

# Events



HOWARD SMITH WHARVES

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# Culinary Offering

Elevate your event with our unique culinary offering at Howard Smith Wharves.

Our produce-focused menus hero the flavours of the season. Each menu has been carefully crafted by our expert culinary team with focus on fresh, local produce & a passion for delivering high-quality dishes & memorable events.

Surprise & delight your guests with fresh, restaurant-quality dining, inspired by native & international flavours. Our culinary experience is delivered through a selection of feasting, plated & cocktail style menus with optional stations & enhancements.

Menus are seasonal & subject to change.

# Dietaries

Our menu contains many food allergens & intolerances.  
All food items are prepared in the same kitchen handling ingredients  
made from the main food allergens & intolerances.

Purchased ingredients also contain food allergens & intolerances.  
Whilst all reasonable efforts are taken to accommodate individual guest's dietary  
needs, we cannot guarantee our food will be 100% allergen or intolerance free.

Selected dishes can be prepared without the addition of selected ingredients;  
however, we cannot guarantee that traces will not remain.

Please do not hesitate to alert one of our wait staff with  
your specific dietary requirements.

V - VEGETARIAN

VG - VEGAN

G - DOESN'T CONTAIN GLUTEN

GFO - WITHOUT GLUTEN OPTION

D - DOESN'T CONTAIN DAIRY

DFO - WITHOUT DAIRY OPTION

10% surcharge applies on Sundays | 20% surcharge applies on public holidays  
Menus are seasonal & are subject to change | Current from 1 September 2024  
Menu selections are not required until six weeks prior to event date





# Feasting

## FIRST COURSE

SELECT TWO ITEMS

Antipasto misto of cold cuts, olives, seeded crackers (GFO)

Green pea hummus, charred scallions, sugar snap peas, preserved lemon, woodfired bread (V, GFO)

Duck liver parfait, maple syrup & kumquat jelly, baguette (GFO)

Smoked Ora King Salmon, kipfler potatoes, pickled mustard seeds, crème fraîche (G)

Burratina, slow roasted tomatoes, basil (V, G)

Snapper carpaccio, fresh orange, chilli, herbs (G, D)

## SECOND COURSE

SELECT ONE VEGETABLE + ONE MEAT/SEAFOOD

Fregola, roasted cavolo nero sauce, chive oil (V)

Roasted carrots, lentils, straciatella, crispy garlic (V, G)

Penne, slow braised Italian sausage pork ragu, chilli

Spiced lamb ribs, date molasses, yogurt sauce (G)

Chargrilled octopus, celery, chickpeas, oregano, saffron aioli (G)

Baked scallops in the shell, cherry tomatoes, herbed breadcrumbs (GFO)

## THIRD COURSE

SELECT TWO ITEMS

Porchetta, soft polenta, salsa verde (G)

Goldband snapper, olive & caper sugo (G, D)

Chargrilled sirloin, Café de Paris butter, rocket (G)

Grilled swordfish, white beans, confit lemon, herbed pangrattato (GFO)

Pumpkin & ricotta cannelloni, fontina, brown butter, sage (V)

Za'atar spiced aubergine, fennel cream, pomegranate (G, VG)

## SIDES

SELECT ONE ITEM

Roasted potato, rosemary, garlic (G, VG)

Steamed greens, broccoli, peas, olive oil, lemon (G, VG)

Mixed green leaves, Grana Padano, lime vinaigrette (G, V)

## DESSERT

SELECT ONE ITEM

Finger lime & pineapple pavlova, lemon curd, vanilla cream (G)

Tiramisu (V)

Coconut panna cotta, poached rhubarb, cardamon macadamia streusel (G, V)





Plated



# Plated

3 COURSE  
2 COURSE

## ENTRÉE/STARTER

SELECT TWO ITEMS FOR ALTERNATE SERVICE

- Smoked duck, carrot, berry sauce, pear, mizuna leaf (G, D)
- Za'atar spiced aubergine, fennel cream, pomegranate (G, VG)
- Seared lamb, ancient grains, rosemary emulsion (G, D)
- Whipped ricotta, peas, asparagus, tarragon vinaigrette, leek oil (G, V)
- Smoked trout, kipfler potatoes, pickled mustard seeds, crème fraîche (G)
- Burratina, slow roasted tomatoes, basil (V, G)
- Snapper carpaccio, fresh orange, chilli, herbs (G, D)
- Chargrilled octopus, celery, chickpeas, oregano, saffron aioli (G, D)

