ROYAL MELBOURNE YACHT SQUADRON · ST KILDA

Harbour Room menu

Floor-to-ceiling windows above Port Phillip Bay — meetings, dinners, cocktail functions and the planning that holds it all together.





INSPIRE INNOVATION

Where business meets something special

Set against the backdrop of Port Phillip Bay, Harbour Room offers a transformative setting for corporate events of all kinds. From conferences and presentations to networking functions, product launches and end-of-year celebrations, our versatile spaces provide the flexibility to bring your event to life.

Supported by the experience of Elizabeth Andrews, our team takes care of the details, from tailored catering to event coordination, creating a seamless experience from planning through to delivery. With thoughtful service, quality food and a distinctive waterfront setting, Harbour Room makes hosting your next corporate event feel effortless.



Harbour Room

Harbour Room offers floor-to-ceiling windows overlooking Port Phillip Bay. The versatile space is suited to any corporate event, with flexible layouts that can accommodate a range of event formats, from seated dining to cocktail functions.

Capacity

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 dancefloor	150
Seated, without danccefloor	210
Cocktail	300

Speaker system, microphone and lectern included. Projectors, screens, TV screens and staging available to hire.





THE SPACES / 02

Rooftop terrace

Our private open-air setting, perched above the Royal Melbourne Yacht Squadron, is perfect for corporate events. Panoramic views of Port Phillip Bay and the Melbourne city skyline create the perfect atmosphere for networking events, cocktail functions and corporate celebrations — and as the sun sets, the city lights up behind you.

Capacity

Cocktail	200

On the rooftop

If you require something specific that we don’t have in-house, our team can arrange external hire on your behalf.

INCLUDED

Harbour and garden views

Speaker system and microphone

AVAILABLE ON REQUEST

Portable bar

Bar tables



03

The lounge

Within the Harbour Room, our lounge offers a relaxed space for guests to connect or take a break during your event. Comfortable seating makes it well suited to informal meetings, networking and smaller group conversations.



04

Balcony

An outdoor extension of the Harbour Room, the balcony offers guests fresh air and a waterfront view. Ideal for pre-event drinks, breakout moments or giving guests an outdoor space to enjoy throughout your event.

THE PLANNING

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.





SIT DOWN PLATED MENU

Sit Down Packages

A formal dining style where guests are served a plated entree, main and dessert alternating between two menu options across the room. This style offers a smooth, structured and sophisticated dining experiences.

INCLUDED

Three canapés on arrival · Srtisan bread baskets · Tea and coffee · Purezza sparkling and still water

TABLE SETTINGS

White linen clothed tables · White bentwood chairs · Linen napkins · Table numbers · Artisan bread bowls

CLASSIC

$165.00 per person

2 entrees, alternate drop · 2 mains, alternate drop · 1 side dish · Petit fours

ELEGANT

$185.00 per person

1 entree · 2 mains, alternate drop · 1 side dish · 2 plated desserts, alternate drop



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

SIDES

Rosemary and sea salted roast potatoes

Seasonal green vegetables, sauteed with lemon butter

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

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

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

DESSERTS

Flourless chocolate cake, liquorice cream, cacao nib tuile, salted caramel, vanilla anglaise (gf)

Sticky date pudding, miso caramel butterscotch, tahini cream, sesame brittle (v)

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

Poached pear in red wine, ricotta and yoghurt cheese cake, filo crisp, toasted almond, red wine reduction (v)

Lemon meringue tart, lemon curd, Italian meringue, passionfruit coulis (v)

Deconstructed vegan lamington, whipped coconut cream, berry compote, freezed dry raspberries, edible flowers (vg, gf)







SHARED MENU

Shared menu packages

Platters placed in the centre of the table for guests to help themselves. Complimented by beautiful artisanal breads and our classic beverage package. Offering a relaxed, social and premium environment built for conversation.

TASTE
$140.00 per person

Antipasto platter · 2 substantial · 1 sides

SAVOUR
$165.00 per person

2 light · 2 substantial · 1 sides · Petit fours

SAVOUR
$175.00 per person

2 light · 3 substantial · 2 sides · Petit fours

INCLUDED

Three canapés on arrival · Artisan bread baskets · Tea and coffee

TABLE SETTINGS

White linen clothed tables · White bentwood chairs · Linen napkins · Table numbers · Artisan bread bowls

SHARED MENU

Light & Substantial Plates

ANTIPASTI

Artisan olive, herb and quinoa sourdough breads · prosciutto di parma · Calabrian coppa · marinated olives · honey and thyme ricotta · marinated artichoke · roasted pepper and sun dried tomato tapenade · celeriac puree with balsamic roasted mushrooms

LIGHT PLATES

Beef kofta, almond tarator, pomegranate, fresh herbs, coconut and lime yoghurt

Chargrilled chicken, avocado, parsley and smashed cucumber salad, salsa verde, flatbread

Roasted heirloom carrots, buckwheat and pomegranate tabbouleh, labneh, green goddess dressing

Meadly of heirloom tomatoes, marinated olives, fresh basil, torn toasted sourdough, halloumi

Potato and dill aioli salad, flaked barramundi, radish, red onion, cornichons, lemon zest, fried capers

White miso and soy ocean trout crudo, apple, fennel, lime aioli and wasabi pearls

SUBSTANTIAL PLATES

Slow-braised beef brisket with white bean puree and chard, corn, cucumber and tomato salsa

Potato gnocchi with tomato, basil and caramelised onion ragout finished with buffalo mozzarella

Crispy pork belly bites with cauliflower puree, apple slaw and chilli caramel sauce

Rolled roast chicken with mousseline stuffing, served on potato skordalia with warm tomato and basil salsa

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

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

SIDES

Rosemary and sea salt roast potatoes · Seasonal greens with lemon butter · Crisp green leaf salad with radish, chive, caper and citrus dressing · Ancient grain with feta, red onion and flaked almonds



SHARED MENU

Canapé packages

A selection of bite-sized canapés, handheld roaming meals and easy desserts served by professional staff throughout the event. Flexible, lively and ideal for mingling.

ROAMING PACKAGE

$130.00 per person

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

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)

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



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







ENQUIRIES

Let's start planning

Tell us your date, guest numbers and the shape of the day you have in mind, and we'll arrange a walk-through.

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harbourroom.com.au

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