



THE GREAT
PROVIDER

FUNCTION PACK
ST KILDA MARINA



The Great Provider is the perfect venue for your next function.

A function is a group booking for 20 people or more.

The information on the following pages will help you plan your special event.

First, select the location within The Great Provider that suits your needs; then create your own menu from the range of food and beverage options outlined on the following pages.

As part of the service at The Great Provider, we also offer a list of optional extras including entertainment, flowers etc.

Parking at The Great Provider is easy, with over 200 car spaces available.

If you have any queries, contact Rollo, the Events Manager

Phone: +61 3 9525 5855 **Email:** events@thegreatprovider.com.au

CHOOSING THE RIGHT LOCATION FOR YOUR PARTY OR EVENT:

The Café

The cafe is a great room for sit-down dinners, cocktail style parties, weddings or corporate functions. If you need additional space, the cafe opens onto a deck. The cafe also has an area for a dance floor, if required. You are able to organise live music, a DJ or bring an iPod and plug it into our sound equipment. Music can be played until 12 midnight.

The Deck

The Deck is the perfect place to catch up with a group of friends, or a corporate lunch or dinner. (20 people or more is considered to be a function)

The Gazebo

The Gazebo is adjacent to the Café and Deck. It is great for a cocktail style event, as there is an enclosed bar area, beer garden and a raised deck, shaded by a large palm tree. The beer garden can also be covered by a marquee, if required. Due to licensing regulations, live music or DJ's are not permitted after 10pm in the Gazebo bar. An iPod can be played through our sound equipment until 12 midnight.

Exclusive use of venue

If you are planning a large event, it is possible to reserve all of these areas by special arrangement. Each area offers a great view of the Marina.

Capacity

Room	Cocktail	Sit Down
Café	150	100
Deck	50	40
Gazebo	80	30



CANAPES	
\$2.75 each	Arancini (crumbed risotto ball) with basil aioli (V) Moroccan lamb meatballs with coriander yoghurt (GF) Pumpkin, fetta and dukkah crostini (V) Vegetarian spring rolls (2 per serve) (V)
\$3.75 each	Salmon & crème fraiche blini Wasabi & ginger infused oyster shooters (GF) Vegetarian Vietnamese rice paper rolls (V) (GF) Sautéed local scallop with roast fennel puree (GF) Duck crepes with hoi sin Zucchini & corn fritters with tomato relish (V) Barramundi spring rolls Duck spring rolls Tiger prawn spring rolls Chicken satay skewer (GF) Harissa marinated lamb skewers (GF) Gourmet lamb & rosemary mini pies Yellow in tuna carpaccio on celeriac remoulade (GF)
\$6.00 each	Rare Wagyu beef on Yorkshire pudding & horseradish crème Soft shell crab with saffron aioli Smoked salmon on potato rosti with dill (GF)
HAND AROUND	
Bowls \$7.00 each	Seafood paella (GF) Middle Eastern lamb curry with wild figs Pea, fetta & mint risotto (GF) (V) Grilled salmon on aromatic cous cous with wasabi mayo Thai pumpkin curry & jasmine rice (GF) (V) Home made gnocchi with burnt butter, crispy sage and shaved parmesan (V)
Noodle boxes \$7.00 each	Grilled marinated chicken with Asian crunchy noodle salad Crispy fried salt & pepper calamari with rocket salad & chilli lime mayo (GF) Fish & chips with tartare Falafel, sweet potato & grilled haloumi salad (V)
ROVING DESSERTS	
\$5.00 each	Crème brûlée (GF) Tiramisu (layers of sponge biscuits & mascarpone cream) Warm chocolate fondant pudding Fresh fruit salad with berry compote (GF) Chocolate mousse (GF)
CUPCAKES	
\$4.50 each (Minimum order 10)	Lemon cupcake with whipped meringue frosting Vanilla bean cupcake with pink whipped frosting Dutch cocoa cupcake with chocolate fudge frosting
CAKES	
\$7.00 per slice (Minimum 14 slices)	Sticky date pudding with butterscotch sauce Orange flourless cake (GF) Chocolate flourless cake (GF) Chocolate mud with chocolate curls Lemon tart New York baked cheese cake

(GF) - gluten free (V) - vegetarian



SEATED DINING MENU

Design a menu for your guests to enjoy by choosing from the following selection of canapés, entrees, main courses, side dishes, desserts and cakes.

