



PORT DOUGLAS CATERING

Exquisite Food & Service

SUGAR WHARF PACKAGES



Perched proudly on the edge of Dickson's Inlet, commanding panoramic vistas of the Coral Sea and the lush Daintree Rainforest, stands the magnificent Sugar Wharf—a truly exceptional venue. With a rich history and decades of expertise in hosting memorable events, we've fine-tuned our equipment and strategies to perfectly complement this iconic venue.

In reverence to its heritage designation and to ensure unparalleled events, we exclusively collaborate with Eventcore for all aspects of theming, furniture, lighting, and logistical arrangements.

All of our packages are based on a minimum of 40 guests



Sit Down Feasting and Alternate drop Packages

Choice of Table Banquet or 2 Course Alternate drop

Indulge in our distinctive canapé selection as the sunset s behind the mountains, before heading indoors for a delightful family- style feast that promises to satisfy every palate.

3 Canapés on arrival

Table Banquet Feasting menu or 2 Course Alternate drop

Cake presented and served

BYO beverage package

All staffing requirements- chefs, floor staff and bar staff, event co-ordinator

Offsite kitchen

All plates, cutlery and serving-ware

Full Package Price \$7500.00 incl GST

Extra guests \$120 per person



Stand up Cocktail Packages

The Sugar Wharf is an ideal venue choice for a stand-up wedding reception. Featuring a deck area extending over the water and a spacious interior, its versatility allows for a myriad of event setups and configurations.



Stand up Package

Choose 6 Canapes

Choose 2 Substantial dishes

Cake presented and served

BYO beverage package

All staffing requirements- chefs, floor staff and bar staff, event co-ordinator

Offsite kitchen

All plates, cutlery and serving-ware

Full Package Price \$3600.00 incl GST

Extra guests \$80 per person

Upgraded Package

Choose 9 Canapes

Choose 2 Substantial dishes

1 Dessert canape

Cake presented and served

BYO beverage package

All staffing requirements- chefs, floor staff and bar staff, event co-ordinator

Offsite kitchen

All plates, cutlery and serving-ware

Full Package Price \$4900.00 incl GST

Extra guests \$92 per person



All of our Packages come with a BYO beverage package as a standard inclusion

Inclusions

Welcome trays on arrival | Full table service during meal times| Bar service

Champagne Flutes | Wine Glasses | Water Glasses - Water and Wine glasses set on tables

Onsite Coolroom if required | Ice | Transport of alcohol to the site

For BYO we can receive your order up to one week before, chill, pack and transport onsite

Full QLD off-site Liquor licensing | Public Liability insurance (required for council venues) |

Removal of rubbish

Full Beverage Packages available from \$60 per person



FEASTING MENU

CHOOSE 1

BARRAMUNDI FILLET - CRISP SKINNED
LARGE MOUTH NANA GAI FILLET - LIME BUTTERED
SPANISH MACKEREL

SALMON- WHOLE TASMANIAN FILLET, AGED AND ROASTED

ALL SERVED WITH A SHAVED FENNEL AND CITRUS PICKLE SALAD, DILL OIL AND ROASTED LEMON

CHOOSE 1

ROASTED CHICKEN THIGH - DUKKHA - GARLIC AND CANNELLINI PUREE - OVER THE TOP HERB SALAD
ROASTED CRISP SKINNED PORK BELLY - CAULIFLOWER CREAM - ROASTED APPLE - PICKLED CHERRY
10 HOUR SLOW-COOKED LAMB SHOULDER- SIGNATURE SPICE BLEND - MINT HEAVY SALSA VERDE
GRAIN-FED BEEF FILLET - MEDIUM RARE - CHIMMICHURRI - SPICED FRIED ONIONS
SOY BRAISED BEEF CHEEKS - GINGER & SESAME DRESSING - CUCUMBER & RADISH SALAD

CHOOSE 3

KIPFLER POTATO - SWEET PEA - MACADAMIA - CITRUS DRESSING - PICKLE CAULIFLOWER
SLOW BAKED WHOLE PUMPKIN - ROASTED SALSA VERDE - FETA - FRIED CAPER- ALMOND
ZUCCHINI & EGGPLANT- CHARRED AND ROASTED- PESTO - TRUSS TOMATO - SHAVED PARMESAN
CHARRED BABY CARROTS - TAMARIND DRESSING - FRIED CORIANDER SEEDS
GREEN BEANS- ROASTED OLIVE - HEIRLOOM TOMATO - LEMON VINAIGRETTE
PICKLED GREEN PAPAYA SALAD - FRIED GINGER AND LIME DRESSING- YOUNG COCONUT - BETAL LEAF

