WALT BURLEY

KINGSTON FORESHORE

FUNCTION KIT

FUNCTIONS WITH WALT & BURLEY

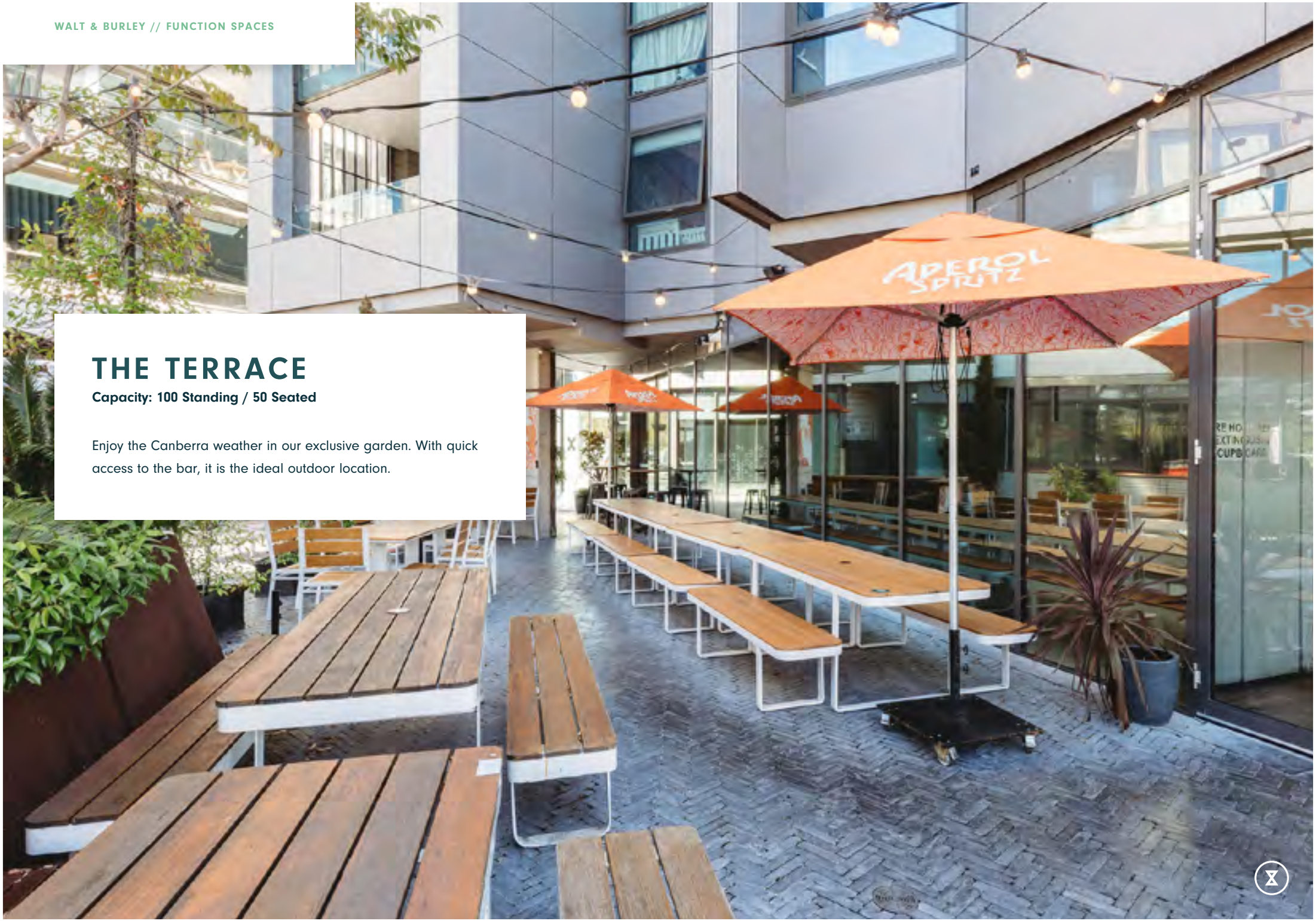
Are you looking for an effortless function with gorgeous views, delicious food and event options catered to you? Let Walt & Burley host.

Walt & Burley are experienced function hosts, catering to a range of events such as corporate meetings, birthdays, conferences, hen's nights and more. Located in the heart of the Kingston Foreshore, this lakeside pub sits on the shores of Lake Burley Griffin, boasting expansive views of Canberra's magnificent centrepiece. Think gorgeous sunrises and jeweled water, where classy meets casual by the lake. Close by to Kingston and Barton, and just a short way from the city centre, Walt & Burley is centrally located making it the perfect spot for gatherings.

