

Grow.

GROW EVENT SPACE

BLAKES FEAST _____event packages

GROW. EVENT SPACE

A modern, bright, fresh venue space, abundant in natural light and bursting with lush greenery.

Grow event space is a bayside hidden oasis. Inside, the open plan design with polished concrete & natural oak offers a modern pallet for your event, with a feature vertical garden behind the custom bar sure to impress. Outside, a private outdoor terrace courtyard is an oasis of greenery, with a stunning display pool. Perfect for wedding ceremonies & receptions, birthdays, hens/bucks parties & engagements.

Grow. Event space is available for hire 7 days a week, from 7.00am - midnight, with capacity for up to 100 guest seated, 200 guests cocktail style or tailored for more intimate groups.

The Blakes Feast team will be onsite to ensure you & your guests have a memorable experience.



INCLUSIONS

- dedicated venue manager
- exclusive use of grow. event space
- exclusive use of outdoor pool terrace
- permanent lush plants and living feature green wall behind bar
- cocktail furniture & banquet seating on long tables
- in house audio visual equipment - tv screen, surround sound system, wifi
- indoor heating & cooling
- onsite parking
- cleaning pre & post event

VENUE HIRE

MON - FRI
4 hours @ \$850.00
8 hours @ \$1,200.00
additional hours @ \$100.00 per hour

SAT & SUN
4 hours @ \$1750.00
8 hours @ \$2,500.00
additional hours @ \$200.00 per hour

SECURITY

security is required for any events after 5pm or where alcohol is being served, pending final guest numbers, costs will be advised pre-event

NB | all prices are + gst

MORNING & AFTERNOON TEA \$40 PER GUEST + GST

SAVOURY

chive blini, ocean trout rilette, cornichon & dill
smoked potato & caramelised onion tortilla,
capsicum jam

SWEET

apple bircher muesli, apricot compote, organic yoghurt
cherry danishes & pain au chocolat
passionfruit melting moments
mini bee sting buns

BEVERAGES

plunger tea & coffee by inglewood & love tea
blakes green juice

INCLUSIONS

based on a 3-hour food & beverage package, price
includes waiters, crockery, cutlery & glassware.

minimum 40 guests. 3 pieces per person

BUFFET \$77 PER GUEST + GST

warm cured salmon fillet, caper yoghurt, walnut &
sorrel

chicken & sweetcorn skewer, black vinegar, puffed rice
cosberg, buttermilk, dill, shallots, radish
cracked faro, peaches, salted ricotta, rocket, raspberry
dressing

grilled green & yellow beans, agrodolce, garlic, pine nuts
crusty bread & butter

DESSERT CANAPES- 2 PER PERSON

white chocolate mousse lamington, sour cherry jam
almond friand, yuzu mousse, hibiscus gel
apricot & blackberry eton mess
compressed apple & miso caramel tart

INCLUSIONS

based on a 4 hour food package, price includes
waiters, crockery, cutlery & glassware.

minimum 40 guests, includes 2 proteins, 3 sides, bread &
2 dessert canapes

please see beverage packages for pricing



3 HOUR COCKTAIL \$88 PER GUEST+ GST

CANAPES

goats cheese & potato beignets, truffled honey drizzle, edible flowers
spicy ocean trout, rice cake, tobiko & lime
thai chicken & mint rice paper roll
pork belly okonomiyaki, white kimchi, ssamjang, lime cream
lamb pastille, agave, smoked chilli aioli

BIGGER BITES

duck empanada, chimichurri
mini wagyu burger, charred spring onion aioli, raclette, pickles, bbq sauce

BEVERAGES

mcpherson sparkling
mcpherson sauvignon blanc
wildflower shiraz cabernet
peroni red, peroni leggera, capi sparkling water & fruit soda

INCLUSIONS

3 hour food & beverage package, waiters, chefs & glassware

minimum 40 guests. includes 5 canapes & 2 bigger bites & 3 dessert canapes.

