

EUREKA 89

Function Packages



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# An events & dining experience above all else

IN A CITY THAT THRIVES ON FOOD, WINE, CULTURE AND SPORT, WHERE BETTER TO EXPERIENCE IT ALL THAN EUREKA 89 – THE SOUTHERN HEMISPHERE'S HIGHEST EVENT SPACE, PERCHED ON THE BANK OF MELBOURNE'S YARRA RIVER.

Bold yet elegant, Eureka 89 takes dining to new heights, elevating your senses. Towering 300 metres above sea level, guests can enjoy breathtaking 360° views of magical Melbourne from the MCG and Rod Laver Arena to Flinders Street Station, Federation Square, Port Phillip Bay and beyond to the Dandenong Ranges.

Led by award-winning executive chef, Renee Martillano, the Eureka 89 team has curated a premium menu showcasing regional ingredients and some of Australia's finest wines. See for yourself why foodies flock to Melbourne.



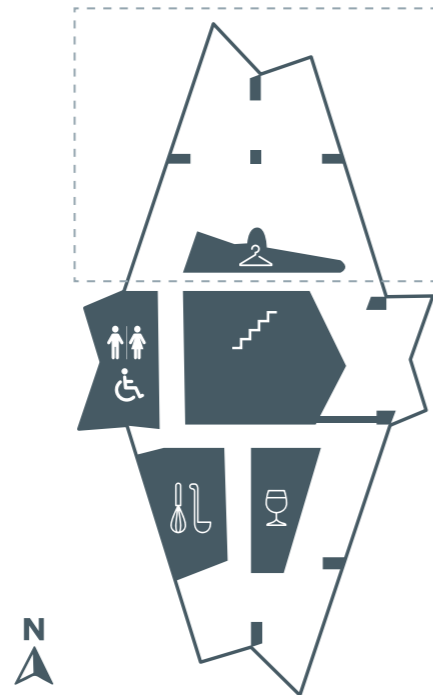
## The View

SITTING 300 METRES ABOVE SEA LEVEL, EVERY SPACE IN EUREKA 89 BOASTS THE MOST SPECTACULAR FLOOR-TO-CEILING VIEWS OF MELBOURNE

# The space

## NORTHERN POINT ROOM






An open plan space accommodating up to 230 guests standing or 120 seated, the Northern Point Room with a flexible floor plan is the perfect space for any occasion. Boasting views over the CBD, Port Phillip Bay, Federation Square and Flinders Street Station with floor to ceiling window views.



### CAPACITIES

From AUD \$5,000

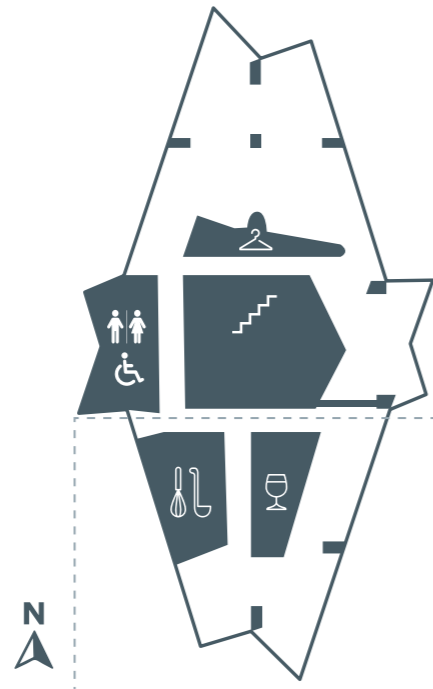
Available layouts

-  120pax
-  68pax
-  80pax
-  220pax
-  140pax



## SOUTHERN POINT ROOM

The Southern Point Room is more intimate, featuring a custom designed showpiece bar and a stunning hand-cut glass chandelier and overlooks Port Phillip Bay, Albert Park Lake and the Botanical Gardens with floor to ceiling window. On its own this room accommodates up to 110 guests standing or 40 seated.



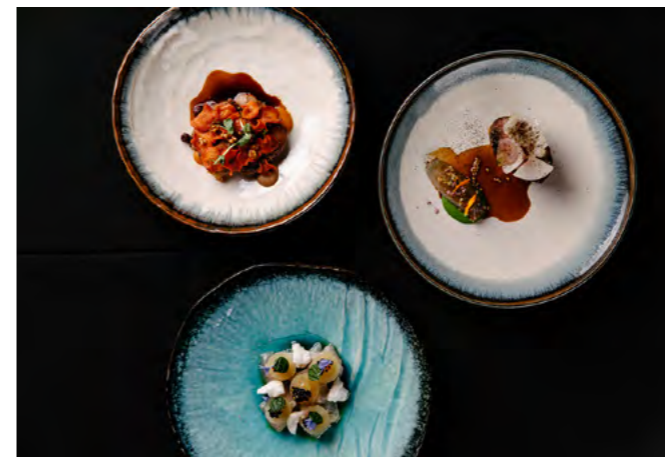
### CAPACITIES

From AUD \$3,000

Available layouts

-  40pax
-  24pax
-  100pax
-  40pax

# Executive chef



## RENEE MARTILLANO

With over 20 year's experience, Renee's career began as a volunteer in the highly disciplined brigade of international competition chef, judge and vice-captain of the Australian Culinary Team Adrian Tobin in Perth WA. From volunteer to apprentice, and then to the halfway point in her career, Renee finally took hold of the opportunity to compete on the world stage, winning gold over Australia, Singapore, Hong Kong and other countries, in the Salon du Culinaire culinary competition in 2009. Renee then progressed to Chef De Cuisine in a kitchen of 50 chefs at the Perth Convention Centre.

