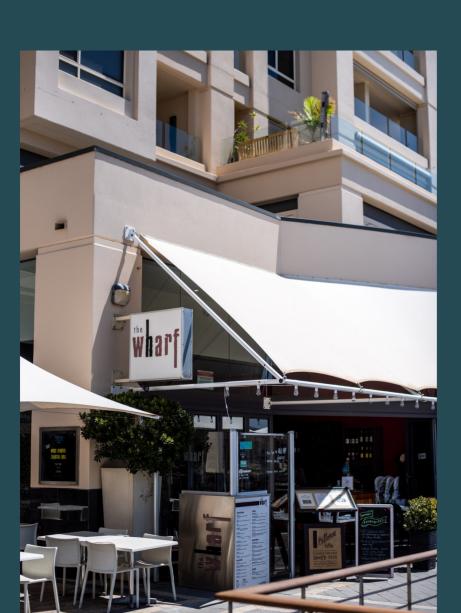
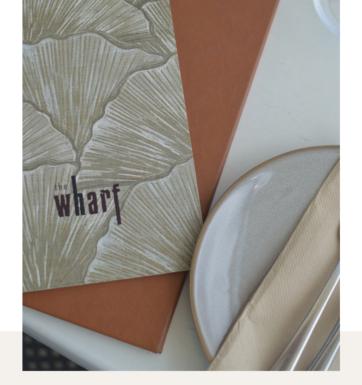


SONTENTS

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STORY

Located in the Scenic Holdfast Shores Marina, situated right on the beachfront, The Wharf is a modern-Australian venue perfect to host your event.

With an award-winning chef, our stylish bar, and our well renowned friendly staff. Our carefully designed menus enable us to maintain exceptional quality and service. Your memories and experience with us are our number one priority.

We have a simple food philosophy that we are very proud of. We only support the freshest, seasonal produce right here from the finest suppliers in South Australia. Enabling us to showcase the very best of what Adelaide has to offer.

Creating the perfect balance is key.

OUR AREAS

MARINA

The Marina Garden is located at the front of the restaurant. A picturesque view of the **Holdfast Shores** docking area and the strip itself. It is a sheltered area with overhead cover, and roller sides that can still be seen through to enjoy viewing the surroundings. For cooler or night time events, it is also a heated area when required. Spacious and bright, The Marina Garden is perfect for your next family event or is ideal for a cocktail or sit-down event to mark that special occasion.

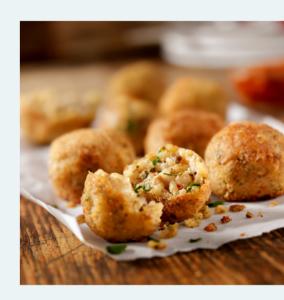
VENUE

The Main Room is the entire area of The Wharf Restaurant. With Stunning views overlooking both, the coastline and the Holdfast Shores Marina docking area. Our largest room is a contemporary light filled space with private entrance. There is a large bar and complete audio facilities available. Spacious and bright, The Wharf's Main Room is perfect for your next corporate or private event & is ideal for a cocktail or sitdown event to mark that special occasion.

SMALL BITES

20 Items Per Platter

Mushroom with Jerusalem artichoke crisps	\$90
Poached prawn wrap in pickled cucumber with house made remoulade	\$80
Sourdough crisps, smoked salmon, dill pearls and lemon rind	\$60
Crab arancini with hollandaise sauce	\$85
Profiterroles filled with sundried tomato mousse and basil pesto	\$60
Beef Sliders	\$120
Satay chicken skewers with fresh chilli and coriander	\$80
Salt and pepper squid, tartare sauce, lemon wedges and chips	\$120





Bite-size Gathering

Our cocktail food offer is ideal for functions where guests can enjoy a relaxed and social atmosphere.

This package includes a curated selection of bite-sized platters that are easy to eat while standing or mingling. Perfect for cocktail parties, networking events, and receptions, our cocktail food offer ensures that your guests can enjoy a variety of delicious options without the need for a formal sit-down meal.

FULL SERVICE



Alternate Drop

To ensure variety and efficient service, a dining service where two different dishes are served alternately to your guests. Catering to diverse tastes without the need for individual orders.

- 2 Course Menu | \$70pp
- 3 Course Menu | \$85pp



2

Choice of Meal

Allow your guests to select their preferred dishes from a set menu allowing for more flexibility and personalisation. Perfect to make the dining experience more enjoyable and personalised.

- 2 Course Menu | \$80pp
- 3 Course Menu | \$95pp



3

Custom Menu

Our custom menu service is designed to make your special event truly unique and memorable.

We work closely with you to curate a menu that perfectly matches your vision and preferences.

Whether it's a wedding, corporate event, or private party, our team will help you select dishes that cater to your guests' tastes and dietary needs.



Entree

Pork belly, pome puree, burnt apple puree, micro salad

Gin and citrus cured salmon, orange gel, avocado puree

Poached mulloway, cauliflower puree, sauteed greens, miso foam

Burrata, cherry tomato, charred peaches, honey balsamic glaze



Main

Chargrilled eye fillet, pome puree, baby carrots, onion petals, red wine jus

Pork scotch, kipfer potato, Asian greens, mustard jus

Frenched chicken breast, pome puree, sauteed wild mushrooms, onion petals, truffle cream

Pan seared salmon, carrot puree, braised fennel, Asian greens, ginger jus



Dessert

Lemon Meringue Tart

Passionfruit Cheesecake

Chocolate Fondant with Berry Compote

BEVERAGE PACKS

The Essentials

3 hours \$60pp | 4 hours \$75pp

Growers Gate Brut Cuvee Growers Gate Sauvignon Blanc Growers Gate Shiraz

Wharfy Lager Cascade Light



Signature Selection

3 Hours \$95pp | 4 Hours \$115pp

La Riva Di Fratti Prosecco Babich Black Label Sauvignon Blanc Sidewood Shiraz

Wharfy Lager Coopers Pale Cascade Light



Prestige Collection

3 Hours \$125pp | 4 Hours \$135pp

Jansz Premium Cuvee Shaw and Smith Sauvignon Blanc Mollydooker 'The Boxer' Shiraz

Wharfy Lager Coopers Pale Sapporo Cascade Light



TERMS AND CONDITIONS

Booking Terms

Card Pre-Authorisation: Once a booking has been formalised, a booking confirmation link will be sent from our reservations system and card details are required to complete this link. Please note that only a \$25pp charge will be made to your card at this time as a deposit. Failing to arrive or to provide adequate notice of booking cancellation will result in a forfeit of this deposit.

Payment on the Day: All outstanding amounts are required to be finalised at the conclusion of your booking. No invoices will be issued for outstanding amounts. Please be aware that separate accounts cannot be facilitated for group bookings. Please make the Wharf team aware of how payments will be processed on the day.

All Bookings are to be considered tentative until a deposit for the event is taken.





Venue Terms

All pricing is correct at time of contact however please be aware that pricing and available packages are subject to change with menu / package updates.

Minimum Catering: All events at The Wharf require catering for all guests. A minimum food charge of \$30.00 per head applies for cocktail parties. A minimum food charge of \$65.00 per head applies for sit down lunches or dinners.



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