



introduction to gallery café events.

in developing menus for the gallery café, we have stayed true to our philosophy that fresh is best... this is the philosophy that we live by, both at work and in our home lives.

we enjoy knowing our suppliers first names, knowing their story and understanding where our produce comes from. the better the relationship we establish with our suppliers, the better the quality ingredients we receive to prepare for you, our guests.

the menus following have been written and designed to take the stress out of planning. they are tried and tested formats, which include dishes developed over many combined years of event catering of all natures.

if you would prefer we design a menu to meet your needs, we would be happy to make time to meet in person for discussion.

regards,

lincoln francis-wright & ben massey

directors
gallery café





our spaces

the mezzanine:

elevated views across the café & Rosalind Park, this is the ideal event space for smaller events, for seated dining or cocktail formats. private use is assured with the safety-railed, 7 step stairwell being the only access.
seated capacity: 36pax
mingling: 50pax



café floor:

the views of the terrace & beyond, with the security of being inside. keep an eye on the chefs as they prepare your catering requirements right before your eyes in the neighbouring open plan kitchen
seated capacity: 40pax
mingling: 60pax

the terrace:

the great outdoors. can't beat it. perfect for every occasion, seated dining under the stars or a Sunday afternoon session for nibbles & drinks in the sun. panoramic park views, heaps of overhead protection and the smell of the freshly manicured gardens.
seated capacity: 120pax
mingling: 220pax





gallery spaces...

we are so very privileged to be able to host events within the walls and amongst the works held by the amazing bendigo art gallery.

naturally, there are some rules and restrictions, but we are more than happy to take you, our client, on a tour and set up an appointment with the gallery's commercial officer to handle the booking process for the space.



sculpture gallery

room with a view anyone? arguably the best indoor dining outlook in regional victoria. surrounded by antique marble works and with uninterrupted views across the reflection pool to rosalind park, there really isn't anywhere as unique around.

seated capacity: 74pax
mingling: 120

drury court:

wow. there is not much more to be said when this beautiful gallery space is transformed into a stunning dining room. it really does impress from the moment you set foot inside.

seated capacity: 130pax
mingling: 220pax





gc grazing.....



fast becoming one of our signature moves for event catering, this is edible 'wow factor',

the arrangements offer instant and readily available food to guests on arrival and throughout the event. they are a bold statement and are created to suit your design brief. rustic & busy 'mess' or smart & meticulously neat assembly.

grazing installs are calculated & catered as a per person charge or built to a specific budget.

presentation is everything. as such the station is monitored and refreshed by our chefs throughout the event.

the following are just some suggestions of inclusions.... we will further discuss this concept and tailor the offer to your preferences, guest list & budge when we meet.



things to graze on:

the concept was originally about being a one handed snack bar, but every time we create one of these installations, it is slowly taking steps toward morphing into the modern day buffet.

some events utilize crockery (ceramic or bamboo) allowing guests to '*make themselves a plate*', others prefer the original '*grab a cracker on the way to the bar*' version. either way is fine by us!

oysters - freshly shucked self serve oyster station (varietal preference can be arranged), fresh lime, black pepper & loosening picks on the side..

prawns - cooked cleaned and shelled self serve tiger prawns with chefs selection of assorted condiments (i.e firecracker sauce, fresh citrus cuts, marie rose)

charcuterie / antipasti - a selection of imported & local specialty sliced meats, terrines & accompaniments with house picked and marinated vegetables, olives, cornichons, caperberries, grissini, sourdough.

cheese - local & imported cheeses, quince jelly, fresh pear, grapes, lavosh

fruits – seasonal fruits served in chunky & manageable bites

finger sandwiches – great to bulk out a lunchtime grazing event

mini hot dog station – build it yourself station with all the trimmings; american mustards, pickles, ketchup, cheese + onions

party food – chips, dips, beer nuts, pretzels & buttered popcorn... and no party is complete without some candy jars!

soups, hot pots + chowders – ideal for the warming qualities during winter months!

sweet tastes – assorted petit four style bite size sweet treats, mini cakes, tartlets, macarons, personal panna cotta....

