



indiana

COTTESLOE BEACH

WEDDINGS



Welcome to Indiana.

Indiana is an iconic West Australian landmark located on the pristine white sands of Cottesloe Beach. Offering uninterrupted views of the Indian Ocean from all tables, Indiana provides a picturesque setting to enjoy any special occasion.

Taking its name from “The Indiana Tea House”, a modest ice cream parlour built in 1910, Indiana originally served as a pit stop for the playground that was Cottesloe Beach. However more recently Indiana has been redeveloped to the building we know today. Operating as a restaurant since 1996, the architect has created an amazing building that seems to rise effortlessly from the snow-white beach sand.

The exclusive Indiana experience, with its capacity to seat 140 people or 170 cocktail, is the perfect venue for your upcoming corporate event. The bistro also boasts two private dining areas, the “Pavilion” and the “Private Ocean Room” which are both perfect for entertaining smaller parties.



Private Ocean Room

This exclusive space is ideal for any small event whether it be a corporate lunch, all day seminar, cocktail sun downer or intimate wedding. Featuring its own small terrace area while stretching along the northern face of the building, the Private Ocean Room takes in the stunning scenery of Cottesloe's northern beaches.

This room is available midweek, all day Sunday. It can accommodate up to 28 seated guests, or 40 guests cocktail-style, with beverage on a consumption basis.



The Pavilion

Perfect for medium sized functions, the Pavilion is located in heart of this beautiful, heritage listed building. With large bay windows, amazingly high ceilings and several beautifully decorative stained glass panels this room provides character and the perfect setting for any medium sized event. The undeviating views of the Indian Ocean with Rottnest Island in the horizon are just an added bonus.

This room is available midweek and Sunday evening. It can accommodate up to 60 seated guests or 80 guests cocktail-style, with beverage on a consumption basis.

Venue charges and capacities

Staffing/Venue Hire charges Inclusions;
Exclusive use of the hired area for the service period
Staffing for the standard function duration (durations differ between service periods)
Basic setup of the venue
Basic table linens - white tablecloths & napkins (exclusive hire only)
Basic cutlery, crockery and glassware
Use of our in house AV system (exclusive hire only)
Wireless microphone and lectern for speeches (exclusive hire only)
Basic menu printing - A5 plain, white paper
Tea light candles around venue
Easel for seating chart

Indiana - Exclusive

Dinner \$1,500
Cocktail \$2,000

	Durations and conclusion times		
Type of function	Duration	Earliest commencement time	Latest conclusion time
Dinner	5 hours	6pm	12 midnight
Cocktail	5 hours	6pm	12 midnight

Note: Minimum food and beverage spends are applicable to all bookings.

Duration times can be extended for an additional surcharge of \$5 per guest per hour. (\$7 per guest per hour after midnight Friday/Saturday/Sunday)

Other charges may apply when increasing durations.

Cocktail Events

Cocktail events provide the potential to create a specific ambience whilst aiming to encourage socializing/networking amongst guests in a relaxed atmosphere. Indiana's beautiful interior and location form the perfect setting for such an elegant and stylish event.

Deluxe Canapé Menu \$100 per person

A selection of 4 cold canapés
A selection of 4 hot canapés
A Selection of 4 Food Stations
(plus a complimentary bread station)



Canape Menu

Hot Canape selection

Tempura prawns; wasabi mayonnaise
Oyster kilpatrick
Teriyaki salmon skewer
Chicken skewer, peanut, mint and red chilli
Beef skewer, red onion vinegar
Spiced lamb kofta's, citrus yoghurt
Crisp pork belly, Szechuan caramel, pickled cabbage
Pumpkin and sumac arancini
Goats cheese and caramelised onion tart
Falafel, mint and lemon yoghurt
Porcini mushroom soup

Cold Canape Selection

Cured salmon, pink peppercorn, lime and vanilla
Oyster, natural with lime
Oyster, tomato and horseradish shot
Lemon pepper lamb fillet; crostini, spiced tomato chutney
Beef tataki, soy and ginger
Smoked salmon and horseradish egg roll
Air dried beef; pickled beetroot, dukkah
Tomato and black olive bruschetta
Chilled tomato soup