ON THE TABLE

BREAD OF THE DAY WITH WHIPPED BUTTER



ALTERNATE DROP MENU

ENTREE

TANDOORI BAKED KINGFISH, CUCUMBER RELISH, SMOKED COCONUT YOGHURT, CURRIED APPLE SLAW- SERVED WARM
PRESSED PORK SHOULDER & PISTACHIO, ROAST APPLE PUREE, CARROT JAM, CIABATTA CRISPS
LAMB BACKSTRAP, WHIPPED GOATS CHEESE, SPICED PUMPKIN, OLIVE CRUMB, MINT SALAD
3 CHEESE ARANCINI, WALNUT PESTO, FRESH PARMESAN, DRESSED HERB SALAD
JUNGLE CURRY SMOKED CHICKEN THIGH, GREEN PAPAYA SALAD, PINEAPPLE GLAZE, FRIED TARO
CHARRED SALMON, WARM POTATO SALAD, PICKLED CUCUMBER, DRESSED SNOW PEA TENDRILS
SPINACH AND GOATS CHEESE RAVIOLI, SAGE AND PINENUT BUTTER, PARMESAN WAFER
CONFIT DUCK TARTLET, PICKLED MUSHROOM AND ENDIVE, GENTLEMANS RELISH

MAINS

SEARED BARRAMUNDI, ANISE CURED PINEAPPLE, SALAD OF BABY COCONUT AND ROASTED RED CURRY SAUCE
SALMON, GRILLED ASPARAGUS, SOFT HERB SALAD, FRIED CAPERS, FENNEL TARTARE, CRISP SKIN WAFER
BRAISED BEEF CHEEK, WASABI MASH, CUCUMBER AND FRESH APPLE
CHICKEN BREAST, BRINED, SOUS VIDE AND ROASTED WITH WARM KIPFLER POTATO, ROASTED DUTCH CARROT,
CRISP SKINNED PORK BELLY, SMOKED CASHEW CREAM, ROASTED APPLE,
BEEF FILLET, MISO CARAMELISED ONION, CHARRED BROCCOLINI, CAULIFLOWER AND SESAME PUREE,



CANAPE MENU

POULTRY

Teriyaki chicken thigh skewer - nori crumb

Chicken parmi bite - panko crumb - roasted tomato fondue - prosciutto - parmesan

Corn tostada - smoked chicken- toasted corn- smoked avocado

Chicken medallion - apple and pistachio- olive crumb

BEEF, LAMB & PORK

Peppered Beef Fillet - Yorkshire pudding - horseradish cream

Rare beef- garlic croute- onion caramel- smoked cheddar

Lamb Backstrap - herb rolled - kasundi - cucumber base

Moroccan spiced sausage roll- dukkha crusted- apple puree

Lamb Skewer - mint & red wine vinegar - olive crumb

Char sui Pork - black rice cracker- spiced apple

SEAFOOD

½ shell scallop - fresh apple and wasabi - tobiko

Coconut Tiger Prawn - spiced pineapple caramel

Lime buttered Crumpet- hot smoked salmon- caviar

Tiger Prawn - mango salsa- taro crisp- smoked avocado

Reef fish Ceviche - tequila spiked - sweet potato crisp

Sesame crusted yellowfin Tuna- rare- fennel pickle

VEGETARIAN

Arancini - three cheese - walnut pesto

Vegetable Gyoza - black vinegar caramel

Cauliflower cheese tart - cashew crumble

Curried Vegetable puff - spiced pumpkin puree

Mini Jacket potato - chive and olive- whipped feta

Candied Walnut - whipped goats cheese - honey - cracked pepper - ciabatta crisp

Pan fried Haloumi skewer- cucumber- mint- preserved lemon

SUBSTANTIALS

Classic Cheeseburger - brioche bun - tomato jam - dill pickle

Soy braised Beef cheek - wasabi spiked potato - watercress - braising liquor

Reef fish taco - lime marinated rainbow slaw - pico de gallo - guacamole

Fried Chicken burger - pineapple salsa - chilli mayo - iceberg lettuce

Panko crumbed Mackerel - tartare dressed potatoes - cucumber pickle

Roasted Spiced Atlantic Salmon - fried kipfler potato- fennel salad - dill dressing

