2<sup>RD</sup> ST.

DAY DELEGATE



# INTRODUCING OUR COMPLETE PACKAGE VENUE:

At our venue, we provide a comprehensive package that caters to a range of events and special occasions. Whether you're planning a corporate event, wedding, board meeting, birthday party, or any other gathering, we have you covered.

We understand that every event is unique, and we are dedicated to providing all-inclusive packages that are customized to meet your specific needs and budget. Whether you're planning a corporate event, wedding, or any other special occasion, we have flexible options designed to ensure a seamless and memorable experience.

We take pride in offering an authentic dining experience. Our talented culinary team crafts delicious and diverse menus, showcasing a variety of cuisines and flavors. From appetizers to main courses and delectable desserts, our dining options are sure to satisfy the most discerning palates.

To complement your dining experience, we offer an extensive selection of beverages. Whether you prefer fine wines, craft beers, signature cocktails, award winning locally made spirits, or non-alcoholic options, our bar is stocked to meet a wide range of preferences.

Our venue boasts a modern rustic atmosphere, combining contemporary aesthetics with warm, inviting elements. The ambiance creates a comfortable and stylish setting, enhancing the overall experience for you and your guests.

Our dedicated staff is committed to providing exceptional service. With their incredible attention to detail, they ensure that every aspect of your event is meticulously planned and executed. From proactive communication to timely assistance with any requests, our team is dedicated to making your event seamless and memorable.

No matter the occasion, our complete package venue offers the perfect setting for your event. With an authentic dining experience, extensive beverage options, and a professional staff focused on delivering a seamless experience, we are confident that your event will be a resounding success.



# **VENUE HIRE OPTIONS**

## **VISITOR CENTRE**

- Full day \$1,500 (6 hours)
- Half day \$750 (3 hours)

## COURTYARD

- Full day \$300 (6 hours)
- Half day \$150 (3 hours)

## LONG ROOM

- Full day \$200 (6 hours)
- Half day \$100 (3 hours)

## WHAT'S INCLUDED:

- Set up & pack down of the event
- Table cloth linen (white or black)
- Cloth napkins (white or black)
- Rectangular trestle tables
- Black chairs
- Waitstaff¬ & beverage attendants
- Data Projector & Screen
- Iced Water, Pads, Pens
- Complimentary Wi-Fi



# **BEVERAGE OPTIONS**

# MORNING TEA

- Barista made Coffee, Freshly brewed Tea (All Day) \$8pp
- Filtered Coffee & Tea station (All Day) \$5pp
- Assorted Juice Carafe (With Lunch) \$4pp
- Assorted Soft Drink Carafe (With Lunch) \$4pp
- Post Conference Beer & Wine Package 1 hour \$20pp



#### CATERING OPTIONS

#### MORNING TEA

- Assorted Biscuits \$4pp
- Assortment of Muffins, Cakes, Muesli \$6pp
- Fresh Scones, Jam and Cream \$7.5pp

#### AFTERNOON TEA

- Assorted Biscuits \$4pp
- Assortment of Muffins, Cakes, Muesli \$6pp
- Zucchini Slice & Seasonal Fruit Salad Cups \$7.5pp

## WORKING LUNCH

We understand that time is valuable, especially during busy workdays. That's why we offer the convenience of a working lunch, allowing you to enjoy your meal within your conference space without interrupting your workflow.

- Assorted Sandwiches \$10pp
- Assorted Focaccia \$15pp
- Petit Fours \$2pp

## SHARED LUNCH \$25PP

Step out of your conference room and join us in our restaurant for a shared lunch experience that allows you to take a break, enjoy good food and the company of your colleagues.

Assortment of Woodfired Pizzas

Chef Selection of authentic Italian Pizza
toppings.

Vegetarian/Vegan/Gluten Free available on request

Signature Fries

Served with Truffle Oil, Shaved Parmesan and chopped parsley

Hand Cut Wedges

Oven Baked with coconut yoghurt, finished with salt bush and pepper berry

#### **PLATTERS**

Can be added to either working lunch or shared lunch. All platters serve up to 12 guests.

- Assorted Pastries Sweet OR Savory (12pce)
   \$50 per platter
- Charcuterie Platter \$70 per platter
- · Cheese Platter \$70 per platter
- Seasonal Fruit Platter \$60 per platter
- Assorted Finger Sandwiches (24pce) \$45 per platter



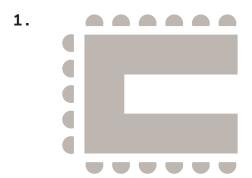
# LAYOUT OPTIONS

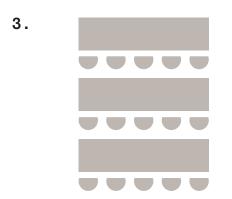
## 1: U-SHAPE

- Long Room (30pax)
- Courtyard (50pax)
- Visitor Centre (70pax)

#### 3: CLASSROOM STYLE

- Long Room (35pax)
- Courtyard (50pax)
- Visitor Centre (120pax)





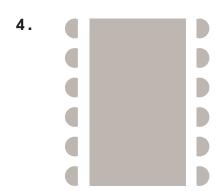
## 2: THEATRE STYLE

- Long Room (60pax)
- Courtyard (80pax)
- Visitor Centre (200pax)

### 4: BOARDROOM STYLE

- Long Room (30pax)
- Courtyard (36pax)
- Visitor Centre (50pax)





Layouts listed above are based on number of guests in attendance. Please contact our events team if there is a layout you would prefer for your number of guests above the stated capacity.

BOOKING FORM	
DATE OF FUNCTION:	
BUSINESS NAME:	
CONTACT NAME:	
CONTACT NAME.	
PHONE NUMBER:	
EMAIL:	
APPROX NUMBER OF ATTENDEES:	
FUNCTION ROOM	CATERING OPTION
☐ Downstairs room	☐ Morning Tea Biscuits
☐ Courtyard	☐ Morning Tea Muffins, Cakes, Muesli
☐ Visitor Centre	☐ Morning Tea Fresh Scones, Jam & Cream
	☐ Afternoon Tea Biscuits
BEVERAGE OPTION	☐ Afternoon Tea Muffins, Cakes, Muesli
Barista made Coffee, Freshly brewed Tea	☐ Afternoon Tea Zucchini Slice & Seasonal
Filtered Coffee & Tea station	Fruit Salad Cups
Assorted Juice Carafe	☐ Working Lunch Assorted Sandwiches
Assorted Soft Drink Carafe	☐ Working Lunch Assorted Focaccias
	☐ Shared Lunch
	☐ Additional Platters
Please note that all catering and beverage option coordinator.	ns are tentative until confirmed by events
HOW DID YOU HEAR ABOUT US?	
☐ Search Engine (Google, Bing etc.)	
Recommended by friend	
☐ Social Media	
Other:	
SIGNED:	
DATE:	
NAME :	

Please return to 23rd Street Distillery with Attention to Hannah Papp-Horvath Alternatively, please scan and send this form to Hannah.papphorvath@23rdstreetdistillery.com.au