

2016 FUNCTION KIT



Wharf One

FOOD & WINE

Wharf One Food & Wine spectacular location just 15 minutes' walk from the Darwin CBD, 3 minutes from the Convention Centre makes it an impressive venue for corporate welcome functions, lunches, dinners, meetings, cooking demonstrations, family gatherings & fabulous wedding celebrations.

Wharf One restaurant is the perfect setting for a small to large sized function. Capable of hosting a seated event for 120 people or 200 for a canapé styled event inside & 200 guests seated & 400 guests standing in the alfresco area that is undercover with fans. The location & ambience provides a remarkable option for a memorable function. Truly unique in being very accessible whilst maintaining a strong sense of exclusivity, it is a perfect venue for corporate or special occasions.

Our menu, reflects the changing seasons and local produce available to us. Our custom made wood-grill is an integral part of the kitchen & is reflected in our menu.

Our venue spaces are spectacular and versatile and we specialises in all types of functions; stand up, sit down, casual and formal. You can book exclusive use of the venue, or reserve an area to suit the number of guests. Whatever the occasion, our highly experienced team of functions professionals & chefs will ensure that every aspect of your special event more than meets your expectations.



OUR SPACES

Inside

- Private Room, with access to the Terrace area
- Seats up to 120 guests
- Serving up to 200 cocktail party
- Air conditioned

Alfresco

- Overlooking the Darwin Waterfront lagoon & Darwin Convention Centre undercover with fans
- Seats up to 200 guests
- Serving up to 400 cocktail party
- Undercover with fans

The Terrace

- Premium location for small groups, undercover, overlooking Stokes Hill Wharf & Darwin Harbour
- Seats up to 60 guests
- Serving up to 100 cocktail party
- Undercover

For smaller groups the areas can be sectioned off to cater for your group size. Please contact us for exclusive use of a certain area or the entire venue.



PARTNER VENUES

Wharf One's is an important part of a group of iconic Darwin Waterfront bar/restaurant & function destinations.

Should you like to know more about the other venues within our group please contact the venue direct or visit their websites below:

il lido
BARpizza

www.illidodarwin.com.au

P: 08 8941 0900

E: functions@illidodarwin.com.au

THE PRECINCT

craft beer. quality wine & modern pub food

www.theprecincttavern.com.au

P: 08 8941 9000

E: functions@theprecincttavern.com.au



SET MENU SEATED FUNCTIONS

Bookings 20 guests or over will need to choose from one of the following packages.

A minimum spend is required for the exclusive use of the venue, either inside or the alfresco or both areas. Please contact us for further information.

Package 1 – two course

\$60 PER PERSON

Choice of two (2) main – alternate drop
 - Share sides - choice of one (1)
 seasonal vegetables or green leaf salad
 Choice of two (2) dessert – alternate drop

Package 2 – three course

\$75 PER PERSON

Choice of two (2) entrée – alternate drop
 Choice of two (2) main – alternate drop
 - Share sides - choice of one (1)
 seasonal vegetables or green leaf salad
 Choice of two (2) dessert – alternate drop

Package 3 – three course

\$85 PER PERSON

Share Plate on arrival

- Salmon and salted cucumber pintxo (gf)
- Pumpkin and truffle arancini (v)

Choice of two (2) entrée – alternate drop
 Choice of three (3) main – alternate drop
 - Share sides - choice of one (1)
 seasonal vegetables or green leaf salad
 Choice of two (2) dessert – alternate drop

Package 4 – share tasting menu

\$65 PER PERSON

This package designed to suit a shared eating experience, to enhance the sense of occasion that brings a large group of people together around long tables.

