

THE
BLACKSMITH

- EST 1924 -

FUNCTIONS & EVENTS PACK

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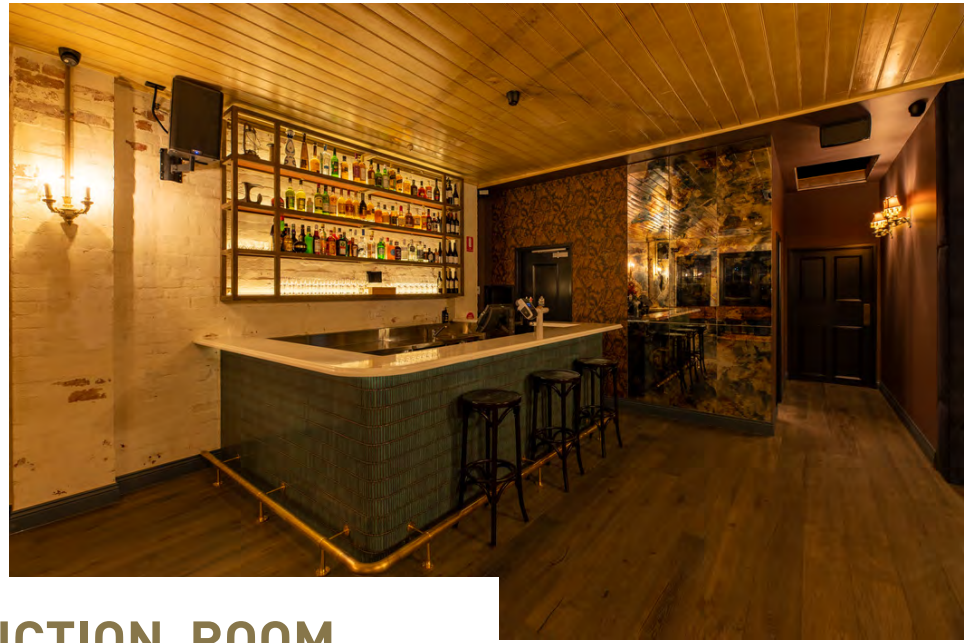


INTRODUCING

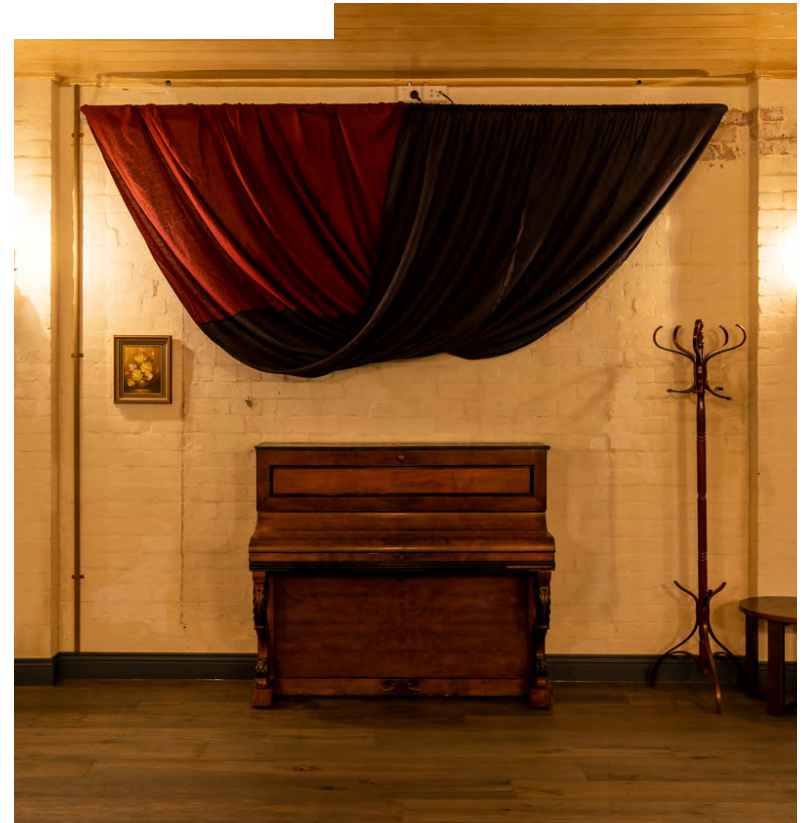
THE BLACKSMITH BAR

Situated in Richmond, in the heart of the Swan Street entertainment precinct, lies The Blacksmith; the newest venue to join Pratt Hospitality Group. From the same owners who brought you Katuk and Maeve Fox, The Blacksmith boasts a completely original offering and décor, unique to a lot of the offerings in the precinct currently.

