



ST ANDREWS
CONSERVATORY

Seated Wedding Package

128 Nicholson Street Fitzroy 3065

P 03 9417 2817

info@standrewhotel.com.au

We understand the organisation required to make your wedding day a success, which is why we offer you an all-inclusive package.



Package A
\$160.00 PER HEAD
4-COURSE MEAL



Package B
\$175.00 PER HEAD
5-COURSE MEAL

- 6.5-hour function duration
- 6-hours of continuous beverage service
- Assorted canapés upon arrival
- Two or Three-course à la carte menu
- Assorted fresh bread rolls (throughout the meal)
- Mains served with shared garden salad
- Wedding cake cut, garnished and served
- Supper of fresh fruits and local cheese platters per table
- Freshly brewed coffee and tea service
- Individual personalized printed menus
- Dance space
- Cake table and knife, gifts table
- 42-inch wall mounted plasma screen
- Roving microphones and lectern
- Inbuilt audio system with AUX connectivity
- Flower centerpieces and tea light candles on each table
- White table linen and cloth napkins
- Dedicated wedding coordinator for entire evening
- Complimentary venue hire



The most appealing aspect about this package is that each course is ordered individually by your guests (avoiding the problems of plate swapping). Your guests will choose from the three entrées, three main courses and two desserts that you have selected from our menu, and your guests' individual needs will be catered for by our professional staff.

With our expertise, and a genuine interest in the way you want your wedding to be, our wedding co-ordinator will work with you every step of the way to create an experience that is uniquely yours.

Management and staff strive to ensure that all wedding receptions run smoothly and that all your guests have a wonderful and memorable evening, so you can relax and enjoy an occasion you'll remember forever.





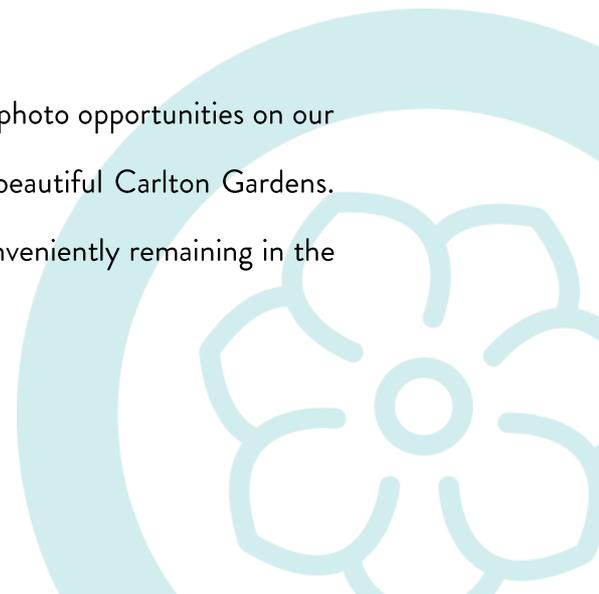
Ceremony onsite

\$500.00

Includes room set-up, chairs, signing table and rehearsal (if required)

The St Andrews Conservatory, with its unique décor, is an ideal place to hold your intimate wedding ceremony. The glass ceiling and large windows provide the illusion of being outdoors, therefore no matter what the weather decides to do, you can feel comfortable in the Conservatory.

After your ceremony, you can take advantage of the many photo opportunities on our doorstep, including the surrounding historic buildings and beautiful Carlton Gardens. Your guests will be directed into the front of our Hotel, conveniently remaining in the one place, where they can relax until your reception begins.





Seated Wedding Package Menu

You and your guests will be served restaurant quality meals that are immaculately prepared to order by our Executive Chef from a variety of locally sourced produce.

Feast



Dessert

CANAPÉ SELECTIONS (YOUR CHOICE OF THREE)

