

MR McCracken

































BOOKING GUIDELINES

	NON-EXCUSIVE AREAS			EXCLUSIVE AREAS	
	CASUAL RESTAURANT DINING	MAIN BAR INDIVIDUAL HIGH BARS	BAR LOUNGE	MAIN RESTAURANT	MAIN BAR
BYO CELEBRATION CAKE					
SMALL TABLE DECORATIONS (Max 30cm tall)					
FUNCTION SIGNAGE					
CAKE OR GIFT TABLE/BALLOONS					
VENUE STYLING					
EARLY BUMP IN (2hours Prior)					
ENTERTAINMENT & PA/AV Including Microphones, DJ, Projector etc					
SET SEATING / SEATING CHARTS					
TV CONNECTIVITY (USB/ HDMI)					



GENERAL INFORMATION

Mr McCracken is a stylish and contemporary addition to the Hyatt Place Hotel in Essendon Fields, situated just 10kms from the CBD, it is the perfect place to relax, refuel and entertain. Featuring a European style menu, boutique beers, local wines and live music on the weekends Mr McCracken will be sure to impress.

SPACE	SEATED	COCKTAIL
MAIN BAR INDIVIDUAL HIGH BARS	-	8 - 35
BAR LOUNGE	-	40
MAIN BAR EXCLUSIVE	-	80 - 96
MAIN RESTAURANT EXCLUSIVE	40 - 75	-

CASUAL RESTAURANT DINING

Our main restaurant is available for lunch or dinner reservations, this space can accommodate a small celebration of up to 40 guests. For any bookings of 45 or more, you will be required to book the restaurant exclusively.

CASUAL HIGH BARS

High Bars in the Main Bar can be booked on an individual basis, designed for groups of 8 - 12 per high bar. Alternatively multiple High Bars can be booked for groups of up to 35 guests. These high bars are perfect for smaller groups who wish to reserve a space for casual drinks and nibbles.

BAR LOUNGE

The Bar Lounge is designed for medium sized cocktail occasions incorporating the high bars and lounge area. For groups of 40 - 80 people, this is the perfect space to celebrate whilst enjoying the Mr McCracken cocktail menu.

MAIN BAR EXCLUSIVE

The Main Bar can be booked exclusively for a larger style events. The space opens up to the alfresco dining area featuring the Mr McCracken outdoor fireplace. The main bar can accommodate groups of up to 96 guests.

MAIN RESTAURANT EXCLUSIVE

The restaurant is a superb space for entertaining larger groups for a seated event, this space is suitable for up to 85 guests.

Chat to one of our event coordinators today!



STARTER

MT ZERO OLIVES (gf, vg) 9.0
Mount zero olives, chilli, garlic

HUMMUS DIP (vg) 11.0
flatbread, qukes, radish

CROQUETTES (v) 13.0
smoked cheddar, corn, cauliflower, chipotle mayo

POLENTA FRIES (v) 14.0
grana, chive, truffle mayo

BEEF TARTARE (gf) 16.0
beef, cassava, shallots

PROSCIUTTO DI PARMA (40G) 15.0
(16 mth) pickles, dijon, fennel grissini

SALMON CEVICHE (gf) 20.0
crackers, fermented chilli, sake

BRUSCHETTA (v) 16.0
sourdough, goats curd, tomato, basil

CONFIT DUCK AND ORANGE TERRINE 16.0
sourdough, quince, guindillas

LONZA (40G) 15.0
sourdough, mushroom, mustard

BURRATTA 21.0
smoked Chimichurri, sourdough

FROMAGE

TODAY'S BEST CHEESE
served with lavosh, baguette
1 cheese 15.0
2 cheeses 22.0
3 cheeses 29.0

PIZZA

GARLIC BREAD (v) 10.0
+ **CHEESE** 2.0

MARGHERITA (v) 20.0
tomato base, mozzarella, basil

CAPRICCIOSA 23.0
tomato base, mozzarella, ham, olives, mushrooms

FUNGHI (v) 22.0
mozzarella, truffle, grana, rocket

DIAVOLA 24.0
tomato base, mozzarella, spicy salami, 'Nduja, olives, chilli

SALSICCIA 23.0
mozzarella, pork sausage, Italian broccoli, grana

GAMBERETTO 24.0
prawns, salsa rosa, tomato, rocket

EXTRAS

+ **GLUTEN FRIENDLY BASE** 3.5
+ **VEGAN CHEESE** 2.5

2.0 each
onion, basil, olives,
rocket, pineapple, anchovies

3.0 each
cherry tomatoes, mushrooms,
Italian broccoli

5.0 each
prosciutto, free range ham,
salami, pork sausage, 'Nduja

(v) vegetarian | (gf) gluten friendly | (vg) vegan
Unfortunately we cannot split bills

Our menu and kitchen contain allergens including but not limited to nuts, shellfish, gluten and dairy. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free. Please notify our staff if you have a specific dietary request.

