



THE DETAILS:

- ~ A minimum spend and in some cases minimum numbers for Private Function bookings
- ~ Indoor spaces include sound system & microphone
- ~ Vintage fireplaces available (indoor spaces, Veranda & Deck) to keep you comfortable.
- ~ Private rooms & deck areas with river views
- ~ Earliest start 8.30am 11:00pm latest finish
- ~ Beverage packages or tabs available



OUR SPACES

THE PARLOUR:

The Parlour at Fairfield Boathouse is the epitome of versatile elegance, perfect for any event. Our adaptable indoor and outdoor spaces can accommodate intimate gatherings or grand celebrations, seamlessly combining areas to suit your needs.

SPACE TYPE	A	20		N°	
Wild Rose	15	-	Y	Y	Y
Wild Rose + Queen Bee	45	100	Y	Y	Y
Willow Dell	25	40	Y	Y	Y
The Parlour combined	85	200	Y	Y	Y
The Parlour combined and Veranda	165 (indoor + outdoor)	300	Y	Y	Y







DANCE HALL:

Located on the lower level and accessible by stairs, the Dance Hall at Fairfield Boathouse offers a unique and charming space for your events. Featuring a mini stage, it's perfect for keynote speeches and events. The Dance Hall combines an intimate atmosphere with the flexibility to host a variety of events.

SPACE TYPE	A			U _s	
Indoor	20	30	Y	Y	Y



A semi-private outdoor space that is both open and undercover. Ideal for gatherings which seek a blend of fresh air and shelter, the deck provides a serene setting with beautiful river views. Perfect for casual parties, relaxed dinners, or special celebrations, the Riverview Deck combines the charm of the outdoors with the comfort of an inviting, protected space overlooking the yarra. overlooking

SPACE TYPE	A	20		U _b	
Upper	50	100	Y	N	Y
Lower	40	100	Υ	N	Υ
Combined	90	200	Y	N	Y







BREAKFAST BUFFET

3H DURATION

Start at or before 10am Minimum 20 full paying guests

Eggs many ways

Bacon rashers

Chorizo sausage

Hash browns

Field mushrooms

Herb crusted tomatoes

Pancakes served with maple syrup

Freshly Baked Scones with strawberry jam & cream

Hand-made granola & seasonal fruits

SERVED WITH

Selection of T2 tea, herbals, & filter coffee

Orange & apple juice

Breads & condiments

BUFFET SYLE - 60PP

THINGS TO CONSIDER

Bottomless bubbly 20pp

CHILDREN'S PRICES

Aged 11-15 half price

Aged 3-10 quarter price

Aged Under 3 free of charge





MORNING OR AFTERNOON TEA

3H DURATION

Starting time up to 10am or after 2pm Minimum 15 full paying guests

FAVOURITE ITEMS

Delicate crustless ribbon sandwiches, London Ritz style (V) Scones w strawberry jam & cream

SAVOURY & SWEET

Pumpkin fritters w avocado & smoked salmon (GF)
Petit quiche w relish (V)
Lemon & lime tart with meringue (V)
Chefs sweet special (GF, V)

SERVED WITH

Selection of T2 tea, herbals, & filter Coffee

BUFFET SYLE - 60PP

THINGS TO CONSIDER

Bottomless bubbly 20pp

CHILDREN'S PRICES

Aged 11-15 half price Aged 3-10 quarter price Aged Under 3 free of charge





COCKTAIL PARTY

MENU A - 9 ITEMS | 70pp

Choose 6 Canapes & 3 Substantial Canape 4 hour duration – Minimum 25 Full Paying Guests

MENU B - 7 ITEMS | 60pp

Choose 5 Canapes & 2 Substantial Canape 3 hour duration - Minimum 25 Full Paying Guests

CANAPES

Grazing platter of seasonal dips with pita bread (GF,V)

Tomato, feta & basil bruschetta (V)

Smoked salmon roulade with herb aioli (GF)

Roast pumpkin, sundried tomato and olive bruschetta (V)

Mini pizza squares (V)

Sausage rolls

Arancini balls (V)

Cauliflower tempura with soy, ginger dipping sauce (V)

Cocktail spring rolls & samosas with sweet chilli sauce (V)

Petite quiche with relish (V)

SUBSTANTIAL CANAPES

Moroccan spiced chicken skewers (GF)

Fish and chip cones with lemon and aioli

Baby burger in brioche with rocket, relish and cheddar

Vegan mushroom risotto (VG)

Lamb kofta w tzatziki

Baby chicken burger in brioche with slaw & smokey

mayonaise

Calamari and chip cones with lemon & aioli

Vegan schnitzel burger with mayo, lettuce & tomato (VG)

THINGS TO CONSIDER

Additional cold / hot canapes 5PP

Additional substantial canapes 7PP

Savoury grazing table during function 9PP

Bottomless T2 tea, herbals, and filter coffee 5PP

CHILDREN'S PRICES

Aged 11-15 half price

Aged 3-10 quarter price

Aged Under 3 free of charge



LUNCH OR DINNER BUFFET

4H DURATION

Minimum 15 full paying guests

OPTION 1 - 65PP

APPETISER

Mezze platter of dips w pita (V)

MAINS

Grilled Moroccan spiced chicken (GF)

