

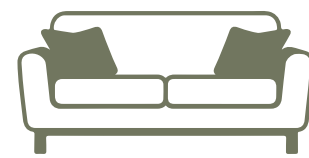


THE JOINERY



BESPOKE EVENTS

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



FREE FORM SPACE

- 285m2 of uninterrupted warehouse space presented as a blank canvas
- Dynamic free-form format offering complete customisation, including client's choice of furniture, lighting and styling
- Accommodates up to 180 guests seated and 200 cocktail-style
- Furniture and styling packages also available for an easy, fuss-free option



EXCLUSIVE USE

- Exclusive use of venue, including bar and green room, for a standard 6-hour hire duration
- Additional hire time available upon request
- In-built speaker system and wireless mic included in hire
- Venue management, including assistance in co-ordinating your event and managing suppliers
- 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
- Experienced kitchen and front of house staff



BYO ALCOHOL

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



HIRE INCLUSIONS

- Quote includes venue hire, security staff, event supervisor, catering, BYO corkage/beverage package, food/beverage service and cleaning
- Minimum spends apply on Friday and Saturday
- 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

ENQUIRE

- Enquire via email with event details (date, guest numbers, style, budget)
- Schedule venue inspection

2

INSPECT

- Inspect venue and meet venue manager
- Provide detailed event brief
- Reserve date

3

QUOTE

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

4

BOOK

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

5

PLAN

- Plan supplier briefings
- Prepare event and venue run-sheet
- Menu tasting, where required

6

FINALISE

- Pay full payment 2 weeks prior to event
- Provide final guest numbers and dietary requests 7 days prior to event

7

DELIVER

- Finalise run-sheet
- Commence bump-in week of event
- Deliver any BYO alcohol 1-2 days prior
- Celebrate!

