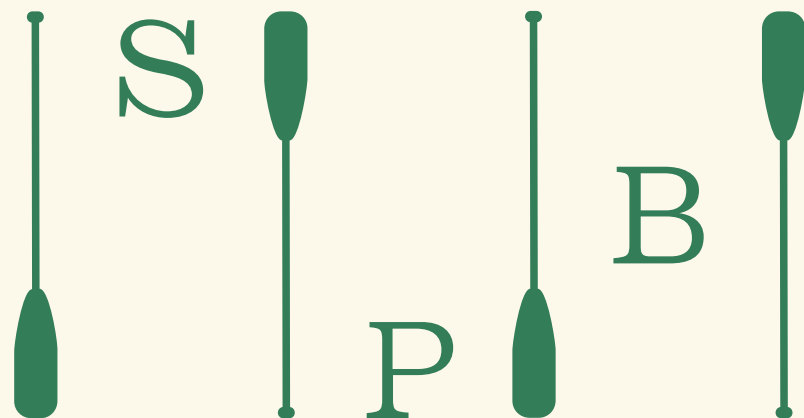




VENUE EXCLUSIVE

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-encloses 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



CANAPES

Minimum of 20 guests required.

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(ld)

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,lgo)
Hiramasa Kingfish Crudo, sourdough croutons (ld,lgo 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)

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

LG – Low Gluten | LD – Low Dairy | V – Vegetarian | VG – Vegan | LGO – Low Gluten Option |
LDO – Low Dairy Option | VO – Vegetarian Option | VGO – Vegan Option
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.

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, quinoa, snowpea tendrils, toasted pepita, harissa dressing
(ld, lg, v, vg)
Beef Sliders, pickle, cheese, ketchup, mustard, fries
Lamb ribs, flatbread, raita, feta, sumac (ldo)

PLATTERS

25 PIECES PER PLATTER

- Miso-Glazed Eggplant Skewers, 80
toasted sesame (vg,ld 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 (ld)
- Cauliflower Croquettes, 85
romesco (vg)
- Fried Murray Cod Tacos, 130
pickled cabbage, chipotle aioli (ld)
- Thai Fish Cakes, nam jim (lg, ld) 120
- Beef Sliders, pickles, cheese, 165
ketchup, mustard
- Roaring Forties Lamb Ribs, 165
pomegranate, raita (lg, ldo)
- Hot Buttered Mini Prawn Rolls, 165
pickled chilli, milk bun
- Sydney Rock Oysters, 190
salmon roe, mignonete (lg)

SWEET PLATTERS (25 PIECES PER PLATTER)

- Mini Sticky Toffee Puddings (v) 120
salted caramel, Chantilly
- Fresh Fruit Tartlet, creme patisserie (v) 120
- Dark Chocolate Torte, raspberry compote (v) 120
- 70% Valrhona Chocolate Éclair (v) 120
- Mixed Fruit Platter (ld, lg, vg) 90

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

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WOODFIRED PIZZERIA

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

Margherita, tomato sugo, mozzarella, 30
basil (ldo, v, vgo)

Charred Pumpkin, sage, roasted red onion, 29
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 Prosciutto 30
Mozzarella, Ham

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

Prawn Pizza, White Base, Prawns, Lemon 34
Capers, chilli

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

Wild Mushroom | 30
confit garlic, chives, white base, Parmesan |
mozzarella, Italian chilli (ldo, v, vgo)

Gluten free base available on request

KIDS MEALS 16

Chicken Nuggets & Chips

Fish & Chips

Cheeseburger & Chips

Margherita Pizza

CHARCUTERIE & CHEESE 55PP

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

Minimum of 20 guests for grazing

AFTERNOON TEA 50PP

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

Minimum of 20 guests for grazing



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LD0 - Low Dairy Option | V0 - Vegetarian Option | VG0 - Vegan Option
Seafood Origin: (A) Australian (I) Imported (M) Mixed

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accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens.

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)
Mushroom & Truffle Paté, pickles, roasted figs, toasted brioche (ld, v, vgo)

MAINS (SELECT TWO)

Beef Cheek, horseradish mash, chive crumb
Barramundi, charred greens, salsa verde
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)
Chicory Salad, beetroot, orange, mint, olive oil (ld, lg, vg)
Salt Baked Beetroot, cauliflower cream (ld, lg, vg)

DESSERT (SELECT TWO)

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)

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

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.

2-COURSE 73PP | 3-COURSE 83PP | ADDITIONAL SIDE 10PP

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LDO - Low Dairy Option | VO - Vegetarian Option | VGO - Vegan Option
Seafood Origin: (A) Australian (I) Imported (M) Mixed

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 Tarot Prosecco NV
Vivo Moscato
Dottie Lane Sauvignon Blanc
Pebble Point Chardonnay
Hearts Will Play Rose
Sud Rose - magnum 1500ml
Point of Departure Pinot Noir
Henry & Hunter Shiraz Cabernet

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

Mr Mason Sparkling Cuvee Brut NV
Alpha Box & Dice Tarot Prosecco NV
Chandon Blanc de Blancs NV
Vivo Moscato

White Wine

Dottie Lane Sauvignon Blanc
821 South Sauvignon Blanc
Pennello Pinot Grigio DOC
Mountadam 'Five-Fifty' Chardonnay

Red Wine

Red Hill Estate Cool Climate Pinot Noir
Pepperjack 'Chef Selection' Shiraz
Henry & Hunter Shiraz Cabernet
La Boca Malbec

Rose

Hearts Will Play Rose
Sud Rose - Magnum 1500ml

All tap or bottled beer (depending on function space)

Selection of soft drink, juice, tea & coffee

WEDDING MENU

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 TWO)

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 100PP | 3-COURSE 115PP | ADDITIONAL SIDE 10PP

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LDO - Low Dairy Option | VO - Vegetarian Option | VGO - Vegan Option
Seafood Origin: (A) Australian (I) Imported (M) Mixed

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WEDDING RECEPTION FOOD & DRINK PACKAGES

SEATED EVENT

OPTION 1 | 205PP
Share style menu

Standard Beverage Package (4 hours)

Three canapés post-ceremony or on arrival

Freshly baked ciabatta with local olive oil

Entrée, main & sides served share style (select two of each)

Dessert (select two - alternate drop or roving canapes available)

Client wedding cake (platter to the table or roving)

OPTIONAL

Additional canapé 7pp

Additional side 10pp

Kids meals (2-12 years old) 16pp

Crew meals 40pp

SEATED EVENT

OPTION 2 | 220PP
Alternate drop menu

Standard Beverage Package (4 hours)

Three canapés post-ceremony or on arrival

Freshly baked ciabatta with local olive oil

Entrée & main served alternate drop (select two of each)

Sides (select two - shared)

Dessert (select two - alternate drop or roving canapes available)

Client wedding cake (platter to the table or roving)

COCKTAIL EVENT

OPTION 1 | 170pp
Roving style

Standard Beverage Package (4 hours)

Eight standard canapés

Two substantial canapés

Two sweet canapés

Client wedding cake (roaming)

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





EXCLUSIVE PARTNER OFFER

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STUDLEY PARK BOATHOUSE

CONTACT US

(03) 8563 0028
info@studleyparkboathousekew.com.au
studleyparkboathousekew.com.au
1 Boathouse Rd, Kew VIC 3101