Substantial Item selection

Hot substantial items

Cheeseburger, wagyu pattie, American cheddar and butter pickles
Fish and chips, tartare and vinegar salt
Hot and sour onion rings, smoked salt and aioli
Sweet and sour chicken, coriander, mint and chilli
Wood fired pizza selection

Cold substantial items

Spiced salmon tostada, coriander and green chilli
Mixed Vietnamese rice paper rolls, hoisin
Selection of sushi and nigiri
Roast pumpkin, quinoa, goats cheese and almond salad

Food Stations

Oyster Station

Freshly shucked oysters
Oyster shooters: tomato and horseradish
Lime and lemon wedges, cracked black pepper,
shallot vinaigrette, tabasco

Smokehouse Station

Smoked brisket
Pulled pork shoulder
BBQ onions
Panini rolls, butter pickles
mustards, chipotle BBQ Sauce

Paella Station

(please select one)

Seafood Paella (+\$2 surcharge pp)
Chicken, chorizo and red pepper paella
Porcini mushroom & manchego

Japanese Station

Teriyaki chicken sushi
Avocado and capsicum sushi
Salmon sushi
Salmon nigiri
Prawn nigiri
Market sashimi
Wasabi, pickled ginger, soy sauce and
wakame salad with sesame

Pasta Station

Ricotta gnocchi, tomato, chilli and parmesan
Goats cheese and rocket tortellini, pumpkin and sage

Dessert Station

Crème brulée
Fresh fruits on ice
Cheesecake (chef's selection)
Warm sticky date pudding
Rich chocolate and espresso mousse

Cheese Station

Selection of farmhouse cheeses
Crackers and lavosh
Fresh pear and apple
Quince paste



Hybrid Package

(Exclusive functions only)

\$100 per person

A cutting edge new format, this 'hybrid package' offers the best elements from both traditional seated and social cocktail functions. Allowing guests to mingle throughout the roaming entrée and dessert, whilst still providing for a seated main course.

Standing - Roaming entrée of seven (7) canapés and one (1) soup
Seated - shared breads; alternate drop main course with shared two (2) side dishes
Standing - roaming dessert of (3) items

Entrée Canapés

Oyster, natural with lime
Beef tataki; soy and ginger
Smoked salmon and horseradish egg roll
Tempura prawns; wasabi mayonnaise
Chicken skewer; peanut, mint and red chili
Crispy pork belly; Szechuan caramel, pickled cabbage
Goats cheese and caramelised onion tart
Porcini mushroom soup (winter); Chilled tomato soup (summer)

Main

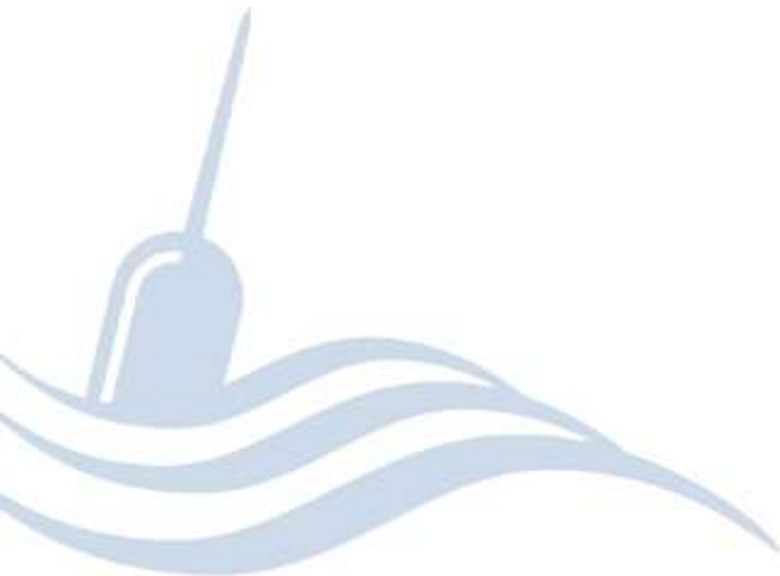
Alternate Drop

Barramundi fillet, sautéed potato, caper, tarragon vinaigrette
OR Roast beef fillet; parsnip puree, beef cheek sauce, crisp parsnip
served with
Steamed green vegetables; olive oil and leaf spinach, pear and parmesan salad

Dessert Canapés

Crème brûlée
Cheesecake (chef's selection)
Chocolate tarts

Espresso coffee and tea



Seated Events

At Indiana we understand that at the cornerstone to every great dish is impeccable produce and this is the reason why head chef Brendan Pratt takes pride in supporting fresh local produce. Our menus have been created to offer you the finest possible ingredients all year round.

