



On the lookout for the perfect venue to host your next celebration? Look no further than Silverwater Hotel.

Your local community pub, situated on Parramatta River, in the heart of Silverwater.

With multiple options of charming and unique event spaces that feature an array of state of the art technology and charming décor to take your event to the next level.

> We offer an array of packages to suit all occasions and event styles from 40 – 300 guests.











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SPACES

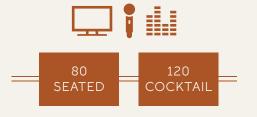
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STERLING ROOM

Equipped with aux connectivity for DJs or personal music playlists, 5 state-of-the-art smart TVs, and a private bar, the Sterling Room caters perfectly to corporate functions, social gatherings, and conferences alike. Whether you're planning a networking event, celebratory party, or a productive conference, our customisable space ensures a flawless experience, combining modern amenities with privacy and flexibility to meet all your event needs.



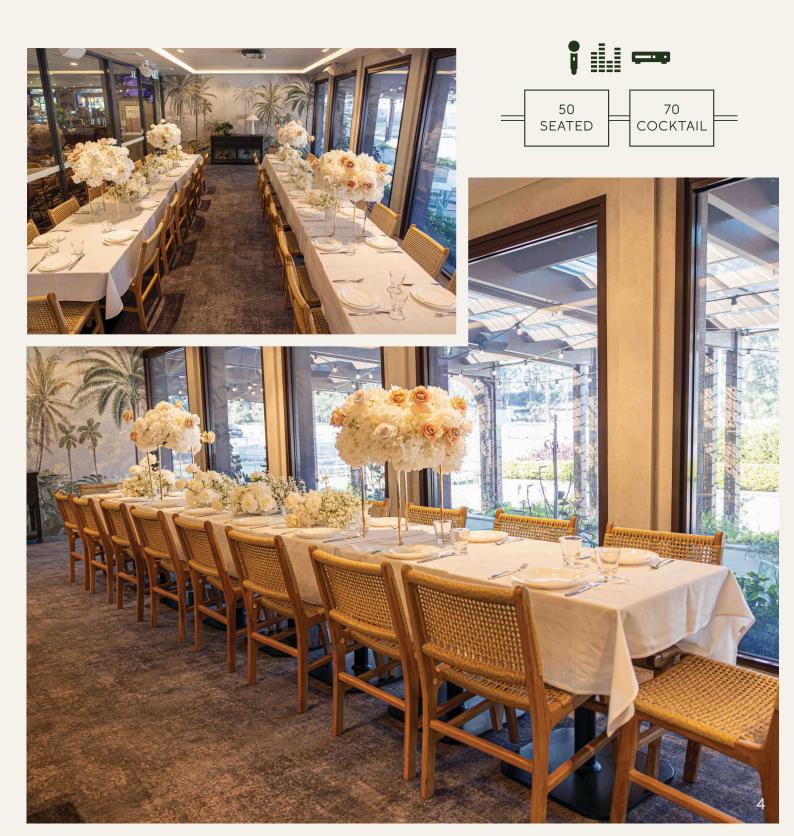






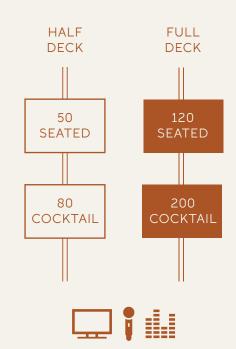
Glass House

The Glasshouse, our intimate event space adjacent to the bistro. Bathed in natural light and surrounded by floor-to-ceiling glass walls, The Glasshouse offers a sophisticated setting perfect for social gatherings and corporate events. Equipped with a high-definition projector screen and microphone access, it accommodates everything from cocktail receptions to business meetings or watch parties with ease.



THE DECK

This space is open air with cocktail style furniture overlooking the river and fairy light adorned trees, perfect for photo opportunities. Close access to the bar and complete with smart TV's and AV connectivity, The Deck is ideal for engagement parties, networking events and milestone occasions. Worried about the weather? The space features both heaters and in-built fans to keep your guests comfortable year-round.







The Flower Garden

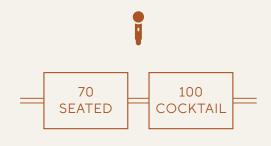
Located amidst vibrant greenery and embellished with festoon and fairy lights, the Flower Garden provides a lively and picturesque venue for birthday celebrations, bridal showers, and social gatherings. Its enchanting atmosphere, enhanced by the charming lights and natural surroundings, sets the stage for any special occasion.





ELIBRARY

Nestled within our bistro, this venue boasts elegant décor and cozy booth seating perfect for any occasion. Immerse yourself in the ambiance of the venue enhanced by nightly live music performances, setting the stage for unforgettable experiences. Whether hosting a corporate event or special celebration, The Library offers a unique blend of charm, style, and entertainment that promises to elevate any occasion.





