CONTACT

For more information or a private tour of our venue, please contact our Function Team

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Darwin Waterfront NT 0801
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ABOUT

Wharf One

FOOD & WINE

Whether you're planning a casual dinner for 10, or hosting a cocktail party for 1000, our iconic venue located in the heart of Darwin's spectacular Waterfront Precinct offers distinctly versatile spaces and package options for every budget.

Let's chat about how to make your next networking function, party, engagement, wedding, corporate **breakfast/lunch/dinner**, meeting, launch, birthday or cocktail party a memorable one.

2026

EAT. DRINK. GATHER.

FUNCTION VENUE

You will find our venue spaces are spectacular and versatile with surrounding water views throughout. We specialise in all types of functions; stand up, sit down, casual and formal. You can book exclusive use of the venue, or reserve a section 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 day more than meets your expectations.

FRIENDLY
TEAM TO HELP

ABOUT US

Located at the Darwin Waterfront, Wharf One Food & Wine offers a fun and casual wood grill dining experience with unrivalled water views that sweep from Stokes Hill Wharf to the Waterfront Lagoon.

Drawing inspiration from local, Australian produce and the iconic location, our seasonal menu incorporates fire and smoke to create dishes with bold flavours and a menu that is timeless.

INSIDE

Private room, with access to the Terrace area

- Seats up to 120 guests
- Up to 180 cocktail party
- Air conditioned
- One large screen raised TV
- Roving microphone
- Internal PA

.

no venue hire fees

ALFRESCO

Overlooking the Darwin Waterfront lagoon & Convention Centre

- Seats up to 120 guests
- Up to 300 cocktail party
- Undercover, with fans
- Internal PA

All food and beverage pricing is as of 1 August 2026, subject to availability and price changes may occur.

Please contact us on functions@wharfone.com.au for a custom quote.

TERRACE

Premium outdoor location for small groups, undercover, overlooking Stokes Hill Wharf & Darwin Harbour

- Seats up to 40 guests
- Up to 60 cocktail party
- Undercover, with fans
- 270 degree water views
- Internal PA

GARDEN

Overlooking the Darwin Waterfront lagoon & Convention Centre

- Seats up to 30 guests
- Up to 50 cocktail party
- Open air.
- 270 degree water views

DWC DECK

The Darwin Waterfront lower deck adjacent to the Garden/Terrace areas. Overlooking the Darwin Harbour & Stokes Hill Wharf

- Seats up to 250 guests
- Up to 400 cocktail party
- Open air
- 270 degree water views

Additional charges applicable
DWC venue fee, hiring of furniture, equipment & lighting. There is also a
No glass policy on the deck, therefore we need to hire poly- carbonate glasses
We also need to apply for a Liquor licence
Fencing & Security

WE LOVE WEDDINGS

SMALL OR LARGE

GROUPS OVER 30 GUESTS

CHOOSE YOUR PACKAGE - LUNCH OR DINNER

Design your menu with a range of plates, specialising in wood grill cooking and local produce.
If you have something specific in mind, or would like a specific dish, we are happy to discuss with you.

Dietary requirements are always taken into consideration when planning your event, please let us know your requests.
We do not charge venue hire fees. If you request exclusive hire of entire venue there is a minimum spend on food &/or beverages.

Optional Pre-dinner/lunch canapes $15 pp Choice of 1 cold & 1 hot canape

Package 1 – two-course alternate service
Price: $75
Choice of
two (2) main, share sides – crispy potatoes
one (1) dessert

Option – *2 course with 2 hour classic beverage package $115pp*

Package 2 – two-course alternate service
Price: $80pp
Choice of
two (2) entrée / two (2) main
share sides – crispy potatoes

Option – *2 course with 3 hour classic beverage package $130pp*

Package 3 – three-course alternate service
Price: $90
Choice of
two (2) entrée / two (2) main
share sides – crispy potatoes
one (1) dessert

Option – *3 course with 4 hour classic beverage package $150pp*

Package 4
four course share tasting menu – $99pp

This package is designed to suit a shared eating experience, to enhance the sense of occasion that brings a large group of people together around long tables.

