

#### 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.

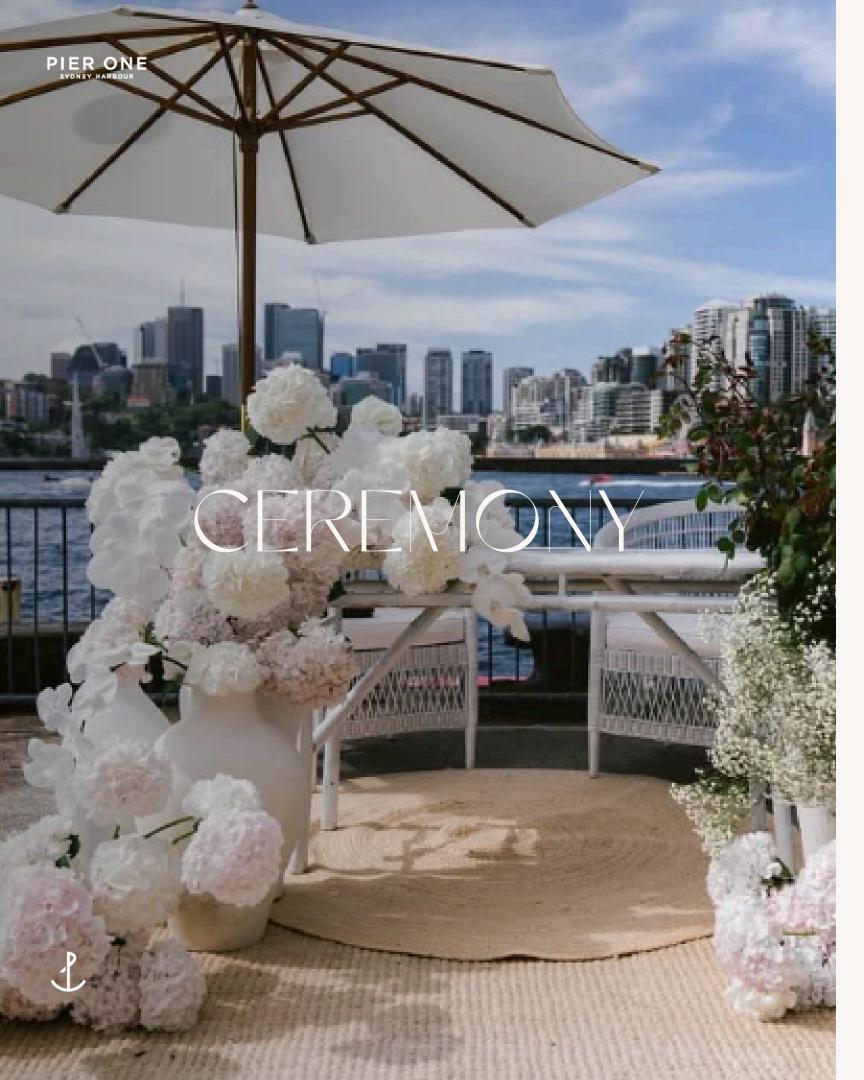
Then, it's time to celebrate: whether you choose an intimate gathering or a grand reception, our private event spaces provide the perfect setting. With seamless service and five-star hospitality, our expert team will ensure every detail is taken care of, so you can focus on enjoying the day.

Sound like the perfect wedding? Let's make it happen.
Get in touch with our dedicated wedding team today to start planning.

#### Contact Us:

PH: + 61 402 717 294 E: ak.sydak.wed.enquiries@autographhotels.com <u>@pieroneweddings</u>





## BRIDGE PACKAGE | \$6.000

#### Capacity: Up to 150 seated or 180 standing

Enjoy exclusive venue hire of the Bridge Marquee

#### Package includes:

- 50 Tiffany chairs
- 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

## OUTDOOR PIER PACKAGE | \$4000

#### Capacity: Up to 40 seated or 100 standing

Enjoy exclusive venue hire surrounded by breathtaking harbour views.

