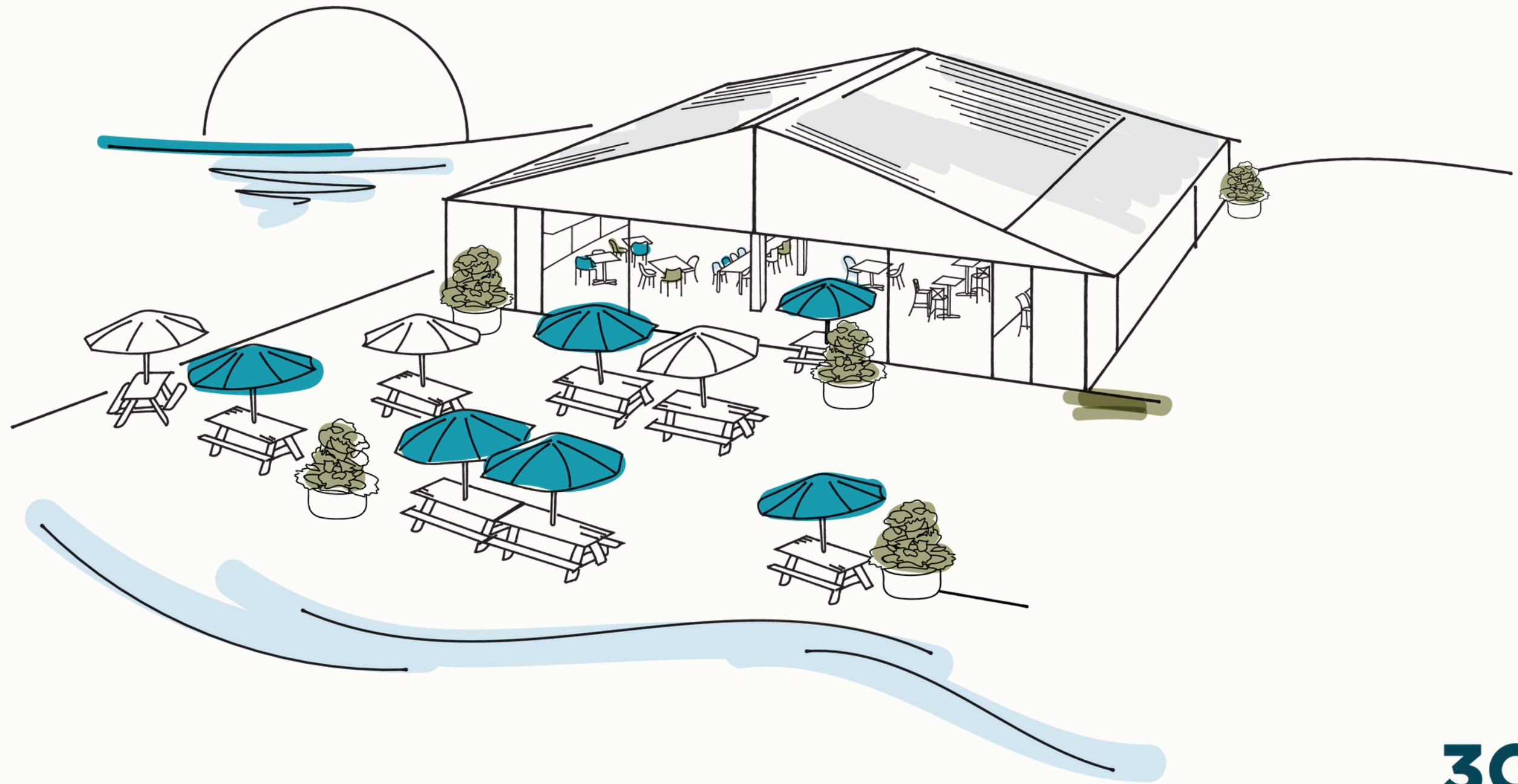


Functions Package



A chef in a dark uniform is seen from the side, working in a kitchen. In the foreground, a white plate is filled with a gourmet dish: a piece of salmon, two florets of broccoli, a dollop of white sauce, and garnishes including microgreens and thin slices of pink radish. Another plate with similar food is visible in the background. The entire image is overlaid with a semi-transparent dark blue filter.