salads – large portion salads to share... thai beef, vegetarian pasta salads, slaws etc...

extras – once we provided fairy bread & honey joys for a party.... got something in mind? of course we'd love to hear about it.

canapés – if something on the following pages grabs your attention, why not adapt the flavours to the grazing? anything is possible with this dining concept.

mobile inspiration



creating your own canapé package is ideal for an interactive arrival pre-dinner, but also a full catering experience.

cold canapés are circulated throughout the event to best facilitate even distribution. at times, canapes may be deposited at certain areas where there is a congregation of guests, whereas warm canapés are totally circulated throughout the event to best facilitate even distribution and protect food service temperature integrity.

finding the right balance of flavours & styles is something we are happy to advise on.

savoury canapé ideas: (minimum quantities apply)	dietary info	qty per serve	serve \$
masterstock pork belly, black pepper caramel (spoon)	-	2	6.0
zucchini, tomato, thyme + goats cheese tart	v	2	5.0
sweet potato, pancetta, walnut + apple (spoon)	v	2	5.0
grain salad, pomegranate + apple (spoon)	v	2	4.0
marinated pumpkin + hazelnut (spoon)	v gf	2	4.0
prosciutto + melon (pick)	gf	2	5.0
beef carpaccio, truffle aioli (croute)	*gfa	2	5.0
paprika crusted lamb, soft polenta (spoon)	gf	2	6.0
roast capsicum + white anchovy (croute)	*gfa	1	4.0
saffron scallop ceviche (spoon)	gf	1	4.5
mustard + pork terrine, pear relish (croute)	*gfa	2	5.0
smoked salmon + herb yoghurt (spoon)	-	1	4.5
coconut chicken + guacamole tortilla	gf	2	6.0
king fish ceviche (spoon)	gf	1	4.5
spiced beef + lemongrass betel leaf 'la lot' (pick)	gf	1	5.0

savoury canapés cont..			
	dietary info	qty per serve	serve \$
chicken + apricot ballotine (croute)	gf	2	6.0
seared yellowfin tuna loin, orange miso + sesame (spoon)	gf	1	4.5
mustard crusted rare roast beef, horseradish cream	*gfa	2	5.5
chilli garlic + prawn (stick)	gf	2	6.0
crispy polenta, roast cherry tomato + olive tapenade (spoon)	gf	2	5.0
basil + parmesan cheesecake, tomato jam	*gfa	2	5.0
rice crispy, pickled tomato concasse + caviar	gf	1	6.0
roast duck, cherry + hazelnut (spoon)	gf	2	6.0
spiced tomato + tromba tequila shooter	gf v	1	6.0
grilled corn, lime + paprika cob	gf v	2	5.0



larger mobile food:

when the event catering timeslot needs to cover the regular persons meal service, the best way to bulk out the offer is to incorporate some of these items.

sliders, subs, box food & mini meal portions served amongst some of the tasty bite size canapés will surely help satisfy the hunger!



sliders + subs (minimum quantities apply)	dietary info	qty per serve	serve \$
pulled pork, pickled radish slaw, kewpie mayo	gfa	1	8.0
swimmer crab, lime + chilli aioli, pickled wombok	gfa	1	m.p
beetroot + gin cured salmon, preserved lemon + frisee	gfa	1	10.0
spicy pulled beef brisket, swiss cheese, cos + tomato	gfa	1	8.0
masterstock pork belly, asian slaw + black pepper caramel	-	1	10.0
zucchini ribbons, golden raisin, artichoke + herb mayo	v	1	8.0
jerk marinated chicken, rocket, lime + chilli salsa	gfa	1	8.0

boxes + fork dishes (minimum quantities apply)	dietary info	qty per serve	serve \$
gc thai beef salad	gf	1	9.0
pulled pork + asian slaw	gf	1	9.0
penne pasta, salsa verde, cherry tomato, olives + asparagus	ve	1	7.0
marinated lamb, cous cous + mint yoghurt	-	1	9.0
peach salad, radish, frisee + preserved lemon	gf ve	1	7.0
spinach, candied walnut, pomegranate, apple, goats cheese	v	1	7.0
truffled triple cheese mac	V	1	7.5



mobile desserts:



because nothing is more fun than having people bring you chocolate whilst you flaunt your moves on the dancefloor!

