



CORPORATE  
SEMINARS & MEETINGS

PIER PORT MELBOURNE

**From seminars to make-or-break presentations, small-scale meetings to team building days... the pier port melbourne offers the perfect corporate destination. Only minutes from the cbd, with some of melbourne's most inspiring bay views, flexible spaces and all inclusive packages...**

The Pier Port Melbourne is a restaurant, bar & function venue located at the edge of bay street, facing the palm-lined Port Melbourne foreshore. It is uniquely inspired by its surroundings and offers a blend of contemporary, edgy design with art deco & organic influences.

## [ OUR SPACES ]

### + GROUND FLOOR

#### **Beach Bar**

Stylish, with a chic relaxed feel. Offers a sleek concrete backlit bar, a blend of local influences and quirky art touches. Perfect space to mix & mingle, work or play. The room can accommodate 80-100 guests cocktail style or 40 guests seated.

#### **Lounges**

Upper lounge is a cosy & comfortable, semi private art deco inspired space. It can house 35-40 guests cocktail style or 25 seated.

Our lower lounge marks itself as a vibrant hub linking the beach bar, upper lounge and restaurant. It has a balance of style & soul. Both these lounge areas can be added with the beach bar to create the perfect party space.

### + FIRST FLOOR

#### **Cocktail Room**

Timeless elegance, long marble bar, two french chandeliers & sweeping views of the bay & city. Located on the first floor, with its own private balcony and exquisite versace gold lounge area, the room can accommodate up to 150 guests cocktail style or 40 guests seated.

#### **Bay Room**

Perfect mix of simple elegance and style. Behind the large cream suede doors is a light filled interior, beach backdrops and adjoining private indoor/outdoor balcony that provides additional space to mix & mingle. The room can accommodate up to 200 guests cocktail style or using the adjoining cocktail room can seat up to 140 guests.

Stylish, relaxed spaces are just the beginning...

Our events and culinary team delight in working together with you to ensure your event is a memorable success.

## [ SEMINAR, CONFERENCE & MEETING PACKAGES ]

Thank you for considering the Pier Port Melbourne for your corporate event. We have three different package options to choose from. However, our events team is happy to design a tailored package that suits your specific needs & budget.

TO EAT & DRINK	PACKAGE #1	PACKAGE #2	PACKAGE #3
+ ON ARRIVAL			
arrival espresso coffee			■
freshly brewed coffee & T2 varieties	■	■	■
filtered water & mints	■	■	■
chilled orange & apple juice	■	■	■
+ MORNING TEA / AFTERNOON TEA:	1 selection	2 selections	3 selections
LUNCH - please choose <u>one</u> lunch style:			
+ WORKING STYLE - Grazing Selections	2 selections	3 selections	4 selections
+ RESTAURANT LUNCH (1 course)	3 selections	4 selections	All

### IN ROOM

Note pads & pens		■	■
Flexible room set up /natural light	■	■	■
Beach views	■	■	■
Climate controlled environment	■	■	■
Dedicated staff	■	■	■
Break out rooms (if needed)	■	■	■
DAY PACKAGE RATE PER PERSON	\$75	\$82	\$90
HALF DAY PACKAGE RATE PER PERSON	\$60	\$67	\$75

*\*minimum spends apply*

## [ SEMINAR, CONFERENCE & MEETING PACKAGE SELECTIONS ]

### [ MORNING & AFTERNOON TEA ]

*please select from our sweet or savoury house baked goods:*

assortment of house baked muffins  
 chef's selection individual quiche  
 choc chip cookies  
 selection of dips & flat bread  
 freshly sliced fruit platter  
 banana loaf  
 plain scones w jam & cream  
 salmon balls  
 berry & muesli compote  
 egg & bacon mini rolls

### [ GRAZING STYLE ]

*(served to share)*

selection of ribbon sandwiches, market fresh baguette's & wraps  
 beef sliders w pickled zucchini, cheddar cheese & ketchup  
 slow braised pork sliders w house made coleslaw  
 petite crab taco w corn & mango salsa & fresh cilantro  
 mini taco of braised beef brisket, guacamole & sour cream  
 assorted sushi w pickled ginger & wasabi  
 fish bites w chips, pickled onion & malt vinegar  
 seasonal fruit platter

### [ RESTAURANT LUNCH ]

*(menu selections)*

capricciosa w leg ham, mushrooms, olives, anchovies & basil  
 wood fired ham & pineapple pizza  
 chicken fillet burger w chicken, bacon, relish, cheese, lettuce, pickles, chefs mayo & fries  
 angus beef burger w bacon, lettuce, cheese, homemade tomato relish, pickles, chefs mayo & fries  
 soft shell crab tacos(2) w guacamole, fennel, salsa & coriander  
 slow roasted lamb tacos(2) w goats fetta, tzatziki & chilli salsa  
 portalington chilli mussels cooked w chilli paste, napoli, fresh herbs & spices served w crusty bread  
 roast pumpkin spaghetti w marinated goats cheese, pea & fresh herbs  
 grilled lamb salad w mixed lettuce, roasted shallots, pumpkin, marinated goats fetta, tossed in a creamy balsamic dressing served w crusty bread

## [ PACKAGE ADDITIONS ]

### espresso coffee package \$10pp

(served on arrival, during morning & afternoon tea & lunch)  
(please speak with our events coordinator for large number of guests)

### iced tea \$25 per jug

**post seminar cocktail hour** (chef's selection of 3 canapés,  
standard beverage pack 1 hour) **\$30pp**

### working breakfast \$15pp

(shared baked goods; berry, yoghurt & muesli compote; seasonal fruit cups)

### bottled still water \$8pp

(available continuously throughout the day)

## + ROOM CAPACITY & CONFIGURATIONS

Style	Cocktail Room	Bay Room	Beach Bar
Theatre	40	150	60
Class room	-	70	18
U shape	-	40	-
Cabaret	-	80	-
Boardroom	36	40	26
Banquet	60	130	30-50

## + AV & TECHNICAL EQUIPMENT

Items	Price (per day)
Data projector & screen	250
Lectern & microphone	50
Whiteboard	50
Wireless microphone (hand held or lapel)	50
Portable tv & dvd player	150
Flip chart (w paper & makers)	80

## [ FAQ ]

- Meeting packages are based on 9am – 5pm Monday - Friday, if you would like an event outside these times, please let us know & we will do our best to accommodate
- Access for set up & break out is generally 8.30am to 5.30pm
- Quotations for audio visual equipment available upon request
- Minimum spends apply