

3 Station Pier

FUNCTIONS

&

EVENTS



Station Pier
RESTAURANT

FUNCTIONS AND EVENTS

THE PERFECT SETTING

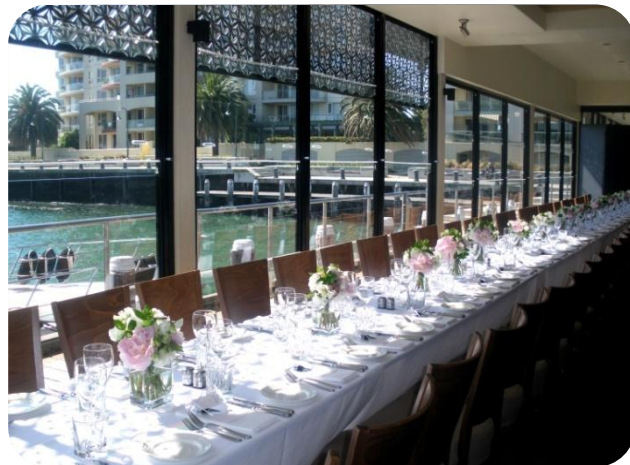
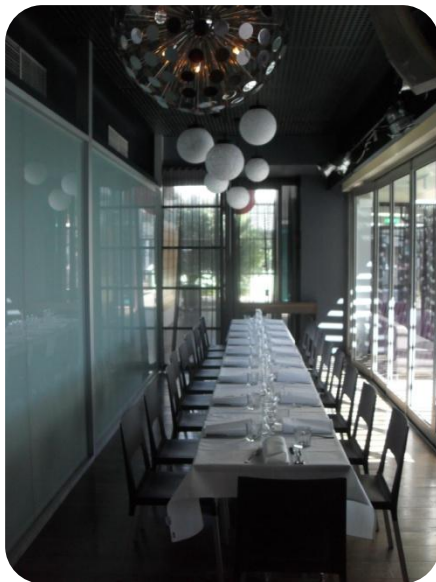
Add a touch of style and elegance to your next function at 3 Station Pier, with our range of versatile function rooms. Whatever the occasion, let us tailor a menu to suit your needs, from our selection of appetising canapés, delectable dining menu and extensive wine list.

Treat yourself to a memorable function at 3 Station Pier!

OUR EXCLUSIVE PRIVATE FUNCTION ROOMS

BOARDROOM

This small private room is the perfect area for an intimate get together or corporate gathering. It offers a secluded space for you and your guests away from the bustling restaurant. Ideal for a quiet corporate lunch or dinner.



PRIVATE DINING ROOM

Floor to ceiling glass bi-fold doors. In the warmer months, the innovatively designed Venetian style roof can be adjusted and opened at the push of a button.

Take in the serenity of Port Phillip Bay and let the water surroundings be your back drop setting.

This versatile room is ideal for any cocktail style, intimate sit-down function, and wedding ceremony and milestone celebrations.

For our corporate guests, the Private Dining Room is an impressive space for workshops, conferences and meetings with audio visual equipment available to hire at your request.



COCKTAIL LOUNGE

Also boasting floor to ceiling windows overlooking Port Phillip Bay, the cocktail lounge is a relaxed and roomy space to host larger sit down functions, or chilled cocktail parties.

The cocktail lounge offers comfy banquette couches in a lounge setting. Located directly next to the Private Dining Room, these spaces can also open up and join together to create one large flowing space. With colourful drop lighting this room has an ambiance of its own.



MEZZANINE LEVEL

Exclusive, on the first floor, impress the office or family and friends amidst soft lighting and picturesque views from the mezzanine room. Whether a cocktail soiree or sit down reception, product launch or awards night, spoil your guests in style.

With floor to ceiling windows, cushioned banquettes, timber settings and a touch of luxury and elegance, over see the bay and watch the sunset in the horizon, as you absorb the tranquillity and enjoy a glass of bubbly.