HNOOK



30 COCKTAIL

Experience the unique charm of The Nook, an exclusive event space, perfect for intimate gatherings and celebrations. Boasting cozy booth seating and a warm ambiance, The Nook offers a distinctive setting that ensures your event is both stylish and memorable. Perfect for hosting a small family gathering, milestone occasion or social event.





This space is located closest to our main bar, filled with 2 pool tables, dart machines and cocktail style seating - perfect for a canape style event.

FULL VENUE HIRE

Looking to host a large-scale event with 150+ guests, why not book the entire venue and take full advantage of our full suite of event spaces, features & flexible event packages.







BUILD YOUR OWN CANAPÉ PACKAGE

Minimum 20 people



LIGHT \$5 per person

Cold

Vegetable rice paper roll with soy dipping sauce GF, VE
Smoked salmon cream cheese pinwheel
Sydney Rock oyster served with eschalot & vinaigrette GF DF
Caramelised onion & goat cheese tart V
Hot
Ricotta & spinach filled pastry V
Black forest chorizo skewer with chipotle aioli GF DF
Chicken yakitori with sesame & soy dressing GF DF
Mushroom arancini V
Prawn in a crispy wonton pastry & dipping sauce DF
Chicken satay skewer, peanut & coconut sauces



Cheeseburger slider Southern fried chicken slider Halloumi slider Sausage roll House-made pie

Battered fish & chips with lemon & aoli Lamb ragu pasta GF+ DF+ Katsu chicken poke box GF

All canapés served on mixed platters V Vegetarian, VE Vegan, GF Gluten Free, DF Dairy Free







CHEF'S SELECTION

Minimum 20 people

SILVER \$30 per person Vegetable rice paper roll with soy dipping sauce GF, VE Smoked salmon cream cheese pinwheel Ricotta & spinach filled pastry V Flash fried calamari, lemon & togarashi salt GF Black forest chorizo skewers with chipotle aioli GF Chicken yakitori with sesame & soy dressing GF



Vegetable rice paper rolls with soy dipping sauce GF, VE Smoked salmon cream cheese pinwheel Caramelised onion & goat cheese tart V Ricotta & spinach filled pastry V Flash fried calamari, lemon & togarashi salt GF Chicken yakitori with sesame & soy dressing GF Prawns in a crispy wonton pastry & sweet chilli sauce





GRAZING & SHARE PLATTERS

Antipasto serves approx. 10pax Selection of cured meats, cheese, chargrilled vegetables, marinated olives, served with olive oil & balsamic, sour dough dipping bread & grissini sticks	\$89
Skewers platter 20pc GF Black forest chorizo & chicken yakitori with sesame & soy dressing & chipotle aioli	\$89
Savoury platter 24pc Egg & bacon tart, spinach & ricotta pastry & mushroom arancini	\$89

Vegetarlan platter 24pc\$89Caramelised onion tart, spinach & ricotta pastry,
pumpkin arancini croquette & pea kisses\$

Cheese platter serves approx. 10pax \$89 Selection of local & imported cheese served with truffle honey, quince paste, dried & fresh fruit, grissini bread & lavosh bread

DESSERT PLATTERS

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Frult platter serves approx. 10pax Selection of seasonal fruit	
Sweet platter 24pc	\$89

Sweet platter 24pc \$89 Caramel slice, double chocolate brownies & donuts filled with strawberry jam



PIZZA PACK



MARGHERITA V,VE+ Tomato base, fior di latte, bocconcini, basil, EVO

PROSCIUTTO Tomato base, fior di latte, prosciutto, rocket, parmesan, EVO

MEAT LOVER BBQ base, fior di latte, smoked brisket, pulled pork & smoked sausages

> HAM & PINEAPPLE Tomato base, fior di latte, leg ham & roasted pineapple

PEPPERONI Tomato base, fior di latte & pepperoni salami

CHILLI CHICKEN Tomato base, fior di latte, chicken, marinated capsicum & jalapeno

VEGGIE V,VE+ Tomato base, fior di latte, onion, olives, eggplant, zucchini & marinated capsicum

CHILLI PRAWN

Tomato base, fior di latte, chilli prawn, roasted capsicum, salsa verde & lemon

V Vegetarian, VE+ Vegan Available, DF Dairy Free Gluten free & Dairy free available on request in advance Pizza selection subject to change

TALIAN BANQUET

SERVED TO SHARE ON TABLE.

