



Watermark Hotel  
BRISBANE

ADDING FLAVOURS  
TO YOUR EVENT



# BUSINESS RETREAT PACKAGES

Please choose a Day Delegate Package or craft your own Business Retreat Package with the below menu options.

FULL DAY DELEGATE PACKAGE ... 58 PP | HALF DAY DELEGATE PACKAGE\* ... 49 PP

Minimum 15 guests

- Arrival tea and coffee
- Full day room hire
- Conference set up with clothed tables, pads, pens, iced water and mints
- Morning and afternoon tea
- Lunch

For Half Day Delegate Packages please select either morning or afternoon tea

## Menu

**ARRIVAL TEA AND COFFEE** ..... 5 PP

**MORNING TEA** ..... 11 PP

All morning tea breaks include Watermark Hotels selection of tea and coffee, orange juice

**Please choose from one of the following options:**

- Warmed banana bread, maple, mascarpone
  - Sliced seasonal fruits, yoghurt dip
- Or
- Assorted fruit Danishes, pain au chocolate
  - Sliced seasonal fruits, yoghurt dip

## LUNCH

All lunch options include Watermark Hotels selection of tea and coffee, orange juice, sliced seasonal fruits, assorted canapé dessert platter.

**Please choose either the Sandwich Lunch menu or Continental Lunch menu:**

**SANDWICH LUNCH** ..... 25 PP

- Cajun grilled chicken, avocado, fetta cheese wraps (GA)
- Ciabatta, black forest ham, brie, house-made tomato chutney
- Dressed green beans, cherry tomatoes, pine nuts, sea salt
- Wedges, sour cream, sweet chilli sauce

**CONTINENTAL LUNCH** ..... 25 PP

- Charcuterie board - leg ham, salami, pastrami, crostinis, mustard
- Australian cheese selection, fig paste, grapes, grilled baguette
- Table tomatoes, mozzarella, marinated olives, fresh basil
- Crispy slaw, dried fruits, lemon juice, olive oil
- Fries, aioli

**AFTERNOON TEA** ..... 11 PP

All afternoon tea breaks include Watermark Hotels selection of tea and coffee, orange juice

**Please choose from one of the following options:**

- Turkish melts, prosciutto, fresh mozzarella
  - House-made cookie selection
- Or
- Spinach and fetta bakes, raita (V)
  - House-made cookie selection

Prices are per person. Menu items are subject to seasonal availability. Minimum number of delegates is subject to venue.  
(V) Vegetarian (VA) Vegetarian available (G) Gluten free (GA) Gluten free available (\*) Well-being or healthy option (\*) Chef recommendation.

# POOLSIDE SOCIALISING

Minimum 30 guests

## Canapés

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½ HOUR SERVICE – CHOOSE 2 COLD AND 2 HOT ITEMS .....	18 PP
1 HOUR SERVICE – CHOOSE 3 COLD AND 3 HOT ITEMS.....	28 PP
2 HOUR SERVICE – CHOOSE 4 COLD AND 4 HOT ITEMS.....	42 PP

### COLD CANAPÉS

- Thai beef salad, spicy nam jim sauce (^) (G) (\*)
- Smoked salmon, crème fraiche, salmon pearls, toasted rye
- Double brie, prosciutto, truffle tapenade
- Avocado tartlet, coriander salsa, BBQ chicken or crab meat salad
- Summer rolls, spicy sauce, hoisin

### HOT CANAPÉS

- Lamb madras samosas, mint chutney (\*)
- Prawn on lemongrass skewer, sweet chilli jam (G) (\*)
- Scallop and prawn dumplings, light soya, siracha sauce (^)
- Pumpkin arancini, truffle mayonnaise (V)
- Crispy chicken won-tons, sour plum dipping sauce

## PLATED MENUS

Minimum 30 guests

2 COURSE ..... 55 PP

3 COURSE ..... 68 PP

ALTERNATE SERVE, SELECTION OF 2 DISHES (PER COURSE) 2.5 PP

### ENTRÉE

- Hot-smoked salmon, herb crème fraiche, fennel, red radish slaw
- Poached king prawns, pineapple, cucumber, toasted coconut, rice wine vinaigrette (^) (G)
- Salad of grilled beef fillet, aromatic herbs, scallions, dried chilli, fresh lime (^) (G)
- Fish cakes, prawns, green papaya salad, coriander, chilli, nam jim
- Seared lamb cutlets, Greek salad, Persian fetta, reduced balsamic dressing, extra virgin olive oil (G)
- Slow cooked pork belly, apple puree, ginger and lime glaze, parsnip crisp
- 5 spiced duck breast, watercress, pomegranate, grapefruit, mint
- Roasted beetroot, goats curd, pistachio, watercress, cabernet vinaigrette

