

# EDGEWATER

— DINING & LOUNGE BAR —

GROUPS BOOKINGS & EVENTS



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# EVENTS AT EDGEWATER DINING & LOUNGE

Edgewater Dining & Lounge offers an exquisite dining destination located in the heart of the bustling Capri on Via Roma, on the picturesque Isle of Capri.

At Edgewater Dining & Lounge, we pride ourselves on providing exceptional culinary experiences amidst a charming and vibrant atmosphere.

Whether you're planning a special event, a group gathering, or an exclusive occasion, our dedicated events team are here to make your vision a reality. From intimate dinners to large-scale celebrations, flawless service, and a menu curated by our talented chefs.

With our commitment to quality and attention to detail, we strive to create unforgettable memories for you and your guests.

Discover the perfect setting for your next event at Edgewater Dining & Lounge!





# SEATED BREAKFAST

## PRESENTED TO THE TABLE

- Seasonal Fruit Platter

## PRESENTED TO THE INDIVIDUAL

Single plated selection or alternate serve selection

### *Your choice of one of the below:*

- Classic breakfast of scrambled eggs, crispy smoked bacon, roma tomato, potato hash-brown, toasted ciabatta
- Salmon benedict, soft poached eggs, Tassie smoked salmon, toasted ciabatta, homemade bearnaise sauce

