

PIER ONE SYDNEY HARBOUR

WEDDING KIT



YOUR DREAM WEDDING ON SYDNEY HARBOUR....

You're engaged—congratulations!

Now it's time to start planning your big day at one of Sydney's most iconic waterfront venues, Pier One Sydney Harbour.

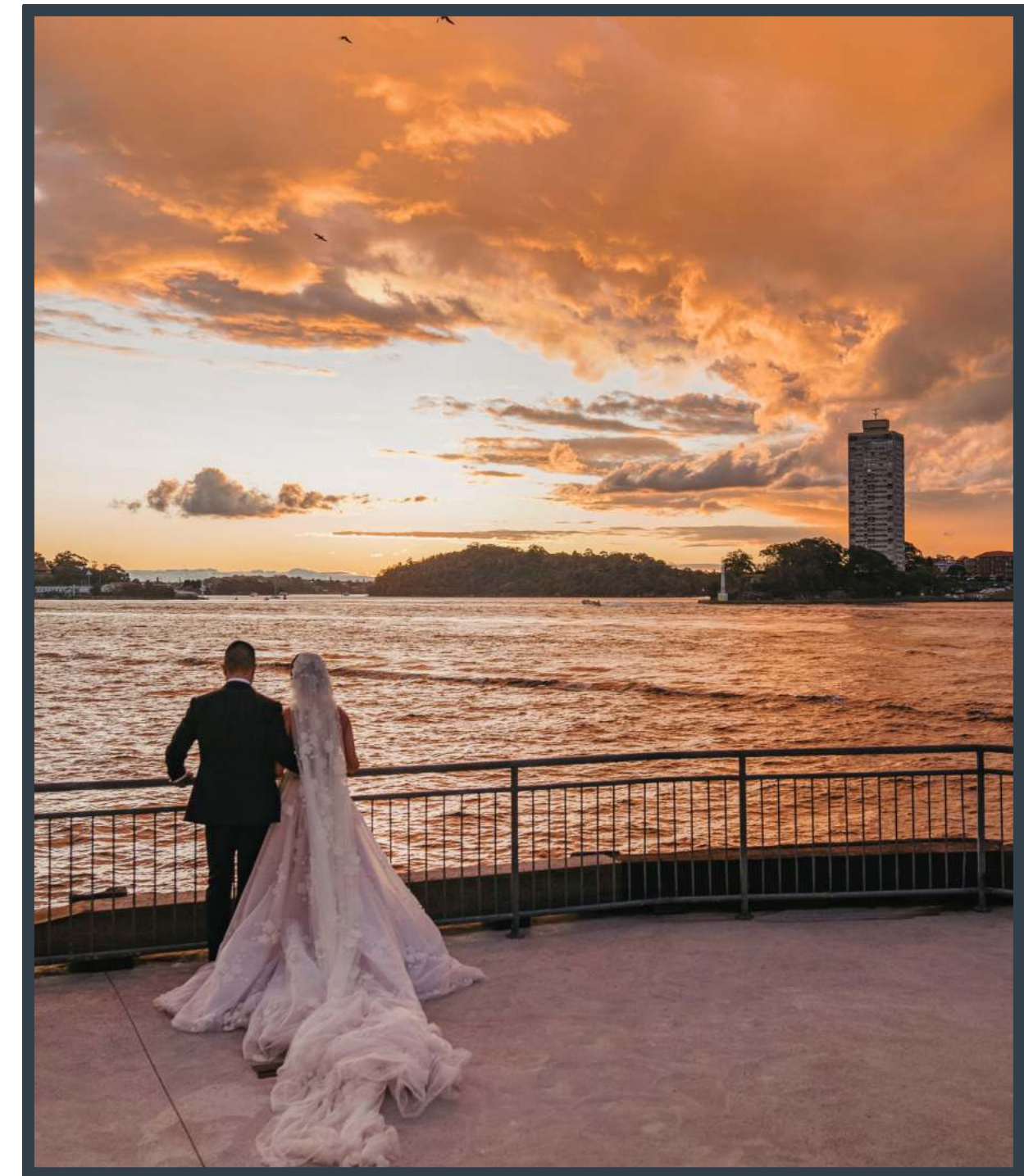
Picture this...

You've just said your vows at a stunning ceremony location with Sydney Harbour Bridge as your backdrop. While your photographer captures the moment against Walsh Bay's picturesque views, your guests enjoy cocktails and gourmet canapés.

Then, it's time to celebrate: whether you choose an intimate gathering or a grand reception, our private event spaces provide the perfect setting. With seamless service and five-star hospitality, our expert team will ensure every detail is taken care of, so you can focus on enjoying the day.

Sound like the perfect wedding? Let's make it happen.

Get in touch with our dedicated wedding team today to start planning.



Let's chat!

Phone us:
+ 61 402 717 294

Email us:
ak.sydak.wed.enquiries@autographhotels.com

[@pieroneweddings](#)



CEREMONY

Outdoor Pier Package | \$4,000

Capacity: Up to 40 seated or 100 standing with chairs

Exclusive venue hire surrounded by breathtaking harbour views.

