

EVENTS BY PIER ONE



DAY DELEGATE PACKAGE 2026

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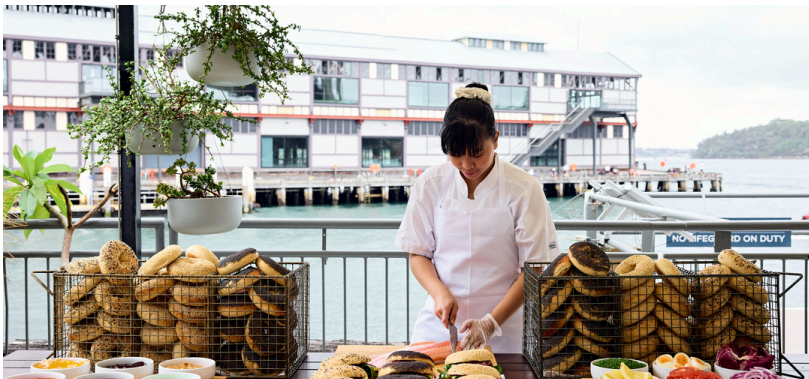
WELCOME TO PIER ONE SYDNEY HARBOUR

Events by Pier One offers a dynamic and unforgettable experience, seamlessly blending innovation with sustainability to create exceptional events. Set against the stunning backdrop of Sydney's iconic harbourside, we celebrate the finest local produce to bring you a *Taste of Sydney*. Our menus highlight the best of Sydney's suppliers, locations, and culinary diversity, crafting a rich narrative that reflects the city's vibrant food scene.

We embrace Sydney's culture through fresh, locally sourced ingredients and a relaxed, residential look and feel, delivering a dining experience that brings the heart of our community to life.

At **Events by Pier One**, we take great pride in supporting sustainable practices and fostering meaningful connections that honour both the environment and the people who help it thrive.

By choosing **Events by Pier One**, you're joining a movement that celebrates community, sustainability, and the very best of Sydney. A true *Taste of Sydney*.



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

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MONDAY | BREAKS

Morning Tea Break

Butter Boy - Marble Choc Chip Cookie V, G/F

Afternoon Tea Break

Wagyu Sausage Roll, Smoked Bush Tomato Chutney



Proud suppliers of



Butterboy cookies are hand-rolled, freshly baked daily, and made with the finest local ingredients. Founded by James Sideris, who started selling muffins and cookies to local cafés during university, Butterboy evolved with the rise of chunky NYC-style cookies into the beloved Australian brand known for its fun, delicious, and handmade treats.

DAY DELEGATE PACKAGE TEA BREAK MENU 2026

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MONDAY | LUNCH

(Includes an interactive station & beverages)

Lunch

Riverina Hydroponic Cucumber, Fresh Red Chili, Toasted Sesame V,
G/F

Young Beets, Organic Quinoa, Ponzu V

Byron Pork Shoulder, Slow Braised G/F

Heirloom Carrots, White Miso, Chive Salsa V

Sicilian Cannellini Bean, Fennel and Leek Cassoulet V

Pier One Trifle V

Interactive Station*

Build-your-own Pulled Chicken Banh Mi

Crusty bread, slow-cooked corn-fed chicken, pickles

Beverages

Bundaberg Craft Brew – Ginger beer

Soft drinks



DAY DELEGATE PACKAGE LUNCH MENU 2026

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TUESDAY | BREAKS

Morning Tea Break

Bread & Butter Project – Blueberry & Ricotta muffin V

Afternoon Tea Break

Charred zucchini, macadamia and Persian feta, Focaccia V



DAY DELEGATE PACKAGE TEA BREAK MENU 2026

Proud suppliers of



The Bread & Butter Project provides training to people seeking refuge and asylum in Australia to become qualified bakers. We are proud to partner with this important organisation, and their breads are featured across our dedicated menu curated around wraps & sandwiches.