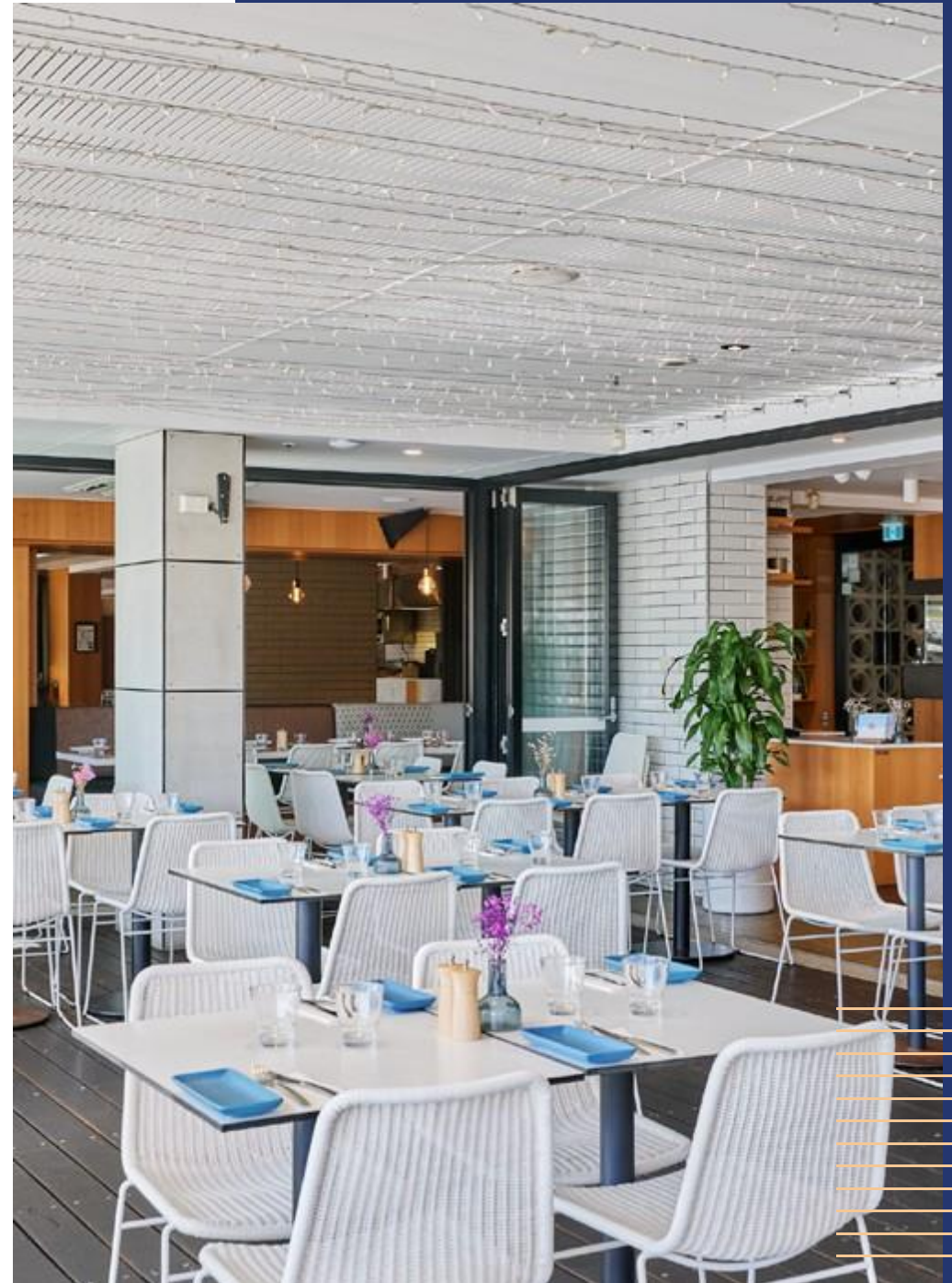
## BEVERAGES

- Chilled juice
- Freshly brewed coffee and tea selection

Minimum 20 Guests | \$35.00 per person

Barista Coffee & Fresh Brewed Tea | \$5.00 per person

*Pre advised dietary requirements can be catered for.*



# GRAZING BREAKFAST

## OPTION ONE

- Homemade sweet scones with house-made jam and cream
- Savoury scones with soft cultured butter
- Savoury & vegetable quiche with tomato & onion relish
- Seasonal fruit platter

## OPTION TWO

- Homemade sweet scones with house-made jam and cream
- Savoury scones with soft cultured butter
- Savoury & vegetable quiche with tomato & onion relish
- Chocolate & sultana protein balls
- Apricot & coconut protein balls
- Seasonal fruit platter

## BEVERAGES

- Chilled juice
- Freshly brewed coffee and tea selection

Minimum 20 Guests

Option 1 | \$30.00 per person

Option 2 | \$35.00 per person

Barista Coffee & Fresh Brewed Tea | \$5.00 per person

*Pre advised dietary requirements can be catered for.*





# CANAPÉS

- Peppered Beef Fillet on Croustade, aioli
- Popcorn Cauliflower, cumin yoghurt, chilli mayo
- Salt & Pepper Calamari, basil mayo
- Fish Goujons, house-made dipping Sauce
- Pumpkin & Chive Risotto Spoons
- Garlic & Herb Meatballs, tomato passata
- Korean Fried Chicken, kewpie mayo
- Pork Sliders, asian slaw
- Pork Belly Nuggets, sriracha & Japanese mayo
- Tomato & Basil Bruschetta, roast garlic & balsamic
- Sweet Potato & Coriander Patties, baba ghanoush
- Sticky Asian Seared Prawns

Minimum 45 Guests | Selection of 6 items | \$45.00 per person

We offer the flexibility of serving our canapés menu as platters upon request. Contact our team to explore this option further.

*Pre advised dietary requirements can be catered for.*



# LUNCH | DINNER

## STARTERS

*All starters are served to share:*

- Flat Breads, seasonal dips with olive oil & balsamic
- Salt & Pepper Calamari, aioli, lemon
- Cauliflower Popcorn, cumin yoghurt, chilli mayo
- Mooloolaba King Prawns, garlic butter, lemon

## MAIN COURSE

- Grain Fed Eye Fillet, roast kipfler potatoes, steamed greens, peppercorn sauce
- Chicken Maryland, roast kipfler potatoes, steamed greens, pan juices
- Salmon Fillet, roasted artichoke, chimichurri, lemon
- Roast Butternut Pumpkin Risotto, goats curd, pine nuts, rocket and olive oil
- Green Bean & Orzo Salad, pea shoots, mixed seeds, broad beans, lemon & tahini dressing

## DESSERT

- Eton Mess, strawberry ice cream, chantilly cream, meringue chunks, passionfruit gel
- White Chocolate Crème Brûlée, slow cooked raspberries & biscotti
- Coconut Pannacotta, Raspberry gel, homemade granola