The original structure dates back to 1924 as McNaughton's Ironmongers, which can still be seen on the external façade today. Everything from the name of the venue, the cocktail menu, and even the staff uniforms play on the history of the structure.



PRIVATE FUNCTION ROOM



PRIVATE FUNCTION ROOM

Features:

- ◇ Capacity for 110 guests
- ◇ Private bar
- ◇ Private bathrooms
- ◇ Built-in photobooth - pictured
- ◇ Own music allowed by sharing Spotify playlist with bar staff
- ◇ Welcome to arrange your own DJ
- ◇ Freedom to decorate the space with balloons, flowers, fairy lights etc.
- ◇ BYO cake/desserts (The Blacksmith can cut and serve free of charge)
- ◇ Flat-screen TV for photos, videos, or presentations
- ◇ Wireless microphone
- ◇ Heating and air-conditioning
- ◇ Dedicated bartender and waitstaff to serve your food and drinks
- ◇ Complimentary venue hire fee
- ◇ Availability for daytime or nighttime events

Minimum Spend:

- ◇ Friday: \$3000 (December \$4000)
- ◇ Saturday: \$4000 (December \$5000)
- ◇ Sunday - Thursday: \$2500 (December \$3000)

Conditions:

- ◇ A tentative hold can be placed for a period of 3 business days. From there a \$1000 deposit is required to secure the booking. The deposit is used towards the final bill on the night.
- ◇ The function organiser is responsible for meeting the minimum spend. Purchases by guests do not contribute to the total.



Use of the photobooth is FREE of charge, with unlimited photos included in the minimum spend. Guests can email themselves a copy of the photo immediately and share it on social media. Function organisers will receive a link to download all images on the first business day after their function.

The image shows the interior of a bar. In the foreground, there is a green leather sofa and a wooden chair with a patterned seat. A wooden coffee table is partially visible. In the background, there is a bar counter with various bottles and a person behind the bar. The lighting is warm and ambient.

MAIN BAR

General Information:

- ◇ The Blacksmith offers group bookings of all sizes, for those who do not require a bar tab, catering or a private area with no minimum spend attached.
- ◇ There are a number of areas available to reserve within the Main Bar of The Blacksmith, free of charge. These tables and booths are available to book on any night of the week.
- ◇ Groups are welcome to arrange a bar tab if they wish, or guests can purchase their own drinks throughout the evening.
- ◇ Groups are welcome to order food from our snack bar menu or pre-arrange catering from our canapé menu.

Bar Tabs:

- ◇ A bar tab allows you to choose the beverages you serve your guests and how much you spend.
- ◇ A bar tab is the most common form of payment for groups.
- ◇ Bar tabs can be paid for at the end of the function or prepayment can also be arranged.
- ◇ A credit card and current driver's license is required for all bar tabs and will be held by the bar for the duration of the bar tab.
- ◇ Please note no debit card will be accepted for a bar tab.

Conditions:

- ◇ If a group booking is more than 15 minutes late, any reserved area will be released to the general public regardless of any deposit paid.

COCKTAIL MASTERCLASS

The Blacksmith offers an exciting opportunity for you to jump behind the bar and learn how to shake a cocktail. Our Cocktail Masterclass can cater for groups from 10-30 people. We can accommodate larger groups on request however the cost per head may alter. Cocktail classes are held outside of our usual hours of trade, and therefore can start anywhere between 1.00pm - 3.00pm, and run for approximately 2 hours.

A deposit of \$200 is required to confirm booking.

\$75 PER PERSON

Each participant will receive:

- ◇ A palate-cleansing cocktail on arrival
- ◇ Four canapés per person - chefs selection
- ◇ Your turn behind the bar to make: a Pimm's Cup, Sexy Pants, and Mojito
- ◇ Learn the secrets, techniques, and myths behind classic and new age cocktail making
- ◇ There is a mocktail version of this class available for \$65 per person

All guests receive 50% off cocktails for 1 hour after the class.
You are welcome to stay after the class. We can reserve you an area in the Main Bar.
Extra catering can also be ordered to enjoy with your half-price cocktails.



