

H2O Cafe



Function Package

Package applies to book out of restaurant
For group booking under 35 guests call set price menu.
Minimum spend does not apply

Intro

H2O, the restaurant and function centre perfect for any special occasion, set on tranquil Narrabeen Lake H2O Restaurant boasts one of the best atmospheres on the Northern Beaches, with views of the picturesque lake from all angles of the restaurant, combine these views with our professional and friendly staff and you definitely have a beautiful venue.

The relaxed atmosphere, synonymous with Sydney's Northern Beaches puts your mind at ease when organizing your function. With our "Anything's possible" attitude, all the details are dealt with in a professional and flexible manner being tailor made to suit yours and your guests needs.



Cocktails

10 items \$42.00 . 12 items \$47.00 . 15 items \$52.00

Cold Canapes

King Prawn & Wasabi en croute.

Smoked Salmon & Dill Cream Cheese En Croute.

Tandoori Chicken with tzatziki & cucumber.

Mango & Macadamia Chicken Mousse.

Mustard Crusted Rare Roast Beef with asparagus & horseradish relish.

Seared Lamb Fillet with olive tapenade & semi-dried tomato.

Assorted Sushi Rolls with soy & wasabi.

Blue Cheese, Roasted Pear & Organic Honey en croute.

Sashimi Kingfish with sticky rice & pickled ginger.

Thyme Infused Goats Cheese, roasted baby tomato & chives.

Hot Canapes

Tempura Prawns with Asian dipping sauce.

Kaffir Lime & Lemongrass Chicken Skewers with homemade peanut sauce.

Salt & Pepper Squid with sweet chili & passionfruit dipping sauce.

Spicy Cajun Lamb Skewers with cucumber yoghurt.

Olive, Feta & Semi-dried Tomato.

Roasted Pumpkin, Goats Cheese & Cherry Tomato Pizzetta.

Tandoori Beef Skewers with sumac yoghurt.

Caramelized Tasmanian Scallop served in an Asian soup spoon with spicy green curry & Thai herbs.

Vegetable Spring Rolls with coriander, chili dipping sauce.

Selection of Gourmet Cocktail Pies, Quiches & Sausages.

Mini Homemade Beef Burgers with Swiss cheese & tomato relish
- ADD \$2.00 per person

Sweet Things \$4.00 per person

Chefs Selection of assorted desserts



Sample Menu

2 course Entree & Main	\$48.00 per person
2 course Main & Dessert	\$42.00 per person
3 course	\$60.00 per person

Start

Fresh hot bread rolls

Entrée

Warm Salad of Thai Beef with Asian coleslaw & Thai flavours

Thyme infused Goats Cheese En Croute with olive paste, tomato & basil salad with a balsamic drizzle

Smoked Salmon, Asparagus & Avocado Cup with lime aioli

Warm Tandoori Chicken Salad with bitter greens, cherry tomatoes & a minted yoghurt dressing

Seared King Prawns with a watermelon, rocket, basil & pine-nut salad & citrus mayonnaise

Lightly Fried Salt & Pepper Squid with beanshoots, capsicum, mint, basil & coriander salad with a sweet Asian glaze

Main

Roast Pumpkin & Pine-nut Tondi with a rich tomato & basil sauce finished with freshly grated parmesan

Grilled Tasmanian Salmon Fillet with garlic mash, roasted tomato, green beans & lime hollandaise

Baked Barramundi Fillet with Asian vegetables, rice noodles & a light green curry sauce

Fillet of Beef cooked to medium on a bed of pressed potato & thyme galette with baby spinach & a red wine jus

Semi dried Tomato & Brie Stuffed Breast of Chicken on a basil pesto risotto cake with a seeded mustard cream

Chermoula Rubbed Lamb Backstrap on a trio of mushrooms with rocket, capsicum & tzatziki dressing



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Served alternate - Choice of 3 entrees, 3 mains, 3 desserts

Dessert

Slow Baked Lemon & Lime Tart with passionfruit coulis & mango sorbet

Death by Chocolate - chocolate mud cake, milk chocolate ice-cream & a chocolate mint sauce topped with a chocolate flake

Warm Sticky Date Pudding with butterscotch sauce & vanilla bean ice-cream

Individual Baked Cheesecake with blueberry glaze & lime sorbet

White & Dark Chocolate Brulee Tart with forest berry compote & sticky caramel ice-cream

Finish

Tea and Coffee



Extras

Antipasto Plates (serves approx 4) dips, salt & pepper squid, selection of cold meats, fetta, olives, roast capsicum, semi-dried tomato & Turkish Bread.	\$28.00 per plate
Chefs Selection of Dips with crusty Turkish bread.	\$10.00 per plate
Mixed Pate & Melba Toast Platters.	\$15.00 per plate
A Selection of Fine Cheeses , Dried Fruit & Crackers.	\$20.00 per plate

Sides **\$12.00** per bowl

- Fresh Garden Salad.
- Rocket, Parmesan & Roma Tomato Salad with balsamic dressing.
- Panache of Seasonal Vegetables mixed with herb butter.
- Garlic Mash Potatoes.

