

Function Package



Cnr Parkyn Parade and River Esplanade

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Wharf Tavern Char

The Wharf Tavern offers waterfront dining catering for all your requirements, offering a variety of function menus.

State Room:

The State Room is a *private room* located upstairs on one side of the night club. It has a separate bar and toilets, plasma screen and view of the Mooloolaba River. This area is great for small educational forums, bar courses, meetings, work functions or birthdays.

Room Hire

Weekdays \$150.00 per day
Evenings Tues, Thurs, Fri & Saturday – 12noon to 9pm \$250.00

River Lounge:

Our river lounge is available for functions. Small or large groups can book an area to have *sectioned off* for events like birthdays and work functions. This area is made up of large comfy couches and tables and can be rearranged to suit your function style and capacity. Holding a function in the Wharf Tavern Char requires a minimum of forty people with a maximum of 100 people.

Bistro:

Special dietary requirements are catered for upon request. Please confirm with the function co-ordinator prior to your booking.

Holding a function in the Wharf Tavern Char requires a minimum of forty people with a maximum of 100 people.

Additional:

For groups wishing to book parties, presentations, formal style dinners etc, the following can be provided to decorate your area.

Hire Costs

Table Cloths (white linen only):	\$15.00 per table (seating 8-10)
Coloured napkins	Price subject to requirements
Helium Balloons	Price subject to requirements
Bar Staff	Price subject to requirements

** Functions with private area will incur extra costs for bar staffing*

Terms and Conditions:

Due to liquor licensing regulations any person's underage, must be accompanied by a parent or guardian. Minors must vacate the premises at 9.30pm.

All persons that attend functions at The Wharf Tavern must have a driver's licence, passport or 18 plus card to enter the premises. Person's who can not produce their identification can not attend functions at the Wharf Tavern.

Menu One

The Wharf Tavern Char menus are designed to choose two items for an alternative drop, per course (50/50).

Entrée and Main	\$25.00 per person
Main and Dessert	\$25.00 per person
Entrée, Main and Dessert	\$30.00 per person

Choice of Entrée:

Garlic Bread

Crispy half cob with herb and garlic butter

Trio of Dips

A trio of delicious homemade dips served with warm char grilled grissini bread

Choice of Mains:

Reef Fish and Chips

Grilled or crumbed Reef fish with lemon wedges, homemade tartare sauce, served with chips or salad

Chicken Schnitzel

Tender breast schnitzel with chips and salad and a choice of sauce

Wharf Tavern Rump

200gram grain fed beef, served with your choice of sauce, served with salad and chips

Choice of Desserts:

Choice of two desserts from our Dessert Function Menu



Menu Two

The Wharf Tavern Char menus are designed to choose two items for an alternative drop, per course (50/50).

Entrée and Main	\$35.00 per person
Main and Dessert	\$35.00 per person
Entrée, Main and Dessert	\$40.00 per person

Choice of entrée:

Trio of Dips

A trio of delicious homemade dips, served with warm char grilled grissini bread

Salmon Bruschetta

Olive encrusted bruschetta topped with crème fraiche, smoked salmon and a caper, avocado and red onion salsa

Salt and Pepper Calamari

Calamari coated in a lightly seasoned crumb, served with a blueberry dipping sauce, and a garden salad garnish

Choice of Mains:

Rib Fillet

250gram Rib fillet char sealed and oven finished – cooked medium, served with chips and salad and a choice of sauce

Seafood Chicken Morten Bay

Butterflied chicken breast char grilled and topped with a morten bay bug and avocado, finished with white sauce and mozzarella, served with beer battered fries and salad

Sesame Crusted Tasmanian Salmon

Salmon fillet served with warm rice noodle and exotic marinated mushroom salad with a ginger soy reduction

Choice of Desserts:

A choice of two desserts from our Dessert Function Menu

Desserts

**Tantalise your taste buds with
our delicious dessert menu!**

Vanilla Cheese cake

Served with your choice of fresh cream or vanilla ice cream

Chocolate Mud Cake

Served with your choice of fresh cream or vanilla ice cream

Chocolate Mousse

Served with a fruit garnish

Vanilla Panacotta

Served with a fruit garnish



Hors D'Oeuvres

- 1. Vegetarian Spring Rolls**
Double wrapped with a sweet chilli dipping sauce
- 2. Curried Vegetable Samosas and Raita**
- 3. Mini Quiches**
Selection of: spinach and fetta, mushroom and tomato, lorraine
- 4. Aussie BBQ Meatballs**
Served with spicy napolli sauce
- 5. Shrimp Shaomi**
Steamed with infused soy
- 6. Baby Tempura Whiting Fillets**
Served with tartare sauce
- 7. Chicken Skewers**
Marinated with peanut satay
- 8. Thai Fish Cakes**
Mini Thai cakes served with sweet chilli sauce
- 9. Seafood Flavoured Wontons**
Served with kecap manis
- 10. Seared Beef Stack**
Seared beef and sun-dried tomato tapenade on toasted Turkish bread
- 11. Toasted Bruschetta**
Topped with oven roasted tomato and basil infused whipped fetta
- 12. Salt & Pepper Calamari**
Served on cucumber rounds with salmon roe

Appetizer:

\$12.50 per person - Choice of six from the above menu

- Recommended with pre-dinner drinks, before a main meal is served.

