

 *James Squire*

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# THE SAVVY SQUIRE

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# GREETINGS FROM JAMES SQUIRE

The Savvy Squire brewhouse Mooloolaba's most exciting venue welcomes you. Situated in the Mooloolaba precinct on the edge of the Mooloolah River. The Savvy Squire interior features include moody timber textures and tones, with warm ambient lighting, large scale windows allowing ample natural light in and opening up expansive river views.

The Savvy Squire has six hosting spaces to accommodate intimate and small too extensive and large celebrations.

Our newest spaces can be found upstairs in our "Savvy Up" boasting large scale window to ceiling views of the Mooloolah River serving up a sophisticated and a high end experience.

While in our brewhouse you will find several hosting locations all supporting river views and offering their own unique offering.

With a well-rounded and experienced functions and events team, the Savvy Squire can be apart of your Savvy celebration creation from start to finish, to assist with your planning and organising that will impress your guests.

This is your official invitation from James Squire to host your next event with us. Cheers!



# EVENT SPACE PROFILES CONTENTS PAGE

## SAVVY UP PROFILE

In the famous words of James Squire "Ordinary Be Damned" and that's exactly what you will get with Savvy Up no ordinary experience! Interior space of deep grey stormy like textured timber walls with industrial style ambient lighting with natural light flooding in through floor to ceiling windows while overlooking the Mooloolah River. Stylishly designed with modern furnishings the Savvy Up hosting spaces are suited to numerous occasions or celebrations, large or small.

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**RIVERSIDE**

**PAGE 03**

**TWILIGHT**

**PAGE 04**

**SQUIRES WEDDINGS**

**PAGE 05**

**BEER GARDEN**

**PAGE 06**

**BEER HALL**

**PAGE 06**

**PLAZA**

**PAGE 06**

**SQUIRES LOUNGE**

**PAGE 06**



# SAVVY UP

Welcome to Savvy Up! Mooloolaba's premium waterfront function venue. Savvy Up offers two generous spaces to host intimate gatherings to large and lavish extensive celebrations.

Savvy Up Capacities  
Cocktail: 400 guests | Seated: 170 guests

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## RIVERSIDE

Light bright and airy! Designed with dark moody timbers featured and mixed with natural textured timbers, while the large scale floor to ceiling windows flood the space with natural lighting capturing the ever changing picturesque views of the Mooloolah River. Our bar offering James Squire crafted brews on tap with a premium range of wine and spirits. Riverside is ideal for small close celebrations or add another dimension to your event with canapés and drinks on arrival before venturing into the Twilight for the main affair.

Riverside Capacities  
Cocktail: 100 guests | Seated: 50 guests



# SAVVY UP

Savvy Up offering generous large spaces for numerous occasions. Hosting your next event or celebration in Savvy Up will sure to be a delightful experience.

Cocktail: 400 guests | Seated: 170 guests

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## TWILIGHT

Form creating high ceilings, deep moody and natural textured timbered wall surrounds and an opulent bar offering with James Squire crafted brews, premium wine and spirits. Twilight is the largest of the two rooms in Savvy Up with warm ambient lighting and modern furnishings this room is your ideal function space to host large numbered guests while maintaining a sense of comfort.

Twilight Capacities  
Cocktail 200 guests | Seated 120 guests



# SQUIRES WEDDINGS IN SAVVY UP

This is an invitation from James Squire to host your special day at the Savvy Squire Brewhouse, in our fresh addition hosting spaces in Savvy Up!

Stylish designed spaces ideal for weddings with modern decor furnishings, welcoming ambient lighting and open plan with large scale windows showcasing the Mooloolah River. Pop the champagne Savvy Up Mooloolaba's popular wedding destination is the perfect location for making memories on your big day!

## RIVERSIDE

Stylishly designed, mix of moody and natural textured timber walls, while the large scale floor to ceiling windows flood the space with natural lighting capturing the ever changing picturesque views of the Mooloolah River. Our bar offering James Squire crafted brews on tap with a premium range of wine and spirits. Riverside is ideal for small intimate weddings, cocktail style or add another dimension to your special day with canapés and drinks on arrival before venturing into the Twilight for the reception.