SOURDOUGH TOASTED GARLIC BREAD V VE+ DF+ GF+

MARINATED WARM OLIVES WITH CHILLI & LEMON V VE+ DF+ GF+

min 20 people \$65 per person

Selection of Pastas (Gluten free & dairy free options available on request, in advance)

MEDITERRANEAN PASTA V Orreccniette, zucchini, eggplant, semi dried tomato, olive, tomato sugo with feta & basil

LAMB RAGU PASTA Fusilli, braised lamb shoulder, goat cheese & basil

Selection of Pizzas (Gluten free & dairy free options available on request, in advance)

MARGHERITA V Tomato base, fior di latte, bocconcini, basil & EVO

BBQ MEAT LOVER BBQ base, fior di latte, smoked brisket, smoked pulled pork & sausage

CHILLI CHICKEN Tomato base, fior di latte, marinated chicken, capsicum, onion & jalapeno

PROSCIUTTO Tomato base, fior di latte, prosciutto, rocket, shaved parmesan & EVO

WARM TUSCAN SALAD V+ VE+ GF+ DF Rocket, semi dried tomato, crispy pancetta & sourdough croutons

ROASTED PUMPKIN SALAD V VE+ GF DF+ Pumpkin, heirloom tomato, baby spinach, feta & white balsamic dressing

UPGRADE TO DESSERT \$8PP Italian donuts filled with Nutella

V Vegetarian, VE Vegan, GF Gluten Free, DF Dairy Free

SILVERWATER BANQUET

SERVED TO SHARE ON TABLE.

Antipasto Selection of cured meats, pickled vegetables & olives

Crispy Skin Chicken Breast GF,DF Served with baby sorrel

Pan Roasted Atlantic Salmon GF,DF Served with fresh lemon

Rocket Parmesan Salad V,GF With shaved parmesan & lemon vinaigrette

Roasted Chat Potatoes V,VE,GF,DF With garlic, fresh rosemary & EVO

Seasonal Greens GF,DF,V,VE Selection of green vegetables, sea salt & EVO

UPGRADE TO DESSERT \$8PP Caramel slice, double chocolate brownies & donuts filled with Nutella

V Vegetarian, VE Vegan, GF Gluten Free, DF Dairy Free



min 20 people

per person





SET MENU Served Alternatley



ENTRÉE Choice of two

Truffle Mushroom Arancini V With basil aioli & grated parmesan

Josper Grilled Octopus GF, DF With citrus & fennel salad

Moroccan Spiced Lamb Served with couscous & lamb jus

MAIN Choice of two

Confit Duck Leg GF Josper roasted broccolini, potato pave & duck jus

200g MB4 Sirloin Steak GF Served with garlic infused pomme puree, charred broccolini & red wine jus

Josper Grilled Snapper GF Served with zucchini, cherry tomato, peas & saffron verjus sauce

DESSERT

Strawberry Cheesecake Chocolate Mousse

Dietary meals available on request, in advance

Add on a Canapé for a casual starter

CORPORATE LUNCH PACKAGE

MORNING OR AFTERNOON TEA & LUNCH

\$59pp Half day

MORNING TEA, AFTERNOON TEA & LUNCH

\$69pp Full day

MORNING / AFTERNOON TEA

Fruit or petit fours

LUNCH: Choose between cold or hot option

Cold option:

Chefs selection of Deli Baguette Platters. Variety of the following flavours:

Roasted Mediterranean Vegetable - Semi dried tomato, roast zucchini, eggplant, feta, kalamata olives & basil aioli

Chicken Parmigiana - topped with fior di latte mozzarella, tomato, rocket & parmesan

Twice Cooked Pork Belly - Crunchy slaw, sweet & sour pickles & chipotle aioli

Double Smoked Ham - Tomato, cheddar cheese, rocket, avocado & seeded mustard dressing

Grilled Chicken - chicken breast, crispy bacon, baby spinach, tomato, parmesan & garlic aioli

Hot Option:

Crispy Skin Chicken Breast GF DF Served with baby sorrel Pan Roasted Atlantic Salmon GF DF Served with fresh lemon Rocket Parmesan Salad V GF With shaved parmesan & lemon vinaigrette Roasted Chat Potatoes V VE GF DF With garlic, fresh rosemary & EVO

TEA / COFFEE + SELECTION OF JUICES

Upgrade to dessert \$8PP

Caramel slice, double chocolate brownies & donuts filled with Nutella

V Vegetarian, VE Vegan, GF Gluten Free, DF Dairy Free







DRINK PACKAGES LET THE PARTY BEGIN!





BAR TAB

Bar tabs can be the easiest way to celebrate with friends & set your limits on what you want to spend on drinks for your special occasion. We can build your beverage list with you to include house wines, beers & spirits or create a menu of some of your favourite drinks available on your tab. Simply let us know your bar tab limit & what beverages you would like available as part of your package.

CASH BAR

Whether you have friends who are one drink wonderers or those who love a bottle or two, organise a cash bar & let them play it their way.



At time of function, guests are to purchase any beverages ordered outside of the package offering

LET'S START PLANNING

Chekart Brithan Sher

Our specialists live & breathe events & will be thrilled to talk you through our expansive pub.

To enquire or book your event, please contact our Events Team:

> 214 Silverwater Road, Silverwater 2128 (02) 8884 2899 events@silverwaterhotel.com.au

SILVERWATERHOTEL.COM.AU

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