

# EVENTS BY PIER ONE



MENUS 2024



# EVENTS BY PIER ONE



Pier One Sydney Harbour offers you some of the best conference and meeting venues in Sydney, offering a prime location, stress-free catering, and panoramic waterfront views of Sydney Harbour – all just a short scenic walk from the Sydney CBD.

Start curating the perfect food and beverage package for your event with our Events by Pier One range.



MENUS 2024

(v) vegetarian | (ve) vegan | (gf) gluten free | (n) nuts present

Allergy Warning: Menu items may contain or come into contact with wheat, eggs, nuts and milk. Ask our staff for more information.

MARRIOTT CONFIDENTIAL AND PROPRIETARY INFORMATION MARRIOTT CONFIDENTIAL AND PROPRIETARY INFORMATION.  
The contents of this material are confidential and proprietary to Marriott International, Inc. and may not be reproduced, disclosed, distributed, or used without the express permission of an authorized representative of Marriott. Any other use is expressly prohibited.

# EVENTS BY PIER ONE



## CANAPE MENU

### COLD SELECTION

- Atlantic smoked salmon, lemon ricotta, blinis
- Air dried beef bresaola and chive cream cigars (gf)
- Heirloom tomato and saffron tart, vegan aioli (ve)
- Choice of sushi | chicken teriyaki maki OR grilled prawn nigiri OR wakame maki
- Braised Windsor duck tartlets, apple raisin chutney
- Native macadamia and Alto olive mini-pancakes (ve)
- Fresh shucked Sydney rock oysters, finger lime, shallots (gf)



CANAPE MENU 2024

# EVENTS BY PIER ONE



## CANAPE MENU

### HOT SELECTION

- Thai chicken spring rolls
- Selection of “classic” Aussie pies | beef ragout OR pulled chicken OR seasonal vegetable
- Young pumpkin and cheese arancini (v)
- Pulled beef pastilles, tomato ginger jam
- Sticky pork bites, red apple, toasted sesame (n)
- Blue swimmer crab cakes, grapefruit, petit bush
- Barramundi and kipfler potato bites, sauce gribiche
- Black truffle, caramelized onion, goat cheese croquettes (v)



CANAPE MENU 2024



# EVENTS BY PIER ONE



## CANAPE MENU

### SUBSTANTIAL SELECTION

Pier One sliders | wild mushroom sliders OR  
classic wagyu beef patties, aioli, crisp lettuce, tomato relish

Crispy fried chicken, scallions

WA rock-lobster spring rolls, sriracha mayo

Vegan tenders and chips, plant-based chipotle mayo (ve)

Hoisin tossed crisp pork belly, Asian slaw, shallots, steamed buns

Humpty Doo barramundi fish and chips, tartar, lemon



CANAPE MENU 2024

# EVENTS BY PIER ONE



## CANAPE MENU

### DESSERT SELECTION

- Valrhona chocolate and orange tartlets
- White chocolate cheesecake, lemon gel, hazelnut praline
- Vittoria coffee and roasted walnut bites
- Lemon tartlets



