



EVENTS BROCHURE



sip. sun. savour.

Captain Baxter has long been the touchstone of St Kilda's famed beachside lifestyle. An intersection of serenity, luxury and possibility.

Captain Baxter's menu nods homage to Pan Asian classics that have shaped our Aussie heritage. Bolstered by a long-lunch cocktail culture, Captain Baxter is a state of Savour.



Please note: a 10% Saturday, 10% Sunday and 15% public holiday surcharge applies

(03) 8534 8999 | info@captainbaxter.com.au | 10/10-18 Jacka Blvd, St Kilda | [@captainbaxterstkilda](https://www.instagram.com/captainbaxterstkilda)



the atrium.

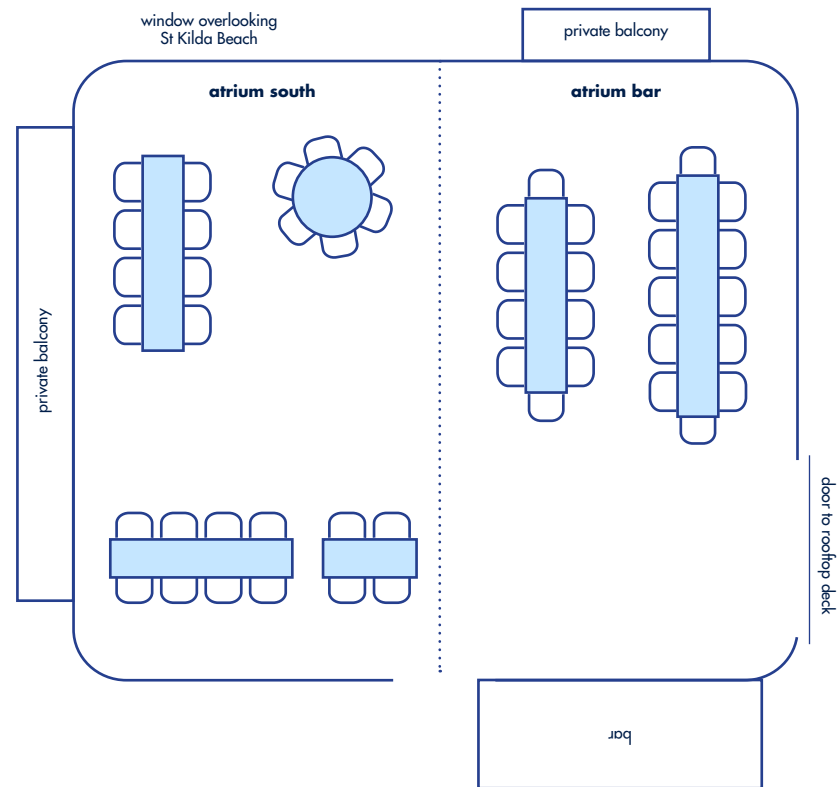
A premium space featuring a private balcony, panoramic beach views and a retractable roof, Atrium South is perfect for overlooking Port Phillip Bay.

Be the envy of St Kilda as you party the day away in this spectacular setting.

atrium south.

seated n/a

cocktail 40 - 50 guests



atrium bar.

seated 16 - 22 guests

**high bar seating*





palm room.

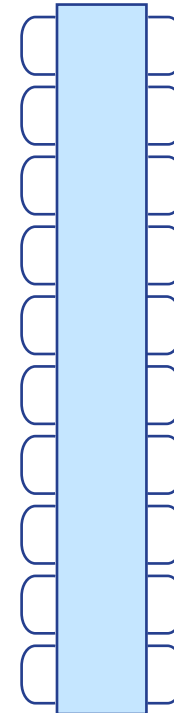
Situated between the Dining Room and Atrium, the Palm Room is an intimate low seated space with views across Port Phillip Bay and South Beach Reserve.