Dinner

3 courses (based on a 5 hour function)

Dinner Package One

\$85 per person*

Set entrée, set main course, set dessert

Dinner Package Two

\$97 per person*

Set entrée, choice of two (2) mains, set dessert

Dinner Package Three

\$109 per person*

Choice of two (2) entrees, choice of two (2) mains and set dessert
(or change to set entrée and choice dessert)

All packages are inclusive of chef's selection of canapés on arrival; Turkish bread with dip to start; seasonal vegetables and a choice of an additional side dish served with mains; coffee and tea to conclude

Additional choices per course are available at \$12 per person, per course

Australian farmhouse cheese course available at \$7 per person

Additional side dishes available at \$3 per person

Additional charcuterie platter available at \$12 per person

Dessert buffet upgrade available at \$20 per person



Packages

Package One

\$130 per person
(minimum of 80 guests)

Includes 5 hours of staffing and venue hire

The Menu

Chef's selection of canapés on arrival
Turkish flat bread and dip to start
One (1) set soup
One (1) set main course
served with
Spinach, pear and parmesan salad
Salt roast potatoes
One (1) set dessert
Percolated coffee, tea & chocolates

The Beverages

Hardy's "The Riddle" NV Brut Sparkling McWilliams Marview
Sauvignon Blanc Hardy's "The Riddle" Chardonnay Hardy's "The
Riddle" Cabernet Merlot Hardy's "The Riddle" Shiraz Cabernet
"The Doctor" Munich Lager and "Heritage" Wheat Beer
James Boag's Premium Light (bottle) Soft drinks and juices
(5 hours only)

Package Two

\$150 per person
(minimum of 80 guests)

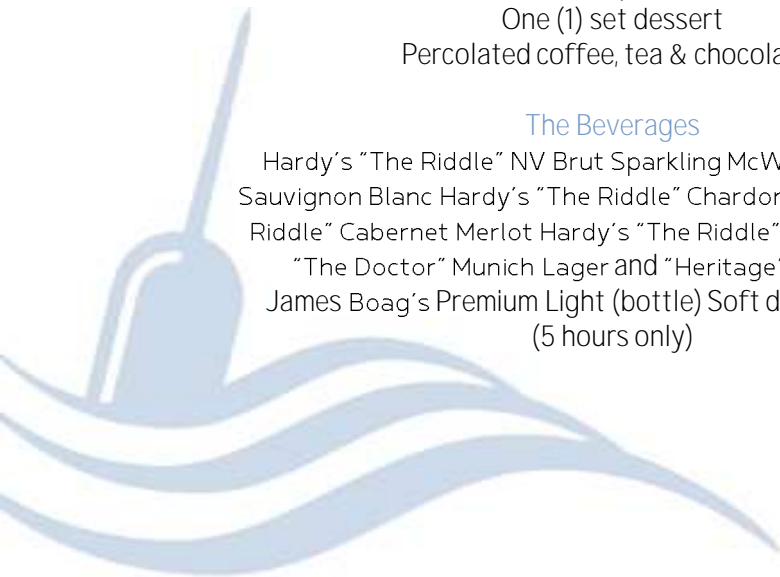
Includes 5 hours of staffing and venue hire

The Menu

Chef's selection of canapés on arrival
Turkish flat bread and dip to start
One (1) set entree
Choice of two (2) main courses
served with
Spinach, pear and parmesan salad
Salt roast potatoes
One (1) set dessert
Percolated coffee, tea & chocolates

The Beverages

"Parklife" by Howard Park NV Sparkling
"Parklife" by Howard Park Sauvignon Blanc Semillon "Parklife" by
Howard Park Chardonnay
"Parklife" by Howard Park Cabernet Merlot
"Parklife" by Howard Park Shiraz
"The Doctor" Munich Lager and "Heritage" Wheat Beer
James Boag's Premium Light (bottle) Soft drinks and juices
(5 hours only)



