

The background of the entire page is a light gray, repeating watermark pattern of a stylized, sunburst-like floral or leaf design. The pattern is centered and radiates outwards from the middle of the page.

watermark

THE HOME OF SPECIAL OCCASIONS

FUNCTION PACK

WELCOME!

There are few settings that make an occasion feel truly special - this is one of them. Perched on the waterfront with sweeping views across Cleveland Bay to Magnetic Island, our venue offers a genuinely memorable backdrop for any event.

From intimate private dining to larger celebrations, we work with you to create a function experience that reflects the best of North Queensland - fresh seasonal seafood, considered menus, and a team dedicated to making your event run seamlessly.

Choose from our beachside bar setting or the restaurant, each offering its own atmosphere and outlook. Whatever the occasion - corporate lunch, birthday celebration, wedding reception or cocktail party - we tailor every detail to suit your group, your vision and your guests.

This is more than a venue. It's the kind of place people talk about long after the night is over. We'd love to help you plan something worth remembering.

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WINE ROOM

Cocktail	Seated	Wheelchair	Private Bar	TV
40	35	No	No	Yes



LOWER DECK

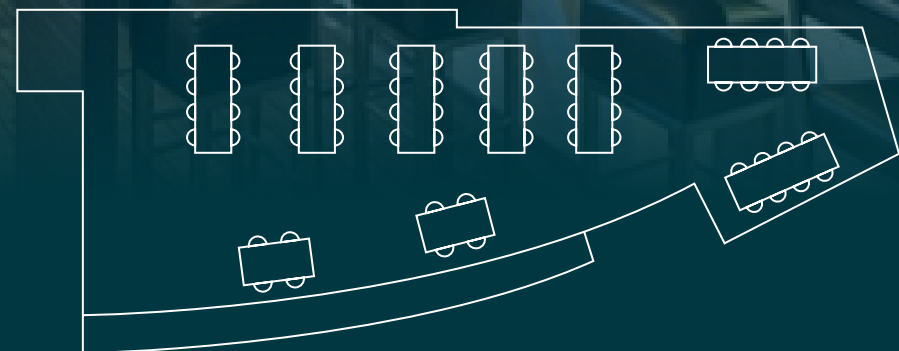
Cocktail	Seated	Wheelchair	Private Bar	Exclusive Hire	TV
N/A	50	Yes	No	Yes	No





TOP DECK

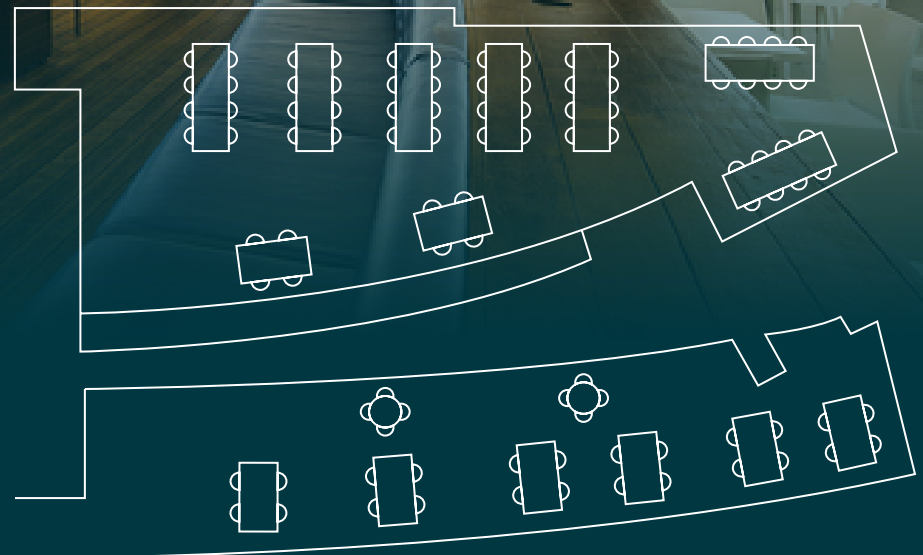
Cocktail	Seated	Wheelchair	Private Bar	Sectional Hire
100	60	Yes	No	Yes





BAR SIDE EXCLUSIVE

Cocktail	Seated	Wheelchair	Private Bar	Exclusive Hire	TV
140	100	Yes	No	Yes	No



WINE ROOM SEATED

Choose 1 per course

2-course \$75pp | 3-course \$85pp

Entrees

FRIED CALAMARI

Lightly dusted, garlic aioli, rocket lemon

PRAWN DUO

Prawn, lime, chilli spring rolls/mini prawn cocktail

BANG BANG CHICKEN SKEWERS

Grilled chicken skewers, chilli ginger sauce

TUNA CRUDO

Sashimi grade tuna, ginger, garlic, avocado, pickled beetroot, soya, sesame

MEATBALLS

Pork meatballs with asiago, lemon, parsley

THAI FISH & PRAWN CAKE

Asian slaw, lime mayo

Mains

BARRAMUNDI

Lemongrass, galangal, ginger, potato, thai basil, fried curry leaves, jasmine rice