mobile sweets... (minimum order quantities apply)	dietary info	qty per serve	serve \$
dark chocolate brownie		1	2.5
white chocolate + mixed berry brownie		1	2.5
pressed salted caramel puff		1	2.5
grandma's mini lemonade scones, chantilly + gc jam		1	2.5
chocolate ganache tartlet	gfa	1	2.5
house marshmallow	gf	1	2.5
lemon + lime curd puffs		1	2.5
chocolate wafer, ginger, fennel + sea salt		1	2.5
honey tuille, blackberry mousse		1	2.5
raspberry + frangipane tart		1	2.5
warm chocolate pudding, rhubarb sorbet + pistachio brittle		1	2.5
almond mousse, apricot jam + white chocolate crisps	gfa	1	2.5
apple, berry + rosewater pie, chantilly		1	2.5
lemon + lime brulee tarts	gfa	1	2.5
kaffir lime + lemongrass pannacotta	gf	1	2.5
mascarpone tart, strawberry + currant	gf	1	2.5
passionfruit semifreddo		1	2.5



morning + afternoon 'high teas'

12-60pax

how good is getting together with a group to celebrate in style, without ruining the appetite for lunch or dinner.

as simple as scones, fruit, punch & coffee, right through to 6 courses of shared nibbles.

use the following templates as samples only, your petit four + canapé selections made from mobile section of this document..

the only limitations here are set by your timeframe & guest numbers...



dry tea 28.0 pp

canapé towers:

squid ink cured ocean trout,
cucumber dill + horseradish

pork chicken terrine + spiced fruit chutney

cherry tomato tartlet, caramelised onion +
feta

sharing boards:

seasonal rough cut fruits

cured meats, cheeses + accompaniments

petit four towers:

grandmas scones, house jam + cream

peddling pastry lemon tart

gc brownie



'high tea' 40.0 pp

arrival fizz:

bress nv blanc

canapé towers:

squid ink cured ocean trout,
cucumber dill + horseradish

pork chicken terrine + spiced fruit chutney

cherry tomato tartlet,
caramelised onion + feta

sharing boards:

seasonal rough cut fruits

cured meats, cheeses + accompaniments

petit four towers:

grandmas scones, house jam + cream

peddling pastry lemon tart

chocolate brownie



extended 'high tea' 49.0 pp

arrival fizz:

bress nv blanc

canapé towers:

squid ink cured ocean trout,
cucumber dill + horseradish

pork chicken terrine + spiced fruit chutney

cherry tomato tartlet,
caramelised onion + feta

fresh sandwich boards:

three fillings, 1.5 rounds per person

sharing boards:

seasonal rough cut fruits

cured meats, cheeses + accompaniments

petit four towers:

grandmas scones, house jam + cream

peddling pastry lemon tart

chocolate brownie



seated dining

all areas of the gallery café, the 'sculpture annexe' and beyond into the 19th century art gallery spaces are available for seated dining experiences and events on application only.

they are all unique areas suitable for an array of different sized events from an intimate 20 right up to a massive 1000 guests.

individually plated menus, multiple course shared banquets or self serve buffet style dinners are the proven formats for seated dining. examples of these formats are shown over the following pages. all formats have their benefits, depending on what the event is about...

each dinner will be specifically tailored to your needs & preferences, therefore pricing will be finalised following a meeting to discuss your requirements... matched beverages can be arranged to set menu's too if requested!!

menus following are indicative inclusions only to show format, you can use the dish listings to create your own ideal dining experience. per head pricing will be determined based on your selections.



banquet dining:

20 – 800 guests

sit back, relax, enjoy the dinner conversation and let the food service flow.

multiple courses served to the table centre to share, this is certainly the most social dining format, aswell as being the most efficient to serve. the whole guestlist enjoy each course together, allowing for effective timeline management.

