



WELCOME TO PELICAN WATERS TAVERN

Pelican Waters Tavern is located on the scenic canals of Pelican Waters in Caloundra and offers a relaxed atmosphere for those looking to escape the hustle and bustle of suburbia. We cater for families, couples, sneaky first dates or a special night out with friends and family. Our Family Bistro has an extensive menu in addition to kids and seniors menus to keep the whole family happy. The Sports Bar offers a relaxed and friendly environment, perfect for catching up with friends or a casual drink. Soak up the views over a refreshing drink and delicious meal on our large outdoor patio overlooking the water.

We are the perfect location to celebrate special occasions such as birthdays, engagements, corporate events and more. With sprawling water views and great food and beverage options, your guests will feel right at home at Pelican Waters Tavern.

Function Facilities

THE DECK



Our beautiful deck is the perfect location for any Cocktail style event . With a mixture of high and low furniture available. Plenty of shade for all your guests.

up to 150 Guests

FUNCTION AREA ONE



Our most popular area of the hotel is this function space. This area is suitable for both cocktail style or sit down events, This area also joins on to our spacious deck area allowing for more capacity. This area has the option to remain open or can be fully enclosed for a more private event.

Seats between 70-120 guests

FUNCTION AREA TWO



Our beautiful Bistro Bar area is not as private but can be opened up along the waterfront creating a spectacular space. This area is suitable for both cocktail style or sit down events, This area also joins on to our spacious deck area allowing for more capacity.

Seats between 100 to 150 guests

2 course \$45pp or 3 course \$55pp

SELECT 2 OR 3 COURSE MENU



ENTREE

Bruschetta

toasted sourdough, tomato, red onion, feta & balsamic glaze 1/2 shell Scallops

topped with bacon crumble & chilli jam

Lemon Pepper Calamari

with roasted garlic mayo

Duck & Plum Spring Rolls

with sweet chilli sauce

Pumpkin & Parmesan Arancini Balls

with a bush tomato relish

Grilled Cajun King Prawns

served with charred lemon

Thai Vegetable Spring Rolls

served with nam jim sauce

Alternate Drop - Choice of 2 options from each.

MAIN

Prosciutto Wrapped Chicken Supreme

served on sweet potato mash, roasted asparagus topped with a pink peppercorn ius

Fillet Mignon

served on creamy garlic potato mash & broccolini finished with a red wine beef ius

Atlantic Salmon

served on a warm nicoise salad with a balsamic glaze and charred lime

Crispy Skinned Pork Belly

resting on braised leek & bok choy with a apple & date salsa

Mediterranean Stuffed Capsicum

served with a pear, rocquette & parmesan salad

DESSERT

Citrus Tart

served with chantilly whip cream

Mango & Macadamia Cheesecake

served with chantilly whip cream

Mississippi Mud Cake

served with chantilly whip cream

Apple Pie

served with chantilly whip cream

Pecan Pie

served with chantilly whip cream

Sticky Date Pudding

served with warm butterscotch sauce & chantilly whip cream

BEVERAGE PACKAGES

STANDARD \$36PP (2 HOURS | \$46PP (3 HOURS)

Tap Beers: Local tap beer
Wines: House red, white & sparkling
Includes all soft drinks & juices

PREMIUM \$46PP (2 HOURS) | \$61PP (3 HOURS)

Beers: Local tap beer and 2 craft beers Wine: All wine sold by the glass Spirits: All house spirits All soft drinks & juices

DELUXE \$61PP (2 HOURS) | \$76PP (3 HOURS)

Beers: All tap and bottled beer Wine: All wine sold by the glass Spirits: All house spirits All soft drinks and juices





CANAPE CATERING

4 Options \$24pp 6 Options \$42pp

8 Options \$56pp

Bruschetta on Mini Toast

Moroccan Lamb w/ Eggplant Caviar

Karaage Chicken Bites

Satay Chicken Skewers

Pumpkin & Parmesan Arancini Balls

Smoked Salmon w/ Caper Aioli

Tom Yum Calamari

Stuffed Moroccan Zucchini Flowers

Thai Vegetable Spring Rolls

Goat Cheese & Beetroot Tart

Chive & Prawn Wontons



PLATTER CATERING

Each Platter caters to 10 - 15 people per platter

Pelican Baked Platter 90.0

assorted party pies, sausage rolls, mini quiche, pasties, spinach & ricotta rolls

