

WATERS EDGE

WEDDINGS AND EVENTS
AT PORTSIDE

EXCLUSIVE EVENTS BY
THE FRESH COLLECTIVE

WATERFRONT WEDDINGS

AT ITS FINEST...

Waters Edge Wedding and Events is a stunning venue offering the best of Brisbane for your wedding celebration. Located only 8 minutes from the Brisbane CBD, on the top level of the Portside Wharf in Hamilton, offering elevated river and city views, creating an unforgettable backdrop for your special day.

This unique location features two stunning receptions areas accommodating weddings of up to 300 for a seated dinner and up to 750 for cocktail events. The Fresh Collective delivers exceptional event experiences with seasonal menus for any style of wedding from a seated lunch, cocktail reception with grazing tables, to a decadent dinner with dancing.

- Beautiful blank canvas
- Customised packages
- Award winning catering
- Expansive private balcony
- Breathtaking riverside location
- Contemporary, elegant décor
- Dedicated and attentive team
- Onsite parking for 300 guests

Wedding ceremony 1,500

- 60 white Americana chairs
- Signing table with chairs
- Canapes for the wedding party and guests

Additions

- Pre ceremony beverages – 30 min 12 pp
- Pre ceremony canapes – 30 min 10 pp
- Styling poa



THE VENUE

INCLUSIONS

- Private balcony with river and city views
- Private area for the Bridal party to refresh
- Dance floor
- White linen, napkins, cutlery and glassware
- Skirted Bridal table, gift table, cake table with cake knife
- Printed seating plan
- Lectern and microphone
- Themed lighting
- Background music on your CD player or iPod
- Superb location 5km from Brisbane's CBD, accessible to Gateway Bridge, Clem 7 Tunnel & Inner City Bypass
- Wheelchair friendly venue with 350 undercover car parks with overflow & street parking
- Wedding Coordinator to assist with your reception planning

Full Venue	Riverview Room	Viewing Room
300 (seated, dancefloor, bridal table)	180 (seated, dancefloor, bridal table)	80 (seated, dancefloor, bridal table)
750 (cocktail with dancefloor)	450 (cocktail with dancefloor)	150 (cocktail with dancefloor)



TAILORED MENUS

FINE FOOD & WARM SERVICE



LUNCH

TWO COURSE

Four hour duration

Arrival drinks

Two course alternate deluxe menu selection

Premium beverage package

110

THREE COURSE

Four hour duration

Arrival drinks

Pre-lunch canapés (2 pp)

Three course alternate deluxe menu selection

Premium beverage package

130

DINNER

THREE COURSE

Five hour duration

Arrival drinks

Pre-dinner canapes on arrival (2pp)

Three course alternate deluxe menu selection

Premium beverage package

150

SHARED TABLE

Five hour duration

Arrival drinks

Pre-dinner canapes on arrival (2pp)

Shared table dinner menu selection

Premium beverage selection

165

SUPERIOR

Five hour duration

Arrival drinks

Pre-dinner canapés (2pp)

Three course alternate superior menu selection

Deluxe beverage package

190

ADDITIONAL

Pre-dinner canapés

Sides

Cocktails from

Arrival glass of Champagne

Deluxe beverage package upgrade

Superior beverage package upgrade

5

7

12

25

POA

POA

COCKTAIL

FOUR HOUR

Eight hot and cold canapés

Two bite and bit or sliders

One gourmet plate / bowl

Premium beverage package

120

FIVE HOUR

Seven hot and cold canapés

Three gourmet plate / bowls

One dessert canapé

Premium beverage package

140

FOOD STATIONS

GRAZING TABLE

Minimum 100 guests

The oyster bar

Charcuterie and cheese table

Glazed ham table

Cheese table

Dessert table

16

25

16

16

16

ADDITIONAL

Canapé

Bite and a bit or slider

Gourmet plate / bowl (from per item)

