







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.

SPACE TYPE						
-	-	1100	N	N	Y	Y











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 to formal.

Wheelchair accessible.

SPACE TYPE						
INDOOR	80	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.







SPACE TYPE						
PERCH & HERB GARDEN	50	130	N	N	Y	Y
THE PERCH *WITH OUTDOOR VERANDA	40	80	N	N	Y	Y





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.

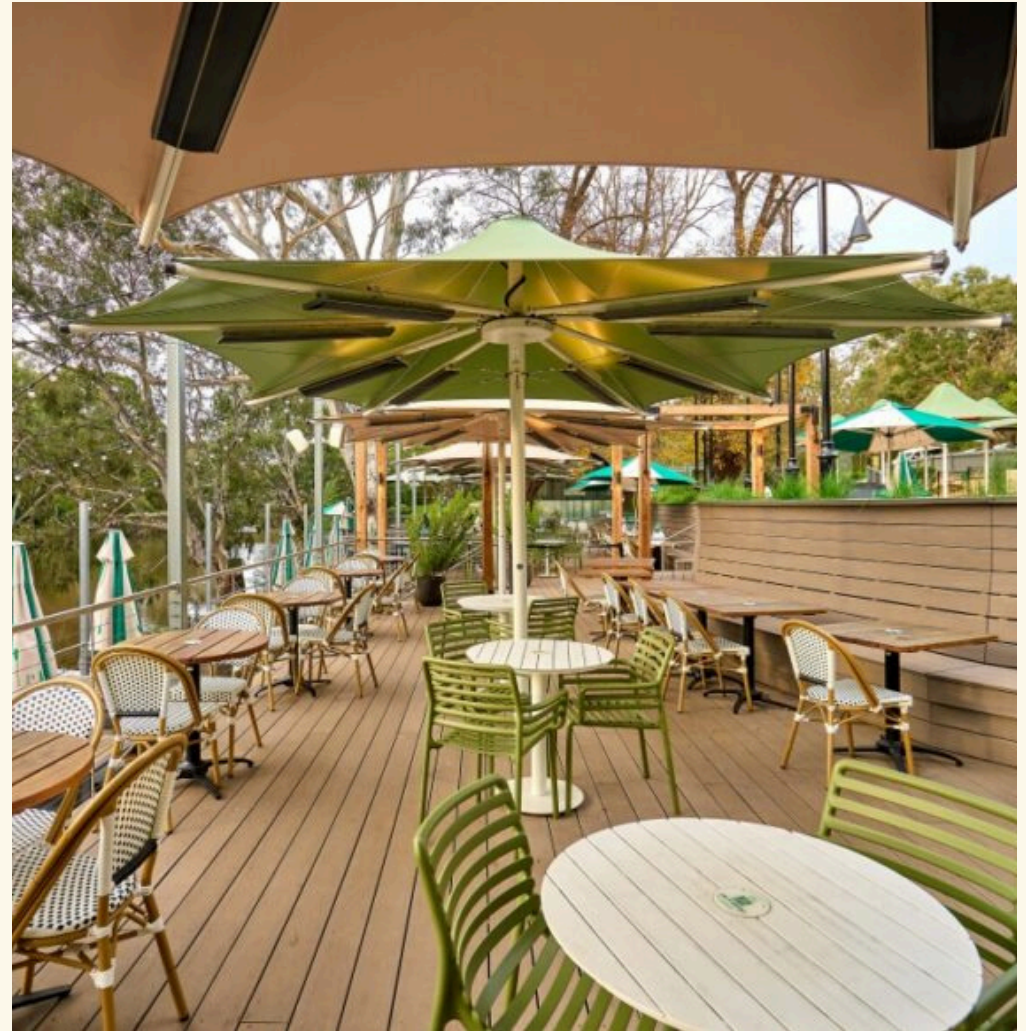
SPACE TYPE						
OUTDOOR WITH COVERAGE	40	80	N	N	N	N

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.

Seated or Set Menus are not recommended in these spaces due to spatial limitations. Cocktail style events are best suited in these spaces

SPACE TYPE						
LOWER DECK	-	80	N	N	N	N
UPPER DECK	-	80	N	N	N	N
UPPER & LOWER DECK	-	230	N	N	N	N
OUTDER DECK	-	40	N	N	N	N



PLATTERS

25 PIECES PER PLATTER

Miso-Glazed Eggplant Skewers, 80
toasted sesame (vg, lg)

Pork & Fennel Sausage Rolls, 80
spiced tomato jam

Mini Beef Pies, ketchup, gravy 85

Fried Chicken Tenders, chilli 95
glaze, kewpie, pickles

Vegan Sushi, wasabi, 95
pickled ginger, soy (vg, lg)

Vegetarian Spring Rolls, 95
sweet chilli (v)

Duck Spring Rolls, hoisin, 100
shredded leeks

Cauliflower Croquettes, 120
romesco (vg)

