



PRIVATE DINING
& EVENTS



Pearl Diver is a relaxed but lively cocktail and oyster bar, owned and operated by industry young guns Pez Collier and Alex Boon. Pearl Diver strikes the balance somewhere between rowdy cocktail bar and mature inner-city eatery.

Conveniently located in the Theatre District at the top end of the Melbourne CBD, award-winning Pearl Diver has emerged a relaxed but lively

space, playing host to industry professionals, theatregoers and weekday city corporates. The 100-seater is perfect for all styles of events, from standing cocktails and snacks, Masterclasses and product showcases or fully seated dinners.

Pearl Diver offers warm, unpretentious service and fully customisable floor plans and menus to suit each occasion.



PEARL DIVER

56 Little Bourke St, Melbourne VIC 3000

E: melbourne@pearldiver.com.au

T: 03 7006 5144

www.pearldiver.com.au



EVENT SPACES

THE PEARL ROOM

Sink into our intimate crushed velvet private booth for a pearler of an evening. With a dedicated staff member to cater to your every need The Pearl Room offers the perfect space to host a one-on-one masterclass, an exclusive dinner or for the ultimate Pearl Diver experience - both!

Capacity: 6 guests seated





THE OYSTER ROOM

Our dedicated Private Dining Room, The Oyster Room, features a custom inbuilt oyster well down the centre of the dining table. Fill it with oysters, caviar and Champagne over ice for a lavish centrepiece to your event, or those who prefer family-style feasting opt to make our seasonal shared dishes the star of the night. With the option to

open or close the sliding door, you can choose to soak up the atmosphere of the main dining room or create the mood of a private dinner party.

Capacity: 16 guests seated

SEMI-PRIVATE EVENTS

Featuring The Oyster Room and extending out to the banquette seating of the main dining room, Pearl Diver can accommodate semi-private seated events with a centralised area perfect for pre-dinner cocktails and mingling.

Capacity: 40 guests seated





EXCLUSIVE EVENTS

Pearl Diver can be hired exclusively for private events where the world is your oyster. Invite your guests to perch at the bar, slurp oysters from The Oyster Room, or have a quiet conversation in our booth seating with an exclusive cocktail party or make it a seated affair where your guests can enjoy a shared style feast over our high top and banquette tables.

Capacity:

84 guests seated

110 guests standing



EXTERNAL EVENTS

Let us bring the oysters to you! Pearl Diver is available to cater external events. Whether you're looking to dazzle clients at a corporate event or wow guests at your wedding, we've got you covered. Simply email our dedicated Event Manager at melbourne@pearldiver.com.au to get the ball rolling.







SEATED MENUS

Seasonal, produce driven and designed for the shared table with your choice of cheese or dessert to finish.

**Sample menus only, our dishes are subject to seasonal change and availability*

CHEF'S SELECTION

\$70 per person

Housemade Focaccia | Sage Brown Butter

Local Burrata | Fermented Tomato | Pangrattato | Basil

Truffle & Raclette Croquettes | Black Garlic Aioli

Confit Duck Leg | Braised Cabbage | Port Sauce

Dressed Gem Lettuce | Montasio

Fries | Old Bay | Confit Garlic

Crème Brûlée

PREMIUM CHEF'S SELECTION

\$90 per person

Housemade Focaccia | Sage Brown Butter

Whipped Roe Dip | Salt & Vinegar Crisps

Local Burrata | Fermented Tomato | Pangrattato | Basil

Truffle & Raclette Croquettes | Black Garlic Aioli

Chargrilled Octopus | Harissa | Lemon

Confit Duck Leg | Braised Cabbage | Port Sauce

Dressed Gem Lettuce | Montasio

Fries | Old Bay | Confit Garlic

Crème Brûlée





COCKTAIL & CANAPÉ EVENTS

Celebrate your occasion in style at Pearl Diver with a venue exclusive cocktail party.

Our canapé menus feature small bite snacks perfect for standing events, with the option to include substantial and sweet canapés, a selection of oysters served from our signature oyster towers or inbuilt custom oyster well.

