



# WEDDINGS & ENGAGEMENTS





# VENUE HIGHLIGHTS

## Invigorate | Innovate | Inspire

Captain Baxter is an iconic beach side destination, perfect for a variety of event styles. Whether you want a small, seated celebration, or a large cocktail style soiree, the combination of natural light, stunning views and modern décor exudes a truly unique ambience. The space is inspired by tropical beach bungalows of the 1920's and features a fully retractable roof bringing the outdoors inside.

Set against the breathtaking backdrop of Port Phillip Bay, Captain Baxter is the perfect place to make memories that will last a lifetime.



# WEDDING RECEPTION & ENGAGEMENT PARTIES

*Available March - October*

Friday and Saturday Day Event: 12pm-5pm

Friday Evening Event: 6pm-12am

Saturday Evening Event (April-September only): 6pm-12am

**seated** up to 70 guests

**cocktail** up to 200 guests

## PRICING

*The cost of your event will be made up of a minimum spend of your food and beverage.  
The minimum which will depend on the time and date of your event.*

*Please contact your event coordinator for further information.*

## WEDDING CEREMONY

*For those wishing to host both a wedding ceremony and celebration in the same location.*

### LOCATION

Atrium

Your event will be pre-set, all furniture, decorations and entertainment will be in place, with your reception commencing directly after your ceremony.

Day: 11am - 12pm (followed by a 12pm - 5pm reception)

Evening: 5pm - 6pm (followed by a 6pm - 12am reception)

### PRICING

\$1700 + minimum spend for your reception

### INCLUSIONS

- Up to 30 white chairs
- Signing table with linen
- Venue hire
- The Luxe Arch (gold black or white, or the Prince Arch (black or white) - with your preferred colour of silk floral arrangements





## RECOMMENDED COCKTAIL PARTY PACKAGES

### 2-4 hr event

\$56 per person – 5 x hot & cold bites, 1 x premium canapé, 1 x bao, 1 x stick

\$66 per person – 5 x hot & cold bites, 1 x premium canapé, 2 x bao, 1 x stick

### 4-6 hr event

\$80 per person – 5 x hot & cold bites, 1 x premium canapé, 2 x bao, 1 x stick, 1 x grazing

*\*1 piece per person*

### \$56 per person

*\$68pp includes spritz on arrival*

Kingfish crudo, yuzu kosho, pickled fennel (gf)  
Raw beef, nam jim, fried anchovy, taro (gf)  
Assorted seafood & vegetarian sushi handrolls (gf)  
Sesame prawn toast, yuzu kosho mayo, chive  
Kimchi mac & cheese croquettes, black garlic aioli (v)  
  
Miso waffle, smoked salmon, yuzu cream (gf)  
Fried chicken, kewpie, pickled cucumber, coriander  
Korean BBQ pork skewers (v, gf)

### \$66 per person

*\$78pp includes spritz on arrival*

Assorted rice paper rolls (chicken, prawn, vegetarian) (gf)  
Miso eggplant, sesame, cassava crackers (v, gf)  
Pork & chive wonton, chilli crisp  
Steamed duck & lemongrass bao, plum ketchup  
Korean fried chicken, kimchi spice (gf)  
  
Appellation oyster, shiso mignonette (gf)  
Duck sausage bao, hoisin, cucumber, green onion  
Roast pork, Ssamjang, coriander, pickled daikon  
Isan BBQ chicken, hot & sour (gf)

### \$80 per person

*\$92pp includes spritz on arrival*

Kingfish crudo, yuzu kosho, pickled fennel (gf)  
Miso eggplant, sesame, cassava crackers (v, gf)  
Sesame prawn toast, yuzu kosho mayo, chive  
Steamed duck & lemongrass bao, plum ketchup  
Kimchi mac & cheese croquettes, black garlic aioli (v)  
  
Peking duck pancake, hoisin  
Fried chicken, kewpie, pickled cucumber, coriander  
Tempura eggplant, roasted sesame, coriander (v)  
  
Crying tiger lamb tsukune (gf)  
Hot & numbing calamari, aromatic herbs (gf)





## design your own way canapés.

### COLD BITES 6.0

Kingfish crudo, yuzu kosho, pickled fennel (gf)  
 Assorted seafood & vegetarian sushi handrolls (gf)  
 Miso eggplant, sesame, cassava crackers (v, gf)  
 Raw beef, nam jim, fried anchovy, taro (gf)  
 Assorted rice paper rolls (chicken, prawn, vegetarian) (gf)

### PREMIUM CANAPÉS 8.0

Appellation oyster, shiso mignonette (gf)  
 Miso waffle, smoked salmon, yuzu cream (gf)  
 Bluefin tuna, nashi pear, goat's curd, nori rye cracker  
 Peking duck pancake, hoisin

### BAO 10.0

Duck sausage bao, hoisin, cucumber, green onion  
 Roast pork, Ssamjang, coriander, pickled daikon  
 Tempura eggplant, roasted sesame, coriander (v)  
 Fried chicken, kewpie, pickled cucumber, coriander

