

FUNCTION PACKAGES



pier35
BAR & GRILL

www.pier35barandgrill.com.au



Make Memories on the Waterfront at pier35

Nestled right on the edge of the Yarra River in Port Melbourne, Pier 35 Bar & Grill offers the perfect blend of relaxed charm and elevated dining.

With floor-to-ceiling windows and a spacious deck, almost every seat features stunning waterfront views — ideal for events — also featuring a private marquee available for up to 300 guests.

If you're looking for a venue that balances stylish atmosphere with laid-back elegance, Pier 35 is your go-to.

200 seated for à la carte service
400 in a stand-up cocktail style



pier35 BAR & GRILL

Events

Pier 35 Events is located at the Pier35 Marina on Lorimer Street, Port Melbourne. Boasting uninterrupted views of the city skyline through floor-to-ceiling windows, the venue captures the dramatic beauty of the West Gate Bridge and the occasional passing of colossal container ships — a unique talking point for any event.

Our venue offers three distinct spaces:

- The main restaurant
- A private marquee on the deck overlooking the water
- An informal beer garden, ideal for more relaxed gatherings

Pier 35 is the perfect setting for any occasion — from weddings, engagements, birthdays, christenings to corporate functions and milestone celebrations and much more. The space is highly versatile and can be styled to suit your event vision.

The main dining room accommodates up to 120 guests seated. However, by opening the glass bi-fold doors and integrating indoor and outdoor spaces, we can cater for up to 200 guests for full à la carte service.

We offer complimentary secure on-site parking for up to 200 guests and exclusive access to a fully equipped bridal suite or retreat, complete with bathroom amenities. The venue also provides use of projectors, microphones, speakers, and options for live entertainment.

All events are set for full à la carte service as standard, with the flexibility to personalise the space further with your own decorative touches.

Private functions are available seven days a week — for breakfast, lunch, dinner, or exclusive all-day hire.

Capacity Options:

- Up to 200 guests seated (à la carte)
- Up to 400 guests cocktail-style

At Pier 35 Bar & Grill, we pride ourselves on creating tailored experiences to suit your needs and your budget.

If there's something specific you have in mind, we'll do everything we can to make it happen.

Function Menu

1A

\$55 PER PERSON



Lunch Only

(Winter Season: June - August)

Entrée

Select 4 items all to be served tapas style

- Char-grilled chicken tenders marinated with herb & lemon
- Pan-fried salt & pepper calamari with citrus aioli
- Arancini filled with sundried tomatoes, baby spinach, parmesan **v**
- Lamb Kofte with spices of Morocco served with cucumber & mint yoghurt
- Grilled chevapchchi (skinless beef/lamb sausages) with capsicum relish

Mains

Select 2 of the following to make up your alternate drop dining menu

- Char-grilled Calamari Salad with red capsicum pesto
- Grilled fish and skinny cut chips with chef's salad
- Moroccan spiced lamb kofte with flat bread, Mediterranean salad and mint yoghurt
- Wild mushroom risotto with truffle oil and parmesan
- Chevapi (beef/lamb), chips and salad **gf**

Function Menu

1B

\$60 PER PERSON



Entrée & Main **or**
Main & Dessert

Entrée

Select 2 of the following to make up your alternate drop dining menu

- Pan-fried salt & pepper calamari with citrus aioli
- Arancini filled with sundried tomatoes, baby spinach, parmesan **v**
- Grilled chevapchichi (skinless beef/lamb sausages) with capsicum relish

Mains

Select 2 of the following to make up your alternate drop dining menu

- 300g Gippsland grass-fed Scotch Fillet with truffle-infused mash & a red wine jus
- Oven-baked stuffed chicken breast with rosemary mash finished in a citrus butter jus.
- Deep Sea Dory fillets pin-boned, skin-off with sautéed greens, potato purée & capsicum jus
- Portobello, Porcini & Cremini mushroom risotto with shaved parmesan & truffle oil

Dessert

Selection of 1 of the above to be served

- Rosewater panna cotta with a berry compote & pistachio crumble
- Tiramisu

\$69 PER PERSON

Add dessert to your menu
\$9.50pp
(Selection of 2 to be served as alternate drop)

Starters

- Oven-baked herb & garlic bread with marinated Kalamata olives

Entrée

Select 4 items all to be served tapas style

- Char-grilled chicken tenders marinated with herb & lemon
- Pan-fried salt & pepper calamari with citrus aioli
- Arancini filled with sundried tomatoes, baby spinach, parmesan ▼
- Lamb Kofte with spices of Morocco served with cucumber & mint yoghurt
- Grilled chevapchchi (skinless beef/lamb sausages) with capsicum relish

