



WHARF EVENTS  
MOOLOOLABA

*Creating your memorable moments*



## AN EVENT *to remember*

At Wharf Events, we believe that your wedding day should be as boundless as the ocean and as personalised as the vows you exchange. Located in the vibrant Mooloolaba precinct "The Wharf", our venue offers a backdrop of scenic splendor where the sky meets the sea, providing a canvas for your special day.

This exquisite space combines the serenity of the waterfront with the buzz of a lifestyle hub, creating the perfect mix of tranquility and excitement. Whether you envision a grand affair or an intimate gathering, Wharf Events presents a versatile space that adapts to your vision.

From the moment you step through our doors, our dedicated team is committed to bringing your wedding dreams to life.

With a passion for detail and a heart for memorable moments, we craft each event to reflect your unique story. Wharf Events is not just a venue; it's a destination where every corner promises a photo opportunity, and every moment is infused with the potential to become a cherished memory.

Celebrate love, laughter, and happily ever after at Wharf Events, where your new beginning unfolds against the stunning backdrop of Mooloolaba's picturesque waterscapes. Let us make your big day not only beautiful, but unforgettable.

***Congratulations on your engagement! We can't wait to help you celebrate your special day.***



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# TIMELINE

*to your dream day*

01

## YOUR JOURNEY BEGINS

Congratulations on your engagement! It's time to start crafting the details of your magical day.



03

## DISCOVER WHARF EVENTS

Schedule a visit to explore the breathtaking spaces at Wharf Events and discuss our tailored packages that cater to your every need.



05

## CRAFTING YOUR PERFECT DAY

Sit back and relax as our experienced team works closely with you to ensure your wedding vision is realised beautifully and seamlessly.



02

## GET IN TOUCH

Begin your journey by filling out an enquiry form on our website. One of our dedicated team members will reach out to help you get started.



04

## SECURE YOUR DREAM DATE

Choose your ideal setting and secure the date to mark the beginning of your new chapter at Wharf Events.



06

## CELEBRATE YOUR LOVE

The day has arrived! Feel at ease and revel in every moment, knowing our team is dedicated to making every detail perfect.



## JAKE FURST

*Culinary Director*

Introducing Jake Furst, our esteemed Culinary Director, whose mastery in the kitchen is only matched by his passion for creating unforgettable dining experiences. With an illustrious career that spans over 15 years across Victoria and Queensland, Jake brings a depth of flavor and innovation to every dish he crafts. His expertise was most recently celebrated when he was honored as the AHA Chef of the Year in 2023, a testament to his culinary excellence and dedication.

Jake's approach to cooking is modern in style, but with a special focus on seafood and beef, inspired by his early days growing up in Wodonga where his parents' catering business first sparked his interest in the culinary arts. His signature dishes, especially from his acclaimed dry-aged program, have delighted palates across Melbourne and set a new standard for gastronomic brilliance.

At Wharf Events, Jake is excited to turn your wedding day into a culinary celebration. Whether it's the vibrant flavours of the ocean, or the rich and succulent textures of well-crafted beef dishes, Jake tailors each menu to reflect the couple's tastes and dreams. His favorite ingredients are always sourced with sustainability and peak freshness in mind, ensuring that every bite is as delightful as it is responsible.

Prepare to be enchanted by dishes that are not only visually stunning, but are packed with exquisite flavors that promise to make your special day even more memorable. Under Jake's expert guidance, the cuisine at Wharf Events will undoubtedly be one of the highlights of your celebration, crafted with care, creativity, and a dash of culinary magic.



*Introducing*  
**OUR SPACE**



MOOLOOLABA

# WHARF EVENTS

Our space seamlessly blends modern simplicity with a touch of rustic warmth, creating a bright and airy ambience at any time of day. Large windows flood the venue with natural light and offer stunning views of sunsets over the marina, making it perfect for weddings, corporate events, and private celebrations alike.

The soaring vaulted ceiling is adorned with lush hanging greenery and dimmable pendant lighting throughout. While the fully stocked bar, first-class AV system and a spacious dance floor, are sure to keep your guests celebrating late into the night.

**KEY FEATURES:**

- Private Bar
- Audio & Visual (AV)
- Wheelchair Accessible
- Views of the Marina
- Weather Protected



SEATED  
ROUND  
150\*



SEATED  
LONG DINING  
160\*



COCKTAIL  
STANDING  
200\*



BALCONY  
ACCESS

\*Please note these capacities allow for a dancefloor

## MENU STYLES

*served your way*



ROVING CANAPES



SHARED DINING



ALTERNATE SERVE



GRAZING STATIONS



DESSERT STATIONS



DESSERT CANAPES

## FOOD STATIONS

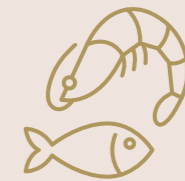
*designed to impress*

Our iconic food stations are available to add on to your special day.  
Be sure to ask our team for the full list of what we can offer.\*



### FRESH OYSTER STATION

Enjoy the freshest oysters, expertly shucked upon request and presented with a diverse assortment of condiments.



