



WHARF ONE CAFE

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).

Or choose from the canape list and add something from our larger bites list for something more substantial.

LIST 1

- Coconut crusted local Barramundi bites served with a mango salsa GF DF
- Crocodile croquet with potato, capers and lemon GF
- Raw coconut and dill gazpacho with cucumber V GF DF (served cold)
- Oysters served natural or with a soy & sesame dressing 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)
- Fish tacos with chilli corn salsa & coriander & avocado
- Lemon myrtle salt & pepper calamari skewers DF GF

LIST 2

- Spiced Turmeric Chicken skewers served with a minted yogurt GF DF
- Wharf One gourmet sausage rolls with a spiced bush relish
- Sweet Potato shards with Dukkah (served to share) GF DF V

- Roast pumpkin and sage wild rice arancini balls GF DF V
- Tasty Chicken Karaage with a chili mayo
- Hoisin glazed Chipolatas DF
- Mini quiche bites with pumpkin and caramelized onion V

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

BIGGER BITES SERVED IN INDIVIDUAL NOODLE BOX \$10

- Fish & Chips - Ginger beer battered Spanish Mackerel GF DF
- Coconut vegan curry with rice & flat bread GF V DF
- Vietnamese noodle salad with prawns GF DF

WHARF PLATTERS

Share platters for tables, each platter for 4-5 people (estimate).
Only available after 3pm. For groups over 10 and under 25.

SEAFOOD SPREAD \$60

- A selection of Wharf One seafood nibbles

CHARCUTERIE BOARD \$60

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

GRAZING TABLE'S

A delightfully chaotic and indulgent mix of cheeses, frits, antipasto, fruits and hot nibbles

From \$15 - \$40 per person



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

Ancient Grain salad

THE FINALE

Please choose 1 of the following

Chocolate Mud Brownie with coconut Icecream & GF DF

Tropical Fruit and Cheese Plate

Kafir Lime & Coconut Pannocotta

COST PER PERSON

2 courses - \$50

3 courses - \$75

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 candles, 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

