



BLAKES FEAST _____ corporate 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 conferences, workshops, team building and education sessions

Grow. Event space is available for hire 7 days a week, from 7.00am - midnight, with capacity for up to 100 guest seated or 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 for your event.



INCLUSIONS

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

NB | all prices are + gst

Grow. | BLAKES FEAST
GROW. EVENT SPACE

HALF DAY PACKAGE | 4 HOUR \$90 PER PERSON + GST
MORNING TEA & LUNCH OR LUNCH & AFTERNOON TEA

inglewood coffee station & love teas, sparkling water & orange juice during breaks only

MORNING TEA | 1 ITEM PER PERSON & FRUIT PLATTER
croissant, salami, tomato & fontina cheese
chive blini, ocean trout rillette, cornichon & dill
herbed potato roesti, lemon aioli, crushed peas & mint silverbeet, haloumi & sage tart
swiss cheese & sun-dried tomato scroll
cherry danishes & pain au chocolat
sticky fig cakes, vanilla mascarpone
raw raspberry cheesecake bites

INCLUSIONS
venue hire & staff, minimum 20 guests

LUNCH
3 SANDWICHES & A BOXED SALAD
bannockburn chicken, spinach & truffled pecorino pillow sandwich (2 per serve)
hot smoked salmon, wild fennel, caper & pickled cucumber pillow sandwich (2 per serve)
salad bagel: spiced carrots, cucumber, tomato, radish, alfalfa, herb hummus
wagyu pastrami rye roll, aged cheddar, pickled green tomato, seeded mustard mayonnaise
san danielle prosciutto, heirloom tomato, fior de latte, rocket & pesto baguette
falafel wrap, lentil & mint tabouleh, maple & turmeric yoghurt
grilled zucchini, beetroot, avocado & dukkah ciabatta

SALADS
vietnamese lemongrass chicken, asian slaw, cashew, snake beans, herbs & nuoc nam
grilled tahini broccoli & cauliflower, chickpeas, roasted sweet potato, toasted seeds
mixed grain salad, currants, pomegranate, pine nuts, caper, crumbled goats' cheese



FULL DAY PACKAGE | 8 HOUR

\$120 PER PERSON + GST | MORNING TEA + LUNCH & AFTERNOON TEA

MORNING TEA | 2 ITEMS PER PERSON

croissant, salami, tomato & fontina cheese
mini crumpet, ocean trout rillette, cornichon & dill
herbed potato roesti, lemon aioli, crushed peas & mint
silverbeet, haloumi & sage tart
swiss cheese & sun dried tomato scroll
cherry danishes & pain au chocolat
sticky fig cakes, vanilla mascarpone
raw raspberry cheesecake bites

LUNCH - 3 SANDWICHES & A BOXED SALAD PER PERSON

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AFTERNOON TEA | 1 ITEM PER PERSON & FRESH CUT SEASONAL FRUIT PLATTER

croissant, salami, tomato & fontina cheese
mini crumpet, ocean trout rillette, cornichon & dill
herbed potato roesti, lemon aioli, crushed peas & mint
silverbeet, haloumi & sage tart
swiss cheese & sun-dried tomato scroll
cherry danishes & pain au chocolat
sticky fig cakes, vanilla mascarpone

inglewood coffee station & love teas, sparkling water & orange juice during breaks only

INCLUSIONS

venue hire & staff, minimum 20 guests

NB | all menus are sample only & subject to change

3 HOUR COCKTAIL

\$105 PER GUEST + GST | MONDAY -FRIDAY

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

minimum 20 guests, 3 hour food & beverage package, waiters, chefs, glassware & venue hire



Grow.
GROW EVENT SPACE

BLAKES
FEAST

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




VENUE

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BLAKES
FEAST

CATERING

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