

THE WHARF RESTAURANT



Events 2010

Thank you for taking the time to look through The Wharf Restaurant Events Package 2010; the perfect site for your next special event.

The Wharf Restaurant joins Sydney Theatre Company at the harbour end of the heritage listed Pier 4. Housed in a renovated timber finger wharf, the ambience is comfortably relaxed within a generously proportioned, significant space. The dining room is set with original Arne Jacobsen chairs and beautiful corian tables in white; service is always attentive, warm and reliable; dining under the guidance of Tim Pak Poy and Aaron Ross excels.

The restaurant specialises in offering superb lunches in both our dining room and on our private balconies; casual and formal dinners, weddings, corporate events and cocktail parties for groups of 20 people or more. Our unique space allows The Wharf Restaurant event coordinators to arrange consummate dining for up to 180 people and cocktail parties to 500 people.

Daytime events set on the beautiful Sydney Harbour, are flooded with natural light and are truly spectacular. Evening events are equally impressive framed by the handsome night lights of the Harbour Bridge and Luna Park.

The Wharf Restaurant has two large balcony areas, the smaller looks westward to Goat Island and seats 40; to the east our balcony seats 80 people under the magnificent Sydney Harbour Bridge. Both balconies can be enclosed and heated in inclement weather.

Let our team of experienced professionals take responsibility for a smooth and safe event; so stroll out over the water, leave behind the city haste, come and experience Sydney's 'best kept secret'.

Wharf Management

www.thewharfrestaurant.com.au

Our events pack

Please find in this pack general advice as to the number of guests (Capacity) we cater for in the various areas of our restaurant space.

Our food and beverage pricing (Price Guide) is the same for all guests be it your wedding, a special event or simply a group booking. Our popular canapé service is very successful when combined with our sit down menu. Wonderfully refreshing drinks also add a special touch.

Browse our canapé selection, visit our website for a current menu or wine list and talk to our coordinators about putting together a package to suit your taste.

We would be pleased to take care of any special needs your guests may have, for example we offer wheelchair access and cater for specific dietary requirements where possible. Our preference is to discuss your menu choice close to the date of the event to use the best seasonal produce available and we confirm all food and beverage choices and final number of guests at least two weeks prior to the event so that you can rest assured all has been taken care of.

In most instances we find it simplest for you to nominate a person to liaise with us directly regarding the number of drinks being served (the bar estimate), this person may assist in the responsible service of alcohol as required under the liquor act.

Our terms and conditions listed towards the end of this pack have been developed through many years of coordinating events and are designed to ensure a smooth, well run event and to establish a clear understanding between both yourselves and our team.

Our team of experienced professionals will take responsibility for a smooth and safe event on the day, so leave it with us to extend our hospitality to your guests and the only people you need to think about are yourselves!

All the basic details are contained in this brochure, so come down and visit the space, take in the relaxed ambience, marvel at the location, you might decide to stay for lunch!

"This slice of New York warehouse meets Sydney Harbour has been around so long you almost take for granted just how remarkably wonderful it is.... long, wooden corridor leading to the breathtaking water and Bridge views. Service has a casual elegance. Quality produce cooked in a simple but imaginative manner makes it shine."

Sydney Morning Herald Good Food Guide 2007

Capacity

- | | | |
|--------------------------|-------------------------|-------------------|
| • Restaurant (exclusive) | Sit down Lunch / Dinner | 80 to 200 guests |
| | Cocktail Party | 100 to 500 guests |
| • Private Balcony | Sit down Lunch / Dinner | 20 to 40 guests |
| | Cocktail Party | 30 to 50 guests |
| • Large Balcony | Sit down Lunch / Dinner | 40 to 80 guests |
| | Cocktail Party | 50 to 100 guests |

Reminder: both balconies may be opened in fine weather or sheltered and heated in inclement weather

Price Guide

Menu

- | | |
|---------------------|---|
| • 2 Course Menu | From \$68.50 per person (Min 20 guests) |
| • 3 Course Menu | From \$82.00 per person (Min 20 guests) |
| • Cocktail | From \$36.00 per person (Min 30 guests) |
| • Exclusive Use Fee | \$2000 |

Beverage & Bar Estimate

- All beverages are sold on consumption
- The Wharf Restaurant is a fully licensed venue
- We ask clients to pre-select their preferences from the current wine or beer list prior to the event
- Clients are welcome to pre set a bar estimate. We will advise the RSA nominee when this approaching to seek instruction.
- Please note, we have a strict NO BYO policy
- Only one variety of each wine may be selected for events. I.e. 1 x Sparkling Wine/Champagne, 1 x White Wine, 1 x Red Wine.
- If more than one variety of wine is required, there is an additional \$5.00 per person per extra wine choice.

