



WATERFRONT PANTRY CONFERENCE KIT



CONFERENCES

The Waterfront Pantry team specialise in delivering multi-day conferences. We can assist you with planning and delivering your next conference, including everything from venue hire, catering and AV with end-to-end support, ensuring a seamless event.

We have a large variety of venues within Waterfront campus to accommodate meetings, conferences and seminars of any size, from small boardrooms to the Costa Hall theatre, which can accommodate 1400 delegates.

The Pantry's conference packages are plentiful and delicious, with a range of options available. Our menus are designed to accommodate a wide range of dietary requirements.

We can also assist with residential conferences or accommodation at our sister venue, **Waurnd Ponds Estate**.

Find out more about our conferences [here](#).



CONFERENCE PACKAGE ONE

Packages include all day tea & coffee

FULL DAY PACKAGE

Morning Tea

Two items from the tea break menu (cold/ hot/ sweet)

Lunch

Two sandwich items
Fresh fruit platter

Afternoon Tea

Two items per person from tea break menu (cold/ hot/ sweet)

HALF DAY PACKAGE

Morning or
Afternoon Tea

Two items from the tea break menu (cold/ hot/ sweet)

Lunch

Two sandwich items
Fresh fruit platter



CONFERENCE PACKAGE TWO

Packages include all day tea & coffee

FULL DAY PACKAGE

Morning Tea

Two items from the tea break menu (cold/ hot/ sweet)

Lunch

One sandwich item

One salad

Three savoury items

Fresh fruit platter

Afternoon Tea

Two items from the tea break menu (cold/ hot/ sweet)

HALF DAY PACKAGE

Morning or
Afternoon Tea

Two items from the tea break menu (cold/ hot/ sweet)

Lunch

One sandwich item

One salad

Three savoury items

Fresh fruit platter



CONFERENCE PACKAGE THREE

Packages include all day tea & coffee

FULL DAY PACKAGE

Morning Tea

Two items from the tea break menu (cold/ hot/ sweet)

Lunch

One hot main

One salad

Two savoury items

Fresh fruit platter

Afternoon Tea

Two items from the tea break menu (cold/ hot/ sweet)

HALF DAY PACKAGE

Morning or
Afternoon Tea

Two items from the tea break menu (cold/ hot/ sweet)

Lunch

One hot main

One salad

Two savoury items

Fresh fruit platter



ADD ONS

ITEM

Additional salad

Additional sandwich item

Additional hot dish

Afternoon hot savoury item

Additional tea break item

Additional sweet item for lunch

Add a fruit platter

Swap a menu item from a different tier

30 minute post-conference event
Includes 3 chef's selection canapés

60 minute post-conference event
Includes 5 chef's selection canapés



TEA BREAK MENU

COLD ITEMS

Waterfront pumpkin scones, smoked date jam, crème fraîche (veg)

Little chia pudding cups, passionfruit, blueberries (vegan, lg)

Ricotta, caramelised onion & balsamic tart (veg)

Babaganoush tart, smoked tomato concasse, dukkha (vegan, lg)

Spinach falafel, hummus, candied beet, puffed quinoa (vegan, lg)

Green pea frittata, goats cheese mousse (veg)

Salsa fresca, avocado mousse, crisp wonton (vegan)

Mini chicken brioche, cheese emulsion, pecan praline

Smoked salmon & chive cream cheese blini

Mini crisp taco, pulled pork, corn salsa, lime dust (lg)

Smashed avocado toasts, goats cheese, Za'atar (veg)

Maki rolls, nori, sushi rice, kewpie, avocado, carrot & cucumber (vegan, lg)



TEA BREAK MENU

HOT ITEMS

Waterfront cauliflower parmesan and tahini sausage roll, salsa verde (veg)

Waterfront char sui pork, apple and fennel sausage roll, miso mayo

Italian tomato arancini, basil mayonnaise (vegan, lg)

Zucchini & goats cheese tartlets (veg)

Little chicken & camembert pies, smoked tomato relish

House baked carbonara quiches

Open chickpea Channa masala pie, shaved toasted coconut (vegan, lg)

Pea & mint fritters, minted herb mayonnaise (vegan, gf)

‘Pasta La Puglia’ lasagna bites, smoked tomato relish

Prawn and ginger dumplings, ponzu, fresh Asian herbs

Chicken, bacon & mushroom croquettes, pepperonata dipping sauce

Capricciosa pizzettas, local smoked ham, olive, mushroom, bocconcini, sugo



TEA BREAK MENU

SWEET ITEMS

Salted caramel mascarpone cheesecakes (veg)

Lemon syrup & polenta cakes (veg, lg)

Waterfront citrus curd tarts, Italian meringue, rose & pistachio (veg)

House made white chocolate & macadamia cookies (veg)

Buttermilk scones, berry compote, Chantilly cream (veg)

Assorted macarons (veg, lg)

Coconut ice (veg, lg)

Apple, chai & ricotta muffins, cream cheese frosting (veg)

Decadent chocolate and coconut slice (veg)

Berry ripe protein balls (vegan, lg)

Puffed quinoa & nut bar (vegan, lg)

Mini chocolate croissants (veg)

Banoffee and banana pie (veg)



LUNCH MENU

SANDWICHES

Chicken Caesar Wrap

Chicken breast, cos, bacon, egg, croutons, cos lettuce, Caesar dressing

Spinach Falafel Wrap

Spinach falafel, tzatziki, tomato, cucumber, mint, pickled fennel, tendrils (vegan)

Grilled Pumpkin Wrap

Grilled pumpkin, red peppers, avocado, beet hummus, mixed leaves, pecan praline (vegan)

HCT Sandwich

Locally smoked ham, tomato, tasty cheese, seeded mustard, mayonnaise, dressed leaves

Waterfront Rueben Sandwich

Corned beef, sauerkraut, Swiss cheese, red onion, Russian dressing, rye bread

Roasted Cauliflower Sandwich

Whipped tahini & cauliflower, crisp Indian chickpeas, Shirazi salad, rocket (vegan)



LUNCH MENU

SANDWICHES cont.

