

EVENTS MENUS

BOROONDARA
ARTS

EVENTS PRODUCED AND SERVICED BY

essential

CATERING + EVENTS



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HAWTHORN ARTS CENTRE

ESSENTIAL CATERING + EVENTS

To help create lasting memories, Essential Catering + Events has partnered with the Hawthorn Arts Centre to deliver exceptional event experiences – seamlessly blending expert event management, a passion for delicious cuisine, and warm, professional service.

HAWTHORN ARTS CENTRE – A PREMIER DESTINATION FOR CULTURAL AND CIVIC EVENTS

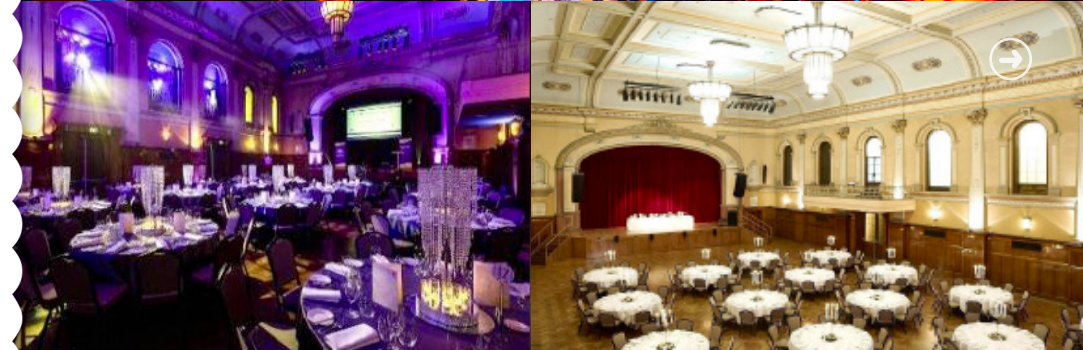
As the flagship venue for cultural and civic celebrations in the City of Boroondara, the Hawthorn Arts Centre stands as a beautifully redeveloped landmark within the historic Hawthorn Town Hall. This grand facility now serves as a premier hub for the arts, performances, functions, and events of all kinds.

Offering a versatile array of spaces for hire, the Hawthorn Arts Centre is the ideal setting for both community and private events. Whether you're planning a major presentation or performance in the elegant Main Hall, or a more intimate gathering such as a party, workshop, or breakout session, the venue's diverse configuration of rooms makes it a perfect choice for conferences and multi-format events

In accordance with the Hawthorn Arts Centre's pricing model, all event quotes are itemised across five main categories as follows:

- Room Hire
- Audio Visual Equipment
- Catering Fees
- Catering Labour Charges
- Boroondara Labour Charges (*are applicable when your event is outside of normal business hours, or the event requires an AV technician, security or staff to cope with the logistics of the event, such as ushers for example*).

Additional information on rates can be found [here](#)



MAIN HALL



CHANDELIER ROOM



THE ZELMAN ROOM



THE BASEMENT



DORA WILSON ROOM



MAYOR'S ROOM



EDWARD C. RIGBY ROOM



JOHN BESWICKE ROOM



THE CHAMBER ROOM



COMMUNITY ARTS SPACE



HAWTHORN ARTS CENTRE



MENU OPTIONS



PLATED MENU

AUTUMN | WINTER

The plated menu offers a formal dining experience, with your choice of two unique dishes, served alternately to your guests.

FINGER FOOD

½ hour chef's selection of 4 finger food items on arrival, served on rotation

ENTRÉE

Orange blossom & cumin baby carrots, harissa labna, pomegranate, pepitas, almond and dill (gf)(v)
Caramelised onion tatin, torched Victorian chevre, heirloom beets, red vein sorrel, Australian olive oil (v)(nf)
Ras el hanout spiced lamb loin, cauliflower skordalia, rosewater gel, tea-soaked prunes, chermoula (gf)(df)(nf)
Tandoori chicken thigh, red lentil daal, cottage cheese, compressed baby cucumber, herb oil (gf)
Korean barbecue short rib, fermented cabbage, daikon, chilli, sprouts, rice cracker (gf)(df)(nf)
Confit salmon, celeriac remoulade, macadamia brittle, mandarin, baby spinach (gf) (supplement \$4.00pp)
Garlic chilli prawns, saffron chive risotto, tomato gel, pangrattato (gf)
Warm mushroom salad with chilli, ginger, garlic & soy, grilled tofu, cashew nuts, spring onions, coriander, sesame seeds (vg)(df)(gf)
Seared scallops, truffled cauliflower, macerated raisins, kassler, chervil

