

SPRING **ST.** EVENTS

# PRIVATE DINING

*Lunch or Dinner*



TEA ROOM • CHEESE CELLAR • SIGLO • MELBOURNE SUPPER CLUB



## ICONIC MELBOURNE VENUES

Whether you are planning a corporate dinner, a personal celebration, a presentation or a networking event, our iconic Melbourne venues, offer distinctly versatile experiences.

These versatile spaces cater to all types of events, allowing for a variety of room configurations, including theatre style, board room, stand up cocktail events and intimate dining.



FOR FURTHER INFORMATION PLEASE CONTACT

**Jess Lazzaro or Sara Dean**

Phone: 03 9654 0811 · Email: [info@springstreetevents.com.au](mailto:info@springstreetevents.com.au)

# LA FAMIGLIA

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“  
*Sharing good food & wine  
is an essential part of life  
at the European.*”

*This menu is reflective of our passion for these elements,  
lending itself to celebration and conversation shared  
between old famiglia and new friendships forged across  
the dining table.*

\$115.00 PER PERSON FOR 3 COURSES (ENTRÉE, MAIN COURSE WITH SIDES AND CHEESE)

\$105.00 PER PERSON FOR 2 COURSES (ENTRÉE AND MAIN COURSE WITH SIDES OR MAIN COURSE WITH SIDES AND CHEESE)

## ENTRÉE ~ TO SHARE

Marinated olives

Whipped cod roe, salmon caviar, focaccia

Raw scallop, preserved lemon, green chilli

Charcuterie selection, house pickles

Buffalo mozzarella, pickled zucchini, pistachio

## MAIN COURSE ~ TO SHARE

Market fish, globe artichoke dressing, skordalia

Porterhouse, pepper sauce, mustard



## SIDE DISHES ~ SERVED WITH MAIN COURSE

Pomme frites

Green leaf & herb salad

## CHEESE ~ TO SHARE

A selection of cheese from the Cheese Cellar

*Our menu is served to share and all dishes will be served to the table. We are dedicated to accommodating all dietary requirements.*

*To add canapés, oysters or caviar on arrival, side dishes or something sweet, please refer to the 'Additional Items'.*

*All menus are seasonal and maybe subject to variation. All prices are GST inclusive and are subject to change*

# TEA ROOM SET MENUS *(Lunch Only, not available for Dinner)*

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## MENUS - Please note, these menus are only available for lunch service in the Tea Room

\$110.00 per person	SET MENU 2 COURSES – SERVED ALTERNATELY	PLEASE SELECT A MAX OF 2 OPTIONS PER COURSE
\$125.00 per person	SET MENU 3 COURSES – SERVED ALTERNATELY	PLEASE SELECT A MAX OF 2 OPTIONS PER COURSE
\$125.00 per person	À LA CARTE 2 COURSES	CHOICE OF 3 OPTIONS PER COURSE
\$140.00 per person	À LA CARTE 3 COURSES	CHOICE OF 3 OPTIONS PER COURSE

*To add canapés, oysters or caviar on arrival, side dishes or something sweet, please refer to the 'Additional Items'.*

## ENTRÉE ~ CHOICE OF

Buffalo mozzarella, pickled zucchini, pistachio  
Wagyu carpaccio, anchovy, rocket  
Raw kingfish, cucumber, roast chilli

## MAIN COURSE ~ CHOICE OF

Chicken schnitzel, Italian coleslaw  
Market fish, globe artichoke dressing, skordalia  
Steak au poivre



## SIDE DISHES ~ SERVED WITH MAIN COURSE

Green leaf, herb salad  
Pomme frites

## DESSERT ~ CHOICE OF

Tiramisu & amaretti espresso crunch  
Crème renversée  
Chocolate and mandarin delice, mandarin sorbet

- *Please note: For groups over 30 we offer our La Famiglia or Set Menu options.*
- *À la Carte is not available for groups larger than 30.*
- *Please ensure that your menu selections are confirmed 3 weeks prior to your event.*

*All menus are seasonal and maybe subject to variation. All prices are GST inclusive and are subject to change*

