



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.

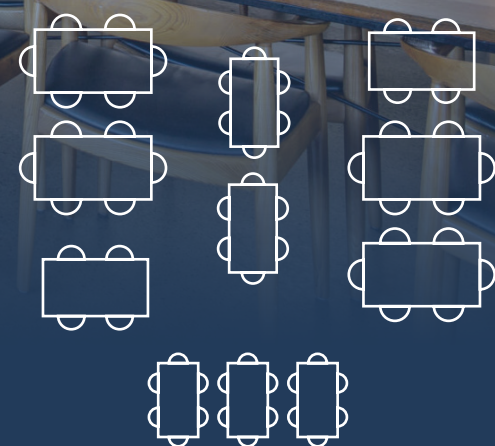
Our friendly and experienced team are here
for you every step of the way to ensure your
event is unique and one to remember.





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**

4 PIECES \$24pp

Roasted beef crostini, caramelised onion, aioli

Pork polipetti, parmesan, parsley (GF)

Tandoori chicken skewer, spiced yoghurt

Seasonal arancini, lemon aioli (V)

ADD ON +\$9ea

Beef slider, cheese, pickle, mustard, tomato

6 PIECES \$36pp

+4 PIECE PACK ITEMS

Peking duck spring roll, plum sauce

Beef slider, cheese, pickle, mustard, tomato

8 PIECES \$48pp

+6 PIECE PACK ITEMS

Grilled prawn skewer, seaweed butter (VO)

Sesame crusted calamari, wasabi mayo (GF)

CHOOSE YOUR ADD-ONS

In conjunction with any Canapé package

BITE SIZED \$7ea

MINIMUM 30 PER SELECTION

Pork belly, lime caramel (GF)

Garlic butter scallops (GF)

Smoked salmon tartlet, horseradish, dill cream (GF)

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

ADD ON +\$9ea

Beef brisket slider, slaw, BBQ chipotle

SUBSTANTIALS \$12ea

Battered local reef fish, chips, yoghurt tartare, lemon

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

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

ADD ON +\$14ea

Bug sliders, tempura bug, wasabi ranch slaw

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

MINI DESSERTS \$7pp

Chef's selection of mini desserts (2pp)

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)

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

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

Seasonal Arancini (V)

Lemon aioli

Olives & Hummus (VE)

Marinated olives, hummus, pita

Bruschetta (V)

Focaccia, tomato, red onion, basil, burrata

Buffalo Chicken Wings (GF)

Blue cheese sauce, celery

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

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

Seasonal Arancini (V)

Lemon 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

Bar Tab Consumptions: A bar tab can be set with your preferred limit and adjusted as needed throughout your event.

Cash Bar: Allow your guests to choose from our extensive beverage selection which they can purchase throughout your function.

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

White

Potting Shed Sauvignon Blanc

Potting Shed Chardonnay

Potting Shed Pinot Grigio

Red

Potting Shed Rosé

Potting Shed Shiraz

Sparkling

The Conversationalist Prosecco

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

White

Potting Shed Sauvignon Blanc

Potting Shed Chardonnay

Potting Shed Pinot Grigio

Penfolds Chardonnay

Red

Potting Shed Rosé

Potting Shed Shiraz

Sparkling

The Conversationalist Prosecco

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

White

Potting Shed Sauvignon Blanc

Potting Shed Chardonnay

Where Oceans Meet Chardonnay

Potting Shed Pinot Grigio

Galante Pinot Grigio

Penfolds Chardonnay

Christobel's Moscato

Red

Potting Shed Rosé

Adeline Rosé

Potting Shed Shiraz

Little Giant Premium Cabernet Shiraz

Penfolds Cabernet Sauvignon

Hare & Tortoise Pinot Noir

Wirra Wirra Church Block Blend

Sparkling

The Conversationalist Prosecco

Dune & Greene Prosecco

Jansz Cuvee

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

*Non-Alcoholic wine available on request

CONTACT

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