Canapé Options

Available for groups of 30 or more.

A minimum of 8 items per person is required for a canapé event. We suggest this will cover a 2 hour period. For a longer event we suggest you select more items
If you are selecting from this list to add to a 2 or 3 course set menu, there is no minimum amount required.

- Watermelon Rice Paper Roll - \$4.50
- Grilled Asparagus, Nut Butter - \$4.50 (spring/summer only)
- Olive & Goat's Cheese Strudel - \$4.50
- Herbed Ricotta Pastry - \$4.50
- Vegetarian Shitake Rice Noodle - \$4.50
- Rice Paper Wrap with Mussel & Black Fungus \$4.50
- Chicken liver parfait in choux bun - \$4.50
- Freshly shucked oyster - \$4.50
- Paprika and parmesan cheese straw - \$4.50
- Eggplant and caramelised onion pissaladiere - \$4.50
- Smoked salmon swizzle - \$4.50
- Crisp prawn wonton - \$4.50
- Tartlet of lightly smoked trout & avocado - \$4.50
- Chicken waldorf finger sandwich - \$4.50
- Smoked trout and dill finger sandwich - \$4.50
- Sweet pepper and goats cheese finger sandwich - \$4.50
- Fried tofu with green shallots - \$4.50
- Sun-dried tomato and fetta strudel - \$4.50
- Asparagus and pine nut tartlet - \$4.50
- Prosciutto swizzle - \$4.50
- Rolled scallop omelette - \$5.50
- Gravalax with Dill Scented Potato - \$5.50
- Chicken & Leek Jalousie - \$5.50
- Eye Fillet of Lamb on Brioche - \$5.50
- Chicken & mushroom croquette - \$5.50
- Baby shrimp with sweet pepper and Tabasco - \$5.50
- Crab and chervil finger sandwich - \$5.50
- Beef and snow pea rice paper roll - \$5.50
- Crisped peking duck pancake - \$5.50
- Anchovy pissaladiere - \$5.50
- Ham & cheese quiche - \$5.50

- Spinach quiche - \$5.50
- Smoked salmon quiche - \$5.50
- Chicken, corn and basil pie - \$6.00
- Lamb and pea pie - \$6.00
- Steak pie - \$6.00
- Duck and orange pie - \$6.00
- Rabbit & lentil pie - \$6.00
- Venison pie - \$6.00
- Lamb cutlet - \$6.00
- Sweet potato and coriander pie - \$6.00
- The Wharf club sandwich - \$6.00
- Wagyu tenderloin with horseradish on crouete - \$7.50
- Tempura Lobster - \$7.50
- Caviar Creams - \$7.50
- Scallop in the Half Shell with Saffron & Fennel - \$7.50
- Salt and pepper squid cones - \$10.00
- Fish and chip cones - \$10.00
- Boxed Vietnamese chicken salad (vegetarian version available) - \$10.00
- Boxed coconut crab salad - \$10.00
- Cheese platter - \$10.00

Petit Fours \$3.00 per piece

- Chocolate Truffle
- Chocolate Hazelnut Pan Forte
- Vanilla Shortbread
- Ginger Treacle Cake

Two & Three Course Menus

To make use of the pick of seasonal produce we ask our clients to select their options to create their menu from the seasonal menu we provide you near the event date. Visit our website for the current menu and wine list www.thewharfrestaurant.com.au Please note, main course is not served alternatively. Your guests select which they would prefer on the day/night.