	Private Dining Room	Lounge Area	Nautical Restaurant	Mezzanine Level
Cocktail	80	200	400	250
Banquet	60	80	120	140
Banquet with Band & Dance Floor	30	50	90	130
Theater	40	100	N/A	200
Classroom	27	N/A	N/A	63
U-Shape	25	N/A	N/A	40
Cabaret	24	N/A	N/A	96

Please be advised that any special dietary requirements for patrons must be specified and discussed prior to function with chef in charge to ensure all requirements are covered.

BREAKFAST

CANAPÉS

2 HOUR DURATION 28- per person

2 1/2 HOUR DURATION 30- per person

“CHOOSE FOUR OF THE FOLLOWING”

Mini crostini with beach worth bacon & creamed eggs

Mini light rye bagels with tasmanian smoked salmon & creme fraiche

Mini quiche lorraine- bush tomato relish

Truffled scrambled egg tartlettes

Poached eggs on french toast with hollandaise

Baked flat mushrooms with pancetta & yarra valley goats cheese

Corn fritters with smashed avacado

Mini french croissants, smoked ham & swiss cheese

Bloody mary or virgin mary shots

Bircher muesli shots

Petite banana bread, citrus cream cheese

Canadian syrup waffles, whipped king island cream

European mixed fruit danish

Forest berry buttermilk picklets, vanilla bean icecream

Additional canapés from menu \$4.0 per person



TRADITIONAL BREAKFAST

2 HOUR DURATION 29- per person

2 1/2 HOUR DURATION 33- per person

Free range eggs poached & scrambled

Roasted vine tomatoes, baby basil leaves

Grilled button mushrooms, peppered organic butter

Wilted baby spinach, virgin oil & nutmeg

Char- grilled beachworth bacon

Pork & fenel chipolatas

Smashed potato & chive hash browns

European sourdough, whipped organic butter

Bush tomato relish

(All above served on table on platters)

Optional extras

\$8- per person for duration

Seasonal fruit platter with spiced vanilla yoghurt

Bircher mueslie- forest berries, greek vanilla yoghurt

Mini croissants- belgium chocolate filled

Sweetcorn fritters- creme fraiche, red pepper relish

All beverages included with above packages

T2 TEA SELECTION AS PER MENU

FILTERED COFFEE

SELECTED FRESHLY SQUEEZED JUICE



THE "MORNING" OR "AFTERNOON" TEA EVENT
SERVED COCKTAIL OR BUFFET STYLE

2 HOUR DURATION 28- per person

2 1/2 HOUR DURATION 30- per person

Mini quiche lorraine, crème fraîche

Wood smoked chicken, smashed avocado, baby rocket & peri peri mayo pin wheels

Selected variety of gourmet ribbon sandwiches

House made French pastries with King Island cream

Mini croissants with whipped butter and organic jams

Fresh fruit plate from Yarra Valley growers

T2 TEA SELECTION AS PER MENU

FILTERED COFFEE

SELECTED FRESHLY SQUEEZED JUICE



THE 'PLATTER' OPTION

3 tier mezze tower \$110– per tower

3 house made selected dips, natural oysters with shallot vinegar, pan fried Italian olives, selection of cold air dried meats, marinated charred vegetables, local award winning cheeses, stone baked flat bread

Prawn platter \$90– per platter

30 large Queensland fresh Tiger prawns with spiced thousand Island and netted lemon

Nautical fresh seafood platter \$150– per platter

Selection of fresh Queensland cooked prawns, Sydney rock oysters with wakame salsa, pan fried chilli squid, cooked blue swimmer crabs, Szechwan banana prawn skewers, and roasted Morton Bay bugs, condiments and netted lemon

Fresh fruit platter \$50– per platter

Selection of fresh seasonal fruits farmed in the Yarra Valley

3 house made selected dips, marinated charred vegetables, house pickled vegetables pan fried Italian olives, pesto vegetable and goats cheese frittata, award winning cheeses, stone baked flat bread

Vegetarian antipasto \$85– per platter

3 house made selected dips, marinated charred vegetables, house pickled vegetables pan fried Italian olives, pesto vegetable and goats cheese frittata, award winning cheeses, stone baked flat bread

