



PRIVATE  
PARTIES & CELEBRATIONS

PIER PORT MELBOURNE

There's no better place to throw a party – any kind of party, than at the Pier Port Melbourne...

Gather by the bay in one of Melbourne's classiest yet relaxed of settings, be tempted by our delicious cuisine, friendly staff & flexible function spaces. From birthday's to engagement parties, christenings to bat/bar mitzvah's, whatever the special occasion the Pier is the perfect backdrop for creating lifetime memories.

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 cozy & 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.

## [ EVENT PACKAGE OPTIONS ]

Thank you for considering the Pier Port Melbourne for your upcoming celebration. To help with your selection we have included some of our most popular package options. However, if you wish, our events team are happy to design a tailored package that suits your specific needs & budget.

### + Cocktail Party Packages

<b>\$40 per person</b>	<b>\$45 per person</b>
7 canapés	6 canapés
1 slider/taco	1 slider/taco
1 sweet treat	1 something more
	1 sweet treat

<b>\$55 per person</b>	<b>\$60 per person</b>
6 canapés	5 canapés
2 sliders/tacos	2 slider/tacos
2 something more	3 something more
1 sweet treats	1 sweet treat

<b>\$70 per person</b>	<b>\$80 per person</b>
9 canapés	10 canapés
2 sliders/tacos	3 sliders/tacos
2 something more	2 something more
2 sweet treats	2 sweet treats

### + Seated Function Packages

<b>\$65 per person</b>	<b>\$75 per person</b>
set entrée	shared appetiser
alternating main	alternating main
	set dessert

<b>\$80 per person</b>	<b>\$85 per person</b>
alternating entrée	wandering entrée
alternating main	(choice 3 canapés/6 pieces pp)
alternating dessert	alternating main
	shared dessert

<b>\$92 per person</b>	<b>\$100 per person</b>
3 canapés on arrival (chefs choice)	3 canapés on arrival (chefs choice)
alternating entrée	alternating entrée
alternating main	alternating main
alternating dessert	wandering dessert
	(choice 4 sweet treats / 4 pieces pp)

*\*please note: these food configurations are popular examples only. please discuss your specific requirements with our events coordinator.*

