



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	25	30	N	Y	Y	Y
WILD ROSE + QUEEN BEE	50	60	N	Y	Y	Y
THE PARLOUR COMBINED	70	90	N	Y	Y	Y
THE PARLOUR COMBINED + VERANDAH	120	200	N	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						
UPPER DECK	60	60	N	N	N	N
LOWER DECK	50	60	N	N	N	N
COMBINED	110	120	N	N	N	N



THE DANCEHALL

Located on the lower level and accessible by stairs, the Dance Hall offers a private and secluded indoor space. Featuring a mini stage, its perfect for keynote speeches and events. The Dance Hall combines an intimate atmosphere with flexibility to accommodate a variety of events.

Private room but please note no private bathroom access.

					
20	30	N	N	N	N



VENUE EXCLUSIVE

Book out our whole venue including the Parlour, Deck, Verandah, Dancehall and out outdoor areas, enjoy our multi level venue with plenty of opportunities for vintage styled/themed celebrations with fun and unique boating experiences for your guests- an event they will truly never forget

SPACE TYPE						
MIX	120	200	N	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.

MORNING & AFTERNOON TEA

\$60PP | BUFFET STYLE

SAVOURY & SWEET

Zucchini & Corn Fritters with smoked salmon, avocado (LD, LG, VO, VGO)
Pumpkin Arancini (LG VG)
Petit Quiche with relish (VO)
Delicate Crustless Ribbon Sandwiches, London Ritz Style (LGO, VO)
Lemon Meringue with strawberry (V)
Chocolate Brownie (LG, VG)
Scones Served with strawberry jam & cream

SERVED WITH

Selection of premium tea, herbals, & drip filter coffee

CHILDRENS PRICES

Children under 12yrs dine half price



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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 & feta 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, feta, balsamic glaze, basil pesto | LDO, LGO, V, VGO

Pumpkin bruschetta with pumpkin puree, sundried tomato, olive, balsamic | 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

TO CONSIDER

Bottomless premium tea, herbals, and filter coffee \$7.5PP

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



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SET MENU

ENTREES (PICK 2)

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

MAINS (PICK 2)

Prosciutto-Wrapped Chicken Breast Dijon & Chive Mashed Potatoes,
Peas & Asparagus, Peppercorn Sauce | LG
Zucchini & Corn Filo Tartlette with garlic and herb potatoes, roasted
vegetables & pesto | V VG LGO
Barramundi with butter bean cassoulet, capers, herb oil | LG
Baked Asparagus & Spinach Gnocchi with whipped ricotta and
parmesan | V

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

CLASSIC

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

WINE

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

BEER & CIDER

Mountain Goat Lager
Cascade Premium Light
Somersby 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
Chandon Brut NV
Vivo Moscato
Dottie Lane Sauvignon Blanc
821 South Sauvignon Blanc
Pennello Pinot Grigio DOC
Pebble Point Chardonnay
Hearts Will Play Rose
Sud Rose
Point of Departure Pinot Noir
South Rock Shiraz
Henry & Hunter Shiraz Cabernet
Bare Winemakers Merlot

BEER & CIDER

Mountain Goat Lager
Hahn Superdry
Corona
Stone & Wood Pacific Ale
Balter XPA
Cascade Premium Light
Apple Cider
Heaps Normal Zero

NON-ALCOHOLIC

Assorted Soft Drinks & Juices

* Please note, all packages subject to product availability



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 \$7.5PP



EST. 1908

FAIRFIELD PARK BOATHOUSE



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