dietary requirements are catered individually when this menu is in service,



banquet sample format 1
from \$48pp*

shared entree course

gc share boards

local & imported cured meats, house pickled & marinated vegetables, crunchy breads

shared main course

braised **lamb shoulder**,
pumpkin puree, silverbeet, harissa yoghurt,
preserved lemon, dukkah

slow cooked **chicken thigh**, endive, potato,
bacon + hazelnut dressing

nashi pear, rocket, blue cheese + buttermilk

shared finish

chefs selection **cheese + petit four**



banquet sample format 2
from \$60pp*

canapés:

cherry tomato, caramelised onion, feta tartlet
masterstock poached **pork belly**,
black pepper caramel

shared entree course

gc share boards

local & imported cured meats, house pickled
& marinated vegetables, crunchy breads

confit **duck salad**, orange, tequila adobo,
pickled red onion

shared main course

braised **lamb shoulder**,
pumpkin puree, silverbeet, harissa yoghurt,
preserved lemon, dukkah

crispy **barramundi fillet**,
peperonata + saffron aioli

nashi pear, rocket, blue cheese + buttermilk
duck fat roast potatoes

shared finish

chefs selection **cheese + petit four**



banquet sample format 3
from \$75pp*

canapés:

cherry tomato, caramelised onion, feta tartlet
mustard crusted **roast angus beef**,
horseradish cream,

shared entree course

beef carpaccio, potato crisps,
cress, parmesan

confit **duck salad**, orange, tequila adobo,
pickled red onion

shared main course

braised **lamb shoulder**,
pumpkin puree, silverbeet, harissa yoghurt,
preserved lemon, dukkah

slow cooked **chicken thigh**, endive, potato,
bacon + hazelnut dressing

nashi pear, rocket, blue cheese + buttermilk
duck fat roast potatoes

shared dessert

warm chocolate pudding, rhubarb sorbet
+ pistachio brittle

cheese + petit four

chefs selection **cheese + petit four**



alternate service

20 – 120 pax

we've all seen it. this is our version of the classic 'chicken – beef – chicken – beef' meal service.

delivery is less efficient than banquet due to the nature of plating & service, but this allows the comfort of each guest having their own individual meal.

the alternate plate can be applied to all courses start to finish (e | m | d) or just to the main course. your event, your call....



alternate delivery main only from \$55.0pp*

canapés:

cherry tomato, caramelised onion, feta tartlet

masterstock poached **pork belly**,
black pepper caramel

shared entree course

gc share boards
local & imported cured meats, charcuterie
items, house pickled & marinated vegetables,
crunchy breads

alternate main course

crispy **barramundi fillet**,
peperonata + saffron aioli

harissa chicken, roast corn,
blackbean + pimento salsa,
smoked paprika potatoes

nashi pear, rocket, blue cheese + buttermilk

shared finish

chefs selection cheese + petit four



alternate delivery m | d from \$65pp*

canapés:

cherry tomato, caramelised onion, feta tartlet

masterstock poached **pork belly**,
black pepper caramel

shared entree course

gc share boards
local & imported cured meats, charcuterie
items, house pickled & marinated vegetables,
crunchy breads

alternate main course

crispy **barramundi fillet**,
peperonata + saffron aioli

harissa chicken, roast corn,
blackbean + pimento salsa,
smoked paprika potatoes

nashi pear, rocket, blue cheese + buttermilk

alternate dessert

kaffir lime + lemongrass panna cotta

apple, berry + rosewater pie,



alternate delivery e | m | d from \$75pp*

canapés:

cherry tomato, caramelised onion, feta tartlet

masterstock poached **pork belly**,
black pepper caramel

alternate entree course

beef carpaccio, potato crisps,
cress, parmesan

confit **duck salad**, orange, tequila adobo,
pickled red onion

baked ciabatta loaf

alternate main course

crispy **barramundi fillet**,
peperonata + saffron aioli

harissa chicken, roast corn,
blackbean + pimento salsa,
smoked paprika potatoes

nashi pear, rocket, blue cheese + buttermilk
duck fat roast potatoes

alternate dessert

kaffir lime + lemongrass panna cotta

apple, berry + rosewater pie,



guest selection

20 – 60pax

sometimes we simply don't like to be told what to do. this menu, as per the others has three levels of guest involvement & adaptability, allowing them to just choose their main course, or to have input into everything they eat!

