

### Venue information

The Sebel Pelican Waters, with breathtaking views of the heritage listed Glasshouse Mountains and across to the Pacific Ocean, sets the perfect backdrop for impressive conferences, dazzling events, corporate retreats and golf days. The Resort embraces its natural surrounds and flows effortlessly from indoors to out with a variety of meeting spaces to encourage innovative ideas and creative thinking. Leave the office behind, re energise the mind and get ready to be inspired!

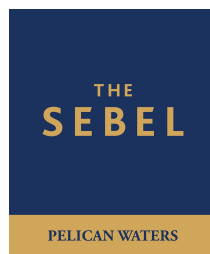
### Resort Facilities

Any leisure time? Delegates can enjoy a round of golf on the Greg Norman designed Pelican Waters championship golf course, ranked #1 course on the Sunshine Coast.

For something more relaxing, the Day Spa is the perfect indulgence for both delegates and partners, or take time out to simply relax around the Resort pool and take in the beautiful views.

- Lagoon style swimming pool
  - Heated lap pool
- 2 full size tennis courts
  - Restaurant & Bar
  - In room dining
- WiFi throughout the resort
  - 24 hour Reception
  - Day Spa
- Pelican Waters Golf course
  - 24 hour Fitness Centre

*Prices and menus are subject to change without notice.  
A 15% surcharge on all menu prices will apply on public holidays.  
All buffet menus are a minimum of 15 guests*



## Accommodation

Our contemporary accommodation includes Resort Room twin studios, one bedroom suites with kitchenettes and two and three bedroom self-contained apartments. All rooms have WiFi access and open onto private balconies with spectacular views across the coast and hinterland

### Resort Rooms

- 2 x double beds or 1x queen bed
- Disabled access rooms available
- Tea & Coffee making facilities

### Queen Suites

- Spacious living area with sofa
- Desk and chair
- Separate bedroom
- Kitchenette

### Apartments

- 1 & 2 bedroom apartments
- Fully equipped kitchens
- Full sized lounge and dining room
- Separate bathroom and ensuite



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### Events

Offering state of the art meeting facilities The Sebel Pelican Waters has 8 modern and thoughtfully appointed conference rooms, many with floor to ceiling windows, offering plenty of natural light to ensure maximum comfort and creativity.

We also know that inspiration can strike anywhere and often outside the conference room. That's why we offer a variety of outdoor space including outside terraces, poolside settings and function lawns which are perfect for breakout sessions, team building activities or cocktail parties and special dinners.

### Conference Packages

We offer full day and half-day conference packages to make planning and budgeting much simpler.

Enquire about our "Event Package" which also includes overnight accommodation at special conference rates.

Venue	Size	Theatre	Classroom	Boardroom	Cocktail	Banquet	U shape	Cabaret	Room rental
Ballroom	26 x 14	320	190	-	350	260	-	182	\$1200
Coonowrin	14 x 8.5	100	60	48	100	80	40	56	\$400
Tibrogargan	14 x 8.5	100	60	48	100	80	40	56	\$400
Beerwah	14 x 8.5	100	60	48	100	80	40	56	\$400
Lorikeet Room	17.5 x 10.5	80	40	28	120	90	22	63	\$400
Laridae	6.5 x 5	34	18	12	25	-	9	-	\$200
Curlew	7.5 x 6.5	42	18	18	35	20	15	-	\$200
Boardroom	5.5 x 3	-	-	10	-	-	-	-	\$200
Private Dining Room	5.5 x 3	-	-	10	-	-	-	-	POA
Terrace	26 x 12	-	-	-	200	150	-	-	POA
Lawn	23.5 x 10	-	-	-	200	120	-	-	POA

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## Breakfast

**LIGHT CONTINENTAL** - Served on platters to each table  
(Minimum of 10 guests)

\$18.00 per person

Includes freshly baked croissants, muffins, Danish pastries, preserves and honey, cereals with milks, bircher muesli, mixed yoghurts and fresh sliced fruits.  
Served with juice, freshly brewed coffee and a selection of fine teas.

