

2017 Christmas Function Menus

Let us help you plan and host a fantastic event, be it a cocktail party or sit down lunch or dinner, we have an array of areas to suit functions up to 400 guests.

It is never too early to start planning your company's Staff Christmas Party and an early booking is definitely recommended to secure your preferred party date and avoid any disappointment with our venue being booked out. We have developed a Christmas menu to suit a range of budgets and taste.

To design your own specialised package for your Christmas function, simply select your choice for your entrees, mains and dessert from our Christmas menu.

The food we serve here at Wharf One Food & Wine embraces the idea of food bringing people together. Our menu is designed to encourage shared dining and we encourage you to put yourselves into our capable hands and try one of shared style tasting menus. It is the best way to sample our food and try more dishes on our menu, whilst creating a communal atmosphere around the table.

Minimum 6 guests

Menu is subject to change, due to produce availability.

Note this is NOT our Christmas day menu.

No vouchers, discounts, promotional offers or entertainment card are available on this menu.

Surcharge 10% applies on public holidays.

Please advise in writing any specific Dietary Requirements or Food Allergies at the time of booking so that we may cater for them at your function.



Christmas Function Menus

SHARE LUNCH TASTING MENU \$38 pp

MAIN - Share plates

Turkey roulade with sage stuffing, cranberry sauce (gf)
Roast Honey Ham (gf)
Crispy crushed potato (gf),
Garden salad (gf)

DESSERT

Mini Christmas pudding, brandy custard

CHRISTMAS SHARE TASTING MENU - \$68 pp (Dinner or Lunch)

1ST COURSE

Cured Humpty Doo Barramundi, local organic orange/lemon/lime & chilli dressing (gf/df)
Beef carpaccio, parmesan, truffle aioli, rocket, local organic lemon (gf/df)

2ND COURSE

NT Brahman Hump, beef croquettes, Dijon mustard
Spicy fried chicken, shaved cabbage (df)

3RD COURSE

Turkey roulade with sage stuffing, cranberry sauce (gf)
Roast Honey Ham (gf)
Crumbed field mushrooms, blue cheese aioli, pear, hazelnuts, local organic leaf salad (v)
Crispy crushed potato (gf)

4TH COURSE

Mini Christmas pudding, brandy custard

BERKSHIRE SUCKLING PIG FEAST

Lunch only \$58pp (minimum 10 guests)

Crispy skin roast suckling pig, carved at the table with all the trimmings and sides.

Chef's selection of petit fours to share

BERKSHIRE SUCKLING PIG FEAST

Lunch or Dinner \$75pp (minimum 10 guests)

Choose three entrees to share.

Followed by a crispy skin roast suckling pig, carved at the table with all the trimmings and sides.

Choose two desserts to share

Create your menu

LUNCH / DINNER

2 Course Alternate Drop Menu \$60 pp

Choose two (2) mains

Choose two (2) desserts

2 Course Alternate Drop Menu \$65 pp

Choose two (2) entrees

Choose two (2) mains

3 Course Alternate Drop Menu \$75 pp

Choose two (2) entrees

Choose two (2) mains

Choose two (2) desserts

MENU OPTIONS

Choice of entrees

1. Cured Humpty Doo Barramundi, local organic orange/lemon/lime & chilli dressing (gf/df)
2. Spicy fried chicken, shaved cabbage (df)
3. Wood grilled SA squid, smoked hummus, lemon (gf)
4. Salad of quinoa, lentils, apple, peas, yoghurt (v|gf)
5. Beef carpaccio, parmesan, truffle aioli, rocket, local organic lemon (gf/df)
6. Pumpkin arancini, truffle aioli
7. NT Brahman Hump, beef croquettes, dijon mustard

Choice of mains (includes crushed crispy potatoes to share)

1. Roast Honey Ham, baby carrots, green beans (gf)
2. Roast Pork Belly, pumpkin, cauliflower, apple sauce (gf)
3. Roast Beef (medium rare), carrots, peas, red wine jus (gf)
4. Roast Snapper fillet, salad of cucumber, green beans, organic mixed leaves, shallots, lemon dressing (gf)
5. Turkey roulade with sage stuffing, brussel sprouts, baby carrots, cranberry sauce (gf)
6. NT butternut pumpkin, roasted beetroot, cauliflower puree, goats cheese, pinenuts, crispy sage (v/gf)
7. Crumbed field mushrooms, blue cheese aioli, nashi, hazelnut, bitter leaves (v)

Choice of dessert

1. Eton mess, Chantilly cream, mixed berries (gf)
2. Mini Christmas puddings, brandy custard
3. Deconstructed mango cheesecake
4. Honey Panna Cotta, mixed berries (gf/df)

Canape menu

PRE - DINNER CANAPES \$12 PP

Only available in conjunction with the purchase of a 2 or 3 course function menu.

- Chorizo, mint and watermelon mini skewers (gf)
- Pumpkin and truffle arancini (v)
- Pear and prosciutto, blue cheese crostini

PACKAGE ONE \$42PP

- choose 9 items from below

PACKAGE TWO \$56 PP

- all items below

1. Chorizo, mint and watermelon mini skewers (gf/df)
2. Gin cured Atlantic salmon, goats cheese, cucumber wheels (gf)
3. Pork belly bites (gf/df)
4. Haloumi Chips, ailoli (v/gf)
5. Pear and prosciutto, blue cheese crostini
6. Rare beef and potato mini skewers (gf/df)
7. Pumpkin and truffle arancini (v)
8. NT Braham beef croquettes
9. Brioche pork bun
10. Salt and pepper squid, lemon
11. NT reef fish gougons
12. 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 with 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, Great Northern, Carlton Dry
- Cider – Strongbow original
- Soft drink – coke, diet coke, dry, sprite, lift, soda water

Two hour package	\$42 per person
Three hour package	\$49 per person
Four hour package	\$52 per person
Five hour package	\$60 per person

Premium Package

- Sparkling – Seppelt fleur de lys
- Choice of one red wine
- Wynn’s Gables Cabernet Sauvignon / Hayshed Cabernet Merlot
- Choice of two white wines
- 821 South Sauvignon Blanc / Cape Schanck Pinot Grigio
Abel Tempest Chardonnay)
- Beers - Cascade Premium Light, Great Northern, Carlton Dry, 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 to us.

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 booking form & Wharf One Food & Wine cannot contact the client, we reserve the right to cancel events at our discretion.

DEPOSIT

Bookings over 14 guests with a quoted expenditure under \$3000 will need to pay \$500 deposit.

Bookings over a quoted expenditure of \$3000 will need to pay a minimum of \$1500 deposit

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.

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.

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.

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. 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.

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

SECURITY

We can organise security personnel for your function at an additional cost.

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.

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. Wharf One Food & Wine does 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.