1st course

- ⌞ Gin cured salmon, horseradish crème fraiche, salmon roe, nori (gf)
- ⌞ Beef croquettes, mustard

2nd course

- ⌞ Roasted pork bun, cucumber, kewpie
- ⌞ Wood grilled tiger prawns, chilli-jam (gf)
- ⌞ Watermelon, fennel, orange, mint & pomegranate molasses (v|gf)

3rd course

- ⌞ Angus rump, floured onion rings, Diane sauce
- ⌞ Wood grilled SA baby squid, smoked hummus, lemon (gf)
- ⌞ Crumbed field mushrooms, blue cheese sauce, nashi, hazelnut, bitter leaves (v)

4th course

- ⌞ **Chef's selection** of petit fours

Package 5 – Suckling Feast

\$85 PER PERSON (minimum 10 guests)

Selection of four entrees over two course.

Roasted Berkshire Suckling Pig, from Boston Bay Smallgoods in Port Lincoln, South Australia. Served with sides and all the trimmings. (Sautéed greens, crispy potato, spiced carrot puree, salad, jus) *sides are subject to change/availability.

Chef's selection dessert to share.

Our menus change with the seasons. If you have something specific in mind, or would like to a specific **dish we're happy to discuss with you.** Dietary requirements are always taken into consideration when planning your event, please let us know your requests.



SET MENU PACKAGE MENU OPTIONS

Seasonal Entrees

Pork terrine, pickles, toast

Beef croquettes, mustard

Buttermilk fried chicken, shaved cabbage

Wood fired prawns, radish salad, chilli-jam (gf) (supplement - \$3pp)

Salad of quinoa, lentils, spinach, peas, yoghurt (v | gf)

Watermelon, fennel, orange, mint & pomegranate molasses (v | gf)

Gin-cured Atlantic salmon, horseradish crème fraiche, flying fish roe, nori (gf)

Beef carpaccio, parmesan, truffle aioli, rocket, lemon (gf)

Seasonal Mains

Roasted Murray Valley pork belly, creamed cauliflower puree, pickled oyster mushrooms (gf)

Wood fired NT Barramundi fillet, miso, pickled daikon

Glazed beef brisket, creamy mash, baby carrot

Braised lamb shank, mash, peas, caramelised onion sauce (gf)

Crumbed field mushrooms, blue cheese aioli, nashi, hazelnut, bitter leaves (v)

Desserts

Vanilla crème brulee

Chocolate Marquise, white chocolate ice cream

Eton mess, seasonal fruit, Chantilly cream



COCKTAIL FUNCTIONS

Cocktail parties are a fun & interactive way to celebrate your function. Wharf One Food & Wine is extremely adaptable when it comes to menu selections, and the Function Staff and Head Chef are more than happy to tailor packages to **suit client's individual specific needs**.

A minimum numbers of 20 guests apply for per person packages – please liaise with our Function Staff all dietary requirements can be catered for upon advisement prior to the function date

* **all function menu's** including food & beverages are subject to change without prior notice

PRE - DINNER CANAPES \$12 PP

Only available in conjunction with the purchase of a function menu.

- Salmon and salted cucumber pintxo (gf)
- Pumpkin and truffle arancini (v)
- Brioche prawn bun

PACKAGE ONE \$42 PP

1. Parmesan twist (v)
2. Seared rare beef, horseradish cream, crostini
3. Salmon and salted cucumber pintxo (gf)
4. Chorizo and potato banderilla (gf)
5. Pumpkin and truffle arancini (v)
6. Curried veal croquettes
7. House sausage rolls
8. Chilly jam crostini (v)
9. Brioche pork bun

PACKAGE TWO \$56 PP

1. Parmesan twist (v)
2. Seared rare beef, horseradish cream crostini
3. Salmon and salted cucumber pintxo (gf)
4. Chorizo and potato banderilla (gf)
5. Pumpkin and truffle arancini (v)
6. Curried veal croquettes
7. Chilly jam crostini (v)
8. Brioche pork bun
9. Brioche prawn bun
10. House sausage rolls
11. Duck cold roll
12. Snapper goujon
13. Chocolate brownie (v)