Steamed bao bun - pork belly - cucumber pickle - HoI sin

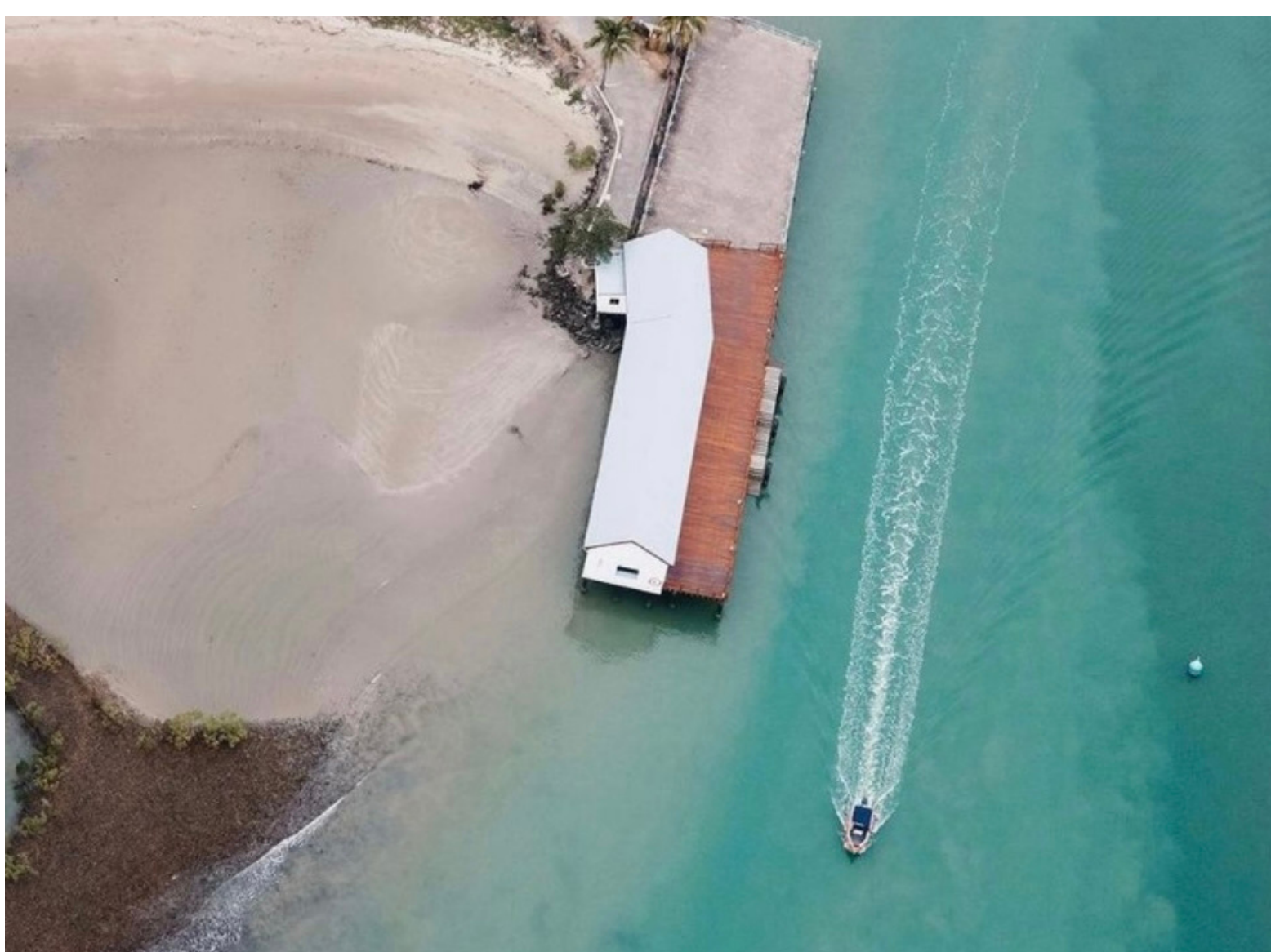
Arancini - 3 cheese - walnut pesto - aioli

Coconut braised Prawns - green papaya salad - longtang sauce

Fried Pork belly - sweet and sour - pineapple & cucumber salad

Potato Gnocchi- pea - confit garlic- fried sage- lemon butter






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