Mains

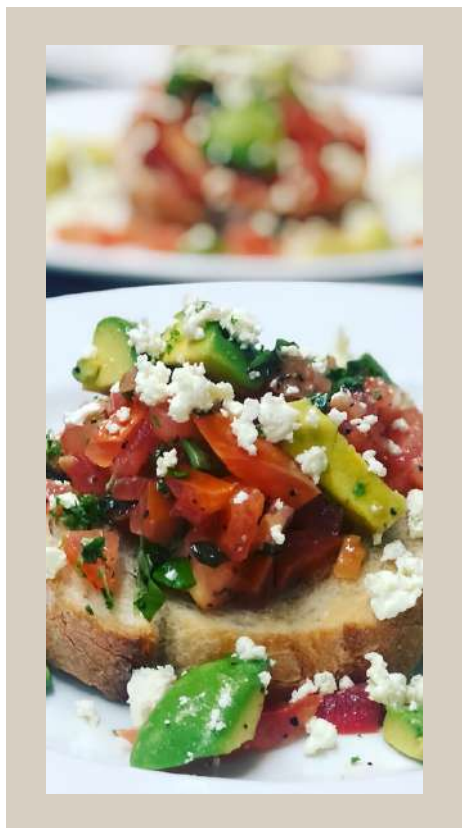
Select 2 of the following to make up your alternate drop dining menu

- 300g Gippsland grass-fed Scotch Fillet with truffle-infused mash & a red wine jus
- Oven-baked stuffed chicken breast with rosemary mash finished in a citrus butter jus
- Deep Sea Dory fillets pin-boned, skin-off with sautéed greens, potato purée & capsicum jus
- Portobello, Porcini & Cremini mushroom risotto with shaved parmesan & truffle oil



\$79 PER PERSON**Add dessert to your menu**

\$9.50pp

(Selection of 2 to be served as alternate drop)**Starters**

- Oven-baked herb & garlic bread with marinated Kalamata olives
- Trio of house-made dips with char-grilled pita bread

Entrée**Select 4 items all to be served tapas style**

- Char-grilled chicken tenders marinated with herb & lemon
- Pan-fried salt & pepper calamari with citrus aioli
- Arancini filled with sundried tomatoes, baby spinach, parmesan **vg**
- Lamb Kofte with spices of Morocco served with cucumber & mint yoghurt
- Grilled chevapchchi (skinless beef/lamb sausages) with capsicum relish
- Pan-fried saganaki with poached honey peppered fig **v, gf**
- Char-grilled Moreton Bay Bugs with burnt butter, fresh lime & sea salt
- Char-grilled King Prawns with burnt butter, lemon juice & sea salt
- Oysters (Natural or Kilpatrick)

Mains**Select 2 of the following to make up your alternate drop dining menu**

- 300g Gippsland grass-fed Scotch Fillet with truffle-infused mash & a red wine jus
- Oven-baked stuffed chicken breast with rosemary mash finished in a citrus butter jus
- Grilled chicken scallopini with chive mash finished in a wild mushroom jus **gf**
- Crispy skin Tasmanian salmon with sautéed greens, potato purée & saffron chardonnay glaze **gf**
- Deep Sea Dory fillets pin-boned, skin-off with sautéed greens, potato purée & capsicum jus **gf**
- Portobello, Porcini & Cremini mushroom risotto with shaved parmesan & truffle oil **v**
- Garlic Prawns

Note: Mains to be accompanied by seasonal garden salad for the table**Dessert****Select 2 to be served as alternate drop**

- Rosewater panna cotta with a berry compote & pistachio crumble
- Tiramisu
- Pearl sugar waffles with warm hazelnut chocolate & house-made vanilla bean ice cream

Starters

Select 2 items all to be served tapas style

- Oven-baked herb & garlic bread with marinated Kalamata olives
- Trio of house-made dips with char-grilled pita bread
- Beef Soup (Teleška Čorba)

Entrée

Select 5 items all to be served tapas style

- Char-grilled chicken tenders marinated with herb & lemon
- Pan-fried salt & pepper calamari with citrus aioli
- Lamb Kofte with spices of Morocco served with cucumber & mint yoghurt
- Arancini filled with sundried tomatoes, baby spinach, parmesan **v**
- Grilled chevapchchi (skinless beef/lamb sausages) with capsicum relish

