

The Watershed **Functions**



The Watershed is truly a jewel of the north. Nestled amongst lush wetlands, the venue offers the ultimate in boutique function facilities. The sophisticated environment is complimented by high quality, flexible food and beverage, guaranteed to impress your guests.

An astonishing function experience, only twenty minutes from the Adelaide city centre.

Visit us, you will be glad you did.

The Watershed Event Packages

Venue capacity

Function Room

Seated function: 120 people
Cocktail function: 180 people

Undercover deck

Seated function: 80 people
Cocktail function: 120 people

Full venue

Cocktail function: 400 people

Weddings

Ceremony and reception facilities
available

Venue hire

Exclusive full venue: \$950.00

Function room and adjoining
deck only: \$485.00

The Watershed venue hire includes:

- Exclusive venue – café, bar, decking and function room – after 4.30pm
- Linen tablecloths and napkins
- Dressed present table and dressed cake table (knife provided)
- Red or black carpet
- 70" LCD TV / Screen
- Projector
- Radio microphone and lectern
- Audio system – CD, PC, USB and iPod compatible
- Chandeliers and external bud lights
- Free on-site parking

The Watershed Function Menu

Minimum of 30 people

Entrée

- Confit duck leg, apple, fennel and walnut salad with sour cherry sauce
- Warm mushroom, roasted red pepper, baby spinach and gruyere tart
- Char-grilled king prawn tails, salsa verde, mild chilli oil and rice pilaf
- Smoked salmon, caper-berry, snow-pea sprout and cucumber salad, with wasabi crème fraiche dressing
- Char-grilled chicken, puree potato, watercress, cherry tomato and white wine sauce
- Roasted pork belly, colcannon mash with spiced apple jelly

Soup

Served with ciabatta

- Roasted butternut pumpkin and sweet potato with crème fraîche and chives
- Prawn miso with Asian greens
- Chicken, risoni and spinach
- Potato, leek and bacon
- French onion with gruyere croutons

Sorbet

add \$2.50pp

- Tangy raspberry, zesty lemon or green apple

Main course

- Juniper roasted chicken breast, sweet potato bake, buttered asparagus and pinot grigio velouté
- Roasted beef fillet cooked medium, pureed potatoes, broccolini, caramelized onion, and a rich merlot jus
- Baked barramundi fillet, bok choy, jasmine rice with ginger and spring onion sauce
- Roasted pork belly, cranberry cous-cous and sticky green apple glaze
- Spinach and ricotta layered zucchini, mushroom and roasted capiscum, on scented cous-cous
- Crispy skinned salmon fillet with asparagus, potato rosti and beurre blanc

Side dishes

add \$2.50pp

- Seasonal vegetables with herb butter
- Romaine lettuce, cucumber, tomato, avocado and mushroom salad with shaved parmesan and balsamic dressing
- Mediterranean char grilled vegetables tossed in extra virgin olive oil
- Roasted baby potatoes with rosemary and sea salt

Dessert

Seated or Roving

- Vanilla bean panna cotta with Chambord macerated berries and almond bread
- Slow cooked chocolate pudding with warm chocolate sauce and double cream
- Vanilla bean ice-cream in a chocolate tart drizzled with Pedro Ximenez sherry, coffee bean chocolate and berry coulis
- Sticky date and fig pudding with salted butterscotch sauce and double cream
- Baked pear and cranberry tart served with freshly sweetened mascarpone

Menu tastings

We offer you the opportunity to taste our menu prior to your function

- Entrée: \$15.50 each
- Main course: \$29.50 each
- Dessert: \$12.00 each

Menu prices

Price per person:

- Less than 40: \$75pp
- 40 to 90: \$70pp
- More than 90: \$65pp

Includes:

- Alternate drop entrée or 4 canapé items
- Alternate drop main courses
- Seasonal garden salad tossed in Italian vinaigrette, artisan bread and butter
- Set dessert
- Freshly brewed Vittoria coffee and La Maison Du Thé French handcrafted tea

Menu options

- Choice of entrée: add \$3.00pp
- Choice of main: add \$5.00pp
- Choice of dessert: add \$3.00pp
- Your wedding cake cut and plated by our chefs as dessert, served with berry coulis and vanilla cream: *deduct* \$2.50pp

Canapé Menu

Minimum of 20 people

Meat, poultry and game (cold selection)

- Duck liver and cognac pate, crostini and onion jam
- Prosciutto wrapped asparagus drizzled with balsamic glaze
- Chinese pancake, roasted duck, greens and hoi sin
- Seared lamb, caramelised onion, beetroot jam on crostini
- Thai beef salad in crisp wonton basket
- Shredded char siu roasted pork in crisp wonton basket

Meat, poultry and game (hot selection)

- Char-grilled marinated beef skewers with sticky balsamic
- Boozy pie with Guinness, beef, red wine and mushroom
- Char-grilled kebabs with chicken, onion, capsicum and sour cherry sauce
- Chicken wrapped in pandan leaf with sweet chilli coriander sauce
- Drunken chicken wings with dipping sauce