pre-ordering can work very well with this format of menu to be more efficient in delivery come event time...



choice main only from \$62.0pp*

shared entree course

gc share boards

local & imported cured meats, charcuterie items, house pickled & marinated vegetables, crunchy breads

choice main course

crispy **barramundi fillet**,
peperonata + saffron aioli

harissa chicken, roast corn,
blackbean + pimento salsa,
smoked paprika potatoes

angus porterhouse (served medium),
mash, mushrooms, kaiser, pickled onion

nashi pear, rocket, blue cheese + buttermilk

shared finish

chefs selection cheese + petit four



choice m | d from \$72pp*

shared entree course

beef carpaccio, potato crisps,
cress, parmesan

confit **duck salad**, orange, tequila adobo,
pickled red onion

baked ciabatta loaf

choice main course

crispy **barramundi fillet**,
peperonata + saffron aioli

harissa chicken, roast corn,
blackbean + pimento salsa,
smoked paprika potatoes

angus porterhouse (served medium),
mash, mushrooms, kaiser, pickled onion

*nashi pear, rocket, blue cheese + buttermilk
duck fat roast potatoes*

choice dessert

kaffir lime + lemongrass panna cotta

apple, berry + rosewater pie,



choice e | m | d from \$85pp*

to start:

gc share boards

local & imported cured meats, charcuterie items, house pickled & marinated vegetables, crunchy breads

choice entree course

beef carpaccio, potato crisps,
cress, parmesan

confit **duck salad**, orange, tequila adobo,
pickled red onion

baked ciabatta loaf

choice main course

crispy **barramundi fillet**,
peperonata + saffron aioli

harissa chicken, roast corn,
blackbean + pimento salsa,
smoked paprika potatoes

angus porterhouse (served medium),
mash, mushrooms, kaiser, pickled onion

*nashi pear, rocket, blue cheese + buttermilk
duck fat roast potatoes*

choice dessert

kaffir lime + lemongrass panna cotta

apple, berry + rosewater pie,



shared | individual plated food inspiration

plated dining	dietary	e	m
angus beef porterhouse (served medium), potato mash, roast mushrooms, kaiserfleisch, picked shallot + jus		-	36.0
pan fried gnocchi, pumpkin puree, roast pine nuts, burnt sage butter + goats chevre	v	16.0	32.0
roast duck, fennel, orange + herb salad, sherry jus		18.0	36.0
saltbush lamb 2 ways (confit shoulder, grilled cutlet), soft truffle polenta, potato galette, jus		-	42.0
jerk marinated chicken thigh, rice, beans, chilli + lime salsa		16.0	32.0
dukkah spiced roast pumpkin, goats chevre, quince + hazelnut	v	16.0	32.0
soy + mirin glazed tiger prawns, pickled asian salad + sesame		24.0	48.0
pulled ham hock, pea + talleggio risotto		18.0	36.0
roast pork loin, apple puree + duck fat roast potatoes		18.0	36.0
seared barramundi fillet, apple kimchi, white miso dressing + rice cake		19.0	38.0
chermoula crusted lamb loin, saffron confit potatoes, olive + madeira jus		18.0	36.0
dashi poached chicken, white sesame, asian mushroom mix + greens		16.0	32.0
slow cooked beef fillet, grilled shallot, pomme puree + horseradish cream		-	46.0
salmon fillet, cress + apple salad, apple jelly, saffron beurre blanc		18.0	36.0

dining sides (recommended allocation 1 serve between 4 guests)	dietary	serve	\$ pp
duck fat roast potatoes	-	9.0	2.25
cos leaves + lemon vinaigrette	v	7.0	1.75
herb crust asparagus	v	12.0	3.0
fennel salad	v	9.0	2.25
baked thyme sweet potato	v	8.0	2.0
pomme puree	v	10.0	2.5
roast pumpkin, paprika, manchego + hazelnut	v	11.0	2.75