Gourmet local and imported cheese platter \$85– per platter

Selection of award winning cheeses with condiments and lavosh



CATERING OPTIONS

2 hours canapé package

Selection of 3 cold canapés and 3 hot canapés	\$34.00 per person
Selection of 4 cold canapés and 4 hot canapés	\$37.00 per person
Selection of 5 cold canapés and 5 hot canapés	\$41.00 per person

3 hours canapé package

Selection of 3 cold canapés and 3 hot canapés	\$43.00 per person
Selection of 4 cold canapés and 4 hot canapés	\$46.00 per person
Selection of 5 cold canapés and 5 hot canapés	\$50.00 per person

4 hours canapé package

Selection of 3 cold canapés, 3 hot canapés & 1 bowl	\$53.00 per person
Selection of 4 cold canapés, 4 hot canapés & 1 bowl	\$58.00 per person
Selection of 5 cold canapés, 5 hot canapés, 1 bowl & 1 dessert bowl	\$62.00 per person



“THE STAND UP BASIC PACKAGE”

COLD SELECTION

- Vegetarian rice paper rolls with red chilli and lime salsa (v)
- Tandoori chicken fillet with Lebanese cucumber and thick riata (gf)
- Bruschetta of vine tomato, Persian feta and micro basil, lemon infused virgin oil (v) (gf)
- Poached tiger prawns on nam jim rice noodles (gf)
- Spanish style prawn brochette with gazpacho dipper (gf)
- Seared beef, baby rocket and red pepper pinwheels, lemon thyme aioli
- Medley of fresh crab and avocado on chiffonnade radicchio (gf)

HOT SELECTION

- Stone baked bread with smoked eggplant, dukkah (v)
- Julienne vegetable spring rolls with spicy ginger plum dipper (v)
- Chorizo and green pea arrancini balls, fresh herb aioli
- Snapper fillet goujons with lime mayonnaise
- Malaysian chicken skewer with coconut satay dipper (gf)
- Chilli salted scored squid with Spanish tartare, fresh lemon (gf)
- Lentil and charred vegetable vol au vents, butternut pumpkin puree (v)
- Shrimp sui mai with ponzu dipper
- House baked canapé pies with roasted ocean trout or porcini mushroom (v)
- Lemongrass fillet beef skewer's with red chilli and coriander jam (gf)
- Seared scallops on wasabi mash with salsa verde
- Fried whitebait with roasted garlic aioli and fresh lemon

“THE STAND UP DELUXE PACKAGE”

COLD SELECTION

- Bloody Mary shots, shredded celery puree (gf)
- Sashimi of salmon and kingfish, rice wine dipper, wasabi mayonnaise, wakame seaweed (gf)
- Sugar cured Atlantic salmon rosette, Spanish caper salsa, pressed watercress (gf)
- Fresh shucked Sydney rock oysters, red wine shallot vinegar, salmon roe (gf)
- Melba toast with smoked trout mousse, chive crème
- Wagyu tartare”blackmore” marble score 9+ with horseradish crème, soft yolk (gf)
- Pickled octopus on sesame rice noodle, lime salsa (gf)
- Seared lamb fillet on crouton with rocket, pesto crème, rosemary oil

HOT SELECTION

- Mini wagyu burgers– pickled cucumber, swiss cheese, caramelized onions, garlic aioli, relish
- Five spiced slow cooked pork belly, sour slaw, yellow pepper relish (gf)
- Panko crumbed crystal bay prawns, mango & chilli jam
- Shallow fried school prawns, saffron aioli, fresh lemon
- Peaking duck & leek spring rolls, shallow fried with hoi sin dipper
- Pan seared king scallops, cauliflower puree, air dried prosciutto, truffled oil (gf)
- Tempura battered broccolini with black sesame, teriyaki dipper (v)
- Roman gnocchi pan fried on three cheese sauce, spiced wilted spinach (v)
- Lemongrass gyoza, pan fried with sweet chilli mirin dipper
- Miso eggplant with Japanese mayonnaise
- Mini beef wellington with french dijon
- Steamed coconut rice noodle with spanner crab, smoked harissa (gf)
- Tea smoked chicken drumette with spiced red pepper dipper (gf)
- Tuscan dusted lamb cutlet with minted cucumber yoghurt (gf)
- Spring bay half mussels with chilli champagne salsa on parmesan crouton
- Mexican mini insalades with peri peri chicken and smashed avacado

