



# FUNCTION SPACES



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## PORTSIDE

*50 seated, 100 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

*20 seated, 30 standing*

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

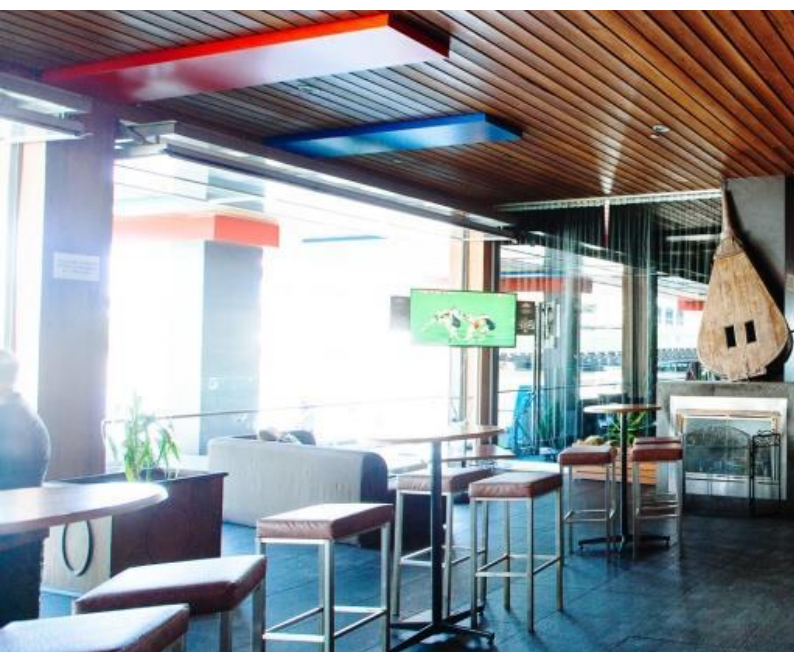
# FUNCTION SPACES



## 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

15 standing

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

## COVERED PROMENADE FIREPLACE

30 seated, 50 standing

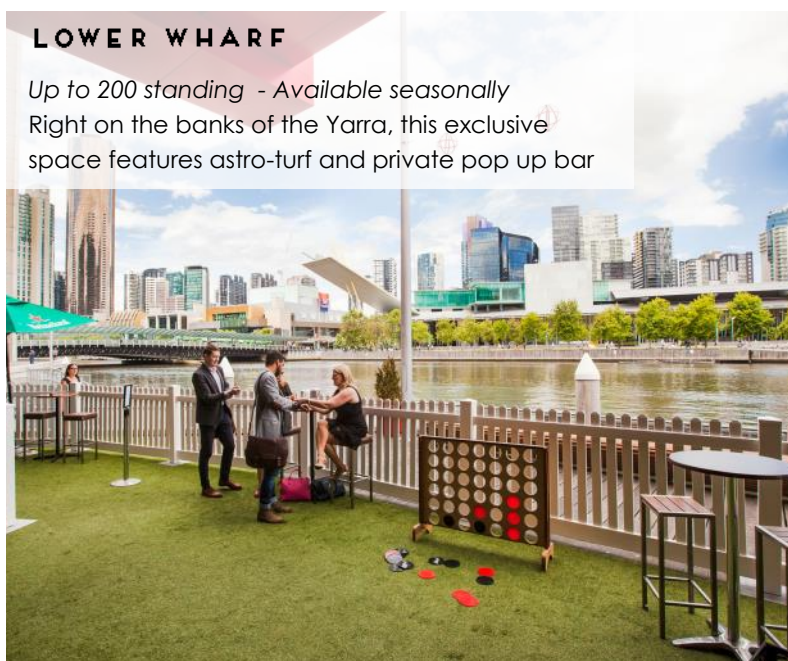
Wall-to-wall Riverside bliss! Retractable glass shutters and ample heating means this undercover outdoor space can be enjoyed by all your guests



## 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 - Available seasonally

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

# EAT & DRINK



# CANAPES

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6 canapes: \$25pp (*your choice of 3 hot & 3 cold*)

