



WATERFRONT PANTRY KINSHIP CATERING & EVENT PACKAGES



WATERFRONT PANTRY

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

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

The sister venue to Waurun Ponds Estate, the Pantry also specialises in conferences, catering and events.



EVENTS

The Waterfront Pantry team would be delighted to assist you with your next event. Our team can assist you with corporate functions, cocktail parties, grazing tables, tea breaks, banquets and conferences, featuring delicious food, standout menus and warm service.

Our event co-ordinators can help with many aspects of the event planning process, including arranging furniture hire, styling, theming, entertainment, AV and liaising with suppliers.

We can host your function at any of our varied event spaces - including Waterfront Pantry and venues within Waterfront campus. We can assist you with spaces for meetings, conferences, seminars, cocktail parties, celebrations and dinners, or we can come to you.

The Pantry has a vibrant selection in-house catering options to suit any occasion.

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



CATERING

At Waterfront Pantry, we're all about delicious food, exciting menus and attentive service. Leave it to us to show you a good time, with food that is fresh and inviting, delivered by our passionate team.

We can assist you with any catering enquiry, from a drop-off morning tea to a multi-day conference, a cocktail party or banquet dinner with a view.

Our conference packages are wholesome and plentiful with a range of options. Our cocktail menus and dining menus include innovative dishes using local ingredients that celebrate the Bellarine. We also have a range of platters and drop off boxes so we can bring the catering to you.

The Pantry chef's can also tailor a menu to suit your event and theme with feature food stations or signature cocktails - with us, the possibilities are endless.

Explore our catering menus [here](#).



CONFERENCES



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

Package includes tea, coffee & water station

FULL DAY PACKAGE \$75.0

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 \$65.0

Morning or Afternoon Tea Two items from the tea break menu (cold/ hot/ sweet)

Lunch Two sandwich items
Fresh fruit platter



CONFERENCE PACKAGE TWO

Package includes tea, coffee & water station

FULL DAY PACKAGE \$82.0

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 \$72.0

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

Package includes tea, coffee & water station

FULL DAY PACKAGE \$88.0

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 \$78.0

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	PER PERSON
Additional salad	\$8.0
Additional sandwich item	\$11.0
Additional hot dish	\$13.0
Additional hot/cold/sweet item	\$5.0
Add a mini ice cream	\$5.0
Add juice or soft drink bottles	\$5.0
Add a smoothie or mocktail	\$11.0
Add a coffee cart for 1 service	\$440.0
Coffee per cup	\$7.0
30 minute post-conference event Includes 3 chef's selection canapes	\$15.0
60 minute post-conference event Includes 5 chef's selection canapes	\$28.0



TEA BREAK MENU

COLD ITEMS

Waterfront pumpkin scones, smoked date jam, crème fraiche (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, choi 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

Sundee'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)



DINING



DINING PACKAGES

TWO COURSE PACKAGE

\$79.0pp

Includes

Set entrée or dessert

Main course, alternate drop

3 hour event

Tea & coffee

Staffed service

THREE COURSE PACKAGE

\$89.0pp

Includes

Set entrée

Main course, alternate drop

Set dessert

4 hour event

Tea & coffee

Staffed service



ADD ONS

ITEM	PER PERSON
3 chef's selection pre-dinner canapes	\$15.0
Serve a side dish with mains	\$8.0
Add a dessert canape	\$5.5
Serve bread & butter	\$4.5
Add 30 minutes of service time to your event	\$5.5
Kids meal – one course	\$22.0
Kids meal – two course	\$33.0
Bespoke menu	Enquire
Interactive food station	Enquire



DINING MENU

ENTREES

Herbed poached chicken, peppered pineapple, coconut cream, young shiso (lg)

Mango & chili prawns, parsley & honey pistou, red amaranth, puffed quinoa (lg)

Harissa lamb, roasted capsicum coulis, caramel dates, balsamic beets, popcorn shoots (lg)

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

Dutch maple carrots, beetroot hummus, salsa fresca, petite purple cabbage, coconut (vegan, lg)



DINING MENU

MAINS

Orange & rosemary grilled chicken fillet, potato gratin, shakshuka, asparagus & lemon (lg)

Balsamic beef cheek, Paris mash, broccolini, caramelised onion, red wine jus (lg)

