CHRISTMAS & END OF YEAR · ST KILDA

Christmas at Harbour Room

End-of-year parties, client lunches and team celebrations above the bay — menus, packages and capacities for the 2026 festive season.



THE VENUE

Harbour Room

A premium, versatile venue situated within RMYS, the Royal Melbourne Yacht Squadron, on St Kilda Pier. Sweeping views over the beach and Port Phillip Bay make the perfect backdrop for your end-of-year celebrations.

Whether you are planning a formal seated dinner, a Christmas menu with all the trimmings or a lively cocktail reception, Harbour Room delivers a sophisticated setting with seamless service. Our rooftop terrace is also available for hire — the perfect space for pre-event drinks.



Guided, every step of the way

01

The planning

We begin by understanding your event, objectives and vision. Your event coordinator will discuss your requirements, explore the possibilities of our spaces and help shape key details and a plan that aligns with your goal and priorities.

02

The menu

Our culinary team works with you to develop a menu suited to your event, from working lunches and networking functions to formal dinners and cocktail receptions. Every detail is considered to create a seamless experience.

03

The lead-up

From coordinating suppliers to managing event logistics, our team brings every element together in the lead-up to your event. Our attentive team manages the moving parts, handles the unexpected and keeps everything running smoothly behind the scenes.



CAPACITY & FEATURES

Spaces that adapt to your event

The flexible layout allows Harbour Room to accommodate different event formats and guest numbers. As a guide, capacities are as follows:

Cocktail	300
Seated, with dance floor	150
Seated, without dance floor	210
Rooftop	200

Everything you need, in one place

We offer everything you need for an event, with most essentials included in your event package. If you require something specific that we don't have in-house, our team can arrange external hire on your behalf.

INCLUDED

- Floor to ceiling windows
- Professional and efficent service staff
- Speaker system, lectern and microphone
- Variety of linen napkins and table cloths
- Premium glass and tableware
- Flexible layouts with table numbers and menus
- In house caterers and catering packages
- Fully equiped bar with tailored beverage packages
- Heating and cooling



WAYS TO CELEBRATE

01

Traditional Christmas

A classic Christmas carvery buffet, or a traditional seated shared Christmas menu presented down the centre of the tables.

02

Canapé packages

Perfect for end of year cocktail parties — bite size canapés, bigger bites, roaming meals and Christmas sweet treats.

03

Sit down packages

A two or three course menu, individually plated and served as alternate drop. Arrival cocktail and canapés available to complete the event.





TRADITIONAL CHRISTMAS

Christmas event packages

Sit down packages	Taste $140 per person	Savour $155 per person	Feast $175 per person
CANAPES	3	3	3
BREADS	Antipasto and artisan breads	Selection of artisan breads	Selection of artisan breads
LIGHT PLATES	-	2	2
SUBSTANTIAL PLATES	2	2	3
SIDE DISHES	1	1	2
PETIT FOURS	-	Included	Included

Roaming $130

Canape style menu with handheld food items served around the room

MENU INCLUDES

4 canapés · 2 handheld items · 1 roaming meal · 1 roaming dessert · petit fours · tea and coffee station

Christmas Buffet $120

Carvery buffet station with our signature Christmas menu

MENU INCLUDES

Your choice of 2 mains · bread rolls · salad and side dishes · gravy and condiments · desserts

TRADITIONAL CHRISTMAS

Christmas buffet

Pistachio and cranberry stuffed turkey rolled and roasted, served with braised fennel and citrus glaze

Salt and pepper crusted sirloin of beef with a rich red wine glaze and horseradish cream

Traditional house glazed Ham with a honey and cranberry sauce, garnished with fresh herb and pistachio crumb

Oven roasted spiced salmon fillet served on a bed of duy puy lentils with silky, aromatic coconut sauce and fresh herb salad

Maple glazed pumpkin wedge topped with a mix of cranberry, pomegranate, roasted almonds and crispy chickpeas, finished with a creamy coconut yoghurt and fresh herb salad