BEVERAGE PACKAGES

Beverage package options are only available for bookings that include either a 2 or 3 course set menu meal in the restaurant/alfresco, & bookings over 20 people. Please note that beverage list are subject to change & availability

Classic

- sparkling – Bilyara Sparkling
- red wine – Bilyara Shiraz
- white wines - Bilyara Sauvignon Blanc & Bilyara Chardonnay
- beer – Cascade Premium Light, XXXX Gold, Pure Blonde
- cider – Strongbow original
- soft drink – coke, diet coke, dry, sprite, lift, soda water

two hour package \$38 per person
 three hour package \$47 per person
 four hour package \$52 per person
 five hour package \$60 per person



Premium

- sparkling – Seppelt fleur de lys
- choice of one red wine (Pepperjack Shiraz or Matua Valley Merlot)
- choice of two white wines
 (**Squealing Pig Sauvignon Blanc / Cape Schanck Pinot Grigio / Wynn's of Coonawarra Chardonnay**)
- five beers - Cascade Premium Light, XXXX Gold, Pure Blonde, Peroni, Corona
- cider – Strongbow original
- soft drink – coke, diet coke, dry, sprite, lift, soda water

two hour package \$48 per person
 three hour package \$57 per person
 four hour package \$62 per person
 five hour package \$70 per person

Beverages on consumption

An alternative to the above beverage packages, clients are able to tailor their beverage options from our wine & beverage list.

All beverages consumed will be charge to the client or your function can be on cash basis, where guests pay their own account



TERMS & CONDITIONS

BOOKING

Please complete, sign & return the attached booking form - email functions@wharfone.com.au
Tentative bookings are held for a maximum 7 days or 48 hours if within 30 days of the proposed event, after which time they will be released if deposit has not been received. If events are not confirmed by the receiving of deposit & signing of the booking form & we cannot contact the client, we reserve the right to cancel events at our discretion.

DEPOSIT

Bookings over 20 guests with a quoted expenditure under \$3000 will need to pay \$250 deposit or leave a credit card authorisation as security. Bookings over a quoted expenditure of \$3000 will need to pay a minimum of \$1500 deposit or leave a credit card authorisation as security. Full payment is due 5 working days prior to the event date. Any additional spend during the event must be paid on the night unless prior arrangement has been made to invoice after the event

FINAL NUMBERS

Final numbers & any dietary requirements are required to be advised in writing, 5 working days prior to your event. The number of guests confirmed at this time will be the minimum charge for catering, even if the actual number of guests on the day is lower than the final numbers confirmed.

EXCLUSIVE USE OF THE VENUE

Exclusive use of inside the restaurant with exclusive use of the Terrace for a night requires a minimum spend of \$11,000 inc gst on food & beverages. All minimum spend requirements are negotiable in Jan thru to May & Sept & Oct.

PRICING

Prices of food & beverages are subject to change at **Management's discretion to allow for market cost** variations & taxes. If a function is booked well in advance then we strongly recommend inquiring about any changes that may have occurred. We reserves the right to make seasonal changes to menus & pricing without notice.

MENU

Due to produce seasonality & availability some items may change slightly, if this was to occur we would replace the menu item with produce of equal value. Any changes are at the discretion of Management & are subject to change without notice. No refund or compensation will be issued for any changes to menu or beverages on the selected menu on the day of the function. Food & Beverage Menus & pricing are subject to change without notice.

CONSUMPTION

No food or beverage of any kind will be permitted to be brought into the venue for consumption at the function by **the client or any of the client's guests, invitee's or** persons attending the function, unless written approval from management.

CANCELLATION POLICY

Cancellations made more than 21 days prior to the event date will be refunded the full deposit.
Cancellations made less than 21 days prior to the event date will not be entitled to a refund of deposit.

