
IVORY
WATERSIDE
WATERSIDE BAR
FUNCTIONS
BY THE WATERSIDE





WELCOME

G’day,

Welcome to the Ivory Waterside. Your next venue of choice for all occasions - big or small! Let us take care of the details so you can sit back and relax with your family and friends. Carefree.

We have multiple function spaces to suit your needs. Whether you’re celebrating a wedding, planning a surprise birthday, or organising a corporate meeting – let your next function be one to remember...

We would love to chat – get in contact via functions@ivorywaterside.com.au or call us on 07 5506 9988.

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CAPACITIES

Cocktail	180
Banquet	80
U-Shape	30
Boardroom	30
Theatre	80
Cabaret	50



BAY VIEW ROOM

With a private bar, big screen and AUX facilities, the Bay View Room can be transformed into anything you need it to be. Oh and let's not forget the breath-taking views over Terranora Creek. Whatever the occasion, business or pleasure, sit or stand – the choice is truly yours.

FEATURES

- Private Bar
- Private Toilets
- Outdoor Area
- Own Music
- Big TV Screen

ROOM HIRE

OFF PEAK Monday - Thursday
$300 (exc GST)
$30 (10% GST)
$330 total

PEAK Friday, Saturday, Sunday, Public Holidays
$500 (exc GST)
$50 (10% GST)
$550 total
Minimum spend | $2500

WATERSIDE DECK

Ok, let's set the scene. You and your loved ones, sipping a delicious cold drink while being served canapes overlooking the stunning waterside. We do all the heavy lifting (and planning) and you provide the good times. Unfortunately, we're unable to provide you your own music selection in this area – but don't worry we'll pick some cool tunes for you!

FEATURES

Private Bar

CAPACITY

Cocktail 40

ROOM HIRE

OFF PEAK Monday - Thursday
$200 (exc GST)
$20 (10% GST)
$220 total

PEAK Friday, Saturday, Sunday, Public Holidays
$300 (exc GST)
$30 (10% GST)
$330 total
Minimum spend | $1500





GREAT MATES PACKAGE

3 HOURS OF BEER & CHOICE OF PUB CLASSIC!

$70 PER PERSON

**Your choice of one mains included Burger, Fish & Chips, Chicken Schnitzel and Pizza. Minimum 10 people, Maximum 30 people. T&C Apply*

SHUFFLEBOARD & SMART DARTS

CAPACITY

Shuffleboard . . . . . 2 – 8 players
Smart Darts . . . . . 1 – 6 players

PACKAGE 1

1 hour of play
$30 per person
Included food: Pizza
Included drinks (per person):
2 schooners or 2 x 150ml house wines

PACKAGE 2

2 hours of play
$55 per person
Included food: Pies, cheeseburgers, wings, pizza, sweet potato fries, wedges
Included drinks (per person):
4 schooners or 4 x 150ml house wines



LEARN HOW TO PLAY:



BENNY'S ARCADE

Who said arcade games are only for kids? We disagree in Benny's! With Shuffleboard, Smart Darts, air hockey table, pool table and pinball machine play we have something for everyone. We throw one heck of a party – for kids and big kids - so book the place out for that next special occasion or celebration!

CAPACITY

Cocktail 50

PACKAGE 1
3 hours of play
$40 per person
Included food: Pies, cheeseburgers, wings, pizza, sweet potato fries, wedges
Included drinks (per person):
2 schooners or 2 x 150ml house wines

PACKAGE 2
4 hours of play
2 hours of food service
$65 per person
Included food: Choose 6 platters from our cocktail menu
Included drinks (per person):
4 schooners or 4 x 150ml house wines





GRAZING TABLE

MINIMUM 30 PEOPLE

CLASSIC GRAZING TABLE (GFA) | 25PP

cured meats, olives, marinated vegetables, crudités, pickles, soft and hard cheeses, dried fruits, condiments, breads, crackers