CANAPES	
Please select from the list of Canapés priced per piece, shown on page 2.	
SHARED ENTRÉE	
\$5 per person \$15 per person	Assorted dips with char-grilled Turkish bread (V) Assorted dips with char-grilled Turkish bread, saganaki & olives (V)
ENTRÉE	
A choice of 2 for alternate service \$15.00 per person A choice of 2 for a la carte \$17.50 per person A choice of 3 for a la carte \$20.00 per person	Gnocchi sautéed with nut brown butter, crispy sage & parmesan (V) Individual antipasto - our selection of cured meats & marinated vegetables Crispy fried salt & pepper calamari with rocket salad & chilli lime mayo (GF) ½ dozen oysters natural or with a red wine & shallot vinaigrette (GF) Tempura soft shell crab on a wombok salad & saffron aioli Black Rock salmon gravlax with lemon oil, watercress & grissini Beer battered zucchini lowers with creamy Danish fetta & romesco sauce (V) Mushroom and taleggio tart with hazelnut oil and porcini powder (V) Thai beef & Asian vegetable salad with crunchy noodles, peanuts & fried Shallots
MAIN COURSE	
A choice of 2 for alternate service \$27.50 per person A choice of 2 for a la carte \$30.00 per person A choice of 3 for a la carte \$32.50 per person	Banana leaf parcel with Thai pumpkin curry on fragrant jasmine rice (V) (GF) Comfit of duck leg on sweet potato with a sour cherry sauce (GF) Atlantic salmon fillet on a warm beetroot salad & horseradish cream (GF) Hopkins River grain fed sirloin of beef with potato gratin & jus (GF) Grilled lamb loin cooked medium with grilled zucchini, pea & Yarra Valley Persian fetta salad (GF) Wild mushroom risotto with truffle oil & parmesan (V) (GF) Oven baked barramundi fillet on creamy mash with a lemon, shallot & caper sauce (GF)
SIDE DISHES	
\$2.50 per person per item	Sautéed green beans with dukkah (V) (GF) Baby potatoes with harissa butter (V) (GF) Wild rocket, pear & parmesan salad (V) (GF) Bocconcini, tomato & basil salad (V) (GF) Chunky chips with roast garlic aioli (V) (GF) Green salad with fresh tomatoes & dressing (V) (GF)
DESSERT	
A choice of 2 for alternate service \$10 per person A choice of 2 for a la carte \$12.50 per person A choice of 3 for a la carte \$15.00 per person	Churros (Spanish doughnuts) with chocolate dipping sauce Lemon curd tart served with double cream & lime syrup Gourmet ice cream selection with praline (GF) Warm chocolate fondant pudding with vanilla bean ice cream Apple tartine, frangelico caramel sauce & double cream Farmhouse cheese with crisp bread & quince paste Fresh fruit salad with berry compote (GF)
ROVING DESSERTS	
<i>Hand around desserts, as an alternative to individual table service.</i> \$5 per item (Minimum 10 pieces of each item)	Crème brûlée (GF) Tiramisu (layers of sponge biscuits & mascarpone cream) Portuguese custard tarts Warm chocolate fondant pudding Fresh fruit salad with berry compote (GF) Chocolate mousse (GF)
CUPCAKES	
\$4.50 each (Minimum order 10)	Lemon cupcake with whipped meringue frosting Vanilla bean cupcake with pink whipped frosting Dutch cocoa cupcake & chocolate fudge frosting
CAKES	
\$7.00 per slice (Minimum 14 slices)	Sticky date pudding with butterscotch sauce Flourless orange cake (GF) Flourless chocolate cake (GF) Chocolate mud with chocolate curls Lemon tart New York baked cheese cake

Alternate service - meals are served to guests in alternate sequence.

