



# THE BOATBUILDERS YARD



*Weddings Kit*

*contact*

(03) 9686 5088

[functions@theboatbuildersyard.com.au](mailto:functions@theboatbuildersyard.com.au)

23 South Wharf Promenade,  
South Wharf, VIC, 3006

[theboatbuildersyard.com.au/functions](http://theboatbuildersyard.com.au/functions)

# Boatbuilders Weddings



**Nestled beside the Polly Woodside sailing ship sits an unexpected highlight of Melbourne's drinking and dining scene, The Boatbuilders Yard. It's separate event space, The Decks, makes a gorgeous venue for a cocktail wedding which is relaxed, fun and memorable.**

Sitting right on the water with city skyline views, The Decks manages to be beautiful without being pretentious. Similarly, the food and beverage options are unique and a little quirky, aiming to surprise and delight guests. Your guests can enjoy a spritz cocktail on arrival, ooh and ahh over the surrounding greenery and cascading foliage, and then grab a delicious taco to start the celebrations. The Decks at The Boatbuilders Yard is that fun and memorable wedding venue you've been searching for.

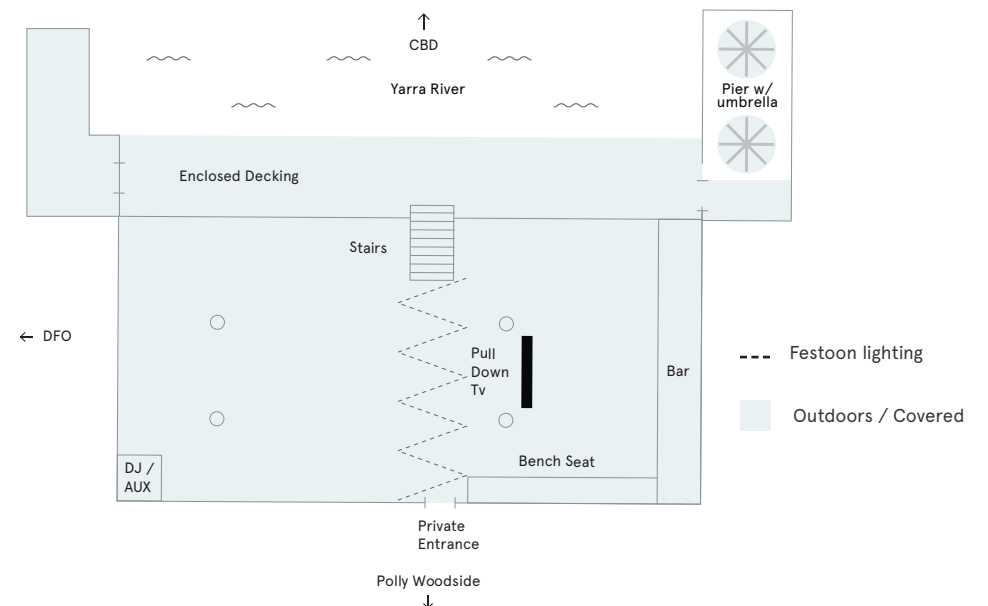




## The Space

250	60	296m <sup>2</sup>			

The Decks offers an exclusive weatherproof indoor/outdoor facility located on the banks of the Yarra River. A combination of sliding and fixed glass walls and windows, ceiling heaters, a private bar and interchangeable furniture makes it the perfect space for a relaxed cocktail wedding. Feature plants and foliage drape from the ceiling, with astroturf lining the top floor to create a wonderful atmosphere taking the stress out of theming.

