

2024

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				
Prawn dumpling, ginger soya sauce DF				
Wonton soya chicken DF				
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 All \$4 each

•	Chocolate brownie	GFO (extra S1)	•	Pandan chiffon cake & coconut
•	Caramel slice			custard
•	Chocolate mint slice		•	Gelato or sorbet GF Choices of:
•	Carrot cake			chocolate, salted caramel,
•	Macaroon			coconut, mango, green apple





SUBSTANTIAL

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

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

BANQUETS & BUFFETS

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



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.