Dessert canapé

Cocktails from

Arrival glass of Champagne

Wedding cake served as dessert

Deluxe beverage package upgrade

4

8

14

4

12

25

8 less per guest

POA

CONDITIONS

PRICES ARE GST EXCLUSIVE

ALL PRICES LISTED PER PERSON

MINIMUM NUMBERS: 50 SIT DOWN & 100 FOR COCKTAIL STYLE

SUNDAY SURCHARGE 10%

PUBLIC HOLIDAY SURCHARGE 20%

DELUXE LUNCH

ENTRÉE

Sugar cured salmon, celeriac remoulade salad & salsa verde **GF**
Asparagus, Serrano ham, goats curd & brioche crumbs
Beetroot tartin, red wine reduction & horseradish creme fraiche **v**
Kervella goat's cheese roasted eschallot tart, watercress salad **v**
Woodland terrine, rustic piccalilli and grain mustard sauce **GF**

Sourdough rolls and butter

MAIN

Slow cooked lamb, minted pea puree, parmesan polenta
Chicken breast, roasted cauliflower cream, oregano butter **GF**
Bangalow pork belly, fennel cream, jamon crumbs & snow pea
Chicken breast, lemon couscous, pistachio butter, pomegranate molasses
Huon salmon on speck braised lentils with celeriac and green sauce **GF**

DESSERT

Torta di Verona – amaretto & pandoro, blueberries & mascarpone cream
Blackforest, chocolate & black cherry trifle
Golden delicious apple tart tartin, brandy foam
Cardamom & buttermilk bavarois, mango & lime puree
Creme caramel, berry syrup compote **GF**

Coffee and selection of teas
Petit fours

SIDES

Additional 7 per guest, per side

Rocket and parmesan salad with balsamic dressing **v GF**
Heirloom tomato and cherry bocconcini salad with red wine dressing **v GF**
Crispy rosemary chat potatoes with herb sea salt **v GF**
Steamed green beans with garlic butter and almonds **v GF**
Paris potato puree and truffle oil **v GF**
Roasted heirloom carrot with honey and thyme **v GF**
Buttered brussels sprouts **v GF**

v = vegetarian, **VEG** = vegan, **GF** = gluten free PRICES EXCLUDES GST



DELUXE DINNER

ENTRÉE

Oak smoked salmon, pickled beets, orange, horseradish, watercress **GF**
Yellow fin tuna, avocado, compressed cucumber and wakame dust **GF**
Egyptian chicken salad with pistachio, pomegranate and honey **GF**
Asparagus and shitake mushroom tart, yuzu aioli, brussel sprout slaw **V**
Spiced heirloom beetroots with Persian feta and nigella seeds crisps **V GF**
Angus beef tagliatta, roasted cauliflower hummus, amlou dressing **GF**

Sourdough rolls and butter

MAIN

Chargrilled spiced chicken, wilted spinach, crushed potato, romesco **GF**
Cone Bay barramundi, French peas, fennel, green goddess sauce **GF DF**
Grilled lamb rump, baked polenta, Sicilian caponata, lemon thyme aioli **GF**
Za'atar spiced chicken, mashed kumara, broccolini, tahini labna **GF**
Slow cooked lamb shoulder, celeriac puree, wild mushrooms, barley **DF**
Beef fillet, onion soubise, glazed dutch carrot, smoked leek, onion ash **GF**

DESSERT

Japanese cheesecake, strawberries, coffee linseed tuile
Orange brulee tart, seasonal fruits and cream
Rose petal pavlova, bergamot cream, mandarin marmalade **GF**
Chocolate cremeus, banana caramel, cider foam **GF**
Pannacotta, urban honey, lemon curd, citrus crackling **GF**
Bitter chocolate delice, salt caramel custard, lemon thyme **GF**

Coffee and selection of teas
Petit fours

SIDES

Additional 7 per guest, per side

Rocket and parmesan salad with balsamic dressing **V GF**
Heirloom tomato and cherry bocconcini salad with red wine dressing **V GF**
Crispy rosemary chat potatoes with herb sea salt **V GF**
Steamed green beans with garlic butter and almonds **V GF**
Paris potato puree and truffle oil **V GF**
Roasted heirloom carrot with honey and thyme **V GF**
Buttered brussels sprouts **V GF**

V = vegetarian, **VEG** = vegan, **GF** = gluten free PRICES EXCLUDES GST

SHARED TABLE

ENTRÉE

Select two dishes
Cured salmon, celeriac remoulade, shaved fennel and orange salad **GF**
Ploughman's platter: smoked ham, farmer's pâté, aged cheddar, chutney
Clay baked beetroot, goats curd, toasted almond dukkah **V GF**
Stuffed zucchini flowers, bacalao, vegetable escabeche **GF**
Prosciutto di Parma, compressed melon, buffalo mozzarella, aged balsamic
Burrata, broad bean and mint panzanella, ciabatta crisps **V**
Rare roasted beef tagliata, tuna mayonnaise, capers, onion **GF**
Chargrilled asparagus, halloumi, marjoram, honey and lemon oil **V**

