

# WATERFRONT PANTRY

At Waterfront Pantry, quality ingredients, heartfelt service and a vibrant atmosphere come together to create not just meals, but memories.

We are a café, caterer and venue hub in Geelong, Victoria.









### **CATERING & EVENTS**

Waterfront Pantry is a provincial style café, caterer and event space in Geelong, overlooking Corio Bay.

Visit the Pantry for bountiful salads, fresh sandwiches, salads and grab & go options, great coffee, pastries, sweets and an a la carte express lunch.

The sister venue to <u>Waurn Ponds Estate</u>, the Pantry also specialises in catering and events. Get in touch with the team to enquire about our wholesome and plentiful conference packages, cocktail menus, dining options, drop off tea breaks and venue spaces.

The Pantry team would be delighted to assist you with your next event, and we can host your function at any of our varied event spaces - including Waterfront Pantry, venues within Waterfront campus and at the Estate. We can assist you with spaces for meetings, conferences, seminars, cocktail parties and dinners.



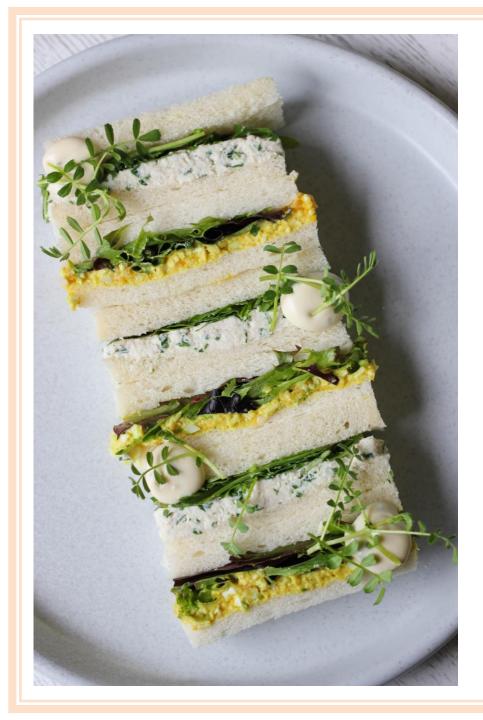
# CONFERENCES

The Waterfront Pantry team are conference specialists. Let the team plan and deliver your next conference, including everything from venue hire, sponsorship, catering and AV with end to end support.

Our food is fresh and delicious, including abundant salads and sandwiches, tasty bites for tea breaks, fresh platters and wholesome and colourful bowls in our Premium Conference Package. We offer a range of corporate catering packages to suit every need.

We have a large variety of venues within Waterfront campus to accommodate conferences of any size. One of our venues is Costa Hall, Geelong's largest performing arts centre. Close to the Pantry, it has capacity for up to 1,400 delegates and break out rooms.

We can also assist with residential conferences or accommodation at our sister venue, <u>Waurn Ponds</u> Estate.



# STANDARD CONFERENCE PACKAGE

Packages include all day tea & coffee

#### HALF DAY PACKAGE

Morning <u>or</u> Afternoon Tea One savoury item per person One sweet item per person

Lunch

Filled roll or sandwich selection

One salad to share

ADD a sweet item

#### **FULL DAY PACKAGE**

Morning Tea

One savoury item per person One sweet item per person

Lunch

Filled roll or sandwich selection

One salad to share

ADD a sweet item

Afternoon Tea

One savoury item per person One sweet item per person



# STANDARD SAMPLE MENU

Includes all day tea & coffee

#### MORNING TEA

Ricotta, caramelised onion & balsamic tart

Pumpkin scones, smoked date jam, crème fraiche

#### LUNCH

Banh mi with soy baked tofu, fresh Asian vegetables, red chilli, coriander & miso mayonnaise

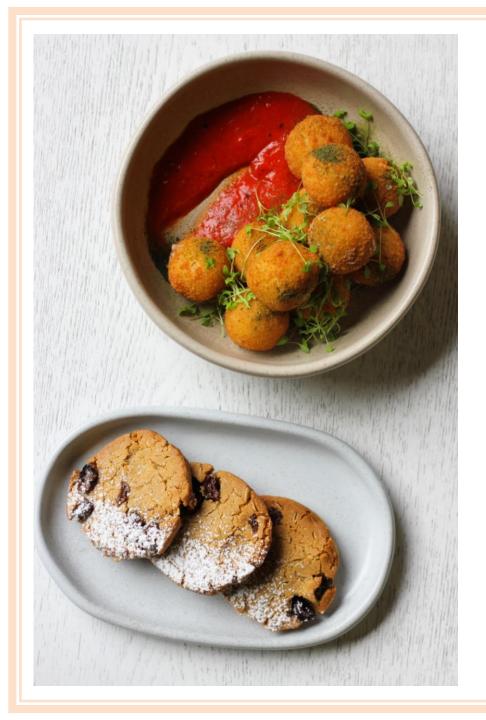
Chickpea & lemon salad, heirloom tomato, green goddess dressing

