

# QUEENS WHARF HOTEL

EST. 1988

## FUNCTIONS AND EVENTS PACK



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## FUNCTIONS

### SOCIAL EVENTS

Overlooking Newcastle Harbour, The Queens Wharf Hotel offers several newly renovated areas to host your next social event. The setting is comfortable whilst casually upmarket with a choice of indoor and outdoor areas.

Every booking is unique and special and therefore we offer to work closely with you to tailor a package to suit your vision. No matter what the style or size of your event, we will deliver quality food and beverages, attentive and friendly staff and ensure your guests leave feeling satisfied after a great time.

We encourage you to visit us at The Queens Wharf Hotel and view the various spaces available for your next event. Our staff can help you with your enquiry and discuss your food and beverage options from our comprehensive events package.



### CONTACT

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## EVENT SPACES



### SKIFF BAR

A charming light-filled room that offers its own bar and balcony. Boasting high ceilings and exposed beams, this space offers waterfront views extending over Newcastle Harbour. Lounge, banquette seating and set tables are all available and can be arranged to your liking.

Standing Capacity: 300

Seated Capacity: 150

There are certain minimum spends required depending on the day and time you book the room. We can discuss these options with you when you speak with our events team.

If you are planning a smaller event, groups of 30 people or more can reserve a section of this space which may include parts of the balcony. These bookings have no area charge provided that finger food is purchased to cater for the number of guests booked.

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## EVENT SPACES

### THE WHARF

The Wharf has traditionally been used as a free space for the hotel's patrons, however if you are looking for an extra special dining experience please contact our functions manager to enquire about the options of this space.

### THE GALLEY

Standing Capacity: 80

Seated Capacity: 80

There are certain minimum spends required depending on the day and time you book the room. We can discuss these options with you when you speak with our events team.



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## GROUP DINING PACKAGES

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### FORMAL SEATED MENU

For seated events of 20 people or more, we offer a 'Formal Seated Menu' from which you may choose either an 'alternative drop' or 'set choice' option. This is designed to provide the highest quality service for larger dining groups.

**ALTERNATIVE DROP** You may select from our 'Formal Seated Menu' 2 options for entrees, mains, and desserts prior to your reservation. These are to be paid for on one bill and served alternatively on the day.

2 course (entree/main, main/dessert) \$48p.p

3 course (entree/main/dessert) \$58p.p

### FULL RESTAURANT MENU

For informal bookings of up to 20 people, we offer our full restaurant menu, (prices per menu) which may be ordered from the bar and guests can pay for their meals individually.

Pre-Order Bookings may use our 'Pre-Order Form', taken from our full restaurant menu to choose meals prior to the reservation. Forms must be submitted via email or fax no later than 10am on the day of the reservation.

### CHEF'S CANAPÉ SELECTION

Canapés are suitable for cocktail style events and are available for bookings of 20 people or more. This is an easy and uncomplicated option for larger bookings - simply choose from the selections and let us take care of the rest. Staff will be allocated to walk around the food, so you and your guests do not have to do a thing!

Prices are charged per person and you may decide on how completely you would like your guests to be fed:

*Light nibbles* \$25p.p | 4 selections (2 hot, 2 cold)

*Something more substantial* \$32p.p | 7 selections (3 hot, 3 cold, 1 substantial)

*All filled up* \$42p.p | 10 selections (4 hot, 4 cold, 2 substantial)

### SHARE PLATTER MENU

Our Share Platter Menu is available for bookings of 20 people or more as an alternative cocktail style of food. Designed to serve 8 - 10 people, these platters can be brought out at placed on tables for your guests to help themselves.

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## FORMAL SEATED MENU

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### TO START

Beetroot and goats cheese tart, micro herb salad, vinaigrette and balsamic glaze (V)

Gnocchi with brown butter, shredded lamb and sage

House cured salmon, avocado, wild rocket, asparagus and mango dressing (GF, DF)

Mediterranean spiced lamb cutlet, white bean, tomato, goats cheese and tzatziki (GF)

Hervey Bay ½ shells scallops with a caper, dill and lemon butter served with a spring garnish salad (GF)

### MAIN

Emerald Valley Beef Fillet, king prawns in garlic and chive butter, asparagus, Lyonnaise potato

Fillet of Tasmanian Atlantic Salmon, panzanella salad, balsamic glaze and lemon olive oil

Crispy Skin Chicken Supreme, roasted pumpkin and cous cous salad, minted yoghurt and honey dressing

Lemon Marinated Pork Cutlet, honeyed carrots, rosemary and sultana apple sauce (GF, DF)