Golden salt & pepper calamari

Cauliflower bake (V, GF)

Gourmet margherita pizza

Gourmet vegetarian pizza (V)

Chefs seasonal salads (V, GF)

House Chips

DESSERTS

Scones w strawberry jam & cream

THINGS TO CONSIDER

See beverage choices for drinks options Bottomless T2 tea, herbals, & filter coffee 5pp

CHILDREN'S PRICES

Aged 11-15 half price

Aged 3-10 quarter price

Aged Under 3 free of charge

Includes white linen tablecloths

OPTION 2 - 75PP

APPETISER

Mezze platter of dips w pita

(V) Steamed vegetable (V) or

Prawn gyoza

MAINS

Atlantic salmon with lemon & dill (GF)

Grilled moroccan spiced chicken (GF)

Golden salt & pepper calamari

Cauliflower bake (V, GF, VG)

Gourmet margherita pizza (V)

Gourmet vegetarian pizza (V)

Chefs seasonal salads (V, GF)

House chips

DESSERTS

Scones w strawberry jam & cream

Wicked pavlova w fruits & cream

OPTION 3 - 85PP

APPETISER

Mezze platter of dips w pita (V)

Steamed vegetable (V) or

Prawn gyoza & fish cakes

MAINS

Atlantic salmon with lemon & dill (GF)

Western districts scotch fillet (GF)

Grilled moroccan spiced chicken (GF)

Golden salt & pepper calamari

Cauliflower bake (V, GF, VG)

Gourmet margherita pizza

Gourmet vegetarian pizza (V)

Chefs seasonal salads (V, GF)

House chips

DESSERTS

Flourless chocolate cake (GF)

Scones w strawberry jam & cream

Wicked Pavlova w fruits and cream





CHILDREN'S BIRTHDAY PARTY

2H DURATION

Minimum Spend 650

KIDS MENU - 30 PER CHILD

Sausage rolls

House fries

Fairy bread

Margherita pizza

Fruit platter

CHOICE OF TWO DRINK FLAVOURS:

Pepsi

Diet Pepsi

Lemonade

Raspberry

Solo

Orange Juice

Apple Juice

COMPLIMENTARY RIDE ON PHAR LAP OR GIRAFFE

ADULT MENU - 25PP

Basket of scones w jam & cream

Served w a selection of T2 tea, herbals & filter coffee

DECORATIONS

All supplied by guest

Tables set as per requirements





BEVERAGE CHOICES

A. FIXED PRICE PACKAGE

INCLUDES BAR STAFF

DISCOUNT: Beverage Packages 10am-5pm less 20% (Excluding December)

OPTION 1 | STANDARD BEVERAGE PACKAGE

3 HOURS \$36pp | 4 HOURS \$44pp | 5 HOURS \$52pp

Mr Mason, Brut Cuvee

Henry & Hunter Shiraz Cab

Kopu, Sauvignon Blanc

Crown Lager

Heaps Normal Zero Beer

Non Alc: soft drink, orange & apple juice, sparkling water

OPTION 2 | PREMIUM BEVERAGE PACKAGE

3 HOURS \$46pp | 4 HOURS \$52pp | 5 HOURS \$62pp

Mr Mason, Brut Cuvee

Hare & Tortiser, Sparkling Prosecco

Kopu, Sauvignon Blanc

The Pass, Pinot Gris

Henry & Hunter Shiraz Cab

Tall Poppy, Shiraz

Andrew Peace, Pinot Noir

Masterpeace, Rose

Crown Lager

Corona

Mountain Goat Steam Ale

Mountain Goat Pale Ale

Apple cider

Heaps Normal Zero Beer

Soft Drink, Orange & Apple Juice, Sparkling Water



UPGRADES

SPIRITS:

Gordon's Gin

Vodka

Jim Beam

Bundaberg Rum

Johnnie W

Bacardi

3 HOURS \$4pp | 4 HOURS \$5pp | 5 HOURS \$6pp

T2 TEA, HERBAL & DRIP FILTER COFFEE STATION
3 HOURS \$5pp | 4 HOURS \$5pp | 5 HOURS \$5pp

BEVERAGE CHOICES CONT.

B. ON TAB/CONSUMPTION

Bar set up & exclusive bartenders plus ½ HR set up & pack down. (\$60 per hour for each bartender required minimum 3 hours)

Option is not available for weddings.

C. ON TAB/CONSUMPTION

From public bar during cafe hours (Beverage charge only)

D. ON TAB/CONSUMPTION

Stocked ice tub(s) with your selections – help yourself at your function area. Reconcile at the end at bar prices + 30% service charge.

E. BOTTOMLESS BUBBLES

For any function \$20pp up to 3 hours, \$25pp up to 4 hours. Popular for kitchen teas, bridal and baby showers etc.

F. SERVICED NON-ALCOHOLIC PACKAGES

For function 9am-5pm. \$25pp up to 3 hours, \$30pp up to 4 hours. Popular with buffet breakfasts, morning/afternoon teas, high teas. Includes: barista coffee, hot chocolate, shakes, smoothies, iced coffee or chocolate, soft drinks, orange juice & apple juice.

G. BYO – Wine only \$25/3 hours, \$30/4 hours per bottle.

Bar staff if required at above hourly rates of package B.