FINAL PAYMENT / METHOD OF PAYMENT

Full payment is required prior to the event unless prior arrangements have been approved. Payment will be accepted by cash or credit card. 3% surcharge will be added to payments made by Diners or Amex

HIRING OF EQUIPMENT/ EXTRA REQUIREMENTS

The client is responsible for any external hiring of equipment & is to be paid for by the client. We can assist in recommending professional providers. Decorations are welcome at the venue however they must all be removed at the conclusion of the function & must not damage the venue. Any damage to the venue will be on charged to the client.

SECURITY

We can organise security personnel for your function at an additional cost. For certain events it is a requirement that security is hired, terms are based on the advice from NT Liquor Licensing.

ENTERTAINMENT / NOISE

All venues within the precinct are restricted with sound; amplified music is subject of approval. We reserve the right to lower noise levels if it results in disturbing other restaurant patrons or residents. Noise restrictions do apply to functions who do not take out sole use of the venue. Any events outside have a noise restriction of 60 decibels & conclude at 10pm, & is at the discretion of Management at the time.

CLIENT RESPONSIBILITIES

The client is expected to conduct the function in a legal & respectable manner & is responsible for the conduct of their guests & invitees in accordance with RSA legislation. Any damage that occurs to the restaurant, the property, any equipment hired for the event, or its staff, will be charged back to the client. We do not take responsibility for damage or loss to any property prior, during or after the event. Patrons under the age of 18 are not permitted in the venue without a parent or legal guardian & will not be served alcoholic beverages. Patrons that are clearly intoxicated will not be served & will be asked to vacate the premises. The management reserves the right to exclude or eject any or all objectionable persons from the premises without liability.

WET WEATHER

If it rains your money will not be refunded for all catering & any beverages consumed as we has NO control over weather conditions. All outdoor functions will be positioned under an awning, unless requested by the organiser.

UNFORESEEN CIRCUMSTANCES

If, due to unforeseen circumstances, the venue is affected (i.e. storm damage & mechanical failures etc.), we will not be held responsible for any inconvenience caused & will not be held financially liable

2016
BOOKING
FORM



Company Name			
Contact Person			
Phone		mobile	
Email			
<hr/>			
Event Name			
Type of Event	<input type="checkbox"/> breakfast <input type="checkbox"/> lunch <input type="checkbox"/> dinner <input type="checkbox"/> cocktail other: _____		
Event Date			
Start Time		finish time	
Adults		# children	
Area - Restaurant	<input type="checkbox"/> inside <input type="checkbox"/> alfresco: lagoon view <input type="checkbox"/> outside "terrace"		
Menu Selection	<input type="checkbox"/> a la carte (under 20 guests) <input type="checkbox"/> Set menu <input type="checkbox"/> Cocktail		
Set Menu Package	1 <input type="checkbox"/> 2 course 2 <input type="checkbox"/> 3 course 3 <input type="checkbox"/> 3 course 4 <input type="checkbox"/> Tasting menu 5 <input type="checkbox"/> Feast		
Set Menu Choices	entree	main	dessert
Cocktail Package	<input type="checkbox"/> \$12 Pre Dinner <input type="checkbox"/> \$42 <input type="checkbox"/> \$56		
Beverage Selection	<input type="checkbox"/> cash bar - guests to purchase own drinks <input type="checkbox"/> bar TAB amount: \$ _____ (time: _____ to: _____)		
Beverage Packages Only available with set menu bookings over 20 people	<input type="checkbox"/> classic <input type="checkbox"/> premium (time: _____ to: _____)		
Special Requests			

THE UNDERSIGNED UNDERSTAND, AGREES & WILL ADHERE TO ALL THE TERMS & CONDITIONS Date/...../.....

SIGNED on behalf of

ORGANISER:
Name

.....
Signature

Please return the completed form to Wharf One Food & Wine to receive a quote. If you have any queries or need further assistance please contact our functions team on 08 8941 0033 / 0488 002 004.