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TUESDAY | LUNCH

(Includes an interactive station & beverage)

Lunch

Hawkesbury salanovas, roasted macadamia, citrus yuzu V, G/F

Charred Butternut squash, aged molasses, nigella seeds V, G/F

Union State Roast Lamb shoulder, tapenade

Broccolini with mushroom ketchup and nori V, G/F

Pearl cous cous, garbanzo bean and Persian feta V

Auburn Baklava - Walnut & Pistachio V

Interactive Station*

Build-your-own seafood rolls

Soft milk-buns, MSC seafood of the day, dill

Beverage

Remedy Organic Kombucha

Soft drinks



DAY DELEGATE PACKAGE LUNCH MENU 2026

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WEDNESDAY | BREAKS

Morning Tea Break

Dawn Baked Goods by The Little Marionette - Cinnamon scroll V

Afternoon Tea Break

Dawn Baked Goods by The Little Marionette - Mushroom croissant V



Proud suppliers of



Pier One proudly serves The Little Marionette's specialty coffee, and now, you can also enjoy DAWN Baked Goods' freshly baked pastries. This partnership brings together two Rozelle-based local heroes, united by their commitment to quality, sustainability, and community, offering a perfect pairing of exceptional coffee and delicious treats.

DAY DELEGATE PACKAGE TEA BREAK MENU 2026

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WEDNESDAY | LUNCH

(Includes an interactive station & beverage)

Lunch

Yarra Valley pears, crisp shaved fennel, arugula V, GF

Avocado Hass, bean, chive vinaigrette V

Ironbark spit-roast Free-range chicken, Moroccan spices

Baked sweet potato, coconut yoghurt V

Lemon-garlic Orzo, butter beans, Italian herbs V

Milo Tiramisu

Interactive Station*

Build-your-own pulled pork bao

Steamed buns, slow braised pork, hoisin glaze

Beverage

Bundaberg Craft Brew – Tropical Mango

Soft Drinks



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THURSDAY! BREAKS

Morning Tea Break

Brooklyn Boy Bagels, St David Dairy's Crème Fraiche V

Afternoon Tea Break

Pier One 'Tiger' Pie



Proud suppliers of



Brooklyn Boy Bagels is Sydney's first true artisan New York bagel bakery, founded by Brooklyn-born food journalist Michael Shafran. They craft bagels using time-honored NYC techniques - hand-rolling, kettle boiling, and long cold fermentation - to achieve an authentic chewy, malty texture and rich flavor. No corners are cut, ensuring Australians enjoy bagels exactly as they're meant to be.

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THURSDAY | LUNCH

(Includes an interactive station & beverage)

Lunch

Young Windy Hills Farm Cos hearts, radish, jalapeno V

Roast eggplant, Roma tomato, spiced harissa V

Humpty Doo Barramundi, chimichurri

Young chats, rosemary, oven roasted V

Australian grown Buckwheat, farmed mushroom, green onion V

Seasonal fruit frangipani tart V

Interactive Station*

Made-by-Kade falafel and hummus wrap V

Crisp lettuce, Lebanese pickled turnip, za'atar spice

Beverage

Remedy Organic Kombucha – Raspberry Lemonade

Soft Drinks



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FRIDAY | BREAKS

Morning Tea Break

Portuguese Custard tart by Tokyo Lamington V

Afternoon Tea Break

Charred Leek and Gruyere Quiche by Tokyo Lamington



Proud suppliers of



Tokyo Lamington are a family-run bakery that began as a light-hearted joke in Tokyo and now operate in Sydney and Melbourne. After COVID altered plans, the visionaries brought their passion to Australia, crafting delicious, sustainable lamingtons while supporting their team and community.

DAY DELEGATE PACKAGE TEA BREAK MENU 2026

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FRIDAY | LUNCH

(Includes an interactive station & beverage)

Lunch

Cabbage, Granny Maria Ann Smith apple, cumin slaw V, G/F

Charred padron pepper, Dicky Bill rocket, chickpea V, G/F

Grass-fed NSW beef roast, apple butter

Green beans, butter bean mash V

Southern style creamed corn, chives, cracked pepper V

Tokyo Lamington V

Interactive Station*

Build-Your-Own Free-Range Chicken, Avocado & Pesto Sandwich

Turkish bread, arugula, Vannella mozzarella

Beverage

Bundaberg Craft Brew – Passionfruit

Soft drinks



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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



STATIONS MENU 2026

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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



STATIONS MENU 2026

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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

