



WOOLWICH PIER

HOTEL

Function Packages

Function Areas

The Balcony



Balcony Riverview
Seats 25 Stands 40

Balcony Harbourview
Seats 35 Stands 60

The Social



Seats 85
Stands 150-200

Includes The Balcony, Goodroom, and Lounge. The inside area is not available to be hired separately

The Goodroom



Seats 8-12

The Lounge



Seats 18
Stands 20
Not available to be hired separately

The Pavilions



Seats 24
Stands 30

The Clubhouse



Seats 44
Stands 50

The Terrace



Seats 30
Stands 50

Please note this space is not undercover in the event of wet weather

Lower Courtyard



Seats 88
Stands 150

Includes Pavilion 1, 2 and Clubhouse

Canapés

Minimum 20 people

Selection A

Salt and pepper squid, *lime aioli*
Wild mushroom arancini, *semi dried tomato aioli* V
Caponata in button mushrooms, *balsamic reduction* V
Chevre, chili jam, cherry tomato tart V
Roasted sweet potato spinach tart V

Selection B

Sausage rolls
Gourmet pies
Lamb shoulder schnitzels, *jalapeno mayo*
Prawns and salmon tartare *in cones*
Pulled confit duck, *Thai spice dressing, cabbage in bao bun.*
Flatbread, *buffalo mozzarella, basil, roast tomato* V
Flatbread, *pepperoni, mozzarella*
Crushed chat potato, *chive and lime horseradish mayo, house smoked salmon*
Salmon Ponzu, *toasted brioche, sesame mayo*

Selection C

Angus beef slider, *cheese, relish, onion jam, mayo*
Trout and crab cake sliders, *fennel and dill slaw, pickles, lime aioli, chilli jam*
Fresh oysters, *apple chardonnay* GF
Tuna tartare, *rice crisps, avocado mayo* GF
Salmon rilette croissants
Chicken karaage *in potato skins*

Vegan options available.

Please note: As per government guidelines, currently we are only able to serve canapes as a sit-down option.



Canape Packages

\$40pp
2 from A, 3 from B, 2 from C

\$50pp
3 from A, 3 from B, 3 from C

\$60 pp
3 from A, 4 from B, 4 from C

Assortment of Dessert Canapes
\$15pp

Set Menu

\$65pp - 2 Course

\$75pp - 3 Course

Minimum 20 people

On the Table

Artisan bread *with cultured butter*

Entree - to share

Charcuterie Plate, wagyu 'Shiro Kin' Full Blood Bresaola, jamon serrano, Sal chichón, chicken liver pate, Riverine Blue, aged cheddar, cornichons, pickles, apple-fennel remoulade, sourdough
Salt and Pepper Squid, aioli

Mains - choose two for alternate drop

Grain fed, 300g Rump Grainge Angus, served medium, with Cafe de Paris, watercress and mash

Pan roasted Cone Bay barramundi, sweet potato gnocchi, burnt sage butter, caponata, truffle oil, pecorino romano

Chili Pappardelle, garlic, heirloom cherry tomatoes, pine nuts, pecorino romano

Chevre cheese souffle, twice baked zucchini, red elk, vichyssoise, croutons, black truffle oil, Mount Zero lemon pressed EVO

Dessert - alternate drop

Brioche bread and butter pudding, cream anglaise, rhubarb compote

White chocolate and pecan blondie, autumn fruits, chocolate glazed ice cream

Menu subject to change.



Grazing Boards

Minimum 20 people

Small Board | 10 - 15 guests \$450

Medium Board | 20 - 25 guests \$650

Large Board | 40 - 50 guests \$900

Our grazing boards are the perfect, hassle-free addition to any function. Unsurprisingly, cheese boards have become immensely popular as they provide both a central focal point for your event and allow guests to graze at their pleasure. Seasonal floral arrangements and foliage are included in the price.

Our grazing boards are designed to be an addition to any function. It can be provided as the nibbles and starters to any sit-down menu or as a cold alternative to accompany a canapes function.

Our meat and cheese tables incorporate a variety of cheeses, cold meats, bread, crackers and seasonal fruits.