**PLATED BREAKFAST** - Served to the table  
(Minimum of 10 guests)

\$25.00 per person

Includes freshly baked croissants, muffins, Danish pastries, cereals with milks, bircher muesli, mixed yoghurts and fresh sliced fruits.  
Served with juice, freshly brewed coffee and a selection of fine teas.

Plated breakfast of -

- bacon
- grilled gourmet chipolatas
- grilled tomato
- hash browns

Choose your egg preference from the following-

- scrambled eggs with chives
- poached eggs with hollandaise

**FULL BREAKFAST – Served buffet style**  
(Minimum of 20 guests)

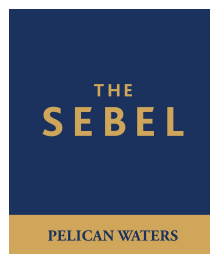
\$30.00 per person

Includes freshly baked croissants, muffins, Danish pastries, cereals with milks, bircher muesli, mixed yoghurts and fresh sliced fruits.

Hot selection of bacon, gourmet chipolata sausage, scrambled egg, mushrooms, grilled tomato, hash browns, baked beans and pancakes.

Served with juice, freshly brewed coffee and a selection of fine teas.

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**FULL DAY CONFERENCE PACKAGE** \$65.00 per person  
(Minimum of 15 guests)

**HALF DAY CONFERENCE PACKAGE** *(Remove one tea break)* \$55.00 per person  
(Minimum of 15 guests)

**Includes:**

- Water, glasses, mints, pens, notepad and a flipchart
- Freshly brewed coffee & a selection of fine teas served on arrival
- Your selected morning tea food item served with seasonal whole or sliced fruits, freshly brewed coffee and a selection of fine teas
- Your choice of working lunch buffet served outside your function room
- Your selected afternoon tea food item served with seasonal whole or sliced fruits, freshly brewed coffee and a selection of fine teas

*\*\$5.00 per person surcharge to have a private venue for lunch*

**ARRIVAL TEA & COFFEE** \$4.50 per person  
(Included in Day Conference Package)

Freshly brewed coffee and a selection of fine teas served on arrival  
Add freshly baked cookies or mini muffins - additional \$2.00 per person

**CONTINUOUS TEA & COFFEE** \$9.50 per person  
Freshly brewed coffee and a selection of fine teas served and replenished throughout the day.

**STANDARD MORNING & AFTERNOON TEA** \$12.50 per person  
(Included in Day Conference Package)

Freshly brewed coffee and a selection of fine teas served with our daily choice of one food item and seasonal whole or sliced fruits

**BREAK ADDITIONS**

Additional food items can be added at each tea break \$3.00 per person

Espresso coffee – barista made from the restaurant can be available at breaks  
for groups under 20 people only from \$4.00 per person

**LUNCH BUFFETS** \$40.00 per person  
(Included in Day Conference Package)

Please note events of 15 guests or less dine from a limited choice menu in the restaurant

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## CONFERENCE PACKAGE MENU SELECTION

### MORNING TEA AND AFTERNOON TEA SELECTIONS

**Please choose one item from the list below**

House made scones with jam and cream (V)  
Selection of mini gourmet pies  
Flourless devils chocolate cake (V)  
Macadamia and caramel slice (V)  
Steamed vegetable buns (V)  
Chocolate and coconut lamingtons  
Pork and fennel sausage rolls  
Carrot and walnut cake (V)  
Sweet potato and cashew empanada (V)  
Petit pumpkin and pine nut quiche (V)

We provide Sliced Fruit Platters at all breaks (V)

Extra Choice \$3per person

### LUNCH BUFFETS

#### **BUILD YOUR OWN BURGER BUFFET**

Sesame seed knot rolls (V)  
Semi dried tomato tortilla (V)  
Chimmi churri chicken breast  
Beef burger patties  
Veggie patties (V)  
Sliced tomato (V)  
Cheese slices (V)  
Cos lettuce (V)  
Beetroot (V)  
Onion jam (V)  
Fries (V)  
Mustards and sauces  
Baked New York Cheesecake (V)

