

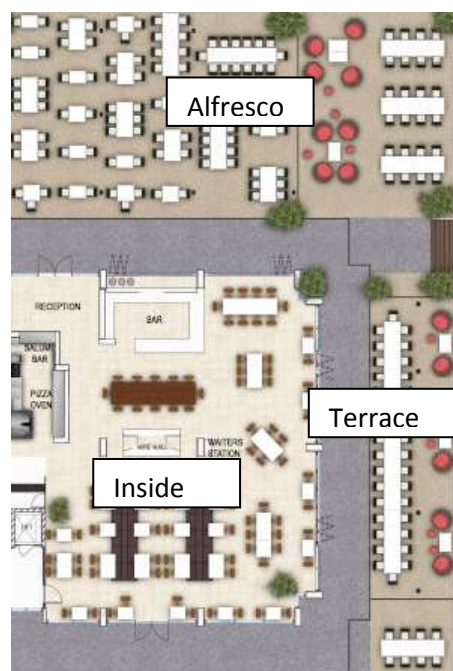


Wharf One Food & Wine spectacular location just 15 minutes' walk from the Darwin CBD, 3 minutes from the Convention Centre and Adina Vibe Hotel makes it an impressive venue for corporate welcome functions, lunches, dinners, meetings, cooking demonstrations, family gatherings & fabulous wedding celebrations.

Wharf One restaurant is the perfect setting for a small to large sized function. The location & ambience provides a remarkable option for a memorable function. Truly unique in being very accessible whilst maintaining a strong sense of exclusivity, it is a perfect venue for corporate or special occasions.

Our menu, reflects the changing seasons and local produce available to us. Our custom made wood-grill is an integral part of the kitchen & is reflected in our menu.

Our venue spaces are spectacular and versatile and we specialises in all types of functions; stand up, sit down, casual and formal. You can book exclusive use of the venue, or reserve an area to suit the number of guests. Whatever the occasion, our highly experienced team of functions professionals & chefs will ensure that every aspect of your special event more than meets your expectations.



Our Spaces

Inside

- Private Room, with access to the Terrace area
- Seats up to 120 guests
- Up to 200 cocktail party
- Air conditioned

Alfresco

- Overlooking the Darwin Waterfront lagoon & Convention Centre
- Seats up to 200 guests
- Up to 400 cocktail party
- Undercover with fans

Terrace

- Premium location for small groups, undercover, overlooking Stokes Hill Wharf & Darwin Harbour
- Seats up to 60 guests
- Up to 100 cocktail party
- Undercover



Design your menu with a range of plates, specialising in wood grill cooking and local produce. Our menus change with the seasons. If you have something specific in mind, or would like to a specific dish we're happy to discuss with you. Dietary requirements are always taken into consideration when planning your event, please let us know your requests. Exclusive hire of an area or the entire venue is optional based on a minimum spend on food & beverages. We do not charge venue hire fees.

PRE - DINNER CANAPES \$12 PP

Only available in conjunction with the purchase of a 2 or 3 course set menu. Choice of 3 canapes (2 cold / 1 hot)

SEATED LUNCH / DINNER

Package 1 – two course alternate drop \$60 per person

Choice of two (2) main and two (2) dessert, share sides – crispy potatoes

Package 2 – two course alternate drop \$65 per person

Choice of two (2) entrée and two (2) main, share sides – crispy potatoes

Package 3 – three course alternate drop \$75 per person

Choice of two (2) entrée and (2) main, share sides – crispy potatoes

Choice of two (2) dessert

Package 4 – four course share tasting menu \$72 per person

This package designed to suit a shared eating experience, to enhance the sense of occasion that brings a large group of people together around long tables.

SAMPLE MENU - 1st course

'Charcuterie board' selection of cold cuts, pickles, house-made bread (df)

2nd course

Beef croquettes, Dijon mustard

NT Barramundi & coconut ceviche, mango & chili salsa, fennel & citrus salad (gf)

3rd course

Brahman beef pot roast, sour cream (gf)

NT Pumpkin, flat mushroom, crumbled feta, chilli, lemon, herbs (gf/v)

Sides – crispy potatoes (gf)

4th course

Chef's selection of petit fours or cheese board

Package 5 – Suckling Feast (minimum 10 guests, maximum 100) \$75 per person

Entrée

- Selection of two entrees to share

Main

- Roasted Berkshire Suckling Pig, from Boston Bay Smallgoods in Port Lincoln, South Australia is carved at the table.

Served with sides and all the trimmings. (crispy potato, baked pumpkin, salad, jus) *sides are subject to change/availability.

Dessert

- Chef's selection petit fours to share or cheese board.



