



Feast Menus

The Watervale Hotel Feast Menus are designed for groups of diners as shared plates, and are ideal for special occasions. We offer these menus to all groups of six and over, and strongly recommend them for groups of ten or more.

We suggest that smaller group feasts (six to ten) book one of our private dining rooms. For groups from 11 to 22 we recommend our Hell Hole private dining space. Larger groups can be seated outside in the beer garden and under cover.

Feast Menus are ideal for groups including children. It takes the stress out of choosing for Children – they simply eat what they want from the shared plates, and you can be rest assured that they are eating healthy, nutritious, tasty food. For children under 12 we charge half price. Some eat more than adults, others much less, but it all averages out.

Whilst we do not have set wine matches by the glass as we do for a degustation dinner, we can certainly suggest wines that will be a good match for your plates.

We can be flexible with our Feast Menus in several ways.

- We can substitute dishes based on group preference. Most common substitutions are listed below.
- We can provide individuals with dietary issues, allergies or intolerances with their own individual plated dish or dishes when provided notice.
- We can separate and stretch out the courses over time. This provides the opportunity for more wine matches if that option is requested.
- We can add courses, such as a cheese course.
- We can offer a cake cutting service instead of the bowl of sorbet offered as dessert.

There are two Feast Menus – the Farm Feast at \$55 / head, and the Gourmet Feast at \$80 / head. Beverages are charged on consumption on top of the feast charge.

Farm Feast

The Farm Feast features the produce of our local farms – Penobscot Farm for vegetables and salad, Martindale Farm for Lamb, Greenslades for Chicken. We can also include SchuAm pork or Freshwater Turkey upon request.

The format for the farm feast is:

- Bread and Butter
- Entrée – lamb cigars, chicken meatballs, or similar
- Main Feast – Roast chicken, Roast lamb, vegetable, salad dishes.
- Sorbet as dessert

As mentioned above this can be presented as a four course meal by presenting the two roast meats separately with their own vegetable accompaniment.

Gourmet Feast

The Gourmet Feast also features seasonal produce from Penobscot Farm for vegetables and salad. However, the options are more gourmet and varied. We include seafood and premium beef cuts from our ethical suppliers in addition to Martindale Farm for Lamb, Greenslades for Chicken, SchuAm pork or Freshwater Turkey as requested.

The most common format for the Gourmet feast is:

- Bread and Butter
- Entrée – kingfish ceviche, eye fillet carpaccio or similar
- First Feast – Roast chicken, vegetable, salad dishes
- Second Feast - Tomahawk Steak, vegetable, salad dishes.
- Sorbet as dessert

We can also reduce the size of the Tomahawk Steak dish and also provide a lamb dish as part of the second feast.