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### **ITALIAN BUFFET**

Garlic and herb bread (V)  
Tomato, basil and bocconcini salad (V)  
Green leaf salad (V)  
Beef and mozzarella lasagne  
Penne pasta with red peppers, oregano, mushrooms and parmesan (V)  
Eggplant ratatouille with rosemary and fetta (V)  
Tiramisu cake

### **ASIAN BUFFET**

Mini spring rolls (V)  
Prawn crackers  
Green leaf salad (V)  
Sesame tofu and green bean salad with crispy shallots (V)  
Mongolian beef with capsicum and cashew nuts  
Special fried rice with prawn and omelette  
Singapore noodles with bok choy and tofu (V)  
Lychee and raspberry mousse bar

### **GOURMET SANDWICH BUFFET**

Spiral pasta salad with snow pea and charred pumpkin (V)  
Kipfler potato, egg and chive salad (V)  
Smoked salmon, cucumber and cream cheese sandwiches  
Chicken, rocket, avocado and aioli wraps  
Marinated vegetable and fetta focaccia (V)  
Pulled pork, coleslaw and cheddar brioche rolls  
Local cheese selection, quince paste, dried apple, lavosh (V)

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## **SOUTH OF THE BORDER BUFFET**

### **TACO BAR**

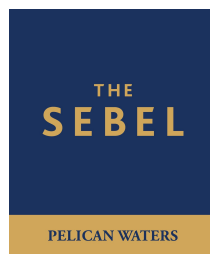
Soft tortilla (gf)  
Corn chip shells  
Chilli con carne (gf)  
Mexican beans (v,gf)  
Iceberg lettuce (v,gf)  
Diced tomato (v,gf)  
Cheese (v,gf)  
Guacamole (v,gf)  
Sour cream (v,gf)  
Jalapeno's (v,gf)  
Salsa (v,gf)

### **AND**

Pork Carnitas (slow cooked Mexican style pulled pork)  
Mexican style rice (v,gf)  
Tijuana style corn & black bean salad(v,gf)  
Mixed Mesclun leaves (v,gf)  
Churros with chocolate fudge sauce (v)

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## CANAPES

1 hour - \$28 per person – select 3 cold & 5 hot

1.5 hour - \$35 per person – select 4 cold & 6 hot

2 hour - \$42 per person – select 6 cold & 6 hot

### COLD CANAPE

Tandoori chicken cucumber disc and mint yoghurt (GF)

Baby beetroot and goat curd tartlet with red onion jam (V)

Seared scallop in Chinese spoon with charred pineapple salsa and micro mint (GF)

Blue cheese and olive arancini with saffron aioli (V, GF)

Charred pumpkin and candied walnut bruschetta with fig vin cotto (V)

Coffee dusted Victorian lamb fillet on sourdough with pumpkin jam and sumac yoghurt

Szechuan spiced chicken sticks with crispy shallot and black vinegar

Peking duck style pancake rolls with green onion and hoi sin

Tequila cured salmon on potato rosti with finger lime creme fraiche

### HOT CANAPE

Coconut crumbed Mooloolaba prawns with chipotle aioli

Singapore crab and green bean cakes with sweet chilli sauce (GF)

Duck fat confit pork belly spoons with spiced apple butter (GF)

Crispy skinned duck wonton with spiced cherry compote

Kung po beef skewers with satay sauce (GF)

Lamb kofta lollipop with mint hommus (GF)

Karaage chicken with sriracha aioli (GF)

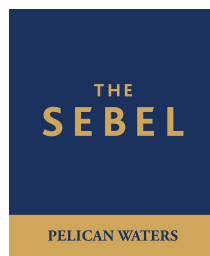
Pork and macadamia meatballs with spicy napolli sauce (GF)

Confit garlic and lemon prawns on rosemary skewer (GF)

Beef cheek petite pie with potato, pea and bush tomato relish

Beef and red bean empanada with avocado salsa

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## **MORE SUBSTANCE at \$4.50 per person per option**