Crisp skin Atlantic salmon, potato pave, smoked purple carrot, hollandaise, young herbs (lg)

Lamb shoulder roulade, Moghrabieh salad, carrot cooked in coffee, herb & radish salad, port wine jus

Slow roasted pork, braised red cabbage, cinnamon apple relish, sauteed kale, apple jus

Eggplant cotoletta, tomato sugo, bocconcini, green beans, parsnip & potato mash (vegan)



DINING MENU

DESSERT

Sticky date pudding, butterscotch sauce, double cream (veg)

Chocolate mud cake, strawberry mousse (veg)

Lemon curd tart, raspberry coulis (veg)

New York cheesecake, double cream, black cherry gel (veg)

Pavlova, Chantilly cream, berries (veg, lg)



COCKTAIL



CANAPE PACKAGES

90 MINUTE PACKAGE \$35.0pp

Includes

5 canapes per person

Staffed service

90 minute event

Napkins & side plates

2 HOUR PACKAGE

\$45.0pp

Includes

7 canapes per person

Staffed service

2 hour event

Napkins & side plates

3 HOUR PACKAGE

\$67.0pp

Includes

9 pieces per person

1 substantial per person

Staffed service

3 hour event

Napkins & side plates



ADD ONS

ITEM	PER PERSON
Additional canape (cold/hot/sweet)	\$5.0
Add a substantial item	\$13.0
Add 30 minutes of service time to your event	\$5.5
Interactive food station	Enquire



CANAPE MENU

COLD CANAPES

Classic chicken ribbon sandwiches

Smoked salmon blini, crème fraiche, dill

Spinach falafel, babaganoush, Za'atar (vegan, lg)

Tomato on toast, pesto, balsamic (veg)

Corn fritters, avocado, salsa fresca (vegan, lg)

Pumpkin scones, smoked tomato, crème fraiche (veg)

Beet hummus tart, puffed quinoa, dukka (vegan, lg)

Maki rolls, cucumber & avocado, tograshi (vegan, lg)

Red pepper & fetta frittata, spinach crème (veg, lg)

Prosciutto, melon & haloumi kebabs (lg)



CANAPE MENU

HOT CANAPES

Beef mince pies, tomato sauce

Sausage rolls, tomato relish

Quiche Lorraine, sweet mustard pickle

Beef rendang curry puffs, chimichurri

Vegetable spring rolls, sweet chilli sauce (vegan)

Tandoori chicken kebabs, minted yoghurt dip (lg)

Indian vegetable samosas, mango chutney (vegan)

Beer battered flathead, tartare sauce

Chicken goujons, lime mayonnaise

Italian tomato arancini, pesto crème (vegan, lg)

Sweet potato croquettes, capsicum dip (vegan, lg)



CANAPE MENU

SUBSTANTIAL CANAPES

Charred harissa lamb, Milanese pea risotto, dill crème fraiche (gf)

Butter poached blue grenadier, white bean cassoulet, sauce gribiche (gf)

Crispy battered flathead, the Pantry's seasoned fries, lemon aioli cone

Egyptian koshari chickpeas, crisp fried shallots, pickled red onion, spiced moghrabieh (vegan)

Thai green chicken curry, jasmine pandanus rice, young coriander (gf)



CANAPE MENU

SWEET CANAPES

Chocolate eclairs, vanilla cream (veg)

Assorted macarons (veg, lg)

Berry truffles (veg)

Mini sweet muffins – blueberry & chocolate (veg)

Baby pavlovas, strawberry cream (veg, lg)

Petite fours cheesecakes (veg)

Churros with chocolate dipping sauce (veg)

Salted caramel mousse, crisp waffle (veg)

Buttermilk scones, berry conserve, sweet cream (veg)

Portuguese baked custard tarts, cinnamon sugar (veg)



BEVERAGE



PREMIUM BEVERAGE PACKAGE

INCLUSIONS

Pizzini Prosecco
Pizzini Pinot Grigio
Pizzini Sangiovese Shiraz
Furphy Original Ale
Little Creatures Pale Ale
Otway Light
Juice & Soft Drink

PACKAGE

PER PERSON

1 Hour Package	\$22.5
2 Hour Package	\$33.0
3 Hour Package	\$44.0
4 Hour Package	\$55.0

Staffing included
30 minute package increments available – please enquire.