SEAFOOD GRAZING TABLE (GFA) (M) | 55PP

Mooloolaba king prawns, freshly shucked oysters, Moreton Bay bugs, smoked salmon crostini, mini crab rolls, condiments

DESSERT GRAZING TABLE (GFA) | 20PP

assorted cakes and slices, rocky road, Portuguese tarts, donuts, brownie, cheesecake, churros chocolate sauce, fresh fruits

COCKTAIL MENU

2 HOURS OF SERVICE

CHOOSE 6 . . . . . 28 per person

CHOOSE 8 . . . . . 34 per person

CHOOSE 10 . . . . . 45 per person

CHEESE BOARD GFA
soft and hard cheeses, dried fruit, quince paste, fresh pear, strawberry, lavosh, crackers

SALUMI BOARD GFA
assorted breads, grissini sticks, cured meats, dips, marinated olives, pickles, cornichons, guindillas

ASSORTED WRAPS
selection of meat and vegetarian wraps

SPINACH AND RICOTTA ROLLS
tomato relish

BRUSCHETTA V
roast cherry tomato, ricotta, basil pesto, sticky balsamic vinegar

PLATTER OF WEDGES V
sweet chilli, sour cream

STEAK CROSTINI
rare beef, herbed aioli, smoked cheddar, capers

MINI ASSORTED SUSHI ROLLS GFA
dipping sauce, kewpie

MINI CRAB ROLLS (I)
crab, pickled slaw, lime mayo, lettuce

CHICKEN KARAAGE
gochujang sauce, kewpie mayo, sesame

VEGETARIAN SPRING ROLLS V
sweet chilli sauce

PEKING DUCK SPRING ROLLS
honey soy dipping sauce

ARANCINI V
mozzarella, semi-dried tomato, aioli

BLACK ANGUS BEEF PIES V
tomato relish

GREEK CHICKEN SKEWERS GF
tzatziki sauce, pickles

CHEESEBURGER SLIDERS
burger sauce, cheese, pickles

HALLOUMI SLIDERS V
tomato relish, spinach, aioli

SOUTHERN FRIED CHICKEN SLIDERS
chipotle mayo, cheese, lettuce

BATTERED FISH GOUJONS (I)
lime aioli, chips

SALT AND PEPPER SQUID (A)
lime aioli, chips

PIZZA PLATTERS
assorted pizzas

DESSERT PLATTERS

PORTUGUESE TARTS

GELATO CUPS GF

CHOCOLATE BROWNIE GFA

FRUIT PLATTER GF V

GF Gluten Free GFA Gluten Free Available
V Vegetarian VE Vegan VEA Vegan Available

SEAFOOD COUNTRY OF ORIGIN
(A) AUSTRALIAN | (I) IMPORTED | (M) MIXED

All dietaries to be confirmed prior to function date.


VORY

SET MENU

2 ENTRÉE 2 MAIN
alternate drop . . . . . 55 per person

1 ENTRÉE 2 MAIN 1 DESSERT
alternate drop . . . . . 60 per person

2 ENTRÉE 2 MAIN 2 DESSERT
alternate drop . . . . . 68 per person

GF Gluten Free GFA Gluten Free Available
V Vegetarian VE Vegan VEA Vegan Available

SEAFOOD COUNTRY OF ORIGIN
(A) AUSTRALIAN | (I) IMPORTED | (M) MIXED

All dietaries to be confirmed prior to function date.