MAIN

Daube of beef, Jerusalem artichoke puree, thick bacon, portobello mushroom (gf)
Lamb rump, braised red cabbage, celeriac puree, currant jus, woodland sorrel (df)(gf)(nf)
Pork belly, spiced parsnips, poached pear, Dutch carrot, crackle, piquant sauce (gf)(nf)
Grilled chicken breast, spinach puree, pancetta, kipfler potatoes, sage jus (gf)(nf)
Dukkah crusted barramundi, carrot pernod mousseline, heirloom carrot, roquette, celery & granny smith, verjuice (gf)
Teriyaki salmon, wasabi cauliflower, bok choy, radish, pickled ginger, sesame seeds (gf)(df)(nf)
Roasted beetroot, sage risotto, compressed fennel, pickled baby king browns, heirloom beets, vegan feta (vg)(gf)
Sous vide 300 gm beef sirloin, horseradish mash, confit shallots, forest mushrooms, brandy veloute (gf) (supplement \$10.00pp)

Accompaniment: bread rolls served with butter (v)(gf)

(gf) gluten free (v) vegetarian (vg) vegan (nf) nut free (df) dairy free

DESSERT

Spiced pear, hazelnut creme patisserie, meringue (v)(gf)
Baked orange cheesecake, Irish whiskey spiked marmalade (v)(nf)
Steamed lemon pudding, limoncello syrup, passion fruit curd, crème fraiche (v)(nf)
Mixed spice panna cotta, granny smith apple, blackberry, ANZAC crumb (v)(nf)
Flourless chocolate cake, mulled cherries, mascarpone (v)(gf)(nf)
Kaffir lime posset, roasted pineapple, fresh papaya, sesame brittle (v)(gf)(nf)
Maffra cheddar, quince paste, compressed celery, fig and ginger crackers (v) (supplement \$5.50pp)
Flourless chocolate cake, mulled cherries, mascarpone (gf)(nf)
Maffra cheddar, quince paste, compressed celery, fig and ginger crackers

Struggling to choose a sweet treat for your guests?

This single dessert selection could be the perfect option for some variety for all guests.

Assiette of mini desserts

Raspberry almond friand, neufchatel (v)(gf)
Baked orange cheesecake, whisky spiked marmalade (v)(nf)
Flourless chocolate cake, mulled cherries, mascarpone (v)(gf)(nf)

PRICING OPTIONS PER PERSON

	2025	2026
Finger Food Main (2 hour service period)	\$74.50	\$77.00
Entrée Main (2 hour service period)	\$86.00	\$89.00
Main Dessert (2.5 hour service period)	\$86.00	\$89.00
Entrée Main Dessert (3 hour service period)	\$98.50	\$101.50
Finger Food Upgrade 4 finger foods	\$16.50	\$17.00

All prices listed are inclusive of GST.

Pricing based on minimum numbers of 20 people, chef surcharges apply for smaller groups. Served as a single drop if guest numbers are at 30 people or below.

PLATED MENU

SPRING | SUMMER

The plated menu offers a formal dining experience, with your choice of two unique dishes, served alternately to your guests.

