

# STUDLEY PARK BOATHOUSE

FUNCTION PACK

# THE CONSERVATORY

Surrounded by old English elm trees, the space is bathed with natural light filtering through a glass veranda. The Conservatory can be transformed to suit events, from casual and formal.

Wheelchair accessible.



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CONSERVATORY



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INDOOR

70

120

Y

N













Y

Y

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# THE PERCH

The Perch embraces an ambience like no other. Uniquely versatile, The Perch offers both an indoor seating area and alfresco, creating an environment that combines the classic charm of Studley Park Boathouse with style and functionality.

PERCH & HERB GARDEN						
EXCLUSIVE	60	130	N	N	Y	Y
THE PERCH						
INDOOR SECTION <small>*WITH OUTDOOR VERANDA</small>	30	50	N	N	N	N



# THE PERGOLA

Located just meters from the riverbank, The Pergola provides the best of the Studley Park scenery while providing cover from the elements. The partially-enclosed pergola can be transformed depending on the event, with both seating and cocktail options available.



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THE PERGOLA



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OUTDOOR WITH  
COVERAGE

50

80

N

N


N

N

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# THE DECK

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LOWER DECK      

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OUTDOOR 72 80 N N N N

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UPPER DECK      

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OUTDOOR 80 150 N N N N

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UPPER DECK      

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OUTDOOR 38 40 N N N N

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# WEDDING CEREMONY

THE GARDEN CEREMONY INCLUSIONS: \$1,500

- Morning Ceremony Session: 8:30am - 12:00pm  
(Inclusive of access)
- Afternoon Ceremony Session: 3:00pm - 6:30pm  
(Inclusive of access)

ONLY AVAILABLE FOR COUPLES HOLDING THEIR RECEPTION  
AT THE VENUE:

- Use of The Garden for ceremony
- Bench seating for 50 guests
- Signing table (linen covered) with 2 chairs
- Still & sparkling water
- Garden Arbour
- Set up & pack down
- Easel for signage  
(client to provide signage or Studley Park Boathouse  
can provide custom signage for additional fee)

THE GARDEN CEREMONY ADD ONS:

- 30 mins of pre ceremony sparkling wine and coronas -  
\$10pp
- Post ceremony cocktail - \$12pp



# WEDDING RECEPTION

THE PERCH, THE CONSERVATORY & THE PERGOLA SEATED RECEPTION INCLUSIONS:

- Lunch reception timings: 8:30am - 4:00pm (inclusive of access)
- Dinner reception timings: 3:00pm - 10:30pm (inclusive of access)
- Use of The Perch (30 seated) or The Conservatory (60 seated with small dancefloor) or The Pergola (50 seated)
- 60x white provincial crossback chairs (The Perch & The Conservatory)
- Rectangle tables
- Choice of black & white table linen
- Cake table & cake knife
- PA system
- Wedding cake sliced and served on a platter
- Dedicated event manager through the planning process of your wedding



# WEDDING RECEPTION

THE PERCH, THE CONSERVATORY & THE PERGOLA COCKTAIL RECEPTION INCLUSIONS:

- Lunch reception timings: 8:30am - 4pm (inclusive of access)
- Dinner reception timings: 3:00pm - 10:30pm (inclusive of access)
- Use of The Perch (130 cocktail) or The Conservatory (120 cocktail) or The Pergola (80 seated)
- White provincial crossback chairs (The Perch & The Conservatory)
- 4x high top tables
- Cake table & cake knife
- PA system
- Wedding cake sliced and served on a platter
- Dedicated event manager through the planning process of your wedding
- All centre pieces florals & decorations to be supplied by the wedding couple unless otherwise arranged through the venue.

Should you like to put your own personal touch on the space, we work with Valiant Events who can assist: [avc@valiant.com.au](mailto:avc@valiant.com.au)

Bar tabs and cash bars are only available for weddings in conjunction with a minimum 3 hour beverage package.