Seafood (cold selection)

- Prawn, mango and coriander tart
- Bloody Mary oyster shooter
- Smoked salmon cucumber basket with avocado and Tasmanian salmon roe
- Miniature prawn cocktail
- Smoked salmon, cream cheese, chive, cherry tomato on crostini

Seafood (hot selection)

- Char-grilled tiger prawn skewer with three flavour sauce
- Prawn wonton with lime and soy dipping sauce
- Salt & pepper squid with lemon aioli
- Crispy fried white bait
- Thai fish cakes with dipping sauce



Vegetarian

(cold selection)

- Corn fritter with brie and fig jam
- House made dips with char-grilled pita bread
- Tomato bocconcini and basil bruschetta
- Mediterranean vegetable frittata, hummus and chives

Vegetarian

(hot selection)

- Mushroom, baby spinach and gruyere tart
- Pakoras with minted yoghurt
- Mushroom arancini with pesto mayonnaise
- Baby bocconcini, basil and roast tomato tart
- Char-grilled haloumi with zucchini and tomato on a chive blini

Grazing Tables

We can tailor amazing tables to suit your requirements, just ask us!

Sweet

(cold selection)

- Lemon curd tart
- Hazelnut and chocolate truffle
- Brownie square, ganache and walnuts
- Mixed berry panacotta
- Miniature passionfruit and blueberry pavlova

Canapé menu prices

Cocktail functions start at \$32.00 per person based on 6 canapé items served over a 1 hour period

Canapé menu options

- Additional canapés can be selected at \$4.50pp per item
- Antipasto platters at \$9.00 per person
- Seafood platters at \$15.00 per person
- Cheese platters at \$8.00 per person
- Dip platters at \$4.50 per person
- Fresh fruit platters at \$6.00 per person

Morning and Afternoon tea

One session: \$8.00pp
(either morning or afternoon)

Both sessions: \$15.00pp

Choose 2:

Assorted gourmet cookies / biscuits

Apple and cinnamon or orange and almond mini muffins

Plain scones with jam and cream

Cheese and chives scones with butter

Mini churros served with chocolate ganache

Apricot and muesli balls

Current scones with jam and cream

Carrot and walnut cake

Orange and almond cake

Portuguese custard tarts

Miniature cup cakes

Lemon curd tartlets

Currant and white chocolate scones served with jam and cream

Cucumber/chicken and lettuce sandwiches

Light Functions: Lunch

Minimum of 20 people

Hot menu selection

- Spinach and fetta parcels, oven baked (V)
- Pandan chicken with sweet chilli and coriander dipping sauce
- Char-grilled beef skewers marinated in red wine, garlic and rosemary
- Char-grilled chicken, onion and capsicum kebabs with sour cherry sauce
- Mushroom arancini with pesto aioli (V)
- Boozy pie filled with beef, Guinness, red wine and mushrooms
- Salt and pepper prawns, spring onion and crispy noodles

Cold menu selection

- Rustic roll selection
 - Vietnamese cold rolls
 - Sweet potato, roasted capsicum and zucchini frittata
 - Club sandwich selection
 - Antipasto
- Choose 2: \$19.50pp
 - Choose 3: \$25.50pp

The Watershed Paella Package

Minimum of 80 people
Maximum of 120 people

\$19.80 per head

Your choice of seafood, vegetarian or chicken paella, cooked in our traditional one metre pan.

The paella will be cooked on our purpose built mobile station allowing your guests to view the process.

Served buffet style direct from the pan with a side of char-grilled filone, the paella package is great food and great fun.

Beverage packages

The Watershed standard package

4 hours: \$32.00pp

To extend: \$8.00pp per hour

Includes:

- Coopers Pale Ale
- Coopers Clear
- Tooheys Extra Dry
- Cascade Light
- Adelaide Hills Apple Cider
- Adelaide Hills Pear Cider
- Bubbles
- Moscato
- Sauvignon Blanc
- Chardonnay
- Riesling
- Shiraz and Cabernet blends
- Soft drinks
- Italian mineral waters

The Watershed bar package

Our full bar is available on a consumption basis if preferred.

A minimum charge applies.

Specialty packages

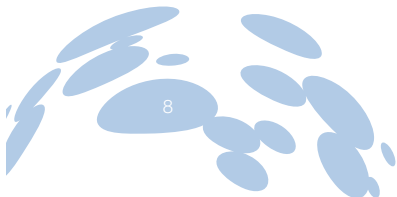
We can tailor a beverage package to suit your taste and budget utilising our extensive wine list.

Continuous coffee and tea package

Freshly brewed Vittoria coffee and La Maison Du Thé handcrafted teas.

Half day: \$6.00pp

Full day: \$9.00pp



March 2023 This version replaces all previous versions.



Red Jam
venues and events

Contact Us

Phone

8250 8070

Email

watershed@redjam.com.au

Fax

8250 8071

Web

www.thewatershed.net.au

 [/thewatershedfunctioncentre](https://www.facebook.com/thewatershedfunctioncentre)