COCKTAIL \$117 PER GUEST+ GST

CANAPES

rendang chicken, peyek cracker, coconut sambal
truffled edamame & wood ear mushroom dumpling, coconut ponzu
leek & cheddar croquettes, leek ash aioli
snapper & coconut betel leaves, chilli jam, crispy shallots
quail & kimchi mini croissant, roasted sesame kewpie
lamb pastilla, agave, smoked chilli aioli
lemongrass beef rice paper roll, black vinegar & green chilli

BIGGER BITES

sesame crusted zucchini taco, green tahini, za'atar, guacamole, mint salsa
nashville hot chicken, lime crema, pickles
mini wagyu burger, charred spring onion aioli, raclette, pickles, bbq sauce

DESSERT

white chocolate mousse lamington, sour cherry jam
hazelnut, milk chocolate & sour raspberry gateau
labne, watermelon, pistachio & rosewater jelly mini trifles

INCLUSIONS

5 hour food package, price includes waiters, crockery, cutlery & glassware.

minimum 40 guests, includes 7 canapes, 2 bigger bites & 3 dessert canapes.

please see beverage packages for pricing

BANQUET \$125 PER GUEST+ GST

CANAPES

nectarine & ricotta tartlet, toasted sunflower
spicy ocean trout, rice cake, tobiko & lime
crisped zucchini flower, smoked chicken, gribiche
san danielle prosciutto, caramelised peach & fiore de latte
crostini, black salt

BANQUET MAIN

wood fired rib eye, gentleman's relish
poached chicken, fenugreek, peas, whipped onion, chicken skin
fried smokey eggplant, romesco, olives, capers, basil, pickled shallots
cosberg, buttermilk, dill, shallots, radish
grilled asparagus, anchovy, soft egg dressing, garlic crumbs
triple cooked potatoes, rosemary salt
artisan bread rolls

DESSERT CANAPES - 2 PER PERSON

caramelised pineapple ice cream cone, chocolate, toasted coconut
apricot & blackberry eton mess

INCLUSIONS

5 hour food package, price includes waiters, basic white linen, crockery, cutlery, glassware.

minimum 40 guests, includes 4 canapes, banquet main with 3 proteins and 3 sides and 2 dessert canapes.

please see beverage packages for pricing

NB | all menus are sample only & subject to change



PLATED
\$151 PER GUEST+ GST

CANAPES

beetroot cappelletti, salted ricotta, broad bean cream
baby potato skins, taramasalata, avruga, fennel oil,
lemon myrtle
peking duck pancake, chilli-pickled vegetables, hoisin

ENTREE

heirloom tomato, peach, burrata, hazelnuts, soft herbs,
rye crisps, mustard oil

MAIN COURSE

xo crusted ocean trout, snow peas, ginger-yuzu butter
pressed lamb shoulder, goats' cheese, mint, spring peas
& pods

SIDES

fried potato salad, seaweed salt, roasted garlic aioli
cosberg, buttermilk, dill, shallots, radish
crusty bread & butter

DESSERT

raspberry custard, davidson plum, white chocolate,
raspberry crisp

INCLUSIONS

5 hour food package, price includes waiters, basic
white linen, crockery, cutlery & glassware.

minimum 40 guests, includes 3 canapes, single drop
entrée & dessert and alternating main course & sides.

please remove \$15 if no dessert required

please see beverage packages for pricing



BEVERAGES

ONE

\$30 pp for 2hr package & \$6 ph after that

mcperson sparkling
mcperson sauvignon blanc
wildflower shiraz cabernet

TWO

select one white/rose & one red
\$38 pp for 2hr package & \$9 ph after that

range life prosecco, king valley vic
paolovino pinot grigio, veneto italy
hoddles creek chardonnay, yarra valley vic
catalina sounds sauvignon blanc, marlborough nz
farr rising saignée (rose), geelong vic
wickhams road pinot noir, yarra valley vic
pierre amadieu cotes-du-rhone (grenache, syrah), rhône valley fra
bondar 'violet hour' shiraz, mclaren vale sa
flametree 'embers' cabernet sauvignon, margaret river wa

all packages include peroni red, peroni leggera, capi sparkling water & fruit sodas

CORKAGE

we can serve your own beverage. Corkage is charged at \$8 per guest

NB | all prices are + gst

COCKTAILS

HIGH-BALL

GINGER RUN - ginger liqueur, campari & cloudy apple
\$15.00

DARK & STORMY - barbados rum, double ginger & lime
\$15.00

JUNGLE BIRD - kracken rum, campari, lime, pineapple & tonic
\$16.00

AB TWO FOLD - starward 2 fold whisky, lime & appletiser
\$20.00

LOW-BALL

PERRY GO ROUND - aperol, limoncello, passionfruit & soda
\$18.00

GIN FIZZ - gin, yuzu soda & rosemary
\$15.00

KICK STARTER - tequila, agave, yuzu & soda
\$18.00

BLAKES REVIVER no.2 - gin, sweet vermounth, lemon & tonic
\$16.00

ALBIOCCA SPRITZ - apricot liqueur, prosecco, rosemary & soda
\$16.00



TERMS & CONDITIONS

SOCIAL DISTANCING UNDER COVID

During the covid pandemic we will need to follow guidelines set by the state government and also protect both the staff and your guests whilst maintaining our social distance. This may mean we need to look at shared dishes and how cocktail events can work and think of different ways to service. We will work with you to come up with a great solution for your event.

