



BLAKES
FEAST

Grow.

GROW EVENT SPACE

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266 BAY RD, CHELTENHAM

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, CORPORATE MEETINGS & EVENTS.

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.

OUR EXCLUSIVE CATERER BLAKES FEAST WILL BE ONSITE TO ENSURE YOU & YOUR GUESTS HAVE A MEMORABLE EXPERIENCE.





COCKTAIL MENUS

2 - 3HR COCKTAIL PACKAGE

CANAPES | 6 PP

chicken, spinach & truffled pecorino pillow sandwiches
vegetarian vietnamese rice paper roll, nuoc nam
juniper-cured ocean trout, lemon myrtle blinis, crème fraiche & cucumber
peking duck pancake, spring onion, cucumber, hoisin
caramelized onion, thyme & taleggio pithivier
lamb shoulder croquette, whipped tahini, za'atar

BIGGER BITE | 1 PP

mini angus burger, american mustard, swiss cheese, black label bbq sauce, pickles

THIS PACKAGE INCLUDES CANAPES & BIGGER BITE
MENU @ \$55 PP + GST | MIN PAX : 40 GUESTS

4HR COCKTAIL PACKAGE

CANAPES | 7 PP

snapper & coconut wasabi leaf, chili jam, crisp shallots
smoked tomato tarlet, whipped ricotta, fennel pollen
prawn & sesame toast, nigella, yuzu mayo
peking duck pancake, spring onion, cucumber, hoisin
goats cheese beignet, truffle honey, flowering herbs
wagyu pastrami, mustard emulsion, gruyere, rye cracker
celeriac croquette, leek ash aioli

BIGGER BITE | 1 PP

mini angus burger, american mustard, swiss cheese, black label bbq sauce, pickles

BOWL FOOD | 1 PP

beef manti, yogurt, burnt butter, sumac
squid ink risotto, calamari, chilli oil, bottarga

THIS PACKAGE INCLUDES CANAPES, BIGGER BITE, BOWL ITEM & CHEF
MENU @ \$90 PP + GST | MIN PAX : 40 GUESTS





5HR COCKTAIL PACKAGE

CANAPES | 7 PP

snapper & coconut wasabi leaf, chili jam, crisp shallot
smoked tomato tarlet, whipped ricotta, fennel pollen
prawn & sesame toast, nigella, yuzu mayo
peking duck pancake, spring onion, cucumber, hoisin
goats cheese beignet, truffle honey, flowering herbs
wagyu pastrami, mustard emulsion, gruyere, rye cracker
celeriac croquette, leek ash aioli

BIGGER BITES | 3 PP

mini angus burger, american mustard, swiss cheese, black label bbq sauce, pickles
kaarage chicken bao, cucumber pickle, ssamjang mayo
crispy sweet potato taco, almond salsa, feta, coriander

BOWL ITEM | 1 PP

beef manti, yogurt, burnt butter, sumac
squid ink risotto, calamari, chilli oil, bottarga

THIS PACKAGE INCLUDES CANAPES, BIGGER BITES, BOWL ITEMS & CHEF
MENU @ \$105 PP + GST | MIN PAX : 40 GUESTS

BANQUET MENU

SAMPLE BANQUET

CANAPES | 4 PP

snapper & coconut wasabi leaf, chili jam, crisp shallot
smoked tomato tarlet, whipped ricotta, fennel pollen
prawn & sesame toast, nigella, yuzu mayo
peking duck pancake, spring onion, cucumber, hoisin

SET ON TABLE

bread club baguette, sea salt whipped butter

SHARED MAIN COURSE | 3 PROTIENS

slow cooked lamb shoulder, goats curd, sumac onion, parsley salad
whole split bannockburn chicken, smoked eggplant, black sesame, purslane
miso roasted cauliflower, whipped tahini, charred spring onion

SIDES

butter lettuce, green goddess, pear, salted ricotta
fried baby potatoes, roast garlic, saltbush
confit fennel, saffron, harissa

THIS PACKAGE INCLUDES MENU, CROCKERY, CUTLERY, TABLE GLASSWARE, NAPKIN & CHEF
MENU @\$120 PP + GST | MIN PAX : 40 GUESTS

NB: speak to your event manager for custom quote when guests numbers are under 40