Share Sample Menu

1st course - share
'Antipasti board' cured meats, dips, pickles, house-made bread (df)

2nd course - alternate service
- Chicken Terrine, sourdough, pickles, mustard sauce (df)
- Seared Beef, capsicum & cashew tapenade, crostini, cos lettuce (df)

3rd course - share
Pressed rosemary lamb shoulder (gf)
Lemon and thyme baked snapper (gf)
Crispy potatoes
Garden Salad (gf/v)

4th course - share
Chef's selection of cheeses & petit fours

Package 5 - Territory Taste
four course menu – $99pp

Share Sample Menu

1st course
Ginger & sesame crocodile spring roll

2nd course
Kangaroo Tataki, seared thinly sliced kangaroo, kewpie, soy, sesame with Asian Slaw (gf/df)

3rd course
Humpty Doo Barramundi fillet, sweet potato puree, broccolini, bush dukkha, fennel jam (gf/df)

Side to share – Crispy potatoes

4th course
Mango Crémeux, shortbread, vanilla cream

CHOOSE YOUR MENU

ENTREE

Please select 2 entrees from the list below – alternate service

- 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)

Premium Entrée Upgrades - Available for an additional $8 per guest

- Scallops, pea & mint purée, almonds, chilli oil, pickled cucumber (gf))
- Sticky Glazed Crocodile Ribs, fennel & pear salad (gf)
- Kangaroo Tartare, 64-degree egg yolk, cornichon, parmesan chip

A refined French-style pressed pâté, crafted using traditional techniques and served chilled

MAIN

Please select 2 entrees from the list below – alternate service

- Beef Brisket, corn purée, potato sticks, salsa verde (gf, df)
- Chicken Maryland, Asian slaw, sesame dressing (gf, df)
- Duck Leg Confit, potato purée, bordelaise sauce, carrots (gf)
- Local Fish à la Nage, mixed vegetables, laksa sauce (gf)

Fish à la Nage is a French cooking technique that involves poaching fish in a flavorful broth, often with herbs and vegetables. This method is known for its ability to infuse the fish with rich flavors without overcooking it.

Premium Main Upgrades - Available for an additional $8 per guest

- Humpty Doo Barramundi Fillet, sweet potato purée, bush dukkha, asparagus, cherry tomato (gf)
- Seafood Paella, prawns, traditional Spanish-style rice (gf)
- Beef Medallion, pumpkin & paprika purée, swede, red wine jus (gf)
- Chicken Ballotine, filled with chorizo wrapped in prosciutto (gf,df)

A traditional French-style rolled chicken, filled and cooked for a tender, succulent finish.

Dietary Requirements

Our chefs are happy to accommodate all dietary requirements.
Individual meals can be prepared for vegetarian and vegan guests upon request.
Please advise any dietary requirements prior to your event to ensure the best dining experience for all guests. * Please note all menu items are seasonal and subject to change.

CHOOSE YOUR DESSERT

DESSERT

Please select 1 from the list below

- Rocky Road Brownie, butterscotch sauce
- Peanut Butter Panna Cotta, vanilla sponge, peanut brittle, coffee caramel
- Mango Madness, Local mango compote with fresh mint & a hint of Korean chili, layered with white chocolate mango mousse, topped with vanilla & honey mango coulis, finished with white chocolate crumb (gf)
- Apple Spring Rolls, cinnamon, crème pâtissière

Upgrade Your Dessert Experience

Replace your plated dessert with beautifully presented shared dessert boards for each table, or create an interactive dessert grazing station that encourages guests to mingle and network.

Additional $8.00 per person

Chef's selection of petit fours, handcrafted sweet treats, seasonal fruit, artisan cheeses, crisp breads and accompanying condiments.

Dietary Requirements
Our chefs are happy to accommodate all dietary requirements.
Individual desserts can be prepared for dietares as requested
Must have 24 hours notice.

* Please note all menu items are seasonal and subject to change without notice.

FOR GROUPS UNDER 30 GUESTS

CHOOSE FROM A PACKAGE BELOW - GUESTS ORDER FROM YOUR CUSTOM MENU ON THE NIGHT

Package 6 & 7 is ideal for the corporate client who is hosting a dinner.
Guests can choose from on the night. We print a custom menu, where you can include a message or logo
(minimum 10 guests, maximum 30)
Menu is subject to change.

