

IVORY  
WATERSIDE

# FUNCTIONS







# WELCOME

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Want to impress your business colleagues with a stunning conference or business event venue? Or invite your friends for a party they'll rave about long after it's over?

The Ivory Waterside has multiple formal and informal event spaces, including our dedicated deck area. Each comes with high quality facilities and an optional private bar.

Open seven days, the Ivory offers a range of function options for you to choose from - breakfast, morning or afternoon teas, weddings, corporate lunches, full day business meetings, weddings, engagement parties or birthdays.

**[functions@ivorywaterside.com.au](mailto:functions@ivorywaterside.com.au)**  
**P 07 5506 9988**

# ROOM HIRE

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## FUNCTION ROOM

Includes 5 hour hire, private bar, room set up and linen.

### Capacity



Cocktail 200



Sit Down 90

**Room Hire | \$550** (inc GST)

Minimum spend | \$2,000

## PRIVATE DECK

### Capacity



Cocktail 80



Sit Down 40

**No room hire**

Minimum spend | \$1,000



# COCKTAIL PLATTERS

## COLD SELECTION

Mini wraps with an assortment of fillings (GFA) (VA)	20pce	\$50
Mediterranean tartlets (V)	20pce	\$50
Gorgonzola, caramelised pear and crispy prosciutto bruschetta (GFA)	20pce	\$50
Mixed Sushi platter (GF)	20pce	\$50
Beef crostini with grain mustard, beetroot relish and shiso (GFA)	20pce	\$50

## HOT SELECTION

Wedges with sweet chili and sour cream (V)		\$45
Vegetarian spring rolls with sweet chilli sauce (V)	20pce	\$40
Porcini and truffle arancini with housemade napoli sauce (V)	20pce	\$45
Spinach and fetta triangles (V)	20pce	\$45
Mojito chicken skewer (lime, mint and roasted garlic) (GF)	20pce	\$60
Mixed cocktail pies	20pce	\$45
Crumbed whiting and chips served individually	20pce	\$60
Salt and pepper squid with chips served individually		\$80
Peking duck spring rolls with teriyaki sauce	20pce	\$50
Smoked pulled pork slider with creamy apple slaw	20pce	\$70
Southern fried chicken sliders with bacon and ranch dressing	20pce	\$70
Mini wagyu beef burgers	20pce	\$50
Quiche Lorraine with our house-made dill sauce (GFA)	20pce	\$55
Mini baked potato with avocado salsa, horseradish and chives (GF)(VE)	20pce	\$55
Mini Hotdogs, American mustard and tomato sauce	20pce	\$50

## DESSERT SELECTION

Freshly sliced seasonal fruit platter		\$65
Mini churros with salted caramel dipping	20pce	\$50
Sticky date pieces with burnt butter scotch sauce	20pce	\$50
Scones with jam and cream	20pce	\$45
Dessert platter of assorted cakes and slices	20pce	\$40
Chocolate brownie	20pce	\$50

## GRAZING TABLE

\$500 (caters for 50 people)

Assorted local and imported cheese

Cold meats

Artisan breads, grissini sticks and lavosh

Dried and fresh fruits

Mixed nuts

Quince paste, relish and jams

# SET MENU

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**2:2 \$55 PER PERSON**

**2:3 \$65 PER PERSON**

Alternate drop.

Minimum 25 pax for all set menus.

## ENTRÉE

### RAVIOLI (V)

with slow cooked napolitana and fresh basil sauce

### PORCINI AND TRUFFLE ARANCINI (V)

with housemade napoli sauce

### MOROCCAN SPICED CHICKEN SALAD

### VIETNAMESE SQUID (GF)

with mixed Asian salad and sweet chilli plum dressing

## MAIN

### BRAISED LAMB (GFA)

in tarragon jus with potato mash and grilled leek

### BEEF FILLET (GF)

with roasted pumpkin, garlic butter chats and red wine jus

### CRISPY SKIN SALMON FILLET (GF)

with romesco sauce, butter chats and broccolini

### BAKED CHICKEN BREAST

with Mediterranean orzo pasta, broccoli, smoked harissa and pomodoro sauce

### BAKED SWEET POTATO (VE)(GF)

harissa braised chickpeas, black garlic and cashew emulsion, tomato and parsley

## DESSERT

### WARM STICKY DATE PUDDING

with burnt butterscotch sauce

### ETON MESS (GF)

with cream, berry compote and smashed meringue

### WARM APPLE CRUMBLE TART

served with seasonal sorbet

### CHOCOLATE LAVA CAKE

with vanilla ice cream



# BEVERAGE PACKAGES

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## STANDARD

3 hours  
\$35 per person

Great Northern

Tooheys New

Hahn Light

Beach Hut Sauvignon Blanc

Woodbrook Farm Brut

Woodbrook Farm Shiraz

Soft drink

Juice

Tea & coffee

## PREMIUM

3 hours  
\$45 per person

Great Northern

Tooheys New

Stone & Wood

Hahn Light

Geisen Sauvignon Blanc

The Lane Louis Blanc de Blancs

Rymill The Yealing Shiraz

French Rosé

Soft drink

Juice

Tea & coffee

## BAR TAB

Specified drinks charged  
on consumption

## CASH BAR

Guests purchase their  
own drinks





IVORY  
ARKSIDE

# WEDDINGS

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## SIT DOWN

**ROOM HIRE \$550** (inc GST)

5 hour room hire  
Wait and bar staff  
Round tables of 10  
White coastal chairs  
White linen, napkins, bridal table skirting  
Table set  
Room set up

**MINIMUM SPEND \$5000**

## COCKTAIL

**ROOM HIRE \$550** (inc GST)

5 hour room hire  
Wait and bar staff  
3x round tables  
3x dry bars  
White coastal chairs  
White linen  
Room set up

Food option - 8 choices from our  
cocktail platters \$32pp

**MINIMUM SPEND \$3500**

## EXTRAS

Wedding cake cut, served with  
cream & berry coulis \$3pp

Wedding cake cut, served on  
platters per table \$1pp

Vendor meals \$20pp

Minimum 25 pax for all set menus.



# TERMS AND CONDITIONS

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**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: PAYMENT** Please see below for your payment schedule

**A) DEPOSIT** Within 7 day of confirming booking - Equal to amount of room hire

**B) FINAL PAYMENT** 7 days prior to event- 100% anticipated food.

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

\*An invoice can be generated for payment after the event if approved by the Function Manager

**6: 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.

**7: 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.

**8. 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.

**9: ROOM RATES** Function room rates include 5 Hour Room Hire, Private Bar, Linen, Room Set Up & Wait Staff, mints on the tables for all seminars and meetings and use of all in-house audio visual equipment such as television and video, white board and lectern. Subject to availability.

**10: 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.

**11: 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.

**12: 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.

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

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

**15: PARKING** Is free, please note that all parking is subject to availability.

**16: 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 (A). 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

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