

DEJA VU
ON WATER'S EDGE
Restaurant

Déjà Vu Restaurant
at Water's Edge Resort

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

We invite you to contact Sarah Duverger, owner/chef or Vanessa Bye, Wedding coordinator, to further discuss your special event/wedding needs.

Sarah Duverger ~ Owner/Chef
Deja Vu Restaurant ~ Water's Edge Resort
Golden Orchid Drive, Airlie Beach QLD 4802
P 07 4948 4309

E food@dejavurestaurant.com.au
E www.dejavurestaurant.com.au

Vanessa Bye ~ Wedding coordinator
I Do Events Whitsundays
PO Box 951, Airlie Beach
P 07 49480429

E vanessa@idoeventswhitsundays.com
E www.idoeventswhitsundays.com

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



DEJA VU
ON WATER'S EDGE
Restaurant

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 \$37.50 per person + 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 5pm to 11pm (subject to change/availability)
Venue options	Alfresco - Optional marquee hire (from \$100 - \$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 30 choices. Please see attached Cocktail Party Menu.
Cakes	Patrice is a fully qualified French pastry chef who can create dream cakes from \$5.50 per person. Patrice can cater to a variety of Cake options. You may select from a standard single or multi-tiered cake, cupcake stack, friands or a Croquembouche. Suggested flavours for a standard cake or cupcakes are chocolate mud, white chocolate mud, vanilla, coffee, raspberry, citrus or chocolate/berry. If you have cupcakes you could select up to 3 flavour varieties. Patrice can ice your cake in a white milk or dark chocolate ganache icing. Alternatively he can do a flavoured fondant also available in white, milk, dark chocolate or coloured. Your cake can be decorated with ribbon and a simple display of flowers. It is \$5.50pp for cakes to the above description options, though more extravagant décor can be quoted upon request.
Wedding Ceremonies	Ceremonies can be conducted onsite at Water's Edge Resort. Please see Wedding Kit for further details on Wedding Ceremony Packages.
Ceremony Décor	Ceremony décor can be arranged through wedding decorators. Please see suggestions in wedding kit.



DEJA VU
ON WATER'S EDGE
Restaurant

Cocktail Party

COMPLIMENTARY INCLUSIONS

- Personalised menu offering up to 30 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
- Individual dietary requirements are catered for at no additional charge
- Planning Assistance

ADDITIONAL SERVICES

- Marquee Hire – Pop-ups from \$100 and Silk lined from \$500
- Cakes - from \$5.50 per person baked in-house by the owner/chef
- Civil Celebrant
- Photographer
- Microphone and Speakers
- Accommodation - See separate attachment
- Musicians
- Florist
- Decorators - White Linen can be arranged for an additional \$3 per person
- Wedding Coordination Packages - See Wedding Kit



DEJA VU
ON WATER'S EDGE
Restaurant

Cocktail Party Menu

HOT CANAPÉS

- Garlic Dusted Calamari Rings
- Veal and Capsicum Risotto balls (VO)
- Potato, Chilli and Lime Croquettes (V)
- Mini Eye Fillet Mignon (GF)
- Marinated Lamb Koftas (GF)
- Indonesian Spiced Fish Cakes
- Teriyaki Baked Reef Scallops
- Fried Szechwan Pepper Dusted Tofu (GF, V)
- Goat Curry in Pappadum Cups
- Pumpkin and Vodka Soup Shots (GF, V)
- Mini Gourmet Beef Burgers

WARM

- Chicken and Spinach choux
- Steamed Prawn Wontons
- Chicken Buffalo Wings (GF)
- Devils on Horseback (GF)
- Vegetable Fritatta (GF, V)
- Tomato and Caramelised Onion Tart Tartin (V)

COLD

- Chicken Liver Pate and Toast
- Smoked Salmon and Peppercorn Roulade (GF)
- Sun Dried Tomato Cream Cheese Éclairs (V)
- Anti Pasto with Dips, Bread and Cheese (VO)
- Mushrooms and Goat's Cheese (GF, V)
- Marinated Vegetables and Cream Cheese Pinwheels (V)
- Oysters (GF)
- Nori Rolls (GF, V)
- Thai Chicken in Cucumber Cups

