

2007 EVENTS KIT

DEJA VU
ON WATER'S EDGE
Restaurant

Located along Airlie's famous luxury hillside accommodation strip, Deja Vu Restaurant is one of the region's most notable restaurants.

The restaurant boasts phenomenal views of Airlie Beach, the Coral Sea, Whitsunday Islands and sleek sailing yachts. A 10 metre wet edge pool completes this stylish tropical setting.

Inside, the space is clean and contemporary, featuring hand selected Eastern-Balinese furniture pieces and accessories.

Innovative food and personalised service reign supreme with hands-on owner/manager/chefs, Sarah and Patrice Duverger.

This boutique restaurant is private and stylish, ensuring your event will be memorable and most enjoyable.

Deja Vu Restaurant specialises in:

- Weddings
- Events
- Corporate Christmas Parties
- Fundraisers
- Birthday Parties
- Engagement Parties
- Christenings

At Deja Vu Restaurant we understand that every event is individual, with certain tastes and requirements. We invite you to contact Sarah Duverger, owner/chef, to further discuss your special event needs.

Sarah Duverger ~ Owner/Chef
Deja Vu Restaurant ~ Water's Edge Resort
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R e s t a u r a n t

Deja Vu is an intimate and chic location, perfect for weddings, corporate functions, birthdays or fundraisers.

Choose from a stand-up Cocktail Party or a Seated Dining Event.

Cocktail Party

Capacity	From 20 pax to 100 pax Total venue exclusivity from 50 pax Indoor Private Dining Room exclusivity available for 20 pax
Price	From only \$25pp + minimum bar tab
Bar Tab	Minimum \$1500
Hours	Lunchtime from approx 11am to 3pm - (subject to change/availability) Evening from approx 6pm to 12pm - (subject to change/availability)
Venue options	Alfresco with marquee hire (approx \$500) Alfresco and indoors incorporating lounges and bar Indoor Private Dining Room
Menu	A decadent canapés menu consisting of fresh seafood, hot, warm, cold and dessert options. Choose up to 20 options from a list of 37 choices. Please see attached Cocktail Menu.
Cakes	Patrice is a fully qualified French pastry chef who can create dream cakes from \$5 per person.
Wedding Ceremonies	Ceremonies can be conducted onsite at the restaurant for a fee of \$100. Flower bamboo tepees can be hired for \$100. Additional accessories can be hired through event organizers such as bamboo alters. See list included.



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Cocktail Party

Complimentary Inclusions

- Personalised menu offering up to 40 canapé choices ranging from hot, warm, cold, seafood and dessert
- Scattered tables and chairs for guests
- Ivory linen for tables
- Lounges
- Full Licensed Bar
- Napkins (restaurant quality paper napkins)
- Cake Table and Knife
- Gift Table
- Flame torch and candle lantern lighting
- Dance floor space
- Heating Braziers in winter
- CD player
- Car Parking
- Dietary requirements are catered for at no additional charge
- Planning Assistance

Additional Services

- Marquee Hire - white silk lined from \$500
- 2 x Flower Bamboo Tepees - \$100 hire from venue
- Red Carpet - \$100 hire from venue
- Wedding Cakes - from \$5 per person baked in-house by the owner/chef
- Civil Celebrant
- Photographer
- Microphone and Speakers
- Accommodation
- Musicians
- Florist
- Wedding Decorators



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Seated Dining Event

Capacity	From 10 pax to 50 pax Total outdoor venue exclusivity from 25 pax Indoor Private Dining Room exclusivity from 10 pax
Price	From \$45 pp + minimum bar tab
Bar Tab	Minimum \$1500
Hours	Lunchtime from 11am to 3pm - (subject to change/availability) Evening from 6pm to 12pm - (subject to change/availability)
Venue options	Alfresco with marquee hire (approx \$500) Pre-dinner drinks in the Bar/Lounge Indoor Private Dining Room
Menu	A flexible 3 course menu that offers 3 x entrée options, 3 x mains and 2 x desserts or a cake. Please see attached sample set menu.
Cake	Patrice is a fully qualified French pastry chef who can create dream cakes from \$5 per person.
Wedding Ceremonies	Ceremonies can be conducted onsite at the restaurant for a fee of \$100. Flower bamboo tepees can be hired for \$100. Additional accessories can be hired through event organizers such as bamboo alters. See list included.



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Seated Dining Event

Complimentary Inclusions

- Flexible 3 course dinner menu offering a selection of entrees, mains and desserts
- Tables and Chairs
- Ivory Linen for tables
- Restaurant red linen napkins
- Lounges
- Full Licensed Bar
- Cake Table and Knife
- Gift Table
- Flame torch and candle lantern lighting
- Dance floor space
- Heating Braziers in winter
- CD player
- Car Parking
- Dietary requirements are catered for at no additional charge
- Planning Assistance

Additional Services

- Marquee Hire – white silk lined from \$500
- 2 x Flower Bamboo Tepees - \$100 hire from venue
- Red Carpet - \$100 hire from venue
- Wedding Cake – from \$5 per person baked in-house by the owner/chef
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Cocktail Party Menu

Hot Canapes

Garlic Dusted Calamari Rings
Veal & Capsicum Risotto balls
Mini Eye Fillet Mignon
Moroccan Crusted
Barramundi fillets
Marinated Lamb Kebabs
Indonesian spiced crab cakes
Teriyaki baked Reef Scallops
Fried Szechwan pepper
dusted tofu
Goat Curry in Pappadum cups

Warm

Peking duck crepes
Grilled Kangaroo with Parmesan
crisps
Chicken and Marjoram choux
Steamed Prawn wontons
Chicken Buffalo wings
Pancetta wrapped asparagus
Char grilled Octopus
Devils on Horseback

Cold

Emu Pate and toast
Smoked Salmon on Cucumber
Sun dried Tomato Cream cheese éclairs
Anti pasto with dips bread and cheese
Roast Beef and potato latkes
Mushrooms and Goat's Cheese
Capsicum and Eggplant pinwheels
Oysters
Nori Rolls
Beef Carpaccio with pickled ginger
Thai chicken salad

Dessert

Mini Paris Breast
Lavender Crème Brulee
Sorbet and Liqueur
Strawberry and Champagne Tarts
Caramelised apple with Calvados Jelly
Mini Fruit Meringue
Affogato
Chocolate mousse cups
Baklava Fingers



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R e s t a u r a n t

Seated Dining Event

Set Menu

Choice Of Entrees

Soup of the Day

The chef's daily creation served with toasted ciabatta bread

Cheesy Garlic Oysters

Served piping hot smothered in a garlic, parsley and melted cheese topping

Warm Indian Lamb

Lamb Loin rubbed in dry spices and presented on a selection of grilled vegetables, cumin riata and sprinkled with cumin salt

Choice Of Mains

Osso Bucco

Veal shanks slowly braised Italian style in a crushed tomato, herb and red wine broth, served with creamy wet polenta and sprinkled with gremolata

Szechwan Pepper Crusted Salmon

Oven baked Tasmanian salmon nestled over a bed of creamy leek risotto, with wilted English spinach and complimented by a Sea Urchin butter

Herb Bound Pork

A moist pork fillet rolled in fresh herbs, roasted and carved over a potato and cabbage, dauphinoise bake, surrounded by a honey and seeded mustard sauce

Choice Of Desserts

Butterscotch Banana Terrine

Layers of fresh grilled bananas set in a caramel, rum and coconut cream, sliced and served with a cinnamon Anglaise

Nutty Almond Trio

Almond scented milk Blanc Mange and crunchy biscotti biscuits drizzled with Amaretto and white chocolate sauce

