



Events



Welcome

On the lookout for the perfect venue to host your next celebration?
Look no further than Silverwater Hotel.

Your local community pub, situated on Parramatta River,
in the heart of Silverwater.

With multiple options of charming and unique event spaces that feature
an array of state of the art technology and charming décor to
take your event to the next level.

We offer an array of packages to suit all occasions and
event styles from 40 – 300 guests.



TV



MIC



AUX



PROJECTOR



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STERLING ROOM

Equipped with aux connectivity for DJs or personal music playlists, 5 state-of-the-art smart TVs, and a private bar, the Sterling Room caters perfectly to corporate functions, social gatherings, and conferences alike. Whether you're planning a networking event, celebratory party, or a productive conference, our customisable space ensures a flawless experience, combining modern amenities with privacy and flexibility to meet all your event needs.



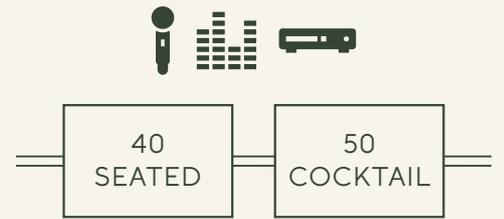
80
SEATED

120
COCKTAIL



Glass House

The Glasshouse, our intimate event space adjacent to the bistro. Bathed in natural light and surrounded by floor-to-ceiling glass walls, The Glasshouse offers a sophisticated setting perfect for social gatherings and corporate events. Equipped with a high-definition projector screen and microphone access, it accommodates everything from cocktail receptions to business meetings or watch parties with ease.



THE DECK

This space is open air with cocktail style furniture overlooking the river and fairy light adorned trees, perfect for photo opportunities. Close access to the bar and complete with smart TV's and AV connectivity, The Deck is ideal for engagement parties, networking events and milestone occasions. Worried about the weather? The space features both heaters and in-built fans to keep your guests comfortable year-round.