ENTRÉE

MOROCCAN CHICKEN SALAD GF
sumac yoghurt, cucumber salsa, soft herbs, crispy chickpeas

MOOLOOLABA KING PRAWNS (A) GF
bloody mary mayo, lettuce, avocado, lemon

CAPRESE SALAD GF V
Byron Bay buffalo mozzarella, heirloom tomato, basil, sticky balsamic, pickled onion

TOMATO AND BASIL ARANCINI V
sugo sauce, parmesan cheese, basil oil

MAIN

CHARGRILLED BEEF FILLET GF
smashed garlic potato, broccolini, red wine jus

SALTIMBOCCA CHICKEN BREAST GF
truffle mash, prosciutto, garlic cream, parmesan, green oil

BAKED ATLANTIC SALMON (I) GF
garlic chat potato, romesco, fennel salad, sumac almonds

ROASTED CAULIFLOWER GF VE
Moroccan roasted cauliflower, kale, cranberries, green goddess dressing, toasted almond, mint

DESSERT

CHOCOLATE BROWNIE V
warm chocolate sauce, vanilla ice cream, chocolate soil, mixed berries

ETON MESS GF V
lemon gel, smashed pavlova, whipped cream, berry compote

VANILLA PANNA COTTA GF V
raspberry, pistachio praline, whipped cream

STICKY DATE PUDDING V
butterscotch sauce, Biscoff crumb, vanilla ice cream

SIDES

BREAD ROLLS AND BUTTER | 2PP

SALAD GREENS WITH MAPLE MUSTARD DRESSING | 4PP

ROASTED GARLIC CHAT POTATO | 4PP


IVORY



DRINK PACKAGES

CLASSIC

2 Hours . . . . . 25 per person
3 Hours . . . . . 35 per person
4 Hours . . . . . 45 per person

Woodbrook Farm Sparkling
Beach Hut Sauvignon Blanc
Marquis de Pennautier Rosé
Woodbrook Farm Shiraz
Tooheys New
XXXX Gold
VB
Great Northern
Carlton Dry
Heineken Zero
Soft Drink and Juice

LUXE

2 Hours . . . . . 45 per person
3 Hours . . . . . 55 per person
4 Hours . . . . . 65 per person

42 Degrees South Sparkling
Shaw + Smith Sauvignon Blanc
Wicks Pinot Gris
Phillip Shaw Chardonnay
Hentley Farm Riesling
Bremerton Racy Rosé
Hentley Farm Villain & Vixen Shiraz
Tooheys New
XXXX Gold
VB
Great Northern
Carlton Dry
Stone and Wood Pacific Ale
Heineken Zero
Soft Drink and Juice



AFTER A BIT MORE?

It's the little details that matter to us! That's why we have a range of extras to make your event special.

Whether it's custom decorations or entertainment, we have you covered with EVERYTHING. Donut wall, anyone?

