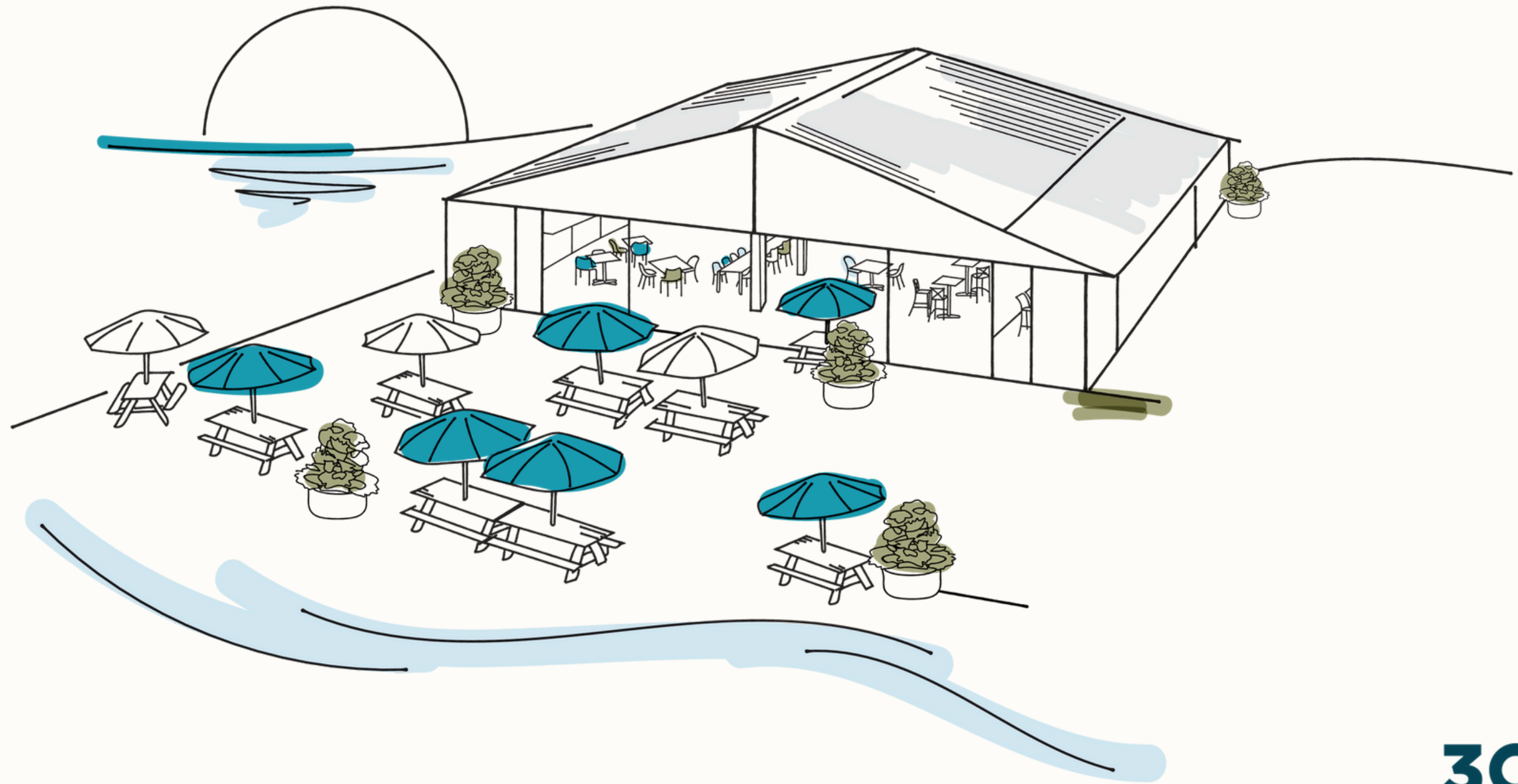


# Functions Package



A chef in a kitchen, wearing a white uniform and a black hat, is preparing food. The chef's hands are visible, one holding a knife and the other a small bowl. In the foreground, a white plate is filled with a beautifully plated dish. The dish features a piece of salmon, two florets of broccoli, a dollop of white sauce, and some garnishes. The background is slightly blurred, showing a kitchen counter and some other dishes. The overall lighting is warm and professional.