plated desserts - these can be served petit-four style to share, or plated to indulge all by oneself!	dietary info	qty per serve	serve \$ (poa)
dark chocolate brownie		1	
white chocolate + mixed berry brownie		1	
pressed salted caramel puff		1	
grandma's mini lemonade scones, chantilly + gc jam		1	
chocolate ganache tartlet	gfa	1	
house marshmallow	gf	1	
lemon + lime curd puffs		1	
chocolate wafer, ginger, fennel + sea salt		1	
honey tuille, blackberry mousse		1	
raspberry + frangipane tart		1	
warm chocolate pudding, rhubarb sorbet + pistachio brittle		1	
almond mousse, apricot jam + white chocolate crisps	gfa	1	
apple, berry + rosewater pie, chantilly		1	
lemon + lime brulee tarts	gfa	1	
kaffir lime + lemongrass pannacotta	gf	1	
mascarpone tart, strawberry + currant	gf	1	
passionfruit semifreddo		1	





beverage:



in short, beverage catering is tailored to the requirements and preferences of the client.

as beverage enthusiasts, we stock, and have access to all kinds of tasty drinks. if our client sees a gap in our regular offer, we can source & serve anything you desire as long as we have adequate notice to order the product.

large format champagne for making bold statements, through to fun bar elements like 20lt pimm's buckets are some of our specialties. did we mention frozen moscato slushies or margaritas?

there are four common ways to handle the beverage service at your event, as outlined over the following pages.



beverage on package:

package prices are determined by the level of product served aswell as the time period / duration of which these pre-selections are served to the guests. indicative pricing & inclusion below. beverage packages are inclusive of any associated labour costs.



rosalind package sample 18pp/ph*

fizz
habitat nv. brut, (s.e australia)
white
habitat pinot grigio (s.e australia)
red
habitat cabernet merlot (s.e australia)

light beer
coopers all malt (c,u,b)

heavy beer
corona (mexico)
holgate macedon pale ale (woodend)

assorted soft drinks



vahland package sample 24pp/ph*

fizz
pizzini prosecco, (king valley vic)

white
mount vernon sauv blanc (marlborough)

red
laya grenache monastrell (almansa, spain)

pink
kennedy pink hills (heathcote)

sweet
montevecchio moscato (heathcote)

light beer
coopers all malt (c.u.b)

heavy beer
corona (mexico)
holgate macedon pale ale (woodend)

assorted soft drinks



beverage on consumption:

bar tabs charged on consumption are recommended and preferred, this is simply the easiest way to manage the guests intake & protect the budget. these run alongside a cash bar, allowing guests full access to the bar, with some sections (i.e full winelist, spirits & cocktails) being available at their own expense.

*staff labour hours are chargeable at the applicable labour rate for the event day

- indicative suggestions	serves per bottle	indicative price \$
domestic light beers (coopers, james boags)	1	6.5
domestic full strength beer (carlton draught / dry)	1	8.0
mainstream craft beer (holgate pale, two birds golden)	1	9.0
mainstream imported beer (asahi, corona, heineken)	1	8.5
basic spirits (bombay, absolute, makers mark, johnnie walker)	-	9.0
first shelf (hendricks, grey goose, woodford reserve, chivas 12)	-	12.0
habitat wines fizz	7	35.0
pizzini prosecco	7	48.0
laurent perrier brut lp	7	110.0
habitat wines pinot grigio	5	35.0
mount vernon sauv blanc	5	45.0
pierro ltc sem/sauv blanc	5	58.0
habitat wines cabernet merlot	5	35.0
bodegas atalaya grenache, (almansa, spain)	5	48.0
balgownie estate shiraz	5	64.0
aperitif cocktails (aperol spritz, bombay45, chambord ls)	-	12.0



cash bars

cash bars can be setup in all of our event spaces. shortorder cocktails, various beers, ciders + wines... basically anything we offer on a daily basis is available for guest purchase.