### GRAZING 14.0

Salt & pepper tofu, blistered snake beans,  
 roasted sesame (gf, vg)  
 White cut chicken, green mango, pawpaw, nam jim (gf)  
 Hot & numbing calamari, aromatic herbs (gf)  
 Black vinegar & pepper pork adobo, Jasmine rice (gf)

### HOT BITES 6.0

Sesame prawn toast, yuzu kosho mayo, chive  
 Kimchi mac & cheese croquettes, black garlic aioli (v)  
 Pork & chive wonton, chilli crisp  
 Steamed duck & lemongrass bao, plum ketchup  
 Korean fried chicken, kimchi spice (gf)

### STICKS 8.0

Isan BBQ chicken, hot & sour (gf)  
 Crying tiger lamb tsukune (gf)  
 Korean BBQ pork skewers (gf)  
 Seasonal vegetarian skewers (v, gf)

### LATE NIGHT SLIDERS 12.0

*available from 9.30pm*  
 Angus beef, miso mayo, cheddar, dill pickle  
 Tempura sweet potato, kosho mayo, iceberg

### SWEET TREATS 6.0

Dark chocolate & coconut tart (gf)  
 Coconut profiteroles, white chocolate, pandan cream  
 Yuzu & passionfruit parfait, shiso, strawberry (gf)

*\*minimum 20 piece per item*

*\*subject to change*

(v) vegetarian (gf) gluten friendly (vg) vegan (n) contains nuts





# luxe banquet.

79.0 PER PERSON

Spritz on arrival

*Snacks*

Duck sausage bao, hoisin, cucumber, kumquat  
Bluefin tuna, nashi pear, goat's curd, nori rye cracker  
Miso waffle, smoked salmon, yuzu cream

*Starters*

Whipped tofu, mushroom xo, cassava (gf, vg)  
Hiramasa kingfish, yuzu kosho, pickled fennel (gf)

*Shared Main*

Half chicken, black pepper sauce, miso, sweetcorn (gf)  
Lamb shoulder, crying tiger sauce, labneh (gf)  
Fried potato, gochujang, curry leaf (vg, gf)  
Cosberg salad, pickled shallots, yuzu, radish (vg, gf)

Sweet treat, tea & coffee

## RECOMMENDED ADD ONS

Appellation oysters, shiso mignonette (gf) + 6.0pp

### SHARED DESSERT + 10.0pp

Yuzu & passionfruit parfait, shiso, strawberry (v, gf)  
Dark chocolate mousse, coconut ice cream, sesame peanut brittle (v, gf, n)  
Tea & coffee

### BAXTER'S MARTINI TREE + 255.0

12 martinis of your choice

*\*subject to change*

(v) vegetarian (gf) gluten friendly (vg) vegan (n) contains nuts



# celebration banquet.

109.0 PER PERSON

Spritz on arrival

*Snacks*

Appellation oysters, shiso mignonette (gf)

Duck sausage bao, hoisin, cucumber, kumquat

Bluefin tuna, nashi pear, goat's curd, nori rye cracker

Miso waffle, smoked salmon, yuzu cream

*Starters*

Whipped tofu, mushroom xo, cassava (gf, vg)

Hiramasa kingfish, yuzu kosho, pickled fennel (gf)

*Shared Main*

Half chicken, black pepper sauce, miso, sweetcorn (gf)

Lamb shoulder, crying tiger sauce, labneh (gf)

Fried potato, gochujang, curry leaf (vg, gf)

Cosberg salad, pickled shallots, yuzu, radish (vg, gf)

*Shared Dessert*

Yuzu & passionfruit parfait, shiso, strawberry (v, gf)

Dark chocolate mousse, coconut ice cream, sesame peanut brittle (v, gf, n)

Tea & coffee

*Petite espresso martini or white chocolate & passionfruit martini to finish*

## RECOMMENDED ADD ONS

BAXTER'S MARTINI TREE + 255.0

12 martinis of your choice

*\*subject to change*

(v) vegetarian (gf) gluten friendly (vg) vegan (n) contains nuts





# beverage packages.

available for full venue exclusive events only

## Package A

1 sparkling, 1 white, 1 red and 1 beer to lead

### SPARKLING

Chain of Fire Brut Cuveé, South Eastern, AUS

### WHITE

Young Poets Sauvignon Blanc, Mudgee, NSW

### RED

Woodbrook Farm Shiraz, Central Ranges, NSW

### BEER

Corona, Peroni, Great Northern and Cascade Light

### NON-ALCOHOLIC

McGuigan Zero Alcohol Sparkling, Chardonnay and Shiraz  
Carlton Zero, Heaps Normal XPA

## Package B

1 sparkling, 1 white, 1 red and 1 beer/cider to lead

### SPARKLING

Ca Di Alte Prosecco, Veneto, IT

### WHITE

Babich 'Black Label' Sauvignon Blanc, Marlborough, NZ  
Endless Pinot Grigio, King Valley, VIC  
Yering Station Elevations Chardonnay, Yarra Valley, VIC  
Buller Wines RLB Moscato, Rutherglen, VIC