Package includes:

- 20 Tiffany chairs (white or gold)
- Signing table two tiffany chairs
- Choice of two white plinths or a white arbour
- White or red carpet runner
- Water station

An indoor venue is available in case of wet weather, includes delivery, set-up, and removal fees



Bridge Package | \$6,000

Capacity: Up to 150 seated or 180 standing with chairs

Enjoy exclusive venue hire of the Bridge Marquee

Package includes:

- 50 Tiffany chairs (white or gold)
- Signing table with two Tiffany chairs
- Choice of two white plinths or a white arbour
- White or red carpet runner
- Water station
- Delivery, setup, and removal included

Includes delivery, set-up, and removal fees





RECEPTION

OUR VENUES

Water Room

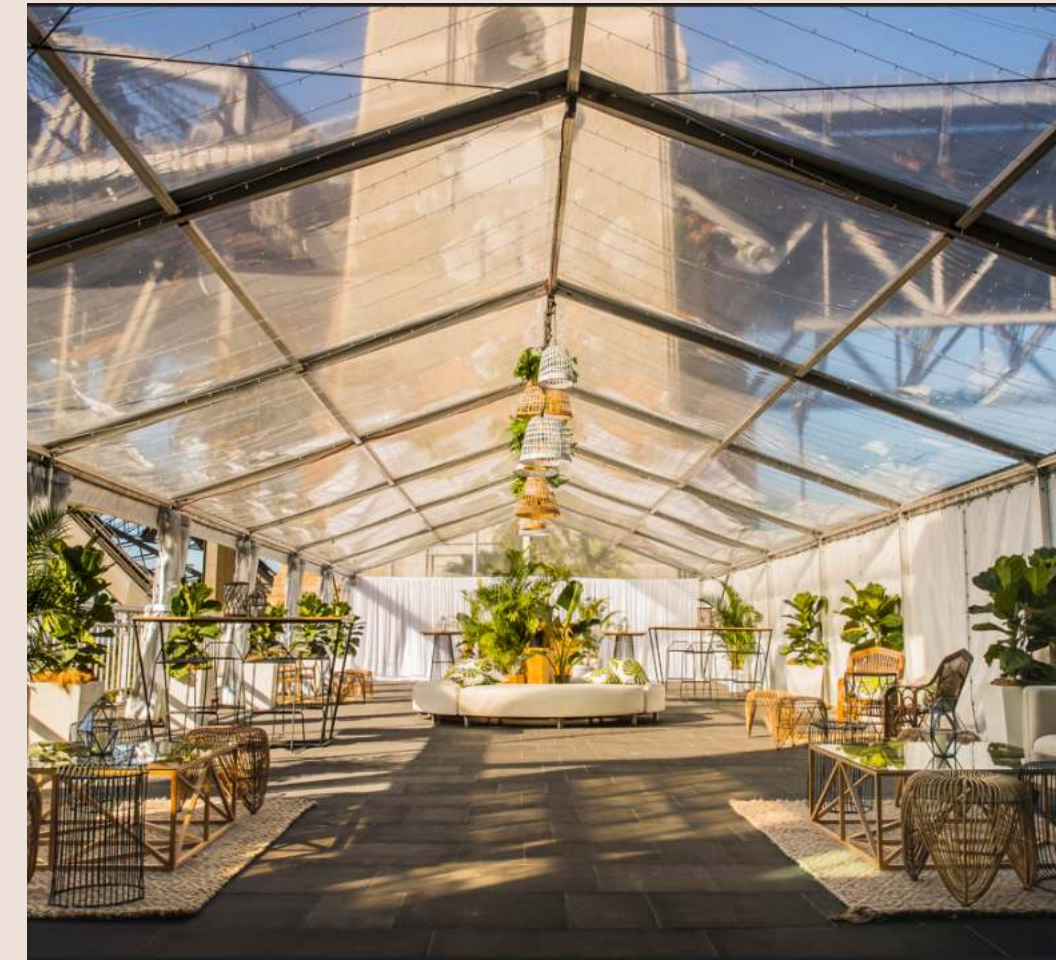
Make a statement on your special day and celebrate in Sydney's most sought-after venue for waterfront events. With unparalleled views of Sydney Harbour, Luna Park, Walsh Bay, and the Harbour Bridge, through our expansive wrap-around glass window, the Water room is the perfect location for your unique and contemporary event.



CAPACITY:
170 - round tables | 145 - kings tables | 350 - cocktail style

Bridge Marquee

As one of the only permanent marquees in Sydney, the Bridge Marquee is a truly unique space, which boasts incredible views of the iconic Sydney Harbour Bridge and beyond. This is the perfect venue for your relaxed cocktail or seated reception under the stars.



CAPACITY:
100 - seated | 150 - cocktail style

RECEPTION

OUR VENUES

Dawes Point

With stunning views overlooking Walsh Bay, the Dawes Point rooms can be subdivided into various room sizes. Each serene space can be customised to your event requirements and is the perfect venue for your intimate celebrations.

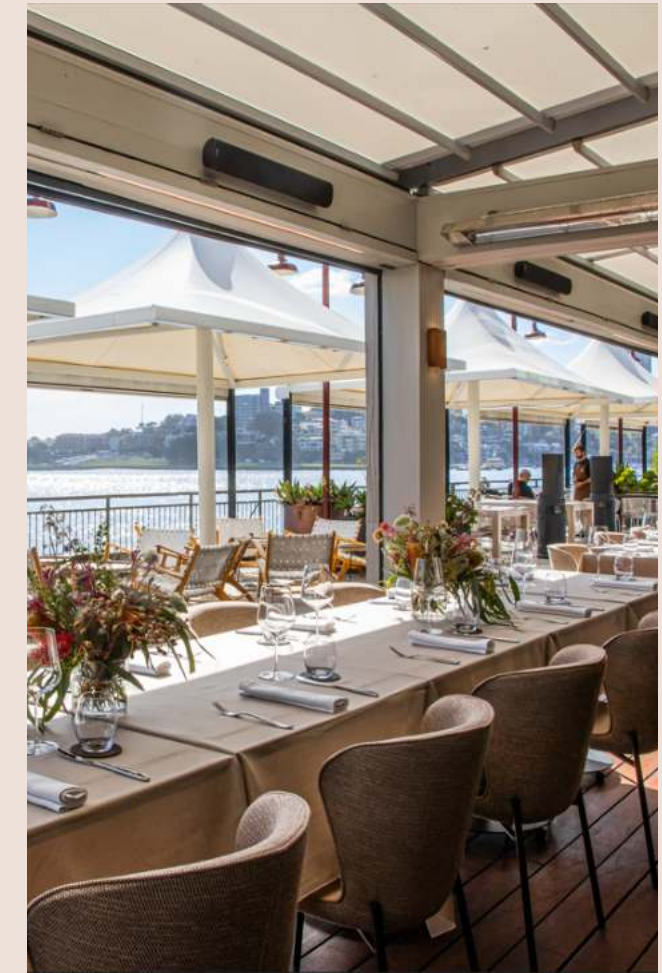


CAPACITY:

110 - round tables | 100 - kings tables | 200 - cocktail style

PIER dining

Looking for something a little different? Host your special event at PIER dining and be inspired by its modern Australian menu and unobstructed Walsh Bay views. The restaurant offers exclusive and non-exclusive bookings of the Terrace or Dining Room, with the option to exclusively book both spaces to entertain your guests.



CAPACITY:

Terrace - 28 | Dining Room - 52 | Buyout - 80

RECEPTION

Standard Rocks Package

- Five-Hour Exclusive Room Hire
- Three canapés per person upon arrival (30-minute duration)
- Two-course alternate serve menu (entrée and main or main and dessert)
- Two side dishes served alongside the main course
- Five-hour unlimited pour 'rocks beverage package'
- Unlimited tea and coffee

Additional Inclusions

- Client-provided wedding cake, cut and served on platters
- Complimentary chocolates served post-dessert
- Choice of banquet round or king tables
- Tiffany chairs (white or gold)
- 5m x 5m wooden dance floor
- Bridal toasting flutes and bridal table skirting
- Cake table with cake knife
- Gift table, guest seating chart, and easel
- Personalised menus for each guest
- Menu tasting for the newlyweds before the wedding

Dedicated Services

- Onsite Wedding Coordinator
- Complimentary menu sampling for the bridal couple
- Complimentary valet parking for one vehicle
- Complimentary Bridge View Room for the bridal couple
- Exclusive Rewards
- Earn up to 50k Marriott Bonvoy Rewards Points for members

Saturdays & Sundays | \$179.00pp
Fridays (4.5 hours) | \$170.00pp
Lunch (4 hours) | \$160.00pp

Premium Harbour Package

- Five-Hour Exclusive Room Hire
- Four canapés per person upon arrival for a 30-minute duration
- Three-course alternate serve menu
- Two side dishes served alongside the main course
- Five-hour unlimited pour Harbour beverage package
- Unlimited tea and coffee

Additional Inclusions

- Client-provided wedding cake, cut and served on platters
- Complimentary chocolates served post-dessert
- Choice of banquet round or king tables
- Tiffany chairs (white or gold)
- Lectern and microphone for speeches
- 5m x 5m wooden dance floor
- Bridal toasting flutes and bridal table skirting
- Cake table with cake knife
- Gift table, guest seating chart, and easel
- Personalised menus for each guest

Dedicated Services

- Onsite Wedding Coordinator
- Complimentary menu sampling for the bridal couple
- Complimentary valet parking for one vehicle
- Complimentary Water View Room for the bridal couple
- Exclusive Rewards
- Earn up to 50k Marriott Bonvoy Rewards Points for members

Saturdays & Sundays | \$199.00pp
Fridays (4.5 hours) | \$190.00pp
Lunch (4 hours) | \$179.00pp

RECEPTION

Cocktail Package

- Five-Hour Exclusive Room Hire
- Six canapés per guest (hot and cold options available)
- Two substantial canapés per guest
- Two dessert canapés per guest
- One client-selected food station for a 90-minute duration
- Five-hour unlimited 'rocks beverage package'
- Signature cocktail on arrival for each guest
- Client-provided wedding cake, cut and served on platters
- Unlimited tea and coffee station

Additional Inclusions

- 5m x 5m wooden dance floor
- Pier One provided high cocktail tables
- Bridal toasting flutes, cake table, and cake knife
- Gift table, A3 welcome sign, and easel

Dedicated Services

- Onsite Wedding Coordinator
- Complimentary Bridge View Room for the bridal couple
- Complimentary valet parking for one vehicle
- Exclusive Rewards
- Earn up to 50,000 points for Marriott Bonvoy members

Saturdays & Sundays | \$179.00pp
Fridays (4.5 hours) | \$170.00pp
Lunch (4 hours) | \$160.00pp

Children & Teenagers

- \$65 per child (12 years and under)
- Two-course children set menu (main and dessert)
- Non-alcoholic beverages (selection of juices and soft drinks)
- Teenagers subtract \$20 from the adult package price (13 to 17 years old)
- Couple selected adult food package
- Non-alcoholic beverages (selection of juices and soft drinks)

