

Group Menu & Booking Form

WATER GRILL

YOUR WATERFRONT KITCHEN

Choose your menu	Monday – Friday (Not Public Holidays)	Saturday - Sunday (And Public Holidays)
Two Course (Main & Dessert)	\$50.00	\$55.00
Two Course (Entrée & Main)	\$60.00	\$65.00
Three Course (Entrée, Main & Dessert)	\$65.00	\$70.00
Seafood Experience	\$90.00	\$95.00

Child's meal & gelato \$20.00

Entrée – Shared platters of the below items

Garlic bread V

Antipasto plate - prosciutto, La Stella Burrata, olives, pickled onion, crisp flat bread, grissini

Salt & pepper squid, lemon pepper, aioli, lemon DF

Smoked buffalo mozzarella & sun-dried tomato arancini, parmesan V

Vegetarian / Vegan Alternative: House chopped salad – mixed greens, cherry tomato, red onion, avocado, corn, chickpeas, kohlrabi, toasted almond, sherry vinaigrette V GF DF

Main – Choose two options for an Alternate serve (Served with chips and salads for the table)

Barramundi Fillet - broccolini, mint, zucchini, pea & herb puree, lemon myrtle infused oil GF DF

Snapper Fillet – celeriac & buttermilk puree, roasted baby roots, kombu butter, pickled carrots GF

Tuscan Chicken – new potatoes, beans, cavolo nero, Tuscan cream GF

Braised Beef Cheek – potato puree, glazed carrots, gremolata

Vegetarian / Vegan Option

Vegetarian / Vegan Alternative: Fettucini with zucchini, cherry tomatoes, semi-dried tomatoes, parsley, mushrooms, salsa verde V DF

Dessert – Shared platters of the below items

Lemon Meringue Tart - Raspberry White Chocolate Sponge - Chocolate Ganache GF

Cake or cake platter <https://watergrill.com.au/product-category/cakes/>

Seafood Experience – Shared platters of the below items served in two courses

Served with chips and salads for the table

Entrée - Garlic Bread V

Antipasto plate - prosciutto, La Stella Burrata, olives, pickled onion, crisp flat bread, grissini

Mains

Cold Seafood – Oysters with ginger dressing, king prawn cocktail, smoked salmon, marinated octopus

Hot Seafood - Garlic prawns, barramundi fillet, salt & pepper squid, half shell scallops in garlic butter pangrattato,

Addition to the Seafood Experience -

Add 1/2 Grilled Lobster with Garlic butter \$29 **or** Full lobster for \$55

Half Lobster

Full Lobster

Enhance your guest experience with the additional menu upgrades below

Item	Cost	Qty
Oysters per dozen, natural, lemon DF GF	\$60	
Kilpatrick oysters per dozen, bacon, Worcestershire DF GF	\$66	
Antipasto - prosciutto, La Stella Burrata, olives, pickled onion, crisp flat bread, grissini (serves 10)	\$150	
Fresh peeled local king prawns, marie sauce, lemon (40 pieces) DF GF	\$180	
Fresh seasonal fruit platter (serves 10) DF GF V	\$80	
Selection of three cheese, crackers, lavosh, accompaniments (serves 10)	\$100	
Gold framed glass cake tables – Small \$50, Medium \$70 or Large \$90		

BOOKING DETAILS						
Booking Name			Occasion			
Booking Date			11.30	12.00	12.30	17.30
Number of guests		Adults	Children			
Contact person			Phone/Mobile			
Email						
Signature			Date			
A \$10.00 per person deposit is required for all group bookings						
Electronic Funds Transfer (EFT)		Credit card (2% surcharge applies to all credit cards)				
Account Name: Dedes Pty Ltd		Card Type:				
Bank: CBA		Name on card:				
BSB: 062 169		Card number:				
Account number: 1009 3827		Expiry date:			CCV number:	
		Card holder's Signature				

V (vegetarian), GF (gluten free), DF (dairy free)

TERMS & CONDITIONS	Booking Confirmation
	Bookings are confirmed once we receive a completed group booking form and deposit.
	<p>Cakes Our pastry kitchen can prepare a cake for your special occasion. To see our cake list https://watergrill.com.au/product-category/cakes/. We require 72 hours' notice for cake orders. <i>BYO Cakes permitted only with advance notice & pre-payment of \$2.0 pp to be cut and served by guests.</i></p>
	<p>Deposit For all group bookings a deposit of \$10 per person is required. Final guest numbers, menu selection and the balance of payment are required at least one week prior to your booking.</p>
	<p>Cancellations / Amendments All amendments must be made in writing to reservations@dedesgroup.com.au or over the phone. Final numbers and payment in full is required at least 5 days prior to your booking. Reducing guest numbers 3-5 days before your booking will result in issued food credit to the value of the reduced numbers. Cancellations or reduced guest numbers are not allowed within 48 hours – tables will be served according to confirmed numbers.</p>
	<p>Entry to Club premises To hold an event within the Sydney Rowing Club, one of the organisers must be a club member. All persons entering club premises are covered by the Registered Clubs Act and are required to abide by all the rules and regulations therein. The organiser/ member for the event will be responsible for their guests while on the premises.</p>