Riverside Capacities

Cocktail: 100 guests | Seated: 50 guests

## TWILIGHT

Large form creating high ceilings, deep moody and natural textured timbered wall surrounds and an opulent bar offering with James Squire crafted brews, premium wine and spirits. Twilight is the largest of the two rooms with ambient comfort lighting and modern furnishings this room is your ideal function space to host a large number of guests while maintaining a sense of intimacy.

Twilight Capacities

Cocktail 200 guests | Seated 120 guests



# SAVVY FUNCTION SPACES

## BEER GARDEN

Open air space, sipping beers out in the Queensland weather sounds like a good day out! There's no better location for groups to socialise over canapés and a cold brews than the beer garden.

Beer Garden Capacities  
Groups 20 -70 guests



## PLAZA

Right in the heart of the action you'll find The Plaza. The Mooloolah river located on one side and our flagship bar located in the middle. Your guests will enjoy this space.

Plaza Capacities  
Groups 100 guests



## BEER HALL

Close proximity to the bar the beer hall offers a sufficient space for a large group celebrations. Pool tables on offer while taking in the river views. Premium bar range with James Squire crafted brews, wine and spirits.

Beer Hall Capacities  
Groups 100 guests



## SQUIRES LOUNGE

The Squires Lounge is the perfect Savvy location for group gatherings and private dining. Textured natural timber panelling cascading from the ceiling and down the wall with large open river views.

Squires Lounge  
Groups 30 guests



# SAVVY FOOD & BEVERAGE PROFILES CONTENTS PAGE

James Squire says "Never Foresake Flavour". The Savvy Squire food and drink offering will deliver a full flavour of local ingredients that are fresh, tasty and of high quality delivering an experience your guests will enjoy. James Squire crafted brews on tap with a premium wine and spirit range throughout the brewhouse.

Raise a glass and bottoms up!

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<b>CONFERENCE PROFILES</b>	<b>PAGE 07</b>
<b>BREAKFAST EVENTS</b>	<b>PAGE 08</b>
<b>GRAZING TABLES</b>	<b>PAGE 08</b>
<b>SQUIRES BITES</b>	<b>PAGE 09</b>
<b>SQUIRES SUBSTANTIAL BITES</b>	<b>PAGE 09</b>
<b>SAVVY SET MENU</b>	<b>PAGE 09</b>
<b>FEAST TO SHARE</b>	<b>PAGE 10</b>
<b>DRINKS PACKAGES</b>	<b>PAGE 11</b>
<b>TERMS &amp; CONDITIONS</b>	<b>PAGE 12</b>

Dietary requirements can be catered for, please communicate prior to your event date.





# SAVVY UP CONFERENCE PROFILES

## CONFERENCE CATERING PACKAGE OPTION 1

**Half Day: \$65**

**Lunch and your choice of morning or afternoon tea**

**Full Day: \$75**

**Morning Tea, Grazing Lunch and Afternoon Tea**

### MENU

**On Arrival:**

Filtered coffee, tea, orange juice and iced water with lemon and mint

**Morning Tea:**

Mini leg ham & cheese croissants or mini assorted quiche

Seasonal fruit platter (GF)(DF)

Assorted mini muffins

**Grazing Lunch:**

Bianca Pizzas to start

Mini cheeseburgers, tomato, burger sauce on brioche buns

James Squire Beer Battered Reef Fish, chips, tartare & lemon boxes

Savvy Caesar salad, egg, prosciutto, crutons

Quinoa salad , orange syrup, mint (GF, DF, VG)

**Afternoon Tea:**

Mini chocolate brownies (GF)

Hand selected assortment of cheese, chutney and lavish bread

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## Post Conference Packages

**One Hour \$45 per person:**

**Standard beverage package & 4 canapés**

**Two Hours \$60 per person:**

**Standard beverage package & 6 canapés**

## CONFERENCE CATERING PACKAGE OPTION 2

**Half Day: \$55**

**Lunch and your choice of morning or afternoon tea**

**Full Day: \$65**

**Morning Tea, Grazing Lunch and Afternoon Tea**

### MENU

**On Arrival:**

Filtered coffee, tea, orange juice and iced water with lemon and mint

**Morning Tea:**

Seasonal fruit platter and mini granola and coconut yoghurt pots (DF, VG)

**Grazing Lunch:**

Chefs Selection of 3 types of sandwiches (Vegetarian Included)

Mixed leaf salad (GF, DF, VG)

Potato Salad (GF, VG)

**Afternoon Tea:**

Selection of mixed mini pastries and muffins

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All packages include filtered coffee, tea, orange juice and iced water with lemon and mint served at all breaks.

