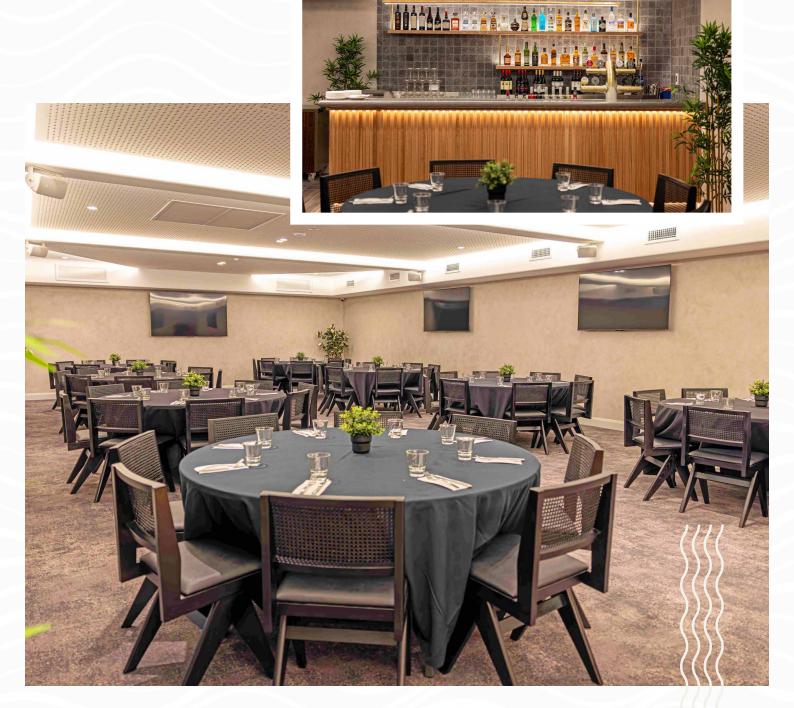


## STERLING ROOM

This room is the perfect location for your next corporate meeting or private social event. Equipped with 4 TVs, music connectivity, wireless microphone and a private bar; you have everything you need in one place.

80 SEATED 120 COCKTAIL



# THEDECK

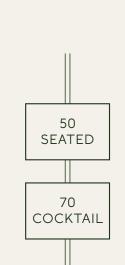
This space is open air with cocktail style furniture overlooking the river.

Complete with heating, smart TVs and AV connectivity this space is perfect for private events. The Deck is ideal for engagement parties, birthday celebrations and corporate gatherings.









### GLASS HOUSE

This room is our classy new intimate private space. Located right next to our bistro, this area is surrounded by glass ensuring the space is open, naturally lit and inviting. Equipped with a projector screen, music connectivity and microphone access, it is perfect for your next social or corporate event.







#### Minimum 10 people

SILVER
\$ 3 5
per person

Vegetable rice paper roll with soy dipping sauce GF, VE Smoked salmon cream cheese pinwheel Ricotta and 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 \$45 per person Vegetable rice paper rolls with soy dipping sauce GF, VE
Smoked salmon cream cheese pinwheel
Caramelised onion and goat cheese tart V
Ricotta and 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

ADD ONS price listed at per person cost

Pumpkin arancini croquette GF, VE	<b>ڳ</b>	
Mushroom arancini V	\$4	
Sydney Rock oysters served with lemon & mignonette dressing GF	\$5	
Prawns in a crispy wonton pastry & sweet chilli sauce		
Sliders with a choice of cheeseburger, southern fried chicken or halloumi	\$7ec	

Add ons not able to be substituted for any food items in the Silver or Gold packages All canapés served on mixed platters GF Gluten Free, V Vegetarian, VE Vegan





GRAZING & SHARE

### PLATTERS

pumpkin arancini croquette & pea kisses

Antipasto approx. 10pax Selection of cured meats, cheese, chargrilled vegetables,	\$89	Cheeseburger sliders 12pc \$89 Beef patty, cheese, tomato sauce, American mustard & pickles	
marinated olives, served with olive oil & balsamic, sour dough dipping bread & grissini sticks		Southern fried chicken sliders 12pc Slaw & chipotle mayo	\$89
Skewers platter 20pc GF Black forest chorizo and chicken yakitori with sesame & soy dressing & chipotle aioli	\$89	Hallouml silders 12pc Crispy onion, tomato relish & lettuce	\$89
Savoury platter 24pc Egg and bacon tart, spinach and ricotta pastry & mushroom arancini	\$89	Cheese platter approx. 10pax Selection of local and imported cheese served with truffle ho quince paste, dried and fresh fruit, grissini bread & lavosh bi	0
Vegetarian platter 24pc Caramelised onion tart, spinach and ricotta pastru.	\$89		

#### **DESSERT PLATTERS**



Fruit platter approx. 10pax Selection of seasonal fruit

**Sweet platter 24pc** \$89 Caramel slice, double chocolate brownies & donuts filled with strawberry jam

\$69



## 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**

Tomato base, fior di latte, smoked brisket, pulled pork and smoked sausages, topped with Fire & Brimstone smokey BBQ sauce

