

PIER *dining*

PRIVATE DINING AND EVENTS

RELAXED HARBOURSIDE DINING

Front row on Sydney Harbour.

PIER dining delivers a true harbourside experience beside the Sydney Harbour Bridge, built over the water with its own private pontoon and panoramic views.

A destination in every sense.

Coastal-inspired cuisine, great drinks and a relaxed contemporary atmosphere come together across three spaces: the pier, the dining Room and The terrace. Wherever you are, the harbour sets the mood.

Food, people, place.

This is where conversation opens up, time slows down and guests settle in. PIER dining creates moments worth celebrating and a setting people remember long after they leave.



EVENT VENUES



VENUE EXCLUSIVE BUYOUT

- Suitable for up to 82 guests.
- Exclusive use of the whole restaurant - Main Dining Room, Terrace, and a portion of the waterside pier.
- Outdoor pier area is perfect for welcome drinks and pre-event entertaining.



THE TERRACE

- Suitable for up to 28 guests seated.
- Best suited to Kings Tables.
- Offers an outdoor feeling with stunning water views and full weather proofing.
- Option to open onto the pier.
- Retracting walls and roof of The Terrace to suit all weather and feel as private or open to the pier as desired.



THE DINING ROOM

- Suitable for up to 50 guests seated.
- Flexible seating arrangements - choose from long table dining with Kings Tables or restaurant style in small groups.
- Views of the kitchen pass and Chef's bar.



THE WATERSIDE

- Suitable for up to 30 guests cocktail style.
- A quintessential Sydney dining experience, seated or standing outdoors by the water.
- Access to Pier One's private pontoon for boat transfers.
- Permanent umbrellas offer sun and light rain protection.



PRIVATE DINING ROOM

- Suitable for up to 14 guests seated for dining, or up to 40 guests cocktail style.
- Sliding door opens out onto the pier for outdoor access.
- Hidden high-quality large screen TV for presentations.
- Private Dining Room is located outside PIER dining and adjacent to the bar.

SAMPLE MENUS

FEED ME MENU

SAMPLE MENU
\$99 PER PERSON

TO SHARE

Sourdough, copper tree cultured butter

Chris Loyd’s cow’s milk fetta, fresh and pickled cucumbers

Yellowfin Tuna tartare, spiced gordal olives, preserved lemon & oregano

Butterflied Bannockburn half chicken on the coals, N’duja butter, fried parsley

300gr Grass-Fed scotch filet, shoestring fries and sauce of the day

Broccolini, macadamia dressing, Cantabrian chili

Leaf salad, charred lemon dressing

Add Dessert
Pier Lova +19
Corn Basque Cheesecake +19

SAMPLE MENU
\$139 PER PERSON

TO SHARE

Sourdough with Copper Tree cultured butter

Prawn toast “sandwich” with curried prawn oil mayo, topped with Yarra Valley caviar

Blackmore Wagyu beef tartare on brioche with pesto and grated parmesan

Yellowfin tuna tartare with spiced gordal olives, preserved lemon and oregano

Grilled Hervey Bay scallops with smoked tomato agua chile and salted cucumber

Blue swimmer crab alla vodka with fresh egg rigatoni and pangratato

30+ days aged grass-fed ribeye with Café de Paris butter and veal jus

Shoestring fries with kombu salt, served with aioli
Leaf salad with lemon dressing

PierLova, meringue, white chocolate, seasonal flavour

Menu choices need to be chosen + confirmed 7 days prior to event

FEED ME MENU SUPPLEMENTS

Arrival Bites Packages

30 Minutes \$29pp

Includes 3 canapes, choice of 2

1 Hour \$48pp

Includes 6 canapes, choice of 3

Cold Selections

Freshly shucked oysters, mignonette [GF, DF]

Hervey Bay scallop crudo, smoked oil [GF]

Charred chicken, fermented chili, cos

Hot Selections

Gundagai lamb skewers, preserved lemon, oregano [GF, DF]

Char-grilled scallops, dehydrated pineapple [GF]

Wagyu sausage roll, smoked tomato

PLATED MENU

2-Course \$99 per person

[Includes bread on arrival]