PLATED MENU

PLATED SAMPLE MENU

SET ON TABLE

bread club baguette, sea salt whipped butter

PLATED ENTREE | 50/50

wagyu bresaola, raw & roast beets, burrata, aleppo pepper
spiced tuna tartare, taramasalata, puffed barley, shiso

PLATED MAIN COURSE | 50/50

barramundi fillet, preserved lemon butter, fines herb, potato galette
aged porterhouse, braised cavolo nero, onion rings, madeira jus

SIDES

butter lettuce, green goddess, pear, salted ricotta
fried baby potatoes, roast garlic, saltbush

PLATED DESSERT | 50/50

strawberry & rhubarb palmiers, rose, crème fraiche
roasted peaches, ginger syrup, buttermilk pudding, pistachio

THIS PACKAGE INCLUDES MENU, CROCKERY, CUTLERY, TABLE GLASSWARE & NAPKIN

2 COURSE MENU @ \$105 PP + GST | 3 COURSE MENU @ \$125 PP + GST

MIN PAX : 40 GUESTS

NB: speak to your event manager for custom quote when guests numbers are under 40



BBQ MENU



ROVING BBQ PACKAGE

CANAPES | 6 PP

snapper & coconut wasabi leaf, chili jam, crisp shallots
smoked tomato tartlet, whipped ricotta, fennel pollen
tuna tataki, wasabi avocado, sesame seaweed, squid ink cracker
corn tostada, edamame guacamole, pickled daikon, togarashi
smoked brisket bao, chilli tamarind sauce, radish
grilled chicken, burghul pilaf, labneh, turkish chilli oil

BIGGER BITE | 1 PP

mini angus burger, american mustard, swiss cheese, black label bbq sauce, pickles

THIS PACKAGE INCLUDES ROVING ITEMS, BIGGER BITE & CHEF
ROVING BBQ @ \$70 PP + GST | MIN PAX : 40 GUESTS

BUFFET BBQ PACKAGE

BUFFET DISHES

BBQ salmon skewers, cucumber yogurt, sugar snaps
pork and fennel sausages, tomato kasundi
grilled za'atar chicken thighs, tahini remoulade
fregola, spiced cauliflower, dates, saffron aioli
buttermilk potato salad, dill, pickled red onion
butter lettuce, buttermilk, radish & shallot
broccoli caesar, pinenuts, parmesan, dijon dressing
bread club baguette, sea salt whipped butter

*for an evening event we would suggest adding on canapes on arrival

THIS PACKAGE INCLUDES BUFFET ITEMS, CHEF, TABLE APPOINTMENTS & NAPKINS
BUFFET BBQ @ \$85 PP + GST | MIN PAX : 40 GUESTS

NB: speak to your event manager for custom quote when guests numbers are under 40



MENU ADD ONS

DESSERT CANAPES | \$6.5 PER PIECE

salted chocolate tart, blood orange, honeycomb
feijoa upside down cake, lemon myrtle cream
mascarpone mousse, espresso sponge, aerated chocolate
rum baba, coconut gel, burnt orange | vg
bitter chocolate hazelnut lollipops
malt & vanilla crème brûlée, roasted quince, pine nut caramel | gf
cinnamon donuts, rhubarb & rosewater custard, freeze dried rhubarb
pear, dulce de leche, meringue, gingerbread spices | gf
banana jam tartlet, crème fraîche mousse, caramelised white chocolate
sansho meringue, mandarin curd, candied yuzu | gf

CHEESE STATION | \$22 PP

l'artisan triple cream organic brie (mortlake, victoria)
maffra cloth bound cheddar (tinamba, victoria)
berry's creek mossvale blue (gippsland, victoria)
peaks cheese, "monolith" mould ripened goats cheese (bright, victoria)
milawa king river gold (milawa, victoria)
bread club sourdough baguette, grapes, figs, pear, fresh honeycomb, quince paste & crackers

NB | additional canapes, plated entree & shared entree are all available upon request



BEVERAGE PACKAGES

3 HOUR BEVERAGE PACKAGE | includes

mcpherson sparkling
mcpherson sauvignon blanc
mcpherson three vineyards shiraz
peroni red, peroni leggera
capi sparkling & fruit sodas

\$45 PP & \$10 PP per hour after that

UPGRADED PACKAGE | select 2 white/rose & 2 reds

range life prosecco, king valley vic
payten & jones chardonnay, yarra valley vic
medhurst rose, yarra valley vic
onannon pinot gris, mornington peninsula, vic
fowles 'are you game' pinot noir, strathbogie vic
tar & roses shiraz, nagambie vic
peroni red, peroni leggera
capi sparkling & fruit sodas

