



Eat, drink and be merry at
Wharf One Food & Wine this Christmas

We understand that no two Christmas parties are the same, which is why we offer a number of set menu and beverage packages, as well as personalised menu options to suit your specific needs. Our numerous dining options are also designed to cater for groups of all sizes.

Just let us know your requirements, and we'll take care of the rest. Dietary requirements can be catered for upon advisement prior to the function date.

SIT DOWN PACKAGES

Alternate Drop - Lunch / Dinner

One Course (Main) \$40 pp
Two Course (Main/Dessert) \$60 pp
Two Course (Entree/Main) \$65pp
Three Course (Entrée / Main / Dessert) \$75 pp
(Minimum 20 guests)

Choice Menu Set Price Dinner

Share Entrée / Choice of Main / Share Dessert \$80 pp
(Minimum 10 guests / maximum 30 guests)

Bottomless Lunch

Two hour – food and beverage package 75 pp
(Minimum 15 guests)

Feast Package

Berkshire Suckling Pig – 3 course \$90 pp
(Minimum 10 guests)

ADD Pre-dinner canapes \$15 pp

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

Stuffed button mushroom, semi dried tomato pesto (gf/df/Vg)
Pumpkin and truffle arancini (v)
Marinated beef en croute, red wine glaze

Alternate Drop - Lunch / Dinner - Menu Options

Entrees - choose two

- Charred duck breast, beetroot and quinoa salad, goats cheese, raspberry balsamic dressing (gf)
- Coconut and lemongrass poached chicken, Asian salad, fried shallots (gf/df)
- Grilled baby octopus, pawpaw salad, sweet chilli caramel (gf)
- Seared rosemary beef, couscous, red wine vinaigrette
- Sesame tuna, citrus segment, crispy kale
- Zucchini and corn fritters, balsamic tomato jam, rocket, pomegranate molasses (gf/df/VG)

Mains - choose two (includes crispy potatoes to share)

- Roasted 'House-glazed' Ham with toasted almonds, maple baby carrots, chutney (gf/df)
- Grilled pork cutlet, cauliflower cream, raisin paste, rum glaze (gf/df)
- BBQ Beef Brisket, slaw, grilled corn, jus (gf/df)
- Confit lamb shoulder, pearl couscous, jus, fried kale (df)
- Grilled chicken breast, stuffed with sundried tomato & smoked cheddar, rocket, lemon dressing (gf)
- Wood fired mushroom, grilled vegetables, sunflower seeds, lemon thyme reduction (vg/gf/df)
- Lemon and thyme baked snapper, cauliflower cream, blistered cherry tomato, broccolini (gf)

Main meal comes with shared crispy potatoes.

Dessert – choose one

- Spiced pannacotta, cherry compote, almond crumble (gf)
- Blueberry cheesecake, white chocolate sauce
- Mini Christmas puddings, brandy custard (gf)
- Mango tart, toasted coconut, meringue
- Chocolate brownie, salted caramel, berry coulis (gf/df)

Berkshire Suckling Pig Feast (minimum 10 guests, maximum 100)

Entrée

Charcuterie Board with cured meats, pickles, mixed salad, toasted bread, and pumpkin arancini (v)

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, sauteed greens, salad, jus)

*sides are subject to change/availability.

Dessert

Mini Christmas pudding, brandy custard (gf)

Set Price - \$80 Menu (sample menu)

Entrée to Share

Charcuterie Board with cured meats, pickles, mixed salad, toasted bread

Choice of

- Boneless Chicken Maryland, grilled vegetables, spring onion jam, blackened corn kernels (gf/df)
- BBQ Beef Brisket, house slaw, cornbread, corn rib (gf/df)
- Roasted Broccoli Florets, sweet potato puree, grilled leek, cherry tomato, fried kale, sunflower seeds (gf/df/vg)
- Crispy Skin Humpty Doo Barramundi Fillet, maple carrot cream, broccolini, blistered cherry tomato (gf/df)

To Share – Crispy Potatoes and Garden Salad

Dessert – Share Boards

Chefs selection of 3 cheeses, fresh seasonal fruits, quince paste, crispy breads & Petit Fours

Bottomless Lunch - \$75 Menu (sample menu)

Minimum 20 guests, maximum 40 guests

Entrée to share – Trio of house-made dips, vegetable crudites, toasted breads

Mains to share –

- Crispy Pork Knuckle (gf/df)
- BBQ Beef Brisket (gf/df)
- Salad of mango, rocket, red onion, tomato, pineapple, bean vermicelli noodle, coriander, lime & coconut dressing (v/gf/df)
- Crispy potatoes

Beverages - free flowing (responsible service of alcohol applies)

Includes - Mimosas, Tatchilla Sparkling, Sauvignon Blanc, Great Northern & Carlton Dry
Zero beer and wine available. Soft Drinks

STAND UP PACKAGES

Canape Packages

Two Hour \$45 pp – select 3 cold and 3 hot items

Three Hour \$60 pp – select 3 cold and 3 hot items + 2 substantial.

