

THE JOINERY



BESPOKE EVENTS

- Carefully curated unique event experiences tailored to suit each and every client
- Customised event formats, catering, furniture, styling and service
- Personalised service and event support from beginning to end
- Access to some of the industry's most creative and talented suppliers



FREE FORM SPACE

- 285m² uninterrupted architecturally designed warehouse space ready to realise a client's vision
- Dynamic free-form format offering complete customisation, including client's choice of furniture and styling
- Accommodates up to 180 guests seated and 200 cocktail-style
- Furniture and styling packages also available for a fuss-free solution



EXCLUSIVE USE

- Exclusive use of venue, including green room, for standard 6-hour hire duration
- Additional hire time available upon request at an extra charge
- In-built speaker system and wireless mic included in hire
- Venue management, including assistance in co-ordinating your event
- Supplier recommendations



ON-SITE CATERER

- Catering supplied exclusively by reputable on-site caterer
- Custom designed menus tailored to suit a client's taste, style and budget
- Catering packages also available for a client's convenience
- Seasonal menus showcasing premium produce



BYO ALCOHOL

- BYO alcohol option available *corkage applies
- RSA certified staff to serve BYO alcohol
- Custom cocktail and spirit stations available
- Tiered beverage packages available
- Soft drink and ice charged on consumption



COST INCLUSIONS

- Quote includes venue hire, security staff, event supervisor, catering, BYO corkage/beverage package, food/beverage service and cleaning
- Minimum spends apply on Fridays and Saturdays in high season, March to May and September to December
- Non-refundable deposit required to secure date and balance of full event cost due two weeks prior
- Dry hire and short term hire available at a per hour rate

PLAN YOUR EVENT NOW

1

ENQUIRY

- General brief provided
- Date availability ascertained
- Inspection scheduled

2

INSPECTION

- Venue inspection and meet and greet with your event co-ordinator
- Event briefing
- Date reserved

3

PROPOSAL

- Menu designed
- Quote prepared
- Proposal presented
- Feedback accepted and revisions made

4

BOOKING

- Proposal accepted
- Booking agreement prepared and signed
- Non-refundable deposit required to secure date

5

PLANNING

- Supplier briefings planned
- Event and venue run sheet prepared
- Menu tasting, where required

6

FINALISATION

- Full payment due 2 weeks prior to event
- Final guest numbers and dietary requests provided to venue 7 days prior to event

7

DELIVERY

- Run sheet finalised
- Bump-in commences the week of
- BYO alcohol delivered 1-2 days prior
- Relax and celebrate!