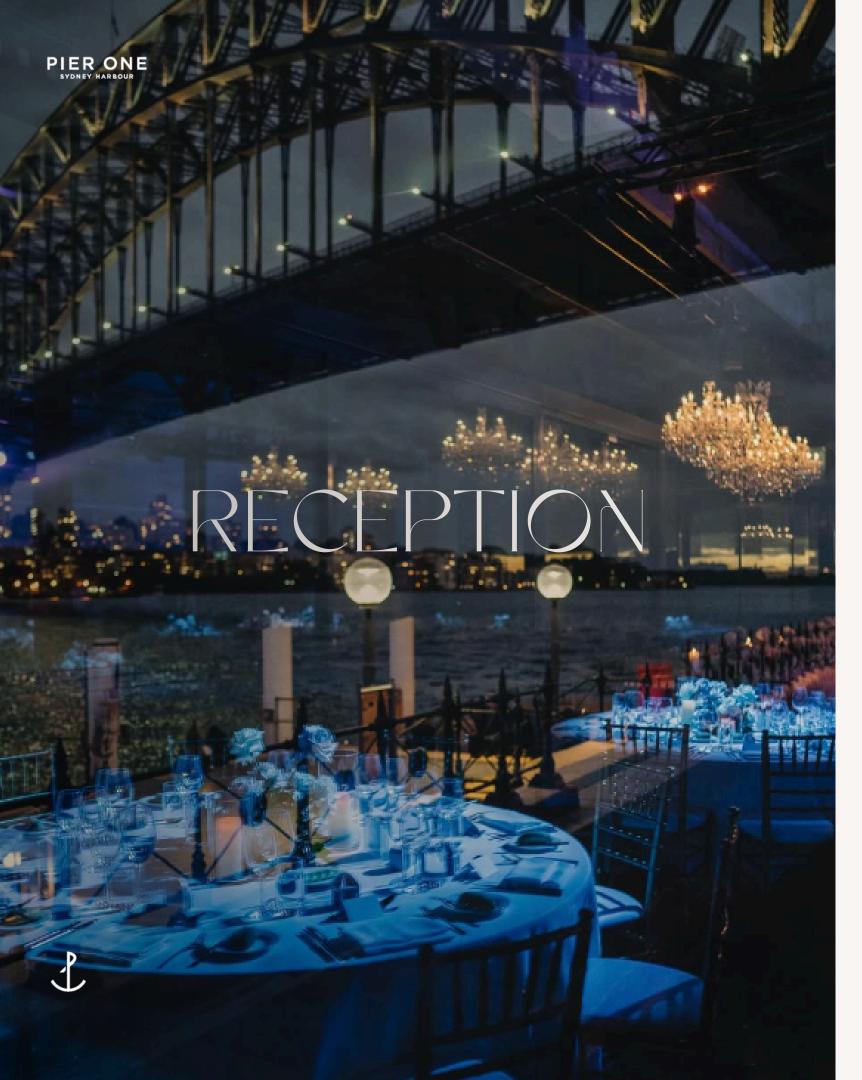
#### Package includes:

- 20 Tiffany chairs
- Signing table with two tiffany chairs
- Choice of two white plinths or a white harbour
- White or red carpet runner
- Water station

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







## WATER ROOM

Capacity: Round Tables - 150 | Kings Tables - 102 | Cocktail Style - 350

Make a statement on your special day at one of Sydney's most coveted waterfront venues. The Water Room offers sweeping views of Sydney Harbour, Luna Park, Walsh Bay, and the iconic Harbour Bridge through its impressive wrap-around glass façade. Whether you're planning an elegant seated reception or a stylish cocktail soirée, this contemporary space sets the stage for an unforgettable celebration.

## BRIDGE MARQUEE

Capacity: Round Table - 100 | Kings Table - 96 | Cocktail Style - 150

As one of Sydney's only permanent marquees, the Bridge Marquee is a truly one-of-a-kind venue. With breathtaking views of the iconic Sydney Harbour Bridge and beyond, it's the perfect setting for a relaxed cocktail celebration or a seated reception under the stars. This unique outdoor space combines elegance with a touch of whimsy, offering an unforgettable backdrop for your special occasion.



### DAWES POINT

Capacity: Round Tables - 100 | Kings Tables - 60 | Cocktail Style - 150

With stunning views overlooking Walsh Bay and the water, the Dawes Point rooms offer a serene setting that can be tailored to your event needs. These versatile spaces can be subdivided into various configurations, making them ideal for intimate celebrations or special occasions. Whether you're planning a seated dinner or a stylish cocktail reception, Dawes Point provides an elegant waterfront backdrop for a memorable experience.