Large Groups

FAMILY GATHERINGS | BIRTHDAYS | CEREMONY'S

PLEASE NOTE: A MINIMUM FOOD SPEND OF \$49 PER ADULT APPLIES TO ANY FUNCTION BOOKING

MAX 30 GUESTS

Feasting Menu

Shared Entree

House-Made Focaccia, Hummus, Crisp Chickpeas, Pine Nuts, Olive Oil
Fried Calamari, Harissa Aioli, Coriander, Lime
Confit Duck, Caramelized Onion and Sage Croquettes, Celeriac

Pizza

Margherita - Tomato, Fior di Latte, Basil, Olive Oil
Pollo & Radicchio - Lemon and Thyme Roasted Chicken, Fior di Latte, Garlic, Balsamic Glaze
Capricciosa - Ham, Prosciutto, Salami, Mushroom, Olive, Anchovy

Sides

Roquette, Radicchio, Red Onion, Balsamic
Chips, Roasted Garlic Aioli

Dessert (add \$12 pp)

Chocolate Fondant, Berry Compote, Raspberry Sorbet
Tiramisu- Sponge Fingers, Espresso, Mascarpone
Nutella Pizza, Strawberries, Hazelnuts, Crisp Meringue

\$49
per person



MAX 60 GUESTS

Feasting Menu

\$59
per person

Shared Entree

House-Made Focaccia, Hummus, Crisp Chickpeas, Pine Nuts, Olive Oil
Fried Calamari, Harissa Aioli, Coriander, Lime
Confit Duck, Caramelized Onion and Sage Croquettes, Celeriac

Shared Pizza and Mains

Margherita Pizza- Tomato, Fior di Latte, Basil, Olive Oil
Gamberi Pizza - Prawns, Fior di Latte, Garlic, Cherry Tomato, Red Onion, Herb Oil
Roast Half Chicken, Cauliflower Puree, Artichoke Crisps, Tuscan Cabbage, Baby Carrots, Herbed Chicken Jus
Crispy Skin Barramundi, Blistered Vine Tomatoes, Asparagus, Basil, Almonds, Lemon

Sides

Roquette, Radicchio, Red Onion, Balsamic
Chips, Roasted Garlic Aioli

Dessert (add \$12 pp)

Chocolate Fondant, Berry Compote, Raspberry Sorbet
Tiramisu- Sponge Fingers, Espresso, Mascarpone
Nutella Pizza, Strawberries, Hazelnuts, Crisp Meringue

Feel like steak?
Replace one of the
mains for steak for
only \$5pp extra!





\$79
per person

Why not add
a round of
Mini Golf?

MAX 60 GUESTS

Feasting Menu

Shared Entree

House-Marinated Olives
House-Made Focaccia, Hummus, Crisp Chickpeas, Pine Nuts, Olive Oil
Fried Calamari, Harissa Aioli, Coriander, Lime
Confit Duck, Caramelized Onion and Sage Croquettes, Celeriac

Shared Pizza

Margherita - Tomato, Fior di Latte, Basil, Olive Oil (V)
Gamberi - Prawns, Fior di Latte, Cherry Tomato, Red Onion, Herb Oil
Fungi - Wild Mushrooms, Confit Garlic, Fior di Latte, Parsley, Shaved Parmesan, Truffle Oil
Capricciosa - Ham, Prosciutto, Salami, Mushroom, Olive, Anchovy

Mains to Share (choose 2 options)

Crispy Skin Barramundi, Blistered Vine Tomatoes, Asparagus, Basil, Almonds, Lemon
Roast Half Chicken, Cauliflower Puree, Artichoke Crisps, Tuscan Cabbage, Baby Carrots, Herbed Chicken Jus
Grilled Pork Cutlet, Parsnip Puree, Cavolo Nero, Carrots, Baby Onions, Crackle, Spiced Apple Relish
300g Chargrilled Wagyu MB+6 Rump, Crispy Kipfler Potatoes, Mushrooms, Spinach, Red Wine Jus