HALF DECK

50 SEATED

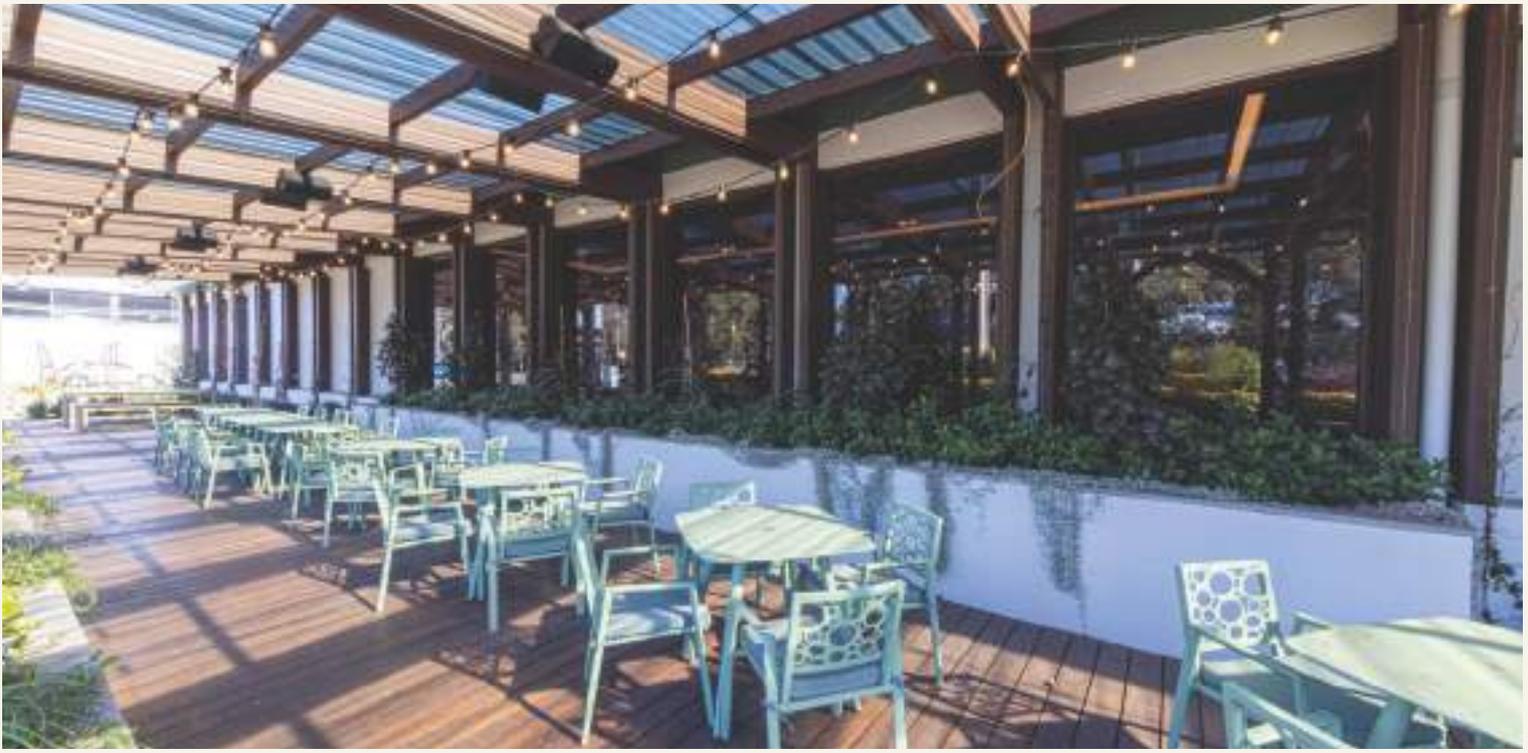
80 COCKTAIL

FULL DECK

120 SEATED

200 COCKTAIL





The Flower Garden

Located amidst vibrant greenery and embellished with festoon and fairy lights, the Flower Garden provides a lively and picturesque venue for birthday celebrations, bridal showers, and social gatherings. Its enchanting atmosphere, enhanced by the charming lights and natural surroundings, sets the stage for any special occasion.

40
SEATED

70
COCKTAIL





Pool Tables

This space is located closest to our main bar, filled with 2 pool tables and cocktail style seating - perfect for a canape style event.



FULL VENUE HIRE

Looking to host a large-scale event with 150+ guests, why not book the entire venue and take full advantage of our full suite of event spaces, features & flexible event packages.





CANAPÉS

BUILD YOUR OWN CANAPÉ PACKAGE

Minimum 20 people

LIGHT
\$5
per piece

Cold

Vegetable rice paper roll with soy dipping sauce GF VE

Smoked salmon cream cheese pinwheel

Sydney Rock oyster served with eschalot & vinaigrette GF DF

Hot

Caramelised onion & goat cheese tart V

Ricotta & spinach filled pastry V

Black forest chorizo skewer with chipotle aioli GF DF

Chicken yakitori with sesame & soy dressing GF DF

Mushroom arancini V

Prawn in a crispy wonton pastry & dipping sauce DF

Chicken satay skewer, peanut & coconut sauces

SUBSTANTIAL
\$8
per piece,

Cheeseburger slider

Southern fried chicken slider

Halloumi slider

Sausage roll

House-made pie

EVEN BIGGER
\$9
per piece,

Battered fish & chips with lemon & aoli

Lamb ragu pasta GF+ DF+

Katsu chicken poke box GF

All canapés served on mixed platters

V Vegetarian, VE Vegan, GF Gluten Free, DF Dairy Free





CHEF'S SELECTION

Minimum 20 people

CANAPÉS

SILVER
\$30

per person

- Vegetable rice paper roll with soy dipping sauce GF VE
- Smoked salmon cream cheese pinwheel
- Ricotta & spinach filled pastry V
- Flash fried calamari, lemon & togarashi salt GF
- Black forest chorizo skewers with chipotle aioli GF
- Chicken yakitori with sesame & soy dressing GF

GOLD
\$35

per person

- Vegetable rice paper rolls with soy dipping sauce GF VE
- Smoked salmon cream cheese pinwheel
- Caramelised onion & goat cheese tart V
- Ricotta & spinach filled pastry V
- Flash fried calamari, lemon & togarashi salt GF
- Chicken yakitori with sesame & soy dressing GF
- Prawns in a crispy wonton pastry & sweet chilli sauce

