

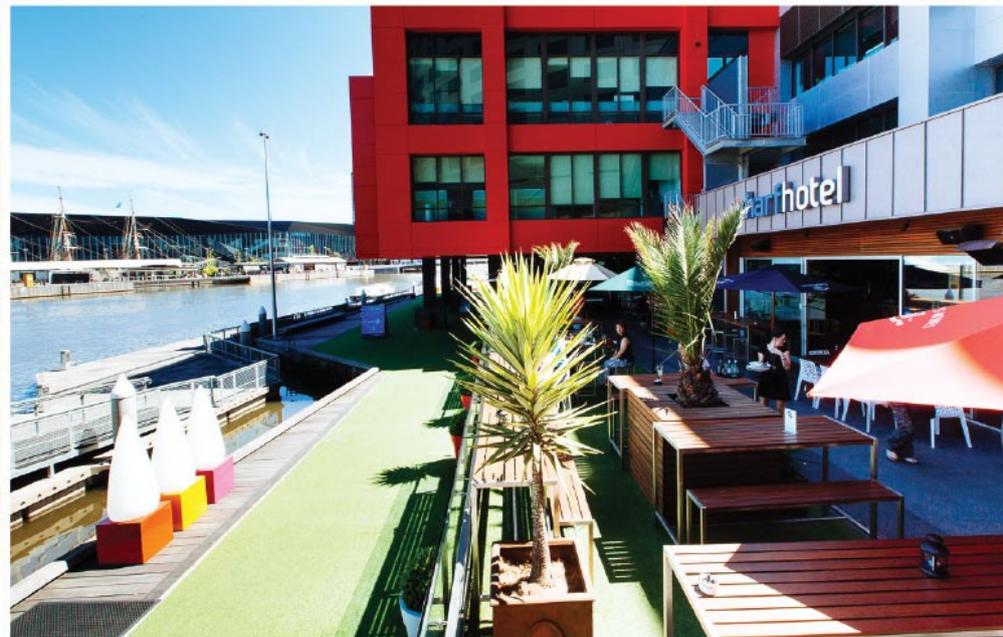


THE

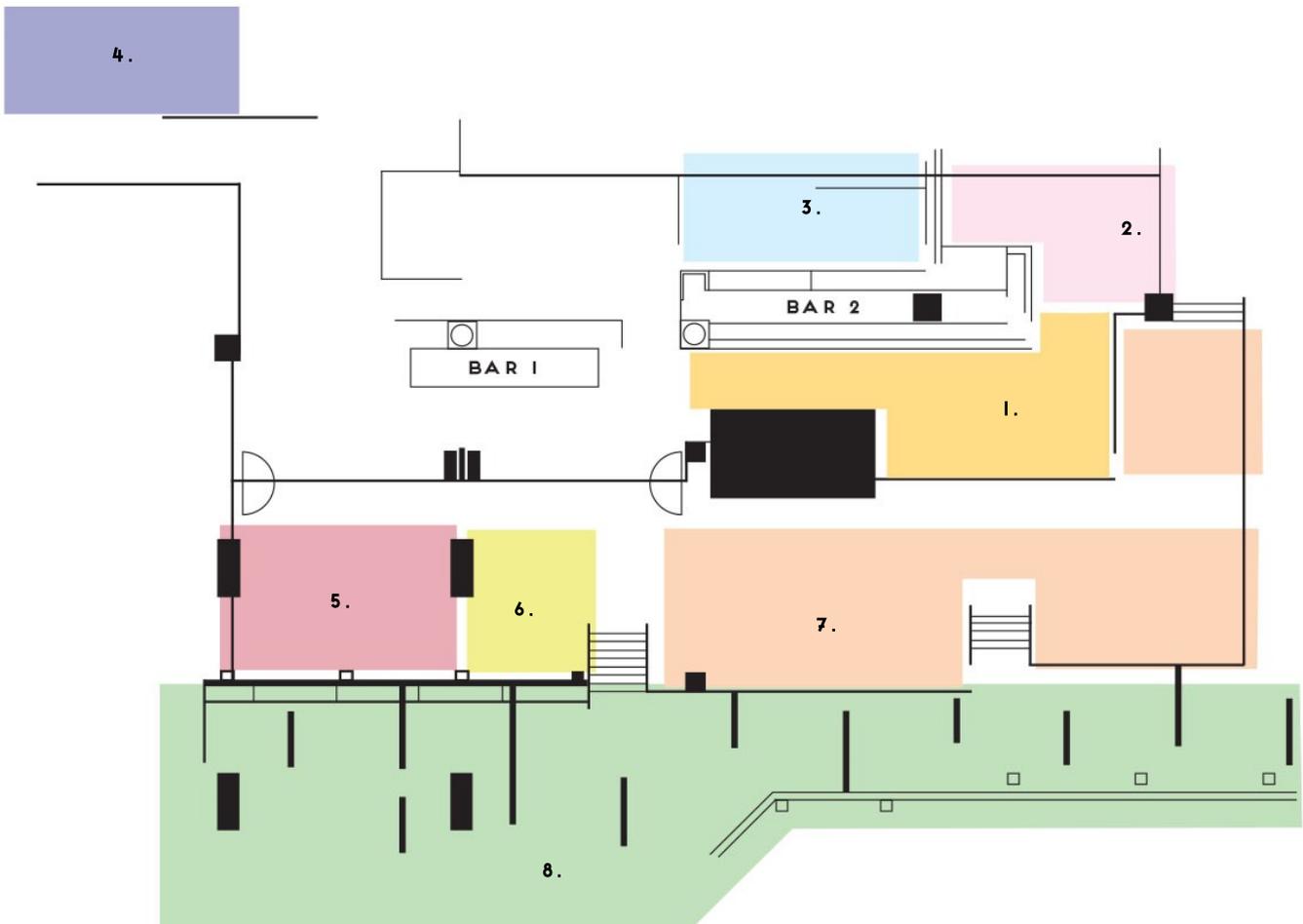
WHARF

HOTEL

FUNCTION SPACES



4.



YARRA RIVER

1. PORTSIDE BAR

50 seated, 90 standing

All bases are covered! Access to private bar, plasma screen and scope to combine with Garden Decks for indoor & outdoor space

2. PORTSIDE LOUNGE

40 seated, 60 standing

A secluded spot for you and yours - semi-private space complete with fireplace and plasma screen

3. NOOK

25 seated, 40 standing

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

4. 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

5. 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

6. COVERED PROMENADE LOUNGE

20 seated, 40 standing

Combine our Covered Promenade spaces to cater for cocktail style groups of up to 110 and we'll throw in a portable bar to make beverage service a breeze

7. GARDEN DECKS

Up to 150 standing

Astro-turf, hardwood tables and oodles of plants give our Garden Decks the inner-city oasis vibe!

LOWER WHARF

Up to 200 standing

8. Right on the banks of the Yarra, complete with private bar and only available for Fridays in December makes this one of Melbourne's most unique Christmas Party destinations!

EAT & DRINK



CANAPÉS

\$35 PER PERSON

6 hot & cold items pp

\$45 PER PERSON

9 hot & cold items pp

\$65 PER PERSON