FINGER FOOD

½ hour chef's selection of 4 finger food items on arrival, served on rotation

ENTRÉE

- Charred asparagus spears, risotto, honey roasted garlic, smoked almonds, pecorino (v)(gf)
- Heirloom tomatoes, Yarra Valley chevre, piperade, avocado oil, grilled Turkish bread (v)(nf)
- Soy glazed Victorian beef flank, charred corn, spring onion, daikon, enoki, corn shoots (gf)(nf)
- Thai chicken roulade, glass noodle salad, peanuts, citrus, nam pla, mint (gf)(df)(*)
- Scallop ceviche, tomato, avocado, red onion, lime, chilli, torn corn tostadas (gf)(df)(nf)
- That's Amore burrata, pea textures, cherry tomatoes, chorizo crumb, black sea salt (gf)(nf)
- Za'atar prawn, compressed watermelon, Bulgarian feta, orange gel, extra virgin olive oil, lemon balm (gf)(nf)
- Greek salad re imagined: compressed baby cucumber, cherry tomatoes, olives, red onion, baby gem, vegan feta, crumbled falafel, smoked capsicum gel (vg)(df)(gf)
- Cured Tasmanian salmon, nicoise vegetables, white anchovy, micro basil (supplement \$4.00pp)

MAIN

- Lamb rump, pepita dukkah, pumpkin hummus, asparagus, baked ricotta, pomegranate-raisin salsa (gf)(nf)
- Prosciutto wrapped chicken breast, taleggio potato gratin, eggplant tomato compote, kale (gf)(nf)
- Southern spiced & glazed salmon, quinoa, black bean and charred corn, avocado puree, crisp sweet potatoes (gf)(df)(nf)
- Beef cheek massaman, fondant potato, edamame, beansprouts, peanuts (gf)(df)(*)
- Baked barramundi with warm chorizo, kipfler & garden pea salad, sauce basquaise (gf)(df)(nf)(*)
- Balinese pork belly, grilled peach, red onion & compressed baby cucumber, nuoc cham (gf)(df)(nf)(*)
- Roasted capsicum, tomato & zucchini tatin, grilled pumpkin, eggplant relish, salsa verde (vg)(df)(nf)
- Sous vide duck breast, spiced spring roll, carrot puree, Thai eggplant salad (nf)(*) (supplement \$3.00pp)
- Sous vide 300 gm beef sirloin, confit cherry tomatoes, green beans, herb butter, jus (gf)(nf) (supplement \$10.00pp)

Accompaniment: bread rolls served with butter (v)(gf)
(gf) gluten free (v) vegetarian (vg) vegan (nf) nut free (df) dairy free

DESSERT

- Pineapple, guava, malibu custard & dulce con leche trifle, honeycomb, toasted coconut & banana crumb (v)(gf)(nf)
- Halva cheesecake tart, lemon saffron syrup, pistachios, apricots, black sesame & fairy floss (v)
- Raspberry & frangipane tart, raspberry gel, smoked almonds, crème fraiche (v)
- Five spiced panna cotta, poached rhubarb, Sichuan pepper meringue (v)(gf)(nf)
- Belgian chocolate truffle delice, torched marshmallow, coconut shavings, summer berries, granola (v)(gf)(nfo)
- Ricotta & currant crepe, compressed strawberries, orange blossom, honey & lemon syrup (v)(gf)
- Coconut & lime leaf rice pudding, mango, calamansi gel (vg)(df)(gf)
- Strawberry, prosecco and basil pavlova, mascarpone pastry cream, bitter chocolate (v)(gf)(nf)
- Maffra cheddar, quince paste, compressed celery, fig and ginger crackers (v)(supplement \$5.50pp)

PRICING OPTIONS PER PERSON

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All prices listed are inclusive of GST

Pricing based on minimum numbers of 20 people, chef surcharges apply for smaller groups. Served as a single drop if guest numbers are at 30 people or below.

FINGER FOOD MENU

The finger food menu offers flexible options perfect for any occasion ranging from a formal affair to a casual get together.