# ADDITIONAL ITEMS

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## TO BEGIN

Freshly shucked oysters, classic mignonette, lemon \$7.50 each

## CAVIAR SELECTION

SERVED WITH POTATO & HORSERADISH BLINI, CRÈME FRAÎCHE, CHIVES, LEMON

Yarra Valley Salmon Caviar 30g \$34.00

Yarra Valley Salmon Caviar 100g \$105.00

Yarra Valley Salmon Caviar 250g \$230.00

Oscietra Caviar 30g \$160.00

Oscietra Caviar 50g \$260.00

## SIDE DISHES

*We recommend one side dish per 4 guests.*

Broccolini, almond, chilli \$21.00 PER SERVE

Duck fat roasted potatoes, garlic, rosemary \$24.00 PER SERVE

Bitter leaves, pear, pecorino \$21.00 PER SERVE

## TO FINISH

PLEASE SELECT FROM THE BELOW

TO SHARE

PLATED

Chocolate and mandarin delice, mandarin sorbet

N/A

\$25.00 PER PERSON

Tiramisu & amaretti espresso crunch

\$20.00 PER PERSON

\$22.00 PER PERSON

Crème renversée

N/A

\$22.00 PER PERSON

Petit Fours

\$18.00 PER PERSON

N/A

Cheese from the Cheese Cellar (30g per person)

\$20.00 PER PERSON

N/A

*All menus are seasonal and maybe subject to variation. All prices are GST inclusive and are subject to change*

# ADDITIONAL ITEMS cont.

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## OCCASION CAKE

SERVED WHOLE

*Please select one option from the below.*

\$14.50 PER PERSON

MINIMUM ORDER 20 PEOPLE

**Our cakes are not styled.**

**We recommend organising coordinated cake flowers through your chosen florist.**

Lemon syrup cake, lemon frosting

Chocolate gâteau, hazelnut butter cream

BYO cakes (no ice cream cakes)

\$7.50 per person

BYO cupcakes/macarons

\$5.00 per person



## KID'S MENU

PLEASE CHOOSE 2 WEEKS PRIOR TO YOUR EVENT (APPROPRIATE FOR CHILDREN 12 AND UNDER)

2 x Courses (main course & dessert)

\$65.00 PER PERSON

1 x Course (main course)

\$50.00 PER PERSON

## MAIN COURSE

PLEASE CHOOSE 1 DISH 2 WEEKS PRIOR TO YOUR EVENT

Fish & chips

Burger & chips

Spaghetti & meatballs

## DESSERT

A selection of gelato & sorbet

# CANAPÉ MENU

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## COLD

*\$9.50 per person, per piece*

Gilda ~ anchovy, olive, guindilla  
Oyster Bar ~ freshly shucked oyster, mignonette  
Crostini of ricotta, broadbean, mint  
Whipped cod roe, caviar, blini  
Beef tartare, potato crisp  
Chicken liver parfait, toast, Madeira  
Comté gougère, truffle aioli  
Buffalo mozzarella, roast tomato, foccacia  
Mortadella roll

## HOT

*\$9.50 per person, per piece*

Fried oyster, horseradish cream  
Pigs head fritti, gribiche, pickled fennel  
Baked scallop, shellfish butter  
Smoked beef, remoulade, milk bun  
Roast Jerusalem artichoke, truffle honey, pecorino  
European fried chicken, Dijonnaise  
Globe artichoke fritti  
Escargot, garlic butter, baguette  
Spiced cheese croquettes

## GRAZING TABLE

*\$30.00 per person*

*Each component can be ordered individually*

House cured meats, pickles, sourdough *\$10.00 per person*  
Salmon gravlax, fennel, capers, crackers *\$10.00 per person*  
A selection of cheese from the Cheese Cellar *\$10.00 per person*

## TASTING DISHES

*\$20.00 per person, per piece*

Prawn & lobster roll  
Flathead goujons, chips, tartare sauce  
Pan fried sage and ricotta gnocchi, dell orto  
Wagyu beef burger, pickles  
Risotto Primavera, aged Parmesan  
Braised lamb shoulder, polenta, salsa verde

## DESSERT

*\$9.50 per person, per piece*

Vanilla crème brûlée  
Cinnamon sugar donut  
Gelato Primavera, mini cup  
Mini berry cheesecake

## RECOMMENDED CANAPÉ SELECTIONS

*We have suggested quantities based on the duration of your event.  
All catering is per person.*

### 1–2 Hour Event

4 Pieces	\$38.00 per person
6 Pieces	\$57.00 per person

### 2–3 Hour Event

7 Pieces	\$66.50 per person
6 Pieces + 1 Tasting	\$77.00 per person
9 Pieces + 1 Tasting	\$105.50 per person

### 4–5 Hour Event

Grazing Table, 8 Pieces + 1 Tasting	\$126.00 per person
Grazing Table, 8 Pieces + 2 Tasting	\$146.00 per person

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# BEVERAGES ON CONSUMPTION

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## WINE LIST

Please select a sparkling, 2 white & 2 red wines.

