



FUNCTIONS

 **waterfront**
ON THE PIER



Waterfront on the Pier has a function space dedicated to creating memorable, once-in-a-lifetime experiences.

The whole restaurant & venue space boast breathtaking views at every turn.

This stunning venue offers a large open space overlooking the water, letting in ample natural light.

The venue offers you the flexibility to choose your own room layout & can accommodate a number of different wedding, birthday, engagement, christening & function requirements & styles.

SILVER PACKAGE

\$60/PP

Add an Extra 2 courses for \$40pp

starters

CRAB & PARMESAN ARANCINI

served with rocket & parmesan salad with lemon & dill

MUSSELS IN WHITE WINE SAUCE

fresh mussels served in a shallot, garlic, red chili, parsley & white wine sauce accompanied with toasted sourdough bread

GOATS CHEESE BONBONS

beetroot puree, pickled carrots, apple gel & strawberries

SMOKED CHICKEN & MANGO SALAD

smoked chicken with candied bacon, avocado & spinach all served with a fresh mango dressing

SUPER SALAD

mixed quinoa, pomegranate, cherry tomato, pickled red onion, roasted cashews tossed in fresh rocket with a honey & mustard dressing

desserts

APPLE & BLACKBERRY CRUMBLE

served with vanilla ice cream

FRUIT PLATTER

selection of summer fruits served with fresh cream

PANNA COTTA

red berry coulis, fresh berries & pistachio crumb



GOLD PACKAGE

\$90/PP

Add an Extra 2 courses for \$45pp

starters

FRESH TASMANIAN OYSTERS

fresh natural oysters served on bed of ice accompanied with lemon wedges & raspberry vinaigrette

PRAWN & MANGO SALAD

prawns with candied bacon, avocado & spinach all served with a fresh mango dressing

SUPER SALAD

mixed quinoa, pomegranate, cherry tomato, pickled red onion, roasted cashews tossed in rocket with a honey & mustard dressing

CORDON BLUE

freshly crumbed schnitzel wrapped around ham, cheese & tomato relish, topped with mozzarella cheese & served with roasted potatoes

desserts

LEMON & RASPBERRY PAVLOVA

vanilla meringue, lemon curd & fresh raspberries, topped with raspberry crumb & chantilly cream

CHOCOLATE FRANGELICO LAVA CAKE

lava cake served with vanilla bean ice-cream & chocolate shard

FRUIT PLATTER

selection of summer fruits served with fresh cream





PLATINUM PACKAGE \$139/PP

Add an Extra 2 courses for \$50pp

starters

PRAWNS

homemade kadaifi wrapped prawns served with roast red pepper puree & fresh mango salsa

SCALLOPS

fresh scallops served with garlic & cream sauce on a bed of samphire

CRAB CLAW

crab claw tossed in garlic butter, served on a bed of mixed salad in a poppadom basket

CHICKEN & MUSHROOM VOL-AU-VENT

chicken & mushroom in a creamy sauce encased in layers of puff pastry

desserts

CRÈME BRULÉE

garnished with fresh fruits, spun sugar & edible flowers

FRUIT PLATTER

selection of summer fruits served with fresh cream

LEMON & THYME POSSET

set in a chocolate basket garnished with fresh berries

mains

EYE FILLET STEAK (medium)

eye fillet steak, drizzled with red wine jus, served with roasted herb potato & broccolini

SWORDFISH

fresh swordfish served with rainbow chard & lemon caper butter

LAMB SHANK

slow cooked lamb shank served with cauliflower puree & asparagus.

