THE WHARF HOTEL
FUNCTION PACK
**FUNCTION SPACES**

**PORTSIDE**
100 seated, 250 standing
All bases are covered! Access to private bar, plasma screen and scope to combine with Garden Decks for indoor & outdoor space

**CROWS NEST**
50 seated, 70 standing
This newly renovated semi-private space is ideal for groups wanting some exclusivity whilst enjoying the atmosphere of the venue

**NOOK**
25 seated
Move on up with this semi-private space. Overlooking our Portside bar, Nook shares the vibrant atmosphere while providing privacy for your guests
**FUNCTION SPACES**

**CAPTAIN’S QUARTERS**
20 seated
The all-occasions private dining room – perfect for your next intimate dinner, meeting or workshop. Utilise the plasma screen for presentations or get the team together to watch the next major sporting event.

**COVERED PROMENADE LOUNGE**
30 standing
Combine our Covered Promenade spaces to cater for cocktail style groups of up to 110.

**COVERED PROMENADE FIREPLACE**
50 seated, 70 standing
Wall-to-wall Riverside bliss! Retractable glass shutters and ample heating means this undercover outdoor space can be enjoyed by all your guests.

**GARDEN DECKS**
Up to 150 standing
Astro-turf, hardwood tables and oodles of plants give our Garden Decks the inner-city oasis vibe! Available to be split into two spaces catering for 60 to 90 guests standing.

**LOWER WHARF**
Up to 200 standing
Right on the banks of the Yarra, this exclusive space features astro-turf and private pop up bar.
C A N A P É  P A C K A G E S

P A C K A G E  O N E  |  4  P I E C E S
$15pp roaming
$12pp served as grazing station
Vegetarian Spring rolls with plum sauce (V)
Pork and fennel sausage rolls with tomato relish
Lamb and rosemary pies with tomato relish
Spinach and ricotta rolls with dipping sauce (V)

P A C K A G E  T W O  |  5  P I E C E S
$23pp roaming
$20pp served as grazing station
Bruschetta
Smoked salmon and cream cheese on cucumber slices with fresh dill (GF)
House-made meatballs with Napoli dipping sauce
Pork belly with chilli caramel sauce (GF)
Your choice of 1 handheld item

P A C K A G E  T H R E E  |  7  P I E C E S
$30pp roaming
$27pp served as grazing station
Bruschetta
Smoked salmon and cream cheese on cucumber slices with fresh dill (GF)
Lamb and rosemary meat pies with tomato relish
Curried zucchini roll, pistachio crumble (VE, GF)
House-made meatballs with Napoli dipping sauce
Pork belly with chilli caramel sauce (G)
Your choice of 1 handheld item

P A C K A G E  F O U R  |  9  P I E C E S
$37pp roaming
$33pp served as grazing station
Bruschetta
Assorted sushi (V)
Smoked salmon and cream cheese on cucumber slices with fresh dill (GF)
Lamb and rosemary meat pies with tomato relish
Curried zucchini roll, pistachio crumble (VE, GF)
House-made meatballs with Napoli dipping sauce
Pork belly with chilli caramel sauce (GF)
Salmon tacos with coleslaw and nam jim sauce (GF)
Your choice of 1 handheld item

H A N D H E L D S  $9
Calamari and chips (GF)
Beef slider and chips
Pulled pork Bao Bun with Tempura Vegetables
Potato skins stuffed with tex-mex bean salsa (VG, GF)
PLATTERS

COLD

30 Pieces Per Platter

Mixed Sushi with Ginger and Soy sauce (V) $80
Bruschetta (V) $80
Quinoa salad and pomegranate lettuce cups (VE, GF) $70
Smoked salmon and cream cheese on cucumber slices with fresh dill (GF) $85

HOT

30 Pieces Per Platter

Vegetarian Spring Roll with plum sauce (V) $65
Pork fennel sausage Rolls with tomato relish $90
Lamb Pies with tomato relish $90
Vegetable Samosas (V) $75
Chicken Ribs tossed in Sriracha plum sauce $75
Spinach and ricotta rolls with dipping sauce (V) $75
Curried zucchini roll, pistachio crumble (VE, GF) $75
Salmon taco with coleslaw and nam jim sauce (GF) $85
Vegetarian dumplings with sweet chilli sauce (V) $75
Pork and chive dumplings with soy sauce $80
Pork belly with chilli caramel sauce (GF) $95
House-made meatballs with Napoli dipping sauce $95

*All prices are for roaming platters, take $5 off each platter to have them served as a grazing station

WHARF PIZZA PLATTERS

Margherita; San Marzano tomatoes, fior di latte, basil
Hawaiian; ham, pineapple, Napoli, mozzarella
Capriccioso; ham, olives, artichoke, mushroom, Napoli, mozzarella
Seafood; prawns, garlic, zucchini, chilli, lemon, Napoli, mozzarella
Veggie; sweet potato, spinach, feta, kale & white bean pesto
BBQ Chicken; pineapple, red capsicum, Napoli, mozzarella

*All pizzas $65 are for roaming platters or $60 to have them served as a grazing station
BBQ PACKAGES & GRAZING STATIONS

BBQ PACKAGE

$22pp
Gourmet thick sausages, 100g skirt steaks, Grilled vegetable skewer
Caramellised onions, cheese and sauerkraut for garnish
Served with Potato salad, Garden salad and condiments
Presented on a self-serve buffet.
Minimum of 30 guests

PAELLA PACKAGE

Vegetarian $17pp
Chicken and Chorizo $19pp
Seafood $23pp
Served by our chefs in front of your guest, from the paella skillet.
Minimum of 30 guests— available for 1-hour service period of your choosing.

