

Functions & Events



FUNCTION MENUS

WHARF ONE CANAPES

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 from the list below

- Rare roast beef with horseradish cream and bush tomato relish on toasted crouton served cold
- Spanish mackerel ceviche with avocado and watermelon (DF, GF) served cold
- Pho poached chicken salad with chilli & lime dressing (DF) served cold
- Mini bruschetta with tomato, basil & fetta served cold (vegan option available)
- Buckwheat blinis with smoked salmon, quark & crisped capers -served cold (vegan option available)
- Sweet potato and polenta cakes with marinated mushrooms & truffle mayo (vegan option available)
- Roast pumpkin & sage arancini (GF, DF, vegan)
- Mini quiche bites with pumpkin and caramelized onion (V)
- Prawn koftas with a coconut & lime dressing (DF)
- Coconut crusted Barramundi bites served with a mango salsa (GF,DF)
- Herbed fish croquettes with capers and lemon (DF)
- Fish tacos with avocado, slaw & corn salsa
- Lemon myrtle salt & pepper calamari skewers (DF, GF)
- Spiced turmeric chicken skewers served with minted yogurt (DF, GF)
- Handmade pork or vegetarian gyoza with soy & garlic sauce (DF)
- Mini chicken spring rolls with sweet chilli dipping sauce (DF)
- Peri peri chicken wings with blue cheese dip (DF, GF)

SWEET

- Eton mess meringue and summer fruits
- Lime and coconut pannacotta
- Rocky Road chocolate mousse, dried fruits, marshmallow, & nuts



WHARF ONE PLATTERS

Share platters for guests to help themselves to. Each platter serves 8 people (estimate). Only available after 3pm.

CHARCUTERIE BOARD \$120

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

PRAWN AND SALMON PLATTER \$130

• A mix of peeled local prawns, Tasmanian smoked salmon, dips & tropical fruits

OYSTER PLATTER (in season) m.p

 The best freshly shucked oysters we can possibly source

HOT PLATTERS \$175

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



WHARF ONE SIT DOWN DINNERS

Please ask us about customised sit-down dinner menus

\$55 (2 courses)

\$70 (3 courses)

BEVERAGE PACKAGES

Includes standard wines – red, white, rosé and bubbly

Australian, imported & craft beers,

Soft drinks & juices

\$38.00 – 2 hours

\$48.00 – 3 hours

\$58.00 – 4 hours

ASK US ABOUT A PREMIUM UPGRADE

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

WELCOME COCKTAILS

(maximum 3 per function)

Glass \$16

Carafe \$80 (serves 6)

Cranberry Pimms Pimms No. 1, Lemonade, Cranberry

Grapefruit Gin Fizz Gin, Elderflower, Grapefruit, Prosecco

Wharf One Cooler Vodka, Malibu, Pineapple, Cranberry, Passionfruit

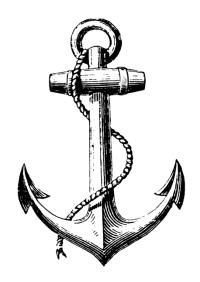
Spicy Tai Spiced Rum, Fireball, Pineapple, Lime,

Berry Cosmo Vodka, Chambourd, Cranberry, Lime

Calico Jack Spiced Rum, Licor 43, Apple juice, Lemon, Soda

Sex on the Beach Vodka, Peach Schnapps, Orange, Cranberry

Ginscato Gin, Pink Moscato, Lime



WEDDINGS

Ceremonies can be held on the wharf or on the top deck – both have beautiful backdrops for photos

Ceremony \$500

- includes chairs set up in aisle or arena fashion
- register signing table with cloth
- Wharf One decorations
- PA and wireless mic

Champagne toast

- Australian \$10 pp
- French \$16 pp

PRIVATE VENUE HIRE

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

- \$100 per hour with catering
- \$200 \$400 per hour without catering (dependent on how much use of Wharf One equipment and staff is required)

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

INCLUDED EQUIPMENT

- Tables, chairs and high top tables
- PA system and wireless mic
- Fairy lights and lanterns
- Dried flower arrangements
- Black or white tablecloths

EXTRAS

Projector and screen - \$250

