



WEDDINGS
PIER PORT MELBOURNE

KISS... TOAST... TALK... SIP... DINE... DANCE...

Relax, have fun & savour every second of your big day, while our experienced events & culinary team ensure seamless coordination from the beginning preparations - until your last guest has departed.

With timeless elegance & impressive bay views, the pier offers all-inclusive wedding packages that can be tailored to suit your budget & taste, whether your planning an intimate gathering or grand affair...

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

+ Seated Function Packages

\$40 per person

7 canapés
1 slider/taco
1 sweet treat

\$45 per person

6 canapés
1 slider/taco
1 something more
1 sweet treat

\$65 per person

set entrée
alternating main

\$75 per person

shared appetiser
alternating main
set dessert

\$55 per person

6 canapés
2 sliders/tacos
2 something more
1 sweet treats

\$60 per person

5 canapés
2 slider/tacos
3 something more
1 sweet treat

\$80 per person

alternating entrée
alternating main
alternating dessert

\$85 per person

wandering entrée
(choice 3 canapés/6 pieces pp)
alternating main
shared dessert

\$70 per person

9 canapés
2 sliders/tacos
2 something more
2 sweet treats

\$80 per person

10 canapés
3 sliders/tacos
2 something more
2 sweet treats

\$92 per person

3 canapés on arrival (chefs choice)
alternating entrée
alternating main
alternating dessert

\$100 per person

3 canapés on arrival (chefs choice)
alternating entrée
alternating main
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
 celebration cake served as dessert (cake supplied by client)

[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.

THANK YOU FOR CONSIDERING THE
PIER PORT MELBOURNE FOR YOUR
SPECIAL DAY.
OUR EVENTS & CULINARY TEAM WOULD
LOVE TO WORK WITH YOU TO CREATE
LIFETIME MEMORIES...

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