Impress your guest with breakfast packages that can be tailored to suit your event needs. And when breakfast is done, stay for lunch, roll into dinner and finish with cocktails. At Walt & Burley we're always open.

Get in touch with the team to discuss your next event.

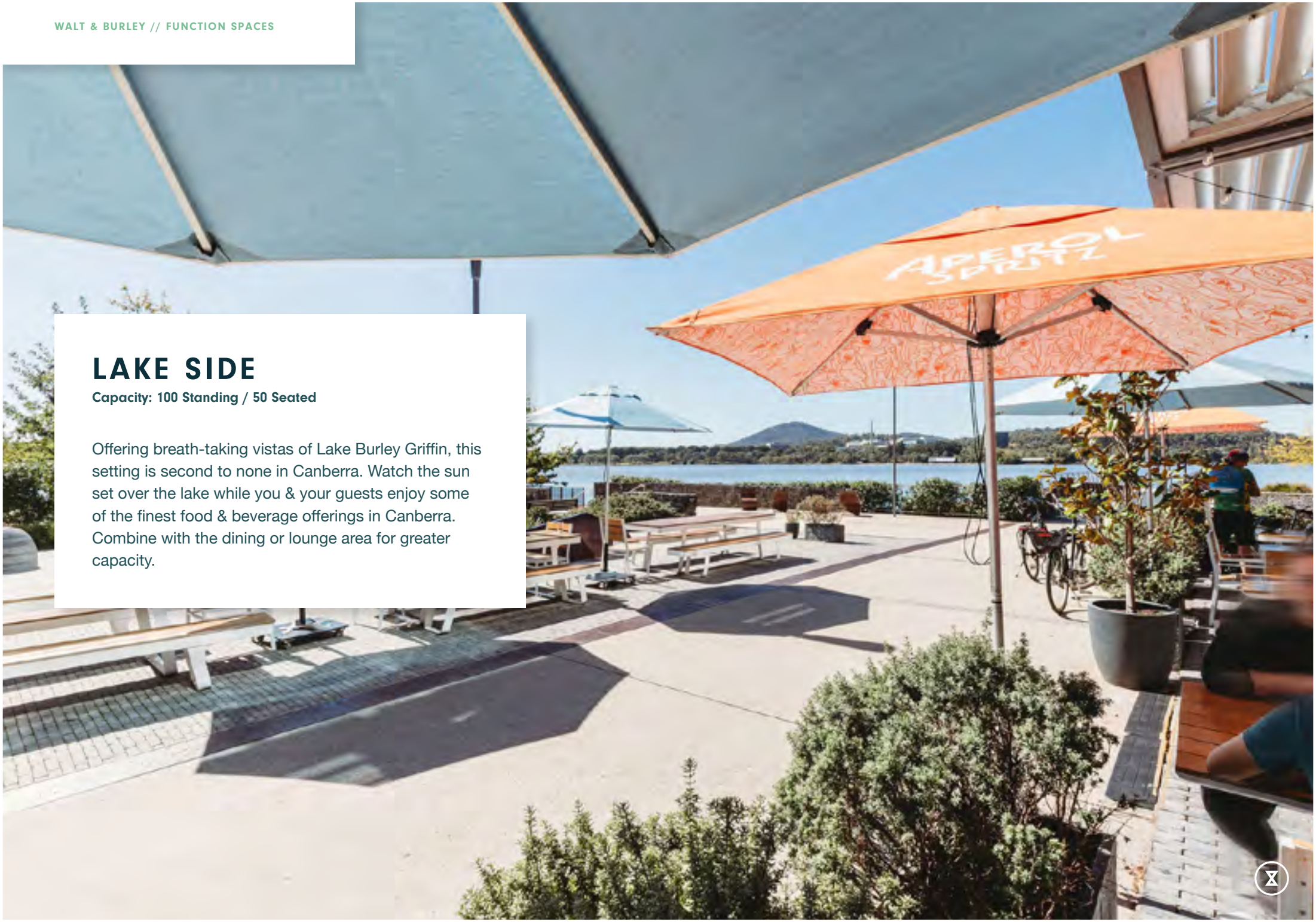




THE TERRACE

Capacity: 100 Standing / 50 Seated

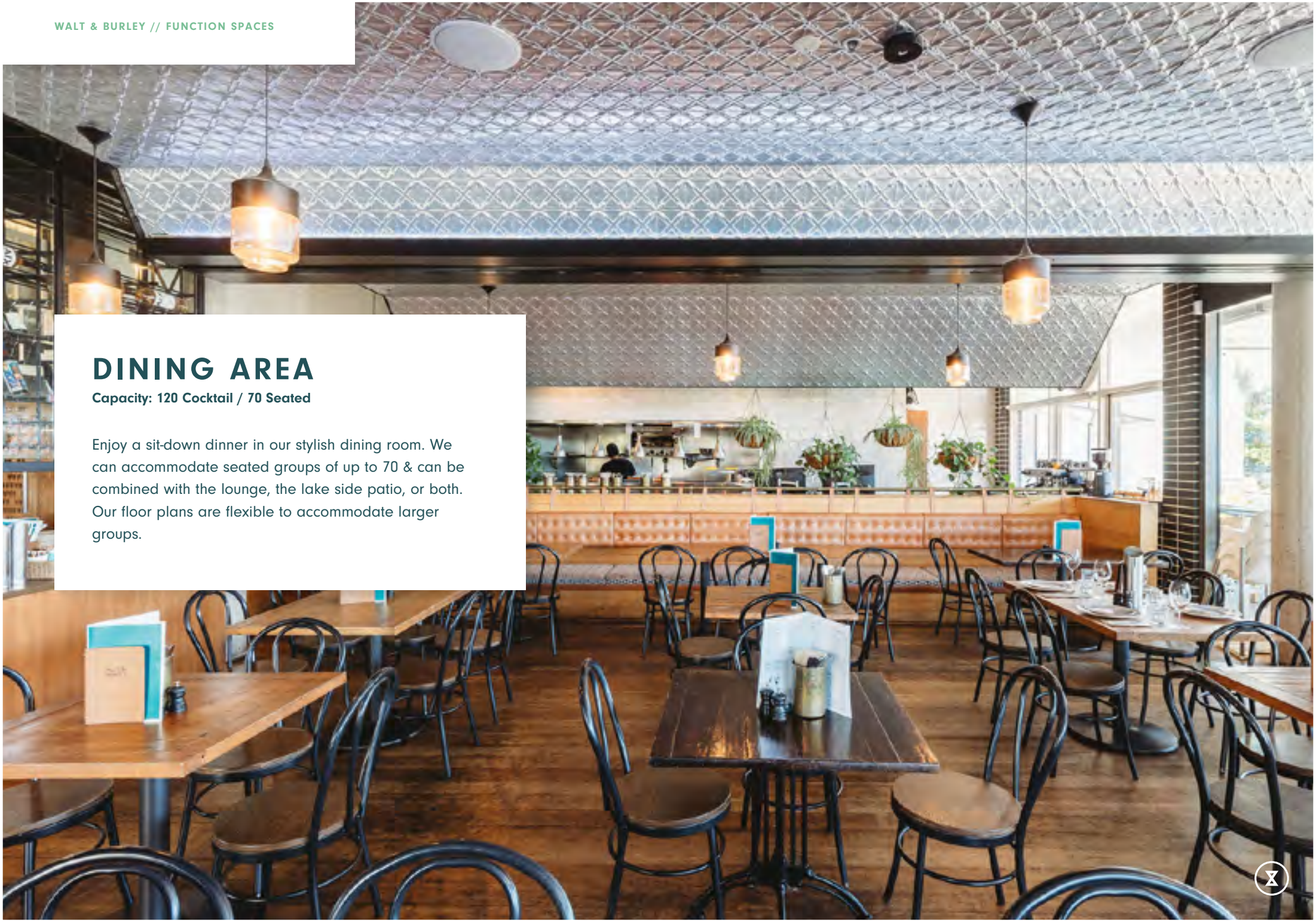
Enjoy the Canberra weather in our exclusive garden. With quick access to the bar, it is the ideal outdoor location.