Sides

Chips, Roasted Garlic Aioli
Green Beans, Garlic Butter, Toasted Almonds
Roquette, Radicchio, Red Onion, Balsamic

Dessert (add \$12 pp)

Chocolate Fondant, Berry Compote, Raspberry Sorbet
Tiramisu- Sponge Fingers, Espresso, Mascarpone
Nutella Pizza, Strawberries, Hazelnuts, Crisp Meringue

Kids Feasting Menu

Entree

Mac & Cheese Croquettes
Fried Calamari, Garlic Aioli

Mains

(choose one)

Margherita Pizza
Ham and Pineapple Pizza
House Crumbed Chicken and Chips
Spaghetti Bolognese

Sides

Chips, Roasted Garlic Aioli

Dessert

Ice Cream with Sprinkles

Drinks

Choice of Soft Drink or Juice

\$29
per child



Weddings & Private Event

Minimum 60 Guests

Choose 2 from each category with a 50/50 alternating drop.

Entree

Crispy Fried Salt and Pepper Calamari, Citrus Aioli, Herbs
Seared Scallops, Truffled Cauliflower Puree, Chive Oil, Crispy Prosciutto
Tuna Crudo, Preserved Lemon, Fennel, Cherry Tomatoes
Chicken Leek Terrine, Spiced Tomato Chutney, Mustard Aioli, Crisp Breads
Chargrilled Asparagus, Poached Free Range Egg, Romesco, Parmesan Crisp
Beef Carpaccio, Radish, Goat Cheese Beetroot Fritters, Charred Peppers, Shallots
Twice Cooked Pork Belly, Ginger Apple Puree, Calvados Jus
Roasted Heirloom Beetroot, Stracciatella, Candied Walnuts, Soft Herbs
Pan Fried Gnocchi, Zucchini, Ricotta, Herbs

Mains

Pan Fried Salmon Fillet, Caponata, Lemon Oil, Shallot Herb Salad
12 Hour Slow Cooked Beef Brisket, Creamed Potatoes, Baby Root Vegetables, Sauce Bordelaise
Pan Roasted Chicken Breast, Cauliflower Puree, Wild Mushrooms, Kale, Hazelnuts
Crispy Skin Barramundi Fillet, Crispy Kipfler Potatoes, Roquette Shallot Herb Salad, Sauce Gribiche
Cauliflower Steak, Spiced Hummus, Pomegranate Glaze, Puffed Quinoa, Leaves
Roasted Beef Sirloin, Potato Mash, Broccolini, Charred Onion, Red Wine Jus
Spiced Lamb Shoulder, Smokey Eggplant, Radish, Sumac Yoghurt, Herbs
Risotto of Butternut Pumpkin, Goats Cheese, Maple Walnuts, Green Oil

Sides

Roasted Chat Potatoes, Garlic, Rosemary
Roquette, Pear, Parmesan Salad
Green Beans, Fetta, Almonds
Cos Lettuce, Garlic White Anchovy Dressing, Croutons

Dessert

Vanilla Bean Pana Cotta, Strawberry Mint Salad, Meringue Shards
Whipped Blue Cheese, Spiced Fruit Chutney, Muscadels, Crisp Breads
Deconstructed Lemon Tart, Lemon Curd, Shortbread Crumble, Burnt Meringue, Canded Lemon
Tiramisu
Bittersweet Chocolate and Hazelnut Torte, White Chocolate Hazelnut Mousse
Caramelised Apple Cinnamon Crumble, Vanilla Bean Ice Cream

Canapes and Grazing Board also available.

**Please note some of these items may differ due to seasonal changes.

Please contact our Functions and Events Manager to discuss tailoring your perfect day.

3030waterfront@wyndhamharbour.com.au

\$100
per person



A bartender's hand is shown garnishing a cocktail in a glass with a slice of citrus fruit. The background is a blurred bar setting with various bottles and glasses. The text is overlaid on the image.