A heavy & light beer, soft drink & mineral water will also be available.

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### SPARKLING WINE

Thalia 'Brut' Sparkling	<i>Pipers River, Tasmania</i>	90
Dominique Portet Sparkling Rosé	<i>Yarra Valley, Victoria</i>	101
Bellussi Extra Dry Prosecco	<i>Veneto, Italy</i>	97
Domaine Chermette Crémant de Bourgogne Brut	<i>Burgundy, France</i>	139
Pichot Vouvray Brut	<i>Loire Valley, France</i>	91
Jean-Paul Deville 'Carte Noire' Brut	<i>Champagne, France</i>	194
Philipponnat Royale Reserve Brut	<i>Champagne, France</i>	215
Louis Roederer Collection Brut	<i>Champagne, France</i>	251

### WHITE WINE

Ansgar Clüsserath Vom Schiefer Riesling Trocken	<i>Mosel, Germany</i>	95
Kanta Riesling	<i>Adelaide Hills, South Australia</i>	85
Erste+Neue Pinot Grigio	<i>Alto Adige, Italy</i>	97
Moorooduc Estate Pinot Gris	<i>Mornington Peninsula, Victoria</i>	106
Monte Ronca Colle Marianna Soave	<i>Veneto, Italy</i>	80
Greywacke Sauvignon Blanc	<i>Marlborough, New Zealand</i>	85
Shadowfax 'Macedon' Chardonnay	<i>Macedon Ranges, Victoria</i>	97
Fervor Funka Chardonnay	<i>Great Southern, Western Australia</i>	77
Prosper Maufoux Bourgogne Chardonnay	<i>Burgundy, France</i>	109
Prancing Horse Estate Chardonnay	<i>Mornington Peninsula, Victoria</i>	110
Vincent Tremblay Chablis	<i>Burgundy, France</i>	120
Aubuisieres Bernard Fouquet Vouvray Sec 'Cuvée de Silex'	<i>Loire Valley, France</i>	99
Domäne Wachau Grüner Veltliner 'Liebenberg'	<i>Wachau, Austria</i>	97

### ROSÉ & SKIN CONTACT WINE

GioVino Orange	<i>Sicily, Italy</i>	73
Prancing Horse Skin Contact Pinot Gris	<i>Mornington Peninsula, Victoria</i>	106
Gavoty 'La Cigale' Rosé	<i>Provence, France</i>	80
Vannières Bandol Rosé (Mourvèdre/Grenache/Cinsault)	<i>Bandol, France</i>	131

### RED WINE

Toolangi Pinot Noir	<i>Yarra Valley, Victoria</i>	87
Kate Hill Pinot Noir	<i>Huon Valley, Tasmania</i>	112
Joseph Faiveley Bourgogne Rouge	<i>Burgundy, France</i>	160
Antinori 'Pèppoli' Chianti Classico	<i>Tuscany, Italy</i>	109
G.D. Vajra Langhe Nebbiolo	<i>Piedmont, Italy</i>	121
Chaume Arnaud Côtes-du-Rhône Rouge 'Chaume Arnaud'	<i>Rhône Valley, France</i>	94
Hedonist 'Ecology' Shiraz	<i>McLaren Vale, South Australia</i>	85
Mt. Camel Ridge Estate Syrah	<i>Heathcote, Victoria</i>	103
Craiglee Cabernet Sauvignon	<i>Sunbury, Victoria</i>	106
Howard Park Leston Cabernet Sauvignon	<i>Margaret River, West Australia</i>	97

### DESSERT WINE

Lions de Suduiraut Sauternes 375ml	<i>Bordeaux, France</i>	86
Royal Tokaji Late Harvest 500ml	<i>Tokaj, Hungary</i>	75

All our prices are GST inclusive. Please note that beverages are charged on consumption and that we cannot guarantee if all of the above selection is available. Where an item is not available a suitable replacement will substitute it.



