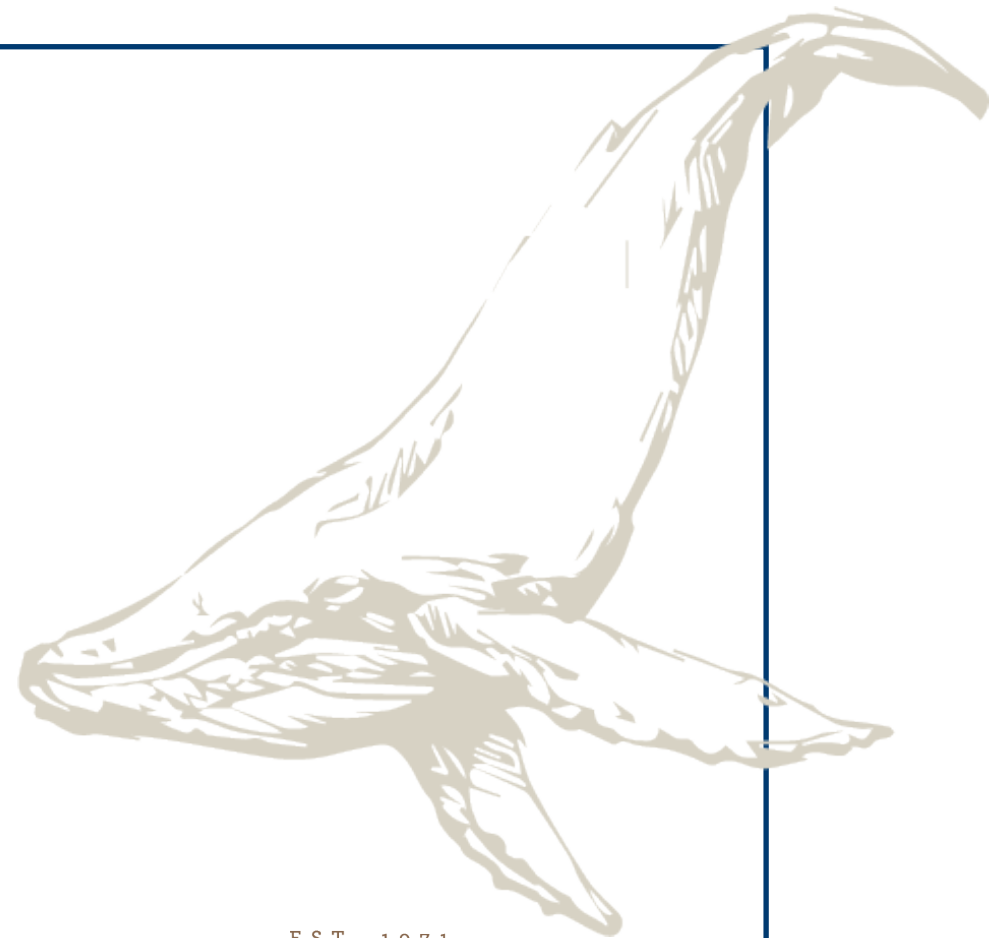


PORT MACQUARIE

WEDDING + EVENTS



EST. 1971

WHALEBONE WHARF

PORT MACQUARIE



THANK YOU FOR CONSIDERING WHALEBONE WHARF FOR YOUR SPECIAL EVENT.

Nestled over the banks of the Hastings River, newly renovated Whalebone Wharf is an enchanting boutique wedding space with water views unsurpassed in the region. Your special occasion will live on forever through memories of world class cuisine and service, stunning décor and a tranquil water vista.

