

THE WATERFRONT FUNCTION CENTRE

2026

CORPORATE PACKAGES

ST GEORGE
MOTOR BOAT CLUB

W the
waterfront
FUNCTION CENTRE

WWW.WATERFRONTFUNCTIONS.NET.AU | 02 8047 0475

01

ROOM HIRE RATES

ROOM HIRE INCLUSIONS

YOUR ROOM HIRE INCLUDES WHITE LINEN, STANDARD CHAIRS, A DATA PROJECTOR WITH SOUND, WIRELESS MICROPHONE/S, LECTERN, NOTEPADS, PENS AND MINTS.

AVAILABILITY

HALF DAY (4 HOURS) OR FULL DAY (8 HOURS)
MONDAY TO FRIDAY ONLY
WEEKEND RATES APPLY

ROOM RATES

WATERFRONT ROOM

MONDAY TO THURSDAY: **\$1,700.00**
FRIDAY: **\$1,950.00**

BAYVIEW ROOM

MONDAY TO THURSDAY: **\$1,200.00**
FRIDAY: **\$1,400.00**

ST KILDA ROOM

MONDAY TO THURSDAY: **\$1,200.00**
FRIDAY: **\$1,400.00**

SAPPHIRE ROOM

MONDAY TO THURSDAY: **\$800.00**
FRIDAY: **\$900.00**

BOARDROOM

MONDAY TO THURSDAY: **\$500.00**
FRIDAY: **\$800.00**

*MINIMUM CATERING NUMBERS OF 20 ADULTS
APPLY TO ALL PACKAGES.*

02

ROOM CAPACITIES

WATERFRONT ROOM

BANQUET STYLE: UP TO 250 GUESTS
THEATRE STYLE: UP TO 250 GUESTS
CABARET STYLE: UP TO 208 GUESTS
CLASSROOM STYLE: UP TO 120 GUESTS

BAYVIEW ROOM

BANQUET STYLE: UP TO 120 GUESTS
THEATRE STYLE: UP TO 120 GUESTS
CABARET STYLE: UP TO 80 GUESTS
CLASSROOM STYLE: UP TO 70 GUESTS
U-SHAPE STYLE: UP TO 48 GUESTS

ST KILDA ROOM

BANQUET STYLE: UP TO 120 GUESTS
THEATRE STYLE: UP TO 120 GUESTS
CABARET STYLE: UP TO 64 GUESTS
CLASSROOM STYLE: UP TO 50 GUESTS
U-SHAPE STYLE: UP TO 48 GUESTS

SAPPHIRE ROOM

BANQUET STYLE: UP TO 250 GUESTS
THEATRE STYLE: UP TO 90 GUESTS
CABARET STYLE: UP TO 56 GUESTS
CLASSROOM STYLE: UP TO 36 GUESTS
U-SHAPE STYLE: UP TO 45 GUESTS

BOARDROOM

BOARDROOM TABLE: UP TO 12 GUESTS
PLEASE NOTE: STAIR ACCESS ONLY.



03

MORNING & AFTERNOON TEA PACKAGES



TEA & COFFEE STATION ONLY | \$4.50 PP

FRESHLY BREWED TEA, FILTERED COFFEE AND
HERBALS STATION

SOMETHING SWEET

\$19.50 PP HOUSE BAKED COOKIES AND CAKE SLICES

\$22.50 PP HOUSE BAKED MINI DANISHES OR
MUFFINS WITH COOKIES

Tea & Coffee Included

SOMETHING GOURMET

CLASSIC SANDWICHES (CHEF SELECTION)

\$62 | PLATTER (FEEDS 6-10 PEOPLE)

\$88 | PLATTER (FEEDS 10-15 PEOPLE)

CLASSIC WRAPS (CHEF SELECTION)

\$72 | PLATTER (FEEDS 6-10 PEOPLE)

\$94 | PLATTER (FEEDS 8-12 PEOPLE)

Tea & Coffee Not Included

HOT SAVOURIES SELECTION (CHEF SELECTION)

FROM \$70 | PLATTER (FEEDS 6-10 PEOPLE)

FRESH SEASONAL FRUIT PLATTER

\$80 | PLATTER (FEEDS 6-10 PEOPLE)

04

HOT SAVOURIES & BITES PACKAGES

Ideal for conferences, trade shows, expos and networking events, these packages are designed for when you want one impressive food service that's easy to manage and leaves a strong impression on your guests. Everything is presented and served from a catering table, making it a polished and practical option for events where guests can help themselves with ease while the program keeps moving. It's the perfect choice for daytime functions, product showcases and business events that call for quality, convenience and a professional presentation.