### MAIN

- Crispy skin chicken breast, carrot and ginger puree, thyme roasted potatoes, broccolini, jus
- Grilled pork cutlet, lemon cous cous, crispy speck, sautéed spinach, romesco sauce
- Pan-roasted barramundi, sauteed baby potatoes, green beans, tomato-lime salsa (^) (G)
- Seared Atlantic salmon, asparagus and garlic pomme puree, salsa verde, stock reduction
- Dukkah crusted lamb cutlets, baby carrots, kipfler potatoes, mild chilli, minted labneh
- Grain-fed beef fillet, crispy potato rosti, sautéed English spinach, pink peppercorn jus (\*)
- Seared New York striploin, truffled potato puree, sautéed green beans, herb butter
- Roasted field mushroom risotto, grilled asparagus spears, roquette greens, truffle dressing (G) (V)

### DESSERTS

- Banoffee caramel tart, double cream
- Brown sugar and bitter chocolate brulee, biscotti crisps
- Pavlova roulade, passionfruit curd, mango coulis (G)
- New York style baked cheesecake, berries and chocolate
- Australian cheese selection, oat cakes, quince

## BUFFET MENUS

Minimum 30 guests

Please design your buffet menu from the below sections. All buffets feature our bread display of crusty rolls and Artisan loaves, olive oil and balsamic vinegar, including Watermark Hotels selection of filtered coffee and gourmet teas.

WICKHAM BUFFET – CHOOSE 3 MAIN COURSES .....	59 PP
VENUE 551 BUFFET – CHOOSE 4 MAIN COURSES .....	75 PP

### SALADS

#### Please choose 3 salads

- Caesar salad station
- Rocquette salad, shaved parmesan, pine nuts
- Roasted pumpkin, cous cous, toasted pine nuts
- Crispy slaw, dried fruits, lemon juice, olive oil
- Crispy noodle and wombok salad, sesame and soy dressing
- New potatoes, poached eggs, smoked salmon, chives
- Chick peas, tabouleh, lemon, olive oil salad
- Penne, semi-dried tomatoes, rocquette, pesto

### COLD

#### Please choose 3 cold items

- Table tomatoes, basil, fresh mozzarella
- Charcuterie board - leg ham, salami, pastrami, crostinis, mustard
- Australian cheese selection, fig paste, grapes, grilled baguette
- Shaved parma ham, melon, balsamic glaze, watercress
- House baked frittata, dressed rocquette, parmesan
- Table tomatoes, mozzarella, marinated olives, fresh basil
- Vegetables crudité, ricotta, herb dip
- Roasted lamb rump, cous cous, raita

### VEGETABLES

#### Please choose 2 items

- Corn on the cob, grilled with chilli sambal
- Potato bake, crispy pancetta, parmesan
- Steamed seasonal vegetables, garlic chips, olive oil
- Hand cut potato wedges, truffle oil, parmesan
- Baked cauliflower, cheese sauce, parmesan
- Maple roasted carrots, crispy basil
- Sautéed green beans, garlic butter
- Egg and spring onion fried rice or steamed rice

## HOT

### Please choose based on your package

- Rib fillet of beef, skordallia, oven dried tomatoes
- Grilled Wagyu sausages, confit onions, thyme, jus
- Lamb loin chops, garlic, thyme
- Slow cooked lamb leg, rich lamb jus
- Slow cooked pork loin, summer fruit chutney, sage, jus
- BBQ chicken in Memphis dry rub, BBQ sauce
- Steamed chicken, kaffir lime, mild chilli, green curry sauce
- Breaded barramundi fingers, lemon, herbs

## DESSERTS

### Please choose 4 items

- Lindt chocolate brownie, peanut butter frosting
- House macaron of the week (GF)
- Banana toffee tart
- Espresso and marscapone delice
- Passionfruit butter meringue tart
- Bowen mango cheesecake gateaux
- Middle Eastern citrus cake (GF / DF)
- Australian cheese selection
- Freshly sliced fruit platter