12 hot & cold items | 1 handheld OR sweet item pp

COLD

Freshly shucked oysters, natural or shallot, sherry vinaigrette (GF, DF)

Smoked salmon blinis, dill cream cheese (GF)

Smoked duck pancake, spring onion, smokey BBQ

Assorted sushi, wasabi, pickled ginger, soy (V)

Tomato & goats cheese tart, salsa verde (GF)

Rice paper rolls, hot & sour dressing, mayo (V,GF)

HOT

Mini quiche (V)

Bacon and cheese tart (GF)

Spiced lamb skewer, tzatziki, mint (GF)

Duck & plum spring roll, spicy plum sauce

Pork & fennel sausage roll, smokey BBQ

Spinach & Ricotta roll, tomato relish (V)

Vegetable dumpling, sweet chilli sauce (V)

Southern fried chicken skewers , chipotle (GF)

Mushroom arancini, basil aioli (V)

Vegetable samosa, mango chutney (V)

Vietnamese prawn & crab filo roll, red nam jim

Falafel balls, lemon hummus, herbs, seeds (V, GF, DF)

Cheeseburger spring rolls, wharf mac daddy sauce

Mini spiced chicken pies, ketchup

Lamb & rosemary pie, ketchup

HANDHELDS \$6

Beef slider, American cheese, pickles, burger sauce

Pulled pork slider, Asian slaw, plum mayonnaise

Pumpkin & Lentil slider, rocket, aioli, onion jam

Mini hotdogs, beer onions, mustard, cheddar

Mini spiced chicken pies, tomato relish

Lamb & rosemary pie, tomato relish

Salt 'n' pepper calamari, honey & wasabi mayonnaise (GF, DF)

