

EVENTS BY PIER ONE



MENUS 2026

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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 2026

(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.

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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)



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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)



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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



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CANAPE MENU

DESSERT SELECTION

Valrhona chocolate and orange tartlets

White chocolate cheesecake, lemon gel, hazelnut praline

Vittoria coffee and roasted walnut bites

Lemon tartlets



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PLATED MENU

ENTREE OPTIONS

Hand-pulled Burrata (v)

Pickled butternut squash | sweet pepper relish | sourdough

Yellowtail Kingfish (gf)

Meyer lemon crème fraîche | caviar

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

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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



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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)



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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



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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 2026

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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 2026

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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



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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



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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



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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* (min. 100 guests required)

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



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BEVERAGE PACKAGES

Rocks Package

Sparkling Wine

Chain of Fire Sparkling

White Wine

Chain of Fire Semillon Sauvignon Blanc

Red Wine

Chain of Fire Cabernet Shiraz

Beer & Soft Drinks

James Boags Light
Stella Artois
Heineken 0%
Soft drinks, juice, still & sparkling water

Harbour Package

Sparkling Wine

Folklore Sparkling Brut

White Wine | *Select one:*

Tar & Roses Pinot Grigio
Catalina Sounds Sauvignon Blanc

Red Wine | *Select one:*

Langmeil Long Mile Shiraz
Hesketh Pinot Noir

Beer & Soft Drinks

James Boags Light
James Squire 150 Lashes
Heineken 0%
Soft drinks, juice, still & sparkling water

Walsh Bay Package

Sparkling Wine | *Select one:*

Veuve Ambal Blanc de Blancs
Amanti Prosecco

White Wine | *Select two:*

Tar & Roses Pinot Grigio
Shaw + Smith Sauvignon Blanc
Tyrrell's Chardonnay

Rose & Red Wine | *Select two:*

Reverie Rose
Sisters Run Cabernet Sauv
Hesketh Pinot Noir
Orlando Shiraz

Beer & Soft Drinks

James Boags Light
Heineken
James Squire 150 Lashes
Heineken 0%
Soft drinks, juice, still & sparkling water

BEVERAGE PACKAGES 2026

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WINE & BEER MENU

Sparkling & Champagne

	Bottle
Chain of Fire Sparkling	55
Folklore Sparkling Brut	75
Amanti Prosecco	80
Veuve Ambal Blanc de Blancs	85
Chandon Sparkling	95
Perrier Jouet Grand Brut	160
Champagne Tattinger Brut Prestige (Must Pre-order qty)	200

White Wine

Chain of Fire Semillon Sauvignon Blanc	55
Tar & Roses Pinot Grigio	75
Catalina Sounds Sauvignon Blanc	75
Shaw + Smith Sauvignon Blanc	85
Tyrrell's Chardonnay	80

Rose

Reverie Rose	75
Collector Rose	75

Red Wine

Chain of Fire Cabernet Shiraz	55
Langmeil Long Mile Shiraz	75
Sisters Run Cabernet Sauvignon	75
Hesketh Pinot Noir	75
Orlando Shiraz	95

Beer

James Boags Light	12
Heineken	13
James Squire 150 Lashes	13
Stella	12
Heineken 0%	10

BEVERAGE PACKAGES 2026

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COCKTAIL & SPIRITS MENU

Cocktails

Limoncello Spritz	20
Blood Orange Spritz	20
Margarita	22
Tequila Sunrise	22
Espresso Martini	22
Custom Cocktail (please speak with your event organiser)	25+

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

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

Non-Alcoholic

Soft Drink	5
Juice	5
Coffee	6

BEVERAGE PACKAGES 2026