



The Wharf Hotel

FUNCTION PACK



Perched on the banks of the Yarra River, The Wharf Hotel is superbly located within the modern WTC Wharf precinct. With premium areas both indoors and outdoors, The Wharf Hotel enjoys the unique combination of a friendly local pub with stunning city views and waterfront ambience.


With a number of function spaces and menu options available for anything from corporate lunches to casual birthday drinks, team workshops to large-scale cocktail parties across the entire venue, you'll only be limited by your imagination.



**EAT, DRINK AND CELEBRATE
AS YOU TAKE IN UNBEATABLE
VIEWS OF THE YARRA RIVER.**

PORTSIDE



All bases are covered! Access to private bar, plasma screen and scope to combine with opposite garden deck for extra 30 standing

SPACE TYPE		
INDOOR	40	80



NOOK

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

SPACE TYPE		
INDOOR	25	-

CAPTAIN'S QUARTERS

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

SPACE TYPE	SEATED	COCKTAIL
INDOOR	40	80



COVERED PROMENADE

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

SPACE TYPE	SEATED	COCKTAIL
WHOLE AREA	-	90
HALF AREA WITH LOUNGES	-	50

GARDEN DECKS

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. (available March to Mid November)

SPACE TYPE	SEATED	COCKTAIL
OUTDOOR	-	150



LOWER WHARF

Nestled along the scenic banks of the Yarra, this exclusive venue offers a stunning setting for your event. With its lush astro-turfed space, it's the perfect blend of sophistication and outdoor charm.

SPACE TYPE	SEATED	COCKTAIL
OUTDOOR	-	200

CANAPES

6 PIECES | \$37PP

8 PIECES | \$45PP

10 PIECES | \$56PP

HOT CANAPE

Carbonara bites | bacon, cheese, dipping sauce
Beef pie | burgundy beef pie, tomato relish
Bruschetta | tomato, onion salsa, basil | LD, LGO, V, VGO
Samosa | vegetable filled pastry | V
Sausage roll | pork and fennel, tomato relish
Duck spring roll | soy and plum sauce
Cheeseburger spring roll | burger sauce
Pumpkin arancini | vegan aioli | LD, LG, VG
Chicken kiev | garlic & herbs, aioli
Mac 'n' cheese croquette | three cheese blend, aioli

SUBSTANTIAL | \$12.50

Lasagna
Fish n chips | LD, I
Tomato caprese | LG, V, VGO
Chickpea Chaat | crispy noodle chickpea chaat | LDO, LGO, V, VGO
Prawn cups | LD, LG, I

COLD CANAPE

Vegetarian rice paper rolls | sweet chilli sauce | LD, LG, VG
Oyster | lemon, shallot dressing | LD, LG, A
Sushi | mixed sushi roll, soy, pickled ginger, wasabi | LD, LG, VO, VGO
Salmon blini | dill, smoked caviar | A
Fig & brie tart | fig jam, soft brie, basil | LG, V

A LITTLE SOMETHING SWEET | \$6

Mixed donuts | LDO, V, VGO
Cheesecake cones | V
Dark white choc cake | V



BBQ & PIZZA PLATTERS

BBQ PACKAGE | \$62 PP

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 Beetroot salad

Presented on a self-serve buffet.

Minimum of 20 guests

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 | \$70 PP

(Approximately 30 slices per platter)

Gluten free bases and vegan cheese available upon request

Chicken | onion, chicken , capsicum | LDO, LGO

Pepperoni | mix cheese , pepperoni, basil | LDO, LGO

Pumpkin | pesto, pumpkin, goat cheese | LDO, LGO, V, VGO

Hawaiian | ham , pineapple | LDO, LGO

Margarita | sugo, fresh mozzarella, basil | LDO, LGO, V, VGO

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



FEAST ON THIS

SET MENU

2 courses \$61pp

3 courses \$70pp

Starters and desserts are served shared style

SHARED STARTERS

Fried Calamari | Rocket , Aioli , Lemon | |

Haloumi | Pickled Pear, Rosella Honey

Trio Of Dips | Capsicum, Whipped Ricotta, Beetroot, Focaccia, Crispy Seeds

MAIN Choice of:

Chicken Parmigiana | Sugo, 3 Cheeses, Ham, Chips, Salad

250G Porterhouse | Chips, Salad, Garlic Butter

Gnocchi | Medley of Mushrooms, Pesto

Eggplant Parmigiana | Sugo, 3 Cheeses, Chips, Salad

Grilled Barramundi | Tomato, Zucchini, Chilli | |

Fattoush Salad | Lettuce, Tomato, Capsicums, Red Onion, Herbs, Sumac Dressing

DESSERT Alternate drop:

Sticky Date | Served With Salted Caramel Icecream, Sticky Toffee

Chocolate Fondat | Served With Vanilla Ice Cream



DRINK UP CAPTAIN

STANDARD PACKAGE

2 HOURS \$44PP | 3 HOURS \$57PP | 4 HOURS \$69PP

WINE

Mr Mason Sparkling Cuvee Brut NV
Dottie Lane Sauvignon Blanc
Hearts Will Play Rose
Henry & Hunter Shiraz Cabernet

TAP BEER & CIDER

Carlton, Furphy, Hahn Super Dry 3.5%

BOTTLED

Great Northern Super Crisp, James Boags
Premium Light, Heineken Zero

NON-ALCOHOLIC

Assorted Soft Drinks & Juices

PREMIUM PACKAGE

2 HOURS \$55PP | 3 HOURS \$567PP | 4 HOURS \$80PP

WINE

Mr. Mason Sparkling Cuvee Brut NV
Dottie Lane Sauvignon Blanc
Pennello Pinot Grigio
Innocent Bystander Chardonnay
Hearts Will Play Rose
Henry & Hunter Shiraz Cabernet
Point of Departure Pinot Noir
South Rock Shiraz

TAP BEER & CIDER

All beer available

BOTTLED

Great Northern Super Crisp, James Boags
Premium Light, Heineken Zero

NON-ALCOHOLIC

Assorted Soft Drinks & Juices



BEVERAGE UPGRADES

BAR 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.

COCKTAIL ON ARRIVAL | \$18PP

(Minimum 20 guests)

ADD HOUSE SPIRITS | \$27PP



CORPORATE PACKAGES

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.

\$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—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*





(03) 9810 0097
18 – 38 Siddeley Street,
Melbourne VIC 3005
info@wharfhotel.com.au

wharfhotel.com.au