Supplier Meels

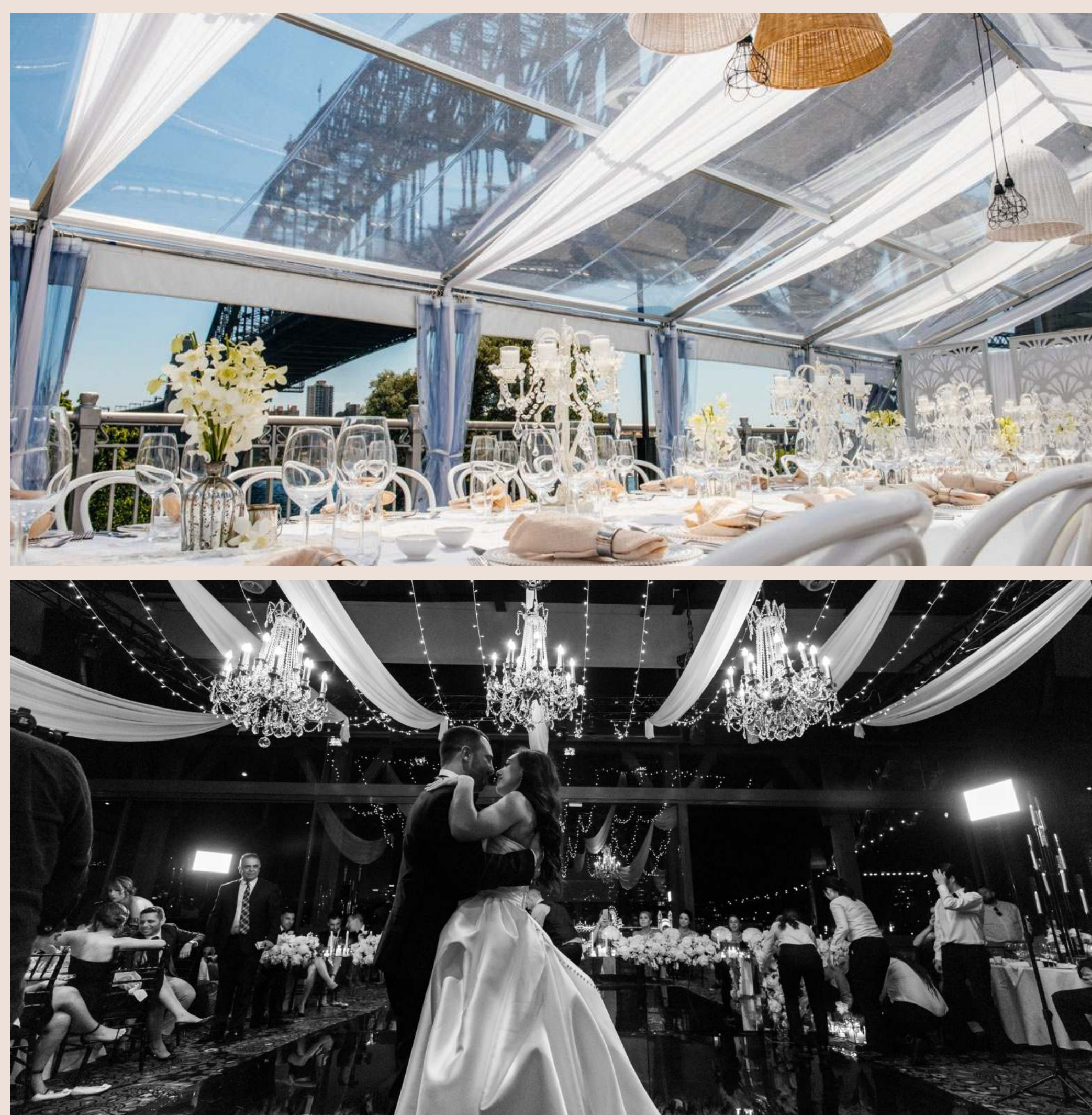
- \$65 per external supplier
- Main course set menu
- Non-alcoholic beverages (selection of juices and soft drinks)

Inspired Menus

Asian, Greek, Indian, and Italian inspired menus available

Offsite Catering

Ask our team about self-catering wedding packages



ACCOMMODATION

Pier One offers 189 newly renovated rooms and suites, combining 5-star luxury with heritage charm to provide a welcoming and stylish stay.

Each guest room and suite is equipped with luxury amenities, with many featuring stunning views of Sydney Harbour or Walsh Bay. Dog-friendly rooms are also available, offering direct access to the pier.



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Book your wedding at Pier One Sydney Harbour and enjoy exclusive discounted accommodation rates for you and your guests.

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Ph: 02 8298 9932

E: reservations.sydney@autographhotels.com



SAMPLE SET MENU

Entrée 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 Entrée Options

Ox Heart Tomato & Vegan Cheese Salad

Confit heirloom tomato, basil pesto, apricot puree, sourdough

Torched Kohlrabi Carpaccio (gf)

Compressed cucumber, allium sauce, dill macadamia cream

Charred Peruvian Asparagus (gf)

Mushroom textures, kiss pepper salsa

Pickled Butternut Squash

Baby mizuna, wild herb pesto, sourdough

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 Main Options

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

Hasselback potato, textures of onion, caper raisin gel

Side Options

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)

Desserts

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

Baileys Tart

Salted caramel, sesame crisp

Baked Cheesecake (v)

Mango passionfruit coulis, toasted coconut

Lemon Tart (n, v)

Textures of raspberry, shortbread, pistachio crumble

Vegan Dessert Options

Vegan Berry Mousse (gf)

Dark chocolate shards, citrus gel, air-dried berries

Dark Chocolate and Raspberry Pebble (gf)

Raspberry coulis, hazelnut crumble, fresh raspberries

SAMPLE MENU

FOOD STATIONS

*All stations have a 90-minute duration and must be in conjunction with an existing catering package.
Minimum 30 guests required for all food stations, excluding the gelato station.*

Oyster & Prawn Bar | \$45 PP

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

Enhancement Options / Oyster & Prawn Bar

- Live Shucking +\$10 PP
- Charred Oysters +\$20 PP
- Fresh oysters charred on charcoal with bacon bits & Worcestershire sauce

Cheese & Charcuterie Station | \$25 PP

- Brie, cheddar, blue cheese, Parma ham, salami, air-dried beef
- Served with crispbread, crackers, dried fruit & nuts

Enhancement Options / Cheese & Charcuterie Station

- Live Raclette Station +\$15 PP
- Melted cheese served on your choice of meat, potatoes, Alto olives, pickled vegetables, arugula
- Live Tête de Moine Cheese Station +\$10 PP
- Shaved cheese served with Jatz crackers & fresh heirloom tomato

Bagel Station | \$20 PP

Bagel varieties: Plain, poppy seed, mixed, sesame, gluten-free

Served with:

- Cream cheese, butter, jam, strawberry cream
- Mixed berries, pickled cabbage, BBQ sauce, jalapeño sour cream
- Petit Bouche, rocket, mesclun
- Smoked salmon, smoked trout
- Sliced pastrami, pulled beef, pulled chicken

Poke Bowl Station | \$22 PP

- Choice of grain: White rice, quinoa, or brown rice
- Choice of protein: Salmon, chicken, or vegan plant-based option
- Choice of vegetables: Edamame beans, carrot, cucumber, onion, radish, tomato
- Choice of dressing: Ponzu sauce, sesame, honey soy, herb dressing

Energize & Hydrate Bar | \$20 PP

- Berocca, Red Bull, V drink, Gatorade
- Selection of protein balls, homemade muesli & seeded bars
- Whole bananas, mandarins & apples

Falafel Station | \$22 PP

- Flatbread with hummus, falafel, lettuce, tomato, red onion, shredded cheese

Live Pizza Station | \$30 PP

Selection of:

- Four cheese pizza
- Pepperoni pizza
- Vegetable delight pizza
- Parma ham & burrata pizza

BBQ Station | \$35 PP

- Minute steaks, pork sausages, marinated chicken tenders, vegetable kebabs
- Served with rosemary chats, roasted vegetables, bread rolls, selection of mustards, and jus

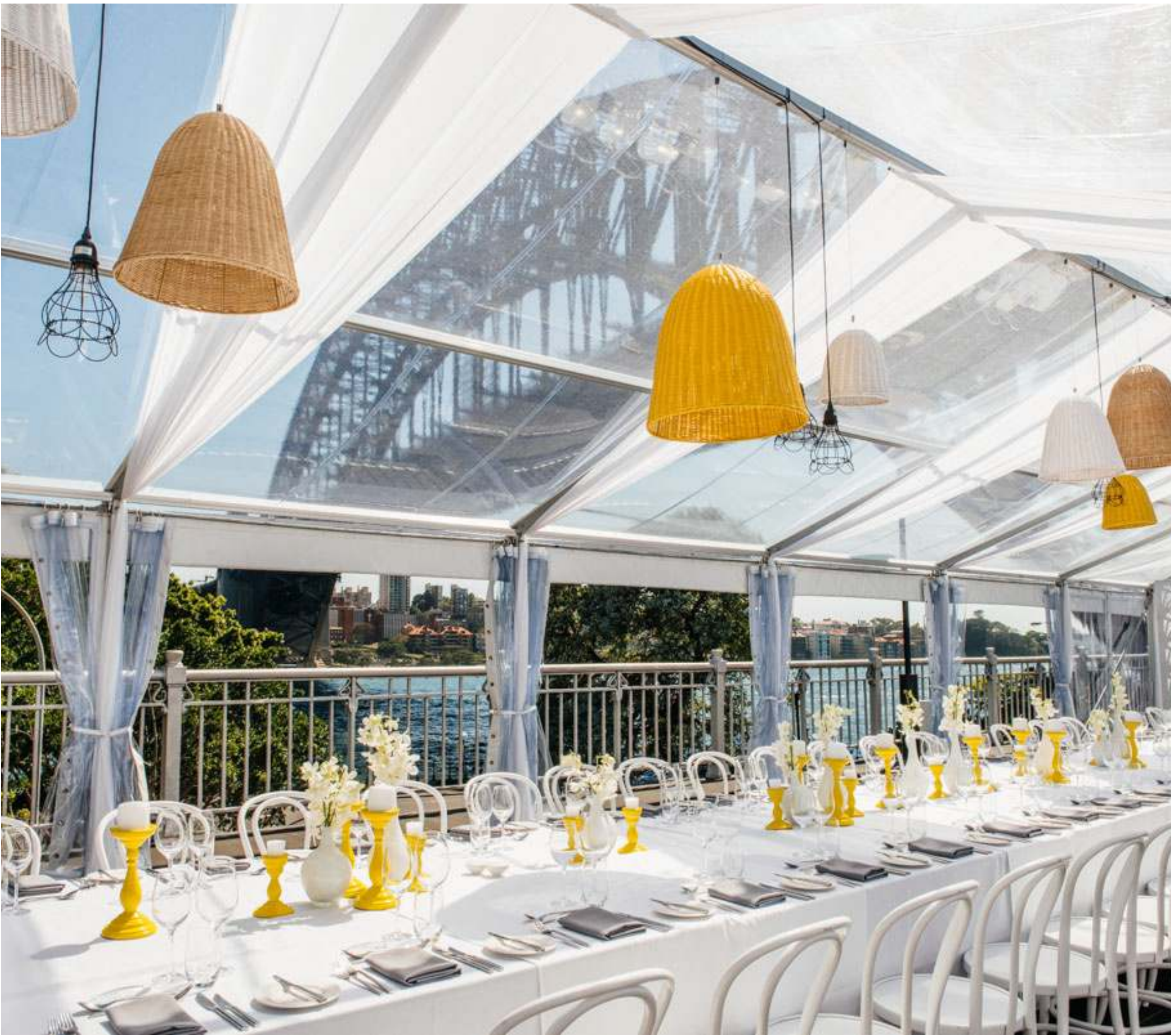
Donut Station | \$20 PP

Mini donuts freshly filled by our pastry chef with your choice of:

- Chocolate hazelnut
- Vanilla cream
- Berry jam
- Lemon curd

Gelato Station | \$30 PP *(no minimum guest requirement)*

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



SAMPLE MENU

PLATTERS

(Each platter serves 5 guests as a substantial option 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

Freshly 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 with 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, sliced charcuterie, pickles.

Housemade Mezze | \$120 per platter

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

Hand-Sliced Sashimi Platter | \$130 per platter

Atlantic salmon, yellowfin tuna, kingfish.