## ENHANCE YOUR BUFFET MENU

CHILLED KING PRAWNS, LEMON, SAUCES .....	12.5 PP
CHILLED SEAFOOD SELECTION SERVED ON ICE .....	20 PP

- King prawns
- Moreton Bay bugs
- Oysters
- Spanner crabs
- Green shell mussels
- Seafood sauce
- Tartar
- Nam jim
- Fresh lemon and lime

## BEVERAGE PACKAGES

### SILVER BEVERAGE PACKAGE

1 HOUR | \$22 PP

2 HOUR | \$30 PP

3 HOUR | \$36 PP

4 HOUR | \$40 PP

5 HOUR | \$45 PP

James Boag's Light, XXXX Gold, XXXX Bitter or James Boag's Premium

House red, white and sparkling wine

Soft drinks and fruit juice

### GOLD BEVERAGE PACKAGE

1 HOUR | \$28 PP

2 HOUR | \$36 PP

3 HOUR | \$45 PP

4 HOUR | \$52 PP

5 HOUR | \$58 PP

James Boag's Light, Heineken 3, Heineken

Premium red, white and sparkling wine

Soft drinks and fruit juice

### BAR TAB

If a beverage package doesn't suit the style of your function, you can put a bar tab amount on the bar and stipulate which beverages can be served. Anything not on your bar tab can be purchased by guests on their own accord.

## FACILITIES

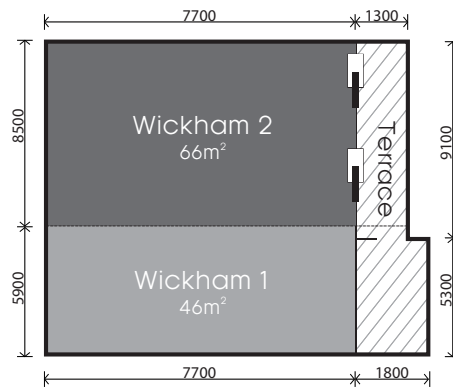
- 94 spacious rooms, most with balconies and with views over historic Spring Hill or Roma Street Parkland
- 24 hour reception
- Non-smoking rooms
- Conference, meeting and event venues
- Complimentary WiFi
- Under cover car parking
- Outdoor swimming pool
- Guest laundry
- Tours and activities
- Individually controlled air-conditioning
- Tea and coffee making facilities
- Latest release in-house movies
- LCD Lifestyle TV with Internet and movies on demand (charges apply)
- In-room iron with board
- Bathrobes in king rooms
- Selected cable TV - Foxtel channels
- ATM

## ROOM CAPACITY CHART

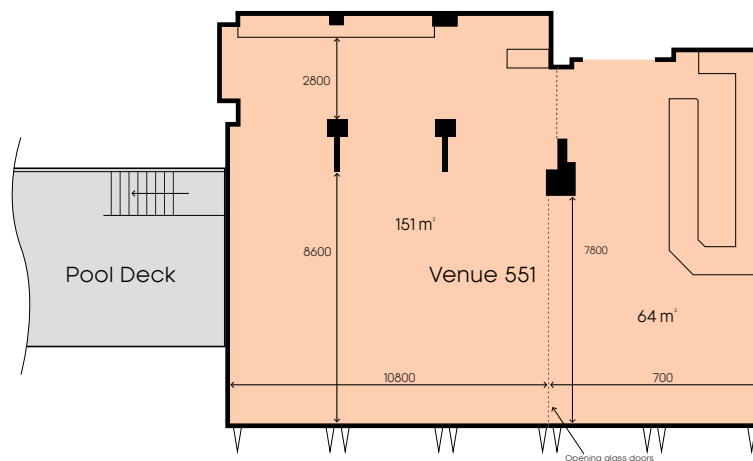
ROOM CAPACITIES PAX		Wickham 1		Wickham 2		Combined		Venue 551
		No Catering	Catering	No Catering	Catering	No Catering	Catering	Catering
Theatre		40	40	50	40	110	90	100
Classroom		21	21	32	23	53	40	-
U-shape		15	15	23	17	31	27	40
Boardroom		16	16	16	16	30	30	48
Open Rectangle		24	24	36	24	54	54	-
Wide Rectangle		20	20	40	28	50	58	-
Cabaret		NA	NA	22	22	44	44	96
Banquets		→						120 no stage/dance floor

