

WATER'S EDGE RESTAURANT

FUNCTIONS ON LAKE BURLEY GRIFFINS

FUNCTION PACKAGE 2018

LET US PLAN YOUR UPCOMING FUNCTION AT WATER'S EDGE LAKE BURLEY GRIFFINS



Water's Edge Restaurant
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WATER'S EDGE

WE GUARANTEE YOU WON'T BE DISAPPOINTED

THANK YOU FOR CONSIDERING WATER'S EDGE RESTAURANT FOR YOUR UPCOMING FUNCTION

WATER'S EDGE RESTAURANT AFFORDABILITY AND PROFESSIONALISM MAKES IT THE PERFECT VENUE FOR YOUR UPCOMING FUNCTION. RESTAURANT IS LOCATED ON LAKE BURLEY GRIFFINS OWNS ONE OF THE BEST MOUNT AINSLIE, & ANZAC PARADE VIEW THROUGH LAKE BURLEY GRIFFINS. ANOTHER SIDE OF THE RESTAURANT HAS TELSTRA TOWER VIEW VIA INTERNATIONAL FLAGS PRESENTATION.

WATER'S EDGE OFFERS A WIDE RANGE OF FUNCTION OPTIONS TO SUIT EVERY BUDGET. TENTATIVE BOOKINGS ARE HELD FOR A PERIOD OF ONE WEEKS AT WHICH STAGE A DEPOSIT IS REQUIRED TO SECURE THE PLACE. IF CONFIRMATION IS NOT RECEIVED WITHIN THE SPECIFIED PERIOD, THE TENTATIVE BOOKING WILL BE WITHDRAWN.

OUR AIM IS YOUR SATISFACTION & THAT IS WHY THERE ARE SOME FREE INCLUSIONS FOR EVERY BOOKING.

MICROPHONE
PROJECTOR
MINTS
TABLE CLOTHS
NO ROOM HIRE CHARGES
LECTERN

FUNCTIONS MANAGER
WATER'S EDGE RESTAURANT

E: INFO@WATERSEDEGCANBERRA.COM.AU
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A: WATER' EDGE RESTAURANT 40 PARKES PLACE EAST PARKES ACT 2600
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FUNCTION PACKAGES

STANDARD COCKTAIL PACKAGE

\$65.00 PER PERSON (MON TO SAT)

\$74.75 PER PERSON (SUN / PH)

COURSE ONE -

PLEASE SELECT ANY THREE

MUSHROOM POPCORN
GOUJON FISH BITES
OLIVE AND FETTA SKEWERS
PEA PUREE WITH SPICY CHORIZO & CAPSICUM SALSA
DUCK RILLETE ON CROUTE WITH BBQ ONION

COURSE TWO -

PLEASE SELECT ANY THREE

CHILLI DOG
MINI BEEF BURGER
SPICED TOFU SANDWICH
CHICKEN LOLLYPOP
SMOKED SALMON & CHIVE CREAM TART
PRAWN COCKTAIL

COURSE THREE -

PLEASE SELECT ANY THREE

PASTA SALAD
CURRY WITH RICE (VEG. OR CHICKEN OR BEEF OR LAMB)
MEXICAN BURRITO IN BOX (CHICKEN OR BEEF OR PORK)
PAD THAI
APPLE AND CHORIZO SALAD
NASI GORENG

COURSE FOUR -

PLEASE SELECT ANY THREE

BANANA PARFAIT WITH CARDAMOM CUSTARD
CHEESE ON HOME MADE LAVOSH
FRUIT SKEWERS
CHOCOLATE TART
PANNACOTTA WITH BERRY COMPOTE

CAKEAGE

\$5.00PP

PLATED WITH CREAM AND COULIS

MINIMUM NUMBERS: MINIMUM NUMBERS OF 60 PEOPLE APPLY FOR COCKTAIL PACKAGE BUT CAN ALTER, DEPENDS ON SITUATION; SPEAK WITH THE FUNCTIONS MANAGER FOR FURTHER DETAILS

SILVER PACKAGE ALTERNATE DROP SERVICE

\$55.00 PER PERSON (MONDAY TO SATURDAY)
\$63.25 PER PERSON (SUNDAY / PUBLIC HOLIDAYS)

NOTE: ONE ENTRÉE OR DESERT & ONE MAIN

ENTRÉE

PLEASE SELECT ANY TWO

CHÈVRE CHEESE CAKE, GLAZED BEETROOT & WALNUT SALAD WITH CARAMELISED ONION
TWICE COOKED PORK BELLY, COMPRESSED CUCUMBER & CIDER JELLY
HOUSE SMOKED SALMON, FENNEL SAND, BRIOCHE, FENNEL PUREE, SCALLOPS, FLYING FISH ROE
QUAIL WITH BOUDIN, SOUBISE & TRUFFLE SAUCE