DELUXE BEVERAGE PACKAGE

INCLUSIONS

Paul Louis NV Sparkling Blanc
de Blancs Black Label
Clyde Park 'Locale'
Chardonnay
Zonzo Estate Pinot Noir
Furphy Original Ale
Little Creatures Pale Ale
Otway Light
Blackman's Winnie Cider
Heineken Zero Alcohol
Juice & Soft Drink

PACKAGE

1 Hour Package
2 Hour Package
3 Hour Package
4 Hour Package

PER PERSON

\$27.0
\$40.0
\$54.0
\$68.5

Staffing included
30 minute package increments available – please enquire.



BEVERAGE ON CONSUMPTION

SELECT FROM OUR WINE LIST

- 1 sparkling
- 1 white wine / rose
- 1 red wine
- 1 beer
- 1 light beer
- 2 non alcoholic beverages

Minimum spend applies – please enquire.

WINE LIST

SPARKLING

Pizzini NV Prosecco, King Valley	\$36.0
Austin's Sparkling Cuvee, Moorabool Valley	\$54.0
Paul Louis NV Sparkling Blanc de Blancs Black Label, Loire Valley, France	\$40.0

WHITE & ROSE

Pizzini Pavona Pinot Grigio, King Valley	\$40.0
Cornelius Pinot Gris, Bellarine Peninsula	\$59.0
Mahi Sauvignon Blanc, Marlborough, NZ	\$40.0
Clyde Park 'Locale' Chardonnay, Bannockburn	\$45.0
Domaine Perraud Macon Villages Chardonnay Burgundy, France	\$63.0
Leeuwin Estate 'Art Series' Riesling, Margaret River	\$40.0
Lethbridge Stephanie Rose, Moorabool Valley	\$45.0

RED

Pizzini Sangiovese Shiraz, King Valley	\$40.0
Lethbridge Menage a Noir Pinot Noir, Moorabool Valley	\$50.0
Zonzo Estate Pinot Noir, Yarra Valley	\$45.0
Kennedy Henrietta Shiraz, Heathcote	\$40.0
Vignoble Bodillard , 'La Barbe' Beaujolais Burgundy, France	\$50.0
Zema Estate Cabernet Sauvignon, Coonawarra	\$45.0

BEER & CIDER

Little Creatures Pale Ale	\$11.0
Furphy Original Ale	\$9.0
Blackman's Local Pacific Ale	\$9.0
Otway Light Beer	\$8.0
Heineken <i>Zero Alcohol</i>	\$7.0
Blackman's Winnie Cider	\$9.0

NON ALCOHOLIC

Hepburn Springs Still Water	\$4.5
Hartz Sparkling Mineral Water	\$4.5
Bundaberg Ginger Beer	\$6.0
Assorted Kombucha	\$6.0
Assorted Juices	\$4.5
Soft Drink Bottles	\$4.5
Soft Drink Cans	\$3.5



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.

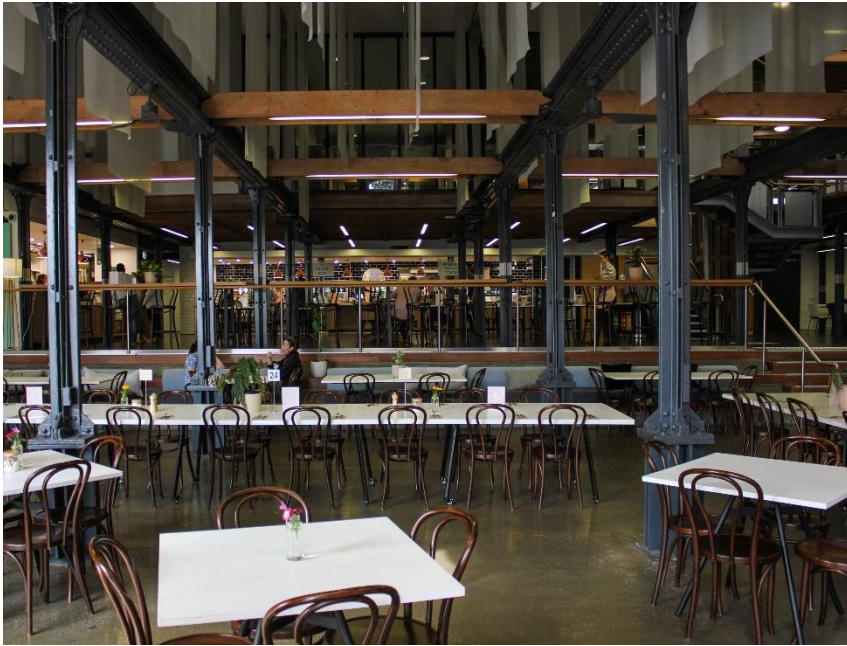
Explore our venues [here](#).



