

Fisherman's Wharf Tavern Function Packages



open daily for lunch & dinner
join us for breakfast on saturday & sunday

book your next function with us - flexible catering options available
visit our website for function menus and full terms and conditions

Mariners Cove. 60-70 Seaworld Drive. Main Beach Qld 4217. Phone 07 5571 0566 ext 2
www.fishermanswharftavern.com.au



We all know Fishermans Wharf Tavern is famous for its great location & great food but did you know that we can do any type of function up to 825 people. Our team will customize our menus to suit your needs, weddings, corporate events, tour groups, birthdays, anything and everything we can do it!! With a backdrop overlooking the Mariners Cove Marina, between Southport & Main Beach we are the ultimate function & dining venue.

Location	Cocktail Capacity	Banquet Capacity
Broadwater Deck	250	150
Marina Deck	120	80
Restaurant	350	250
Fishbowl Lounge	120	N/A

Ask our functions manager to design a package for your next corporate event or special celebration.

Note that all prices included in Fishermans Wharf Tavern’s function packages are subject to change without notice.

Refer to our website for full terms and conditions.





tapas platters

vegetable spring roll – soya dressing (50)	\$30
vegetable curry puff – sweet chilli sauce (50)	\$30
grilled turkish bread & dips – basil pesto & pinenut and bush tomato (3 serves)	\$30
salt & pepper calamari – basil aioli (50)	\$40
corona battered whiting – garlic aioli (25)	\$40
mini burgers – petite roll w tomato, lettuce and mozzarella (15)	\$40
nachos – mini chicken or beef	\$50
spinach fetta tomato tartlet – crisp pastry (25)	\$50
bruschetta – roma tomato & fresh basil on toasted garlic bread	\$50
garlic & herb meatballs – chargrilled vege relish (50)	\$50
buffalo chicken wings – pesto basil aioli (25)	\$55
gourmet pizzas – range of toppings (6 pizza's)	\$55
beef skewers – mint tzatiki (25)	\$60
mini beef mignon – rosemary hollandaise (25)	\$60
parmesan crusted fish goujons – seeded mustard aioli (25)	\$60
chicken satay skewers – with peanut & coriander sauce (25)	\$60
rare roast beef on toasted turkish – roasted capsicum and aioli (25)	\$60
fresh ocean king prawns, seasonal – fresh cocktail sauce (25)	\$65
mini assorted pies – lamb, beef, chicken (30)	\$65
lime & coconut spiced prawns – with green curry broth (25)	\$65

served on individual platters with condiments

24 hours notice required in most instances

advance payment may be required if requested



gourmet canapés

(minimum 30 guests)

cold selection

kebab of haloumi, kalamata olive & cherry tomato – w basil olive oil

vegetable frittata – w red onion jam & sour crème

vietnamese caesar salad in rice paper – roast chicken, smoked salmon and traditional

corn & dill fritters – w smoked salmon crème

local fresh prawns – w chilli cocktail sauce (when in season)

tassie plate oysters – w horseradish aioli

chorizo & fetta quiche – housemade

hand rolled sushi – assorted flavors

hot selection

wild mushroom risotto – served in chinese spoons

petite crab & spring onion cakes – w chilli béarnaise

vietnamese homemade pork spring roll – w ginger plum sauce

roasted chicken tulips in ginger soy – w mint tzatiki

thai fish cakes – w dill crème fraîche

warm brie, roasted chicken & guacamole – on toasted turkish

beef mignon wrapped in prosciutto – w red onion jam

prawn & scallop skewers – in ginger butter

choose from	four items (choose 1 from seafood canapés)	\$19 per person
	six items (choose 2 from seafood canapés)	\$22 per person
	eight items	\$26 per person
	ten items	\$30 per person

served on individual platters with condiments

72 hours notice on gourmet canapés

advance payment may be required if requested



set menu

(minimum 30 guests)

bread to start (choose 1)

toasted turkish bread & dips – basil pesto and bush tomato relish

bruschetta – roma tomato, fresh basil leaves, balsamic glaze & grana padano

entrée (please select 2 options)

salt and pepper calamari – lightly tossed in herbs and spices with a petite salad and citrus dressing.

roasted spiced chicken – on a bed of field mushroom & spinach risotto crème with grana padano.

sesame crusted salmon – served with rocket, avocado with red capsicum couli.

thai peppered beef – with a watercress salad with cashew bean shoot & roasted pepper with persain fetta and a ginger soy dressing.

fresh local seasonal prawn – and avocado with petite greens & a blackberry aioli.

