

WHARF EVENTS

MOOLOOLABA

WEDDING PACKAGES



WHARF EVENTS
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WELCOME TO WHARF EVENTS, A CONTEMPORARY WATERFRONT VENUE DESIGNED WITH ROMANCE AND FLEXIBILITY IN MIND.

FRAMED BY FLOOR-TO-CEILING WINDOWS AND BATHED IN NATURAL LIGHT, OUR SPACE CAPTURES THE BEAUTY OF THE MARINA OUTSIDE WHILE PROVIDING THE PERFECT CANVAS FOR YOUR VISION. FROM ELEGANT SEATED DINNERS TO RELAXED COCKTAIL RECEPTIONS, THE VENUE TRANSITIONS SEAMLESSLY TO SUIT THE MOOD OF YOUR DAY.

WHETHER YOU'RE PLANNING AN INTIMATE CEREMONY OR A LIVELY EVENING OF CELEBRATION, OUR TEAM IS DEDICATED TO CRAFTING A DAY THAT FEELS EFFORTLESS, PERSONAL, AND ENTIRELY YOURS. WITH EVERY DETAIL CONSIDERED, WHARF EVENTS PROMISES A WEDDING THAT FEELS AS UNFORGETTABLE AS THE LOVE IT CELEBRATES.









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 blends modern elegance with a touch of coastal romance, creating a light-filled, inviting atmosphere whether ceremony or last round of drinks. Floor-to-ceiling windows frame sweeping marina views and capture the golden glow of sunset, the perfect backdrop for "I do."

The vaulted ceiling, adorned with soft greenery and dimmable pendant lighting, sets a warm, romantic tone as day turns to evening. With a fully stocked bar, first-class AV system, and spacious dance floor, Wharf Events is designed to keep the celebration flowing from your first toast to your final song.

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	DINING	COCKTAIL	THEATRE	BALCONY ACCESS
CEREMONY	CEREMONY	STANDING	CEREMONY	
180*	180*	220*	200*	

*Please note these capacities allow for a dance floor





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SECTIONAL HIRE

Our Sectional Hire option offers the same romantic coastal charm and timeless elegance as the full venue, just on a more intimate scale. It's perfect for smaller weddings, elopements, or pre- and post-wedding celebrations where you want the same breathtaking waterfront views in a more personal setting.

The space features the signature vaulted ceiling, cascading greenery, and adjustable lighting that transitions effortlessly from a soft daytime glow to an enchanting evening ambiance. With a private bar, full AV capabilities, and flexible layouts for dining, mingling, or dancing, our Sectional Hire ensures your celebration feels seamless and beautifully your own.

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	DINING	COCKTAIL	THEATRE	BALCONY ACCESS
CEREMONY	CEREMONY	STANDING	CEREMONY	
20-80*	20-80*	30-70*	20-80*	

*Please note these capacities allow for a dance floor

DINING PACKAGES

SIT WITH US $95pp

Plated dining.
Indulge in a two course, alternate served dining experience.

Arrival canapés - Chef selection (3pp)
House baked bread
Entree (choice of 2)
Main (choice of 2)

SHARE WITH US $115pp

Plated dining.
A wholesome, family style experience, dishes are plated and served to the centre of the table to be shared, so everyone can experience the culinary journey.

Arrival canapés - Chef selection (3pp)
House baked bread
Entree (choice of 2)
Main (choice of 2)
Sides (choice of 2)

STAND WITH US $90pp

Host a cocktail style celebration surrounded by your loved ones, with tantilising bites designed to be eaten standing up and mingling.

4 cold canapés
4 hot canapés
2 substantial items

KIDS MEALS $35pp

For those special 'little ones' in your life.

For children 12 and under, includes two courses and soft drink

CREW MEALS $45pp

Look after those looking after you with one of our crew meals.

Includes a main meal from your chosen wedding package and soft drink.

All menus are subject to change due to seasonality and market produce.