*staff labour hours for bar tending staff are chargeable at the applicable labour rate for the event day



corkage package

sponsored beverage stock will be approved at the discretion of the venue. storage & logistics, labour & glassware are all included in the corkage charged.

beer | cider 10.0 per guest
wine products 14.0 per guest



large format cocktails

how good are cocktails....? multiply your favourite drink by roughly 160 portions to share with your guests, and now we can get excited. served in super lush laurent perrier champagne buckets, our 25 lt cocktails are a really fun, and very economical way to create a point of difference for your event bar...

large format cocktail suggestions - something else in mind? lets make it happen!	bucket price	serves per bucket	serve \$
classic pimm's no.1 - this is the one you find in abundance at the royal's croquet + polo events. the most delicious mix of fruit salad, lashings of the queens nectar stretched out with lemonade + dry.' indeed a wise choice, old chap'	450.0	160 +/-	2.8
cosmopolitan - same great taste but way classier when slung over ice, just a little less sassy and much harder to spill everywhere.	480.0	160 +/-	3.0
miami iced tea - almost what you're thinking, but less lethal. add some refined apple juice + some actual lemongrass & ginger tea to the long island variation to keep things fresh on the dancefloor	450.0	160 +/-	2.8
havana club mojito - loads of havana anejo 3 yr.chunky limes, mint, sugar balance + soda stretch	480.0	160 +/-	3.0
old school party punch - juice, fizzy wine, moscato, vodka spike + fruit salad.	350.0	160 +/-	2.2
virgin gc punch bucket - fun, fresh tasty non alcoholic alternative	120.0	160 +/-	0.75



off site events:

everyone loves entertaining, but nobody wants the hassle....

depending on inclusions & what you are trying to cater for, grazing installs start from 16pp for the basics, right through to \$50pp + for all the bells & whistles and interactive catering to cover a regular dinner period. this is where we might send a chef or two and utilize your kitchen or bbq area to add hot elements to the static install with some grilled meats, seafood, large format salads etc.

we can certainly serve mobile canapés and things at your event also.

offsite catering is secured by the same deposit process as outlined later in the package, the remainder of the quote payable in cash two weeks prior to the event. anything offsite incurs a 10% surcharge on the agreed catering total for travel & transport logistics.

we can work backwards from your maximum catering budget as well.. if you have a figure in mind, you let us know where it sits and we'll propose the best way to allocate it.

a site inspection would be required before we commit, and provided we collectively came up with a plan we would arrange all required equipment to be on site the day prior, and collected the day following.

do you require any wait or bar staff for the event? this can be arranged - staff are charged out @ 35p/h per staff member. something to consider as it makes your event more relaxing as we handle all the site maintenance & cleanup (until agreed finish time)





because no questions are dumb questions....

this is what we do. with our combined experience in planning, hosting, attending (and saving!) over 15 years worth of events of every nature, we've literally seen everything...

some great ideas, some ideas that on paper had great potential, and some outright questionable decisions. we are here to consult, guide & mentor you, (our client) through and along the path of the planning process to ensure a memorable event is had by all.

our advice to you is to have a brainstorm about your function, your needs (and wants), and the expectations of your guests. simple things like when it comes to our email correspondence, collating multiple questions together reduces the paper trail, making the process easier for both parties to track and discuss, rather than sending smaller emails in quick succession.

yes, like every other venue, we work to a template. the difference with us, is that there are only two common elements to every event we host; guest arrival & guest departure. everything else, well, thats up to us to work through together. .your event, your call.

how will i know how much food we need?

consider the timeslot and style of your event.

a quick celebration may only require a few smaller nibbles, while an event that begins around dinner time calls for some larger mobile food options. grazing tables are an epic way to add wow factor to your guests' arrival and allows them the opportunity to indulge as little or as much as they like throughout

larger, formal dining options work to your budget and occasion, provide as few or as many courses as your budget and schedule allows. part of our planning process will be to sit down with you and fully discuss your options...

how will i know how much to spend on drinks?

