



The Boat Shed



The Boat Shed Restaurant typifies dining on the Sunshine Coast. A relaxed and casual atmosphere, contemporary Australian Cuisine, stunning views over the Maroochy River and your very own private lawn area under the "Cotton Tree". The Boat Shed offers a truly unique location for Weddings, Corporate Events and Special Occasions. Our Event Management Team is here to help plan your next occasion with professionalism and attention to detail, ensuring that your event is a resounding success.

The Boat Shed is perfect for that informal or formal gathering, whether it be lunch or dinner, with seating for up to 100 guests, and cocktail style service available for up to 150 guests. Whilst we do offer a set menu from which to choose from, we welcome the opportunity to discuss your individual needs and are happy to create a unique and tailored menu to suit your requirements.

The Boat Shed

The Esplanade, (behind the pool), Cotton Tree

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www.theboatshed.com.au boatshed@bigpond.net.au

Canapés List

\$4.00 per item per person

(cold) Choose 3

Goats Cheese, Watermelon, Sundried Tomato Cracker
Hot Smoked Salmon, Crème Fraîche, Croute, Fresh Herbs
Spice Crusted Tuna, Black Soy Gel, Wasabi, Rye Crisp
Pea Shooters with Crisp Prosciutto
Beetroot Cured Beef, Horseradish Cream
Coffin Bay Natural Oysters

(hot) Choose 3

Duck Spring Rolls, Plum Sauce
Mediterranean Frittata
Volovant with Asparagus, Soubise, Truffle oil
Grilled Haloumi, Lavosh, Berry Jam
Tempura Prawn, Cocktail Sauce, Orange
Wild Mushroom Arancini with Garlic Aioli

sample menu only

Ciabatta, olive oil, balsamic

Entree

(please choose one)

Chicken & speck terrine, cos lettuce, grated egg, Caesar dressing GF

Goat's cheese "pannacotta", baby beetroots, watermelon, spinach, horseradish, crostini

Mexican spiced calamari, sweet corn salsa, lime & jalapeno mayo, smoked vinaigrette GF

Main

(please choose one)

Crispy skinned Huon salmon, risotto cake, pea mousse, tart orange blanc

Roasted chicken breast, wild mushroom risotto, tarragon, parmesan

Eye fillet, braised short rib, potato gratin, carrot puree, greens,
pickled red onion, jus

Dessert

(alternate serve)

Choc-malt brownie, chocolate mousse, chocolate "crunch",
salted toffee ice cream

Citrus Cheesecake, ginger crumb, strawberry and berry textures

sample menu only

Costs:

Following are the minimum charges:

Friday Night: From 5.30pm - Midnight	\$14,000
Saturday Lunch: Required to depart by 4.30pm	\$15,000
Saturday Night Only : From 5.30pm - Midnight	\$15,000
Sunday Lunch: Required to depart by 6pm	\$16,000
Sunday Night: From 5.30pm - Midnight	\$16,000
Whole Day: Mid Morning, Afternoon and Evening	\$20,000

(Prices subject to change)

The minimum charge is the cost to have exclusive use of the venue. It incorporates food and beverage costs, set up and breakdown charges, linen tablecloths, linen napkins and full coordination. The number of guests will therefore determine the price per person.

If there are under 40 guests attending, you are able to make a large group booking. These are coordinated in our normal times of operation and require set menus. Linen charges and set up charges may apply.

Drinks will be charged upon a consumption basis and BYO alcohol is not permitted.

Confirmation of booking:

Tentative reservations will be held for seven days. To secure your booking a \$500 deposit will be required. Upon your confirmation, we will book a time to meet and discuss all of your requirements.

Guest Numbers:

Final guest numbers must be received at least 3 days prior.

Cancellations:

In the unlikely event that you wish to cancel your function, fees may apply according to costs already incurred. If cancellations are less than 14 days notice, monies already paid may be forfeited.

Payment:

Two weeks prior to the event a third of the minimum charge is required. For all remaining monies, an account on the day will be established and is payable by cash, EFTPOS or credit card (less the deposit and monies received).

Thank you once again for your enquiry. Should we be able to provide any further information please do not hesitate to contact us.

Kindest Regards

*Dion Spadaro
General Manager*