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.

CONTENTS

Wharf Events 5

Sectional Hire 6

Dining Packages 8

Beverage Packages 12

Frequently Asked Questions 15

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WHARF EVENTS

Our space seamlessly blends modern simplicity with a touch of rustic warmth, creating a bright and airy ambiance 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.

ROUND CEREMONY	DINING CEREMONY	COCKTAIL STANDING	THEATRE CEREMONY	CABARET SEATED	BALCONY ACCESS
180*	180*	220*	200*	150*	

*Please note these capacities allow for a dance floor

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SECTIONAL HIRE

Our Sectional Hire option offers all 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 ambiance 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.

ROUND SEATED	DINING SEATED	COCKTAIL STANDING	CABARET SEATED	THEATRE SEATED	BALCONY ACCESS
20-80*	20-80*	30-70*	20-70*	20-80*	

*Please note these capacities allow for a dance floor

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

8 PIECE

$48pp

Choice of 3 cold options
& 5 hot options

10 PIECE

$60pp

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 skewar, 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

$14pp

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

Minimum 30 pieces, unless stated otherwise.

FOOD STATIONS

ANTIPASTO

$21pp

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

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	3 COURSE
$75pp	$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	3 COURSE
$90pp	$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 puree **GF**

MAINS

Bowen barramundi, smoked carrot puree, 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 puree, mushroom ragu

SIDE (OPTIONAL) $5pp

Wedge salad **GF V**
Roasted carrot, goats cheese, parsley **GF V**
Garlic roasted chat potatoes **GF V**
Grilled zucchimi, 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

Minimum event capacity 20 people.

FULL DAY PACKAGES

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

HALF DAY

$55pp

Arrival Tea & Coffee
Morning or Afternoon Tea
Light Lunch

FULL DAY

$75pp

Arrival Tea & Coffee
Morning or Afternoon Tea
Shared-style 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

$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 lemongrass 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**

Minimum event capacity 20 people.

BREAKFAST

PLATED

$50pp

Arrival Tea & Coffee
Choice of two, served alternating

Breakfast Menu (Choice of 2)

Eggs Benedict: Smoked leg ham, poached eggs, hollandaise, sourdough
Baocn & Eggs: Scrambled eggs, cured bacon, English muffin, tomato relish
French Toast: Brioche, cinnamon, vanilla mascarpone, seasonal berries **V**
Corn & Zucchini Fritter: Corn, zucchini, coriander, cumon, 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
The Conversationalist Prosecco

White Wine
Potting Shed Sauvignon Blanc
Potting Shed Chardonnay

Rosé
Potting Shed Rosé

Red Wine
Potting Shed 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%
Heaps Normal 0.5%
Heineken Zero 0%

Sparkling
The Conversationalist Prosecco

White Wine
Potting Shed Sauvignon Blanc
Potting Shed Chardonnay
Peg & Bull Pinot Grigio
Penfolds Chardonnay

Rosé
Potting Shed Rosé

Red Wine
Potting Shed Shiraz
(Non-alcoholic wine available on request)

Soft Drink & Juices

Minimum event capacity 30pax

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
The Conversationalist Prosecco
Dune & Greene Prosecco
Jansz Cuvee

Rosé
Potting Shed Rosé
Adeline Grenache Rosé

White Wine
Potting Shed Sauvignon Blanc
Potting Shed Chardonnay
Where Oceans Meet Chardonnay
Peg & Bull Pinot Grigio
Galante Pinot Grigio
Penfolds Chardonnay
Christobel's Moscato

Red Wine
Potting Shed Shiraz
Little Giant Premium Cabernet Shiraz
Potting Shed Cabernet Sauvignon
Hare & Tortoise Pinot Noir
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

Minimum event capacity 30pax

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 suppliers or entertainment?

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

Do you allow decorations and theming?

Absolutely, our space is designed to transform. From engagement parties to elegant ceremonies and lively receptions, we'll work with you to ensure your decor 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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