PASTA & RISOTTO

GNOCCHI 28.0
wagyu bolognese, pangrattato, grana

PRAWN & CLAM LINGUINI 33.0
cherry tomatoes, pine nuts, chilli, garlic

RISOTTO (gf, v) 28.0
mushroom, mascarpone, thyme, grana
+ chicken 5.0

MAINS

300G MBS 3+ JACK'S CREEK FLANK (gf) 38.0
potato, watercress, Café de Paris butter
**served medium rare*

PORK LOIN (gf) 34.0
plum, peach, sweet potato

PAN ROASTED CHICKEN BREAST (gf) 32.0
peas, beans, Chimichurri

HUMPTY DOO BARRAMUNDI 31.0
romesco, grains, broccolini

SALADS & SIDES

CHICKEN CAESAR SALAD 23.0
baby gem, grana, crouton, bacon

GREEN SALAD 21.0
goats cheese, grains, toasted seeds, roasted broccolini
+ chicken 5.0

CHIPS (v) 9.0
with mustard mayo

POTATOES (vg) 11.0
rosemary, sea salt

MASH (v) 9.0
chive, parsley

CABBAGE SLAW (v, gf) 11.0
kale, grana, shallot dressing

DESSERT

CHOCOLATE CARAMEL (gf) 16.0
biscuit, whipped ganache, chocolate sorbet

PASSIONFRUIT PANNA COTTA (gf) 15.0
almond crumble, lemon balm

LEMON AND RASPBERRY TART 16.0
white chocolate, mandarin, lemon balm

AFFOGATO 15.0
espresso, ice cream choice of Baileys, Cointreau,
Frangelico or Kahlua