PAYMENT

In order to secure the venue a non-refundable deposit of the quoted venue hire is required. Venue hire, catering, styling and any other confirmed costs are payable on invoice 7 days prior to your event, larger events may be required to also pay a deposit for catering. A bond of \$500 is applied to every event. Our plants and pots are fragile items and we want them looking their best for your event and for any future events. Your bond will be returned to you within 7 days of the premises being inspected for any damage. Should an item, whether it be a plant, pot or any item fitting or fixture be damaged or broken you will be charged with a repair or replacement fee depending on the extent of the damage. Payment can be in the form of Company Cheque, EFT and Credit Card.

CANCELLATION | CATERING

If you wish to cancel your booking with Blakes Feast we require written notification and the following will apply. Event cancellations greater than six months out from the event date will incur a 25% fee of the total event cost (being the non-refundable deposit paid). Event cancellations greater than 7 days but less than six months out from the event date will incur a 50% fee of the total event cost (including the non-refundable deposit paid). Cancellations within 7 days will incur a 75% fee of total event costs. Cancellations within 48 hours will be negotiated by Blakes Feast but can be up to 100% of the total event cost.

CANCELLATION | VENUE HIRE

If your wish to cancel your event, the venue hire deposits are non-refundable as it impacts our ability to accept other bookings. If cancellation occurs 7 business days prior to the event, fully quoted venue hire costs will be payable by the client prior to the cancelled event date.

SECURITY

Security - is required for any events after 5pm or where alcohol is being served. Security will be required from event commencement until all guests vacate the venue. Security is charged at \$70.00 per guard per hour, this will be included in your quote.

SUPPLIERS

Blakes Feast Catering are the catering supplier onsite, no other caterers with the exception of kosher caterers can be used. Dann Event Hire are the preferred furniture supplier Botanical Events are the preferred greenery and floral supplier

SUPPLY OF LIQUOR & RSA

Blakes Feast Catering holds a current Limited Liquor Licence No. 36077267, it is a renewable limited licence and authorises Blakes Feast to supply liquor in the manner specified.

SUPPLY OF LIQUOR

This licence authorises the licensee to supply liquor for consumption at pre-booked functions only. The function must be held in an area of a premises that is set aside for the exclusive use of persons who have booked the function which is attended only by those persons and their guests. This licence does not allow the supply or consumption of liquor at public events which are attended by the general public. Any premises where the supply and/or consumption of liquor occurs under this licence is considered to be a licensed premises for the purposes of the Liquor Control Reform Act 1998. The area set aside for the exclusive use of persons who have booked the function for the supply and/or consumption of liquor must be clearly delineated from any other area

RESPONSIBLE SERVICE OF ALCOHOL

Blakes Feast catering staff involved in the service of liquor must have completed an approved RSA training program within the previous three years Licensees must ensure copies of the certificates are available for inspection at the request of Victoria Police or a Licensing Inspector.

FINAL NUMBERS & LATE NOTICE SURCHARGE

All catering and styling details, inclusive of final guest numbers, beverages and dietary requirements must be confirmed no later than 5 days prior to your event, should numbers increase or dietary changes be made, up to three business days from the event, no late surcharge will apply.

DIETARY REQUIREMENTS

Please note there are no additional charges for dietary requests.

FORCE MAJEURE

If any part of the event or catering is cancelled, abandoned or postponed, in whole or in part, for any reason whatsoever that is beyond Blakes Feast and Catering and/or Botanical Events Pty Ltd control, including, without limitation, due to adverse weather conditions, there is no right to refund or exchange and no obligation is assumed by Blakes Feast for the arrangement of a substitute event. Under no circumstances will Blakes Feast be liable to the Client if Blakes Feast is unable to perform its obligations to the Client due to any event or cause of force majeure being any event or act beyond the control of Blakes Feast and/or Gills Nursery & Landscapes Pty Ltd

EXCLUSIONS

Pool. Our beautiful display pool creates a relaxed ambiance in the outdoor terrace area. The pool can be lit at night and floating lights can be installed. Under no circumstances is the pool area to be entered by guests. This is a strictly staff only area.

All prices listed are exclusive of 10% GST Prices valid until april 2021

Terms and Conditions apply to all bookings

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GROW EVENT SPACE

VENUE

266 Bay Rd (enter via Brixton Rd)

Cheltenham Victoria

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BLAKES FEAST

CATERING

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