



WHARF EVENTS  
MOOLOOLABA

*Creating your memorable moments*



*Classy*  
SOCIAL  
PACKAGES



## ALTERNATE PLATED

Select two dishes for each course

2 Course

\$75pp

3 Course

\$90pp

## SHARED STYLE FAMILY DINING

Select two dishes for Entree & Main and two dishes for Dessert

Dishes plated and served to the centre of the table for guests to share in a family style dining experience.

2 Course

\$90pp

3 Course

\$105pp

## MENU

### Entree

\$75pp

Goats Curd & beetroot tartlet, walnuts, rocket, aged balsamic **V**

King prawn cocktail, lettuce, avocado, Marie Rose sauce **GF**

Forest mushroom risotto, mascarpone, parmesan, truffle oil **V GF**

Pan seared scallops, pancetta, sage, cauliflower purée **GF**

### Mains

Bowen barramundi, smoked carrot purée, fennel, radish, watercress salad **GF**

Potato gnocchi, smoked tomato confit, roasted eggplant, basil pesto **V GF**

Free range chicken breast, crispy truffle polenta, green beans, romesco

Grass fed eye fillet, herb crust, potato purée, mushroom ragu

### Side (Optional) bowl between

\$5pp each

Wedge salad **V GF**

Roasted carrot, goats cheese, parsley **V GF**

Garlic roasted chat potatoes **V GF**

Grilled zucchini, harissa **V GFO**

### Dessert (Upgrade to 3 Course)

\$15pp each

Double chocolate brownie, marshmallow, butterscotch cream **V**

Coconut & rum panna cotta, charred pineapple, passionfruit **GF**

Valrhona Chocolate & cherry pavlova **GF**

Lemon curd tart, double cream, vodka strawberries **V**



# CANAPE PACKAGES

Celebrate in style with a cocktail style function so your guests can mix and mingle.

<i>6 Piece</i>	<i>8 Piece</i>	<i>10 Piece</i>
\$36pp	\$48pp	\$60pp
Choice of x2 cold options & x4 hot options	Choice of x3 cold options & x5 hot options	Choice of x4 cold options & x6 hot options

## Cold

heriloom tomato, feta, basil **V GFO**  
seared beef, caramelised onion, aoili  
Market oysters, mignonette, fresh lemon **GF**  
Smoked salmon tartlet, horseradish, dill cream  
veitnames rice papper rols, noc jim **V GF**  
beetroot, goats cheese, candied walnuts **V**

## Hot

Seasonal arancini, lemon aioli **V GF**  
Chorizo & pork meatballs, chimichurri **GF**  
Beef slider, cheese, pickle, mustard, tomato **VO**  
Wood-fired lamb skewer, harissa, Circassian yoghurt **VO GF**  
Tempura prawns, yuzu kewpie  
Ginger & prawn dumplings, soy mirin  
Peking duck spring roll, plum sauce  
Southern fried cauliflower, chipotle mayo **V**

## Dessert Canapes

Chefs selection 2 per person

\$7pp

## Substantial Items *Minimum 20 per selection*

*Need a bigger bite? Add on our substantial items to any canape package.*

Bug sliders, tempura bug, wasabi ranch slaw  
Mushroom carbonara, forest mushrooms, truffle, parmesan **V GFO**  
Lamb gnocchi ragu, grana padano, truffle, basil **VO GF**  
Local reef fish, chips, yoghurt tartare, lemon

\$14pp

# FOOD STATIONS

## Antipasto

\$21pp

Olives, char grilled vegetables, dolmades, hummus, tzatziki, spiced nuts, dried fruits, crackers, bread sticks, baquette

## Oyster *Minimum 50 per style*

\$22pp

Selection of freshly shucked oysters served mignonette, ginger soya mirin, bloody Mary, Kilpatrick, mornay

## Seafood

\$MP

Selection of locally sourced seafood, oysters, prawns, smoked fish, ceviche, salsa, baguette

## Sliders

\$19pp

An assortment of fresh, hot sliders  
Angus beef cheeseburger  
Southern fried chicken  
Grilled forest mushroom  
Battered reef fish

## Dessert

\$15pp

Selection of hand-crafted mini desserts  
Doughnuts, macaroons, tartlets, brownies

# BEVERAGE PACKAGES

## Standard

2 hours – **\$50pp** | 3 hours – **\$60pp** | 4 hours – **\$70pp**

### Tap Beer

Your mates Larry, Stone & Wood Pacific Ale, Great Northern Super Crisp (Mid), Noosa Lager

### Bottled Beer

Stone & Wood Crisp (3.5), Heaps Normal (0.5), Heineken Zero (0)

### Sparkling

La la Land Prosecco

### White Wine

Ate Sauvignon Blanc

### Rosé

Ate Rosé

### Red Wine

Ate Shiraz

*(Non-alcoholic wine available on request)*

### Soft drink and juices

## Deluxe

2 hours – **\$70pp** | 3 hours – **\$80pp** | 4 hours – **\$90pp**

### Tap Beer

Your mates Larry, Stone & Wood Pacific Ale, Great Northern Super Crisp (Mid), Noosa Lager

### Bottled Beer

Stone & Wood Crisp (3.5), Heaps Normal (0.5), Heineken Zero (0)

### Sparkling

Jansz Cuvee NV  
La la Land Prosecco

### White Wine

Catalina Sounds Sauvignon Blanc  
Terre Forti Pinot Grigio  
Penfolds Chardonnay  
Henschke Peggy's Hill Riesling

### Rosé

Petit Detours Rosé

### Red Wine

Earthworks Shiraz  
Mt Difficulty Pinot Noir  
Penfolds Cabernet Sauvignon  
Wirra Wirra Church Block Red Blend

*(Non-alcoholic wine available on request)c*

### Soft drink and juices

## Premium

2 hours – **\$60pp** | 3 hours – **\$70pp** | 4 hours – **\$80pp**

### Tap Beer

Your mates Larry, Stone & Wood Pacific Ale, Great Northern Super Crisp (Mid), Noosa Lager

### Bottled Beer

Stone & Wood Crisp (3.5), Heaps Normal (0.5), Heineken Zero (0)

### Sparkling

Hesketh Madeline Alice NV Sparkling  
La la Land Prosecco

### White Wine

Twin Islands Marlborough Sauvignon Blanc  
Terre Forti Pinot Grigio

### Rosé

Ate Rosé

### Red Wine

Ate Shiraz  
Redbank King Valley Pinot Noir

*(Non-alcoholic wine available on request)*

### Soft drink and juices

## Spirits Upgrade

Add on Basic Spirits – **\$12pp per hour** | Add on Premium Spirits – **\$15pp per hour**

### House Spirits

Eristoff Vodka, Bombay Dry Gin, Dewars  
Scotch Whiskey, Cazadores Tequila,  
Bundaberg Rum, Canadian Club, Jim  
Beam White Label Bourbon

### Premium Spirits

Grey Goose Vodka, Bombay Sapphire Gin,  
Monkey Shoulder Whiskey, Patron Silver  
Tequila, Mount Gay Rum, Canadian Club,  
Makers Mark Bourbon

## CONTACT US

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