AV equipment, note pads, pens & whiteboard supplied

(GF) gluten free, (DF) dairy free, (VG) vegan, (V) vegetarian. Sample menu, subject to change based on seasonal availability

# SAVVY BREAKFAST EVENTS

**Choose Four Items - \$24 per person**

**Choose Six Items - \$30 per person**

Muesli, coconut yoghurt, fruit compot pots (GF) (VG)

Smoked salmon bruschetta (DF)

Mini friands

Mini fruit muffins

Kale & feta mini quiche (V)

Frittata with chorizo, spinach, potato, red onion (DF) (GF)

Fruit salad, passionfruit syrup (GF) (VG)

Mini swiss cheese & leg ham croissants

Packages included juice, tea & filtered coffee

**Barista Made Coffee: Barista \$100**

**\$8 per person for unlimited coffee or charged on consumption**

(GF) gluten free, (DF) dairy free, (VG) vegan, (V) vegetarian. Sample menu, subject to change based on seasonal availability

# SQUIRE GRAZING TABLES

## **CHARCUTERIE \$25 PER PERSON**

Selections of cheeses - Brie, cheddar, blue vein, cold deli meats - prosciutto, ham, salami, olives, pickles & dips, seasonal fresh fruit, dried fruit, nuts, quince, baguette, lavosh, water crackers, grissini

## **LUNCH BAR \$15 PER PERSON**

Chef selection of gourmet sandwiches on assorted bakery breads, including vegan & gluten free

## **AUSTRALIAN SEAFOOD \$55 PER PERSON**

Mooloolaba prawns, freshly shucked oysters, Moreton Bay bugs, smoked salmon, salad, baguette & assorted condiments

## **SOMETHING SWEET \$15 PER PERSON**

Selection of petite desserts & tarts, lollies, chocolate, biscuits & cake

Grazing tables are a minimum of 30 people

(GF) gluten free, (DF) dairy free, (VG) vegan, (V) vegetarian. Sample menu, subject to change based on seasonal availability

# SQUIRES BITES

Choose Four - \$26 per person  
Choose Six - \$36 per person  
Choose Eight - \$44 per person  
Choose Ten - \$50 per person

## HOT SELECTION

Squires beer battered reef fish goujons, lemon & tartare sauce  
Pumpkin & thyme arancini with truffle aioli (V) (GF option available)  
Corn fritter, avocado puree (V) (GF)  
Mac & Cheese croquette with aioli (V)  
Pumpkin sausage rolls with tomato sauce (VG) (GF)  
Smoked cod croquette with paprika aioli  
S&P Calamari, lime mayo (GF)  
Korean BBQ chicken wings  
Ricotta & spinach filo pastry (V)  
Chorizo & spinach Portuguese tart  
Satay chicken skewers  
Mini beef burgundy pies with tomato sauce  
Vegetable gyoza (VG)

## COLD SELECTION

Roasted mushroom tart (VG)  
Rice pancake vegetable roll (VG) (GF)  
Shaved roast beef & horseradish creme crostini  
Roast beetroot, whipped ricotta & sukkah bruschetta (V)  
Smoked mozzarella, prosciutto & honeyed figs (GF)  
Crab cake, seaweed & pickled cucumber (DF)  
Smoked salmon blini with creme fraiche & dill  
Tofu, miso, pickled ginger & toasted sesame (VG) (GF) (DF)  
Samurai oysters, wake seaweed, sesame, ginger & ponzu sauce (GF) (DF)  
Natural oysters, lemon (GF) (DF)