## MAIN

SELECT TWO ITEMS FOR ALTERNATE SERVICE

- Chicken "al mattone", potato purée, lemon, capers (G)
- Grilled eye fillet, wild mushrooms, crispy potato fondant (G, D)
- Roast pumpkin, chestnut cream, raisins, pine nuts, crème fraîche, crispy kale (G, VG)
- Snapper, olive & caper sugo (G, D)
- Slow roasted lamb shoulder, carrot, pomegranate, yogurt, mint, pistachio (G, DFO)
- Potato gnocchi, mushroom ragù, crispy garlic (V)
- Steamed reef cod, white beans, lemon butter braised leeks (G)
- Moreton Bay bug & white fish cannelloni, fresh peas, shoots



## DESSERT

SELECT TWO ITEMS FOR ALTERNATE SERVICE

- Coconut panna cotta, poached rhubarb, cardamon macadamia streusel (G, V)
- Dulcey chocolate tart, dark chocolate feuilletine, pistachio praline
- Apple terrine, puff crisp, macadamia cream (V)
- Finger lime & pineapple pavlova, lemon curd, vanilla cream (G)
- Wattle seed crème caramel, whiskey cream (G)
- White chocolate, coconut & banana jam lamington (VG)





# Cocktail

# Cocktail

3 hour | (SELECT TWO COLD, TWO HOT + THREE SUBSTANTIAL)  
4 hour | (SELECT TWO COLD, THREE HOT + FOUR SUBSTANTIAL)  
5 hour | (SELECT TWO COLD, THREE HOT + FIVE SUBSTANTIAL)

## COLD CANAPÉS

Fresh oysters – natural (G, D)

White fish ceviche, sweet potato, corn crisp (G, D)

Yellowfin tuna tartare, horseradish cream, crostini

Potato gem, crème fraîche, trout roe, chives

Crostoli, prosciutto, balsamic, buffalo mozzarella

Fried pita, za'atar, feta, muhammara (V)

Parmesan sablé, fig chutney, sage (V)

Seared lamb, parmesan, chimchurri (G)

Beef tartare, capers, tonnato, crème fraîche, toast

Seeded cracker, pesto ricotta, bush tomato (V, G)

## HOT CANAPÉS

Cheeseburger spring rolls, sweet mustard

Marinated tofu, fried onion, coriander (VG, G)

Onion & saltbush bhaji, herb chutney (VG, G)

Beef merguez cigar, lemon thyme & Greek yogurt

Japanese chicken tsukune, lemongrass, soy glaze (D)

Spanner crab croquettes, finger lime aioli (D)

Bolognese arancini, arrabbiata sauce

Prawn wonton, sweet ginger & chilli sauce (D)

Seared scallops, kombu & garlic butter (G)

Pork sausage rolls, Nigella seeds, tomato kasundi



# Cocktail

3 hour | (SELECT TWO COLD, TWO HOT + THREE SUBSTANTIAL)  
4 hour | (SELECT TWO COLD, THREE HOT + FOUR SUBSTANTIAL)  
5 hour | (SELECT TWO COLD, THREE HOT + FIVE SUBSTANTIAL)

## SUBSTANTIAL CANAPÉS

Angus beef mini pie, bush tomato relish  
BBQ pork bun, scallion, cucumber  
Yellowfin tuna, ponzu, radish, crispy rice (G, D)  
Crudités, sesame whip, gomasio (VG, G)  
Potato gnocchi, mushroom ragu, parmesan, crispy garlic (V)  
Pizza frita, mozzarella, basil (V)  
Slow roasted lamb shoulder, oregano crushed potatoes, herb yogurt (G)  
Beef, olive & raisin empanadas, tomatillo sauce  
Crispy calamari, aioli (G, D)  
Crumbed fish slider, curry tartare mayonnaise, iceberg lettuce