# Large Groups

FAMILY GATHERINGS | BIRTHDAYS | CEREMONY'S



MAX 30 GUESTS

# Feasting Menu

## Shared Entree

House-Made Focaccia, Tzatziki, Olive Oil

Fried Calamari, Basil Aioli, Herbs, Lemon

Spring Lamb, Caramelized Onion Croquettes, Pea Mint Hummus, Shallot Herb Salad

## Pizza

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

Pollo & Pancetta- Tomato, Shredded Chicken, Fior di Latte, Red Onion,

Smoked Scamorza, Crispy Pancetta

Capricciosa - Ham, Prosciutto, Salami, Mushroom, Olive, Anchovy

## Sides

Roquette, Pear, Parmesan Salad, Lemon Dressing

Chips, Roasted Garlic Aioli

## Dessert (add \$15 pp)

Strawberry Cheesecake, Almond Biscuit Base, Mascarpone, Ricotta,

Strawberries, White Chocolate Soil

Tiramisu Sponge Fingers, Espresso, Mascarpone

Nutella Pizza, Strawberries, Hazelnuts, Crisp Meringue

Pina Colada, Coconut Panna Cotta, Pineapple Compote, Pina Colada Foam

**\$49**  
per person





MAX 60 GUESTS

# Feasting Menu

**\$59**  
per person

## Shared Entree

House-Made Focaccia, Tzatziki, Olive Oil  
Fried Calamari, Basil Aioli, Herbs, Lemon  
Spring Lamb, Caramelized Onion Croquettes, Pea Mint Hummus, Shallot Herb Salad

## Shared Pizza and Mains

Margherita Pizza- Tomato, Fior di Latte, Basil, Olive Oil  
Sicilian Salad, Tomatoes, Cucumbers, Red Onion, Green Olives, Croutons, Stracciatella, Basil  
Roast Half Chicken, Cucumber Herb Yoghurt, Sumac, Fattoush, Pomegranate  
Crispy Skin Barramundi, Grilled Broccolini, Roasted Broad Beans, Almond Romesco

## Sides

Roquette, Pear, Parmesan Salad, Lemon Dressing  
Chips, Roasted Garlic Aioli

## Dessert (add \$15 pp)

Strawberry Cheesecake, Almond Biscuit Base, Mascarpone, Ricotta,  
Strawberries, White Chocolate Soil  
Tiramisu Sponge Fingers, Espresso, Mascarpone  
Nutella Pizza, Strawberries, Hazelnuts, Crisp Meringue  
Pina Colada, Coconut Panna Cotta, Pineapple Compote, Pina Colada Foam

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







**\$79**  
per person

MAX 60 GUESTS

# Feasting Menu

## Shared Entree

House-Marinated Olives  
House-Made Focaccia, Tzatziki, Olive Oil  
Fried Calamari, Basil Aioli, Herbs, Lemon  
Spring Lamb, Caramelized Onion Croquettes, Pea Mint Hummus, Shallot Herb Salad

## Shared Pizza (choose 2 options)

Margherita - Tomato, Fior di Latte, Basil, Olive Oil  
Melanzan - Confit Garlic, Fior di Latte, Chargrilled Eggplant, Goats Cheese, Mint Pesto, Pine Nuts  
Gamberi - Tomato, Prawns, Fior di Latte, Zucchini, Nduja, Basil  
Prosciutto Di San Daniele - Tomato, Fior di Latte, Roquette, Parmesan  
Pollo & Pancetta- Tomato, Shredded Chicken, Fior di Latte, Red Onion, Smoked Scamorza, Pancetta  
Salame - Tomato, Fior di Latte, Hot Salami, Gorgonzola Piccante, Chilli Honey  
Capricciosa - Ham, Prosciutto, Salami, Mushroom, Olive, Anchovy

## Shared Mains (choose 2 options)

Roast Half Chicken, Cucumber Herb Yoghurt, Sumac, Fattoush, Pomegranate  
Crispy Skin Barramundi, Grilled Broccolini, Roasted Broad Beans, Almond Romesco  
300g Chargrilled Black Angus Scotch Fillet, Triple Cooked Chips, Herb Sauce, Crispy Onions  
Roasted Porchetta, Spring Slaw, Apple Mustard Dressing, Toasted Walnuts

## Sides

Chips, Roasted Garlic Aioli  
Spring Slaw, Kale, Carrot, Radish, Apple Mustard Dressing  
Roquette, Pear, Parmesan Salad, Lemon Dressing

## Dessert (add \$15 pp)

Strawberry Cheesecake, Almond Biscuit Base, Mascarpone, Ricotta,  
Strawberries, White Chocolate Soil  
Tiramisu Sponge Fingers, Espresso, Mascarpone  
Nutella Pizza, Strawberries, Hazelnuts, Crisp Meringue  
Pina Colada, Coconut Panna Cotta, Pineapple Compote, Pina Colada Foam

Why not add  
a round of  
Mini Golf?



