

The Deck Function Room

Melbourne's most exciting function space, The Deck Function Room, opened in November 2006 on the rooftop of The Waterside Hotel. With views of Crown Promenade and the CBD, it is the perfect space to enjoy a drink and watch the sun go down with your guests. The modern space has full bar facilities, easy access to an outdoor area and a stylish, modern ambiance. Choose from our range of house made finger food, gourmet BBQs or tasty flatbread menus. The deck function room is available 7 days a week. There is capacity for cocktail parties up to 220 guests however parties above 200 people can utilise part of the outdoor deck as well. AV facilities include: CD sound system, cordless microphone, projector & screen and dance floor.



The Deck Mercantile Place

In summer smaller groups can still enjoy a gourmet BBQ or finger food on the deck with a cordoned/reserved area. The north end of the deck is available to hire for lunch or dinner. A minimum of 30 people are required to reserve the north end of the deck. The entire deck and function room can be used for cocktail parties of up to 350 guests Sunday-Wednesdays in May-September or on Sundays and Mondays in October-March.



The Winter Lodge

The winter lodge features from May – September and can be booked exclusively on Sundays to Wednesdays or for cordons on Thursdays.

The luxurious marquee creates a warm winter haven with a distinct lodge feel to it and you can still enjoy the city views from the outdoor smoking area. The space is suitable for cocktail style functions of 30 to 80 people.





beverage packages

Commander's Package

Includes Morgan's Bay Chardonnay, Morgan's Bay Shiraz Cabernet, Killawarra Brut, Carlton Draught, Cascade Premium Light, Soft drinks & Juices

3 hours - \$35.00 per person | 4 hours - \$45.00 per person

Captain's Package

Includes Penfolds 'Thomas Highland' Chardonnay or Devils Lair Sauvignon Blanc, D'Arenberg Footbolt Shiraz or Penfolds 'Koonunga Hill' Cabernet Merlot, Yellowglen 'Yellow' Sparkling, Carlton Draught, Cascade Premium Light, Soft drinks & Juices

3 hours - \$40.00 per person | 4 hours - \$50.00 per person

Admirals Package

Includes Matua Valley Sauvignon Blanc or Stumpy Gully Pinot Grigio, Pepperjack Shiraz or Taylors Cabernet Sauvignon, NV Chandon Sparkling, Carlton Draught, Cascade Premium Light, Soft drinks & Juices

3 hours - \$45.00 per person | 4 hours - \$55.00 per person

Additions

Spirits & premium products can be added to any of the above beverage packages for the following charges;

Bulmers Cider (on tap) - \$3.00 per person

Pure Blonde (tap) - \$3.00 per person

Asahi (tap) - \$6 per person

Basic Spirits - \$20 per person

Premium Spirits - \$25 per person

Minimum 50 people required for any beverage package.

This Beverage Package is available on The Deck only.

Beverages on consumption/ bar tabs

Drinks can be purchased on a cash basis (guests pay for their own) or charged to a tab on a consumption basis at regular bar prices. You can nominate what drinks you would like to be served with a pre-set limit (this can be increased at any stage). Larger groups will be provided with wristbands to avoid any confusion at the bar.

All staff at The Waterside Hotel are trained in the Responsible Service of Alcohol & by law, may refuse to serve alcohol to any person/s deemed to be intoxicated.



bbq grazing menu

Barbeque Items

Lamb shashlik skewers with spicy hummus
Tandoori chicken skewers with riata
Sweet & sour pork spare ribs
Baby beef burgers with “the lot”
Butterfly tiger prawns with chilli, lime & coriander
Calamari & chorizo skewers
Mini dogs on a stick with big red sauce
Veggie burgers served in a crusty bun
Open steak sandwiches with caramelised red onion jam
Selection of toasted paninis on the bbq
Corn on the cob bbq roasted with garlic butter
Thai chicken burger
BBQ tofu skewers with chilli sauce
Grilled lamb cutlets with mint pesto (\$1.50 surcharge per person)

(served on platters, finger food style.)