SWEET \$6

Donuts "say no more" Mix of salted caramel, Nutella, jam, custard

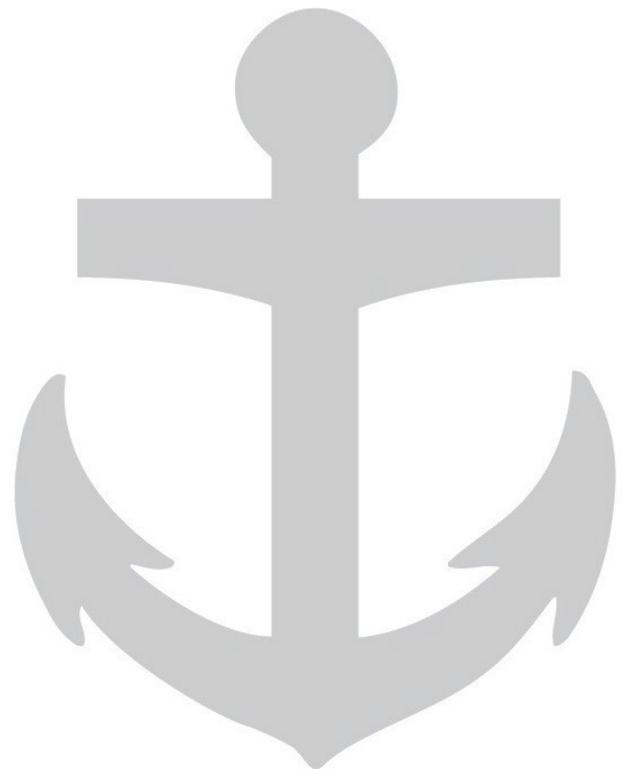
Mini golden G-time ice creams

Chocolate & walnut brownies (GF)(DF avail)

Lemon slice (GF)

Mini salted caramel eclairs

Sticky date slice, caramel icing (DF avail)



PLATTERS

COLD

30 Pieces Per Platter

Assorted sushi, wasabi, pickled ginger, soy (V) \$75

Rice paper rolls, hot & sour dressing, mayo (V,GF) \$75

Dip platter; duo of dips, trio of cheese, housemade flat bread, lavosh, marinated olives (V)(GF avail) \$70

HOT

30 Pieces Per Platter

Spiced chicken pies, tomato relish \$80

Lamb and Rosemary pies, tomato relish \$80

Vegetarian quiche (V) \$75

Vegetable dumpling, sweet chilli sauce (V) \$75

Vietnamese prawn & crab filo roll, red nam jim \$85

Duck & plum spring roll, spicy plum sauce \$85

Pork & fennel sausage roll, smokey BBQ \$85

Spinach & Ricotta roll, tomato relish (V) \$75

WHARF PIZZA PLATTERS

All pizzas have 20 slices—all \$65

-Margarita; tomato, mozzarella, basil

-Mushroom; truffle & garlic oil, blue cheese, oregano, chilli

-Garlic prawn, tomato, pesto, rocket, mozzarella

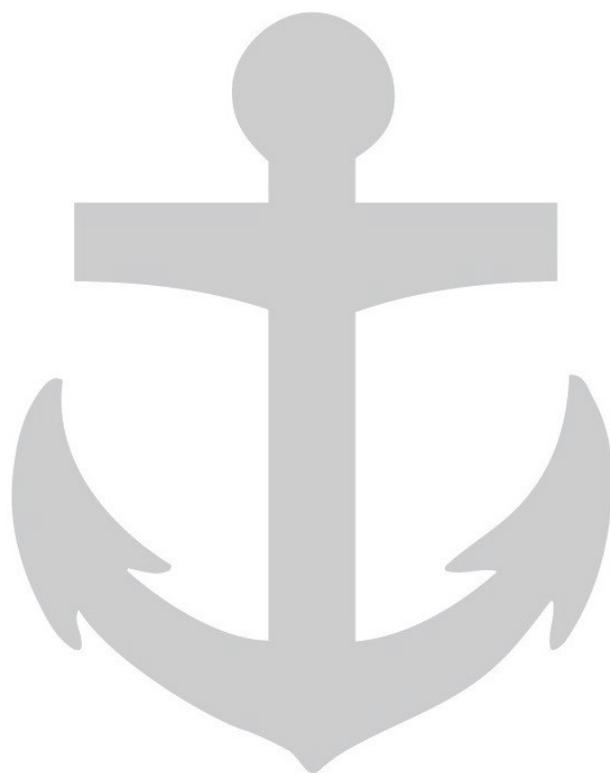
-Pepperoni, mozzarella, mushroom, chilli, rocket

