

Our Manifesto!

As a catering company, we offer innovative catering solutions, expertly designed to provide an unforgettable experience.

Your function should reflect your individuality.
We want to create a culinary experience that ensures your dream is a tangible reality.

Whatever event or function, however large or small, we're committed to ensuring your needs are fulfilled and your expectations are exceeded.

We are passionate about what we do.
Our attention to the finest detail will make sure your function is impressive, a little bit indulgent and totally and absolutely enjoyable.

Our reputation has been built on a philosophy that is focussed on food.
Simply great food that has been created with skill, flair and imagination



Platter Pick Up

Platters serve 10 people

Assorted cafe loaf sandwiches - \$48.60

Assorted gourmet wraps - \$70.20

Seasonal fresh fruits - \$32.30

Selection of Australian cheeses and dried fruits - \$51.80

Crudités and dips - \$38.90

Mezze platter of smoked salmon, chorizo salami, fetta, chargrilled capsicum, semi dried tomatoes, caperberries, dips and toasted handmade breads - \$72.20

Cesar salad with watermans food famous caesar dressing - \$30.20

Balsamic and sweet basil marinated roast root vegetables - \$35.60

Sweet potato, rocket, pine nuts and roast garlic - \$42.10

Potato salad with seeded mustard and shallots - \$28.10

Penne pasta with roast tomatoes, baby spinach, semi dried tomato and pine nuts - \$32.30

Seasonal garden salad - \$30.20

Greek salad of fetta, olives, capsicum and cucumber - \$38.90

Steamed green vegetables with honey, soy and sesame dressing - \$39.90

Watermans assorted muffins - \$27.30

Watermans friands - \$36.00

Watermans assorted cakes – rich mud, flourless orange & almond cake and lemon meringue tart- \$48.60

** 48 hours notice required*

• *Deposit held on each platter until returned - \$10.00*

Canapé Selection Menu

Cold, Elegant, Petite

Char grilled polenta with bocconcini and tomato (v)
Wild mushroom pate on melba toast (v)
Cherry tomato and bocconcini tartlets (v)
Fetta, rocket and marinated mushroom on bruschetta (v)
Avocado mousse and prawn tartlets
Smoked salmon and chive roulade
Chicken, rocket and walnut ribbon sandwiches
Teriaki chicken and soy sushi rolls
Cucumber and avocado sushi rolls (v)
Brushetta, ricotta and balsamic roasted cherry tomato (v)
Zucchini, fetta, kalamata olive and semi dried tomato Frittata (v)
Thai beef salad in cucumber cups

Hot, Elegant, Petite

Caramelised onion and goats cheese tartlets
Blue cheese, caramelised onion and pine nut tartlet (v)
Lemon pepper and balsamic grilled prawn skewers
Lime, coconut, coriander and chili chicken skewers
Spinach, fetta and ricotta triangles (v)
Thai fish cakes with sweet chili dipping sauce
Baked Thai chicken cakes
Satay chicken skewers
Cajun marinated beef skewers
Cumin, sweet potato and ricotta puffs (v)
Selection of mini quiche

Cold, Substantial, Larger

Roast beef with horseradish cream on crusty bread rolls
Roasted vegetable salad with pesto
Thai chicken salad
Penne pasta with leg ham, roast tomatoes, spinach and pine nuts
Caesar salad with Watermans Cafe famous Caesar dressing
Virgin Mary oyster shots

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Hot, Substantial, Larger

Mini beef burger

Vegetarian pizza bites (v)

Lamb and vegetable casserole cups

Tandoori chicken and jasmine rice with honey yoghurt

Chicken and sweet potato pizza bites with fetta and rocket

Mini hot dogs with chipolata and red onion jam

Roast garlic prawns and creamy farfaelle pasta

Sweet, Elegant, Petite

Lemon curd tartlets

White chocolate and macadamia brownie

Mini sticky date puddings with butterscotch sauce

Caramel tartlet bites

Mini honeycomb cheesecakes

Orange and almond squares with candied orange

Cappuccino cheesecakes

Mississippi mud wedges

Chocolate mousse in a chocolate cup

Strawberries and cream shortbread stacks

Accompanying Platters

Platter of seasonal fresh fruits \$32.30

Platter of Australian cheeses and dried fruits \$51.80

Platter of Crudités and dips \$38.90

Mezze platter of smoked salmon, chorizo salami, fetta, chargrilled capsicum,
semi dried tomatoes, caperberries, dips and toasted handmade breads \$70.20

Celebration Canapé Packages

Perfect for celebrating weddings, anniversaries, birthdays or for just making a splash!