The long central table makes it perfect for long lunches and socialising with family and friends.

seated 15 - 20 guests

cocktail n/a

window overlooking
South Beach Reserve



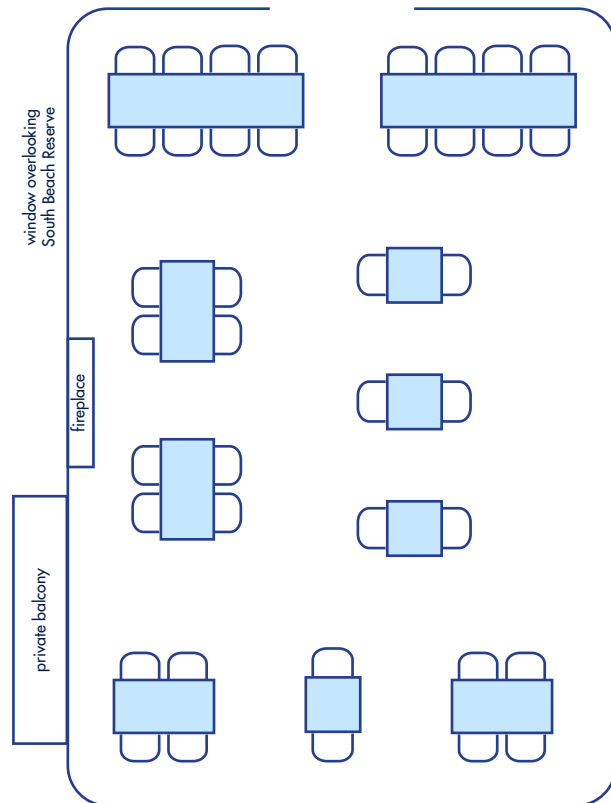
dining room.

Captain Baxter's Dining Room is a semi-private dining space overlooking South Beach Reserve, featuring its own private balcony.

Nestled within the heart of Captain Baxter, the Dining Room is ideal for vibrant and sophisticated events.

seated 25 - 44 guests

cocktail 30 - 50 guests





venue exclusive.

Immerse yourself in the true St Kilda Beach experience at Captain Baxter.

Take advantage of the uninterrupted bay views, and allow your guests the opportunity to lounge on the 1920s inspired beach bungalows, or mingle around the cocktail bar with a martini in hand.

seated 60 - 80 guests

cocktail 80 - 200 guests

baxter's long lunch.

Round up your crew and enjoy the beach views. Lavishly lose your day, as your long lunch turn into a soiree. Captain Baxter is the home of the long lunch.

3 hours | Booking start time between 12pm - 1pm

Saturday & Sunday only

4 - 20ppl

99.0 PER PERSON

Snacks

Duck sausage bao, hoisin, cucumber, kumquat

Miso waffle, smoked salmon, yuzu cream

Starters

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

Fried chicken, kimchi spice, mango & pineapple hot sauce (gf)

Shared Main

Half chicken, black pepper sauce, green garlic chimichurri, Thai basil (gf)

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

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

3-HOUR BEVERAGE PACKAGE

Brut Cuveé, Sauvignon Blanc, Shiraz Cabernet

Carlton Draught, Corona, Peroni, Cascade Light

Mocktails, soft drink, juice, tea, coffee

RECOMMENDED ADD ONS

ADDITIONAL MAIN + 10.5pp

Lamb shoulder, crying tiger sauce, labneh (gf)

SHARED DESSERT + 10.5pp

Calamansi tart, elderflower, white chocolate, almond (v, gf, n)

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

Tea & coffee

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

Please note: a 10% Saturday, 10% Sunday and 15% public holiday surcharge applies





baxter's banquet.

85.0 PER PERSON

Glass of bubbles 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, green garlic chimichurri, Thai basil (gf)

Lamb shoulder, crying tiger sauce, labneh (gf)

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

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

Chefs petit fours, tea & coffee

RECOMMENDED ADD ONS

Appellation oysters, shiso mignonette (gf) + 6.5pp

SHARED DESSERT + 10.5pp

Calamansi tart, elderflower, white chocolate, almond (v, gf, n)

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

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

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sailor's banquet.

95.0 PER PERSON

Glass of bubbles 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)

Hiramasu kingfish, yuzu kosho, pickled fennel (gf)

Shared Main

Half chicken, black pepper sauce, green garlic chimichurri, Thai basil (gf)

Lamb shoulder, crying tiger sauce, labneh (gf)

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

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

Shared Dessert

Calamansi tart, elderflower, white chocolate, almond (v, gf, n)

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

Tea & coffee

RECOMMENDED ADD ONS

Appellation oysters, shiso mignonette (gf) + 6.5pp

BAXTER'S MARTINI TREE + 255.0

12 martinis of your choice

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

Please note: a 10% Saturday, 10% Sunday and 15% public holiday surcharge applies





captain's banquet.

