







STUDLEY PARK BOATHOUSE

FUNCTION PACK

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.







					
-	1100	N	N	Y	N



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						
INDOOR	70	120	Y	N	Y	Y



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	30	50	N	N	N	N
*WITH OUTDOOR VERANDA						



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.

THE PERGOLA						
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						
OUTDOOR	72	80	N	N	N	N
UPPER DECK						
OUTDOOR	72	80	N	N	N	N
UPPER & LOWER DECK						
OUTDOOR	-	230	N	N	N	N
OUTER DECK						
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 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 lamb ribs,
flatbread, raita, feta, sumac

PLATTERS 25 PIECES PER PLATTER

Miso glazed eggplant skewers, toasted sesame (vg, gf)	80
Pork & fennel sausage rolls, spiced tomato jam	80
Mini beef pies, ketchup, gravy	85
Fried chicken tenders, chilli glaze, kewpie, pickles	95
Vegetarian sushi, wasabi, pickled ginger, soy (vg, gf)	95
Vegetarian spring rolls, sweet chilli (v)	95
Duck spring rolls, hoisin, shredded leeks	100
Cauliflower croquettes, romesco (vg)	120
Fried Murray cod tacos, pickled cabbage, chipotle aioli	130
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

WOODFIRED PIZZERIA

Garlic & Cheese, confit garlic, mozzarella, parmesan, chives (V, GFO)	25
Margherita, medley tomatoes, tomato sugo, mozzarella (V, VGO)	27
Mortadella, potatoes, salsa verde	27
Charred Pumpkin, sage, roasted red onion, ricotta, tomato sugo, mozzarella (V, VGO)	27
Ham & Pineapple, San Daniele prosciutto Birkshire ham, tomato sugo, mozzarella	27
Prawn, tomatoes, chives, lemon, capers	28
Chicken & Pesto, Meredith goat's cheese, tomato sugo, mozzarella, toasted pine nuts	28
Aged San Daniele Prosciutto, semi dried tomatoes, roquette, tomato sugo, mozzarella, parmesan, evoo	32
Gluten free base available on request +3	

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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