



# WATERFRONT PANTRY

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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

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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 [Waurnd Ponds Estate](#), 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

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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, [Waurnd Ponds Estate](#).



# STANDARD CONFERENCE PACKAGE

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Packages include all day tea & coffee

## HALF DAY PACKAGE

Morning or  
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

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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

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Packages include all day tea & coffee

## HALF DAY PACKAGE

Morning or  
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

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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

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## PLATTERS

### Mezze platter

Selection of dips, 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

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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



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Visit our café  
Monday – Friday, 8am till 4pm  
96 Western Beach Road, Geelong

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