MAIN

PLEASE SELECT ANY TWO

BEEF FILLET WITH POTATO CALETTE, PEA PUREE & DUTCH CARROT
SALMON, PAN FRIED PRAWNS, SAFFRON POTATO AND PICO-DE-GALLO
CONFIT DUCK LEG WITH CANDIED CABBAGE, PEPITA SEEDS & SWEET POTATO CRISP
PUMPKIN STEAK WITH SAUERKRAUT, CRISPY SILVER BEET, FERMENTED BLACK GARLIC & SMOKED YOGHURT

DESERT

PLEASE SELECT ANY TWO

WHITE CHOCOLATE PANNACOTTA WITH BERRY COULIS AND PASSION FRUIT SORBET
CRISPY DOUGHNUTS WITH MAPLE & GINGER SYRUP, CRÈME DIPLOMAT & PISTACHIO DUST
ETON MESS, CRÈME CHANTILLY, MERINGUE CUPS & MIXED BERRIES
GLAZED CHOCOLATE HONEY COMB WITH COFFEE ICE CREAM

EXTRA CANAPES @

\$15.00PP CHOOSE ANY THREE

JAMON SERRANO WITH MELON SKEWER
MUSHROOM POPCORN
MINI PRAWN COCKTAIL
SALMON TARTARE
CHICKEN LOLLYPOP
POLENTA SOLDIERS WITH TOMATO CHUTNEY
PULLED PORK BELLY ON WITLOF
POTATO CROQUETTES

CAKEAGE

\$5.00PP

PLATED WITH CREAM AND COULIS

MINIMUM NUMBERS: MINIMUM NUMBERS OF 60 PEOPLE APPLY FOR SILVER PACKAGE BUT CAN ALTER, DEPENDS ON SITUATION; SPEAK WITH THE FUNCTIONS MANAGER FOR FURTHER DETAILS

GOLD PACKAGE ALTERNATE DROP SERVICE

\$75.00 PER PERSON (MONDAY TO SATURDAY)
\$86.25 PER PERSON (SUNDAY / PUBLIC HOLIDAYS)

NOTE: ONE ENTRÉE, ONE MAIN & ONE DESERT

ENTRÉE

PLEASE SELECT ANY TWO

CHÈVRE CHEESE CAKE, GLAZED BEETROOT & WALNUT SALAD WITH CARAMELISED ONION
TWICE COOKED PORK BELLY, COMPRESSED CUCUMBER & CIDER JELLY
HOUSE SMOKED SALMON, FENNEL SAND, BRIOCHE, FENNEL PUREE, SCALLOPS, FLYING FISH ROE
QUAIL WITH BOUDIN, SOUBISE & TRUFFLE SAUCE

MAIN

PLEASE SELECT ANY TWO

BEEF FILLET WITH POTATO GALETTE, PEA PUREE & DUTCH CARROT
SALMON, PAN FRIED PRAWNS, SAFFRON POTATO AND PICO-DE-GALLO
CONFIT DUCK LEG WITH CANDIED CABBAGE, PEPITA SEEDS & SWEET POTATO CRISP
PUMPKIN STEAK WITH SAUERKRAUT, CRISPY SILVER BEET, FERMENTED BLACK GARLIC & SMOKED YOGHURT

DESERT

PLEASE SELECT ANY TWO

WHITE CHOCOLATE PANNACOTTA WITH BERRY COULIS AND PASSION FRUIT SORBET
CRISPY DOUGHNUTS WITH MAPLE & GINGER SYRUP, CRÈME DIPLOMAT & PISTACHIO DUST
ÉTON MESS, CRÈME CHANTILLY, MERINGUE CUPS & MIXED BERRIES
GLAZED CHOCOLATE HONEY COMB WITH COFFEE ICE CREAM

EXTRA CANAPES @

\$15.00PP CHOOSE ANY THREE

JAMON SERRANO WITH MELON SKEWER
MUSHROOM POPCORN
MINI PRAWN COCKTAIL
SALMON TARTARE
CHICKEN LOLLYPOP
POLENTA SOLDIERS WITH TOMATO CHUTNEY
PULLED PORK BELLY ON WITLOF
POTATO CROQUETTES

CAKEAGE

\$5.00PP

PLATED WITH CREAM AND COULIS

MINIMUM NUMBERS: MINIMUM NUMBERS OF 60 PEOPLE APPLY FOR GOLD PACKAGE BUT CAN ALTER,
DEPENDS ON SITUATION; SPEAK WITH THE FUNCTIONS MANAGER FOR FURTHER DETAILS

PLATINUM PACKAGE ALTERNATE DROP SERVICE

\$88.00 PER PERSON (MONDAY TO SATURDAY)

\$101.20 PER PERSON (SUNDAY / PUBLIC HOLIDAYS)

NOTE: FIVE CANAPES, ONE ENTRÉE, ONE MAIN AND ONE DESERT

CANAPES

PLEASE SELECT ANY FIVE

JAMON SERRANO WITH MELON SKEWER
MUSHROOM POPCORN
MINI PRAWN COCKTAIL
SALMON TARTARE
CHICKEN LOLLYPOP
POLENTA SOLDIERS WITH TOMATO CHUTNEY
PULLED PORK BELLY ON WITLOF
POTATO CROQUETTES