Maximum capacity may vary subject to audio visual, stage and catering requirements

## ROOMS FLOOR PLAN



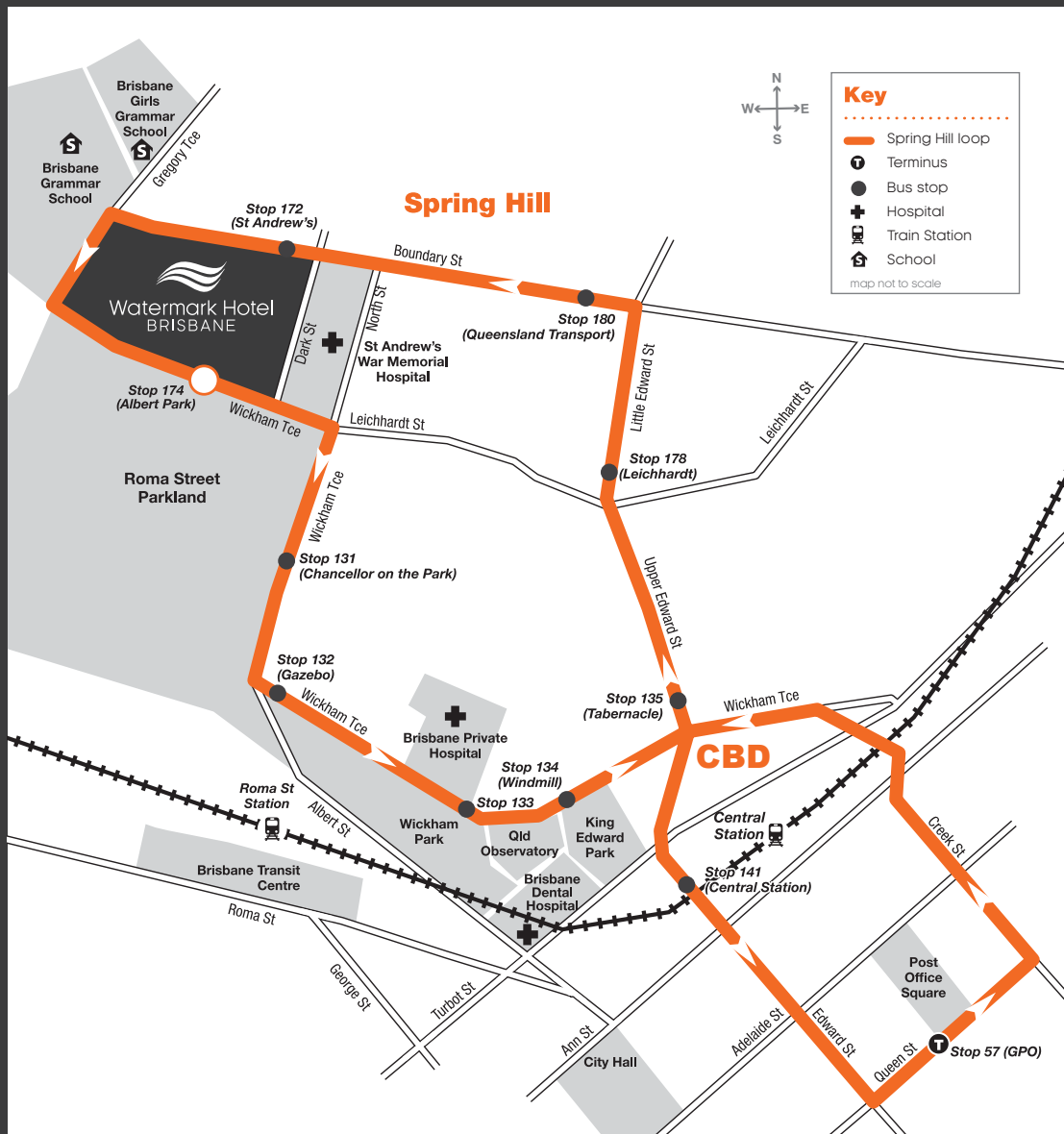
## VENUE 551 FLOOR PLAN





## PROXIMITY

- Brisbane CBD – 2km
- Brisbane Airport – 15km
- Brisbane Convention & Exhibition Centre – 3km
- Suncorp Stadium – 2km
- City to Spring Hill Free Loop Bus – every 10 minutes (Mon – Fri) outside Watermark Hotel



### Sales Department

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