



THE DOCK

AT THE WHARF · MOOLOOLABA

Situated on the beautiful Mooloolah River,
The Dock is the perfect location to host your
next function. The Dock offers several different
function spaces, each with it's own unique feel.

Our friendly and experienced team are here
for you every step of the way to ensure your
event is unique and one to remember.





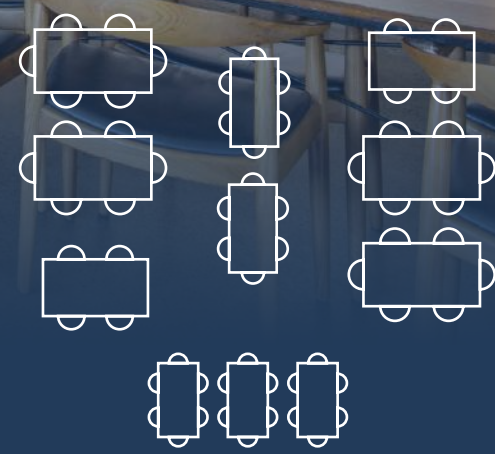
THE RIVER BAR

Cocktail	Seated	Wheelchair	Private Bar	Exclusive Hire	Half Hire	AV
Yes	N/A	Yes	Yes	100	50	Yes



THE DINING ROOM

Cocktail	Seated	Wheelchair	Private Bar	Exclusive Hire	AV
N/A	104	Yes	N/A	No	No





PRIVATE DINING ROOM

Cocktail	Seated	Wheelchair	Private Bar	Exclusive Hire	AV
N/A	42	Yes	No	Yes	Yes



THE LOUNGE

Cocktail	Seated	Wheelchair	Private Bar	Exclusive Hire	AV
35	25	No	No	Yes	No



CANAPÉ PACKAGES

PICK YOUR PACK

MINIMUM NUMBERS APPLY - SPEAK TO YOUR SALES MANAGER

6 PIECES \$36pp

Roasted beef crostini, caramelised onion, aioli (VO) (VEO) (GFO)

Seasonal arancini, lemon aioli (V) (GF) (VEO)

Chorizo & pork meatballs, chimichurri (GF)

Peking duck spring roll, plum sriracha (VO) (VEO) (GFO)

Beef slider, cheese, pickle, mustard, tomato (GFO)

Banh Mi, braised pork, pickled veg, cucumber, chilli hoisin (VO) (VEO) (GFO)

8 PIECES \$48pp

+6 PIECE PACK ITEMS

Wood-fired lamb skewer, harissa, Circassian yoghurt (GF) (VO) (VEO)

Tuna carpaccio, yuzu kewpi, soya mirin, cassava chip (GF)

10 PIECES \$60pp

+8 PIECE PACK ITEMS

Market oysters, mignonette, fresh lemon (GF)

Wood-fired Mooloolaba prawn, red chimichurri, lime (GF)

CHOOSE YOUR ADD-ONS

In conjunction with any Canapé package

MINIMUM 30 PER SELECTION

SUBSTANTIALS \$14ea

Battered local reef fish, chips, yoghurt tartare, lemon

Lamb gnocchi ragu, grana padano, truffle, basil (VO)

Mushroom carbonara, forest mushrooms, truffle, parmesan (V)

Bug sliders, tempura bug, wasabi ranch slaw

Tuna poke bowl, pickled beetroot, black rice, coriander, avocado, sesame ginger dressing (GF)

MINI DESSERTS \$7pp

Mini caramelised lemon tart

Mini dark chocolate & marshmallow brownie (GF)

GRAZING TABLE \$25pp

Assorted cured meats, cheese, dips & crackers, fresh fruit and seasonal produce.

PIZZA PACK From \$350

Chef's selection of house pizzas x 12 (96 slices)

BITE SIZED \$7ea

Pork belly, lime caramel (GF) Garlic butter scallops (GF)

Garlic butter scallops (GF)

Smoked salmon tartlet, horseradish, dill cream (GF)

Heirloom tomato, basil, cashew feta, garlic crouton (VE) (GFO)

Cauliflower beignets with chilli caramel (VE)

SET MENUS

FAMILY STYLE OR ALTERNATE DROP

TWO COURSE \$65 / \$70 THREE COURSE \$75 / \$ 80

MINIMUM 20 GUESTS

ENTRÉE *Select Three*

Baked Harvey Bay Scallops (GF)

Half shell scallops, Café de Paris

Crisp Fried Calamari (GF)

Coriander, ancho chilli mayo, lime

Forest Mushroom Arancini (V)

Truffle aioli, parmesan

Olives & Hummus (VE)

Marinated olives, hummus, pita

Bruschetta (V)