ADD A LITTLE SOMETHING SPECIAL

On Arrival

Champagne or Sparkling Wine
Cocktail
Customised cocktail for the event

Champagne Magnums

Wow your guests with Champagne magnums
popped & served on arrival
Price on application

Champagne Toast

Serve champagne or sparkling wine
for speeches

FUNCTION COCKTAIL MENU

Select up to three cocktails to be available on arrival or as part of your bar tab.

Cosmopolitan // \$24

Absolut Vodka, Cointreau, Cranberry, Lime

Barrel Aged Negroni // \$24

Beefeater Gin, Campari, Rosso Antico Vermouth

Espresso Martini // \$24

Absolut Vodka, Espresso, Kahlua, Sugar

Barrel Aged Old Fashioned // \$24

Woodford Reserve, Bitters, Sugar

Margarita // \$24

Olmecca Reposado, Cointreau, Lime

Porn Star Martini // \$24

Finest Call Passionfruit Puree, Absolut Vanilla Vodka, Passoa Passion Liqueur, Lime, Prosecco

Japanese Slipper // \$24

Midori, Cointreau, Lemon

Southside // \$24

Beefeater Gin, Lime, Sugar, Mint

French Martini // \$24

Absolut Vodka, Chambord, Pineapple

Daiquiri // \$24

Havana Club 3 Y/O Anos, Lime, Sugar

SPRITZ MENU

Aperol Spritz // \$16

Aperol, Dal Zotto Prosecco, Soda

Campari Spritz // \$18

Campari, Dal Zotto Prosecco, Soda

Elderflower Spritz // \$18

Fiorente Elderflower, Dal Zotto Prosecco, Soda

BEVERAGES

White

- Bay of Stones Sauvignon Blanc, Barossa Valley, SA // \$9.5
- Rockbark Riesling, Clare Valley, SA // \$10.5
- Innocent Bystander Pinot Gris, Mornington, VIC // \$11
- Church Road Chardonnay, Hawkes Bay, NZ // \$11
- La Vis Simboli Pinot Gris, Trentino, Italy (bottle only) // \$56
- Louis Jadot Macon-Villages Grand Magnien, Burgundy, France (bottle only) // \$62
- St Hugo Chardonnay, Eden Valley, SA (bottle only) // \$75

Pink

- M de Minuty Rose, Cotes De Provence, France // \$13
- NV Innocent Bystander Moscato, Healesville, VIC 275ml // \$14
- Dal Zotto Rose, Whitfield, VIC // \$11.5
- Rameau d'Or Rosé, Provence, France (bottle only) // \$55

Red

- Bay of Stones Shiraz, Barossa Valley, SA // \$9.5
- Catalina Sounds Pinot Noir, Marlborough, NZ // \$11.5
- Church Road Hawke's Bay Merlot Cabernet Sauvignon, NZ // \$12.5
- Terrazas Reserva Malbec, Mendoza, Argentina // \$12.5
- Fletcher 'The Minion' Nebbiolo, Yarra Valley VIC (bottle only) // \$56
- Giant Steps Pinot Noir, Yarra Valley, VIC (bottle only) // \$64
- Heathcote Estate Shiraz, Heathcote, VIC (bottle only) // \$85

Sparkling

- NV Bay of Stones, Barossa Valley, SA // \$9.5
- Dal Zotto Prosecco, Whitfield, VIC // \$11.5
- NV Chandon, Yarra Valley, VIC // \$12
- Mumm Marlborough Brut, France // \$17 (glass) // \$83 (bottle)
- NV Chandon Rose, Yarra Valley, VIC (bottle only) // \$58
- Hawthorn Estate Single Vineyard Coppin Sparkling, Hawthorn, VIC (bottle only) // \$75
- NV Mumm Grand Cordon, Reims, France (bottle only) // \$125
- NV Veuve Clicquot, Reims, France (bottle only) // \$140
- Moet & Chandon Grand Vintage 2013, Epernay, France (bottle only) // \$175

Tap Beer

- Furphy Crisp Lager // \$7
- Heineken // \$7.5
- Stone & Wood Pacific Ale // \$7.5
- Rotating Tap