LOBSTER MORNAY

lobster tail served on a bed of lemon rice, topped with a creamy cheese sauce





CANAPE PACKAGES

SILVER	\$36	Choice of 6 options from group A
GOLD	\$45	Choice of 3 options from group A Choice of 3 options from group B
PLATINUM	\$54	Choice of 6 options from group A or B

SILVER PACKAGE

Add an extra from group A \$6

GOLD & PLATINUM PACKAGES

Add an extra from group A \$6

Add an extra from group B \$8

GROUP A

savory

Mini Pulled Pork Burgers
Mini Beef Burgers
Mini Chicken Burgers
Mini Veggie Burgers
Fish & Chip Basket
Bruschetta
Mini Quiche (Lorraine)
Mini Quiche (veg)
Chicken & Mango Salad
Super Food Salad

sweet

Cheese Cake
Chocolate Brownie
Chocolate Mousse
Fruit Salad Bowl

GROUP B

savory

Crab Arancini
Tuna Tartar
Vol-au-vents
Flat Head Tails & Chip Basket
Oysters
Scallops
Swordfish Ceviche
Prawn & Mango Salad
Chili Prawn & Wild Rice
Lamb Kofta with Pita Bread
Charcuterie Bowl

sweet

Macaron
Panna Cotta
Salted caramel tart
Lemon Meringue
Red Velvet Slice





DRINKS PACKAGES

SILVER	\$45	Tap Beer / Cider House Wine - Red & White Soft Drink
GOLD	\$70	All Beer All Cider House Sprints House Wine Red & White House Prosecco Tea & Coffee Soft Drink
PLATINUM	\$95	All Beer All Cider Premium Sprints Premium Wine Champagne Tea & Coffee Soft Drink



FREQUENTLY ASKED QUESTIONS

VENUE HIRE & MINIMUM SPEND

Our function space has a minimum spend which will be disclosed to you upon your interest request. The minimum spend can be reached with food & beverage spend alone or a combination of food & beverage & venue/room hire

WHAT'S INCLUDED IN THE MINIMUM SPEND?

- | Venue Hire
- | Function Team
- | Staff Service
- | Tables & Chairs with White Linen & Napkins
- | Basic Tableware & Glasses

DO YOU CATER FOR DIETARY REQUIREMENTS?

Yes, our aim is to provide suitable options for our guests. We do require enough notice to accommodate all special requests.

WHAT IS THE NEXT STEP?

Our Function team will contact you & send you our expression of interest form. The Function team will then organise a meeting for you to view our function space & discuss your requirements, menus & prices, & the Event Booking form is then filled in. The Function Agreement & the Summary of Event is then sent over, along with a payment schedule. A deposit is required within 7 days in order to confirm the date.

WHEN DO I HAVE ACCESS TO THE VENUE ON THE DAY OF MY BOOKING?

Typically, you will have access to the venue 2 hours prior to the commencement of your event. Earlier times can be arranged, however additional charges may apply if different access times are required.

WHEN DO WE HAVE ACCESS OR WHEN CAN WE DELIVER ITEMS FOR OUR EVENT?

Access & delivery of any items such as equipment, decorations, place cards will have a pre-arranged time for drop off & the wedding cake is only accepted on the day. All items must be collected & taken off site by the end of each event. Nothing is permitted to be left on site.

CAN I HAVE A BAND / MUSIC?

You may have a live acoustic band or DJ. Please note that drums & amplification systems (e.g. electric guitars or keyboards) are not permitted.

DOES YOUR VENUE HAVE A PA SYSTEM?

Yes, we do have an in-house system that is appropriate for our cordless microphone & iPod or laptop music to be plugged in. It, however, is not suitable for other equipment such as DJ or band equipment.

WHERE CAN MY GUESTS PARK?

Public car parking is available at the front of the venue to all visitors on a first come first service basis.

The venue is also accessible by public transportation. These are the lines & routes that have stops nearby;

| **Bus:** 234, 236, 606

| **Train:** Cranbourne, Frankston, Lilydale, Mernda, Pakenham, Sunbury, Upfield, Williamstown

| **Tram:** 109

DO YOU OFFER MENU & WINE TASTING?