### SEAFOOD GRAZING MARKET

Delight your guests with a lavish spread of the freshest seafood, elegantly displayed on a grand ice bath.



### ANTIPASTO

Experience an exquisite antipasto selection crafted to elevate your guest's senses with diverse and fine ingredients.



### DESSERT STATION

Indulge in a selection of mini sweet treats, with doughnuts, macarons, tartlets, and house-made brownies.

\*Subject to change.



## DINING PACKAGES

### Sit With Us

\$95pp

*Plated dining.*

*Indulge in a 2 Course, alternate served dining experience.*

Arrival canapes - Chef selection (3pp)

House baked bread

Entrée (choice of 2)

Main (choice of 2)

Choose from one of our beverage packages or beverages on consumption to enhance your celebrations.

### Share With Us

\$115pp

*Plated dining.*

*A wholesome, family style experience, dishes are plated and shared to the centre of the table so everyone can experience a true culinary journey.*

Arrival canapes - Chef selection (3pp)

House baked bread

Entrée (choice of 2)

Main (choice of 2)

Sides (choice of 2)

### Stand With Us

\$90pp

*Host a cocktail celebration surrounded by your loved ones, with tantalising bites designed to eaten standing up.*

4 cold canapes

4 hot canapes

2 substantial items

### Kids Meals

From \$35pp

*For those special 'little ones' in your life.*

For children 12 and under, includes two course and soft drink

### Crew Meals

\$45pp

*Don't forget the band! Look after those looking after you with one of our crew meals.*

Includes a main meal taken from your wedding package and soft drinks.

## PLATED DINING MENU

### Entrees

Goats curd tortellini, pumpkin, seeds, salsa verde **V**

Tuna carpaccio, wasabi mayo, beetroot, shiso

Wagyu bresaola, remoulade, fine herb salad **GF**

Skull island prawn, chorizo salsa, coriander **GF, DF**

Burrata, confit heirloom tomato, black olive, toast **GFO**

+10pp

Baked café de paris scallops, nori, shiso **GF**

+10pp

### Mains

Pumpkin gnocchi, sage, papedas, Persian feta **V**

Braised wagyu beef cheek, celeriac, chive **GF**

Free range chicken breast, crispy truffle polenta, green beans, romesco

Bowen barramundi, thai green curry, toasted coconut rice **GF, DF**

Grass fed eye fillet, thyme & mushroom dauphinoise, mushroom jus **GF**

+10pp

Confit Ora king salmon, parsnip wasabi, coriander, puffed skin **GF**

+10pp

### Sides

Wedge salad **GF, V**

+5pp

Roasted carrot, goats cheese, parsley **GF, V**

+5pp

Garlic roasted chat potatoes **GF, V**

+5pp

Grilled zucchini, harissa **GF, V, DF**

+5pp

### Dessert

Classic crème brûlée, almond biscotti

+15pp

Lemon curd tart, vanilla cream, vodka strawberries

+15pp

Hazelnut & espresso panna cotta **GF**

+15pp

Baked camembert, cumin caramel, sage

+15pp

*All menus are subject to change due to seasonality and market produce.*

## SHARE WITH US MENU

### Entrée

- Wagyu bresaola, remoulade, fine herb salad **GF**
- Smoked chicken, beetroot, whipped fetta, cress **GF**
- Goats curd tortellini, pumpkin, seeds, salsa verde **V**
- Skull island prawn, chorizo salsa, coriander **GF, DF**

### Main

- Crispy rare breed pork belly, braised fennel, sichuan apple gel **GF**
- Confit glazed duck leg, creamed cabbage, black olive cream **GF**
- Grass fed eye fillet, thyme & mushroom dauphinoise, mushroom jus **GF**
- Confit Ora king salmon, parsnip wasabi, coriander, puffed skin **GF**

### Side

- Wedge salad **GF, V** +5pp
- Roasted carrot, goats cheese, parsley **GF, V** +5pp
- Garlic roasted chat potatoes **GF, V** +5pp
- Grilled zucchini, harissa **GF, V, DF** +5pp

## GRAZING STATIONS

- Antipasto Station +25pp
- Oyster Station +22pp
- Seafood Station +MP
- Dessert Station +15pp

## STAND WITH US MENU

### Cold

- Fresh shucked oyster, granita, caviar **GF, DF** +6pp
- Kingfish tartare, tapioca tostada, roe **GF, DF** +6pp
- Garlic thyme butter Baked Canadian scallop **GF** +6pp
- Peking duck spring roll, plum sriracha +6pp
- Option cold 5 +6pp

