



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 people and over, and we 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 10 to 22 we recommend our Hell Hole private dining space. Larger groups can be seated outside in the beer garden and undercover. We can seat up to 96 under cover, and have heaters and fans in this undercover area.

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 5 - 12 we charge half price.

Alternatively, you can order the Kids Feast menu for children.

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 serve an entrée as a stand-up canape.
- 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 four Feast Menus – the Farm Feast at \$50 / head, and the Gourmet Feast at \$95 / head are shared plate set menus. We offer a Wood Oven Pizza feast at \$40 / head and a Kids Feast at \$25 / head. Beverages are charged on consumption on top of the feast charge.

Payment

The Feast menu items and dietary issues need to be confirmed 10 days in advance at which time a deposit based on estimated numbers must be paid as we will order produce at this time. The deposit will be set at 50% of the food component.

Final numbers must be confirmed 2 days in advance. We will bill on the basis of confirmed numbers.

Farm Feast - \$50 / head

The Farm Feast features the produce of local farms - Penobscot Farm for vegetables and salad – as well as other farms such as Greenslade's Chicken. We can Fish on request.

The format for the farm feast is:

- Bread and Butter
- Entrée – Duck Sliders
- Main – Roast chicken, seasonal vegetable dishes, salad, potatoes.
- Sorbet as dessert

Gourmet Feast - \$95 / head

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 for Lamb, Chicken, Pork or Turkey as requested.

The most common format for the Gourmet feast is:

- Bread and Butter
- First Entrée – Kingfish ceviche
- Second Entrée - Eye fillet carpaccio or Duck Sliders
- First Feast – Roast chicken, two seasonal vegetable dishes
- Second Feast – Premium Steak (ie Tomahawk, Striploin or similar), salad dishes, potatoes.
- Sorbet as dessert

We can also do a whole baked fish instead of either Chicken or Steak.

The Ceviche can be served as a canape on Chinese soup spoons.

The two mains can be served simultaneously or as separate courses.

Wood Oven Feast - \$40 / head

Entrée – Shared on Table

Wood Oven Pita, Dips, Marinated Olives, Wood Oven Roasted Nuts

Main Course – Pizza – all you can eat

Green Leaf Salad.

Minimum 20 guests.

Kids Feast - \$25 / head

Select from one of the meals from the healthy Kids Menu.

- Chicken Tenders
- Pasta
- Cheese Burger

Kids Feast includes Chips, a soft drink, and sorbet or ice-cream.