Slider Platter 90.0

assorted sliders of beef & caramelized onion, chicken & avocado & BBQ pork & sweet potato fries

Texas Platter 95.0

chicken wings (buffalo & smokey bbq), succulent pork ribs & onion rings

Asian Sensation Platter 90.0

dim sims, spring rolls, karaage chicken, tempura prawns & samosas

Hot & Cold Seafood Platter 190.0

lemon pepper fish goujons, 1/2 shell scallops topped with bacon crumble & chilli jam, oysters kilpatrick & natural, king prawns & tom yum calamari

Brochette Platter 110.0

peri peri chicken, satay lamb, honey soy chicken & thai pork skewers

Antipasto Platter 100.0

assortment of dips, grilled vegetables, sundried tomatoes, olives, cured meats, 2 cheeses, turkish fingers & water crackers

Sandwich Platter 65.0

chef's selection of fresh sandwiches & wraps

Pizza Platter 80.0

choice of 4 pizza toppings - vegetable delight, spicy pelican, hawaiian, BBQ chicken & Bacon, 3 Cheese & margarita (GF bases available)



MORNING TEA

2 Options \$15pp

3 Options \$21pp

4 Options \$27pp

Sweet

Scones & Jam

Danish Pastries

Sweet Muffins

Cookies

Slices

Tarts

Savoury

Savoury Muffins

Croissants

Mini Quiche

Scrolls

TERMS & CONDITIONS

Confirmed Bookings

To confirm your booking the Pelican Waters Tavern requires a deposit (room hire fee). If the deposit is not received the function date may be released to other prospective clients.

Room Hire

Room hire fees are applicable to use of the Bistro Function Area, Deck Bar & Deck. PLEASE NOTE: We do not allow 18th Birthday parties.

Menu & Beverage Selections

All arrangements must be finalised one week prior to the date of the function. Our function coordinator will contact you prior to this date advising what information is required. Failure to do so may result in some food/beverage options being unavailable.

Please note: due to circumstances beyond our control, prices may be subject to change.

Licensing & House Policy

To comply with Queensland law, all guest under the age of 18 years must be accompanied by their own parents or legal guardian who must stay with them for the duration of their time within Pelican Waters Tavern. All persons attending the venue must be able to provide adequate identification or proof of age on request at any time. Current passport, proof of age or driver's license is the only acceptable forms of identification. The hotel reserves the right to refuse entry and or eject patrons for unduly intoxication/disorderly / failure to provide ID, this is applicable under RSA and Licensing Laws. Extra security can be provided or should your event require a guard, cost will be added to the final bill. Due to our commitment to liquor licensing we do not offer discounted rates for beverages. BYO of beverages and food are not accepted. Any children under the age of 18 years of age attending a function, must leave the hotel by 10pm.

Final Numbers

It is essential that numbers be confirmed with our functions coordinator no later than 72 hours prior to any function. The confirmed number of guests will be the number that is catered for and this is the minimum number of guests that you will be charged for.

Payment

Payment for your function will be processed and payable at the conclusion of your function. Failure to make payment will result in your credit card being debited for the full amount of your bill. All payments must be made by close of business on the day of your function. We accept all major credit cards including Diners & Amex. We do not accepts payments via Electronic Funds Transfer or cheques.

Cancellation

A cancellation fee will apply to functions cancelled within 14 days of the event date. A cancellation fee, to the amount of the room hire, or \$100 if room hire is not applicable, will apply. This amount will be deducted from the credit card nominated on the confirmation form. Any cancellations made less than 7 days prior to the event; full charges for everything confirmed will be charged to the nominated credit card. Any cancellations on the day of function for a set menu, the extra places will still need to be paid for.

Damage/Personal Property

We accept no responsibility for any gifts or goods at the function, or left behind at the conclusion of a function. No responsibility is taken for the loss of clothing and or other personal items left with management or staff. The client accepts responsibility for costs for any equipment, furniture, fittings or parts of the building damaged by their guests and associates. Cost of any excess cleaning or fixing of property damage will be assessed by the Venue Manager and passed onto the client. No nails, staples, screws, blue-tac or other materials are to be attached to walls, doors or other parts of the building without prior consultation with the Venue Manager or Functions Coordinator. No responsibility will be accepted by the Pelican Waters Hotel for loss or damage of your equipment.