118.0 PER PERSON

Glass of bubbles on arrival

Snacks

Rock 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, green garlic chimichurri, Thai basil (gf)

Lamb shoulder, crying tiger sauce, labneh (gf)

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

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

Shared Dessert

Calamansi tart, elderflower, white chocolate, almond (v, gf, n)

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

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

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beach bungalows.

Allow yourself to be transported to a European summer paradise while basking in the sunshine with St Kilda beach at your fingertips.

each bungalow seats up to 20 guests

900.0 PER BUNGALOW

Half bungalows are available for groups of 8-10 for 465.0

Chandon Garden Spritz, Chandon Blanc De Blanc or Minuty Rosé Magnum on arrival*

**1 drink per person*

Snacks to share

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

Prawn & ginger dumplings, Szechuan chilli oil (gf)

Fried chicken, mango & Pineapple hot sauce (gf)

Pork Siu bao, hoisin

Vegan option available

BOTTLE SERVICE UPGRADE

FULL BUNGALOW 2600.0 (up to 20 guests)

Includes -

- Bungalow package
- 2 x Belvedere 1.75L magnums
- Unlimited mixers
- VIP server

HALF BUNGALOW 1300.0 (up to 10 guests)

Includes -

- Bungalow package
- 1 x Belvedere 1.75L magnum
- Unlimited mixers
- VIP server

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

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RECOMMENDED COCKTAIL PARTY PACKAGES

2-4 hr event

\$60 per person – 5 x hot & cold bites, 1 x premium canapé, 1 x bao, 1 x stick

\$71 per person – 5 x hot & cold bites, 1 x premium canapé, 2 x bao, 1 x stick

4-6 hr event

\$86 per person – 5 x hot & cold bites, 1 x premium canapé, 2 x bao, 1 x stick, 1 x grazing

**1 piece per person*

\$60 per person

Kingfish crudo, yuzu kosho, pickled fennel (gf)
Chicken san choy bow, shiitake, peanut, witlof (gf, n)
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)

\$71 per person

Assorted rice paper rolls (chicken, prawn, vegetarian) (gf)
Miso eggplant, sesame, cassava crackers (v, gf)
Pork & chive wonton, chilli crisp
Char Siu pork bao, hoisin
Korean fried chicken, kimchi spice (gf)

Appellation oyster, shiso mignonette (gf)
Tempura sweet potato, kosho mayo, iceberg (v)
Roast pork, Ssamjang, coriander, pickled daikon
Isan BBQ chicken, hot & sour (gf)

\$86 per person

Kingfish crudo, yuzu kosho, pickled fennel (gf)
Miso eggplant, sesame, cassava crackers (v, gf)
Sesame prawn toast, yuzu kosho mayo, chive
Char Siu pork bao, hoisin
Kimchi mac & cheese croquettes, black garlic aioli (v)

Peking duck pancake, hoisin
Fried chicken, kewpie, pickled cucumber, coriander
Tempura sweet potato, kosho mayo, iceberg (v)
Crying tiger lamb tsukune (gf)
Hot & numbing calamari, aromatic herbs (gf)





design your own way canapés.

HOT & COLD BITES 6.5

Kingfish crudo, yuzu kosho, pickled fennel (gf)
Assorted seafood & vegetarian sushi handrolls (gf)
Miso eggplant, sesame, cassava crackers (v, gf)
Chicken san choy bow, shiitake, peanut, witlof (gf, n)
Assorted rice paper rolls (chicken, prawn, vegetarian) (gf)
Sesame prawn toast, yuzu kosho mayo, chive
Kimchi mac & cheese croquettes, black garlic aioli (v)
Pork & chive wonton, chilli crisp
Char Siu pork bao, hoisin
Korean fried chicken, kimchi spice (gf)

PREMIUM CANAPÉS 8.5

Appellation oyster, shiso mignonette (gf)
Miso waffle, smoked salmon, yuzu cream (gf)
Bluefin tuna, nashi pear, goat's curd, tart (gf)
Peking duck pancake, hoisin
Smoked salmon caviar & smoked creme fraiche tartlet (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)

BAO 11.0

Roast pork, Ssamjang, coriander, pickled daikon
Tempura sweet potato, kosho mayo, iceberg (v)
Fried chicken, kewpie, pickled cucumber, coriander

PREMIUM STICKS 10.0

Wagyu beef skewers, chopped wasabi (gf)
Duck tsukune, master sauce (gf)

GRAZING 15.0

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

LATE NIGHT SLIDERS 12.0

available from 9.30pm

Angus beef, miso mayo, cheddar, dill pickle
Chilli fried tofu, sesame, beanshoot slaw (gf)

SWEET TREATS 6.0

Dark chocolate & peanut sesame tart (n)
Pandan & lychee marshmallow (v, gf)
Calamansi tart, elderflower, white chocolate (gf)

**minimum 20 piece per item*

**subject to change*

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

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food stations.

