

PIER *dining*

PRIVATE DINING AND EVENTS

RELAXED HARBOURSIDE DINING

Experience the essence of Sydney's vibrant waterfront with a harbourside event at PIER dining.

Pier One Sydney Harbour is positioned right beside the Sydney Harbour Bridge, built on the water with its own private pontoon and panoramic Sydney Harbour views.

PIER dining serves cuisine inspired by the Australian coast, amidst a breathtaking setting. Whether you're dining waterside on the pier, in the relaxed Dining Room, or enjoying the best of both on The Terrace, soak in the stunning views while savouring cocktails, boutique Australian wines, and expertly crafted beers. Engage in lively conversation with both old and newfound friends. Here, the ambiance seamlessly transitions from day to evening, creating a space where you feel a sense of belonging, a place you'll never want to depart and perfect for your next event.

It's captivating, an unparalleled lifestyle destination exuding an irresistible vibe.

We don't just serve food; we curate experiences, offering a lifestyle-led destination that is simply unmissable across a range of spaces.



EVENT VENUES



VENUE EXCLUSIVE BUYOUT

- Suitable for up to 82 guests.
- Exclusive use of the whole restaurant - Main Dining Room, Terrace, and a portion of the waterside pier.
- Outdoor pier area is perfect for welcome drinks and pre-event entertaining.



THE TERRACE

- Suitable for up to 28 guests seated.
- Best suited to Kings Tables.
- Offers an outdoor feeling with stunning water views and full weather proofing.
- Option to open onto the pier.
- Retracting walls and roof of The Terrace to suit all weather and feel as private or open to the pier as desired.



THE DINING ROOM

- Suitable for up to 50 guests seated.
- Flexible seating arrangements - choose from long table dining with Kings Tables or restaurant style in small groups.
- Views of the kitchen pass and Chef's bar.



THE WATERSIDE

- Suitable for up to 30 guests cocktail style.
- A quintessential Sydney dining experience, seated or standing outdoors by the water.
- Access to Pier One's private pontoon for boat transfers.
- Permanent umbrellas offer sun and light rain protection.



PRIVATE DINING ROOM

- Suitable for up to 14 guests seated for dining, or up to 40 guests cocktail style.
- Sliding door opens out onto the pier for outdoor access.
- Hidden high-quality large screen TV for presentations.
- Private Dining Room is located outside PIER dining and adjacent to the bar.

SAMPLE MENUS

FEED ME MENU

SAMPLE MENU \$89 PER PERSON

TO SHARE

Miche sourdough loaf, Coppertree's cultured butter

Marinated Alto olives, torched orange zest

Saint David's creme fraiche, salmon roe, kombu, smoked oil

Skull island prawns lightly poached, macadamia pill pill,
tabasco, garlic chives

Campanelle pasta carbonara, Byron Bay mushrooms

Grilled half spatchcock, peas, cos, lardo

Fries, kombu seasoning, aioli

Hawkesbury salanovas, gems, witlof

PierLova, meringue, white chocolate, passionfruit

SAMPLE MENU \$89 MENU UPGRADE OPTIONS

To Start

Trio of Oysters Natural | Charred | Yuzu \$21ea

Oyster \$7 ea

Raw Hervey Bay Scallops \$9 ea

First Drop

Basket of Potato Scallops \$9ea

Share Mains

Murray Cod, Smoked almonds, purslane \$115ea

Grass Fed Dry Aged Rib Eye MB4+, Cafe de Paris 600g \$125ea

David Blackmore Wagyu Oyster Blade, grilled, mustard, chimichurri \$120ea

Baked Eastern Rock Lobster, tomato and tarragon crust \$250ea

Dessert

Valrhona Chocolate tart, dulcey ice cream \$21ea

Mini Chocolate Tart \$16ea

For First drop + Mains drop we recommend 1 portion between 4 guests

For Dessert we recommend 1 between 2 for the add on

FEED ME MENU

SAMPLE MENU \$139 PER PERSON

TO SHARE

Served with Bread & Sides

Marinated Alto olives, torched orange zest

Raw Hervey Bay scallops, brewed pineapple jelly in their shell

Freshly shucked East 33 Sydney Rock oysters, mignonette

Sydney Rock oysters, Charred, smoked wagyu fat, coconut vinegar

Basket of crisp potato scallops, samphire salt

Saint David's creme fraiche, salmon roe, kombu, smoked oil

Vanella stracciatella, marinated zucchinis, lemon, dill oil

Skull island prawns lightly poached, macadamia pill pill, tabasco, garlic chives

Aquana Murray Cod filet, smoked almonds, purslane

Grass Fed Dry Aged Rib Eye MB4+, Café de Paris 600g

PierLova, meringue, white chocolate, passionfruit

Chocolate tart, dulce ice cream

SAMPLE MENU FEED ME MENU SUPPLEMENTS

Arrival Bites Packages

30 Minutes \$29pp

Includes 3 canapes, choice of 2

1 Hour \$48pp

Includes 6 canapes, choice of 3

Cold Selections

Freshly shucked oysters, mignonette [GF, DF]