Upon moving to Melbourne in 2011 and tasting what the Melbourne food phenomenon had to offer, and having many options available, Renee joined the team at Eureka 89, excited by the prospects of what this multi-faceted venue had to offer.

As the executive chef of Eureka 89 for the past 5 years Renee has excelled in guiding the team to deliver memorable food experiences for guests visiting the degustation dining room or those attending the many private events. She has been instrumental in bringing the international restaurant guide - Gault and Millau rating from 2 to 3 hats, whilst having the pleasure to work alongside highly recognised guest chefs such as Raymond Capaldi and Robin Wickens amongst others.

Like many great chef's Renee isn't restricted by having a favourite dish to cook or eat, but admits fresh produce and modern techniques inspire her design and, as for style - she says those in the know love a dish with a modern look and classic Australian produce.



## WHOLE VENUE

The Northern Point Room and Southern Point Room can also be combined to offer exclusive use of the entire 89th floor with the capacity to hold 400 guests for a cocktail style event

*Eureka 89 is a unique space and highly customizable to your specific events needs. Contact our events team to find out how our space can suit your event.*

# Breakfast

## SEATED BREAKFAST

*\$60 per person*

*PLEASE CHOOSE ONE OPTION FROM BELOW*

- Chorizo chipolata, crushed peas, poached eggs, roasted heirloom tomatoes
- Zucchini & mint fritters, spiced yoghurt, tomato kasundi, chive oil
- Salmon gravlax, poached eggs, horseradish cream, red onion pickle
- Stuffed field mushrooms, double smoked bacon, scrambled eggs, roasted tomato sauce

*THE FOLLOWING ITEMS ARE INCLUDED*

- Fresh fruit platters to the table
- Nespresso coffee and tea selection
- Moda still & sparkling waters
- Selection of juices

## GRAZING BREAKFAST

*\$60 per person*

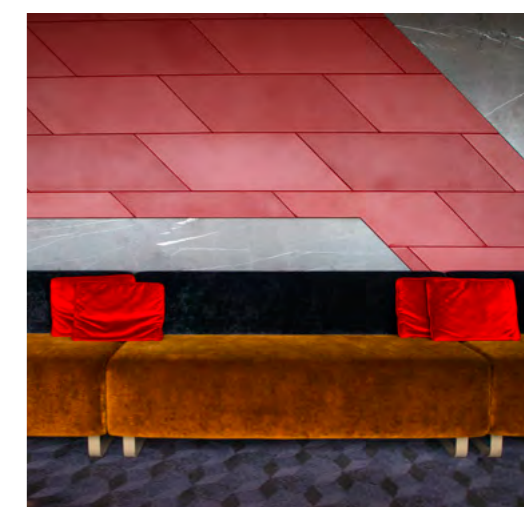
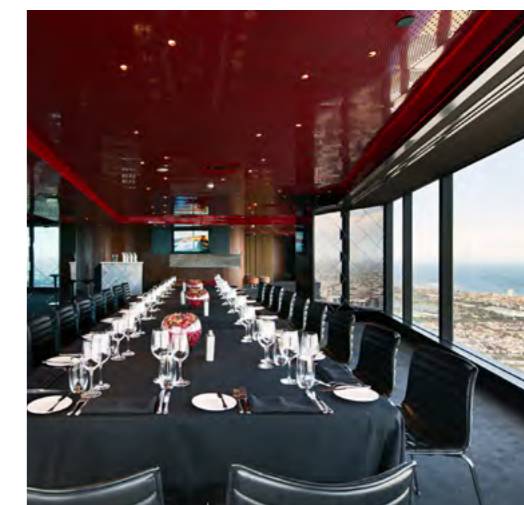
*THIS MENU IS DESIGNED FOR A STAND UP, NETWORKING STYLE EVENT AND INCLUDES ALL ITEMS LISTED BELOW, SERVED CANAPÉ STYLE*

- Seasonal fruit smoothie, natural yoghurt, Melbourne Rooftop Honey
- Vanilla spiced chia pots, nut granola, freeze dried fruits
- Double smoked bacon, scrambled eggs, scorched heirloom tomatoes
- Smoked salmon bagel, dill crème fraiche, baby capers
- Herb omelette, goats cheese, tomato chutney

*THE FOLLOWING ITEMS ARE INCLUDED*

- Nespresso coffee and tea selection
- Moda still & sparkling waters
- Selection of juices