Only available for full venue exclusive events

Must be ordered in conjunction with a canapé package

CHEESE STATION

\$16 PER PERSON

A chef's selection of 3 cheeses (1 soft, 1 hard, 1 blue)

Fresh & dried fruit, fresh honeycomb, roasted nuts, quince paste, pickles, breads

ANTIPASTO STATION

\$21 PER PERSON

Borgo mild cacciatori, 24 month aged prosciutto di parma, Quattro Stelle wagyu pastrami, seasonally preserved vegetables, pickles, breads

SEAFOOD STATION

\$63 PER PERSON

Native appellation oysters, dressings

Crystal Bay prawns, cocktail sauce

Smoked mussels, cucumber, dill

Hiramasa kingfish, yuzu kosho

Pickled Western Australian octopus

Dinner rolls

YUM CHA STATION

\$47.5 PER PERSON

Sesame prawn toast, green kosho mayo

Masterstock roasted pork belly, master sauce

Black pepper chicken wings, green onion

Dim Sum served with all favourite condiments

BEACH BBQ STATION WITH SALAD BAR

\$58 PER PERSON

Off the grill - choice of four

Pork

Lamb kofta

Beef & black pepper chipolata

Chicken wings

Albacore tuna steaks

King prawns

Choice of three

House salad, qukes, pickled shallots, fine herbs

Ancient grain salad, capers, pine nuts, pickled barberries with honey yoghurt dressing

Potato salad, crème fraîche dressing, pickled shallots, peas

Caesar salad, croutons, boiled egg, cos lettuce, parmesan

Roasted cauliflower, cracked wheat, pomegranate, tahini, hazelnut salad

Cabbage, fennel, apple & mint slaw with lemon & chilli dressing

CHOCOLATE FOUNTAIN AND DESSERT STATION

\$31.5 PER PERSON

Dark chocolate tart, peanut brittle

Cannoli, miso caramel ricotta

Lychee & pandan marshmallow

Calamansi tart, white chocolate ganache

Pandan custard cream puff

Chocolate fountain - with fruit skewers, marshmallows, biscotti, meringue bark, pretzels

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cocktails.

SIGNATURE COCKTAILS

Pornstar Martini 25.0
Vanilla vodka, passion fruit liqueur, passion fruit purée, vanilla sugar syrup, served with a prosecco side-sip

Blood Orange Coconut Margarita 25.0
1800 Coconut, Cointreau, agave, lime, coconut cream, blood orange

English Breakfast Sour 25.0
Tea Infused Beefeater Gin, elderflower liqueur, egg whites, lemon

Lychee Long Time 25.0
Belvedere, lychee liqueur, rose monin, lychee, lemon

Yuzu Bramble 25.0
Four Pillars Yuzu Gin, lemon, grapefruit bitters, Chambord drizzle

The Captain 25.0
Jameson, apple liqueur, pomegranate molasses, lemon, apple

Green Knoll Mojito 25.0
Bacardi, Midori, watermelon liqueur, orgeat, lime

Lady Grange 25.0
Pink gin, pomegranate liqueur, lime, rose monin, rhubarb bitters, cranberry

MARTINI TREES

Baxter's Martini Tree 255.0
12 martinis of your choice

Pornstar Martini Tree 290.0
12 Pornstar Martinis

SPRITZES

Chandon Garden Spritz 16.0
Sparkling wine, navel & blood oranges, macerated with dried orange peels, herbs & spices

Aperol Spritz 18.0
Aperol, prosecco, soda, orange

Summer Blush Spritz 18.0
Pink gin, cranberry, prosecco, lime, soda

1 L CARAFES

Ruby Woo 42.0
Pink gin, Chambord, cranberry, lemon, berry kombucha

Pomegranate Sangria 42.0
House red, pomegranate liqueur, pomegranate, berry kombucha

Summer in Vietnam 42.0
Zubrowska Bison Grass vodka, elderflower liqueur, lime, apple, apple cider, cucumber, Vietnamese mint

Garden in England 42.0
Ink Gin, prosecco, lemon, monin butterfly pea syrup, soda, fresh fruit and mint

CLASSIC COCKTAILS UPON REQUEST 22.0

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wine.