### **Brioche sliders with the following options:**

Corona battered Moreton Bay bug tails with iceberg lettuce and sesame aioli

Pulled lamb shoulder with purple cabbage slaw and dill pickle

Peri peri chicken with triple smoked bacon, haloumi and beetroot relish

## **FORK FOOD at \$8 per person**

12 hour merlot braised beef cheek with sage gnocchi and pecorino snow (GF)

Panko crumbed coral trout and chip boxes with tartare and lemon

Pork belly and king prawn Singapore noodle boxes with crispy garlic and shredded omelette

Lamb and sweet potato madras with saffron pilaf and pappadam

Cauliflower and chick pea curry with yellow rice and eggplant relish (V,GF)

## **DESSERT at \$4.50 per person per option**

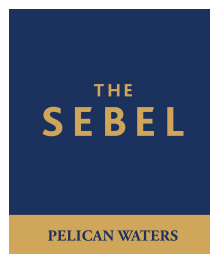
Double chocolate brownie bites (GF)

Dolce de leche tartlet

Passionfruit cheesecake bites

Mini classic magnum (GF)

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## PLATTERS

Suitable for up to 7 guests

<b>Gourmet Dips</b> Chef's selection of breads with your choice of 2 dips; basil pesto, semi dried tomato pesto, baba ganoush (eggplant), hommus, olive tapenade, beetroot and fetta or ask about a dip of your choice	\$55.00 per platter
<b>Asian (42 pieces)</b> Mini vegetable spring rolls, samosa and mini chicken dim sims with soy and sweet chilli sauce	\$70.00 per platter
<b>Party (35 pieces)</b> Gourmet mini pies and house made sausage rolls with tomato and bbq sauce	\$65.00 per platter
<b>Chicken Drumettes (42 pieces)</b> Chicken drumettes marinated two ways; sweet chilli and smokey bbq (g/f)	\$70.00 per platter
<b>Australian Cheese</b> Chef's selection of Australia cheeses, quince paste, dried fruit, nuts and crackers (g/f)(v)	\$85.00 per platter
<b>Skewers (21 pieces)</b> Selection of satay chicken and vegetable, beef and vegetable, garlic prawn and vegetable (g/f)	\$65.00 per platter
<b>Seafood (42 pieces)</b> Salt and pepper calamari, prawn cones and soft shell crab with aioli, sweet chilli and tartar sauce	\$80.00 per platter
<b>Antipasto</b> Selection of marinated and pickled vegetables, olives, sliced meats, cheese and fruits to enjoy with Turkish bread and crackers	\$90.00 per platter
<b>Seafood Lovers (49 pieces depending on market price and size)</b> Fresh shucked oysters, local cooked prawns, char grilled lime and chilli baby octopus and our cured salmon gravlax (g/f)	\$115.00 per platter

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## DINNER

\$55 per person – 2 Course alternate plated menu

\$70 per person - 3 Course alternate plated menu

## ENTREE

Natural half dozen pacific oysters, mirin dressing, wakame (GF)

Cream of pumpkin and sweet potato soup with parmesan crouton (V,GFO)

Tea smoked chicken, bacon lardons, parmesan, cos leaves, white anchovy dressing (GFO)

Baby beetroot tartlet, goat's curd, onion jam, apple vino cotta (V)

Harissa spiced lamb cutlets, spiced pumpkin puree, celery leaf, walnuts, red currant jus (GF)

Smoked duck breast, blood orange, sugar snaps, radicchio, pickled cucumber salsa (GF)

Double roasted pork belly, cranberry and cashew salad, blood orange reduction (GF)

Mooloolaba prawns, pickled fennel, balsamic watermelon, mizuna leaves, finger lime dressing (GF)

## MAIN

Grainge porterhouse beef, rosemary field mushroom, olive oil kipfler, broccolini, merlot jus (GF)

Sesame crusted Tasmanian salmon, Thai black rice, wilted choi sum, chilli jam, tom yum butter (GF)

Chermoula basted lamb rump, black olive paint, prosciutto wrapped beans, maple roasted sweet potato, jus (GF)

Oven roasted barramundi fillet, potato & spinach rosti, charred asparagus, ruby grapefruit salsa

Free range chicken supreme, haloumi and sand crab stuffing, pomme anna, heirloom carrot, charred sweet corn, basil oil

