

FUNCTION SPACES



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PORTSIDE

100 seated, 250 standing

All bases are covered! Access to private bar, plasma screen and scope to combine with Garden Decks for indoor & outdoor space



CROWS NEST

50 seated, 70 standing

This newly renovated semi-private space is ideal for groups wanting some exclusivity whilst enjoying the atmosphere of the venue



NOOK

25 seated

Move on up with this semi-private space. Overlooking our Portside bar, Nook shares the vibrant atmosphere while providing privacy for your guests

FUNCTION SPACES



CAPTAIN'S QUARTERS

20 seated

The all-occasions private dining room – perfect for your next intimate dinner, meeting or workshop. Utilise the plasma screen for presentations or get the team together to watch the next major sporting event



COVERED PROMENADE LOUNGE

30 standing

Combine our Covered Promenade spaces to cater for cocktail style groups of up to 110

COVERED PROMENADE FIREPLACE

50 seated, 70 standing

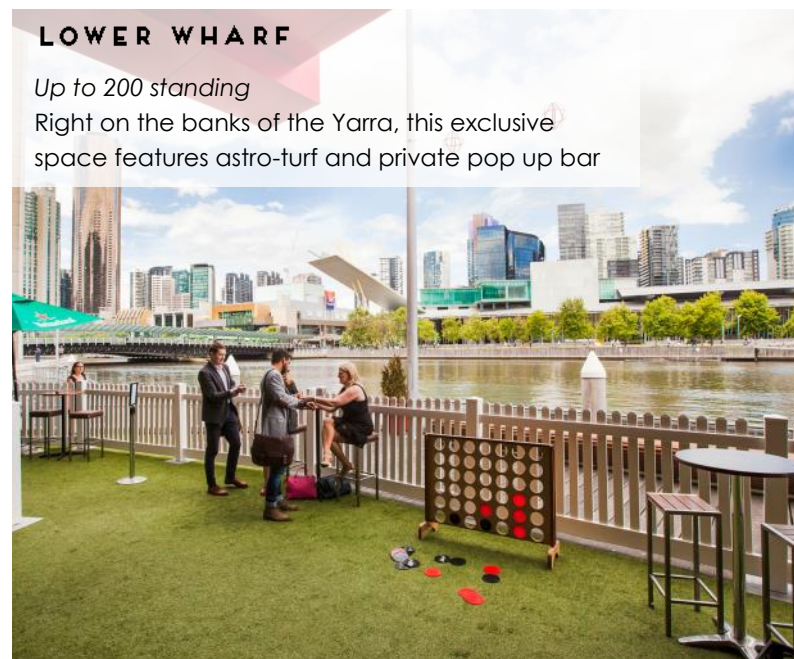
Wall-to-wall Riverside bliss! Retractable glass shutters and ample heating means this undercover outdoor space can be enjoyed by all your guests



GARDEN DECKS

Up to 150 standing

Astro-turf, hardwood tables and oodles of plants give our Garden Decks the inner-city oasis vibe! Available to be split into two spaces catering for 60 to 90 guests standing.



LOWER WHARF

Up to 200 standing

Right on the banks of the Yarra, this exclusive space features astro-turf and private pop up bar

EAT & DRINK



CANAPÉ PACKAGES

PACKAGE ONE | 4 PIECES

\$15pp roaming

\$12pp served as grazing station

Vegetarian Spring rolls with plum sauce (V)

Pork and fennel sausage rolls with tomato relish

Lamb and rosemary pies with tomato relish

Spinach and ricotta rolls with dipping sauce (V)

PACKAGE TWO | 5 PIECES

\$23pp roaming

\$20pp served as grazing station

Bruschetta

Smoked salmon and cream cheese on cucumber slices with fresh dill (GF)

House-made meatballs with Napoli dipping sauce

Pork belly with chilli caramel sauce (GF)

Your choice of 1 handheld item

PACKAGE THREE | 7 PIECES

\$30pp roaming

\$27pp served as grazing station

Bruschetta

Smoked salmon and cream cheese on cucumber slices with fresh dill (GF)

Lamb and rosemary meat pies with tomato relish

Curried zucchini roll, pistachio crumble (VE, GF)

House-made meatballs with Napoli dipping sauce

Pork belly with chilli caramel sauce (G)