SIT-DOWN LUNCH OR DINNER

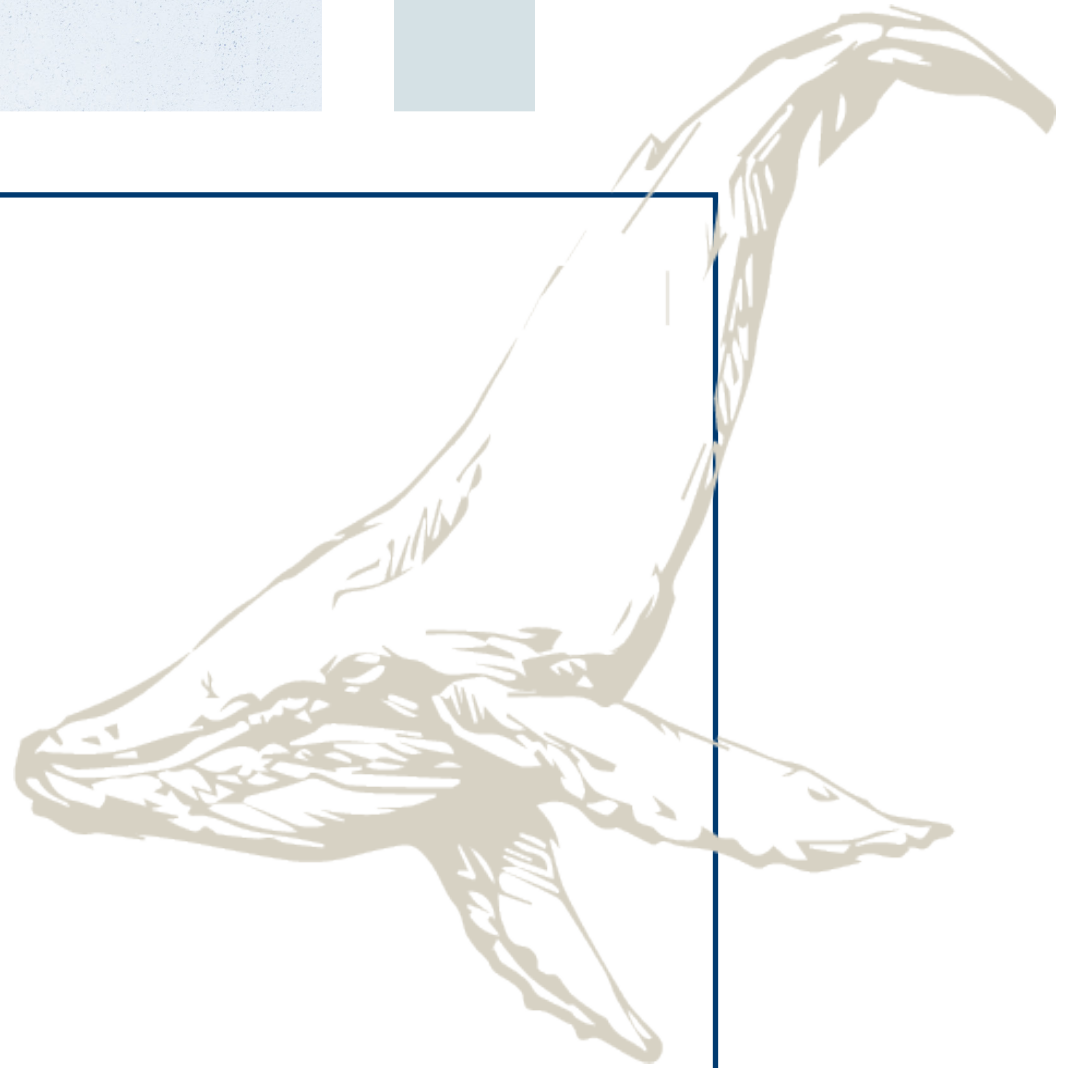
Minimum 30 guests - maximum 60 guests

STAND UP COCKTAIL

Minimum 50 guests - maximum 120 guests



MENU SELECTION



MENU SELECTION

SIT DOWN PACKAGE ONE



\$95.00 per person

30 minutes of canapés served on the pier – choice of 3 cold & 3 hot
4.5-hour room hire || Alternate drop entrée & main course
Cake plated & served with seasonal fruit and garnish with use of our
cake table & knife
Brewed tea & coffee || Personalised menus