Flare grilled Middle Eastern finger eggplant, cider braised red cabbage, roasted cauliflower, pencil leek, hommus (V,GF)

## DESSERT

Kaffir lime and coconut panna cotta, poached rhubarb, biscotti (GFO)

White chocolate and baileys charlotte, mango puree, white chocolate shards

Opera cake, macadamia praline, salted caramel ice cream

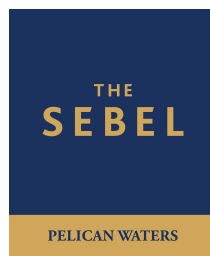
Pink pepper meringue, lychee jelly, mint creme fraiche (GFO)

Maffra mature cheddar, quince paste, green apple, walnuts, lavosh (GFO)

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## **The Classic” BBQ DINNER BUFFET \$55 per person**

Fresh selection of breads and rolls  
Home style coleslaw  
Garden fresh green salad  
German style kipfler potato salad  
Dressings, mustards and condiments

Charred corn on the cob  
Idaho potato with sour cream and scallions  
Beer braised onions

Grain fed rump steak  
Chorizo sausage  
Thyme scented chicken and haloumi sticks

Individual pavlova with vanilla cream  
Lamington tower  
Seasonal cut fruits  
Freshly baked bread rolls with butter

## **“The Gourmet” BBQ DINNER BUFFET \$65 per person**

Fresh selection of breads and rolls  
Home style coleslaw  
Garden fresh green salad  
German style kipfler potato salad  
Warm pumpkin, spinach and pine nut salad  
Dressings, mustards and condiments

Charred corn on the cob  
Idaho potato with sour cream and scallions  
Beer braised onions  
Rosemary roasted field mushrooms

Grain fed sirloin steak  
Chorizo sausage  
Thyme scented chicken and haloumi sticks  
Chermoula basted Mooloolaba prawns  
Grilled barramundi with tomato and caper salsa

Individual Pavlova with vanilla cream  
Lamington tower  
Chocolate custard eclairs & seasonal cut fruits

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## **“The Sebel” BUFFET MENU \$57 per person**

Baked dinner rolls with butter  
Pumpkin, quinoa, feta and cashew salad  
Traditional caesar salad with bacon lardons, parmesan and anchovy dressing  
Garden fresh salad with cherry tomato, cucumber, sprouts and olives

Thai red curry of chicken, bamboo and broccoli  
Barramundi fillets with tomato, caper and lemon salsa  
Roasted pork loin with sage and apple compote  
Roasted sirloin of beef with mustard seed crust  
Maple roasted root vegetables  
Steamed seasonal greens  
Lemongrass scented jasmine rice  
Gravy, mustards and condiments

Chef's selection of cakes and gateaux  
Individual Pavlova with passionfruit and vanilla cream  
Sliced fruit mirror

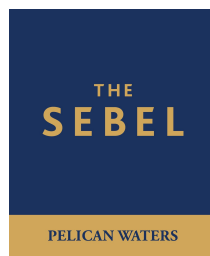
## **“Glasshouse Mountains” BUFFET MENU \$68 per person**

Baked dinner rolls with butter  
Pumpkin, quinoa, feta and cashew salad  
Traditional caesar salad with bacon lardons, parmesan and anchovy dressing  
Garden fresh salad with cherry tomato, cucumber, sprouts and olives  
German potato salad with mustard, boiled egg and chives

Thai red curry of chicken, bamboo and broccoli  
Barramundi fillets with tomato, caper and lemon salsa  
Roasted pork loin with sage and apple compote  
Roasted sirloin of beef with mustard seed crust  
Roasted leg of lamb with confit garlic and rosemary  
Penne pasta with spinach, olives, red peppers and napoli sauce  
Maple roasted root vegetables  
Steamed seasonal greens  
Lemongrass scented jasmine rice  
Gravy, mustards and condiments

Chef's selection of cakes and gateaux  
Individual Pavlova with passionfruit and vanilla cream  
Apple and sultana strudel with brandy custard  
Sliced fruit mirror