Minimum 10 Guests | Set menu required for groups of 20 guests and above

2 course menu | \$70.00 per person

3 course menu | \$80.00 per person

*Pre advised dietary requirements can be catered for.*





# LUNCH | DINNER

Enhance your dining experience with the following:

## SIDES

*Selection of 3 for the table to share:*

- Sweet Potato Fries
- Skin on Fries
- House Salad with Red Wine Vinaigrette
- Roast Carrots with Toasted Almonds
- Seasonal Vegetables
- Heirloom Tomato Salad
- Roast Kipfler Potatoes with Herb Salt

## CHEESE STATION

Selection of Australian Cheeses with dried fruits, grapes and crisp breads

## CHARCUTERIE STATION

Selection of Cold Meats dried fruits, olives, sundried tomatoes, quince and crisp breads

*Sides | \$10.00 per person*

*Cheese Station | \$35.00 per person*

*Charcuterie Station | \$35.00 per person*

*Pre advised dietary requirements can be catered for.*



# BEVERAGE PACKAGES

## SPARKLING

- Bimbadgen Brut Cuvee - New South Wales, AUS 

## WHITE WINE

- La Luna Pinot Gris - New South Wales, AUS
- Bimbadgen Side Step Semillon Sauvignon Blanc - New South Wales, AUS 

## ROSE

- La Luna Rose - New South Wales, AUS

## RED WINE

- Vasse Felix Cabernet Sauvignon Merlot - South Australia, AUS
- Opawa Pinot Noir - Marlborough, NZ

## BEERS | SOFT DRINKS | JUICES

Please discuss selections with our team

*½ hour | \$34.00 per person*

*1 hour | \$45.00 per person*

*2 hours | \$54.00 per person*

*3 hours | \$63.00 per person*

*4 hours | \$72.00 per person*

*Beverage menus are subject to change.*





# OUR VENUE

## SPECIAL DIETARY REQUIREMENTS

Although every possible precaution has been taken to ensure the menu items are allergen free, certain items may still contain traces of allergic ingredients as they are prepared in facilities that also process milk products, egg products, gluten containing products, fish ,crustacean, soybean, sesame, and nut products.

## RESPONSIBLE SERVICE OF ALCOHOL

Edgewater Dining is committed to guest care and adheres with the Liquor Act with regards to the responsible service of alcohol. The Act states, all licensees, nominees and staff of licenced premises have a responsibility to ensure that liquor is sold and supplied to patrons in a responsible manner'. It is also an offence to supply liquor, allow liquor to be supplied to or consumed by a person who is under the age of 18 year, or whom is unduly intoxicated.

## SERVICE FEES

- A minimum spend is applicable for exclusive hire of a space within Edgewater. The difference on any minimum spends not met will be charged back to the client.
- All prices and menu selections are correct at the time/ date of publication; however, Edgewater Dining reserves the right to change prices and content without due notice due to market conditions.
- All food and beverage consumed within Edgewater Dining must that of which the restaurant has supplied. External food and beverage is not permitted.
- Events held on Public Holidays attract a 15% service fee

## TERMS & CONDITIONS

- Although licensed until Midnight, in adherence to our licensing agreement, all guests are kindly requested to vacate the outdoor decking area by 10pm.
- Amplified music is not permitted in any outdoor spaces, therefore we are unable to accommodate any live musicians, DJ's or bands.
- Confetti, glitter, smoke canons or fireworks are not permitted within the restaurant or its decking.
- An initial deposit is required at the time of booking for all events and is calculated at 25% of your estimated food spend.
- Final numbers are required 5 business days prior to your event and are unable to be reduced after this time.
- A pre-event deposit is required 5 business days prior to your event once final numbers are confirmed.
- Beverages and bar tabs, excluding beverage packages, are payable at the conclusion of your event.

## CONTACT US

Shop 3 G7  
Capri on Via Roma, Isle of Capri  
Surfers Paradise, Queensland 4217

 (07) 5570 1624

 [info@edgewaterdining.com.au](mailto:info@edgewaterdining.com.au)

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