LAKE SIDE

Capacity: 100 Standing / 50 Seated

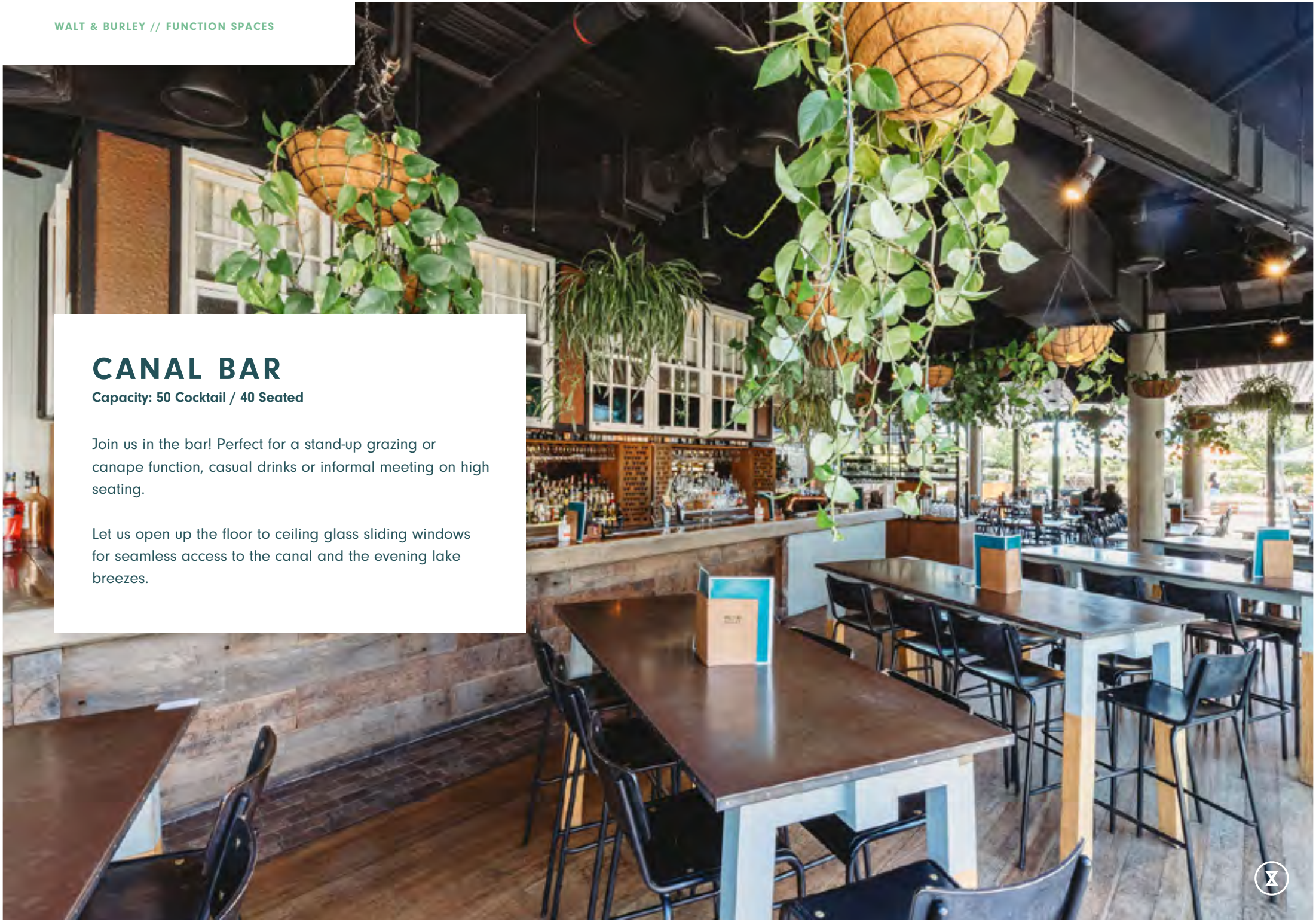
Offering breath-taking vistas of Lake Burley Griffin, this setting is second to none in Canberra. Watch the sun set over the lake while you & your guests enjoy some of the finest food & beverage offerings in Canberra. Combine with the dining or lounge area for greater capacity.



DINING AREA

Capacity: 120 Cocktail / 70 Seated

Enjoy a sit-down dinner in our stylish dining room. We can accommodate seated groups of up to 70 & can be combined with the lounge, the lake side patio, or both. Our floor plans are flexible to accommodate larger groups.

