

THE V ENUE

Dinner Package

CATERING

Five hour dinner package from Laissez - Faire Catering

Three course

- Plated entree
- Plated alternate main
- Plated dessert



Our menus showcase the vibrant flavors of New South Wales, featuring locally sourced ingredients at their peak. All plated menus are served with Sanoma sourdough rolls and organic butter. After your meal, you are served organic and sustainable coffee and a selection of fine teas.

SAMPLE MENU

ENTRÉE

- Beef tataki, soybean, beets, soy and mirin dressing (gf,df)
- Yamba Tajin prawn salad of petite bouche, cucumber, radish, sesame, cucumber yoghurt (gf)
- N.Z. King salmon tartare with avocado and wasabi (df)
- Burrata, blushed tomato, summer green oil, fig balsamic, basil (gf,v)

MAIN - alternate serve

- QLD Mahi Mahi, champagne velouté, potato, heirloom tomato and green Ligurian olives (gf)
- Copper Tree Farms beef tenderloin, crushed potato, lemon caper Tuscan kale, baby fennel, jus (gf)
- Chicken breast supreme, Dutch carrot, salsa verde, eschalot (gf)
- Housemade agnolotti, ricotta and sweet corn, sage butter (v)

DESSERT

- Orange blossom panna cotta, mandarin and meringue (gf)
- Chocolate mousse cake, berry compote, raspberry dust, fresh berries (vg)
- Classic pavlova, limoncello curd, scarlet berries, Davidson plum coulis (gf)
- Blueberry cheesecake, blueberries, dianthus flowers

[CONTACT OUR SALES TEAM](#)
[FOR UPGRADES](#)

BEVERAGE

SPARKLING WINE

Hardys The Riddle Brut Reserve (SA)

WHITE WINE

Hardys The Riddle Sauvignon Blanc (SA)

RED WINE

Hardys The Riddle Shiraz (SA)

BEER

Peroni Nastro Azzuro

James Squire One Fifty Lashes Pale Ale

Cascade Premium Light

Selection of Soft Drinks, Sparkling Water
and Orange Juice

AUDIO VISUAL | PRODUCTION

- 2 x 8000 lumen DLP wall projector ~ 5.5m x 3.1m projected image
- Vision switcher with preview monitor
- Laptop PC, MacBook PVP at control
- 1 x 43" Comfort monitor with surround at stage

Vision

- Distributed room audio system with front fill and subs
- 16ch audio mixing console
- Lectern and microphones
- Background music, PC Audio
- 2 x Radio mics (Handheld or Lapel)

Audio

- Lighting console & dimmers
- Stage and lectern lighting
- House lighting - dimmable
- 8 x Moving colourlights for dancefloor / room
- Coloured moving wash room lighting
- Room hazer
- LED Table pin-spots

Lighting

- Presentation stage 6m x 2.4m with stage skirt and treads
- Rear wall draping 60m x 7.2m - charcoal velvet
- Control area draping