ENTRÉE

PLEASE SELECT ANY TWO

CHÈVRE CHEESE CAKE, GLAZED BEETROOT & WALNUT SALAD WITH CARAMELISED ONION
TWICE COOKED PORK BELLY, COMPRESSED CUCUMBER & CIDER JELLY
HOUSE SMOKED SALMON, FENNEL SAND, BRIOCHE, FENNEL PUREE, SCALLOPS, FLYING FISH ROE
QUAIL WITH BOUDIN, SOUBISE, & TRUFFLE SAUCE
DUKKAH CRUSTED KING PRAWN WITH WATERCRESS SALAD

MAIN

PLEASE SELECT ANY TWO

BEEF FILLET WITH POTATO GALETTE, PEA PUREE & DUTCH CARROT
SALMON, PAN FRIED PRAWNS, SAFFRON POTATO AND PICO-DE-GALLO
CONFIT DUCK LEG WITH CANDIED CABBAGE, PEPITA SEEDS & SWEET POTATO CRISP
PUMPKIN STEAK WITH SAUERKRAUT, CRISPY SILVER BEET, FERMENTED BLACK GARLIC & SMOKED YOGHURT
LEMON SOLE FISH PARCEL, SHRIMP AND TOMATO SAUCE & CHARRED PENCIL LEEK

DESERT

PLEASE SELECT ANY TWO

WHITE CHOCOLATE PANNACOTTA WITH BERRY COULIS AND PASSION FRUIT SORBET
APPLE TART, FRANGIPANE, BISCUIT CRUMB & GINGER ICE CREAM
CRISPY DOUGHNUTS WITH MAPLE & GINGER SYRUP, CRÈME DIPLOMAT & PISTACHIO DUST
ÉTON MESS, CRÈME CHANTILLY, MERINGUE CUPS & MIXED BERRIES
GLAZED CHOCOLATE HONEY COMB WITH COFFEE ICE CREAM

CAKEAGE

\$5.00PP

PLATED WITH CREAM AND COULIS

MINIMUM NUMBERS: MINIMUM NUMBERS OF 60 PEOPLE APPLY FOR SILVER PACKAGE BUT CAN ALTER, DEPENDS ON SITUATION; SPEAK WITH THE FUNCTIONS MANAGER FOR FURTHER DETAILS

ADDITIONS MENU

PRICES PER PLATTER FOR 10 PEOPLE, TO COMPLIMENT A PACKAGE AND NOT FOR SINGULAR SALE

	(MON - SAT)	(SUN /PH)
ANTIPASTO PLATTER	\$80.00	\$92.00
ANTIPASTO PLATTER WITH SEMI DRIED TOMATO, CRACKERS AND CURED MEATS, OLIVES, ARTICHOKE AND CHEESE		
AUSSIE CHEESE PLATTER	\$95.00	\$109.25
GOAT CHEESE, CHEDDAR CHEESE, AND BLUE CHEESE WITH DRIED FRUIT, NUTS AND CRACKERS		
OCEAN PLATTER	\$200.00	\$230.00
OCEAN KING PRAWNS, NATURAL OYSTERS, SCALLOPS, MUSSELS, SALT & PEPPER SQUID AND DIPPING SAUCE		
TURKISH BREAD WITH DIPS	\$60.00	\$69.00
A SELECTION OF DIPS SERVED WITH TURKISH BREAD		
NATURAL OR KILLPATRIC OYSTER PLATTER	\$140.00	\$161.00
PACIFIC OYSTERS WITH COCKTAIL SAUCE AND LEMON WEDGES		
DRY FRUIT & NUTS PLATTER	\$140.00	\$161.00
CHEF CHOICE PREMIUM DRY FRUIT AND NUTS		

BEVERAGE PACKAGES

DRINK PACKAGE ONE (3-HOUR SERVICE)

\$30.00PP

HOUSE RED AND WHITE WINE
BEERS ON CONSUMPTION
SOFT DRINKS ON CONSUMPTION
TEA AND COFFEE ON CONSUMPTION
ALL SPIRITS ON CONSUMPTION

DRINK PACKAGE TWO (3-HOUR SERVICE)

\$35.00PP

HOUSE RED AND WHITE WINE
SOFT DRINKS AND JUICES
TEA AND COFFEE
BEERS ON CONSUMPTION
ALL SPIRITS ON CONSUMPTION

DRINK PACKAGE THREE (3-HOUR SERVICE)

\$45.00PP

HOUSE RED, WHITE AND SPARKLING WINE
HOUSE REGULAR AND LIGHT BEER
SOFT DRINKS AND JUICES
TEA AND COFFEE
HOUSE SCOTCH AND VODKA

BEVERAGE PACKAGES CAN BE TAILORED TO YOUR REQUIREMENTS

FOR FURTHER INFORMATION ON BEVERAGE PACKAGES OR A FULL FUNCTION BEVERAGE LIST PLEASE VISIT OUR WEBSITE, PLEASE ASK THE FUNCTIONS MANAGER WHEN DISCUSSING YOUR FUNCTION NEEDS