SIT WITH US MENU $95PP

ENTREES

Goats curd tortellini, pumpkin, seeds, salsa verde **V**
Tuna carpaccio, wasabi mayo, beetroot, shiso
Wagyu bresaola, remoulade, fine herb salad **GF**
Skull island prawn, chorizo salsa, coriander **DF GF**
Burrata, confit heirloom tomato, black olive, toast **GFO** +$10pp
Baked café de Paris scallops, nori, shiso **GF** +$10pp

MAIN

Pumpkin gnocchi, sage, papedas, Persian feta **V**
Braised wagyu beef cheek, celeriac, chive **GF**
Free range chicken breast, crispy truffle polenta, green beans, romesco
Bowen barramundi, thai green curry, toasted coconut rice **GF DF**
Grass fed eye fillet, thyme & mushroom dauphinois, mushroom jus **GF** +$10pp
Confit Ora king salmon, parsnip wasabi, coriander, puffed skin **GF** +$10pp

SIDE

Wedge salad **GF V** +$5pp
Roasted carrot, goats cheese, parsley **GF V** +$5pp
Garlic roasted chat potatoes **GF V** +$5pp
Grilled zucchini, harissa **DF GF V** +$5pp

DESSERT

Classic crème brûlée, almond biscotti +$15pp
Lemon curd tart, vanilla cream, vodka strawberries +$15pp
Hazelnut & espresso panna cotta **GF** +$15pp
Baked camembert, cumin, caramel, sage +$15pp

SHARE WITH US MENU $115PP

ENTREES

Wagyu bresaola, remoulade, fine herb salad **GF**
Smoked chicken, beetroot, whipped feta, cress **GF**
Goats curd tortellini, pumpkin, seeds, salsa verde **V**
Skull island prawn, chorizo salsa, coriander **DF GF**

MAIN

Crispy rare breed pork belly, braised fennel, sichuan apple gel **GF**
Confit glazed duck leg, creamed cabbage, black olive cream **GF**
Grass fed eye fillet, thyme & mushroom dauphinois, mushroom jus **GF**
Confit Ora king salmon, parsnip wasabi, coriander, puffed skin **GF**

SIDE

Wedge salad **GF V**	+$5pp
Roasted carrot, goats cheese,parsley **GF V**	+$5pp
Garlic roasted chat potatoes **GF V**	+$5pp
Grilled zucchini, harissa **DF GF V**	+$5pp

GRAZING STATIONS

ANTIPASTO STATION $25PP

Experience an exquisite antipasto selection crafted to elevate your guest's senses with diverse and fine ingredients

OYSTER STATION $22PP

Enjoy the freshest oysters, expertly shucked upon request and presented with a diverse assortment of condiments.

SEAFOOD STATION $MP

Delight your guests with a lavish spread of the freshest seafood, elegantly displayed on a grand ice bath.

DESSERT STATION $15PP

Indulge in a selection of mini sweet treats, with doughnuts, macarons, tartlets, and house-made brownies.

STAND WITH US MENU $90PP

COLD

Fresh shucked oyster, granita, caviar **GF DF**
Kingfish tartare, tapioca tostada, roe **GF DF**
Garlic thyme butter baked Canadian scallop **GF**
Peking duck spring roll, plum sriracha

HOT

Seasonal arancini, truffle & chive aioli **V**
King prawn skewer, almond pesto **GF**
Chargrilled boneless spatchcock, harissa, coriander **GF DF**
Braised wagyu brisket croquette, chimichurri
Ginger & prawn dumplings, soy mirin

DESSERT

Chefs selection, two per person

SUBSTANTIAL

Local reef fish, chips, yoghurt tartare, lemon	$14pp
Bug sliders, tempura bug, wasabi ranch slaw	$14pp
Mushroom carbonara, forest mushrooms, truffle, parmesan **V**	$14pp
Lamb gnocchi ragu, grana padano, truffle, basil **VO**	$14pp



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 6-9 months in advance to secure your preferred date.

CONTACT US

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