

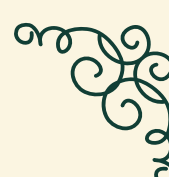


FUNCTIONS

FAIRFIELD PARK BOATHOUSE



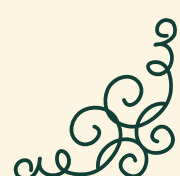
**DELICIOUS FOOD, GOOD
VIBES AND NEW MEMORIES.**



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						
WILLOW DELL	22	30	N	N	N	N
WILD ROSE + QUEEN BEE	45	60	Y	Y	Y	Y
THE PARLOUR COMBINED	85	150	Y	Y	Y	Y
THE PARLOUR COMBINED + VERANDAH	120	250	Y	Y	Y	Y





RIVERVIEW DECK.

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,

SPACE TYPE						
SECTION	50	80	N	N	N	N
COMBINED	90	180	N	N	N	N



VENUE EXCLUSIVE.

SPACE TYPE						
MIX	130	300	Y	Y	Y	Y



GRAZING TABLES

SMALL \$750 | MEDIUM \$1000 | LARGE 1500

GRAZING TABLE

Selection of sliced cured meats, terrine, local and imported cheeses, grilled and marinated vegetables, olives, dips, fresh and dried fruits, crackers, lavosh, and artisan bread

SWEET GRAZING TABLE 750

Mini donuts, macaroons, eclairs, raspberry opera cake, dark & white choc mousee, berry tartlets

LG - Low Gluten | LD - Low Dairy | V - Vegetarian | VG - Vegan | LGO - Low Gluten Option |
LDO - Low Dairy Option | VO - Vegetarian Option | VGO - Vegan Option

Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens.

limited outdoor options due to the wildlife.

CANAPES

HOT

Beef pie with tomato sauce

Mushroom arancini with truffle aioli | LD, LGO, VG

Mac and cheese croquette with tomato relish | V

Halloumi fries with herb aioli | V

Prawn twister with tartare sauce, lemon | LD, I

Vegetarian spring roll with sweet chilli sauce | LD, VG

Satay chicken skewers with sweet chilli sauce | LD, LG

Zucchini fritter with avocado and smoked salmon | LG, VG, I

Pork & fennel sausage roll with apple sauce

COLD

Spinach & fetta quiche with tomato relish | LG, V

Salmon roulade smoked salmon with dill cream cheese in a crepe | I

Pork & pistachio terrine with apricot chutney on cruet

Tomato bruschetta, roast pumpkin, sundried tomato, olive | LDO, LGO, V, VGO

Pumpkin bruschetta with pumpkin puree, | LD, LGO, VG

Beetroot falafel with vegan herb aioli | LD, LG, VG

SWEET

Chocolate brownie bites | LG, VG, LD

Lemon meringue, strawberry | V

Macarons, assorted flavours | LD, LG

THINGS TO CONSIDER

Bottomless premium tea, herbals, and filter coffee \$5PP

6 PIECES \$37PP | 8 PIECES \$45PP | 10 PIECES \$56PP



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SET MENU

ENTREES (PICK 2)

Smoked Salmon with beetroot relish, celeriac roulade, dill | LD, LG, I
Pork & Pistachio Terrine with apricot chutney, cornichons, croutes
Leek And Potato Soup with dinner roll and butter | LDO, LGO, V, VGO

MAINS (PICK 2)

Slow Cooked Beef Cheek with herb mash, broccolini, redwine jus | LG
Barramundi with dauphinoise potatoes, samphire, buerre blanc | LG, A
Truffle Mushroom Gnocchi with whipped ricotta and parmesan | LDO, LGO, V, VGO

DESSERT (PICK 2)

Sticky Date Pudding with caramel sauce and vanilla ice cream | V
Chocolate Brownie with forest berry compote and vanilla ice cream | LDO, LG, VG
Lemon Meringue with ginger snap biscuit and raspberry | V

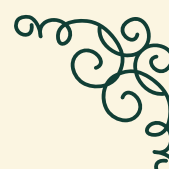
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OPTION 1 - \$67PP | 2 COURSES

OPTION 2 - \$78PP | 3 COURSES





BEVERAGE PACKAGES

* Please note, all packages subject to product availability

CLASSIC

2 hours \$48pp | 3 hours \$61pp | 4 hours \$75pp

WINE

Hearts Will Play Rose
Dottie Lane Sauvignon Blanc
Henry & Hunter Shiraz Cabernet
Mr Mason Sparkling Cuvee Brut NV

BEER & CIDER

Carlton Draught
Great Northern
Cascade Premium Light
Apple Cider.
Heaps Normal Zero

NON-ALCOHOLIC

Assorted Soft Drinks & Juices

DELUXE

2 hours \$71pp | 3 hours \$84pp | 4 hours \$98pp

WINE

Mr Mason Sparkling Cuvee Brut NV
Alpha Box & Dice Tarot Prosecco NV
Vivi Moscato
Dottie Lane Sauvignon Blanc
Pebble Point Chardonnay
Hearts Will Play Rose
Sud Rose
Point of Departure Pinot Noir
Henry & Hunter Shiraz Cabernet

BEER & CIDER

Carlton Draught
Great Northern
Corona
Stone & Wood Pacific Ale
Balter XPA
Cascade Premium Light
Apple Cider
Hard Rated Solo
Heaps Normal Zero

NON-ALCOHOLIC

Assorted Soft Drinks & Juices





BEVERAGE ADD ONS

BAR TAB ON CONSUMPTION

A bar tab can be arranged for your function with a specified limit or amount in mind that you feel comfortable with spending. Your bar tab can be reviewed as your function progresses and increased if required. However, we will always ensure you are in control of the amount throughout the event.

CASH BAR

Allow your guests to choose from our extensive beverage selection, which they can purchase throughout the function.

SPIRITS UPGRADE

Available to add to all beverage packages, minimum 20 guests, \$29pp. Gordon's Gin, Vodka, Jim Beam, Bundaberg Rum, Johnnie Walker, Bacardi

COCKTAIL ON ARRIVAL

Treat your guests to a bespoke cocktail on arrival for an additional \$15pp, minimum 20 guests.

PREMIUM TEA, HERBAL & DRIP FILTER COFFEE STATION \$7PP

EST. 1908

FAIRFIELD PARK BOATHOUSE



CONTACT US

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