mains \$10per side (from current menu)
- Cheese selection \$6.00pp
- Cakeage \$4pp (your cake served with berry coulis & ice cream)

# LUNCH SPECIAL ONLY MENU

*(NOT AVAILABLE ON WEEKENDS, PUBLIC HOLIDAYS OR SPECIAL EVENT DAYS. NO FURTHER DISCOUNTS APPLY)*

## ENTREES

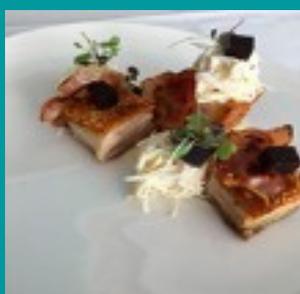
½ shell scallop (3), pea puree, pancetta, watercress | GF DFO  
Sticky pork belly, pickled cucumber, puffed rice, coriander | DF  
3 natural oysters, lemon | GF DF  
Grilled Haloumi, pumpkin, balsamic, lemon, oregano 21 | GF

## MAINS

Grilled or Beer battered reef fish, chef's salad, tartare, lemon |  
GFO DF  
Grain fed beef, served medium, carrot puree, kipfler potato,  
spinach, jus | GF  
Stuffed portobello mushroom, pine nut, spinach, semi dried  
tomato, rocket, parmesan | GF DFO  
Chicken supreme, bean, chickpea, chorizo & herb ragu, basil oil |  
GF DF

## DESSERT

Warm pineapple tart, Malibu, mango sorbet, berries  
Triple cream Brie, lavosh, quince paste | GFO  
Apple panna cotta, aniseed crumb, apple gel, meringue,  
cinnamon tuile | GFO  
Dark chocolate brownie, toasted marshmallow, chocolate gelato,  
chocolate crumb





# PREMIUM GROUP MENU

available lunch & dinner

## Entrée

Seared scallops, orange, tarragon, vino cotto, witlof, radish

Sticky pork belly, pickled cucumber, puffed rice, coriander

Grilled Haloumi, pumpkin, balsamic, lemon, oregano | GF

5 Fresh Pacific natural oysters, fresh lemon | GF DF

## Main

Barramundi, hand cut chips, herb aioli, buttered spinach,  
radish, chive & apple salsa

Eye fillet, served medium, kipfler potato, mushroom, carrot  
puree, pancetta, jus | GF DFO

Stuffed portobello mushroom, pine nut, spinach, semi dried  
tomato, rocket, parmesan | GF DFO

Chicken supreme, served with a variety of pumpkin, jus | GFO  
DFO

## Dessert

Warm pineapple tart, Malibu, mango sorbet, berries  
Apple panna cotta, aniseed crumb, apple gel, meringue,  
cinnamon tuile | GFO

Dark chocolate brownie, toasted marshmallow, chocolate  
gelato, chocolate crumb

Triple cream brie, quince, fresh apple, lavosh | GFO

# GROUP GRAZING MENU

*Available for lunch & dinner*

*These dishes are designed for sharing. Select one style from each course which will be placed down the centre of the table to share.*

## ENTRÉE

### **Chef's tasting plate**

A selection of tastes designed by our chef

### **Antipasto board**

A variety of cured meats, pickles, vegetables, cheese, lavosh, bread & olives

## MAIN

### **Seafood tower**

A selection of fresh grilled, hot & cold seafood served with 2 sides of your choice from our current menu

### **Carnivore platter**

A selection of chargrilled, roasted & fried meats served with accompanying sauces & 2 sides your choice from our current menu

### **Land & Sea**

A combination of the seafood tower & carnivore platter served with accompanying sauces & 2 sides of your choice from our current menu

## DESSERT

### **Chef's dessert board**

A delicious selection of sweet treats to share

### **Cheese platter**

A selection of 3 cheeses (soft, hard & blue) served with grapes, apple, dried fruit, nuts, lavosh, toasted sour dough & quince paste

*Please note: any allergies, dietaries, vegetarian & vegan options will be provided separately and individualised. The whole table must have the same number of courses.*

# BEVERAGES

Tides have the following beverage options available for groups

## 1. On consumption bar tab

Our full wine and beverage list will be available for guests and charged on consumption to one account. This must be paid as one bill

## 2. Reduced selection of beverages tab

You reduce the number of beverage options available to guests from our current wine list. For example, select 2 whites, 2 reds, 1 rose and 1 sparkling wine, 4 beers, basic spirits & cocktails to be available. Your function coordinator will create this menu, and this will be placed on your table.