COLD

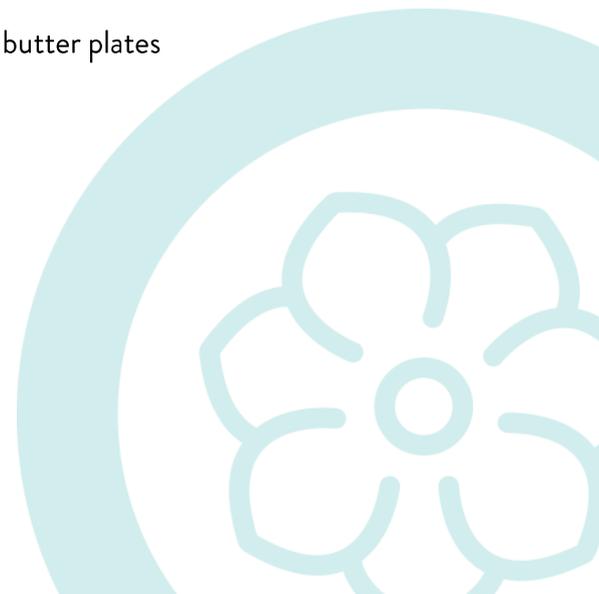
- Fresh seasonal oysters with champagne jelly or nam jim dressing (GF)
- Vietnamese vegetarian rice paper rolls with a nouc cham dipping sauce (VG, GF)

HOT

- Smokey mozzarella, mint, crushed pea and parsley arancini with a spicy chipotle aioli (V)
- Crisp flathead goujons with a chimichurri dressing
- Crispy fried prawn tails with lime and fried parsley served in a tobasco and tomato dressing
- Chilli and salted calamari pots with crispy salad leaves and garlic aioli (GF)
- Mini lamb koftas topped with a ginger and cucumber yoghurt (GF)
- Master stock pork belly with a Chinese caramel sauce (GF)
- Portuguese marinated chicken skewers with a cumin and chilli oil dressing (GF)

BREADS

Meals are accompanied with a selection of fresh bread rolls and butter plates





Crispy fried prawn tails with lime and fried parsley served in a tobasco and tomato dressing

ENTRÉE SELECTIONS (YOUR CHOICE OF SOUP & 2 OTHER ENTREES)

SOUPS

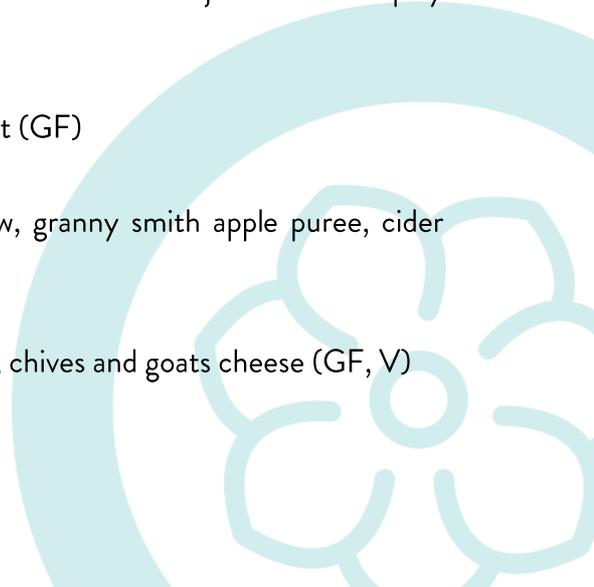
- Curried cauliflower, saffron and cheddar soup with herbed croutons (V)
- Red lentil and vegetable soup (V, GF)
Optional addition: Italian parmesan meatballs (GF)
- Fresh seafood chowder with garlic sourdough

COLD

- Tarragon poached chicken breast served with crispy endive, parmesan crisps and a honey mustard dressing (GF)
- House cured chilli and ginger salmon served on an asparagus, orange and goats curd salad with a horseradish and buttermilk dressing (GF)
- Individual onion, asparagus and tomato tart with rocket, quail eggs and a balsamic glaze (V)

HOT

- Rigatoni pollo with marinated chicken, fresh herbs, fennel and black olives in a rich tomato ragu topped with grana padana
- Sesame crusted calamari served on a tossed Vietnamese salad with nam-jim aioli and a spicy lime vinaigrette (GF)
- Tiger prawn risotto with chorizo, saffron, chilli and rocket (GF)
- Crispy pork belly served with an apple and fennel slaw, granny smith apple puree, cider vinegar jus and sprinkled with soft herbs (GF)
- Shitake, oyster and field mushroom risotto with shallots, chives and goats cheese (GF, V)
Optional addition: roasted duck (GF)





Crispy pork belly served with an apple and fennel slaw, granny smith apple puree, cider vinegar jus and sprinkled with soft herbs (GF)

MAIN COURSE SELECTIONS (YOUR CHOICE OF 3)

Steak (select one cut):

- Eye-fillet steak (250gm)
- Char-grilled porterhouse steak (300gm)
- Prime scotch fillet steak (350gm)

served with a silky truffled paris mash, buttered baby carrots, prosciutto wrapped green beans and topped with a caramelised shallot jus (GF)