*MINIMUM OF 60 GUESTS OR ROOM HIRE IS APPLICABLE FOR ALL BREAKFAST EVENTS*





# Conference

**CONFERENCE OPTIONS**  
FULL OR HALF DAY AVAILABLE  
LATEST FINISH 4PM

**SANDWICH LUNCH**  
*Full Day - \$100 per person*  
*Half Day - \$70 per person*

**BUFFET LUNCH**  
*Full day - \$150 per person*  
*Half day - \$120 per person*

**MORNING / AFTERNOON TEA**  
PLEASE SELECT 2 OF THE FOLLOWING

- Meredith goats cheese tart
- Chocolate fudge
- Citrus madelines
- Mini cupcakes
- Housemade macarons
- Cheese gougères
- Macadamia short breads
- Spiced apple cake, mascarpone
- Churros, chocolate sauce
- Chocolate biscotti
- Seasonal fruit platter

**SANDWICH LUNCH MENU**

- Assorted sandwiches
- Lebanese lamb fataya
- Seasonal vegetable frittata
- Mini vegetarian pies

**BUFFET LUNCH MENU**

PLEASE SELECT 3 HOT ITEMS,  
AND 3 HOT OR COLD SIDES.

**HOT**

- Wild mushroom gnocchi, chèvre, parmesan
- Cape Grim strip loin, braised onion, bone marrow
- John Dory, braised fennel, salsa verde
- Twice cooked pork belly, apple & cabbage slaw
- Lamb Makhani, saffron rice, pappadums
- Thai pumpkin & vegetable curry, kaffir lime, jasmine rice

**HOT & COLD SIDES**

- Classic Greek salad
- Seasonal potatoes, spring onion, mayonnaise
- Grain & feta salad, lentils, almonds, pomegranate
- Roasted beets, Meredith goats cheese
- Salted kipfler, rosemary, confit garlic
- Seasonal vegetables, herb and lemon butter



# Lunch

## MENU OPTIONS

**2 Course**  
single drop \$130 / alternative drop \$140 (per person)

**2 Course & Canapés**  
single drop \$140 / alternative drop \$150 (per person)

**3 Courses**  
single drop \$150 / alternative drop \$160 (per person)

**3 Courses & Canapés**  
single drop \$160 / alternative drop \$170 (per person)

EACH OPTION IS INCLUSIVE OF A 3 HOUR  
STANDARD BEVERAGE PACKAGE

UPGRADE TO PREMIUM BEVERAGES FOR \$10PP

## BEVERAGES

PLEASE SELECT ONE SPARKLING, ONE WHITE  
AND ONE RED WINE FROM THE BELOW  
SELECTION

- Rob Dolan Blanc de Blancs NV, Yarra Valley VIC
- Chalmers Dott Prosecco, Merbein VIC
- Cloak & Dagger Pinot Grigio, King Valley VIC
- MacForbes Chardonnay, Yarra Valley VIC
- Oakdene Pinot Noir, Bellarine Peninsula VIC
- Red Hill Estate Shiraz, Heathcote VIC
- Mornington Draught
- Mornington XPA
- Moda still and sparkling waters
- Juices and soft drinks
- Tea and coffee

PLEASE CHOOSE ONE ITEM IN EACH COURSE  
FOR A SINGLE DROP OPTION

PLEASE CHOOSE TWO ITEMS IN EACH COURSE  
FOR AN ALTERNATIVE DROP OPTION

## CANAPÉS

CHEF'S SELECTION, 2 ITEMS PER PERSON  
HOUSE MADE BREAD PROVIDED TO TABLES

## PLATED ENTRÉES

- Yellowfin tuna, jalapeno yuzu dressing, pickled blackberry ketchup
- Lamb backstrap, caponata, fried basil, horseradish cream
- Zucchini & pea risotto, Meredith feta, pecorino, pea crumble
- Seared quail, pickled grapes, cauliflower textures, puffed quinoa

## PLATED MAIN COURSE

- Chicken breast, tarragon rosti, onion soubise, charred leeks
- Southern Ranges beef fillet, creamed kale, mushroom, onion tempura
- Lamb rump, du puy lentils, broad bean hummus, glazed carrots
- Cone Bay barramundi, celeriac, tomato dashi, sea herbs

## PLATED DESSERT

- Coconut pannacotta, charred mango, palm sugar caramel, candied coconut
- Chocolate tart, mascarpone cremeaux, chocolate wafer
- Crème caramel, macerated strawberries, raspberry crisp
- Caramelised white chocolate mousse, variations of apple, muscovado

OR

- Dessert platters to the table  
(3 items per person, chef's selection)

OR

- Cheese platters to the table

## OPTIONAL MAIN SIDE SALADS

**\$15 PER DISH PER TABLE**

- Heirloom tomato, basil & red onion salad, tarragon vinaigrette
- Roasted carrots, orange, honey & miso dressing
- Broccolini salad, radish, mustard dressing
- Roasted potatoes, lemon & thyme salt