Sourdough rolls and butter, roasted olives, lemon oil

MAIN

Select two dishes
Roast organic chicken, confit garlic and lemon **GF**
Greek style lamb shoulder, tzatziki, lemon and oregano **GF**
Baked barramundi, romesco sauce, olive and almond dressing **GF**
Stuffed porchetta, apple chutney, roasting juices **GF**
Orecchiette pasta, confit cherry tomato, olives, wild thyme **V**
Whole roasted portobello mushrooms, caponata vegetables, garlic herb crust **V**

SIDES

Select three dishes
Whole roasted cauliflower, smoked paprika, citrus aioli **V GF**
Buckwheat pilaf, currants, mint, parsley and feta **V**
Glazed heirloom carrots, olive tapenade, snipped chives **V GF**
Nicola potato purée, extra virgin olive oil, shaved parmesan **V**
Mixed leaves, crumbled ricotta salata, cucumber **V GF**
Pan baked potatoes, mustard and cheese crust **V GF**
Green beans, rocket pesto, toasted hazelnuts **V GF**

DESSERT

Select two dishes
White chocolate pavlova, ginger roasted apples, lemon curd **GF**
Artisan cheese board, fruits, nuts, lavoche, crackers, quince paste
Classic tiramisu
Peach and valencia orange frangipane flan
Crème brûlée tart with Madagascan vanilla
Baked lemon cheesecake with soaked raisins

Coffee and selection of teas
Petit fours



SUPERIOR DINNER

ENTRÉE

Crispy skin duck, mountain pepper, popped pulses, native plum
Roast Farm quail, garden herbs, green chermoula, heirloom jam **GF**
Seared scallops, beach succulents, finger lime, onion crème **GF**
Butternut pumpkin gnocchi, seafood bisque, chard crisps
Hiramasa kingfish, soba noodle salad, white soy and kombu **GF**
Confit organic egg, soft polenta, parmesan crumble, truffle salsa **V GF**

Sourdough rolls and butter

MAIN

Free range chicken, miso corn, nasturtium, potato paper **GF**
Wagyu rump cap, onion ash, kohlrabi, mustard butter **GF**
Duck breast, fennel, cauliflower purée, black olive **GF**
Rangers Valley beef, baby cos, truffled potato gratin, tomato jam **GF**
Hapuka, grilled local prawn, miso shiitakes, kombu dashi, sea herbs **GF**
Petuna ocean trout, kelp butter, crustacean essence, radish **GF**
Slow roast lamb, roast cauliflower, eggplant, pomegranate **GF**

DESSERT

Silken rice, matcha cheesecake, coconut meringue **GF**
Ginger crème caramel, macadamia brittle **GF**
Whipped chocolate, cocoa nib wafer, manuka honey **GF**
Sheep's milk granita, roast rhubarb, lemon aspen curd, fennel pollen
White chocolate bavarois, strawberries, native peppercorn, hibiscus syrup
Selection of award winning cheeses, quince paste, muscatels, lavoche and crackers

Coffee and selection of teas

Petit fours

SIDES

Additional 7 per guest, per side

Rocket and parmesan salad with balsamic dressing **V GF**
Heirloom tomato and cherry bocconcini salad with red wine dressing **V GF**
Crispy rosemary chat potatoes with herb sea salt **V GF**
Steamed green beans with garlic butter and almonds **V GF**
Paris potato puree and truffle oil **V GF**
Roasted heirloom carrot with honey and thyme **V GF**
Buttered brussels sprouts **V GF**