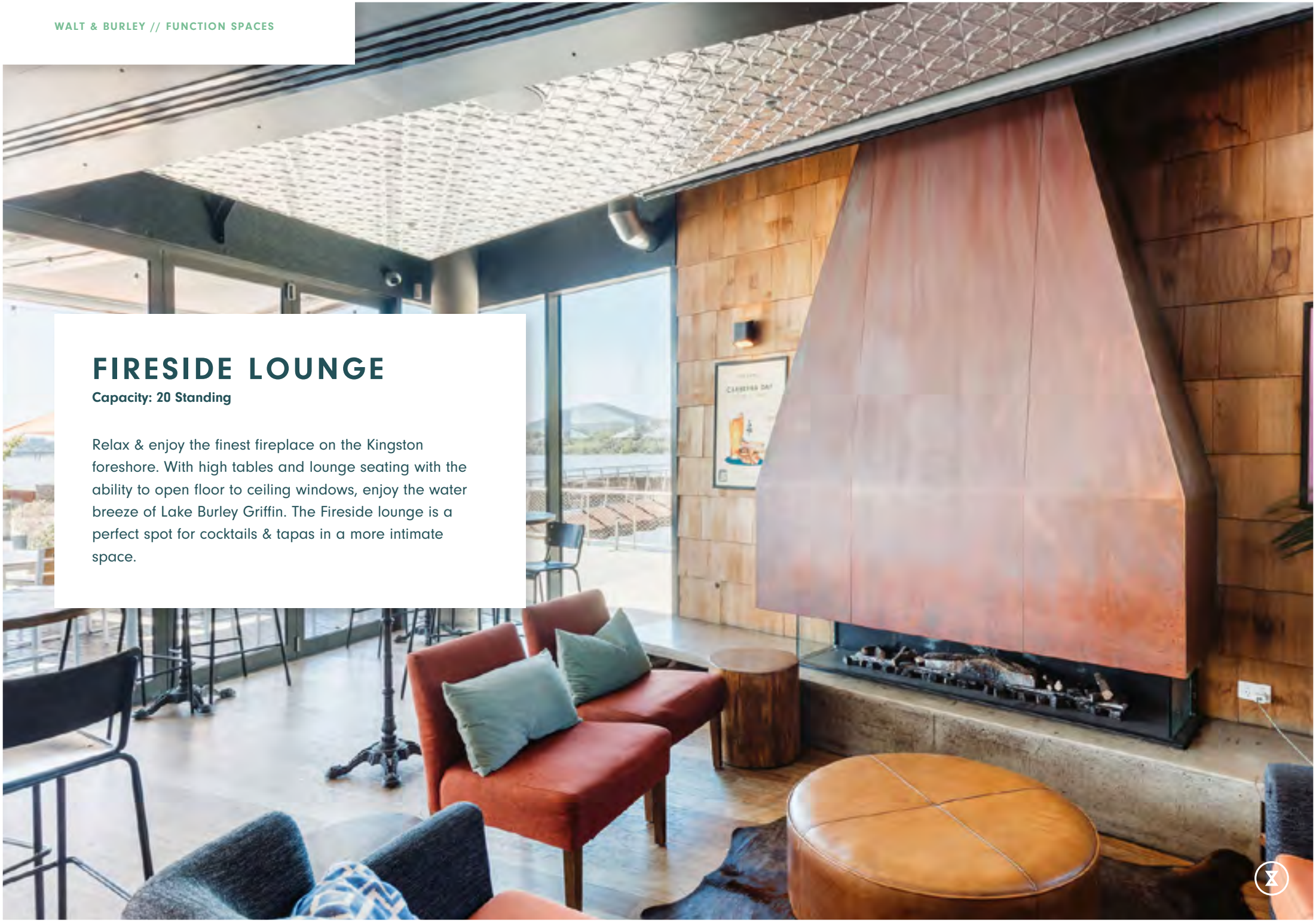


CANAL BAR

Capacity: 50 Cocktail / 40 Seated

Join us in the bar! Perfect for a stand-up grazing or canape function, casual drinks or informal meeting on high seating.

Let us open up the floor to ceiling glass sliding windows for seamless access to the canal and the evening lake breezes.



FIRESIDE LOUNGE

Capacity: 20 Standing

Relax & enjoy the finest fireplace on the Kingston foreshore. With high tables and lounge seating with the ability to open floor to ceiling windows, enjoy the water breeze of Lake Burley Griffin. The Fireside lounge is a perfect spot for cocktails & tapas in a more intimate space.

