



Catering Packages 2023





Canapé Packages

Canapé Package 1* - \$40 per person

Suitable for 30 minutes to 1-hour duration, choose 3 selections
(6 pieces per person)

Canapé Package 2* - \$55 per person

Suitable for 2-hour duration, choose 4 selections
(8 pieces per person)

Canapé Package 3* - \$70 per person

Suitable for 3-hour duration, choose 6 selections
(12 pieces per person)

Canapé Package 4* - \$95 per person

Suitable for 4-hour duration, choose 9 selections
(18 pieces per person)

*Please note substantial canapés are not included in the packages above.



Canapé Menu

Cold Selections

Taramasalata dip with crispy sourdough croutons
Vietnamese prawn roll (GF - no sauce) (DF)
Assortment of sushi, nori rolls and nigari (GF - no sauce) (DF)
Rock melon, prosciutto and bocconcini skewers (GF)
Roast duck crepe with hoisin sauce
Sydney rock oyster, finger lime, eschalots (GF) (DF)
**Additional cold canapé option from \$7 per person, per canapé*

Hot Selections

Spiced calamari with garlic mayonnaise and fresh lemon
Traditional beef and red wine pie
Stuffed pumpkin flower with spiced pumpkin (V)
Roasted ratatouille and goat cheese tart (V)
Chicken tikka samosa with minted yoghurt
King prawn, lemon grass and chili wrap
Kale and onion pakora with mint sauce (GF)
Quinoa falafel with fresh tomato salsa (GF)
Truffle mushroom and parmesan arancini ball (GF)
**Additional hot canapé option from \$8 per person, per canapé*

Dessert Selections

Bitter Chocolate tart with popcorn
Strawberry Cheesecake with Chamomile Jelly
Lemon and Raspberry Tart with White Chocolate Crumb
Mini Pavlova with Mango Curd and Passionfruit
**Additional dessert canapé option from \$7 per person, per canapé*

A little something extra...

Substantial Selections - \$14 per person per canapé
Barramundi fish and chips with homemade caper mayonnaise
Pier One beef slider
Sesame beef and sugarcane with caramelised mash
Crispy chicken tulip with Korean sauce
Raw kingfish poke bowl
Pulled pork and coleslaw slider
Prawn rolls, lime mayonnaise and crisp lettuce in a milk bun roll



Plated Menu

Two Course Set Menu - \$95 per person

Two Course Alternate Service Menu - \$105 per person

Three Course Set Menu - \$110 per person

Three Course Alternate Service Menu - \$120 per person

Sides - \$5.50 per side, per person

Entrées

Kingfish with apple, horseradish and garlic

Mushroom Ravioli with parmesan cream, garden peas and lemon gel

Charred prawns, mango and chili salsa with toasted sour dough

Torched scallops with roasted artichoke, cauliflower puree and crispy bacon

Lamb cutlet with garlic, torched cherry tomato and salt bush

Beetroot cured salmon gravlax, fennel, watercress and dill salad with a buckwheat cracker

Mains

Roasted chicken breast with romesco puree, hazelnuts, watercress and burnt silver beet

Miso glazed barramundi fillet with wild mushrooms, spring onions and lemongrass broth

Beef tenderloin with truffled mash potato, mushroom duxelle, crispy kale with herb butter OR roasted shallot, broccolini, black garlic and salsa verde

Herb crusted salmon with quinoa, chickpea salad, torched cherry tomato and pomegranate yoghurt

Moroccan Lamb with goats curd, zucchini, pea and mint

Baked Cod Fillet with steamed broccolini, freekah and sauce vierge

Sides

Garlic and rosemary roasted chats

Steamed greens

Rocket, parmesan and balsamic

Honey glazed carrots with mustard dressing

Desserts

Chocolate fondant with peach gel, mascarpone and grapefruit

Strawberry chamomile tart with basil roasted strawberries, oat crumble and elderflower

Mango cheesecake with passionfruit chia pudding, shortbread and kaffir lime

Lemon tart with pistachios and fresh raspberries

Bailey's brûlée with pistachio and fig biscotti

Strawberry Pavlova with lychee and candied hazelnuts



Shared Platters

Unless indicated otherwise, each platter serves 5 guests as a substantial amount or 10 guests as a snack.

Sydney rock oysters - \$5.50 per oyster, served with raspberry vinegar | suggested serving four per person

Fresh Australian Tiger king Prawns (1kg) - \$90 per platter | \$100 per platter peeled

Mixed Australian seafood (1kg) - from \$140 per platter

Shucked oysters, fresh Tiger prawns, smoked salmon, mussels and baby octopus - subject to seasonality and availability

Mixed antipasto - \$120 per platter

Marinated roast vegetables, feta, olives and sliced charcuterie

Mixed mezze - \$120 per platter

Pickled vegetables, falafel, hummus, stuffed pepper, olive and sliced salami

Trio of cheeses - \$130 per platter

Three Australian cheeses with dried fruits, quince and Lavosh crackers

Dips and breads - \$80 per platter

Selection of house made dips with sourdough and Turkish bread

Fruit platter - \$80 per platter

Selection of sliced seasonal fruits

Dessert canapé platter - \$80 per platter

Choice of three desserts: chocolate tart with caramel popcorn, baklava, macarons, grapefruit brûlée tart and chocolate fudge



Food Stations

All stations have a 90 minute duration and must be in conjunction with an existing catering package. Min. 30 guests required for all food stations