*\*minimum numbers apply*

## [ Cocktail Menu Selection ]

### + Cold Canapés

**polenta** w fig, red onion relish & goats cheese *gf/v*

**cherry tomato, baby bocconcini, fresh basil & balsamic olive oil** *gf/v*

**mini cubes of watermelon, avocado, tomato salsa** topped

w yoghurt & lime zest *gf/v*

**assorted sushi** w wasabi, soy & pickled ginger \**v*

**sweet pea mousse** on rye w prosciutto

**rare roast beef** w beetroot & onion jam

**pickled artichoke** w hummus, chive & goat's cheese *v*

**duck breast** w black currants & cress *gf*

**crab** w grilled corn & coriander salsa *gf*

**salmon, avocado & herb tar tare** w marie rose sauce

**slow braised pork belly** w apple, fennel & yuzu syrup *gf*

**fresh tiger prawns** w a tangy dipping sauce *gf*

### + Warm Canapés

**prawn har gow dumplings**

**brandied chorizo croquette** w sweet pepper aioli

**crab patties** w dill & caper mayonnaise

**butter chicken samosa** w a mint honey yoghurt

**bbq prawn** w a chipotle dipping sauce *gf*

**pork & veal meat balls** w rich tomato sugo *gf*

**paprika marinated chicken skewers** w red pepper coulis *gf*

**onion tart** w marinated goats fetta & bitter leaves *v*

**southern fried chicken bites** w ranch dressing

**selection of house made mini gourmet pizzas** \**v*

**steamed sweet beef dim sum**

**vegetable spring rolls** w nam jim

**thai chicken dartois** w sweet chilli sauce

**selection of home made cocktail pies** w tomato relish \**v*

**seared eye fillet cubes** w horseradish cream

## [ Cocktail Menu Selection ]

### + Sliders, Tacos & Soaks

**beef sliders** w cheese, relish & mustard mayo

**slow braised pork sliders** w house made coleslaw

**peking duck wrap** w hoi sin, coriander, cucumber, spring onion

**mini taco of braised beef brisket**, guacamole & sour cream

**crab roll** w creamy tarragon salad

**chicken schnitzel roll** w zesty fennel slaw

**bite size hot dog roll** w american mustard & ketchup

### + Sweet Treats

Individual lemon curd meringues

petite eton mess *gf*

selection of mini cupcakes

dark chocolate brownie bites

short cake slider w house made raspberry jam

macaroon varieties *gf*

### + Something More

**orecchiette** w smoked chicken, semi-dried tomatoes, hint of chill & creamy sugo

**fish goujons** w chips

**house made chicken curry** w pappadam & fragrant rice *gf*

**lightly fried calamari strips** tossed in lemon pepper & served w aioli *gf*

**barbeque steak salad** w beetroot & lentils *gf*

**chicken, sausage & prawn jambalaya** *gf*

**moroccan lamb & cous cous**

**wild mushroom risotto** w truffle oil *gf*

mini bitter chocolate ganache tarts

mascarpone & vanilla panna cotta

petite chocolate éclairs w vanilla crème

golden cannoli drizzled w milk choc

house made cinnamon churros in butterscotch sauce

celebration cake served as canapé (cake supplied by client)

## [ Seated Menu Selections ]

All set menus are accompanied by a selection of breads

### + Entrée

roast tomato soup w basil labne *gf*  
 crab salad w apple & fennel slaw & bread crisps  
 chilli infused tiger prawns w an asian & julienne herb salad *gf*  
 roast tomato, basil & goats cheese tart *v*  
 capaccio of rare roast beef, baby beets, horseradish & cress  
 chicken, apricot & pistachio terrine w crisp breads & soft herb salad  
 confit pork belly w soused red cabbage & yuzu candy *gf*  
 ricotta dumpling's (gnudi) w fresh tomato sugo *v*

### + Main

char grilled sirloin, new season vegetables w thyme scented jus *gf*  
 pressed lamb shoulder, seared spinach, broad bean & roast carrot w labne *gf*  
 classic fillet of beef, pomme puree w a red wine shallot jus *gf*  
 thyme roasted chicken breast w celeriac puree & greens *gf*  
 atlantic salmon seared w cauliflower puree, pomegranate, basil oil & greens *gf*  
 seared barramundi, soubise, roast parsnip & sweet peas, chervil cream *gf*  
 vegetable & tofu korma curry served w pappadams & fragrant rice *v*

### + Dessert

mascarpone & vanilla panna cotta w seasonal poached fruit  
 chocolate mousse w almond crisp & berry compote  
 traditional eton mess *gf*  
 chocolate & macadamia pudding served warm w vanilla bean ice cream *gf*  
 lemon curd tart brulée served w clotted cream  
 salted caramel apple crumble w cream  
 house baked New York cheese cake

## [ Seated Menu Selections ]

### + Shared Appetisers

**antipasto:** selection of cured hams, cheese & mediterranean grilled vegetables, w grissini & olives

**mezze plates:** selection of dips, centre filled roasted peppers, olives, haloumi, pork meatballs & house made pita

**bruschetta:** tomato, spanish onion, buffalo mozzarella & fresh basil

**charcuterie:** selection of cured & smoked meats, pate & crisp green salad & crusty bread

**fresh seafood plate:** POA

### + Sides

**new season potato** dressed w olive oil & parsley *gf/v*

**seasonal steamed vegetables** w herb butter *gf/v*

**garden salad** tossed in a zesty lemon dressing *gf/v*

**wild rocket & parmesan salad** w balsamic dressing *gf/v*

**potatoes au gratin** *gf/v*

*gf: gluten free*

*v: vegetarian*

### + Shared Desserts

**petit fours:** chefs choice perfect sized bites

**artisan cheese board:** selection of boutique cheeses, fruit, pate, baked breads & crackers

**sliced seasonal fruit plate**

**mixed donut board** selection of colourful & delicious varieties

### [Package Additions]

3 canapes on arrival (chefs choice)	\$12 pp
sides	\$11 per serve
childrens meal	from \$40 pp
celebration cake (supplied by client)	
cut & offered roving on the night	\$3.5 pp
cut & boxed/bagged for guests to take home	\$5 pp
individually served w berries & cream	\$POA
crew meal	\$45 pp
dance floor (bay room only)	\$350
security guard (venue requirement)	\$150
staging	\$POA
av equipment Hire	\$POA
dessert/candy station service fee	\$POA