Pre-order

WALT'S BREAKFAST

Cost: $28 per person
Served with tea, coffee or juice

Select two from below for an alternate 50/50 drop:

Creamy Oat Porridge, organic oat milk, maple roasted rhubarb, coconut yoghurt, caramelised walnuts

Kasundi Poached Eggs, eggplant kasundi, spinach, grilled flatbread

Buttermilk Pancakes, honeycomb butter, fig and mascarpone gelato, real maple syrup and bacon

Green Breakie Bowl, kale, broccolini, roasted pumpkin, petit pois, avocado, tahini dressing, puffed quinoa, pepita and cumin praline

Breakie Burger, double streaky bacon, double egg, tomato chilli jam, American cheese, rocket on a toasted milk bun

Bacon & Eggs on Toast, 2 eggs your way, double streaky bacon on toast

Big Breakie, 2 eggs your way, streaky bacon, pork sausage, roasted mushroom, sautéed cherry tomatoes, kale, hash brown, sourdough

Cakeage: $4 per person



Pre-order

MORNING TEA OR AFTERNOON TEA

Cost per person:

2 items – $22 • 3 items – $30 • 4 items – $36

Served with tea, coffee or juice

Select from below:

Fresh seasonal fruits

Spirulina chia coconut pudding, pumpkin seeds, viola

Mini quiche with bush tomato chutney

Nutella mousse puff

Scone, creme chantilly, berry compote

Macadamia blondie, praline, white chocolate ganache.

Add extra item: $6 per person

Cakeage: $4 per person



Stand Up Option One

BURLEY GRAZING

A stand up roaming experience where food is delivered on towers and platters for a group sharing experience.
Cost: $52 per person
Minimum 20 people

Choose 4 smalls and 3 substantials.
Additional smalls $7 each.
Additional substantials $10 each.

SMALLS

Oysters Kilpatrick Smoked bacon, Japanese BBQ sauce (NF)

Oysters Natural Served natural with mignonette dressing, herb oil and lemon (NF, GF)

Chargrilled Sea Scalllops Roast capsicum dressing, pangrattato (GFO, NF, DF)

Cured Tasmanian Salmon With almond cream, black olive tapenade and pomegranate,

Calamari Szechuan salt and pepper calamari (NF, DF, GF)

Fries Herb salt and aioli (V, NF, DF, GF)

SUBSTANTIAL

Chicken Wings Crispy fried chicken wings with Frank's Buffalo Sauce and ranch dressing (NF, GF)

Smoked Pork Terrine With cornichons and toasted sourdough (GFO, NF)

Sweet Potato Taco Roast sweet potato, fetta, pineapple & chilli dressing (V, VEO, GFO, NF, DFO)

Prawn Taco Grilled QLD prawns, lime and coriander slaw, avocado (NF, GFO, DF)

Beef Sliders Chargrilled beef patty, mac sauce, BBQ onion, cheese on a toasted brioche bun (NF, DFO)

Fried Buttermilk Popcorn Chicken With fennel salt and chipotle mayonnaise (NF)



Stand Up Option Two

GRAZING BOARDS

Perfect accompaniment to an afternoon drinks event, or add it as the finishing touch to your existing catering package.
Cost: $400 per board
Serves 20 people

A selection of cured meats, cheeses, marinated olives, smoked almonds, tomato chutney, marinated vegetables, fresh honeycomb, fig and sherry compote, grilled sourdough and lavosh.



Shared Seated Option 1

SIGNATURE FEAST

Cost: $65 per person

TO START

Cheesy Garlic Bread Sourdough
Baked with garlic, herbs and mozzarella

Fried Buttermilk Popcorn Chicken
Fennel salt, chipotle mayonnaise (NF)

Prawn Tacos (2)
Grilled QLD prawns, lime and coriander slaw, avocado
(NF, GFO, DF)

MAINS

Zucchini Orecchiette
Pistachio mint pesto, zucchini, goats cheese, pangrattato (V)

240g Flank Steak
Grain-fed flank steak, herb vinaigrette, crispy polenta (NF)

Baby Cos Salad
Cherry tomatoes, pepitas, salad cream (V, VEO, GF, NF, DFO)

ADD DESSERT FOR $16 PER PERSON

Frozen Cheesecake Parfait
Berries, oat biscuit (V, GFO, NF)

Dark Chocolate Cremeux
Dark chocolate mousse, honeycomb and cinnamon crunch (V, NF)



Shared Seated Option 2

FORESHORE FEAST

$90 per person

Minimum 20 people

TO START

Cheesy Garlic bread
Sourdough baked with garlic, herbs and mozzarella (V, NF)