Packaged Beer / Cider

- Heineken 0 // \$7
- Stone & Wood Green Coast Crisp Lager 3.5% // \$10
- James Squire Apple Cider // \$12
- Napoleone Pear Cider // \$12
- James Squire Ginger Beer // \$10

Basic Spirits // \$13 - \$14

- Absolut Vodka // \$13
- Ballantines Scotch Whisky // \$13
- Beefeater Gin // \$13
- Buffalo Trace Bourbon // \$14
- Canadian Club Whisky // \$13
- Havana Club 3 Y/O Rum // \$13
- Havana Club Especial Rum // \$13
- Olmeca Altos Tequila // \$14
- Wyborowa Vodka // \$14

Premium Spirits // \$14 - \$16

- Belvedere // \$14
- Monkey 47 // \$16
- Glenmorangie 10 Y/O // \$14
- Mt Gay XO // \$14
- Buffalo Trace // \$14
- Volcan Blanco // \$15
- Del Maguey Mezcal // \$15
- Hennessy VSOP // \$14

Please note that menus and prices are subject to change without notice.

All card payments incur a 1.5% transaction fee, a charge of 10% applies on Sundays, a charge of 15% applies on Public Holidays.



Designed to be simplistic and hearty, all canapés are prepared within the Pratt Hospitality Group kitchen and delivered fresh to The Blacksmith ready for service.

Canapés can be ordered by the platter. Each platter contains 25 pieces of one choice (eg. 25 mini beef pies), and we require a minimum order of 5 platters.

Our experienced team can assist you in serving the right amount of food for your upcoming event and group size.



Recommended Catering:

- ◇ 40 guests - 10 platters
- ◇ 50 guests - 12 platters
- ◇ 60 guests - 15 platters
- ◇ 70 guests - 17 platters
- ◇ 80 guests - 20 platters

TANTALISE THOSE TASTEBUDS

Canapé Menu

Cold Canapés - \$85 per platter

- ◇ Mini bruschetta tarts with tomato, red onion, basil & a balsamic vinegar pearl (vg)
- ◇ Smoked salmon tartlets with horseradish & crème fraîche
- ◇ Individual Peking duck pancake rolls with hoisin sauce
- ◇ Freshly shucked oysters with red chilli jam & lime juice (gf)
- ◇ Za'atar marinated lamb fillet in a homemade tart with sumac spiced yoghurt, pomegranates, and nut free dukkah
- ◇ Fresh prawn rice paper rolls served with a Vietnamese dipping sauce (v available) (gf)
- ◇ Caramelised onion tarts with goat's cheese & thyme (vg)

Hot Canapés - \$85 per platter

- ◇ Mushroom arancini balls (gf) (vg)
- ◇ Homemade sausage rolls with a homemade tomato sauce
- ◇ Southern fried chicken with Jalapeño mayo (gf)
- ◇ Spinach & ricotta pastizzis (vg)
- ◇ Beef mini pies

Iconic Canapés - \$95 per platter

- *Minimum 2 platters of each (can only increase in multiples of 2)
- ◇ Crisp pork belly cubes served with a homemade apple relish (gf)
- ◇ Crispy 100-layer potato squares with creamy truffle aioli (vg) (gf)

Vegan Canapés - \$110 per platter

- *Minimum 3 platter order
- ◇ Chili jam tofu (gf)
- ◇ Grilled teriyaki tofu (gf)
- ◇ Sago & potato rosti (gf)
- ◇ Vegetable spring rolls with a tahini, lemon & miso sauce
- ◇ Vegetable samosa

Handmade Steamed Dumplings - \$85 per platter

- ◇ Prawn & chive
- ◇ Pork
- ◇ Vegetarian (v)
- ◇ Roast duck

Dessert Canapés - \$85 per platter

- ◇ Individual chocolate brownies
- ◇ Mini lemon tarts garnished with curls of lime zest

Each cold, hot and dessert platter contains 25 pieces of one choice eg. 25 x beef mini pies. We require a minimum order of 5 platters.

vg = vegetarian gf = gluten free v = vegan

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A charge of 15% applies on Public Holidays.

SWEET BABY CHEESES

Something to graze on

Cheese - \$75 per platter

◇ Three cheeses, Manuka honey pot, cornichons, quince paste, seasonal fruit, an assortment of biscuits, grissini & fig & olive crisps (vg)

*pictured

Feed Me - \$100 per platter

◇ Three cheeses, rabbit & confit onion terrine, apple, currant and stout chutney, Manuka honey pot, salami, cornichons, quince paste, seasonal fruit, an assortment of biscuits, grissini & fig & olive crisps (vg)



Please note that menus and prices are subject to change without notice.