Seated Menu

Soups

Pumpkin and ginger
Chilled tomato; avocado cream
Porcini mushroom and basil
Roasted red pepper and roma tomato
Cauliflower with truffle oil; pancetta crumbs

Cold Entree

Cured salmon, pink peppercorn, vanilla and lime
Tataki beef, Japanese pickles, soy and ginger
Duck parfait, house pickles and tea loaf crisp
Roast pumpkin, freekah and quinoa salad, goats cheese

Hot Entrees

Caramelised onion, slow roasted tomato and goats cheese tart; rocket salad
Chargrilled asparagus; rocket, shaved parmesan and cabernet vinegar
Ricotta gnocchi, pumpkin, goats cheese and za'atar
Smoked baby beetroots, nigella yoghurt, puffed rice and pickled shallot
12 hour confit pork belly; Szechuan caramel, pickled cabbage
Confit duck leg; green pea and mint
Crisp chicken leg, onion vinegar and peanut chutney
Crisp calamari, kimchee and Szechuan salt

Mains

Barramundi fillet; sautéed potato, caper and tarragon vinaigrette
Barramundi fillet, smoked eggplant, roast pepper caponata and basil
Crisp skin salmon; pea and mint vinegar
Sweet and sour confit chicken, coriander, mint and chilli
Moroccan spiced chicken breast; warm chickpea, preserved lemon and dukkah
Slow cooked lamb rump, cauliflower, burnt brussel sprout and panch phoran
Roast beef fillet; parsnip puree, beef cheek sauce and crisp parsnip (\$3 per surcharge, per head)
Slow cooked beef cheek, cauliflower puree and gingernut crumb
Roasted cauliflower, nigella yoghurt, spiked onions and ras el hanout

Side dishes

Included in the dinner packages are Steamed Green Vegetables in extra virgin olive oil and an additional side dish - please choose this additional side dish from the below:

Baby cos salad; parmesan, crouton and pancetta crumbs
Garden salad; mixed leaves, tomato and cucumber
Greek salad; mixed leaves, feta, olives, tomato and onion
Leaf spinach; pear and parmesan salad
Salt roast potatoes

Dessert

Banoffee cheesecake, gram cracker crumb, vanilla bean icecream
Honey and saffron crème brûlée; biscotti
Valrhona chocolate tart; honeycomb, raspberry and lavender
Spiced date pudding; caramel sauce and vanilla bean ice cream
Buttermilk pannacotta; rhubarb and mint
Broken pavlova, passionfruit curd, coconut meringue and mango sorbet
Lemon tart, myrtle mascarpone and berry compote





Beverage Packages

Package One

Hardy's The Riddle Brut Sparkling (for pre-function and toast)
 McWilliams Marview Sauvignon Blanc
 Hardy's The Riddle Chardonnay, Shiraz Cabernet and Cabernet Merlot
 'The Doctor' Munich Lager
 Heritage Wheat Beer
 James Squire Orchard Crushed Apple Cider
 James Boag's Premium Light
 Soft drinks and juice
Additional (local) bottled beers available at \$3 per person

2 hours \$29pp	3 hours \$31pp	4 hours \$35pp	5 hours \$40pp	6 hours \$45pp
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Package Two

Parklife from Howard Park "Methode Traditionelle" NV Sparkling White (for pre-function and toast)
 Parklife from Howard Park Sauvignon Blanc Semillon
 Parklife from Howard Park Chardonnay
 Parklife from Howard Park Cabernet Sauvignon Merlot
 Parklife from Howard Park Shiraz
 'The Doctor' Munich Lager
 Heritage Wheat Beer
 James Squire Orchard Crushed Apple Cider
 James Boag's Premium Light
 Soft drinks and juice
Additional (local) bottled beers available at \$3 per person

2 hours \$32pp	3 hours \$35pp	4 hours \$47pp	5 hours \$54pp	6 hours \$57pp
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Package Three