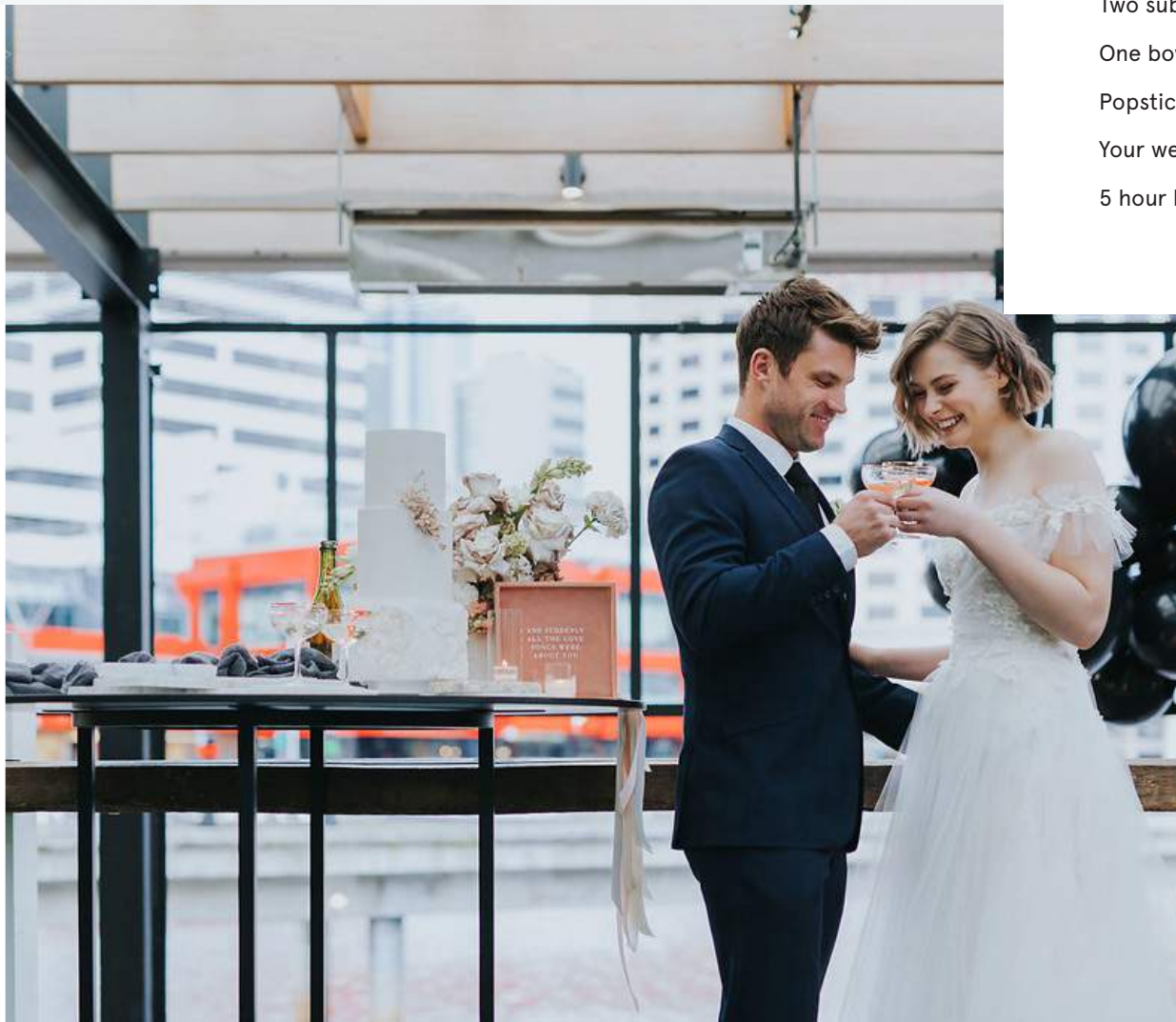




# Package Inclusions

\$100pp May - September  
\$120pp Oct - April

\* min spends apply



## A Boatbuilders Wedding

### INCLUDES:

- Grazing table - cheese and charcuterie on arrival
- Spritz cocktail on arrival
- Three canapés
- Two substantials
- One bowl item
- Popstics or sweet bites
- Your wedding cake - cut and served
- 5 hour beverage package