V = vegetarian, **VEG** = vegan, **GF** = gluten free **PRICES EXCLUDES GST**

COCKTAIL

COLD CANAPÉS

Ginger prawn rice paper rolls, tamarind sauce GF
Smoked Huon salmon on brioche toast, tomato & coriander salsa
Tiger prawn, lemon & cherry tomato skewer GF
Spencer Gulf prawn on white polenta, with spicy jam GF
Asparagus, prosciutto & filo roulade, balsamic paint
Chermoula rubbed lamb fillet, pumpkin hummus on crostini
Fiery chicken tostada with avocado, lime & jalapeno
Harry's Bar chicken, celery & walnut sandwich
Pear, snow pea & goat's cheese wrapped in pata negra GF
Peking duck pancakes with hoisin sauce & scallion
Aged beef gravlax, caper remoulade, crisp potato GF
Artichoke, truffle & parmesan tart
Caramelised pear, feta on gorgonzola sable
Eggplant caviar & slow roasted cherry tomato tart
Chickpea socca crisp, whipped holy goat's curd GF
Roasted wild mushrooms & truffle cream puff tart
Smashed broad bean & mint, toasted brioche, pecorino fur
Vegetarian rice paper rolls, nahm jim GF

HOT CANAPÉS

Prawn & lime chopsticks, lime & palm sugar dipping sauce GF
Salmon & dill cakes, remoulade sauce
Balinese beef satays, coconut chimichurri GF
BBQ pork & plum spring roll, chilli jam
Chilli caramel pork belly, warm caramel & prawn fur GF
Mini beef bourguignon pie
Mini lamb pie, minted pea mash
Pork & fennel sausage roll with chilli tomato jam
Sicilian meatballs with puttanesca sauce
Yorkshire pudding, rare roasted beef, onion gravy
Crispy fried zucchini flowers, holy goats cheese, truffle honey GF (+4)
Fried beetroot & ricotta ravioli, sage nut butter, parmesan fur
Goat's cheese churros, truffle honey, mushroom dust
Mushroom tarte tatin with goat's cheese
Petit pea, truffle & buffalo mozzarella arancini
Sweetcorn fritters, chilli sauce GF
Swiss brown, truffle & grana padano arancini





COCKTAIL

BITE AND A BIT

Coconut crusted king prawns, green nahm jim

Paprika king prawn skewer with romesco sauce

Banh mi: Vietnamese baguette with pulled pork, tangy pickles and sriracha aioli

Chicken shawarma with sumac pickles and smoky aubergine

Pulled chicken soft roll with house pickles and buttermilk ranch dressing

Tortillas with shredded beef brisket, crispy pickles

Field mushroom, olive and taleggio pizza **v**

Goat's cheese, caramelised onion and fire roasted pepper quesadilla **v**

Halloumi skewer, grilled courgette, cherry tomato and mint gremolata **v**

Wild mushroom, kale and goat's cheese pizza, truffle oil **v**

SLIDERS

Broadbean falafel slider, house pickles, hummus, labne **v**

Chicken schnitzel slider with bacon and melted Maffra cloth cheddar

Eggplant parmy slider, greek salad condiment, spicy relish **v**

House corned beef po' boy with American mustard and sauerkraut

Wagyu beef slider, tomato chilli relish, cheese, lettuce

v = vegetarian, **VEG** = vegan, **GF** = gluten free

COCKTAIL

GOURMET PLATES

Beer battered flathead fillets, chips, mushy peas, lemon aioli
Huon salmon niçoise salad with kipfler crisps and Hunter Valley olive oil **GF**
Korean fried chicken with kecap manis aioli and kimchee salad
Lemon cured ocean trout, crushed potatoes, caper tarragon remoulade **GF**
Peking honey roasted duck, egg fried rice, hoisin sauce **GF**
Popcorn prawn spicy aioli, chilli and nori spice
Sumac crusted beef salad with chilli jam, chickpeas, olives and eggplant **GF**

GOURMET BOWLS

Bangers and mash: gourmet chipolata, truffle mash, onion gravy **GF**
Beef chilli, chipotle salsa, sour cream and tortilla crisps
Caramelised root vegetable and saffron ravioli, broad beans and rocket **v**
Crispy fried calamari with crunchy slaw and yuzu aioli
Korean style tuna salad, go chan chilli, sesame dressing **GF**
Malaysian chicken curry on fragrant rice, peanut sambal and aromatic herbs **GF**
Potato gnocchetti with butternut, garden peas, baby spinach and salsa verde **v**
Soba salad with sichuan aubergine, Asian mushrooms, herbs, tamari dressing **v GF**
Truffled mac 'n' cheese

DESSERT CANAPÉS

Brioche doughnuts with lemon curd and lavender sugar
Candied fig and pistachio cheesecake
Choc-orange cake pops
Frangipane tart with salted green apple
Limoncello meringue tartlet
Macaron selection **v GF**
Macadamia nut rocky road **GF**
Mini peppermint and choc chip cheesecake
Triple chocolate gooey brownie **GF**

v = vegetarian, **VEG** = vegan, **GF** = gluten free



GRAZING TABLES

THE OYSTER BAR

Freshly shucked market fresh oysters (2 per person)
Served with crusty baguette.