Two Course Menu Includes

- Either a set Entrée or a set Dessert
- Choice of Two Main Courses
- Fine Green Salad or Roast potato with garlic & rosemary
- Espresso / Tea
- Petit Four
- Printed titled Menus

From \$68.50 per person; 20 people or more

Three Course Menu Includes

- Set Entrée
- Choice of Two Main Courses
- Fine Green Salad or Roast potato with garlic & rosemary
- Set Dessert
- Espresso / Tea
- Petit Four
- Printed titled Menus

From \$82.00 per person; 20 people or more

Extra Side Dishes

- Roast potato with garlic & rosemary
- Runner Beans with White Balsamic & Hazelnuts

\$3.00 per person

Cheese Platters to Share

- A Selection of Cheeses & Seasonal Fruits - \$11.50 per person

Pier 4, Hickson Road Walsh Bay NSW 2000 ♦ PO Box 777 Millers Point NSW 2000
Phone: 02 9250 1761 Fax: 02 9247 9245 Email: requests@thewharfrestaurant.com.au
Wharf Management Pty Ltd – ABN 61 095 221 140

Extra Petit Fours

- Chocolate Truffle - \$3.00 per person
- Chocolate Hazelnut Pan Forte - \$3.00 per person
- Vanilla Shortbread @ \$3.00 per person
- Ginger Treacle Cake @ \$3.00 per person

Pricing for Children & Band Members

- Children under 4 years – Free of charge (meals not provided)
- Children 5 – 9 years - \$25 each for a simple pasta dish, fish & chips or chicken & chips
- Children 10 years and over – Adult prices
- Band Members & Photographers - \$30 per person

Extra Selections

- Clients may wish to increase the number of selections available on each course there is a charge of \$5.00 per additional item, per person, per course
- Please note this is not available to pre theatre dinners, due to time restraints
- A vegetarian option will be available to your guests on the night for both the entrée and main course, in addition to your selections. This vegetarian item will be at the discretion of the chef on the day.

Additional Options

- Canapés can be selected from the canapé options provided and are charged per piece (minimum of 30 guests only)

Cake Service

- If you prefer to bring a specialty cake for service in place of dessert we charge a service fee of \$5.00 per person – a choice of a coulis or chantilly cream is included
- The service fee is waived if the cake is served as petit four with espresso.
- The Wharf Restaurant can provide a Croquembuche for weddings that we make in-house. The cost is \$8.00 per person and this is for two “puffs” each. The minimum for the cake is \$500.00.
- Other birthday and celebration cakes can be arranged on request.

Terms & Conditions

Menus

- Menus are subject to seasonal availability and may change on the day of your event
- We strive to use local seasonal produce emphasizing freshness and quality. Carbon emission awareness reinforces our commitment to not use imported un-seasonal food
- Special dietary requirements will be catered for where possible
- Prices are quoted per person and are GST inclusive
- Prices quoted are subject to change without notification in accordance with market variables

Private Dining Room & Large Balcony Bookings

- \$30 per person deposit is required to secure a reservation. This is redeemed from your final bill on the day
- \$1000 deposit is required to secure cocktail style events in the private dining room and large balcony
- Final numbers will be confirmed five working days prior to the event as the minimum number of guests. This may be increased up to 24 hours prior to the event, but cannot be reduced.
- Final food & beverage choices will be confirmed seven days prior to the event
- Balance of payment will be made at the completion of the event
- If numbers drop below the minimum of guests required for the exclusive use of either the Private Dining Room or Large Balcony, exclusivity can not be guaranteed
- Lunch time events to conclude by 4.30 pm and evening events to conclude by midnight.
- The Wharf Restaurant reserves the right to move functions from these areas in the case of severe weather conditions.
- There is a minimum spend of \$1500.00 for the private dining room and \$3000.00 for the large balcony
- Prior approval must be obtained from The Wharf Restaurant, for any presentation equipment being brought for your event. Please note, there can be no amplification and screens and projectors must be kept to a minimum, and can only be positioned in certain areas of the balconies.

