



2021 Festive Event Menus



PIER ONE
SYDNEY HARBOUR

CHRISTMAS 2021

HARBOUR FESTIVE COCKTAIL PACKAGE

\$209 per person
30-100 people

- Two Live Stations
 - Cold Seafood Station
 - Christmas Carvery Station
- Two-Hour 4 Canapé Package
- Four-Hour Rocks Beverage Package
- Cocktail Furniture Package from Divine Events including a mix of cocktails tables and stools, plus low-seating daybeds and ottomans. Please see example below:





FESTIVE LIVE STATIONS

Cold Seafood Station:

\$40 pp for 90 minutes

On Ice:

- Fresh aussie prawns
- Cooked balmain bugs
- Blue swimmer crab
- Shucked sydney rock oysters
- Green lip mussels
- Baby octopus

Served with condiments and dressings, sourdough bread and fresh lemons

Christmas Carvery Station:

\$30 pp for 90 minutes

- Whole roast turkey crown
- Sage and onion stuffing
- Shredded sprouts, cranberries and chestnuts
- Duck fat roasted chats

Served with condiments and dressings, sour dough bread and rolls

+ Add brown sugar and mustard glazed ham for \$10 pp

+ Add extra sides for \$7 pp per side:

- Grilled tender stem broccolini and asparagus
- Crushed roasted roots with hazelnut butter
- Cosberg salad, parmesan, anchoives and brioche
- Heirloom tomatoes, watermelon, feta and pumpkin seeds

Sweets & Treats Station:

\$25 pp for 90 minutes

Display of Desserts including:

- Lemon meringue pie
- Pavlova
- Mince pies
- Chocolate tarts
- Hazelnut brownie
- Millionaire shortbread
- Cupcakes
- Chocolate strawberries



FESTIVE CANAPÉ MENU

Package Prices:

- 3 Hot or Cold for 30 Minutes - \$39 pp
- 4 Hot or Cold for 1 Hour - \$49 pp
- 6 Hot or Cold for 2 Hours - \$68 pp
- 9 Hot or Cold for 3 Hours - \$80 pp

Hot Canapés: \$7 each

- Cod croquettes with roast capsicum sauce
- Lobster spring roll with chili jam
- Sticky lamb pie
- Roast pork belly, apple puree and macadamia
- Crispy katafi prawn
- Truffled mushroom arancini
- Spinach and feta filo
- Roast chicken sausage roll

Cold Canapés: \$6 each

- Duck liver parfait, fig jam, orange zest on brioche
- Shucked sydney rock oyster with frozen champagne
- Riverina beef tartare, mushroom ketchup and saltbush
- Heirloom tomato tart, burrata and crispy basil
- Tuna ceviche, pickled radish and caviar
- Compressed watermelon, goats cheese and pomegranate
- Prawn summer roll

Substantial Canapés: \$10 each

Add 2 Substantials for \$18

- Spanner crab and avocado on toasted turkish, sour cream and trout roe
- Crayfish cocktail in mini milk bun
- Miso salmon poke bowl
- Chimi churri chicken skewers
- Barramundi fish and chips
- Turkey sliders with brussel sprout slaw



FESTIVE SEATED MENU

\$139 per person

Minimum 60 people

Set on the Table:

- Sydney Rock oyster, raspberry vinegar and fresh lime
- Australian charcuterie, red wine pickled pear and quince
- Baked camembert, roasted nuts and dried fruits
- Brickfield Bakery sourdough and Pepe Saya butter

+ Add a Fresh Australian Prawn Station for 1-Hour for \$15 pp

Mains:

- Roast turkey with crispy sage
- Brown sugar and mustard glazed ham, and apple slaw
- Shredded sprouts, dried cranberries, orange zest and roast chestnut
- Dutch carrots, salsa verde, parmesan crumb and crispy kale
- Duck fat roasted chats

+ Upgrade Your Protein for \$15 pp. Select one:

- Slow roast lamb shoulder, pomegranate, pistachios and globe artichoke
- Byron Bay pork loin, raw kohlrabi, fennel and soaked apricots
- Tasmanian salmon fillet, red radish, cucumber, mint and spiced labneh

+ Add Extra Sides for \$7 pp per side:

- Grilled tender stem broccolini and asparagus
- Crushed roasted roots with hazelnut butter
- Cosberg salad, parmesan, anchovies and brioche
- Heirloom tomatoes, watermelon, feta and pumpkin seeds

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