CHARCUTERIE AND CHEESE TABLE

Cured, smoked and salted meats and terrines displayed on large wooden boards: green tomato relish, pickled cipollini onions, crusty breads, local cultured butter, aged balsamic vinegar, marinated mushrooms, zucchini, aubergine, artichokes, tomatoes, buffalo mozzarella, fontina, parmigiano reggiano, brie, bruschetta, grissini, focaccia. **v GF**

GLAZED HAM TABLE

Honey glazed Bangalow leg ham, carved at the table: chutney, relishes, piccalilli, gourmet mustards, Sonoma soft spelt rolls and bagels.

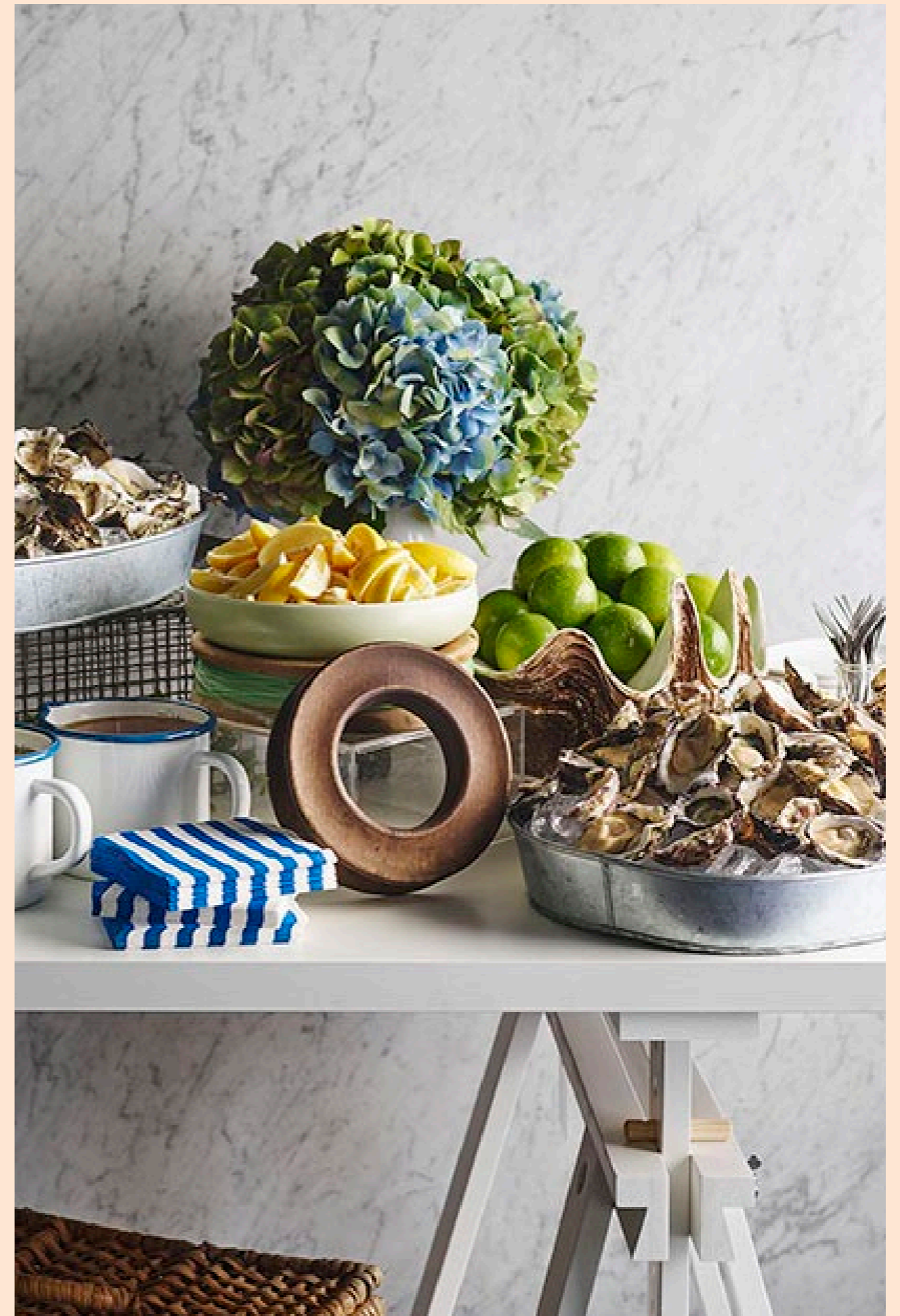
CHEESE TABLE

Display of local artisan cheeses. Served with assorted maison breads, crackers, lavoche, olive bread, house made relishes, candied fruit chutney, fresh fruits and nuts, dried figs, apricots, muscatels.

DESSERT TABLE

A colourful impressive display of desserts, pastires & tortes, fresh berries & whipped cream. Beautifully presented on a styled table with colourful florals.

v = vegetarian, **VEG** = vegan, **GF** = gluten free





BEVERAGE PACKAGES

PREMIUM PACKAGE

Morgans Bay Reserve Sparkling Cuvee
Morgans Bay Semillon Sauvignon Blanc
Morgans Bay Cabernet Merlot
Sundries package included

DELUXE PACKAGE

Harvest by First Creek Sparkling Pinot Noir Chardonnay
Redbank Long Paddock Pinot Grigio
Wynns 'The Gables' Coonawarra Cabernet Sauvignon
Sundries package included

SUPERIOR PACKAGE

Dunes & Green Chardonnay Pinot Noir NV
Wirra Wirra Chardonnay
Cloud St Pinot Noir
Sundries package included

SUNDRIES PACKAGE

Draft beers & ciders:

Great Northern
Balter XPA