Your choice of 1 handheld item

PACKAGE FOUR | 9 PIECES

\$37pp roaming

\$33pp served as grazing station

Bruschetta

Assorted sushi (V)

Smoked salmon and cream cheese on cucumber slices with fresh dill (GF)

Lamb and rosemary meat pies with tomato relish

Curried zucchini roll, pistachio crumble (VE, GF)

House-made meatballs with Napoli dipping sauce

Pork belly with chilli caramel sauce (GF)

Salmon tacos with coleslaw and nam jim sauce (GF)

Pork and fennel sausage rolls with tomato relish

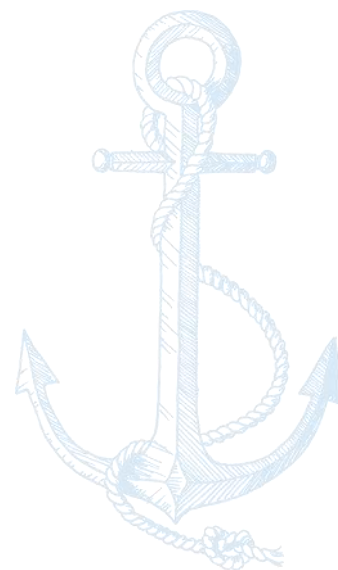
HANDHELDS \$9

Calamari and chips (GF)

Beef slider and chips

Pulled pork Bao Bun with Tempura Vegetables

Potato skins stuffed with tex-mex bean salsa (VG, GF)



PLATTERS

COLD

30 Pieces Per Platter

Mixed Sushi with Ginger and Soy sauce (V) \$80

Bruschetta (V) \$80

Quinoa salad and pomegranate lettuce cups (VE, GF) \$70

Smoked salmon and cream cheese on cucumber slices with fresh dill (GF) \$85

HOT

30 Pieces Per Platter

Vegetarian Spring Roll with plum sauce (V) \$65

Pork fennel sausage Rolls with tomato relish \$90

Lamb Pies with tomato relish \$90

Vegetable Samosas (V) \$75

Chicken Ribs tossed in Sriracha plum sauce \$75

Spinach and ricotta rolls with dipping sauce (V) \$75

Curried zucchini roll, pistachio crumble (VE, GF) \$75

Salmon taco with coleslaw and nam jim sauce (GF) \$85

Vegetarian dumplings with sweet chilli sauce (V) \$75

Pork and chive dumplings with soy sauce \$80

Pork belly with chilli caramel sauce (GF) \$95

House-made meatballs with Napoli dipping sauce \$95

**All prices are for roaming platters, take \$5 off each platter to have them served as a grazing station*

WHARF PIZZA PLATTERS

Margherita; San Marzano tomatoes, fior di latte, basil

Hawaiian; ham, pineapple, Napoli, mozzarella

Capriccioso; ham, olives, artichoke, mushroom, Napoli, mozzarella

Seafood; prawns, garlic, zucchini, chilli, lemon, Napoli, mozzarella

Veggie; sweet potato, spinach, feta, kale & white bean pesto

BBQ Chicken; pineapple, red capsicum, Napoli, mozzarella

**All pizzas \$65 are for roaming platters or \$60 to have them served as a grazing station*



BBQ PACKAGES & GRAZING STATIONS

BBQ PACKAGE

\$22pp

Gourmet thick sausages, 100g skirt steaks, Grilled vegetable skewer

Caramelised onions, cheese and sauerkraut for garnish

Served with Potato salad, Garden salad and condiments

Presented on a self-serve buffet.

Minimum of 30 guests

PAELLA PACKAGE

Vegetarian \$17pp

Chicken and Chorizo \$19pp

Seafood \$23pp

Served by our chefs in front of your guest, from the paella skillet.

Minimum of 30 guests— available for 1-hour service period of your choosing.

GRAZING STATION

\$300 station – suitable for up to 25 guests

\$500 station – suitable for up to 40 guests

\$1000 station – suitable for up to 90 guests

Assorted cold cut meats, olives and pickles

Assortment of 3 cheeses

Trip of dips with flatbread and crackers

Fresh fruits and vegetables

Designed as an entrée offering for your guests on arrival.