Cocktail Parties

BIRTHDAYS | PRESENTATION NIGHTS | CHRISTMAS
PARTIES | EOFY PARTIES

MIN 30 GUESTS - MAX 60 GUESTS

Stand Up Grazing

Not available with Full Venue Hire
Grazing Table (on entry)

Chargrilled and Roasted Vegetables

Slice and Cured Meats

House Marinated Olives

Soft and Hard Cheeses

Dried and Fresh Fruits

House-Made Dips

Toasted Sourdough

Crisp Breads

Rosemary, Sea Salt and Olive Oil Focaccia

Canapes (choose 3)

Truffled Mushroom Arancini with Garlic Aioli or

Tomato Parmesan Arancini with Pesto

Fried Calamari, Harissa Aioli, Coriander, Lime

Crispy Prawn with Romesco

House-Made Sausage Rolls with Tomato Relish

Bruschetta with Tomato and Basil

Caprese Skewers with Tomato, Basil and Bocconcini

Tuna Tartare on Crisp Bread

Whipped Goats Cheese Tart with Beetroot Relish

Chargrilled Chicken Skewer with Herb Oil

Grilled Beef Skewer with Chimichurri

Falafel with Cucumber and Mint Yoghurt

Shared Pizza

Margherita - Tomato, Fior di Latte, Basil, Olive Oil

Fungi - Wild Mushrooms, Confit Garlic, Fior di Latte, Parsley, Shaved Parmesan, Truffle Oil

Gamberi - Prawns, Fior di Latte, Red Onion, Herb Oil

Pollo & Radicchio - Lemon and Thyme Roasted Chicken, Fior di Latte, Garlic, Balsamic Glaze

Salame - Tomato, Fior di Latte, Hot Salami, Gorgonzola Piccante, Chilli Honey Capricciosa -

Ham, Salami, Mushroom, Olive, Fior di Latte, Anchovy

**Please contact the F&E Manager, as the pizza
selection depends on the number of guests attending.**

Minimum
\$35
per person





\$5
each

MINIMUM 40 ADULT GUESTS

Canapes

Minimum of 3 Canapes per person

Minimum 10 Canapes per person with no other catering

Hot

Seared Scallop, Truffled Cauliflower Puree, Lemon and Chive Salsa
Char-grilled Prawn, Tomato Chilli Salsa
Seasonal Fish Goujon, Tartare
Arancini - Parmesan, Mozzarella, Truffled Aioli
Falafel, Tahini Yoghurt, Pomegranate
Twice-cooked Pork Belly, Apple, Baby Herbs
Char-grilled Chicken Skewer, Salsa Verde
House-made Beef and Thyme Sausage Roll, Tomato Relish
Spiced Lamb Filo, Pine Nuts, Raisins, Cucumber Yoghurt

Cold

Oysters Natural, Pink Grapefruit Dressing, Salmon Roe
Gazpacho Oyster Shots
Tuna Tartare en Croute
Corn Blini, Avocado, Crab
Blue Cheese, Walnut and Pear
Bruschetta Heirloom Tomato
Caprese Skewers
Beetroot and Goat's Cheese Tartlet
Prosciutto wrapped Asparagus
Beef Carpaccio, Peppers, Olive Tapenade, Crispbread
Pork and Pistachio Terrine, Quince Jam

Dessert

Flourless Orange Cake, Cream Cheese Icing
Vanilla Panna Cotta, Strawberry Salad, Raspberry Sorbet
Lemon Curd Tartlets
Chocolate Mousse, Vanilla Cream, Coffee, Hazelnut Wafer
Peanut Butter Choc Brownie, Whipped Ganache

