

FUNCTION PACKAGES

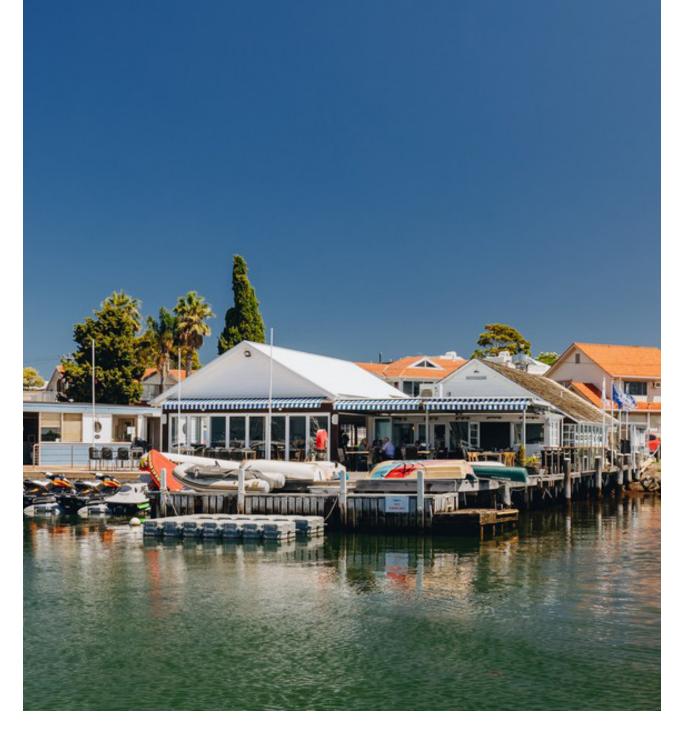
WATERFRONT EVENTS

Located on Port Phillip Bay in Williamstown, Pier Farm is the hidden gem of the West.

The venue boasts stunning waterfront views and a beautiful, modern space perfect for your next celebration. The simplistic and timeless design creates a blank canvas for your vision to come to life.

With a variety of event space options, each including access to our outdoor deck, we can cater for the most intimate or extravagant celebrations. From weddings and engagements, to christenings, birthdays, corporate functions and Christmas parties, our venue is guaranteed to leave a lasting impression.

Your guests will enjoy a Mediterranean-inspired menu and an expansive beverage offering, including our award-winning 250+ wine list.





WATERFRONT VENUE





EXCLUSIVE VENUE USE

An exclusive booking of our waterfront venue is ideal for larger weddings, cocktail parties and corporate events.

All of our spaces are at your disposal, including our expansive deck overlooking Port Phillip Bay providing endless breathtaking views.

Versatile & flexible, our venue is continually reimagined for functions, events & weddings. Table arrangements can be configured to suit your individual group needs.

Make an entrance and arrive by boat. Our unique marina location allows you and your guests to arrive in style by boat, with complimentary mooring available for your event.

VENUE CAPACITY:

SEATED	130 GUESTS
STANDING	170 GUESTS

Includes the main dining room, bar room and waterfront terrace and deck area.

MINIMUM SPEND:

DECEMBER	\$14,000
TUES-THUR	\$13,000
FRI-SUN	\$14,000
SUN EVE	\$12,000

MAIN DINING ROOM

Pier Farm's main dining room is a light open space featuring a hanging greenhouse. This room has panoramic windows showcasing the breathtaking views of the adjoining Marina and the Melbourne CBD.

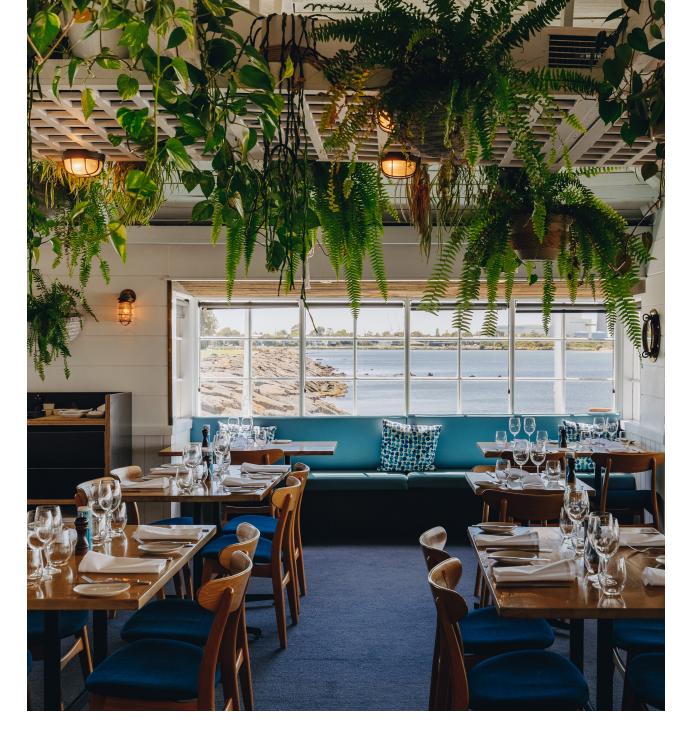
The main dining room is available for exclusive use and includes an adjoining undercover waterfront terrace and deck area.