All card payments incur a 1.5% transaction fee

A charge of 10% applies on Sundays.

A charge of 15% applies on Public Holidays.



PREFERRED SUPPLIERS

Cakes & Balloons

Burnt Butter Cakes, located in Richmond, is our preferred supplier for all things cakes, cupcakes, cookies, and balloons. They are very familiar with our venue and can provide everything required to bring your party to life.



burntbuttercakes.com.au



[@burntbuttercakes](https://www.instagram.com/burntbuttercakes)

Lemon Sage & Co. are a boutique party business offering event consulting and party packages. They specialise in theming the two must haves for parties....cake & balloons! Now you can have your cake and eat it too!



lemonsage.co



[@lemonsage_co](https://www.instagram.com/lemonsage_co)

Florist

Glasshaus, situated just down the road from The Blacksmith, is your go-to florist for beautiful arrangements to style the function room.



glasshausfloristonline.com



[@glasshausdesign](https://www.instagram.com/glasshausdesign)

DJs

The Blacksmith Bar has a number of recommended DJs depending on your music taste, occasion, and budget. Information on pricing and booking process can be provided on request!



TERMS & CONDITIONS

1. TENTATIVE BOOKINGS:

A tentative booking can be placed on your preferred date, and will be held for 3 days. In the event of The Blacksmith Bar receiving another enquiry on your tentative date, we will contact you to determine whether or not you would like to confirm your booking.

2. MINIMUM SPEND:

The minimum spend requirement is the function organisers responsibility to be met. Sales made by guests at your function do not count towards the minimum spend.

3. BOOKINGS AND CONFIRMATION:

To confirm your booking we require the terms and conditions to be completed and returned along with a deposit within 3 days of making a tentative booking. Bookings are not considered confirmed until these things have been received. If a deposit is not received within 3 days of the tentative booking being placed, the date may be released.

4. DEPOSIT:

- ◇ A deposit is required within 3 days of placing a tentative hold for your function.
- ◇ The deposit will be taken off the full amount of the bill at the end of your function.
- ◇ Full payment is required prior to or on the date of your function.

5. PAYMENT:

- ◇ The Blacksmith accepts payment in Cash, EFTPOS or Credit Card. The Blacksmith also accepts AMEX and Diners.
- ◇ A 1.5% surcharge will be incurred with each transaction for all cards.

6. CANCELLATION:

Any cancellations less than 90 days before your event will forfeit 100% of your deposit to The Blacksmith.

Any cancellations 45 days or less before your event will be required to pay the balance of the minimum spend owing to The Blacksmith. Dates are non-transferable.

7. COVID-19 CANCELLATIONS:

In the event that The Blacksmith is unable to execute your event due to restrictions imposed on the venue by the Victorian Government, The Blacksmith will allow you to move your function and any deposits paid to a future date. Cancellations due to the organiser or guests contracting COVID will result in payment of cancellation fees as per point 6.

8. RESPONSIBLE SERVICE OF ALCOHOL:

All staff at The Blacksmith are trained in the Liquor Licensing accredited 'Responsible Service of Alcohol' and by law may refuse to serve alcohol to or remove any person that is deemed intoxicated. Under no circumstances are persons under the age of 18 years allowed on the premises or in the function areas unless accompanied by their legal guardian for the entire duration of their patronage at The Blacksmith and has been arranged prior to the night of your function.

9. PUBLIC HOLIDAYS:

A surcharge of 15% applies on Public Holidays.

10. PRICING:

Please note that menus and prices are subject to change without notice.

11. EQUIPMENT, GIFTS:

All items must be packed up and removed at the completion of your function.

We take no responsibility for items or equipment left in the venue regardless of what is negotiated with staff on the night. There will be no storage of items such as DJ equipment, bags, floral arrangements, balloons etc.

TERMS & CONDITIONS

12. DIETARY REQUIREMENTS:

The organiser accepts that it is their responsibility to cater to the dietary requirements of their guests. The venue will not make changes to the catering on the night of the function. Please note that while we do not use nuts in any of our recipes, the venue cannot guarantee that there won't be any traces of nuts in the food. The venue cannot guarantee that gluten free items may not include traces of gluten. The venue cannot cater to fructose intolerance.