Carvery Station - \$30pp

Select one meat - roast Riverina beef striploin or roasted lamb leg
Served with assorted breads and a selection of condiments

Gourmet Pizza Station - \$30pp

Selection of two - Margherita, prosciutto & rocket, meat lover or Mediterranean vegetable

Pier One Slider Station - Static Station \$25pp / Live Station \$30pp

Selection of two - Herb crusted chicken thigh fillet, premium beef patties, vegetable patties, or BBQ pulled pork

Taco Station - \$30pp

Choose between pulled beef or spicy chicken soft shell tacos
Served with pineapple salsa and Sriracha mayonnaise

Pasta Station - \$30pp

Choose between Roasted pumpkin gnocchi with rocket, brown sage butter sauce OR Penne al arabiatta served with toasted breadcrumbs

Dumpling Station - \$25pp

Selection of two - vegetable, chicken, prawn | Served with soy fusion, chili sauce and Asian coleslaw

Sushi Station - \$30.00pp

Selection of sushi and sashimi with pickled ginger, wakame, soy sauce and wasabi

Prawn Bar - \$30pp

Prawns on ice served with a selection of condiments

Oyster Bar - \$25pp

Oysters on ice served with a selection of condiments

Cheese & Antipasto Station - \$30pp

Assorted gourmet cheeses and traditional Italian antipasto including a selection of roasted vegetables, homemade dips and relishes, cured meats, artisan bread selection, and rocket salad

Cheese Station - \$20.00pp

Three types of cheese, nuts and crackers

Ice Cream & Gelato Station - \$25pp

Selection of ice cream and gelato flavors served in cups or cone



Beverage Packages

Rocks Package

1hr - \$40 per person, 2hrs - \$50 per person, 3hrs - \$60 per person,
4hrs - \$70 per person, 5hrs - \$80 per person

Willowglen NV Brut - Riverina, NSW
Willowglen Semillon Sauvignon Blanc - Riverina, NSW
Willowglen Shiraz Cabernet - Riverina, NSW
Cascade Light
Carlton Draught
Soft Drinks, Juice, Still & Sparkling Water

Harbour Package

1hr - \$60 per person, 2hrs - \$70 per person, 3hrs - \$80 per person,
4hrs - \$90 per person, 5hrs - \$100 per person

NV Cool Woods Sparkling Brut - Barossa, SA
Tai Tira Sauvignon Blanc - Marlborough, NZ
Yalumba 'Wild Ferments' Shiraz - Barossa Valley, SA
Cascade Light
Lord Nelson Three Sheets Pale Ale
Soft Drinks, Juice, Still & Sparkling Water

Walsh Bay Package

1hr - \$70 per person, 2hrs - \$80 per person, 3hrs - \$90 per person,
4hrs - \$100 per person, 5hrs - \$110 per person

Veuve Ambal Blanc De Blancs Brut - Burgundy, France
Cape Mentelle Sauvignon Blanc - Margaret River, WA
Rockbarr Chardonnay - McLaren Vale, SA
First Creek Pinot Noir - Hunter Valley, NSW
Sister's Run Cabernet Sauvignon - Coonawarra, SA
Cascade Light
Stella Artois
Matilda Bay Fat Yak Pale Ale
Soft Drinks, Juice, Still & Sparkling Water



Wine & Beer Menu

Sparkling & Champagne	Bottle
Chandon brut, King Valley, VIC	88
NV Mumm, France	132
NV Bollinger, Ay France	220
White Wine	
Catalina Sounds Sauvignon Blanc, Marlborough, NZ	82.50
Chaffey Bros, Tripelpunkt Riesling, Eden Valley, SA	82.50
Tar and Roses Pinot Gris, Strathbogie, VIC	82.50
Rose	
Reverie Rose, France	82.50
Dominique Portet Fontaine Rose, Yarra Valley, VIC	82.50
Red Wines	
Endless Pinot Noir, Yarra Valley, VIC	82.50
Massena Moonlight Run GSM, Barossa Valley, SA	82.50
Sister's Run Cabernet, Coonawarra, SA	82.50
Yalumba Shiraz, Barossa Valley, SA	82.50
Beer	
Cascade Light	9
Matilda Bay Fat Yak Pale Ale	11
Stella Artois	11
Crown Lager	11
Asahi	13.50
Peroni	13.50



Cocktail & Spirits Menu

House Spirits

Beefeater Gin	11
Absolut Vodka	11
Bundaberg Rum	11
Beenleigh Rum	11
Jim Bean	11
Johnnie Walker Red	11

Bourbon

Canadian Club	13.50
Wild Turkey	13.50
Makers Mark	13.50
Jack Daniels	13.50
Southern Comfort	13.50

Aperitifs

Campari	13.50
Pernod	13.50
Vermouth	13.50
Pimms	13.50

Gin

Bombay Sapphire	13.50
Plymouth	13.50
Hendricks	15.50

Whisky

Chivas Regal 12 yrs	13.50
Jameson	13.50
Johnnie Walker Blue	40

Single Malt

Laphroaig 10yrs	18
Glenmorangie 10yrs	15.50
Glenfiddich 15yrs	18

Vodka

Absolut Elyx	13.50
Belvedere	18

Cocktails

Mimosa	20
Bellini	22
Aperol Spritz	22
Caprioska	22
Tequila Sunrise	22
Mojito	22
French Martini (on request)	24.50
Espresso Martini (on request)	24.50



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