SEASONAL SET MENU OPTIONS

Cold Entree

- Gin-cured Atlantic salmon, lemon crème fraiche, flying fish roe, nori (gf)
- Beef carpaccio, parmesan, truffle aioli, rocket, lemon (gf)
- Three melon salad with orange, grapefruit, macadamia nuts, lemon dressing, mint, baby spinach, serrano ham (gf)
- Smoked NT Spanish mackerel salad, baby potato, hardboiled egg, Spanish olives, green beans, capers, lemon
- Roasted local pumpkin and quinoa salad, greens, pomegranate, beetroot, cream goat cheese
- Antipasti boards to share – char grilled capsicum, artichokes, sun dried tomato, homemade pickles, marinated olives, grilled flat bread
- Fresh oysters, smoked ponzu sauce (gf)
- Coconut poached NT prawns with melon, citrus and rocket salad, mint, assorted tomato, chilli, lime (gf) (additional \$5pp charge)

Share option

- Antipasti boards – char grilled capsicum, artichokes, sun dried tomato, homemade pickles, marinated olives, grilled flat bread

Hot Entree

- NT Barramundi spring rolls with grilled pineapple, shaved cucumber and homemade sweet chilli sauce
- NT Brahman beef croquettes with chimichurri and sour cream
- Spicy fried chicken, shaved cabbage (df)
- NT Pumpkin and truffle arancini, aioli (v)

MAIN – Vegetarian

- Mediterranean vegetable and creamy goat cheese tart, onion jam, rocket, rocket pesto
- Char grilled local pumpkin, beetroot, grilled haloumi, rocket salad, pomegranate dressing (gf)
- Crumbed field mushrooms, blue cheese aioli, nashi, hazelnut, bitter leaves (v)
- Baked eggplant with tomato salsa, parmesan, rocket (gf)

MAIN – Poultry

- Grain fed chicken breast with bush spices, stir fry pak choi, chimichurri salsa (gf)
- Char grilled piri-piri spatchcock with sweet potato crisp and jalapeno salsa (gf)
- Duck leg confit with carrot and orange puree, stir fried seasonal vegetables
- Slow cooked chicken breast with Kalamata olives mousse wrapped in parma ham served on a bed of Mediterranean couscous, marinated feta (gf)



MAIN - Seafood

- NT baby squid, chipotle chilli, smoked hummus, lemon (gf)
- Local Humpty Doo Barramundi fillet, asparagus, broccolini, tomato and capers salsa, lemon mayonnaise
- Bush spice marinated local reef fish kebab served on grilled flat bread, tabouleh salad
- Baked local snapper fillet with chilli, lime and coconut broth on a bed of stir fried vegetables, shaved radish (gf)
- Seasonal seafood paella with chorizo and garden vegetables

MAIN - Meat

- NT Brahman beef pot roast, sour cream (gf)
- Grilled Moroccan lamb chops, slaw, smoked hummus (gf)
- Smoked BBQ beef ribs, spring leaf salad, chilli, ginger, lime (gf)
- Slow roasted pork belly with chick pea and chorizo ragout, red wine jus, fried herbs (gf)
- Pepper steak with roast pumpkin, rocket, fresh lemon (gf)
- Slow cooked lamb shank, braised local vegetables, tomato, red wine and lamb stock, creamy mash, peas, caramelised onion sauce (gf)
- Coconut kaffir leaf and chilli marinated crocodile kabab, chimichurri, stir fry pay choi, lime (gf)

MAIN – Dessert

- Amaretto, chilli and mint marinated pineapple carpaccio with seasonal fruit, yogurt (df/gf)
- Double chocolate brownies with Chantilly cream and strawberry
- Eton mess, seasonal fruit, Chantilly cream (gf)
- Peanut butter parfait with caramelised banana
- Chocolate Marquise, Chantilly cream
- Baked NT mango cheesecake
- Chocolate mousse, berry coulis

Share option

- Cheese board, crostini, grapes and tomato cinnamon chutney
- Seasonal fruit platter with honey and yoghurt (gf)

** Please note all menu items are seasonal and subject to change.



Cocktail parties are a fun & interactive way to celebrate your function. Wharf One Food & Wine is extremely adaptable when it comes to menu selections, and the Function Staff and Head Chef are more than happy to tailor packages to suit client's individual specific needs.

A minimum numbers of 20 guests applies – please liaise with our Function Staff all dietary requirements can be catered for upon advisement prior to the function date.