## DESSERT CANAPÉS

White chocolate, coconut & banana jam lamington (VG)  
Chocolate tartlet, chocolate feuilletine (V)  
Sicilian cannoli, honey, citrus ricotta (V)  
Rocher crème choux, chocolate hazelnut (V)  
Lemon curd tartlets, sticky meringue (V)  
Macarons, lemon myrtle cream, strawberry (G)



## ENHANCEMENTS

Add an additional hot or cold canapé  
Add an additional substantial canapé  
Add a dessert canapé



# Stations

Each of our stations are crafted to offer an interactive experience, allowing direct engagement between our chefs & guests. We provide a curated selection of dishes & each station will remain operational until the food is consumed or until the conclusion of the two-hour package.

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Stations operate for a duration up to two hours & are designed to run in conjunction with a cocktail package.

Each station can accommodate up to 300 guests.

For events with over 300 guests, an additional station (of each type) ordered will be required. Additional station fees will apply.

## ARTISAN CHARCUTERIE & CHEESE

A selection of cured smallgoods, artisan terrine, & a curated assortment of fine Australian & international cheeses, all accompanied by pickled vegetables, relishes, savoury dips, artisanal crusty bread, grissini, & seeded crackers.

## SEAFOOD RAW BAR

A selection of fresh market seafood, featuring succulent Pacific oysters, Mooloolaba prawns, & delicate sashimi of Yellowfin tuna & kingfish.

Accompanied by lime wedges, tangy sauce, classic mignonette, & pickled ginger.

## OYSTER BAR

Freshly shucked market available oysters served with tabasco, mignonette sauce & lemon wedges.

## LA PAELLERIA (G)

Choose from two styles of paella made with the finest Bomba rice: the classic Valencian paella, featuring prawns, chorizo sausage, chicken, & aromatic saffron, or a vibrant vegetarian paella, brimming with roasted seasonal vegetables. Both are served with fresh lemon for a perfect finishing touch.

## TAQUERIA (3 PIECES PER PERSON)

Ancho smoked brisket, spicy Achiote marinated chicken, Mojo roasted local mushrooms complemented with ranchero turtle beans, tomato salsa fresca, sour cream, & guacamole. Served with soft flour tortillas, crispy nachos, chipotle sauce, & fresh lime wedges.

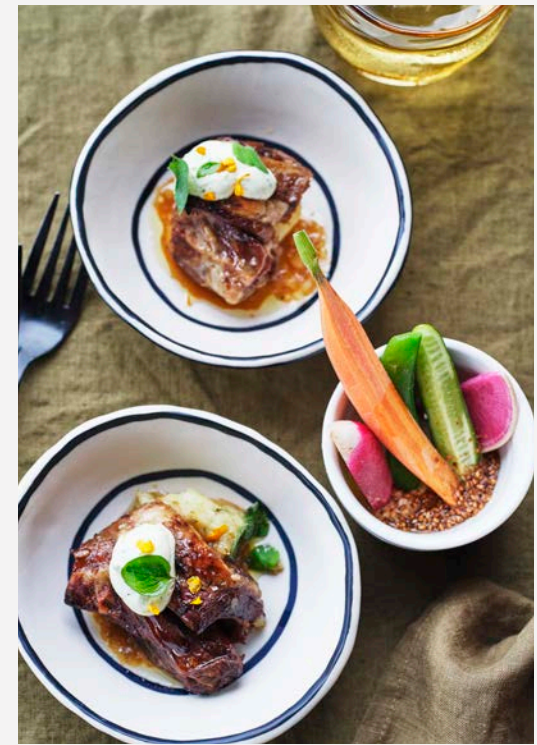
## AUSSIE BACKYARD SLIDERS (3 PIECES PER PERSON)

A delectable selection of Aussie backyard sliders featuring artisan brioche buns, Wagyu beef patties, & roasted local mushrooms. Accompanied by pickles, sliced onions, fresh lettuce, cheese, & a variety of classic sauces.