HAND HELD WOODEN BOWL

SMALL BOWLS- per serve – \$10

Traditional Caesar salad with jasmine tea smoked chicken

Pan fried semolina gnocchi with blue cheese sauce and poached brown pear

Tempura battered local bay fish and chunky chips, Spanish caper tartare, lemon

Chilli salted local squid, shallow fried, citrus rocket and fresh lemon

Berkshire pork belly with nam Jim dressing, Asian noodle salad

Moroccan lamb fillet with thick lemon cucumber yoghurt and Sicilian mash

Clay pot roasted red duck curry with steamed coconut rice, yoghurt and coriander

Porcini mushroom risotto, truffled mascarpone, purple basil

Penne pasta with tea smoked chicken, avocado and vegetables in saffron champagne crème, Imported shaved parmesan

Lemongrass Snapper curry with wild rice and micro coriander

Char grilled pork and fennel chipolatas with pesto mash, red onion jus



DESSERT CANAPÉ

BITE SIZE CANAPÉ- \$4 per person

minimum 40 pieces

Baked European lemon and sultana cheesecake

Poached apple and blackberry crumble

Black forest gateaux

Black current cheesecake

Blueberry and vanilla tart

Classic mirror gateaux

White chocolate and banana imperial

Belgium chocolate and orange tart

Milk chocolate and pistachio tart

Raspberry crème sponge

Cafe gateaux

Lemon meringue pie

Passionfruit bavaois teardrop

Stewed rhubarb and ginger crumble

Tiramisu parcels



DINING OPTIONS

2 course	\$ 75 per person
3 course	\$ 85 per person

Alternating served entrée, main and dessert

Package available for a minimum of 10 guests

All packages include:

Hot sourdough rolls and butter for each guest

Shared Italian tossed salad and rosemary garlic baked chat potatoes, or seasonal roasted vegetables and rosemary garlic baked chat potatoes, served with mains

Choice menu options are available at a cost of \$7 per course per person for up to 40 guests

Kids Meals

2 Courses

Includes choice of tempura battered chicken and chips, local battered fish and chips, penne pasta with traditional bolognese or bacon and cheese risotto

With vanilla bean ice cream for dessert

\$20- per child

Kids Beverage package

Includes all dry beverages for the duration of the adults beverage package

\$20 per child

** For kids 12 years and under*



THE "SIT DOWN" EVENT

ENTREE

Gourmet antipasto using ingredients from local and Yarra Valley providers (v) option

Tea smoked chicken and white asparagus veloute, parmesan crouton

Sugar cured salmon with baby rocket salad, lime aioli (gf)

Wood smoked duck breast on coconut rice noodles, ginger plum salsa (gf)

Pan fried semolina gnocchi, smoked trout, champagne cream

"Berkshire" pork belly with Asian slaw, red chilli and lime jam (gf)

Sugar cured Tasmanian salmon, radicchio salad, Spanish caper aioli (gf)

Crisp chilli quail, green paw paw and blue cheese rocket (gf)

Shallow fried local Szechwan peppered squid, citrus baby rocket, lime aioli

Seared bay scallops, wasabi mash, salmon roe, saffron aioli (gf)

Spanner crab fritter with coriander salsa, crispy noodles, red pepper mayonnaise

Baby cos Caesar salad with air dried prosciutto, whipped whole egg dressing

Station Pier

RESTAURANT

MAIN

Olive breaded local snapper fillet with roasted vine tomatoes, anchovy butter (gf)

Oven roasted corn fed chicken wrapped in air dried prosciutto with garlic broccolini, Dijon champagne crème (gf)

Crisp skinned ocean trout on leek and red pepper risotto, salsa Verde (gf)

