

The background features a warm, golden bokeh effect with soft, out-of-focus light spots. In the lower right foreground, a red gift box is partially visible, wrapped with a shimmering gold ribbon tied in a bow. The overall atmosphere is festive and celebratory.

tides

WATERFRONT DINING

CHRISTMAS GROUPS

events@tideswaterfront.com.au
www.tideswaterfront.com.au

GROUP MENU OPTIONS

For Christmas 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 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
Antipasto plates as entree	Served along the table to share \$6.00 pp
Christmas Decorations	We can decorate your table with a christmas theme, from \$8.00pp, includes christmas crackers, coloured linen and more.

GROUP MENU

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

Entree

Roast duck breast, peach, caramelised yoghurt, dukkah | GF DFO

Scallop ceviche, tomato, puffed wild rice, basil | GF DF

5 natural Coffin Bay oysters, fresh lemon | GF DF

Soft egg, green asparagus, parmesan custard, brioche crumb

Main

Barramundi, cucumber remoulade, lemon, ailo, handcut chips | GF DFO

Grain fed eye fillet, mushroom, crispy polenta, smoked mayo | GF DFO

Twice cooked pork belly, radicchio, baby carrot, plum | GFO DFO

Spaghetini, tomato, roasted pumpkin, feta, basil

Dessert

Citrus panna cotta, caramelised white chocolate, apple | GF

Manchego cheese, grapes, fresh apple, quince | GFO

Chocolate creme, salted peanut, cherry, coconut caramel | GFO

White chocolate, gingerbread, raspberry trifle | GFO



LUNCH SPECIAL ONLY

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

Entree

Crumbed pork rilette, fennel, roasted apple puree | DF

Buttermilk fried chicken wings, chilli & kaffir lime jam | GF DF

Hervey bay scallops, sweet corn, chorizo crumb | GF

Smoked potato croquete, eggplant puree, watercress | DF

Main

Barramundi, smashed peas, brandade croquette, beurre blanc | GFO DFO

Beef fillet, broccolini, confit potato, red wine jus | GF DF

Spaghettini, tomato, roasted pumpkin, feta, basil | DFO

Roasted chicken, cauliflower, almond brown butter, pickled onion | GF DFO

Dessert

Choc chip ice cream sandwich, sour cherry

White chocolate, gingerbread, raspberry trifle | GFO

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

Citrus panna cotta, caramelised white chocolate, apple | GF



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 th 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 – on tab or individual pays			

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

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.....