PLEASE NOTE THAT WATER'S EDGE RESTAURANT DOES NOT PROMOTE BINGE OR UNSAFE DRINKING. AS A RESULT NO SHOTS ARE ALLOWED TO BE SERVED AND ALL STRAIGHT SPIRITS MUST BE SERVED ON ICE

BEVERAGE MENU

WATER

PUREZZA SPARKLING MINERAL WATER	\$6
BYO BOTTLED WINE	\$25
SOFT DRINK / JUICE	\$5

BEERS & CIDER

SOMERSBY APPLE CIDER	\$9
JAMES BOAGS PREMIUM LIGHT	\$7
JAMES BOAGS PREMIUM LAGER	\$8
CORONA	\$9
ASAHI	\$9
JAMES SQUIRE GOLDEN ALE	\$9
PERONI	\$9
MCLAREN VALE IPA	\$10

APERTIF

DELGADO ZULETA LA GOYA	MANZANILLA	JEREZ SPAIN	\$9
SEPPELTS DPTIG	AMONTILLADO	BAROSSA VALLEY, SA	\$12
CINZANO ROSSO, CINZANO BIANCO, CINZANO DRY			\$8
PIMMS, NOILY PRATT, CAMPARI			\$8

WINE BY GLASS

NV	CHATEAU DE MONCOTOUR VOUVRAY SPARKLING	CHENIN BLANC	LOIRE VALLEY, FRANCE	\$17
2009	JEIR CREEK SPARKLING BRUT	CHARDONNAY, PINOT NOIR	CANBERRA DISTRICT, NSW	\$17
2012	CHALKERS CROSSING	RIESLING	HILLTOPS, NSW	\$13
2012	SAUVION TOURAINE LES EGLANTINES	SAUVIGNON BLANC	LOIRE VALLEY, FRANCE	\$14
2015	BLUE METAL SIGNATURE	PINOT GRIS	SOUTHERN HIGH. NSW	\$14
2014	LENTON BRAE SOUTHSIDE	CHARDONNAY	MARGARET RIVER, WA	\$14
2014	MCKELLAR RIDGE	ROSE	CANBERRA DISTRICT, NSW	\$12
2013	KERRALEE	PINOT NOIR	CANBERRA DISTRICT, NSW	\$15
2013	CAPITAL WINES	SHIRAZ VIOGNIER	CANBERRA DISTRICT, NSW	\$14
2013	WOOD PARK WILDS GULLY	TEMPRANILLO	KINGS VALLEY, VIC	\$12
2006	TRAIN TRAK	CABERNET SAUVIGNON	YARRA VALLEY, VIC	\$15
2011	RUSTENBERG STRAW WINE	CHENIN BL, VIOGNIER	WESTERN CAPE, STH AFRICA	\$15

CHAMPAGNE & SPARKLING WINE

NV	FARRIER'S COTTAGE BRUT	PINOT NOIR, CHARDONNAY	VARIOUS SITES, SA	\$36
NV	ARRAS BRUT ELITE CUVÉE No 801	PINOT NOIR, CHARDONNAY	STH EAST TASMANIA	\$98
2006	MICELI SPARKLING BRUT RD	CHARD PINOTS NOIR & GRIS	MORNINGTON PEN, VIC	\$65
2009	JEIR CREEK SPARKLING BRUT	CHARDONNAY, PINOT NOIR	CANBERRA DISTRICT, NSW	\$61
NV	CHATEAU DE MONCOTOUR VOUVRAY	CHENIN BLANC	LOIRE VALLEY, FRANCE	\$60
NV	CHAMPAGNE LOUIS KREMER PINOT NOIR,	CHARDONNAY	EPERNAY, FRANCE	\$130

RIESLING

2016	CAPITAL WINES WHIP	RIESLING	CANBERRA DISTRICT, NSW	\$41
2012	CHALKERS CROSSING	RIESLING	HILLTOPS, NSW	\$43
2007	ASHTON HILLS	RIESLING	ADELAIDE HILLS, SA	\$63
2011	LOUIS SIPP NATURE'S	RIESLING	ALSACE, FRANCE	\$70

SAUVIGNON BLANC & BLENDS

2016	LENTON BRAE	SEM, SAUV BLANC	MARGARET RIVER, WA	\$53
2014	SAUVIGNON TOURAINE LES EGLANTINES	SAUVIGNON BLANC	LOIRE VALLEY, FRANCE	\$48
2013	DOMAINE CHEVILLEY QUINCY	SAUVIGNON BLANC	LOIRE VALLEY, FRANCE	\$71
2015	A SAVVY DROP	SAUVIGNON BLANC	MARLBOROUGH, NZ	\$41

WHITE VARIETALS & BLENDS

2010	BLUE METAL SIGNATURE	PINOT GRIS	SOUTHERN HIGHLANDS NSW	\$55
2014	RIVERBY ESTATE	PINOT GRIS	MARLBOROUGH, NZ	\$59
2016	PIEROPAN	SOAVE	VENETO, ITALY	\$69
2014	TENUTA SAN PIETRO	GAVI	PIEDMONT, ITALY	\$58