ONE HOUR \$30 PP – select 3 cold and 2 hot items

TWO HOUR \$40 PP – select 4 cold and 4 hot items

THREE HOUR \$56 PP – select 5 cold and 5 hot items

COLD

- Beef carpaccio, pineapple salsa, crostini (df)
- Smoked salmon roulade bites (gf)
- Vegetarian maki sushi rolls bites (v/gf)
- California maki rolls bites (gf)
- Selection of vegetarian and meat wrap bites
- Roasted pork bun, cucumber, Japanese mayonnaise
- Prosciutto and melon bites (gf)
- Tomato and goat cheese tarts
- Chocolate brownie (v)
- Seasonal fruit skewers

HOT

- NT Pumpkin and truffle arancini (v)
- Bacon wrapped baby potatoes bites (gf)
- Fried Greek feta (v/gf)
- Cheesy chicken empanadas
- Lamb kofta kebabs (gf)
- NT Brahman beef croquettes
- Chicken tandoori skewer (gf)
- Barramundi fish cake bites
- Spanish chorizo and puff pastry rolls
- Mini gourmet beef pies



BREAKFAST FUNCTIONS

Start the working day with a healthy delicious breakfast. Minimum of 40 guests maximum 100.
Includes juice and coffee/tea on arrival.

Package 1 – continental buffet

\$26 per person

Individual cups, yoghurt, mixed berries, muesli parfait.

Seasonal fruit platters

Freshly baked croissants, Danish pastries and muffins

Perseveres and condiments

Package 2 – plated breakfast

\$36 per person

Individual cups, yoghurt, mixed berries, muesli parfait.

Seasonal fruit platters to share

Scrambled eggs, bacon, roasted tomato & mushroom

Toasted bread



BEVERAGE PACKAGES

Beverage package options are only available for bookings that include either a 2 or 3 course set menu meal in the restaurant/alfresco, & bookings over 20 people. Please note that beverage list are subject to change & availability

Classic Package

- sparkling – Bilyara Sparkling
- red wine – Bilyara Shiraz
- white wines - Bilyara Sauvignon Blanc & Bilyara Chardonnay
- beer – Cascade Premium Light, XXXX Gold, Pure Blonde
- cider – Strongbow original
- soft drink – coke, diet coke, dry, sprite, lift, soda water

two hour package \$42 per person
three hour package \$49 per person
four hour package \$52 per person
five hour package \$60 per person

Premium Package

- sparkling – Seppelt fleur de lys
- choice of one red wine (Wynn's Gables Cabernet Sauvignon / Hayshed Cabernet Merlot)
- choice of two white wines (821 South Sauvignon Blanc / Cape Schanck Pinot Grigio / Abel Tempest Chardonnay)
- five beers - Cascade Premium Light, XXXX Gold, Pure Blonde, Peroni, Corona
- cider – Strongbow original
- soft drink – coke, diet coke, dry, sprite, lift, soda water

two hour package \$48 per person
three hour package \$57 per person
four hour package \$62 per person
five hour package \$70 per person

Beverages on consumption

An alternative to the above beverage packages, clients are able to tailor their beverage options from our wine & beverage list.

All beverages consumed will be charge to the client or your function can be on cash basis, where guests pay their own account

TERMS & CONDITIONS

BOOKING

Please complete, sign & return the attached booking form - email functions@wharfone.com.au

Tentative bookings are held for a maximum 7 days or 48 hours if within 30 days of the proposed event, after which time they will be released if deposit has not been received. If events are not confirmed by the receiving of deposit & signing of the booking form & we cannot contact the client, we reserve the right to cancel events at our discretion.

DEPOSIT

Bookings over 20 guests with a quoted expenditure under \$3000 will need to pay \$250 deposit or leave a credit card authorisation as security. Bookings over a quoted expenditure of \$3000 will need to pay a minimum of \$1500 deposit or leave a credit card authorisation as security. Full payment is due 5 working days prior to the event date. Any additional spend during the event must be paid on the night unless prior arrangement has been made to invoice after the event

FINAL NUMBERS

Final numbers & any dietary requirements are required to be advised in writing, 5 working days prior to your event. The number of guests confirmed at this time will be the minimum charge for catering, even if the actual number of guests on the day is lower than the final numbers confirmed.

EXCLUSIVE USE OF THE VENUE

Exclusive use of inside the restaurant with exclusive use of the Terrace for a night requires a minimum spend of \$11,000 inc gst on food & beverages. All minimum spend requirements are negotiable in Jan thru to May & Sept & Oct.

PRICING

Prices of food & beverages are subject to change at Management's discretion to allow for market cost variations & taxes. If a function is booked well in advance then we strongly recommend inquiring about any changes that may have occurred. We reserves the right to make seasonal changes to menus & pricing without notice.