## PIER DINING

Terrace: - 28 | Dining Room - 52 | Buyout - 82

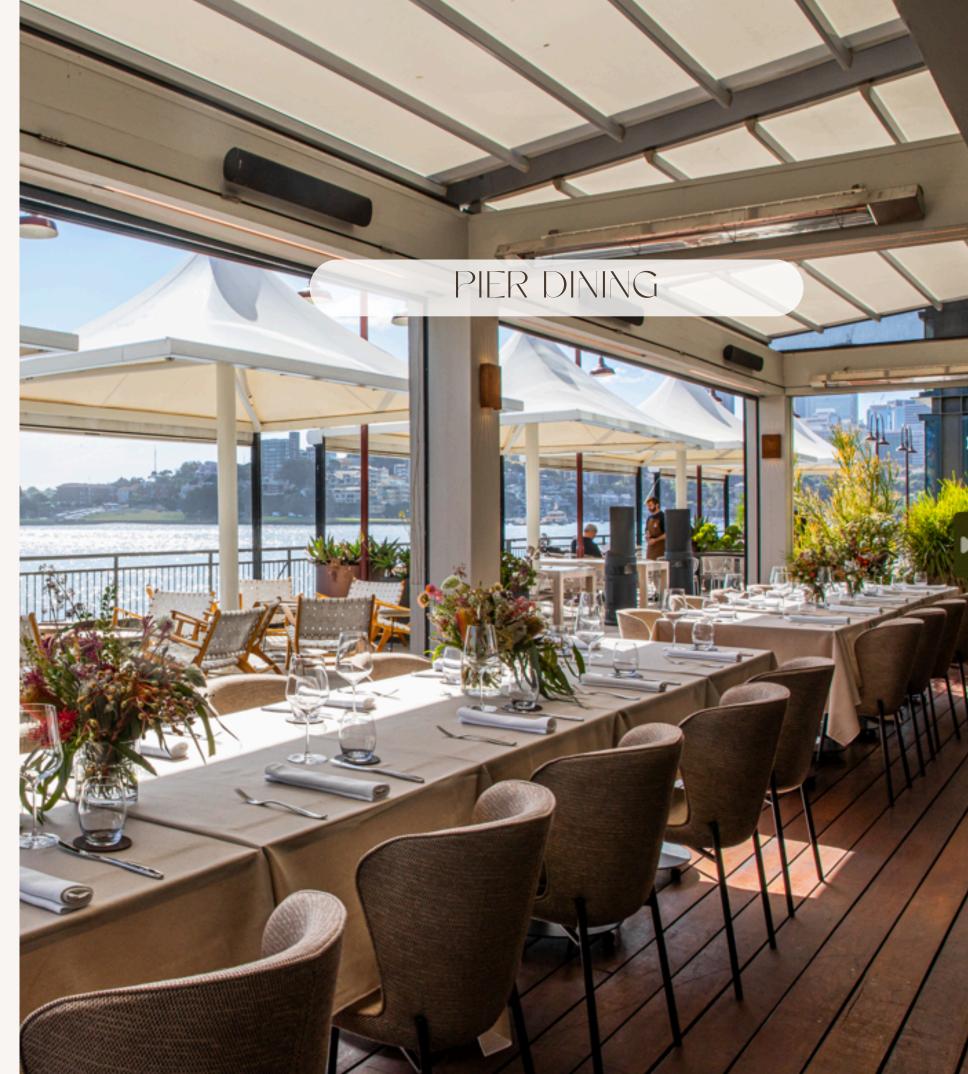
Looking for something a little different for your special day? Host your wedding at PIER dining, where modern Australian cuisine meets unobstructed views of Walsh Bay.

The Terrace and Dining Room are part of the same beautiful space, offering a seamless indoor-outdoor experience with breathtaking waterfront views. Whether you're after an intimate celebration or a stylish soirée, the venue can be booked exclusively or non-exclusively to suit your guest list and vision.