1.5 hour canapé package

Please select 7 elegant, petite canapés

\$26.00 per person

2 hour canapé package

Please select 4 elegant, petite canapés and 2 substantial, larger canapés

\$29.70 per person

2.5 hour canapé package

Please select 4 elegant, petite canapés and 3 substantial, larger canapés

\$34.00 per person

3 hour canapé package

Please select 5 elegant, petite canapés, 3 substantial, larger canapés and 3 sweet canapés

\$43.70 per person

3.5 hour canapé package

Please select 7 elegant, petite canapés, 3 substantial, larger canapés and 3 sweet canapés

\$50.20 per person

Evening seated menus

All served with bread rolls

Silver Menu \$41.60 per guest

Entrée

Please select 2 entrees for an alternate drop or 4 elegant, petite canapes from the canape selection menu as an option.

Cream of pumpkin soup with garlic croutons

Potato and leak soup with bacon crisps

Chicken, baby spinach, mushroom and brie tartlet

Fresh roma tomato, basil pesto and bocconcini filo tartlet (v)

Chicken caesar salad with handmade dressing

Roast pumpkin, rocket, fetta, pinenut and beetroot pesto salad (v)

Main

Please select 2 mains for an alternate drop.

Tender Beef with pink pepper corn sauce and roast spring onions

Chicken breast pocketed with semi-dried tomatoes and baby spinach with a champagne cream sauce

Barramundi fillet lemon pepper and lime alioi

Roast pork apple brandy glaze

Lamb shank on balsamic roasted vegetables with a red wine and thyme jus

Roast polenta and vegetable stack (v)

* All mains served with potato and green bean bundles

Dessert

Mixed plate of chocolate mousse cup, lemon curd tartlet, mini sticky date pudding and all served with berries and cream.

Gold Menu \$59.80 per guest

Entrées

Please select 2 entrees for an alternate drop or 5 elegant, petite canapes from the canape selection menu as an option.

Roast pumpkin soup with seared Japanese scallops

Smoked trout caesar salad with garlic croutes

Salad of rocket leaves, caramelised walnuts, apple and blue vein cheese drizzled with a rich balsamic reduction (v)

Layered chicken, asparagus and field mushroom tartlet topped with melted brie

Prawns, saladini and glass noodles wrapped in rice paper with lime and sweet chilli sauce

Fresh roma tomato, basil pesto and bocconcini filo tartlet (v)

Mushroom and cheese tart with prosciutto and saladini leaves

Mixed plate Hastings river oysters, king prawns, smoked salmon and toasted ciabatta drizzled with olive oil

Mains

Please select 2 mains for an alternate drop.

Turkey breast roulade of prosciutto, cranberry and pistachio nut and pan juices

Rack of lamb and roasted roma tomato with a red wine and rosemary reduction

Chicken breast with a cashew and sun dried tomato crust glazed with a white wine cream reduction

Beef eye fillet with red wine and spanish onion jam with worcestershire scented jus

Pork tender loin pocketed with dates and almonds and finished with a red currant glaze

Seared Atlantic salmon with asparagus and wasabi mayonnaise

Asian spiced steamed snapper in a lime coconut infused sauce

Risotto of sweet potato, baby pea, shaved parmesan and fresh rocket (v)

* All mains served with potato and green bean bundles

Desserts

Mixed plate of chocolate mousse cup, lemon curd tartlet, mini sticky date pudding and berries and cream

OR

Please select 2 desserts for an alternate drop
Baked cheesecake with crushed berries