CHARDONNAY

2015	SEVILLE ESTATE BARBER	CHARDONNAY	YARRA VALLEY, VIC	\$52
2013	LENTON BRAE WILLYABRUP	CHARDONNAY	MARGARET RIVER, WA	\$109
2016	KYEEMA VINEYARDS	CHARDONNAY, VIOGNER	CANBERRA DISTRICT, NSW	\$81
2011	CHATEAU DE VIVIERS CHABLIS	CHARDONNAY	CHABLIS, FRANCE	\$76
2012	MICELI OLIVIA'S	CHARDONNAY	MORNINGTON PEN, VIC	\$61
2007	MAISON DEUX MONTILLE RULLY VILLAGE	CHARDONNAY	COTE DE BEAUNE, FRANCE	\$118

ROSE

2015	MCKELLAR RIDGE ROSE	MERLOT SHIRAZ	CANBERRA DISTRICT, NSW	\$47
2016	DOMAINE DE DURBAN ROSE	GRENACHE	RHONE VALLEY, FRANCE	\$49

PINOT NOIR / GAMAY

2006	ALBERT BICHOT CHATEAU DE DRACY MONTHELIE	PINOT NOIR	COTE DE NUITS, FRANCE	\$110
2011	ASHTON HILLS	PINOT NOIR	ADELAIDE HILLS, SA	\$72
2015	HOLM OAK	PINOT NOIR	TAMAR VALLEY, TAS	\$63
2016	KERRALEE	PINOT NOIR	CANBERRA DISTRICT, NSW	\$55
2014	DOM. ROBERT SEROL COTE ROANNAISE 'ECLAT DE GRANIT'	GAMAY	LOIRE VALLEY, FRANCE	\$64
2006	ETUDE CARNEROS	PINOT NOIR	CALIFORNIA, USA	\$167

RED VARIETALS AND BLENDS

2008	ODDFELLOWS	MERLOT	LANGHORNE CREEK, SA	\$48
2013	WOOD PARK'S WILD GULLY	TEMPRANILLO	KING'S VALLEY, VIC	\$46
2010	VIEILLE JULIENNE COTES DU RHONE CLAVIN	GRENACHE, MOURVEDRE, SYRAH	RHONE VALLEY, FRANCE	\$101

SHIRAZ & BLENDS

2016	CAPITAL WINES	SHIRAZ VIOGNIER	CANBERRA DISTRICT, NSW	\$55
2012	WOOD PARK WILD GULLY	SHIRAZ CABERNET	KINGS VALLEY, VIC	\$33
2010	CLOS BELLANE VILLAGES VALREAS LES ECHALAS - OLD VINES	SHIRAZ	RHONE VALLEY, FRANCE	\$112
1995	MAXWELL RESERVE	SHIRAZ	McLAREN VALE, SA	\$151
2008	ODDFELLOWS	SHIRAZ	LANGHORNE CREEK, SA	\$64
1997	SALTRAM MAMRE BROOK	SHIRAZ	BAROSSA VALLEY, SA	\$98
2009	BRINDABELLA HILLS	SHIRAZ	CANBERRA DISTRICT, NSW	\$61

CABERNET & BLENDS

1996	WYNNS BLACK LABEL	CABERNET SAUVIGNON	COONAWARRA, SA	\$128
2008	CHALKERS CROSSING	CABERNET SAUVIGNON	HILLTOPS, NSW	\$79
2006	ZAREPHATH	CABERNET SAUVIGNON	PORONGURUP, WA	\$67
2006	TRAIN TRAK	CABERNET SAUVIGNON	YARRA VALLEY, VIC	\$59
1997	LECONFIELD	CABERNETS	COONAWARRA, SA	\$122
2002	SHADOWOOD	CABERNET SAUVIGNON	EDEN VALLEY, SA	\$56
2012	WOOD PARK WILD GULLY	CABERNET MERLOT	KING'S VALLEY, VIC	\$33
2005	CHATEU PATACHE D'AUX CRU BOURGEOIS	CAB SAUV, MERLOT	MEDOC, FRANCE	\$139

