

# 2024 Christmas Party Menus

## Lunch / Dinner (minimum 20 guests)

One Course Alternate Drop – choice of main \$50 pp

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

Two Course Alternate Drop (Entrée / Main) \$70 pp

Three Course Alternate Drop (Entrée / Main / Dessert) \$85 pp

## ADD Pre-dinner canapes \$15 pp

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

- Pumpkin and truffle arancini (v)
- Marinated beef en croute, red wine glaze
- Beetroot, feta, roast tomato & balsamic glazed tartlet (v)

## Menu Options

### Entrees - choose two

- Charred duck breast, beetroot and quinoa salad, goats' cheese, currants, mint dressing (gf)
- Beef carpaccio, rocket, shaved parmesan, crispy capers, EVOO, crostini (gf)
- Wood-grilled Squid, pickled pawpaw salad, sweet chilli caramel (gf)
- Wood-grilled rosemary beef, couscous, red onion jam
- Sesame seared tuna, citrus segment, crispy kale
- Wood-fired NT pumpkin, grape jam, rocket, pomegranate molasses (gf, VG)

### Mains - choose two (includes crispy potatoes to share)

- Roasted 'House-glazed' Ham with brussels sprouts, maple baby carrots, cranberry chutney (gf/df)
- Rum-glazed pork loin, cauliflower cream, pickled cabbage, citrus & apple compote (gf)
- Slow cooked BBQ Bourbon Beef Brisket, rocket, pickled cabbage, corn & jalapeno relish (gf/df)
- Confit lamb shoulder, pearl couscous, jus, fried kale (df)
- Herb crusted swordfish steak, cherry tomatoes, basil oil, wilted spinach (gf)
- Grilled chicken breast, stuffed with sundried tomato & smoked cheddar, rocket, crispy speck, lemon dressing (gf)
- Warm Zucchini noodle salad, bean vermicelli, carrot, cucumber, pickled ginger, edamame, orange & mint dressing (vg,gf,df)

### Dessert – choose two

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

# Canape Menu

## Canape Packages

One Hour \$35 pp – select 2 cold and 2 hot items

Two Hour \$45 pp – select 3 cold and 3 hot items + 1 substantial

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

A minimum number of 30 guests applies – please liaise with our Function Staff all dietary requirements can be catered for upon advisement prior to the function date.

### COLD

- Seared Beef on crostini, pesto
- Sesame prawn skewer, thai caramel (gf,df)
- NT fresh local fish sashimi, ponzu, wonton skin (df)
- Grilled lamb, feta, beetroot crisp (gf)
- Beetroot, feta, roast tomato & balsamic glazed tartlet (v)
- Glaze ham on crostini, orange marmalade
- Prosciutto and poached pear bites with Italian glaze (gf)
- Chocolate brownie (v/gf/df)
- Passionfruit tartlets
- Chocolate rum balls
- Seasonal fruit skewers (gf/df)

### HOT

- Roast sweet potato skewers (vg)
- NT Pumpkin arancini, aioli (v)
- BBQ beef skewer, satay sauce (gf,df)
- Spiced Chicken skewer, pomegranate molasses (gf)
- Pork belly bites, sticky soy
- Tempura Scallops, wasabi mayo
- Spanish chorizo and puff pastry bites
- Crumbed chicken, kewpie mayo (gf/df)

### SUBSTANTIAL

- Asian BBQ beef slider, pickled vegetables, Japanese mayonnaise
- Mini cheeseburger, beef patty, cheese & pickle slider, tomato relish
- Crispy chicken bites, fried noodles, plum sauce
- Zucchini noodles, pesto, sundried tomatoes (VG,gf)
- Crumbed local fish and chip box, lemon, aioli (df)
- Szechuan squid, kewpie mayo, and chip box (gf,df)
- Pasta in a cup – Bella fresh rigatoni, beef brisket, tomato & beers sauce (gf available on request)
- Pizza bites – margherita / spicy salami (gf option available on request)





