

Group Menu & Booking Form

Choose your menu		
	Monday – Friday (Excludes Public Holidays)	Saturday, Sundays & Public Holidays
Two Course (Main & Dessert)	\$45.00	\$50.00
Two Course (Entrée & Main)	\$60.00	\$65.00
Three Course (Entrée, Main & Dessert)	\$65.00	\$70.00
Seafood Experience	\$90.00	\$95.00
Children 12 years & under (includes child's meal, gelato & activity mat -\$18.00)		

Entrée – Shared platters of the below items
Garlic bread V
Antipasto plate – cured meats, buffalo mozzarella, olives, pickled chilli's, crisp flat bread, grissini
Salt & pepper squid, lemon pepper, aioli, lemon DF
four cheese arancini, aioli V

Main – Alternate serve (Served with chips and salads for the table)
Roasted barramundi fillet, eggplant caponata, pine nuts and lemon (GF) (DF)
Slow roasted lamb shoulder with gremolata, humus, yoghurt, flatbread and pickles.
Vegetarian Option
Gnocchi, mushroom, sage, peas, parmesan, walnut and lemon gremolata GF V

Dessert – Shared platters of the below items
Lemon Meringue tarts
Raspberry white chocolate sponge
Chocolate praline cake GF

Seafood Experience – Shared platters of the below items served in two courses
Garlic Bread V Antipasto plate – cured meats, buffalo mozzarella, olives, pickled chilli's, crisp flat bread, grissini
Cold Seafood – Pacific Oysters, King Prawns, ocean trout, marinated octopus, scallop & kingfish crudo, capers, eschalot
Hot Seafood – Whole Grilled Lobster with garlic herb butter, barramundi fillet, salt & pepper squid, half shell scallops, kombu butter, lime
Served with chips and salads for the table

V (vegetarian), GF (gluten free), DF (dairy free)

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Celebrating a milestone occasion or simply would like to sit back and relax, let our team provide a full-service experience with the addition of a beverage attendant.

Beverage Attendant (up to 25pax) Up to 3 hours	\$250.00	
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Enhance your guest experience with the additional menu upgrades below

Item	Cost	Quantity
Pacific oysters per dozen, natural, lemon DF GF	\$60	
Kilpatrick oysters, per dozen, bacon, Worcestershire DF GF	\$66	
Antipasto- cured meats, marinated vegetables, bocconcini, pickles, cheddar, mixed olives, grissini, crispy bread (serves 10)	\$150	
Fresh peeled local king prawns, marie sauce, lemon (40 pieces) DF GF	\$180	
Fresh seasonal fruit platter (serves 10) DF GF V	\$80	
Selection of three cheese, crackers, lavosh, accompaniments (serves 10)	\$100	
Celebration cakes https://abbotsford.watergrill.com.au/cake-order/		
Gold framed glass cake tables – Small \$50, Medium \$70 or Large \$90		

BOOKING DETAILS

Booking Name		Occasion						
Booking Date		11.30	12.00	12.30		17.30	18.00	18.30
Number of guests		Adults			Children			
Cake (if required)								
Contact person				Phone/Mobile				
Email								
I HAVE READ AND AGREE TO ALL TERMS & CONDITIONS SHOWN						<input type="checkbox"/> Yes		
Signature				Date				
A \$200.00 deposit is required for all group bookings								
Electronic Funds Transfer (EFT)			Credit card (2% surcharge applies to all credit cards)					
Account Name: Dedes Pty Ltd			Card Type:					
Bank: CBA			Name on card:					
BSB: 062 169			Card number:					
Account number: 1009 3827			Expiry date:			CCV number:		
Card holder's Signature								

TERMS & CONDITIONS

Booking Confirmation

Bookings are confirmed once we receive a completed, signed group booking form and deposit.

Cakes

Our pastry kitchen can prepare a cake for your special occasion. To see our cake list <https://abbotsford.watergrill.com.au/cake-order/> We require 72 hours' notice of your cake selection. (Please note no external cakes are allowed into the venue to comply with our COVID safe plans, and food safety compliance.)

Deposits

For all group bookings a deposit of \$200 is required. Final guest numbers, menu selection and the balance of payment are required 5 business days prior to your booking date.

Cancellations

All cancellation must be made in writing to reservations@dedesgroup.com.au. Cancellations made with less than 3 days' notice will result in a forfeit all monies paid.

Booking Times

Lunch from 11:30pm or dinner from 5:30pm

GST

All prices are inclusive of GST

Entry to Club premises

To hold an event within the Sydney Rowing Club, one of the organisers must be a club member (social membership is available for a charge of \$25 for the year). All persons entering club premises are covered by the Registered Clubs Act and are required to abide by all the rules and regulations therein. The organiser/ member for the event will be responsible for their guests while on the premises and grounds of the club.

Memberships can be purchased via the Sydney Rowers Club website.

Beverages

All beverages are purchased from the Sydney Rowing Club main bar. The Sydney Rowing Club is committed to the Responsible Service of Alcohol. Intoxicated guests will not be served. It is a requirement of law that intoxicated persons are removed from licensed premises.

For the additional extra of a beverage waiter', to enable the purchase of beverages, a credit card will be required to be held at the main bar with you settling the final account when finished.

Other conditions

With the exception of kosher meals, no outside catering is permitted within Watergrill. Pricing and menus are subject to change. Ingredients may vary depending on availability of produce.

Any damage to the restaurant, it's property or staff caused by the client, it's guests and invitees will be charged to the final account and be made payable by the client.