Package 6 – $80pp (sample menu)

Entrée to Share
Antipasti Board – bush spiced hummis, oives, cured meats, cheese, pickles, crostini's

Main choice of:
BBQ Beef Brisket, sweet corn purée, salsa verde, potato sticks (gf)

Chicken Maryland, Asian slaw, edamame beans, sesame dressing (gf/df)

Humpty Doo Barramundi fillet, sweet potato puree, broccolini, bush dukkha, fennel jam (gf/df)

Baked Sunchoke, oven-roasted Jerusalem artichokes, ajo blanco & romesco sauce (gf/df/vg)

Sides to Share
Crispy potatoes
Salad, mixed lettuce, cranberry, honey mustard dressing (gf/v)

Dessert Boards to Share
Chefs selection of 2 cheeses, fresh seasonal fruits, quince paste, crispy breads

Package 7 – $90pp (sample menu)

Entrée choice of:
Citrus Cured Tuna, yellowfin tuna, sesame seeds, wakame, wasabi mayo

Kangaroo Tataki, seared thinly, kewpie, soy, sesame with Asian Slaw (gf/df)

Caprese Salad, mozzarella, basil & spinach smoothie, tomato salad, olive oil (gf)

Main choice of:
BBQ Beef Brisket, Sweet Corn Purée, Salsa Verde, Potato Sticks (gf)

Chicken Maryland, Asian slaw, edamame beans, sesame dressing (gf/df)

Humpty Doo Barramundi fillet, sweet potato puree, broccolini, bush dukkha, fennel jam (gf/df)

Baked Sunchoke, oven-roasted Jerusalem artichokes, ajo blanco & romesco sauce (gf/df/vg)

Sides to Share
Crispy potatoes
Salad, mixed lettuce, cranberry, honey mustard dressing (gf/v)

Dessert Boards to Share
Chefs selection of 2 cheeses, fresh seasonal fruits, quince paste, crispy breads

MORE PACKAGES

Package 8 – Berkshire Suckling Pig Feast
$95 per person
(minimum 10 guests, maximum 100)

Entrée
Antipasit Board with cured meats, dips
pickles, cheese, mixed salad, toasted bread

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
Chef's selection of petit fours to share

Package 9 - Breakfast Functions
Start your day at the Darwin Waterfront with a range of breakfast styles designed for corporate events, conferences and group gatherings. From relaxed networking breakfasts to seated dining, our packages are tailored for ease, quality and service. Minimum 30 guests – no venue hire fee

1. Quick Breakfast $35 per person
Share platers, mini pastries, muffins & croissants
Yoghurt, berry & muesli cups
Seasonal fruit platters
Beverages: Tea & coffee station / Orange & apple juice

2. Plated Breakfast $45 per person
Share platers, mini pastries, muffins, croissants & seasonal fruits
Main – alternate drop (selection of two)

- Scrambled eggs, maple bacon, hash brown, roasted tomato, toasted sourdough
- English Muffin, cold smoked salmon, avocado mousse, dill hollandaise, crispy hash brown, roasted cherry tomatoes
- Spinach, Feta, Potato & Herb Frittata, house-made beans, grilled asparagus (v/gf)
- Wharf One Signature Frittata, chorizo, roasted capsicum, caramelised onion, baby spinach, fetta, fresh herbs, rocket & cherry tomato salad (gf)
- Zucchini & corn fritters, beetroot chutney, spinach, vegan feta (gf/df/v)

Beverages: Tea & coffee station / orange & apple juice

3. Fork & Walk Breakfast $49 per person
A selection of roaming breakfast items served over 90 minutes.
Includes (selection of 6 items):

- Bacon & egg wraps
- Smoked salmon muffin bites
- Spinach & feta frittata bites
- Hash brown with avocado salsa
- Yoghurt granola cups
- Tropical fruit skewers
- Mini pastries

Beverages: Tea & coffee station / orange & apple juice

STAND UP FUNCTION - CANAPES

Flexible Menus, Tailored to Your Event
Wharf One Food & Wine offers flexibility when it comes to menu selections. Our experienced Functions Team and Head Chef are happy to tailor a package to suit your event, individual requirements and budget.

A minimum of 30 guests applies, with catering available for events of up to 1,500 guests.

For larger events, some menu items may not be suitable or available for groups of more than 150 guests. Our team will work with you to create a tailored menu that is well suited to your guest numbers and ensures a seamless and successful event.

Dietary Requirements
We are happy to cater for dietary requirements and allergies when advised in advance of your function date.