Choose:
1 Hot 2 Cold
or
2 Hot 1 Cold

Walk & Fork

ONLY AVAILABLE WITH TOTAL VENUE HIRE

\$14 per item

Roasted Pumpkin, Minted Yoghurt, Quinoa, Tomato, Raisins, Feta, Almonds
Smokey Eggplant, Hummus, Chili, Baby Herbs, Preserved Lemon
Blistered Tomatoes, Zucchini, Spinach, Potato Gnocchi, Balsamic, Ricotta Cos, Pancetta,
Grana Padano, Crouton, White Anchovy, Poached Egg
Slow Cooked Lamb Salad, Ancient Grain Salad, Herbed Yoghurt
Fish & Chips, House Made Tartare, Lemon
Fried Calamari, Roquette, Red Onion, Pepper, Citrus Aioli
Chargrilled Chicken Skewer, Grains, Leaves, Citrus, Salsa Verde
Rare Roast Beef, Beetroot, Asparagus, Bitter Leaves, Horseradish Cream
Chargrilled Vegetable Skewer, Pearl Couscous, Pomegranate, Citrus Dressing
Beef Ragu, Potato Gnocchi, Herbs, Parmesan
Herb Roasted Chicken, Charred Vegetable Couscous Salad, Preserved Lemon
Beef Bourguignon, Potato Mash, Herbs

**Why not
add some
pizzas?**

Margherita - Tomato, Fior di Latte, Basil, Olive Oil V \$22
Fungi - Wild Mushrooms, Confit Garlic, Fior di Latte, Parsley, Shaved Parmesan, Truffle Oil V \$24
Gamberi - Prawns, Fior di Latte, Red Onion, Cherry Tomatoes, Green Olives, Herb Oil \$28
Prosciutto Di San Daniele - Tomato, Fior di Latte, Roquette, Parmesan \$27
Pollo & Radicchio - Lemon and Thyme Roasted Chicken, Fior di Latte, Garlic, Balsamic Glaze \$26
Salame - Tomato, Fior di Latte, Hot Salami, Gorgonzola Piccante, Chilli Honey \$27
Capricciosa - Ham, Salami, Mushroom, Olive, Fior di Latte, Anchovy \$26
Quattro Formaggi - Fior di Latte, Smoked Scamorza, Gorgonzola, Parmesan V \$25
Salsiccia e Patate - Confit Garlic, Fior di Latte, Pork Sausage, Potato, Rosemary \$27
GF / VEG Available \$3





Grazing Table

A Selection of Seasonal & Artisanal Products

An easy way to feed your quests upon arrival!

Chargrilled and Roasted Vegetables
(Zucchini, Eggplant, Pumpkin, Red Onion, Peppers)
Sliced & Cured Meats (Prosciutto, Ham, Salami)
House Marinated Olives
Soft and Hard Cheeses
Dried and Fresh Fruits
House Made Dips
Toasted Sourdough
Crisp Breads
Rosemary, Sea Salt and Olive Oil Focaccia

\$500

Serves 40 - 50 Adults

\$750

Serves 60 - 70 Adults

\$1000

Serves 80 - 90 Adults

MINIMUM 20 - MAXIMUM 50 GUESTS

Italian BBQ Feast

@ Elements

Antipasti

Sliced Cured Meats (Salami, Prosciutto, Smoked Ham)
Chargrilled Marinated Vegetables
(Peppers, Courgette, Aubergine, Mushroom, Red Onion, Artichoke, Olives)
House-Made Flatbread with Seasonal Dips

From the Barbeque

Grilled Lamb Cutlets, Rosemary, Garlic Served with Romesco
Sicilian Grilled Chicken Breast with Salsa Verde
Crispy Skin Barramundi Fillet, Caponata and Grilled Lemon
Selection of Italian Style Pork Sausages
Grilled Amalfi Style Prawn Cutlets with Lemon, Garlic and Mint

Sides

Traditional Panzanella Salad (Italian Tomato, Roasted Pepper, Basil and Bread)
Roasted Chat potatoes, Garlic, Rosemary and Sea Salt
Roquette, Pear and Parmesan Salad

\$80
per person



Corporate Events

MEETINGS | PRESENTATIONS | WORKSHOP | SEMINARS

Did someone
say Mini Golf
tournament for
the team?

