



# 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.





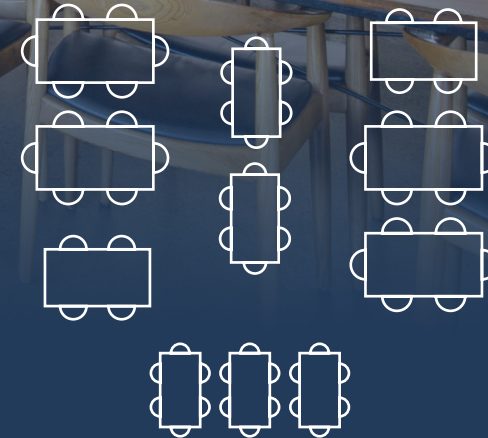
# THE RIVER BAR

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



# THE DINING ROOM

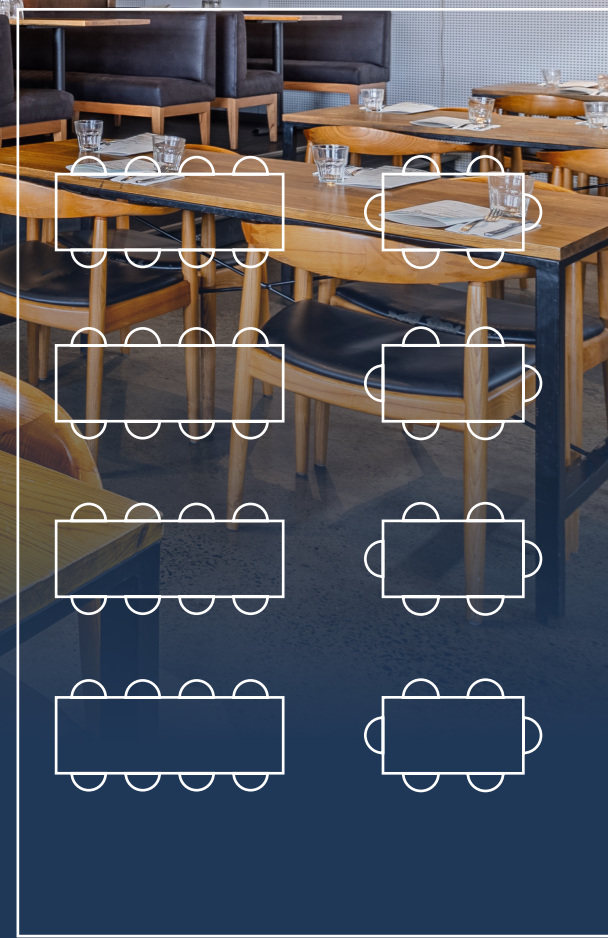
Cocktail	Seated	Wheelchair	Private Bar	Exclusive Hire	AV
N/A	104	Yes	N/A	No	No





# 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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