# SQUIRES SUBSTANTIAL BITES

One Substantial - \$10 Per Person  
Two Substantial - \$18 Per Person  
\*Additional to any Squires Bites package

## SUBSTANTIAL

Lamb kofta skewers with tzatziki (GF)  
Mini fish & chips boxes with lemon & tartare (DF)  
Thai chicken salad cups with nam jim glaze (GF) (DF) (VO)  
Savvy Caesar salad, egg, prosciutto & parmesan (GF) (VO)  
Pulled pork belly bao buns  
Mini Cheeseburgers, tomato, burger sauce on brioche buns  
Salt & pepper calamari & chip boxes, lime mayo (GF)  
Falafel with tabbouleh salad (V) (GF) (VGO)

## PETITE DESSERTS

Choose two - \$10 per person

Chocolate brownie (gf)  
Vanilla cheesecake  
Mini ice creams  
Lemon meringue tart (GF)

(GF) gluten free, (DF) dairy free, (VG) vegan, (V) vegetarian (VO) vegetarian option  
Sample menu, subject to change based on seasonal availability

# SAVVY SET MENU

Two Course \$69  
Three Course \$79

Served alternate drop style menu

## ENTREE

Antipasto Board (shared)  
Tomato & basil, Persian feta bruschetta, balsamic glaze (VGO) (V)  
Pumpkin arancini, truffle mayo (V)  
Salt & Pepper Calamari, lime aioli (GF)

## MAIN

Grilled Eye Fillet (cooked medium) with creamy mash potato, broccolini, red wine jus (GF)  
Bake chicken supreme wrapped in prosciutto, roasted chat potatoes, asparagus, creamy garlic sauce (GF)  
Pan-fried Barramundi, roasted potatoes, asparagus, lemon butter cream sauce (GF)  
Seared Lamb Rump, sweet potato mash, broccolini, red wine jus (GF)  
Pan-fried Potato Gnocchi, crushed cherry tomatoes, spanish onion, olives & spinach rocket, olive oil & parmesan cheese (V) (VGO)

## DESSERT

Lemon meringue tart with berry coulis  
Warm chocolate brownie (GF)  
Sticky date pudding, butterscotch sauce  
Vanilla Cheese Cake with white chocolate crumbs

# SAVVY FEAST DESIGNED TO SHARE

James Squire threw feasts that were memorable and now you can do the same with your family & friends. The Savvy Squire team will create a dinner party atmosphere while hosting at the James Squire brew house.

Each set of options will include small bites to start & main courses that are served to the middle of the table for all guests to share. It is a feast gathering not to be forgotten!

## OPTION 1 - \$69 Per Person

Entree & Main - One Starter, Two Proteins

## OPTION 2 - \$79 Per Person

Entree & Main - Two Starters, Two Proteins

## ADD DESSERT - \$10 Per Person

Choose Two

Sticky date pudding, butterscotch sauce

Warm chocolate brownie (GF)

Vanilla cheesecake, white chocolate crumbs

## INCLUDED SIDES

Chat potatoes, pine nuts, onion & truffle mayo (GF) (DF) (VG)

Apricot, almond & curried raisin couscous (DF) (VG)

Mixed leaf & beetroot salad (GF) (DF) (VG)

(GF) gluten free, (DF) dairy free, (VG) vegan, (V) vegetarian. Sample menu, subject to change based on seasonal availability

# SAVVY FEAST MENU

## TO START

### Savvy Grazing Board

Prosciutto, salami, ham, selection of cheeses - Brie, cheddar, blue vein, dried fruits & nuts, quince paste, relish, lavosh & charred sourdough

### Freshly Shucked Oysters

Sea salt, lemon (GF) (DF)

### Mooloolaba Prawns & Moreton Bay Bugs

Mignonette & Bloody Mary sauce (GF) (DF)

## PROTEINS

### 18 Hour Roasted Squire Wagyu Brisket

Blackened onion, watercress & brisket sauce onions (GF) (DF)

### Roasted Gin-Infused Tasmanian Salmon

Cucumber, fennel & orange (GF) (DF)

