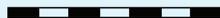




STOKEHOUSE ST. KILDA BEACH
PALM ROOM EVENTS



PALM ROOM

Secluded from the Main Dining Room, the Palm Room offers exclusive service in a semi-private area with spectacular beach views. Perfectly suited for corporate meetings or intimate events, it delivers a sense of privacy and exclusivity for your event. Overlooking the palm-lined promenade and out across Port Phillip Bay, guests can enjoy drinks, and an elegant menu with dedicated waitstaff to attend to guests' needs.

stokeshouse

VENUE HIGHLIGHTS

180° View of Port Philip Bay
Panoramic floor to ceiling windows
Restaurant quality menu & service
Beach holiday colour palette
Custom designer furniture
Flexible layouts
Open air terrace
Custom glass lighting
5-Star 'Australian Excellence' Green
Star Design & As Built Rating

CAPACITY

Seated 40

OVERVIEW

Lunch events
from 12pm - 4.30pm
4 hours

Dinner events
from 6pm - 11.30pm
5 hours

BASE PRICING

APRIL – OCTOBER

	Mon – Wed	Thurs	Fri – Sat	Sun
LUNCH	\$4,000	\$6,000	\$6,000	\$6,000
DINNER	\$5,000	\$6,000	\$8,000	\$6,000

NOVEMBER - MARCH

(there is a minimum of 30 guests required in November & December)

	Mon – Wed	Thurs	Fri -Sat	Sun
LUNCH	\$5,000	\$6,000	\$8,000	\$8,000
DINNER	\$6,000	\$8,000	\$9,000	\$6,000

PALM ROOM HIRE INCLUSIONS

Furniture for up to 40 guests seated
1 hour bump in and out time
Personalized menus

Cloaking facilities
Dedicated Stokehouse Event coordinator
Post lunch event drinks at Stokebar

CLIENT TO SUPPLY

Decoration – in line with our decoration guide-lines





SAMPLE MENU

LUNCH OR DINNER

Stokehouse menu's flow with the seasons and are subject to change depending on availability, weather and quality.

Varying menu options available
Beverages charged on consumption
Award winning wine list
Extensive cocktail & spirit offering

SNACKS

Tuna belly & melon bite
Spanner crab, corn & donuts

STARTER - choice of

Beef tartare, oyster, guindilla & potato crisps
Asparagus, artichoke barigoule, pearl barley & duck egg
Octopus, peach, Aji Limon & lovage

MAIN - choice of

Sugarloaf cabbage, wakame, peas, sorrel & cumquat
John Dory, summer peas, lemonade fruit, marigold & school prawn bisque
Gundagai GLQ5+ lamb saddle, broad beans,
crumbed sweetbreads & green mustard

SIDES

Farm leaves, cucumber, juiced apple & fine herb dressing
Hot chips & citrus salt

DESSERT - choice of

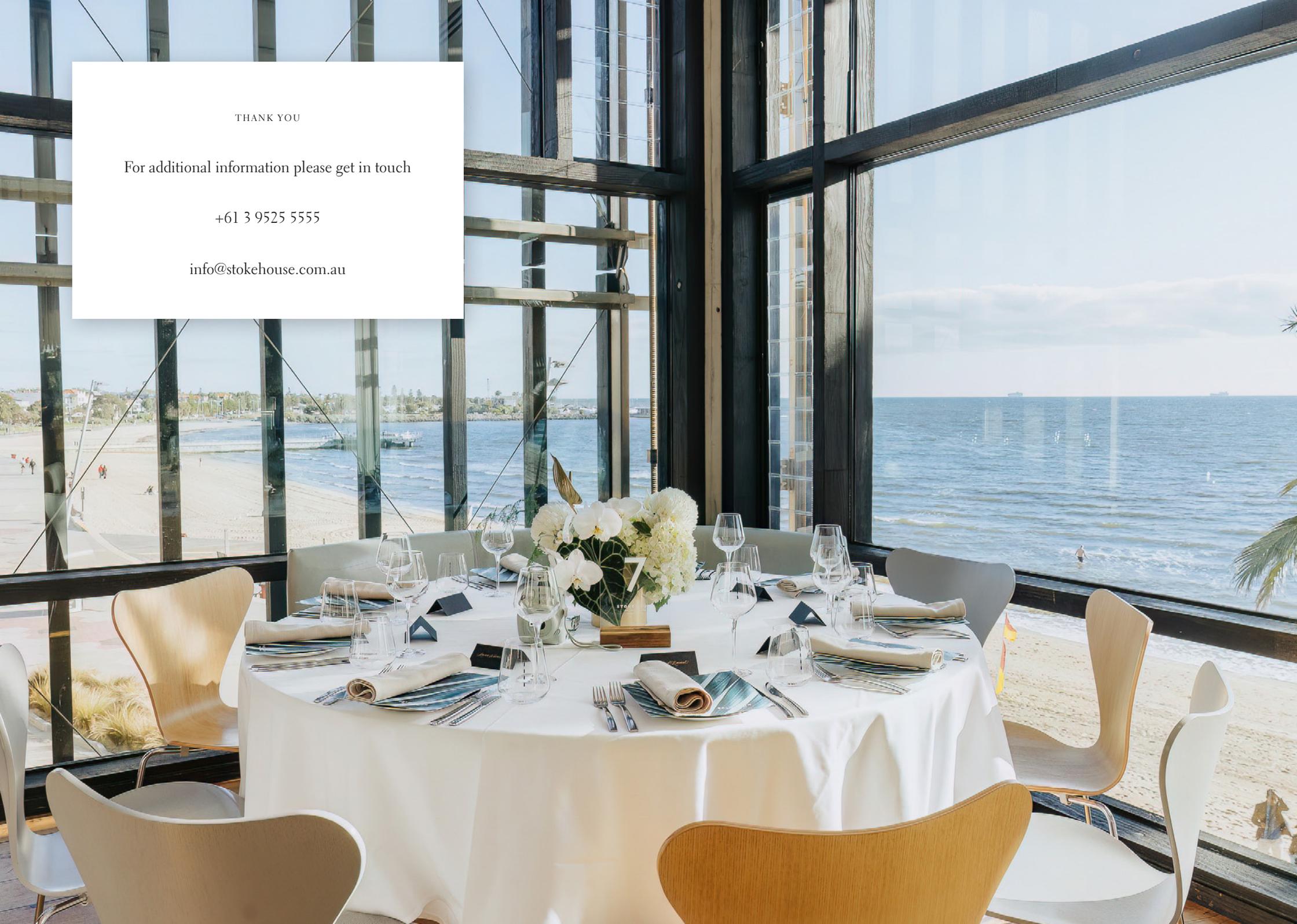
Summer peach, saffron mousse & bergamot jam
Hukambi chocolate ganache, hazelnut & banana ice cream
Selection of two cheeses with condiments & lavosh