Fried Murray Cod Tacos, 130
pickled cabbage, chipotle aioli

Thai Fish Cakes, nam jim (lg) 165

Beef Sliders, pickles, cheese, 165
ketchup, mustard

Roaring Forties Lamb Ribs, 165
pomegranate, raita (lg)

Hot Buttered Mini Prawn Rolls, 165
pickled chilli, milk bun

Sydney Rock Oysters, 190
salmon roe, Four Pillars Gin vinaigrette (lg)

SWEET PLATTERS (25 PIECES PER PLATTER)

Mini Sticky Toffee Puddings (v) 160
salted caramel, Chantilly

Fresh Fruit Tartlet, creme patisserie (v) 160

Dark Chocolate Cake, raspberry compote (v) 160

70% Valrhona Chocolate Éclair (v) 160

Mixed Fruit Platter (ld, lg, vg) 75

LG - Low Gluten | LD - Low Dairy | V - Vegetarian | VG - Vegan | LGO - Low Gluten Option |
LDO - Low Dairy Option | VO - Vegetarian Option | VGO - Vegan Option
Seafood Origin: (A) Australian (I) Imported (M) Mixed

Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens.

WOODFIRED PIZZERIA

Garlic & Cheese, Confit Garlic, mozzarella, parmesan, chives (v, vgo) 24

Margherita, tomato sugo, mozzarella, 29 basil (ldo, v, vgo)

Charred Pumpkin, sage, roasted red onion, 28 ricotta, tomato sugo, mozzarella (ldo, v, vgo)

Spicy Chorizo & Nduja | 32 pickled chilli, parsley, salsa verde, tomato sugo mozzarella, nduja, whipped ricotta

Ham & Pineapple, Sugo, Aged Proscuitto 30 Mozzarella, Ham

Chicken & Pesto, Meredith goat's cheese, 30 tomato sugo, mozzarella

Prawn Pizza, White Base, Prawns, Lemon 32 Capers, chilli

Aged San Danielle Proscuitto Pizza, 33 Semi Dried Tomatoes, rocket, Tomato Sugo, Mozzarella

Wild Mushroom | 28 confit garlic, chives, white base, Parmesan | mozzarella, Italian chilli (ldo, v, vgo)

Gluten free base available on request

SUBSTANTIALS 13.5 (EA)-

Salt & Pepper Calamari, garlic aioli, lemon, bronze fennel (ld, lgo)

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

Risotto Primavera, peas, broccolini, spinach (ldo, lg, v, vgo)

Pumpkin Salad, couscous, puy lentils, pomegranate, chervil, pepitas (ld, lg, v, vgo)

Beef Sliders, pickles, cheese, ketchup, mustard

Lamb ribs, flatbread, raita, feta, sumac

KIDS MEALS 16

Chicken Nuggets & Chips

Fish & Chips

Cheeseburger & Chips

Margherita Pizza

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CHARCUTERIE & CHEESE 45PP

Bresaola, prosciutto, sopressa, pickles, cheddar, blue, brie, fresh fruit (lgo)

Minimum of 40 guests for grazing

AFTERNOON TEA 35PP

Tropical cake, finger sandwiches, scones with jam & clotted cream, brownie, butter cookies, crème brulee, lemon posset (v)

Minimum of 40 guests for grazing



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CANAPES

Minimum of 20 guests required.

6 OPTIONS 40PP | 8 OPTIONS 49PP | 10 OPTIONS 61PP

HOT

- Chorizo & Manchego Croquettes, Romesco, Parmesan, Fried Basil
- Beef Sliders, Pickles, Cheese, Ketchup, Mustard
- Harrisa Lamb Skewer, Tzatziki, Mint, Pickled Onion (ldo, lg)
- Mac N Cheese Bites, Tomato Relish
- Hot Buttered Mini Prawn Rolls, Pickled Chilli, Milk Bun
- Fried Murray Cod Tacos, Chipotle Coleslaw

COLD

- Sydney Rock Oysters, salmon roe, Four Pillars Gin vinaigrette (ld, lg, M)
- Vegan Sushi, wasabi, pickled ginger, soy (ld, lg, vg, I)
- Beef Tartare, lavosh, parmesan (ld)
- Hiramasa Kingfish Crudo, sourdough croutons (ld, I)
- Beetroot Tartare, rice cracker, beetroot powder, chives (ld, lg, vg)

SWEET

- Mini Sticky Toffee Puddings, salted caramel, Chantilly (v)
- Fresh Fruit Tartlet, creme patisserie (v)
- Dark Chocolate Cake, raspberry compote (v)
- 70% Valrhona Chocolate Éclair (v)

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SET MENU

Entrée, Main & Side are served share-style, Dessert is served alternate drop.

