



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 [Waurin 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

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

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

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 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

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



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



PLATTERS MENU

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



COCKTAIL MENU

COLD CANAPES

Chicken & mayonnaise rainbow brioche, watercress, pecan brittle, cheese emulsion

Smoked salmon blini, dill cream cheese, freeze dried balsamic

Beetroot chevre, coconut crumb, balsamic pearls, black sesame crisp

Honey duck, Italian meringue, tomato pearls, pistachio biscotti

Paris mash tartlet, kale dust, salted caramel, candied beet

Baba ganoush tart, smoked tomato concasse, pickled fennel, dukkha

Mushroom falafel, blood orange hummus, candied beet, puffed quinoa (v, gf)

Oyster shooter, prosecco, finger lime pearls, red gum smoked salt

Eggplant escabeche, flax crisp, toffee apple, red sorel (vegan, gf)

Heirloom tomato with maple glaze, coconut mousse, pistachio dust, chia crisp (vegan, gf)



COCKTAIL MENU

HOT CANAPES

Crisp prawn, daikon & cabbage shoots, honey sriracha, charcoal bao bun

Potato & cauliflower pie shepherd's pie, tomato gel (v)

Smoked brisket slider, pickled cabbage, cheese emulsion, house hot sauce

Smoked salmon & pickled cucumber quiche, blue cheese sauce, candied beet

Cheeseburger spring rolls, pickles & cheese sauce

Thai style white fish cakes, green curry coconut mousse

Chinese spiced duck crepes, chilli jam, sweet soy

Beetroot donuts, vegan parmesan, celery salt (v)

Southern fried cauliflower, Texan hot sauce aioli (vegan, gf)

Capsicum, paprika & tofu croquettes, lemon & herb gremolata (vegan)



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

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