main (please select 2 options)

panfried barramundi fillet – served with a rocket, parmesan, cherry tomato & pinenut salad with a side crisp fries

chargrill porterhouse steak – w olive & sundried tomato crush potato, sesame green beans and red wine jus

cajun spiced atlantic salmon – on a bed of green pea risotto, steamed asparagus and drizzled dill fraiche

tender cut eye fillet – mignon w roasted kipler potato, broccolini and a pepper cream sauce

oven roasted chicken breast – incased with brie and sundried tomato, kumera mash, baby spinach and seeded mustard cream

grilled snapper fillets – with green curry broth blistered tomato and lemon and spinach risotto

rosemary spiced lamb rump – with chive mash potato, asparagus spears and roasted garlic & thyme jus



dessert (please select 2 options)

petite double chocolate mudcake – with raspberry couli

sticky date pudding – with rich butterscotch & caramel glaze

warm apple and sultana crumble – with butter & cinnamon and fresh crème

lemon citrus tart – with fluffy meringue and vanilla bean ice cream

starter & main \$30

entrée & main \$35

main & dessert \$35

entrée, main & dessert \$41

four course \$46

vegetarian and dietary requirements available on requests on upon booking

all set menu are based on alternate serve

surcharge may apply to additional choices

Client Notes



buffet packages

(minimum 50 guests)

from the carvery

lamb rump – w herb & parmesan crust

pork loin – w apple & ginger compote

slow roasted prime rib – w thyme & rosemary soy glaze

rack of lamb – w thyme and rosemary jus

rare roast qld beef medallions – w pepper jus

hot selection

morrocan chicken fillets – on saffron cous cous

baked lemon chicken breast – w prosciutto & herbs

pesto breast of chicken – w balsamic mushroom caps

bbq thigh chicken – w pimento sauce

orange & thyme baked pork loin – w star anise and lime glaze

spinach & fetta tortellini – w roast tomato and cream

penne – w cherry tomato, pinenut & spinach

pesto baked pasta – w sundried tomato & grana padano

cajun seared atlantic salmon – w corn, coriander & spring salsa

dukkah crust barramundi fillet – w citrus cream

lime & honey glazed salmon – w fried baby caper

grilled snapper – w orange & basil and scorched cherry tomato

vegetables and starches

new potatoes – in olive oil w mint & red onion

steamed vegetable – m lange

roasted root vege – in balsamic glaze

ratatouille – braised vegetables in tomato ragout

roasted new potatoes – w chives & mixed herbs

stir fry vegetables – in hoisin sauce

rosemary roasted – kipfler potatoes

lockyer valley steamed greens – w soy & sesame seed

fresh seasonal vegetables – w herbed butter



from the deep sea

chilled mooloolaba fresh ocean king prawns – w cocktail mayo

freshly shucked oysters – w lemon & lime wedges

sandcrab – w coriander, mint & avocado

bbq octopus – in chilli, lemon & coriander

prawn and salmon salad – w bell pepper & dill mayo

smoked salmon – dill, crème fraiche, fried caper

chilled selection

canungra grown cos lettuce – smoked bacon, garlic crouton & parmesan

potato salad – with spanish chorizo, apple & mustard seed

antipasti – sundried tomato rosemary fetta, artichokes, kalamata olives
& balsamic mushrooms w leg ham, prosciutto & pastrami

garden leaf salad – w tomato, cucumber, salad onion and balsamic dressing

quiche – spinach & fetta

fetta & spinach – quiche lorraine

watercress – rocket, sweet pea, walnut and parmesan

potato & pumpkin frittata – w pesto & goats cheese

roasted root vegetable – cous cous tri coloured pasta w sundried tomato,
spinach & tomato ragout

red bliss potato salad – chives and grain mustard dressing

tear drop bocconcini – w vine ripe roma tomato basil & mustard balsamic

fresh dinner rolls and baguettes included

desserts

selection of king island camembert – hastings valley pecorino pepato,
massadam swiss cheese & cracker barrel cheddar w cracker's and dried fruits

petite cupcake bar – assortment of different varieties

selection of slices & cakes

selection of individual tarts

grand mariner laced profiteroles – w vanilla custard

baked pecan pie

rocky road slice

freshly brewed coffee & tea included

A. 2 hot buffet selections, 2 cold selections, 1 vege, 1 starch, 2 desserts, 1 carvery @ \$48 per person

B. 3 hot buffet selections, 3 cold selections, 1 vege, 1 starch, 3 desserts, 1 carvery @ \$52 per person

C. 4 hot buffet selections, 4 cold selections, 1 vege, 1 starch, 3 desserts, 1 carvery @ \$55 per person

D. deep sea selection @ \$8 per person per item additional