## CANAPE PACKAGES

6 Options 38pp | 8 Options 50pp | 10 Options 63pp

Min 20 pax bookings

### HOT CANAPÉS

Mini beef pie, tomato sauce, gravy

Pork and fennel sausage roll,  
spiced tomato jam

Duck spring roll, shredded  
leeks, hoisin

Cauliflower croquettes,  
romesco (VG)

Miso glazed eggplant skewer,  
toasted sesame (VG, GF)

Vegetarian spring roll,  
sweet chilli (V)

Thai fish cake, nam jim (GF)

Fried chicken tenders chilli  
glaze, kewpie, pickles

Hot buttered mini prawn roll,  
pickled chilli, milk bun

Fried murray cod taco, pickled  
cabbage, chipotle aioli

### COLD CANAPÉS

Sydney rock oysters, salmon roe,  
four pillars gin vinaigrette (GF)

Vegetarian sushi, wasabi, pickled  
ginger, soy (GF, VG)

Wagyu beef carpaccio, lavosh,  
parmesan

Hiramasa kingfish crudo, sourdough  
croutons (GFO)

Beetroot tartare, rice cracker,  
beetroot powder, chives (V, GF)

Sweet canapés

Mini sticky toffee pudding, salted  
caramel, chantilly

Fresh fruit tartlet, creme  
patisserie

Dark chocolate cake, raspberry  
compote (VG)

70% Valrhona chocolate éclair

### SUBSTANTIALS 12(EA)

Salt & pepper calamari, garlic  
aioli, lemon, bronze fennel (GFO)

Mini fish & chips, beer battered  
murray cod, dill tartare, lemon  
(GFO)

Risotto primavera, peas,  
broccolini, spinach (VG, GF)

Pumpkin salad, cous cous, puy  
lentils, pomegranate, chervil,  
pepitas (VG, GF)

Beef sliders, pickles, cheese,  
ketchup, mustard

Roaring forties famb ribs,  
flatbread, raita, feta, sumac

PLATTERS 25 PIECES PER PLATTER

Cauliflower croquettes, romesco (vg)	70
Vegetarian spring rolls, sweet chilli (v)	70
Miso glazed eggplant skewers, toasted sesame (vg, gf)	75
Duck spring rolls, hoisin, shredded leeks	75
Vegetarian sushi, wasabi, pickled ginger, soy (vg, gf)	80
Pork & fennel sausage rolls, spiced tomato jam	80
Fried chicken tenders, chilli glaze, kewpie, pickles	85
Mini beef pies, ketchup, gravy	85
Thai fish cakes, nam jim (gf)	100
Beef sliders, pickles cheese, ketchup, mustard	100
Roaring Forties lamb ribs, pomegranate, raita (gf)	100
Fried Murray cod tacos, pickled cabbage, chipotle aioli	110
Sydney rock oysters, salmon roe, four pillars gin vinaigrette (gf)	220
Hot buttered mini prawn rolls, pickled chilli, milk bun	110

WOODFIRED PIZZERIA

Margherita, medley tomatoes, tomato sugo, mozzarella (V, VGO)	22
Garlic flatbread, confit garlic, mozzarella, parmesan, chives (V, GFO)	24
Mortadella, potatoes, salsa verde	24
Charred pumpkin, sage, roasted red onion, ricotta, tomato sugo, mozzarella (V, VGO)	24
Aged San Daniele prosciutto, semi dried tomatoes, roquette, tomato sugo, mozzarella, parmesan, evoo	26
Prawn, tomatoes, chives, lemon, capers	28
Chicken & Pesto, Meredith goat's cheese, tomato sugo, mozzarella, toasted pine nuts	25
Ham and pineapple, San Daniele prosciutto, Birkshire ham, tomato sugo, mozzarella	24
Gluten free base available on request 3	

## GRAZING TABLES

### CHARCUTERIE & CHEESE 28PP

Bresaola, prosciutto,  
sopressa, pickles, cheddar,  
blue, brie, fresh fruit

### AFTERNOON TEA 21PP

Macaroons, finger sandwiches,  
scones with jam & clotted cream,  
opera cake, butter cookies,  
crème brulee, lemon posset

Minimum of 50 guests for grazing



## SET SHARED MENU

Entrée, main and side are served share-style, dessert is served alternate drop.  
2-course 69pp | 3-course 79pp | additional side 3pp

### ENTRÉE (SELECT TWO)

Paté en croute, pressed ham hock, tarragon, mustard, cornichons

Hiramasa kingfish ceviche, citrus, beetroot, sage, orange (GF)

Ora king salmon tartare, salmon roe, chives, bronze fennel, croutons (GFO)