FEAST ON THIS

2 courses \$50pp

3 courses \$60pp

Set menu is served shared style, for an individually plated meal add \$5pp per course

ENTREE

Selection of share platters for the table

Garlic and cheese pizza bread (GFO, V)

Calamari with wasabi aioli (GF)

Chicken ribs in Siracha plum sauce

Quinoa and pomegranate lettuce cups (VG, GF)

MAIN

Grilled Salmon, crushed kipfler potatoes, snow pea tendril, pesto and preserved lemon. (GF)

Wild mushroom & Gorgonzola risotto (V)

Roasted sweet potato, quinoa and baby spinach salad with house made dressing. (VG, GF)

Chargrilled chicken breast, asparagus, creamy mash, basil & pine nut sauce

200g Porterhouse steak with creamy mash and green beans— choice of sauce: garlic butter, pepper, mushroom or red wine jus

DESSERT

Stick date pudding with butter scotch sauce and salted caramel ice cream

Chocolate tart with vanilla ice cream

Rusty's dropped Lemon Tart



DRINK UP CAPTAIN

LIEUTENANT PACKAGE

2 HOURS | \$39PP

3 HOURS | \$49PP

4 HOURS | \$59PP

Edge of the World Sparkling Brut

Edge of the World Sauvignon Blanc

Edge of the World Rose

Edge of the World Cabernet Shiraz

ON TAP: Wharf Draught, Furphy & Orchard Crush Cider

BOTTLED: James Boag's Premium Light

Soft drinks & juices

COMMANDER PACKAGE

2 HOURS | \$49PP

3 HOURS | \$59PP

4 HOURS | \$69PP

Edge of the World Sparkling Brut

Edge of the World Sauvignon Blanc

Wirra Wirra Chardonnay '17, McLaren Vale, SA

Edge of the World Rose

Edge of the World Cabernet Shiraz

Elephant in the Room Merlot '17, Lime Coast, SA

ON TAP: Wharf Draught, Furphy & Orchard Crush Cider

BOTTLED: James Boag's Premium Light

Soft drinks & juices

CAPTAIN PACKAGE

2 HOURS | \$59PP

3 HOURS | \$69PP

4 HOURS | \$79PP

La Maschera Prosecco, King Valley, SA

Earthworks Reisling '16, Eden Valley, SA

Tar & Roses Pinot Grigio '17, Strathbogie Ranges, VIC

Kindred Spirit Sauvignon Blanc '17, Marlborough, NZ

Wirra Wirra Chardonnay '17, McLaren Vale, SA

La Vieille Ferme Rose, Rhone, FRA

Earthworks Shiraz '17, Barossa Valley SA

Elephant in the Room Merlot '17, Lime Coast, SA

Mawsons Cabernet Sauvignon, Far East '18 AUS

**Add House Spirits to your Beverage Package for
\$10pp per hour**

**Add a cocktail on arrival for \$15pp,
minimum 20 guests**

All Tap Beer and Cider

BOTTLED: James Boag's Premium Light

Soft drinks & juices

CORPORATE PACKAGES

An intimate & secluded private space, the Captain's Quarters is ideal for private groups of up to 20 guests. A plasma TV is available in room with other audio visual equipment available for hire upon request.

CONFERENCE PACKAGES

\$30 LIGHT MORNING TEA

Assorted mini muffins and house made scones
Coffee, tea & iced water for the duration of your booking

\$50 HALF DAY CONFERENCE

Morning OR afternoon tea & lunch
Coffee, tea & iced water for the duration of your booking

\$65 FULL DAY CONFERENCE

Morning tea, lunch & afternoon tea
Coffee, tea & iced water for the duration of your booking

Choices available for Morning OR Afternoon tea:

Choice 1: Assorted muffins—mixed berry, chocolate & walnut, orange & poppy seed, Banana; seasonal fruit

Choice 2: House made scones, jam, cream (savory options available), seasonal fruit

Choice 3: assorted slices—caramel, lemon, chocolate brownie; seasonal fruit

Choice 4: Assorted sandwiches; egg & lettuce; ham, cheese & tomato; chicken & chive; Pastrami, rocket & pickle; smoked salmon, rocket, dill cream cheese; seasonal fruit

*Lunch menu changes weekly