A minimum numbers of 20 guests applies (platters are available if your guest numbers are lower)
Please liaise with our Function Staff all dietary requirements can be catered for upon advisement prior to the function date.

Cold

- Marinated beef en croute, red wine glaze
- Sesame prawn, thai caramel (gf,df)
- NT fresh local fish sashimi, ponzu, wonton skin (df)
- Glaze ham en croute, orange marmalade
- Prosciutto and poached pear bites with Italian glaze (gf/df)
- Beetroot, feta, roast tomato & balsamic glazed tartlet (v)
- Spinach, cream cheese and toasted sunflower seed tartlet (v)
- Crostini with rocket pesto, semi dried tomato and basil (v/df)
- Passionfruit tartlets
- Petit brownie bites (gf/df/vg)
- Seasonal fruit skewers (gf/df)

Hot

- NT Pumpkin arancini, aioli (v)
- Mini corn fritter, tomato relish, blackened corn kernels (gf,VG)
- Szechuan squid, kewpie mayo (gf,df)
- BBQ beef skewer, satay sauce (gf,df)
- Spiced Chicken skewer, pomegranate molasses (gf)
- Pork belly bites, sticky soy
- Mini gourmet beef pies

Substantial

- Mini cheeseburger, pickle, cheese, tomato relish
- Crispy chicken bites, fried noodles, plum sauce
- Grilled vegetables, sunflower seed pesto (VG,gf)
- Crumbed local fish and chip boxes, lemon, aioli (df)
- Szechuan squid, chips, kewpie mayo (gf/df)
- Pizza bites – margherita / spicy salami (gf option available on request)
- Bella Fresh Pasta in a cup, Bolognese sauce (gf option available)

Grazing Table **\$25 per person** (Minimum 10 people)

Selection of cold meats, cheese, marinated vegetables, olives, dips, fruits, crackers

Platters (serve 8-10 people)

Mini Cheeseburger Platter - \$240

20 beef patty, cheese & pickle slider, tomato relish

Skewer Platter - \$140

10 Cajun spiced chicken (gf/df) / 10 Beef satay (gf/df)

Arancini Platter - \$100

20 NT Pumpkin and truffle arancini (gf/v)

Party Platter - \$160

20 Spanish chorizo and puff pastry bites / 20 Mini gourmet beef pies

Crostini Platter - \$150

20 Mozzarella, tomato & basil crostini, virgin olive oil (v)

20 Marinated beef en crouete, red wine glaze

Vietnamese Rice Paper Platter - \$240

40 Vegetarian, soy sauce (v/gf/df)

Mix Wrap Platter - \$100

Turkey, cranberry / Glazed ham, with smoked cheddar / Roast pumpkin, spinach, sundried tomato

Squid & Fries Platter - \$130

Szechuan salted squid, aioli (df) / Fries

Beverage Package Options

are only available for bookings that include either a 2 or 3 course set menu and groups over 20 people.

Classic Package

House Sparkling / Sauvignon Blanc / Shiraz

Cascade Premium Light, Great Northern mid, Carlton Dry, Strongbow Original Cider

Soft drink – coke, diet coke, dry, sprite, lift, soda water

- two hour package \$42 per person three hour package \$50 per person
- four hour package \$56 per person five hour package \$65 per person

Premium Package

Cool Woods Sparkling

Red: Little Berry Shiraz / Fat Bastard Pinot Noir

White: 821 South Sauvignon Blanc / Pasqua Delle Venezie Pinot Grigio

Cascade Premium Light, Great Northern mid, Carlton Dry, Peroni, Corona, Strongbow Original Cider

Soft drink – coke, diet coke, dry, sprite, lift, soda water

- two hour package \$50 per person three hour package \$57 per person
- four hour package \$65 per person five hour package \$74 per person

Please note that beverage list is subject to change & availability. Note zero alcohol options are also available.

Beverages on consumption An alternative to the above beverage packages, you can tailor a beverage menu for your guests to choose from and run a bar tab or cash bar or a combination of both.

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 reserve 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 have 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

