

EVENTS BY PIER ONE



DAY DELEGATE PACKAGE 2024

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WELCOME TO PIER ONE SYDNEY HARBOUR

For dynamic event planners, Events by Pier One is an experience that offers an innovative, sustainable approach for all to enjoy. Experience the best of local suppliers at our iconic Sydney harbourside location.

This concept is designed to provide guests with a localised dining experience, bringing it to life within our events landscape.

Through supporting our local community and sustainable partnerships, we invite you to participate in celebrating these principles. Together, we can build a community that exemplifies the best in each of us and serves as a source of inspiration for generations to come.



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PLANT BASED | MONDAY

With the growing popularity of plant-based diets and Pier One's continued commitment to sustainability; our chefs have worked to create this unique offering. Partnering with Select Fresh Providores we illustrate a fresh, seasonal display of vegetables and their sourced local farmers.

Morning tea break

Wild berry and toasted granola with coconut yoghurt

Sundried tomato, grilled vegetable & vegan cheese wrap

Lunch

Toss your-own salad, local farmer's fresh produce, vegan cheese, condiments G/F

Fattoush salad, aged pomegranate molasses, kalamata olive

Roasted cauliflower, cherry tomato & kale salad G/F

Plant based meatballs, porcini mushrooms, pomodoro* G/F

Mashed potatoes, chives and vegan crème fraiche G/F

Orzo Primavera, fresh sourdough

Vegan chocolate fudge cake

Sliced seasonal melon, fresh mint G/F

Afternoon tea break

Fruit and grain slice

Spinach falafel, vegan chipotle mayo

*wagyu meatballs available upon request



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RESPONSIBLE SEAFOOD PROGRAM | TUESDAY

Pier One uses responsibly sourced seafood such as Humpty Doo barramundi, aligning with our core sustainability guidelines and connection to water and our community.

Morning tea break

Mini jam donut V

Pesto and cream cheese muffin V

Lunch

Young paw paw salad, Thai chili, toasted peanut, nam jim

Farmed baby prawn nicoise, ratte potato, cage-free egg, olives G/F

Chimichurri spiced Humpty Doo barramundi G/F

Baked eggplant parmigiana V G/F

Thyme baked potato lyonnaise V

Warm chocolate brownie V

Selection of sliced seasonal fruits and berries VE

Afternoon tea break

Madeleines V

Potato fritters with mint dip V



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AUSTRALIAN NATIVE | WEDNESDAY

Pier One is focused on working with the local native ingredients of the land to conserve its rich history. Inspired by Andrew Fielke's Creative Native brand, these ingredients are brought to life in this curated menu.

Morning tea break

Macadamia slice V

Kumera and cheese parcel V

Lunch

Heirloom carrots, cavolo nero and wattle seed salad V

Broccoli and wild mushroom salad with witlof, balsamic, bush tomato dust V

Native herbs and chilli dusted chicken Marylands

Glazed bush tomato and carrot with herbed creamy cheese V

Karkalla tossed creamy dauphinoise V

Blueberry cheesecake, lemon myrtle crème V

Seasonal fresh fruits salad, manuka honey and mint V G/F

Afternoon tea break

Milo & Nutella slice V

Zucchini saltbush and rivermint fritters V



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BONDI SURF CULTURE | THURSDAY

Harnessing the coastal lifestyle Australians enjoy along with their love for acai, seafood and poke bowls, this unique offering celebrates the iconic Sydney surf culture.

Morning tea break

Almond florentine, manuka honey V

Petit quiche with truffle, brie & mushroom V

Lunch

High-protein salad of quinoa, lime vinaigrette VE

Salad of vine ripened tomato, baby mizuna, balsamic treacle

Bondi fish and chips, classic tartar, fresh lemon

Build-your-own poke bowl, choice of marinated tofu, tuna and pulled chicken

Rocky road slice V

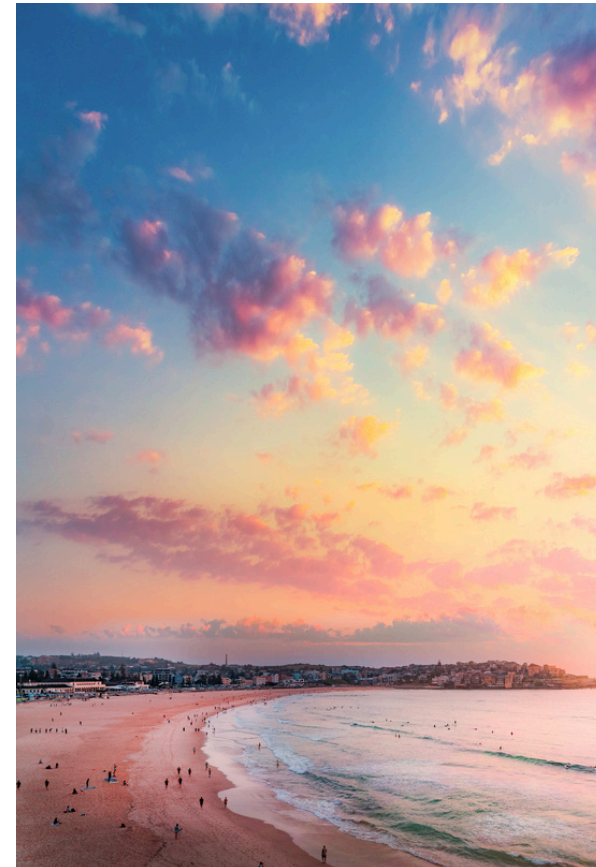
Carved pineapple slice with fresh mint VE G/F

Acai flow - served with an array of condiments, fresh fruits and berries V

Afternoon tea break

Healthy protein balls V

Ricotta and spinach pastizzi V



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BREAD & BUTTER PROJECT | FRIDAY

The Bread & Butter Project provides training to people seeking refuge and asylum in Australia to become qualified bakers. We are proud to partner with this important organisation, and their breads are featured across our dedicated menu curated around wraps & sandwiches.

Morning tea break

Raspberry friand V

Hickory smoked bacon and poached egg mini rolls

Lunch

Granny smith waldorf salad, walnuts V G/F

Toasted super seeds and butternut salad VE

Selection of gourmet sandwiches (2)

Beetroot, goat cheese and arugula wrap V

Wagyu beef and cheese sliders

Charred chicken and avocado sliders

Parmesan potato wedges V

Spiced bread and butter pudding V

Selection of sliced seasonal fruits and berries VE G/F

Afternoon tea break

Beef parcels

Scones with jam, cream and fruit compote V



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