# Platters / Grazing

## **Grazing Board - \$25 per person (minimum 10 people)**

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

## **Share Platters (serve 8-10 people)**

House made dips, flat bread - \$60

House made dips, vegetable crudités, flat bread - \$80

Selection of 3 cheeses served with dried fruits, nuts, quince paste, crackers - \$165

## **OTHER Platter Options**

Mini Cheeseburger Platter - \$240

20 beef patty, cheese & pickle slider, tomato relish

Crumbed Fish Slider Platter - \$240

20 local crumbed fish fillet, lettuce, tartar mayonnaise

Pork Belly Platter - \$200

30 Pork belly bites, sticky soy (gf/df)

Chicken Skewer Platter - \$140

20 Cajun spiced chicken (gf/df)

Arancini Platter - \$100

20 NT Pumpkin and truffle arancini (gf/v)

Party Pie Platter - \$120

30 Mini gourmet beef pies

Spicy Chorizo Platter - \$120

30 Spanish chorizo and puff pastry bites

Crostini Platter - \$150

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

20 Marinated beef en croute, red wine glaze

Vietnamese Rice Paper Platter - \$240

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

Dessert Platter - \$100

20 Chocolate brownie bites (gf/df/vg)

## **Substantial Canapes - \$18 (minimum order 40 serves)**

- Crumbed local fish and chip box, lemon, aioli
- Szechuan squid, kewpie mayo, and chip box (gf,df)
- Pasta in a cup – Bella fresh rigatoni, pulled beef brisket, tomato & beers sauce (gf available on request)
- Pasta in a cup – Bella fresh Mafalda, spinach & sunflower seed pesto, beans, eggplant, sun dried tomatoes (v) (gf available on request)
- Zucchini noodles, bean vermicelli, carrot, cucumber, pickled ginger, edamame, orange & mint dressing (vg/df/gf)



# Beverage Packages

Beverage package options are only available for bookings that include either a 2 or 3 course menu. Only available for bookings over 20 people. Please note that beverage list are subject to change & availability

## 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 \$46 per person  
Three hour package \$55 per person  
Four hour package \$65 per person  
Five hour package \$74 per person

## Premium Package

Cloud St Sparkling  
Red: Mount Langhi Shiraz / Fat Bastard Pinot Noir  
White: 821 South Sauvignon Blanc / Pasqua Delle Venezie Pinot Grigio  
Cascade Premium Light, Great Northern Crisp, Carlton Dry, Corona  
Strongbow Original Cider  
Soft drink – coke, diet coke, dry, sprite, lift, soda water

Two hour package \$52 per person  
Three hour package \$62 per person  
Four hour package \$75 per person  
Five hour package \$84 per person

## 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.

## BOOKING

Please complete, sign & return the attached booking form - email [functions@wharfone.com.au](mailto: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/PAYMENT

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). 1.5% Merchant fee applies to all credit card payments.

## 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 \$10,000 inc gst on food & beverages. All minimum spend requirements are negotiable in Jan thru to May & Sept & Oct. Exclusive hire of the entire venue requires a minimum spend of \$20,000

## 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.

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## 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

## CONSUMPTION

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## 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, BPAY or Eftpos.

1.5% surcharge will be added to payments made by all cards, including 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.

## 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. COVID - If your group are unable to travel due to Covid-19 government restrictions, all cancellation fees will be waived and a change of date or full refund of any deposit paid will be issued.

## 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. Any patrons injured in the venue, due to own behavior will not be covered by the Company insurance. Eg: falling while dancing, falling off a chair, being pushed. Any incident must be reported to the Manager at the time, if a claim is to be made, failure to do so will result in the restaurant not being liable.

## 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.

## KEEPING OUR VENUES SAFE & CLEAN

As per NT Government Health guidelines and for the continued safety of all guests and staff, we ask that all guests wear a mask at all times, EXCEPT while standing or seated eating or drinking. We reserve the right to ask guests to leave the premises when they refuse to wear masks. We will be following the vaccination policy in line with the NT Government. Individuals will not be able to dine inside or outside at without showing evidence of full vaccination. A host will greet customers at the entrance to advise and guide them on their safe entry into the venue. Please cooperate accordingly.