COLD CANAPÉS

Sydney rock oysters natural with lemon or with chef's garnish (GF)
Smoked salmon, labneh, pepitas, sauce gribiche (GF)
Goats curd, house dried cherry tomato, olive, crisp sourdough (V)
Red wine poached pear, blue cheese, roasted walnut, basil (V)
Char grilled beef on crouton, sweet potato, chimichurri sauce
Prosciutto wrapped bocconcini, chives, romesco sauce (GF)
Yellow fin tuna crudo, pickled eschallot, black sesame salt, soy
dressing

HOT CANAPÉS

Flash fried squid, pepper berry salt, chilli aioli (GF)
Pork & fennel sausage roll, spiced seasonal chutney
Barramundi & leek croquettes, garlic aioli
Popcorn prawn, shellfish mayonnaise, chilli, green shallot
Cumin spiced lamb skewers, mint & yoghurt sauce (GF)
Brie, caramelized onion & lemon thyme tartlet (V)
Tomato & parmesan arancini, garlic aioli
Thai chicken skewers, coconut, lime & chilli sauce (GF)

ENTREES

Freshly shucked Sydney rock oysters, lemon & mignonette dressing (GF)
King prawns with confit tomato, olive, zucchini, lemon gel, basil, garlic (GF)
Twice cooked pork belly, sweet potato puree, pickled fennel, ginger-shallot
vinaigrette (GF)
Seared tuna, pickled cucumber, water cress, sweet-soy dressing, black sesame &
pepper berry salt
Lemon & garlic marinated spatchcock, chive spätzle, bacon, baby spinach,
mustard vinaigrette
Miso cured then seared salmon, salt baked beetroot, pickled radish, goat's curd,
miso dressing
Tart of pumpkin, ricotta, caramelised onion & silver beet, lemon vinaigrette,
bitter leaf salad (V)

MAINS

Seared barramundi, charred onion, pumpkin puree, capers, parsley, lemon
vinaigrette (GF)
Grilled beef fillet, charred broccoli, beetroot tartare, kipfler potato, thyme jus (GF)
Seared Atlantic salmon, croquette, zucchini, peas, radish, green goddess dressing
Lamb rack, ras el hanout spiced chickpeas, preserved lemon, pomegranate,
chermoula dressing (GF)
Roasted chicken breast, leek puree, bacon, baby cos, asparagus, pinot noir jus
(GF)
Carnaroli risotto, crème fraîche, peas, preserved lemon, fine herb salad (V GF)

MENU SELECTION

SIT DOWN PACKAGE TWO



\$110.00 per person

30 minutes of canapés served on the pier – choice of 3 cold & 3 hot
4.5-hour room hire || Alternate drop entrée, main & dessert courses
Cake plated & served with seasonal fruit and garnish with use of our
cake table & knife

Brewed tea & coffee || Personalised menus

COLD CANAPÉS

Sydney rock oysters natural with lemon or with chef's garnish (GF)
Smoked salmon, labneh, pepitas, sauce gribiche (GF)
Goats curd, house dried cherry tomato, olive, crisp sourdough (V)
Red wine poached pear, blue cheese, roasted walnut, basil (V)
Char grilled beef on crouton, sweet potato, chimichurri sauce
Prosciutto wrapped bocconcini, chives, romesco sauce (GF)
Yellow fin tuna crudo, pickled eschallot, black sesame salt, soy
dressing

HOT CANAPÉS

Flash fried squid, pepper berry salt, chilli aioli (GF)
Pork & fennel sausage roll, spiced seasonal chutney
Barramundi & leek croquettes, garlic aioli
Popcorn prawn, shellfish mayonnaise, chilli, green shallot
Cumin spiced lamb skewers, mint & yoghurt sauce (GF)
Brie, caramelized onion & lemon thyme tartlet (V)
Tomato & parmesan arancini, garlic aioli
Thai chicken skewers, coconut, lime & chilli sauce (GF)