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.



VENUE SPACES

WATERFRONT PANTRY

With an outdoor terrace overlooking the Geelong waterfront, the Pantry is split across two levels, making it adaptable to any event.

CAPACITY

Banquet: 200
Cocktail: 300



TECHNOLOGY

Free wi-fi
TV screens



VENUE SPACES

JOHN HAY COURTYARD

Surrounded by historic converted wool stores, the Courtyard is an expansive outdoor space that is perfectly suited to large cocktail events. Add a marquee or combine with the Level Two Gallery for multi-zoned large scale cocktail events and exhibitions.



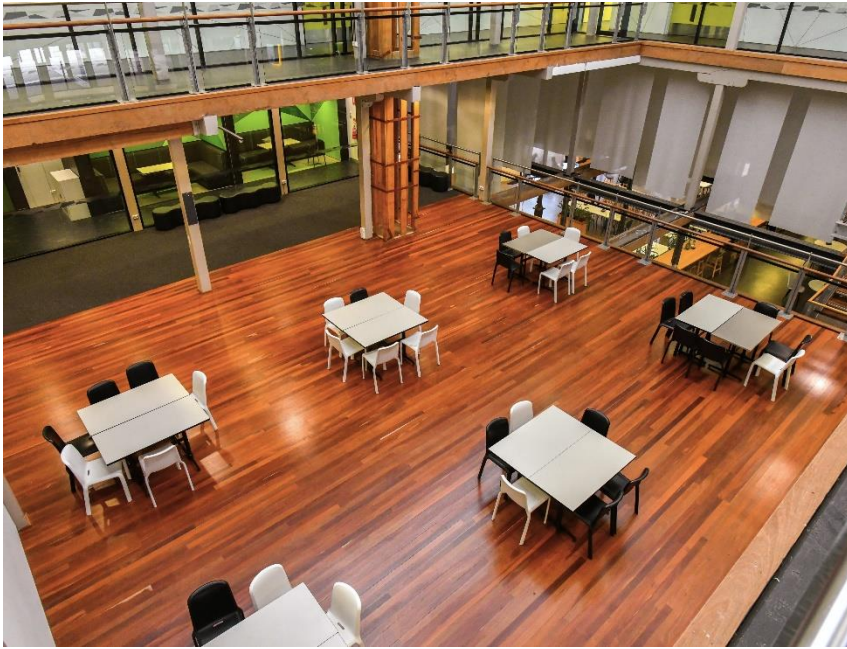
CAPACITY

Cocktail 600

Can be combined with Waterfront Pantry and The Gallery to host 1400 guests

TECHNOLOGY

Power available for your individual requirements



VENUE SPACES

LEVEL TWO GALLERY

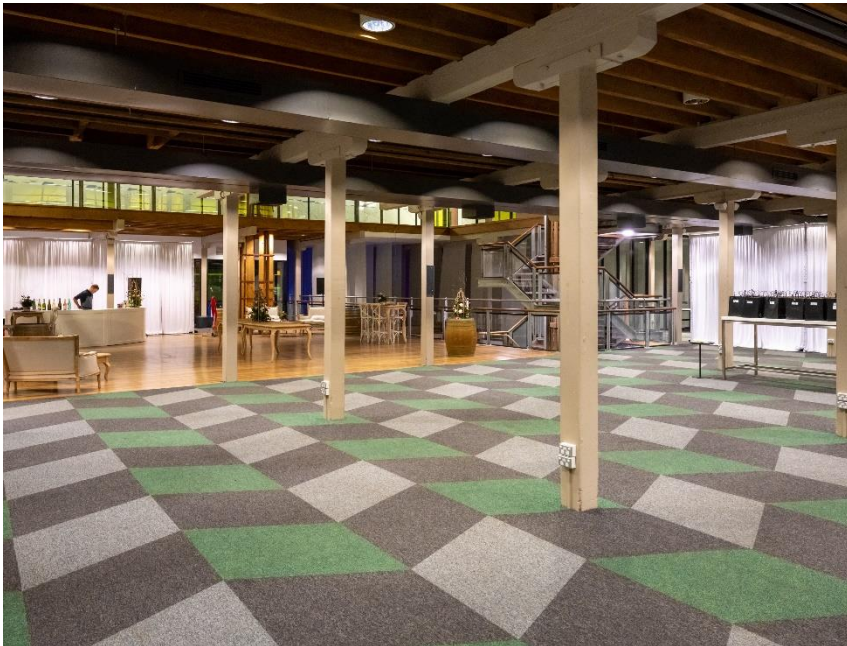
The Gallery is an expansive and central multi use space, ideal for exhibitions, markets and cocktail parties. Can also be used adjoined with the John Hay Courtyard.

CAPACITY

Cocktail 300

TECHNOLOGY

Power available for your individual requirements





VENUE SPACES

