

2009 CHRISTMAS PARTY

DEJA VU

ON WATER'S EDGE

R e s t a u r a n t

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.

Choose from a stand-up Cocktail Party for \$30pp or a seated Dining Event from \$44.50pp for a 2 course dinner, or a long Sunday lunch for \$39.50pp.

This boutique restaurant is private and stylish, ensuring your 2009 social Christmas Party will be memorable and enjoyable.

Decoration and giftpacks are also available through Deja Vu.

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
Golden Orchid Drive, Airlie Beach QLD 4802
Phone 07 4948 4309
Email food@dejavurestaurant.com.au
Web www.dejavurestaurant.com.au

A la carte lunch: Wed - Sat
Dinner: Wed - Sat
Long lunch: Sunday
Closed: Mon & Tues



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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 \$30pp + minimum bar tab
- Bar Tab Minimum \$2000 (for exclusive use of venue)
- 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 12
options from a list of 36 choices.
Please see attached Cocktail Menu.
- Cakes Patrice is a fully qualified French pastry chef who
can create dream cakes from \$5 per person.



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Cocktail Party Menu

Hot Canapés

Garlic Dusted Calamari Rings
Lemon Myrtle Risotto Balls
Mini Eye Fillet Mignon
Marinated Lamb Koftas
Indonesian spiced Fish Cakes
Teriyaki baked Reef Scallops
Fried Szechwan pepper dusted tofu
Goat Curry in Pappadum cups

Cold

Chicken Liver Pate and toast
Smoked Salmon and Pink Pepper Roll on toast
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 Beef salad

Warm

Chicken and Spinach Choux
Steamed Prawn Wontons
Devils on Horseback

Dessert

Lavender Crème Brulee
Sorbet and Liqueur
Strawberry and Champagne Tarts
Oeuf a la Neige
Affogato
Chocolate Mouse Cups



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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 \$44.50pp (2 x course), \$52.50pp (3 x course) Long lunch \$39.50pp
Bar Tab	Minimum \$2000 (for exclusive venue use)
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	We provide flexible menu that enables guests to choose at the event which dish they would like from the selected options. We generally offer 3 x entree options, 3 x main options and 2 x desserts or a cake.
Cake	Patrice is a fully qualified French pastry chef who can create dream cakes from \$5 per person.



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Christmas Set Menu 2009

2 courses \$44.50 or 3 Courses \$52.50

Entrée

Thai Prawn Salad ~ Chilled prawn tails tossed in a Thai style ginger dressing with cellophane noodles, mizuna leaves and juliennes vegetables topped with crispy lemon calamari

Confit Fig Tart ~ Dried figs macerated in port wine, baked in puff pastry and accompanied by grilled bocconcini and a fresh rocket salad

Minted Pea & Ham Vichyssoise ~ A chilled soup of potato, leek and pea, ladled with shavings of ham off the bone, complemented by a warm Persian fetta toast

Choice of Mains

Turkey Breast Roulade ~ A tender turkey breast filled with pumpkin mousseline, wrapped in paper thin prosciutto and sauced with tomato & chilli glaze

Roasted Lamb Rack ~ A four point roasted rack, presented over oregano scented Lyonnaise potatoes with Provencal vegetables and a mustard demi sauce

Crispy Skin Snapper ~ A grilled fish fillet plated with a Spanish style brown rice pilaf, topped with fresh avocado salsa

Steamed Vegetable Bon Bon ~ Summer green vegetables steamed in parchment paper and presented with a pomegranate salad and fava bean & chickpea felafel fritters

Choice of Dessert

Citrus Pudding ~ A moist tapioca and lime pudding served with slivers of fresh mango and decorated with sesame & palm sugar caramel shards

Ice – cream Profiteroles ~ Light choux pastry filled with vanilla ice cream and sauced with a chocolate and Grand Marnier cream