\$32.50PP | CHEF'S HOT SAVOURIES & HOUSE MADE MIXED SANDWICHES

\$36.50PP | HOUSE BAKED COOKIES, CAKES, MIXED SANDWICHES & HOT SAVOURIES

\$40.50PP | HOUSE BAKED COOKIES, CAKES, MIXED SANDWICHES, MIXED WRAPS & HOT SAVOURIES

\$44.50PP | HOUSE BAKED COOKIES, CAKES, SCONES, DANISH PASTRIES & MUFFINS, MIXED SANDWICHES & HOT SAVOURIES



05

BREAKFAST MEETINGS

LIGHT BREAKFAST | \$28.50 PP

FRESHLY BREWED TEA, FILTERED COFFEE AND HERBALS STATION

FRESH FRUIT PLATTERS

HAM AND CHEESE CROISSANTS

***Served to Catering Station*

CONTINENTAL BREAKFAST | \$35.50 PP

FRESHLY BREWED TEA, FILTERED COFFEE AND HERBALS STATION

FRESH FRUIT CUPS

BACON AND EGG ROLL

WARM MUFFIN

***Served to Catering Station*

PLATED BREAKFAST | \$38.50 PP

FRESHLY BREWED TEA, FILTERED COFFEE AND HERBALS STATION

BACON, FRIED EGG, CHIPOLATA, GRILLED TOMATO, HASHBROWNS & TOAST

***Served Individual*



06

HALF DAY MEETINGS

HALF DAY WITH LIGHT LUNCH | \$42.50 PP

ARRIVALS: FRESHLY BREWED TEA, FILTERED COFFEE AND HERBALS STATION

MORNING OR AFTERNOON TEA: FRESH BAKED COOKIES

LIGHT LUNCH: CHEF'S SELECTION HOT SAVOURIES, ASSORTED SANDWICHES AND FRESH FRUIT PLATTERS

***Served to Catering Station*

HALF DAY WITH RESTAURANT LUNCH | \$62.50 PP

ARRIVALS: FRESHLY BREWED TEA, FILTERED COFFEE AND HERBALS STATION

MORNING OR AFTERNOON TEA: FRESH BAKED COOKIES

LUNCH FROM MARINA'S EDGE (GUESTS TO CHOOSE ONE OPTION BELOW):

CHARGILLED ANGUS SIRLOIN WITH MASH POTATO, PUMPKIN PUREE AND BBQ CORN

GRILLED CHICKEN SUPREME WITH CREAMY GARLIC POTATO, ZUCCHINI, EDAMAME & CORN SUCCOTASH WITH GRAVY

CHICKEN PARMIGIANA WITH HAM, MOZZARELLA CHEESE, NAPOLETANA SAUCE, CHIPS & SALAD

MUSHROOM RAGU LINGUINE SLOW COOKED PORCINI & OYSTER MUSHROOMS IN A RED WINE & TOMATO SAUCE WITH SHAVED PARMESAN

BEER BATTERED FISH (IMPORTED) SERVED WITH CHIPS, SALAD & TARTARE SAUCE





07

FULL DAY MEETINGS

FULL DAY WITH RESTAURANT LUNCH | \$76.00 PP

ARRIVALS: FRESHLY BREWED TEA, FILTERED COFFEE AND HERBALS STATION

MORNING TEA: FRESH BAKED COOKIES AND FRUIT PLATTERS

LUNCH FROM MARINA'S EDGE (GUESTS TO CHOOSE ONE OPTION BELOW):

