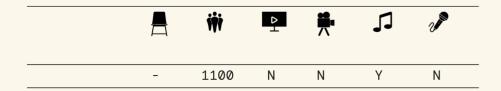
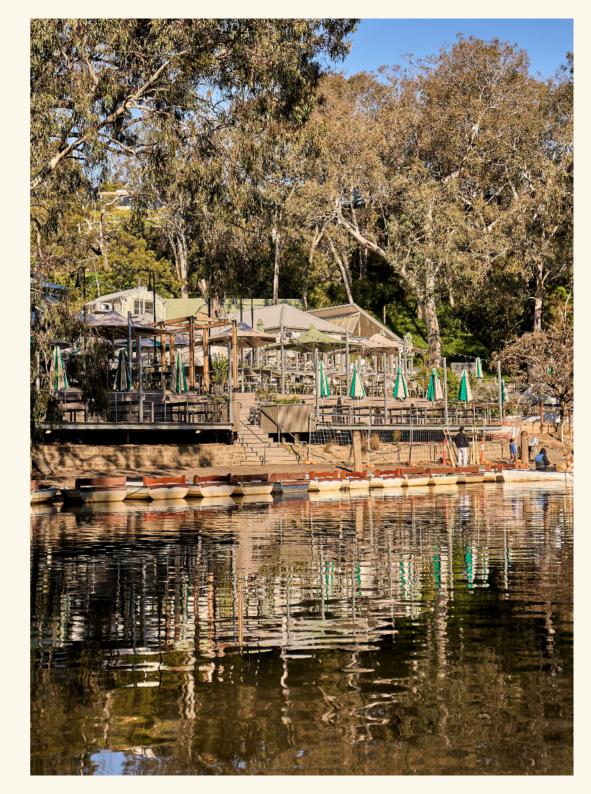
STUDLEY PARK BOATHOUSE

VENUE EXCLUSIVE

For an event that takes over the entire riverside venue, Studley Park Boathouse offers a remarkable setting with exclusive access. Host your large-scale celebration, wedding, or corporate event across every space-from scenic decks overlooking the riverbank to versatile indoor and outdoor areas. With private use of this historic venue, your guests can enjoy the natural beauty of Studley Park in a setting designed to make any occasion unforgettable.

Wheelchair accessible.





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.

CONSERVATORY		iţi	<u> </u>	** •	J	2	
INDOOR	70	120	Υ	N	Υ	Υ	



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		iţi	D L	*	Ţ	r por
EXCLUSIVE	60	130	N	N	Υ	Υ
THE PERCH	—	iii	Þ	2.		2
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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-encloses pergola can be transformed depending on the event, with both seating and cocktail options available.

THE PERGOLA		ijij	D	* -	J	2
OUTDOOR WITH COVERAGE	50	80	N	N	N	N



THE DECK

With sweeping views over the riverbank, The Deck at Studley Park offers an open-air experience under wide skies. The Deck can be booked in distinct sections-Upper, Lower, or Outer-or reserved exclusively for a fully private event. Perfect for gatherings that celebrate the best of the riverside scenery

LOWER DECK		iţi	٥	*** /\	J	2
OUTDOOR	72	80	N	N	N	N
UPPER DECK		ijij	D L	*	J	2 page
OUTDOOR	72	80	N	N	N	N
UPPER & LOWER DECK		ijij	Þ	**	J	W. S.
OUTDOOR	-	230	N	N	N	N
OUTER DECK		iţi	D ±	* -	J	2.
OUTDOOR	38	40	N	N	N	N



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
- ·Set up & pack down
- Easel for signage

THE GARDEN CEREMONY ADD ONS:

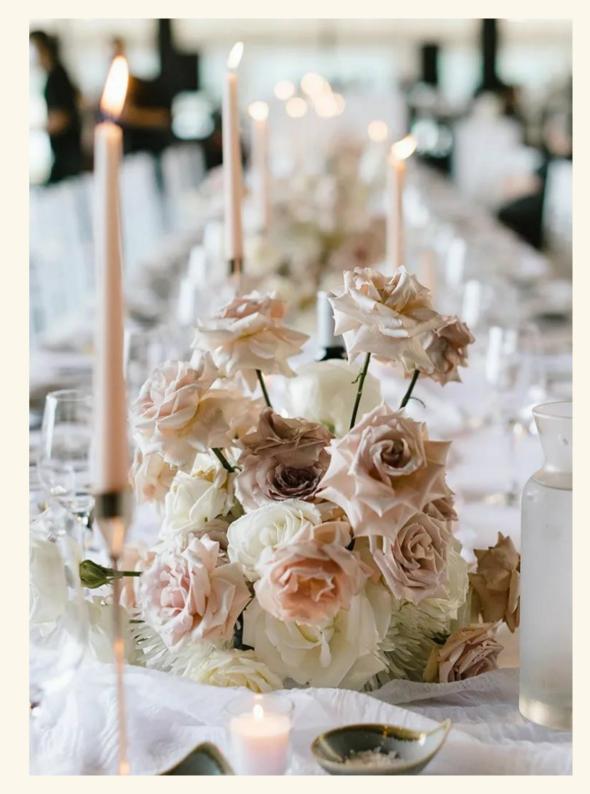
- •30 mins of pre ceremony sparkling wine and coronas \$10pp
- Post ceremony cocktail \$12pp



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

Bar tabs and cash bars are only available for weddings in conjuction 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

WOODFIRED PIZZERIA

Miso glazed eggplant skewers, toasted sesame (vg, gf)	80	Garlic & Cheese, confit garlic, mozzarella, parmesan,chives (V, GFO)	25
Pork & fennel sausage rolls, spiced tomato jam	80	Margherita, medley tomatoes, tomato sugo, mozzarella (V, VGO)	27
Mini beef pies, ketchup, gravy	85	Mortadella, potatoes, salsa verde	27
Fried chicken tenders, chilli glaze, kewpie, pickles	95	Charred Pumpkin, sage, roasted red onion, ricotta, tomato sugo, mozzarella (V, VGO)	27
Vegetarian sushi, wasabi, pickled ginger, soy (vg, gf)	95	Ham & Pineapple, San Daniele prosciutto Birkshire ham, tomato sugo, mozzarella	27
Vegetarian spring rolls,	95	Prawn, tomatoes, chives, lemon, capers	28
sweet chilli (v) Duck spring rolls, hoisin,	100	Chicken & Pesto, Meredith goat's cheese, tomato sugo, mozzarella, toasted pine nuts	28
shredded leeks Cauliflower croquettes, romesco (vg)	120	Aged San Daniele Prosciutto, semi dried tomatoes, roquette, tomato sugo, mozzarella, parmesan, evoo	32
Fried Murray cod tacos, pickled cabbage, chipotle aioli	130	Gluten free base available on request +3	
Thai fish cakes, nam jim (gf)	165		
Beef sliders, pickles cheese, ketchup, mustard	165		
Roaring Forties lamb ribs, pomegranate, raita (gf)	165		
Hot buttered mini prawn rolls, pickled chilli, milk bun	165		
Sydney rock oysters, salmon roe, four pillars gin vinaigrette (gf)	190		

GRAZING TABLES

CHARCUTERIE & CHEESE 40PP
Bresaola, prosciutto,
sopressa, pickles, cheddar,
blue, brie, fresh fruit

AFTERNOON TEA 35PP

Tropical cake, finger sandwiches, scones with jam & clotted cream, brownie, 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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