Additional entrée inclusions on this menu only

- Pan-fried saganaki with poached honey peppered fig **v, gf**
- Char-grilled Moreton Bay Bugs with burnt butter, fresh lime & sea salt
- Char-grilled King Prawns with burnt butter, lemon juice & sea salt
- Oysters (Natural or Kilpatrick)
- Adana Sticks
- Cabbage Rolls (Sarma)
- Stuffed Capsicum with grated potato and feta cheese
- Hot Peppers in a cream sauce

Mains

Select 2 of the following to make up your alternate drop dining menu

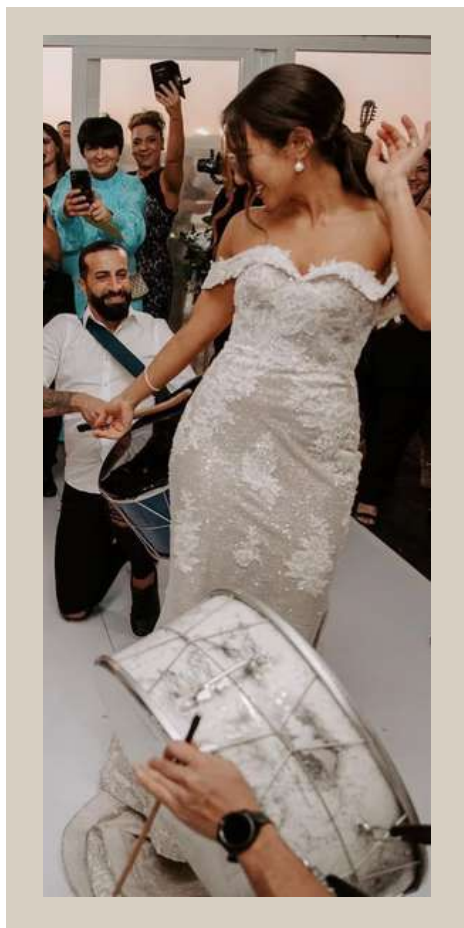
- 300g Gippsland grass-fed Scotch Fillet with truffle-infused mash & a red wine jus
- Oven-baked stuffed chicken breast with rosemary mash finished in a citrus butter jus
- Grilled chicken scallopini with chive mash finished in a wild mushroom jus **gf**
- Crispy-skin Tasmanian salmon with sautéed greens, potato purée & saffron chardonnay glaze **gf**
- Deep Sea Dory fillets pin-boned, skin-off with sautéed greens, potato puree & capsicum jus **gf**
- Portobello, Porcini & Cremini mushroom risotto with shaved parmesan & truffle oil **v**
- Beef Goulash with either macaroni, mashed potato or rice
- Beef Patty with melted cheese (Šarska) with Chips
- Garlic Prawns served on a bed of rice
- Cabbage Rolls (Sarma)

Note: Mains to be accompanied by seasonal garden salad for the table

Dessert

Selection of 2 of the following to be served as alternate drop

- Rosewater panna cotta with a berry compote & pistachio crumble
- Tiramisu
- Chocolate soufflé with house-made vanilla bean ice cream
- Pearl sugar waffles with warm hazelnut chocolate & house-made vanilla bean ice cream
- Cheesecake of the Day
- Nutella Burek or Cherry Burek



\$120 PER PERSON

Tap Beer, House White & Red Wine & Soft Drink included

(Cocktails, Bottled Beer & Spirits at bar prices)



Starters

- Oven-baked herb & garlic bread with marinated Kalamata olives
- Trio of house-made dips with char-grilled pita bread

Entrée

Select 5 items all to be served tapas style

- Char-grilled chicken tenders marinated with herb & lemon
- Pan-fried salt & pepper calamari with citrus aioli
- Arancini filled with sundried tomatoes, baby spinach, parmesan **vg**
- Lamb Kofte with spices of Morocco served with cucumber & mint yoghurt
- Grilled chevapchchi (skinless beef/lamb sausages) with capsicum relish
- Pan-fried saganaki with poached honey peppered fig **v, gf**
- Char-grilled Moreton Bay Bugs with burnt butter, fresh lime & sea salt
- Char-grilled King Prawns with burnt butter, lemon juice & sea salt
- Oysters (Natural or Kilpatrick)