CHARGRILLED ANGUS SIRLOIN WITH MASH POTATO, PUMPKIN PUREE AND BBQ CORN

GRILLED CHICKEN SUPREME WITH CREAMY GARLIC POTATO, ZUCCHINI, EDAMAME & CORN SUCCOTASH WITH GRAVY

CHICKEN PARMIGIANA WITH HAM, MOZZARELLA CHEESE, NAPOLETANA SAUCE, CHIPS & SALAD

MUSHROOM RAGU LINGUINE SLOW COOKED PORCINI & OYSTER MUSHROOMS IN A RED WINE & TOMATO SAUCE WITH SHAVED PARMESAN

BEER BATTERED FISH (IMPORTED) SERVED WITH CHIPS, SALAD & TARTARE SAUCE

AFTERNOON TEA: FRESH BAKED CAKES AND FRUIT PLATTERS

08

BANQUET SIT DOWN OR CANAPE STYLE

Perfect for presentation nights, sporting club events and end-of-season celebrations, this menu is designed to impress. Choose a polished sit-down banquet or a relaxed canapé style for a memorable night.

01

TWO COURSE BANQUET MENU

\$66.00 PER PERSON (MON-FRI)

ENTREE AND MAIN - ALTERNATE SERVED
TEA AND COFFEE SERVED

02

THREE COURSE BANQUET MENU

\$76.00 PER PERSON (MON-FRI)

ENTREE AND MAIN - ALTERNATE SERVED
PETIT FOUR DESSERT PLATTER SERVED
TEA AND COFFEE SERVED

03

CANAPE MENU

\$59.00 PER PERSON (MON-FRI)

1 X ARRIVAL PLATTER - MIXED BREADS + DIP
5 X HOT AND COLD CANAPES
1 X PREMIUM CANAPE
TEA AND COFFEE SERVED

TWO COURSE CLASSIC MENU

ENTREES

CAPRESE SALAD

BUFFALO MOZZARELLA, TOMATOES, BASIL, OLIVE OIL & BALSAMIC

SALT AND PEPPER SQUID (I)

BABY LETTUCE AND CHILLI LIME AIOLI

GRILLED CHICKEN SOUVLAKI

SERVED WITH TZATZIKI, TABOULI AND FLAT BREAD

ROASTED BEETROOT SALAD

BABY LETTUCE, CANDIED WALNUTS, POMEGRANATE, HEIRLOOM CHERRY TOMATOES AND WHIPPED MASCARPONE.

SMOKED SALMON CARPACCIO (I)

CAPERS, PICKLED BABY ONION, DILL AND HORSERADISH CRÈME FRAICHE

MAINS

GRILLED BARRAMUNDI (A)

ROASTED CHAT POTATOES SEMI DRIED TOMATOES, SEASONAL GREENS & LEMON BUTTER SAUCE

ROASTED CHICKEN SUPREME

GARLIC AND ROSEMARY POTATOES, SEASONAL GREENS, MUSHROOM SAUCE

ROAST PORK STRIPLOIN

CELERIAC PUREE, CRUSHED POTATO, APPLE CIDER JUS AND SEASONAL GREENS

LAMB RAGU RIGATONI

SLOW COOKED LAMB NECK IN RED WINE AND TOMATO SAUCE WITH GRANO PADANO

ROASTED MEDITERRANEAN VEGETABLE RIGATONI

WITH NAPOLITANA SAUCE AND GRANO PADANO

TWO COURSE QUALITY MENU UPGRADE +\$5.00PP

ENTREES

VODKA RIGATONI

NAPOLETANA, CREAM, VODKA AND GRANA PADANO

GRILLED CHICKEN SOUVLAKI

SERVED WITH TZATZIKI, TABOULI AND FLAT BREAD

SALT AND PEPPER SQUID (I)

BABY LETTUCE AND CHILI LIME AIOLI

GRILLED HALOUMI SALAD

CHERRY TOMATOES CUCUMBER RIBBONS, WATERCRESS, HONEY AND POMEGRANATE DRESSING, OREGANO

TIGER PRAWN AND AVOCADO TIAN (I)