DESSERTS

70% dark chocolate brownie, passionfruit curd, macadamia soil, vanilla ice cream
Almond semifreddo, honeycomb, strawberry, almond-chia crumble (GF)
Carrot & ginger cake, mascarpone & lime icing, walnut crumb, vanilla ice cream
White chocolate parfait, raspberry, lemon thyme crumble
Formaggio board, walnut, fruit paste, muscatel grapes, poppy seed lavosh

ENTREES

Freshly shucked Sydney rock oysters, lemon & mignonette dressing (GF)
King prawns with confit tomato, olive, zucchini, lemon gel, basil, garlic (GF)
Twice cooked pork belly, sweet potato puree, pickled fennel, ginger-shallot
vinaigrette (GF)
Seared tuna, pickled cucumber, water cress, sweet-soy dressing, black sesame &
pepper berry salt
Lemon & garlic marinated spatchcock, chive spätzle, bacon, baby spinach,
mustard vinaigrette
Miso cured then seared salmon, salt baked beetroot, pickled radish, goat's curd,
miso dressing
Tart of pumpkin, ricotta, caramelised onion & silver beet, lemon vinaigrette,
bitter leaf salad (V)

MAINS

Seared barramundi, charred onion, pumpkin puree, capers, parsley, lemon
vinaigrette (GF)
Grilled beef fillet, charred broccoli, beetroot tartare, kipfler potato, thyme jus (GF)
Seared Atlantic salmon, croquette, zucchini, peas, radish, green goddess dressing
Lamb rack, ras el hanout spiced chickpeas, preserved lemon, pomegranate,
chermoula dressing (GF)
Roasted chicken breast, leek puree, bacon, baby cos, asparagus, pinot noir jus
(GF)
Carnaroli risotto, crème fraîche, peas, preserved lemon, fine herb salad (V GF)

MENU SELECTION

SIT DOWN PACKAGE THREE



\$110.00 per person

30 minutes of canapés served on the pier – choice of 3 cold & 3 hot 4.5-hour room hire || Generous feasting platters of entree, main and dessert served for each table || Cake plated & served with seasonal fruit and garnish with use of our cake table & knife
Brewed tea & coffee || Personalised menu

TO START

UGB Sourdough
With soured hummus, pickles

ENTREES

Sydney Rock Oysters - Hastings River

Natural, mignonette dressing
Bacon, spiced tomato "kilpatrick"
White sauce, parmesan "mornay"

Grilled Cow's Milk Haloumi, with almond falafel, hung yoghurt,
pomegranate

Flash Fried Calamari, with cucumber, fennel & pepperberry salt, aioli

Pork Belly, with pickled fennel, apple, boudin noir

MAINS

Crumbed Dusky Flathead - Wallace Lake (NSW) - Yoghurt tartare

Pan Seared Market Fish - Local - Hazelnut romesco

Grilled Scotch Fillet - Riverina (NSW) - Café de Paris butter

Free Range Chicken Breast - Central Coast (NSW) - Chimichurri

Served with
Roasted jap pumpkin, pepita tahini, hung yoghurt
Market fresh "chopped" salad
Triple cooked chat potatoes, rosemary salt

DESSERTS

Chocolate Brownie
With macadamia soil, passionfruit curd

Almond Semifreddo
With Honeycomb, almond-chia crumble

MENU SELECTION

STAND UP CANAPÉS PACKAGE FOUR



\$85.00 per person

4.5-hour room and wharf hire

Choice of canapés - 3 cold, 3 hot, 2 substantial, 2 sweet

Brewed tea & coffee

COLD CANAPÉS

Sydney rock oysters natural with lemon or with chef's garnish (GF)

Smoked salmon, labneh, pepitas, sauce gribiche (GF)

Goats curd, house dried cherry tomato, olive, crisp sourdough (V)