## [ Drink Packages ]

### + Pier Drink Package Selections

DURATION	STANDARD	PREMIUM	EXECUTIVE
3HRS	\$40	\$59	\$71
4HRS	\$50	\$65	\$80
5HRS	\$55	\$70	\$85
6HRS	\$60	\$75	\$90

#### + Standard +

##### sparkling

nv morgans bay sparkling cuvee brut red cliffs vic

##### white

morgans bay semillon sauvignon blanc red cliffs vic

morgans bay chardonnay red cliffs vic

##### red

morgans bay cabernet merlot red cliffs vic

##### beer

carlton draught

cascade light

##### soft drink

filtered water

#### + Premium +

##### sparkling

(select 1)

verve d'argent blanc de blanc loire valley france  
dunes & greene 'split pick' moscato barossa sa

##### white

(select 2)

smith & hooper pinot grigio wrattonbully sa  
821 sauvignon blanc marlborough nz  
kangarilla rd chardonnay adelaide hills sa

##### red

(select 2)

wild's gully tempranillo king valley vic  
'the banker' cabernet sauvignon coonawarra sa  
round two merlot barossa valley sa  
under & over shiraz heathcote vic

##### beer

carlton draught, pure blonde  
cascade light

juice apple/orange

soft drink

filtered water

#### + Executive +

##### sparkling

nv domaine chandon cuvée brut yarra valley vic

##### white

(select 2)

leeuwin estate 'art series' riesling margaret river wa  
hâhâ pinot gris hawks bay nz  
shaw & smith sauvignon blanc adelaide hills sa  
hill-smith estate chardonnay clare valley sa

##### red

(select 2)

tarrawarra rosé yarra valley vic  
fickle mistress pinot noir central otago nz  
rob dolan 'true colours' (cab/shz/merlot) yarra valley vic  
elderton estate shiraz barossa sa

##### beer

carlton draught, pure blonde, fat yak &  
peroni  
cascade light

juice apple/orange

soft drink

sparkling water

coffee & tea



## Package Additions ]

### + Cocktail / Mocktails Served On Arrival

+ \$14 per cocktail / \$12 per mocktail

select 1 from the following:

*\*minimum order of 30 applies*

*\*minimum order of 15 applies*

#### [Cocktails]

kir royal	crème de cassis, sparkling
cosmopolitan	vodka, cointreau, lime juice & sugar
lychee martini	lychee liqueur, vodka, apple juice
bellini	peach schnapps, sparkling
diamond fizz	chandon, orange bitters, ice & a twist of orange
espresso martini	vodka, kahlua, espresso
bacardi mojito	bacardi, lime, mint, ice & sugar

#### [Mocktails]

berry mojito	mixed berries, mint, lime & ice
sunburst cooler	orange juice, pineapple juice & dry ginger
green tea cranberry martini	green tea, mint & cranberry juice

### + House Spirits

served throughout the event. this addition must accompany a beverage package

(includes: vodka, scotch, gin, bourbon & rum)

+ \$20 per person

### + On Consumption

beverages may be purchased on consumption and are charged at current bar prices. beverage choices must be organised prior to the function.

### + a full drink list can be provided upon request

please note:

+ pier port melbourne practices responsible service of alcohol. the safety of our guests & staff are our number one priority. pier port melbourne reserves all rights.

+ items detailed in the above drink packages are subject to change without notice based on supply & availability.

+ pier port melbourne has a strict no byo policy.