Roving Meals **\$8.00** per person

- Warm Thai Beef Salad** with greens, pickled cabbage & Asian dressing.
- Vegetable & Marinated Tofu Stir-fry** with hokkein noodles & sweet soy glaze.
- Salt & Pepper Squid** with bean shoots, mint & coriander salad & a passionfruit & sweet chili sauce.
- Tempura Fish & Chips** served with homemade tartare sauce.
- Spicy Green Curry King Prawns** with fragrant jasmine rice.

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Beverage Menu

This is only a sample
of what we can offer

Soft Drinks & Juices **\$4.00**

Coke, Diet Coke, Squash, Lemonade, Orange Juice, Pineapple Juice.

Beers

Cascade Light, VB, Tooheys New, Tooheys X Dry, Coopers Light	\$5.50
Crown Lager, James Boag, Pure Blonde, Coopers Red	\$6.00
Heineken, Stella Artois, Nastro Peroni	\$6.50

Wines

Premium House	\$22.00
Tulloch Verdelho Hunter Valley, N.S.W	\$24.00
Bascand Sauvignon Blanc Marlborough	\$26.00
Mount Riley Pinot Gris Marlborough NZ	\$24.00
Madfish Sauvignon Blanc Premium W.A	\$24.00

Red

Premium House	\$22.00
Littledale Hunter Valley, N.S.W Cabernet Sauvignon	\$24.00
Woodgate Merlot, W.A	\$26.00
Polished Shiraz Cabernet, Barossa S.A	\$28.00



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Sparkling

House Sparkling	\$22.00
Jansz	\$33.00
Bojangles Blanc de Noir	\$40.00



Booking Requirements

Deposit

A **\$500.00** deposit is required to reserve H2o Restaurant for the time & date selected. Deposits paid are held as a bond and will be credited to your account at the conclusion of your function.

Payment

The final account is due and payable 2 weeks prior to your function. This payment must be made either by cash or electronic transfer, credit cards are accepted with a surcharge of 2%. Please note we do not accept Diners or American Express. Personal and bank cheques accepted by prior arrangement. Any additional charges incurred will be payable at the conclusion of your function.

Cancellation

The deposit for a cancelled function will be refunded with no less than 1 months notice in writing, less a handling fee of **\$50.00**, after this time it will be at the discretion of management as to the amount refunded.

Final Numbers

Final number of guests required 2 weeks before your function.

Food & Beverages

Menu and beverage selections must be completed at your final meeting with the function Co-coordinator approximately 4 weeks prior to your function. Any special dietary requirements should be specified at this time. Every care will be taken during preparation and cooking with regard to allergies but we do not take responsibility.

Childrens Menus

Meals are available at a cost of **\$20.00** per child . **4-12 years old**

Photographer, Musician, DJ

Meals **\$30.00** per person (main only)



Booking Requirements

Duration

Our functions are for a maximum of 5 hours. Evening functions, due to liquor licensing we are required to close at 12.00pm with the music finishing at 11.45pm. Where a function extends past the 5-hour period an amount of **\$300.00** will be charged for each hour or part thereof.

Prices

For exclusive use of our restaurant we require a minimum spend.

Friday Night	\$4000.00
Saturday Night	\$4500.00
Sunday	\$4000.00

Minimum spend prices available for Mid-week, Breakfast & Lunch functions.

Responsible Service of Alcohol

We reserve the right to refuse service of alcohol to any guest we believe to be intoxicated, disruptive, under the age of 18 or unable to provide proof of age. We suggest that you nominate a person at your function that we can advise should these issues arise.

Insurance

Every care is taken to ensure the security of you and your guests but we do not take any responsibility for the loss or damage of any equipment or personal belongings left on the premises prior, during or after the function.

Breakages

Damages or breakages sustained to any of H2o property by guests, clients or outside contractors are the responsibility of the function host and will therefore be deducted from the deposit before a cheque is forward.

Meeting

A meeting will be scheduled with the Function Co-ordinator 4-6 weeks before the date to discuss seating arrangements, menus, order of service, set-up etc.



Debrief

H2O Restaurant can seat up to 70 people sit down or up to 120 for cocktail party. Plenty of heating in the restaurant will keep you comfortable in cooler periods.

We have two lounge areas, also sharing the magnificent views of the lake where some of your guests may like to sit back, relax and enjoy a drink in comfort or weather permitting outside on the lake.

Parking is available in the local car park.

For exclusive use of the restaurant we require a minimum spend, prices vary depending on day.

Every imaginable resource is available to us so regardless of what your needs are, we can cater to them. The previous menus are guides as to what we can offer. We understand that every function is unique so if this doesn't suit, our wedding coordinator will be more than happy to tailor a menu to suit.



For more info and details please contact Chris March on (02) 9913 1360