



WHARF EVENTS
MOOLOOLABA

Creating your memorable moments



World Class
CORPORATE
PACKAGES

ALTERNATE PLATED

Select two dishes for each course

2 Course

\$75pp

3 Course

\$90pp

SHARED STYLE FAMILY DINING

Select three 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

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 **GF V**

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 **GF V**

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

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

Side (Optional)

\$5pp each

Wedge salad **GF V**

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

Garlic roasted chat potatoes **GF V**

Grilled zucchini, harissa **GFO V**

Dessert

Double chocolate brownie, marshmallow, butterscotch cream

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

Valrhona chocolate & cherry pavlova **GF**

Lemon curd tart, double cream, vodka strawberries



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 2 cold options & 4 hot options	Choice of 3 cold options & 5 hot options	Choice of 4 cold options & 6 hot options

Cold

Heirloom tomato, feta, basil **GFO V**
Seared beef, caramelised onion, aioli
Market oysters, mignonette, fresh lemon **GF**
Smoked salmon tartlet, horseradish, dill cream
Vietnamese rice paper rolls, nuoc cham **GF V**
Beetroot, goats cheese, candied walnuts **V**

Hot

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

Dessert Canapes	\$7pp
Chef's selection 2 per person	

Substantial Items	<i>Minimum 20 per selection</i>	\$14pp
<i>Need a bigger bite? Add on our substantial items to any canape package.</i>		
Bug sliders, tempura bug, wasabi ranch slaw Mushroom carbonara, forest mushrooms, truffle, parmesan GFO V Lamb gnocchi ragu, grana padano, truffle, basil GF VO Local reef fish, chips, yoghurt tartare, lemon		

FOOD STATIONS

Antipasto	\$21pp
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Olives, char grilled vegetables, dolmades, hummus, tzatziki, spiced nuts, dried fruits, crackers, bread sticks, baquette

Oyster	<i>Minimum 50 per style</i>	\$22pp
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Selection of freshly shucked oysters served mignonette, ginger soya mirin, bloody Mary, Kilpatrick, mornay

Seafood	\$MP
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Selection of locally sourced seafood, oysters, prawns, smoked fish, ceviche, salsa, baguette

Sliders	\$19pp
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An assortment of fresh, hot sliders

- Angus beef cheeseburger
- Southern fried chicken
- Grilled forest mushroom
- Battered reef fish

Dessert	\$15pp
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Selection of hand-crafted mini desserts
Doughnuts, macarons, tartlets, brownies

CONFERENCE DAY PACKAGES

Half Day

\$55pp

Arrival Tea and Coffee
Morning or Afternoon Tea
Light Lunch

Full Day

\$75pp

Arrival Tea and Coffee
Morning and Afternoon Tea
Share style lunch

Plated

\$50pp

Arrival Tea and Coffee
Choice of two, served alternating

Morning Tea (Choice of 2)

Seasonal sliced fruits **GF VE**
Assorted pastries, Danish, tarts, pain au chocolat' **V**
Mini assorted quiche **VO**
House made muffins **V**

Afternoon Tea (Choice of 2)

Seasonal sliced fruits **GF VE**
Homemade scones with strawberry jam and chantilly cream **V**
Mini pies and sausage rolls
Confit garlic and cheese scrolls **V**

Light Lunch (All inclusive)

Assorted sandwiches **VO**
Tortilla style wraps **GFO VO**
Chef's selection salad **GFO VO**

Upgrades

HEALTHY BOWLS

+\$15PP

Add some greens and grains to your lunch menu
Smoked chicken poke grains with pickled vegetables, whipped avocado, Danish feta, fennel seeds, light ginger dressing
Thai beef salad with lemon grass seared beef, vermicelli, bean shoots, Asian herbs, peanuts, sesame, ginger and lime dressing

POWER UP

+\$6PP

A little something extra for your morning or afternoon tea
Chia pudding pots with chia seeds, coconut cream, passionfruit, toasted almonds **GF VE**
Bircher muesli pots with toasted oats, cinnamon, apple compote, coconut **V**
Chocolate protein balls **V**
Tropical fruit salad with coconut yoghurt **GF VE**
Selection of pastries and Danishes **V**

BREAKFAST

Breakfast Menu (Choice of 2)

Eggs Benedict: Smoked leg ham, poached eggs, hollandaise, sourdough
Bacon & Eggs: Scrambled eggs, cured bacon, English muffin, tomato relish
French Toast: Brioche, cinnamon, vanilla mascarpone, seasonal berries **V**
Corn & Zucchini Fritter: Corn, zucchini, coriander, cumin, almonds, currants **VE**



BEVERAGE PACKAGES

Standard

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

Tap Beer

Your Mates Brewing Co Larry Pale Ale 4.5%
Stone & Wood Pacific Ale 4.4%
Great Northern Super Crisp 3.5%
XXXX Gold 3.5%

Bottled Beer

Hahn Super Dry 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 & Juices

Premium

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

Tap Beer

Your Mates Brewing Co Larry Pale Ale 4.5%
Stone & Wood Pacific Ale 4.4%
Great Northern Super Crisp 3.5%
XXXX Gold 3.5%

Bottled Beer

Hahn Super Dry 3.5%
Corona 4.5%
Stella Artois 4.8%
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 & Juices

BEVERAGE PACKAGES

Deluxe

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

Tap Beer

Your Mates Brewing Co Larry Pale Ale 4.5%
Stone & Wood Pacific Ale 4.4%
Great Northern Super Crisp 3.5%
XXXX Gold 3.5%

Bottled Beer

Hahn Super Dry 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 Blend

(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

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