

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:

\$600.00

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 capsicum, 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: \$80pp
- 40 to 90: \$75pp
- More than 90: \$70pp

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

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

The Watershed Grazing Table

*Cured Ham
Smoked turkey*

*Dips
Carrot wedges
Capsicum slices
Cucumber
Celery sticks*

*Olives
Sundried tomatoes
Marinated fetta
Cherry tomatoes*

*Strawberries
Watermelon
Rock melon*

Block Chocolate

*Brie
Fruit Cheese
Assorted nuts
Dried fruit*

*Crackers
Fried flat bread
Charred pita*

\$20.00 per person

The Watershed Buffet Table

Cold Selection

*Antipasto platters...
inc smoked ham, cured meats,
chargrilled vegetables, olives,
sundried tomatoes, marinated fetta*

Hot Selection

*Marinated lamb rump with minted yoghurt
Marinated BBQ chicken wings
Mushroom arancini with pesto aioli (V)
Crispy pork belly with spiced apple glaze
Salt & pepper squid with lemon aioli*

*Roast baby potato and root vegetables
with garlic, rosemary and olive oil (V)*

Salad

*Garden salad of mixed greens, cucumber,
Spanish onion, tomato with extra virgin
olive oil and balsamic vinegar(V)*

*Selection of breads and
whipped butter (V)*

\$38.00 per person

Additional option - Add

Dessert

*Australian cheese selection
inc brie, cheddar and blue
with dried fruits & nuts*

Crackers and pita bread

House made fig and quince paste

Selection of seasonal fruits

\$46.00 per person (Full menu)

Items can be changed or altered for

Morning and

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: Weekday Lunch

Minimum of 20 people

Served with garden salad

Hot menu selection

- Spinach and feta 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
 - Sandwich selection
 - Antipasto
- Choose 2: \$19.50pp
 - Choose 3: \$25.50pp

The Watershed Paella Package

Minimum of 50 people
Maximum of 120 people

\$22.00 per person

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: \$38.00pp

To extend: \$8.00pp per hour

Includes:

- Coopers Pale Ale
- Hahn Supa Dry
- Corona
- Tooheys Extra Dry
- Cascade Light
- Barossa Valley Apple Cider
- Barossa Valley Pear Cider
- Bubbles
- Moscato
- Sauvignon Blanc
- Chardonnay
- Riesling
- Shiraz and Cabernet blends
- Soft drinks
- Juices

The Watershed bar package

Our full bar is available on a consumption basis as a bar tab or subsidised, if preferred.

A minimum charge may apply.

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

January 2025 This version replaces all previous version

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