FLYING FISH ROE, BLACK SESAME, MICRO CROUTONS AND BABY HERBS

TASMANIAN SMOKED SALMON AND TIGER PRAWN SALAD (I)

HORSERADISH AND DILL CRÈME FRAICHE, FRIED CAPERS, GREMOLATA AND SPANISH ONIONS

MAINS

CHARGILLED RIVERINA ANGUS SIRLOIN 250G

MASHED POTATO, PUMPKIN PUREE, SEASONAL GREENS RED WINE JUS

BRAISED LAMB SHANK

MASHED POTATO, SEASONAL GREENS AND RED WINE JUS

ROASTED CHICKEN SUPREME

GARLIC AND ROSEMARY POTATOES, SEASONAL GREENS, MUSHROOM SAUCE

GRILLED BARRAMUNDI (A)

LEMON ROASTED POTATOES, WILTED SPINACH SEASONAL GREENS AND GARLIC BUTTER SAUCE

MUSHROOM RAGU RIGATONI

PORCINI, OYSTER & SWISS BROWN MUSHROOMS SLOW COOKED IN RED WINE AND NAPOLETANA SAUCE WITH SHAVED GRANA PADANO

DESSERT PLATTER SELECTION

PETIT FOUR PLATTERS

20 PIECES PER PLATTER, 5 PIECES OF 4 CHOICES

- STICKY DATE TRUFFLES
- MINI PROFITEROLES
- VANILLA RASPBERRY PANNA COTTA
- LEMON MERINGUE TART
- ASSORTED MACAROON
- CHOCOLATE BROWNIES
- NEW YORK CHEESECAKE
- MINI PAVLOVA
- CHOCOLATE DIPPED MADELEINES
- CHOCOLATE COVERED STRAWBERRIES
- CHOCOLATE MOUSSE CUPS
- BISCOFF CHEESECAKE
- FRUIT TART

CRONUT PLATTERS

8 PIECES PER PLATTER, 2 PIECES OF 4 CHOICES

- BISCOFF
- NUTELLA
- KINDER
- STRAWBERRY AND PISTACHIO
- SALTED CARAMEL
- RASPBERRY AND WHITE CHOCOLATE
- COOKIES AND CREAM
- HONEYCOMB CHOC