EXTRAS

CUSTOM SIGNAGE . . . . . FROM 150
Generic or custom design

DECORATIONS BACKDROP 80

DONUT WALL. 95

COLOURED NAPKINS . . . . . POA

On request please ask for colour selections and availability

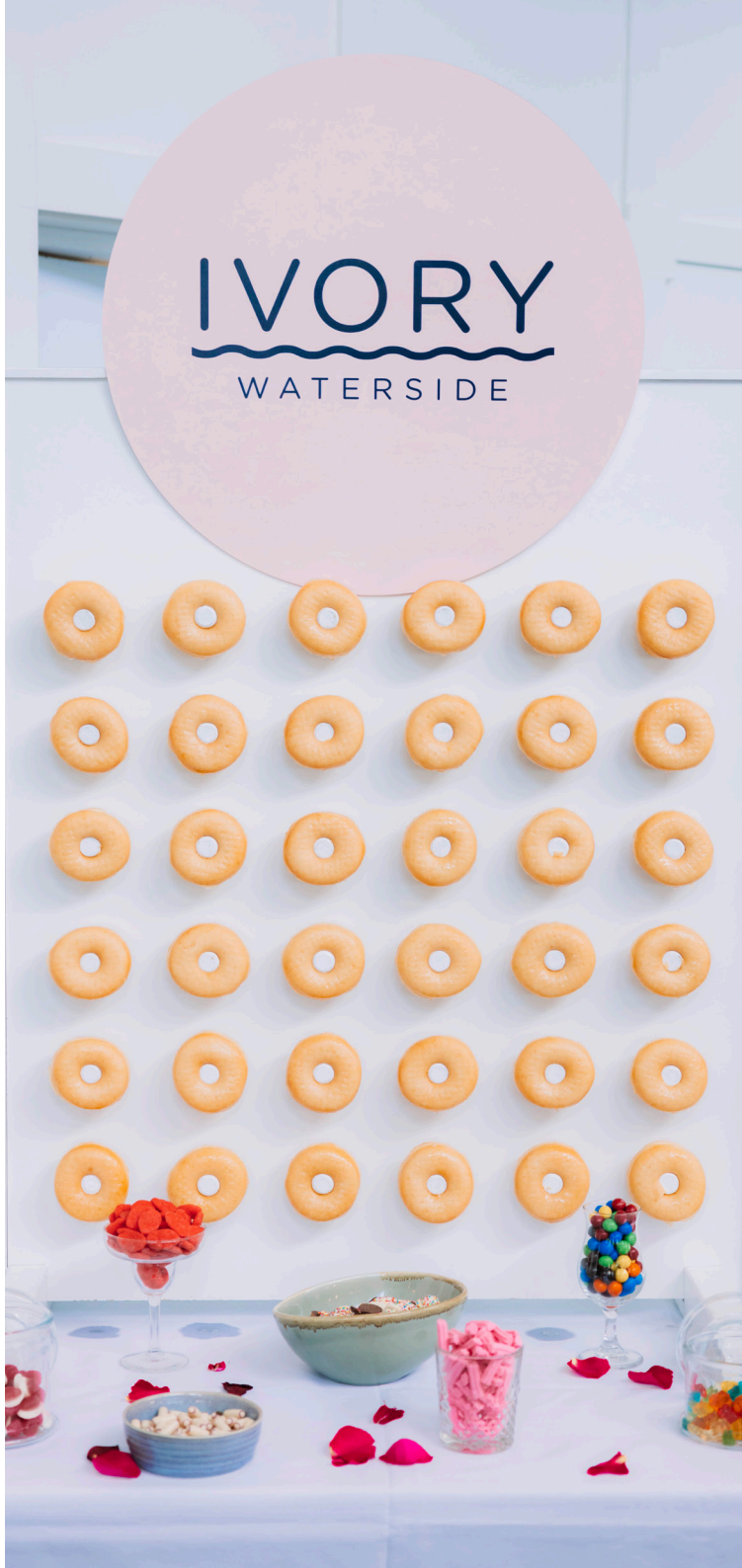
ADDITIONAL TABLE DECORATIONS POA
We can style a table for Christmas, birthdays and more

DJ / LIVE MUSIC . . . . . POA
Hire a DJ to entertain your guests*

BYO

CAKEAGE . . . . . 2.5 PER PLATE
Bring your own cake, served with cream and strawberries

*Speak to our functions manager for our preferred suppliers



CORPORATE CATERING

COOKED BREAKFAST OPTIONS (PRICE ON REQUEST)

ESPRESSO TEA AND COFFEE CHARGED ON CONSUMPTION

MORNING OR AFTERNOON TEA GFA
1 ITEM | 6PP
2 ITEMS | 10PP
mini ham and cheese croissants, banana bread, scones with blueberry jam, whipped cream, fresh fruit salad cups

CORPORATE LUNCH | 24PP GFA

ASSORTED WRAPS

pesto chicken, mayo, cos lettuce, semi-dried tomato, parmesan

smoked salmon, dill, lime aioli, cucumber, avocado cos lettuce

triple smoked ham, Swiss cheese, tomato, mustard aioli

FRESH FRUIT PLATTER

SALADS

MOROCCAN CAULIFLOWER SALAD VE GF
Toasted almonds, dried cranberries, kale, mint, mixed seeds, green goddess dressing

CAESAR SALAD GFA
crispy bacon, egg, cos lettuce, parmesan cheese, sourdough croutons, Caesar dressing



GF Gluten Free GFA Gluten Free Available
V Vegetarian VE Vegan VEA Vegan Available

All dietaries to be confirmed prior to function date.