8 canapes: \$35pp (*your choice of 4 hot & 4 cold*)

8 canapes + 2 handheld: \$45pp (*your choice of 4 hot, 4 cold & 2 handhelds*)

10 canapes + 2 handheld: \$55pp (*your choice of 5 hot, 5 cold & 2 handhelds*)

## COLD

Prawn & salmon sushi rolls soy, wasabi, pickled ginger (VO, GF)

Caprese bruschetta on toast, baby basil (V)

Oyster, straight up, lemon, shallot dressing, hot sauce

Tuna, wakame nigiri, citrus ponzu, sticky bulldog sauce

Roast duck pancakes, bbq, cucumber

## HOT

Lamb and rosemary pies, ketchup

Pork & Fennel sausage rolls, smoky BBQ

Smoked cod croquettes, tartare, dill

Crispy spring rolls, citrus ponzu dressing (V)

Our halloumi, lemon, pear, honey (V, GF)

Crispy pork dumplings, red vinegar & truffle dip

Southern fried cauliflower, kimchi mayo (V)

Cheeseburger spring rolls, burger sauce, pickles

## HANDHELDS

Mini prawn & lobster rolls, spiced mayo, hand cut crisps

Little cheeseburger sliders, burger sauce, pickles

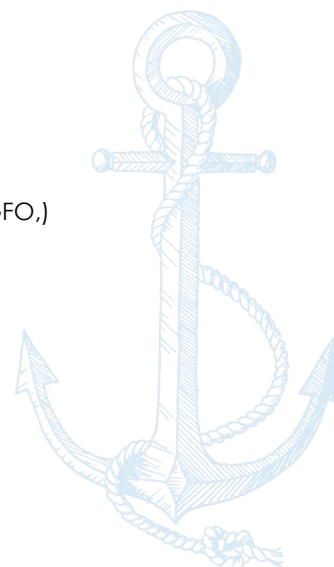
Little fish & chip cones, chips, battered fish, tartare, lemon

Caesar salad cups, baby gem, parmesan mayo, crispy breadcrumbs (V, GFO,)

*Additional canape \$5 per canape per person*

*Additional handheld \$8 per canape per person*

*Minimum 20 guests*



# BBQ PACKAGES & PIZZA PLATTERS

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## BBQ PACKAGE // \$35 PER PERSON

*Options for vegetarians can be made upon request*

Aussie sausages, pork & fennel

Chicken thighs, lemon pepper & garlic

Victorian beef minute steaks

**On the Side:** Beer onions, sauces, ketchups, chutneys, hot sauces, crunchy bread rolls

**Salads:** Aunty Marg's potato salad, herb & vinegar slaw, leaf salad, tomato, cucumber, red onion pickle, house dressing

### Add Extras to your Package:

Lamb chops // \$10pp

Aussie prawns // \$10pp (2 prawns)

Barramundi, lemon, dill, herb butter // \$10pp

Aussie oysters // \$5 per oyster

## WHARF PIZZA PLATTERS

\$65 per platter, approx. 30 slices per platter

Margherita; San Marzano tomatoes, fior di latte, basil

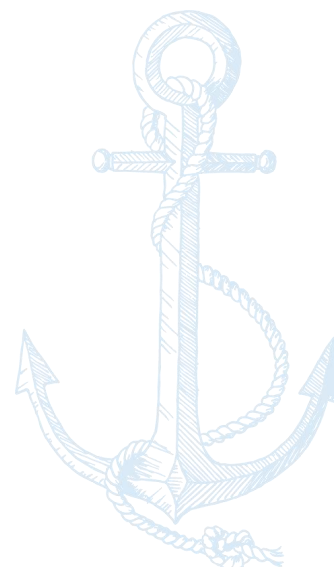
Hawaiian; ham, pineapple, Napoli, mozzarella

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



*Minimum 20 guests*

# FEAST ON THIS

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2 courses \$45pp

3 courses \$55pp

4 courses \$65pp

## ENTREE

*Selection of share platters for the table, dietary requirements can be catered for separately*