MENU

Due to produce seasonality & availability some items may change slightly, if this was to occur we would replace the menu item with produce of equal value. Any changes are at the discretion of Management & are subject to change without notice. No refund or compensation will be issued for any changes to menu or beverages on the selected menu on the day of the function. Food & Beverage Menus & pricing are subject to change without notice.

CONSUMPTION

No food or beverage of any kind will be permitted to be brought into the venue for consumption at the function by the client or any of the client's guests, invitee's or persons attending the function, unless written approval from management.

CANCELLATION POLICY

Cancellations made more than 21 days prior to the event date will be refunded the full deposit.

Cancellations made less than 21 days prior to the event date will not be entitled to a refund of deposit.

FINAL PAYMENT / METHOD OF PAYMENT

Full payment is required prior to the event unless prior arrangements have been approved. Payment will be accepted by cash or credit card. 3% surcharge will be added to payments made by Diners or Amex

HIRING OF EQUIPMENT/ EXTRA REQUIREMENTS

The client is responsible for any external hiring of equipment & is to be paid for by the client. We can assist in recommending professional providers.

Decorations are welcome at the venue however they must all be removed at the conclusion of the function & must not damage the venue. Any damage to the venue will be on charged to the client.

SECURITY

We can organise security personnel for your function at an additional cost. For certain events it is a requirement that security is hired, terms are based on the advice from NT Liquor Licensing.

ENTERTAINMENT / NOISE

All venues within the precinct are restricted with sound; amplified music is subject of approval. We reserve the right to lower noise levels if it results in disturbing other restaurant patrons or residents. Noise restrictions do apply to functions who do not take out sole use of the venue. Any events outside have a noise restriction of 60 decibels & conclude at 10pm, & is at the discretion of Management at the time.

CLIENT RESPONSIBILITIES

The client is expected to conduct the function in a legal & respectable manner & is responsible for the conduct of their guests & invitees in accordance with RSA legislation. Any damage that occurs to the restaurant, the property, any equipment hired for the event, or its staff, will be charged back to the client.

We do not take responsibility for damage or loss to any property prior, during or after the event. Patrons under the age of 18 are not permitted in the venue without a parent or legal guardian & will not be served alcoholic beverages. Patrons that are clearly intoxicated will not be served & will be asked to vacate the premises. The management reserves the right to exclude or eject any or all objectionable persons from the premises without liability.

WET WEATHER

If it rains your money will not be refunded for all catering & any beverages consumed as we has NO control over weather conditions. All outdoor functions will be positioned under an awning, unless requested by the organiser.

UNFORESEEN CIRCUMSTANCES

If, due to unforeseen circumstances, the venue is affected (i.e. storm damage & mechanical failures etc.), we will not be held responsible for any inconvenience caused & will not be held financially liable

2018 BOOKING FORM



Company Name			
Contact Person			
Phone		mobile	
Email			
Event Name			
Type of Event	<input type="checkbox"/> breakfast <input type="checkbox"/> lunch <input type="checkbox"/> dinner <input type="checkbox"/> cocktail other: _____		
Event Date			
Start Time		finish time	
Adults		# children	
Area - Restaurant	<input type="checkbox"/> inside <input type="checkbox"/> alfresco: lagoon view <input type="checkbox"/> outside "terrace"		
Menu Selection	<input type="checkbox"/> a la carte (under 20 guests) <input type="checkbox"/> Set menu <input type="checkbox"/> Cocktail		
Set Menu Package	1 <input type="checkbox"/> 2 course 2 <input type="checkbox"/> 3 course 3 <input type="checkbox"/> 3 course 4 <input type="checkbox"/> Tasting menu 5 <input type="checkbox"/> Pig Feast		
Set Menu Choices	Entree	Main	Dessert
Cocktail Package	<input type="checkbox"/> \$12 Pre Dinner <input type="checkbox"/> 1 hour <input type="checkbox"/> 2 hour <input type="checkbox"/> 3 hour		
Beverage Selection	<input type="checkbox"/> cash bar - guests to purchase own drinks <input type="checkbox"/> bar TAB amount: \$ _____ (time: _____ to: _____)		
Beverage Packages Only available with set menu bookings over 20 people	<input type="checkbox"/> classic <input type="checkbox"/> premium (time: _____ to: _____)		
Special Requests			

THE UNDERSIGNED UNDERSTAND, AGREES & WILL ADHERE TO ALL THE TERMS & CONDITIONS Date/...../.....

SIGNED on behalf of

ORGANISER:

Name

.....

Signature

Please return the completed form to Wharf One Food & Wine to receive a quote. If you have any queries or need further assistance please contact our functions team on 08 8941 0033 / 0488 002 004.