



WHARF ONE CAFÉ

Functions & Events



CANAPÉ MENU

WHARF CANAPES

Served by Wharf One staff

Please choose from the following

- 3 canapes - \$15 pp - NIBBLES
- 4 canapes - \$20 pp - LIGHT BITE
- 5 canapes - \$25 pp - COCKTAIL
- 6 canapes - \$30 pp - LIGHT DINNER
- 8 canapes - \$40 pp - FULL DINNER



Please choose half from list 1 and half from list 2 OR include a sweet canape in your choice (sweet canapes are include in List 1).

Or choose from the canape list and add something from our larger bites list for something more substantial.

LIST 1

- Coconut crusted local Barramundi bites served with a mango salsa (GF, DF)
- Herbed fish croquettes with potato, capers and lemon (GF)
- Raw coconut and dill gazpacho with cucumber (V, GF, DF -served cold)
- Oysters served natural or with a soy & sesame dressing (GF, DF -served cold)
- Rare roast beef with horseradish cream and bush tomato relish on toasted crouton
- Prawn koftas with a coconut, coriander and chilli dipping sauce (GF)
- Fish tacos with corn & coriander salsa and avocado
- Lemon myrtle salt & pepper calamari skewers (DF, GF)

LIST 2

- Spiced turmeric chicken skewers served with a minted yogurt (GF)
- Wharf One gourmet sausage rolls with a spiced bush relish
- Cajun spiced sweet potato bites served with yogurt & chives (GF, V)
- Sugarcane cured salmon bites with avocado, quark and pickled onion
- Roast pumpkin & sage arancini balls (GF, DF, V)

- Mini chicken spring rolls with sweet chilli dipping sauce
- Hoisin glazed Chipolatas (DF)
- Mini quiche bites with pumpkin and caramelized onion (V)
- Vietnamese chicken San Choy Bow

SWEET

- Eton mess – deconstructed with meringue and summer fruits
- Individual chocolate mousse
- Mini affogato – espresso shot & vanilla ice-cream
- North Queensland Rocky Road – dried tropical fruits, chocolate & nuts

WHARF PLATTERS

Share platters for tables, each platter for 6-8 people (estimate).
Only available after 3pm.

SEAFOOD SPREAD \$100

- A selection of Wharf One seafood nibbles

CHARCUTERIE BOARD \$100

- A mix of hard and soft cheeses and cured meats with complimentary fruits and pastes

HOT PLATTERS \$150

- A mix hot nibbles, including vegetarian, dairy free and gluten free options

GRAZING TABLES \$15 - \$40pp

- A delightfully chaotic and indulgent mix of cheeses, fruits, antipasto, fruits and hot nibbles



Please ask us about customised sit down dinner menus

\$55 (2 courses)

\$70 (3 courses)

BEVERAGE PACKAGES

STANDARD BEVERAGE PACKAGE

\$30.00 – 2 hours

\$40.00 – 3 hours

\$50.00 – 4 hours

House wines (red, white, rose & bubbly)

Australian beers & cider

Soft drinks & juices

PREMIUM BEVERAGE PACKAGE

\$35.00 – 2 hours

\$50.00 – 3 hours

\$65.00 – 4 hours

Premium wines

Australian champagne

Shiraz & Cab Sav

Chardonnay, Sav Blanc & Rose

Australian beers & cider

Imported and craft beers

Soft drinks & juices

IF BEVERAGE PACKAGE HAS BEEN SELECTED – SPIRITS AVAILABLE ON CONSUMPTION AT THE REDUCED RATE OF \$6

WELCOME COCKTAILS

Cranberry Pimms Pimms No. 1, Gin, Lemonade & Cranberry \$14

Grapefruit Gin Fizz Gin, Elderflower, Grapefruit, Prosecco \$14

Wharf One Cooler Bacardi, Malibu, Pineapple, Cranberry, Passionfruit \$14

Also available by the carafe \$40 (serves 4) or 20 litre cooler \$720 (serves 80)

Please about an extended cocktail list

PRIVATE VENUE HIRE

Required after normal operation hours of 7am - 3pm OR if use of the entire venue is required •

FUNCTION

\$100 per hour with catering
Minimum 3 hours

\$400 per hour without catering
Minimum 3 hours

If extensive set up and back down is required, you will be charged 1 hour function hire on each side of the event. Function hire starts when set up begins.

INCLUDED EQUIPMENT

Tables & chairs

Table settings

Tablecloths

Glasses

Dinnerware

Wharf One standard decorations - includes candles, cushions, rustic flowers

PA system and wireless mic

EXTRAS (can quote)

Projector and screen

Mobile espresso machine

Hemingways keg bar

Flowers

Chair covers

Custom decorations

Live music

Dj