### Whole Baked Pumpkin

Wild rice, Asian slaw & tomato coulis (GF) (DF) (VG)

### Peri Peri Chicken Breast

chimichurri sauce with minted yoghurt served on the side

### Drunken Apple Cider & Sage Pork Belly

Fennel & bread stuffing

### Whole Braised Moroccan Lamb Shoulder

Minted yoghurt served on the side, almonds & cucumber (DF) (GF)

# THE ROGUE

2 HOURS - \$35 PP  
3 HOURS - \$45 PP  
4 HOURS - \$55 PP  
5 HOURS - \$65 PP  
6 HOURS - \$70 PP

## CRAFT BEER

James Squire Mid River Pale Ale

## SPARKLING WINE

Stonyfell Quarryman Sparkling - South East Australia

## WHITE WINE

The Rocks Sauvignon Blanc - Marlborough, NZ

## RED WINE

Stonyfell Quarryman Shiraz, South Australia

# THE SQUIRES

2 HOURS - \$40 PP  
3 HOURS - \$50 PP  
4 HOURS - \$60 PP  
5 HOURS - \$70 PP  
6 HOURS - \$75 PP

## CRAFT BEER (Choose 1 Full Strength Beer)

James Squire Mid River Pale Ale (included)  
James Squire Broken Shakles Lager  
James Squire 150 Lashes Pale Ale

## SPARKLING WINE (Choose One)

Belvino Prosecco - Italy  
Stonyfell Quarryman Sparkling - South East Australia

## WHITE WINE (Choose Two)

Sticks Chardonnay - Yarra Valley, VIC  
The Rocks Sauvignon Blanc - Marlborough, NZ  
Brown Brothers Moscato - King Valley, VIC

## RED WINE (Choose Two)

Parker Cabernet Sauvignon - Coonawarra, SA  
Marlborough Sounds Pinot Noir - Marlborough, NZ  
Wynns Coonawarra Shiraz - Coonawarra, SA  
Tempus Two Merlot - Hunter Valley, NSW

# THE SAVVY

2 HOURS - \$45 PP  
3 HOURS - \$55 PP  
4 HOURS - \$65 PP  
5 HOURS - \$75 PP  
6 HOURS - \$80 PP

## CRAFT BEER (Choose 2 Full Strength Beers)

James Squire Mid River Pale Ale (included)  
James Squire Broken Shakles Lager  
James Squire 150 Lashes Pale Ale  
James Squire Ginger Beer

## SPARKLING WINE (Choose One)

Belvino Prosecco - Italy  
A by Arras Premium Cuvee, TAS

## WHITE WINE (Choose Three)

The Rocks Sauvignon Blanc - Marlborough, NZ  
Catalina Sounds Sauvignon Blanc - Marlborough, NZ  
Santa Margherita Pinot Grigio - Italy  
Brown Brothers Moscato - King Valley, VIC  
Jim Barry Jim's Garden Riesling - Clare Valley, SA  
Sticks Chardonnay, Yarra Valley, VIC

## RED WINE (Choose Three)

Parker Cabernet Sauvignon - Coonawarra, SA  
Marlborough Sounds Pinot Noir, Marlborough, NZ  
Wynns Coonawarra Shiraz - Coonawarra, SA  
Pepperjack Shiraz - Barossa Valley, SA  
Tempus Two Merlot - Hunter Valley, NSW

## ROSE WINE (Choose One)

Bird in Hand Pinot Rose - Adelaide Hills  
Cupio Rose - Riverland

# TERMS & CONDITIONS

## CONFIRMATION DEPOSIT

A booking is considered confirmed upon receipt of these signed terms and conditions & full deposit payment. If either the deposit or this completed form is not received, management reserves the right to cancel the booking & allocate the space to another client. A deposit of \$500 is required to confirm your function.

## CATERING & BEVERAGES

Food and beverage orders must be finalised at least 14 days prior to the event. Menu items are subject to market availability. We require final numbers at least 7 days prior to the event date. In accordance with food and safety compliance, no food supplied by The Venue is permitted to be taken from the premises.