Full and Half Day Meeting Packages

ELEMENTS - MINIMUM 10, MAXIMUM 26
3030 WATERFONT - MINIMUM 30, MAXIMUM 120

\$45 pp

Morning Tea & Lunch

Morning Tea

Assorted Mini Pastries
Housemade Sweet and Savory Muffins
(Raspberry White Chocolate, Pumpkin Spinach & Feta)
Fresh Fruit Platter

Lunch

Selection of Freshly Made Sandwiches and Wraps
Frittata
Fresh Seasonal Salads

**** Tea, Espresso, Batch Brew included in all packages.**
**** Use of Anti glare LCD screen, Microphone, PA and
White Board facilities included in all packages.**

\$60 pp

Morning/Afternoon Tea & Lunch

Morning Tea

Assorted Mini Pastries
Housemade Sweet and Savory Muffins
(Raspberry White Chocolate, Pumpkin Spinach & Feta)
Fresh Fruit Platter

Lunch

Selection of Freshly Made Sandwiches and Wraps
Frittata
Fresh Seasonal Salads

Afternoon Tea

Assorted Warm Savoury Pastries (Sausage Rolls,
Pies, Spinach and Ricotta Rolls, Vegetable Pasties)
Selection of Slices (brownie, lemon slice, berry
crumble slice)
Freshly Baked Scones, Cream and House Made Jam

Terms & Conditions

Minimum Spend To Secure Your Event

Non private functions have a minimum spend requirement of \$49PP on food, this amount is not inclusive of any bar tab.

Private functions wanting total venue hire and exclusivity have a minimum spend requirement of \$10,000 during April through to October.

\$12,000 during November through to March. These private hire amounts are inclusive of venue hire, beverage on consumption and catering.

Booking Confirmation

A 20% deposit is required for either type of function to secure booking date. Remainder of invoice will be due 30 days (private) or 14 days (non private) prior to your event.

Beverages are to be paid at the conclusion of your event or on consumption.

Hire times are for one service only:

Lunch (12pm-4pm) or Dinner (6:00pm-late).

Catering

All catering items are subject to change due to seasonal changes in produce and availability.

All catering selections are due 30 days (private) or 14 days (non private) prior to event date.

No-Show Policy

If remaining payment is not received in a timely manner, your function will be at risk of cancellation, and deposit being forfeited.

In the event of unadvised cancellation, or no-show, all monies will be forfeited.

Cleaning Fee

A minimum cleaning fee of \$100 may be added to your invoice in the event of any unreasonable mess or damage to the venue. This may include small rubbish - ie. confetti or glitter, food items or any other mess deemed to be unreasonable at staff's discretion.

Cancellations/Reschedule

In the event you need to cancel or reschedule your function, we require a minimum of 30 days notice for private and 14 days for non private functions.

We will take all necessary steps to reschedule the date as soon as possible, with no forfeit of monies.

In the event you need to cancel your function and provide less notice than the minimum, all payments are non refundable.

If you need to cancel and provide more than the minimum notice, we will refund monies, however will hold a 10% administrative fee.

House Rules

We want you and your guests to have the best time, safely.

There are house rules that all guests must follow during your function.

These include:

No throwing of games, glassware or rocks.

No outside food or beverages brought into the venue.

No live music unless you have privately hired the venue.

All guests must listen to any direction given by staff.

Failure to adhere to these rules may result in you & your guests being asked to leave immediately**

RSA

Our staff take you and your guests' safety very seriously. As such, RSA guidelines will be followed strictly by our staff during your event. Alcohol will not be served to anyone under the age of 18 and ID will be checked to ensure lawful service. Our staff reserve the right to refuse service of alcohol in line with standard Victorian RSA guidelines.

Bringing alcohol into the venue, or removing it, is strictly prohibited.

Events at Elements

Please contact Function and Events Manager for further information around Elements T&C's.

****In the case of you and your party are asked to leave early due to misconduct all the remaining balance of the bar tab will be forfeited.**

Terms and Conditions are subject to change without notice, for all terms and condition enquiries please reach out to the Functions Manager.