WESTERN BEACH ROOM

With expansive views over Corio Bay and outdoor access onto a balcony, the Western Beach Room is perfect for conferences and small events.

CAPACITY

Theatre: 65

U shape: 30

Teams: 50

Cabaret: 50

Cocktail: 65

Banquet: 56



TECHNOLOGY

Laptop connection (HDMI)

Data projection screen

Lapel microphones

Handheld microphone

Hearing augmentation



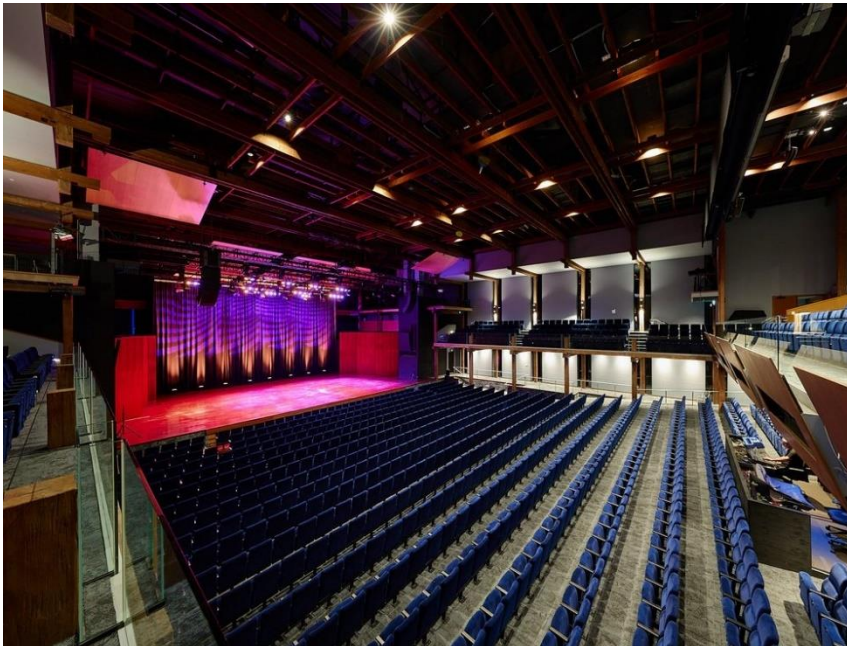
VENUE SPACES

COSTA HALL

Costa Hall is a newly refurbished, large scale, multi use auditorium and performing arts centre. Ideal for seminars, conferences, concerts and performances.

CAPACITY

Theatre: 1421



TECHNOLOGY

Full auditorium facilities available via engagement of the highly skilled Geelong Arts Centre in-house technical team.



VENUE SPACES

GEELONG CORPORATE CENTRE

This quiet, stylish corporate centre includes an attractive lounge with bay views and a number of fully equipped boardrooms.

CAPACITY

Boardroom: 8 – 16



TECHNOLOGY

Laptop connection via USB or HDMI
BYOD Video Conferencing
LCD Screen



VENUE SPACES

COUNCIL CHAMBERS

Stylish, modern and fully equipped council chambers with expansive Corio Bay views.