Cured rosella great ocean road duck breast, celeriac remoulade, pomegranate (GF)

Mushroom & truffle paté, pickles, roasted figs, toasted brioche (VG)

### MAINS (SELECT TWO)

Beef wellington, wilted greens, red wine jus

Ora king salmon, woodfired pumpkin, spiced pumpkin puree, caviar (GF)

Green onion risotto roasted shallots, shredded leeks (VG, GF)

Lilydale free range ½ chook, squash puree, roasted carrots, red wine jus (GF)

### SIDES (SELECT ONE)

Potato dauphinoise, cream, garlic, chervil

Local honey roasted carrots, thyme, squash puree (VG, GF)

Chicory salad, beetroot, orange, mint, olive oil (VG, GF)

Salt baked beetroot, cashew cream, toasted macadamias (VG, GF)

### SWEETS (SELECT TWO)

Dark chocolate torte, river mint granita, chocolate raspberry sorbet (VG)

Apple tarte tatin, macadamia ice cream, honey, thyme

Sticky toffee pudding, salted caramel, vanilla bean ice cream

Vanilla crème brulee, shortbreads

## BEVERAGE PACKAGES

### STANDARD PACKAGE

2hrs 49pp | 3hrs 62pp | 4hrs 75pp

Mr Mason Sparkling Curvee Crut NV  
Dottie Lane Sauvignon Blanc  
Hearts Will Play Rose  
Henry & Hunter Shiraz Cabernet  
Carlton Draught  
Furphy Ale  
5 Seeds Crisp Cider  
Great Northern Super Crisp Lager  
Selection of soft drinks and juice

### PREMIUM PACKAGE

2hrs 60pp | 3hrs 72pp | 4hrs 85pp

Mr Mason Sparkling Curvee Crut NV  
Dottie Lane Sauvignon Blanc  
Harvest Moon Sauvignon Blanc  
Scotchmans Hill 'Jack & Jill'  
Chardonnay  
Hearts Will Play Rose  
Henry & Hunter Shiraz Cabernet  
Wickhams Road YV Pinot Noir  
Bests Bin 1 Shiraz  
Carlton Draught  
Furphy Ale  
Stone & wood pacific Ale  
5 Seeds Crisp Cider  
Great Northern Super Crisp Lager  
Selection of soft drinks and juice

### DELUXE PACKAGE

2hrs 70pp | 3hrs 83pp | 4hrs 96pp

The Hare & The Tortoise Prosecco NV  
Chandon Blanc de Blancs Brut NV  
Harvest Moon Sauvignon Blanc  
Scotchmans Hill 'Jack & Jill'  
Chardonnay  
The Dagger Pinot Grigio  
Quealy 'Pobblebonk' Field Blend White  
2021 (grigio/friulano/ries/chard  
Port Phillip Estate 'Salasso' Rose  
Wickhams Road YV Pinot Noir  
Bests Bin 1 Shiraz  
Tar & Roses Tempranillo  
Rob Hall Cabernets  
Carlton Draught  
Furphy Ale  
Stone & wood pacific Ale  
Kosciuszko Pale Ale  
5 Seeds Crisp Cider  
Great Northern Super Crisp Lager  
Selection of soft drinks and juice

## ADD-ONS

### SPIRIT UPGRADE 27PP

Available additional to all beverage packages, minimum of 20 guests.

### COCKTAILS 16PP

Treat your guests to a bespoke cocktail on arrival, minimum of 20 guests.

### CHAMPAGNE TOWER \$400

Includes 30 glasses, sparkling wine and setup

### EACH ADDITIONAL HOUR

(Available for evening weddings)

Option One | 10pp

Option Two | 12pp

Option Three | 15pp

### BAR TAB ON CONSUMPTION

A bar tab can be arranged for your function with a specified limit or amount in mind that you feel comfortable with spending. Your bar tab can be reviewed as your function progresses and increased if required. However, we will always ensure you are in control of the amount throughout the event.

### SPIRITS UPGRADE | 25PP (4 HOURS)

Cocktail menu available

### CASH BAR

Allow your guests to choose from our extensive beverage selection, which they can purchase throughout your function.

For assistance finding wedding planners, celebrants, photographers, florists, acoustics artists, bands, DJ or even cake suppliers, please get in touch and we will happily share our local contacts.

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