Chicken Focaccia

Chicken with chive & aioli, avocado, tasty cheese, lemon dressed rocket

Roasted Tomato Focaccia

Oven roasted tomato, fior di late, grilled eggplant, basil, young spinach (veg)

Mediterranean Panini

House grilled zucchini, eggplant, red pepper, tomato, pesto mayonnaise, cos lettuce (vegan)

Smoked Salmon Bagel

Smoked salmon, herb cream fraiche, pickled onion, crisp capers, salad leaves

Waterfront Philly Cheese

Paprika spiced beef, grilled capsicum and onions, American cheese sauce, hoagie roll

Tofu Banh Mi

Crisp fried tofu, Asian julienne vegetables, red chilli, coriander & miso mayonnaise (vegan)



LUNCH MENU

SALADS

Italian rice salad, cannellini beans, fresh herbs, capsicum, vinaigrette (vegan, lg)

Shaved sprout salad, Brussel sprouts, sultanas, parmesan, apple, rocket, green goddess dressing (veg, lg)

Garden salad, tomato, red onion, olives, carrot, cucumber, mixed leaves, lemon dressing (vegan, lg)

Caesar salad, crisp cos, caramelised bacon, shaved parmesan, croutons, boiled egg, Caesar dressing

Quinoa, smoked paprika, dates, almonds, grapefruit, pomegranate, peas, orange dressing (vegan, lg)

Pearl barley, cucumber, tomato, parsley, Spanish onion, pecans, lemon vinaigrette (vegan)

Compressed melon salad, watermelon, honey dew & cantaloupe, mint, feta, kalamata olive, lime dressing (veg, lg)



LUNCH MENU

SALADS cont.

Grated carrot, cheese, Spanish onion, mixed leaves, mustard vinaigrette (veg, lg)

Grilled corn, smoked paprika, cucumber, tomato, parmesan, coriander, corn chips (veg, lg)

Tabouli, cracked wheat, parsley, tomato, cucumber, mint, lime dressing (vegan)

Chat potato, smoked paprika mayonnaise, boiled egg, pickled cucumber, pecan, chives (vegan, lg)

Asian vegetables, bok choy, corn shoots, bean shoots, coriander, choy sum, pickled ginger, nuoc cham (vegan, lg)



LUNCH MENU

SAVOURY HOT ITEMS

Waterfront cauliflower parmesan and tahini sausage roll, salsa verde

Italian tomato arancini, basil mayonnaise (vegan, lg)

Beef rendang curry puff, mango chutney

Chorizo empanada, pepperonata dipping sauce

House baked carbonara quiches

Capricciosa pizzettas, local smoked ham, olives, mushrooms, bocconcini, sugo

Open chickpea Channa masala pie, shaved toasted coconut (vegan, lg)

Sweet potato croquettes, smoked capsicum dipping sauce (vegan, lg)



LUNCH MENU

HOT MAINS

Sundeeep's famous butter chicken, saffron basmati (lg)

Spezzatino, slow cooked Italian beef stew, pancetta, soffrito, capers, tomato & herbs, garlic semolina, crusty bread

Coq au vin, traditional French chicken and mushroom stew, silky Paris mash (lg)

Gourmet mushroom ragout, sticky balsamic, onion & roasted peppers, soft polenta, salsa verde (vegan, lg)

Crisp skin blue grenadier, sauteed green beans, roasted cherry tomatoes, beurre blanc (lg)

Crisp pork belly, braised red cabbage, crisp cos, spiced apple compote (lg)

Crisp fried calamari with dukkah, salt & pepper, beet, mint, tomato, orange & chorizo salad, red eye mayonnaise (lg)

Portobello mushroom risotto, shaved parmesan, truffled cream sauce, slow cooked vine tomatoes (veg, lg)



VENUE SPACES

Waterfront Pantry is the ideal space to hold your next corporate event or celebration. Whether it be a cocktail party with drinks on the terrace, a celebration with dance floor, a product launch, a large sit-down banquet or even a wedding, our venue can accommodate any occasion.

The Pantry can host up to 300 for cocktail functions and 200 guests for banquets. As the space is split across two open levels plus the terrace, our venue can also be zoned for smaller events.

Along with the Pantry itself, we have a range of varied event spaces available throughout the Waterfront campus building. We can assist you with spaces for meetings, conferences, seminars, cocktail parties and dinners.

Some of our venue spaces can also be combined to accommodate very large events, such as the Gallery and John Hay Courtyard, which together can cater up to 500 guests.

Explore our venues [here](#).



VENUE SPACES

VENUE SPACE	MAX CAPACITY
Waterfront Pantry	300
The Gallery	200
John Hay Courtyard	600
Western Beach Room	60
Lecture Theatres	100 - 150
Teaching Spaces	75 - 96
Classrooms	20 - 48
Computer Labs	21 - 42

Waterfront Pantry, The Gallery and John Hay Courtyard can be combined to host 1400 guests.



CONTACT US

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Join us at Waterfront Pantry, an all-day café, bar
and venue on the Geelong Waterfront,
overlooking Corio Bay.

Visit the Pantry café for great coffee, a variety of
grab & go options, house sweets and an a la carte
express lunch.

Monday – Friday
8am till 4pm
Book a table [here](#)

WATERFRONT
PANTRY