Red wine poached pear, blue cheese, roasted walnut, basil (V)

Char grilled beef on crouton, sweet potato, chimichurri sauce

Prosciutto wrapped bocconcini, chives, romesco sauce (GF)

Yellow fin tuna crudo, pickled eschallot, black sesame salt, soy dressing

HOT CANAPÉS

Flash fried squid, pepper berry salt, chilli aioli (GF)

Pork & fennel sausage roll, spiced seasonal chutney

Barramundi & leek croquettes, garlic aioli

Popcorn prawn, shellfish mayonnaise, chilli, green shallot

Cumin spiced lamb skewers, mint & yoghurt sauce (GF)

Brie, caramelized onion & lemon thyme tartlet (V)

Tomato & parmesan arancini, garlic aioli

Thai chicken skewers, coconut, lime & chilli sauce (GF)

SUBSTANTIAL

Sumac spiced salmon, pearl barley & sweet potato salad, cucumber yoghurt

Master stock pork shoulder with fragrant seasonal salad & nam jim dressing

Mushroom risotto with parmesan & parsley pesto (V)

Seared haloumi, freekeh, zucchini, pickled Spanish onion, sour hummus (V)

Roasted kingfish with celeriac, fennel & parsley remoulade, lemon & caper dressing (GF)

Lamb koftas with Moroccan spiced cous cous & minted yoghurt

QLD king prawns with kaffir lime rice, chilli, coriander, green shallot & ginger dressing

Marinated chicken bites with fresh herb & rice salad, honey & sesame sauce



WHALEBONE WHARF



ARTISTI
www.artisti.com.au



WHALEBONE TERMS + CONDITIONS

Please note - minimum spend requirements are applicable to all sole use events – please contact us for pricing relevant to your date.

MINIMUM SPEND REQUIREMENT / ROOM HIRE COMPONENT

Room Hire charges apply should you not reach the minimum spend.

We reserve the right to require a minimum amount be spent depending on the time of the year for your function.

BOOKING AND CONFIRMATION

Please fill in the booking form sign and email to the function manager to secure your event and confirm your function.

DEPOSIT

10% deposit is required to confirm your booking.

PAYMENT

Final payment must be made 7 days prior to the event.

SERVICE CHARGE

5% gratuity will be added to the total food and beverage component of the final account.

CONFIRMING FINAL GUEST NUMBERS

We require final guest numbers be confirmed 7 days prior to the function date. This number can be decreased or increased however the number confirmed is the minimum amount that will be charged, any increase to this minimum number must be paid for at the completion of the function.

FINISHING TIMES

In accordance with the NSW Government Liquor Act 1992, all functions must finish at midnight. There is no more alcohol/drinks to be served past midnight. All guests must leave the premises by 12.30am. Lunch functions must finish at 4.00pm unless a prior arrangement has been made.

CANCELLATION

Room Hire charges apply should you not reach the minimum spend.

We reserve the right to require a minimum amount be spent depending on the time of the year for your function.

CLIENT RESPONSIBILITIES

We require final guest numbers be confirmed 7 days prior to the function date. This number can be decreased or increased however the number confirmed is the minimum amount that will be charged, any increase to this minimum number must be paid for at the completion of the function.

RESTAURANT RIGHTS

We reserve the right to remove from the premises any person behaving in an irresponsible manner. We assume no responsibility for the loss or damage to any property belonging to the client or their guests. The client is responsible for delivery and collection of any external props/equipment. No food or beverage is permitted into the premises unless prior permission has been obtained.



EAT.DRINK.CELEBRATE

For more information and details, or to make your booking, please contact us.

WHALEBONE WHARF

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Australia

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Instagram || [@whalebonewharf](https://www.instagram.com/whalebonewharf)

Facebook || www.facebook.com/whalebonewharf

Please contact us for your inquiry in regards to any special celebration.

We do weddings, birthday celebrations, engagement parties, conferences, meetings, product launches + private events.

