

FOOD PACKAGES



PLATTERS

ALL PLATTERS ARE DESIGNED TO CATER FOR 8 GUESTS

FINGER FOOD PLATTER - \$160

- Moroccan spiced calamari with tartare sauce (GF, DF)
- Indonesian corn fritters with chilli soy sauce (V, DF, NF)
- Grilled chicken skewers with house-made peanut sauce (DF, contains peanuts)
- Prawn gyoza dumplings with seaweed aioli

CHICKEN WING & KARAAGE BITE PLATTER - \$90

Karaage Chicken bites served with dipping sauce (DF) Chicken wings served with spicy sauce + BBQ sauce (DF, GFO)

ANTIPASTO PLATTER (V) - \$110

Selection of grilled vegetables, olives, crudites, dips, crackers, bread & condiments

CHEESE PLATTER – \$130

Selection of Australian gourmet cheeses, fresh & dried fruit, nuts, crackers & condiments

GRAZING PLATTER - \$150

Selection of cured meats, gourmet cheeses, crudites, antipasto, olives & dips served with fresh & dried fruit & crackers

SEAFOOD PLATTER - prices subject to availability

Fresh oysters, chilled local prawns, Moreton Bay Bugs, salmon sashimi, local fish ceviche, bread & condiments

DESSERT PLATTER - \$90

Assorted desserts served with seasonal fruit & chocolates

- Mini Cannoli
- Mini Tarts (chocolate, vanilla served with fresh fruits) (NF)
- Chocolate Fudge Brownie (GF)



GF = Gluten Free, DF = Dairy Free, V = Vegetarian

ASK OUR STAFF ABOUT CELEBRATION CAKES FOR YOUR EVENT PLEASE LET OUR STAFF KNOW OF ANY DIETARY ISSUES

WHISPER RESTAURANT & GIN BAR

CANAPES

MINIMUM 30 PEOPLE \$35.00 PER PERSON WILL BE CIRCULATED BY STAFF ON PLATTERS

CHOICE OF 5:

- Caprese skewers baby bocconcini, cherry tomatoes, basil pesto, balsamic glaze (V, GF)
- Italian bruschetta sourdough bread with tomatoes, basil, red onion & balsamic glaze (V)
- Mushroom arancini spiced rice balls with mushrooms & garlic aioli (V)
- Sliders (beef, chicken pork or haloumi) Served on a Brioche bun with differing accompaniments
- Satay chicken skewers served with traditional Indonesian peanut sauce (DF)
- Corn fritters served with a sweet/spicy sauce (GF, DF)
- Spring Rolls Peking duck or Vegetarian, served with a dipping sauce (DF)
- Gyozas prawn or vegetarian with seaweed sauce & crispy shallots (DF, VG)
- Prawn crostini Whitsunday wild prawn served on a toasted baguette with guacamole & dill cream cheese

BANQUETS & BUFFETS

BANQUET STYLE – Served in large dishes placed on the table for guests to share BUFFET STYLE – Served in a Bain Maree and guests help themselves

MINIMUM 30 PEOPLE \$49.00 PER PERSON

MAINS CHOICE OF 2

- Indonesian spiced chicken (GF, DF)
- Braised pork belly with crackling (GF, DF)
- Slow cooked lamb shoulder (GF, DF)
- Beef Rendang (GF, DF)

SERVED WITH

- Fresh garden salad
- Roasted vegetables
- Herbed roasted potatoes

ADD ENTREE \$15.00 per person choose 2 options from the above Canape selections

ADD DESSERT \$10.00 per person choose 2 options from the dessert platter) served as share platters

WHISPER ROOM HIRE

GIN BAR

Minimum Spend: \$4000.00 CAPACITY Seated Banquet Style 36 guests Individual tables 28 guests Standing Inside & Balcony 130 guests Inside only 80 guests

RESTAURANT

Minimum Spend: \$3000.00	
CAPACITY	
Seated	55 guests
Standing	80 guests

This is a guide only, our spaces are versatile, please discuss your needs with our Events Staff

HIRE COSTS

OFFSITE CATERING

Delivery fee, Staff, Dinnerware & Cutlery hire will be an associated cost. Quotes on request.

FOOD TRUCK HIRE

Events outside 15km radius of Whisper may incur a travel & transport fee.

Plus, staff, Dinnerware & Cutlery hire will be an associated cost. Quotes on request.

TERMS + CONDITIONS

PAYMENT

Once we have agreed the date of your event, you will be required to either pay a deposit or the full payment option. By paying this deposit, you acknowledge & understand that the deposit represents the preparation & administrative costs of your booking.

No invoices for payment will be sent post event, all costs will be finalised at the end of your event. Additional surcharges apply for services that are booked for Public Holidays, Sundays & high-volume days such as New Years Eve.

BOOKING CONFIRMATION

- To confirm your booking, we require:
- 1. Signed Event Booking Agreement
- 2. Either Requested Deposit or full payment.
- 3. Final attendance guest numbers for the event
- ten (10) days prior to the event.

