



WHARF EVENTS

MOOLOOLABA

FUNCTIONS & EVENT PACKAGES



WHARF EVENTS

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WELCOME TO WHARF EVENTS, A CONTEMPORARY WATERFRONT VENUE DESIGNED WITH FLEXIBILITY IN MIND. THE OPEN LAYOUT TRANSITIONS SEAMLESSLY BETWEEN COCKTAIL RECEPTIONS, SEATED DINNERS, AND LARGE-SCALE FUNCTIONS, WHILE THE FLOOR-TO-CEILING WINDOWS WITH VIEWS ACROSS THE MARINA CREATE A BACKDROP THAT SPEAKS FOR ITSELF.

FOR MORE INTIMATE OCCASIONS, THE VENUE CAN ALSO BE DIVIDED FOR A SECTIONAL HIRE, OFFERING THE SAME WATERFRONT ATMOSPHERE WITH A MORE PERSONAL SCALE.

WHETHER YOU'RE HOSTING A MILESTONE CELEBRATION, A NETWORKING EVENT, OR A CORPORATE SHOWCASE, THE SPACE ADAPTS TO SUIT YOUR VISION WHILE ENSURING EVERY DETAIL FEELS POLISHED AND PROFESSIONAL.



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WHARF EVENTS

Our space seamlessly blends modern simplicity with a touch of rustic warmth, creating a bright and airy ambience at any time of day. Large windows flood the venue with natural light and offer stunning views of sunsets over the marina, making it perfect for weddings, corporate events, and private celebrations alike.

The soaring vaulted ceiling is adorned with lush hanging greenery and dimmable pendant lighting throughout. While the fully stocked bar, first-class AV system and a spacious dance floor, are sure to keep your guests celebrating late into the night.

KEY FEATURES:

- Private Bar
- Wheelchair Accessible
- Views of the Marina
- Dedicated Event Coordinator
- Selection of cocktail furniture and decor pieces
- Seated furniture with white table clothes and in-house centerpieces
- Audio & Visual (AV): 2x Projectors & Screens, 2X Microphones, Lectern, In-House Music System.



SEATED
ROUND
180*



SEATED
LONG DINING
180*



COCKTAIL
STANDING
220*



CABARET
150*



THEATRE
200*



BALCONY
ACCESS

*Please note these capacities allow for a dancefloor



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SECTIONAL HIRE

Our Sectional Hire option offers the same modern simplicity and rustic warmth as the full venue, but on a more intimate scale. It's ideal for smaller social events, private dinners, or corporate gatherings that call for a refined waterfront setting.

The space retains the vaulted ceiling with its lush hanging greenery and adjustable lighting design, creating an ambience that shifts effortlessly from daytime casual to evening elegance. With a private bar, full AV capabilities, and space for dining or mingling. Our sectional hire option is the perfect way to adapt the space to your guest numbers and needs, whilst keeping your event seamless, stylish, and memorable.

KEY FEATURES:

- Private Bar
- Wheelchair Accessible
- Views of the Marina
- Dedicated Event Coordinator
- Partition wall to section the space into an appropriate size
- Selection of cocktail furniture and decor pieces
- Seated furniture with white tablecloths and in-house centerpieces
- Audio & Visual (AV): 2x Projectors & Screens, 2x Microphones, Lectern, In-House Music System.



SEATED
ROUND
20-80*



SEATED
LONG DINING
20-80*



COCKTAIL
STANDING
30-70*



CABARET
20-70*



THEATRE
20-80*



BALCONY
ACCESS



CANAPE PACKAGES

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

6 PIECE

\$36pp

Choice of 2 cold options
& 4 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

Chef's selection 2 per person

\$7pp

Substantial Items

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 **GFO V**
Lamb gnocchi ragu, grana padano, truffle, basil **GF VO**
Local reef fish, chips, yoghurt tartare, lemon

\$14pp

Minimum 30 pieces, unless stated otherwise.

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, macarons, tartlets, brownies



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)

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

\$5pp each

Minimum event capacity 20 people.



FULL DAY PACKAGES

HALF DAY

\$55pp

Arrival Tea and Coffee
Morning or Afternoon Tea
Light Lunch

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

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

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**

FULL DAY

\$75pp

Arrival Tea and Coffee
Morning or Afternoon Tea
Share style Lunch

BREAKFAST

PLATED

\$50pp

Arrival Tea and Coffee
Choice of two, served alternating

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

BEVERAGE OPTIONS

Bar Tab:

A bar tab can be set with your preferred limit and adjusted as needed throughout your function.

Cash Bar:

Allow your guests to choose from our extensive beverage selection which they can purchase throughout your function.

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

BEVERAGE UPGRADES

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

Add on Spritzes on Arrival – **\$17pp** | Add on Cocktails on Arrival – **\$21pp**

Add on Mocktails on Arrival – **\$15pp**

Spritzes

Aperol Spritz
Limoncello Spritz

Mocktails

Passionfruit Mojito
Watermelon Margarita
Tropical Punch

Cocktails

Classic Margarita
Spicy Margarita
Espresso Martini



WHARF EVENTS

FREQUENTLY ASKED QUESTIONS

Is your venue accessible?

Yes, Wharf Events is fully wheelchair accessible. Please let us know upon booking how we can best accommodate your needs.

Can I customise the menus?

Absolutely! We offer a range of menu options and can tailor selections to suit your dietary requirements and preferences.

Are children welcome at events?

Yes, we can accommodate families and groups with children. Please discuss any specific needs when booking.

Is parking available?

Yes, we have limited free parking onsite and nearby paid parking a short walk away.

Can we bring in outside supplies or entertainment?

We have a list of preferred suppliers but will consider external providers with prior approval.

Do you allow decorations and theming?

Definitely, our space is designed to transform. From milestone birthdays to themed parties, we'll help ensure your décor works within the venue.

How far in advance should I book?

We recommend booking at least 3-6 months in advance to secure your preferred date.

CONTACT US

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