### RED

Ladies of The Round Table Pinot Noir, Yarra Valley, VIC  
Marie Louise Parisot Côtes Du Rhone, Rhone Valley, FR  
Buller Wines 'The Nook' Shiraz, Rutherglen, VIC

### BEER & CIDER

Carlton Draught, Corona, Peroni, Great Northern, Asahi,  
Cascade Light and Bulmers cider

### NON-ALCOHOLIC

McGuigan Zero Alcohol Sparkling, Chardonnay and Shiraz  
Heineken 0%, Carlton Zero, Heaps Normal XPA  
and The Hills Virgin Apple Cider

## Package C

1 sparkling, 1 white, 1 red and 1 beer/cider to lead

### SPARKLING

Chandon Blanc de Blanc, Yarra Valley, VIC

### WHITE

Babich 'Black Label' Sauvignon Blanc, Marlborough, NZ  
Endless Pinot Grigio, King Valley, VIC  
Franca's Vineyard Riesling, Riverland, SA  
Robert Oatley Chardonnay, Margaret River, WA  
Buller Wines RLB Moscato, Rutherglen, VIC

### ROSÉ

Minuty Rosé, Côtes de Provence, FR

### RED

Luna Estate Pinot Noir, Martinborough, NZ  
Spinifex Shiraz, Barossa Valley, SA  
Cabinet Card Cabernet Sauvignon, Yarra Valley, VIC  
Tellurian Estate GSM, Heathcote, VIC

### BEER & CIDER

Carlton Draught, Coldstream Pilsner, Fat Yak, Corona, Peroni,  
Great Northern, Asahi, Cascade Light and Bulmers cider

### SPIRITS

Basic spirits – Vodka, Gin, Bourbon, Whisky, Spiced Rum

### NON-ALCOHOLIC

McGuigan Zero Alcohol Sparkling, Chardonnay and Shiraz  
Heineken 0%, Carlton Zero, Heaps Normal XPA  
and The Hills Virgin Apple Cider

DURATION	A	B	C
3 hrs	55.0	70.0	85.0
4 hrs	60.0	75.0	90.0
5 hrs	65.0	80.0	95.0
6 hrs	75.0	90.0	105.0

### Please Note:

Lead wines and beers are those that we serve as standard pour at your event, additional wines and beers listed within your chosen package will also be available on request. All packages include soft drink, juice, filtered water (not mineral water), tea and coffee.

Basic spirits can be added to packages A and B for \$20 per head. The above items are subject to change based on supply and availability.

Captain Baxter practices responsible service of alcohol, the safety of our patrons and staff is our top priority.



# booking guidelines.

## To Book

Love the venue as much as we do? Amazing! To book your event, send us an email confirming that you would like to go ahead, outlining the date and time of the event and number of guests. From there, we'll ask you for a signed contract and 20% deposit of your agreed spend. Once paid, congratulations! You're about to start planning an incredible event with one of our fabulous event coordinators. Just note that if you are booking an event 14 days or less before the date, full payment is required at the time of booking.

So that your event can run as smoothly as possible, we require guest number confirmation, final payment and all dietary requirements no later than 10 days prior to your event date.

## Our Food

We work with lovely, fresh produce. This does mean however that all menu items are subject to change according to seasonality and availability. As great as we are at catering for nearly all dietary requirements, all Melbourne Hospitality People (MHP) kitchens contain nuts, shellfish and other allergens. Traces of these may be in the food. 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.

## Housekeeping

To ensure all our guests have the best time, we do not allow; Inappropriate behaviour, games, activities or novelty items.

Decorative items that may interrupt the splendid view including balloons and large floral arrangements. Exceptions are made for full venue exclusive events.

Yes, we are famous purveyors of all things fun, celebratory and impulsive. However, we are also in the business of keeping it fabulous and safe for all – including you! To do this, we always practice our Responsible Service of Alcohol. If we ask you to slow down and have some water, consider us your guide in getting you back up on the D-floor, and take our advice.

We are proud to be a venue free from discrimination. Discriminatory behaviour or language will not be tolerated.



## Cancellation Policy

This applies to all events excluding venue exclusive events. The full terms and conditions will apply to venue exclusive events. These can be found on the next page.

Type of event	Cancellation period	Cancellation Penalty
Semi-exclusive Event e.g. <i>set menus, cocktail functions &amp; restaurant bookings</i>	7 days	20% booking fee
Exclusive Room Event e.g. <i>Palm Room, The Atrium, Dining Room &amp; Cocktail Bar</i>	14 days	20% booking fee

The non-refundable booking fee is in place to act as compensation for administrative costs, stock loss, and lost opportunity associated with an event or reservation.

For a full list of terms and conditions, please visit [melbournehospitality.com.au](http://melbournehospitality.com.au)

