

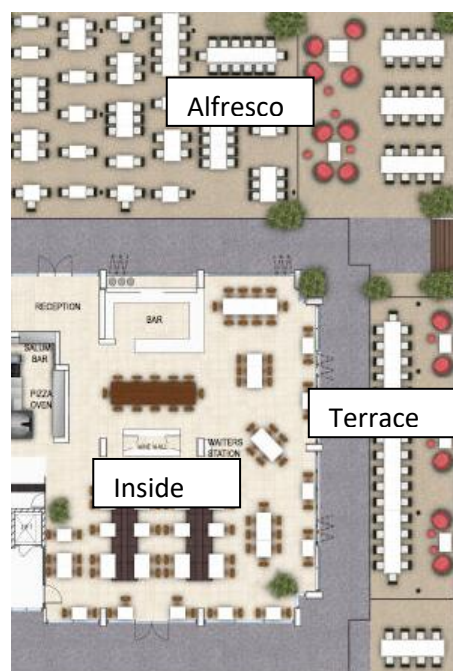


Wharf One Food & Wine spectacular location just 15 minutes' walk from the Darwin CBD, 3 minutes from the Convention Centre and Adina Vibe Hotel makes it an impressive venue for corporate welcome functions, lunches, dinners, meetings, cooking demonstrations, family gatherings & fabulous wedding celebrations.

Wharf One restaurant is the perfect setting for a small to large sized function. 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
- 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



Design your menu with a range of plates, specialising in wood grill cooking and local produce. 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. Exclusive hire of an area or the entire venue is optional based on a minimum spend on food & beverages. We do not charge venue hire fees.

PRE - DINNER CANAPES \$12 PP

Only available in conjunction with the purchase of a 2 or 3 course set menu. Choice of 3 canapes (2 cold / 1 hot)

SEATED LUNCH / DINNER

Package 1 – two course alternate drop

\$60 per person

Choice of two (2) main and two (2) dessert, share sides – crispy potatoes

Package 2 – two course alternate drop

\$65 per person

Choice of two (2) entrée and two (2) main, share sides – crispy potatoes

Package 3 – three course alternate drop

\$70 per person

Choice of two (2) entrée and (2) main, share sides – crispy potatoes

Choice of two (2) dessert

Package 5 – Suckling Feast (minimum 10 guests, maximum 100)

\$80 per person

Entrée

- Cold house made Casarecce trio Pasta, spinach, beetroot & turmeric, pesto, confit tomatoes (v)
- Local Squid, chipolata chili aioli (gf)

Main

- Roasted Berkshire Suckling Pig, from Boston Bay Smallgoods in Port Lincoln, South Australia is carved at the table. Served with sides and all the trimmings. (crispy potato, roasted pumpkin, salad, jus)
- *sides are subject to change/availability.

Dessert

- Chef's selection of petit fours to share



SEASONAL SET MENU OPTIONS

Entrée – alternate drop

- Gin cured Atlantic salmon, sea weed, marinated vegetables, green mix lettuce (gf)
- Beef carpaccio, rocket, shaved parmesan, crispy capers, aioli (gf)
- Eggplant parmigiana (vegan / gf)
- NT Pumpkin arancini, truffle aioli (v)
- Dutch beef croquettes, dijon
- Wood-grilled Squid, chipolata chili aioli, rocket, grilled lemon wedge (gf)
- Spicy fried chicken, slaw (df)
- Baked Chicken Cannelloni, ricotta, spinach, pancetta, cheese sauce on a napolitana, parmesan

