



FUNCTION KIT

CONTACT

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functions@pilgrimbar.com.au










Vaults 10 - 13 Federation Wharf,
Federation Square, Melbourne,
VIC 3000
pilgrimbar.com.au/functions

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AMENITIES KEY

	Cocktail Capacity
	Seated Capacity
	Area m ²
	House Music
	Wifi
	Wheelchair Access
	Weather Protection
	Private Bar
	Private Audio

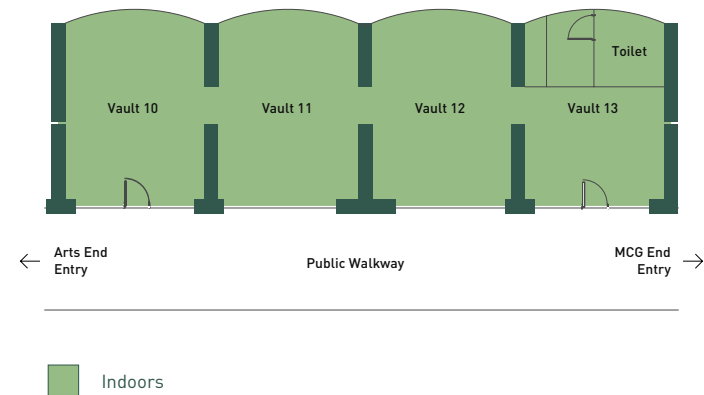


THE VAULTS

		
60	40	147m ²

Tucked away below Federation Square, Pilgrim is an intimate waterfront venue that proudly engages an all-Australian menu. Pilgrim's new events space, The Vaults is where the historic Princes Walk boat sheds are given a new lease of life in Melbourne's drinking and dining scene. Iconic bluestone walls and exposed brickwork frames this intimate space, accented by wooden furnishings and lush greenery.



Y CANAPE PACKAGES

PACKAGES

Option 1	Grazing board, 2 x one bite + 1 three bites	\$32.00 per person
Option 2	4 x one bite, 2 x three bites	\$36.00 per person
Option 3	2 x one bite 2 x two bites 2 x three bites	\$40.00 per person
Option 4	Grazing board, 2 x one bite 2 x two bites 2 x three bites	\$50.00 per person

OPTIONAL UPGRADES

Pilgrim Grazing Board (feeds 10)	\$150.00 per board
Selection of cured meats, cheeses, olives, preserves, pickled vegetables, dips, nuts, crackers and baguette	
Grazing Station	\$500.00 +
Selection of cured meats, cheeses, olives, preserves, pickled vegetables, dips, nuts, crackers and baguette	
Dessert Platter	\$10.00 per person
A selection of sweet bites	

INDIVIDUAL ITEMS

One Bite - \$6.00	Two Bites - \$7.00	Three Bites - \$8.00
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Y CANAPE MENU

One Bite

Whipped goat cheese, Kakadu plum, jamon crisp **VO**
 Herb & mushroom fritter, chili sambal aioli **GF/VG/DF**
 Baba ganoush bruschetta, pepper berry leaf **VG/GF/DF**
 Meru miso mussel mousse crostini **V/DF**
 Duck pie, sherry onion jam **GF**

Two Bites

Raclette, chat potato, pickled blueberries, samphire **GF/V**
 Pumpkin hummus tart, capsicum relish, tamari **GF/VG/DF**
 Pulled Jackfruit bao, kimchi slaw **VG/DF**
 Sausage roll, tomato chutney **GF**
 Kangaroo, tomato, bush spiced tart **GF/DF**

Three Bites

Pimento toastie **V/GFO**
 Tomato, walnut wattle seed, triple crème tart **GF/V/VGO**
 Beer grain salad - rye barley, grapes, fennel, almonds, feta, wheat beer dressing **V/VGO**
 Lamb fataya, Bush-spiced chutney
 Pork belly slider, rosemary maple Dijon, cabbage slaw **GFO**

Sweet Bites

Chocolate mousse, Davidson plum gel, wattle crumb **V/GF**
 Coconut yoghurt tapioca, tropical fruits **GF/DF/VG**

DIETARY KEY

GF	Gluten Free	GFO	Gluten Free Option
V	Vegetarian	VO	Vegetarian Option
VG	Vegan	VGO	Vegan Option
DF	Dairy Free	DFO	Dairy Free Option

FEED ME

PACKAGES

Express Feed Me (max 40 guests)	\$32.00 per person
Shared plates (3 mains & 3 salads)	
Feed Me Menu (max 40 guests)	\$45.00 per person
Shared plates (3 entrée, 3 mains & 3 salads)	