#### HAM & PINEAPPLE

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

#### **PEPPERONI**

Tomato base, fior di latte and pepperoni salami

#### CHILLI CHICKEN

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

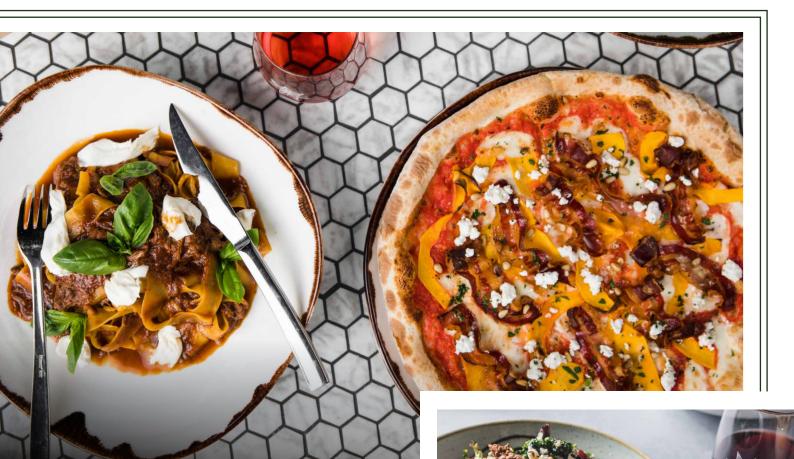
#### VEGGIE V / VE+

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

#### **CHILLI PRAWN**

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

V Vegetarian, VE+ Vegan Available, DF Dairy Free Gluten free & Dairy free available on request Pizza selection subject to change



#### PIZZA, PASTA & SALAD

# STATION

#### MINIMUM 8 GUESTS

Served progressively over 2 hours to your function space. Ideal for seated, buffet or cocktail style function.



\$5 per person PASTA & SALAD BAR Choice of 2 pastas & 2 salads

PIZZA & SALAD BAR Choice of

4 pizzas & 2 salads

per person

PIZZA & PASTA BAR Choice of 4 pizzas & 2 pastas

per person

PIZZA, PASTA & SALAD BAR Choice of 4 pizzas, 2 pastas & 2 salads

#### PIZZA OPTIONS:

Choose from the Pizza Pack menu on previous page

#### PASTA OPTIONS:

Chilli Prawn - Linguine pasta, prawns, chilli, parsley

**Boscalola** - Rigatoni pasta with cream sauce with bacon, mushroom, parmesan

Basil pesto V - Rigatoni pasta with creamy pesto sauce, cherry tomato, baby basil

**Mediterranean vegetables** V Orecchiette pasta with passata sauce, roasted vegetables

#### SALAD OPTIONS:

**Greek salad** V - Lettuce with marinated fetta, oregano & lemon vinaigrette

**Summer salad** V - Roasted cauliflower, beetroot, zucchini, beans, kale, avocado, fetta, pepitas & white balsamic dressing

**Caesar salad** - Cos lettuce, crispy bacon, soft egg, croutons, shaved parmesan & caesar dressing



Spice up any of your food packages by adding on any of the below choices

#### PASTA OPTIONS:

Chilli Prawn Linguine pasta with prawns, chilli, parsley	\$89
<b>Boscalola</b> Rigatoni pasta with cream sauce with bacon, mushroom, parmesan	\$85
<b>Basll pesto</b> V Rigatoni pasta with creamy pesto sauce, cherry tomato, baby basil	\$75
<b>Mediterranean vegetables</b> V Orecchiette pasta with passata sauce, roasted vegetables.	\$75
SALAD OPTIONS:	
<b>Greek salad</b> V Lettuce with marinated fetta, oregano & lemon vinaigrette	\$40
Summer salad V Roasted cauliflower, beetroot, zucchini, beans, kale, avocado, fetta, pepitas & white balsamic dressing	\$40
Casear Salad Cos lettuce, crispy bacon, soft egg, croutons, shaved parmesan & caesar dressing	\$40





# BANQUET

#### MINIMUM 10 GUESTS

Showcasing Silverwater's favourites, guests will be able to enjoy their meals served to the table on banquet sharing plates.



per person

#### ENTRÉE

#### Antipasto & cheese platter for the table

Selection of cured meats, local and imported cheese, quince paste, dried and fresh fruit, chargrilled vegetables, marinated olives, served with olive oil & balsamic, sour dough dipping bread & grissini sticks

#### MAIN

#### Choose two proteins

Porchetta

Marinated grilled chicken breast

Grilled barramundi

Served with smashed chat potatoes, steamed greens and a garden salad for the table to share

#### **DESSERT**

Caramel slice, chocolate brownies and donuts filled with strawberry jam





#### DRINK

### PACKAGES

LET THE PARTY BEGIN!





**Beer** all house beers

Wine all house wines

**Soft Drinks** all soft drinks on tap



Beer all tap beer & all bottled beer

Wine all wines by the glass including Champagne

Spirits all house spirits

#### 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.





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:

214 Silverwater Road, Silverwater 2128 (02) 8884 2899 events@silverwaterhotel.com.au

silverwaterhotel.com.au