Main – Alternate Drop

- Territory Pumpkin roasted with rosemary and paprika, flat mushroom, garden salad, pinenuts, pepitas, sage (vegan / gf)
- Mediterranean baked local Jew fish with pico de gallo (tomato, onion, peppers, coriander) (gf / df)
- Smoked BBQ beef rib, char grilled cauliflower with tomato salsa and yoghurt dressing (gf)
- Crispy Skin Duck Breast, braised red cabbage with wine and orange, mixed berry coulis, crispy potato (gf / df)
- Pork Belly, roasted pineapple chutney puree with mixed pickles, sautéed silverbeet (gf / df)
- Slow cooked beef brisket, broccoli, honey baby carrots (gf)
- Argentinian spiced chicken breast with onion puree and herb jus (gf / df)

Dessert – Alternate Drop

- Chocolate brownies with chantilly cream and strawberry
- Mini pavlova, seasonal fruit, chantilly cream (gf)
- Chocolate mousse, chantilly cream
- Baked NT mango cheesecake

Share option – Cheese board, crostini, seasonal fruits / Petit Fours

* Please note all menu items are seasonal and subject to change.



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 applies – please liaise with our Function Staff all dietary requirements can be catered for upon advisement prior to the function date.

Pre-dinner canapes \$15 pp

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

One Hour \$25pp – select 2 cold and 2 hot items

Two Hour \$40 pp – select 2 cold and 2 hot items + 1 Substantial

Three Hour \$56 pp – select 2 cold and 3 hot items + 2 Substantial

COLD

- Charcoal Bao Bun, BBQ Pork, mix pickle
- Vegetarian maki sushi rolls bites (v/gf)
- Beetroot, goats cheese & candied walnut tartlet (v)
- Beef carpaccio, rocket, crostini (df)
- Mozzarella, tomato & basil crostini, virgin olive oil (v)
- Watermelon squares with creamy feta, mint (v/gf)
- Cuca Anchovies with savoury parsley salsa, confit tomato, crostini

Sweet

- Seasonal fruit skewers (v/gf)
- Chocolate brownie (v)
- Lemon Curd Tartlet

HOT

- Fried haloumi with cherry tomato, basil pesto (v/gf)
- NT Pumpkin and truffle arancini (v)
- Bush spice crumbed local jew fish bites
- Pork belly bites, pineapple sauce, pickles (gf / df)
- NT Brahman beef croquettes
- Hawaiian chicken skewers (gf / df)
- Spanish chorizo and puff pastry rolls
- Mini gourmet beef pies
- Pizza bites – margherita and spicy salami

Substantial

- Fresh rigatoni pasta, beef & lamb bolognaise
- Chicken curry & rice (gf)
- Vegetarian Singapore style noodles (vegan/gf)
- Salt & pepper squid, chips
- Battered local reef fish & chips



BREAKFAST FUNCTIONS

Start the working day with a healthy delicious breakfast. Minimum of 40 guests maximum 100.
Includes juice and coffee/tea on arrival.

Package 1 – continental buffet

\$26 per person

Individual cups, yoghurt, mixed berries, muesli parfait.

Seasonal fruit platters

Freshly baked croissants, Danish pastries and muffins

Perseveres and condiments

Package 2 – plated breakfast

\$36 per person

Individual cups, yoghurt, mixed berries, muesli parfait.

Seasonal fruit platters to share

Scrambled eggs, bacon, roasted tomato & mushroom

Toasted bread



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 Package

- House Sparkling,
- House White Wine,
- House Red Wine
- beer – Cascade Premium Light, Great Northern mid, Pure Blonde
- 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 – Cool Woods
- choice of one red wine (Watson Family Shiraz / Fat Bastard Pinot Noir)
- two white wines (The Pass Sauvignon Blanc / Pasqua Delle Venezie Pinot Grigio)
- five beers - Cascade Premium Light, Great Northern mid, 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

2020 BOOKING FORM



Company Name			
Contact Person			
Phone		mobile	
Email			
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"/> Pig Feast		
Set Menu Choices	Entree	Main	Dessert
Cocktail Package	<input type="checkbox"/> \$12 Pre Dinner <input type="checkbox"/> 1 hour <input type="checkbox"/> 2 hour <input type="checkbox"/> 3 hour		
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.