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## “Sunshine Coast” SEAFOOD & CARVERY BUFFET \$85 per person

Selection of freshly baked rolls with butter

Pumpkin, quinoa, fetta and cashew salad

Traditional Caesar salad with bacon lardons, parmesan and anchovy dressing

Garden fresh salad with cherry tomato, cucumber and sprouts

### CHILLED SELECTION

Fresh Mooloolaba prawns

Coffin Bay pacific oysters

Fraser Coast crab

NZ green lip mussels with coriander sambal

Smoked Huon salmon

### HOT SELECTION

Whole baked Atlantic salmon

Penne pasta with prawn, calamari, spinach and Napoli sauce

Thai red curry with pork, bamboo, broccoli and crispy shallots

Roasted sirloin of beef with seeded mustard crust

Roasted leg of lamb with confit garlic and rosemary

Baked root vegetables

Steamed seasonal greens with sesame butter

Lemongrass scented jasmine rice

Gravy, mustards and condiments

### DESSERT

Chef's selection of cakes and gateaux

Apple strudel with brandy custard

Individual Pavlova with vanilla cream and passionfruit

Sliced fruit mirror

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## BEVERAGE PACKAGES

### STANDARD BEVERAGE PACKAGES

Includes Bancroft Sparkling, Sauvignon Blanc, Chardonnay, Cabernet Shiraz, Shiraz, Sacred Hill Moscato, Tooheys New, Tooheys Extra Dry, XXXX Summer, XXXX Gold, Hahn Premium Light, Orange Juice and Soft Drinks.

Two Hours	\$30.00
Three Hours	\$35.00
Four Hours	\$45.00
Five Hours	\$55.00

### DELUXE BEVERAGE PACKAGES

Includes 3 Tales Sauvignon Blanc, McHenry Hohnen Chardonnay, Sacred Hill Moscato, Sisters Run Shiraz, Rise Cabernet Sauvignon, James Boag Premium Lager, Hahn Super Dry, XXXX Summer XXXX Gold, Orange Juice and Soft Drinks.

Two Hours	\$40.00
Three Hours	\$45.00
Four Hours	\$55.00
Five Hours	\$65.00

*Please note selection may be subject to change, due to supplier's availability.*

*We will endeavour to substitute the non-available product with a similar quality and value.*

## BEVERAGES ON CONSUMPTION

A tab or minimum spend is placed on the bar where beverages are charged on consumption and settled at the end of the event.

## SPIRITS

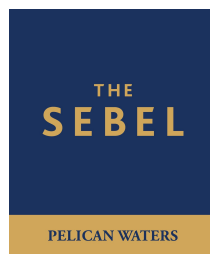
The Sebel Pelican Waters Golf Resort & Spa is a Responsible Service of Alcohol provider and therefore we do not include spirits in beverage packages. Spirits are available on a cash bar basis only.

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## WINE LIST - Subject to change

### SPARKLING

			G	B
Bancroft Sparkling	South Australia		7.5	28
Long Row Chardonnay Pinot Noir	Australia	200ml	8	
Dunes & Greene Chardonnay Pinot Noir	South Australia	200ml	9	
Veuve d'Argent Blanc de Blancs	France			40
Divici Prosecco	Italy		8.5	42
Rumball Sparkling Shiraz	Coonawarra, SA			45
Josef Chromy Pinot Noir Chardonnay	Tasmania			55
Pelorus Chardonnay Pinot Noir	Marlborough, NZ			65
Mumm Cordon Rouge Champagne	France			90
Louis Roederer Carte Blanche Champagne	France			145
Nicolas Feuillatte Brut Réserve Champagne	France			125
Dom Perignon Vintage Champagne	France			295

