



## Functions & Events



# CANAPÉ MENU

## WHARF CANAPES

Served by Wharf One staff

Please choose from the following

- 3 canapes - \$15 per per – NIBBLES
- 4 canapes - \$20 per per - LIGHT BITE
- 5 canapes - \$25 per per – COCKTAIL
- 6 canapes - \$30 per per – LIGHT DINNER
- 8 canapes - \$40 per per – FULL DINNER



Please choose half from list 1 and half from list 2 OR include a sweet canape in your choice (sweet canape's are include in List 1).

### LIST 1

- Coconut crusted local Barramundi bites served with a mango salsa GF DF
- Spicy Wild salmon and guacamole tortilla cones
- Raw coconut and dill soup with cucumber V GF DF (served cold)
- Natural Oysters with raspberry vinaigrette and lime GF (served cold)
- Rare roast beef with horseradish cream on toasted ciabatta bread DF
- Prawn koftas with a Coconut, Coriander and Chili dipping sauce GF
- Salmon Poke on ciabatta bread Poke – Hawaiian sashimi style appetizer (served cold)
- Plantain Rosti with Sugarcane cured Salmon, Lime oil & Quark GF
- Fish tacos with corn salsa & coriander
- Coconut crusted prawns GF DF
- Lemon myrtle salt & pepper calamari DF

### LIST 2

- Fragrant Ginger & Lemongrass Chicken skewers GF DF
- Wharf One gourmet sausage rolls with a spiced bush relish
- Zucchini Fritters with caramelized onion (served cold) V

- Sweet Potato shards with Dukkah (served to share) GF DF V
- Taro shards with Sumac salt (served to share) GF DF V
- Roast pumpkin and sage wild rice arancini balls GF DF V
- Wild Mushroom arancini balls GF DF V
- Roast Pumpkin, spinach, quark & caramelized onion pizza V
- Smoked ham with marinated red pepper pizza

## **SWEET**

- Eton mess – deconstructed with meringue and summer fruits
- Kaffir Lime mini panna cotta
- Mini affogato – espresso shot & vanilla ice-cream
- North Queensland Rocky Road – dried tropical fruits, chocolate & nuts

## **WHARF PLATTERS**

**Share platters for tables, each platter for 4-5 people (estimate).  
Only available after 3pm.**

### **SEAFOOD SPREAD \$60**

- A selection of Wharf One seafood nibbles

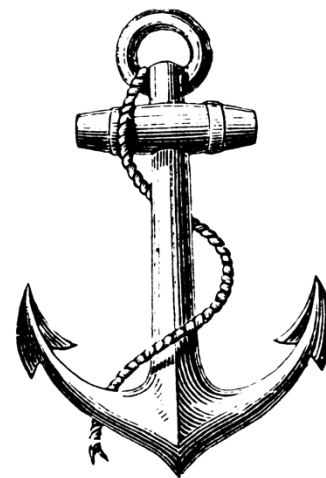
### **HARVEST PLATTER (V) \$60**

- A selection of plant based bites

### **CHEESE BOARD (V) \$60**

- A mix of hard and soft cheeses with complimentary fruits and pastes

# BANQUET OR BUFFET DINNER



(alternate drop available \$5 extra per guest)

## APPETISERS TO SHARE

Please choose 2 from the canapes choices on previous page.

## THE MAIN SPREAD

Please choose 2 from the following

Roast of Beef with horseradish and beetroot

Kangaroo fillet with orange & native peppercorns

Mustard and white wine baked chicken

Baked reef fish with lemon, thyme & olive

### To be served with

Green bean, broccoli and roasted almond salad

Roast pumpkin, roast beetroot, roast potato & quark salad

Wild rocket, pear & current salad

## THE FINALE

Please choose 1 of the following

'Eton Mess' smashed merengue, crème fraiche & summer fruits

Tropical Fruit and Cheese Plate

Kafir Lime & Coconut Pannocotta

## COST PER PERSON

2 courses - \$45

3 courses - \$60

# BEVERAGE PACKAGE

## BEVERAGE PACKAGE

\$28.00 – 2 hours

\$36.00 – 3 hours

\$44.00 – 4 hours

Redbank Emily Sparkling

Redbank Long Paddock VIC Sauvignon Blanc

Redbank Long Paddock VIC Shiraz

Australian Beers

Imported Beers

Soft Drinks & Juice

## PREMIUM BEVERAGE PACKAGE

\$34.00 – 2 hours

\$46.00 – 3 hours

\$58.00 – 4 hours

Dunes & Green Sparkling Chard/Pinot Noir SA

Opawa NZ Sauvignon Blanc OR

Haha NZ Pinot Gris

Barry Brothers Clare Valley Shiraz Cab OR

Tarra Warra Yarra Valley Vic Pinot Noir

Imported Beers OR Australian Beers OR Ciders

Ciders

Soft Drinks & Juice

**IF BEVERAGE PACKAGE HAS BEEN SELECTED – SPIRITS AVAILABLE ON CONSUMPTION AT THE REDUCED RATE OF \$5**

## COCKTAIL GRANITA MACHINE \$500

**In addition to Drinks Package or Bar Tab. Approximately 30 Litres.**

### Choose 2 flavours

PINK LUSH- Vodka and pink grapefruit

GUAVA DAIQUIRI– White Rum, pineapple & guava

PINK MARGARITA - Pink Lemonade Margarita

TROPICAL FIZZLE – Bacardi, Mango & champagne

## WELCOME COCKTAIL

Moscow Mule          Ginger, Vodka & Mint \$12

Champagne Cocktail    Sparkling, Guava, Peach Schnapps \$12

Cranberry Pimms      Pimms No. 1, Gin, Lemonade & Cranberry \$12

# PRIVATE VENUE HIRE

Required after normal operation hours of 7am–6pm OR if use of the entire venue is required.

## FUNCTION

\$100 per hour with catering  
Minimum 3 hours

\$400 per hour without catering  
Minimum 3 hours

If extensive set up and back down is required, you will be charged 1 hour function hire on each side of the event. Function hire starts when set up begins.

## INCLUDED EQUIPMENT

Chairs

Private mobile bar

Tables

Table settings

Table cloths

Glasses

Dinnerware

Wharf one standard decorations – includes candels, cushions, rustic flowers

## EXTRAS (will quote)

PA system and Wireless mic

Projector and screen

6 foot or 30 foot screen

Mobile Espresso machine

Flowers

Chair covers

Custom decorations