A la carte - guests can choose from your selections

(GF) - gluten free **(V)** - vegetarian

BEVERAGE OPTIONS

You can pay for your drinks on consumption, after selecting from our wine and beer list. Alternatively you may prefer a cash bar, or select one of the following beverage packages.

The Great Provider Beverage Package 1

Please note wines may change depending on availability

2 hours - \$25.00 per head
3 hours - \$32.50 per head
4 hours - \$40.00 per head
5 hours - \$47.50 per head

The Great Provider Sparkling Brut, Victoria
The Great Provider Semillon Sauvignon Blanc, Victoria
The Great Provider Cabernet Merlot, Victoria
Soft drinks, juice, tea and coffee

Victoria Bitter
Cascade Premium Light

The Great Provider Beverage Package 2

Please note wines may change depending on availability

2 hours - \$32.50 per head
3 hours - \$40.00 per head
4 hours - \$47.50 per head
5 hours - \$55.00 per head

NV Yarra Burn Premium Cuvee, Yarra Valley, Victoria
Manawa Sauvignon Blanc, Marlborough, New Zealand
Yering Station, Chardonnay, Yarra Valley, Victoria
9th Island, Pinot Noir, Pipers Brook, Tasmania
Kangarilla Road, Shiraz, McLaren Vale, South Australia
Soft drinks, juice, tea and coffee

Crown Lager
Cascade Premium Light

Basic Spirit Package

In addition to any 4 hour beverage package \$15 per head
In addition to any 5 hour beverage package \$20 per head



PREFERRED SUPPLIER LIST

Flowers

The Great Provider

Rollo

P: 9525 5855

E: events@thegreatprovider.com.au

Entertainment

Rutherford Entertainment - DJ

Nicki Lyons

P: 1300 736 688

M: 0423 915 525

E: info@rutherfordentertainment.com

W: www.rutherfordentertainment.com

Live Music

Bob Valentine

W: www@bobbyvalentine.com.au

E: info@bobbyvalentine.com.au

Allegro Music Australia

P: 9419 0100

W: www.allegromusic.com.au

Audio Visual Equipment

The Great Provider

Rollo

P: 9525 5855

E: events@thegreatprovider.com.au

Photographer

Kate Griffin

M: 0405 148 709

E: info@griffinphotography.com.au

Marriage Celebrant

Steve Mason

P: 0422 185 844

E: byvista@iprimus.com.au

W: www.stevemasoncelebrant.com.au



BOOKING YOUR FUNCTION

Entertainment

We work with a variety of preferred entertainment consultants, please refer to page 5

Required Deposit

Exclusive use of the Café - \$1,000 deposit required

Exclusive use of the Gazebo - \$1,000 deposit required

Group bookings of 20 guests or more - \$300 deposit required

The deposit is then deducted from the final account.

Booking Form

Please complete the booking form on page 8 and return

by **email:** events@thegreatprovider.com.au

or **post:** St Kilda Marina, 42a Marine Parade, Elwood, St Kilda, 3182

TERMS AND CONDITIONS

Hours

All functions must end at midnight with last drinks announced at 11.45pm, with the bar closing at midnight.

Guests have until 12.30pm to leave the venue.

Deposits and Confirmation

Once your function has been booked with The Great Provider you will receive a booking application form.

The signed booking form must be returned by the specified date with the deposit. No function is confirmed until the deposit has been received. If events are not confirmed by the receipt of the deposit and signing of the booking form and The Great Provider cannot contact the client, The Great Provider reserves the right to cancel events at its discretion. The person who signs the confirmation letter is liable for the balance of costs of the function as set out in the confirmation letter.

Final Numbers

Confirmed number of attendees must be received 3 days prior to the function taking place. This will be taken as the final number and the client will be charged accordingly. Should there be no notification of a change in numbers, the higher number of attendees on our signed booking form will be charged.

Final Payment

Final Payment is required on the day of the function. Payment will be accepted by cash or credit card (the following surcharge applies - Visa, MasterCard 1%, Amex 2%). Payment can be accepted by cheque but must be received 7 days prior to the function date.

Cancellations

In the case of a cancellation within 90 days of the function, the deposit will be refunded in full. All other cancellations will result in the forfeit of your deposit.