No Alterations
All canapés served on mixed platters
V Vegetarian, VE Vegan, GF Gluten Free, DF Dairy Free





GRAZING & SHARE PLATTERS

Antipasto serves approx. 8-10 guests

Selection of cured meats, cheese, chargrilled vegetables, marinated olives, served with olive oil & balsamic, sour dough dipping bread & grissini sticks

\$89

Skewers platter 20pc GF

Black forest chorizo & chicken yakitori with sesame & soy dressing & chipotle aioli

\$89

Savoury platter 24pc

Egg & bacon tart, spinach & ricotta pastry & mushroom arancini

\$89

Vegetarian platter 24pc

Caramelised onion tart, spinach & ricotta pastry, pumpkin arancini croquette & pea kisses

\$89

Cheese platter serves approx. 8-10 guests

Selection of local & imported cheese served with truffle honey, quince paste, dried & fresh fruit, grissini bread & lavosh bread

\$89

DESSERT PLATTERS

Fruit platter serves approx. 8-10 guests

Selection of seasonal fruit

\$69

Sweet platter 24pc

Caramel slice, double chocolate brownies & donuts filled with nutella

\$89





PIZZA PACK

\$98

Choose
5
pizzas

MARGHERITA V VE+

Tomato base, fior di latte, bocconcini, basil, EVO

PROSCIUTTO

Tomato base, fior di latte, prosciutto, rocket, parmesan, EVO

MEAT LOVER

BBQ base, fior di latte, smoked brisket, pulled pork & smoked sausages

HAM & PINEAPPLE

Tomato base, fior di latte, leg ham & roasted pineapple

PEPPERONI

Tomato base, fior di latte & pepperoni salami

CHILLI CHICKEN

Tomato base, fior di latte, chicken, marinated capsicum & jalapeno

VEGGIE V VE+

Tomato base, fior di latte, onion, olives, eggplant, zucchini & marinated capsicum

CHILLI PRAWN

Tomato base, fior di latte, chilli prawn, roasted capsicum, salsa verde & lemon

V Vegetarian, VE+ Vegan Available, DF Dairy Free

Gluten free & Dairy free available on request in advance

Pizza selection subject to change



ITALIAN BANQUET

SERVED TO SHARE ON TABLE.

SOURDOUGH TOASTED GARLIC BREAD V VE+ DF+ GF+

MARINATED WARM OLIVES WITH CHILLI & LEMON V VE+ DF+ GF+

Selection of Pastas (Gluten free & dairy free options available on request, in advance)

MEDITERRANEAN PASTA V

Orrecciette, zucchini, eggplant, semi dried tomato, olive, tomato sugo with feta & basil

LAMB RAGU PASTA

Fusilli, braised lamb shoulder, goat cheese & basil

Selection of Pizzas (Gluten free & dairy free options available on request, in advance)

MARGHERITA V

Tomato base, fior di latte, bocconcini, basil & EVO

BBQ MEAT LOVER

BBQ base, fior di latte, smoked brisket, smoked pulled pork & sausage

CHILLI CHICKEN

Tomato base, fior di latte, marinated chicken, capsicum, onion & jalapeno

PROSCIUTTO

Tomato base, fior di latte, prosciutto, rocket, shaved parmesan & EVO

WARM TUSCAN SALAD V+ VE+ GF+ DF

Rocket, semi dried tomato, crispy pancetta & sourdough croutons

ROASTED PUMPKIN SALAD V VE+ GF DF+

Pumpkin, heirloom tomato, baby spinach, feta & white balsamic dressing

UPGRADE TO DESSERT \$8PP

Italian donuts filled with Nutella

min 20 people

\$65

per person

V Vegetarian, VE Vegan, GF Gluten Free, DF Dairy Free

SILVERWATER BANQUET

min 20 people

\$75

per person

SERVED TO SHARE ON TABLE.

