THE HOME OF SPECIAL OCCASIONS

FUNCTION PACK

watermark

72-74 THE STRAND, TOWNSVILLE

WELCOME!

Located on Townsville's iconic Strand, Watermark offers a stunning waterfront setting for celebrations of all kinds, with sweeping views across Cleveland Bay to Magnetic Island.

From intimate private dining to larger celebrations, enjoy premium dining, fresh North Queensland seafood and thoughtfully curated menus, all paired with warm hospitality and an unbeatable location.

Whether it's a milestone birthday, corporate event, wedding or cocktail party, our versatile spaces provide the perfect backdrop for an occasion worth remembering.

watermark









WINE ROOM

COCKTAIL	SEATED	WHEELCHAIR	PRIVATE BAR	TV
40	35	No	No	Yes

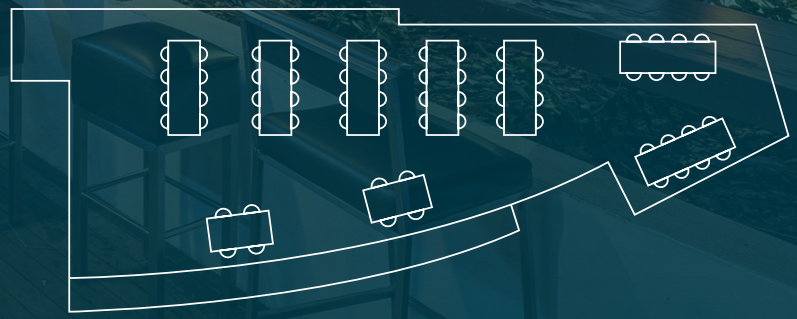
LOWER DECK

COCKTAIL	SEATED	WHEELCHAIR	PRIVATE BAR	EXCLUSIVE HIRE	TV
N/A	50	Yes	No	Yes	No



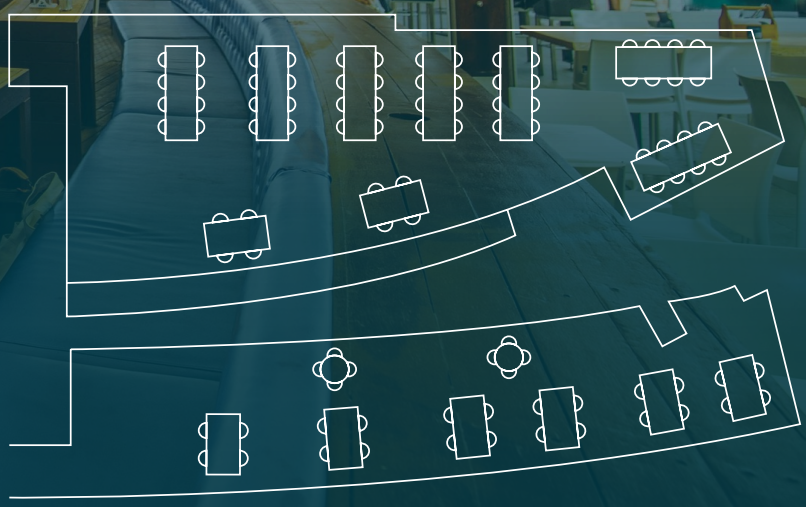
TOP DECK

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 biscotti

CITRUS TART
Short pastry, caramelised lemon curd, Madagascar cream

BASQUE CHEESECAKE
Baked cheesecake, 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 focaccia, 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 focaccia

Seasonal arancini, fresh lemon, aioli (v)

Bang Bang chicken skewers, chilli ginger sauce (gf)

Vegetable spring rolls, lime sweet chilli sauce (ve)

Cheeseburger 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, sriracha 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	$130
Vegetable spring rolls, lime sweet chilli sauce (ve)	$120
Salt & pepper calamari, wasabi mayo (gf)	$140
King prawns, Marie Rose sauce, lemon (gf)	$230
Baby bruschetta, Roma tomato, red onion, crostini (ve)	$140
Southern fried chicken pieces, plum sriracha	$140

Pizza Package

Pizza 6 or 12	$175 / $350

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

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







CONTACT

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