COLD SELECTIONS

Sushi | prawn | teriyaki chicken | salmon | tofu & vegetable (vg)(v), with soy & wasabi (gf)(nf)
Peppered beef crostini, wasabi cream (nf)
Roma tomato, onion & basil cornetto, balsamic pearls (v)(contains nuts)
Kingfish ceviche, rice puff, yuzu, tomato, micro coriander (gf)(df)(nf)
Roasted prawn, compressed watermelon, za'atar, orange gel (gf)(df)(nf)
Potato rosti, Tasmanian smoked salmon, crème fraiche (gf)(nf)
Prosciutto wrapped chicken roulade, pepperonata (gf)(df)(nf)
Goats cheese tartlet, capsicum pearls, baby basil (v)(nf) (gf available on request)

HOT SELECTIONS

Pumpkin, sage & lemon arancini, grated pecorino, basil aioli (v)(nf)
Sriracha macaroni cheese bites, pickled cucumber (v)(nf)
Lamb, currant and Aleppo pepper polpette, roasted capsicum (gf)(df)(nf)
Chilli garlic prawns (gf)(df)(nf)
Yakitori chicken skewer with ponzu dressing (gf)(df)(nf)
Pork & fennel sausage roll, caramelised onion & tomato relish (nf)
Sweet potato croquettes, hummus (vg)(gf)(df)(nf)
Pork & water chestnut shu mai with soy dipping sauce (df)(nf)
Steamed vegetable gyoza with soy dipping sauce (v)(vg)(nf)
Essential fried chicken, panko crust & chipotle spiked mayo (nf)
Traditional Ivans beef pies, tomato relish (nf)
Thai vegetable spring roll, coriander, lime & sweet chilli (vg)(df)
Pumpkin & almond samosa, coconut-mint raita (vg)(df)(contains nuts)
Moroccan vegan wellington (gf)(vg)(df)(nf)
Vegan lentil & chickpea curry pot pie (gf)(vg)(df)(nf)
Ratatouille pithivier, aioli (v)(nf)

Pricing based on minimum numbers of 20 people, chef surcharges apply for smaller groups. Served as a single drop if guest numbers are at 30 people or below.

PREMIUM FINGER FOOD

Spiced Lebanese lamb fattaya, pomegranate yoghurt
Grilled scallops, verjuice macerated raisins, micro herb (gf)(df)(nf)
Peking duck crepes, plum sauce (df)(nf)
Vietnamese pork banh mi, pate, crackling, carrot, red chilli, torpedo roll (nf)
Steamed pork belly bao, pickled carrot, cucumber, mint, coriander and sriracha mayo (nf) (Veg available)
Steamed bun with duck and lemongrass, nam jim (nf)(df)
Pulled BBQ beef slider, sriracha mayo, dill pickle, spinach, milk bun (nf) (gf available)
Vegan "burger" pattie, spinach, roasted capsicum, hummus, slider roll (vg)(df)(gf)
Katsu chicken burger, kewpie mayo, pickles, milk bun (nf)

SUBSTANTIAL ITEMS

Add a substantial item to your menu from \$16.00 each
Baked Tasmanian salmon, soba noodles, green beans, cherry tomatoes, Thai dressing (gf)(df)(nf)
Prawns, chorizo, kipfler potato, roasted cherry tomatoes & rocket (gf)(df)(nf)
Fish & chips lemon and tartare (nf)
Black sesame chicken, wasabi, soy mayo & Asian slaw (gf)(df)(nf)
Moroccan duck salad, carrot, ginger, raisin, Ras el hanout dressing (gf)(df)(nf)
Slow braised beef, truffled mash, merlot jus (gf)(nf)
Roasted pumpkin, sweet potato salad with capsicum, chickpea and sumac yoghurt (v)(gf)(nf)
Roasted cauliflower, spinach, caramelised onion & almond salad with tahini dressing (vg)(gf)(contains nuts)
Falafel, quinoa, radish, edamame, chilli citrus dressing (gf)(vg)(df)(nf)
Capunti pasta, forest mushroom, truffle oil and pecorino (v)(nf)
Tortellini filled with ricotta & sundried tomato saffron cream (v)(nf)