Patron behaviour

Patrons under the age of 18 without a parent or legal guardian will not be served alcoholic beverages. Patrons that are clearly intoxicated will not be served & will be asked to vacate the premises. The management reserves the right to exclude or eject any or all objectionable persons from the premises without liability.

Decorations

Please discuss all decoration options with the Function Manager as decorations cannot be adhered to walls or windows without permission. Glitter and confetti can not be used in the venue.

Entertainment

Due to licensing regulations, live music or DJ's are not permitted after 10pm in the Gazebo bar. An iPod can be played through our sound equipment until 12 midnight.

In the cafe & deck you are able to organise live music a DJ or bring an iPod and plug it into our sound equipment. Music can be played until 12 midnight.

All equipment must be supplied by your chosen entertainer. Please contact the Function Manager for details.

TERMS AND CONDITIONS (CONT.)

Food and beverage policy

It is policy of The Great Provider that no food, (with the exception of cakes, refer to 'cake age' below) or beverage be brought onto the premises. All food will be catered by The Great Provider and beverages will be served by the bar. If any BYO alcohol is found at The Great Provider during the function management reserves the right to close the bar and stop the function.

Cakes

If you wish to bring your own cake, there is a 'cakeage' charge of \$2.50 per person for sit down or \$50 set price, as finger food.

Pricing

All prices, including food and beverages are inclusive of GST and are subject to change without notice.

Property damage

Any damage caused before, during or after the function is the responsibility of the person who has signed the booking application form.

Responsibility

The Great Provider does not take responsibility for damage or loss to any property prior, during or after the function.

Emission and Management of noise from amplified music

The client/operator will ensure all live music is managed in such a way to ensure any emissions are compatible with the café use and conform to the Environment Protection Authority noise regulations, as set by our Liquor Licensing Conditions.

Smoking

Due to current legislation, smoking is prohibited inside the venue. There are ample smoking areas within the venue.

Shut down policy

Any guest who is under the influence of drugs or is intoxicated, abusive to staff or destructive to property will be refused service at the bar. Often this action leads to further abuse towards persons or property and can therefore lead to a situation which must be dealt with in order for the function to continue. As holders of a Liquor License, The Great Provider has an obligation to its staff and customers to act in a responsible manner, both with the service of alcohol and the crowd control and safety of patrons at parties held on the premises. Therefore, if there is a guest (or guests) causing problems The Great Provider will act in the following manner. Communicate this situation to the person who has organized the function and signed the booking application form. Request that the person then assists in the management of the guest, who has been refused service and continues to be abusive. If the person then continues to act inappropriately the bar will be closed. If the situation is not resolved at this stage, the Police will be called to deal with the matter. When Management are satisfied that the situation has been resolved the bar will re-open. Management reserves the right to close down the function and vacate the premises at their discretion. Any outstanding monies would need to be settled at this time.



BOOKING APPLICATION FORM

The Great Provider

Email: events@thegreatprovider.com.au

Occasion: _____

Room: _____

Date of Function: _____ Time: _____

Number of guests: _____

Company: _____

Contact Name: _____

Address: _____

Tel Number: _____ Mobile: _____

Email address: _____

Deposit required to confirm booking:

Exclusive use of the Café - \$1,000 deposit required

Exclusive use of the Gazebo - \$1,000 deposit required

Group bookings of 20 guests or more - \$300 deposit required

Payment is accepted by cash, personal or bank cheque or credit card (the following surcharge applies- Visa, MasterCard 1%, Amex 2%). Please make all cheques payable to The Great Provider (please note cheques must be received at least 7 days prior to the date of your function).

Please complete the below details for credit card payments:

Type of Card: _____

Card Number: _____

Expiry Date: _____

CCV# (3 digit number on back of the card) _____

Name on Card: _____

If you would like to make an EFT payment:

Bank: ANZ

Account Name: The Great Provider

BSB: 013 312

Account Number: 252837296

I acknowledge that I have read and agree to the terms and conditions of The Great Provider

Signature: _____

Address

The Great Provider

PO Box 1350

St Kilda South

Victoria 3182