HOT AND COLD CANAPES

TOMATO BRUSCHETTA – WITH SHAVED PARMESAN & BALSAMIC

ZUCCHINI BRUSCHETTA – WITH SEMI DRIED TAPENADE ROAST PEPPERS & STRACCIATELLA

CAPRESE SKEWERS – HEIRLOOM CHERRY TOMATOES, CHERRY BOCCONCINI, BASIL AND BALSAMIC

MELON & PROSCIUTTO SKEWERS

HONEY WHIPPED GOATS' CHEESE ON BRIOCHE WITH BEETROOT JAM

CHICKEN DRUMETTES – WITH HONEY SOY SAUCE

PANKO CRUMBED CALAMARI RINGS (1)– WITH TARTARE SAUCE

MAC & CHEESE ARANCINI – WITH TRUFFLE MAYONNAISE

HAM AND PINEAPPLE PIZZA

PEPPERONI PIZZA

MARGARITA PIZZA

LEMON & OREGANO CHICKEN SKEWERS – WITH TZATZIKI

HOUSE-MADE PORK & FENNEL SAUSAGE ROLLS – WITH TOMATO CHUTNEY

PULLED BBQ PORK SLIDERS – WITH SLAW, PICKLES AND SMOKEY BBQ SAUCE

MINI BEEF PIE – WITH TOMATO CHUTNEY

SPINACH AND RICOTTA PASTIZZI

FALAFEL – WITH MINT & YOGHURT DRESSING

PREMIUM HOT AND COLD CANAPES

SEARED SCALLOPS (1) – WITH CELERIAC PUREE & CRISPY BACON

PRAWN TOAST (A) – TIGER PRAWN, AVOCADO PUREE, CELERY, DILL MAYONNAISE ON BRIOCHE

SYDNEY ROCK OYSTERS (A) – CHOICE OF MORNAY, KILPATRICK OR NATURAL

WAGYU BEEF BRESAOLA – SHAVED PARMESAN, TRUFFLE MAYONNAISE, ROCKET, EVO ON BRIOCHE

CHILLED PEELED TIGER PRAWNS (A) – WITH COCKTAIL SAUCE

PEKING DUCK PANCAKE – WITH HOISIN SAUCE, SPRING ONION & CUCUMBER

PRAWN DUMPLING (1) – WITH SNOW PEA SALAD & HONEY SOY DRESSING

MINI HOT-DOG – WITH AMERICAN MUSTARD, CARAMELISED ONION

HALOUMI SLIDERS – WITH ROASTED EGGPLANT & TOMATO CHUTNEY

BEEF SLIDERS – WITH AMERICAN CHEESE, PICKLES & BURGER SAUCE

PRAWN SLIDERS (1) – WITH AVOCADO PUREE, ICEBERG LETTUCE & COCKTAIL SAUCE

LAMB KOFTA – WITH MINT & YOGHURT SAUCE

MEDITERRANEAN LAMB SKEWERS – WITH TZATZIKI

ZUCCHINI FLOWERS – STUFFED WITH RICOTTA & SEMI-DRIED TOMATO TAPENADE

PUMPKIN ARANCINI – STUFFED WITH BRIE



09

WINE LIST

WHITE WINES

MORGAN'S BAY SAUVIGNON BLANC	\$24.00
MORGAN'S BAY CHARDONNAY	\$27.50
HARTOG'S PLATE MOSCATO	\$32.90
821 SOUTH SAUVIGNON BLANC MARLBOROUGH NZ	\$40.00
T'GALLANT PINOT GRIGIO	\$39.50
DEVIL'S LAIR HIDDEN CAVE CHARDONNAY	\$56.00

ROSE WINE

T'GALLANT CAPE SCHNACK ROSE	\$42.80
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RED WINES

MORGAN'S BAY SHIRAZ CABERNET	\$24.00
MORGAN'S BAY CABERNET MERLOT	\$28.20
HARTOG'S PLATE CABERNET MERLOT	\$32.00
ROSEMOUNT LITTLE BERRY MCLAREN VALE SHIRAZ	\$39.60
DEVILISH PINOT NOIR	\$44.50
WYNN'S COONAWARRA ESTATE CABERNET SAUVIGNON	\$50.00

SPARKLING WINES

MORGAN'S BAY SPARKLING	\$28.90
PEPPERJACK CHARDONNAY PINOT NOIR	\$46.90
SQUEALING PIG PROSECCO	\$45.70
VEUVE CLICQUOT	\$99.00

**ALL PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE

BEER LIST

TAP BEERS FROM \$7.40

ON OFFER | GREAT NORTHERN, CARLTON DRAUGHT, HAHN PREMIUM LIGHT, VICTORIA BITTER

BOTTLED BEERS

CORONA	\$9.30
HAHN SUPER DRY	\$8.40
TOOHEY'S EXTRA DAY	\$8.80
PURE BLONDE	\$8.30
PERONI	\$8.80
HEINEKEN 0%	\$7.50

CIDER

STRONGBOW APPLE CIDER	\$8.00
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SPIRITS

SPIRITS FROM \$8.50 PER NIP

ON OFFER | HOUSE SPIRITS
SMIRNOFF. JOHNNY WALKER RED. LARIOS GIN. BUNDEBURG RUM, JIM BEAM

PREMIUM SPIRITS FROM \$9.00 PER NIP

LIST AVAILABLE ON REQUEST

NON-ALCOHOLIC

SOFT DRINKS

COKE, COKE ZERO, SPRITE, SOLO. SODA WATER

GLASS | JUG

FROM \$5.00 | \$11.00

JUICE

ORANGE, PINEAPPLE, APPLE, CRANBERRY

FROM \$5.20 | \$12.00

10 KEEP CONNECTED WITH US



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