DESSERT

- Lavender Crème Brulee (GF)
- Sorbet and Liqueur (GF)
- Strawberry and Champagne Tarts
- Mini Fruit Meringue (GF)
- Chocolate Mousse Cups (GF)

(GF) = Gluten Free

(V) = Vegetarian

(VO) = Vegetarian Option available on request



DEJA VU

ON WATER'S EDGE

Restaurant

Seated Dining Event

Capacity	From 10 pax to 50 pax Total outdoor venue exclusivity from 50 pax Indoor Private Dining Room exclusivity from 10 pax
Price	Alternate Drop Menu - From \$55.50pp + minimum bar tab Choice Set Menu - From \$62.50pp + minimum bar tab Pre-dinner Canapés or Cheese and Crackers - From \$10.00pp
Bar Tab	Minimum \$2000 (If venue booked exclusively)
Hours	Lunchtime from 11am to 3pm (Subject to change/availability) Evening from 5pm to 11pm (Subject to change/availability)
Venue options	Alfresco - Optional marquee hire (from \$100 - \$500) Pre-dinner drinks and canapés in the Bar/Lounge or Poolside Indoor - Private Dining Room
Menu	Option of Alternate Drop Menu. Please see sample menu OR A flexible 3 course menu that offers 3 x entrée options or Canapes, 3 x mains and 2 x desserts or a cake, for your guests to select from on the night. Please see attached sample set choice menu.
Cake	Patrice is a fully qualified French pastry chef who can create dream cakes from \$5.50 per person. Patrice can cater to a variety of Cake options. You may select from a standard single or multi-tiered cake, cupcake stack, friands or a Croquembouche. Suggested flavours for a standard cake or cupcakes are chocolate mud, white chocolate mud, vanilla, coffee, raspberry, citrus or chocolate/berry. If you have cupcakes you could select up to 3 flavour varieties. Patrice can ice your cake in a white milk or dark chocolate ganache icing. Alternatively he can do a flavoured fondant also available in white, milk, dark chocolate or coloured. Your cake can be decorated with ribbon and a simple display of flowers. It is \$5.50pp for cakes to the above description options, though more extravagant décor can be quoted upon request.
Wedding Ceremonies	Ceremonies can be conducted onsite at Water's Edge Resort. Please see Wedding Kit for further details on Wedding Ceremony Packages.
Ceremony Décor	Ceremony décor can be arranged through wedding decorators. Please see suggestions in wedding kit.



DEJA VU
ON WATER'S EDGE
Restaurant

Seated Dining Event

COMPLIMENTARY INCLUSIONS

- Alternate Drop Menu OR 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
- Individual dietary requirements are catered for at no additional charge
- Planning Assistance

ADDITIONAL SERVICES

- Marquee Hire – Pop-ups from \$100 and Silk lined from \$500
- Wedding Cake – from \$5.50 per person baked in-house by the owner/chef
- Civil Celebrant
- Photographer
- Microphone and Speakers
- Accommodation - See separate attachment
- Musicians
- Florist
- Wedding Decorators - White Linen can be arranged for an additional \$5.00pp
- Wedding Coordination Packages - See Wedding Kit



DEJA VU
ON WATER'S EDGE
Restaurant

Alternate Drop - Sample Menu

ENTREE

Venison Carpaccio

Paper thin slices of raw venison coated in a honey mustard and bush tomato crust served with fresh tomato and baby bocconcini salad.

Lemon Pepper Dusted Calamari

Tender calamari rings dusted in Lemon pepper spice and served on a crisp garden salad with house made Tartare sauce.

MAIN

Char Grilled Chicken Breast

A tender chicken breast, plated on ratatouille vegetables with potato mash and accompanied by a fetta cheese salad and creamy mushroom sauce.

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.