DESSERT SELECTIONS

Nutella mousse cones (v)(gf available)(contains nuts)
Salted caramel chocolate tartlet, freeze dried mandarin (v)(nf) (gf available on request)
Lemon tart, freeze dried berry (v)(nf)(gf available on request)
Flourless chocolate cake, mascarpone (v)(gf)(nf)
Coconut panna cotta, chilli roasted pineapple (v)(gf)(vg)(nf)
Raspberry frangipane tart (v)(contains nuts)

(gf) gluten free (v) vegetarian (vg) vegan (nf) nut free (df) dairy free

PRICING PER PERSON	2025	2026
5 Finger Food (1.5 hour service)	\$28.50	\$29.50
8 Finger Food (2 hour service)	\$46.00	\$47.50
10 Finger Food (2 hour service)	\$54.00	\$56.00
Plentiful Offering (3 hour service)	\$70.00	\$72.50
Selection of 10 finger foods and your choice of either a substantial item or 2 premium finger food selections. This package ensures your guests are truly full.		
Premium Finger Food	\$7.50	\$7.50
Substantial Items	\$16.00	\$16.00
You have the additional option to add additional premium items (from \$7.50 each) or substantial items (from \$16.00 each) to your menu.		
All prices listed are inclusive of GST		

SHARED PLATTER MENU

Platters served to each table, ensuring your guests have a variety of menu options, encouraging interaction amongst your guests.

FINGER FOOD

½ hour chef's selection of 4 finger food items on arrival, served on rotation

ENTRÉE – TAPAS PLATTER CHOICE OF 3 TAPAS PER PERSON

Essential hummus, extra virgin olive oil, za'atar, Turkish bread (vg)(df)(nf)

Chilli garlic prawns, roquette, lemon (gf)(df)(nf)

Pork and chorizo meatballs, smokey paprika sugo (gf)(df)(nf)

Greek style roasted kipfler potatoes with lemon, garlic & oregano, Yarra Valley Persian feta (v)(gf)(nf)

Sriracha macaroni cheese croquette, pickled cucumber, herb salad (v)(nf)

Stir fried mushroom medley with ginger, chilli & soy; cashews, spring onion & coriander (vg)(gf)(df)

Grilled salmon skewer, radicchio, citrus mayo (gf)(df)(nf)

Beef empanada, chipotle aioli

Tomato, basil tarte tatin, arugula, balsamic (vg)(nf)

Spice corn mousse, pico de gallo, avocado, corn chip (v)(gf)(nf)

Prosciutto wrapped asparagus, cherry tomato salsa, vincotto (gf)(df)(nf)

MAIN CHOICE OF 2 MAIN OPTIONS

Marinated beef flank, black garlic aioli, truss cherry tomatoes (gf)(df)(nf)

Korean beef short rib, pickled cucumber ribbons, coriander (gf)(df)(nf)(supplement \$5.00 pp)

Five spice crust pork belly, sticky soy glaze, coriander, crispy shallot (gf)(df)(nf)

Salmon fillet, thyme, roquette, fennel, citrus dressing (gf)(df)(nf)

Grilled chicken thigh, crisp prosciutto, sage, vincotto (gf)(df)(nf)

Chermoula lamb shoulder, pomegranate & sumac spiced salad (gf)(df)(nf)

Tandoori baked chicken thigh, cauliflower "rice", mint (gf)(nf)

Middle eastern spiced lamb rump, skordalia, tendrils (gf)(df)(nf)(supplement \$5.00pp)

Beef cheek massaman style, beansprouts, peanuts & chilli (gf)(df)

Kingfish, pico de gallo salsa, paprika mayo (gf)(df)(nf)(supplement \$8.00 pp)

Casarecce pasta with forest mushrooms, pecorino, roquette & truffle oil drizzle (v)(nf)

Pumpkin, capsicum & zucchini tajine; tomato, ras el hanout, mint & preserved lemon (gf)(vg)(df)(nf)

Accompaniment: freshly sliced local sourdough served with butter (v)

SIDES CHOICE OF 2 SIDE OPTIONS

Rosemary roasted chat potatoes (gf)(vg)(df)(nf)