Hervey Bay scallop crudo, smoked oil [GF]

Charred chicken, fermented chili, cos

Hot Selections

Gundagai lamb skewers, preserved lemon, oregano [GF, DF]

Char-grilled scallops, dehydrated pineapple [GF]

Wagyu sausage roll, smoked tomato

PLATED MENU

2-Course \$89 per person

3-Course \$109 per person

[includes bread on arrival]
*10pp per course alternate drop

SAMPLE MENU

SMALL PLATES

Kingfish crudo, green mango, chili, ginger, coriander [GF]

Vanella stracciatella, marinated zucchinis, dill oil [V, GF]

Beef 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

Grass Fed Dry Aged Sirloin on the Bone MB4+ 250g

DESSERTS

PierLova, meringue, white chocolate, seasonal fruit [GF]

Valrhona chocolate tart, Dulcey ice cream

ADD ON SIDES

[SERVED WITH MAINS]:

Hawkesbury salanova, gems and witlof [V, DF] +\$12

Green beans, garlic lemon and parsley butter, pangratato +\$14

Fries, kombu seasoning, aioli [V] +\$14

CANAPÉ MENU

PACKAGES

2 Hour Package \$65pp

Includes 8 canapés, choice of 4

3 Hour Package \$80pp

Includes 8 canapés, choice of 4, plus 1x substantial

4 Hour Package \$95pp

Includes 10 canapés, choice of 5, plus 1x substantial

ADDITIONS

Add additional canapé \$10pp

Add substantial \$15pp

Add meat and cheese station for \$12pp [min 30 guests]

CANAPÉ MENU

SAMPLE MENU

COLD SELECTIONS

East 33 Freshly shucked oysters, mignonette [GF, DF]

Paradise prawns, Marie Rose on cos [GF, DF]

Hervey Bay scallops crudo, brewed pineapple [GF]

Wagyu beef tartar, buckwheat crackers, macadamia, black garlic [GF, DF]

Charred chicken, fermented chili, cos

HOT SELECTIONS

Union Station lamb skewers, preserved lemon, oregano [GF, DF]

Crisp potato scallops, crème fraiche, salmon roe

Char-grilled scallops, dehydrated pineapple [GF]

Wagyu sausage roll, smoked tomato

Grilled prawns, eggplant XO [GF, DF]

Substantial Selections

Blackmore's Wagyu, brioche bun

Crumbed mac & cheese, WA rock lobster

King George Whiting 'parmi', white bread

Pumpkin slider, brioche bun, chipotle [V]

Sweet Selections

Valrhona chocolate, hazelnut crumble

Crème brule tart, wattle seed

Mini PierLova [GF]

CHILDREN'S MEALS

[2-12 YEARS]

SAMPLE MENU

\$65 PER MEAL

Includes:

2-Course menu

Non-alcoholic beverages

MAIN COURSE

Grilled chicken with broccolini

Pasta Napolitana

Fish and Chips

DESSERT

Ice Cream Sundae

Fruit Salad

***One main course option and one dessert option to be selected.*

***Everyone aged 13+ will be charged a full price menu.*

Menu choices need to be chosen + confirmed 7 days prior to event

BEVERAGES PACKAGES

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

Red

Rylstone Avratrix 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

Red

Perceval Pinot Noir
St Hugo GSM
Mount Pleasant Shiraz

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

Red

Perceval Pinot Noir \$90

Rylstone Avrtrix 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*

EVENT FAQs

EVENT FAQs

Menus and dietaries

- All dietaries can be catered to with advance notice.
- All group menus are set menus.
- Final guest numbers, menu selections & dish selections must be confirmed 72 hours prior to your event.

Event timing

- PIER dining is currently open from Tuesday - Saturday from 5.30pm - late.
- Any booking outside of these days and times can be accommodated for a group of 20+ for a non-exclusive hire, with a minimum spend starting at \$4,500.
- Any lunch events may bump in from 12pm, with food and beverage service beginning at 12.30pm, and are welcome to enjoy the space until 4pm.
- Any dinner events may bump in from 5pm, with food and beverage service beginning at 5.30pm, and are welcome to enjoy the space until 10pm.

Billing

- Full prepayment is required for group dining and events.
- One food and one beverage package must be chosen for the table.
- Private/exclusive hire events will have cancellation terms as per the event sales contract.

Facilities

- Microphones and Audio Visual can be arranged subject to prior approval and reviewed on a case-by-case basis. Amplified music speakers are not permitted in PIER dining. The PIER dining in-house music system is able to be customised.

PIER *dining*

Opening Hours & Contact

Tuesday - Saturday

5.30pm - Late

For any enquiries, please contact our reservations team on +61 2 8298 9910 or at pierdining@autographhotels.com

11 Hickson Road
Dawes Point, New South Wales, Australia 2000