Mains

Select 2 of the following to make up your alternate drop dining menu

- 300g Gippsland grass-fed Scotch Fillet with truffle-infused mash & a red wine jus
- Oven-baked stuffed chicken breast with rosemary mash finished in a citrus butter jus
- Grilled chicken scallopini with chive mash finished in a wild mushroom jus **gf**
- Crispy skin Tasmanian salmon with sautéed greens, potato purée & saffron chardonnay glaze **gf**
- Deep Sea Dory fillets pin-boned, skin-off with sautéed greens, potato purée & capsicum jus **gf**
- Portobello, Porcini & Cremini mushroom risotto with shaved parmesan & truffle oil **v**
- Garlic Prawns

Note: Mains to be accompanied by seasonal garden salad for the table

Dessert

Select 2 to be served as alternate drop

- Rosewater panna cotta with a berry compote & pistachio crumble
- Tiramisu
- Pearl sugar waffles with warm hazelnut chocolate & house-made vanilla bean ice cream
- Cheesecake of the Day
- Chocolate soufflé

COCKTAIL MENU

1

\$48 PER PERSON



Chef's Set Menu — 5 Items (Pre-Selected)

1.5 hours of grazing

- House-made vegetarian spring rolls with sweet chilli and lime dipping sauce **v**
- House-made vegetarian arancini filled with spinach, sundried tomatoes and parmesan cheese **v**
- Pan-fried salt & pepper calamari with citrus aioli
- Hand-rolled sausage rolls with sweet tomato chutney
- Herb & lemon marinated grilled chicken **gf**

COCKTAIL MENU

2

\$58 PER PERSON



Your Selection - Choose 7 menu items

2 hours of grazing

A selection from above items also including:

- Grilled chevapchchi (skinless beef/lamb sausages) & capsicum relish **gf**
- Morocco-spiced lamb kofte served with cucumber & mint yoghurt **gf**
- Southern-fried chicken tenderloin with a hot bandit sauce
- Button mushrooms, cherry tomatoes & capsicum skewers **gf, v**
- Cocktail pies (beef burgundy & mushroom, chicken & smoked vegetables, truffle & wild mushroom)

COCKTAIL MENU

3

\$68 PER PERSON



Your Selection - Choose 7 menu items

2 hours of grazing

Selection includes all menu items above, plus:

- Oysters natural or Kilpatrick **gf**
- Wrapped king prawns with Thai dipping sauce
- Button mushrooms, cherry tomatoes & capsicum skewers **gf, v**
- Mini Wagyu burgers with house chutney
- Mini Barra burgers with citrus aioli
- Mini char-grilled chicken rolls with house aioli
- Mini char-grilled hot dogs
- Herb & lemon marinated chicken skewers with seasonal grilled vegetables **gf**

BEVERAGE OPTION

1

BAR TAB

(Minimum 30ppl)

Bar Tab Allocation (includes):

- Tap Beer - Jug \$36
- Red, White, Sparkling Wine - Bottle \$38
- Soft Drink - Jug \$19.00
- Tea & Coffee - Cup \$4.50



BEVERAGE OPTION

2

STANDARD BEVERAGE PACKAGE

(Minimum 50ppl)

Sparkling

- Pier 35 House Sparkling Brut

White Wine

(choose one to be served on the day)

- Pier 35 House Sauvignon Blanc
- Pier 35 House Chardonnay

Red Wine

- *(choose one to be served on the day)*
- Pier 35 House Shiraz
- Pier 35 House Cabernet Merlot

Included in this package

- Tap Beer Coopers Draught & Coopers Lager
- Post mix soft drinks
 - 1 Hour - \$45 per person
 - 2 Hours - \$55 per person
 - 3 Hours - \$60 per person
 - 4 Hours - \$65 per person
 - 5 Hours - \$70 per person

BEVERAGE OPTION

3

DELUXE BEVERAGE PACKAGE

(Minimum 80ppl)

Champagne

- Sparkling, 3 Vineyards VIC

White Wine

- Tahbilk, Nagambie VIC
- The Crossing Sauvignon Blanc, Marlborough NZ

Red Wine

- MWC Shiraz, Heathcote VIC
- Plantagenet 3 Lions, Pinot Noir, Great Southern, WA

Included in this package

- Sapporo Beer Draught & Coopers Light
- Soft Drinks & Juice
 - 1 Hour - \$55 per person
 - 2 Hours - \$65 per person
 - 3 Hours - \$70 per person
 - 4 Hours - \$75 per person
 - 5 Hours - \$80 per person



Corporate Functions at

pier35
BAR & GRILL

Bring the boardroom to the bay.

Pier 35 is Melbourne's waterfront home for corporate events with actual wow—water views, flexible spaces, and zero parking headaches.