## BYO POLICY & ENTERTAINMENT

Any alcohol brought into The Venue as gifts must be forfeited to us upon entry & will be returned when you are leaving. Food & beverage cannot be bought in from an outside source. Cakes are accepted & there may be a small fee for plates & cutlery. Entertainment bookings made by The Venue for functions require a deposit and a forfeiture policy applies. (If you booked entertainment and forfeit, we must contact entertainment and will deduct their due payment). Any live music will come under the terms of The Venue's liquor license. Any live music **MUST** have security guards under these terms. This will be arranged through the venue & is payable by the event organiser and will be added to the final bill. This is in addition to any minimum spends from the venue. T&C apply to 18th & 21st Birthday Parties. This includes security requirements, ID requirements & RSA. This may include additional pricing to any minimum spends from the venue.

**SIGNAGE & DECORATIONS** No fixtures, glue, sticky tape are to adhere to the walls, doors, windows, or any space on the premises without prior approval from management. No glitter, party poppers, or streamers - no non-ocean-friendly decorations allowed. Any non-approved items may be removed by us or security and may be destroyed.

## DELIVERIES & ACCESS

Please discuss with Management in advance if you require any deliveries to be made to The Venue for any goods. Access to your booked function space(s) prior to the function start time may be possible, please discuss with us in advance.

## DRESS CODE

Smart casual dress code rules do apply. Themed dress is accepted, although The Venue reserves the right to refuse.

## UNFORESEEN CIRCUMSTANCES

Please be aware that we accept no responsibility for outside weather conditions but will make every endeavor to provide an adequate function area if the conditions affect the booked area or access to it.

## PAYMENTS

All pricing we provide you must include GST & is subject to change. All quoted items must be paid in full at least 10 days prior to the event when paid by cash or credit card. Bar tabs to be settled at the end of the event night by cash or credit card. Personal cheques are not accepted.

## LICENSING & HOUSE POLICY

To comply with QLD law, all guests under the age of 18 years of age must be accompanied by their own parents or legal guardian who must stay with them for the duration of their time. All persons attending the venue must be able to provide adequate identification or proof of age on request at any time. A current passport, proof of age card, or driver's license is the only acceptable form of identification.

The Venue reserves the right to refuse entry and or eject patrons for unduly intoxicated/disorderly/failure to provide ID, this is applicable under RSA and Liquor Licensing Laws.

-Some events may require security, this decision is made by the Venue in compliance with Liquor Licensing should your event require security, the cost will be added to the final bill.

Due to our commitment to liquor licensing, we do not offer discounted rates for beverages.

BYO of beverages & food not accepted. Any children under the age of 18 years of age attending a function, must leave the hotel by 10pm.

You may be required to pay a bond up to \$1000, which will be refunded no later than 7 days after your function providing no damage has been incurred by yourself, your guests, invitees, or other persons attending the function, whether in the function room or any part of The Venue. This includes, but is not limited to any breach of The Venue policies or procedures, underage drinking, violence, or other anti-social behaviour.

## CLEANING FEE

A \$300 cleaning fee will be applied if additional cleaning is required after your event/celebration.

## CANCELLATION

All cancellations must be made in writing to The Venue.

If a cancellation is made more than 21 days prior to the function, the deposit will be refunded in full less any costs incurred on your behalf. If a cancellation is made 21 days or less prior to the function date, 100% of the deposit will be forfeited unless the function is rebooked. If any cancellation is made 7 days prior to the event all payments will be forfeited.

For booking cancellations in November or December, 100% of the deposit will be forfeited.

The function space holding time is 30 minutes from the requested time or 15 minutes on Fridays.

If this is not met your space may be opened to the general public at Management's discretion.

If we believe any function/event will affect the smooth running of our business, security, or reputation, Management reserves the right to cancel at its discretion without notice or liability.

In the event of inability to comply with any of the provisions of this contract by virtue of any cessation or interruption of electricity supplies, equipment failure, unavailability of food items, other unforeseen contingency or accident, The Venue reserves the right to cancel any booking or refund any deposit without notice.

I can confirm that I \_\_\_\_\_  
have read and understood the above terms and conditions and agree to comply.