FROMAGE

TODAY'S BEST CHEESE (40g)
served with lavosh, baguette

1 CHEESE 15.0

2 CHEESES 22.0

3 CHEESES 29.0

KIDS MENU

MARGHERITA PIZZA 12.0

HAM & PINEAPPLE PIZZA 12.0

PENNE NAPOLI 12.0

PENNE BOLOGNAISE 12.0

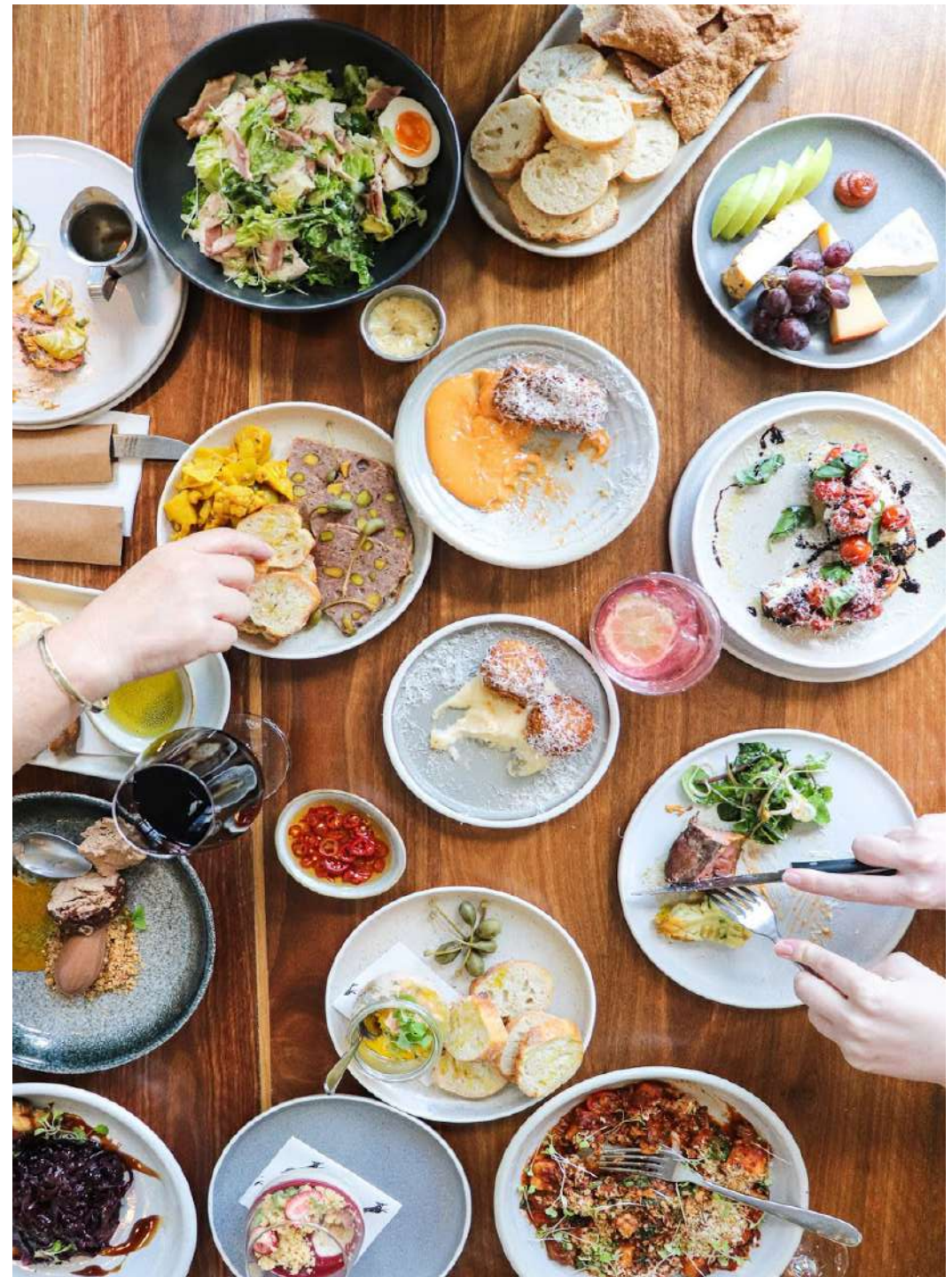
CHICKEN & CHIPS 12.0

FISH & CHIPS 12.0

ICE CREAM 6.0

with chocolate or
strawberry topping

**For children under 12 years only*





SET MENU OPTIONS

\$60 shared entree + choice main + sides

\$60 choice main + shared dessert + sides

\$75 shared entree + choice main + shared dessert + sides + tea + coffee

SHARED ENTREE

POLENTA FRIES (v)
grana, chive, truffle mayo

HUMMUS DIP (vg)
flatbread, qukes, radish

PROSCIUTTO DI PARMA (40G)
(16 mth) pickles, dijon, fennel grissini

WHIPPED MISO BUTTER (v)
sourdough, flake salt

CHOICE MAIN

Available for groups of 10-30

RISOTTO (gf, v)
mushroom, mascarpone, thyme, grana

PRAWN & CLAM LINGUINI
cherry tomatoes, pine nuts, chilli, garlic

300G MBS 3+ JACK'S CREEK FLANK (gf)
potato, Café de Paris butter, salsa verde

**served medium rare*

HUMPTY DOO BARRAMUNDI
romesco, grains, broccolini

SHARED MAIN

Available for groups of 30+

Select 2 items from the following:

HUMPTY DOO BARRAMUNDI
romesco, grains, broccolini

MBS 3+ JACK'S CREEK FLANK (gf)
haricot bean salad, smoked salsa verde
**served medium rare*

CIDER & MAPLE ROASTED PORK (gf)
heirloom carrots, whole grain mustard

SIDES

CABBAGE SLAW (v)
shallot dressing, grana

CHIPS (v)
with mustard mayo

SHARED DESSERT

TODAY'S BEST FROMAGE
lavosh, dried fruit, whipped quince

PETIT FOURS

**UPGRADE YOUR SHARED
DESSERT TO CHOICE* +5.0**

CHOCOLATE CARAMEL (gf)
biscuit, whipped ganache, lemon balm

PASSIONFRUIT PANNA COTTA (gf)
almond crumble, lemon balm

ASSORTED PIZZA +5.0

shared pizza can be added to any set menu as a starter.

*gluten friendly pizza available on request +3.5
vegan cheese available on request +2.5*

PLEASE NOTE: All set menus must be prepaid prior to your booking.

*Choice desserts only available as an upgrade from shared dessert.