## 3. Individual pays

Guests to provide Tides with a credit/debit card to hold for the duration of the event. Guests will receive an individual bar tab card which all their drinks will be charge to. Their card will be returned upon settling their bar account.

## 4. Beverage packages – all guests must utilise the same option

These can be paid individually or charged to one account.

- Add on basic spirits to either package \$10per person

### Tides ocean package

House wines (red, white, rose, sparkling)

Local beers (full strength, mid strength, light beer)

Soft drinks & juices

2hours \$45per person

3hours \$55per person

### Tides mountain package

Premium wines (red, white, rose, sparkling)

Premium beers (full strength, mid strength, light beer)

Soft drinks & juices

2hours \$55per person

3hours \$65per person

# Booking Form

BOOKING NAME/OCCASSION | \_\_\_\_\_

CONTACT NAME | \_\_\_\_\_

BOOKING DATE | \_\_\_\_ / \_\_\_\_ / \_\_\_\_ DAY \_\_\_\_\_

BOOKING TIME PREFERRED | \_\_\_\_\_ -

Sat Times avail: 5.30pm, 5.45,6pm,6.15,6.30pm or 7.30pm, 7.45, 8pm)

NUMBERS TOTAL: \_\_\_\_\_ ADULTS: \_\_\_\_\_ CHILDREN \_\_\_\_\_

CONTACT NUMBER | \_\_\_\_\_

CONTACT EMAIL \_\_\_\_\_

MENU CHOICE - please circle one - if grazing please state your choices- all guests will be on the same menu

MON-FRI LUNCH  
entree+main.

MON-FRI LUNCH.  
main+dessert.

MON-FRI LUNCH  
3course

PREMIUM GROUP MENU.  
entree+main.

PREMIUM GROUP MENU.  
main+dessert.

PREMIUM GROUP MENU  
3course

GRAZING 2 COURSE  
C course 1 \_\_\_\_\_  
course 2 \_\_\_\_\_  
\_\_\_\_\_

GRAZING 3 COURSE  
course 1 \_\_\_\_\_  
course 2 \_\_\_\_\_  
course 3 \_\_\_\_\_

SEMI PRIVATE HIRE? YES / NO MINIMUM SPEND\$ \_\_\_\_\_

EXTRA REQUESTS \_\_\_\_\_

DIETARY REQUIREMENTS \_\_\_\_\_

DRINKS -please circle one

on consumption tab | reduced selection tab | individual pays. | Ocean package 2hrs

Ocean package 3hrs. | Mountain package 2 hrs | Mountain package 3 hrs

**TO SECURE YOUR BOOKING WE REQUIRE A \$10 DEPOSIT PER PERSON OR \$500 FOR DEPOSIT FOR SEMI-PRIVATE HIRE**

**PAYMENT METHOD: CASH | CARD |**

CARDHOLDER NAME \_\_\_\_\_ PH: \_\_\_\_\_

CARD NUMBER: \_\_\_\_\_ EXPIRY: \_\_\_\_\_ / \_\_\_\_\_

CVV: \_\_\_\_\_ AMOUNT TO BE CHARGED: \$ \_\_\_\_\_

SIGNATURE: \_\_\_\_\_ EMAIL: \_\_\_\_\_

## TERMS & CONDITIONS

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 2 days before, this will be the minimum number of guests that will be 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 any questions on anything, don't hesitate to call us.

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