# Cocktail

**12 Canapés (select 9 items)**  
\$80 per person

**8 Canapés & 3 Substantial Items**  
\$90 per person

**8 Canapés & 3 Substantial Items & 2 roving desserts**  
\$100 per person

**8 Canapés & 4 Substantial Items & 2 roving desserts**  
\$110 per person

## COCKTAIL PARTY ADDITIONS

\$25 Per Person

### CHEESE & CHARCUTERIE STATION

- 3hr duration
- Seasonal local and international cheese
- Charcuterie items
- House marinated vegetables

### SEAFOOD STATION

- Natural oysters (2 per person)
- Pickled tuna, spiced tomato, horseradish
- Marinated octopus, lemon thyme, garlic

### BABY BAO STATION

2 pieces per person

- Barbeque pork belly, pickled Asian vegetables, coriander
- Garlic prawn, salted cucumber, chilli jam

### DESSERT STATION

3 pieces per person

- Housemade macarons
- Cake/truffle toppers
- Chefs choice items of the day

## COLD CANAPÉS

- Grilled zucchini roll, semi dried tomato pesto, bocconcini *v, gf*
- Cured yellowfin tuna, apple balsamic, squid ink crisp *gf, df*
- Smoked beef tartare, parmesan shortbread, charcoal emulsion
- Thyme whipped goats cheese, fig jam, oat biscuit *v*
- Salmon rilette, compressed cucumber, elderflower gel *gf*
- Teriyaki chicken rice paper roll, coriander, hoisin sauce *df*
- Puffed wheat tartlette, pumpkin jam, blue cheese cream *v*
- Spiced prawn ceviche
- Seared lamb backstrap, broad bean hummus, jalapeno salsa verde *df, gf*
- Ginger crab, seaweed cracker, whipped tobiko *gf*

## HOT CANAPÉS

- Nori crusted prawn skewer, wasabi mayo *df, gf*
- Pumpkin, sage & gruyere arancini, confit garlic aioli *v*
- Soy lacquered duck & ginger parcel, chilli jam *df*
- Curried potato & pea samosa, minted raita *v*
- Steamed Char Sui pork bun, spiced vinegar *df*
- Onion bhaji, coriander, green chilli yoghurt *v*
- Braised lamb shank & rosemary pie, tomato compote
- Cocktail potato, tallegio, shallot crisp *v*
- Salt cod & fennel croquette, peri peri mayo
- Individual hot chips, spiced tomato sauce *v*

## MORE SUBSTANTIAL ITEMS

- Buttermilk fried chicken, candied chilli, spring onion *gf*
- Wagyu short rib beef burger, comte cheese, pickled onion
- Gruyere rarebit sandwich, red onion marmalade *v*
- Fried rockling, handcut chips, herb salsa
- Roasted cauliflower & parmesan tortellini, herb oil *v*
- Master stock poached chicken, Asian salad, lemongrass sauce *gf*

## DESSERT CANAPÉS

- Coconut pannacotta, rhubarb, candied coconut *gf*
- Housemade marshmallow, passionfruit, raspberry *df, gf*
- Yuzu cheesecake, praline, lime
- Apple & honey tartlette, honeycomb
- Nutella doughnut, vanilla sugar
- Choux bun, chocolate cremeaux



*gf* GLUTEN FREE *v* VEGETARIAN



# Dinner

## MENU OPTIONS

### 4 Course

Canapés, entrée, main course and dessert

single drop **\$130 per person**  
alternate drop (main only) **\$140 per person**  
alternative drop (all courses) **\$150 per person**

Add cheese + \$20 pp

Add Yarra Valley Salmon Caviar + \$20 pp

PLEASE CHOOSE ONE ITEM IN EACH COURSE  
FOR A SINGLE DROP OPTION

PLEASE CHOOSE TWO ITEMS IN EACH COURSE  
FOR AN ALTERNATIVE DROP OPTION

## CANAPÉS

CHEF'S SELECTION, 2 ITEMS PER PERSON

HOUSE MADE BREAD PROVIDED TO TABLES

## PLATED ENTRÉES

- Yellowfin tuna, jalapeno yuzu dressing, pickled blackberry ketchup
- Lamb backstrap, caponata, fried basil, horseradish cream
- Zucchini & pea risotto, Meredith feta, pecorino, pea crumble
- Japanese scallops, bonito dashi, sesame, mushroom furikake
- Seared quail, pickled grapes, cauliflower textures, puffed quinoa
- Celeriac, black garlic, almond miso emulsion, celery root oil

## PLATED MAIN COURSE

- King George whiting, Cloudy Bay clams, braised fennel, bouillabaisse
- Chicken breast, tarragon rosti, onion soubise, charred leeks
- Southern Ranges beef fillet, creamed kale, mushroom, pickled onion tempura
- Lamb rump, du puy lentils, broad bean hummus, glazed carrots
- Cone Bay barramundi, celeriac, tomato dashi, sea herbs
- Duck leg confit, pomme mousseline, red onion relish, baby turnips

