



## Catering & Events Menu

*Let the  
fun be-gin !*





## Catering & Events Menu

Welcome to Whisper Restaurant & Gin bar, Airlie Beach !  
We are proud to present our beautiful venue to host your next function or event.

Whisper offers various spaces including the Whisper Lounge, Open-Air Deck Bar and Gin Bar, all of which offer amazing view's of the ocean and islands surrounding the Mirage resort, Whitsunday's.

Let us help you create the perfect experience at your next event, with our friendly team of professional staff.

*Catering available for..*

- *Functions*
- *Weddings / Receptions*
- *Corporate events*
- *Cocktail parties*
- *Long Luncheon AND MORE !*

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*Please advise staff of any allergies or dietary requirements in writing prior to the event.  
Menu items subject to change prior.*



# Canape

## MENU



### Cold

Caprese Skewers - baby bocconcini, cherry tomatoes, basil pesto, balsamic glaze (gf, v)	\$5
Chicken Escabeche - spiced chicken, chorizo, mini tartlet	\$5
Freshly Shucked Oysters - gin vinaigrette, cucumber (df, gf)	\$5
Thai Beef - green paw paw - beetroot waffle	\$6
Cauliflower Taco - mini tortilla, cauliflower salsa, chunky guacamole (v)	\$6
Mediterranean Crepe - buckwheat crepe, salsa puttanesca, grilled capsicum, shaved prosciutto	\$6
Mushroom Bruschetta - wild mushrooms, charred leek, dates, crostini (v)	\$6
Fish Montadito - local snapper, beetroot relish, crispy baguette	\$7
Prawn Crostini - Whitsunday wild prawn cocktail, crispy baguette	\$7
Beef Tataki - ponzu, micro salad (gf)	\$7

### Hot

Tom Yum Arancini - spiced rice balls, mint raita (vgo)	\$5
Zucchini Balls - zucchini fritter, tahini yogurt (v)	\$5
Pork Gyoza - seaweed, crispy shallots	\$5
Calamari Bao - torched squid, bao bread, shaved paw paw (df)	\$6
Lamb Croquettes - spiced lamb, romesco dip	\$6
Pork Pancakes - pulled pork, shaved greens	\$6
Sliders - brioche bun, onion jam, melted cheese beef/ chicken/ fish	\$6 / \$6 / \$8
Grilled Scallops - sweetcorn, smoked speck (df)	\$7
Charred Beef - shitake, jus	\$7

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# Canapés

## MENU

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### Substantial's

\$9 each

Porcini Risotto - charred chicken (gf, vgo)

Mixed Paella - saffron rice, chicken, chorizo, mixed seafood (gf, vgo)

Beef Short Rib - bombay potatoes, red wine glazed (gf, dfo)

Glazed Beef Cheek - sweet potato, pickles (gf, dfo)

Spiced Lamb - chickpea dhal, paneer (gf, dfo)

Gnocchi - pumpkin, mushrooms, feta, walnuts (v)

SELECT

3 X COLD

3 X HOT

1 X SUBSTANTIAL

*The above serves as a guide to most functions and event's.*

*Whisper is focused on tailoring a personalised experience to best cater to your unique occasion.*

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# Sharing & Grazing

## MENU

### To Share...

Tom Yum Arancini	\$30
Sliders or Tacos - Beef / Chicken / Pork or Fish	\$35 / \$35 / \$35 / \$35
Cooked Local Prawns 1kg	\$70
Chicken Wings 2kg - mild or hot	\$30
Duck Spring rolls	\$60
Charcuterie Platter	\$100
Cheese Platter	\$80
Seafood Platter Oysters - Prawns - Salmon Sashimi - Moreton Bay Bugs - Snapper ceviche - condiments	\$190
Deep-fried Delights Haloumi bites - Karaage Chicken - Salt & Pepper Calamari - Pork Gyoza	\$80

*All plates are designed to share between 5-6 guest's.  
The amount of platters are dependent on total guest's  
dining.*

*We are here to help tailor a package that best suits your  
unique requirement's, so contact us today to design the  
perfect platter arrangement for your occasion.*

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# Banquet

## MENU

### Course 1

Charcuterie platters

Cured meats - gourmet cheeses - antipasto - condiments

### Course 2... (choice of 2)

Slow cooked lamb shoulder

Braised pork belly with crackling

Smoked beef brisket

Smoked rump cap

Chicken cutlet cacciatore

Whole local baked fish (+\$10pp)

Cauliflower Wellington (vg)

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# Banquet

## MENU

### Sides... (choice of 3)

Glazed beetroots - pecans - goat's cheese - rocket

Slow roasted carrots - tahini yogurt - dukkah

Bombay potatoes - mint raita - coriander

Seasonal greens - dates - crispy shallots

Whisper garden bar

### Course 3

Petit Four - Chefs selection of mini treats

### Pricing

One course menu (main) - \$48pp

2 Course menu - entree - main - desserts - \$60pp

3 Course menu - \$70pp

*Each dish will be plated on serving ware and portioned for guests to serve themselves at their table.*

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# Buffet

## MENU

*Mains... (choice of 2 or 3)*

Slow cooked lamb shoulder

Braised pork belly with crackling

Smoked beef brisket

Smoked rump cap

Chicken cutlet cacciatore

Whole local baked fish (+\$10pp)

Cauliflower Wellington (vg)

*Sides... (choice of 3)*

Glazed beetroots - pecans - goat's cheese - rocket

Slow roasted carrots - tahini yogurt - dukkah

Bombay potatoes - mint raita - coriander

Seasonal greens - dates - crispy shallots

Whisper garden bar

*Dessert Station*

Chefs daily selection of Petite four & sweet treats

*Pricing*

Choice of 2 mains - \$43pp

Choice of 3 mains - \$52pp

Dessert Station - \$12pp

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