



# *Immersive Events*

· S U N S H I N E   C O A S T ·

F U N C T I O N S   G U I D E



# Who we are

Whale One, the unique & luxurious  
two-story floating venue holds up to 115 guests.

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Our passion is creating meaningful & awe-inspiring  
functions that guests will rave about for years to come.  
Time & time again, our vessel Whale One proves to be  
a truly special way to celebrate any occasion.

...

Our events team would love to get in touch & answer  
any questions you may have as well as support you  
through every stage in the planning process. We will  
take care of every aspect for you so that you can fully  
immerse yourself in your event on the water.

# Standard Cruise

Weekday \$2,100

Friday, Saturday & Sunday \$2,500

## INCLUSIONS

- Event planning services
- Two hour cruise along the beautiful Mooloolah River
- Two fully licensed bars
- Access to a newly refurbished multi-zone sound system, wireless microphone, & three TV screens
- Security (mandatory)
- Seven staff members, which includes a skipper, a manager, two RSA bartenders, a deck hand / food runner, security & a private professional chef

Each additional hour + \$500





Catering options \$4 pp

# Small Canapès

## SAVOURY GOATS CHEESECAKE (V)

French goats cheesecake, red onion jam,  
sesame & poppy seed crumb

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## SERRANO & ROASTED APPLE ROULADE (GF)

Thinly sliced serrano ham, honey roasted  
apple & blue cheese

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## QUANDAMOOKA ROCK OYSTERS (GF)

White pepper & coriander mignonette

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## SEARED MOOLOOLABA YELLOW FIN TUNA (GF)(P)

Served with mezcal infused watermelon,  
jalapeno & burnt corn puree

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## BRIE & CRANBERRY BITES (V)

Baked brie & cranberry relish  
encased in puff pastry

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## PARMESAN & PECORINO SHORTBREAD (V)

Served with mustard crème fraîche

Catering options \$7 pp

# Large Canapès

## RARE ROASTED WAGYU FILLET

Served on crostini with horseradish cream,  
onion jam & watercress

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## TIGER PRAWN TOSTADA (GF)(P)

Poached local prawn, avocado mousse,  
pickled cucumber on a crisp tortilla

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## CAULIFLOWER & CHICKPEA FRITTER SLIDER (V) (GF)

Spiced tomato relish, labna & watercress



Catering options \$10 pp

# Grazing Boards

## MEDITERRANEAN

Grilled, marinated eggplant, capsicum & zucchini, parma ham, calabrese salami, buffalo mozzarella, marinated olives, hummus dip, skordalia dip, selection of breads & crisp breads

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## FRENCH RIVERIA

Chicken liver pâté, game terrine, triple cream brie cheese, Roquefort blue cheese, comté cheese, onion marmalade, quince paste, seasonal fruits, selection of breads, crisp bread & local vegetable crudité

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## SEAFOOD

Poached Mooloolaba prawns, Quandamooka oysters, raw Hervey bay scallops, poached Moreton bay bugs served with seasonal sauces & condiments

Catering options \$10 pp

# Hot off the Grill

## Classic Mains

### SHITAKE MUSHROOM & SPRING ONION SKEWERS (V)

Soy & miso glaze

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### CHICKEN TENDERLOIN SKEWERS (GF)

Habanero & maple glaze

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### PULLED PORK PO BOY (GF O)

12-hr smoked pork shoulder, chipotle BBQ sauce & creamy slaw

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### SMOKED BRATWURST HOT DOG

Kim chi, miso mayo & pickled cucumber

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### WAGYU BEEF SLIDER

Smoked tomato relish, American cheddar, crispy onions & mustard mayo

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### CAULIFLOWER & CHICKPEA SLIDER (V) (GF O)

House made satay sauce, house pickles & lettuce

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### GRILLED ORA KING SALMON TACO

Avocado mousse, roasted peanuts, soy caramel & coriander



Catering options \$15 pp

# Hot off the Grill

## *Deluxe Mains*

### POACHED MOOLOOLABA PRAWN PO BOY

Fennel slaw, citrus aioli & fennel pollen

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### MILLIONAIRES FRIED RICE

Fraser isle spanner crab, Mooloolaba prawns,  
Moreton bay bugs, shoyu glaze, egg & Asian herbs

## Sides \$8 pp

*Includes all of the following*

HEIRLOOM TOMATO & GREEN LEAF SALAD  
WITH RASPBERRY VINAIGRETTE

&

POTATO SALAD WITH MISO MAYO,  
CARAMELIZED ONION & SOFT HERBS

&

WARMED BREAD ROLL & SMOKED BUTTER

Function packages

# Beverages

## GUEST'S CHOICE

Guests pay as they go, cash or card at bar

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## TAB

Prepay & control as you go with credit at bar. You can  
choose only house or all beverages.

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## WARM WELCOME \$5 PP

One drink on arrival

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## MARLIN \$60 PP

House standard beverages

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## MANTA \$85 PP

All beverages



# Entertainment

DJ or acoustic musician \$150 ph

- Musicians profiles in a resource allowing you to choose the right sound for your event
- Coordination of artist, sound system & set up included
- Own playlist in newly refurbished sound system available as well free of charge







*Immersive Events*  
· SUNSHINE COAST ·

GET IN TOUCH

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