Staging
Draping

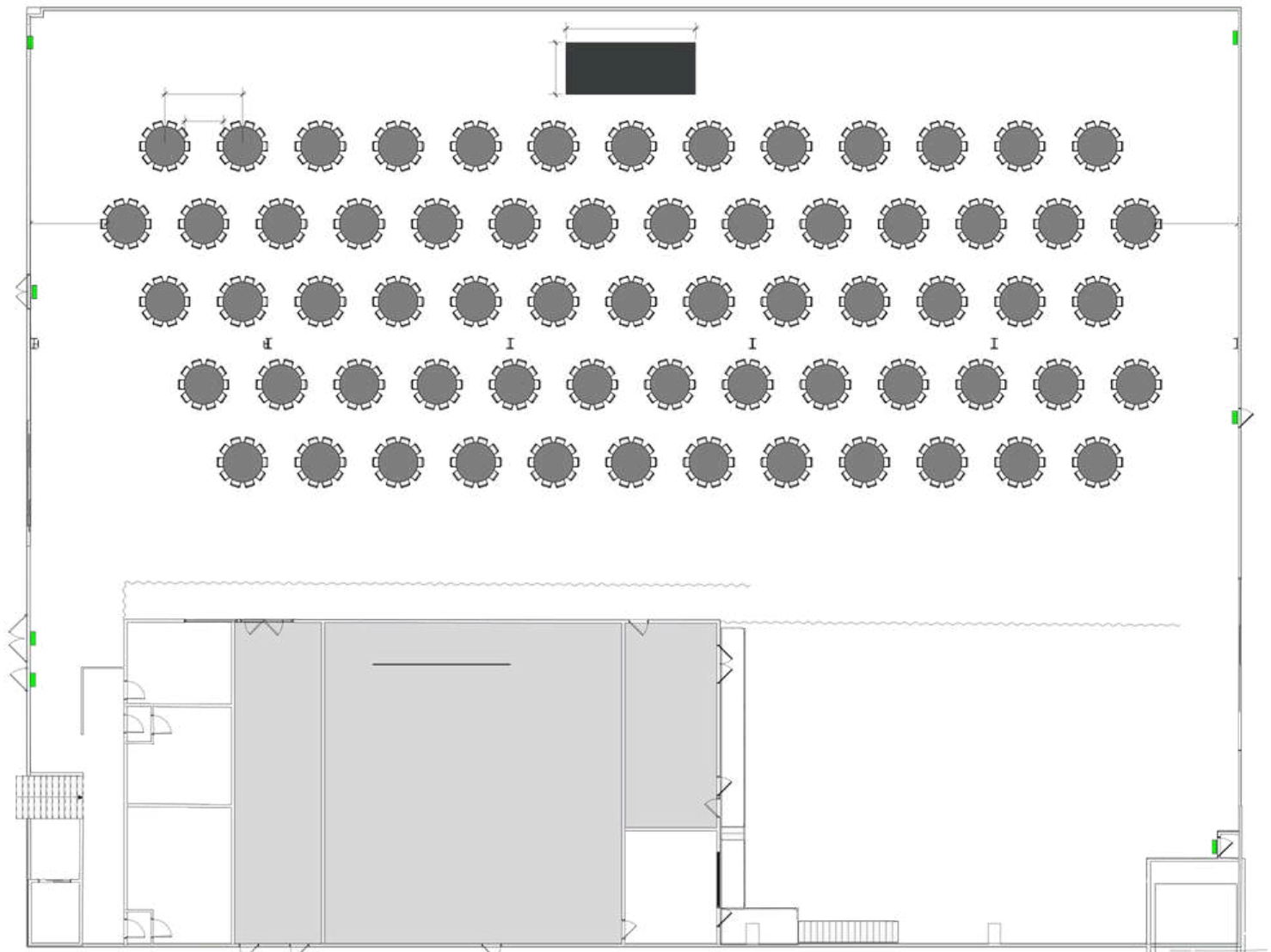
- 3 x technicians (audio, vision and lighting operators) for 12hrs
(includes set up, operate, strike)
- Additional personnel will be quoted separately
- Ready for tech rehearsal from 2 hrs prior to event start

Personnel

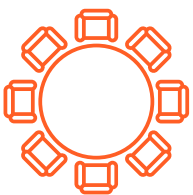
[View audio visual and production brochure here](#)



FLOOR PLAN



FURNITURE



Includes:

- 1.8m round table
- Dining chair (10 guests per table)
- Tablecloth - black
- Napkin
- Labor for set up

Additional inclusions:

Front of house

- Deluxe bars x2
- Bar tables x8
- Registration table x2
- Chairs x4

Back of house

- Round table x2
- Chairs x20
- Buffet tables x2

Accessories

- Bollard and rope set x10

VENUE RATES

THE VENUE

Access Times

07h00 until midnight
+ 2 hours post event

Daily rate

\$17,500

THE FOYER

Access Times

07h00 until midnight
+ 2 hours post event

Daily rate

\$7,500

THE STUDIO

Access Times

07h00 until 22h00
+ 2 hours post event

Daily rate

\$3,000

STAFFING



VENUE MANAGER

A venue manager is mandatory for the event days to oversee all aspects related to the event. A charge of \$85.00 per hour Mon-Fri and \$95.00 per hour Sat-Sun is applicable.



FACILITIES MANAGER

A facilities manager is mandatory for set up and tear down to oversee the loading dock and manage back of house areas during event days. A charge of \$85.00 per hour Mon-Fri and \$95.00 per hour Sat-Sun is applicable.



BATHROOM & CLEANING ATTENDANTS

Bathroom and cleaning management is mandatory during your event times. A charge per attendant of \$75.00 per hour Mon-Fri and \$85.00 per hour Sat-Sun is applicable.



SECURITY GUARDS

Security guard management is mandatory for all events serving alcohol. The guards are required 30 mins prior and 30 mins post event times on the required ratio of 1:150 guests. A charge per guard of \$95.00 per hour Mon-Fri and \$105.00 per hour Sat-Sun is applicable.

Above prices are exclusive of GST