Focaccia, tomato, red onion, basil, burrata

Spiced Lamb Skewers (GF)

Harissa, pomegranate, hummus yoghurt

Korean Chicken Wings (GF)

Sesame, spring onion, radish

MAIN *Select Two*

Mixed Mushroom Gnocchi (GF) (V)

Cream, garlic, parmesan, parsley

Lamb Ragu Gnocchi (GF) (VO)

Braised lamb shoulder, tomato, pecorino

Wagyu Rost Biff (GF)

Char-grilled, roasted mushrooms, cafe de Paris

Chicken Supreme (GF)

Mushroom sauce, broccolini

Daintree Barramundi (GF)

Lemon & caper butter

SIDES *Select Two*

House Salad (GF) (V)

Leaf blend, mustard vinaigrette

Wood Roasted Carrots (GF) (V)

Persian feta, chilli honey

Broccolini (GF) (V)

Lemon, parsley

Dill Baby Potato (GF) (V)

Chat potato, confit garlic butter

Chips & Aioli (GF) (VE)

DESSERT *Select One*

Caramelised Lemon Tart

Seasonal Panna Cotta (GF) (DFO)

Dark Chocolate Brownie (GF)

Selection of Australian Cheeses



(V) Vegetarian (VO) Vegetarian Option (GF) Gluten Free (VE) Vegan

SET MENUS

ALTERNATE DROP

TWO COURSE \$55pp

MINIMUM 20 GUESTS

ENTRÉE

Served share style to the centre of the table

Olives & Hummus (VE)

Marinated olives, hummus, pita

Forest Mushroom Arancini (V)

Truffle, parmesan, aioli

Crisp Fried Calamari (GF)

Coriander, ancho chilli mayo, lime

MAIN *Select Two*

Served alternately

Wagyu Rump (GF)

Cooked to Chef's recommendation, chips, salad, peppercorn sauce

Lamb Ragu Gnocchi (GF) (VO)

Braised shoulder, tomato, pecorino

Mixed Mushroom Gnocchi (GF) (V)

Cream, garlic, parmesan, parsley

Chicken Parmigiana

Gypsy ham, blended cheese, chips, house salad

Daintree Barramundi (GF)

Lemon & caper butter

(V) Vegetarian (VO) Vegetarian Option (GF) Gluten Free (VE) Vegan



BEVERAGE PACKAGES

STANDARD

2HRS \$50pp 3HRS \$60pp

MINIMUM 20 GUESTS

BEER & CIDER

Our packages include a house selection of our rotating tap beer and cider, light beer in a can or bottle and non-alcoholic products available upon request.

WINE

Sparkling

Conversationalist Prosecco

White

Até Sauvignon Blanc

Red

Até Shiraz

Rosé

Até Rosé

PREMIUM

2HRS \$60pp 3HRS \$70pp

MINIMUM 20 GUESTS

BEER & CIDER

Our packages include a house selection of our rotating tap beer and cider, light beer in a can or bottle and non-alcoholic products available upon request.

WINE

Sparkling

Hesketh Madeline Alice NV Sparkling

Conversationalist Prosecco

White

Twin Islands Marlborough Sauvignon Blanc

Peg & Bull Pinot Grigio

Red

Até Shiraz

Redbank King Valley Pinot Noir

Rosé

Até Rosé

DELUXE

2HRS \$70pp 3HRS \$80pp

MINIMUM 20 GUESTS

BEER & CIDER

Our packages include a house selection of our rotating tap beer and cider, light beer in a can or bottle and non-alcoholic products available upon request.

WINE

Sparkling

Hesketh Madeline Alice NV Sparkling

Jansz Cuvee NV

Conversationalist Prosecco

White

Twin Islands Marlborough Sauvignon Blanc

Peg & Bull Pinot Grigio

Penfolds Koonunga Hill Chardonnay

Henschke Peggy's Hill Riesling

Red

Até Shiraz

Redbank King Valley Pinot Noir

Wirra Wirra Church Block Red Blend

Rosé

Até Rosé

Petits Detours Rosé

ADD ON

House Spirits Package

\$12pp per hour

Eristoff Vodka

Bombay Dry Gin

Dewars Scotch Whiskey

Cazadores Tequila

Bundaberg Rum

Canadian Club

Jim Beam White Label Bourbon

Premium Spirits Package

\$15pp per hour

Grey Goose Vodka

Bombay Sapphire Gin

Monkey Shoulder Whiskey

Patron Silver Tequila

Mount Gay Rum

Canadian Club

Makers Mark Bourbon

Should a beverage package not be the perfect fit for your event, there is no obligation to commit to one. You are welcome to arrange a bar tab or opt for a cash bar where guests purchase their own beverages.

*Non-Alcoholic wine available on request

CONTACT

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