Menu items subject to change.

Conditions apply.

(v) vegetarian (gf) gluten friendly (vg) vegan

Our menu and kitchen contains allergens including but not limited to nuts, shellfish, gluten and dairy.

Whilst all reasonable efforts are taken to accommodate guest's dietary needs, we cannot guarantee that our food will be allergen free.

Please notify our staff if you have a specific dietary request.



LUNCH SET MENU

\$40 choice main + sides + dessert

Available Monday - Friday 11.30am - 5pm

Groups of 10+

MAIN

your choice of the following

RISOTTO *(gf, v)*

mushroom, mascarpone, thyme, grana

GNOCCHI

wagyu bolognese, pangrattato, grana

MARGHERITA *(v)* 20.0

tomato base, mozzarella, basil

CAPRICCIOSA 23.0

tomato base, mozzarella, ham, olives, mushrooms

FUNGHI *(v)* 22.0

mozzarella, truffle, grana, rocket

DIAVOLA 24.0

tomato base, mozzarella, spicy salami, 'Nduja, olives, chilli

SALSICCIA 23.0

mozzarella, pork sausage, Italian broccoli, grana

GAMBERETTO 24.0

prawns, salsa rosa, tomato, rocket

PIZZA EXTRAS

+ GLUTEN FRIENDLY BASE 3.5

+ VEGAN CHEESE 2.5

SIDES

CABBAGE SLAW *(v)*

shallot dressing, grana

CHIPS *(v)*

with mustard mayo

DESSERT

PASSIONFRUIT PANNA COTTA *(gf)*

almond crumble, lemon balm

KIDS SET MENU

\$25 choice main + dessert + soft drink

(Under 12 years only)

MAIN

your choice of the following

HAM & PINEAPPLE PIZZA

MARGHERITA PIZZA

PENNE BOLOGNESE

PENNE NAPOLI

FISH & CHIPS

CHICKEN & CHIPS

DESSERT

ICE CREAM

with chocolate or strawberry topping

+ BOTTOMLESS SOFT DRINK



CANAPÉ MENU

COLD CANAPÉS

5.0 each

oysters, mignonette, lemon (gf)
salmon crudo, shallot, fermented chilli, kewpie (gf)
beef tartare, cassava, green chilli mayonnaise (gf)
leek and roquefort tart, tomato, basil (v)
hot smoked huon salmon rilette, dill, focaccia
prosciutto di parma, grissini, whipped quince
bruschetta, goat's curd, tomato, basil (v)

HOT CANAPÉS

5.0 each

smoked cheddar and corn croquettes, chipotle, parsley (v)
beef and burgundy pie, bacon, whipped quince
roasted pumpkin and fetta pie, fried sage (v)
bbq pork bao, coriander, hoisin
porcini mushroom arancini, truffle salt, grana (v)
pork and pistachio sausage roll, tomato chutney
mushroom and leek spring roll (vg)
chicken and coconut goujons, sweet chilli mayonnaise, coriander

SLIDER, TACOS, BUNS

10.0 each

lamb po'boy, cucumber yoghurt, salsa verde, torn mint
fish taco, caper slaw, lemon, tartare
beef slider, house pickles, smoked cheddar, brioche

GRAZING

14.0 each

wagyu bolognese, gnocchi, grana, micro basil
porcini mushroom risotto, truffle, sage (gf, v)
fish and chips, tartare sauce, lemon

GRAZING PLATTERS

assorted gourmet pizza slices
— vegetarian and meat selections

21.0

SWEET TREATS

5.0 each

lemon and raspberry tart, white chocolate, lemon balm (gf)
passionfruit panna cotta, almond crumble, lemon balm (gf)
chocolate brownie, cassis (gf)
chocolate caramel mousse (gf)

(minimum of 20pc per item)

SAMPLE PACKAGES

\$47 per head — assorted pizza, 6 x canapés, 1 x sliders

\$57 per head — assorted pizza, 8 x canapés, 1 x slider

\$71 per head — assorted pizza, 8 x canapés, 1 x slider, 1 x grazing

**for an additional \$3pp we can cut and serve your
celebration cake with whipped cream and coulis*

(v) vegetarian (gf) gluten friendly (vg) vegan

BEER & CIDER

ON TAP	POT	PINT	330ML
Carlton Draught	5.8	11.6	
Stella Artois		14.5	8.5
Great Northern - Super Crisp Lager	5.5	11.0	
Pirate Life - Throwback IPA	6.0	12.0	
Stone & Wood - Pacific Ale	6.0	12.0	
Moon Dog - "Old Mate" Pale Ale	6.0	12.0	
Moon Dog - "Beer Can" Tropical Lager	6.0	12.0	
Little Green - Cider	6.0	12.0	
Hawkers - Hazy Pale Ale	6.0	12.0	
4 Pines - 'Summer Ale'	7.0	14.0	