ATLANTIC SALMON

Grilled salmon, pea & prawn risotto, shellfish oil, pickled lemon

SLOW COOKED LAMB SHANK

Slow cooked lamb shank, creamy mash, roasted vegetables, herbed gravy

CHICKEN SALTIMBOCCA

Free range chicken breast, sage, prosciutto, lemon potatoes, citrus beans

SPAGHETTI CARBONARA

Smoked bacon, mushrooms, cream, garlic, parsley, parmesan

GNOCCHI LAMB RAGOUT

Slow roasted lamb ragout, tomato sugo, basil, parmesan

Desserts

TRES LECHEs

Three milks, vanilla double cream, Dulce de leche, pistachio praline

STICKY DATE PUDDING

Date pudding, salted caramel butterscotch, peanut butter fudge ice cream

CRÈME BRÛLÉE

Vanilla custard, caramelised sugar, Almond biscottie

CITRUS TART

Short pastry, caramelised lemon curd, madagascar cream

BASQUE CHEESECAKE

Baked cheese cake, poached rhubarb

CHOCOLATE BROWNIE

Warm rich chocolate brownie, pistachio paste, chocolate fudge, vanilla ice cream

Shared Add-Ons

PIZZA GARLIC BREAD \$5pp

Confit garlic, mozzarella, fresh herbs (v)

BRUSCHETTA \$5pp

Hand stretched focciaca, local tomato, basil, smoked feta (v)

GARLIC BREAD (v) \$4pp

VEGETABLE SPRING ROLLS \$5pp

Sweet and sour, pickled radish (v)

Sides

CHOOSE 2 \$6pp

Chips, aioli (v)

Seasonal greens, lemon butter (v)

Mash potato (v)

Coleslaw, ranch dressing (v)

Watermark house salad (v)

Thyme and potato dauphinoise (v)

(v) - vegetarian | (gf) - gluten friendly | (ve) - vegan

Bar tabs and cash bars are available. Chat to the events team for more information.



BESPOKE WINE PAIRINGS & DEGUSTATION EXPERIENCES

Create a dining experience that leaves a lasting impression with a bespoke wine pairing or degustation menu, thoughtfully curated by our culinary team. Whether you're celebrating a milestone, entertaining clients or hosting an intimate private dinner, we'll work with you to design a menu that showcases seasonal produce, exceptional wines and the best of contemporary dining.

From expertly matched wines to multi-course degustation menus tailored to your tastes, every detail is crafted to deliver a memorable experience. Our team can collaborate with local sommeliers and wine partners to create unique themed evenings, guided tastings or premium paired dining experiences, ensuring your event is as distinctive as your guests. Speak with our Events Team to create a tailored wine and dining experience that is uniquely yours.

BAR SIDE MENU

Canapes

5 pieces for \$32pp / 7 pieces for \$42pp

Selection of hand stretched focacita
Seasonal arancini, fresh lemon, aioli (v)
Bang Bang chicken skewers, chilli ginger sauce (gf)
Vegetable spring rolls, lime sweet chilli sauce (ve)
Cheese burger sliders
7 pieces - *the 5 piece items plus*
Fried calamari, wasabi mayo
Pork belly bites, sherry vinegar, quince glaze (gf)

Platters

30 pieces per platter

Peking duck spring rolls, siracha plum \$150
Gourmet mini pies, tomato relish \$150
Fresh or kilpatrick oysters \$210
Prawn & pork wontons \$140
Seasonal arancini, fresh lemon, aioli (v) \$140
Pork sausage rolls \$150
Mini quiches \$120
Vegetable spring rolls, lime sweet chilli sauce (ve) \$130
Salt & pepper calamari, wasabi mayo (gf) \$230
King prawns, Marie Rose sauce, lemon (gf) \$140
Baby bruschetta, Roma tomato, red onion, crostini (ve) \$140
Southern fried chicken pieces, plum siracha

Pizza Package

Pizza 6 or 12

Bar tabs and cash bars available. Chat to the events team for more information

\$175/\$350

(v) - vegetarian | (gf) - gluten free | (ve) - vegan



Contact

events@watermarktownsville.com.au
(07) 4724 4281

watermarktownsville.com.au

72-74 The Strand, Townsville

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