We recommend pre-selecting a sparkling, a white and a red

Tap beer, soft drinks and mineral water will be available.

Please contact your coordinator for a full wine list.

SPARKLING & CHAMPAGNE

Ca di Alte, Veneto, ITA	Prosecco	70.0
Chandon Blanc De Blanc, Coldstream, VIC	Sparkling Brut	77.0
Chandon Garden Spritz, Coldstream, VIC	Spritz	65.0
Veuve Clicquot, Reims, FR	Champagne	137.0
2012 Dom Pérignon, Marne, FR	Champagne	499.0

WHITE

Dr Bürklin-Wolf, Pfalz, DE	Riesling	80.0
Endless, King Valley, VIC	Pinot Grigio	62.0
Gembrook, Yarra Valley, VIC	Sauvignon Blanc	72.0
Vasse Felix, Margaret River, WA	Chardonnay	85.0

ROSÉ

Minuty M, Côtes de Provence, FR	Rosé	72.0
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RED

Luna Estate, Martinborough, NZ	Pinot Noir	72.0
Spinifex, Barossa Valley, SA	Shiraz	74.0
Leconfield, Coonawarra, SA	Cabernet Sauvignon	80.0

MAGNUM

2021 Minuty M Magnum, Côtes de Provence, FR	Rosé	155.0
Veuve Clicquot Magnum, Reims, FR	Champagne	350.0

MOSCATO

Buller Wines RLB, Rutherglen, VIC	Moscato	62.0
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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. If 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.



Surcharges

Saturday and Sundays - 10% surcharge applies to food and beverage

Public Holidays - 15% surcharge applies to food and beverage

FAQs

Is there a minimum spend?

A minimum spend is required to reserve one of our spaces on a semi-exclusive or exclusive basis. This is met by your food and beverage selection. Our minimum spends are season and space dependent.

How long can my event go for?

Celebrate your semi-exclusive event for 3 hours, or kick it up a notch for 4 hours for your exclusive event. Exclusive lunch events can run anytime from 12pm - 4pm or 1pm - 5pm, and exclusive evening events anytime from 6pm - 10pm or 7pm - 11pm. Please discuss with your coordinator if you need more time than what is regularly allocated.

My friend is vegan, gluten free, FODMAP, pregnant, allergic to peanuts and hates mushroom, can they still come?

Our chefs love making sure everyone is well looked after! Just let your coordinator know of any dietary requirements 10 days prior to your event and we will make sure they don't leave hungry.

Can I bring a cake?

Absolutely! You are welcome to bring your own cake and we will provide plates and cutlery free of charge. We can also serve your cake plated with seasonal garnish and cream for \$3 per person.

Can I display a cake?

If you would like to display your cake for your semi-exclusive booking, please discuss this with your event coordinator as additional fees may apply.

What's the dress code?

We want all of our guests to feel comfortable at Captain Baxter, and ask that you dress fun but respectable! Dirty workwear, swimwear or dress ups are not permitted.

Can we take home leftover food from our event?

We're so glad you loved the food so much that you want to take it home! Unfortunately, due to food safety requirements, leftover food cannot be taken post event. We don't like wastage, so please enjoy all of the food while you're in venue.

Where can we park?

First of all, don't drive - we're so close to public transport, plus lift services are readily available. Alternatively, let your sober Bob know that there is an onsite ticketed CarePark within the St Kilda Sea Baths precinct!

I'm in a wheelchair and I like to party, how do I get in?

Our venues are incredibly accessible. For more details, please feel free to contact your event coordinator.

We would like to do speeches, can we?

You are absolutely more than welcome to give a speech, however, we are not able to isolate our speakers and turn the music down. Please work on your vocal exercises prior and keep it short and sweet. If you are using the venue exclusively, you can speak for as long and loud as you like!

Cancellation/Postponement 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 below.

SEMI-EXCLUSIVE EVENTS - *Events including set menus, cocktail functions, and restaurant bookings with no minimum spends.*

Cancellation before 7 days will forfeit 20% of the minimum spend or the booking fee whichever is higher.

