

CONTACT

For more information or a private tour of our venue, please contact our Function Team

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www.facebook.com/wharfone

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ABOUT

Wharf One

FOOD & WINE

Whether you're planning a casual dinner for 10, or hosting a cocktail party for 1000, our iconic venue located in the heart of Darwin's spectacular Waterfront Precinct offers distinctly versatile spaces and package options for every budget.

Let's chat about how to make your next networking function, party, engagement, wedding, corporate **breakfast/lunch/dinner**, meeting, launch, birthday or cocktail party a memorable one.

2025

EAT. DRINK. GATHER.

FUNCTION VENUE



DARWIN



You will find our venue spaces are spectacular and versatile with surrounding water views throughout. We specialise in all types of functions; stand up, sit down, casual and formal. You can book exclusive use of the venue, or reserve a section to suit the number of guests.

Whatever the occasion, our highly experienced team of functions professionals & chefs will ensure that every aspect of your special day more than meets your expectations.

FRIENDLY TEAM TO HELP



ABOUT US

Located at the Darwin Waterfront, Wharf One Food & Wine offers a fun and casual wood grill dining experience with unrivalled water views that sweep from Stokes Hill Wharf to the Waterfront Lagoon.

Drawing inspiration from local, Australian produce and the iconic location, our seasonal menu incorporates fire and smoke to create dishes with bold flavours and a menu that is timeless.



INSIDE

Private room, with access to the Terrace area

- Seats up to 120 guests
- Up to 200 cocktail party
- Air conditioned
- Two large screen raised TVs
- Roving microphone and speakers

no venue hire fees



ALFRESCO

Overlooking the Darwin Waterfront lagoon & Convention Centre

- Seats up to 200 guests
- Up to 400 cocktail party
- Undercover, with fans

All food and beverage pricing is as of 1 January 2025, subject to availability and price changes may occur.

Please contact us on functions@wharfone.com.au for a custom quote.



TERRACE

Premium outdoor location for small groups, undercover, overlooking Stokes Hill Wharf & Darwin Harbour

- Seats up to 60 guests
- Up to 100 cocktail party
- Undercover, with fans
- 270 degree water views



GARDEN

Overlooking the Darwin Waterfront lagoon & Convention Centre

- Seats up to 30 guests
- Up to 60 cocktail party
- Open air.
- 270 degree water views



DWC DECK

The Darwin Waterfront lower deck adjacent to the Garden/Terrace areas. Overlooking the Darwin Harbour & Stokes Hill Wharf

- Seats up to 350 guests
- Up to 500 cocktail party
- Open air
- 270 degree water views

Additional charges applicable
DWC venue fee, hiring of furniture, equipment & lighting. There is also a
No glass policy on the deck, therefore we need to hire poly- carbonate glasses
We also need to apply for a Liquor licence
Fencing & Security



WE LOVE WEDDINGS SMALL OR LARGE



GROUPS OVER 30 GUESTS

CHOOSE YOUR PACKAGE

Design your menu with a range of plates, specialising in wood grill cooking and local produce.
If you have something specific in mind, or would like a specific dish, we are happy to discuss with you.

Dietary requirements are always taken into consideration when planning your event, please let us know your requests.
Exclusive hire of an area or the entire venue is optional based on a minimum spend on food & beverages.

We do not charge venue hire fees.

SEATED LUNCH / DINNER - groups over 30 guests

Lunch groups over 30 guests from Monday to Friday will have exclusive use of the venue - subject to availability

Pre-dinner/lunch canapes \$15 pp - with any 2 or 3 course set menu. Choice of 2 classic canapes

Package 1 - two course alternate drop
Classic: \$68pp - Deluxe \$78pp - Premium \$85pp
Choice of
two (2) main, share sides - crispy potatoes
one (1) dessert

Package 2 - two course alternate drop
Classic: \$75pp - Deluxe \$85pp - Premium \$90pp
Choice of
two (2) entrée
two (2) main, share sides - crispy potatoes

Package 3 - three course alternate drop
Classic: \$89pp - Deluxe \$99pp - Premium \$105pp
Choice of
two (2) entrée
two (2) main, share sides - crispy potatoes
one (1) dessert

Package 4 - four course share tasting menu - \$99pp

This package designed to suit a shared eating experience, to enhance the sense of occasion that brings a large group of people together around long tables.

Share Sample Menu

1st course - share

'Charcuterie board' cured meats, pickles, house-made bread (df)

2nd course - alternate drop

Coconut & lemongrass poached chicken, coriander pesto, Asian salad, fried shallots (gf/df)
Wood fired Arabian rubbed beef, parsnip remoulade, red wine glaze, fried capers (df/gf)

3rd course - share

Pressed rosemary lamb shoulder (gf)
Lemon and thyme baked snapper (gf)
Crispy potatoes
Garden Salad (gf/v)

4th course - share

Chef's selection of cheeses & petit fours

CHOOSE YOUR ENTREE

ENTREE

CLASSIC - PLEASE CHOOSE TWO

- Coconut & lemongrass poached chicken, coriander pesto, Asian salad, fried shallots (gf/df)
- Grilled local squid, rocket, pineapple salsa, coconut caramel (df/gf)
- Peppered kangaroo, rocket, sunflower seeds, local mango chutney, lemon myrtle oil (gf/df)
- Wood fired zucchini, sweet potato chips, cranberry chutney, toasted pepitas (gf/df/vg)
- Wood fired Arabian rubbed beef, parsnip remoulade, red wine glaze, fried capers (df/gf)

DELUXE - PLEASE CHOOSE TWO

- Coconut & lemongrass poached chicken, coriander pesto, Asian salad, fried shallots (gf/df)
- Grilled local squid, rocket, pineapple salsa, coconut caramel (df/gf)
- Peppered kangaroo, rocket, sunflower seeds, mango & lime salsa (gf/df)
- Wood fired zucchini, sweet potato chips, cranberry chutney, toasted pepitas (gf/df/vg)
- Wood fired Arabian rubbed beef, parsnip remoulade, red wine glaze, fried capers (df/gf)
- Smoky Duck breast, beetroot and quinoa salad, orange segments, raspberry coulis (gf/df)
- Grilled baby octopus salad, semi dried tomato, olives, feta (gf)
- Wood fired mushroom, crispy fennel, spinach, tomato jam, toasted sunflower kernels (gf/df/vg)

PREMIUM - PLEASE CHOOSE TWO

- Coconut & lemongrass poached chicken, coriander pesto, Asian salad, fried shallots (gf/df)
- Grilled local squid, rocket, pineapple salsa, coconut caramel (df/gf)
- Peppered kangaroo, rocket, sunflower seeds, local mango chutney, lemon myrtle oil (gf/df)
- Wood fired zucchini, sweet potato chips, cranberry chutney, toasted pepitas (gf/df/vg)
- Wood fired Arabian rubbed beef, parsnip remoulade, red wine glaze, fried capers (df/gf)
- Smoky Duck breast, beetroot and quinoa salad, orange segments, raspberry coulis (gf/df)
- Grilled baby octopus salad, semi dried tomato, olives, feta (gf)
- Wood fired mushroom, crispy fennel, spinach, tomato jam, toasted sunflower kernels (gf/df/vg)
- Sesame Prawns, pickled pawpaw, sweet chilli caramel, toasted cashew (gf/df)
- Seared Tuna, citrus segments, crispy kale, shaved radish (gf/df)
- Eye fillet beef carpaccio, truffle mayo, parmesan, rocket, crostini
- Ginger & sesame Crocodile, spring roll wrappers, crispy noodle

* Please note all menu items are seasonal and subject to change.

CHOOSE YOUR MAIN

MAIN

CLASSIC - PLEASE CHOOSE TWO

- Grilled chicken Maryland, pawpaw salad, chilli, spring onion, mango and lime dressing (gf/df)
- BBQ beef brisket, house slaw, jalapeno & sweet corn relish (gf/df)
- Local fish fillet, fennel & pear pickle, parsnip crisps, lemon thyme glaze (gf/df)
- Wood fired pumpkin, spinach, charred vegetables, rocket pesto, tomato oil (gf/df/vg)
- Sous vide pork loin, sticky plum sauce, noodle salad (gf/df)

DELUXE - PLEASE CHOOSE TWO

- Grilled chicken Maryland, pawpaw salad, chilli, spring onion, mango and lime dressing (gf/df)
- BBQ beef brisket, house slaw, jalapeno & sweet corn relish (gf/df)
- Local fish fillet, fennel & pear pickle, parsnip crisps, lemon thyme glaze (gf/df)
- Wood fired pumpkin, spinach, charred vegetables, rocket pesto, tomato oil (gf/df/vg)
- Sous vide pork loin, sticky plum sauce, noodle salad (gf/df)
- Wood grilled chicken breast stuffed with smoked cheddar, quinoa salad, dried currants, lemon dressing (gf)
- Lemon & herb crusted market fish, pumpkin cream, blistered cherry tomato, broccolini, basil oil (gf)
- Pressed rosemary lamb shoulder, rocket, grilled vegetables, semi dried tomato tapenade, jus (gf/df)

PREMIUM - PLEASE CHOOSE TWO

- Grilled chicken Maryland, pawpaw salad, chilli, spring onion, mango and lime dressing (gf/df)
- BBQ beef brisket, house slaw, jalapeno & sweet corn relish (gf/df)
- Local fish fillet, fennel & pear pickle, parsnip crisps, lemon thyme glaze (gf/df)
- Wood fired pumpkin, spinach, charred vegetables, rocket pesto, tomato oil (gf/df/vg)
- Sous vide pork loin, sticky plum sauce, noodle salad (gf/df)
- Wood grilled chicken breast stuffed with smoked cheddar, quinoa salad, dried currants, lemon dressing (gf)
- Lemon and herb crusted market fish, pumpkin cream, blistered cherry tomato, broccolini, basil oil (gf)
- Pressed rosemary lamb shoulder, rocket, grilled vegetables, semi dried tomato tapenade, jus (gf/df)
- Whole roasted sirloin, spinach, grilled baby carrots, red wine jus (gf)
- Humpty Doo Barramundi fillet. sweet potato puree, bush dukkha, asparagus, cherry tomato (gf)
- Wood grilled Duck Breast, rocket, pickled cabbage, orange segments, parsnip crisps (gf/df)

* Please note all menu items are seasonal and subject to change without notice.

CHOOSE YOUR DESSERT

DESSERT

PLEASE CHOOSE TWO

- Baked vanilla bean cheesecake, white chocolate crumble, blackberry gel
- Mango curd tart, candied pineapple, meringue shard
- Chocolate brownie, salted caramel, berry coulis (gf/df/vg)
- Honey and ginger panna cotta, local mango compote, white chocolate and almond crumble (gf)
- Passionfruit mousse, toasted coconut, hazelnut sponge

OR SHARE

- Cheese board, crostini, seasonal fruits & Petit Fours



* Please note all menu items are seasonal and subject to change without notice.

FOR GROUPS UNDER 30 GUESTS

CHOOSE FROM A PACKAGE BELOW - GUESTS ORDER FROM YOUR CUSTOM MENU ON THE NIGHT

Package 5 & 6 is ideal for the corporate client who is hosting a dinner.

Guests can choose from on the night. We print a custom menu, where you can include a message or logo
(minimum 10 guests, maximum 30)

Menu is subject to change.

Package 5 - \$80pp (sample menu)

Entrée to Share

Charcuterie Board with cured meats, pickles, mixed salad, toasted bread

Main choice of:

BBQ Beef Brisket, baby spinach, red wine pickled cabbage, jalapeno & sweet corn relish gf/df)

Chicken Maryland, Asian slaw, edamame beans, sesame dressing (gf/df)

Humpty Doo Barramundi fillet, sweet potato & lemon myrtle puree, snake beans, blistered cherry tomato, bush dukkha (gf/df)

Zucchini noodles, bean vermicelli, carrot, cucumber, pickled ginger, edamame, orange & mint dressing (vg/df/gf)

Sides to Share

Crispy potatoes

Salad, mixed lettuce, apple, cranberry, parmesan, lemon dressing (gf/v)

Dessert Boards to Share

Chefs selection of 3 cheeses, fresh seasonal fruits, quince paste, crispy breads & Petit fours

Package 6 - \$90pp (sample menu)

Entrée choice of:

Spiced Duck Breast, beetroot & quinoa, broad beans, goats cheese, mint dressing (gf/df)

Wood Grilled Baby Octopus, rocket, orange, fennel, cherry tomato, balsamic vinaigrette (gf/df)

Wood fired NT Pumpkin, soy ricotta, grape jam, pomegranate (gf/df/vg)

Main choice of:

BBQ Beef Brisket, baby spinach, red wine pickled cabbage, jalapeno & sweet corn relish gf/df)

Chicken Maryland, Asian slaw, edamame beans, sesame dressing (gf/df)

Humpty Doo Barramundi fillet, sweet potato & lemon myrtle puree, snake beans, blistered cherry tomato, bush dukkha (gf/df)

Zucchini noodles, bean vermicelli, carrot, cucumber, pickled ginger, edamame, orange & mint dressing (vg/df/gf)

Sides to Share

Crispy potatoes

Salad, mixed lettuce, apple, cranberry, parmesan, lemon dressing (gf/v)

Dessert Boards to Share

Chefs selection of 3 cheeses, fresh seasonal fruits, quince paste, crispy breads & Petit fours

MORE PACKAGES

Package 7 - Berkshire Suckling Pig Feast

\$90 per person (minimum 10 guests, maximum 100)

Entrée

Charcuterie Board with cured meats, pickles, mixed salad, toasted bread & NT Pumpkin and truffle arancini (v).

Main

Roasted Berkshire Suckling Pig, from Boston Bay Smallgoods in Port Lincoln, South Australia is carved at the table.

Served with sides and all the trimmings. (crispy potato, sauteed greens, salad, jus)

*sides are subject to change/availability.

Dessert

Chef's selection of petit fours to share

Package 8 - Breakfast Functions

Start the working day with a healthy delicious breakfast. (Minimum of 40 guests maximum 100)

Includes juice and coffee/tea on arrival.

Continental buffet - \$30 per person

Juice and coffee/tea station

Individual cups, yogurt, mixed berries, muesli parfait
Seasonal fruit platters

Freshly baked croissants, Danish pastries and muffins
Preseveres and condiments

Plated breakfast - \$45 per person

Juice and coffee/tea station

Individual cups, yogurt, mixed berries, muesli parfait.
Seasonal fruit platters to share

Scrambled eggs, bacon, roasted tomato, toasted bread

STAND UP FUNCTION - CANAPES

Wharf One Food & Wine is extremely adaptable when it comes to menu selections, and our friendly function team and Head Chef are more than happy to tailor packages to suit client's individual specific needs.

A minimum numbers of 20 guests applies up to 1000 guests
**some items may not be available for groups
over 150 guests, we will custom make a menu selection with you to ensure your function is successful.

All dietary requirements can be catered for upon advisement, prior to the function date

CLASSIC

Hot

- Cajun chicken skewers, smoky paprika yogurt (gf/df)
- Zucchini and corn fritters, balsamic tomato relish (gf/df/vg)
- Pork belly bites, sticky soy (gf/df)
- Szechuan salted squid, aioli (df)
- Mini gourmet beef pies

Cold

- Tomato, basil & bocconcini crostini, balsamic glaze (v)
- Crostini with rocket pesto, semi dried tomato and basil (v)
- Seared beef crostini, horseradish cream
- Cucumber disc, caramelised onion, tomato chutney, crispy kale (vg)
- Prosciutto and poached pear bites with Italian glaze (gf)
- Beetroot, feta, roast tomato & balsamic glazed tartlet (v)
- Spinach, cream cheese and toasted sunflower seed tartlet (v)
- Lemon curd tartlet (v)
- Fresh fruit tartlet (v)

One Hour - - select 2 cold and 2 hot items

Classic: \$38pp - Deluxe \$45pp - Premium \$50pp

Two Hour - select 2 cold and 2 hot items + 1 Substantial

Classic: \$48pp - Deluxe \$55pp - Premium \$60pp

Three Hour - select 2 cold and 3 hot items + 2 Substantial

Classic: \$65pp - Deluxe \$75pp - Premium \$80pp

Pre-dinner canapes \$20 pp - 45 minutes (2 classic canapes)
Only available with the purchase of a 2 or 3 course package

SUBSTANTIAL

- Szechuan squid & chips, kewpie mayo (gf/df)
- Asian BBQ beef slider, pickled vegetables, Japanese mayonnaise (df)
- Mixed Sliders, Grilled vegetables, rocket and sunflower seed pesto (vg/df) and Grilled chicken, cheese & chipotle mayo
- Pasta in a cup - Bella fresh rigatoni, pulled beef brisket, tomato & beers sauce (gf available on request)
- Crispy chicken bites, fried noodles, plum sauce (df)
- Crumbed local fish and chip boxes, lemon, aioli (gf/df)
- Mini cheeseburger, pickle, cheese, tomato relish
- Pizza bites - margherita / spicy salami (gf option available on request)

STAND UP FUNCTION - CANAPES

DELUXE

Hot

- Lemon pepper fish bites, aioli (gf/df)
- Crumbed chicken, kewpie mayo (gf/df)
- Spiced lamb kofta, tzatziki (gf)
- Chicken skewers, peanut satay (gf)
- NT pumpkin tartlets, roasted pepita crumble (v)
- Zucchini and corn fritters, balsamic tomato relish (gf/df/vg)
- Pork belly bites, sticky soy (gf/df)
- Szechuan salted squid, aioli (gf/df)
- NT Pumpkin arancini, aioli (gf/v)
- Spanish chorizo and puff pastry bites
- Mini gourmet beef pies

Cold

- Snapper ceviche, ruby grapefruit, fennel, rice cracker (gf/df)
- Kangaroo tartare, sweet potato chip (gf/df)
- Vegetarian rice paper rolls, soy sauce (gf/df/vg)
- Cucumber disc, caramelised onion, tomato chutney, crispy kale (gf/df/vg)
- Tomato, basil and bocconcini crostini, balsamic glaze
- Crostini with rocket pesto, semi dried tomato and basil (v/df)
- Seared beef crostini, horseradish cream
- Prosciutto and poached pear bites with Italian glaze (gf/df)
- Beetroot, feta, roast tomato & balsamic glazed tartlet (v)
- Spinach, cream cheese and toasted sunflower seed tartlet (v)
- Lemon curd tartlet (v)
- Fresh fruit tartlet (v)
- Mini assorted French Macarons
- Petit brownie bites (gf/df/vg)

PREMIUM

Hot

- Bush-spiced buffalo skewers (gf/df)
- Spiced lamb kofta, tzatziki (gf)
- Crocodile and lemon myrtle croquettes, bush spiced aioli
- Lemon pepper fish bites, aioli (gf/df)
- Crumbed chicken, kewpie mayo (gf/df)
- Beef skewers, sticky BBQ sauce (gf/df)
- NT pumpkin tartlets, roasted pepita crumble
- Chicken skewers, peanut satay (gf)
- Zucchini and corn fritters, balsamic tomato relish (gf/df/vg)
- Pork belly bites, sticky soy (gf/df)
- Szechuan salted squid, aioli (gf/df)
- NT Pumpkin arancini, aioli (gf/v)
- Spanish chorizo and puff pastry bites
- Mini gourmet beef pies

Cold

- Sesame prawn, Thai caramel (gf/df)
- Pearl meat sashimi, wonton skin (df)
- Chardonnay pickled scallop, balsamic salt (gf/df)
- Snapper ceviche, ruby grapefruit, fennel. Seaweed rice cracker (gf/df)
- Kangaroo tartare, sweet potato chip (gf/df)
- Vegetarian rice paper rolls, soy sauce (gf/df/vg)
- Tomato, basil and bocconcini crostini, balsamic glaze (v)
- Crostini with rocket pesto, semi dried tomato and basil (v/df)
- Seared beef crostini, horseradish cream
- Cucumber disc, caramelised onion, tomato chutney, crispy kale (gf/df/vg)
- Beetroot, feta, roast tomato & balsamic glazed tartlet (v)
- Prosciutto and poached pear bites with Italian glaze (gf)
- Spinach, cream cheese and toasted sunflower seed tartlet (v)
- Fresh fruit tartlet (v)
- Lemon curd tartlet (v)
- Mini passionfruit mousse
- Petit brownie bites (gf/df/vg)
- Chocolate truffles
- Mini assorted French Macarons

PLATTERS

Grazing Board - \$25 per person (minimum 10 people)

Selection of cold meats, cheese, marinated vegetables, olives, dips, fruits, crackers



Share Platters (serve 8-10 people)

- House made dips, flat bread - \$60
- House made dips, vegetable crudité's, flat bread - \$80
- Selection of 3 cheeses served with dried fruits, nuts, quince paste, crackers - \$165

OTHER Platter Options

Mini Cheeseburger Platter - \$240

20 beef patty, cheese & pickle slider, tomato relish

Chicken Skewer Platter - \$140

20 Chicken, peanut satay (gf)

Arancini Platter - \$110

20 NT Pumpkin and truffle arancini (gf/v)

Party Platter - \$120

30 Mini gourmet beef pies

Crostini Platter - \$150

20 Mozzarella, tomato & basil crostini, virgin olive oil (v)

20 Marinated beef crostini, horseradish cream

Falafel Platter - \$60

20 with beetroot hummus (v/gf/df)

Dessert Platter - \$150

Chef selection of house made petit fours (30 pieces)

Fish Box - \$18pp - minimum 20.

Crumbed fish bites, tartare sauce (df) / Fries

BEVERAGES

Beverage package options are only available for bookings that include either a 2 or 3 course menu (also available for canape bookings over 50 guests).

Please note that beverage list are subject to change & availability

Classic Package

House Sparkling / Sauvignon Blanc / Shiraz

Cascade Premium Light, Great Northern Crisp, Carlton Dry

Strongbow Original Cider (Zero alcohol wine and beer)

Soft drink - coke, diet coke, dry, sprite, lift, soda water

Two hour package \$49 per person

Three hour package \$59 per person

Four hour package \$69 per person

Five hour package \$79 per person

Premium Package

Cloud St Sparkling

Red: Mount Langi Shiraz / Fat Bastard Pinot Noir

White: 821 South Sauvignon Blanc / Pasqua Pinot Grigio

Cascade Premium Light, Hahn 3.5, Great Northern Crisp, Carlton

Dry, Corona (Zero alcohol wine and beer)

Strongbow Original Cider

Soft drink - coke, diet coke, dry, sprite, lift, soda water

Two hour package \$52 per person

Three hour package \$62 per person

Four hour package \$75 per person

Five hour package \$84 per person

Beverages on consumption

An alternative to the above beverage packages, you can tailor a beverage menu for your guests to choose from and run a bar tab or cash bar or a combination of both.

TERMS & CONDITIONS

BOOKING

Please complete, sign & return the attached booking form - email functions@wharfone.com.au

Tentative bookings are held for a maximum 7 days or 48 hours if within 30 days of the proposed event, after which time they will be released if deposit has not been received. If events are not confirmed by the receiving of deposit & signing of the booking form & we cannot contact the client, we reserve the right to cancel events at our discretion.

DEPOSIT/PAYMENT

Bookings over 20 guests with a quoted expenditure under \$3000 will need to pay \$250 deposit or leave a credit card authorisation as security. Bookings over a quoted expenditure of \$3000 will need to pay a minimum of \$1500 deposit or leave a credit card authorisation as security. (Full payment is due 5 working days prior to the event date. Any additional spend during the event must be paid on the night unless prior arrangement has been made to invoice after the event). 1.5% Merchant fee applies to all credit card payments.

FINAL NUMBERS

Final numbers & any dietary requirements are required to be advised in writing, 5 working days prior to your event. The number of guests confirmed at this time will be the minimum charge for catering, even if the actual number of guests on the day is lower than the final numbers confirmed.

EXCLUSIVE USE OF THE VENUE

Exclusive use of inside the restaurant with exclusive use of the Terrace for a night requires a minimum spend of \$10,000 inc gst on food & beverages. All minimum spend requirements are negotiable in Jan thru to May & Sept & Oct. Exclusive hire of the entire venue requires a minimum spend of \$20,000

PRICING

Prices of food & beverages are subject to change at Management's discretion to allow for market cost variations & taxes. If a function is booked well in advance then we strongly recommend inquiring about any changes that may have occurred. We reserves the right to make seasonal changes to menus & pricing without notice.

MENU

Due to produce seasonality & availability some items may change slightly, if this was to occur we would replace the menu item with produce of equal value. Any changes are at the discretion of Management & are subject to change without notice. No refund or compensation will be issued for any changes to menu or beverages on the selected menu on the day of the function. Food & Beverage Menus & pricing are subject to change without notice.

CONSUMPTION

No food or beverage of any kind will be permitted to be brought into the venue for consumption at the function by the client or any of the client's guests, invitee's or persons attending the function, unless written approval from management.

MENU

Due to produce seasonality & availability some items may change slightly, if this was to occur we would replace the menu item with produce of equal value. Any changes are at the discretion of Management & are subject to change without notice. No refund or compensation will be issued for any changes to menu or beverages on the selected menu on the day of the function. Food & Beverage Menus & pricing are subject to change without notice.

UNFORESEEN CIRCUMSTANCES

If, due to unforeseen circumstances, the venue is affected (i.e. storm damage & mechanical failures etc.), we will not be held responsible for any inconvenience caused & will not be held financially liable

CONSUMPTION

No food or beverage of any kind will be permitted to be brought into the venue for consumption at the function by the client or any of the client's guests, invitee's or persons attending the function, unless written approval from management.

FINAL PAYMENT / METHOD OF PAYMENT

Full payment is required prior to the event unless prior arrangements have been approved. Payment will be accepted by cash, BPAY or Eftpos.

1.5% surcharge will be added to payments made by all cards, including Diners or Amex

HIRING OF EQUIPMENT/ EXTRA REQUIREMENTS

The client is responsible for any external hiring of equipment & is to be paid for by the client. We can assist in recommending professional providers. Decorations are welcome at the venue however they must all be removed at the conclusion of the function & must not damage the venue. Any damage to the venue will be on charged to the client.

CANCELLATION POLICY

Cancellations made more than 21 days prior to the event date will be refunded the full deposit. Cancellations made less than 21 days prior to the event date will not be entitled to a refund of deposit. COVID - If your group are unable to travel due to Covid-19 government restrictions, all cancellation fees will be waived and a change of date or full refund of any deposit paid will be issued.

SECURITY

We can organise security personnel for your function at an additional cost. For certain events it is a requirement that security is hired, terms are based on the advice from NT Liquor Licensing.

ENTERTAINMENT / NOISE

All venues within the precinct are restricted with sound; amplified music is subject of approval. We reserve the right to lower noise levels if it results in disturbing other restaurant patrons or residents. Noise restrictions do apply to functions who do not take out sole use of the venue. Any events outside have a noise restriction of 60 decibels & conclude at 10pm, & is at the discretion of Management at the time.

CLIENT RESPONSIBILITIES

The client is expected to conduct the function in a legal & respectable manner & is responsible for the conduct of their guests & invitees in accordance with RSA legislation. Any damage that occurs to the restaurant, the property, any equipment hired for the event, or its staff, will be charged back to the client. We do not take responsibility for damage or loss to any property prior, during or after the event. Patrons under the age of 18 are not permitted in the venue without a parent or legal guardian & will not be served alcoholic beverages. Patrons that are clearly intoxicated will not be served & will be asked to vacate the premises. The management reserves the right to exclude or eject any or all objectionable persons from the premises without liability. Any patrons injured in the venue, due to own behavior will not be covered by the Company insurance. Eg: falling while dancing, falling off a chair, being pushed. Any incident must be reported to the Manager at the time, if a claim is to be made, failure to do so will result in the restaurant not being liable.

WET WEATHER

If it rains your money will not be refunded for all catering & any beverages consumed as we has NO control over weather conditions. All outdoor functions will be positioned under an awning, unless requested by the organiser.

KEEPING OUR VENUES SAFE & CLEAN

As per NT Government Health guidelines and for the continued safety of all guests and staff, we ask that all guests wear a mask at all times, EXCEPT while standing or seated eating or drinking. We reserve the right to ask guests to leave the premises when they refuse to wear masks. We will be following the vaccination policy in line with the NT Government. Individuals will not be able to dine inside or outside at without showing evidence of full vaccination. A host will greet customers at the entrance to advise and guide them on their safe entry into the venue. Please cooperate accordingly.