

Christmas Menus 2026



Planning a Christmas or End of Year Party?

Whether you're holding a cocktail style or seated event, we offer a variety of spaces and menus to choose from.

Options - Lunch / Dinner (minimum 20 guests)

Package A : One Course Alternate Drop (Main with crispy potatoes to share – Lunch Only) \$40 pp

Package B : Two Course Alternate Drop (Main with crispy potatoes to share / Dessert) \$75 pp

Package C : Two Course Alternate Drop (Entrée / Main with crispy potatoes to share) \$80 pp

Package D : Three Course Alternate Drop (Entrée / Main with crispy potatoes to share / Dessert) \$90 pp

Package E : Three Course Berkshire Suckling Pig Feast \$95pp (minimum 10 guests, maximum 100)

Package F: Two hour beverages and one hour canapes \$78pp (minimum 30 guests, package to conclude no later than 8pm)

Menu Options

Entrees - choose two

- Seared Beef, capsicum & cashew tapenade, crostini, cos lettuce (df)
- Chicken Terrine, sourdough, pickles, mustard sauce (df)
- Tuna Tartare with Daikon & Apple, wasabi mayonnaise, oyster & passionfruit vinaigrette (gf, df)
- Caprese Salad, mozzarella, basil & spinach smoothie, tomato salad, olive oil (gf)

Mains - choose two (includes crispy potatoes to share)

- Honey glazed Pork Wing paired with sauerkraut mash (gf/df)
- Steamed local fish fillet, laksa sauce, mixed seasonal vegetables (gf/df)
- BBQ Beef Brisket, Sweet Corn Purée, Salsa Verde, Potato Sticks (gf)
- Chicken Maryland, Asian slaw, edamame beans, sesame dressing (gf/df)
- Duck Leg Confit, potato purée, bordelaise sauce, carrots (gf)
- Baked Sunchoke, Ajo blanco, romesco sauce (gf/df/vg)

Dessert – choose one

- Mini Christmas pudding, brandy custard (gf)
- Rocky Road Brownie, froot loop curd, marshmallow fluff
- Peanut Butter Panna Cotta, vanilla sponge, peanut brittle, coffee caramel
- Mango Crèmeux, shortbread, vanilla cream

Berkshire Suckling Pig Feast (min 10 guests)

Entrée - Antipasti Board - bush spiced hummus, olives, cured meats, cheese, pickles, crostini's

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 - Choose one from the selection above

Canapes

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

Packages

One Hour \$33 pp – select 2 cold and 2 hot items

Two Hour \$48 pp – select 2 cold and 2 hot items + 1 substantial

Three Hour \$70 pp – select 2 cold and 3 hot items + 2 substantial

** \$6 premium canape

- Kangaroo Tataki, crostini (df)
- Beef croquettes
- Prawn & Chorizo Skewer (gf)
- Crocodile, spring roll

Pre-dinner canapes \$15 pp (1 cold & 1 hot canape)

Only available with the purchase of a 2 or 3 course package

Two Hour - Bottomless - Classic: \$78pp

1 hour Canapes - select 2 cold + 2 hot / 2 hours classic beverage package

T&C - min 70 guests Package must conclude no later than 8pm

Cold	Hot
• Seared beef, roasted bell pepper pesto crostini • Prosciutto & poached pear bites with Italian glaze (gf) • Watermelon, feta & mint skewer, balsamic glaze (gf/v) • Cured tuna, nori, sesame • Whipped feta, tomato & basil crostini, balsamic glaze (v) • Baba ganoush tartlet (v)	• Korean chicken tenders • Spiced lamb kofta, tzatziki (gf) • Chicken skewers, house made peanut satay sauce (gf/df) • Pork belly bites, sticky soy (gf/df) • Pumpkin & Sage arancini (gf/df/vg) • Baked chorizo in puff pastry bites • Barramundi Spring Roll (df) • Vegetarian Spring Roll (df)

