



# FUNCTIONS







**Waterfront on the Pier** has a function space dedicated to creating memorable, once-in-a-lifetime experiences.

The whole restaurant & venue space boast breathtaking views at every turn.

This stunning venue offers a large open space overlooking the water, letting in ample natural light.

The venue offers you the flexibility to choose your own room layout & can accommodate a number of different wedding, birthday, engagement, christening & function requirements & styles.

# SILVER PACKAGE

\$70/PP

Add an Extra 2 courses for \$40pp

## starters

### CRAB & PARMESAN ARANCINI

served with rocket & parmesan salad with lemon & dill

### MUSSELS IN WHITE WINE SAUCE

fresh mussels served in a shallot, garlic, red chili, parsley & white wine sauce accompanied with toasted sourdough bread

### GOATS CHEESE BONBONS

beetroot puree, pickled carrots, apple gel & strawberries

### SMOKED CHICKEN & MANGO SALAD

smoked chicken with candied bacon, avocado & spinach all served with a fresh mango dressing

### SUPER SALAD

mixed quinoa, pomegranate, cherry tomato, pickled red onion, roasted cashews tossed in fresh rocket with a honey & mustard dressing

## desserts

### APPLE & BLACKBERRY CRUMBLE

served with vanilla ice cream

### FRUIT PLATTER

selection of summer fruits served with fresh cream

### PANNA COTTA

red berry coulis, fresh berries & pistachio crumb

## mains

### PAN FRIED BARRAMUNDI

pan fried barramundi served on a bed of basmati rice topped with red cabbage, fennel & carrot and fresh salsa verde

### CHICKEN MIGNON

chicken thighs wrapped in bacon with baby potatoes, caramelised pumpkin & sautéed spinach with a garlic cream sauce

### RISOTTO

mushroom risotto, garnished with crispy kale

### SCALLOPS & PORK BELLY

confit pork belly served with pea puree, scallops, black pudding, apple & pear puree with onion & red wine jus



# GOLD PACKAGE

\$100/PP

Add an Extra 2 courses for \$45pp

## starters

### FRESH TASMANIAN OYSTERS

fresh natural oysters served on bed of ice accompanied with lemon wedges & raspberry vinaigrette

### PRAWN & MANGO SALAD

prawns with candied bacon, avocado & spinach all served with a fresh mango dressing

### SUPER SALAD

mixed quinoa, pomegranate, cherry tomato, pickled red onion, roasted cashews tossed in rocket with a honey & mustard dressing

### CORDON BLUE

freshly crumbed schnitzel wrapped around ham, cheese & tomato relish, topped with mozzarella cheese & served with roasted potatoes

## mains

### SALMON

pan fried fillet of salmon served with asian greens & hollandaise sauce

### CHICKEN BALLOTINE

chicken stuffed with cream cheese & wrapped in chorizo, served with potato puree, broccolini & crispy kale topped with a garlic cream sauce

### LAMB CUTLETS

lamb cutlets crumbed & served with pea & mint puree & gratin potato.

### GNOCCHI ARRABBIATA

Homemade ricotta gnocchi served with a mix of mediterranean vegetables in an arrabbiata sauce

## desserts

### LEMON & RASPBERRY PAVLOVA

vanilla meringue, lemon curd & fresh raspberries, topped with raspberry crumb & chantilly cream

### CHOCOLATE FRANGELICO LAVA CAKE

lava cake served with vanilla bean ice-cream & chocolate shard

### FRUIT PLATTER

selection of summer fruits served with fresh cream







# PLATINUM PACKAGE

\$149/PP

Add an Extra 2 courses for \$50pp

## starters

### PRAWNS

homemade kadaifi wrapped prawns served with roast red pepper puree & fresh mango salsa

### SCALLOPS

fresh scallops served with garlic & cream sauce on a bed of samphire

### CRAB CLAW

crab claw tossed in garlic butter, served on a bed of mixed salad in a poppadom basket

### CHICKEN & MUSHROOM VOL-AU-VENT

chicken & mushroom in a creamy sauce encased in layers of puff pastry

## desserts

### CRÈME BRULÉE

garnished with fresh fruits, spun sugar & edible flowers

### FRUIT PLATTER

selection of summer fruits served with fresh cream

### LEMON & THYME POSSET

set in a chocolate basket garnished with fresh berries

## mains

### EYE FILLET STEAK (medium)

eye fillet steak, drizzled with red wine jus, served with roasted herb potato & broccolini

### SWORDFISH

fresh swordfish served with rainbow chard & lemon caper butter

### LAMB SHANK

slow cooked lamb shank served with cauliflower puree & asparagus

### LOBSTER MORNAY

lobster tail served on a bed of lemon rice, topped with a creamy cheese sauce







# CANAPE PACKAGES

<b>SILVER</b>	<b>\$46</b>	Choice of 6 options from group A
<b>GOLD</b>	<b>\$55</b>	Choice of 3 options from group A Choice of 3 options from group B
<b>PLATINUM</b>	<b>\$64</b>	Choice of 6 options from group A or B