Antipasto

Selection of cured meats, pickled vegetables & olives

Crispy Skin Chicken Breast GF DF

Served with baby sorrel

Pan Roasted Atlantic Salmon GF DF

Served with fresh lemon

Rocket Parmesan Salad V GF

With shaved parmesan & lemon vinaigrette

Roasted Chat Potatoes V VE GF DF

With garlic, fresh rosemary & EVO

Seasonal Greens GF DF V VE

Selection of green vegetables, sea salt & EVO

UPGRADE TO DESSERT \$8PP

Caramel slice, double chocolate brownies & donuts filled with Nutella

V Vegetarian, VE Vegan, GF Gluten Free, DF Dairy Free





SET MENU

SERVED ALTERNATLEY



min 30 people

\$89

per person

ENTRÉE

Choice of two

Truffle Mushroom Arancini V
With basil aioli & grated parmesan

Josper Grilled Octopus GF DF
With citrus & fennel salad

Moroccan Spiced Lamb
Served with couscous & lamb jus

MAIN

Choice of two

Confit Duck Leg GF
Josper roasted broccolini, potato pave & duck jus

200g MB4 Sirloin Steak GF
Served with garlic infused pomme puree, charred broccolini & red wine jus

Josper Grilled Snapper GF
Served with zucchini, cherry tomato, peas & saffron verjus sauce

DESSERT

Strawberry Cheesecake
Chocolate Mousse

Add on a
Canapé for a
casual starter

Dietary meals available on request, in advance

CORPORATE LUNCH PACKAGE

MORNING OR AFTERNOON
TEA & LUNCH

\$59pp
Half day

MORNING TEA, AFTERNOON TEA
& LUNCH

\$69pp
Full day

MORNING / AFTERNOON TEA

Fruit or petit fours

LUNCH: Choose between cold or hot option

Cold option:

Chefs selection of Deli Baguette Platters. Variety of the following flavours:

Roasted Mediterranean Vegetable - Semi dried tomato, roast zucchini, eggplant, feta, kalamata olives & basil aioli

Chicken Parmigiana - topped with fior di latte mozzarella, tomato, rocket & parmesan

Twice Cooked Pork Belly - Crunchy slaw, sweet & sour pickles & chipotle aioli

Double Smoked Ham - Tomato, cheddar cheese, rocket, avocado & seeded mustard dressing

Grilled Chicken - chicken breast, crispy bacon, baby spinach, tomato, parmesan & garlic aioli

Hot Option:

Crispy Skin Chicken Breast GF DF Served with baby sorrel

Pan Roasted Atlantic Salmon GF DF Served with fresh lemon

Rocket Parmesan Salad V GF With shaved parmesan & lemon vinaigrette

Roasted Chat Potatoes V VE GF DF With garlic, fresh rosemary & EVO

TEA / COFFEE + SELECTION OF JUICES

Upgrade to dessert \$8PP

Caramel slice, double chocolate brownies & donuts filled with Nutella

V Vegetarian, VE Vegan, GF Gluten Free, DF Dairy Free





DRINK PACKAGES

LET THE PARTY BEGIN!



PREMIUM	\$38 pp 2 hrs	\$48 pp 3 hrs	Beer all house beers Wine all house wines Soft Drinks all soft drinks on tap
	\$55 pp 2 hrs	\$68 pp 3 hrs	Beer all tap beer & all bottled beer Wine all wines by the glass including Champagne Spirits all house spirits Soft Drinks all soft drinks on tap
NON-ALCOHOLIC DRINKS PACKAGE	\$10pp / per hour <i>Minimum 2 hours</i>		Soft Drinks all soft drinks on tap Juices Non-Alcoholic beer & wine Mocktails

BAR TAB

Bar tabs can be the easiest way to celebrate with friends & set your limits on what you want to spend on drinks for your special occasion. We can build your beverage list with you to include house wines, beers & spirits or create a menu of some of your favourite drinks available on your tab. Simply let us know your bar tab limit & what beverages you would like available as part of your package.

CASH BAR

Whether you have friends who are one drink wonderers or those who love a bottle or two, organise a cash bar & let them play it their way.



At time of function, guests are to purchase any beverages ordered outside of the package offering



Our specialists live & breathe events & will be thrilled to talk you through our expansive pub.

To enquire or book your event, please contact our Events Team:

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