Sea Scallops
Roast capsicum dressing, pangrattato (GFO, NF, DF)

Fried Buttermilk Popcorn Chicken
Fennel salt, chipotle mayonnaise (NF)

Prawn Tacos
Grilled QLD prawns, lime and coriander slaw, avocado (NF, GFO, DF)

MAINS

Barramundi
Green olive butter, smoked eggplant, roast green beans (GF, NF, DFO)

Roast Lamb Shoulder
Salsa verde, braised haricot beans, red pepper sofrito (GF, NF, DF)

Char Grilled Brocollini
Lemon, olive oil, almonds (V, VE, GF, DF, NFO)

Baby Cos Salad
Cherry tomatoes, pepitas, salad cream (V, VEO, GF, NF, DFO)

Fries
Herb salt and aioli (V, NF, DF, GF)

ADD DESSERT FOR $16 PER PERSON

Crème Brulée
Orange and vanilla crème brulée, rum soaked pineapple (V, GF, NF)

Dark Chocolate Cremeux
Dark chocolate mousse, honeycomb and cinnamon crunch (V, NF)





BEVERAGE ON CONSUMPTION

A beverage bar tab can be arranged for your function.

Simply nominate a tab amount and select the beverages you would like included in your package from our drinks menu.*

You are welcome to increase the tab limit during your function, with the final amount due at the conclusion of the function.

SIP & CELEBRATE PACKAGE

A crowd-pleasing beverage package featuring a selection of wines, beers and non-alcoholic drinks, designed to keep guests refreshed throughout your event.

TIMINGS

2 hours — $47pp

3 hours — $53pp

4 hours — $65pp

5 hours — $75pp

BEVERAGES

FRANKIES WINE PACKAGE

- Sparkling
- Sauvignon Blanc
- Shiraz
- Rosé

BEER

- Seasonal taps
- 1 cider (bottle)