# RECEPTION SEATED

FEATURE	STANDARD ROCKS PACKAGE	PREMIUM HARBOUR PACKAGE
Pricing	Saturdays & Sundays: \$179.00pp Fridays (4.5 hours): \$170.00pp Lunch (4 hours): \$160.00pp	Saturdays & Sundays: \$199.00pp Fridays (4.5 hours): \$190.00pp Lunch (4 hours): \$179.00pp
Five-Hour Exclusive Room Hire	✓	✓
Canapés Upon Arrival	Three per person	Four per person
Meal Service	Two-course alternate serve (entrée & main OR main & dessert)	Three-course alternate serve
Side Dishes	Two served with the main course	Two served with the main course
Beverage Package	Five-hour unlimited pour 'Rocks' package	Five-hour unlimited pour 'Harbour' package
Unlimited Tea & Coffee	$\checkmark$	✓
Client-Provided Wedding Cake (Cut & Served on platters)	✓	✓
Complimentary Chocolates Post-Dessert	✓	✓
Table Options	$\checkmark$	✓
Seating	$\checkmark$	✓
Dance Floor (5m x 5m Wooden)	✓	✓
Bridal Toasting Flutes & Table Skirting	✓	✓
Cake Table & Cake Knife	✓	✓
Gift Table, Seating Chart, & Easel	✓	✓
Personalised Menus for Each Guest	✓	✓
Lectern & Microphone for Speeches	✓	✓
Onsite Wedding Coordinator	✓	✓
Complimentary Menu Sampling for the Couple	✓	$\checkmark$
Complimentary Valet Parking (1 Vehicle)	✓	✓
Bridal Accommodation	Bridge View Room	Water View Room
Exclusive Rewards (Marriott Bonvoy Points)	✓	$\checkmark$





# RECEPTION COCKTAIL

FEATURE	COCKTAIL PACKAGE
Pricing	Saturdays & Sundays: \$179.00pp Fridays (4.5 hours): \$170.00pp Lunch (4 hours): \$160.00pp
Five-Hour Exclusive Room Hire	✓
Canapés	Six per guest (hot & cold options availabe)
Substantial Canapes	Two per guest
Dessert Canapes	Two Per Guest
Food Station	One client-selected station (90 minute duration)
Beverage Package	5-hour unlimited 'Rocks' beverage packae
Unlimited Tea & Coffee	✓
Client-Provided Wedding Cake (Cut & Served on platters)	✓
Dance Floor (5m x 5m Wooden)	✓
High Cocktail Tables	✓
Bridal Toasting Flutes, Cake Table & Knife	✓
Gift Table, A3 Welcome Sign & Easel	✓
Onsite Wedding Coordinator	✓
Complimentary Valet Parking (1 Vehicle)	✓
Bridal Accommodation	Bridge View Room
Exclusive Rewards (Marriott Bonvoy Points)	✓





# RECEPTION FURTHER DETAILS

#### CHILDREN (12 & UNDER)

- ·\$65 per child
- · Two-course set menu (main & dessert)
- · Non-alcoholic beverages (juice & soft drinks)

#### TEENAGERS (13 TO 17)

- •\$20 discount off the adult package price
- · Includes adult food package
- · Non-alcoholic beverages (juice & soft drinks)