Slowly braised beef cheeks with Moroccan spices, roasted shallots, smoked capsicum, apricot and mint cous cous and topped with a preserved lemon yoghurt (GF)

Oven roasted chicken breast filled with ricotta & spinach served on a potato and herbed parsnip rosti with slowly roasted tomatoes and a creamy mustard seed jus (GF)

Parmesan and herb crusted chicken breast served with a goats cheese gratin, slowly roasted pickled beetroot and a tomato and truffle fondue

Crispy skinned Victorian duck breast on top of slowly cooked du-puy lentils with truffled green beans, shimeji mushrooms and a red wine jus (GF)

Roasted lamb rump served with parsley duck fat potatoes, spiced pancetta brussel sprouts, mango chutney and a tarragon reduction (GF)

Grilled barramundi fillet served on a preserved lemon and herb risotto with a roasted leek puree and lemon oil (GF)

Tasmanian salmon fillet served with a petite pumpkin, fetta and pomegranate salad and a roast fennel and lobster bisque sauce (GF)

Vegetarian alternative available upon request.

Main course is served with seasonal fresh mixed leaf garden salads with a house-made vinaigrette.





Eye-fillet steak served with a silky truffled paris mash, buttered baby carrots, prosciutto wrapped green beans and topped with a caramelised shallot jus (GF)

DESSERT SELECTIONS (YOUR CHOICE OF 2)

- Vanilla bean and white chocolate panna cotta with a mixed berry salad and salted pistachio ice-cream (GF)
- Rhubarb crème brulee with custard arancini
- Rich dark chocolate pudding topped with chocolate ganache, hazelnut praline ice-cream and chunks of honeycomb
- Chocolate parfait served with peanut butter ice-cream and glazed orange brittle crumbs (GF)
- Carrot cake topped with whipped cream cheese and served with cinnamon ice-cream (GF)
- Cointreau infused strawberries mixed with honey mascarpone in a brandy snap basket with vanilla bean ice-cream

OR

- Roaming desserts / Selection of assorted petite fours
(can be served as platters to each table or roaming canape style - a perfect accompaniment for those serving their wedding cake as dessert)

Followed by freshly brewed coffee and a selection of teas.

Your wedding cake can be cut and individually plated as a dessert substitute. Alternatively, it can be cut and served on platters to each table at no additional charge.

SUPPER

Platters Per Table:

- Variety of fresh seasonal fruits
- Selection of Australian cheeses served with lavosh, dried apricots and quince paste





Chocolate parfait served with peanut butter ice-cream and glazed orange brittle crumbs (GF)

SEATED WEDDING PACKAGE – BEVERAGES

TAP BEERS

Carlton Draught
Fat Yak Pale Ale
Stella Artois
Bonamy's Apple Cider
Casacade Premium Light (bottled)

SPARKLING

Chevalier Blanc de Blanc, France
La Zona Prosecco, King Valley, Victoria (vegan)

ROSÉ

Angas & Bremer Sangiovese Rosé, Langhorne Creek, SA

WHITE

T'Gallant "Juliet" Moscato, Mornington Peninsula, VIC
Kilikanoon Skilly Valley Pinot Gris, Clare Valley, SA (vegan)
Chrismont Riesling, King Valley, VIC
Run Riot Sauvignon Blanc, Marlborough, NZ
T'Gallant Cape Schanck Pinot Grigio, Mornington Peninsula, VIC
Delatite High Ground Chardonnay, Mansfield, VIC (vegan)

RED

Chain of Ponds Pinot Noir, Adelaide Hills, SA (vegan)
Cape Margaret Cabernet Sauvignon, Margaret River, WA
Bud Burst Shiraz, Barossa Valley, SA
Finca Enguera Tempranillo, Valencia, Spain (organic, vegan)
Jed Malbec, Mendoza, Argentina

SOFT DRINKS

Coke, Sprite, Lift, Diet Coke, Soda Water, Mineral Water, Lemon, Lime & Bitters

JUICES

Orange, Apple, Pineapple, Cranberry, Tomato

**Spirits are not included in the function fee but can be purchased at the bar by guests*

**Beverages are subject to seasonal changes*

Additional Services

Include basic spirits - \$15.00 per person
(Chivas Regal, 666 Vodka, Tanqueray Gin,
Plantation Rum, Maker's Mark, Jack Daniels)