BOTTLE

Victoria Bitter	8.0
Corona	10.0
Asahi	10.0
Peroni	10.0
Cascade Light	7.0
Four Pines Stout	11.0
Pure Blonde	10.0
Colonial Sour	12.5
Brookevale Union - Vodka & Peach Iced Tea	12.0
Brookevale Union - Ginger Beer	12.0

CIDER

Rekorderlig Strawberry & Lime	12.0
-------------------------------	------



SPARKLING

GLS BTL

FIZZY & BUBBLY

Mr McCracken's Muse, Brut Cuvée	Multi Regional, SA	9.0	43.0
Lana, Prosecco	King Valley, VIC	10.0	50.0
Acquesi, Moscato	Piedmonte, IT	10.0	49.0
Ad Hoc 'The Riddler', Sparkling Rosé	Pemberton, WA	11.5	50.0
Petit Cordon by Maison Mumm, Brut	Marlborough, NZ	13.0	65.0
Mumm Grand Cordon, Brut	Champagne, FR		95.0
The Lane 'Lois', Brut Rosé	Adelaide Hills, SA		69.0

WHITES

GLS BTL

AROMATIC

The Pass by Vavasour, Pinot Gris	Marlborough, NZ	10.0	49.0
Artigiano Venezie 2019, Pinot Grigio	Veneto, IT	11.0	53.0
Maude, Pinot Gris	Central Otago, NZ	13.0	56.0
Harewood Estate, Riesling	Great Southern, WA		57.0
Escarpment, Pinot Blanc	Martinborough, NZ		62.0
Salatin, Pinot Grigio	Veneto, IT		49.0

CRISP & FRUITY

Russian Jack, Sauvignon Blanc	Marlborough, NZ	10.0	49.0
Simao & Co, Sauvignon Blanc	King Valley, VIC		54.0
Mount Mary 2012, Semillion Sauvignon	Yarra Valley, VIC		155.0

RICH & FULL

Alkoomi 'Black Label', Chardonnay	Frankland River, WA	13.0	64.0
Seville Hill, Chardonnay	Yarra Valley, VIC		58.0
Yeringberg 2015, Chardonnay	Yarra Valley, VIC		160.0
Ocean Eight Verve, Chardonnay	Morn. Peninsula, VIC		75.0
Savaterre 2016, Chardonnay	Beechworth, VIC		120.0
Moss Wood, Chardonnay	Margaret River, WA		120.0
Lakes Folly 2017, Chardonnay	<i>Hunter Valley</i> , NSW		145.0
Bernard Defaix Petit 2016, Chablis	Chablis, FR		110.0

ROSÉ

GLS BTL

PRETTY & PINK

Domaine Pierre De Prunet, Rosé	Languedoc, FR	11.0	55.0
Tellurian, Rosé	Heathcote, VIC		55.0
Irvine Springhill Primitivo, Rosé	Eden/Barossa Valley, SA		50.0

RED

GLS BTL

SMOOTH & SOFT

Frist Creek Botanica, Pinot Noir	Hunter Valley, NSW	11.0	52.0
San Pietro, Pinot Noir	Morn. Peninsula, VIC	13.0	62.0
Curly Flat 'Cellar Release', Pinot Noir	Macedon Ranges, VIC		99.0
Garagiste Terre De Feu, Pinot Noir	Morn., VIC		117.0
Bannockburn 2017, Pinot Noir	Geelong, VIC		125.0
Bruno Colin Bourgogne Rouge 2016	Burgundy, FR		125.0
Domaine Arnoux Lachaux Vosne Romanee 2013	Burgundy, FR		280.0

SAVOURY

Buller Wines The Nook, Shiraz	Heathcote, VIC	10.0	49.0
Chianti 'Il Palazzo', Sangiovese Cabernet	Toscana, IT	12.0	57.0
The Dilettantes, Sangiovese	Clare Valley, SA		57.0
Colab & Bloom, Shiraz	McLaren Vale, SA		65.0

