



# THE WHARF HOTEL

## FUNCTION PACK



# FUNCTION SPACES

## PORTSIDE

50 seated, 100 standing

All bases are covered! Access to private bar, plasma screen and scope to combine with opposite garden deck for extra 40 standing or 20 seated



## NOOK

20 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

WHOLE AREA - 90 standing

Wall-to-wall Riverside bliss! Retractable glass shutters and ample heating means this undercover outdoor space can be enjoyed by all your guests

## COVERED PROMENADE WITH FIREPLACE

50 standing

Half of the covered promenade space, with lounges





# FUNCTION SPACES

## 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. Option to include a private pop-up bar for an extra \$500 fee.



## LOWER WHARF

Up to 200 standing (Available seasonally)

Right on the banks of the Yarra, this exclusive space features astro-turf and private pop up bar (extra \$500 fee)





# CANAPES

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6 PIECES | \$35pp

8 PIECES | \$46pp

10 PIECES | \$58pp

Minimum of 20 to be ordered

## HOT CANAPE

Beef and burgundy pie, tomato relish

*Contains milk, egg, soy, gluten, garlic and onion*

Pork and fennel sausage roll, ketchup

*Contains: milk, egg, soy, chili, gluten, garlic and onion*

Mushroom arancini, aioli (v)

*Contains: milk, egg, soy, gluten, garlic and onion*

Duck spring roll, ponzu

*Contains: milk, sesame, soy, chili, gluten, garlic and onion*

Chicken kiev balls, herb mayo

*Contains milk, egg, soy, chili, gluten, garlic and onion*

Mac and cheese croquette (v)

*Contains: milk, egg, gluten*

Chickpea croquette, tahini aioli (v)

*Contains: soy, chili, garlic*

Crispy halloumi, poached blackberries, pink pepper (v)

*Contains: milk*

## SUBSTANTIAL \$10

Cheeseburger sliders, secret sauce, pickles

*Contains: milk, egg, gluten, chili, garlic and onion*

Beer battered fish and chip cups, tartare, lemon

*Contains: milk, egg, fish, gluten, garlic and onion*

Pulled pork roll, BBQ sauce, crackle

*Contains: milk, egg, fish, soy, chili, gluten, onion and garlic*

Tomato caprese salad, buffalo mozzarella, pesto (v, vgo)

*Contains: milk, onion and garlic*

## COLD CANAPE

Mixed sushi roll, soy, pickled ginger, wasabi

*Contains: soy*

Natural oyster, mignonette, lemon

*Contains: mollusc, onion*

Vegetable rice paper roll, yuzu chili (vo, vgo)

*Contains: chili, garlic and onion*

Gin cured salmon taco, crème fraiche, dill

*Contains: milk, fish, gluten*

Caramelised onion tart, Merideth goat's cheese, chive (v, vgo)

*Contains: milk, egg, onion*

Heirloom tomato bruschetta, fior di latte, balsamic (v, vgo)

*Contains: milk, gluten, onion*

## A LITTLE SOMETHING SWEET \$6

Lemon meringue tartlet (v)

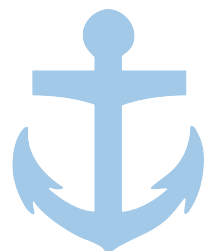
*Contains: milk, egg, traces of gluten*

Mixed mini doughnut (custard, jam, nutella) (v)

*Contains: milk, gluten*

Green tea tiramisu (v)

*Contains: milk, egg, soy, gluten*





# BBQ PACKAGE & PIZZA PLATTERS

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## BBQ PACKAGE

**\$50pp**

Pork and fennel sausage

Rump steak

Chicken thighs, lemon pepper and garlic rub

Caramelised onion, ketchup, mustards, hot sauce, crunchy bread rolls

Served with Potato salad, leaf salad and Quinoa salad

*Presented on a self-serve buffet.*

*Minimum of 20 guests*

*Contains: milk, egg, soy, chili, gluten, garlic and onion*

### ADD ON:

Lamb chops \$10 pp

Barramundi skewers, lemon, dill, herb butter \$12pp

Aussie prawns \$12pp

Oysters \$6 per oyster

*Vegetarian options available upon request*

## PIZZA PLATTER

**\$65 per platter (Approx. 30 slices per platter)**

*Gluten free bases and vegan cheese available upon request*

Tomato: Stracciatella, fried basil, cherry tomato (v) (vo)

*Contains: milk, gluten, soy, onion and garlic*

Pepperoni: Sugo, mozzarella, pepperoni

*Contains: milk, onion, garlic and gluten*

Mushroom: truffle, mixed mushrooms, sc amorza, thyme, oregano (v) (vgo)