WINES FINE & RARE

2006	MOET & CHANDON CHAMPAGNE DOM PERIGNON	CHARDONNAY, PINOT NOIR	EPERNAY, FRANCE	\$545
2007	TRIMBACH CUVEE FREDERIC EMILE	RIESLING	ALSACE, FRANCE	\$169
2012	TYRRELLS VAT 1	SEMILLON	HUNTER VALLEY, NSW	\$202
2010	BICHOT DOMAINE LONG DEPAQUIT CHABLIS 'LES CLOS'	CHARDONNAY	CHABLIS, FRANCE	\$205
2010	BERNARD HUBER SOMMERHALDE GROSSES GEWACHS	PINOT NOIR	BADEN, GERMANY	\$214
2009	A MICHELOT NUIT-ST-GEORGES 'LA RICHEMONE' 1ER CRU	PINOT NOIR	COTES DE NUITS, FRANCE	\$303
2007	SPERI AMARONE DELLA VALPOLICELLA	CORVINA, RONDINELLA, REFOSCO	VENETO, ITALY	\$217
2010	DOMAINE DES ESPIERS GIOCONDAS BLACHES	GRENACHE SYRAH	RHONE VALLEY, FRANCE	\$165
1999	WENDOUREE	SHIRAZ MATARO	CLARE VALLEY, SA	\$285
1996	PENFOLDS ST HENRI	SHIRAZ	VARIOUS SITES, SA	\$308
1998	PARKER ESTATE 1ST GROWTH	CABERNET SAUVIGNON	COONAWARRA, SA	\$244
2005	CHATEAU LA LOUVIERE	CAB SAUV, MERLOT, CAB FRANC, PV	PESSAC LEOGNAN, FRANCE	\$193

DESSERT WINES

2011	RUSTENBERG STRAW WINE	CHENIN BL, VIOGNIER	WESTERN CAPE, STH AFRICA	\$55
2015	COPPO MOSCATO D'ASTI	MOCASSTO	PIEDMONT, ITALY	\$53

SWEET FORTIFIED

	REYNELLA RARE TAWNY			\$15
	BAILEYS FOUNDERS MUSCAT			\$10

SCOTCH & IRISH DELUXE BLENDS, MALT WHISKY & BOURBON

12YR	JOHNNIE WALKER	SCOTLAND	\$12
12YR	CHIVAS REGAL	SCOTLAND	\$13
12YR	CRAGGANMORE	HIGHLAND	\$10
12YR	THE GLENLIVET	HIGHLAND	\$9
10YR	GLENMORANGIE	HIGHLAND	\$10
10YR	LAPHROAIC	ISLAY	\$12
	JAMESON	IRELAND	\$9
	JACK DANIEL'S SINGLE BARREL SELECT	TENNESSEE USA	\$14

COGNAC-ARMAGNAC-CALVADOS-RHUM

	HENNESSY VSOP COGNAC	GRANDE CHAMPAGNE	\$14
15YR	NORMANDIN MERCIER VIEILLE FINE COGNAC	FINE CHAMPAGNE	\$21
15YR	FRANCOIS VOYER NAPOLEON COGNAC	GRANDE CHAMPAGNE	\$11
8YR	CHATEAU TARIQUET FOLLE BLANCHE ARMAGNAC	BAS ARMAGNAC	\$14
7YR	VICTOR GONTIER CALVADOS 1997	DOMFRONTAIS	\$13

OTHER SPECILITY SPIRITS & LIQUEURS

WE HAVE A BROAD SELECTION AVAILABLE INCLUDING

HENDRICKS GIN	\$12
BOMBAY SAPPHIRE GIN	\$10
TANQUERAY GIN	\$10
ABSOLUTE VODKA	\$9
GREY GOOSE VODKA	\$12
WILD TURKEY BOURBON	\$9
MALIBU, CRÈME D CASSIS, SOUTHERN COMFORT,	\$8
BAILEYS, KAHLUA, TIA MARIA, FRANGELICO	\$8
COINTREAU	\$9
DRAMBUIE, GRAND MARNIER	\$10

TERMS AND CONDITIONS

1. TENTATIVE BOOKING

A TENTATIVE BOOKING WILL BE HELD FOR A PERIOD OF 7 DAYS, IF THE BOOKING IS NOT CONFIRMED WITHIN THIS TIME PERIOD THE HELD SPACE WILL BE RELEASED. YOUR BOOKING WILL ONLY BE CONFIRMED WHEN WRITTEN CONFIRMATION IS RECEIVED BY THE FUNCTIONS MANAGER, ALONG WITH THESE SIGNED TERMS AND CONDITIONS AND REQUESTED DEPOSIT IS MADE WATER'S EDGE NOMINATED BANK ACCOUNT

2. DEPOSIT & PAYMENT

PAYMENT OF CATERING DEPOSIT * IS REQUIRED UPON CONFIRMATION TO GUARANTEE YOUR BOOKING.

FULL PAYMENT OF THE CATERING COMPONENT OF THE BOOKING MUST BE RECEIVED 3 DAYS PRIOR TO THE START OF YOUR FUNCTION, UNLESS PRE-ARRANGED WITH MANAGEMENT.

FULL PAYMENT INCLUDES ADDITIONAL SERVICE PROVIDED BY THE WATER'S EDGE AND OUR PREFERRED SUPPLIER IS TO BE MADE 7 DAYS PRIOR TO YOUR FUNCTION.

3. TIMING

BASED ON A TIME PERIOD OF 5 HOURS UNLESS AUTHORISED IN WRITING BY WATER'S EDGE MANAGEMENT AND EVENT MUST CEASE BY MIDNIGHT. EVENT EXCEEDING THE AGREED TIME PERIOD WILL INCUR AN ADDITION COST OF \$150.00 / HOUR PAYABLE ON THE NIGHT.