Entrée

Gin infused Kingfish Gravlax - finger lime, beach banana **GF**

Marinated tomato salad - burrata, bunya nut and warrigal green pesto **VG/GF**

Outback curry hummus - capsicum relish, tamari seeds **VG/GFO**

Mains

Roasted pumpkin wedge - Fresh herbs, pepita, tofu dressing **VG/GF**

Half Chicken - roasted Hazeldene free range chicken, green goddess sauce **GF/DFO**

Whole Lamb shoulder - 12 hour slow Saltbush lamb, rosemary jus **GF/DF**

Salads

Beer grain salad - Grapes, rye, barley, pickled fennel, smoked almond, currants, goat fetta, soft herbs, wheat beer dressing **V/VGO**

Summer leaf salad - Avocado, soft herbs, pickled fennel, coriander & tofu vinaigrette **DF/VG**

OPTIONAL UPGRADES

Cheese Board (feeds 10)	\$80.00 per board
Selection of local artisan soft, blue and hard cheese, garnish and warm bread V, GFO	
Dessert Platter	\$10.00 per person
A selection of sweet bites from our canapé menu	



PILGRIM PICNICS

PACKAGES

Pilgrim Picnics (min 12 people)

\$69.00 per person

Includes Bottomless Bellini's (2 hours)

On Arrival

Seasonal dip and fresh baguette

Selection of three local cured meats

Selection of local cheese with garnish

Marinated olives

To Follow

Gin cured kingfish - finger lime, beach banana, herb **GF**

Marinated tomato salad, burrata, bunya nut and warrigal green pesto **VG/GF**

Beer grain salad - Grapes, rye, barley, pickled fennel, smoked almond, currants, goat fetta, soft herbs, wheat beer dressing **V/VGO**

Summer leaf salad - Avocado, pickled fennel, soft herbs, coriander & tofu vinaigrette **DF/VG**

To Finish

Chocolate mousse, Davidson plum gel, wattle crumb **V/GF**

OPTIONAL UPGRADES

Cocktails

\$15.00 each

DIETARY KEY

GF	Gluten Free	GFO	Gluten Free Option
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MEETINGS IN THE VAULTS

ROOM HIRE - 8 hours

With catering & staff: \$65pp (min spend \$500 per day)

ON ARRIVAL

Tea & coffee

MORNING TEA

Under 12 guests / espresso service

Over 12 guests / coffee & tea station

Mini Danishes - cinnamon, vanilla custard, cranberry & chocolate (2 per person)

LUNCH

Sandwich lunch

Chicken Parma toasted baguette: confit chicken, Noix de Jambon, tomato passata, Scamorza Bianca mozzarella, soused onions **GFO**

Summer salad roll: Fresh greens, carrot, cucumber, pickled fennel, soft herbs, avocado garlic crema **VG/GFO**

Summer leaf salad: Avocado, pickled fennel, soft herbs, coriander & tofu vinaigrette **DF/VG**