CANAPE MENU 2024



# EVENTS BY PIER ONE



## PLATED MENU

### ENTREE OPTIONS

**Hand-pulled Burrata (v)**  
Pickled butternut squash | sweet pepper relish | sourdough

**Yellowtail Kingfish (gf)**  
Meyer lemon crème fraîche | caviar

**Butter-poached lobster (gf)**  
Charred asparagus | lobster bisque

**Kumera ravioli (n,v)**  
Nutty brown butter | toasted macadamia | sage

**White Pyrenees lamb loin (n)**  
Ras el hanout rub | Malfroy honey roasted carrots | carrot almond puree

### VEGAN ENTREE OPTIONS

**Ox Heart tomato & vegan cheese salad**  
Confit heirloom tomato | basil pesto | apricot puree | sourdough

**Charred Peruvian asparagus (gf)**  
Mushroom textures | kiss pepper salsa

**Pickled butternut squash**  
Baby mizuna | wild herb pesto | sourdough



PLATED MENU 2024

# EVENTS BY PIER ONE



## MAINS

**Atlantic salmon fillet**

Edamame | kohlrabi | katsuo dashi umami

**Pan-seared barramundi**

Wood charred leek | grain mustard mash | fennel beurre blanc

**Free-range chicken fillet (gf)**

Charred broccolini | pumpkin puree | caramelised pumpkin | thyme jus

**Wagyu rump grain fed MB 6+ (gf)**

Potato gratin | king brown fungi | seeded mustard

**Cowra rack of lamb (n)**

Potato fondant | ratatouille | pistachio crumble

**Windsor duck leg confit**

Sour cherry glaze | sugar snap peas | parsnip

## VEGAN MAINS

**Charred celeriac (n, gf)**

Dutch carrot almond puree | witlof | seasonal vitality greens

**Curried cauliflower steak (gf)**

Lentil barigoule | grain mustard primavera beans

**Plant based chicken**

Hassel back potato | textures of onion | caper raisin gel



PLATED MENU 2024



# EVENTS BY PIER ONE



## SIDES

- Manuka honey roasted baby carrots (v, gf)
- Oven roasted Chateaux potatoes (v, gf)
- Tahini tossed green beans (n, v, gf)
- Balsamic glazed courgette (v, gf)
- Baby spinach and bush tomato salad (v, gf)
- Mesclun salad with Alto extra virgin olive oil (v, gf)





DESSERT

**Pier One pavlova (v, gf)**  
Hand-picked berries | lemon myrtle gel | passionfruit coulis

**Chocolate mousse (n, v, gf)**  
70% dark chocolate | shards | citrus gel | hazelnut crumble

**Chocolate praline Bailey’s tart**  
Baileys cremeux | sesame crisp

**Baked cheesecake (v)**  
Mango passionfruit coulis | toasted coconut

**Lemon tart (n, v)**  
Textures of raspberry | short bread | pistachio crumble

VEGAN DESSERT

**Vegan berry mousse (gf)**  
Dark chocolate shards | citrus gel | air dried berries

**Dark chocolate and raspberry pebble (gf)**  
Raspberry coulis | hazelnut crumble | fresh raspberries





# EVENTS BY PIER ONE



## SHARED PLATTER MENU

EACH PLATTER SERVES 5 GUESTS AS A SUBSTANTIAL OR 10 GUESTS AS A SNACK.

**Fresh Australian king tiger prawns (1kg)**

\$110 per platter | \$130 per platter (peeled)

**Selection of Australian seafood (1kg) | \$125 per platter**

Fresh shucked Sydney rock oysters, fresh tiger prawns, Atlantic smoked salmon, green-lip mussels, WA baby octopus

**Selection of sliders | \$120 per platter**

Wild mushroom sliders OR classic wagyu beef patties, aioli, crisp lettuce, tomato relish

**Selection of pastries | \$90 per platter**

Danishes, tea cakes, croissants, muffins, quiches

**Selection of antipasto | \$120 per platter**

Marinated roast vegetables, feta, olives and sliced charcuterie, pickles

**Housemade mezze | \$120 per platter**

Tabouleh, falafel, hummus, labneh stuffed pepper, olives, vine leaves, pita pockets



SHARED PLATTER MENU 2024

# EVENTS BY PIER ONE



## SHARED PLATTER MENU

EACH PLATTER SERVES 5 GUESTS AS A SUBSTANTIAL OR 10 GUESTS AS A SNACK.

**Hand sliced sashimi platter | \$130 per platter**

Atlantic salmon, yellow fin tuna and kingfish

**Trio of artisan Australian cheeses | \$120 per platter**

Dried fruits, quince paste, lavosh crackers

**Dips and breads | \$80 per platter**

Selection of house made dips with sourdough and Turkish bread

**Selection of seasonal fruits | \$80 per platter**

**Dessert canapé platter | \$90 per platter**

Valrhona chocolate and orange tartlets  
White chocolate cheesecake, lemon gel, hazelnut praline  
Vittoria coffee and roasted walnut bites  
Lemon tartlets



SHARED PLATTER MENU 2024



# EVENTS BY PIER ONE



## STATIONS MENU

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 \* EXCLUDING GELATO STATION.

### **Oyster & Prawn Bar \$45 PP**

Oysters on ice served with condiments & lemon  
Fresh prawns on ice served with traditional condiments

### **LIVE shucking +\$10 PP**

### **Charred Oysters +\$20 PP**

Fresh oyster charred on charcoal with bacon bits & Worcestershire sauce

### **Cheese & Charcuterie Station \$25PP**

Brie, cheddar, blue cheese, Parma ham, salami, air dried beef, served with crisp bread, crackers, dried fruit & nuts

### **Live Raclette Station + \$15 PP**

Melted cheese served on your choice of meat, potatoes, Alto olives, pickle veg, arugula

### **Live Tet de Moine Cheese Station +\$10 PP**

Shaved cheese served with Jatz crackers and fresh heirloom tomato



STATIONS MENU 2024

# EVENTS BY PIER ONE



## Bagel Station | \$20 PP

Plain, poppy, mix, sesame & GF | Served with cream cheese, butter, jam

Choose **five**:

Smoked salmon, smoked trout, sliced pastrami, pulled beef, pulled chicken

Pickled cabbage, jalapeno sour cream, Petit Bouche, rocket, mesclun

Strawberry cream, mixed berries

## Poke Bowl Station | \$22 PP

Choose **one** protein from salmon, chicken or vegan plant based

Selection of white rice, brown rice or quinoa

Selection of vegetables from edamame bean, carrot, cucumber, onion, radish, tomato

Selection of dressings including ponzu sauce, sesame, honey soy, herb dressing





# EVENTS BY PIER ONE



## Falafel Station | \$22 PP

Flat bread with hummus, falafel, lettuce, tomato, red onion, shredded cheese

## Live Pizza Station | \$30 PP

Choose **two**:

Margarita pizza, pepperoni, vegetable delight or Parma ham & burrata

## Live BBQ Station | \$35 PP

Choose **two**:

Minute steaks, pork sausages, marinated chicken tenders

Choose **one**:

Vegetable kebabs, broccolini, charred corn on the cob

Accompanied with rosemary chats, bread rolls, assorted mustard and jus

## Live Carvery Station | \$45 per person

Choose **one**:

Roasted riverina beef striploin

Roasted lamb leg

Accompanied with roasted chats and seasonal greens  
Served with assorted breads and a selection of condiments



# EVENTS BY PIER ONE



**Donut Station | \$20 PP**

Mini donuts freshly filled by our pastry chef including chocolate hazelnut, vanilla cream, berry jam or lemon curd

**Gelato Station | \$30 PP\***

Selection of hand-crafted gelatos & sorbets served in a cup or cone with choice of toppings

**Energize & Hydrate Bar | \$20 PP**

Berocca, Red Bull, V drink, Gatorade

Selection of protein balls, homemade muesli & seeded bars

Whole bananas, mandarins & apples

**Barista Coffee Station | \$25 PP**

Selection of The Little Marionette barista coffee made to order



STATIONS MENU 2024

*\*min. 100 guests required*

# EVENTS BY PIER ONE



## BEVERAGE PACKAGES

### Rocks Package

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

NV Folklore Sparkling Brut, WA  
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

Veuve Ambal Blanc De Blancs Brut - Burgundy, France  
Cape Mentelle Sauvignon Blanc - Margaret River, WA  
Snake + Herring 'Tough Love' Chardonnay - Margaret River, WA  
Sister's Run Cabernet Sauvignon - Coonawarra, SA  
First Creek Pinot Noir - Hunter Valley, NSW  
Cascade Light  
Stella Artois  
Lord Nelson Three Sheets Pale Ale  
Soft drinks, juice, still & sparkling water

BEVERAGE PACKAGES 2024

Allergy Warning: Menu items may contain or come into contact with wheat, eggs, nuts and milk. Ask our staff for more information.



# EVENTS BY PIER ONE



## BEVERAGE PACKAGES

### 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	85
Chaffey Bros, Tripelpunkt Riesling, Eden Valley, SA	85
Tar and Roses Pinot Gris, Strathbogie, VIC	85
Rose	
Reverie Rose, France	85
Dominique Portet Fontaine Rose, Yarra Valley, VIC	85
Red Wine	
First Creek Pinot Noir Hunter Valley, NSW	85
Massena Moonlight Run GSM, Barossa Valley, SA	85
Sister's Run Cabernet, Coonawarra, SA	85
Yalumba Shiraz, Barossa Valley, SA	85
Beer	
Cascade Light	9
Stella Artois	12
Crown Lager	12
Asahi	14
Peroni	14

BEVERAGE PACKAGES 2024

Allergy Warning: Menu items may contain or come into contact with wheat, eggs, nuts and milk. Ask our staff for more information.

# EVENTS BY PIER ONE



## BEVERAGE PACKAGES

### COCKTAIL & SPIRITS MENU

#### House Spirits

Beefeater Gin	12
Absolut Vodka	12
Bundaberg Rum	12
Beenleigh Rum	12
Jim Bean	12
Johnnie Walker Red	12

#### Aperitifs

Campari	14
Pernod	14
Vermouth	14
Pimms	14

#### Whisky

Chivas Regal 12 yrs	14
Jameson	14
Johnnie Walker Blue	40

#### Vodka

Absolut Elyx	14
Belvedere	18

#### Cocktails

Mimosa	24
Bellini	22
Aperol Spritz	22
Caprioska	22
Tequila Sunrise	22
Mojito	22
Espresso Martini (on request)	25

#### Bourbon

Canadian Club	14
Wild Turkey	14
Makers Mark	14
Jack Daniels	14
Southern Comfort	14

#### Gin

Bombay Sapphire	14
Plymouth	14
Hendricks	14

#### Single Malt

Laphroaig 10yrs	18
Glenmorangie 10yrs	16
Glenfiddich 15yrs	18

BEVERAGE PACKAGES 2024