3-Course \$119 per person

*+\$10pp per course alternate drop

SAMPLE MENU

SMALL PLATES

Yellowfin tuna tartare, spiced Gordal olives, preserved lemon & oregano [GF, DF]

Beetroots red and golden, pickled rhubarb & mandarin [VE, GF]

Blackmore Wagyu beef tartare on brioche, pesto & parmesan [GF, DF]

Chris Loyd’s cow’s milk fetta, fresh and pickled cucumbers [GF]

LARGE PLATES

Butterflied Bannockburn half chicken on the coals, N’duja butter, fried parsley [GF, DF]

Aged Carnaroli Saffron Risotto, Sundried Tomatoes, Roasted Pinenut [V]

Blue Swimmer Crab alla vodka, fresh egg rigatoni, pangratato

250gr Grass-Fed scotch filet, shoestring fries, sauce of the day

DESSERTS

PierLova, meringue, white chocolate, seasonal flavour [GF]

Corn Basque cheesecake, chocolate ganache and pop corn

ADD ON SIDES
[SERVED WITH MAINS]

Leaf salad, lemon dressing [V, DF] +\$14

Broccolini, macadamia dressing, Cantabrian chili +\$16

Shoestring fries served with aioli [V] +\$14

CANAPÉ MENU

PACKAGES

2 Hour Package \$65pp
Includes 8 canapés, choice of 4

3 Hour Package \$80pp
Includes 8 canapés, choice of 4, plus 1x substantial

4 Hour Package \$95pp
Includes 10 canapés, choice of 5, plus 1x substantial

ADDITIONS

Add additional canapé \$10pp

Add substantial \$15pp

Add meat and cheese station for \$30pp [min 30 guests]

CANAPÉ MENU

SAMPLE MENU

COLD SELECTIONS

East 33 Freshly shucked oysters, mignonette [GF, DF]

Paradise prawns, Marie Rose on cos [GF, DF]

Hervey Bay scallops crudo, brewed pineapple [GF]

Wagyu beef tartar, buckwheat crackers, macadamia, black garlic [GF, DF]

Charred chicken, fermented chili, cos

HOT SELECTIONS

Union Station lamb skewers, preserved lemon, oregano [GF, DF]

Crisp potato scallops, crème fraiche, salmon roe

Char-grilled scallops, dehydrated pineapple [GF]

Wagyu sausage roll, smoked tomato

Grilled prawns, eggplant XO [GF, DF]

SUBSTANTIAL SELECTIONS

Blackmore’s Wagyu, brioche bun

Crumbed mac & cheese, WA rock lobster

King George Whiting ‘parmi’, white bread

Pumpkin slider, brioche bun, chipotle [V]

SWEET SELECTIONS

Valrhona chocolate, hazelnut crumble

Crème brule tart, wattle seed

Mini PierLova [GF]

CHILDREN ' S MEALS

[2 - 12 YEARS]

SAMPLE MENU

\$65 PER MEAL

Includes:

2-Course menu

Non-alcoholic beverages

MAIN COURSE

Grilled chicken with broccolini

Pasta Napolitana

Fish and Chips

DESSERT

Ice Cream Sundae

Fruit Salad

***One main course option and one dessert option to be selected.*

***Everyone aged 13+ will be charged a full price menu.*

Menu choices need to be chosen + confirmed 7 days prior to event

BEVERAGES PACKAGES

EVENT WINE PACKAGES

SAMPLE MENU

TIER 1

1 Hour \$50pp | 2 Hour \$60pp
3 Hour \$80pp | 4 Hour \$90pp

Includes 1x Sparkling, 1x White, 1x Red

Choose From:

Sparkling

Chain of Fire Brut Sparkling

White

De Beaurepaire Semillon Sauvignon Blanc

Tar & Roses Pinot Grigio

Tyrrell's Chardonnay

Red

Hensketh Pinot Noir

Sisters Run Cabernet Sauvignon

Nick O'Leary Shiraz

TIER 2

1 Hour \$60pp | 2 Hour \$70pp
3 Hour \$90pp | 4 Hour \$100pp

Includes 1x Sparkling, 1x White, 1x Rose,
1x Red

Choose From:

