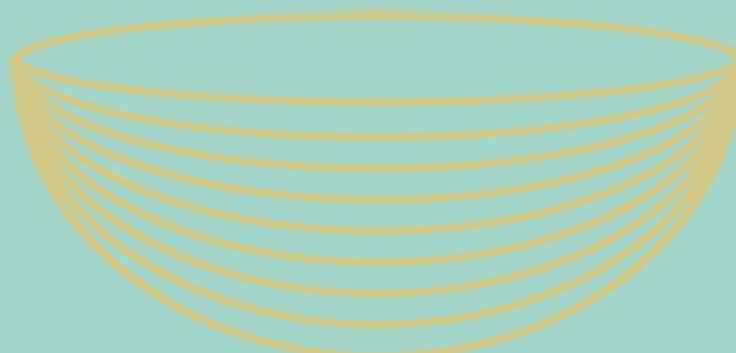




## FUNCTION + EVENTS PACKAGES



**FOOD  
PACKAGES**

**VENUE  
HIRE**

**TERMS +  
CONDITIONS**

**2025** [events@whisperginbar.com](mailto:events@whisperginbar.com)



## CANAPES

### COLD

Sweet potato tartlet, toasted coconut & sesame seeds	V, DF	\$5
Thai salad, watermelon	VG, DF, GF	\$6
Bruschetta, tomato salsa	VG, DF	\$6
Natural oyster, palm tamarind lime	DF, GF	\$7
Smoked salmon, cucumber, pineapple, potato string	DF, GF	\$7
Black pepper crusted seared beef, cucumber, caramelized pineapple, coriander	DF, GF	\$7

### HOT

Mini veggie spring roll, sweet chili sauce	DF, V	\$6
Mushroom arancini, aioli	V	\$6
Avocado quesadillas, mozzarella, pickle cabbage, coriander, chipotle mousse		\$6
Prawn dumpling, ginger soya sauce	DF	\$6
Wonton soya chicken	DF	\$6
Chicken satay, soya sauce	GF, DF	\$7
Chicken popcorn, sambal aioli		\$7
Thai fish cake, garlic chili dipping sauce	DF	\$7
BBQ pork ribs, sesame seeds	DF	\$7

### SWEET \$4 each

- Chocolate brownie
- Caramel slice
- Chocolate mint slice
- Carrot cake
- Macaroon
- Pandan chiffon cake & coconut custard
- Gelato OR Sorbet
  - Chocolate
  - Salted caramel
  - Coconut
  - Mango
  - Green apple

Gluten free option (extra \$1)

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

PLEASE LET OUR STAFF KNOW OF ANY DIETARY ISSUES

## CANAPES

### SUBSTANTIAL

Beef slider, cheddar, pickle, burger sauce		\$10
Chicken slider, cheddar, lettuce, pickle, burger sauce		\$10
Squid and chips, tartare sauce Black	DF, GFO	\$10
pepper beef bao bun, cucumber		\$10
Mushroom bao bun, cucumber	VG	\$10
Avocado taco, spinach, pineapple salsa, chipotle mousse, coriander	V	\$10
Fried egg noodle, garlic, shallot, cabbage, carrot, soya sauce	DF, V	\$10
Chicken fried rice, garlic, shallot, sweetcorn, spring onion	DF, GF	\$10
Soft shell crab taco, lettuce, pineapple salsa, chipotle mousse	GFO	\$12

## SIT DOWN DINNERS

### **BANQUET STYLE**

Served in large dishes placed on the table for guests to share

### **BUFFET STYLE**

Served in a Bain Marie's for guests help themselves

*MINIMUM 30 PEOPLE*

**MAINS choice of 2 for \$55 per person**

**MAINS choice of 3 for \$70 per person**

**SIDES choice of 3**

*MENU ON PAGE 4*

## BANQUETS & BUFFETS

### **ADD ENTREE \$15.00 per person**

choose 2 options from the above hot & cold canapé section

### **ADD DESSERT \$10.00 per person**

choose 2 options from the sweet canapés to be served as share platters

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## BANQUETS & BUFFETS

### MAINS CHOICE OF 2 | \$55pp

### MAINS CHOICE OF 3 | \$70pp

Beef Rendang (DF, GF, NF)  
*stewed beef in coconut cream*

Pork and tofu in oyster sauce DF, NF  
*pork mince, egg tofu, onion in oyster sauce*