MAIN DINING ROOM CAPACITY:

SEATED	70 GUESTS
STANDING	100 GUESTS

MINIMUM SPEND:

TUES-THUR	\$5,000
FRI-SAT	\$7,000
SUN LUNCH	\$7,000
SUN DINNER	\$6,000
DECEMBER (DAILY)	\$7,000







THE BAR ROOM

Our newly renovated space, ideal for intimate cocktail parties & standing events.

Intimate and bright with floor to ceiling water facing windows, this space offers stunning views of Port Phillip Bay and the Melbourne city lights.

The Bar is available for exclusive hire and can be separated from the main dining room to become a fully enclosed space. The Bar has direct access to our expansive deck area.

VENUE CAPACITY:

SEATED	55 GUESTS
STANDING	70 GUESTS

MINIMUM SPEND:

TUES-THUR	\$4,500
FRI-SAT	\$6,000
SUN LUNCH	\$5,500
SUN DINNER	\$5,000
DECEMBER (DAILY)	\$6,000



FOOD & BEVERAGE

FOOD & BEVERAGE

Pier Farm offers a delicious array of food options ranging from substantial canapes to sit-down set menus.

Our sample menus are current, however subject to change depending on the availability of seasonal produce.

= DINING DETAILS =

FORMAL DINING (FOR GROUPS OF UP TO 20)

Allow your guests the luxury of selecting their dishes on the day, from a 2 or 3-course set menu curated by you.

ALTERNATING MENU (FOR GROUPS 20+)

For large events we offer an alternate menu, where two dishes of your choice are served to your guests.

COCKTAIL STYLE (FOR GROUPS 40+)

For cocktail style events we offer a premium canapé menu.

DIETARY REQUIREMENTS

We are more than happy to cater for dietary requirements.

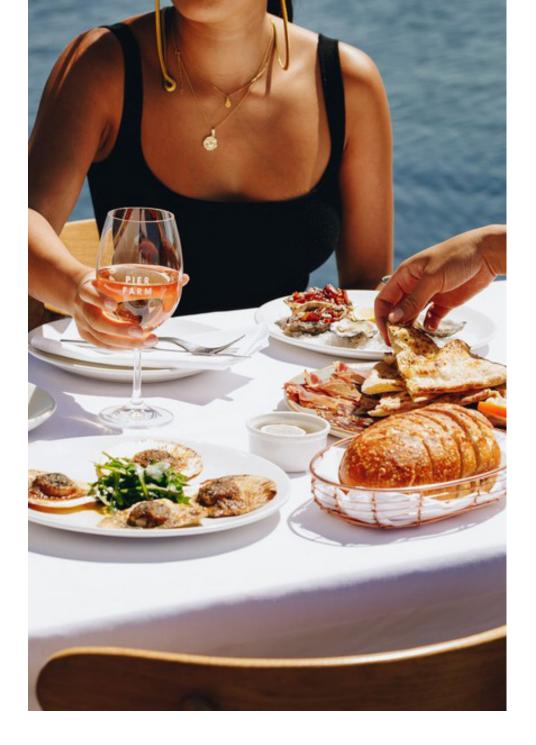
KIDS MENU

Alongside our dining packages we offer children's meals suitable for those under 8 years old.

BEVERAGES

Our beverages are available on consumption. Our carefully crafted wine and drinks list is available for you to pre-select your event beverage list from. You are able to nominate a set bar tab amount for the event.





\$77PP 2 COURSE MENU

For events of between 8-20 guests.