Exclusive Use of Restaurant

- Due to our commitments to the Sydney Theatre Company & their patrons, exclusive use of the restaurant can only be offered outside of performance times
- A deposit of \$2500 is required to secure the venue on booking. This is redeemed from the final bill.
- An Exclusive Use Fee of \$2000 applies
- Confirmation of final numbers, full food payment & bar estimate deposit is required two weeks prior to the event
- The balance of payment (beverages + surcharge(s)) must be made at the completion of the event
- Minimum numbers of 80 adults sit down & 100 adults stand up as well as and a minimum spend of \$12,500 on the food & beverage spend (not including fees & surcharges) is required.
- Included (given notice) is use of lectern, microphone & ipod system & printing of menus

Pier 4, Hickson Road Walsh Bay NSW 2000 ♦ PO Box 777 Millers Point NSW 2000
Phone: 02 9250 1761 Fax: 02 9247 9245 Email: requests@thewharfrestaurant.com.au
Wharf Management Pty Ltd – ABN 61 095 221 140

- Please note: For events that run past Midnight or longer than 6 hours, an additional \$750 per hour is payable, THIS MUST BE PRE – ARRANGED, and is at all times at the restaurant manager's discretion during the event
- For Monday – Saturday exclusive use events, the restaurant will not be available for evening events until 6.00 pm
- Please advise your selected entertainment (ie band, DJ etc) that they will need to supply all their own extension cords and power boards etc.
- By hiring the restaurant exclusively, you have confirmed use of the restaurant space. The public areas of the wharf are not included ie main walkway, toilets etc.

Additional Conditions, Fees, Charges and Cancellations For all Bookings

- A 5% surcharge on food & beverage applies for groups of 10 or more
- An additional 5% surcharge on food & beverage applies for Sundays
- An additional 10% surcharge on food & beverage applies for public holidays
- For exclusive use events that run past Midnight or longer than 6 hours, an additional \$750 per hour is charged
- If the event runs into a public holiday, an additional \$750 per hour is charged
- Verbal and written notice is required with any cancellations
- For exclusive use events should cancellation occur the initial deposit and exclusive use fee are forfeited
- For exclusive use events should cancellation occur within 14 days the deposit & food payment is forfeited in lieu of purchases and services
- For private dining room and large balcony bookings, should cancellation occur the initial deposit is forfeited.
- For private dining room and large balcony bookings, should cancellation occur within seven days the deposit is forfeited and there will be a charge of 50% of the estimated food costs.
- Please note, we advise you to arrange for your gifts, floral arrangements, vases, decorations etc to be taken with you at the end of your event. In regards to any items that are left behind, we will take all care, but absolutely no responsibility for them. If there are items left behind, we can only hold them to 11 am of the next working day.
- Payment of deposit automatically indicates acceptance of the terms and conditions outlined in this pack
- The Wharf Restaurant may at any time cancel a booking for an exclusive use event, or private dining room and large balcony bookings, and its sole liability for cancellation will be the refund of the deposit and all other monies paid by the customer. The Wharf Restaurant will endeavour to provide the customer with reasonable notice of the cancellation prior to the event but shall not be responsible for any losses, costs or liability suffered by the customer because of the cancellation

Reservation Confirmation

- A reservation is deemed confirmed on receipt of all relevant deposits
- Confirmed client details will be required in writing on booking an event
- Acceptance of terms, conditions and quotes will be required in writing on booking an event
- Should numbers drop below confirmed numbers the client will be charged for the minimum number or minimum spend
- Wine tastings are available for exclusive use events only. Unfortunately we cannot provide menu tastings due to service constraints. We suggest you dine in the restaurant to experience our cuisine and service.

Live Music

- Jazz quartets or small ensembles are wonderful at the Wharf. Please note that any live music can only be permitted with the prior approval of Wharf Management and can only be made available for exclusive use events
- Smaller partial use events (including the private dining room and large balcony) are not permitted amplification facilities (ie microphones, cd players, ipods etc). Music run through the restaurant system is solely at the discretion of management.

General

- The Wharf Restaurant reserves the right to refuse alcohol service under guidelines provided by the Liquor Act 'Responsible Service of Alcohol'
- The Wharf Restaurant reserves the right to vary the proceedings detailed in the run sheet at any time during the event without prior notice in order to comply with statutory authorities and specifically to ensure a safe and orderly event for both exclusive & balcony events.
- Disabled access and facilities are available

Opening Hours

- Monday to Saturday Lunch & Dinner
- The Wharf Restaurant is open for special events seven days a week (subject to availability and commitments to the theatre)
- Lunchtime reservations for the Private Dining Room or the Large Balcony commence from 12.00 midday

Web

Visit our 'movie' http://www.wharfrestaurant.com.au/wharf/wharf_flash.php