Chicken Satay DF  
*grilled chicken skewer, soya sauce*

Tuna Sambal Matah DF, NF, GF  
*cooked tuna mixed with fresh chilli sambal*

Roasted whole Chicken with gravy DF, NF, GF

Slow cooked Beef Brisket with gravy

Slow cooked Lamb leg with gravy

Greek Meatball NF  
*beef, pork, marinara sauce, parmesan, parsley*

Grilled Fish in lemon butter GF, NF

Spicy and sour Prawn Penne NF  
*chilli, lime, garlic, caper, parmesan, dill*

### SIDE DISH CHOICE OF 3

Eggplant Katsu V, NF, DF  
*crispy breaded eggplant*

Stir Fried Vegetables. V, GF, DF, NF  
*stir fried mixed vegetables in garlic sauce*

Potato Fritter DF, GF

Gado-Gado DF  
*cabbage, tempeh, tomato, cucumber, lettuce, boiled egg, peanut sauce*

Ratatouille DF, GF, VG, NF  
*roasted onion, zucchini, eggplant, capsicum, tomato sauce*

Ceaser Salad NF  
*cos lettuce, crispy bacon, crouton, parmesan, boiled egg, ceaser dressing*

Potato bake GF, NF

Seasonal Roasted Vegetables

Steamed Rice

Mixed Bread

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# PLATTERS

## ***PLATTERS DESIGNED TO SERVE UP TO 5 GUESTS***

### **FRUIT PLATTER \$50**

Selection of seasonal fruits

### **CHEESE PLATTER \$80**

Cheeses, dried fruit, fresh fruit, nuts, antipasto mix, crackers

### **GRAZING PLATTER \$100**

Cured meats, cheeses, dried fruit, nuts, fresh fruits, crudite, antipasto mix, dip, crackers

### **WHISPER FRIED PLATTER \$100**

Crispy squid, vegetable spring roll, chicken popcorn, mushroom arancini, sauces

### **WHISPER GRILLED PLATTER \$165**

Pork ribs, chicken skewer, prawn dumpling, beef kebab, sauces

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# FOOD PACKAGES

## CONFERENCE PACKAGES

### **MORNING TEA \$28/pax**

- Tea, coffee, water and juices
- Fresh fruit
- Quiche
- Ham and cheese croissant
- Chocolate brownies
- Coconut tart
- Banana bread

### **LUNCH PACKAGE \$38/Pax**

- Tea, coffee, water and juices
- Whisper rice bowl

Pork belly, char siew BBQ pork ribs, soy chicken,  
hard boiled soya egg, green bean, clear chicken gravy, steamed rice.

- Fresh Fruit

### **AFTERNOON TEA \$28/Pax**

- Tea, coffee, water and juices
- Chicken sandwich
- Avocado quesadillas
- Beef pie
- Chocolate truffle
- Macarons
- Orange cake

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## WHISPER ROOM HIRE

### GIN BAR PRIVATE HIRE (level 2)

Minimum Spend \$4000.00

#### CAPACITY

##### *Seated*

Banquet Style 36 guests

Individual tables 28 guests

##### *Standing*

Inside & Balcony 130 guests

Inside only 80 guests

### RESTAURANT (level 1)

Minimum Spend \$4000 + approval

#### CAPACITY

*Seated* 55 guests

*Standing* 80 guests

### SEMI-PRIVATE BUFFET (level 1)

Room hire fee \$200 for 5 hours

#### CAPACITY

*Seated* 60 guests

*Standing* 80 guests

### BOARDROOM HIRE

Room hire fee \$350 per day

#### CAPACITY

*Seated U-shape* 15 guests

*Standing* 50 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 additional cost, Quotes on request.

### FOOD TRUCK DRY 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.