13. DAMAGE:

In the event that any furniture or any other part of the venue is 'purposely or foolishly' damaged, the cost of repairs will be forwarded to the person responsible for the function or a negotiated amount added to the function invoice at the completion of the function. The Client will be given a Venue Condition Report to sign at the beginning of the function.

14. PHOTOBOTH:

While using our function room, you and your guests may wish to use our photobooth. Please read the below information. By signing these terms and conditions, you agree to and understand the following:

Your guests will have the option to take a photo and email it to themselves. Once the photo is emailed it will then save to our server. If you wish to receive a copy of all of the photos taken from your event, we will send you a link via the website DropBox. This link will allow you to access your photos within 14 days of your event, after which point the link will expire and the photos will be deleted from our server.

As a friendly reminder, the collection and use of personal information related to the photo booth is governed by our Privacy Policy, which can be accessed [here](#). We will only collect and use your personal information where it is reasonably necessary to do so for the conduct of our business (including marketing purposes).

15. DECORATION CONSTRAINTS:

The venue does not allow anything stuck to a painted surface, no open flames or candles, or any confetti or glitter of any kind. This includes balloons filled with confetti/glitter as well as body glitter. Please ensure guests are made aware of this. In the event that your function does not abide by these decoration constraints, a \$350 cleaning fee will be charged to the client at the conclusion of the function.

16. LOST PROPERTY:

The Blacksmith will not accept responsibility for any damage or loss of property left on the premises prior, during or after the function. This responsibility lies solely with the client.

17. CLIENT RESPONSIBILITY:

The Client is required to inform all relevant personnel involved in attending the function of these terms and conditions.

18. SPEECHES IN MAIN BAR AREA:

The main bar at The Blacksmith is not a private room and consequently is NOT set up to facilitate speeches. In the event of speeches being required, it is the manager's discretion to whether the volume of music can be turned down at the particular time the function requests. We encourage these to be under 10 minutes in duration and completed prior to 8.30pm.

19. SECURITY:

The venue will provide one guard for functions of less than 100 people held on a Friday or Saturday evening. If your function has more than 100 patrons you will need to cover the cost of one additional security guard. If you are having live entertainment such as a DJ or band, one additional guard must be present and you must cover the cost for this additional guard. If your function is being held from Sunday-Thursday then you are under full obligation to provide the guard/s. THE COST FOR THIS IS \$55 PER HOUR PER GUARD AND THERE IS A MINIMUM SHIFT REQUIREMENT OF 4 HOURS.

20. EXTERNAL CONTRACTORS - EG DJ, BAND:

Any external contractors (such as DJs and bands) must bring all their own equipment (INCLUDING A TABLE if required). All items must have floor protection under table legs or a protective mat under the whole table to protect the floors from scratches. All items must be packed up and removed at the completion of your function. Contractors are required to arrange a sound check prior to the function. Faulty equipment is not the responsibility of the venue.

FUNCTION DETAILS:

Name/Company: _____

Function Name: _____

Mobile: _____

Email: _____

Address: _____

Date of Function: _____

Number of Guests: _____

CREDIT CARD DETAILS

Cardholders Name: _____

Card Number: _____

Expiry: _____ CCV: _____

Driver's License Number: _____

*Please send a photo of your license with this document

MANAGEMENT RESERVES THE RIGHT TO REFUSE ENTRY TO ANY PATRONS.

BY LAW ID is required for ALL patrons.

Only an Australian Drivers license, Australian Proof of Age card or an
international passport will be accepted.

The Blacksmith CREDIT CARD AUTHORISATION FORM

(Please print in capital letters)

Card Type: (Please circle)

Visa / Mastercard / AMEX / Diners

*A 1.5% surcharge will be incurred with each transaction for all cards.

I hereby authorise The Blacksmith to debit my card \$ _____
for the deposit payment of the function to be held on

_____/_____/_____ (date)

Signature: _____

PLEASE UNDERSTAND AND RESPECT THE TERMS & CONDITIONS
FOR The Blacksmith.

I have read and agree to the Terms and Conditions in regards to
booking a function at The Blacksmith.

Signature: _____

Date Signed: _____

Please complete and email to: hello@pratthg.com

