

EVENTS AT



Highwater

BY ROWERS ON COOKS RIVER



Congratulations!

YOU'RE ENGAGED

Welcome to Highwater at Rowers On Cooks River, where your wedding will be a stunning occasion set against the area's most coveted water backdrop. A once in a lifetime event such as this deserves for every element to be seamless and beautiful.

For any bride, groom and their families, weddings are notoriously busy days with so much to consider, and so many people to please.

Our highly skilled team are here to handle all of the elements on pre planning, right through to throwing the bouquet. All you need to do is relax and celebrate making life long memories.

Arrive in style via water vessel, or luxury car and say "I do" on absolute waterfront from our private pontoon. The surrounding picturesque parklands allow you to capture the beautiful moments of your special day with our covered terrace ceremonies also available.

The water facing reception room offers an elegant space for you to celebrate your new nuptials. Lending itself to any style you may be after. Whether you want to decorate yourself or let our experienced team look after all the details – we have you covered.

Superior

PACKAGE

INCLUSIONS

ROOM

Highwater exclusive room hire
Fully furnished private outdoor waterfront terrace
Private bar
Bridal lounge suite

FURNISHINGS

Guests tables & chairs
Dressed bridal table
Dressed cake table with cake knife & toasting glasses
Fitted chair covers – choice of colour sash
Linen table cloths & napkins
Table menus & beverage cards – 2 per table
Table centrepieces
Fairy lit canopy
White ceiling drapes
Dancefloor

ENTERTAINMENT

Wireless microphone
Professional DJ
AV equipment including projector & screen

CATERING

Enticing 3 course, buffet or cocktail menu
Unlimited beverage package
Selection of tea, coffee & infusions
Wedding cake cut and served on platters

STAFFING

Food & beverage wait staff
Wedding planning team

Cocktail Party

M E N U

CHOOSE 5 ITEMS FROM MEAT, SEAFOOD OR VEGETARIAN

CHOOSE 2 ITEMS FROM SUBSTANTIAL

CHOOSE 2 ITEMS FROM DESSERTS

MEAT

Crumbed chicken bite with house-made teriyaki sauce *(NF)*

Veal and chorizo sausage roll with house-made mustard *(NF)*

Bacon and onion mini quiche with mozzarella

Peking duck spring rolls with sweet chilli sauce

Wagyu meatball ragout with jalapeno cheese sauce *(GF) (NF) (DF without sauce)*
(please note sauce is served separately)

SEAFOOD

Freshly shucked oysters with citrus vinaigrette *(GF) (DF) (NF)*

Prawn cocktail cup *(GF) (NF)*

Herb crumbed fresh fish cocktail with classic tartare sauce *(NF)*

Crumbed calamari ring with classic tartare sauce *(NF)*

Fresh seafood ceviche with asian yuzu soy dressing *(GF) (DF) (NF)*
(please note this item includes raw fish)

VEGETARIAN

Spinach and feta triangles with a hint of brown butter

Seasonal vegetable arancini with jalapeno cheese sauce *(NF)*

Crumbed camembert with mix berry coulis *(NF)*

Stuffed mushroom with herb ricotta and basil pesto *(GF)*

SUBSTANTIAL

Mini slow cooked beef pie with sweet and tangy mustard

Mini wagyu beef burger with chipotle aioli *(NF)*

Herb crumbed fresh fish and chips with tartare and lemon *(NF)*

Mini house-made falafel burger with haloumi cheese and romesco

Sweet potato quinoa salad with cranberry and candied pecan *(V)*

DESSERTS

White chocolate custard with cocoa soil and strawberry puree *(NF)*

Fresh vanilla cheesecake with rhubarb puree and pistachio crunch

Coconut panna cotta with mango puree and lychee *(GF) (NF)*

Classic tiramisu with chocolate crumb *(NF)*

Mini fruit salad available for dairy-free or vegan guests. Please note dairy-free and vegan meals must be ordered separately and before the date as we are unable to provide these options without prior warning. We are able to prep these meals separately upon request.