Roasted pumpkin wedges with Indian spices and pepitas (gf)(vg)(df)(nf)

Salad greens, balsamic vinaigrette, cucumber, Spanish onion, tomato & torn herbs (gf)(vg)(df)(nf)

Heirloom carrots with orange blossom, dill & mustard seeds (gf)(vg)(df)(nf)

Cos leaves, radish, mint, with citrus dressing (gf)(vg)(df)(nf)

Broccolini, seasonal greens, chickpea sesame dressing (gf)(vg)(df)(nf)

Roquette, parmesan & pine nut salad (v)(gf)

Roast cauliflower, spinach, caramelised onion & almond salad with tahini dressing (gf)(vg)(df)

DESSERTS CHOICE OF 2 DESSERT OPTIONS

Flourless chocolate cake, mulled cherries, mascarpone (v)(gf)(nf)

Petite pavlova, hazelnut pastry cream, poached pear (v)(gf)

Salted caramel chocolate tart, freeze dried mandarin (v)(nf)(gf available, supplement \$1.50pp)

Lemon tart, dehydrated raspberries (v)(nf)(gf available, supplement \$1.50pp)

Coconut & lime leaf rice pudding, mango, calamansi gel (vg)(df)(gf)(nf)

Mixed spice panna cotta, granny smith apples (gf)(nf)

(gf) gluten free (v) vegetarian (vg) vegan (nf) nut free (df) dairy free

PRICING OPTIONS PER PERSON

	2025	2026
Finger Food Main (2 hour service period)	\$74.50	\$77.00
Entrée Main (2 hour service period)	\$86.00	\$89.00
Main Dessert (2.5 hour service period)	\$86.00	\$89.00
Entrée Main Dessert (3 hour service period)	\$98.50	\$101.50
Finger Food Upgrade 4 finger foods	\$16.50	\$17.00

All prices listed are inclusive of GST

Pricing based on minimum numbers of 20 people, chef surcharges apply for smaller groups. Served as a single drop if guest numbers are at 30 people or below.

CARVERY MENU

Succulent roast meats, abundant artisan salads, finished with a decadent dessert buffet.

FINGER FOOD

½ hour chef's selection of 4 finger food items on arrival, served on rotation

GRAZING STATION

Olives, cured meats, bocconcini, marinated vegetables, dips and grilled Turkish bread

MAIN BUFFET

MEAT SELECTION CHOICE OF 2 MARIANTED ROAST MEATS

Marinated roast beef with horseradish crème (gf)(nf)

Roast pork & crackling with Yarra Valley apple sauce (gf)(nf)

Lemon & herb butter, chicken breast (gf)(nf)

Quince glazed roast leg of lamb with thyme & rosemary, served with mint sauce (gf) (supplement \$3 pp)

MAIN ACCOMPANIMENTS

Rosemary roasted chat potatoes (vg)(gf)

Bread rolls, served with butter (v)

Gravy

SALAD SELECTION CHOICE OF 3 SALAD OPTIONS

Cos leaves, radish, mint, with citrus dressing (vg)(gf)(nf)

Salad greens, balsamic vinaigrette, cucumber, Spanish onion, tomato & torn herbs (gf)(vg)(nf)

Roquette, toasted pine nuts & parmesan salad (v)(gf)

Asian style coleslaw, wasabi soy mayonnaise (v)(gf)(nf)

Slow roasted pumpkin, sweet potato salad with capsicum, chickpea and sumac yoghurt (v)(gf)(nf)

Roasted red capsicum & orecchiette pasta salad (vg)(nf)

DESSERTS CHOICE OF 2 DESSERT OPTIONS

Dark chocolate mousse, freeze dried mandarin (v)(gf)(nf)

Petite pavlova, balsamic strawberries (v)(gf)(nf)

Salted caramel chocolate tart, hazelnut (v)(gf available)

Lemon tart, freeze dried berry (v)(nf)(gf available)

Chocolate brownie (v)(gf)

(gf) gluten free (v) vegetarian (vg) vegan (nf) nut free (df) dairy free

PRICING OPTIONS PER PERSON

	2025	2026
Finger Food Main (2 hour service period)	\$56.50	\$58.50
Main Dessert (2.5 hour service period)	\$56.50	\$58.50
Fingerfood Main Dessert (3 hour service period)	\$72.50	\$75.00
Antipasto Upgrade served as entree plate per person	\$16.00	\$16.50

All prices listed are inclusive of GST

Pricing based on minimum numbers of 20 people, chef surcharges apply for smaller groups. Served as a single drop if guest numbers are at 30 people or below.