BIG & SPICY

Aramis, Cabernet Sauvignon	McLaren Vale, SA	12.5	54.0
Arlewood Villaggio, Cabernet	Margaret River, WA	12.5	62.0
Tellurian, GSM	Heathcote, VIC		60.0
Wild Duck Creek Estate, Cabernet	Heathcote, VIC		145.0
Kalleske 'Old Vine', Grenache	Barossa Valley, SA		125.0
Château La Lagune 'Mlle L', Merlot Blend	Bordeaux, FR		89.0
Brezza DOCG 2014, Barolo	Piedmonte, IT		155.0

FORTIFIED WINES

Buller 'Fine Old', Muscat 10yo	Rutherglen, VIC	7.0	
--------------------------------	-----------------	-----	--

COCKTAILS

20.0

BLUE HAWAIIAN

Malibu, blue Curaçao, pineapple juice, lime

SUMMER BLUSH

Beefeater Pink gin, St Germain, lime juice, egg whites, raspberry syrup

GIN & ELDERFLOWER COLLINS

Hendrick's gin, St Germain, soda, lemon juice, white sugar

WHITE CHOCOLATE & PASSIONFRUIT MARTINI

Vanilla vodka, Wild Passion Alizé, white chocolate monin, passionfruit purée, ruby red grapefruit, egg white

POMEGRANATE CRUSH

Beefeater Dry Gin, lime, white sugar, pomegranate, strawberry liqueur

ESPRESSO MARTINI

by Lexington Hill

FRUIT AND NUT

Chambord, Frangelico, Disaronno Amaretto

CLASSIC COCKTAILS

19.0

ESPRESSO MARTINI

MOJITO

COSMOPOLITAN

AMARETTO SOUR

MARGARITA

NEGRONI

LONG ISLAND

PITCHERS

38.0

Pimm's, Sangria, Aperol Spritz, Strawberry Gin Smash

BACK BAR

VODKA

Wyborowa vodka	10.0
Absolut vanilla	10.0
Grey Goose	12.0

GIN

Beefeater	10.0
Beefeater Pink	11.0
Bombay Sapphire	11.0
Hendrick's	12.0
Four Pillars Rare Dry	12.0
Plymouth sloe	12.5
Four Pillars Bloody Shiraz	13.0

BOURBON

Jim Beam	10.0
Wild Turkey	11.0
Maker's Mark	11.0
Woodford Reserve	12.0

TEQUILA

El Jimador Blanco	10.0
Don Julio Reposado	13.0
Patrón XO Cafe	14.0

RUM

Havana Club Anejo 3yo	10.0
Sailor Jerry	10.0
Bundaberg	10.5
Mount Gay	11.0
Plantation	12.5
Dimplomatico Reserva Exclusiva	13.0

WHISKEY & SCOTCH

Ballantine's	10.0
Canadian Club	10.0
Jack Daniels	11.0
Jameson	11.0
Chivas Regal	12.0
Johnny Walker Black	12.0
Fireball	12.0
Laphroaig 10yo Single Malt	12.5
Bowmore 12yo	12.5
Balvenie Single Malt	15.0
Glenfiddich 15yo	15.0
Starward Two-Fold	15.0
Macallan 12yo Double Cask	15.0

COGNAC & BRANDY

St Remy	11.0
Hennessey	13.0

MOCKTAILS

10.0

Mango Tango
Virgin Mojito
Virgin Strawberry Crush

LIQUEUR

11.0

Frangelico
Barbaresso Ouzo
Southern Comfort
Chambord
Cointreau
Malibu
Kahlua
Baileys
Midori
Disaronno Amaretto
Amara Montenegro
Opal Bianca White Sambuca

DRINKS

Coffee by Griffiths Bros.	4.0
Hot chocolate	4.5
Chai	4.5
Iced latte	5.0
ADD Honey	0.3
ADD Soy	0.5
ADD Almond	0.5
ADD Vanilla, hazelnut, caramel	0.5

TEA by Tea Drop	4.5
Green, earl grey, peppermint, chamomile, english breakfast, lemongrass ginger	