# 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

**\$29**  
per child





# Private Events

Minimum 40 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  
Gin Beetroot Cured Salmon, Pickled Fennel, Cherry Tomatoes, Caper Berries, Lemon  
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, Peas, Spinach, Ricotta, Herbs, Parmesan

## Mains

Pan Fried Salmon Fillet, Caponata, Lemon Oil, Shallot Herb Salad  
Slow Roasted Porchetta, Creamed Potatoes, Spiced Apple Relish, Cavolo Nero  
Roasted Chicken Breast, Cauliflower Puree, Wild Mushrooms, Spinach, Hazelnuts, Jus  
Crispy Skin Barramundi, Prawns, Mussels, Green Beans, Tomato Bisque, Dill Oil  
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 Squash, Goats Cheese, Maple Walnuts, Green Oil

## Sides

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

## Dessert

Vanilla Bean Panna Cotta, Strawberry Gel, Strawberry Mint Salad, Meringue Shards  
Whipped Blue Cheese, Spiced Fruit Chutney, Muscadels, Crisp Breads  
Deconstructed Lemon Tart, Lemon Curd, Shortbread Crumble, Burnt Meringue, Candied Lemon  
Tiramisu- Sponge Fingers, Espresso, Mascarpone  
Bittersweet Chocolate and Hazelnut Torte, White Chocolate 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.  
[functions@wyndhamharbour.com.au](mailto:functions@wyndhamharbour.com.au)

**\$80**

per person

2 Course + Sides

**\$100**

per person

3 Course + Sides







# Cocktail Parties

BIRTHDAYS | PRESENTATION NIGHTS | CHRISTMAS  
PARTIES | EOFY PARTIES



MINIMUM 30 GUESTS

# Stand Up Grazing

Only available with Private 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

Tomato Parmesan Arancini with Pesto Aioli

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

Chargrilled Chicken Skewer with Herb Oil

Grilled Beef Skewer with Chimichurri

Falafel with Cucumber and Mint Yoghurt

## Shared Pizza (choose any 4)

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

Melanzan - Confit Garlic, Fior di Latte, Chargrilled Eggplant, Goats Cheese, Mint Pesto, Pine Nuts

Gamberi - Tomato, Prawns, Fior di Latte, Zucchini, Nduja, Basil

Prosciutto Di San Daniele - Tomato, Fior di Latte, Roquette, Parmesan

Pollo & Pancetta- Tomato, Shredded Chicken, Fior di Latte, Red Onion, Smoked Scamorza, Crispy Pancetta

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

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

Broccoli e Gorgonzola - Confit Garlic, Fior di Latte, Broccoli, Spinach, Gorgonzola, Herb Gremolata, Pine Nut

Mortazza - Tomato, Fior di Latte, Chilli Mortadella, Whipped Ricotta, Basil, Honey

Minimum  
**\$40**  
per person







**\$5**  
each

**Choose:**  
**1 Hot 2 Cold**  
**or**  
**2 Hot 1 Cold**

MINIMUM 30 ADULT GUESTS

# Canapes

**Minimum of 3 Canapes per person with additional catering**  
**Minimum 10 Canapes per person with no other catering**

## Hot

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 Koftas, Cucumber Yoghurt

## Cold

Oysters Natural, Pink Grapefruit Dressing, Salmon Roe  
Gazpacho Oyster Shots  
Tuna Tartare en Croute  
Blue Cheese, Walnut and Pear en Croute  
Bruschetta Heirloom Tomato  
Caprese Skewers  
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

## Premium

Sweet Corn Blini, Avocado, Crab  
Seared Scallop, Truffled Cauliflower Puree, Lemon and Chive Salsa  
Beetroot and Goat's Cheese Tartlet  
Char-grilled Prawn, Tomato Chilli Salsa

**\$6**  
each



# Walk & Fork

ONLY AVAILABLE WITH PRIVATE FUNCTIONS

**\$15 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

Melanzan - Confit Garlic, Fior di Latte, Chargrilled Eggplant, Goats Cheese, Mint Pesto, Pine Nuts V 24

Gamberi - Tomato, Prawns, Fior di Latte, Zucchini, Nduja, Basil 28

Prosciutto Di San Daniele - Tomato, Fior di Latte, Roquette, Parmesan 27

Pollo & Pancetta- Tomato, Shredded Chicken, Fior di Latte, Red Onion, Smoked Scamorza, Crispy Pancetta 26

Salame - Tomato, Fior di Latte, Hot Salami, Gorgonzola Piccante, Chilli Honey 27

Capricciosa - Ham, Salami, Mushroom, Olive, Fior di Latte, Anchovy 27

Broccoli e Gorgonzola - Confit Garlic, Fior di Latte, Broccoli, Spinach, Gorgonzola, Herb Gremolata, Pine Nut V 25

Mortazza - Tomato, Fior di Latte, Chilli Mortadella, Whipped Ricotta, Basil, Honey 27

Gluten Free & Vegan Cheese 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 - 75 Adults**

**\$1000**

**Serves 80 - 100 Adults**



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

### Lunch

Selection of Freshly Made Sandwiches & Rolls  
Selection of Warm Savory Pastries  
Roasted Vegetable Fritta

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

**\$65 pp**

## Morning/Afternoon Tea & Lunch

### Morning Tea

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

### Lunch

Selection of Freshly Made Sandwiches & Rolls  
Selection of Warm Savory Pastries  
Roasted Vegetable Frittata

### 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

Large functions wanting total exclusive venue hire have a minimum spend requirement of \$15,000 during April through to October.  
\$18,000 during November through to March. These private hire amounts are inclusive of food, beverage and venue hire.

## 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 (11:30pm-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 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.