# Canape Menu

## Cold Canapes

Tuna ceviche, wasabi dressing, blue corn tortilla, yuzu sesame GF, DF

Green olive, potato & pimiento frittata, carrot jam, goats curd V, GF

Sweet corn soufflé, chicken, avocado, lime salt

Charred corn & black bean salsa, avocado, tortilla GF, VG, DF

Herb whipped buffalo ricotta, crushed peas, preserved lemon, zucchini GF, V

## Hot Canapes

Prawn & squid ink paella cake, Pico de gallo GF

Pumpkin gnocchi, goats feta, tamari spiced seeds V, GF

Manchego croquettes, Jamon salt, tomatillo salsa VO

Kim chi sushi rice balls, sesame, sweet gochujang sour sauce GF, DF, VG

Pressed lamb shoulder croquettes, smoked tomato relish DF

Pulled pork tostada, guacamole, chipotle & lime aioli GF, DF

Chickpea chip, beetroot hummus, pistachio VG, GF, DF

## Substantials

Salt & pepper squid, lime & dill aioli GF, DF

Fish & chips, herb remoulade & lemon DF

Teriyaki ocean trout bao, wombok & ginger slaw DF

Mini wagyu burgers, American cheese, mustard, pickles

King Brown bao, wakame & sesame slaw, orange kewpie mayo DF, VG

Blue corn tostada, avocado, red cabbage, lime mango salsa, Baja sauce GF, VGO

Fried chicken slider, kohlrabi & corn slaw, sriracha mayo

## Bowls

Valencian paella, chicken, chorizo, peas, piquillo peppers GF, DF

BBQ brisket, smoked cheese grits, pickles GF

Barramundi, coconut slaw, peanuts, red chilli dressing GF, DF

Vegan bowl - fried tofu, beetroot hummus, corn, pickled red cabbage & edamame VG, GF

## Sweet Bites

Macadamia brownie

Mini berry friands GF

Lemon meringue tarts GF

Sorbet popstic GF, DF, VG





\*Seasonal changes apply, minimum order of 20 people

Beverage Menu	INCLUDED	UPGRADE	PREMIUM
	1	2	3
<b>Bubbles</b>			
McWilliam's Brut Cuvee, NSW	●	●	●
Bandini Prosecco, Veneto, Italy		●	●
Mumm Grand Cordon Brut NV, France			●
Innocent Bystander Moscato, VIC			●
<b>Rosè</b>			
Bertaine Rosè, Aude Valley, France		●	●
<b>White Wine</b>			
McWilliam's Sauvignon Blanc, NSW	●	●	●
Prima Alta Pinot Grigio, Sicily, Italy		●	●
Slow White Chardonnay, Adelaide, SA		●	●
Scotchman's Hill Chardonnay, Geelong, VIC			●
Munamuna Sauvignon Blanc, Marlborough, NZ			●
Earthworks Riesling, Eden Valley, SA			●
<b>Red Wine</b>			
McWilliam's Cabernet Merlot, NSW	●	●	●
Wine Knot GMS, Barossa Valley, SA		●	●
Silence of the Lambs Shiraz, Heathcote, VIC		●	●
Nine Yards & Counting Pinot Noir, Bellarine Peninsula, VIC			●
Five Tales Cabernet Sauvignon, Margaret River, WA			●
Alma Mora Malbec, Mendoza, Argentina			●
<b>Beer / Cider</b>			
Carlton Draught (tap)	●	●	●
Bulmers Original Cider (tap)	●	●	●
4 Pines Summer Ale (tap)		●	●
Moon Dog Mack Daddy (tap)		●	●
4 Pines Stout (bottle)			●
Stone & Wood Pacific Ale, NSW (bottle)			●
Mountain Goat Fancy Pants Amber Ale (Can)			●
Corona, Mexico (bottled)			●
Two Birds Golden Ale, VIC (bottled)			●
Cascade Premium Light, TAS (bottled)	●	●	●







#### ADDITIONAL OPTIONS:

Taco Station Upgrade	\$18 pp
Paella Station	\$18 pp
Espresso Martinis	\$12 pp
Alcoholic Popstics	\$7.50 pp
Boat arrival/departure	approx \$600
Keed Full Venue Styling	ask your Boaties Wedding Coordinator
Popstic Cart	approx \$600
Beverage Upgrades	from \$6 pp

**For Ceremony options, speak to your Boaties Wedding Coordinator.**



*Fun Add-Ons*







# THE BOATBUILDERS YARD



@ boatbuildersyard | f theboatbuildersyard | t theboatbuildersyard

[theboatbuildersyard.com.au](http://theboatbuildersyard.com.au)