drinks are an important part of any celebration, and our catering will be completely tailored to your needs. have a think about what role the bar will be playing in your event, who your guests are, and consider how our beverage packages and offerings might suit you and your guests. we are happy to assist in making sure you get what you need- is it mocktails for a baby shower? a ceremonial glass of fizz to toast with? or do we need to well and truly stock up on carlton draught? again, its your event & your call..



projectors, tvs, entertainment

we don't own this kind of equipment, but we can certainly point you in the right direction to arrange it through local suppliers who know our spaces and have worked with us before

in the café space, you are most welcome to provide a tv for photo displays or presentations. projectors are slightly harder to manage given the constraints of space, and therefore best avoided.

gallery space such as drury court and the sculpture annex offer room for projectors, lecterns and even a raised stage should the occasion call for it.

live music is welcomed at any event. we love it. please provide us with the contact details of your band/artist so we can liaise with them directly in the lead up.

when is the deposit due for my event?

as soon as you are ready to commit, let us know and we flag the date. the deposit (details outlined in venue t&c) is due within two weeks of you giving the go ahead. this deposit will allow us to fully enter the planning stage. until this time, we will consider your event 'pencilled in' and the date available for enquiry from other parties. the deposit acts as part payment on the final account, it is not an additional charge.

do we need to pay for furniture hire? what about linen?

the use of any furniture (chairs, café tables, trestle tables) owned by us does not call for any hire or service fee. depending on the number of guests, especially for formal dining, we may need to hire extra pieces on your behalf. these costs will be fully discussed with you during planning

generic white linen & table settings are included in the dining charges, if you are after something a little different, this can be sourced and the additional charges are payable by you, the client.

what can i bring to style & decorate?

within reason you can provide whatever you'd like to set the mood for your gig! if it's simple enough to set up you can bring it in and leave it to us, or if you need it done a certain way we like you to send in a volunteer to help us nail it.

we currently only have three blacklisted party decorations: confetti, coloured paper streamers, and excessive amounts of glitter.



the fine print.

catering disclaimer:

gallery café is committed to thoughtfully sourcing, storing, cooking and serving food across all event areas in a manner that is considerate to the wellbeing of our guests, community and environment.

we follow the highest food safety programs and take food allergy and contamination very seriously.

we always operate in absolute best practice with regard to such matters. however, we do handle and process various ingredients such as nuts, eggs, wheat and dairy products in shared spaces, and can accept no responsibility for minor traces.

booking t & c:

for private events, a \$1000 cash deposit will be required to secure the date, time, space and booking for your event. subject to availability, this is transferable to another date provided we have 21 days notice at minimum.

for corporate events, an approved company purchase order number or valid credit card must be provided to secure reservation.

all food / beverage menu selections and additional inclusions are required 21 days prior to your confirmed date at latest. should this not occur, we may be forced to change your selections without notice due to lead times and availability of some products and ingredients.

final guest numbers for your event are due 14 days prior. the number of guests confirmed will be used to calculate final food charges for your account which are payable in full at this time. after this payment, any additional guests added will be charged at the agreed per head price + 50%, and any guest 'no shows' should be considered an unfortunate loss by the client.

gallery café practices responsible service of alcohol in accordance with obligations under liquor licensing victoria, and will manage individuals on a case by case basis. staff reserve the right to refuse the service of alcohol to any of the guest list, regardless of their social attachment or standing in relation to the client.

the client is responsible for occupying and vacating within the times agreed upon & scheduled during the planning process.. if events extend beyond the agreed conclusion time, a service fee of \$3 per half hour, multiplied by the confirmed starting guests will be applicable to the final invoice.



booking t & c: (cont')

subject to management's discretion, (understanding accidents happen) the event host may be liable for any damages or breakages incurred as a result of guests actions.

without exception, for private events the final beverage account is payable on departure by cash or credit card. where this does not occur, a 5% administration fee will be applied to the entire account for invoicing.

corporate beverage accounts will be issued to the event host / organizer immediately following the conclusion for the event, payable on departure by credit card or alternatively on a strict 7 day invoice. overdue invoices may incur further administration fees.