## PLATED DESSERT

- Coconut pannacotta, charred mango, palm sugar caramel, candied coconut
- Chocolate tart, mascarpone creameaux, chocolate wafer
- Crème caramel, macerated strawberries, raspberry crisp
- Caramelised white chocolate mousse, variations of apple, muscovado
- Pear financier, spiced caramel, crème fraiche ice cream, fudge tuille
- Rhubarb & white chocolate delice, mandarin creameaux, hibiscus

OR

- Dessert platters to the table  
(3 items per person, chef's selection)

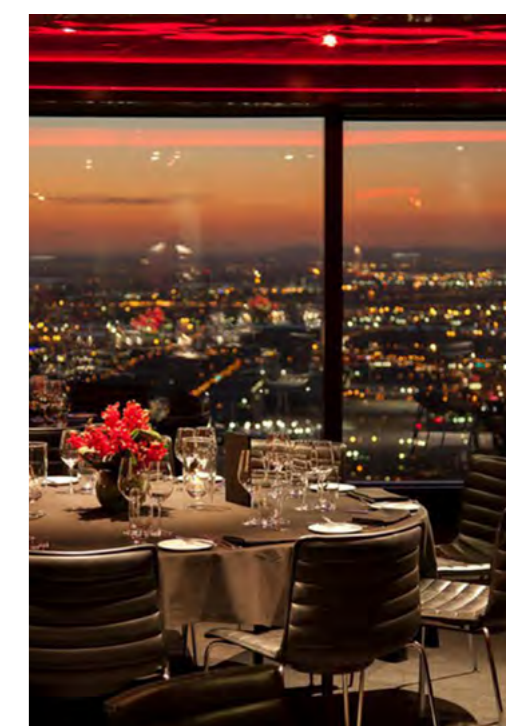
OR

- Cheese platters to the table

## OPTIONAL MAIN SIDE SALADS

**\$15 PER DISH PER TABLE**

- Heirloom tomato, basil & red onion salad, tarragon vinaigrette
- Roasted carrots, orange, honey & miso dressing
- Broccoli salad, radish, mustard dressing
- Roasted potatoes, lemon & thyme salt





# Degustation

*Food Only*  
*With Wines*

*\$170 per person*  
*\$270 per person*

UP TO 4HR EVENT DURATION

MENU AND WINE SUBJECT TO SEASONAL  
CHANGES

## CANAPÉS ON ARRIVAL

Eureka 89 Signature Cocktail

## YELLOWFIN TUNA

Smoked beetroot, buttermilk, yuzu

*Deviation Road 'Altair' Sparkling Rose NV, Adelaide Hills SA*

Add Yarra Valley salmon caviar upgrade \$20pp

## ELEMENTS OF MUSHROOM

Goat gouda, pinenuts, yoghurt

*Bannockburn 1314 Blanc, Moorabool Valley VIC*

## SOUTHERN RANGES BEEF

Wasabi, onion soubise, daikon gastrique

*Domaine des Clos Godeaux 'Les Maupas', Chinon FR*

## CHEESEMONGER SELECTION

Fennel sable, apricot, pear

*Vietti Moscato d'Asti Cascinetta, Piemonte IT*

## RHUBARB

hibiscus, chocolate

*Sommelier Selection*

Tea, coffee, mineral waters

# Beverage Packages

## STANDARD PACKAGE

2 hours	\$52 per person
3 hours	\$60 per person
4 hours	\$68 per person
5 hours	\$76 per person

### BEERS

- Mornington Draught
- Mornington XPA

### NON ALCOHOLIC WINES

- Plus & Minus Blanc de Blancs
- Plus & Minus Pinot Grigio
- Plus & Minus Pinot Noir

### OTHER

- Eureka 89 signature mocktails
- Moda still and sparkling waters
- Juices and soft drinks
- Nespresso coffee, tea selection

PLEASE CHOOSE ONE SPARKLING, ONE WHITE  
AND ONE RED WINE FROM OUR SELECTION

### WINE SELECTION

- Rob Dolan Blanc de Blancs NV  
*Yarra Valley VIC*
- Chalmers Dott Prosecco  
*Merbein VIC*
- Cloak & Dagger Pinot Grigio  
*King Valley VIC*
- MacForbes Chardonnay  
*Yarra Valley VIC*
- Oakdene Pinot Noir  
*Bellarine Peninsula VIC*
- Red Hill Estate Shiraz  
*Heathcote VIC*

## PREMIUM PACKAGE

2 hours	\$60 per person
3 hours	\$70 per person
4 hours	\$80 per person
5 hours	\$90 per person

### BEERS AND CIDER

- Asahi Super Dry
- Peroni Red
- Corona Extra
- Coldstream Apple Cider

### NON ALCOHOLIC WINES

- Plus & Minus Blanc de Blancs
- Plus & Minus Pinot Grigio
- Plus & Minus Pinot Noir

### OTHER

- Eureka 89 signature mocktails
- Moda still and sparkling waters
- Juices and soft drinks
- Nespresso coffee, tea selection