Choose exclusive hire of the full venue or our harbourside marquee.

Both come with:

- Projector & large screen for decks and demos
- Raised stage for speakers, panels, and awards
- Pro AV, mics, lighting & tech support
- Custom catering (canapés → plated dining) + bar packages
- Onsite parking and easy access



Tell us dates, numbers, and your vibe—we'll design the floor plan, menu, and run sheet.

PIER 35 BAR & GRILL: **DO BUSINESS WITH A BETTER VIEW.**



**CORPORATE EVENTS • CONFERENCES • PRODUCT
LAUNCHES • NETWORKING • AWARDS NIGHTS •
EXHIBITIONS • WORKSHOPS & TRAINING • COCKTAIL
FUNCTIONS • END-OF-YEAR PARTIES • FUNDRAISERS**

- Half-day (4 hrs): room hire, AV, projector/screen, stage
- Full-day (8 hrs): all of the above + working lunch
- Evening: canapés or plated, bar package options
- Hourly rates for Breakfast, Lunch & Dinner Meetings
- Food Platter Options Available
- EOFY & Christmas Functions - Early Bird Specials Available

Finger Food/Platter Menu

\$149 Platter - Hot food

Chose any 4 items to make up your platter (9 pieces per item chosen)

- Herb & lemon marinated grilled chicken gf
- Twice cooked jalapeño green peppers filled with cream cheese in
- Panko breadcrumb
- Moroccan spiced lamb kofte
- Grilled chevapchchi (skinless BEEF/LAMB sausages) & capsicum relish gf
- House rolled spring rolls, sweet chili and lime dipping sauce veg
- House made vegetarian arancini filled with spinach, sundried tomatoes and parmesan cheese veg
- House made sausage rolls with tomato chutney
- Southern fried chicken tenderloin with a hot bandit sauce
- Mini Angus burgers with house chutney

\$169 Platter – Seafood

Chose any 4 items to make up your platter (9 pieces per item chosen)

- Tempura King Prawns
- Oysters natural or Kilpatrick gf
- Pan fried salt & pepper calamari with citrus aioli
- Char grilled Moreton Bay Bugs with lime, burnt butter and sea salt
- Char grilled king prawns with lemon and sea salt

\$129 Platter Sandwich Platter

Chose any 4 items to make up your platter (64 pieces in total)

- Chicken salad with a zesty mayo and fresh herbs.
- Chicken & avocado.
- Egg salad with a zesty mayo and fresh herbs.
- Beef ham, vintage cheddar, Roma tomatoes & Dijon mustard.
- Vintage cheddar, pickles, Roma tomatoes & mayo.
- Classic BLT.

\$129 Fruit Platter

- Seasonal fruit to make up your platter

\$129 Dessert Platter

Chose any 4 items to make up your platter (9 pieces per item chosen)

- Mini Cheesecakes
- Mini Muffins
- Macarons
- Mini choc rolls
- Mini Jam Rolls



MAKE A BOOKING

Please contact a representative of our events team to further discuss your function requirements and restaurant availability for your function date. To secure your function date, a \$500 deposit is required, with the balance of payment due 14 days prior to the event.

Exclusive use of the full venue or a specific area requires a minimum spend. Bookings that run past the allocated time will incur additional charges—please speak with our team if you need extra time.

ACCOUNT DETAILS

Once your payment has been made, please contact our Functions Coordinator to confirm.

Bank: National Australia Bank

Account Name: Apolon Pty Ltd

BSB: 083-004

Account Number: 29 500 1261

Reference: Please use your surname and function date in the payment reference (eg: SMITH 01/08/2024)

CANCELLATION POLICY

- Cancellation of any event **within 21 days** of the function date will result in **100% forfeiture** of the deposit paid.
- Cancellation of any event **prior to the 21 days** leading up to your function date will result in the **full refund** of the deposit paid.
- All payment is calculated based on the number of guests confirmed 14 days prior to the event.
- All food, beverage and staffing are specifically organised and prepared exclusively for confirmed numbers prior to the event.
- Confirming a function at Pier35 Bar & Grill indicates that you have read and agree to our terms and conditions.

For all booking enquiries, please contact:

Danijela Stojanovic

Pier 35 Bar & Grill

263 Lorimer Street, Port Melbourne VIC

P: 03 9646 0606

E: restaurant@pier35barandgrill.com.au

W: www.pier35barandgrill.com.au



pier35

BAR & GRILL



WEBSITE



INSTAGRAM



FACEBOOK