“Angus Pure” whole eye fillet of beef char grilled medium with parsnip puree, wild mushroom jus, crisp enoki (gf)

12 hour slow cooked organic rump of lamb in stone oven with gorgonzola polenta, smashed garlic rosemary jus

Lemongrass wrapped steamed barramundi fillet with champagne lime butter, wild rice timbale, teriyaki Asian greens (gf)

Thai red coconut curry with root vegetables and glazed tofu, lime jasmine rice, pan fried roti bread

Herb roasted loin of organic pork with red current jus, braised spiced cabbage, beetroot puree (gf)

Roasted Szechwan peppered Duck breast with peppered wombok, apple cider jus (gf)

Milk fed veal cutlet with white bean puree, garlic green beans, vino cotto liquor

Felafel rosti on avocado tabouleh with Smokey babaghanoush (v)

Shared Italian tossed salad and rosemary garlic baked chat potatoes, or seasonal roasted vegetables and rosemary garlic baked chat potatoes, served with mains

(v) – vegetarian (vo) – vegetarian option (gf) – gluten free

DESSERT

Sticky date and Belgium chocolate pudding with spiced thick butterscotch

Belgium chocolate and orange segment tart

Strawberry and rhubarb tart, Chantilly custard

Caramelised lemon tart, palm sugar crust

Zesty lime tart, citrus anglaise

Raspberry mascarpone tart

Lemon meringue pie

Rhubarb and ginger crumble

Vanilla, mango and ricotta cheesecake

Baked European lemon and sultana cheesecake

Poached apple and blackberry crumble

Black forest gateaux

Black current cheesecake

Blueberry and vanilla tart

Classic mirror gateaux

White chocolate and banana imperial

Belgium chocolate and orange tart

Milk chocolate and pistachio tart

Raspberry crème sponge

Cafe gateaux

Lemon meringue pie

Passionfruit bavarois teardrop

Stewed rhubarb and ginger crumble

Tiramisu parcels



CAKEAGE

\$4.00 per person, plated and served with a side of berry coulis & cream

ALL DESERTS SERVED WITH WILD BERRY COMPOTE AND KING ISLAND DOUBLE CREAM

BEVERAGE PACKAGES OPTIONS

STANDARD

3 hours	\$40.00 per person
4 hours	\$48.00 per person
5 hours	\$56.00 per person

PREMIUM

3 hours	\$52.00 per person
4 hours	\$63.00 per person
5 hours	\$74.00 per person

Premium wines, spirits, imported beers and cocktails are also available at a bar price on consumption or tab



BEVERAGE PACKAGES

STANDARD

Beer: carlton draught, pure blonde and cascade light

Sparkling wines: Cape Vine sparkling brut Margaret River WA

Soft, elegant, lemony flavours with a refreshing, crisp, natural acidity, well balanced finish, fine gas bead and persistent mousse

White wine: Cape Vine semillon sauvignon blanc Margaret River WA

This wine exhibits aromas and flavours of guava, lime and apple with a clean, crisp finish

Red wine: Cape Vine shiraz cabernet Margaret River WA

This wine exhibits ripe plum fruits with a long, smooth finish

Soft drink: pepsi, pepsi max, lemonade, dry ginger ale, soda water & lemon squash

Juices: orange, apple & pineapple

percolated coffee and tea

PREMIUM

Beer: crown lager or boags premium, pure blonde & cascade light

Sparkling: chandon brut NV

White wine: (choice of one)

West Cape Howe Semillon Sauvignon Blanc Great Southern
WA

a perfect blend that works well with delicate foods and salads

Pimpala Road Chardonnay McLaren Vale
SA

displays citrus and melon fruit characters complimented

by subtle vanillin oak and a crisp clean finish.

Red wine: (choice of one)

Little Yering Pinot Noir

Penfolds Coonunga Hills Reserved 76 Shiraz Cab

Soft drink: pepsi, pepsi max, lemonade, dry ginger ale, soda water & lemon squash

Juices: orange, apple & pineapple

percolated coffee and tea