Veuve Moisans Brut (for pre-function and toast)
 Vasse Felix Sauvignon Blanc Semillon
 Peel Estate Chardonnay
 Woodlands Cabernet Merlot
 Peel Estate Cabernet - Shiraz
 'The Doctor' Munich Lager
 Heritage Wheat Beer
 James Squire Orchard Crushed Apple Cider
 James Boag's Premium Light
 Soft drinks and juice
Additional (local) bottled beers available at \$3 per person

2 hours \$42pp	3 hours \$46pp	4 hours \$56pp	5 hours \$64pp	6 hours \$68pp
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Beverages On Consumption

Sparkling Wine

Parklife N/V by Howard Park, Margaret River, WA 50
Vasse Felix Blanc de Blancs, Margaret River, WA 72
Jansz Premium Rose N/V, Pipers Brook, TAS 60

White Wine

Riesling

Langmeil Riesling, Barossa Valley, SA 45
Tim Adams Riesling, Clare Valley, SA 48
Howard Park Riesling, Great Southern, WA 56

Sauvignon Blanc

The Yard Single Vineyard, Pemberton, WA 54
Shaw and Smith, Adelaide Hills, SA 61
Cloudy Bay, Marlborough, NZ 76

Sauvignon Blanc Semillon

Wills Domain, Margaret River, WA 42
Vasse Felix, Margaret River, WA 48
Cape Mentelle, Margaret River, WA 57

Varietals

Swings & Roundabouts Chenin Blanc,
Margaret River, WA 36
Momo Pinot Gris, Marlborough, NZ 45

Chardonnay

Piano Gully (Unwooded), Manjimup, WA 42
After Hours, Margaret River, WA 45
Evans and Tate "Redbrook", Margaret River, WA 56
Omaka Xanadu, Margaret River, WA 48

Champagne

Pommery Brut Apanage N/V, France 130
Veuve Clicquot Ponsardin N/V, France 130
Billecart-Salmon Brut Reserve N/V, France 150

Red Wine

Rose

Charles Melton "Rose of Virginia", Barossa, SA 50

Pinot Noir

Robert Oatley, Yarra Valley, VIC 50
Ad Hoc Cruel Mistress, Great Southern, WA 55

Shiraz

After Hours, Margaret River, WA 44
Charles Melton "Father In Law", Barossa, SA 58
Bowen Estate, Coonawarra, SA 65

Varietals

Coldstream Hills Merlot, Yarra Valley, VIC 60
Millbrook Tempranillo, Margaret River, WA 48
Torbreck "The Juveniles" GSM, Barossa, SA 65

Cabernets

Dance with the Devil Cabernet Sauvignon, Margaret River, WA 50
Woodlands Cabernet Merlot, Margaret River, WA 50
Cape Mentelle Cabernet Merlot, Margaret River, WA 66
Fermoy Estate Cabernet Sauvignon, Margaret River, WA 50
Moss Wood "Amy's" Cabernet Sauvignon, Margaret River, WA 74

Dessert Wines

Stella Bella Pink Muscat, Margaret River, WA 36
Vasse Felix Cane Cut Semillon, Margaret River, WA 45
De Bortoli Noble One Botrytis Semillon, Bilbul, NSW 70

Beers - Bottled, Full Strength

Little Creatures 'Bright Ale' 8
James Boag's Premium 8
Crown Lager 8

Imported - Bottled, Full Strength

Corona - Mexico 9
Guinness - Ireland 9
Peroni Nastro Azzurra 9

Light - Bottled, Light-Mid Strength

James Boag's Premium Light 6.50
Little Creatures "Rogers" 6.50
Peroni Leggera (mid; low carb) - Italy 7.50

Cocktails - all \$14 per cocktail (function price)

Caiprioska; vodka, lime, sugar
Caipirinha; cachaça, lime, sugar
Tom Collins; gin, lemon, sugar syrup, soda
Mojito; rum, lime, mint, sugar, soda
Cosmopolitan; vodka, Cointreau, lime, cranberry juice
Margarita; tequila, Cointreau, lemon, sugar syrup
Daiquiri; (strawberry or mango),
rum, Cointreau, sugar syrup, lime, fruits



Contact us

99 Marine Parade
Cottesloe 6011
Western Australia

08 9385 5005
functions@indiana.com.au

Terms and Conditions

Audio Visual

We recommend the services of our on-site professional AV provider PAV Complete Event Solutions.