Light Serve:

\$17.50 per person - Choice of nine from the above menu

- Recommended for cocktail parties
- For those events where a great impression and quality is important for your guests

Meal Replacement:

\$27.50 per person – Combination of all above menu items

- We recommend this option when your function is in traditional meal hours and no meal is being served

Platters

Our Platters are great crowd pleasers. Our Platters cater for 10 – 15 people. Please keep in mind the timing of your function, if your function is held over lunch or dinner time you will be required to cater for this.

During all functions adequate food must be ordered as a responsible practice of serving alcohol.

Antipasto Platter **\$80.00**
Selection of: salami, leg ham, olives, fetta, roasted red capsicum, sun dried tomatoes, mushrooms and other chefs selections

Gourmet Platter **\$80.00**
Prawn Cutlets Tandoori Chicken Skewers
Salt & Pepper Calamari Mini Spring Rolls
Mini Quiches Marinated Meatballs

Cold Meat Platter **\$70.00**
Selection of: salami, chicken, salmon, leg ham, roast of the day

Hot Platter **\$70.00**
Party Pies Sausage Rolls
Mini Dim Sims Crumbed Calamari
Fish Cocktails Mini Spring Rolls

Turkish Bread & Dip Platter **\$65.00**
Turkish bread and Chefs selection of three dips

Assorted Sandwich Platter **\$55.00**
Assorted meats and vegetarian sandwiches

Cheese Platter **\$55.00**
Assorted cheeses, dried fruits and biscuits

Fresh Fruit Platter **\$55.00**
Seasonal fresh fruit

Terms and Conditions

By holding a Function at the Wharf Tavern you hereby understand and agree to these terms and conditions. The terms and conditions laid out in the following are present to avoid any possible misunderstandings and to ensure your function is a complete success. Please feel free to discuss these with our function co-ordinator.

Bookings and confirmation

To confirm your booking the Wharf Tavern requires a deposit (room hire fee). If the deposit is not received the function date may be released to other prospective clients. The menu is subject to change at any time without notice, please contact Wharf Tavern to confirm the current menu.

Final numbers and full payment

The Wharf Tavern requires final numbers and confirmation of menu 14 days prior to the function date.

All credit card facilities are available at the Wharf Tavern for payment. All food and beverage accounts must be settled on the day of function.

Loss of Property

The hotel will not accept any responsibility for any damaged or loss of property left on the premises prior, during, or after the function. This responsibility lies solely with the client.

Security

The hotel reserves the right without liability to exclude or manage patrons who breach any policies or legal responsibilities whilst on or prior to entering our venue. We also provide such personnel to ensure your safety and first aid needs are ensured. Should your event require the presence of additional security personnel the cost will be added to your final account.

Client Responsibility

The client is required to inform all relevant personnel of these terms and conditions. It is necessary that all patrons attending functions at the Wharf Tavern bring along photo identification – drivers license, passport or 18 plus card.

Responsible Service of Alcohol

All staff at the Buderim Tavern are trained in Liquor Licensing Accredited 'Responsible Service of Alcohol'. By law staff may refuse to serve alcohol to any person that is deemed to be intoxicated. Under no circumstances are persons under the age of 18 years allowed in the function area unless they are accompanied by their parent or legal guardian for the entire duration of their patronage at The Tavern.

All minors must leave the premises by 9.30pm.

Damage and Theft

The organiser is financially responsible for any loss sustained to the venue including damage and theft to the premises, its fittings, venue supplied decorations, equipment and grounds. The organiser of the function is also responsible for damage caused by their guests, outside contractors or agents, prior to, during, or after the event.

Alcohol and the Law

All patrons attending function must have proof of age on them at all times. Anyone under the age of 18 must be accompanied by a parent or legal guardian and must vacate the premises by 9.30pm. The Wharf Tavern is a licensed venue, under no circumstances may alcohol or additional food be brought onto the premise. (Ex: Birthday and Wedding cakes)

Due to new smoking laws all patrons attending functions must abide by laws and smoke only in designated areas.

Management reserves the right to refuse service at any time and no correspondence will be entered into.

Cancellation

In the event of your function being cancelled the following charges will apply:

If notice is given one month prior a full refund will be given

If notice is given less than two weeks your full deposit will be retained

In signing this contract, I have read, understand and agree with all the above conditions.

Print Name:

Signature:

Date:

Please return a signed copy to the venue when you make your deposit payment.

Function Confirmation Form

Date: _____
Attention Brooke Spencer, Function Coordinator
Booking date _____
Booking name _____
Type of event _____
Contact phone no. _____ Mobile _____
E-mail _____
Postal Address _____
_____ Postcode _____

Confirmed no. of attendees Adults _____ Children _____
High chairs required Yes / No If yes no. _____ (max 4)
Diet needs Yes / No

** If YES, please speak to function coordinator directly*

Special Requests _____

Please return completed forms - 1. Terms and Conditions and 2. Function Confirmation Form - when you next visit the function co-ordinator.

If you have any concerns or changes needed to be altered for your function, please contact the function coordinator directly, phone 07 5444 8383.

Thankyou for choosing the Wharf Tavern
Ideal for all your function needs