Trio of Artisan Australian Cheeses | \$120 per platter

Dried fruits, quince paste, lavosh crackers.

Dips & Breads | \$80 per platter

Selection of house-made dips with sourdough and Turkish bread.

Dessert Canapé Platter | \$90 per platter

Valrhona chocolate & orange tartlets, white chocolate cheesecake with lemon gel & hazelnut praline, Vittoria coffee & roasted walnut bites, lemon tartlets.

COCKTAIL MENU

Canape Selection

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)
- Freshly shucked Sydney rock oysters, finger lime, shallots (gf)

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)

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

Dessert Selection

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

SAMPLE MENU

BEVERAGE PACKAGES

Rocks Package

- Willowglen NV Brut
- Willowglen Semillon Sauvignon Blanc
- Willowglen Shiraz Cabernet
- Cascade Light
- Carlton Draught
- Soft drinks, juice, still & sparkling water

Harbour Package

(Upgrade from Rocks Package @ \$20.00pp)

- NV Cool Woods Sparkling Brut
- Tai Nui Sauvignon Blanc
- Yalumba 'Wild Ferments' Shiraz
- Lord Nelson Three Sheets Pale Ale
- Cascade Light
- Soft drinks, juice, still & sparkling water

Walsh Bay Package

(Upgrade from Harbour Package @ \$15.00pp or Rocks Package @ \$30.00pp)

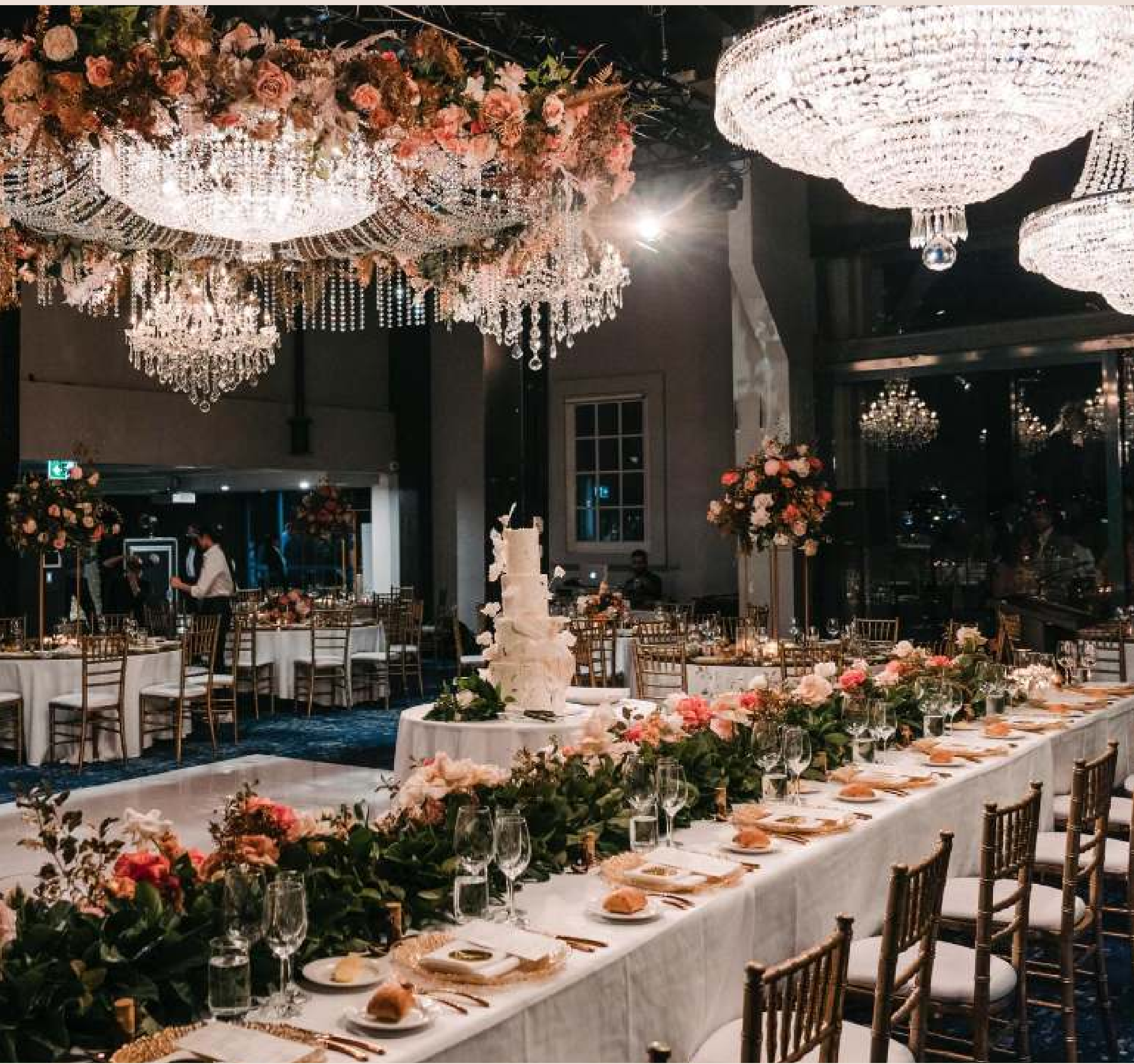
- Veuve Ambal Cremant de Bourgogne Blanc Brut
- Cape Mentelle ‘Georgiana’ Sauvignon Blanc
- Rockbare Chardonnay
- First Creek Pinot Noir
- Sister's Run Cabernet Sauvignon
- Cascade Light & Stella Artois
- Matilda Bay Fat Yak Pale Ale
- Soft drinks, juice, still & sparkling water