SEATED WEDDING PACKAGE TERMS & CONDITIONS

1. A minimum spend of \$12,000.00 (twelve thousand dollars) is required to secure a **Saturday**. A minimum spend of \$8,000.00 (eight thousand dollars) is required to secure a **Friday or Sunday**.
Please note: minimum spends are negotiable on weekdays (Mon – Thurs) and between the months of May and September.
2. A deposit of \$1,000.00 (one thousand dollars) is required within two weeks of confirming the function date and is payable by cash, cheque, credit card or bank transfer.
3. A second deposit payment of \$2,000.00 (two thousand dollars) is required 6-months prior to the function date and is payable by cash, cheque, credit card or bank transfer.
Please note the entire deposit is non-refundable if a function is cancelled less than 6 months before the function date as per our cancellation policy outlined in the attached Function Agreement.
4. Final guest numbers are required 7 (seven) days prior to the event. Any guest cancellations after this time cannot be accommodated.
5. Entertainment is restricted to either iPod or MP3 playlists, DJ's, or acoustic bands*. The Conservatory is equipped with an in-house audio system complete with surround sound. You may bring your compatible music device to connect to the audio system and have full control of your music throughout your event.
Please note that any instrument that cannot be connected to our sound system is not permitted in the venue (e.g. percussion instruments such as bongos, drums, gongs, cultural instruments or saxophones). Allowances can be made for bands with electronic drum kits and saxophones, however these must be approved by us prior to being booked.
*for further information regarding band allowances, please enquire directly.
6. Crew meals (DJ's, Band members, photographers etc.) can be catered for at a reduced price.
7. A bond is required under the "Damage to the Venue" clause for all functions. Function organisers are financially responsible. Your \$1,000.00 deposit will be used as a bond to be held against any damages or theft sustained to the premises or equipment by you, your guests or invitees, employees or contractors. The bond is fully refunded upon conclusion of the event once management's inspection of the premises and equipment has been assessed and clearance granted.

CLIENT (PERSON / COMPANY):

Name: _____ (the Client) Date of Function: _____

Address: _____

Tel: _____ Email: _____

Type of Function: _____ Type of Catering: _____

DURATION OF FUNCTION:

The duration of a function is either defined by the function package chosen or by the function coordinator. Please note, we cannot guarantee that the function period can be extended if this later becomes necessary.

The latest finishing times are 12.00am Monday – Saturday and 11.00pm Sundays.

- The maximum duration of this function is _____ hours and the finishing time is _____ am/pm.

FUNCTION FEE:

The function fee is:

\$_____ per function guest for food only with beverages payable on consumption; or

\$_____ per function guest for a food and beverage package.

Minimum spend requirements are applicable and dependent on the type of function, day of the week and time of year the function is being held as stated in the function packages.

- A minimum spend of _____ total (incl GST) is required to secure to the Client the exclusive use of The “Conservatory” on this date.

If the minimum spend quoted for the function is not met, the additional charge will become the room hire fee and will be payable on completion of the function.

The Function Fee is payable as follows:

- An initial deposit of \$1,000.00 payable upon the signing of this agreement.
- A second deposit of \$2,000.00 payable 6 months prior to function date (weddings only).
- The balance of the function fee is payable 5 working days prior to the function date by _____ cash, direct deposit or credit card.

The Venue applies a Payment Processing Fee of 1.5% including GST to all Master Card, Visa Card and AMEX transactions. This Payment Processing Fee reflects the Merchant Service Fee costs associated with accepting major cards. The Venue engages an independent 3rd party to provide this service and does not profiteer from any Payment Processing Fees received.

Final guest numbers are required 7 days prior to your function. This number will form the basis for your final balance. After payment has been processed, no refunds will be offered should your numbers decrease, or you experience no shows on the day of the function.

Should payment not be received by the due date, the Venue reserves the right not to proceed with the function. Beverages on consumption tabs must be paid upon conclusion of the event.

BEVERAGES:

Beverages consist of tap beer, bottled wine, soft drinks and juices as stated in the function packages and are included in the function fee only when an all-inclusive package has been selected.

When an all-inclusive package has not been selected, beverages are charged on a consumption basis at current bar prices with a minimum spend applicable.

Additional beverages may be purchased by guests at the bar at current bar prices.

ROOM HIRE FEE:

A \$330.00 room hire fee (incl GST) is a part of all function charges unless already stated to be included in a function package.