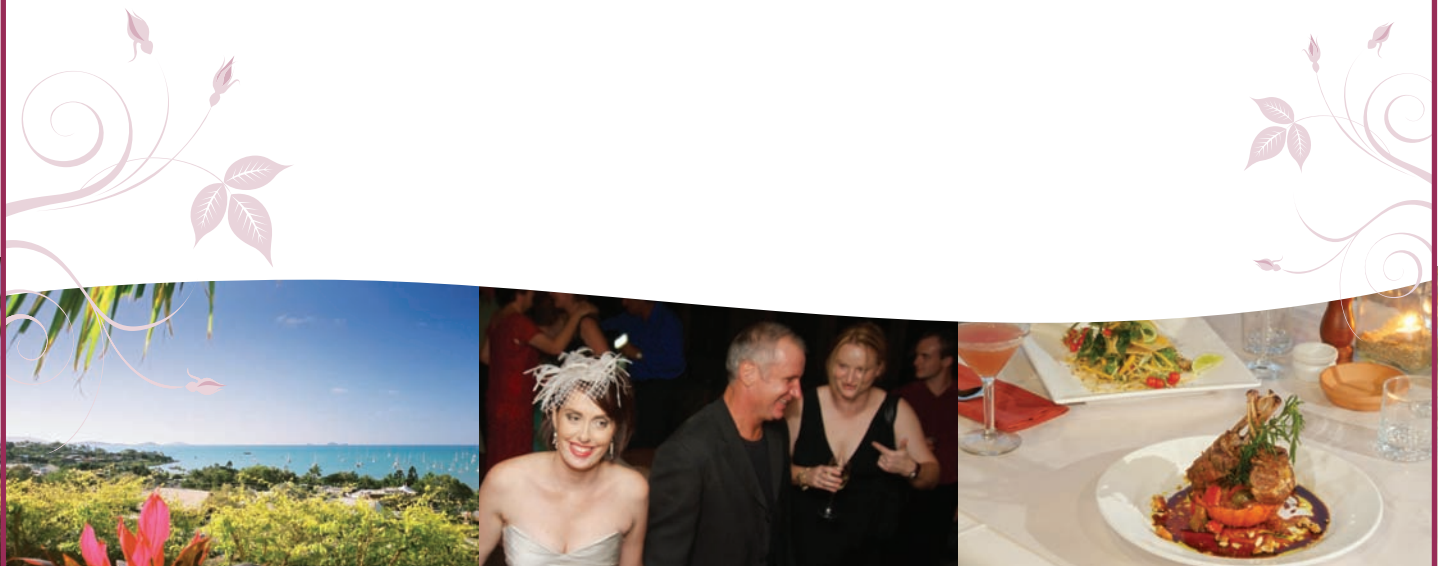
DESSERT

Oeuf a la Neige

Sugar poached meringue served floating in a brandy cream topped with caramelized popcorn.

Chocolate & Strawberry Panna Cotta

A creamy Italian dessert complemented by mint anglaise.



DEJA VU
ON WATER'S EDGE
Restaurant

Choice Set Menu - Sample Menu

CHOICE OF ENTREES

Trilogy of Pork & Scallops

A combination of Scallops wrapped in coppa, dukka crusted on chorizo and grilled with Boudin Noir plated with wilted spinach and toasted linseed Dijonaisse.

Chicken San Choi Bao

A Déjà Vu version of ~ Minced chicken breast tossed with Chinese sausage, bean shoots and spring onions accompanied by water chestnuts, toasted nuts, Asian sauce and lettuce cups.

Natural Oysters

As they come from the South Pacific complemented with a red wine and eschalot vinaigrette

CHOICE OF MAINS

Lamb Rack

Roasted on the bone stuffed with tomato puree and Greek dolmades presented with char grilled vegetables, creamy potato mash, oven dried tomatoes and moistened with olive tapenade jus.

Tropical Snapper Fillets

Crispy skin tropical fish fillets served on a warm salad of potatoes, fennel, capsicum, basil and cherry tomatoes finished with guacamole and a light butter sauce.

Pork & Gruyere Roll

Tender pork escallop rolled with spinach, oregano and Swiss cheese sliced over a bed of egg fettuccini carbonara with grilled field mushrooms and truffle oil.

CHOICE OF DESSERTS

Strawberry & White Chocolate Cheesecake

A marscapone cream layered between almond and fig biscuit paste served individually with fresh strawberries.

French Crème Brulee

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

