



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.

We would love to be the location of your upcoming celebration of love. With a picturesque backdrop of Port Phillip Bay, Captain Baxter is an intersection of serenity, luxury and possibility. Situated just 15 minutes from Melbourne's CBD, within the St Kilda Sea Baths, the venue boasts uninterrupted views of Port Phillip Bay.

TIMING

Friday and Saturday Afternoon: 12pm-5pm

Friday Evening: 6pm-12am

Saturday Evening (on request only): 7pm-12am

seated up to 64 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.

PRICING

\$2870 + minimum spend of your reception

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.

TIMING

Exclusive

4pm - 5pm or 5pm - 6pm straight into reception

Semi-exclusive

3pm - 4pm ceremony in Atrium

4pm - 5pm cocktail hour in Cocktail Bar

5pm onwards reception

INCLUSIONS

Up to 30 white chairs •

Signing table with linen •

Venue hire •

Ceremony Arch (Luxe Arch gold, black or white, or Prince Arch black or white) •

Silk floral arrangement •

10m carpet •

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

Please note: a 15% surcharge applies on public holidays



(v) vegetarian (gf) gluten friendly (vg) vegan (n) contains nuts
Please note: a 15% surcharge applies on public holidays

baxter's banquet.

59.0 PER PERSON

Designed to share

Starter

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

Entrée

Duck sausage bao, hoisin, cucumber, kumquat
Prawn & chive dumplings, Yuxiang sauce
Pork shumai, soy, black vinegar, green onion

Main

Isan BBQ chicken, hot & sour sauce, green garlic, Thai basil (gf)
Lamb shoulder, crying tiger sauce, labneh (gf)
Fries, garlic mayo (v, gf)
Wombok slaw, fragrant herbs, pickled ginger, goma dressing, peanut (v, gf, n)

RECOMMENDED ADD-ONS

SYDNEY ROCK OYSTER + 6.5pp

SHARED FRIED CHICKEN + 6.0pp
served as an entrée with kimchi spice, mango & pineapple hot sauce (gf)

SHARED SWEET TREAT + 5.0pp
Banana fritters, coconut, peanut dulce de leche, sesame (v, n)

SHARED DESSERT + 10.5pp
Mango cheesecake, passionfruit, white chocolate, matcha (v, gf)
Dark chocolate mousse, coconut ice cream, sesame peanut brittle (v, gf, n)

CHANDON BLANC DE BLANC BRUT ON ARRIVAL + 15.0pp

PETIT COCKTAIL ON ARRIVAL + 16.0pp | CLASSIC COCKTAIL ON ARRIVAL + 22.0pp

BAXTER'S MARTINI TREE + 255.0
12 martinis of your choice

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

Please note: a 15% surcharge applies on public holidays

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

cocktails.

SIGNATURE COCKTAILS

Pornstar Martini <i>Vanilla vodka, passion fruit liqueur, passion fruit purée, vanilla sugar syrup, served with a prosecco side-sip</i>	25.0
Blood Orange Coconut Margarita <i>1800 Coconut, Cointreau, agave, lime, coconut cream, blood orange</i>	25.0
English Breakfast Sour <i>Tea Infused Beefeater Gin, elderflower liqueur, egg whites, lemon</i>	25.0
Lychee Long Time <i>Belvedere, lychee liqueur, rose monin, lychee, lemon</i>	25.0
Yuzu Bramble <i>Four Pillars Yuzu Gin, lemon, grapefruit bitters, Chambord drizzle</i>	25.0
The Captain <i>Jameson, apple liqueur, pomegranate molasses, lemon, apple</i>	25.0
Green Knoll Mojito <i>Bacardi, Midori, watermelon liqueur, orgeat, lime</i>	25.0
Lady Grange <i>Pink gin, pomegranate liqueur, lime, rose monin, rhubarb bitters, cranberry</i>	25.0

MARTINI TREES

Baxter's Martini Tree <i>12 martinis of your choice</i>	255.0
Pornstar Martini Tree <i>12 Pornstar Martinis</i>	290.0