SUBSTANTIAL

- Lime Pepper Calamari & chips, kewpie mayo (gf/df)
- BBQ Beef brisket slider, pickled vegetables, Japanese mayonnaise (df)
- Mixed Sliders, Grilled vegetables, rocket and sunflower seed pesto (vg/df) and Grilled chicken, cheese & chipotle mayo
- Pasta in a cup – Bella fresh rigatoni - meat & vegetarian option (gf available on request)
- Beer battered local fish and chip boxes, lemon, tartare(gf/df)
- Mini cheeseburger, pickle, cheese, tomato relish



Platters



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, cheese & pickle slider, tomato relish - \$240 (20 pieces)

Turkey sliders, Swiss cheese, spinach & cranberry sauce - \$200 (20 pieces)

Chicken Skewer, peanut satay - \$140 (20 pieces)

Pork belly bites, sticky soy (gf/df) - \$140 (30 pieces)

Pumpkin & Sage arancini (gf/v/df) - \$110 (20 pieces)

Mini gourmet beef pies, tomato sauce - \$80 (20 pieces)

Mini gourmet sausage rolls, tomato sauce - \$80 (20 pieces)

Barramundi Spring Rolls - \$115 (20 pieces)

Whipped feta, tomato & basil, balsamic glaze crostini Spiced (v) - \$70 (20 pieces)

Seared beef, roasted bell pepper pesto crostini - \$75 (20 pieces)

Lamb kofta, tzatziki (gf) - \$100 (20 pieces)

Chef selection of house made petit fours - \$150 (20 pieces)

Fish Box - \$18pp - minimum 20. Crumbed fish bites, chips, tartare sauce (df)

BEVERAGE PACKAGE

Classic Package

- House Sparkling / Sauvignon Blanc / Shiraz
- Cascade Premium Light, Great Northern Crisp, Carlton Dry
- Zero alcohol wine and beer
- coke, diet coke, dry, sprite, lift, soda water

Two hour package \$46 per person

Three hour package \$55 per person

Four hour package \$62 per person

Five hour package \$70 per person

**To book please contact our friendly team at
Wharf One Food & Wine**

functions@wharfone.com.au T: 0889410033

Premium Package

- Cloud St Sparkling
- Red: Next In Line Shiraz / Fat Bastard Pinot Noir / Bone Dry Rose
- White: 821 South Sauvignon Blanc / The Stump Reisling
- Cascade Premium Light, Hahn 3.5, Great Northern Crisp, Carlton Dry, Corona
- Zero alcohol wine and beer
- coke, diet coke, dry, sprite, lift, soda water

Two hour package \$55 per person

Three hour package \$65 per person

Four hour package \$72 per person

Five hour package \$80 per person

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 \$500 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. 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.

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. 1.5% merchant fee on all card payments.. 15% surcharge on all public holidays will be charged if payment is made on the night.

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. The Client will be liable for any damage to third party equipment / decorations etc, that are brought into the venue.

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 behaviour 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.

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

CHRISTMAS PARTY BOOKING FORM 2026



Company Name			
Contact Person			
Phone		mobile	
Email			
Event Name			
Type of Event	☐ breakfast ☐ lunch ☐ dinner ☐ other:		
Event Date			
Start Time		finish time	
Adults		# children	
Area - Restaurant	☐ inside ☐ alfresco: lagoon view. ☐ outside "terrace" ☐ DWC Deck		
Menu Selection	☐ a la carte (under 20 guests) ☐ Set menu ☐ Canapes ☐ Platters ☐ Food Stations		
Package	Package - A ☐ \$40 1 course Package - B ☐ \$80 2 course (main/dessert) Package - C ☐ \$80 2 course (entree/main) Package - D ☐ \$90 3 course Package - E ☐ \$95 Suckling Pig Package - F ☐ \$78 (must conclude no later than 8pm) Pre Dinner Canapes ☐ \$15 Canapes 1hour : ☐ \$33 2hour : ☐ \$48 3hour : ☐ \$70 Platters : ☐ + \$6 Premium Option _____		
Menu Choices			
Beverage Selection	☐ cash bar - guests to purchase own drinks ☐ bar TAB amount:\$_____ (time: _____ to: _____)		
Beverage Packages	☐ classic ☐ premium (time: _____ to: _____) Only available with set menu bookings over 20 people		
Special Requests	☐ hire of television screen \$200 (client must bring laptop & hdmi cord) ☐ hire of lectern \$100		

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