Desserts

Individual cake selection: cheesecakes, rum balls & Spanish donuts
Fresh fruit platter with Belgium chocolate fondue
Individual strawberry tartlets, lemon tarts or vanilla custard tarts

\$29.50 pp – Select 5 BBQ items
\$37.50 pp – Select 7 BBQ items
\$45.00 pp – Select 10 BBQ items
\$5.00 pp – Select 1 Dessert

All BBQ Functions are served with a Chef selection of salads.

30 people minimum catering numbers

This menu is available October to May during the Summer Deck.



gourmet finger food menu

Cold

Roast garlic crostini with grilled vegetables & bocconcini (v)
Middle eastern dips with flatbread & marinated olives (v)
Atlantic smoked salmon & cream cheese cornetto's with herb snippets
Sweet corn, kumara & bacon pancakes with sour cream & chives (also available as vegetarian)
Pork & prawn rice paper rolls with soy & sweet chilli dipping sauce
Chicken & prosciutto terrine on oatcakes with green tomato chutney
Prawn cocktail
Classic club sandwich with chicken, mayonnaise, crispy bacon & salad
Thai beef salad
Oysters natural with red wine dressing (\$1.5 per person surcharge)
Poached oyster in tomato water with baby herbs (\$1.5 per person surcharge)

Hot

Selection of bite size pizzas (meat & vegetarian)
Spanish chorizo & calamari skewers
Zucchini, mint & goats cheese arancini (v)
Slow braised lamb & creamy leek pies
Potato & cauliflower pakoras with riata (v)
Pea & ham croquettes served with dijonnaise
Albondigas, Spanish style lamb meatballs cooked in a rich tomato sauce
Peking duck pancake rolls served with hoi sin dipping sauce
Aleppo style sausage rolls with spicy tomato relish
Patatas bravas, Spanish style potatoes with garlic aioli
Spinach & ricotta pie (v)
Potato & polenta crust gnocchi with spicy pepperonata (v)
Scotch egg – a hard boiled egg encased in sausage mixture & then crumbed
Crumbed & fried swiss brown mushrooms filled with basil & mozzarella (v)
Tiger prawns wrapped in prosciutto & served with aioli (\$1 surcharge per person)

(v) denotes vegetarian

Minimum catering numbers of 30pax is applicable.

\$15 per person – Please select 4 menu items

\$20 per person – Please select 6 menu items

\$25 per person – Please select 9 menu items

hand held party menu

These more substantial finger food items are served in small bowls or noodle boxes. Hand held meals are great on their own (recommended minimum 2 per person) or as an addition to a finger food menu

Wild mushroom goulash with hongroise noodles & crème fraiche (v)
Spiced lamb meatballs in almond sauce
Beer battered fish & chips with tartare sauce
Braised beef bourgingon with roasted sweet potato
Indian curry (chicken, beef, lamb or vegetarian) served on steamed rice with garlic naan
Lentil & chorizo ragout with crusty bread
Antipasto plate with frittata, salami, crème cheese cornets, artichokes, olives & anchovy cigars
Eggplant salad with soft goats cheese & walnuts (v)
Chinese pork with rice & pickled vegetables
Gyoza dumplings in master stock (pork, chicken & mushroom or vegetarian)
Homemade gnocchi with three cheese sauce, asparagus & fine herbs (or napoli sauce & shaved parmesan)
Traditional meat lasagne with garlic bread
Vegetarian moussaka (v)
Chilli beef & beans with garlic flatbread

Dessert selection

Mini chocolate tarts
Individual lemon meringue pies
Strawberries with chocolate & drambuie fondue
Cranachan (raspberry cream served in an almond tuille cup)
Apple & cinnamon strudel
Fresh fruit salad

\$8 per item

served in small bowls/ 30 portions minimum order

Platters

Antipasto platter \$90

A selection of continental meats, shallot frittata, arancini balls, char grilled vegetables tossed in pesto, sun dried tomatoes & olives

Cheese board \$90

A selection of Victorian cheeses – Maffra cheddar, Jindi brie & Milawa blue served with biscuits & apple & calvados chutney

Fresh fruit platter \$70

A beautiful display of seasonal fresh fruit

For further information or to make a booking, please contact our functions team on
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