# BEVERAGES ON CONSUMPTION cont.

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## BEER

*\*Select a maximum of 2 options*

McKay Lager ~ 4.5%	<i>Derrimut</i>	\$13.00
Trumer Pils ~ 4.8%	<i>Austria</i>	\$15.50
Peroni Red Label ~ 4.7%	<i>Italy</i>	\$13.00
Sierra Nevada Pale Ale ~ 5.6%	<i>United States</i>	\$15.00
Hart's Farm Medium Dry Apple Cider ~ 5.6%	<i>Mornington Peninsula</i>	\$16.50
Coopers Light ~ 2.9%	<i>South Australia</i>	\$11.00

## COCKTAILS

*\*Select a maximum of 2 options*

Aperol Spritz ~ <i>Prosecco, Aperol &amp; Soda</i>	\$21.00
Southside ~ <i>Gin, Mint &amp; Lime</i>	\$26.50
Negroni ~ <i>Campari, Gin &amp; Rosso Vermouth</i>	\$26.50
Pimms Cup ~ <i>Pimms, Dry Ginger Ale, Lemonade, Mint, Cucumber &amp; Orange</i>	\$26.00
Tom Collins ~ <i>Gin, Lemon &amp; Soda</i>	\$26.00
Margarita ~ <i>Tequila, Cointreau, Lime &amp; Salt</i>	\$26.50
Espresso Martini ~ <i>Vodka, Coffee Liqueur, Espresso</i>	\$26.50
Old Fashioned ~ <i>Bourbon, Bitters, Orange</i>	\$26.50

## SPIRITS

*\*Select a maximum of 2 options*

Ketel One Vodka	\$15.00
Tanqueray Gin	\$15.00
Johnnie Walker Black Label	\$15.50
Makers Mark Kentucky Straight Bourbon	\$15.00
Pampero Añejo Especial Rum	\$15.00

## LOW/NO ALCOHOL

Mischief & Brew Aperitivo Spritz 0%	\$14.50
T.I.N.A ~ High mountain oolong, calamansi, rose & lemon myrtle 0%	\$14.50
Plus Minus Prosecco ~ 0%	\$52.00
'NON' Non Alcoholic Wine ~ 0%	\$54.00
Leitz Eins-Zwei-Zero Reisling 0%	\$49.00
Leitz Eins-Zwei-Zero Pinot Noir 0%	\$49.00
Heaps Normal XPA ~ 0.5%	\$12.00

*All menus are seasonal and maybe subject to variation. All prices are GST inclusive and are subject to change*

# BEVERAGE PACKAGES

A beverage package runs for the duration of your event and is free flowing and charged per person.

**Beverage packages include 30 minutes for last drink service.**

Should you wish to include any spirits or cocktails, these are charged on consumption.

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## CLASSIC BEVERAGE PACKAGE

WINES ARE SUBJECT TO CHANGE

2 hours	\$60.00 per person
3 hours	\$80.00 per person
4 hours	\$95.00 per person
5 hours	\$110.00 per person



**Beverage packages include 30 minutes for last drink service.**

### SPARKLING WINE

Vallformosa Brut MVSA Cava

*Catalunya, Spain*

### WHITE WINE

Lethbridge Pinot Gris

*Geelong, Victoria*

### RED WINE

Mont-Redon Côtes-de-Rhône Rouge

*Rhône Valley, France*

*Heavy & light beer, soft drink & mineral water*

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## SUPERIOR BEVERAGE PACKAGE

WINES ARE SUBJECT TO CHANGE

2 hours	\$80.00 per person
3 hours	\$100.00 per person
4 hours	\$115.00 per person
5 hours	\$130.00 per person



**Beverage packages include 30 minutes for last drink service.**

### SPARKLING WINE

Thalia 'Brut' Sparkling

*Tasmania, Australia*

### WHITE WINE

Frankland Estate Riesling

*Frankland River, West Australia*

Toolangi Chardonnay

*Yarra Valley, Victoria*

### RED WINE

Strelley Farm Pinot Noir

*Multi-regional, Tasmania*

Monopole by Steve Pannell Shiraz/Grenache Blend

*McLaren Vale, South Australia*

*Heavy & light beer, soft drink & mineral water*

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*All menus are seasonal and maybe subject to variation. All prices are GST inclusive and are subject to change*

# BEVERAGE PACKAGES cont.

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## EXCLUSIVE BEVERAGE PACKAGE