Vegetarian and vegan dishes are available on request

### SIDES (ADDITIONAL \$4 PER HEAD)

Seasonal steamed greens, roasted almonds, sea salt, cracked pepper

Rosemary and thyme roasted chat potatoes

Fresh garden salad, honey mustard vinaigrette

Sweet potato wedges, garlic aioli

### DESSERT

Salted caramel and chocolate brownie, fresh strawberries, double cream

Coconut panna cotta, pineapple salsa, mango coulis (GF)

Lemon tart, mascarpone, raspberry compote

Cheese board (two per table shared) quince paste, table grapes, crackers

### TO BRING YOUR OWN DESSERT

Queens Wharf Hotel does not charge for cakes, however our chef will happily cut and plate your cake with cream and raspberry compote at an additional cost of \$1.5 per guest.

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## CHEF'S CANAPÉ SELECTION

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### COLD

Sydney Rock Oysters:

Natural with lemon and parsley (GF, DF)    Lime and coriander Thai style dressing (DF)

French shallot and red wine vinegar (GF, DF)

Crostini selection:

Mushroom and goats cheese (V, DF)

Prawn and preserved lemon (DF)

Gorgonzola and pear (V)

Tomato, basil and bocconcini (V)

Caramelized onion, blue cheese and walnut tart (V)

Beetroot and goats cheese tart (V)

Cured salmon blini with avocado remoulade (GF, DF)

Rare beef blini with horseradish cream cheese

Vietnamese rice paper rolls with prawn, ginger and coriander (DF)

### HOT

Scallops, seared and serve in the shell with:

Dill and caper butter (GF)

Saffron cream and salmon roe (GF)

Arancini selection: Pumpkin and pine nut with a basil lemon pesto (V)

Chorizo and manchego cheese with smoked paprika aioli

Wild mushroom and mozzarella with garlic herb dip (V)

Potato and salted lamb frittata (GF)

Corn fritters with crispy prosciutto and tomato relish

Ricotta and spinach stuffed mushrooms (V)

Vegetable spring rolls with plum dipping sauce (V)

Lemongrass prawn skewers (GF, DF)

Thai fishcakes with coriander yoghurt (DF)

Falafel with minted yoghurt dip (V)

Pork belly, apple and fennel compote (DF, GF)

### SUBSTANTIAL

Honey soy chicken noodle box with Asian greens and sesame seeds (DF)

Fish and chips with lemon and tartare

Gnocchi with brown butter, shredded lamb and sage

Seafood paella (GF, DF)

Salt and pepper squid with nam jim dressing and Asian slaw (DF)

Roasted beetroot and kale salad with quinoa, goats cheese and honey balsamic dressing (V, GF)

Lemon and garlic marinated lamb cutlets with tzatziki (GF)

### SWEET

Salted caramel and chocolate brownie

Lemon tart, raspberry compote

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## SHARE PLATTER MENU

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- MEDITERRANEAN ANTIPASTO Assorted seasonal dips, warm olives, grilled vegetables, prosciutto, bresaola, salami, dolmades, stuffed mini peppers, grilled ciabatta \$110
- CHARCUTERIE. Selection of local and international style small goods, cured meat, pate', terrine, pickled vegetables and crisp melba toast \$120
- THE GRILL. Smokey BBQ sirloin skewers, marinated lamb cutlets, grilled chorizo, chipolatas, pork belly, herb roasted chat potatoes, chef's selection of dips and spices \$150
- HOT AND COLD SEAFOOD. Selection of market fresh seafood, fish, shellfish, oysters and crustacean, served with seasonal garnish, house made lemon myrtle aioli and tartare \$290
- FARMHOUSE CHEESE PLATTER. Selection of local and international farmhouse cheese with crisp lavosh, quince paste and table fruits \$120
- VEGETARIAN PLATTER. Fresh corn fritters, selection of frittata, selection of arancini, ricotta and spinach stuffed mushrooms, halloumi, falafel, assorted dipping sauces \$90



### CONTACT

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## BEVERAGE PACKAGES

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### BASIC PACKAGE (Minimum of 50 guests)

SPARKLING Tyrell's Moore's Creek Brut Sparkling, Hunter Valley, NSW

WHITE Tyrell's Hunter Valley Chardonnay, NSW

Tyrell's Hunter Valley Semillon, NSW

RED Tyrell's Hunter Valley Shiraz, NSW

Tyrell's Hunter Valley, Cabernet Sauvignon, NSW

### STANDARD TAP BEERS

Carlton Draught, Carlton Dry, Victoria Bitter, Carlton Cold, XXXX Gold, Cascade Light

