



PRIVATE DINING
& EVENTS

PEARL
DIVER
COURTESY & EVENTS

Nestled in the bustling theatre and restaurant district on Little Bourke Street in Melbourne's CBD, Pearl Diver offers a unique dining experience where our passion and dedication to oysters and cocktails reigns supreme.

As our name would suggest, PDCO is a cocktail and oyster bar specialising in masterful cocktails and the freshest oysters from around Australia. Our seasonal, produce-driven food menu offers a range of snacks and hearty dishes perfect for shared style feasting.

The hallmark of PDCO is pairing our polished and knowledgeable service with an energetic and lively atmosphere. From intimate seated dinners to venue exclusive cocktail parties or compelling (and delicious) oyster masterclasses, our venue offers a range of options to create impressive and memorable events and experiences for you and your guests.



PEARL DIVER COCKTAILS & OYSTERS

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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







SEATED MENUS

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



CHEF'S SELECTION

\$65 per person

Natural oyster, served with house condiments - 3 per person

Raw tuna / yuzu cucumber / ponzu / sesame / cured yolk

Parmesan & leek croquette / piquillo pepper - 2 per person

Beetroot / goats curd / maple / macadamia

Beef rump / baby turnip / pistachio

Cheese / accompaniments
or
White chocolate / raspberry / coconut

PREMIUM CHEF'S SELECTION

\$90 per person

Natural oyster, served with house condiments - 3 per person

Bread Club sourdough / St David's butter / prosciutto

Raw tuna / yuzu cucumber / ponzu / sesame / cured yolk

Parmesan & leek croquette / piquillo pepper - 2 per person

Beetroot / goats curd / maple / macadamia

Chargrilled octopus / harissa

Beef rump / baby turnip / pistachio

Cheese / accompaniments
or
White chocolate / raspberry / coconut

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





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.



CANAPÉ MENU

\$60 per person

The Pearl Diver gilda

Mushroom & blue cheese croquette /
piquillo

Charcuterie toast

Local artisanal cheese / quince paste

House cured salmon / gribiche / blini

Chargrilled octopus / harissa

Wagyu beef tartare / oyster cream /
sourdough cracker

PREMIUM CANAPÉ MENU

\$80 per person

The Pearl Diver gilda

Mushroom & blue cheese croquette /
piquillo

Charcuterie toast

Local artisanal cheese / quince paste

House cured salmon / gribiche / blini

Crispy prawn / squid ink aioli

Chargrilled octopus / harissa

Wagyu beef tartare / oyster cream /
sourdough cracker

House made duck & pork sausage / Oporto
sauce

SUBSTANTIAL CANAPÉS

Potato / spanner crab /
smoked paprika / dill oil \$17.00

Beef brisket / celeriac /
caramelised shallots \$16.00

Pumpkin / bourbon maple /
oyster mushroom / goats cheese \$14.00

SWEET CANAPÉS

Yuzu meringue tartlet \$6.00

Rum savarin / strawberry /
chantilly \$6.00

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

\$265

Includes:

1 dozen dressed oysters with crème fraiche & salmon caviar

2 dozen natural rock oysters from 2 different origins in Australia

2 dozen pacific oysters from 2 different origins in Australia

Served over ice with lemon, mignonette & hot sauce

DOUBLE WELL

\$530

Includes:

2 dozen dressed oysters with crème fraiche & salmon caviar

4 dozen natural rock oysters from 2 different origins in Australia

4 dozen pacific oysters from 2 different origins in Australia

Served over ice with lemon, mignonette & hot sauce

PDCO OYSTER TOWER

\$110 per tower

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

Including:

8 natural oysters

2 of each of our current featured varieties

4 dressed oysters

served with crème fraîche & salmon caviar

6 cooked oysters

2 kilpatrick PDCO style / 2 warrigal green /
2 rockefeller

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 fraiche.

Caviar Polanco Oscietra 30 gram	\$160
Caviar Polanco Oscietra 50 gram	\$240
Caviar Polanco Oscietra 100 gram	\$480

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



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 night cap, our events team can work with you to create a curated offering for your event. All beverages for semi-private and exclusive events are pre-selected, 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.



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

\$75 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



FAQ

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 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 \$50.00.

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. It is our recommendation 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.

DO YOU ALLOW CHILDREN IN YOUR VENUE?

Pearl Diver allows children of all ages into the venue, however, please note we do not have highchairs onsite or allow prams, highchairs or booster seats to be brought into the venue. Pearl Diver is predominantly a cocktail bar with an adult atmosphere and whilst we have a food menu, do not offer a children's menu or provide changes to our menu offering to be child friendly.