JUICE	4.0
Orange, pineapple, red grapefruit, cloudy apple, tomato, cranberry	

Cascade Ginger Beer	5.0
Split Rock Sparkling 750ml	8.0
Red Bull	6.0



BOOKING GUIDELINES

FOOD

- All menu items are subject to change according to seasonality and availability.
- Set Menus: food selections, guest numbers and dietary requirements must be received a minimum of 10 days prior to the event date. Payment for set menus is required at the time of booking for events booked within 14 days of the reservation date. Payment for set menus made more than 14 days in advance of the reservation date will require a 20% deposit. The number of guests confirmed and paid for will be the final numbers and no refunds will be given to late cancellations.
- Melbourne Hospitality People (MHP) kitchens contain nuts, shellfish and other allergens. Traces of these may be in the food. All special dietary requirements or allergy information must be made available to MHP prior to the event date. In the event that MHP has not been given prior notification, the client will be charged pro rata for all additional items required. MHP will aim to cater appropriately for all dietary requirements and allergies, however cannot guarantee, nor take responsibility for any reaction to the food.

ALLERGIES

- MHP makes every effort to do their best to accommodate guests with food allergies. However, please note, flour, nuts (peanuts, tree nuts, seeds, etc.), dairy, fructose, onion, garlic and other similar traditional cooking ingredients are routinely used in our kitchens as part of our normal daily preparation. As a result, a complete lack of any trace of any of these routine ingredients cannot be guaranteed. Further, given the nature and complexity of our dishes not all 'diet' preferences & intolerances can be accommodated. Vegetarian dishes and those that can be modified to be gluten free (note traces may still occur), and vegan are noted on our menus.
- Please notify our staff if you need assistance with our menu and please let us know if you have an allergy so that we can notify the kitchen team.

EVENTS AND BOOKINGS

- MHP reserves the right to apply minimum spends for event spaces. If the food and beverage spend does not reach the minimum spend, the difference will be charged as a room hire.
- We want all our guests to have a great time and hence we require all function bookings at MHP to include food. We practice Responsible Service of Alcohol and the guidelines set out by VCGLR.
- Unfortunately we do not accept for drinks-only bookings, however if there is space we would love to welcome you on a casual basis.
- Hens, Bucks & Birthdays: To ensure all our guests have a pleasant experience we do not allow; inappropriate behaviour, games, decorations, activities or novelty items. Any external suppliers must be approved by MHP Venues before you approve their services.
- You are welcome to bring a celebration cake, if you would like us to cut and serve to the table with cream and seasonal garnish there is a \$3 per head charge. If you are happy to cut and serve at the table yourselves, there is no charge.

For special occasions, you may wish to display your cake. We can provide a cake table for a fee of \$100 per cake. You would also be welcome to provide your own cake table, please note that this will also attract a fee of \$100 per cake.

**subject to approval*

- However no other external food or beverage is permitted to be brought into the venue e.g. Lollies, Chips, and Alcohol etc. Please speak to your coordinator about serving your celebration cake.
- Our restaurant consists of several pillars which limits the table configurations. Please speak to your coordinator about the best table layout for your event.

DECORATIONS

- No decorations such as balloons and banners are permitted as we like to ensure all patrons have access to view our splendid surroundings. These decorative items are permitted for full venue exclusive events.

BOOKINGS / CANCELLATION POLICIES

Pax	Cancellation period	Cancellation penalty	Deposit - 14 days or less	Deposit - 14 days or more
1-9 pax	24 hours	Pre-authorisation	Pre-authorisation	Pre-authorisation
10-14 pax	48 hours	Pre-authorisation	Pre-authorisation	Pre-authorisation
15-39 pax or set menu booking	7 days	20% deposit	Full pre-payment	20% deposit + signed contract
40+ /Exclusive area	14 days	20% deposit	Full pre-payment	20% deposit + signed contract

- Please note, on occasion, we may need to make some changes to our venue to stay in line with government restrictions. In this event, you may be required to amend or postpone your reservation with us. The safety of our guests and team is our priority and thus we will follow all government recommendations. We greatly appreciate your patience and thank you for your support.

HOUSE POLICY

- Dress to impress, be nice and have fun! Please no muscle singlets, dirty workwear, dress up, swimwear, barefeet, club colours or intimidating dress. We want all our customers to have a great time so please respect our staff and patrons. We do not accept unpleasant or annoying behaviour, name dropping, shoving, play fighting or arguing. We like our neighbours so please do not disturb them or loiter after we close. We are an equal opportunity venue. No matter what race, age, creed, religion, colour, gender or sexuality you are, you must dress nice, play nice and be nice no matter who you are!
- We practice Responsible Service of Alcohol therefore we do not serve shots. We believe in quality not quantity. We reserve the right to refuse entry.