THANK YOU

For additional information please get in touch

+61 3 9525 5555

info@stokehouse.com.au



TERMS & CONDITIONS

BOOKING CONFIRMATION

Payment of the deposit is a digital confirmation that you accept our terms and conditions. The specified deposit is required to ensure your booking is confirmed.

A tentative reservation can be held for 3 working days awaiting a deposit. If the deposit is not received within the time frame arranged, the space may be released to other parties.

DEPOSIT

To confirm your reservation, a deposit of \$2,000 is due and payable within 3 days of your reservation being made.

FINAL NUMBERS

Final numbers are required 5 working days prior to your event. There will be no reduction in the fee if guest numbers are reduced.

FINAL/ADDITIONAL PAYMENT

It is required that the outstanding balance is to be settled on the day of your reservation. If the client wishes to pre-pay any amount via direct deposit, the funds must be received into Stokehouse bank account 3 business days prior to the reservation date to be accepted.

Please note that a processing fee will be applied to all credit card payments. This is not refundable in the event of a cancellation. Stokehouse does not offer account facilities.

SERVICE FEE/PUBLIC HOLIDAYS

For all Palm Rooms an optional 8% discretionary service charge is added to your final account.

Please speak to your Event Coordinator should you wish to have this amended or removed on the day. The service charge is not included in the base spend.

A 10% surcharge applies across the weekend in acknowledgement of industry rates, and a 15% surcharge on Public Holidays.

PRICES

All prices include GST.

CANCELLATIONS

All cancellations are to be made in writing. In the event of a cancellation, postponement or transfer of the event date, you must advise your event coordinator in writing 30 days or more before the event date, or 100% of the deposit will be retained.

NB: For reservations in the month of December, a minimum of 45 days of cancellation notice applies.

DAMAGES

The client is financially liable for any damage to restaurant property, fixtures or fittings whether sustained by their own actions, or through the actions of their guests, contractors or sub-contractors. Nothing is to be nailed, screwed or stapled to the walls, doors, or other surfaces which are part of the restaurant.

INSURANCE/PUBLIC LIABILITY

Stokehouse accepts no responsibility for damage or loss of merchandise, equipment or personal articles left in the venue prior to, during or after an event.

FURNITURE REMOVAL

Should the removal of Stokehouse restaurant furniture be required, it will be at the cost of the client.

FOOD/BEVERAGES

Stokehouse does not permit food or beverages to be brought onto the premises (event cakes excluded - a fee applies). Should you wish to organise a cake, our pastry team has some options available. Please enquire with the team.

CHILDRENS MEALS

Children's dining is \$55.00 per child, which is inclusive of a children's entree, main course, dessert, soft drink or fruit juice.

DECORATIONS

In line with our sustainability ethos to protect our environment, Stokehouse does not allow single use plastic decoration, balloons, confetti or glitter to be brought into the venue. We also do not allow

sparklers within the venue. The host of the event will be liable for the full cost of the fire department call out fee and any damages incurred from the use of candles, sparklers or similar.

Flowers and lighting is permitted; however, collection of these items must be arranged with the events coordinator.

MUSIC

Stokehouse retains complete discretion of music and noise levels at all times to vary or cease entertainment levels that do not comply with applicable law or which may cause Stokehouse to breach the lease agreement.

DURATION

Standard duration for events is 4 hours for lunch and 5 hours for an evening event. Guests will be required to vacate the premises within 30 minutes after the conclusion of the service. All lunch bookings must vacate the event space by 4.30pm. All dinner events must conclude no later than 12:00am.

Access to the room for set up is 1 hour prior to the event start time. Please note, the space will be ready at the confirmed start time, not the access time.

DELIVERY/COLLECTION OF GOODS

Stokehouse will only accept delivery of goods 2 hours prior to the event commencement time, and all goods must be collected on the same day unless prior arrangements have been made.

RESPONSIBLE SERVICE OF ALCOHOL

Stokehouse is committed to the Responsible Service of Alcohol. Intoxicated guests will not be served. It is a requirement of law that intoxicated persons are removed from licensed premises. We reserve the right to cease service of alcoholic beverages if consumption is deemed excessive.