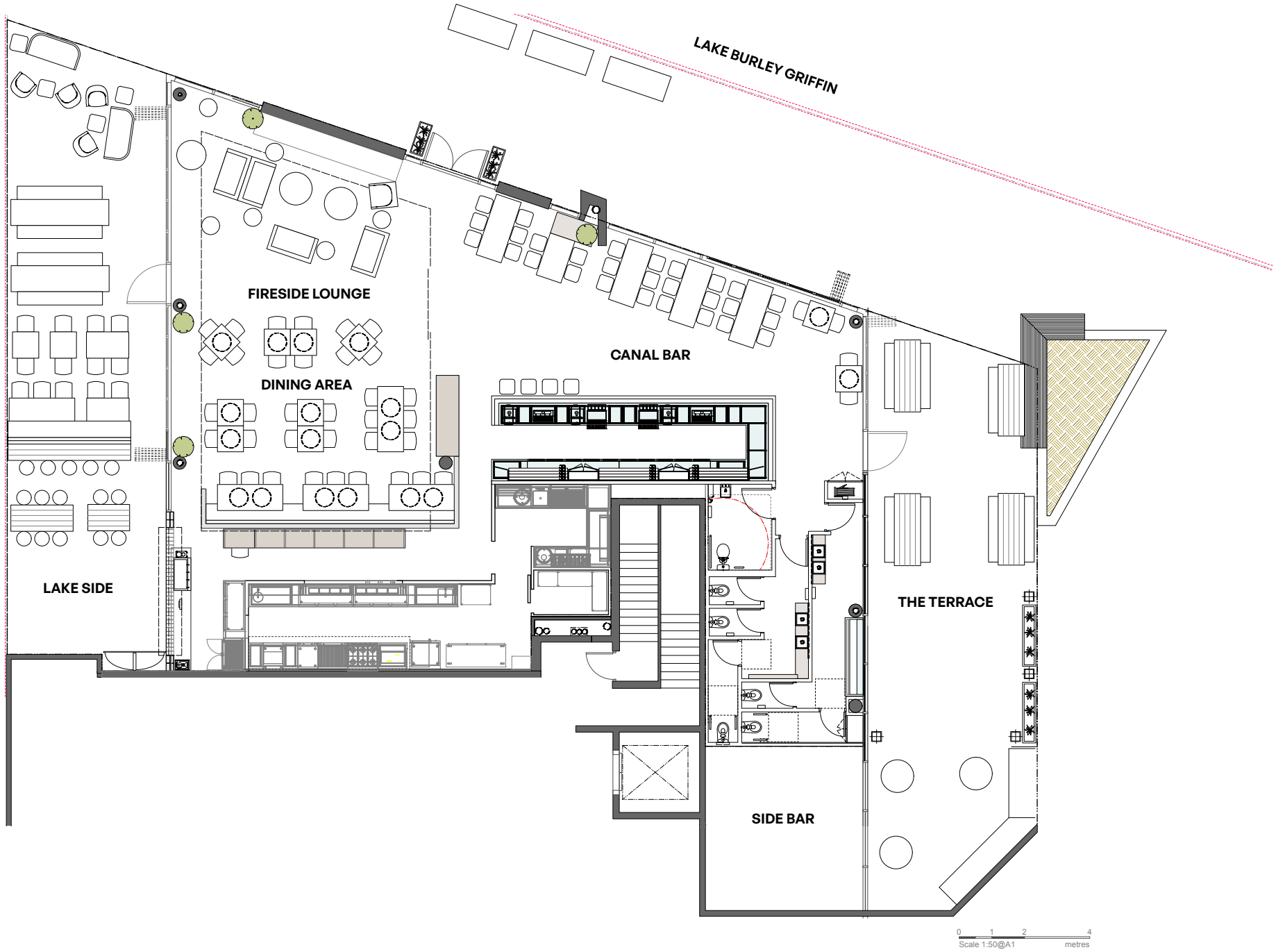
NON-ALC

- Seasonal taps
- 1 cider (bottle)

ADD-ONS

- Welcome cocktail — $20pp
- Champagne on arrival — $25pp
- House spirits — $26pp/per hour*




LAKE BURLEY GRIFFIN
FIRESIDE LOUNGE
DINING AREA
CANAL BAR
LAKE SIDE
THE TERRACE
SIDE BAR
0 1 2 4
Scale 1:50@A1
metres

T&C'S

BOOKING DETAILS, CATERING REQUIREMENTS, CANCELLATION POLICY

- Bookings of 40 people or more, a $500 deposit must be paid within 5 DAYS of confirmation of your booking. If this is not paid, the booking time will be released.
- Walt & Burley requires food & beverage selections, final numbers and dietary requirements confirmed at least 7-days prior to your event.
- If the number of guests decreases within one week of the event, payment will still be charged for their food. However, if there's an increase in the number of guests during this period, the remaining payment can be settled on the event day. Please consult with your event team and manager to confirm that there is enough capacity to accommodate the increase.
- In the event of a cancellation:
  - If cancelling before 30 days of the event 100% of the deposit will be refunded
  - If cancelling within 14 - 30 days of the event, 50% of the deposit will be refunded.
  - If cancelling within two weeks of the event Walt and Burley will retain the full deposit.

FINAL PAYMENT

Final payment is required 7 days prior to your event. If additional costs are incurred on the night these will be due at the conclusion of your event. An invoice with 7-day terms can be arranged on request.

MINIMUM SPENDS

- If your large booking exceeds 2 hours, we require you to meet a minimum spend and a deposit confirmation as noted above. Please ask your events manager as to the minimum spend required for your function.
- If your minimum spend is not met on the night of your event, you remain responsible for settling the difference with the Venue Manager on the night or in pre-payment with no exceeding refund to be made.

POSTPONEMENT

Postponement requests can be made in writing to functions@waltandburley.com.au. For the deposit to remain, the postponement must occur within 6 months of the original booked date. Postponements without penalty can be made more than 14-days out from the event.

DECORATIONS/EXTERNAL SUPPLIERS

- If you are hosting suppliers e.g. music, florist, decorator, Walt & Burley must be informed prior to your event.
- You are welcome to decorate your allocated space, we ask to please exclude bringing glitter, confetti or sand into the venue as part of your decorations.
- Walt & Burley charges a cakeage fee of $4pp if you bring dessert to the venue, this includes cutting and serving to your guests.
- Walt & Burley does not host any external catering or drinks in the venue.
- If any damages occur, the client will be financially responsible to remediate those damages.

RSA

Walt & Burley will adhere to responsible Service of Alcohol guidelines as outlined by law and reserve the right to halt service to patrons given they indicate behavioural traits at risk of injury or damage to other patrons or staff.





GET IN TOUCH

Thank you for giving Walt & Burley the opportunity to make your event special. Get in touch to discuss your next event.

functions@waltandburley.com.au