PLEASE CHOOSE ONE SPARKLING, TWO WHITE  
AND TWO RED WINE FROM OUR SELECTION

### WINE SELECTION

- Chandon Sparkling NV  
*Yarra Valley VIC*
- Lido Prosecco  
*Veneto IT*
- Chandon Sparkling Rose NV  
*Yarra Valley VIC*
- Vavasour Sauvignon Blanc  
*Marlborough NZ*
- Clarence House Estate Pinot Blanc  
*Cambridge TAS*
- Hesketh Fiano  
*Clare Valley SA*
- Even Keel Pinot Gris  
*Mornington Peninsula VIC*
- Pike and Joyce Chardonnay  
*Adelaide Hills SA*
- Athletes of Wine Rose  
*Woodend VIC*
- Tarrawarra Estate Pinot Noir  
*Yarra Valley VIC*
- La Linea Tempranillo  
*Adelaide Hills SA*
- Vasse Felix Cabernet Sauvignon  
*Margaret River WA*
- Bondar Junto Grenache, Shiraz, Mataro  
*McLaren Vale SA*
- Kalleske Moppa Shiraz  
*Barossa Valley SA*



# Beverage Package Additions

THE BELOW OPTIONS ARE AVAILABLE IN ADDITION TO ANY BEVERAGE PACKAGE

## FRENCH CHAMPAGNE

2 hours	\$30 per person
3 hours	\$40 per person
4 hours	\$50 per person
5 hours	\$60 per person

## STANDARD SPIRITS

2 hours	\$15 per person
3 hours	\$20 per person
4 hours	\$25 per person
5 hours	\$30 per person

### INCLUSIVE OF:

- Vodka O
- Bombay Sapphire Gin
- BenRiach 10yr old Single Malt
- Old Forester Bourbon
- Plantation Rum

## PREMIUM SPIRITS

2 hours	\$30 per person
3 hours	\$35 per person
4 hours	\$40 per person
5 hours	\$45 per person

### INCLUSIVE OF:

- Belvedere Vodka
- Antagonist Hard Cut Gin
- Glendronach 12yr old
- Woodford Bourbon
- The Kraken Rum

## EVENT COCKTAIL

\$17 each

- Eureka 89 Bellini
- Espresso Martini
- Margarita
- Eureka 89 Orange Spritz

## SIGNATURE COCKTAIL ON ARRIVAL

\$22 each

Cocktail list available upon request

## INTERNATIONAL BEER

2 hours	\$2 per person
3 hours	\$3 per person
4 hours	\$4 per person
5 hours	\$5 per person

### PLEASE CHOOSE 2 OPTIONS FROM BELOW:

- Asahi Super Dry
- Peroni Red
- Corona Extra

## LOCAL CRAFT BEER

2 hours	\$3 per person
3 hours	\$4 per person
4 hours	\$5 per person
5 hours	\$6 per person

### PLEASE CHOOSE 2 OPTIONS FROM BELOW:

- Fury & Sons Pilsner
- Holgate Temptress Porter
- Moo Brew Pale Ale

## WHISKY TASTING / DIGESTIF EXPERIENCE

*Bespoke tailored menu available, POA*





# Audio Visual

## NORTHERN POINT ROOM

Lectern and Microphone	\$150
Stage Riser (1m x 1m - up to 3 pieces available)	\$50
2 x 60" Sharp LCD Screens* \$250 (HDMI laptop input with audio)	\$250
Portable 55" Samsung LCD Screen (HDMI laptop input with audio)	\$250
Audio Technica Handheld Microphones (maximum 3 available)	\$50ea

## SOUTHERN POINT ROOM

Lectern and Microphone	\$150
Stage Riser (1.0m x 1.0m)	\$50
Portable 55" LG LCD Screen (HDMI laptop input with audio)	\$250
Sennheiser Handheld Microphones (maximum 2 available)	\$50ea

## OTHER

Flip Chart/Whiteboard (including flip chart paper and markers)	\$100ea
Page Advancer Remote	\$50

## REQUIREMENTS AND GUIDELINES

### LCD Screen Presentations

It is important to note the visual settings for the screens if you wish to construct any visual presentations to be shown during your function.

A 16:9 (widescreen) ratio is required to optimize the quality of your presentation.

### Presentations/Slideshows

It is suggested that if there is a presentation to be screened for your event, that it has an opening and closing slide that displays either the company logo or a holding slide for the event. Any slideshow should be set to loop.

### Wireless Internet

Eureka 89 offers high speed wireless internet for your event if required (up to 50Mbps download speed and 50Mbps upload speed). It is advised that you also prepare an "offline" version of your website/presentation.