CAPACITY

Fixed boardroom seats 20 + 10 observers
Additional theatre style available



TECHNOLOGY

Tracking cameras
Video conferencing
Projector with drop down screen
PC
Lectern
Microphone
Table Microphones



VENUE SPACES

CLASSROOMS

Ideal for meetings, workshops and break-outs, we have a range of classrooms available with multiple set up options.

CAPACITY

Theatre: 20-96

U shape: 10- 20

Teams: 96

Boardroom: 20



TECHNOLOGY

Laptop connection via HDMI

Projector screens

Microphone available on request

Hearing augmentation system



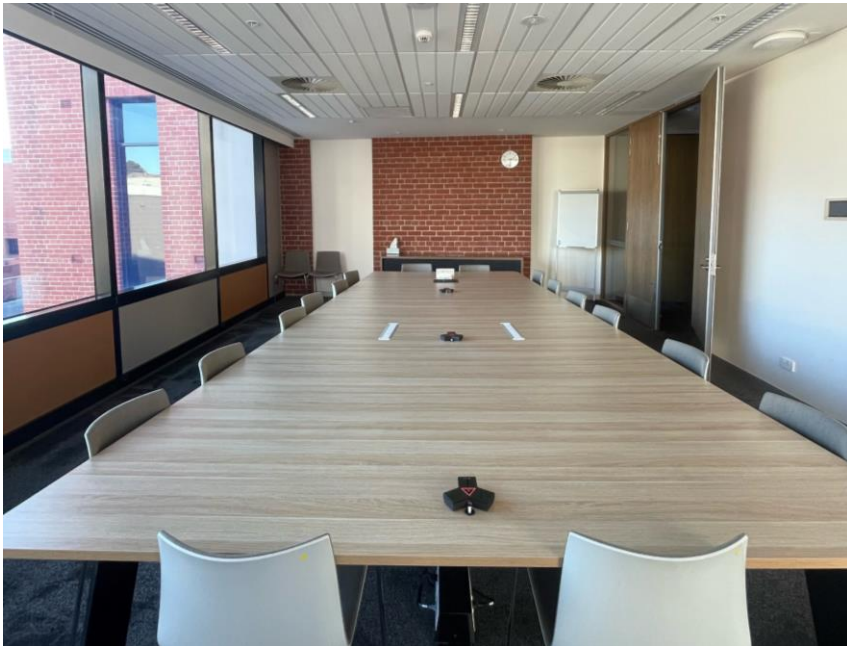
VENUE SPACES

MEETING ROOMS

We have a variety of meeting rooms with flexible configuration available, suitable for meetings and as break out spaces.

CAPACITY

Boardroom: 9 – 14



TECHNOLOGY

Laptop connection via USB or HDMI
BYOD video conferencing
LCD screen



VENUE SPACES

PERCY BAXTER LECTURE THEATRE

A modern and attractive lecture theatre with built in technology and tablet arm seating, suitable for conferences and seminars.

CAPACITY

Theatre: 150



TECHNOLOGY

- PC
- Dual projectors and screens
- Presenter monitor
- Video conferencing via Zoom
- Rear LCD screen
- Lectern and microphone
- Tracking cameras
- Hearing augmentation system



VENUE SPACES

LITTLE PERCY LECTURE THEATRE

A compact and attractive lecture theatre with built in technology and tablet arm seating for seminars and conferences.

CAPACITY

Theatre: 100



TECHNOLOGY

PC
Dual projectors and screens
Presenter monitor
Rear LCD screen
Lectern and microphone
Hearing augmentation system



ACCOMMODATION

Looking for accommodation? Together with our sister venue, Waurm Ponds Estate (which is 20 minutes from Waterfront Pantry), we can assist you with multi-venue corporate events, residential conferences and accommodation packages.

The Estate includes 60 elegant accommodation rooms with king size beds, modern ensuites and tranquil views.

Nestled amongst expansive grounds, Waurm Ponds Estate also features an outdoor pool, gym, tennis courts and walking track, for a true escape from distractions.

Explore the Estate's accommodation options [here](#), or contact our team to find out more.



CONTACT US

Waterfront Pantry
96 Western Beach Road, Geelong

P 03 5227 3940
W waterfrontpantry.com.au
E thepantry@deakin.edu.au

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