



Wharf One

FOOD & WINE



Wedding Function Packages 2019



About us...

Wharf One Food & Wine, showcases Darwin at its very best, with its mouth-watering modern Australian menu, elegant relaxed resort chic ambience and superb waterfront location with amazing ocean views, of the Darwin Harbour.

This award-winning restaurant is the perfect place to celebrate your wedding or engagement. The restaurant will seat up to 100 guests and 200 cocktail style inside with access to the Terrace for pre dinner drinks or has the capacity for larger wedding parties up to 300 seated utilising the spectacular alfresco areas.

With no venue hire fees, this venue is suitable for a small intimate celebration or large exclusive events.

Wharf One's flavoursome cuisine, extensive wine list and professional service will make for an affair to remember. We have several beverage packages available with a variety of menu options including a two or three-course set menu, canapés and four-course share tasting menu with the flexibility to tailor a menu to suit your budget and special day

From the moment you book your wedding, our experienced event manager will assist you with finalising the details for your event including styling, menu selections, entertainment and much more.





Our Spaces

Inside

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



Alfresco

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



Terrace

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



Share Tasting Menu Package - \$135pp

1st Course

Mezze platters to share
A selection of Antipasto, cold meats and dips

2nd Course

Dutch Beef Croquettes, Dijon

Wood- Grilled Squid
smoked paprika, lemon aioli (gf)

Warm Salad of Wood Grilled
seasonal vegetables, smoked hummus, croutons (vegan)

3rd Course

Angus Sirloin
chimichurri, confit onion (gf)

Roasted Pork Belly *jus (gf)*

Crispy Potatoes & Garden Salad

4th Course

Cheese Boards, Seasonal Fruits & Petit Four

Five Hour Standard Beverage Package

*Bilyara Sparkling, Bilyara Sauvignon Blanc,
Bilyara Chardonnay, Bilyara Shiraz,
Cascade Premium Light, Great Northern mid, Carlton Dry,
Strongbow Original, Soft drink*

** Upgrade to the Premium Beverage Package for additional \$10pp

*Seppelt fleur de lys, 821 South Sauvignon Blanc, Cape Schanck Pinot Grigio
Wynn's Gables Cabernet Sauvignon,
Hayshed Cabernet Merlot, Fat Bastard Pinot Noir
Cascade Premium Light, Great Northern Mid, Carlton Dry, Peroni, Corona
Strongbow Original, Soft Drink*



Wedding Package One

\$147pp

1 hour Canapes

Beef carpaccio *truffle aioli, rocket, crostini (df)*
Smoked salmon roulade bites (gf)
NT Pumpkin and truffle arancini (v)
Spicy Asian Chicken tandoori skewers (gf)
Vegetarian maki sushi rolls bites (v/gf)

Fresh Baked Bread

Served for your table to share

Entree

Please select two Entrees to be alternately served

Gin-cured Atlantic Salmon
lemon crème fraiche, flying fish roe, nori, fennel (gf)

Salad of Grains
*cherry tomatoes, seasonal leaves,
roasted seeds & nuts, labneh, pomegranate dressing (v/gf)*

Iceberg Heart Salad
crispy speck, shaved parmesan,

Beef carpaccio
rocket, shaved parmesan, crispy capers, aioli (gf)

Main Course

Please select two Main Courses to be alternately served

Crispy Skin Barramundi -broccoli, *crispy capers*

Roasted Pork Belly - apply, wombok, lemon, green chilli, jus (gf)

Mushroom Risotto - *mascarpone reggiano (v) if no cheese, (gf)*

Slow Cooked Lamb Shank-,*creamy mash, peas, caramelised onion sauce (gf)*

Confit Duck Leg- *star anise dust, balsamic jus, rocket (gf)*

Pepper crusted Sirloin - *roasted pumpkin, rocket, fresh lemon (gf)*

Four Hour Standard Beverage Package

Bilyara Sparkling, Bilyara Sauvignon Blanc,

Bilyara Chardonnay, Bilyara Shiraz,

Cascade Premium Light, Great Northern mid,

Carlton Dry, Strongbow Original , Soft drink

** Upgrade to the Premium Beverage Package for additional \$10pp

Seppelt fleur de lys,

821 South Sauvignon Blanc, Cape Schanck Pinot Grigio,

Wynn's Gables Cabernet Sauvignon,

Hayshed Cabernet Merlot, Fat Bastard Pinot Noir

Cascade Premium Light, Great Northern Mid, Carlton Dry, Peroni,

Corona, Strongbow Original, Soft Drink



Wedding Package Two - \$155pp

Mezze platters to share

A selection of Antipasto, cold meats and dips

Fresh Baked Bread

Served for your table to share

Entree

Please select two Entrees to be alternately served

Gin-cured Atlantic Salmon
lemon crème fraiche, flying fish roe, nori, fennel (gf)