## SILVER PACKAGE

Add an extra from group A **\$6**

### GROUP A

#### savory

Mini Pulled Pork Burgers  
Mini Beef Burgers  
Mini Chicken Burgers  
Mini Veggie Burgers  
Fish & Chip Basket  
Bruschetta  
Mini Quiche (Lorraine)  
Mini Quiche (veg)  
Chicken & Mango Salad  
Super Food Salad

#### sweet

Cheese Cake  
Chocolate Brownie  
Chocolate Mousse  
Fruit Salad Bowl

## GOLD & PLATINUM PACKAGES

Add an extra from group A **\$6**  
Add an extra from group B **\$8**

### GROUP B

#### savory

Crab Arancini  
Tuna Tartar  
Vol-au-vents  
Flat Head Tails & Chip Basket  
Oysters  
Scallops  
Swordfish Ceviche  
Prawn & Mango Salad  
Chili Prawn & Wild Rice  
Lamb Kofta with Pita Bread  
Charcuterie Bowl

#### sweet

Macaron  
Panna Cotta  
Salted caramel tart  
Lemon Meringue  
Red Velvet Slice





# DRINKS PACKAGES

<b>SILVER</b>	<b>\$55</b>	Tap Beer / Cider House Wine - Red & White Soft Drink
---------------	-------------	--

<b>GOLD</b>	<b>\$80</b>	All Beer All Cider House Sprints House Wine Red & White House Prosecco Tea & Coffee Soft Drink
-------------	-------------	--

<b>PLATINUM</b>	<b>\$105</b>	All Beer All Cider Premium Sprints Premium Wine Champagne Tea & Coffee Soft Drink
-----------------	--------------	---



# FREQUENTLY ASKED QUESTIONS

## VENUE HIRE & MINIMUM SPEND

Our function space has a minimum spend which will be disclosed to you upon your interest request. The minimum spend can be reached with food & beverage spend alone or a combination of food & beverage & venue/room hire

## WHAT'S INCLUDED IN THE MINIMUM SPEND?

- | Venue Hire
- | Function Team
- | Staff Service
- | Tables & Chairs with White Linen & Napkins
- | Basic Tableware & Glasses

## DO YOU CATER FOR DIETARY REQUIREMENTS?

Yes, our aim is to provide suitable options for our guests. We do require enough notice to accommodate all special requests.

## WHAT IS THE NEXT STEP?

Our Function team will contact you & send you our expression of interest form. The Function team will then organise a meeting for you to view our function space & discuss your requirements, menus & prices, & the Event Booking form is then filled in. The Function Agreement & the Summary of Event is then sent over, along with a payment schedule. A deposit is required within 7 days in order to confirm the date.

## WHEN DO I HAVE ACCESS TO THE VENUE ON THE DAY OF MY BOOKING?

Typically, you will have access to the venue 2 hours prior to the commencement of your event. Earlier times can be arranged, however additional charges may apply if different access times are required.

## WHEN DO WE HAVE ACCESS OR WHEN CAN WE DELIVER ITEMS FOR OUR EVENT?

Access & delivery of any items such as equipment, decorations, place cards will have a pre-arranged time for drop off & the wedding cake is only accepted on the day. All items must be collected & taken off site by the end of each event. Nothing is permitted to be left on site.

## CAN I HAVE A BAND / MUSIC?

You may have a live acoustic band or DJ. Please note that drums & amplification systems (e.g. electric guitars or keyboards) are not permitted.

## DOES YOUR VENUE HAVE A PA SYSTEM?

Yes, we do have an in-house system that is appropriate for our cordless microphone & iPod or laptop music to be plugged in. It, however, is not suitable for other equipment such as DJ or band equipment.

## WHERE CAN MY GUESTS PARK?

Public car parking is available at the front of the venue to all visitors on a first come first service basis.

The venue is also accessible by public transportation. These are the lines & routes that have stops nearby;

| **Bus:** 234, 236, 606

| **Train:** Cranbourne, Frankston, Lilydale, Mernda, Pakenham, Sunbury, Upfield, Williamstown

| **Tram:** 109

## DO YOU OFFER MENU & WINE TASTING?

Yes, we offer menu & wine tastings for functions

## WHAT IF THE CEREMONY IS HELD EARLIER IN THE DAY?

We have different areas for your guests to wait & we can cater for those that are wanting something to eat & drink, we are able to have the bar open earlier for purchases. Our Function team can arrange a package tailored to your needs.

## HOW LONG IS THE DURATION OF OUR FUNCTION?

Lunch & Dinner celebrations including cocktail functions are for a duration of 5 hours, however this is a guide only. We can cater for shorter & longer functions.











**Waterfront on the pier**

1 Station Pier, Port Melbourne 3207

E: [functions@onthepiermelb.com](mailto:functions@onthepiermelb.com)

P: 03 9117 5400

[onthepiermelb.com](http://onthepiermelb.com)