Sparkling

Amanti Prosecco

Airlie Bank Sparkling

White

Shaw + Smith Sauvignon Blanc

Tar & Roses Pinot Grigio

Tyrrells Estate Grown Chardonnay

Rose

Collector Rose

Red

Rylstone Avrtrix Red Blend

Vasse Felix Cabernet Sauvignon

Two Hands Gnarly Dunes Shiraz

TIER 3

1 Hour \$65pp | 2 Hour \$80pp
3 Hour \$100pp | 4 Hour \$110pp

Includes 1x Sparkling, 2x White,
1x Rose, 2x Red

Choose From:

Sparkling

Amanti Prosecco

Swift Cuvee Sparkling

White

Shaw + Smith Sauvignon Blanc

Soumah SV Pinot Grigio

Penfolds Cellar Reserve Chardonnay

Rose

La Linea Rose

Red

Perceval Pinot Noir

St Hugo GSM

Two Hands Gnarly Dunes Shiraz

ON CONSUMPTION

Champagne

Perrier Jouet Grand Brut Champagne \$175

Sparkling

Airlie Bank Sparkling \$79

Cavedon Prosecco \$90

Swift Sparkling \$105

White

De Beaurepaire Sem Sauv \$90

Shaw + Smith Sauvignon Blanc \$85

Tar & Roses Pinot Grigio \$75

Soumah SV Pinot Grigio \$95

Tyrrell’s Chardonnay \$80

Tyrrells Estate Grown Chardonnay \$90

Penfolds Cellar Reserve Chardonnay \$120

Rose

Collector Shoreline Rose \$75

La Linea Rose \$90

Red

Perceval Pinot Noir \$90

Rylstone Avrtrix Red Blend \$80

St Hugo GSM \$120

Sisters Run Cabernet Sauvignon \$75

Vasse Felix Cabernet Sauvignon \$90

Nick O’Leary Shiraz \$80

Two Hands Gnarly Dunes Shiraz \$90

Cellar Range

Ask us about our cellar range to enhance your event with us!

NON-ALCOHOLIC DRINKS PACKAGES

SAMPLE MENU

1 Hour \$25pp | 2 Hour \$35pp
3 Hour \$45pp | 4 Hour \$50pp

Includes:

Orange Juice
Apple Juice
Cranberry Juice
Pineapple Juice

Pepsi
Pepsi Max
Lemonade
Squash

Tonic
Soda
Soda lime bitters
Lemon lime bitters

NON1 Raspberry & Chamomile
NON2 Pear & Yuzu
NON3 Coffee & Marmalade
Cascade 0% Beer

Black Tea
Black Coffee
Herbal Tea

*Barista coffee made on
consumption*

EVENT FAQs

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Menus and dietaries

- All dietaries can be catered to with advance notice.
- All group menus are set menus.
- Final guest numbers, menu selections & dish selections must be confirmed 72 hours prior to your event.

Event timing

- PIER dining is currently open from Tuesday - Saturday from 5.30pm - late.
- Any booking outside of these days and times can be accommodated for a group of 20+ for a non-exclusive hire, with a minimum spend starting from \$2,500
- Any lunch events may bump in from 12pm, with food and beverage service beginning at 12.30pm, and are welcome to enjoy the space until 4pm.
- Any dinner events may bump in from 5pm, with food and beverage service beginning at 5.30pm, and are welcome to enjoy the space until 10pm.

Billing

- Full prepayment is required for group dining and events.
- One food and one beverage package must be chosen for the table.
- Private/exclusive hire events will have cancellation terms as per the event sales contract.

Facilities

- Microphones and Audio Visual can be arranged subject to prior approval and reviewed on a case-by-case basis. Amplified music speakers are not permitted in
- PIER dining. The PIER dining in-house music system is able to be customised.

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Opening Hours & Contact

Tuesday - Saturday

5.30pm - Late

For any enquiries, please contact our reservations team on +61 2 8298 9910 or at pierdining@autographhotels.com

11 Hickson Road
Dawes Point, New South Wales, Australia 2000