Salad of Grains
cherry tomatoes, seasonal leaves,
roasted seeds & nuts, labneh, pomegranate dressing (v/gf)

Iceberg Heart Salad
crispy speck, shaved parmesan,

Beef carpaccio
rocket, shaved parmesan, crispy capers, aioli (gf)

Main Course

Please select two Main Courses to be alternately served

Crispy Skin Barramundi
broccoli, crispy capers

Roasted Pork Belly
apple, wombok, lemon, green chilli, jus (gf)

Mushroom Risotto
mascarpone reggiano (v) if no cheese, (gf)

Slow Cooked Lamb Shank
,creamy mash, peas, caramelised onion sauce (gf)

Dessert

Please select two Desserts to be alternately served

Eton Mess
seasonal fruit, Chantilly cream (gf)

Chocolate Marquise
Chantilly cream

Baked NT Mango Cheesecake

Four Hour Standard Beverage Package

Bilyara Sparkling, Bilyara Sauvignon Blanc,
Bilyara Chardonnay, Bilyara Shiraz,
Cascade Premium Light, Great Northern mid,
Carlton Dry, Strongbow Original, Soft drink

** Upgrade to the Premium Beverage Package for additional \$10pp

Seppelt fleur de lys,
821 South Sauvignon Blanc, Cape Schanck Pinot Grigio,
Wynn's Gables Cabernet Sauvignon,
Hayshed Cabernet Merlot, Fat Bastard Pinot Noir
Cascade Premium Light, Great Northern Mid, Carlton Dry, Peroni,
Corona, Strongbow Original, Soft Drink

Wedding Package Three

\$165pp

1 hour Canapes

Beef carpaccio *truffle aioli, rocket, crostini (df)*
Smoked salmon roulade bites (gf)
NT Pumpkin and truffle arancini (v)
Spicy Asian Chicken tandoori skewers (gf)
Vegetarian maki sushi rolls bites (v/gf)

Fresh Baked Bread

Served for your table to share

Entree

Please select two Entrees to be alternately served

Gin-cured Atlantic Salmon
lemon crème fraîche, flying fish roe, nori, fennel (gf)

Salad of Grains
*cherry tomatoes, seasonal leaves,
roasted seeds & nuts, labneh, pomegranate dressing (v/gf)*

Iceberg Heart Salad
crispy speck, shaved parmesan,

Beef carpaccio
rocket, shaved parmesan, crispy capers, aioli (gf)

Main Course

Please select two Main Courses to be alternately served

Crispy Skin Barramundi - *broccoli, crispy capers*
Roasted Pork Belly - *apply, wombok, lemon, green chilli, jus (gf)*
Mushroom Risotto - *mascarpone reggiano (v) if no cheese, (gf)*
Slow Cooked Lamb Shank - *creamy mash, peas, caramelised onion sauce (gf)*
Confit Duck Leg - *star anise dust, balsamic jus, rocket (gf)*
Pepper crusted Sirloin - *roasted pumpkin, rocket, fresh lemon (gf)*

Dessert

Please select two Desserts to be alternately served

Eton Mess - *seasonal fruit, Chantilly cream (gf)*
Chocolate Marquise - *Chantilly cream*
Baked NT Mango Cheesecake

Four Hour Standard Beverage Package

*Bilyara Sparkling, Bilyara Sauvignon Blanc,
Bilyara Chardonnay, Bilyara Shiraz,
Cascade Premium Light, Great Northern mid,
Carlton Dry, Strongbow Original, Soft drink*

** Upgrade to the Premium Beverage Package for additional \$10pp

*Seppelt fleur de lys,
821 South Sauvignon Blanc, Cape Schanck Pinot Grigio,
Wynn's Gables Cabernet Sauvignon,
Hayshed Cabernet Merlot, Fat Bastard Pinot Noir
Cascade Premium Light, Great Northern Mid, Carlton Dry, Peroni,
Corona, Strongbow Original, Soft Drink*

Terms and 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

\$1500 deposit is required within 7 days of booking to secure the date.
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, 10 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 EQUIPMENT

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



Wedding 2019 Booking Form



Couples Name			
Contact Person			
Phone		Mobile	
Email			
Package	<input type="checkbox"/> Shared Menu <input type="checkbox"/> Package 1 <input type="checkbox"/> Package 2 <input type="checkbox"/> Package 3		
Event Date			
Start Time		Finish Time	
Adults		#Childern	
Area	<input type="checkbox"/> Inside <input type="checkbox"/> Alfresco: lagoon view <input type="checkbox"/> Outside " Terrace"		
Special Requests			

The undersigned undertand, agrees & will adhere to all terms & conditions Date...../...../.....

SIGNED on behalf of

ORANISER:

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 08 8941 00033/ 0488 002 004 www.wharfone.com.au functions@wharfone.com.au