CLASSIC CANAPÉ MENU

\$50 per person

Classic Devil Eggs

Black Olive Tapenade, Beetroot Cracker

Panko Crumbed Fried Oyster, Sauce Gribiche

Leek & Parmesan Croquettes, Lemon Crème Fraîche

Thai Chicken Meatballs, Lime & Coriander

Lemon Curd Tart, Italian Meringue

PREMIUM CANAPÉ MENU

\$65 per person

Classic Devil Eggs

Black Olive Tapenade, Beetroot Cracker

Panko Crumbed Fried Oyster, Sauce Gribiche

Leek & Parmesan Croquettes, Lemon Crème Fraîche

Harissa Marinated Octopus Skewer

Thai Chicken Meatballs, Lime & Coriander

Beef Short Rib, Sticky Beef Jus, Fried Shallots

Lemon Curd Tart, Italian Meringue

EXCLUSIVE CANAPÉ MENU

\$80 per person

Classic Devil Eggs

Black Olive Tapenade, Beetroot Cracker

Panko Crumbed Fried Oyster, Sauce Gribiche

Leek & Parmesan Croquettes, Lemon Crème Fraîche

Harissa Marinated Octopus Skewer

Thai Chicken Meatballs, Lime & Coriander

Crispy Polenta & Cheese Bites, Red Onion Marmalade

Beef Short Rib, Sticky Beef Jus, Fried Shallots

Lemon Curd Tart, Italian Meringue

Chocolate & Sea Salt Truffles

SUBSTANTIAL CANAPÉS

Pork & Thyme Sausage Roll

Battered Fish Goujon & Chips

Salt & Pepper Eggplant Bao

SWEET CANAPÉS

Lemon Curd Tart, Italian Meringue

Chocolate & Sea Salt Truffles



OYSTERS

For the ultimate oyster experience, fill The Oyster Room's custom inbuilt oyster well with a selection of dressed and natural oysters served over ice with our house condiments.



SINGLE WELL

\$365

Includes:

4 dozen natural oysters from various origins around Australia

1 dozen dressed oysters

Served over ice with lemon, mignonette & hot sauce.

DOUBLE WELL

\$730

Includes:

8 dozen natural oysters from various origins around Australia

2 dozen dressed oysters

Served over ice with lemon, mignonette & hot sauce.

PDCO OYSTER TOWER

\$120 per tower

The perfect addition to your seated or canapé style event. A multi-tiered tower of 18 seasonal oysters served natural, dressed & cooked.

Served with lemon, mignonette & hot sauce.



CAVIAR

Make your event extra special with the PDCO caviar service. Choose your tin and we serve it over ice with classic blinis & crème fraîche.

Please speak with your Event Manager about seasonal availability and market pricing.

A minimum of 7 days' notice is required for caviar orders



CHAMPAGNE

The quintessential pairing alongside your oysters & caviar. Our selection is ever changing, but here are some of our favourites.

NV Bérêche & Fils Brut Reserve	\$200
NV Perrier Jouet Blanc De Blanc	\$235
NV Larmandier-Bernier Longitude 1er Cru	\$240
NV Laherte Freres Nature De Craie 1er Cru	\$295
2013 Perrier Jouet Belle Epoque	\$575

OYSTER MASTERCLASS

Take a deep dive into the world of oysters with our knowledgeable and oyster-obsessed team.

Featuring a flight four of seasonal oysters from different bays and estuaries around Australia alongside a beverage pairing designed to complement the flavour profiles of the oysters, our team will guide you through the nuances of how to taste and enjoy oysters at their best.

THE CLASSIC PDCO MASTERCLASS

\$85 per person

4 natural oysters paired alongside Champagne, our signature martini, white wine & a spirit

Beverage Pairing:

60ml NV G.H Mumm Grand Cordon Brut Champagne

½ serve Sea & Shell Martini

75ml 2021 Quealy Feri Maris Pinot Grigio, VIC

15ml Starward Nova Single Malt Australian Whisky

Please note the beverage pairing is subject to change based upon the best possible match for your seasonal oysters





BEVERAGES



Whether you're after the perfect martini, a juicy red, or a modern twist on a Tiki cocktail - we've got you covered.

The cocktail offering, developed by Alex Boon, one of the country's most respected bartenders, changes with the seasons and like the approach to our menu, highlights the best in local produce partnered with innovation and creativity.

Supporting the 13 unique signature cocktails listed, the rest of the beverage offering focuses on delivering a fun, fresh and vibrant drinking experience.

Our wine list offers a dynamic selection from bright and aromatic whites to funky pet nats, savoury reds and everything in between, all hand-picked with the same dedicated purpose and attention to flavour as that of our cocktail offering.

From an arrival cocktail to your post-dinner nightcap, our events team can work with you to create a curated offering for your event. All beverages for semi-private and exclusive events are preselected, for smaller parties in The Oyster Room or Pearl Room, your guests have the freedom of choice from our full beverage list on the evening.

BEVERAGE PACKAGES

Treat your guests with an unlimited selection of our most prized cocktails & boozy beverages.

Available for events of 20 guests or more for four hours. Please note, all wines are subject to availability and can be confirmed closer to your event date.