WINES ARE SUBJECT TO CHANGE

2 hours	\$140.00 per person
3 hours	\$160.00 per person
4 hours	\$180.00 per person
5 hours	\$200.00 per person



**Beverage packages include 30 minutes for last drink service.**

### CHAMPAGNE

Jean-Paul Deville 'Carte Noire' Brut

*Champagne, France*

### WHITE WINE

Erste+Neue Pinot Grigio

*Alto Adige, Italy*

Vincent Tremblay Chablis

*Burgundy, France*

### RED WINE

Joseph Faiveley Bourgogne Rouge

*Burgundy, France*

Mt. Camel Ridge Estate Syrah

*Heathcote, Victoria*

*Heavy & light beer, soft drink & mineral water*

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## NON ALCOHOLIC BEVERAGE PACKAGE

FOR ANY GUESTS WHO ARE NOT DRINKING ALCOHOL

2 hours	\$30.00 per person
3 hours	\$40.00 per person
4 hours	\$50.00 per person
5 hours	\$60.00 per person



**Beverage packages include 30 minutes for last drink service.**

Free flowing soft drink & mineral water for guests who are not drinking alcohol.

To be served when a beverage package is selected for your event.



# ADDITIONAL INFO

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## SECURE PARKING



**BOURKE SQUARE  
PARKING**  
392 Bourke Street  
Melbourne VIC 3000  
(03) 9600 1066



**FIRST PARKING**  
34-60 Little Collins Street,  
Melbourne VIC 3000  
1300 178 727

## WHEELCHAIR ACCESS

There is no wheelchair access to Siglo, the Tea Room or the Melbourne Supper Club.

The only private room that has wheelchair access is the Spring St Grocer Cheese Cellar, which has service lifts.

## LOCATION



 [CLICK ON MAP](#)

## AUDIO VISUAL

*Myles AV*

8a Abbott St  
Alphington VIC 3078  
Telephone: 03 9499 5097

Quotes can be provided on request  
(not included in the minimum spend)

 [VIEW WEBSITE](#)

## FLOWERS

*The Road Stall*

We recommend Flowers by The Road Stall  
0459 737 855 or [events@theroadstall.com.au](mailto:events@theroadstall.com.au)  
(our in house florist)

 [VIEW WEBSITE](#)



PLEASE REFER TO THESE LOCATIONS IN YOUR INVITATIONS:

- SIGLO (above the Melbourne Supper Club) Level 2/161 Spring St Melbourne VIC 3000
- TEA ROOM Adjacent Melbourne Supper Club Level 1/161 Spring St Melbourne VIC 3000
- MELBOURNE SUPPER CLUB Level 1/161 Spring St Melbourne VIC 3000
- SPRING STREET GROCER CHEESE CELLAR Basement, 157 Spring St Melbourne VIC 3000

# GUIDELINES

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## OPERATION TIMES

\*Reservations are for a maximum of 4 hours for a lunch event and 5 hours for a dinner event.

Reservations exceeding 5 hours will incur a room hire fee of \$1,000 per hour. The maximum event duration is 6 hours.

	<i>Melbourne Supper Club</i>	<i>Siglo</i>
Lunch	12.00pm – 3.00pm	12.00pm – 4.00pm
Dinner	Not available	6.00pm – 11.00pm (Sun - Mon ONLY)

	<i>Tea Room</i>	<i>Cheese Cellar</i>
Lunch	12.00pm – 4.00pm	12.00pm – 4.00pm
Dinner	6.00pm – 11.00pm	6.00pm – 11.00pm

*It is the responsibility of the organiser to inform all guests attending that the event is exclusive to the reserved area ie. the Tea Room, and that entry into other venues within the building will not be permitted.*

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## SEATING CAPACITY

Configuration	<i>Siglo</i>	<i>Tea Room</i>	<i>Supper Club</i>	<i>Cheese Cellar</i>
Cocktail	150	80	N/A	40
Seated	80	50	10	28



# MINIMUM SPENDS 2024

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Minimum spends for the calendar year are reflective of food & beverage only. Venue hire fee is additional.

