

DEJA VU  
ON WATER'S EDGE  
Restaurant

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Déjà Vu Restaurant  
at Water's Edge Resort

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Located along Airlie's famous luxury hillside accommodation strip, Déjà 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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Choose from a stand-up Cocktail Party or a Seated Dining Event.



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Cocktail Party

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<b>Capacity</b>	From 20 pax to 100 pax Total venue exclusivity from 50 pax Indoor Private Dining Room exclusivity available for 20 pax
<b>Price</b>	From only \$30pp + minimum bar tab
<b>Bar Tab</b>	Minimum \$2000 (For exclusive use of venue)
<b>Hours</b>	Lunchtime from approx 11am to 3pm (subject to change/availability) Evening from approx 6pm to 12pm (subject to change/availability)
<b>Venue options</b>	Alfresco with marquee hire (approx \$500) Alfresco and indoors incorporating lounges and bar Indoor Private Dining Room
<b>Menu</b>	A decadent canapés menu consisting of fresh seafood, hot, warm, cold and dessert options. Choose up to 12 options from a list of 26 choices. Please see attached Cocktail Menu.
<b>Cakes</b>	Patrice is a fully qualified French pastry chef who can create dream cakes from \$5 per person.
<b>Wedding Ceremonies</b>	Ceremonies can be conducted onsite at Water's Edge Resort for a fee of \$400. Please see following pages for further details on Wedding Ceremony Packages. Additional accessories can be hired through event organizers such as bamboo alters. See list included.



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Cocktail Party

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COMPLIMENTARY INCLUSIONS

- Personalised menu offering up to 26 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
- Wedding Cakes - from \$5 per person baked in-house by the owner/chef
- Civil Celebrant
- Photographer
- Microphone and Speakers
- Accommodation - See following pages
- Musicians
- Florist
- Wedding Decorators
- Wedding Co ordination Packages - See following pages



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Cocktail Party Menu

HOT CANAPÉS

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

WARM

Chicken and Spinach choux  
Steamed Prawn wontons  
Chicken Buffalo wings  
Devils on Horseback

COLD

Chicken Liver Pate and toast  
Smoked Salmon on Cucumber  
Sun dried tomato cream cheese éclairs  
Anti pasto with dips bread and cheese  
Mushrooms and Goat's Cheese  
Marinated Vegetables and Cream Cheese  
pinwheels  
Oysters  
Nori Rolls  
Thai chicken salad

DESSERT

Lavender Crème Brulee  
Sorbet and Liqueur  
Strawberry and Champagne Tarts  
Mini Fruit Meringue  
Affogato  
Chocolate mousse cups



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Seated Dining Event

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Capacity	From 10 pax to 50 pax Total outdoor venue exclusivity from 50 pax Indoor Private Dining Room exclusivity from 10 pax
Price	From \$49.50pp + minimum bar tab
Bar	Tab Minimum \$2000 (If venue booked exclusively)
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 Water's Edge Resort for a fee of \$400. Additional accessories can be hired through event organizers such as bamboo alters. See list included.



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## Seated Dining Event

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### COMPLIMENTARY INCLUSIONS

- Flexible 3 course dinner menu offering a selection of entrées, 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
- Wedding Cake – from \$5 per person baked in-house by the owner/chef
- Civil Celebrant
- Photographer
- Microphone and Speakers
- Accommodation - See following pages
- Musicians
- Florist
- Wedding Decorators
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Seated Dining Event Set Menu

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CHOICE OF ENTRÉES

**Soup of the Day**

The chef's daily creation served with toasted ciabatta bread.

**Peppered Calamari Salad**

Tender marinated calamari curls, fried with black bean and cracked pepper then tossed with crispy Asian noodles, tat soi leaves and garlic aioli dressing.

**Shiraz Infused Beef Carpaccio**

Paper thin slices of rare poached beef coated in a honey mustard and bush tomato crust served with Caprese tomato and baby bocconcini salad.

CHOICE OF MAINS

**Chicken Roulade**

Oven Roasted chicken filled with spinach, sun dried tomatoes and prosciutto, served on a bed of angel hair pasta, and finished with chicken glaze.

**Steamed Coral Trout & Tasmanian Salmon**

Fillets of coral trout and salmon rolled with zucchini ribbons and complemented with chilli infused Chinese lentils, wilted bok choy and spring onion & red wine butter sauce.

**Warm Indian Lamb**

Lamb Rump rubbed in dry spices then roasted and carved over marinated vegetables, curried aubergine, smashed potato chats and cucumber raita sprinkled with cumin salt and glazed in a rosemary jus.

CHOICE OF DESSERT

**Chai Latte Cheese Cake**

A blend of cream cheese and exotic spices baked with a biscuit crust served chilled with confit pineapple syrup.

**French Crème Brulee**

Our Chefs speciality, creamy custard blended with his desired flavour, Flame grilled with a sugar crust and presented with fruit compote and ice-cream.