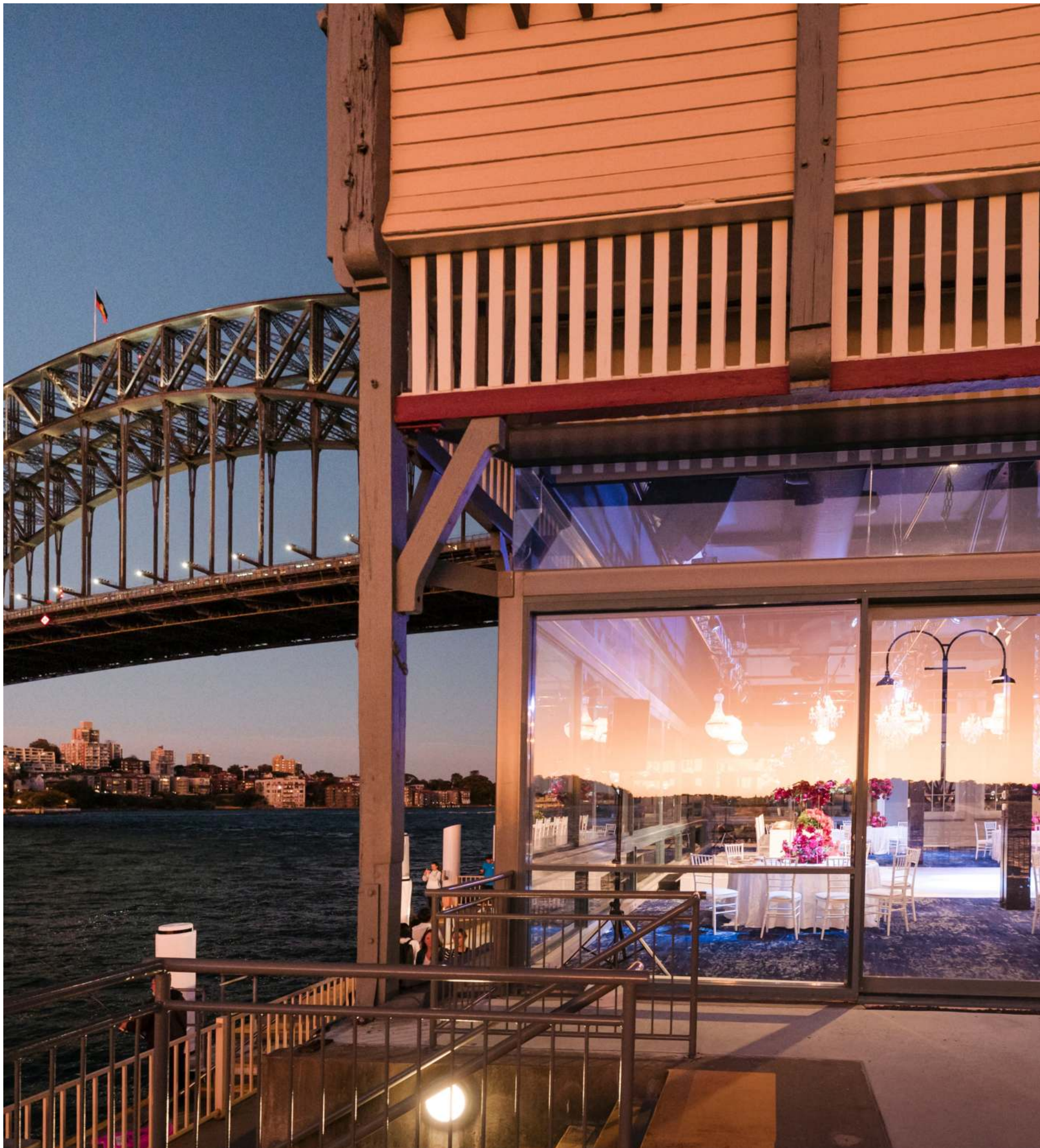
COCKTAILS

Mimosas
Bellini
Aperol Spritz
Caprioska
Tequila Sunrise
Mojito
French Martini
Espresso Martini

HOUSE SPIRITS

Beefeater Gin
Absolut Vodka
Bundaberg Rum
Beenleigh Rum
Jim Beam
Johnnie Walker Red





AV PACKAGES

At Microhire at Pier One Sydney Harbour, we're here to make your wedding day unforgettable. As the Audio-Visual and Event-Staging partner for Pier One Sydney Harbour, we bring over 30 years of experience to create the perfect atmosphere for your special day.

We offer enhanced AV services with both moving and static lighting, plus upgraded visuals to elevate every moment. Whether it's setting a romantic mood for your ceremony or creating an exciting vibe for your reception, we ensure your wedding is beautifully lit and perfectly timed with flawless sound.

For a personalised consultation and quote, contact our Event Staging Manager. Let us help make your wedding day magical.

Email: pierone@microhire.com.au

KEEP THE PARTY GOING

The big day has finally arrived—but why stop there?
Turn your wedding into a weekend (or even a week!) of
celebrations with pre- and post-wedding experiences for you and
your wedding party.

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From intimate gatherings to grand affairs, choose from:

Engagement Parties
Bridal Showers
Luxe Picnic Suites
Winter Igloo Experiences
Pre-Wedding Dinners
Recovery Brunches
The Pier Club Events
Farewell Dinners

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For more details and pricing, speak with your Wedding Sales
Executive.



FAQ'S

Ceremony Timings

Times are subject to availability and must be confirmed when proceeding to contract.

Outdoor Pier Ceremony:

Lunch Wedding: Anytime between 8am – 10:30am (Sat and Sun)

Evening Wedding: 4pm - 5pm (Sat and Sun) or 5:30pm – 6:30pm (Mon-Fri)

Bridge Marquee Ceremony:

Lunch Wedding: Anytime between 8am – 11am

Evening Wedding: Anytime between 12pm – 3:30pm

Reception Timings

Lunch Receptions: 11am – 3pm

Evening Receptions (Sat/Sun): 6pm – 11pm

Evening Receptions (Fri): 6:30pm – 11pm

Earlier start times are subject to availability and approval by management.