*Contains: milk, gluten, onion and garlic*

Salsiccia: Pork and fennel sausage, pickled chilli, roasted peppers, pecorino

*Contains: milk, gluten, chili, onion and garlic*

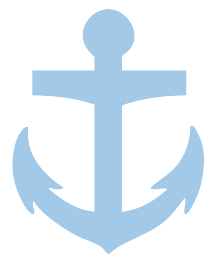
Prosciutto: Sugo, buffalo mozzarella, balsamic, rocket

*Contains: milk, gluten, onion and garlic*

BBQ Chicken: homemade bbq sauce, chicken, red onion, capsicums, mozzarella

*Contains: milk, soy, chili, gluten, onion and garlic*

*Gluten Free bases available upon request but can still contain traces of gluten*





# FEAST ON THIS

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## SET MENU

2 courses \$58pp

3 courses \$70pp

*Starters and desserts are served shared style*

## STARTERS

Mount Zero olives

*Contains: onion and garlic*

Crispy halloumi, poached blackberries, pink pepper

*Contains: milk, may contain traces of gluten*

Salt and vinegar squid, aioli, lemon

*Contains: egg, fish, crustacean, mollusc, onion and garlic*

Dips: eggplant, beetroot, tzatziki, served with grilled flat bread

*Contains: milk, soy, gluten, onion and garlic*

## MAIN Choice of:

250g rump Grain fed, salad, chips, garlic butter, red wine jus

*Contains: milk, onion and garlic, may contain traces of gluten*

Pan seared Salmon, green vegetables, ginger soy broth

*Contains: fish, onion, garlic*

Forest Mushroom Gnocchi, white wine cream, shaved grana padano, fresh herbs, homemade pesto (v)

*Contains: milk, egg, gluten, garlic and onion*

Chicken Parma, smoked ham, sugo, mozzarella, chips, salad

*Contains: milk, gluten, onion and garlic*

Eggplant parma, sugo, mozzarella, chips, salad (v, vgo)

*Contains: milk, gluten, onion and garlic*

Fall Harvest Salad, butternut pumpkin, quinoa, kale, dried cranberries, pumpkin seed, feta cheese, apple cider vinaigrette (v)(vg)

*Contains: milk*

## DESSERT

Lemon Meringue tartlet

*Contains: milk, egg*

Chocolate brownie

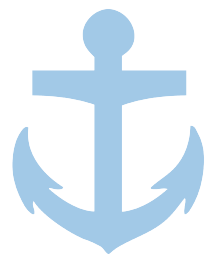
*Contains: milk, egg, soy*

Green tea tiramisu

*Contains: milk, egg, soy, gluten*

Strawberry mille-feuille

*Contains: milk, soy, gluten*



# DRINK UP CAPTAIN

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## STANDARD PACKAGE

2 HOURS | \$44PP

3 HOURS | \$57PP

4 HOURS | \$69PP

Mr Mason Sparkling Cuvee Brut NV

Dottie Lane Sauvignon Blanc

Hearts Will Play Rose

Henry & Hunter Shiraz Cabernet

On Tap: Carlton, James Squire Stride, James Squire Orchard Crush

Bottled: Great Northern Original, James Boags Premium Light,  
Heineken Zero

Selection of soft drinks and juice

## PREMIUM PACKAGE

2 HOURS | \$55PP

3 HOURS | \$67PP

4 HOURS | \$80PP

Mr. Mason Sparkling Cuvee Brut NV

Dottie Lane Sauvignon Blanc

Mandoletto Pinot Grigio

Amelia Park 'Trellis' Chardonnay

Hearts Will Play Rose

Henry & Hunter Shiraz Cabernet

Devils Corner Pinot Noir

Heartland Spice Trader Shiraz

On Tap: Full Range available

Bottled: Great Northern Original, James Boags Premium Light,  
Heineken Zero

Selection of soft drinks and juice

Add a cocktail on arrival for \$13pp

(minimum 20 guests)

Add House Spirits to your Beverage Package  
for \$27 pp

### Bar Tab on Consumption

A bar tab can be arranged for your function with a specified limit or amount in mind that you feel comfortable with spending. Your bar tab can be reviewed as your function progresses and increased if required.

However, we will always ensure you are in control of the amount throughout the event.

### Cash Bar

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





# CORPORATE PACKAGES

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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 Tea & Lunch

Coffee, tea & iced water for the duration of your booking

Choices available for Morning OR Afternoon tea:

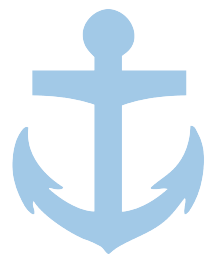
Choice 1: Assorted muffins—mixed berry, chocolate & walnut, orange & poppy seed, Banana; seasonal fruit

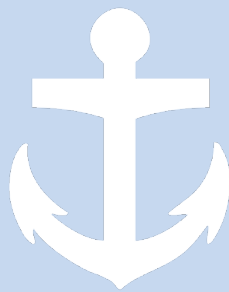
Choice 2: House made scones, jam, cream (savoury options available), seasonal fruit

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 - Order from our lunch menu





*The Wharf Hotel*