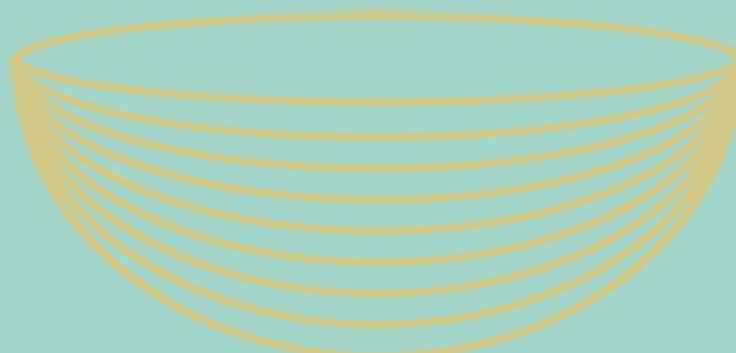




FUNCTION + EVENTS PACKAGES



**FOOD
PACKAGES**

**VENUE
HIRE**

**TERMS +
CONDITIONS**

2025 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

MINIMUM 30 PEOPLE

BANQUET STYLE (ONLY IN-HOUSE)

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

BUFFET STYLE (IN-HOUSE & OFFSITE)

Served in a Bain Marie's for guests help themselves

OPTION #1

MAINS choice of 2 for \$55 per person

SIDES choice of 3 included

OPTION #2

MAINS choice of 3 for \$70 per person

SIDES choice of 3 included

SIDES choice of 3

MENU ON PAGE 4

BANQUETS & BUFFETS

ADD ENTREE

choose 2 options from the above canapés, prices displayed

ADD DESSERT

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

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

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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

ADD ENTREE

choose 2 options from the above
canapés, prices displayed.

ADD DESSERT

choose 2 options from the sweet
canapés to be served as share
platters, prices displayed.

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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 50 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 \$400 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.