

# Grow.

GROW EVENT SPACE

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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

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BLAKES  
FEAST



## 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

## 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



NB | all prices are + gst

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## 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

# Grow.

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## VENUE

266 Bay Rd (enter via Brixton Rd)

Cheltenham Victoria

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 @groweventspace

# BLAKES FEAST

## CATERING

Blakes Feast

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