GRAZING STATION

$300 station – suitable for up to 25 guests
$500 station – suitable for up to 40 guests
$1000 station – suitable for up to 90 guests
Assorted cold cut meats, olives and pickles
Assortment of 3 cheeses
Trip of dips with flatbread and crackers
Fresh fruits and vegetables
Designed as an entrée offering for your guests on arrival.
FEAST ON THIS

2 courses  $50 pp
3 courses  $60 pp

Set menu is served shared style, for an individually plated meal add $5 pp per course

ENTREE

Selection of share platters for the table
Garlic and cheese pizza bread (GFO, V)
Calamari with wasabi aioli (GF)
Chicken ribs in Siracha plum sauce
Quinoa and pomegranate lettuce cups (VG, GF)

MAIN

Grilled Salmon, crushed kipfler potatoes, snow pea tendrils, pesto and preserved lemon. (GF)
Wild mushroom & Gorgonzola risotto (V)
Roasted sweet potato, quinoa and baby spinach salad with house made dressing. (VG, GF)
Chargrilled chicken breast, asparagus, creamy mash, basil & pine nut sauce
200g Porterhouse steak with creamy mash and green beans—choice of sauce: garlic butter, pepper, mushroom or red wine jus

DESSERT

Stick date pudding with butter scotch sauce and salted caramel ice cream
Chocolate tart with vanilla ice cream
Rusty’s dropped Lemon Tart
## DRINK UP CAPTAIN

### Lieutenant Package

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<th>Hours</th>
<th>Price</th>
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<tr>
<td>2 HOURS</td>
<td>$39PP</td>
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<td>$49PP</td>
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- Edge of the World Sparkling Brut
- Edge of the World Sauvignon Blanc
- Edge of the World Rose
- Edge of the World Cabernet Shiraz

ON TAP: Wharf Draught, Furphy & Orchard Crush Cider

BOTTLED: James Boag’s Premium Light

Soft drinks & juices

### Commander Package

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<td>$69PP</td>
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- Edge of the World Sparkling Brut
- Edge of the World Sauvignon Blanc
- Wirra Wirra Chardonnay’17, McLaren Vale, SA
- Edge of the World Rose
- Edge of the World Cabernet Shiraz
- Elephant in the Room Merlot’17, Lime Coast, SA

ON TAP: Wharf Draught, Furphy & Orchard Crush Cider

BOTTLED: James Boag’s Premium Light

Soft drinks & juices

### Captain Package

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<tr>
<td>4 HOURS</td>
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- La Maschera Prosecco, King Valley, SA
- Earthworks Reisling’16, Eden Valley, SA
- Tar & Roses Pinot Grigio’17, Strathbogie Ranges, VIC
- Kindred Spirit Sauvignon Blanc’17, Marlborough, NZ
- Wirra Wirra Chardonnay’17, McLaren Vale, SA
- La Vieille Ferme Rose, Rhone, FRA
- Earthworks Shiraz ’17, Barossa Valley SA
- Elephant in the Room Merlot’17, Lime Coast, SA
- Mawsons Cabernet Sauvignon, Far East ’18 AUS

Add House Spirits to your Beverage Package for $10pp per hour

### Add a cocktail on arrival for $15pp, minimum 20 guests

Add House Spirits to your Beverage Package for $10pp per hour

Add a cocktail on arrival for $15pp, minimum 20 guests

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The Wharf Hotel 18-38 Siddeley St, Melbourne 3005 | 03 9810 0097 | www.wharfhotel.com.au
An intimate & secluded private space, the Captain’s Quarters is ideal for private groups of up to 20 guests. A plasma TV is available in room with other audio visual equipment available for hire upon request.

CONFERENCE PACKAGES

$30 LIGHT MORNING TEA
Assorted mini muffins and house made scones
Coffee, tea & iced water for the duration of your booking

$50 HALF DAY CONFERENCE
Morning OR afternoon tea & lunch
Coffee, tea & iced water for the duration of your booking

$65 FULL DAY CONFERENCE
Morning tea, lunch & afternoon tea
Coffee, tea & iced water for the duration of your booking

Choices available for Morning OR Afternoon tea:

Choice 1: Assorted muffins—mixed berry, chocolate & walnut, orange & poppy seed, Banana; seasonal fruit
Choice 2: House made scones, jam, cream (savoury options available), seasonal fruit
Choice 3: assorted slices—caramel, lemon, chocolate brownie; seasonal fruit
Choice 4: Assorted sandwiches; egg & lettuce; ham, cheese & tomato; chicken & chive; Pastrami, rocket & pickle; smoked salmon, rocket, dill cream cheese; seasonal fruit

*Lunch menu changes weekly