S&P squid (GF)

Crispy grilled halloumi, honey, pear & thyme (GF, V)

Bread, drips & olives

Cheeseburger spring rolls, burger sauce

Fried chicken ribs, buffalo sauce

## MAIN

*Select for a 50 / 50 alternate drop, dietary requirements can be catered for separately*

280gm sirloin, chips, salad, butter, peppercorn sauce (GFO)

Barramundi, shaved fennel & radish salad tartare, lemon (GFO)

Pan-fried gnocchi, summer tomato sugo, torn mozzarella, sourdough crumbs, pesto (V)

Chicken & chardonnay pie, mash, buttered peas, jus

Wharf chicken parma, chips, salad... as per menu

Ancient grain salad, quinoa, crispy kale, roasted root veg, spiced yoghurt, soft herbs & toasted seeds (V)

## DESSERT

*Select two for a 50 / 50 alternate drop*

Chocolate lava cake, vanilla ice cream

Sticky date pudding, butterscotch sauce

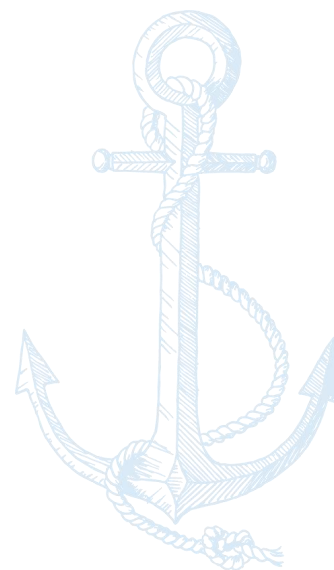
Coconut panna-cotta, strawberries, crispy textures

## CHEESE

*Selection of share platters for the table*

Aussie cheese, hard, soft, blue, Brie, crackers & crisp bread, fruit, pastes

*Minimum 30 guests*



# DRINK UP CAPTAIN

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## 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

**OTHER** Soft drinks, juices & coffee

## COMMANDER PACKAGE

2 HOURS | \$49PP

3 HOURS | \$59PP

4 HOURS | \$69PP

Edge of the World Sparkling Brut

Edge of the World Sauvignon Blanc

Edge of the World Rose

Edge of the World Cabernet Shiraz

Circa 1858 Chardonnay, Central Ranges NSW

T'Gallant Juliet Pinot Noir , Mornington Peninsula VIC

**ON TAP** Wharf Draught, Furphy & Orchard Crush Cider

**BOTTLED** James Boag's Premium Light

**OTHER** Soft drinks, juices & coffee

## CAPTAIN PACKAGE

2 HOURS | \$59PP

3 HOURS | \$69PP

4 HOURS | \$79PP

821 South Sauvignon Blanc, Marlborough NZ

Circa 1858 Chardonnay, Central Ranges NSW

Tempus Two Silver Series Pinot Gris, SA

Pepperjack Shiraz, Barossa Valley, SA

T'Gallant Juliet Pinot Noir , Mornington Peninsula VIC

Tempus Two Silver Series Cabernet Sauvignon, SA

Marquis de Pennautier Rose, Languedoc-Roussillon FRA

Madame Coco Brut NV, Aude Valley FRA

Tempus Two Prosecco, SA

**Add House Spirits to your Beverage Package**

**\$10 per person, per hour**

**ON TAP** All Tap Beer and Cider

**BOTTLED** James Boag's Premium Light

**OTHER** Soft drinks, juices & coffee

**Add a cocktail on arrival for \$15 per person**

*Minimum 20 guests*

# CORPORATE PACKAGES

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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:

Assorted Muffins — Mixed berry, chocolate & walnut, orange & poppy seed, Banana; seasonal fruit

House Made Scones — Jam, cream (savoury options available), seasonal fruit

Assorted Slices — Caramel, lemon, chocolate brownie; seasonal fruit

Assorted Sandwiches — Egg & lettuce; ham, cheese & tomato; chicken & chive; Pastrami, rocket & pickle; smoked salmon, rocket, dill cream cheese; seasonal fruit