CLASSIC PACKAGE

\$70 per person

Spirits available to be added on consumption

Wine

Sparkling

Continental Platter Prosecco, King Valley, VIC

White

Voyager Estate, Sauvignon Blanc Semillon, Margaret River, WA

Rosé

Murdoch Hill Rosé, Sangiovese Merlot, Adelaide Hills, SA

Red

MDI, Sangiovese, Mildura, VIC

Beer

Lager

Pale Ale

PASH Non-Alcoholic

All soft drinks included

PREMIUM PACKAGE

\$95 per person

Spirits available to be added on consumption.

Wine

Sparkling (select 1)

Continental Platter Prosecco, King Valley, VIC

Voyager Estate Sparkling, Chenin Blanc, Margaret River, WA

White (select 2)

Voyager Estate, Sauvignon Blanc Semillon, Margaret River, WA

Lucky Cat, Pinot Gris, King Valley, VIC
Adelina, Riesling, Clare Valley, SA

Lighthand, Chardonnay, Yarra Valley, VIC

Rosé (select 1)

Murdoch Hill Rosé, Sangiovese Merlot, Adelaide Hills, SA

Bondar Rosé, Grenache, McLaren Vale, SA

Red (select 2)

MDI, Sangiovese, Mildura, VIC

Lighthand, Pinot Noir, Yarra Valley, VIC

Quin Everyday Explorer, Grenache, Riverland, SA

Thomas Wines Two of a Kind, Shiraz, Hunter Valley, NSW

Beer

Lager

Pale Ale

PASH Non-Alcoholic

All soft drinks included

EXCLUSIVE PACKAGE

\$140 per person

Spirits available to be added on consumption

Cocktails

A selection of any 5 cocktails from our menu.

Wine

Sparkling (select 1)

Continental Platter Prosecco, King Valley, VIC
Voyager Estate Sparkling, Chenin Blanc, Margaret River, WA

White (select 2)

Voyager Estate, Sauvignon Blanc Semillon, Margaret River, WA

Lucky Cat, Pinot Gris, King Valley, VIC
Adelina, Riesling, Clare Valley, SA

Lighthand, Chardonnay, Yarra Valley, VIC

Rosé (select 1)

Murdoch Hill Rosé, Sangiovese Merlot, Adelaide Hills, SA

Bondar Rosé, Grenache, McLaren Vale, SA

Red (select 2)

MDI, Sangiovese, Mildura, VIC

Lighthand, Pinot Noir, Yarra Valley, VIC

Quin Everyday Explorer, Grenache, Riverland, SA
Thomas Wines Two of a Kind, Shiraz, Hunter Valley, NSW

Beer

Lager

Pale Ale

PASH Non-Alcoholic

All soft drinks included



FREQUENTLY ASKED QUESTIONS

WHAT TIME CAN I ACCESS THE VENUE?

Access times will be listed on your event proposal. Please liaise with your event manager if you require extra time, as additional room hire may occur. If you would like to stay on after the formalities have ceased, you are more than welcome to do so on a casual basis. If extra time is a necessity for your event, additional charges will apply.

CAN I DELIVER IN ADVANCE FOR AN EVENT?

You are welcome to deliver items on the day of your event as long as the delivery is confirmed prior with your event manager and we ask that everything you send is clearly labelled.

CAN I LEAVE ITEMS POST EVENT?

Following your event you may leave items overnight with management. All items need to be collected within 24 hours of your event as space is limited. No responsibility is accepted for items left post-event.

CAN I TRANSFER THE REMAINDER OF THE MINIMUM SPEND?

The total minimum spend amount is to be utilised within the event space and the event booking time frame that you have confirmed.

DO YOU CATER FOR DIETARY REQUIREMENTS?

Yes. For all seated events, please advise your event manager of any dietary requirements so our chefs can accommodate them accordingly. If you are hosting a canape-style event your guests can liaise directly with your event host on the day. Please note while we take the utmost care with all food preparation, due to the nature of our kitchens and menu we cannot

100% guarantee the absence of seafood, shellfish, wheat and nuts from our products.

CAN I BRING A CAKE?

You are more than welcome to bring a cake and candles along to your special event. We will provide plates and cutlery. There is a \$5.00 per person service fee up to \$150.00.

WHAT AV EQUIPMENT IS AVAILABLE AT THE VENUE?

AV is not included in the event spaces hire or minimum spends. Any AV requirements must be approved by your event manager prior to your event. We recommend that you query any AV requirements before contractually agreeing to your event. Microphone speeches can only be conducted when the venue is hired exclusively. When booking a section or private room within the venue no microphone speeches are available. Our in-house microphone can be hired for \$50.00 for your event.

CAN I SUPPLY MY OWN MUSIC FOR MY EVENT?

You are able to provide your own music if you have hired the venue exclusively with pre-approval from your event manager. The playing of separate playlists or soundtracks is not permitted in private event spaces or private dining events. Our license also allows for live music and DJ's for exclusive events.

