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## Menu Packages

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## We are pleased to present our wedding menu.

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Our menu has been designed by our Executive chef with particular detail being given to presenting choices with the freshest local produce being available.  
As such, our menus do change seasonally and are subject to change.

We will be happy to meet with you and discuss any special requirements and also assist in making your final menu choices.

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**For further information please contact:**

Robert Butera - Function Coordinator, Food & Beverage Manager

**Phone:** (03) 9853 1828 **Fax:** (03) 9853 9694

**Email:** [info@studleyparkboathouse.com.au](mailto:info@studleyparkboathouse.com.au)







# The Classic Sitdown

## *Menu Options*

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### CANAPÉS TO START

Chef's selection of seasonal petit savoury items

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### OPTIONAL EXTRA

For the table to share

Turkish Bruschetta with goats cheese and cherry tomato with beetroot balsamic \$3 p/p

Selection of antipasto served with Italian baked breads \$6 p/p

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### ENTREES

Individual Tasting Plate

Garlic tiger prawns, sticky saffron rice

House cured salmon, wakame & yuzu gel

Brioche bruschetta, chive goats cheese, cherry tomato

*OR*

Please select 2 items - *To be served alternately*

Sliced smoked salmon, wasabi potato salad, pickled fennel & dill

Crispy pork belly, apple puree, compressed apple & ice berg slaw

Prawn & chorizo ecabeche with avocado mousse & filo crisps

Peperonata puff pastry tart, burnt eggplant puree, rocket & extra virgin olive oil

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### MAINS

Please select 2 items - *To be served alternately*

Roast free range chicken breast with carrot & harissa mash, frekkeh, orange marmalade jus (gf)

Pan fried barramundi fillet, celeriac remoulade, fennel confit & sauce vierge (gf)

Grassfed eye fillet of Black Angus with pumpkin mash, green beans & Red wine jus (gf)

Sweet potato parmesan gnocchi with roasted heirloom tomato, basil & curd cheese (v)

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### DESSERTS

Please select 2 items - *To be served alternately*

Warm chocolate brownie, salted caramel, vanilla ice cream

Passion fruit meringue pie, mango compote

Eton mess, berry compote, caramelised white chocolate

Vanilla pannacotta with fresh berries

*OR*

**Trio of Desserts**

Warm chocolate brownie with salted caramel

Vanilla Panna Cotta , berry coulis

Passion fruit meringue tart

Coffee, Tea & Petit Fours



# The Classic Cocktail

## *Menu Options*

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### TO START

#### Selection of Antipasto

Served with Italian baked bread

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### FOLLOWED BY

*A selection of canapés - 2 pieces of each item per person*

Mini crumbed fish tacos with guacamole

Inside out smoked salmon sushi rolls, wasabi & cucumber

Vegetarian filo tart with chutney (v)

Tempura Tiger Prawns, palm sugar & lime dressing

Tandoori chicken skewers with cucumber and yoghurt

Pork and fennel sausage rolls with southern sauce

Vegetable spring rolls with sooper sauce (v)

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### COMPLIMENTED WITH

*Mini meals - Please select 2 items*

Fish & chips - beer battered hoki fillets, chips, tartare sauce

Escalope of Tasmanian salmon with potato salad & warm tartare

Angus beef slider with cheese & fries

Mushroom, mascarpone & pecorino risotto with white truffle oil

Rigatoni Matriciana with Napoli sauce, spicy salami & olives

Mini Korean style chicken burgers, kimchi slaw & chips

Thai red curry with vegetables & steamed jasmine rice

Steamed pulled pork Bao buns, green papaya & pickled carrot salad and hoisin aioli

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### FINISHED WITH

A selection of desserts

Lemon Meringue Tart

Tiramisu Coffee Cake

Vanilla Panna Cotta with fresh berries

Includes filtered coffee & tea



# The Classic

## *Beverage Selection*

### THE CLASSIC PACKAGE

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Select one sparkling, two white wines, two red wines  
*Additional wine selection \$4 per wine*

#### **SPARKLING WINE**

NV Rococo Blanc De Blanc  
Willowglen Sparkling Brut  
DeBortoli King Valley Prosecco

#### **WHITE WINE**

Boathouse Semillon Chardonnay, VIC  
Tatachilla Sauvignon Blanc, SA  
Beaumont by Knappstein Chardonnay, SA  
De Bortoli 'Windy Peak' Chardonnay, VIC

#### **RED WINE**

Boathouse Cabernet Shiraz  
Tatachilla Shiraz Cabernet, SA  
Beaumont by Knappstein Cabernet Merlot, SA  
De Bortoli 'Windy Peak' Cabernet Merlot, VIC

#### **BEER**

Crown Lager, Williams Pale Ale, Cascade light

### OPTIONAL EXTRAS

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BASIC SPIRITS- \$8.00 p/p per hour

#### **COCKTAILS ON ARRIVAL**

**\$9.00 p/p served during 1st half hour - Please select 2 items**

Mojito, Espresso Martini, Strawberry Daiquiri, Classic Pimm's, Bellini, Traditional Margarita  
*We will also be happy to make your signature cocktail*



# The Riverbank

## *Beverage Upgrade*

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### THE RIVERBANK PACKAGE- *Additional \$8.50 p/p*

