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 *WITH OUTDOOR VERANDA	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-encloses 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 dance floor) or The Pergola (50 seated)
- 60x white provincial cross back 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 cross back 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 centerpieces, 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 Pies, tomato sauce, gravy

Pork & Fennel Sausage Rolls, spiced tomato jam

Duck Spring Rolls, shredded leeks, hoisin

Cauliflower Croquettes, romesco (vg)

Miso-Glazed Eggplant Skewers, toasted sesame (vg, lg)

Vegetarian Spring Rolls, sweet chilli (v)

Thai Fish Cakes, nam jim (lg)

Fried Chicken Tenders, chilli glaze, kewpie, pickles

Hot Buttered Mini Prawn Rolls, pickled chilli, milk bun

Fried Murray Cod Tacos, pickled cabbage, chipotle aioli

COLD CANAPÉS

Sydney Rock Oysters, salmon roe, Four Pillars Gin vinaigrette (lg)

Vegetarian Sushi, wasabi, pickled ginger, soy (lg, vg)

Wagyu Beef Carpaccio, lavosh, parmesan

Hiramasa Kingfish Crudo, sourdough croutons (lgo)

Beetroot Tartare, rice cracker, beetroot powder, chives (v, lg)

SWEET CANAPÉS

Mini Sticky Toffee Puddings, 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 (lgo)

Mini Fish & Chips, beer battered murray cod, dill tartare, lemon (lgo)

Risotto Primavera, peas, broccolini, spinach (lg, vg)

Pumpkin Salad, couscous, puy lentils, pomegranate, chervil, pepitas (lg, vg)

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, lg)	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, lg)	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 (lg)	165
Beef Sliders, pickles, cheese, ketchup, mustard	165
Roaring Forties Lamb Ribs, pomegranate, raita (lg)	165
Hot Buttered Mini Prawn Rolls, pickled chilli, milk bun	165
Sydney Rock Oysters, salmon roe, Four Pillars Gin vinaigrette (lg)	190

WOODFIRED PIZZERIA

Garlic & Cheese, confit garlic, mozzarella, parmesan, chives (ldo, lgo, v, vgo)	25
Margherita, tomato sugo, mozzarella, basil (v, vgo)	27
Charred Pumpkin, sage, roasted red onion, ricotta, tomato sugo, mozzarella (ldo, lgo, v, vgo)	27
BBQ Meat Lovers, Napoli, mozzarella, chicken, ham, bacon, red onion, bbq sauce, pineapple (ldo, lgo)	29
Aged San Daniele Prosciutto, rocket, tomato sugo, mozzarella, parmesan, evoo (ldo, lgo)	32
Chicken & Pesto, Meredith goat’s cheese, tomato sugo, mozzarella (ldo, lgo)	28
Ham & Pineapple, San Daniele prosciutto Berkshire ham, tomato sugo, mozzarella (ldo, lgo)	27

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



(V) VEGETARIAN (VG) VEGAN (VGO) VEGAN OPTION (LG) LOW GLUTEN (LGO) LOW GLUTEN OPTION (LD) LOW DAIRY (LDO) LOW DAIRY OPTION

SET SHARED MENU

Entrée, Main & Side are served share-style, Dessert is served alternate drop.
2-course 69pp | 3-course 79pp | additional side 3pp

ENTRÉE (SELECT TWO)

Paté En Croûte, pressed ham hock, tarragon, mustard, cornichons

Hiramasa Kingfish Ceviche, citrus, beetroot, sage, orange (lg)

Ora King Salmon Tartare, salmon roe, chives, bronze fennel, croutons(lgo)

Cured Rosella Great Ocean Road Duck Breast, celeriac remoulade, pomegranate (lg)

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 (lg)

Green Onion Risotto roasted shallots, shredded leeks (lg, vg)

Lilydale Free Range ½ Chook, squash puree, roasted carrots, red wine jus (lg)

SIDES (SELECT ONE)

Potato Dauphinoise, cream, garlic, chervil

Local Honey Roasted Carrots, thyme, squash puree (lg, vg)

Chicory Salad, beetroot, orange, mint, olive oil (lg, vg)

Salt Baked Beetroot, cashew cream, toasted macadamias (lg, vg)

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

(V) VEGETARIAN (VG) VEGAN (VGO) VEGAN OPTION (LG) LOW GLUTEN (LGO) LOW GLUTEN OPTION (LD) LOW DAIRY (LDO) LOW DAIRY OPTION

@STUDLEYPARKBOATHOUSE

BEVERAGE PACKAGES

STANDARD PACKAGE

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

Mr Mason Sparkling Cuvee Brut NV

Dottie Lane Sauvignon Blanc

Hearts Will Play Rose

Henry & Hunter Shiraz Cabernet

All tap or bottled beer (depending on function space)

Selection of soft drink, juice, tea & coffee

PREMIUM PACKAGE

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

Mr Mason Sparkling Cuvee Brut NV

Alpha Box & Dice Prosecco NV

Dottie Lane Sauvignon Blanc

Mandoleto Pinot Grigio DOC

Hearts Will Play Rose

Henry & Hunter Shiraz Cabernet

Montalto 'Pennon Hill' Pinot Noir

All tap or bottled beer (depending on function space)

Selection of soft drink, juice, tea & coffee

DELUXE PACKAGE

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

Choose your own! Two fizz, two white & two red from the below list.
(As a standard, this package includes a Sparkling, Sauvignon Blanc, Rose & Shiraz Cabernet.)

Fizz

Alpha Box & Dice Tarot Prosecco NV

Chandon Blanc de Blancs Brut NV

Moet & Chandon Imperial Brut NV

White Wine

T' Gallant Juliet Moscato 2022

Shaw & Smith Sauvignon Blanc

821 South Sauvignon Blanc

Mandoleto Pinot Grigio DOC

Paloma Riesling

Innocent Bystander Chardonnay

Red Wine

Devils Corner Pinot Noir

Montalto `Pennon Hill'

Marques De Tezona Tempranillo

Wine Gringo Grenache `Nouveau' - served chilled

Palmetto Shiraz

All tap or bottled beer (depending on function space)

Selection of soft drink, juice, tea & coffee

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.

STUDLEY PARK BOATHOUSE

FUNCTION PACK