ENTRÉE

Calamari fritti, lemon aioli Carpaccio bresaola, rocket, parmesan Gnocchi, tomato sugo, mozzarella, basil Crudo, kingfish, salmon, orange, dill

MAIN

Eye fillet, sauteed spinach, peppercorn sauce Crispy skin chicken, mushroom ragu, paris mash Ricotta pumpkin agnolotti, butter sage sauce Fish fillet, seasonal vegetables, fennel sauce

ACCOMPANIMENTS FOR THE TABLE

Italian style roast potatoes, garlic, rosemary Garden salad, lemon vinaigrette

ALTERNATING SET MENU FOR EVENTS OF 20+ GUESTS

Maximum of 2 selections from each section. Dishes are served on an alternating basis.

Sample menu. Vegan Options Available Upon Request.

\$99PP 3 COURSE MENU

For events of between 8-20 guests.

ENTRÉE

Calamari fritti, lemon aioli Carpaccio bresaola, rocket, parmesan Gnocchi, tomato sugo, mozzarella, basil Crudo, kingfish, salmon, orange, dill

MAIN

Eye fillet, sauteed spinach, peppercorn sauce Crispy skin chicken, mushroom ragu, paris mash Ricotta pumpkin agnolotti, butter sage sauce Fish fillet, seasonal vegetables, fennel sauce

ACCOMPANIMENTS FOR THE TABLE

Italian style roast potatoes, garlic, rosemary Garden salad, lemon vinaigrette

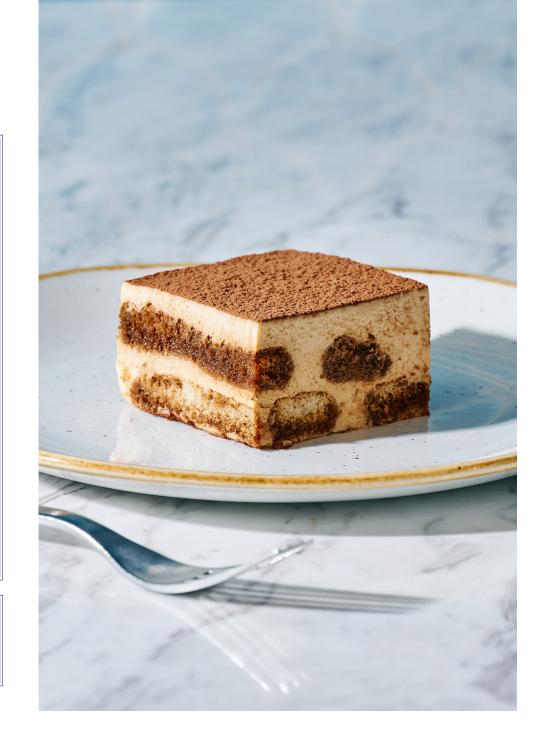
DESSERT

Flourless chocolate cake, chantilly cream Tiramisu, espresso, savoiardi, mascarpone Selection of cheese, hard/soft, housemade lavosh Baked vanilla bean cheesecake, seasonal berries

ALTERNATING SET MENU FOR EVENTS OF 20+ GUESTS

Maximum of 2 selections from each section. Dishes are served on an alternating basis.

Sample menu. Vegan Options Available Upon Request.



CANAPÉ PACKAGES

For events of 40+ guests.

\$60 PER PERSON	INCLUDES 5 VARIETIES
\$70 PER PERSON	INCLUDES 6 VARIETIES
\$80 PER PERSON	INCLUDES 7 VARIETIES
\$90 PER PERSON	INCLUDES 8 VARIETIES



WARM CANAPÉS Serving Size: 2 pieces per person per selection.

Mushroom arancini

Three cheese croquettes

Chargrilled chicken skewers

Chargrilled beef skewers

Mediterranean vegetable skewers

COLD CANAPÉS Serving Size: 2 pieces per person per selection.

Salmon tartare on blini

Cocktail Prawns

Tomato, basil, red onion bruschetta

Natural oysters (1 per person)

SUBSTANTIAL Serving size: 1 serving per person per selection.

Fish & Chips

Gnocchi, Napoli sauce

Beef slider, pickles, cheese, tomato sauce

Rigatoni ragu

Mushroom risotto

DINING UPGRADES

In addition to your sit-down dining package, you can also select from the below list to elevate your event. Please get in touch to customize a unique dining experience.

PRE-DINNER CANAPES - \$22 per person

A variety of small-bite canapes will be served to your guests prior to your sit down meal. Ideal for an evening event, or to fill the break between your ceremony & reception.

