




# FUNCTIONS

 **waterfront**  
ON THE PIER



**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

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

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



GOLD  
PACKAGE

\$90/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 poppadow 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

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

## SILVER PACKAGE

Add an extra from group A \$6

## GOLD & PLATINUM PACKAGES

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

### 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

### 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

SILVER	\$55	Tap Beer / Cider House Wine - Red & White Soft Drink
GOLD	\$80	All Beer All Cider House Sprints House Wine Red & White House Prosecco Tea & Coffee Soft Drink
PLATINUM	\$105	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, we do cater for vegetarian, vegan, gluten-free, dairy-free and halal dietary. We aim to accommodate and provide suitable options for our guests. In the planning phase of your event, we do require 14 days' notice to accommodate all special requests.

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

You will have access to the venue 2 hours before the commencement of your event. Access & delivery of any items such as equipment, decorations, place cards will have a pre-arranged time for drop off. We kindly ask that all items will be collected & taken off-site by the end of each event.

## CAN I BRING MY OWN CAKE?

Yes, you can bring your cake on the day of the event. A cake-cutting fee of \$2.50/pp will apply.

## CAN I HAVE A BAND / MUSIC?

Yes, you may have a live acoustic band or DJ to entertain your guests. Liquor licensing and venue rules may apply, ask our Events & Functions team for more details.

## DOES YOUR VENUE HAVE A PA SYSTEM?

Yes, we do have an in-house system that is appropriate for cordless microphones & mobile devices to be plugged in. However, it's not suitable for professional equipment like DJ or band. We offer the PA system for \$200/per event.

## 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.

| **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 wanting something to eat & drink. We are able to have the bar open earlier for purchases.

## HOW LONG IS THE DURATION OF OUR FUNCTION?

Lunch & Dinner celebrations including cocktail functions are for a duration of 4 hours but we can cater for longer functions depending on your needs.







Boat landing  
closed

Due to current routine  
maintenance, Council has taken  
the decision to close the  
boat landing to all boats  
from 1st October 2023.  
We apologise for any inconvenience  
this may cause to our patrons.



**Waterfront on the pier**

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