#### SUPPLIER MEALS

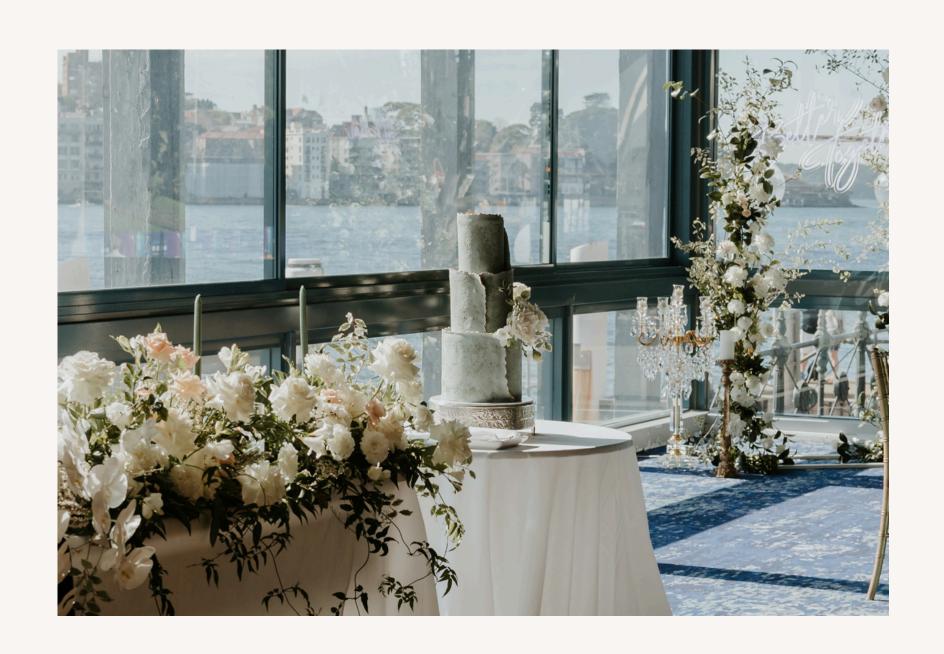
- · \$65 per external supplier
- · Main course set menu
- · Non-alcoholic beverages

#### INSPIRED MENUS

· Asian, Indian & Italian menus currently available

#### OFFSITE CATERING

Ask our team about self-catering wedding packages













## SET MENU SAMPLE

#### **Entrée Options**

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

Yellowtail Kingfish (gf) Meyer lemon crème fraiche, caviai

Kumera Ravioli (n, v) Nutty brown butter, toasted macadamia, sage

White Pyrenees Lamb Loin (n)
Ras el hanout rub, Malfroy honey roasted carrots, carro
almond pure

#### 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, caramelisec
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, parsni

#### Side Options

Manuka Honey Roasted Baby Carrots (v, gf)

Oven Roasted Chateaux Potatoes (v, gf)

Tahini Tossed Green Beans (n, v, qf)

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

Chocolate Praline Bailey's Tart Bailey's cremeux, sesame crisp

Baked Cheesecake (v) Mango passionfruit coulis, toasted coconu

Lemon Tart (n, v) Textures of raspberry, shortbread, pistachio crumbl

#### Vegan Entrée Options

Ox Heart Tomato & Vegan Cheese Salad Confit heirloom tomato, basil pesto, apricot puree, sourdough

Charred Peruvian Asparagus (gf)

Mushroom textures, kiss pepper salso

Pickled Butternut Squash
Baby mizuna, wild herb pesto, sourdough

#### 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 gei

#### 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





## MENU SAMPLE 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. PRICING MAY CHANGE WITHOUT ADVANCE NOTICE...

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

- Ovsters 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, airdried 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

#### Choose five:

- Smoked salmon, smoked trout, sliced pastrami, pulled beef, pulled chicken
- Pickled cabbage, jalapeño sour cream, petit bouche, rocket, mesclun
- Petit Bouche, rocket, mesclur
- Strawberry cream, mixed berries

#### Poke Bowl Station | \$22 PP

- Choice of grain: White rice guinoa or brown rice
- Choice of protein: Salmon, chicken, or vegan plantbased 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, rea onion, shredded cheese

#### Live Pizza Station | \$30 PP

#### Selection of:

- Margarita Pizzo
- Pepperoni pizza
- Vegetable delight pizza
- Parma ham & burrata pizza

#### BBQ Station | \$35 PP

#### Choose two:

 Minute steaks, pork sausages, marinated chicken tenders

#### Choose one:

• Vegetable kebabs, broccolini, charred corn on the cob All are served with rosemary chats, bread rolls, assorted mustard mustards and jus

#### Donut Station | \$20 PP

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

- Chocolate hazelnu:
- Vanilla cream
- Berry jam
- Lemon curd

#### Gelato Station | \$30 PP

- Selection of hand-crafted gelatos & sorbets served in a cup or cone with choice of toppings
- Minimum of 100 guests required with notice

Selection of seasonal fruits | \$80 per platter



## PLATTERS

#### King Tiger Prawns (1kg)

\$110 | \$130 peeled

#### Seafood Selection (1kg)

\$125 – Oysters, prawns, smoked salmon, mussels, baby octopus.

#### Sliders Selection

\$120 – Mushroom or wagyu beef with aioli & relish.

