



**Wharf One Food & Wine
Christmas Menus**

2021

It is never too early to start planning your company's Christmas Party. An early booking is recommended to secure your preferred party date to avoid disappointment. We have developed a Christmas menu's to suit a range of budgets and taste.

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.

Share LUNCH Tasting – Menu \$38pp

with two hour Classic Beverage Package \$65 pp

Main - share plates

Slow cooked rosemary-thyme infused Beef Brisket (gf)
Roasted Honey Ham (gf)
Crispy potato (gf)
Garden salad (gf)

Dessert

Mini Christmas pudding, brandy custard (gf)

LUNCH Fresh Pasta Menu - \$30pp

(GF option available – must be advised prior)

Main – choice of

Rigatoni, beef bolognese, parmesan
Pesto Casarecce pasta, tossed in pan with basil pesto, confit tomatoes (vegan)

Dessert

NT lemon baked cheesecake, mixed berry compote

Christmas Share Tasting menu - \$75pp (Lunch or Dinner)

1st course

'Charcuterie board' cured meats, pickles, toast bread (df – gf without bread)

2nd course

House made Casarecce, tossed in pan with basil pesto, confit tomatoes (v)
Wood-grilled Squid, smoked paprika, chipolata chili aioli (gf)

3rd course

Slow cooked rosemary-thyme infused Beef Brisket (gf)
Roast Honey Ham (gf)
Warm salad of wood grilled seasonal vegetables, lemon-yoghurt dressing (v/gf)
Crispy potato (gf)

4th course

Mini Christmas pudding, brandy custard (gf)

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. (gf)
Chef's selection of petit fours to share

Berkshire Suckling Pig Feast Lunch or Dinner \$80pp (minimum 10 guests)

Choose two entrees to share.

Followed by a crispy skin roast suckling pig, carved at the table with all the trimmings and sides. (gf)
Mini Christmas pudding, brandy custard (gf)



Choose Your Menu

Lunch / Dinner (minimum 20 guests)

Two Course Alternate Drop (Main / Dessert) \$60 pp

Two Course Alternate Drop (Entrée / Main) \$65 pp

Three Course Alternate Drop (Entrée / Main / Dessert) \$75 pp

ADD Pre-dinner canapes \$15 pp

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

- Stuffed button mushroom, creamy vegetable filling, melted cheese (v)
- Pumpkin and truffle arancini (v)
- Beef carpaccio, crostini (df – gf option available on request)

Menu Options

Entrees - choose two

- Gin-cured Atlantic Salmon, lemon crème fraiche, flying fish roe, nori, fennel, lemon dill dressing (gf)
- Beef carpaccio, rocket, shaved parmesan, crispy capers, aioli (gf)
- Wood-grilled Squid, smoked paprika, chipolata chili aioli (gf)
- Dutch beef croquettes (2), dijon
- Melted brie cheese, red wine poach pear, cream cheese brittle (v)
- BELLA Fresh Pasta - Pesto Casarecce pasta, tossed in pan with basil pesto, confit tomatoes (vegan)

Mains - choose two (includes crispy potatoes to share)

- Roasted Honey Ham with roasted almonds, baby carrots, green beans (gf/df)
- Roasted Pork Belly, pineapple chutney puree with mixed pickles, sautéed silverbeet (gf/df)
- Beef Brisket, baby carrots, broccoli, red wine jus (gf/df)
- Crispy Skin Duck Breast, braised red cabbage with wine and orange, berry jus (gf/df)
- Local fish fillet, lemon butter sauce, broccoli & fried kale (gf)
- Fresh Pasta - Rigatoni, beef & lamb bolognese, parmesan
- Territory Pumpkin roasted with rosemary and paprika, flat mushroom, quinoa salad,
 - lettuce, pepitas, sage (vegan/gf/df)

Dessert – choose two

- Eton mess, Chantilly cream, mixed berries (gf)
- Mini Christmas puddings, brandy custard (gf)
- Apple & vanilla strudel, vanilla ice-cream, custard
- Chocolate brownie, caramel sauce, strawberries



Canape Menu



Canape Packages (minimum 20 guests)

One Hour \$30 pp – select 2 cold and 2 hot items

Two Hour \$40 pp – select 3 cold and 3 hot items

Three Hour \$58 pp – select 3 cold and 3 hot items + 2 substantial

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.

COLD

- Beef carpaccio, truffle aioli, rocket, crostini (df – gf option available on request)
- Smoked salmon roulade bites
- Mini prawn cocktail on crispy toast
- NT fresh local fish sashimi, ponzu, marinated vegetables, wasabi
- Vegetarian maki sushi rolls bites (v/gf)
- Stuffed button mushroom, creamy vegetable filling, melted cheese (v)
- Prosciutto and melon bites (gf)
- Prosciutto, poached pear and bocconcini pear bites with Italian glaze (gf)
- Brie cheese, strawberry, honey, crostini (v)
- Chocolate brownie (v)
- Mini Sticky date pudding, caramel sauce, cream cheese icing
- White chocolate lemon truffle lollipop (gf)
- Seasonal fruit skewers (gf/df)

HOT

- NT Pumpkin and truffle arancini (v)
- Crumbed fish goujons, lime aioli
- Crispy skin pork belly bites, ribbon cucumber pickle, marmalade chili sauce (gf,df)
- NT Brahman beef croquettes
- Chicken tandoori skewer, raita sauce (gf)
- Chicken lollipop with salted plum sauce (gf/df)
- Bao bun, BBQ pork, mix pickle
- Mini gourmet beef pies
- Pizza bites – margherita / spicy salami (gf option available on request)

SUBSTANTIAL

- BBQ pork slider, pickled cucumber, Japanese mayonnaise
- Casarecce napolitana, basil, parmesan (V)
- Rigatoni with beef & lamb bolognese, parmesan
- Battered local reef fish & chips



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 Package

- sparkling – Tatachilla Sparkling
- red wine – Sans & Pareil Shiraz
- white wine - Tatachilla Sauvignon Blanc
- beer – Cascade Premium Light, Great Northern Mid, 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 – Cool Woods
- two red wine - Fat Bastard Pinot Noir / Little Berry Shiraz
- two white wines - 821 South Sauvignon Blanc / Pasqua Pinot Grigio)
- beers - Cascade Premium Light, Great Northern Mid, Carlton Dry, Pure Blonde, 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. 15% Surcharge applies on public holidays.

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. All dietary requirements or food allergies must be advised in writing 4 days prior to function so that we may be able to cater for them.

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.

