

EVENTS BY PIER ONE



MENUS 2024

EVENTS BY PIER ONE

Pier One Sydney Harbour offers you some of the best conference and meeting venues in Sydney, offering a prime location, stress-free catering, and panoramic waterfront views of Sydney Harbour – all just a short scenic walk from the Sydney CBD.

Start curating the perfect food and beverage package for your event with our Events by Pier One range.



(v) vegetarian | (ve) vegan | (gf) gluten free | (n) nuts present

Allergy Warning: Menu items may contain or come into contact with wheat, eggs, nuts and milk. Ask our staff for more information.

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EVENTS BY PIER ONE



CANAPE MENU

COLD SELECTION

Atlantic smoked salmon, lemon ricotta, blinis

Air dried beef bresaola and chive cream cigars (gf)

Heirloom tomato and saffron tart, vegan aioli (ve)

Choice of sushi | chicken teriyaki maki OR grilled prawn nigiri OR wakame maki

Braised Windsor duck tartlets, apple raisin chutney

Native macadamia and Alto olive mini-pancakes (ve)

Fresh shucked Sydney rock oysters, finger lime, shallots (gf)



CANAPE MENU 2024

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CANAPE MENU

HOT SELECTION

Thai chicken spring rolls

Selection of “classic” Aussie pies | beef ragout OR pulled chicken OR seasonal vegetable

Young pumpkin and cheese arancini (v)

Pulled beef pastilles, tomato ginger jam

Sticky pork bites, red apple, toasted sesame (n)

Blue swimmer crab cakes, grapefruit, petit bush

Barramundi and kipfler potato bites, sauce gribiche

Black truffle, caramelized onion, goat cheese croquettes (v)



CANAPE MENU 2024

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CANAPE MENU

SUBSTANTIAL SELECTION

Pier One sliders | wild mushroom sliders OR
classic wagyu beef patties, aioli, crisp lettuce, tomato relish

Crispy fried chicken, scallions

WA rock-lobster spring rolls, sriracha mayo

Vegan tenders and chips, plant-based chipotle mayo (ve)

Hoisin tossed crisp pork belly, Asian slaw, shallots, steamed buns

Humpty Doo barramundi fish and chips, tartar, lemon



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CANAPE MENU

DESSERT SELECTION

- Valrhona chocolate and orange tartlets
- White chocolate cheesecake, lemon gel, hazelnut praline
- Vittoria coffee and roasted walnut bites
- Lemon tartlets



CANAPE MENU 2024

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PLATED MENU

ENTREE OPTIONS

Hand-pulled Burrata (v)

Pickled butternut squash | sweet pepper relish | sourdough

Yellowtail Kingfish (gf)

Meyer lemon crème fraîche | caviar

Butter-poached lobster (gf)

Charred asparagus | lobster bisque

Kumera ravioli (n,v)

Nutty brown butter | toasted macadamia | sage

White Pyrenees lamb loin (n)

Ras el hanout rub | Malfroy honey roasted carrots | carrot almond puree

VEGAN ENTREE OPTIONS

Ox Heart tomato & vegan cheese salad

Confit heirloom tomato | basil pesto | apricot puree | sourdough

Torched kohlrabi carpaccio (gf)

Compressed cucumber | allium sauce | dill macadamia cream

Charred Peruvian asparagus (gf)

Mushroom textures | kiss pepper salsa

Pickled butternut squash

Baby mizuna | wild herb pesto | sourdough



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MAINS

Atlantic salmon fillet

Edamame | kohlrabi | katsuo dashi umami

Pan-seared barramundi

Wood charred leek | grain mustard mash | fennel beurre blanc

Free-range chicken fillet (gf)

Charred broccolini | pumpkin puree | caramelised pumpkin | thyme jus

Wagyu rump grain fed MB 6+ (gf)

Potato gratin | king brown fungi | seeded mustard

Cowra rack of lamb (n)

Potato fondant | ratatouille | pistachio crumble

Windsor duck leg confit

Sour cherry glaze | sugar snap peas | parsnip

VEGAN MAINS

Charred celeriac (n, gf)

Dutch carrot almond puree | witlof | seasonal vitality greens

Curried cauliflower steak (gf)

Lentil barigoule | grain mustard primavera beans

Plant based chicken

Hassel back potato | textures of onion | caper raisin gel



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SIDES

Manuka honey roasted baby carrots (v, gf)

Oven roasted Chateaux potatoes (v, gf)

Tahini tossed green beans (n, v, gf)

Balsamic glazed courgette (v, gf)

Baby spinach and bush tomato salad (v, gf)

Mesclun salad with Alto extra virgin olive oil (v, gf)



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DESSERT

Pier One pavlova (v, gf)