CATERING SERVICE WILL OCCUR FOR A MAXIMUM PERIOD OF 3 HOURS. IF FOOD SERVICE EXCEEDS THIS TIME PERIOD AN ADDITIONAL SURCHARGE WILL APPLY ACCORDINGLY.

4. GUARANTEED NUMBERS

A COMPLETED 'WATER'S EDGE RESTAURANT CONFIRMATION' FORM MUST BE RETURNED TO THE RESTAURANT MANAGEMENT AT THE LEAST TWO WEEKS (14 WORKING DAYS) PRIOR TO ARRIVAL. IN THE EVENT OF A FUNCTION BEING BOOKED LESS THAN TWO WEEKS OUT FROM ARRIVAL, THESE DETAILS MUST BE PROVIDED AT THE TIME OF BOOKING.

FINAL CONFIRMED NUMBERS MUST BE PROVIDED IN WRITING 7 WORKING DAYS PRIOR TO THE EVENT. THIS IS THE NUMBER YOU WILL BE CHARGE FOR, EXCEPT IF YOUR NUMBERS INCREASE IN WHICH CASE THE EXTRA CATERING WILL BE CHARGED IN FULL. ANY REDUCTION IN NUMBERS AFTER PROVIDING FINAL NUMBERS, 7 WORKING DAYS PRIOR TO ARRIVAL, WILL NOT ALTER THE INVOICE CHARGED.

5. CANCELLATION

IN THE EVENT THAT YOUR CONFIRMED BOOKING IS CANCELLED, THE FOLLOWING CONDITIONS WILL APPLY:

- 30 - 14 DAYS DEPOSIT WILL BE FORFEITED + CATERING CHARGE* PAYABLE
- 14 TO 7 DAYS DEPOSIT WILL BE FORFEITED AND 50% OF FUNCTION CATERING COSTS
- 7 DAYS OR LESS DEPOSIT AND 100% OF FUNCTION CATERING COSTS

CANCELLATION MUST BE PROVIDED IN WRITING.

6. PRICE VARIATIONS

ALTHOUGH EVERY EFFORT IS MADE TO MAINTAIN PRICES ARE PER THE ORIGINAL QUOTE; EVENTS BOOKED MORE THAN 6 MONTHS IN ADVANCE MAY BE SUBJECT TO PRICE VARIATIONS. YOU WILL BE NOTIFIED BY THE RESTAURANT MANAGEMENT OF ANY SUCH CHANGE.

7. SPECIAL DIETARY GUEST LIST

A SPECIAL DIETARY GUEST LIST SHOULD BE PROVIDED TO THE RESTAURANT MANAGEMENT 7 DAYS PRIOR TO YOUR EVENT. THIS LIST WILL BE USED BY CHEFS TO FULFIL SPECIAL DIETARY NEEDS. THIS LIST WILL BE KEPT ON FILE AND WILL NOT BE USED FOR ANY PROMOTIONAL ACTIVITIES.

8. DISPLAY AND SIGNAGE

DISPLAYING PROMOTIONAL MATERIAL OR ATTACHING DECORATIONS TO THE WALLS OF THE RESTAURANT AREA NEEDS TO BE DISCUSSED AND AGREED WITH THE RESTAURANT MANAGEMENT PRIOR TO THE EVENT. THE USE OF STICKY TAPE OR SIMILAR IS PROHIBITED. BLU-TACK SHOULD BE USED WHERE PRACTICAL. THE RESTAURANT PROHIBITS THE USE OF CONFETTI (WHICH INCLUDES SMALL FOIL TABLE SCATTERS). THE CLIENT WILL BE CHARGED FOR ANY EXCESS UNTIDINESS TO THE ROOM, WHICH WILL NEED SPECIAL CLEANING. CLEANING CHARGES ARE APPROXIMATELY \$95.00 PER HOUR FOR THE CLEANING OF THE ROOM.

9. OUTSIDE SERVICES

YOU WILL BE RESPONSIBLE FOR THE CHARGE OF ANY OUTSIDE SERVICES BOOKED ON YOUR BEHALF AND IN ACCORDANCE WITH THE CONTRACTOR'S TERMS AND CONDITIONS.

10. INSURANCE

THE WATER'S EDGE RESTAURANT ACCEPTS NO RESPONSIBILITY FOR LOSS; DAMAGE AND/OR THEFT OF ITEMS LEFT AT THE VENUE PRIOR TO; DURING AND AFTER THE EVENT. YOU SHOULD ARRANGE YOUR OWN INSURANCE AS APPROPRIATE. YOU ARE FINANCIALLY LIABLE FOR ANY DAMAGE SUSTAINED TO THE RESTAURANT PROPERTY OR FITTINGS; WHETHER THROUGH YOUR ACTIONS; YOUR GUESTS OR CONTRACTORS / SUB-CONTRACTORS. IF THERE ARE ANY DAMAGES OR ADDITIONAL CLEANING CHARGES; THE RESTAURANT WILL GIVE YOU AN INVOICE FOR PAYMENT WITHIN 14 DAYS.

