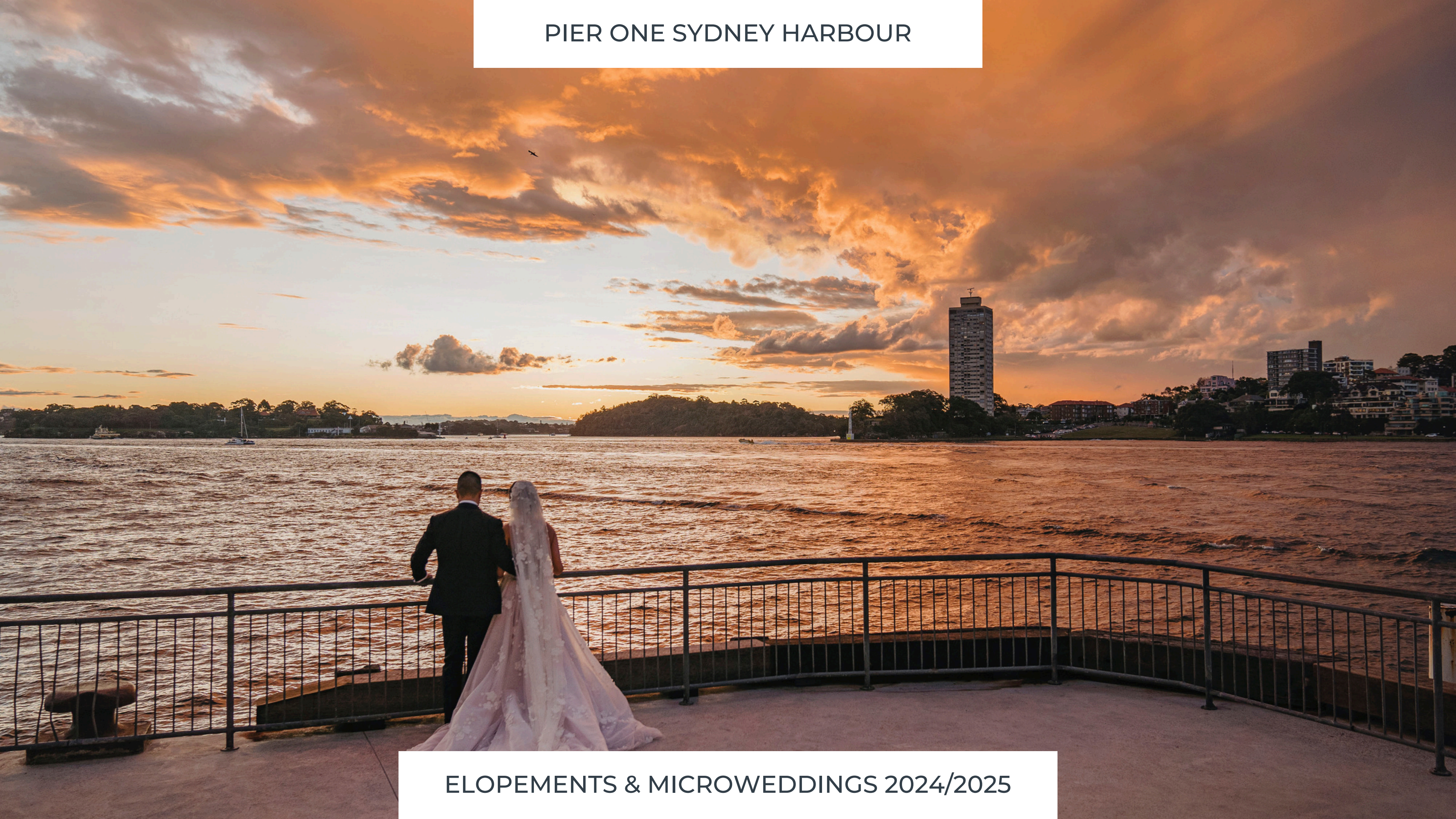


PIER ONE SYDNEY HARBOUR



ELOPEMENTS & MICROWEDDINGS 2024/2025

AN INTIMATE CELEBRATION AT PIER ONE SYDNEY HARBOUR

Plan your dream wedding at one of the most iconic venues in Sydney.

With Sydney Harbour setting the backdrop, the terrace at PIER dining offers a stylish and sophisticated venue to celebrate with your nearest and dearest.

For those looking for an even more intimate affair, the Private Dining Room awaits.

Available for a minimum of 12 people and a maximum of 52 people, package cost is \$119pp and includes*:

- Selection of two canapes
- Two-course plated menu
- Cakeage

*minimum spend applies

To enquire:

Phone us: + 61 402 717 294

Email us: ak.sydak.wed.enquiries@autographhotels.com

@pieroneweddings



CANAPÉ MENU

SAMPLE MENU

(CHOICE OF TWO)

COLD SELECTIONS

Freshly shucked oysters, mignonette (GF, DF)

Paradise Prawns, Marie rose (GF, DF)

Hervey Bay Scallops crudo, smoked oil (GF)

Kangaroo tartar, buckwheat crackers, Macadamia, black garlic (GF, DF)

Charred chicken, fermented chili, cos

HOT SELECTIONS

Gundagai lamb skewers, preserved lemon, oregano (GF, DF)

Crisp potato scallops, crème fraiche

Char-grilled scallops, dehydrated pineapple (GF)