ENTREES (SELECT TWO)

Chicken, Leek & Mushroom Terrine, tarragon, mustard, cornichons (ld)
Hiramasa Kingfish Ceviche, citrus, beetroot, sage, orange (ld)
Ora King Salmon Tartare, salmon roe, chives, bronze fennel, croutons(ld)
Cured Rosella Great Ocean Road Duck Breast, celeriac remoulade, pomegranate (ld)
Mushroom & Truffle Paté, pickles, roasted figs, toasted brioche (ld, v, vgo)

MAINS (SELECT TWO)

Beef Wellington, wilted greens, red wine jus
Ora King Salmon, woodfired pumpkin, spiced pumpkin puree, caviar (ld, lg, I)
Green Onion Risotto roasted shallots, shredded leeks (ldo, lg, v, vgo)
Lilydale Free Range ½ Chook, squash puree, roasted carrots, red wine jus (ld)

SIDES (SELECT ONE)

Potato Dauphinoise, cream, garlic, chervil (lg, v)
Local Honey Roasted Carrots, thyme, squash puree (ld, lg, v)
Chicory Salad, beetroot, orange, mint, olive oil (ld, lg, vg)
Salt Baked Beetroot, cauliflower cream (ld, lg, vg)

DESSERT (SELECT TWO)

Dark Chocolate Torte, river mint granita, chocolate raspberry sorbet (v)
Apple Tarte Tatin, vanilla bean ice cream, honey, thyme (v)
Sticky Toffee Pudding, salted caramel, vanilla bean ice cream (v)
Vanilla Crème Brulee, shortbreads (v)

2-COURSE 73PP | 3-COURSE 83PP | ADDITIONAL SIDE 3PP

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We are happy to cater to all dietary requests and supply a separate meal for those who require.

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BEVERAGE PACKAGES

* Please note, all packages subject to product availability

Standard

2hrs 53pp | 3hrs 68pp | 4hrs 81pp

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

2hrs 65pp | 3hrs 78pp | 4hrs 93pp

Mr Mason Sparkling Cuvee Brut NV
Alpha Box & Dice Prosecco NV
Dottie Lane Sauvignon Blanc
Pennello Pinot Grigio DOC
Hearts Will Play Rose
Henry & Hunter Shiraz Cabernet
Point of Departure Pinot Noir

All tap or bottled beer (depending on function space)

Selection of soft drink, juice, tea & coffee

Deluxe

2hrs 76pp | 3hrs 90pp | 4hrs 104pp

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

Vivo Moscato 2022
821 South Sauvignon Blanc
Pennello Pinot Grigio DOC
Pebble Point Chardonnay

Red Wine

Heart Will Play Rose
Marques De Tezona Tempranillo
Wine Gringo Grenache 'Nouveau' – served chilled
Palmetto Shiraz
Point of Departure Pinot Noir

All tap or bottled beer (depending on function space)

Selection of soft drink, juice, tea & coffee

WEDDING RECEPTION FOOD & DRINK PACKAGES

SEATED EVENT

OPTION 1 | 185PP
Alternate Drop Menu

Beverage Option One (4 hours)

Three canapés on Arrival

Freshly baked ciabatta with local olive oil

Entrée, main (select two of each)

Sides (shared - select two)

Dessert (select two - alternate drop or roving available)

Client wedding cake (platter to the table or roving)

SEATED EVENT

OPTION 2 | 200PP
Guest Choice

Beverage Option One (4 hours)

Three canapés on Arrival

Freshly baked ciabatta with local olive oil

Entrée + main (select two - guest to select preference)

Sides (select two - shared)

Roving desserts (select two)

Client wedding cake (platter to the table or roving)

OPTIONAL

Additional canapé 7pp

Additional side 3pp

Kids meals (2-12 years old) 25pp

Crew meals 40pp

COCKTAIL EVENT

OPTION 1 | 170pp
Roving style

Beverage Option One (4 hours)

Eight standard canapés

Two substantial canapés

Two sweet canapés

Client wedding cake

OPTIONAL

Additional canapés 7pp

Substantial canapés 11pp

Sweet canapés 7pp

BEVERAGE ADD ONS

BAR TAB ON CONSUMPTION

A bar tab can be set at the beginning of your function with a specified limit or amount in mind that you feel comfortable with spending. This can be reviewed as your function progresses and increased if need be. However, we will always ensure that you are in control of the amount throughout the event. At any point, you are welcome to turn the bar into a cash bar so your guests can purchase their own drinks.

CASH BAR

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

SPIRITS UPGRADE - 29PP

Available additional to all beverage packages, minimum of 20 guests.
Includes - Smirnoff Vodka, Gordans Gin, El Jimador Tequila, Bunderberg Rum

COCKTAIL ON ARRIVAL - 18PP

Treat your guests to a bespoke cocktail on arrival, minimum of 20 guests.
Includes - Aperol Spritz, Limoncello Spritz, Pink Hibiscus Spritz

CHAMPAGNE TOWER \$400

Includes 30 glasses, sparkling wine and setup

EACH ADDITIONAL HOUR ON BEVERAGE PACK

(Available for evening weddings)

Option One | 10pp

Option Two | 12pp

Option Three | 15pp





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STUDLEY PARK BOATHOUSE

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