Hand-picked berries | lemon myrtle gel | passionfruit coulis

Chocolate mousse (n, v, gf)

70% dark chocolate | shards | citrus gel | hazelnut crumble

Baileys tart

Salted caramel | sesame crisp

Baked cheesecake (v)

Mango passionfruit coulis | toasted coconut

Lemon tart (n, v)

Textures of raspberry | short bread | pistachio crumble

VEGAN DESSERT

Vegan berry mousse (gf)

Dark chocolate shards | citrus gel | air dried berries

Dark chocolate and raspberry pebble (gf)

Raspberry coulis | hazelnut crumble | fresh raspberries



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SHARED PLATTER MENU

EACH PLATTER SERVES 5 GUESTS AS A SUBSTANTIAL OR 10 GUESTS AS A SNACK.

Fresh Australian king tiger prawns (1kg)

Selection of Australian seafood (1kg)

Fresh shucked Sydney rock oysters, fresh tiger prawns, Atlantic smoked salmon, green-lip mussels, WA baby octopus

Selection of sliders

Wild mushroom sliders OR classic wagyu beef patties, aioli, crisp lettuce, tomato relish

Selection of pastries

Danishes, tea cakes, croissants, muffins, quiches

Selection of antipasto

Marinated roast vegetables, feta, olives and sliced charcuterie, pickles

Housemade mezze

Tabouleh, falafel, hummus, labneh stuffed pepper, olives, vine leaves, pita pockets



SHARED PLATTER MENU 2024

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SHARED PLATTER MENU

EACH PLATTER SERVES 5 GUESTS AS A SUBSTANTIAL OR 10 GUESTS AS A SNACK.

Hand sliced sashimi platter

Atlantic salmon, yellow fin tuna and kingfish

Trio of artisan Australian cheeses

Dried fruits, quince paste, lavosh crackers

Dips and breads

Selection of house made dips with sourdough and Turkish bread

Selection of seasonal fruits

Dessert canapé platter

Valrhona chocolate and orange tartlets
White chocolate cheesecake, lemon gel, hazelnut praline
Vittoria coffee and roasted walnut bites
Lemon tartlets



SHARED PLATTER MENU 2024

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STATIONS MENU

ALL STATIONS HAVE A 90 MINUTE DURATION AND MUST BE IN CONJUNCTION WITH AN EXISTING CATERING PACKAGE.
MIN. 30 GUESTS REQUIRED FOR ALL FOOD STATIONS * EXCLUDING GELATO STATION.

Oyster & Prawn Bar

Oysters on ice served with condiments & lemon
Fresh prawns on ice served with traditional condiments

Enhancement options | Oyster & Prawn Bar

LIVE shucking

Charred Oysters

Fresh oyster charred on charcoal with bacon bits & Worcestershire sauce

Cheese & Charcuterie Station

Brie, cheddar, blue cheese, Parma ham, salami, air dried beef, served with crisp bread, crackers, dried fruit & nuts

Enhancement options | Cheese & Charcuterie Station

Live Raclette Station

Melted cheese served on your choice of meat, potatoes, Alto olives, pickle veg, arugula

Live Tet de Moine Cheese Station

Shaved cheese served with Jatz crackers and fresh heirloom tomato



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Bagel Station

Plain, poppy, mix, sesame & GF
Served with cream cheese, butter, jam, strawberry cream, mixed berries, pickled cabbage, bbq sauce, jalapeno sour cream, Petit Bouche, rocket, mesclun, smoked salmon, smoked trout, sliced pastrami, pulled beef, pulled chicken

Poke Bowl Station

Choice of grain from white rice, quinoa or brown rice
Choose your protein from salmon, chicken or vegan plant based
Choose your vegetables from edamame bean, carrot, cucumber, onion, radish, tomato
Choose dressing from ponzu sauce, sesame, honey soy, herb dressing

Energize & Hydrate Bar

Berocca, Red Bull, V drink, Gatorade
Selection of protein balls, homemade muesli & seeded bars
Whole bananas, mandarins & apples



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Falafel Station

Flatbread with hummus, falafel, lettuce, tomato, red onion, shredded cheese

Live Pizza Station

Selection of four cheese pizza, pepperoni, vegetable delight or Parma ham & burrata

BBQ Station

Minute steaks, pork sausages, marinated chicken tenders, vegetable kebabs accompanied with rosemary chats, roasted vegetables, bread rolls selection mustard and jus



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Donut Station

Mini donuts freshly filled by our pastry chef from your choice of chocolate hazelnut, vanilla cream, berry jam or lemon curd

Gelato Station

Selection of hand-crafted gelatos & sorbets served in a cup or cone with choice of toppings



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