- Room hire fee is applicable / non-applicable.

To host your wedding ceremony onsite in addition to a wedding reception package, an additional \$500.00 room hire fee (incl GST) is applicable (weddings only).

STAFF AND SECURITY:

The Venue will provide adequate waiting, bar and reception staff included in all packages.

Particular functions may require additional security. This will be decided at the discretion of the Venue management and will be charged to the client prior to the event proceeding.

- Security is applicable / non-applicable

ENTERTAINMENT:

Entertainment is restricted to either iPhone or MP3 playlists, DJ's and small acoustic bands only*. Unfortunately, residential restrictions prohibit larger bands from performing at the premises.

DJ's and all band instruments must be connected into our sound system as we reserve the right, in our absolute discretion, to alter the volume setting at any time. Please note that any instrument that cannot be connected to our sound system is not permitted in the venue (e.g. percussion instruments such as bongos, drums, gongs, cultural instruments or saxophones). *for further information regarding band allowances, please enquire directly.

Bands must be pre-approved by the Venue, with our prior consent and then only in accordance with the terms of that consent we reserve the right, in our absolute discretion, to alter the volume setting at any time

DECORATIONS AND FLORAL ARRANGEMENTS:

The Venue will supply floral arrangements that are standard for each function as stated in the function packages and discussed with the function coordinator. Arrangements that may be required by the Client will be at the Client’s direct expense.

ADDITIONAL CONDITIONS:

1. Price Increase:

If the period between the date of this Agreement and the function date is more than 6 months, The Venue may at its discretion increase the fee payable in the same proportion as the increase in the Consumer Price Index for Melbourne published by the Australian Bureau of Statistics between the date of the Agreement and the date upon which The Venue proposes to increase the fee payable under this clause (“price increase”). In some cases, these price increases are already stated in the function packages.

The Venue will give written notice to the client prior to imposing a price increase.

2. Cancellation:

If the client cancels the function less than six (6) months before the function date the entire deposit will be forfeit to The Venue.

If the client cancels the function less than twelve (12) months but more than six (6) months before the function date 50% of the deposit will be forfeit to The Venue.

If the client cancels the function more than twelve (12) months before the function date the deposit will be refunded in full to the client less \$50.00 retained by The Venue as an administration fee.

In the event of Government restrictions prohibiting the function to proceed on the scheduled date, the Venue will refund in full all deposits paid to the Client or agree to post-pone the function and transfer all deposits paid to a new available date selected by the Client.

3. Damage to the Venue:

The client accepts responsibility for any damage, theft, breakage or vandalism to the venue, its surrounds, fittings and equipment caused by you, your guests or invitees, employees or contractors and you will, on demand, pay the full amount for any repairs, replacements or other financial loss resulting from that damage.

The venue does not accept any responsibility for damage or loss of merchandise left at the venue prior to or after the function. It is recommended that all client goods be removed from the venue immediately after the function.

4. Right to exclude:

We reserve the right to exclude or eject any person or persons from the premises for any reason whatsoever without liability.

It is required that the organiser will conduct the function in an orderly manner. All normal venue policies, procedures and legal responsibilities apply to any and all persons attending functions at all times, including total compliance to all responsible service of alcohol guidelines and standards.

5. External service providers:

You may only engage another person to provide a service at the venue in connection with your function with our prior consent and providing that person holds insurance which is satisfactory to us. Our consent may be withheld in our absolute discretion.

6. Use of The Venue:

You cannot use the venue for any purpose other than the Type of Function stated. You will comply with our directions and policies in respect of your use of The Venue and your use of The Venue must not obstruct ordinary business activities in any other area of the premises of which the venue forms a part. We reserve the right to veto the use of any unauthorized photographs or film shot in or around The Venue.

7. Indemnity:

The client indemnifies JAMAER Pty Ltd for any loss or damage sustained or suffered by JAMAER Pty Ltd as a result of the actions of the function guest and/or any third-party service providers.

The client indemnifies The Venue against all loss and damages suffered or incurred by any guest including but not limited to personal injury damage to property and economic loss unless that loss or damage is suffered as a direct result of the negligence of The Venue.

The Venue is not liable for any loss or damage suffered or incurred by the client or any other person that such loss or damage is due to circumstances beyond the control of The Venue including acts of God, strikes and power failures.

SIGNATURES:

Signed by/for the Client on / /

Client

Signed by/for The Venue on / /

The Venue // St Andrews Hotel - Fitzroy





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