#### Pastry Platter

\$90 – Danishes, cakes, croissants, muffins quiches.

#### Antipasto

\$120 – Veg, feta, olives, charcuterie, pickles.

#### Mezze Platter

\$120 – Tabouleh, falafel, dips, labneh, vine leaves, oita.

#### Sashimi Platter

\$130 – Salmon, tuna, kingfish.

#### **Cheese Trio**

\$120 - Aussie cheeses, fruit, quince, lavosh.

#### Dips & Breads

\$80 – House-made dips with sourdough & Turkish bread.

#### Dessert Canapés

\$90 – Mini tarts, cheesecake, coffee bites.

## CANAPÉS

#### Cold SelectionCold Selection

- Smoked salmon, lemon ricotta, blinis
- Bresaola & chive cream cigars (gf)
- Heirloom tomato tart, vegan aioli (ve
- Choice of sushi: chicken teriyaki, prawn nigiri oi wakame (ve)
- Duck tartlets, apple raisin chutney
- Macadamia & olive mini-pancakes (ve)
- Sydney rock oysters, finger lime, shallots (gf)

#### **Hot Selection**

- Thai chicken spring rolls
- Mini Aussie pies: beef, chicken or veg
- Pumpkin & cheese arancini (v)
- Pulled beef pastilles, tomato ginger jam
- Sticky pork bites, apple, sesame (r
- Crab cakes, grapefruit, native herk
- Barramundi & potato bites, gribiche
- Truffle, onion & goat cheese croquettes (v)

#### **Substantial Selection**

- Pier One sliders: mushroom or waqvu with aioli
- Crispy fried chicken, scallions
- Lobster spring rolls, sriracha mayo.
- Vegan tenders & chips chipotle mayo (ve)
- 🔻 Pork belly bao. hoisin. Asian slaw
- Barramundi fish & chips, tartar, lemor

#### **Dessert Selection**

- Chocolate-orange tartlets (Valrhona)
- White choc cheesecake, lemon gel, praline
- Coffee & walnut bites
- Lemon tartlets



## ROCKS PACKAGE

- Chain of Fire Sparkling
- Chain of Fire Semillon Sauvignon Blanc
- Chain of Fire Cabernet Sauvignon
- James Boags Light
- Stella Artois
- Heineken 0%
- Soft drinks, juice, still & sparkling water

## HARBOUR PACKAGE

Some wines require selection; not all wines will apply.

- Folklore Sparkling Brut
- Tar & Roses Pinot Grigio
- Catalina Sounds Sauvignon Blanc
- Langmeil Long Mile Shiraz
- James Boags Light
- James Squire 150 Lashes
- Heineken 0%
- Soft drinks, juice, still & sparkling water
- Pricing subject to change without prior notice.

(Upgrade from Rocks Package @ \$20.00pp) -

## HOUSE SPIRITS

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

## WALSH BAY PACKAGE

Some wines and sparkling require selection; not all wines will apply.

- Veuve Ambal Blanc de Blanc
- Amanti Prosecco
- Tar & Roses Pinot Grigio
- Shaw + Smith Sauvignon Blanc
- Tyrrell's Chardonnay
- Reverie Rosé
- Sisters Run Cabernet Sauvignon
- Orlando Shiraz
- James Boags Light
- Heineken
- James Squire 150 Lashes
- Heineken 0%
- Soft drinks, juice, still & sparkling water

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

## COCKTAILS

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







#### **Ceremony Timings**

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

Outdoor Pier Ceremony

- Lunch Weddings (Sat & Sun): 8:00 AM 10:30 AM
- Evening Weddings
  - Sat & Sun: 4:00 PM 5:00 PM
  - Mon Fri: 5:30 PM 6:30 PM

Bridge Marquee Ceremony

- Lunch Weddings: 8:00 AM 11:00 AM
- Evening Weddings: 12:00 PM 3:30 PM Reception Timings
- Lunch Receptions: 11:00 AM 3:00 PM
- Evening Receptions
  - Sat & Sun: 6:00 PM 11:00 PM
  - Fri: 6:30 PM 11:00 PM

\*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.

## 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.

## 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 due 30 days before your wedding reception.

#### 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: \$60.00 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 @PIERONEWEDDI