ADD ON Caramel & banana banoffee tart

#### AFTERNOON TEA

Smoked salmon & brie quiche

Mango, honey & cashew lassi



# PREMIUM CONFERENCE PACKAGE

Packages include all day tea & coffee

HALF DAY PACKAGE

Morning <u>or</u> Afternoon Tea One savoury item per person One sweet item per person

Lunch

One bowl per person

One salad to share

ADD a sweet item

**FULL DAY PACKAGE** 

Morning Tea

One savoury item per person One sweet item per person

Lunch

One bowl per person

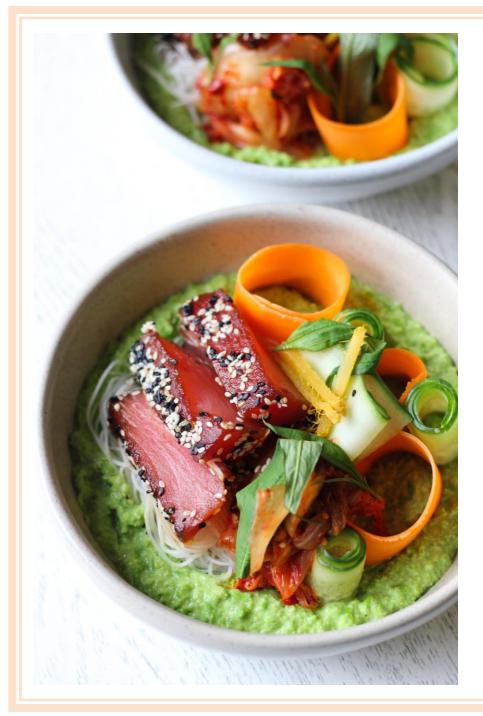
One salad to share

ADD a sweet item

Afternoon Tea

One savoury item per person

One sweet item per person



# PREMIUM SAMPLE MENU

Includes all day tea & coffee

#### MORNING TEA

Heirloom tomato bruschetta, honey ricotta, balsamic glaze Peanut butter & oat protein balls

#### LUNCH

Tuna ceviche bowl, black sesame, rice noodle salad, green pea puree, kimchi, cucumber & carrot ribbons

Watermelon salad, mint, feta, candied beet, pistachio

ADD ON Orange & almond syrup cake

#### AFTERNOON TEA

Smoked salmon, chive & cream cheese blini

Oat & raisin cookies



# PLATTERS MENU

#### **PLATTERS**

Mezze platter Selection of drips, crudites & crackers

Fruit platter
The season's best market selection

Charcuterie platter Charcuterie by artisan producers, local olives & pickled veg

Cheese board Featuring king island cheeses, quince, dried fruits & nuts

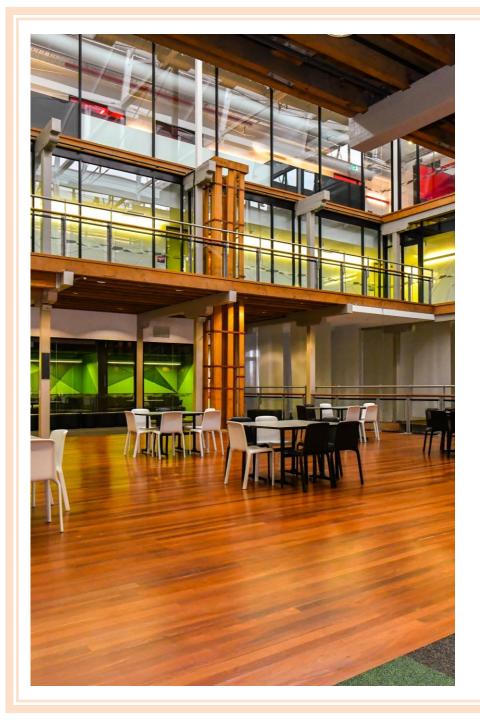
Roll platter Two varieties of filled rolls, chef's selection

Wrap platter Two varieties of filled wraps, chef's selection

Sandwich platter Two varieties of filled sandwiches, chef's selection

Sweets platter Two varieties of slices & sweets, chef's selection

Muffin platter House made muffins, chef's selection



# WATERFRONT VENUES

VENUE SPACE	CAPACITY
Waterfront Pantry	300
Gallery	200
John Hay Courtyard	300
Western Beach Room	60
Lecture Theatres	100 - 150
Teaching Spaces	75 - 96
Classrooms	20 - 48
Computer Labs	21 - 42



Visit our café Monday – Friday, 8am till 4pm 96 Western Beach Road, Geelong www.waterfrontpantry.com.au Email <u>thepantry@deakin.edu.au</u> Phone 03 5227 3940