Wagyu sausage roll, smoked tomato

Grilled prawns, romesco sauce (GF, GF)

SWEET SELECTIONS

Valrhona Chocolate, hazelnut crumble

Crème brule tart, wattle seed

Mini PierLova (GF)

TWO-COURSE PLATED MENU

SAMPLE MENU

SMALL PLATES

Kingfish crudo, green mango, chilli, ginger, coriander (GF)

Vanella stracciatella, salted cucumber, dill oil (V, GF)

Kangaroo tartar, macadamia, black garlic (GF, DF)

Scallops in the shell, smoked tomato aguachile, cucamelon (GF, DF)

LARGE PLATES

Grilled half spatchcock, peas, cos, lardo (GF)

Campanelle pasta carbonara, Byron Bay mushrooms (V)

King George Whiting "Parmi", crushed tomato, Heidi farm Tilsit cheese

David Blackmore Wagyu, mustard, chimichurri (DF)

DESSERTS

PierLova, meringue, white chocolate, seasonal fruit (GF)

Valrhona Chocolate cake, Dulcey ice cream

Meredith goat curd, figs, burnt honey (GF)

ADD ON SIDES (SERVED WITH MAINS):

Hawkesbury salanova, gems and witlof (V, DF) +\$12

Brussel sprouts, lardo, smoked paprika cream (GF) +\$14

Fennel creamed and roasted with Pyengana, chicken jus (GF) +\$14

Fries, kombu seasoning, aioli (V) +\$14

EVENT WINE PACKAGES

SAMPLE MENU

TIER 1

1 Hour \$50pp | 2 Hour \$60pp

3 Hour \$80pp | 4 Hour \$90pp

Includes 1x Sparkling, 1x White, 1x Red

Choose From:

Sparkling

BTW Sparkling

White

De Beaurepaire Semillon Sauvignon Blanc

Tar & Roses Pinot Grigio

Tyrrell's Chardonnay

Red

First Creek Pinot Noir

Sisters Run Cabernet Sauvignon

Nick O'Leary Shiraz

TIER 2

1 Hour \$60pp | 2 Hour \$70pp

3 Hour \$90pp | 4 Hour \$100pp

Includes 1x Sparkling, 1x White, 1x Rose,
1x Red

Choose From:

Sparkling

Cavedon Prosecco

Airlie Bank Sparkling

White

Shaw + Smith Sauvignon Blanc

Tar & Roses Pinot Grigio

Tyrrells Estate Grown Chardonnay

Rose

Collector Rose

Max Rose (Magnum)

Red

Rylstone Avrtrix Red Blend

Vasse Felix Cabernet Sauvignon

Two Hands Gnarly Dunes Shiraz

TIER 3

1 Hour \$65pp | 2 Hour \$80pp

3 Hour \$100pp | 4 Hour \$110pp

Includes 1x Sparkling, 2x White,
1x Rose, 2x Red

Choose From:

Sparkling

Amanti Prosecco

Swift Cuvee Sparkling

White

Shaw + Smith Sauvignon Blanc

Soumah SV Pinot Grigio

Penfolds Cellar Reserve Chardonnay

Rose

La Linea Rose

Max Rose (Magnum)

Red

Perceval Pinot Noir

St Hugo GSM

Mount Pleasant Shiraz

***All packages include soft drink, juice, tap beer, low & non-alcoholic beer*

***Tea & coffee available on consumption*

ON CONSUMPTION

Champagne

Laurent Perrier La Cuvee \$160
Perrier Jouet Grand Brut Champagne \$195

Sparkling

Airlie Bank Sparkling \$79
Cavedon Prosecco \$90
Swift Sparkling \$105

White

De Beaurepaire Sem Sauv \$90
Shaw + Smith Sauvignon Blanc \$85
Tar & Roses Pinot Grigio \$75
Soumah SV Pinot Grigio \$95
Tyrrell's Chardonnay \$80
Tyrrells Estate Grown Chardonnay \$90
Penfolds Cellar Reserve Chardonnay \$120

Rose

Collector Shoreline Rose \$75
La Linea Rose \$90
Max Rose (Magnum) \$240

Red

Perceval Pinot Noir \$90
Rylstone Avtrix Red Blend \$80
St Hugo GSM \$120
Sisters Run Cabernet Sauvignon \$75
Vasse Felix Cabernet Sauvignon \$90
Nick O'Leary Shiraz \$80
Two Hands Gnarly Dunes Shiraz \$90
Mount Pleasant Shiraz \$85

Cellar Range

Ask us about our cellar range to
enhance your event with us!

NON-ALCOHOLIC DRINKS PACKAGES

SAMPLE MENU

1 Hour \$25pp | 2 Hour \$35pp
3 Hour \$45pp | 4 Hour \$50pp

Includes:

Orange Juice
Apple Juice
Cranberry Juice
Pineapple Juice

Pepsi
Pepsi Max
Lemonade
Squash

Tonic
Soda
Soda lime bitters
Lemon lime bitters

NON1 Raspberry & Chamomile
NON2 Pear & Yuzu
NON3 Coffee & Marmalade
Cascade 0% Beer

Black Tea
Black Coffee
Herbal Tea

*Barista coffee made on
consumption*



PIER ONE
SYDNEY HARBOUR

VIEWINGS BY APPOINTMENT

To view our event rooms and spaces, please contact the weddings team.

ak.sydak.wed.enquiries@autographhotels.com

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