DAY PACKAGE | 45PP

INCLUDES

MORNING AND
AFTERNOON TEA

CORPORATE LUNCH

ALL DAY COFFEE AND TEA

WEDDINGS

TYING THE KNOT?

Did they finally get down on one knee? Firstly, congratulations! Secondly, let's get planning! We would love to help you with the big day on the waterside. Please contact our Functions team for a personalised quote.

We think everyone should get married by the waterside (we might be a little biased!). Your big day should be one of the best moments of your lives, but it shouldn't be stressful and that's where we come in!

Whatever you dream, we can make it come true. From your family and friends, around our tables with delicious food and drink to them enjoying a carefree cocktail style wedding – we can do it all.

COCKTAIL

90PP
UP TO 150 GUESTS

ORA KING SALMON CEVICHE (I) GF
kewpie mayo, wakame, soy

MOOLOOLABA KING PRAWNS (A) GF
bloody mary mayo, lemon

CRAB ROLLS (A)
brioche bun, crab, pickled slaw, lettuce, lime mayo

MINI LAMB MIGNON GF
green yoghurt, chimichurri, fried shallots

BEEF CROSTINI
smoked kangaroo Island cheddar, capers, dill mayo

CHICKEN KARAAGE
gochujang sauce, kewpie, pickled cabbage

ARANCINI V
semi dried tomato, basil pesto aioli, pecorino

PEKING DUCK SPRING ROLLS
sweet chilli sauce

TEMPURA MARKET FISH (I)
fries, remoulade, soft herbs

PORTUGUESE TARTS

CHOCOLATE BROWNIE BITES

CUT AND SERVE WEDDING CAKE ON PLATTERS

DRINKS
3 hour Luxe Drink Package





SIT DOWN MENU

120PP
UP TO 80 GUESTS

SHARED ENTRÉE

FOCACCIA BREAD

CURED MEATS GF
olives, marinated vegetables, pickles, whipped ricotta

BYRON BAY BURRATA CHEESE GF
pistachio pesto, heirloom tomato, balsamic, basil oil

MOOLOOLABA KING PRAWNS (A) GF
bloody mary mayo, lemon

MAIN ALTERNATE DROP

CHARGRILLED BEEF FILLET GF
smashed garlic potato, baby carrot, broccolini, red wine jus

SALTIMBOCCA CHICKEN BREAST GF
truffle mash, prosciutto, garlic cream, parmesan, green oil

BAKED ATLANTIC SALMON (I) GF
garlic chat potato, romesco, fennel salad, sumac almonds

CANAPÉS ON ARRIVAL 25PP
Choose 4 from the Wedding Cocktail Menu

2-COURSE SET MENU 90PP
Shared entrée + alternate drop main

3-COURSE SET MENU 110PP
Shared entrée + alternate drop main + alternate drop dessert

CHOICE OF MAINS AND DESSERT..... ADD 10PP

DESSERT ALTERNATE DROP

VANILLA PANNA COTTA GF
Chambord cream, berry compote, pistachio praline

ETON MESS GF
lemon gel, cream, smashed meringue, berry compote, toasted coconut

DARK CHOCOLATE MOUSSE GF
white chocolate, lime, raspberries

DRINKS
3 hour Luxe Drink Package

GF Gluten Free GFA Gluten Free Available
V Vegetarian VE Vegan VEA Vegan Available

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SEAFOOD COUNTRY OF ORIGIN
(A) AUSTRALIAN | (I) IMPORTED | (M) MIXED

TERMS & CONDITIONS

1: TENTATIVE BOOKINGS We will hold a tentative booking for a maximum of 7 days.

2: CONFIRMATION A confirmation form needs to be completed within 7 days.