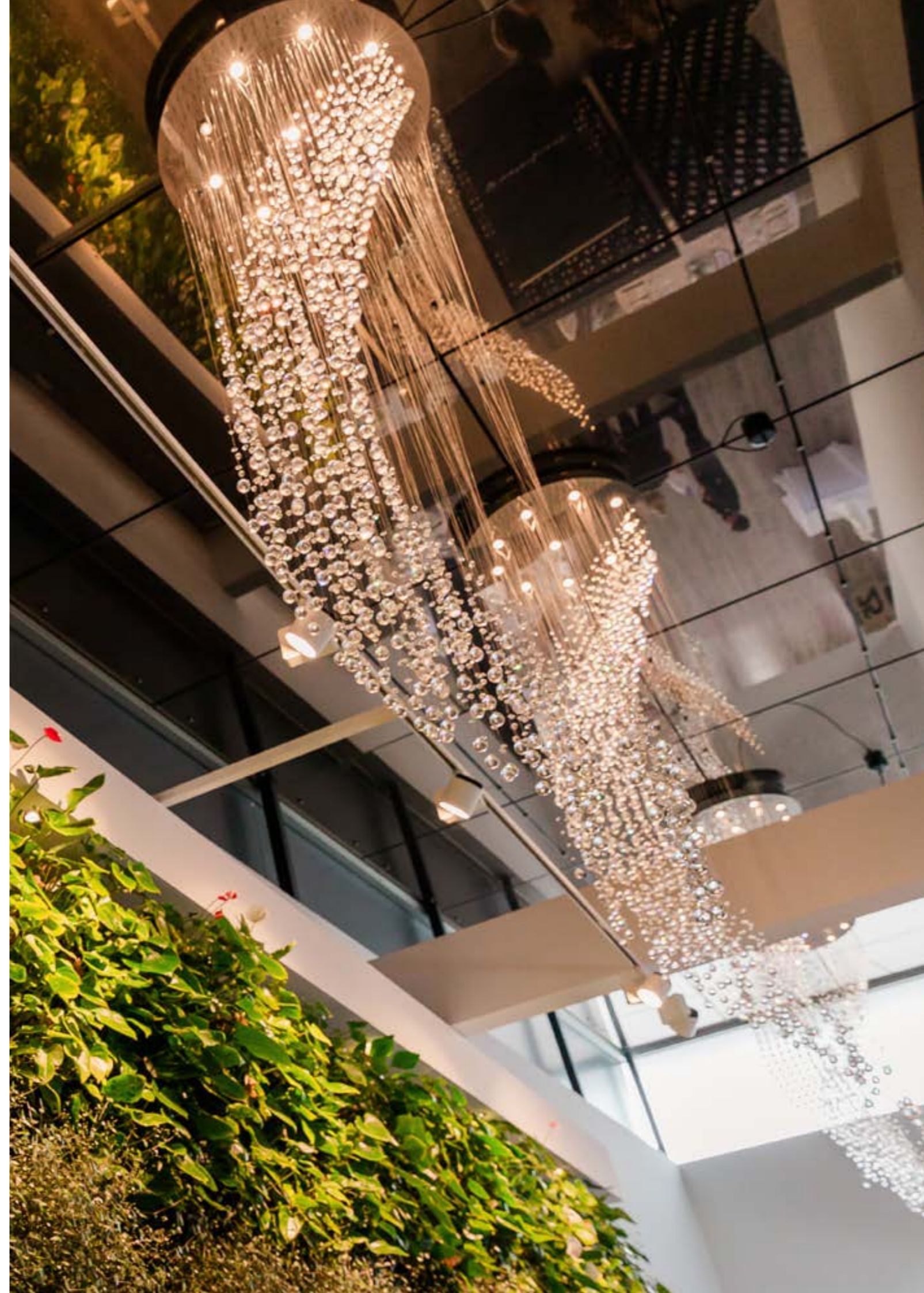
Yes, we offer menu & wine tastings for functions

WHAT IF THE CEREMONY IS HELD EARLIER IN THE DAY?

We have different areas for your guests to wait & we can cater for those that are wanting something to eat & drink, we are able to have the bar open earlier for purchases. Our Function team can arrange a package tailored to your needs.

HOW LONG IS THE DURATION OF OUR FUNCTION?

Lunch & Dinner celebrations including cocktail functions are for a duration of 5 hours, however this is a guide only. We can cater for shorter & longer functions.





Waterfront on the pier

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