Buffet lunch

Additional \$10 per person

Select two mains and two side dishes from our Feed Me menu

AFTERNOON TEA

Under 12 guests / espresso service

Over 12 guests / coffee & tea station

Coconut yoghurt tapioca, tropical fruits GF/DF/VG

OPTIONAL UPGRADES

Apres drinks in The Vaults 1 hour

\$18.00 per person

Mio by Dal Zotto Prosecco

Plantagenet 'Three Lions' Sauvignon Blanc

Whistler 'TGIF' Shiraz

4 Pines Pale Ale 330ml

Cascade Light

1 hour Grazing board + 2 x one bite

\$20.00 per person

🍷 BEVERAGE PACKAGE

1 - STANDARD

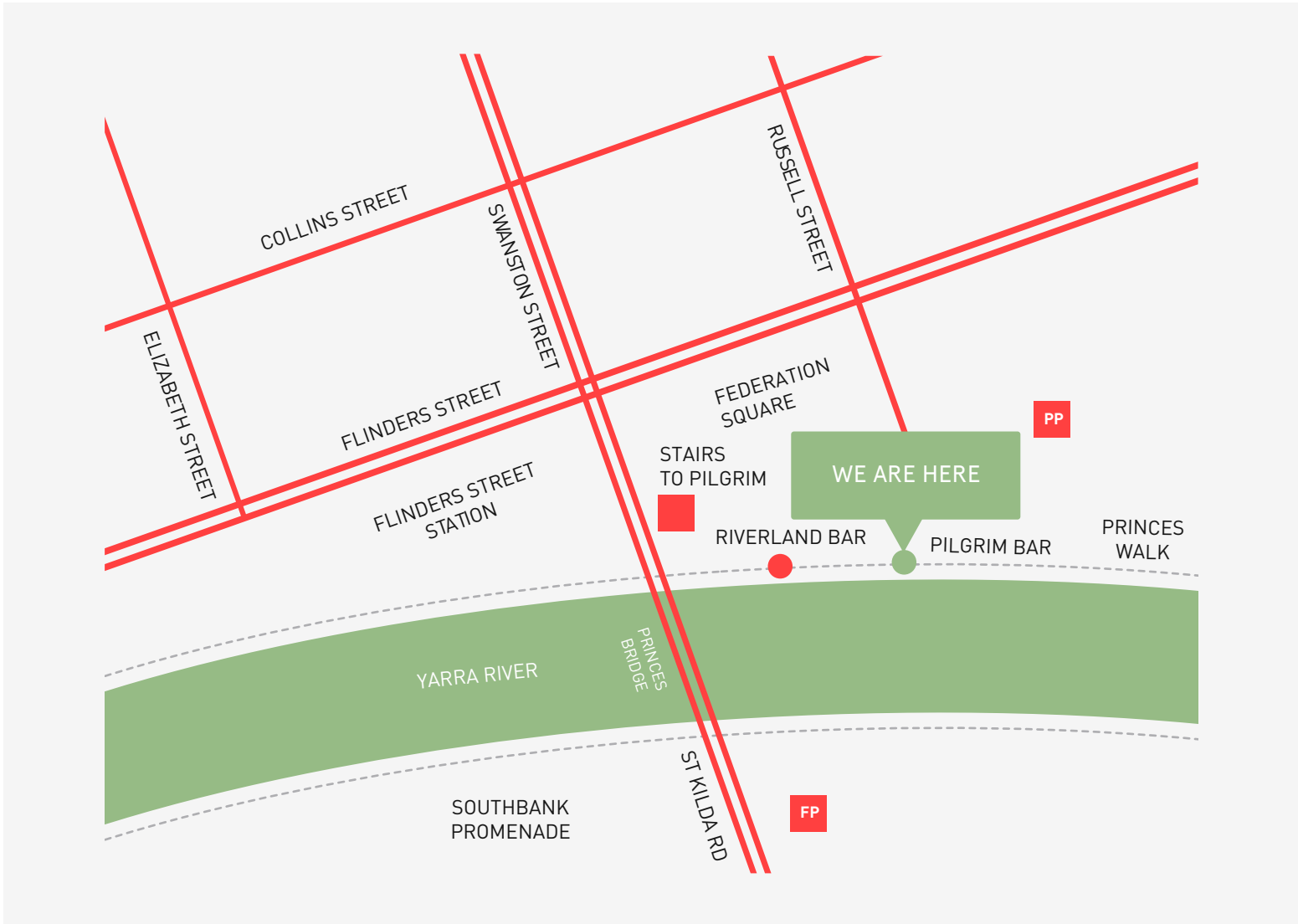
2 hours	\$32.00 per person	Set variety 1 x sparkling 2 x white 2 x red 2 x bottled beers / cider
3 hours	\$40.00 per person	
4 hours	\$48.00 per person	

2 - UPGRADE

2 hours	\$40.00 per person	Set variety 1 x sparkling 1 x rose 2 x white 2 x red 4 x bottled beers / cider
3 hours	\$46.00 per person	
4 hours	\$54.00 per person	

	1	2
BUBBLES		
Mio by Dal Zotto Prosecco	●	●
ROSE		
La Linea Tempranillo		●
WHITE WINE		
RockBare Riesling	●	
Plantagenet 'Three Lions' Sauvignon Blanc	●	●
In Dreams Chardonnay		●
RED WINE		
Credaro '5 Tales' Cabernet Sauvignon	●	
Storm Bay Pinot Noir	●	●
Whistler 'TGIF' Shiraz		●
BEER / CIDER		
4 Pines Kolsch Draught	●	●
4 Pines Pale Ale		●
4 Pines American Amber Ale		●
Bonamy's Cider	●	●

*Seasonal changes apply, minimum order of 20 people



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LOCATION

Vaults 10 - 13 Federation Wharf,
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 3000

TRAIN
 Flinders Street Train Station

TRAM
 Stop 13: 1, 3, 3A, 5, 6, 8, 16,
 64, 67, 72
 OR
 Stop 5: 70, 75

PARKING
 Paid Parking: Federation Square
 Car Park, access via Russell
 Street or Batman Avenue

Free Parking: Linlithgow Avenue
 after 3pm on weekdays and all
 weekend, and only a short walk
 over the Princes Bridge

RIVERLAND GROUP

riverlandgroup.com.au



RIVERLAND BAR

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THE GENERAL ASSEMBLY

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THE BOATBUILDERS YARD



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WYE GENERAL



BANG BANG

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