\$55 PP for a 3 HOUR package & \$12 PP per hour after that

NB | all packages include peroni red label beer, capi sparkling water & fruit sodas,
glassware & ice

CORKAGE | \$15 PP

we can serve your own beverages
cost includes flutes, wine, low ball glassware & ice

ALL PRICES ARE + GST



COCKTAILS

PASSIONFRUIT & LYCHEE PING PONG | vodka, passionfruit syrup, lychee liqueur, lime juice, lychees | \$16

PINEAPPLE & JALAPENO MARGARITA | tequila, roasted pineapple syrup, lime juice, jalapenos | \$16

AB TWO-FOLD | starward two-fold whisky, sparkling apple juice, cucumber, mint | \$20

POMEGRANATE SOUR | pomegranate liqueur, lemon, sugar, egg whites | \$16

JUNGLE BIRD | kracken rum, campari, lime, pineapple, tonic | \$16

BLAKES REVIVER NO.2 | gin, sweet vermouth, lemon, tonic | \$16

KICK STARTER | tequila, agave, yuzu, soda | \$18

EAST SIDE | gin, lime, sugar, thai basil | \$15

GINGER RUN | ginger liqueur, campari, cloudy apple juice | \$15

ESPRESSO MARTINI | vodka, kahlua, espresso | \$15

PERRY GO ROUND | aperol, limoncello, passionfruit, soda | \$18

DARK & STORMY | barbados rum, double ginger, lime | \$15

THE BOLD GREEK | ouzo, fennel syrup, coffee | \$15

GIN FIZZ | gin, yuzu soda, rosemary | \$15

ASOLO SPRITZ | aperol, blood orange, prosecco | \$18

ALBIOCCA SPRITZ | apricot liqueur, prosecco, rosemary, soda | \$16

NB | mixologist required









VENUE INFORMATION & HIRE COST

VENUE INFORMATION

- dedicated venue manager
- exclusive use of grow. event space
- exclusive use of outdoor pool terrace
- bridal suite
- 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 COST

MONDAY - FRIDAY

4 hours | \$1,200

8 hours | \$1,600

additional hours \$100 per hour

SATURDAY & SUNDAY

8 hours | \$2,500

additional hours \$200 per hour

CATERING MINIMUM SPEND

FRIDAY, SATURDAY & SUNDAY

\$5,500

MONDAY - THURSDAY

POA

NB | ALL PRICES ARE + GST

CONTACT GROW. EVENT SPACE

www.groweventspace.com.au

@groweventspace

STAFFING

All food packages include chefs, wait staff calculated and charge on the following ratio:

1:20 guests for sit down

1:30 guests for stand up

NB | additional staff can be arranged

HIRE ADDITIONS

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.

CROCKERY , CUTLERY & GLASSWARE HIRE

All sit down packages include standard cutlery, crockery and white napkins.

All beverage packages and corkage option include standard flutes, wine and low ball glassware.

UPGRADE OPTIONS

Please speak with your event manager for list of suppliers for furniture, AV equipment, table appointments & linen

NOTES

Blakes Feast Catering are the catering supplier onsite, no other caterers with exception of Kosher Classique can be used. Blakes Feast can accommodate a kosher friendly menu if required.



CONTACT BLAKES FEAST

03 9885 2777

amyng@blakesfeast.com.au

www.blakesfeast.com.au

@blakesfeast

INCLUSIVE FURNITURE



12 X WOODEN DINING TABLES WITH
BLACK METAL HAIRPIN LEGS
100 X CANE DINING CHAIRS



4 X WOODEN HIGH BAR TABLES WITH
BLACK METAL HAIRPIN LEGS
16 X BLACK METAL STOOLS



2 X LOUNGES
4 X ARM CHAIRS



OTHER ITEMS INCLUDE:
77IN TV
2 MOVING BARS



Grow.

GROW EVENT SPACE

VENUE

**266 BAY RD (ENTER VIA BRIXTON RD)
CHELTENHAM VICTORIA**

E | SALES@GROWEVENTSPACE.COM.AU

W | GROWEVENTSPACE.COM.AU

 @GROWEVENTSPACE

BLAKES FEAST

CATERING

BLAKES FEAST

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