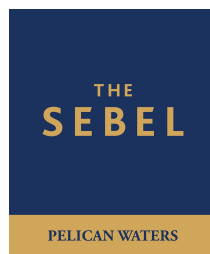
### WHITE

			G	B
Bancroft Sauvignon Blanc	Australia		7.5	28
3 Tales Sauvignon Blanc	Marlborough, NZ		8	38
Cape Mentelle Sauvignon Blanc Semillon	Margaret River, WA			48
Cloudy Bay Sauvignon Blanc	Marlborough, NZ			65
Pierro LTC Sémillon Sauvignon Chardonnay	Margaret River, WA			62
Aramis Gruner Veltliner	Adelaide Hills, SA		12	55
Taylors Winemaker's Project Vermentino	Sth Australia			30
Zontes Footstep Verdelho	Langhorne Creek, SA			30
Bancroft Chardonnay	Australia		7.5	28
Setanta Chardonnay	Adelaide Hills, SA			38
Vinoque Chardonnay	Yarra Valley, Vic		8.5	40
Taylors St Andrews Chardonnay	Clare Valley, SA			55
Penfolds Cellar Reserve Chardonnay	Adelaide, SA			60
Pikes Pinot Grigio	Clare Valley, SA		8.5	42
La Maschera Pinot Grigio	Limestone Coast, SA			44
Knapstein Riesling	Clare valley, SA		8.5	42

### ROSE & MOSCATO

			G	B
Vinoque Rose (dry)	Yarra Valley, Vic		9	42
La Vieille Ferme Rosé (dry)	Provence, France			38
Sacred Hill Moscato (sweet)	Australia		7.5	28
Innocent Bystander Moscato (sweet)	Murray River, Victoria			42

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## RED

		G	B
Bancroft Shiraz Cabernet	Australia	7.5	28
Petaluma 100 Line Cabernet Sauvignon	Coonawarra, SA	9	42
Tulloch Cabernet Sauvignon	Hunter Valley, NSW		38
Villages Pinot Noir	Yarra Valley, Vic	9.5	45
Holm Oak Pinot Noir	Tasmania		46
Crittenden Estate the Zuma Pinot Noir	Mornington, Vic		55
Gibbston Valley Pinot noir	Otago, NZ		65
Borthwick Pinot Noir	Wairarapa, NZ		85
Kaesler Avignon GSM 2008	Barossa Valley, SA		55
Bancroft Shiraz	Australia	7.5	28
Tulloch Shiraz	Hunter Valley, NSW		38
St Hallett Black Clay Shiraz	Barossa Valley, SA	8.5	42
Setanta Shiraz	Adelaide Hills, SA		40
Penfolds Bin 28 Kalimna Shiraz	South Australia		65
Penfolds Bin 2 Shiraz Mourvedre	South Australia		70

## DESSERT WINE

			B
Penfolds Cellar Reserve Viognier	South Australia	375ml	55
Campbells Rutherglen Topaque	Rutherglen, Vic	375ml	45
Inniskillin Ice Wine 2008	Ontario, Canada	375ml	99

- All wines subject to availability

## BEER - BOTTLED

Hahn Premium Light	6	Guinness	9.5
XXXX Gold	6.5	Stella Artois	8.5
Rogers	7.5	Kirin	9.5
Hahn Super Dry 3.5	6.5	Corona	9
Tooheys Extra Dry	7.5	Tooheys New	7.5
Tooheys Old	7.5	James Boags Premium	8
XXXX Summer Bright	7	Little Creatures Pale Ale	9.5
Hahn Super Dry	7.5	James Squire 9 Tales Amber Ale	9.5
Kirin Fuji Apple Cider	9.5		

## DRAFT BEER

	Pot	Schooner		Pot	Schooner
Orchard Crush Apple Cider	6.5	9.5	XXXX Gold	4.5	6.5

*Prices and menus are subject to change without notice.  
A 15% surcharge on all menu prices will apply on public holidays.  
All buffet menus are a minimum of 15 guests*



Little Creatures Pale Ale	6.5	9.5	Hahn Super Dry	6	8
150 Lashes Pale Ale	6.5	9.5	Kirin	6.5	9.5

### SOFT DRINK

Lemon Lime, Bitters	4.5	Bundaberg Ginger Beer	4
Coke, Diet Coke, Sprite, Zero, Lift	4	Mt Franklin Sparkling Water 450ml	3.8
San Pellegrino Sparkling Water 500ml	4.5	San Pellegrino Sparkling Water 1lt	7.5

### FOR MORE INFORMATION

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