DESSERT

40 Pieces Per Platter

Donuts "say no more" Mix of salted caramel, Nutella, four fruit \$120

Chocolate brownies \$120



FEAST ON THIS

2 courses \$50pp

3 courses \$60pp

ENTREE

Selection of share platters for the table

Mount Zero olives

House made flat bread & dips

Salt 'n' pepper calamari

Southern fried chicken, Detroit pickles, chipotle

Cheese & garlic pizza

MAIN

250g Grass fed Sirloin, creamy mash, vegetables (GF)
- served medium with peppercorn & brandy sauce

Grilled Snapper fillet, garlic butter chat potatoes,
green beans, salsa verde.

Wild mushroom & Gorgonzola risotto, spinach (V)

Chicken Caesar salad, cos, bacon, croutons,
parmesan, soft boiled egg, anchovy dressing (GF
avail)

Chargrilled chicken breast, asparagus, creamy mash,
basil & pine nut sauce

Gnocchi: pumpkin, peas, spinach, sage, brown butter
sauce

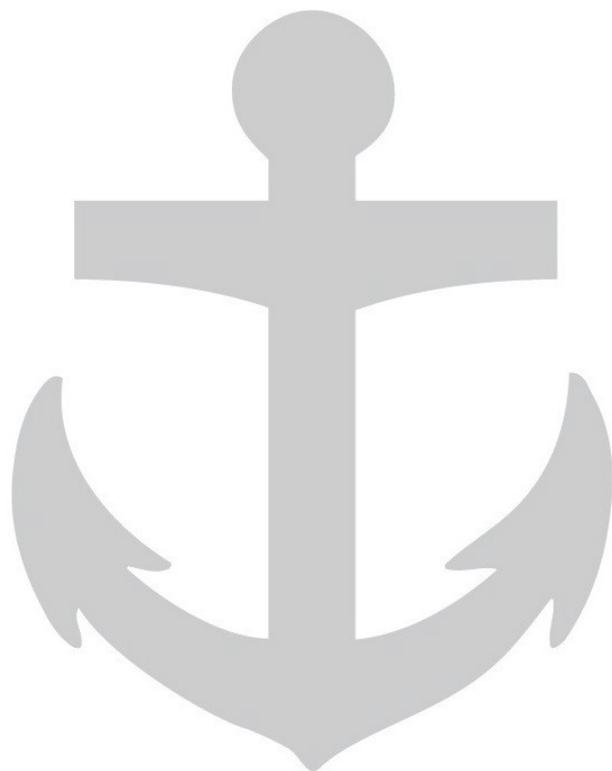
DESSERT

Chocolate fondant, caramel, peanut, ice cream

Warm sticky date pudding, golden g-time ice cream

Pecan pie, vanilla ice cream (GF)

Coconut & Lychee panna cotta (DF)



DRINK UP CAPTAIN

LIEUTENANT PACKAGE

2 HOURS | \$39PP

3 HOURS | \$49PP

4 HOURS | \$59PP

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, Hawthorn Golden Ale & Orchard

Crush Cider

BOTTLED: James Boag's Premium Light

Soft drinks & juices

COMMANDER PACKAGE

2 HOURS | \$49PP

3 HOURS | \$59PP

4 HOURS | \$69PP

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, Hawthorn Golden Ale & Orchard

Crush Cider

BOTTLED: James Boag's Premium Light

Soft drinks & juices

CAPTAIN PACKAGE

2 HOURS | \$59PP

3 HOURS | \$69PP

4 HOURS | \$79PP

La Maschera Prosecco, King Valley, SA

Earthworks Reising'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

Parnasse Cabernet Sauvignon'16, Languedoc, FRA

All Tap Beer and Cider

BOTTLED: James Boag's Premium Light

Soft drinks & juices

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

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.

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 (savory 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