Pizza Package

12 inch Pizza serving 4 - 6 guests per pizza

Pizza Margherita - Tomatoes, basil, mozzarella \$20

BBQ Smoked Meat Lovers - Hot Salami Cotto, LP's Artisan Sausage, bacon, pepperoni \$25

Pizza Suprema - Smoked meats, capsicum, mushrooms \$25

Confit Hoisin Duck - Piquillo peppers, spring onions \$25

Prawns and Mushroom - Wild mushrooms, garlic crème fraiche \$25

Mega Meat Lovers - 10 pizzas for \$220

Double the Duck - 10 pizzas for \$230

Madness Margherita - 10 pizzas for \$180

2 x Pizza Margherita, 2 x BBQ Smoked Margherita, 2 x Pizza Suprema,

2 x Confit Hoisin Duck, 2 x Prawns and Mushroom - \$240



Beverage Packages

Minimum 20 people

Standard Beverage Package

3 Hour - \$45pp

4 Hour - \$55pp

Sparkling - Chain of Fire Brut NV

White - Chain of Fire Semillion Sauvignon Blanc

Red - Chain of Fire Merlot or Shiraz Cabernet

Beer - All Tap Beers

Soft Drink and Juice

Premium Beverage Package

3 Hour - \$55pp

4 Hour - \$65pp

Sparkling - Chain of Fire Brut NV

White - Pikorua Sauvignon Blanc or Nitty Gritty Pinot Grigio

Red - Bremerton Shiraz or Robert Oatley Signature Yarra Pinot Noir

Beer - All Tap Beers

Soft Drink and Juice

Bar Tab on Consumption

If a beverage package isn't your style, you can simply open a bar tab for your guests choosing the value and included beverages.



Additional Information

Monday - Thursday
Friday - Saturday
Sunday

11am-11pm
11am-12am
11am - 10pm

*These hours may be affected by Public Holidays

HOW TO BOOK IN YOUR FUNCTION WITH US:

We can't wait to have you! The process of booking your function is as follows:

1. Once you have confirmed the date/time/area of your function with our team, we will email you a link for a \$10pp pre-authorisation of a credit card to lock in the space.

*This will not charge any amount to your card unless you cancel the event 7 days prior to the function.

2. The total balance of the function, including food, drinks and any additional costs will be paid at the conclusion of the event. Your pre-authorisation holding fee will then be released to your card. We will hold a card on the day until the bill is finalised.

If you would like to pre-pay part of the function beforehand, we can arrange payment into the Woolwich Pier Account. Please contact our functions team.

WAITSTAFF

The Woolwich Pier Hotel will provide staff to serve food to guests for functions. Please note if the reservation is not a function (not catering from the function package) food staff are not provided and guests are required to order from the bistro and collect their food (if applicable). RSA wait staff 3 hour minimum \$150.00

ADDITIONAL BEVERAGE ATTENDANTS

The Woolwich Pier Hotel will provide bar staff to serve drinks from the bar. If you require any additional staff to provide tray service it will be for a 2 hour minimum at \$50 per hour per staff member.

MUSIC

Depending on the time of day, the Woolwich Pier Hotel plays a variety of music. At all times the music is controlled by the venue. We can play your spotify playlist if you had booked the venue exclusively.

AUDIO-VISUAL

We offer built-in plasma screen for presentations. It is recommended that the format of visual presentations is tested in advance, in order to do so please make an appointment with the Functions Manager.

The Viceroy can be booked exclusively, with use of our microphone for speeches or formalities. You may also bring along an iPod to play your own choice of music. Alternatively if you hire a room within The Viceroy (eg. the Balcony), a mix of music will be played for subtle ambience.

DECORATIONS

Add that special individual touch to your function by bringing your own decorations - such as tea-light candles, fresh flowers, posters, photos or balloons. If you're having any decorations delivered directly to the Hotel, please arrange this with our functions team, so we are aware of your requirements. Strictly no confetti.

CAKES

The Hotel provides two options for special occasion cakes:

1. Serve your cake yourself. We'll provide napkins, plates and a knife for you to cut your cake - all free of charge.
2. Tray service. We'll cut and serve your cake - \$60 per cake.

MINORS

The law defines a minor as anyone under the age of 18. We are a family friendly environment, suitable for all ages, but we do ask that those under the age of 18 years refrain from entering the gaming room.

If any person under 18 attending your function is attempting to consume alcohol, the function will be terminated immediately.

GETTING TO THE WOOLWICH PIER HOTEL

The Woolwich Pier Hotel is close to all major arterial roads. Take a short scenic ride via ferry to Woolwich Wharf with just a short walk from the Valentia Street (Woolwich), or catch the STA bus that meets the ferry. Buses also run to and from the city and surrounding regions, with a STA bus stop right outside our front door.