BEVERAGE PACKAGES



CURTAIN RAISER

Cocktails on arrival

45 minutes, \$16 per cocktail, choose 2 to serve

APEROL SPRITZ

The Aperol Spritz dazzles with its light, bubbly refreshment — a vibrant blend of prosecco and Aperol, making it the perfect opener for a sunny day or an elegant evening.

DIRTY MOJITO

Perfect for those warm, balmy nights — like the curtain rising on a great evening, with the rich depth of dark rum setting the stage.

ESPRESSO MARTINI

Vodka and Kahlúa set the stage for a memorable evening — the perfect start to your event.

MEZCAL PALOMA

The lights dim, and the first note of smoky mezcal plays out, captivating the senses. Bright grapefruit juice and a splash of zesty lime join the melody, striking a perfect balance of smoky, citrusy brilliance.

BLOOD ORANGE NEGRONI

Blood orange brings a citrusy sweetness, giving this Blood Orange Negroni a vibrant, show-stopping twist on the classic — a blend of gin, Campari, blood orange juice, and sweet vermouth

HUGOS

This drink is light and floral, like the opening scene of a summer evening — with the delicate sweetness of elderflower and the lively sparkle of prosecco, it's refreshing, vibrant, and ready to steal the spotlight.

SPICY MARGARITA

Enjoy the Spicy Margarita, where the heat meets the citrus in a bold and unforgettable performance — with tequila at its heart, Cointreau's sweet orange notes, and the zesty kick of fresh lime juice.

All prices listed are inclusive of GST



BEVERAGES ON CONSUMPTION

Dress Rehearsal

2 hours, \$28 per person,
\$6 per person for every additional hour

SPARKLING WINE

Ate Sparkling, SA

WHITE WINE

Ate Chardonnay, SA

RED WINE

Ate Shiraz, SA

BEER

Carlton Draught

Heineken Zero, assorted soft drinks, mineral water and still water

All prices listed are inclusive of GST

Opening Scene

2 hours, \$35 per person,
\$7 per person for every additional hour

SPARKLING WINE SELECT 1 TO SERVE

Pizzini Prosecco, King Valley, Vic

San Pietro Brut, Mornington Peninsula, Vic

Laurent-Perrier LaCuvée Brut Champagne,

France (Note an additional \$23 per head)