Sides & salads

Roasted tuscan potatoes

Greek salad

Beetroot salad

Artisan bread rolls and butter

Christmas sweets

Mince tarts

Ginger “plum puddings”

Shortbread wreaths

Cheesecake berry dessert pots





ROAMING MENU

Hot & cold canapes

Pies with tomato sauce
Beef and Guinness (gfo) · chicken and leek · cauliflower and cheese (v, gfo)

Sausage rolls with tomato sauce
Beef (df) · roasted vegetable (vg, gfo)

Arancini with aioli
Chicken kiev (gf) · pumpkin and feta (v, gf)

Sliders
Cheeseburger (gfo) · crispy chicken · BLT · mushroom and brie (gfo)

Empanadas with tomato relish
Beef · corn (v) · Spanish potato (vg)

Quiches
Chorizo and red pepper · pumpkin and feta (v)

Frittata
Bacon and vegetable (gf) · vegetarian (v, gf)

Tartlets
French onion (v) · Sicilian (v)

Tostadas (gf)
Spiced pulled pork · chipotle pumpkin (vgo) · Mexican beef brisket (df)

Korean fried chicken bites
Spicy mayo (df)

Shiitake mushroom dumplings
Soy sauce (vg, gf)

Smashed pea falafels with hummus
Hummus (vg, gf)

Spinach and cheese triangles (v)

Sweet potato and chickpea fritter (vg, gf)

Scorched corn fritters (vg, gf)

Crispy polenta cakes (v, gf)

Assorted nori rolls
Soy sauce, pickled ginger and wasabi

Vietnamese rice paper rolls
Asian dipping sauce

Duck pancakes
Hoisin, cucumber, capsicum and chives (df)

Peppered sous vide beef rösti (df, gf)

Smoked salmon blinis

Charcoal brioche with salmon

Premium sliders +$0.50
Prawn sliders · fior di latte sliders (v)

Bang bang prawn tacos +$0.50

Salad cups (gf) · +$1.50
Prawn and green mango (df) · peppered beef and potato (df) · seared tuna, edamame and miso carrot (df) · edamame and roasted carrot (vg)

ROAMING MENU

Handheld, meals & desserts

HANDHELD

Skewers (df, gf)
Lamb kofta with cumin yoghurt · honey soy chicken with sesame · chipotle chicken · chicken laksa · chimichurri beef · lime, chilli and garlic tofu (vg) · grilled pineapple (vg)

Brioche buns
Southern fried chicken brioche · Middle Eastern brioche (v)

Bao buns (gfo)
Char siu pork (df) · sticky chicken (df) · tofu (vgo)

Soft shell tacos (gfo)
Chicken fajita · beef brisket · jackfruit and pumpkin (vgo)

Mini banh mi
Sticky chicken · char siu pork · chilli and lime tofu (v)

Lobster and prawn roll

ROAMING MEALS

Sticky pork belly
Marinated, with rice, naan bread and pickle

Slow cooked beef brisket (gf)
Cauliflower purée, roasted cauliflower, rich beef jus

Potato gnocchi (v)
Slow cooked tomato basil ragout and buffalo mozzarella

Thai spiced chicken
Snake beans, bean shoots, roasted peanuts, fresh lime, herbs

POTTED DESSERTS

Meringue layered with a passionfruit and mango gel, whipped cream and edible flowers (gf)

Traditional cheesecake biscuit layered with vanilla cheesecake cream and a tangy berry compote

Spiced apple, caramel, whipped cream and crushed Biscoff with salted caramel pearls

Rich dark chocolate mousse layered with Malteaser crumble and chocolate shards

Rich vegan chocolate with a berry compote, coconut mousse and freeze dried raspberries (vg, gf)

HOLIDAY BITE-SIZED TREATS

Citrus curd tarts · red velvet, berries and cream cheese filling · spiced ginger and fig baby cake · dark chocolate ganache tart with candied pearls · pistachio and marshmallow rocky road · chocolate mini tea cakes



