



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 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

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

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**

Salad option **VO GFO**

Upgrades

HEALTHY BOWLS

+\$15PP

Add some greens and grains to your lunch menu

Smoked chicken poke grains, pickled vegetables, whipped avocado, Danish feta, fennel seeds, light ginger dressing

Thai beef salad 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 seeds, coconut cream, passion fruit, toasted almonds **VE , GF**

Bircher muesli pots toasted oats, cinnamon, apple compote, coconut **V**

Chocolate protien balls **V**

Tropical fruit salad, coconut yoghurt **VE , GF**

Selection of pastries and danishes **V**

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, sour dough

Bacon and eggs scrambled eggs, cured bacon, English muffin, tomato relish

French toast brioche, cinnamon, vanilla mascarpone, seasonal berries **V**

Corn and zucchini fritter coriander, cumin, almonds, currants **VE**



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

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