EXCLUSIVE ROOM EVENTS - *Events with minimum spends*

Captain Baxter - Palm Room, Atrium South, Atrium Bar, Dining Room, Cocktail Bar

Republica - Lounge, Wine Room, Main Restaurant, Courtyard Verandah

Mr McCracken - Main Restaurant, Main Bar, Bar Lounge

Toorak Hotel - Private Dining Room, Jackson Room, Lounge Bar

Cancellation/Postponement before 30 days will forfeit 20% of the minimum spend or the booking fee whichever is higher.

Cancellation/Postponement between 14 - 29 days will forfeit 50% of the minimum spend.

Cancellation/Postponement between 7 - 13 days will forfeit 75% of the minimum spend.

Cancellation/Postponement of 6 days or less will forfeit 100% of the minimum spend.

Day 1 is deemed the day we receive written confirmation of intention to cancel.

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

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FULL VENUE EXCLUSIVE EVENT T&C's

CANCELLATION / POSTPONEMENT / CHANGE OF DATE

CANCELLATION BY CLIENT

1.1 If the client chooses to cancel the booking for the Event, the following terms will be applicable:

These fees are to compensate Amello Pty Ltd for the administration costs, business losses and lost opportunity. These shall be considered liquidated damages.

1.1.1 More than 6 months' notice, cancellation fee will be equivalent to the initial Booking Fee amount, thus the Booking Fee amount will be forfeited.

1.1.2 Notice of 3 to 6 months, the Booking Fee amount and the 1st Progress Payment amount or 45% of the minimum spend, whichever is higher, will be forfeited.

1.1.3 Notice of 1 to 3 months, the Booking Fee amount and the 1st and 2nd Progress Payments amounts or 70% of the minimum spend, whichever is higher, will be forfeited.

1.1.4 Less than 31 days' notice, the Booking Fee amount and all Progress Payments or 95% of the minimum spend, whichever is higher, will be forfeited.

POSTPONEMENT BY CLIENT

3.2 If an Event is postponed or date changed, the following terms are applicable:

3.2.1 3.2.1 Notice of 6 months or more: 50% of your booking fee will be rolled over to your new date; 50% of your booking fee will be forfeited.

3.2.2 Notice of 3 to 6 months: the postponement fee will be equivalent to the Booking Fee amount.

3.2.3 Notice of 1 to 3 months, the postponement fee will be the full cancellation fee as per 3.1.2.

3.2.4 Less than 31 days' notice – the postponement fee will be the full cancellation fee as per 3.1.3.

3.3 Amello Pty Ltd will make their best endeavours to accommodate any postponement, however, cannot guarantee a future date.

3.3.1 The Client accepts that the Minimum Spend for a newly agreed date, will be based on our requirements at the time of the new date and the previous agreed minimum spend will be void. All outstanding payments due will be adjusted to conform with the new minimum spend and reflective of that change.

3.3.2 The client accepts that if an Event is postponed to a new date, this contract will be terminated, and the parties will enter into a new contract for the new date.

CANCELLATION BY AMELLO

1.4 Amello Pty Ltd reserves the right to cancel or postpone any confirmed booking if:

3.4.1 Any payments are not made by the due date.

3.4.2 The nature of the Event alters in a way, including, but not limited to, the number of guests substantially changing, the type of Event changes or the nature of the Event changes in such a way that it would be prejudicial to the corporate image of Amello Pty Ltd.

1.4.3 Undue difficulties arise in communications between Amello Pty Ltd and the Client, the nominated contact person or anyone else associated with the client, in relation to the Event.

1.4.4 The Client does not abide by any time requirements set out in these Terms and Conditions or in any communication with them.

3.4.5 Any arrangement or proposal for the Event is unacceptable to Amello Pty Ltd.

3.4.6 There are double bookings and Amello Pty Ltd is unable to conduct the Event due to a conflict of date or time.

1.5 The Client agrees that all cancellation and postponement charges and fees are reasonable and agree that they act as compensation for Amello Pty Ltd's administrative costs, stock loss and lost opportunity.

1.6 If Amello Pty Ltd cancels or postpones any confirmed booking under 3.4.6, it will use all reasonable endeavours to make alternative arrangements to your satisfaction including arranging an alternative suitable venue and/or nominating an alternative suitable date. If suitable alternative arrangements cannot be agreed, Amello Pty Ltd will refund all monies paid but will not be liable in any way for any other claim, demand or compensation.

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(03) 8534 8999 | info@captainbaxter.com.au | 10/10-18 Jacka Blvd, St Kilda | [@captainbaxterstkilda](https://www.instagram.com/captainbaxterstkilda)