SIT DOWN PLATED MENU

Entrees & mains

ENTREES

Ocean trout crudo with white soy, apple, fennel, lime aioli and wasabi pearls (gf)

Burrata, heirloom tomatoes, confit garlic, basil oil and roquette (vg, gf)

Beef carpaccio, aioli, truffled pecorino, caper berries, pickled radish, and salted grissini

Pan fried ricotta and spinach gnudi with silken tomato sugo and parmesan wafers (vg, gf)

Slow cooked pressed dukkah spiced lamb shoulder on labneh with fried chickpea, marinated fetta and herb salad (gf)

Prawn risotto with dill cream, green peas, lemon zest, fried capers and prawn bisque (gf, AvMn)

Crispy skinned salmon with pea and watercress puree, pickled herb salad and citrus glaze (gf, AvMn)

Twice cooked chimichurri beef short rib (deboned) with sweet potato puree with a pico de gallo salsa and beef reduction (gf)

MAINS

Confit duck leg, potato fondant, braised red cabbage with blackberry compote and a rich duck jus (gf)

Crispy skinned barramundi with brandade, tarator, a cucumber, chard corn and herb salad, with a brown butter sauce (gf)

Chargrilled eye fillet on pomme puree with creamed cavolo nero and parsnip crisp with a red wine jus (gf)

Crispy skinned rolled chicken, with sweet potato puree, and a warm tomato salsa, finished with a herb chicken glaze (gf)

Risoni tossed with smoked salmon, spring onion, lemon zest, capers and finished with a dill cream (AvEn)

Slow-cooked crispy pork belly with cauliflower puree, a cucumber and apple slaw finished with a chilli apple glaze (gf, AvEn)

Orecchiette with wild mushrooms, green peas and shallots, with a herb pistou, marinated feta and shaved parmesan (AvEn)

Slow-cooked Tuscan lamb shoulder with roasted herb-butter smashed potatoes, salsa verde and lamb jus (gf)



SIT DOWN PLATED MENU

Sides, desserts & petit fours

SIDES

Rosemary and sea salted roast potatoes

Seasonal green vegetables, sauteed with lemon butter

Crisp green leaf salad, radish, chive, caper and citrus dressing

Ancient grain, feta, parsley, red onion and toasted almonds

DESSERTS

Flourless chocolate cake, licorice cream, cacao nib tulie, salted caramel, vanilla anglaise (gf)

Sticky date pudding, miso caramel butterscotch, tahini cream, sesame brittle

Flourless orange almond cake, greek yoghurt mousse, orange segment, passionfruit coulis (gf)

Red wine poached pear, ricotta & yoghurt cheese cake, filo crisp, toasted almond, red wine reduction

Lemon meringue tart, Lemon curd, Italian meringue, passion coulis

Sponge, whipped coconut cream, berry compote, freezed dry raspberries, edible flower (vg, gf)

PETIT FOURS

Citrus curd tarts · Red velvet cupcake with berries and cream cheese · Spiced ginger and fig baby cake · Dark chocolate ganache tart with candied pearls · Pistachio and marshmallow rocky road · Chocolate mini tea cakes



BEVERAGE

Classic beverage

Served with any all inclusive package. Additional beverage packages and the full beverage list are available on request.

SPARKLING

NV Ate Sparkling Brut | South East Australia

WHITE WINE - ONE SELECTION

2022 Cloud St Pinot Grigio | Regional VIC

2022 Totara Sauvignon Blanc | Marlborough, NZ

2022 Rockbare Click 99 Chardonnay | Limestone Coast, SA

RED WINE - ONE SELECTION

2023 Motley Cru | Pinot Noir

2022 Cloud St Shiraz | Regional VIC

2021 Mojo Cabernet Sauvignon | South Australia

BEER & CIDER

Sapporo Lager

Apple Cider

Asahi 3.5%

Peroni 0%

Purezza mineral water · assorted juice · selection of soft drinks



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