11. SERVICE STANDARDS

THE WATER'S EDGE ENFORCES A RESPONSIBLE SERVICE OF ALCOHOL POLICY AND RESERVES THE RIGHT TO REFUSE SERVICE OF ALCOHOL TO ANY PERSON WHOM THE DUTY MANAGER / FUNCTION SUPERVISOR DEEM TO BE INTOXICATED. CATERING MUST BE ARRANGED FOR 21ST BIRTHDAYS UNDER OUR HOUSE RESPONSIBLE SERVICE OF ALCOHOL POLICY. NON-COMPLIANCE OF A DIRECTION BY RESTAURANT MANAGEMENT MAY LEAD TO GUESTS BEING ASKED TO LEAVE THE PREMISES OR CLOSURE OF YOUR FUNCTION.

12. BEVERAGE LICENSE

UNDER LIQUOR LICENSING LAWS THE WATER'S EDGE HAS AN OBLIGATION TO ENSURE THAT PATRONS DO NOT BECOME INTOXICATED; DISTURB THE NEIGHBORHOOD OR IN CERTAIN LOCATIONS WITHIN THE RESTAURANT BE UNDER THE AGE OF 18. THE RESTAURANT REQUIRES YOUR ASSISTANCE TO ENSURE OUR OBLIGATIONS ARE NOT BREACHED.

13. DRY TILL

ALL DRY TILLS MUST BE ARRANGED WITH THE WATER'S EDGE NO LESS THAN 7 DAYS PRIOR TO YOUR EVENT. PAYMENT OF THE SPECIFIED DRY TILL AMOUNT NEEDS TO BE RECEIVED BY WATER'S EDGE RESTAURANT PRIOR TO ARRIVAL. IF YOU DO NOT USE THE ENTIRE DRY TILL, A REFUND CHEQUE WILL BE SENT TO YOU WITHIN 7 WORKING DAYS OF YOUR EVENT, NO REFUNDS WILL BE PROVIDED ON COMPLETION OF THE FUNCTION.

AT ANY TIME DURING THE EVENT THE DUTY MANAGER / FUNCTION SUPERVISOR HAVE THE RIGHT TO STOP THE DRY TILL IF GUESTS ARE INTOXICATED. IF YOU WOULD LIKE TO INCREASE THE DRY TILL AMOUNT DURING THE EVENT; A CASH OR EFTPOS PAYMENT ONLY IS TO BE GIVEN TO THE DUTY MANAGER / FUNCTION SUPERVISOR.

14. COMPLIANCE

YOU WILL BE RESPONSIBLE FOR ENSURING THE ORDERLY BEHAVIOR OF YOUR GUESTS. THE WATER'S EDGE MANAGEMENT RESERVES THE RIGHT TO INTERVENE WHEN NECESSARY.

15. FOOD & BEVERAGE

NO FOOD OR BEVERAGE MAY BE BROUGHT ONTO THE PREMISES WITHOUT WRITTEN APPROVAL BY MANAGEMENT.

16. CANDLES & DECORATIONS

WHEN USING YOUR OWN CANDLES FOR DECORATIONS IN THE RESTAURANT ROOM; THE CANDLE MUST BE ON A PROTECTIVE BASE. YOU WILL BE CHARGED FOR ANY DAMAGE TO THE RESTAURANT TABLECLOTHS. CONFETTI OR SMALL DECORATIONS ARE NOT PERMITTED TO BE USED ON THE TABLES UNDER ANY CIRCUMSTANCES

CREDIT CARD DETAILS

CREDIT CARD DETAILS MUST BE PROVIDED AS GUARANTEE FOR EXPENSES REGARDING YOUR FUNCTION. IF PAYMENT HAS NOT BEEN RECEIVED IN FULL 24 HOURS PRIOR TO COMMENCEMENT OF YOUR FUNCTION THE OUTSTANDING INVOICE/S FOR WATER'S EDGE AND HOSPITALITY A Go Go WILL BE CHARGED TO THE CREDIT CARD. A 2% SURCHARGE IS APPLIED TO VISA AND MASTERCARD 2.25% FOR AMEX (HOSPITALITY A Go Go NOT DO ACCEPT AMEX). NOTHING WILL BE CHARGED TO YOUR CREDIT CARD WITHOUT YOUR KNOWLEDGE.

TYPE OF CARD: _____

CREDIT CARD NUMBER: _____

EXPIRY DATE: _____ CCV: _____

NAME ON CARD: _____

I WISH FOR ALL CATERING CHARGES TO BE CHARGED TO THE ABOVE CREDIT CARD

OR

I WISH TO USE ANOTHER PREPAID METHOD

I HAVE READ AND AGREE TO ALL THE ABOVE STATED TERMS AND CONDITIONS ASSOCIATED WITH BOOKING A FUNCTION AT WATER'S EDGE RESTAURANT CANBERRA.

NAME: _____ CCV No. _____

SIGNATURE: _____ DATE ____/____/20____