## LAPTOP PRESENTATIONS

Most laptops are able to have an external monitor attached via HDMI (Type A) and we can provide cabling to do so. We also have Apple Mac approved connectors. Eureka 89 has a laptop that can be used for your event, with the following software installed:

### Documents

PowerPoint 2013  
Adobe Reader 10.1  
Microsoft Office 2013

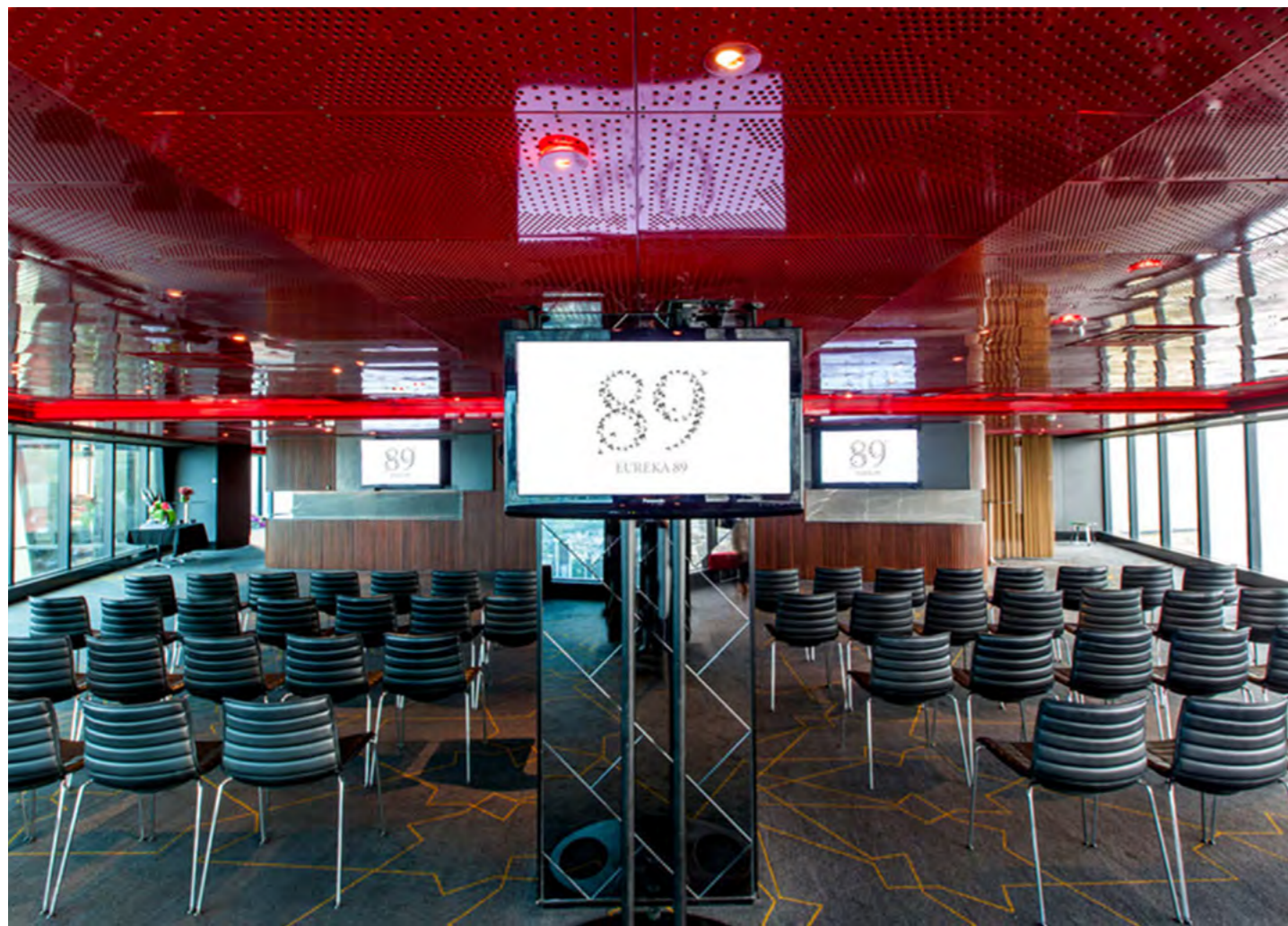
### Audio and Video

Windows Media Player  
VLC Media Player

### Internet Browsing

Internet Explorer  
Google Chrome

It is strongly advised that all equipment and presentations be tested at least 1 day prior to the event by a representative of the event and/or a Eureka 89 consultant. Compatibility to Eureka 89 inhouse



# Terms & Conditions

## CONFIRMATION & DEPOSIT

Confirmation of a booking by the client must be made within seven days of a tentative reservation being confirmed, by returning the signed confirmation agreeing to these terms and conditions and paying the requested deposit. If the confirmation is not received within seven days, the venue reserves the right to cancel a booking and allocate the venue to another client. The required deposit is 50% of the minimum spend requirement.

## FINAL PAYMENT

Full payment must be made prior to the date of the function, either by electronic funds transfer or credit card. Eureka 89 accepts Visa, MasterCard and American Express. Cheques are accepted only when received seven days prior to the event. If payment is not made by the event date, or an arrangement for payment after the event is not agreed upon by the venue and client, the venue reserves the right to not host the client event.