PRICE 3 hours \$40p.p 4 hours \$55p.p

### PREMIUM PACKAGE (Minimum of 50 guests)

SPARKLING 42 Degrees south Curvee NV, Frogmore Creek, TAS

WHITE Tyrell's Belford Single Estate Semillon 2009, Hunter Valley, NSW

Tyrell's Moon Mountain Chardonnay, Hunter Valley, NSW

RED Launatiq Shiraz 2012, Heathcoat, VIC

Rufus Stone Cabernet Malbec 2012, McLaren Vale, SA

### ALL TAP BEERS

Standard Beer, Peroni, Stone and Wood, Minimum Chips, Ruby Tuesday, Coopers Pale Ale, White Rabbit Dark Ale, Fat Yak, Monteith's Summer Ale, Monteith's Ginger Beer, Pure Blonde, Monteith's Crushed Apple Cider, Kopparberg Strawberry and Lime Cider

PRICE 3 hours \$55p.p 4 hours \$70p.p

### EXTRAS

Glass of Veuve champagne on arrival \$15p.p

Cocktail on arrival \$15p.p

### BAR TAB

You are welcome to open a bar tab at the time of your reservation. There are many options for what drinks can be offered, please consult with our functions manager regarding what will best suit your particular event.

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## TERMS AND CONDITIONS

**Confirmation & Deposit** Must be received within 7 days of your tentative booking. A function will be deemed confirmed once we have received both a signed booking form and deposit. The deposit is equal to a minimum of \$200 or 20% or the total agreed amount. The hotel reserves the right to cancel any bookings where this has not been done within 7 days. If your function is to be held less than 14 days from your enquiry date, deposit and Booking Form are required within 24 hours of tentative booking. Your deposit will be deducted from your final account which is due 24 hours before the function starts.

**Minimum Spends Apply** to exclusive room hire and are indicated in the Events Package. Minimum spends include all money spent on food and beverages. If your function does not reach the required amount, the hotel may charge a surcharge so that this amount is reached.

**Menu Selection & Final Numbers** Menu selections from our Formal Seated Menu, Canapés Selection and Share Platter Menu must be confirmed 7 days prior to your function. The final number of guests confirmed will represent the minimum numbers for which you will be charged. In the event that your function size is reduced, the Queens Wharf Hotel reserves the right to alter that allocated space accordingly. Agreed menu options will still be charged.

**Informal Group Dining** For tables over 10 people credit card details will be taken to confirm the booking. If table sizes are substantially reduced without notifying the hotel, a charge of \$20 per head per each 'no show' will be incurred.

**Pre-orders** From our full restaurant menu must be submitted via email or fax no later than 10am on the day of the reservation. Credit card details will be taken to confirm the reservation but will not be charged unless the event of a 'no show.'

**Pricing** All pricing listed in this document is subject to change at any time. Once you have confirmed your function with a deposit, however, prices are fixed at the confirmed rate.

**Cancellations** All cancellations must be confirmed in writing/email to the hotel. If your event is cancelled within 1 month of the date your function deposit will not be refunded unless the room/space is resold.

**Client Responsibility** Organisers of an event are financially responsible for any damage/breakage sustained by any persons attending or involved in the function.

**Decorations & Cleaning** You are welcome to use decorations for your event, however nothing can be screwed, nailed or adhered to any surface of the Queens Wharf Hotel, whether it be walls, doors or furniture. The use of confetti, glitter or table scatters is not permitted. General cleaning of the space is included in the cost of your function package. However, if cleaning requirements are deemed to be excessive, or any specialised cleaning is required, additional charges will be incurred.

**Insurance** The Queens Wharf hotel does not accept responsibility for damage or loss of items before, during or after your function.

**Security** Is not provided as a standard of your function. For 21st birthday parties or any occasion where management deems it necessary, a security guard will be arranged for the duration of the event. This will be charged to the function account at a cost of \$50 per hour/per security guard.

**Responsible Service of Alcohol & Behaviour** In accordance with the liquor licence laws, the Queens Wharf Hotel reserves the right to refuse alcohol to any person showing signs of intoxication. It is understood that the organiser will take all reasonable steps to ensure the behaviour of their guests remain well-mannered and respectful. The hotel reserves the right to eject any person that is considered by management as anti-social or behaving in any way that is unacceptable or affecting other patrons of the hotel. Guests are required to vacate the premises no later than 15 minutes after the bar is closed. Please be considerate upon leaving the venue and keep your noise to a minimum.

**Minors and 18th Birthday Parties** Persons under the age of 18 years old are not permitted to consume alcohol on the premises and must be accompanied by a responsible adult or guardian at all times. As a policy the Queens Wharf Hotel does not become involved with 18th birthday parties.

I hereby accept the terms and conditions listed above

SIGN:

DATE:

FUNCTION NAME:

FUNCTION DATE: