

CORPORATE AND PRIVATE EVENTS

Our riverfront restaurant and bar, Wood Fire Grill, offers a modern and stylish backdrop for wedding receptions, engagement parties and celebrations. As well as catering by a skilled team, our restaurant offers river views, a relaxed and modern atmosphere and extensive drinks list. Our events team can discuss all aspects of your function and work with your requirements and budget.

EXCLUSIVE USE CAPACITY

Sit Down Lunch or Dinner	up to 80 guests
Sit Down Wedding with dance floor	up to 70 guests
Stand Up Cocktail Event	up to 120 guests

EXCLUSIVE USE OF RESTAURANT

MINIMUM SPEND*

Bookings available from 12.00pm - 4.30pm
OR 6.00pm – 11.30pm

Wednesday and Thursday Nights	\$6,000
Friday Night and Sunday Lunch or Dinner	\$8,000
Saturday Night	\$10,000

INSIDE SEATING SEMI PRIVATE up to 40 guests

MINIMUM SPEND*

Bookings available from 12.00pm - 4.30pm
OR 6.00pm – 11.30pm

Lunch	\$3,000
Dinner	\$4,000

NON-EXCLUSIVE GROUPS

Sit Down Lunch or Dinner	groups of 16 to 30 guests
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**Prices are based on minimum food and beverage spend. Lunch time rates and minimum costs can be arranged outside of trading time where a minimum spend will apply. Price upon application.*



Wood Fire Grill

MENU SELECTION

At the Wood Fire Grill we can offer your guests an individually plated or shared menu.

Below is the individually plated options, followed by The Feast shared dining experience

Exclusive Use Group Menu

3 course menu \$80 per person / 4 course menu \$95 per person

Guests will have a choice from below three dishes per course on the day of your event.

SHARED STARTERS

Baba ghanoush, fried chickpeas, focaccia

Warm marinated Mt.zero olives

Grilled sheep & goats milk halloumi, oregano & farm honey

ENTREES (individual plated)

Char grilled cape grim flank steak, green romesco, salt & pepper onions

Grilled Moreton bay bugs, garlic and chili butter, watercress, lime

Noosa red tomato salad, charred zucchini, buffalo mozzarella, toasted grains

MAINS (individual plated)

200g grass fed eye fillet, mash potato, green peppercorn sauce

Grilled market fish fillet, roasted cauliflower puree, hazelnuts, cauliflower cous cous, wilted greens.

Honey roasted pumpkin, grilled king brown mushrooms, labna, buckwheat

DESSERTS (individual plated)

Lemon, blueberries, burnt meringue, caramelised biscuit, crème fraiche

Smoked white chocolate mousse, raspberry, macadamia & oat crumble

Cheese selection, quince paste, crackers



Wood Fire Grill

The Feast

At the Wood Fire Grill we can offer your guests an individually plated or shared menu.

Below is the individually plated options, followed by The Feast shared dining experience.

TO START

Warm marinated Mt Zero olives

Baba Ghanoush fried chickpeas, focaccia

Smoked fish rillette zucchini & onion pickle
crème fraiche, yuzu, sourdough

SECOND

Grilled sheep and goats milk halloumi
oregano & honey

Wood fired Byron Bay chorizo
Lamb ribs chimichurri, creamed Woombye fetta

MAIN

800g Moya Valley half chicken
roasted sweet peppers, mustard jus, grilled corn puree

Honey roasted pumpkin
grilled king brown mushrooms, labna, grain salad

Shoestring fries
chili salt, garlic aioli

DESSERT

**Lemon, blueberries, burnt meringue,
caramelised biscuit, crème fraiche**

Smoked white chocolate mousse
raspberry macadamia, oat crumble



Wood Fire Grill

BEVERAGE PACKAGES

THE GRILL PACKAGE

\$75 per person (Or \$55 for 3 hours)

SPARKLING: Paul Louis Blanc de Blancs, Loire Valley FR

WHITE: Mike Press Sauvignon Blanc, Adelaide Hills SA

Howard Vineyard Pinot Gris, Adelaide Hills SA

RED: Momo Pinot Noir, Marlborough NZ

Mike Press Shiraz, Adelaide Hills SA

BEER: Choose 2 full strength beer & 1 mid strength/light beer

THE PARK PACKAGE

\$95 per person

SPARKLING: Petaluma 'Croser' NV, Adelaide Hills SA

WHITE: Save our Souls Chardonnay, Yarra Valley VIC

Wairau River Pinot Gris, Marlborough NZ

RED: Harvest Pinot Noir, Adelaide Hills SA

Langmeil 'Valley Floor' Shiraz, Barossa Valley SA

BEER: Choose 2 full strength beer & 1 mid strength/light beer

THE DELUXE PACKAGE

\$120 per person

SPARKLING: Vintage Pipers, Pipers River TAS

WHITE: Shaw and Smith Sauvignon Blanc, Adelaide Hills SA

Chard Farm Pinot Gris, Central Otago NZ

Yerring Station Chardonnay, Yarra Valley VIC

RED: Silentway Pinot Noir, Macedon Ranges VIC

Jim Barry 'Veto' Cabernet Sauvignon, Coonawarra SA

Wirra Wirra 'Woodhenge' Shiraz, McLaren Vale, SA

BEER: Choose 3 full strength beer & 1 mid strength/light beer

THE PREMIUM PACKAGE

\$160 per person

CHAMPAGNE: NV Laurent-Perrier Brut, Tours-sur-Marne FR

WHITE: Robert Cantin 'Les Pier Blanc', Sancerre FR

Subida di Monte D.O.C. Pinot Grigio, Friuli IT

Brokenwood 'Indigo' Chardonnay, Beechworth VIC

RED: Seresin 'Leah' Pinot Noir, Marlborough NZ

Petit A, Domaine A, Cab Sauv, Cab Franc, Coal River TAS

Mollydooker 'Blue Eyed Boy' Shiraz, McLaren Vale SA

BEER: Choose 3 full strength beer & 1 mid strength/light beer

BEER SELECTION OPTIONS:

FULL STRENGTH: Asahi, Peroni Nastro Azzuro, Corona, James Boags Premium, Crown Lager, Stone & Wood Pacific Ale, Burleigh Brewing Co 'Big Head' No Carb Lager

MID-STRENGTH/LIGHT: Peroni Leggera, XXXX Gold, Cascade Light

- Beverages from the package can also be charged on consumption basis
- All beverage packages include soft drinks and juice.
- Sparkling water can be added to any beverage package for \$5pp



All menus are seasonal and subject to change
17% surcharge applies on public holidays.
A 1.1% Handling Fee applies to all card transactions.

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