Travelling by car, please [click here](#) to view the parking map.

Please contact the Transport Infoline on 131 500 or their website www.131500.com.au for bus and ferry routes and timetables.

LAST DRINKS

All good things must come to an end. After a fantastic night, last drinks are called 30 minutes before we close at 12:00am.

HOTEL OPENING HOURS

The Woolwich Pier Hotel and Bistro is open every day except Christmas Day.

DESIGNATED AREAS

Functions are only to use the area that has been booked. The person in charge of booking the function is responsible for containing guests in their designated area. Bookings on the balcony do not receive exclusive access to the inside areas. Bookings in the Clubhouse and Pavilion bookings do not include the courtyard area. The courtyard is a public space all patrons can use. Security are required for specific events. Please enquire for more details.

CONTACT US

If you have any questions please do not hesitate to call us on 9817 2204 or email our functions manager: functions@woolwichpierhotel.com.au

Terms and Conditions

BOOKINGS

1. To secure your Function bookings are required in writing. Any tentative bookings not confirmed with a deposit may be released at the discretion of the Woolwich Pier Hotel. Be sure to contact the Event Manager or the hotel to confirm your booking/function on 02 9817 2204 or functions@woolwichpierhotel.com.au

CONFIRMATION /DEPOSITS

2. In order to confirm a function booking, a \$10pp pre-authorisation is required. We will require 20% deposit 14 days prior to your event.

The pre-authorisation will be released on the day of the function and the full amount of the function will need to be paid on the day.

PAYMENT

3. Confirmation of final numbers must be made no later than 10 days prior to the commencement of the function. Any changes to catering after this time may still require the original payment agreed. Final charges will be based on the confirmed numbers or the final head count, which ever is greater.
4. Your credit card details will be held to create the bar tab account. This will not be charged until the conclusion of the function.
5. All payments will be processed by Laundry Hotels, the owner and operator of the Woolwich Pier Hotel.
6. Unfortunately we cannot accept final function payment by personal/company cheque, or direct debit.

GENERAL

7. The client is responsible for any loss or damage to Hotel property caused by guests attending the function. The Woolwich Pier Hotel will not accept any responsibility for the loss or damage of equipment, merchandise or personal effects left on the premises prior to, during or after the function.
8. Woolwich Pier Hotel Management reserves the right to refuse entry or service to any patron, including guests attending functions.
9. Except as specified in clause 12 below, under no other circumstances will the Hotel allow any function to bring any food or beverage into the Woolwich Pier Hotel.
10. When booking a function, you may provide a celebration cake for consumption on the premises. The Woolwich Pier Hotel takes no responsibility for the service, quality or storage of any celebration cake provided by you.

11. All items as well as their prices shown include GST and are current at the time of printing. Both of which subject to change at The Woolwich Pier Hotel's discretion.
12. All minimum spends are valid for the current season, these spends are subject to change at any time, at the discretion of the event manager.
13. Any function that does not reach the value of their minimum spend on the day, will be charged the excess.
14. Final numbers for all functions, must be confirmed in writing 10 days prior to function start time. The number at this time will then be charged on the day.
15. The Woolwich Pier Hotel does not cater for 18th birthday celebrations.
16. The Pier does not condone use of drugs, illicit activities and conducts a "NO TOLERANCE" policy. People caught in the possession of drugs will be removed from the club premises immediately and directed to the appropriate authorities. The Hotel reserves the right to cancel the function on the spot.
17. The Woolwich Pier Hotel is committed to the Responsible Service of Alcohol. Intoxicated guests will not be served. It is a requirement of law that intoxicated persons be removed from the licensed premises. No liquor will be served to minors (under 18 years of age).
18. If any person under 18 attending your function is attempting to consume alcohol, the function will be terminated immediately.
19. It is the policy of management that security is to be present for all 21st Birthday Parties. The cost is to be covered by the client. Cost is \$60 per hour, per security guard.
20. Any function on a public holiday will incur a 10% surcharge on both food and beverage.

CANCELLATIONS

21. All cancellations of must be made in writing and brought to the attention of the "Events Manager" through email at functions@woolwichpierhotel.com.au.
22. Any cancellations made within 21 days of a function booking will not be entitled to a refund of the deposit paid.

ACCEPTANCE

We ask that you sign the original copy of this contract to acknowledge acceptance of the terms & conditions here in and return it with the required deposit and confirmation sheet.