SPRITZES

Chandon Garden Spritz <i>Sparkling wine, navel & blood oranges, macerated with dried orange peels, herbs & spices</i>	16.0
Aperol Spritz <i>Aperol, prosecco, soda, orange</i>	18.0
Summer Blush Spritz <i>Pink gin, cranberry, prosecco, lime, soda</i>	18.0

1 L CARAFES

Ruby Woo <i>Pink gin, Chambord, cranberry, lemon, berry kombucha</i>	42.0
Pomegranate Sangria <i>House red, pomegranate liqueur, pomegranate, berry kombucha</i>	42.0
Summer in Vietnam <i>Zubrowska Bison Grass vodka, elderflower liqueur, lime, apple, apple cider, cucumber, Vietnamese mint</i>	42.0
Garden in England <i>Ink Gin, prosecco, lemon, monin butterfly pea syrup, soda, fresh fruit and mint</i>	42.0

CLASSIC COCKTAILS UPON REQUEST 22.0

Please note: a 15% surcharge applies on public holidays



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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preferred suppliers.

ACCOMMODATION

Quest St Kilda Bayside
1 Eildon Road, St Kilda
03 9593 9500
questbayside@questapartments.com.au
questapartments.com.au

WEDDING PLANNING STRATEGIST & ADVISOR

Bridekick
0439 682 304 - Leticia
bridekick.com.au
@bridekick

STATIONERY

M&H Events
0449 088 615 - Mahla
mhevents.com.au
@mhevents.melbourne

WEDDING DÉCOR

Weddings of Distinction
03 9699 3330
weddingsofdistinction.com.au
@weddingsofdistinction

CAKES

Mad About Cakes
0415 929 608 - Madie
madaboutcakes.com.au
@madaboutcakesaustralia

PHOTOGRAPHY/VIDEOGRAPHY

Collections Photography
0425 724 312 - Sash
collections.photography
@collections.photography

Duuet
0457 499 358 - Henry & Will
duuet.com.au
@duuetweddings

CELEBRANTS

Elisa Westein
0428 273 767
elisawestein.com.au
@elisawesteincelebrant

You've Got The Love
0413 911 964 - Shelley
youvegotthelove.com.au
@youvegottheloveevents

LINEN

Table Art
03 9813 2851
tableart.net.au
@tablearteventhire

PHOTO FUN

Adept Photo Booths
0408 899 834
adeptphotoboosth.com.au
@adeptphotoboosth

FLORAL

Melbourne Event Florals
0405 708 980 - Kevyn
melbourneeventflorals.com.au
@melbourneeventflorals

Luna Moss
03 9042 0844
lunamossflowers.com.au
@luna_moss

ENTERTAINMENT

Top Dog Entertainment
1300 658 718
topdogent.com.au
@topdogent

WEDDING GOWNS & SUIT TAILORS

Maison Oui
0412 376 787
maisonoui.com.au
@maison.oui

Tailor On The Road
0478 780 536 - Germaine
tailorontheroad.com.au
@tailorontherd

PYROTECHNICS/DANCEFLOOR

Abra Events
03 9310 4845
abraevents.com.au
@abra.events_

DESSERT CARTS

Cielo Gelateria
cielogelateria.com.au
@cielo_gelateria

Cannoleria
0404 973 507
cannoleriabythatsamore.com.au
@cannoleriabythatsamore

EVENT HIRE

The Big Letter Co.
1300 001 802
thebigletterco.com.au
@thebigletterco

Abra Events
03 9310 4845
abraevents.com.au
@abra.events_

TRANSPORT

Star Chauffeured Cars
13 21 22
melbstarchauffeurs.com.au
@starluxurycars

Samba Kombi Services
0472 543 682
sambakombiservices.com.au
@sambakombiservices

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 that are not part of a pre-paid package

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 that 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

Please note: a 15% surcharge applies on public holidays

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 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.

Please note: a 15% surcharge applies on public holidays