### Hot

- Seasonal arancini, truffle & chive aioli **V** +7pp
- King prawn skewer, almond pesto **GF** +7pp
- Char grilled boneless spatchcock, harissa, coriander **GF, DF** +7pp
- Braised wagyu brisket croquette, chimichurri +7pp
- Ginger & prawn dumplings, soy mirin +7pp

### Dessert

- Chefs selection 2 per person +7pp

### Substantial

- Local reef fish, chips, yoghurt tartare, lemon +14pp
- Bug sliders, tempura bug, wasabi ranch slaw +14pp
- Mushroom carbonara, forest mushrooms, truffle, parmesan **V** +14pp
- Lamb gnocchi ragu, grana padano, truffle, basil **VO** +14pp

## KIDS MENU

*2 Course*

LUNCH OR DINNER

Served with soft drink or juice

**\$35 per child**

*All menus are subject to change due to seasonality and market produce.*

## BEVERAGE PACKAGES

### Standard

4 hours - **\$68pp** | 5 hours - **\$78pp** | 6 hours - **\$88pp**

#### Tap Beer

Your mates Larry, Stone & Wood Pacific Ale, Great Northern Super Crisp (Mid), Noosa Lager

#### Bottled Beer

Stone & Wood Crisp (3.5), Heaps Normal (0.5), Heineken Zero (0)

#### Sparkling

La la Land Prosecco

#### White Wine

Ate Sauvignon Blanc

#### Rosé

Ate Rosé

#### Red Wine

Ate Shiraz

(Non-alcoholic wine available on request)

#### Soft Drink & Juices

## BEVERAGE PACKAGES

### Deluxe

4 hours - **\$90pp** | 5 hours - **\$100pp** | 6 hours - **\$10pp**

#### Tap Beer

Your mates Larry, Stone & Wood Pacific Ale, Great Northern Super Crisp (Mid), Noosa Lager

#### Bottled Beer

Stone & Wood Crisp (3.5), Heaps Normal (0.5), Heineken Zero (0)

#### Sparkling

Jansz Cuvee NV  
La la Land Prosecco

#### White Wine

Catalina Sounds Sauvignon Blanc  
Terre Forti Pinot Grigio  
Penfolds Chardonnay  
Henschke Peggy's Hill Riesling

#### Rosé

Petit Detours Rosé

#### Red Wine

Earthworks Shiraz  
Mt Difficulty Pinot Noir  
Penfolds Cabernet Sauvignon  
Wirra Wirra Church Block Blend  
(Non-alcoholic wine available on request)

#### Soft drink and juices

### Premium

4 hours - **\$80pp** | 5 hours - **\$90pp** | 6 hours - **\$100pp**

#### Tap Beer

Your mates Larry, Stone & Wood Pacific Ale, Great Northern Super Crisp (Mid), Noosa Lager

#### Bottled Beer

Stone & Wood Crisp (3.5), Corona (4.5), Stella Artois (4.8), Heaps Normal (0.5), Heineken Zero (0)

#### Sparkling

Hesketh Madeline Alice NV Sparkling  
La la Land Prosecco

#### White Wine

Twin Islands Marlborough Sauvignon Blanc  
Terre Forti Pinot Grigio

#### Rosé

Ate Rosé

#### Red Wine

Ate Shiraz  
Redbank King Valley Pinot Noir  
(Non-alcoholic wine available on request)

#### Soft Drink & Juices

### Beverage Upgrades

Add on Basic Spirits - **\$12pp per hour** | Add on Premium Spirits - **\$15pp per hour**

#### House Spirits

Eristoff Vodka, Bombay Dry Gin, Dewars Scotch Whiskey, Cazadores Tequila, Bundaberg Rum, Canadian Club, Jim Beam White Label Bourbon

#### Premium Spirits

Grey Goose Vodka, Bombay Sapphire Gin, Monkey Shoulder Whiskey, Patron Silver Tequila, Mount Gay Rum, Canadian Club, Makers Mark Bourbon

Add on Spritzes on Arrival - **\$17pp** | Add on Cocktails on Arrival - **\$21pp**

Add on Mocktails on Arrival - **\$15pp**

Minimum 30 People

#### Spritzes

Aperol Spritz, Limoncello Spritz

#### Mocktails

Passionfruit Mojito, Watermelon Margarita, Tropical Punch

#### Cocktails

Classic Margarita, Spicy Margarita, Espresso Martini,

## CONTACT US

[events@wharfevents.com.au](mailto:events@wharfevents.com.au)

Ph 07 5293 7780

[@wharfevents](#)

Level 1 'The Wharf'

123 Parkyn Parade, Mooloolaba QLD 4557

[wharfevents.com.au](http://wharfevents.com.au)



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