Our dedicated team will be more than happy to discuss your needs and can be contacted on 9482 0166. Please be aware that due to upgrades at the venue, a Technician on Duty is required at all events to oversee the set up and bump out of all audio visual equipment. This is to ensure the technical excellence of your event and cover our insurance requirements. Should PAV Complete Event Solutions be your appointed audio visual provider, this fee is waived.

Cakes Provided by the Client

A standard \$5 charge per person is applicable for garnishing cakes provided by the client and served as a dessert in place of the venue's dessert. However, if your cake is to be served with coffee, the venue will cut and place on platters on each table at no cost.

Cancellation of a Confirmed Booking

Written notice is required for cancellation of a confirmed booking. Cancellation after the deposit has been paid results in forfeiture of the deposit. Three (3) months to two (2) weeks' notice incurs 50% of the anticipated food/beverage account and venue hire. Up to fourteen (14) days' notice incurs 100% of the total anticipated food/beverage account.

Cancellation of a Tentative Booking

Written notice is required.

Change of Dates

A change of date is deemed as a cancellation. Please discuss with your function co-ordinator.

Changes in Numbers and Slippage

Any decrease in numbers in excess of 20% with less than 30 days notice to the event will incur a slippage charge. This is calculated at 80% of the cost per person of the reduced numbers.

Cleaning Fee

A cleaning fee will apply if any guest is sick and causes extra cleaning.

Confirmation

The booking is confirmed when we receive the deposit and signed terms and conditions. The venue will be under no obligation to proceed with the event if the deposit and signed terms and conditions have not been received.

Damage to Property

The client is responsible for the conduct of the client's guests and indemnifies the restaurant for all costs, expenses, damage and loss caused by any act made by the client or the client's guests.

Deliveries

All deliveries to the venue must be advised to the function co-ordinator prior and marked with the name and date of the function - please ask your function co-ordinator for a label. Deliveries can be made via the main entrance to Indiana on Marine Parade. Please note there is no designated loading bay for the venue, however, there is limited street parking

Terms and Conditions

Deposits and Payments

- To maintain your booking, a minimum non-refundable deposit of \$500 or 20% of the estimated function charge, whichever is the greater, is required within two weeks (14 days) from the date the tentative booking is made
- Deposit payments for bookings made within three months of the event date will be calculated at 70% of the estimated function charge
- Full pre-payment will be required for events booked within four weeks of the event date
- A further payment of 50% of the estimated function charge is required three months (90 days) prior to the event
- Final pre-payment of the event is required two weeks (14 days) prior to the event unless prior arrangements have been made, speak to your function co-ordinator
- If payment is not received the venue reserves the right not to proceed with the event.
- Different deposits may apply during peak periods but your function co-ordinator will quote the required deposit.
- If prior approval has been received from the venue, corporate events may be invoiced for the balance after the event. All accounts not paid within seven (7) days will incur a 5% interest charge.
- Please use the reference number (eg AG1234) on all payments, otherwise additional fees may be incurred
- Personal cheques will not be accepted
- EFT (direct deposit) payments must be referenced in accordance to the tax invoice/Fraser's reference number or the venue has the right to charge a bank/admin fee. EFT payments must be received 14 (fourteen) days prior to your function for final payment, with a remittance advice emailed to the venue with inclusion of the reference number
- All credit card payments attract a 1% surcharge.

Dietary Requirements

Fish - the venue will endeavour to supply the type of fish you prefer for your function, however fish is subject to availability.

Allergens - we advise that in the course of preparing food for consumption at Indiana we use ingredients and foods that may contain traces of substances that may cause an allergic reaction by guests consuming food at Indiana's. Indiana's can take no responsibility for guests who may be affected by the ingredients or traces of substances contained in products used to prepare food consumed at Indiana (or offsite). Whilst all care will be taken to avoid cross contamination, we would like to insist that you carry appropriate medical aides such as EpiPens or prescription drugs that will alleviate any reaction experienced from the consumption of foods containing allergens responsible for food reactions experienced by you at all times whilst on the premises. We would also advise that it would be beneficial if someone within your guest list also knows how to use the EpiPen should the unfortunate need arise. We will require the guest to sign a form prior to the event. All other dietary needs should be advised to your function co-ordinator a minimum of three days prior to the event.