Bulmer's Original

Package beer:

Cascade Premium Light

Softs:

Cola, Lemonade, Lemon Squash
Sparkling & Still Water

BEVERAGE LIST

SPARKLING WINES

Redbank "Ellora" Chardonnay Pinot Noir Vintage (VIC)	58
Seppelt Salinger Premium Cuvee NV (SA)	64

WHITE WINES

Opawa Marlborough Pinot Gris (NZ)	60
West Cape Howe Sauvignon Blanc, Windy Hill (WA)	64
Wildfire Chardonnay, Margret River (WA)	50

RED WINES

Philip Shaw 'The Wire Walker' Pinot Noir, Orange (NSW)	66
Robert Oatley GSM Grenache Shiraz, Mourvedre (SA)	58
Ad Hoc 'Middle of Everywhere' Shiraz, Franklin (WA)	62

DRAFT BEERS & CIDER

Great Northern Original	9
Balter XPA	9
Bulmer's Original	9

PACKAGED BEER

Cascade Premium Light	8
-----------------------	---

SOFTS

Cola, Lemonade, Lemon Squash	5
Sparkling and Still Water	5

COCKTAIL

APEROL SPRITZ	14
Aperol, prosecco, soda, citrus	

PEACH BELLINI	12
Prosecco, peach liqueur, peach puree	

NEGRONI	20
London dry gin, Campari liqueur, Martini Rosso, citrus	

MARGARITA	22
Reposado Tequila, Triple Sec, citrus, salt rim	

MOJITO	20
Bacardi Blanco, sugar syrup, soda, fresh mint	

ESPRESSO MARTINI	22
Vodka, espresso, coffee bean	

SPIRITS

VODKA	
Vodka O	10
Belvedere	14

GIN	
Gordon's London	10
Bombay sapphire	12

WHISKEY	
SCOTCH	
Johnny Walker Red	10
Johnny Walker Black	14

BOURBON	
Jack Daniels	12
Makers Mark	14

RUM	
Bundy Rum	10
Captain Morgan Original	10

All spirits include mixers

PRICES ARE GST EXCLUSIVE

WATERS EDGE

WEDDINGS AND EVENTS
AT PORTSIDE

THANK YOU

FOR FURTHER INFORMATION

PLEASE EMAIL HELLO@THEFRESHCOLLECTIVE.COM.AU