Layered white chocolate and dark chocolate mousse cake with raspberry coulis

Steamed blueberry puddings with crème anglaise

Rich flourless chocolate torte with berry coulis and double cream

Vanilla tuille with mascarpone, berries and fruit coulis

Profiteroles filled with vanilla bean custard and served with a ganash chocolate sauce

Cointreau strawberries and double cream layered between shortbread

Lime and passionfruit tart

Chocolate hazelnut mousse in a chocolate tart

Conference, seminar and all day packages

Morning wake up - Includes fresh OJ, pure still water, coffee and tea

Please select two items from the following

Mini Danish selection

Banana and berry muffins

Little chocolate brownies

Wholemeal low fat apple and sultana muffin

Raspberry and ricotta mini friands

Fruit kebabs with organic yoghurt dip

\$9.60 per person *

Lunch pick me up - Includes fresh OJ, pure still water, coffee and tea

We offer a selection of buffet lunch selections for your delegates

(Please select from our choice of buffet lunch options)

Prices vary according to menu option selected

Afternoon Boost - Includes fresh OJ, pure still water, coffee and tea

Please select two items from the following

Homemade cookie selection

Berry and frangipani tart

Wholemeal low fat apple and sultana muffin

Gluten free orange and almond cake

Little frittatas with ricotta, spinach and zucchini

Walnut and carrot slice

Mini quiche selection

\$9.60 per person *

Buffet lunch selections

Deli menu selection

Selection of deli style sandwiches and wraps

Seasonal fruit platter

Fresh OJ, pure still water, coffee and tea

\$15.80 per person *

Picnic menu selection

Baguettes with smoked salmon, rocket, ricotta and red onion salsa

Lavash wraps with spinach, grilled vegetables and pesto

Sourdough filled with mesclun, tomatoes, sprouts, marinated chicken and aoli

Cesar salad

Australian Cheese platter

Seasonal fruit platter

Fresh OJ, pure still water, coffee and tea

\$23.40 per person *

Café menu selection

Grilled vegetable and antipasto selection

Deli style meat selection with crusty rolls, relish and mustards

Frittata with ricotta, spinach and zucchini

Baby salad leaves with balsamic infused dressing

Sweet basil marinated roast vegetable salad

Hot dish - please select one

Green Thai chicken curry

Penne pasta with roast tomatoes, spinach and pine nuts

Lamb and vegetable casserole

Roast beef and spring onion with aromatic jus

Australian cheese platter

Seasonal fruit platter

Fresh OJ, pure still water, coffee and tea

\$28.90 per person *

Based on 1 hour duration

Buffet evening menus

Standing Buffet Menu Selection's

Menu 1

Penne pasta with tomato and basil
Char grilled Mediterranean vegetables with basil pesto
Tandoori lamb with honey yoghurt and poppadums
Coconut infused jasmine rice with coriander
Lemon pepper chicken skewers
Dinner rolls with butter

Menu 2

Penne pasta with ham and mushroom
Char grilled Mediterranean vegetables with basil pesto
Beef rending curry, honey yoghurt and poppadums
Coconut infused jasmine rice
Satay chicken skewers
Dinner rolls with butter

Menu 3

Avocado, cucumber and green beans mixed with young lettuce leaves
Char grilled Mediterranean vegetables with basil pesto
Mild green curry with chicken, coriander and coconut
Jasmine rice
Spanish onion and asparagus tarts
Dinner rolls with butter