Display and Signage

Nothing is to be nailed, screwed, stapled or adhered to any wall, door or other surface of the building. Signage in public areas is to be kept to a minimum and must be approved by the venue's management.

Final Attendance Numbers

Minimum number of guests must be confirmed three (3) working days prior to the function date or the venue will cater on the last numbers advised. All final arrangements are to be confirmed 3 working days before the event by signing an event order. Numbers that increase on the actual day of the event will be charged a 25% surcharge plus the additional food/beverage cost. The venue cannot guarantee the same menu will be served and there will not be delays with the event.

Food and Beverage

Confirmed food and beverages must be received a minimum of three (3) weeks prior to the function. Changes made within this period may incur additional charges.

Terms and Conditions

Guest List/Seating Plan

The venue will provide typed black and white menus for your function or reception. It's the client's responsibility to provide a clearly typed guest list and/or seating plan to be displayed for the event.

Hire of Catering Equipment, Damage and Loss

We do not accept responsibility for damage to, or loss of, any client property left on the premises prior to, during or after a function (including hired equipment/goods). Clients are financially responsible for any damage to fittings, property or equipment by themselves, guests and outside contractors, prior to, during or after a function.

Insurance

The venue's staff are always extremely careful when looking after guests belongings however accept no responsibility for the damage or loss of property left in the venue prior to, during or after a function. The onus to arrange insurance is on the client.

Menu and Details

The menu must be chosen three (3) weeks prior to the event. Menus will be printed especially for the day with any additional titles added. If you are producing your own menus - these must be sent to your co-ordinator and signed off prior to printing.

Minimum Spend Requirements

Will be quoted for each function, they are based on seasonality and other requirements - minimum spend is based on FOOD AND BEVERAGE ONLY.

Noise Levels

As we are located in a residential area, we are obligated to maintain reasonable noise levels. Noise levels are monitored during functions and we will, at our discretion, determine if adjustments need to be made. It is the responsibility of the function client to ensure that the DJ / entertainer comply with this policy. To assist with limiting external noise, Indiana implements the following policies: All external doors and windows facing Marine Parade are closed from 10pm onwards. All music and live entertainment must be concluded by 12 midnight. Excessive base levels will not be permitted. The venue has the right to request excessive bass levels be lowered at any point during the function.

Pricing

Prices are based on current and expected cost increases, any change in price will be advised within 120 days of your event. All prices are inclusive of GST. Prices quoted more than 12 months in advance may incur a CPI increase.

Staffing

Relevant to outside catering only and when standard function timing is exceeded. Per staff member per hour:

\$45 per hour Monday-Friday (7am-midnight)

\$55 per hour Saturdays and after midnight any day

\$60 per hour Sundays

\$15 per guest on a public holiday (min charge \$500)

\$5 per guest per hour after the standard function time (min charge \$300)

\$7 per guest per hour after midnight Friday/Saturday/Sunday

(min charge \$400, subject to licence arrangements)

Terms and Conditions

Standard Function Timing

Cocktails: 2 hours, further charges and timings need to be discussed with your function co-ordinator

Breakfast: 2 hours, latest possible finish time is 11am

All Day Seminar 8am - 5pm

Lunch: 3 hours, latest possible finish time is 4/4.30pm

Dinner: 5 hours, standard earliest start time is 6pm; finish times are subject to specific license arrangements - please discuss with your function co-ordinator

Suppliers and Decorators

The venue has no restrictions on suppliers however please advise your function co-ordinator of who is delivering, contact numbers and times of deliveries. The suppliers are responsible for pickup and delivery within the venue's guidelines.

Security

Is mandatory for functions over 100 guests. The venue will arrange this for you and will attract an additional fee. Please ask your function co-ordinator for a quote.

Tentative Booking

Tentative bookings will be held for a period of two (2) weeks and may be cancelled automatically unless your deposit and signed terms and conditions have been received. Cancellations are required in writing.