\* *Sunday events incur a 15% surcharge*

JAN – OCT	Tea Room	Cheese Cellar
Lunch (Mon – Fri)	\$3,000 + 5% service fee	\$2,250 + 5% service fee
Lunch (Sat – Sun)	\$3,500 + 5% service fee	\$2,750 + 5% service fee
Dinner (Mon – Fri)	\$4,000 + 5% service fee	\$3,250 + 5% service fee
Dinner (Sat– Sun)	\$4,500 + 5% service fee	\$3,750 + 5% service fee

NOV – DEC	Tea Room	Cheese Cellar
Lunch (Mon – Fri)	\$3,500 + 5% service fee	\$2,750 + 5% service fee
Lunch (Sat – Sun)	\$4,000 + 5% service fee	\$3,250 + 5% service fee
Dinner (Mon – Fri)	\$4,500 + 5% service fee	\$3,500 + 5% service fee
Dinner (Sat– Sun)	\$5,000 + 5% service fee	\$3,750 + 5% service fee

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JAN – OCT	Supper Club
Lunch (Mon – Fri)	\$2,000 + 5% service fee
Lunch (Sat – Sun)	\$2,500 + 5% service fee
Dinner (Mon – Sun)	Not available

NOV – DEC	Supper Club
Lunch (Mon – Fri)	\$2,500 + 5% service fee
Lunch (Sat – Sun)	\$3,000 + 5% service fee
Dinner (Mon – Sun)	Not available

MAY – SEPT	Siglo
Lunch (Mon – Sun)	\$9,500 + 5% service fee
Dinner (Tues – Sat)	Not available
Dinner (Sun –Mon)	\$13,000 + 5% service fee

OCT – APRIL	Siglo
Lunch (Mon – Sun)	\$10,500 + 5% service fee
Dinner (Tues – Sat)	Not available
Dinner (Sun –Mon)	\$17,000 + 5% service fee

*Please use the online enquiry form to ask about availability.*

# CANCELLATION OR CHANGE OF DATE POLICY

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## Cancellation Policy

Outside 60 days Full Refund

Within 60 to 30 days The paid deposit amount may be transferred for use to book another event.

This credit must be used within 6 months of booking date.

Within 30 to 7 days Deposit is forfeited. No refund.

Within 7 days Minimum spends for the room will be charged.

## Cancellation Policy November & December

Outside 90 days Full Refund

Within 90 to 60 days The paid deposit amount may be transferred for use to book another event.

This credit must be used within 6 months of booking date.

Within 60 to 30 days Deposit is forfeited. No refund.

Within 30 days Minimum spends for the room will be charged.

# BOOKING TERMS & CONDITIONS

## BOOKINGS AND CONFIRMATION

Bookings are accepted on a "first come, first served basis". Please note, we don't hold tentative bookings so no booking is confirmed until a contract is signed and a deposit is paid.

## RESTAURANT RIGHTS

Save for any negligence on its behalf, Spring Street Events accepts no responsibility or liability for any loss or damage to any property belonging to the client or the client's guests. We reserve the right in our absolute discretion to exclude or remove any undesirable persons from the function or premises without liability.

Spring Street Events accepts no responsibility or liability for any equipment that is brought in from an external supplier.

The client shall conduct the function in an orderly manner and in full compliance with the rules of the management and in accordance with all applicable laws. All items and equipment must be bumped out at the conclusion of the event. The venue accepts no responsibility for any items left behind.

All guests will be required to vacate the venue and it is the responsibility of the organiser to inform all guests attending that the event is exclusive to the reserved area ie. The Tea Room and that entry into other venues ie. Siglo is not permitted.

Please note that we require menu selections to be confirmed in advance with your event co-ordinator. If menus are not selected three weeks prior to your event, the 'suggested' menu will be allocated.

All prices are inclusive of GST. These prices are subject to change at management's discretion.

## CONFIRMATION & PAYMENT

For all catering, including beverage packages (if applicable), we require notification for the confirmed number of guests no later than 48 hours prior to the event. Once confirmed, this will be the minimum number catered and charged for. Any additional guests will be charged accordingly.

All events operate with a minimum spend requirement on food and beverages. Anything other than food or beverages may incur additional charges.

At the conclusion of your event, your account will need to be finalised by credit card or cash. If you are not able to pay at the conclusion of your event, you are required to complete a credit card authorisation for the 'total of final bill'.

*A 5% service fee applies to all event bookings and is charged in addition to the total bill. Any additional gratuity is at your discretion.*

*An additional surcharge of 15% applies on Sundays.*

*Balance of Payment is required at the close of your event unless otherwise arranged with the event manager.*