3: SECURITY DEPOSIT We require a deposit equal to the amount of room hire within one week of making the booking.

4: CANCELLATIONS Cancellation of function rooms by you must be advised in writing. If the event is cancelled with less than 30 days notice all deposits will be forfeited. For bookings made within the 60 day cancellation period, the deposit is automatically non refundable unless negotiated otherwise.

5: PUBLIC HOLIDAYS 15% surcharge will apply on public holidays on food only.

6: PAYMENT Please see below for your payment schedule

A) DEPOSIT Within 7 days of confirming booking – Equal to amount of room hire

B) FINAL PAYMENT 7 days prior to event– 100% anticipated food and beverage package

Beverages and AV charges day of event – Any miscellaneous charges from the day of event (eg bar tab)

7: MENU SELECTION The greatest pleasure we have is in providing superb cuisine and service. In order to provide such a quality experience, we require your food and beverage selection to be confirmed in writing no later than 7 days prior to the event.

8: FINAL NUMBERS We require written notification of final number of expected guests, 7 days prior to your event. Charges will be made based on the final number, or the attendance number, whichever is greater.

9. DIETARY REQUIREMENTS We require written notification of all dietary requirements 7 days prior to your event. Any dietary requirements that are not disclosed until the day of the event will be charged in addition to the meals ordered.

10: ROOM RATES Function room rates include Private Bar (excluding Benny's), Room Set Up & Wait Staff, and use of all in-house audio visual equipment (excluding Waterside Deck) such as television and video, lectern. Subject to availability. Linen provided in Bay View Room hire.

11: INSURANCE We cannot take responsibility for damage to or loss of items before, during and after an event, and recommend that you arrange appropriate insurance cover.

12: DAMAGE Please note, you are financially responsible for damage sustained to hotel property and fittings during the event. No attachments are to be used on the walls without prior arrangement with us.

13: CLIENT RESPONSIBILITY It is your responsibility to ensure that all attendees adhere to our dress code and behave in an orderly manner during the event.

14: SECURITY All 21st Birthdays require a security guard at a cost of $250 to the customer. We do not host 18th Birthdays.

15: LABOUR CHARGES/EXTENDING HOURS Any event continuing beyond the confirmed departure time may incur an additional charge.

16: PARKING Is free, all parking is subject to availability.

17: FOOD AND BEVERAGE No food or beverage may be brought onto the hotel premises for consumption during the event.

18: NOISE RESTRICTIONS All amplified music needs to run through a sound limiting device and be below 90dB. External function room doors need to be closed when amplified music is being played. Amplified music needs to be turned off at 11.00pm at the latest.

19: FUNCTION ROOMS We reserve the right to re-allocate function rooms due to circumstances beyond our control. If the final numbers increase or decrease significantly from those advised at the time of reservation, we may substitute a more appropriate room for your choice. We will discuss any changes with you when the decision is made.

20: EXHIBITIONS Exhibition companies and exhibitors are responsible for transport, set up and dismantling of their own equipment in accordance with our health and safety codes.

21: ADVERTISING Prior permission is required to use the hotel name and/or logo in print and/or audio visual display. All proposed artwork must be approved by hotel management prior to publication.

22: CLEANING General and normal cleaning is included in the cost of the room hire. Additional charges may be incurred by you in instances where an event has created cleaning requirements which are considered to be over and above normal cleaning. Use of table scatters or confetti cannons will incur additional charges.

23: RESPONSIBILITY Should we be unable to provide facilities reserved due to circumstances beyond our control, no further claim other than entitlement to a full refund of any deposits paid may be made. We will endeavour to provide you with reasonable notice.

24: ADDITIONAL SERVICES We will be pleased to arrange a variety of additional services upon request, such as entertainment, technical equipment, etc. A charge may be incurred for some services. If the event is cancelled, such service charges will be your responsibility.



IVORY
WATERSIDE

A PROUDLY FAMILY-OWNED BUSINESS.

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