



Functions



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
function 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

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.



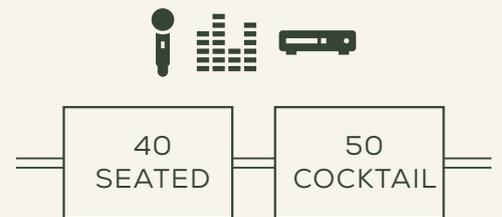
80
SEATED

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





CHEF'S SELECTION

Minimum 20 people

CANAPÉS

SILVER

\$35 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

\$40 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





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

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

Add on a

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

Blueberry Cheesecake
Tiramisu

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





LET'S START
PLANNING

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

To enquire or book your function, please contact our Function Team:

214 Silverwater Road, Silverwater 2128
(02) 8884 2899

info@silverwaterhotel.com.au



silverwaterhotel.com.au

 Silverwater Hotel  [silverwaterhotel](https://www.instagram.com/silverwaterhotel)

TERMS AND CONDITIONS

Minimum Spend Conditions & Booking Confirmation

- Minimum spend is required for all exclusive bookings of any area of the hotel.
- Bookings for the Sterling Room will only be taken for guest numbers with a minimum of 40 people up to a maximum of 120 people standing or 80 people seated.
 - Minimum spend for Monday through to Thursday is \$3500.00
 - Minimum spend for a Friday through to Sunday is \$4000.00
- Bookings for the Glass House will only be taken for guest numbers with a minimum of 20 people up to a maximum of 40 people standing or 35 people seated.
 - Minimum spend for Monday through to Thursday is \$1500.00
 - Minimum spend for a Friday through to Sunday is \$3000.00
- The minimum spend for the function spaces is determined by what area is being reserved. Please see the Functions Manager for current minimum spend amounts.
- Minimum spend does not include any on-costs of security/RSA guard, entertainment or additional extras organised by The Silverwater Hotel or the client.
- A 10% surcharge will apply on all Public Holidays Booking confirmation.
- All functions are confirmed once a \$500 deposit has been paid and the terms and conditions are signed.
- Prior to confirmation, all bookings remain tentative.
- The function deposit will be used towards payment for your event.
- Tentative bookings will be held for 5 days. In this period the Functions Manager will make all efforts to contact the client before the date is forfeited to a deposited function.
- All functions will need to have a food package catered for each guest attending. This is non-negotiable.
- Minimum spend for Monday through to Thursday is \$3500.00
- Minimum spend for a Friday through to Sunday is \$4000.00
- 30 guests is the minimum amount that can be catered for the canape packages
- 40 guest is the minimum amount that can be catered for the buffet packages

Payment

- The Silverwater Hotel requires all catering and final numbers to be finalised 10 days prior to the function date. The minimum spend must be paid in full at this time and includes initial deposit.
- In the case of bar tabs, an agreement must be made with the Functions Manager when finalising your event details.
- We allow functions to bring their own cake. There will be a cakeage fee of \$2 per person.

Security /RSA Guard

- All 18th & 21st birthday functions booked in the private function room must have a Security/RSA guard. This is compulsory and the cost is non-negotiable.
- The Function Manager or Hotel Management may elect to include Security Guard or RSA Marshall for an function booking.
- Security will be provided by The Silverwater Hotel as an additional cost of \$250, per security guard provided.

Decorations

- Please feel free to organise your own decorations for your function. Limitations do apply to avoid any damage.
- The Silverwater Hotel does not allow confetti of any kind. A cleaning fee of \$300 will be required to be paid for any excess mess.
- Feel free to discuss options with the function team

Cancellation & Insurance/Damage

- Cancellations made within 30 days prior to the function will forfeit their deposit.
- Cancellations made within 14 days prior to the function will forfeit all payments and deposits.
- Change of function date will incur a \$200 transfer fee
- The Silverwater Hotel will take all reasonable care but accept no responsibility for any damage or loss of items before, during or after a function associated with any of the function organisers or guests.
- The client indemnifies The Silverwater Hotel against all liabilities or losses incurred in connection with their organised function.
- The client is financially responsible for any loss or damage sustained to The Silverwater Hotel premises or the hotels property during a function by your guests either during or when entering or leaving the premises.
- The Silverwater Hotel does not allow confetti of any kind. A cleaning fee of \$300 will be required to be paid for any excess mess.

Other Requirements

- The client shall conduct the function in an orderly manner and in full compliance the rules set out by Management and in accordance with all applicable laws.
- The client is responsible for the conduct of the guests and invitees.
- The Silverwater Hotel is not liable for any costs, charges, expenses, damage and loss caused by any act or omission by the client, client's guests or invitees.
- No alcohol or outside food (besides a celebration cake) is to be brought to the venue by organisers or guests of the function.
- Management reserves the right to cease bar service whenever deemed necessary.
- Management reserves the right to ask any person to leave the premises whenever deemed necessary.
- The Silverwater Hotel does not allow external DJ's & solo artists through to three-piece bands to perform at the venue without abiding by our terms & conditions. However, any entertainment with heavy bass will not be permitted. Should entertainment become too loud, management reserves the right to have music turned down to an acceptable volume.

Acceptance of contract and conditions

I, being the function organiser, understand and accept the terms and conditions laid out above.

Signature:

Date:

Hotel Manager:

Date:

A signed copy of this contract must be returned at the time of placing the deposit indicating the acceptance of the terms and conditions laid out above.



SILVERWATER
HOTEL

SILVERWATERHOTEL.COM.AU