## GELATO CART

Choose from a selection of three artisan, locally made gelato flavours, served in waffle cones or cups with a variety of classic toppings.

Available flavours include Chocolate, Hazelnut, Coffee, Stracciatella (chocolate chip), Strawberry Sorbet, & Lemon Sorbet.







# Corporate & Breakfast

# Networking Breakfast

Includes:

Tea, coffee & juice

Yoghurt pot, berries, coconut (VG, G)

Seasonal fruits pods, lemon balm (VG, G)

Assorted bakery goods

Your choice of one savoury item

SELECT ONE ITEM

Mini ham & cheese croissants

Mini roasted vegetable frittata (V, G)



# Hot Plated Breakfast

Includes fruit platters & danishes served to share + tea, coffee & juice

SELECT ONE ITEM

Artisan bread, avocado, goats feta, heirloom tomato, radish (V)

Breakfast quiche, roasted local mushrooms, wilted spinach, goats cheese (V)

Citrus confit salmon, dill & fennel salad, potato rosti

Eggs benedict, english muffin, rosemary ham, hollandaise

Beef mince, horseradish ricotta, toast

# Morning / Afternoon Tea

30min

SELECT ONE SWEET & ONE SAVOURY  
INCLUDES COFFEE & TEA

## SAVOURY

- Onion & spinach fritter, herbed labneh (VG)
- Corn fritters, dill & chive crème fraîche (G)
- Honey roast pumpkin tart, Persian fetta, currants (V)
- Lamb pie, bush tomato relish, parsley
- Rosemary ham & cheddar cheese croissant
- Mini wild mushroom & parmesan quiche (V)

## SWEET

- Warm berry bites, cinnamon & sugar dust (V)
- Scones, jam, cream (V)
- Artisan banana bread, Chantilly cream
- Macadamia & raspberry power cube (VG)
- Seasonal fruit pods, lemon balm (VG)
- Mini almond croissants



# Networking Lunch

## Networking lunch | 1hr

Choose one sandwich, one wrap,  
one salad, one main  
& one dessert.

## Light networking lunch | 1hr

Choose one sandwich, one wrap,  
one salad & one dessert.

### COLD - SANDWICH

Creamy brie & roasted mushroom sandwich, salsa verde (V)  
Salmon rilette sandwich, pickles, gem lettuce  
Pastrami sandwich, cheddar cheese sauerkraut, horseradish mayo  
Ciabatta panini, chicken, basil pesto, rocket

### COLD - WRAP

Herbed hummus, spinach, roasted vegetables (V)  
Roast chicken, bacon, lettuce, Caesar dressing  
Smoked salmon, spinach, pickled onion, cream cheese  
Ham & cheese, piccadilly, gem lettuce

### COLD - SALAD

Cypriot salad, freekeh, tomato, parsley (G, D)  
Couscous salad, roasted pumpkin, kale, Persian fetta, currants  
Smoked salmon Niçoise salad, potatoes, spinach,  
boiled eggs, Italian dressing (G, D)  
Thai beef noodle salad, peanuts, mint, coriander, chilli, orange Nam Jim (G, D)

### HOT - MAIN

Gnocchi, creamy walnut pesto, sundried tomato, olive crumb (V)  
Vegetable & tofu green curry, crispy shallots, steamed rice (VG)  
Seared salmon, creamy leeks, cherry tomato (G)  
Grilled swordfish, white beans, lemon confit, wilted spinach (G, D)  
Charred flank steak, chimichurri, char-grilled capsicum (G, D)  
Chicken breast, silverbeet, creamy mustard sauce (G)

### DESSERT

Chocolate slice, whipped coconut cream, dried raspberry (VG)  
Tiramisu (V)  
Vanilla panna cotta, poached rhubarb, macadamia crumble (V, G)



# HOWARD SMITH WHARVES

Located at  
5 Boundary St, Brisbane City  
QLD 4000

Contact  
[events@hswco.com.au](mailto:events@hswco.com.au)  
07 3188 9090

[howardsmithwharves.com](http://howardsmithwharves.com)  
[@howardsmithwharves](https://www.instagram.com/howardsmithwharves)