1hr \$40pp 2hrs \$50pp
3hrs \$60pp 4hrs \$70pp
5hrs \$75pp

Sparkling Wine

Chain of Fire Sparkling

Add Amanti Prosecco +\$8pp

White Wine

Chain of Fire Semillon Sauvignon Blanc

Red Wine

Chain of Fire Cabernet Shiraz

Add Reverie Rose +\$7pp

Beer & Soft Drinks

Hahn Premium Light 2.2%
Heineken Lager 5%
Heineken 0%
Soft drinks, juice, still & sparkling water

Add Pipsqueak Cider +\$4pp

Harbour Package

1hr \$60pp 2hrs \$70pp
3hrs \$80pp 4hrs \$90pp
5hrs \$95pp

Sparkling Wine

Folklore Sparkling Brut

Add Amanti Prosecco +\$8pp

White Wine | Select one:

Tar & Roses Pinot Grigio
Catalina Sounds Sauvignon Blanc

Red Wine | Select one:

Langmeil Long Mile Shiraz
Hesketh Pinot Noir

Add Reverie Rose +\$7pp

Beer & Soft Drinks

Hahn Premium Light 2.2%
Stone & Wood Pacific Ale 4.4%
Heineken 0%
Soft drinks, juice, still & sparkling water

Add Pipsqueak Cider +\$4pp

Walsh Bay Package

1hr \$70pp 2hrs \$80pp
3hrs \$90pp 4hrs \$100pp
5hrs \$105pp

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

Hahn Premium Light 2.2%
Heineken Lager 5%
Stone & Wood Pacific Ale 4.4%
Heineken 0%
Soft drinks, juice, still & sparkling water

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BEVERAGE PACKAGE ADD-ONS

Welcome Curatif Cocktails | Choose one as a welcome cocktail:

\$19pp

Espresso Martini
Tommy's Margarita
Amaretto Sour

Harbour Welcome Spritz | Choose one as a welcome cocktail:

\$16pp

Aperol
Limoncello

G&T Upgrade (4 hours) | Choice of:

\$25pp

Tanqueray London Dry
Hendrix
Bombay Sapphire

Curatif Cocktail Upgrade | Choose two from:

2hrs \$48pp
3hrs \$52pp

Espresso Martini
Tommy's Margarita
Amaretto Sour
(orders must be placed in the event planning stage)

Signature Toast Experience with Perrier Jouet (1 hour)

\$58pp

BEVERAGE PACKAGES 2026

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COCKTAIL MENU

Cocktails

Limoncello Spritz	24
Aperol Spritz	24
Curatif Cocktail - Margarita	24
Tequila Sunrise	22
Curatif Cocktail - Espresso Martini	24
Curatif Cocktail - Amaretto Sour	24
Custom Cocktail (please speak with your event organiser)	25+

Non-Alcoholic Cocktails

Elderflower Bliss	22
<i>Elderflower, Lyres NA Prosecco, Mint, Lime, Soda Water</i>	
Green Garden	22
<i>Lyres NA Gin, Apple, Lemon, Dill, Soda Water</i>	
Evening Light	22
<i>Lyres NA American Malt, Apple, Maple, Lemon, Blackberry & Plum Wine</i>	

BEVERAGE PACKAGES 2026

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WINE & BEER MENU

Sparkling & Champagne

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

White Wine

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

Rose

Reverie Rose	75
Collector Rose	75

Red Wine

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

Beer

Hahn Premium Light	13
Heineken	14
Stone & Wood Pacific Ale	14
Heineken 0%	11
Pipsqueak Apple Cider	16

Non-Alcoholic Wine

Lyres NA Prosecco	75
NoN No.9 Oaked Blackberry and Plum	80

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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

Whisky

Chivas Regal 12 yrs	14
Jameson	14
Johnnie Walker Black	16
Canadian Club	14
Jack Daniels	14

Vodka

Grey Goose	18
Belvedere	18

Bourbon

Wild Turkey	14
Makers Mark	14

Gin

Bombay Sapphire	14
Tanqueray London Dry	14
Hendricks	14

Single Malt

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

Non-Alcoholic

Soft Drink	5
Juice	5
Coffee	6

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