Buffet

M E N U

FRESH BREAD AND BUTTER PROVIDED ON ARRIVAL

DESSERT NOT INCLUDED IN BASE MENU - EXTRA TO ADD

PLATTERS - SERVED ON TABLES (CHOICE OF 3)

Fresh salmon dip with it's caviar and gluten free crisp bread (GF) (NF) (DF)

Rich seasonal vegetable ratatouille and gluten free crisp bread (V) (NF)

Freshly shucked oysters with citrus vinaigrette (GF) (NF) (DF)

Herb crumbed fresh fish cocktail with classic tartare sauce (NF)

Veal and chorizo sausage roll with house-made tomato sauce (NF)

Peking duck spring rolls with sweet chilli sauce

Bacon and onion mini quiche (NF)

MAINS - SERVED ON THE BUFFET (CHOICE OF 3)

Roasted beef sirloin with brown butter béarnaise (GF) (NF) (DF without sauce)

Slow roasted lamb shoulder with sweet and tangy mustard (GF) (NF) (DF without sauce)

Seared chicken breast with prosciutto crumb (GF) (NF) (DF without sauce)

Braised pork belly with house-made mustard (GF) (NF) (DF without sauce)

Seared ocean trout with tomato butter cream sauce (GF) (NF) (DF without sauce)

Roasted barramundi with preserved lemon yoghurt (GF) (NF) (DF without sauce)

Crispy chat potato (V) (NF) and seasonal vegetable mac and cheese (NF) included along with above choices

SIDES - SERVED ON THE BUFFET (CHOICE OF 3)

Mushroom and haloumi salad with almond and green bean (GF)

Apple and raisin coleslaw salad with fresh herbs (GF) (NF)

Fresh tomato and mozzarella salad, pomegranate dressing (GF) (NF)

Sweet potato quinoa salad with cranberry and candied pecan (V)

Mix leaf garden salad (V) (NF)

DESSERT - SERVED ON THE BUFFET (CHOICE OF 2)

White chocolate custard with cocoa soil and strawberry puree (NF)

Fresh vanilla cheesecake with rhubarb puree and pistachio crunch

Coconut panna cotta with mango puree and lychee (GF) (NF)

Classic tiramisu with chocolate crumb (NF)

Mini fruit salad available for dairy-free or vegan guests. Please note dairy-free and vegan meals must be ordered seperately and before the date as we are unable to provide these options without prior warning. We are able to prep these meals seperately upon request.

Set Menu

M E N U

FRESH BREAD AND BUTTER PROVIDED ON ARRIVAL

TEA AND COFFEE BUFFET INCLUDED

PLATTERS - SERVED ON THE TABLE (CHOICE OF 3)

Fresh chunky salmon dip with salmon caviar (GF) (NF) (DF)

Rich vegetable ratatouille (NF)

Smokey miso baba ganoush (eggplant dip) (NF)

Diced chicken with seeded mustard mayo, corn and edamame (NF)

Spicy curried egg dip (NF)

All platters are served with gluten free crisp bread

MAINS - ALTERNATE SERVE (CHOICE OF 2)

Beef sirloin with potato gallette, roasted tomato, garlic broccolini and brown butter béarnaise sauce (NF)

Lamb 2 way roasted rump, confit breast, greens, sweet potato mash and sweet and tangy mustard (GF) (NF)

Slow cooked chicken supreme with parmesan mash, caponata, broccolini and tomato butter cream sauce (GF) (NF)

Seared ocean trout with paris mash, capsicum salsa, peanut herb crunch and rich beurre blanc sauce

Pan-fried pork loin with potato gallette, ratatouille, greens and house-made mustard sauce (GF) (NF)

Barramundi with sherry vinegar chickpea, chorizo, spinach and preserved lemon and yoghurt sauce (GF) (NF)

DESSERT - ALTERNATE SERVE (CHOICE OF 2)

Light white chocolate custard with cocoa soil and strawberry puree (NF)

Fresh vanilla cheesecake with rhubarb puree and pistachio crunch

Coconut panna cotta with mango puree and lychee (NF)

Classic tiramisu with chocolate crumb