WHITE VARIETIES SELECT 2 TO SERVE

Pizzini Pinot Grigio, King Valley, Vic

Fox Creek Chardonnay, McLaren Vale, SA

Tai Tira Sauvignon Blanc, Marlborough, NZ

Amelia Park 'Trellis' Rosé, Margaret River, WA

RED VARIETIES SELECT 2 TO SERVE

Mojo Cabernet Sauvignon, Coonawarra, SA

Pizzini Sangiovese, King Valley, Vic

Motley Cru Pinot Noir, King Valley, Vic

Torzi Matthews 'DJ' Shiraz, Barossa Valley, SA

BEER AND CIDER SELECT 2 TO SERVE

Yering Farm Apple Cider

Stone & Wood Pacific Ale

Corona

Asahi Super Dry

Heineken Zero, assorted soft drinks, mineral water and still water

Yarra Valley Showcase

2 hours, \$46 per person,
\$8 per person for every additional hour

SPARKLING WINE

2017 Zonzo Estate Vintage Brut, Yarra Valley, Vic

NV Dominique Portet, Rose, Yarra Valley, Vic

WHITE VARIETIES

2023 Tokar Estate Chardonnay, Yarra Valley, Vic

2024 Medhurst Sauvignon Blanc, Yarra Valley, Vic

RED VARIETIES

2020 Yering Farm, Estate Series, Pinot Noir, Yarra Valley, Vic

2012 Bulong Estate, Cabernet Merlot, Yarra Valley, Vic

BEER AND CIDER SELECT 2 TO SERVE

Yering Farm Apple Cider

Stone & Wood Pacific Ale

Corona

Asahi Super Dry

Heineken Zero, assorted soft drinks, mineral water and still water

EVENT BAR

Basic Spirits

Upgrade your package with basic spirits, \$14 per person

Johnnie Walker Red
Jim Beam Bourbon
Gordons Gin
Smirnoff
Vodka
Bundaberg Rum

Non Alcoholic package

2 hours, \$16 per person,
\$5.50 per person for every additional hour

Assorted soft drink, mineral water and orange juice

All prices listed are inclusive of GST

Premium Spirits

Upgrade your package with premium spirits, \$22 per person

Starward Two Fold Scotch (Melbourne)
Makers Mark Bourbon
Grey Goose Vodka
Naught Dry Gin (Yarra Valley)
The Kraken Black Spiced Rum

Tray/Table Beverage Service Staff

4 hour minimum

Monday to Friday @ \$51.00/hr
Saturday @ 58.00/hr
Sunday @ \$65.00/hr
Public Holiday @ \$75.00/hr





COFFEE & TEA OPTIONS

Tea & Coffee Buffet

Silva Coffee & Tea Leaves Tea (both sourced from Yarra Valley)	\$4.50 each
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Juice

Individual bottles of orange juice	\$5.50 each
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Smoothies

Kiwifruit, spinach, pineapple & banana	\$6.00 each
Mango, vanilla & soy milk	
Berry & yoghurt	

Espresso Barista Coffee Cart

Serving espresso coffee, Yarra Valley teas & hot chocolates

Espresso Machine hire	\$500 flat fee
Staff – Monday to Friday (Min 4hrs – 1hr set-up, 2hr service, 1hr pack down)	\$51.00/hour

Up to 50 guests	\$1.80/guest
51 to 100 guests	\$1.75/guest
101 to 150 guests	\$1.70/guest
Over 150 guests	\$1.65/guest

Consumables include: milk, coffee, tea, chai, hot chocolate, bio-degradable coffee cup & lid

Additional Staff for groups 100 or over – Monday to Friday (Min 3hrs)	\$51.00/hour
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Weekend rates for staff apply. All prices listed are inclusive of GST.

TERMS & CONDITIONS

Boroondara Labour Charges *(are applicable when your event is outside of normal business hours, or the event requires an AV technician, security or staff to cope with the logistics of the event, such as ushers for example).*

For more Information visit [Boroondara](#).

TERMS AND CONDITIONS OF SERVICE

1. All menus are seasonal and subject to change.
2. All special dietary requirements must be submitted 10 days prior to the event start date.
3. With last minute dietary requirements (i.e. as advised less than 10 days before the event) the kitchen will do the best they can to provide the required dietary meals, but this cannot be guaranteed.
4. We cannot necessarily accommodate all guest dietary requirements / preferences.
5. Additional Costs may apply for special menu orders.
6. Additional charges such as venue hire, security, labour and AV costs will be quoted at the time of booking.
For more information on hire rates please visit the Hawthorn Art Centre rates page.
7. The minimum numbers are listed on each menu.
8. Service fees are quoted when the booking is finalised.
9. Essentials Catering Service fees are:
Monday – Friday \$51.00 per hour
Saturday \$53.00 per hour
Sunday \$65.00 per hour
Public Holiday available on request
10. Security Guards available on request and may be required - determined by event requirements

Please note that our full terms and conditions are available on request and are sent with the booking contract.

BOROONDARA
ARTS

EVENTS PRODUCED AND SERVICED BY

essential

CATERING + EVENTS

hawthornevents@essentialcaterer.com.au | (03) 8761 6657