One Hour - select 2 cold + 2 hot items
Classic: $33pp

Two Hour - select 2 cold + 3 hot items + 1 Substantial
Classic: $48pp

Three Hour - select 2 cold + 3 hot items + 2 Substantial
Classic: $70pp

Two Hour - Bottomless - Classic: $75pp
1 hour Canapes - select 2 cold + 2 hot
2 hours classic beverage package
T&C - min 70 guests
Package not available after 8pm

Pre-dinner canapes $15 pp (1 cold & 1 hot canape)
Only available with the purchase of a 2 or 3 course package

Hot
- 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 (v/df)

Cold
- 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)

** **$6 premium canape**
- Kangaroo Tataki, crostini (df)
- Beef croquettes
- Prawn & Chorizo Skewer (gf)
- Crocodile, spring roll

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
- Selection of gourmet wraps - $90
- Sliced tropical & seasonal fruits (gf/df/vg) - $120

OTHER Platter Options

- Mini Cheeseburger, beef patty, cheese & pickle slider, tomato relish - $240 (20 pieces)
- Chicken peanut satay Skewers (gf) - $140 (20 pieces)
- Pumpkin & Sage Arancini (gf/df/vg)- $110 (20 pieces)
- Gourmet Beef Party Pies - $80 (20 pieces)
- Vegetarian Spring Rolls (v) - $90 (20 pieces)
- Barramundi Spring Rolls - $115 (20 pieces)
- Whipped feta, tomato & basil, balsamic glaze crostini (v) - $70 (20 pieces)
- Seared beef, roasted bell pepper pesto crostini - $75 (20 pieces)
- Spiced lamb kofta, tzatziki (gf) - $100 (20 peices)
- Chef selection of house made petit fours - $150 (20 pieces)

- Fish Box - $18pp - minimum 20.
- Fish bites, tartare sauce (df/gf) / Fries

BEVERAGES

Beverage package options are only available for bookings that include either a 2 or 3 course menu (also available for canape bookings over 50 guests).

Please note that beverage list are subject to change & availability

Classic Package
House Sparkling / Sauvignon Blanc / Shiraz / Rose
Cascade Premium Light, Great Northern Crisp, Carlton Dry
Zero alcohol wine and beer
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 $62 per person
Five hour package $70 per person

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
Soft drink - 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

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.

FOOD STATIONS

Our interactive food stations offer a vibrant and social dining experience, perfect for large-scale cocktail events, weddings, and corporate functions.

- Minimum guest numbers: 150 guests
- Service duration: All food stations operate for 2.5 hours

Our chefs prepare and serve dishes fresh from each station, creating an engaging atmosphere while showcasing a variety of flavours and cuisines tailored to your event. Our Chef will also customise a station to your ideas.

$79 per person - Two (2) roving canapés / Two (2) food stations
$95 per person - Two (2) roving canapés / Three (3) food stations
$109 per person - Two (2) roving canapés / Four (4) food stations

Interactive Food Station Collection

Waterfront Grazing Table
A beautifully styled grazing display featuring artisan cheeses, premium cured meats, house-made dips, marinated olives, seasonal fruits, crisp vegetable crudités, toasted pita, crostini and artisan crackers.

Taste of the Territory
Celebrate the unique flavours of the Northern Territory.

- Ginger & sesame crocodile spring rolls
- Kangaroo tataki salad
- Fresh NT fish ceviche
- Grilled buffalo sausages
- Native-inspired condiments and relishes

Gourmet Slider Bar
Freshly assembled gourmet sliders served from the station.
Choose from:

- Slow BBQ beef brisket
- Southern-style chicken Maryland
- Crispy pork belly
- Roasted mushroom & herb (V)

Served with chef's accompaniments and house-made sauces

Live Grill Station
Prepared fresh from the grill throughout service.

- Chicken satay skewers (GF, DF)
- Marinated beef skewers (GF, DF)
- Seasonal vegetable skewers (GF, DF, VG)
- Asian slaw with sesame dressing (GF, DF, VG)

Served with a selection of house-made sauces and condiments.

Spit Roast Station
Our chefs carve premium roast meats fresh for your guests.

- Slow-roasted suckling pig (GF, DF)
- Soft milk buns
- Creamy potato salad (GF, V)
- House-made pickles
- Apple sauce, mustard and BBQ sauce

Gluten-free rolls available on request.

Loaded Jacket Potato Station
Fluffy baked potatoes finished to order.
Choose from:

- Crispy bacon, crème fraîche & cheese
- Slow-cooked beef stew

Finished with fresh herbs and chef's condiments.

Seasonal Salad Bar
A selection of fresh seasonal salads.

- Smoked salmon with mesclun (GF)
- Thai beef salad (GF, DF)
- Mozzarella, tomato & basil (GF, V)

Dessert Station
A stunning display of handcrafted desserts and seasonal fruits.

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/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).

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. 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.

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.

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
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.

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.