What is the latest time my reception can conclude?

All receptions must conclude by 11pm.

What time can I set up from?

You will have access to your venue 2 hours prior to the reception start time.

Additional time can be requested, however, it is subject to availability.

Are spirits available during my reception?

Spirits may be purchased on a pay-your-own basis or charged on consumption as part of the minimum spend. They cannot be added to a beverage package. BYO spirits are permitted with a corkage fee of \$20 per bottle (750ml – 1 litre), and these must be served at the bar by a certified RSA Pier One Associate.

Do you have a minimum spend or minimum numbers for your function rooms?

All function rooms at Pier One Sydney Harbour have a set minimum spend. Please contact our wedding sales team for further information.

Will I have a wedding coordinator?

You will be allocated a wedding coordinator approximately 9 months prior to your event. Your coordinator will assist with all planning related to the venue, floorplan, menu selections, and will be your contact in the lead-up to your wedding day.

What are the deposit and payment arrangements?

To place a date on hold, no initial security deposit is required. Upon confirming your wedding with Pier One Sydney Harbour, we will issue an agreement to sign and return, with a 25% deposit due within 7 days. A second deposit will be due 6 months prior to the event, and full prepayment will be required 30 days before your wedding reception.

Do public holiday surcharges apply, and are packages inclusive of GST?

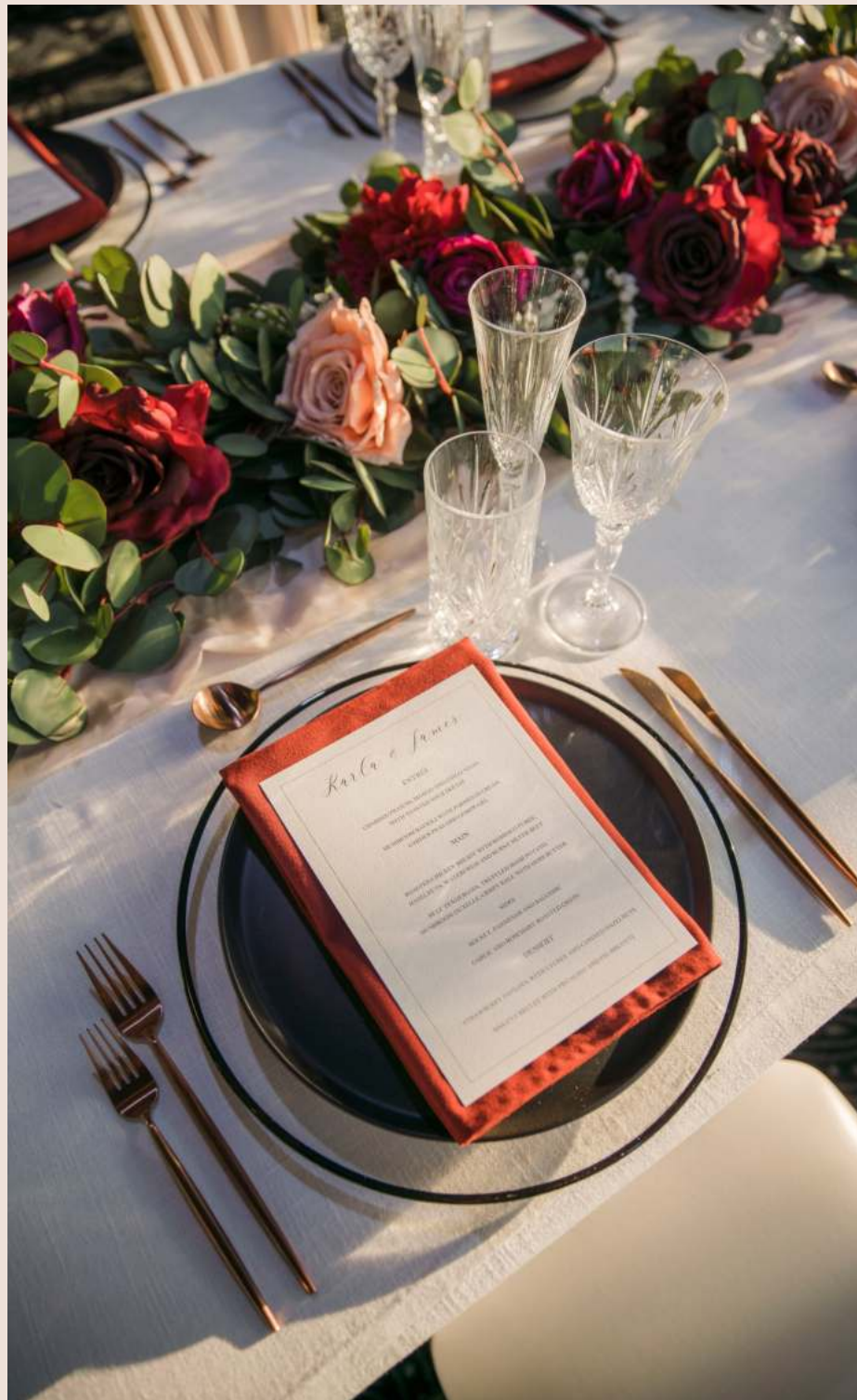
Public holiday dates incur a 20% surcharge on the package price. All prices quoted are inclusive of GST.

Do you require security?

Security is required for all functions lasting 4 hours or more where alcohol will be consumed. The hotel will provide its own contracted licensed security services, and external security providers are not permitted on-site.

Cost: \$50.00 per hour, per security member, with a minimum of 5 hours.

Functions exceeding 100 guests = 1 Security Officer, then 1 Security Officer per additional 100 pax.



@pieronesydney | @pieroneweddings

