

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

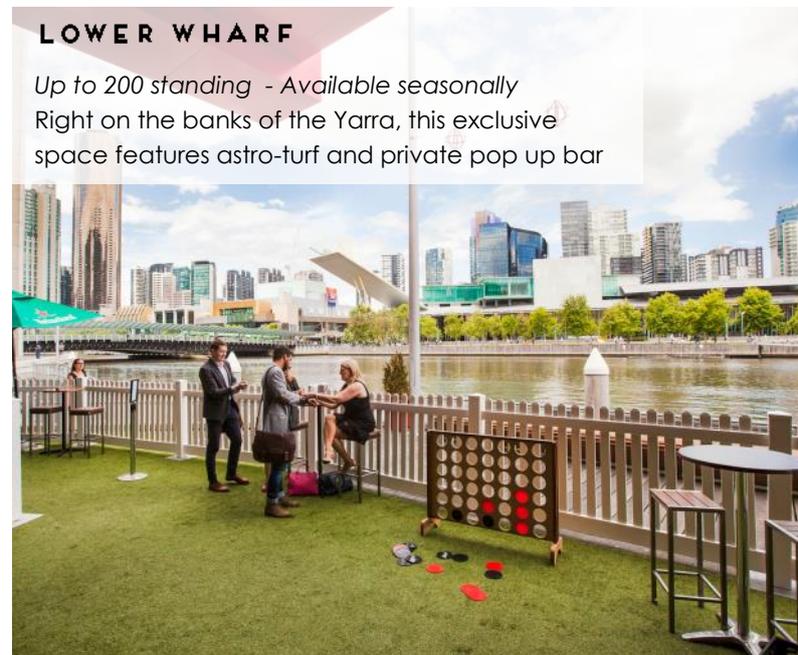
Wall-to-wall Riverside bliss! Retractable glass shutters and ample heating means this undercover outdoor space can be enjoyed by all your guests



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

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

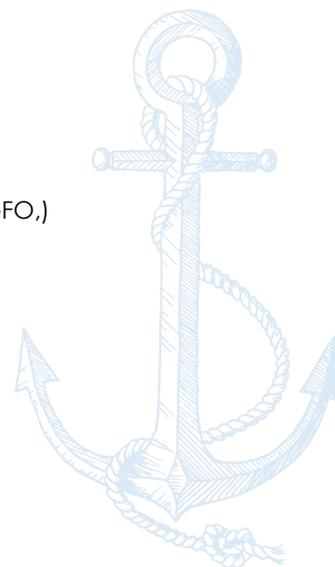
Little fish & chip cones, chips, battered fish, tartare, lemon

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

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

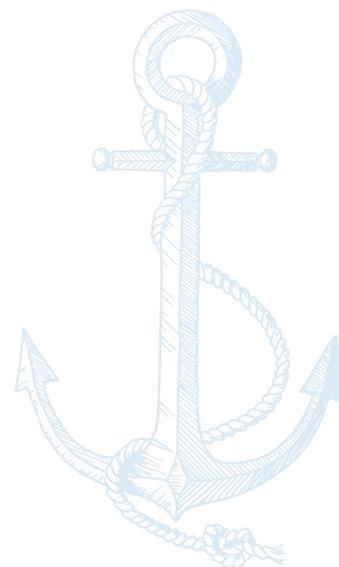
Hawaiian; ham, pineapple, Napoli, mozzarella

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

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

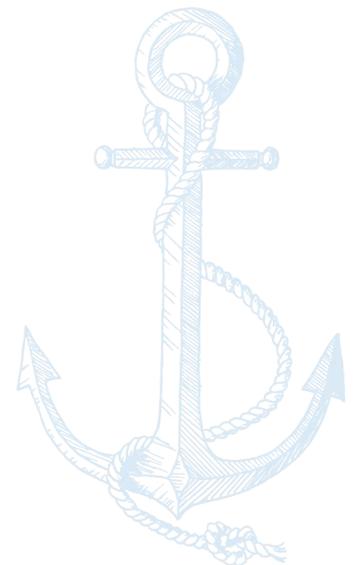
- Chocolate lava cake, vanilla ice cream
- Sticky date pudding, butterscotch sauce
- Coconut panna-cotta, strawberries, crispy textures

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

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

Add a cocktail on arrival for \$15 per person

Minimum 20 guests

ON TAP All Tap Beer and Cider
BOTTLED James Boag's Premium Light
OTHER Soft drinks, juices & coffee



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:

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

