

Come together and

Celebrate the Festive Season



pearlriverfront.com.au



Festive Packages

Eat, drink and be merry. Choose from our festive packages or keep it simple.

Tinsel Package | \$95 per person*

Festive cocktail on arrival

3 hours canapes

3 hours beverages

Advent Package | \$120 per person*

Festive cocktail on arrival

2 course sit-down lunch OR dinner

3 hours beverages

White or black table linen

Mistletoe Package | \$140 per person*

Festive cocktail on arrival

3 course sit-down lunch OR dinner

4 hours beverages

White or black table linen

Sleigh the Night Package | \$170 per person*

Festive cocktail on arrival

1 hour canapes

3 course sit-down dinner (alternate main)

Up to 5 hours beverages

White or black table linen

*All festive packages include bon bons and festive centrepieces



Lunch and Dinner Christmas Menus

Please select one dish per course to be served to all guests. Alternate drop additional \$5 per person per course.
Minimum 12 Guests.

2 Courses

Lunch \$75 per person | Dinner \$85 per person

3 Courses

Lunch \$85 per person | Dinner \$95 per person

Entrée	Main	Dessert
Poached prawns, izakaya style salad, wakame, avocado puree, sesame dressing and sea parsley	12-hour slow cook beef cheek, truffle mash, charred pearl onion, roasted vine tomato, red wine glaze	Christmas Pudding, crème anglaise, berry compote
Heirloom tomato, tofu puree, burrata, basil oil, smoked beetroot, spicy tomato sauce and sunflower seeds	Provence roast chicken, caramelised sweet potato puree, charred asparagus, shitake butter and mustard jus	Eton Mess, meringue, strawberry, whipped cream, lemon curd

Dietary requirements catered to upon request.

Cocktail Menu

Mix and mingle along the river's edge with 2 hours of canapes and beverages. Minimum 50 Guests.

\$80 per person | \$15 per person per additional hour

Canapes Menu:

Duck liver parfait, mushroom butter on bread

Tuna tartare, avocado, pork floss, wasabi, soy sauce and shiso

Salmon gravlax, mango salad and guacamole on tostada

Vegetable rice paper roll, lime and sweet chilli

Mushroom arancini with truffle mayo

Panko crumbed prawns with yum yum sauce

Buttermilk fried chicken rib, smoked paprika and blue cheese sauce

Lamb kofta with sumac and mint labneh

Dietary requirements can be catered to upon request.



Venue Partners

Feeling extra? Our handpicked team of venue partners will ensure your event is styled to impress.

Encore Event Technologies | AV Technology

'Tis the season to shine bright, and when it comes to event production, our onsite AV partner, Encore Event Technologies have you covered. Their superior technical know-how and creative flair will ensure your event runs seamlessly.

Decor It | Styling

Taking event styling to the next level, Decor It specialise in centrepieces, floral styling and table linen. With a range that is widely versatile, they can cater to all budgets and needs, either from the extensive existing range or custom-designed just for your event.

Melbourne Event Florals | Floral Arrangements

If photography backdrops or bold floral centerpieces fit your event style, Melbourne Event Florals will bring your vision to life. They are constantly developing new and inspiring hire pieces that stay abreast of trends.

Harry the Hirer | Furniture

Specialists in bringing ideas to life, no matter the event size, Harry the Hirer never lose sight of the detail. Looking for that extra piece to complete the room? Harry the Hirer are your one stop shop for all things party hire including furniture, marquees, tableware and more.

Looking for something else? Ask our team.



Capacities

In accordance with current Victorian government regulations, our offerings may be a little different at times in terms of spacing and the delivery of service.

Room	Banquet	Cabaret	Long Table	Cocktail
Level 1 - Riverside Studios				
Studio – Single	80	56	18	160
Studio – Double	160	112	-	320
Studio – Triple	240	168	-	452
Studios – Combined 1-6	452	322	-	452
Pre-function				244
Level 3 - Atrium Rooms				
Atrium 1 or 4	40	28	12	70
Atrium 2 or 3	20	-	-	80
*Capacities are approximate and subject to change in line with local government regulations.				

Enquire now to reserve your space at Pearl Riverfront. For more information contact us at:
+61 3 9648 2660 | meetings.melfs@ihg.com

Terms and Conditions: A non-refundable deposit (equals to 20% of the event estimate including all room fees, accommodation, food and beverage and AV equipment hire costs) must be paid to the venue within 7 days of booking. Final payment is required within 14 days out from your event. Final guest numbers and details including catering selections and audio visual must be provided to the venue no later than 7 days prior to your event. Menu selections are subject to change dependent on product availability and seasonality. Dietary requirements can be catered to upon request.