SHARED ANTIPASTO PLATTERS - \$22 PER PERSON

Platters of our Chef's selection antipasto on the tables for the arrival of your event.

PLEASE NOTE:

BYO CAKES

A service fee of \$5 per person applies to all BYO cakes, cupcakes and desserts. *This service fee is waived when a three-course dining option is selected.

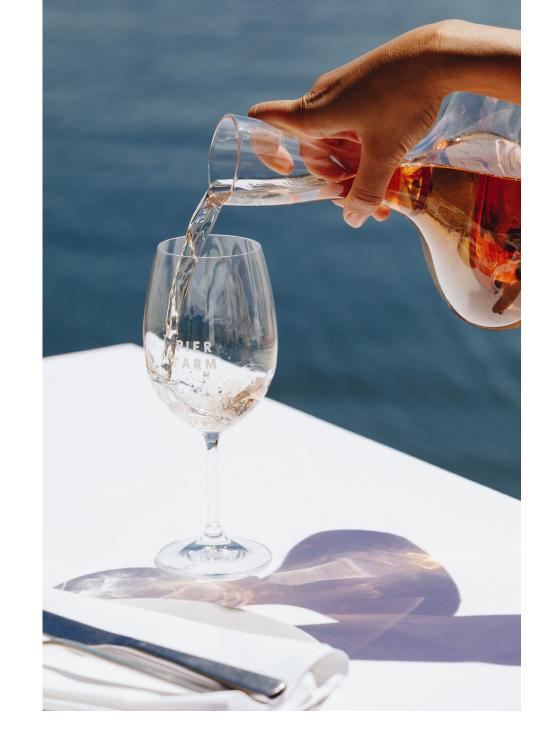
CHILDRENS 2 COURSE SET MENU

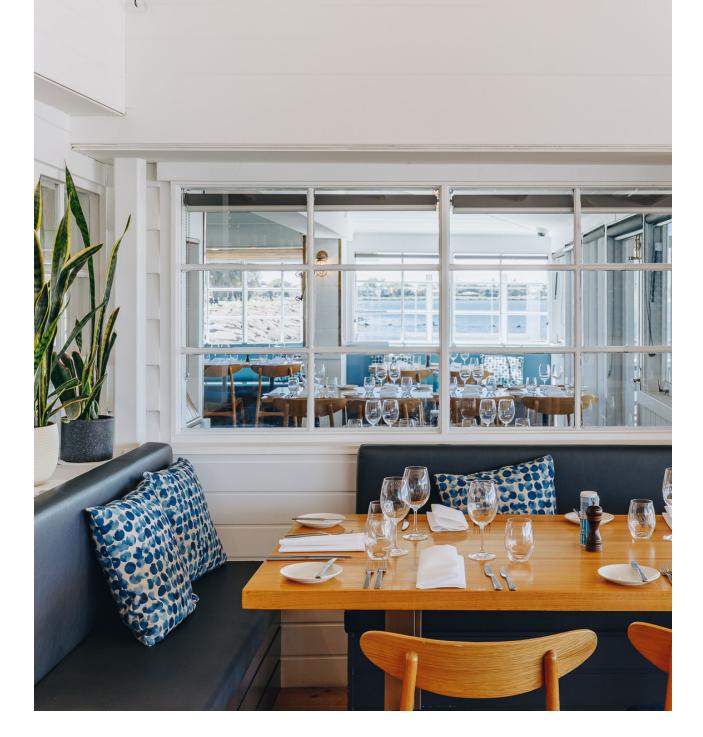
\$35 per child (suitable for children under 8 years)

CHOICE OF:

Fish & Chips Calamari & Chips Chicken Nuggets & Chips Spaghetti Napoli Sauce

> FOLLOWED BY: Ice-Cream Sundae





CONTACT

FIND US

34 The Strand, Williamstown VIC 3016

Picturesque Williamstown is only 8kms from Melbourne CBD. Pier Farm guests enjoy the convenience of having ample free parking both on-site and on the street, with easy access via the venue's front entrance.

GET IN TOUCH 03 9397 7799 | info@pierfarm.com.au

Our events coordinator would be delighted to meet with you and show you our venue. Site visits are available by appointment and not only allow you to fall in love with Pier Farm, but also provide a great opportunity for us to answer any questions you may have in person.

Please contact us for more information or to arrange a viewing.