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Select one sparkling, two white wines, two red wines

#### **SPARKLING WINE**

Domaine Chandon Sparkling Brut

Divici Prosecco

Crittenden Estate 'Pinocchio' Moscato

#### **WHITE WINE**

Crittenden Est 'Pinocchio' Pinot Grigio, VIC

Crittenden Estate 'Geppetto' Chardonnay, VIC

Fat Sparrow Chardonnay, VIC

Dandelion Vineyards Riesling, SA

Cape Mentelle 'Georgiana' Sauv Blanc, WA

Yealands Estate 'Baby Doll' Sauvignon Blanc, NZ

Peter Lehman H&V Eden Valley Chardonnay

Peter Lehman H&V Eden Valley Riesling

#### **RED WINE**

Fat Sparrow Shiraz, VIC

Cape Mentelle 'Marmaduke' Shiraz, WA

Peter Lehman H&V Barossa Valley Cabernet Sauvignon

Peter Lehman H&V Barossa Valley Shiraz

Crittenden Estate 'Geppetto' Cabernet Merlot, VIC

Rochford Pinot Noir, VIC

#### **BEER**

Peroni Nastro Azzuro, Corona, Asahi, Cascade light

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### OPTIONAL EXTRAS

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BASIC SPIRITS- *\$8.00 p/p per hour*

#### **COCKTAILS ON ARRIVAL**

***\$9.00 p/p served during 1st half hour - Please select 2 items***

Mojito, Espresso Martini, Strawberry Daiquiri, Classic Pimm's, Bellini, Traditional Margarita

*We will also be happy to make your signature cocktail*



# Booking Agreement

Tentative bookings will be held for a maximum of 10 days. To confirm your booking a deposit of \$1000.00, along with a signed copy of the booking agreement is required. This deposit is non-refundable and not transferable should you cancel your function.

We require confirmation of the final number of guests two weeks prior to your function date.  
The final number of guests confirmed at that time will be charged for:

## STUDLEY PARK BOATHOUSE RESTAURANT 'THE BALCONY' VENUE

Minimum number of guests and charges apply for function bookings. Cocktail Party 100 people minimum and Sit Down dinner 60 people minimum.

## STUDLEY PARK BOATHOUSE CAFE 'THE TERRACE' VENUE

Minimum number of guests and charges apply for function bookings. Cocktail Party 60 people minimum and Sit Down dinner 40 people minimum.

The Studley Park Boathouse does not provide credit facilities; therefore the account must be settled 2 weeks prior to the function. Payment may be made in cash, EFTPOS or cheque. Credit cards are also accepted with an additional surcharge of 1.2% of the total account.

Bank - NAB / Account Name - Studley Park Boathouse / BSB No - 082 001 / Account No - 518 100 452

The standard function duration for a sit down dinner is 4 hours & 3 hours for cocktail functions (Classic wedding package sit down dinner is 5 hours & 4 hours for cocktail functions) from the pre-arranged commencement time, after which you agree to vacate the premises. Should you wish to extend the length of your function, you agree to pay \$200.00 per half hour, or part thereof, to cover additional overheads. During this time drinks will be charged on a consumption basis if an extension of the beverage package has not been arranged prior to the function.

A wireless microphone can be arranged at a cost of \$50.00 (included in Classic wedding package).  
A fee of \$275 applies if you require a dance floor area (included in classic wedding package)

Any glass breakages will be charged at an additional cost of \$5.00 per piece. You are financially responsible for any damage sustained to the premises/furniture/boats by any persons attending your function. Please note - boarding of our boats, unless by prior arrangement with the management, is prohibited.

Wedding ceremonies may be held at this venue at an additional cost of \$275.00. We do not permit the use of confetti in any part of the building or surrounds of Studley Park. Rice & rose petals are acceptable. The insides of both function areas are non-smoking and fully licensed.  
Menu items and prices are seasonal and therefore subject to change without notice.

You are responsible for ensuring that transportation, i.e. taxis, are organized prior to the completion of your function. If for causes beyond the control of Studley Park Boathouse, by reason of fire, flood, industrial dispute, power failure, water main break, or for any other reason the scheduled function cannot proceed, the management of Studley Park Boathouse The Balcony, The Terrace and The Riverbank will not be responsible for any losses sustained.

## AREA BOOKED FOR YOUR SPECIAL EVENT (Please select one)

☐ THE BALCONY (Restaurant by day) ☐ THE TERRACE (Café by day) ☐ THE RIVERBANK

I/we have read and agree to abide by the Studley Park Boathouse terms and conditions:

Contact Name: \_\_\_\_\_ Phone: \_\_\_\_\_

Email: \_\_\_\_\_ Mobile: \_\_\_\_\_

Company Name (if applicable): \_\_\_\_\_ Date of Function: \_\_\_\_\_

Address: \_\_\_\_\_

Number of Guests: \_\_\_\_\_ Food Price p/p: \$ \_\_\_\_\_ Beverage Price p/p: \$ \_\_\_\_\_

Deposit Amount Paid: \$ \_\_\_\_\_ Signed: \_\_\_\_\_ Date: \_\_\_\_\_

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