\$24.50 per person

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Gourmet BBQ Buffet Menu

\$45.20 per guest

Selection of fresh baked breads

Main - please choose 2

Roast garlic and rosemary marinated lamb

Thick premium sausages

Sizzling beef burgers

Tandoori chicken skewers with yoghurt and cucumber sauce

Scotch fillet steak lightly peppered

Lemon and herb marinated chicken breast

Barramundi fillet in a paper parcel with ginger, lemon grass and butter

Potato - please choose 1

Potato salad with homemade mayonnaise, grain mustard and shallots

Sweet potato, rocket, pine nut and roast garlic

Baked chats with parsley butter

Foil wrapped Idaho potatoes with sour cream and chives

Salads and vegetables - please choose 3

BBQ roma tomatoes with basil oil

BBQ corn cobs

Caesar salad with Watermans food famous Caesar dressing

Balsamic and sweet basil marinated roast root vegetables

Seasonal garden salad

Greek salad

Young saladini leaves with shaved parmesan and a balsamic dressing

Steamed green vegetables with honey, soy and sesame dressing

Desserts - please choose 2

Mud cake with cream and coulis

Pavlova with fresh fruits and cream

Flourless chocolate torte

Sticky date pudding with butterscotch sauce

Orange and almond cake with coulis and cream

Seasonal fresh fruit platters

Tea and Coffee

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Gourmet Roast Buffet Menu

\$40.90per person*

Selection of fresh baked breads

Main - please choose 2

Honey and clove scented ham off the bone

Tender roast beef with Dijon mustard

Roast lamb infused with rosemary

Roast pork with crackling served with apple and cranberry sauce

Potato - please choose 1

Potato salad with homemade mayonnaise, grain mustard and shallots

Sweet potato, rocket, pine nut and roast garlic

Baked chats with parsley butter

Foil wrapped Idaho potatoes with sour cream and chives

Salads and vegetables - please choose 3

Penne pasta with roast tomatoes, spinach and pine nuts

Cesar salad with watermans food famous ceasar dressing

Balsamic and sweet basil marinated roast root vegetables

Seasonal garden salad

Greek salad

Young saladini leaves with shaved parmesan and a balsamic dressing

Steamed green vegetables with honey, soy and sesame dressing

Desserts - please choose 2

Chocolate hazelnut mousse tart

Mud cake with cream and coulis

Pavlova with fresh fruits and cream

Flourless chocolate torte

Sticky date pudding with butterscotch sauce

Orange and almond cake with coulis and cream

Seasonal fresh fruit platters

Tea and Coffee

WATERMANS BOOKING FORM

Please take a moment to read the following conditions before completing the event confirmation details below:

Quotation - Watermans will develop a quotation based on your individual requirements. This quotation will remain valid for 60 days. Any additional products or numbers of guests decreasing(10% or more) will be re-quoted.

Prices - While all attempts are made to maintain published prices, they may be subject to change at the discretion of Watermans Cafe. If prices will differ, the client will be informed. Prices quoted include GST unless otherwise stated.

Confirmation of booking and deposit - Once terms and conditions are read and signed a payment of \$500 non-refundable is required to confirm your event. The outstanding balance should then be paid 5 full days prior to your event date.

Payments can be made by direct credit (EFT), company cheque, bank cheque or cash.
Outstanding accounts may incur a charge of an additional 10% of the total invoice.

Guest numbers - Final guest numbers for catering must be provided 5 days prior to the event. Charges shall be based on this figure unless the numbers are greater.

Cancellations - Cancellations of functions must be advised in writing 60 days prior to the event.

Extended Hours - The organiser agrees to begin the function at the scheduled time and agrees to vacate designated function space at the agreed completion time. An additional charge of \$200.00 per hour will be applicable if your event runs beyond this agreed time.

Surcharges - Surcharges will apply for all events held on Sundays (10%) and Public holidays (20%), this surcharge is calculated on the total spend.

Responsibility - It is your responsibility to insure that all attendees behave in a socially acceptable manner during the event. You are financially responsible for any damage sustained to property during the event and are accountable for any essential additional cleaning costs incurred as a result of the event. We can not take responsibility for damage to or loss of items before, during and after an event.

COMPANY/ORGANISATION:.....

CONTACT NAME:.....

ADDRESS:.....

PHONE:..... FAX:.....

EMAIL:.....

DAY & DATE OF EVENT:.....

LOCATION:..... NO. OF GUESTS:.....

MENU PACKAGE:..... MENU PRICE:.....

DEPOSIT AMOUNT:..... METHOD OF PAYMENT:.....

SIGNED:..... DATE:.....