## CANCELLATION

In the case of an event cancelling the following terms and conditions are applicable:

- For 60 days or greater notice, the full deposit amount will be refunded
- Between 14 - 60 days notice, the full 50% deposit will be forfeited.
- If 14 days or less notice, the cancellation fee will be 100% of the total revenue anticipated at the time of booking.
- A change or postponement of an event within the timings above will be considered a cancellation and the abovecharges will apply.

## COVID 19

In the case of Eureka 89 being unable to hold your event due to Covid 19 government sanctioned regulations requiring a shutdown of the venue, Eureka 89 will be happy to retain any deposits received, to be used as a deposit for a future event to be held anytime with 12 months of original postponement.

## FINAL ATTENDANCE

Final number of confirmed guests is required seven working days prior to your event. If final numbers are not confirmed, an invoice will be issued for the estimated number of guests anticipated at the time of booking, whether or not full attendance is received. It is the responsibility of the client to contact the venue regarding final numbers.

## PRICES

All prices are current at the time of the quotation and are subject to revision prior to the signing of the confirmation agreement. Prices are inclusive of any goods and services or similar added tax. Please note menus and pricing are subject to change without notice.

Although every endeavour is made to obtain your selected food and beverages, due to supplier stock availabilities no guarantee is provided that your selection will be available in the required quantity. A comparable item will be offered in this instance.

## FOOD ALLERGIES

The venue will take every reasonable action to ensure guests with dietary allergies are catered for appropriately, but cannot be held responsible should exposure to a particular allergen occur.

## DESIGNATED TIMES AND DURATIONS

The client agrees to begin the function and vacate the designated function space at the contracted times. The client has two hours access to the venue before the commencement of the event. There will be a charge per hour for earlier access, however this is not guaranteed due to the spaces also being booked for lunchtime events. Confirmation on early access can only be given 10 days out from event date. External furniture hire must be approved by the venue prior to contracting, and restricted bump in times may be applicable. The event duration can only be extended by the client, or your nominated representatives, in consultation with the management subject to an agreement to incur this additional cost. Beverages and associated additional costs will be charged on a pro rata package increase, based on full guest numbers confirmed for the event, and will be payable on the completion of the event.

## DISPLAYS & SIGNAGE

Unless approved by venue management prior to the event, no signs, displays, labels or decorations are to be nailed, screwed, taped, stapled or adhered to any surface or part of the venue.

## DAMAGE & CLEANING

Clients are financially responsible for any damage sustained to the venue and its contents and property prior to, during and after the event by the client, guests or suppliers engaged by the client. If cleaning is required beyond the normal required function contractors, this extra fee is the responsibility of the client. Confetti, glitter, poppers, streamers or rice are not permitted. It is the responsibility of the client to ensure their guests are notified of this.

## RESPONSIBILITY

The venue management will take necessary care, but does not accept responsibility for the damage or loss of client, supplier or guest items left on the premises prior to, during, or after the event. The onus to arrange insurance is that of the client.

A complimentary cloakroom facility for non-valuable guest items is provided but the venue does not accept responsibility for any valuables and cannot be held accountable should any loss occur. Guests are welcome to use this service but do so at their own risk.

## ENTERTAINMENT

All entertainment is subject to venue management approval. Smoke machines, pyrotechnics, laser lighting and candles (due to sensitive smoke detectors) are not permitted. Should evacuation be necessary due to alarms being raised due to entertainer or client equipment, the client will be responsible for the MFB call out fee. All external contractors must contact the venue for a briefing prior to the event. The musicians' award stipulates that members on call for four hours or more must be supplied with a meal and beverages. Entertainer meals can be provided by the venue at a cost to the client.

## RESPONSIBLE SERVICE OF ALCOHOL

Eureka 89 management and staff adhere to strict State of Victoria Responsible Service of Alcohol regulations and all clients and guests are required to adhere to these regulations. Venue management reserves the right to exclude or eject any objectionable persons from the premises. In addition, the management reserves the right to stop entertainment, gaming or other activity, which in their opinion is illegal, improper, indecent or unsafe and is a likely nuisance.

## SECURITY

Security is required for the duration of all events as well as half an hour prior to the commencing time and half an hour after the conclusion of your event. This will be non-negotiable and charges are the responsibility of the client. The rate for security is \$60.00 - \$150.00 per hour (dependant on guest numbers) based on a four hour minimum charge. This charge is in addition to the minimum spend.

## THEMING

Clients are able to provide theming for events as desired, based on discussions and approval by venue management. All external contractors must contact the venue for a briefing prior to the event.

## BUILDING RULES

The venue is a member of the Eureka Tower Body Corporate and is required to comply with all rules in relation to the Eureka Tower building. The Body Corporate are also responsible for the operation of the building services including the lifts. All clients agree to comply with all the building rules including all fire and safety procedures and possible evacuations, and acknowledge that venue management are not responsible for any interruption or inconvenience which may occur due to the building rules or building services under the Body Corporate's control.

JOURNEY BEYOND

EUREKA 89

**Eureka 89**

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