

EUREKA 89

Function Packages







# Contents

- Introduction 2
- The View 3
- The Space 4
- Executive Chef 5
- Breakfast 6
- Conference 9
- Lunch 10
- Cocktail 13
- Dinner 14
- Degustation 17
- Standard Beverage Package 18
- Premium Beverage Package 19
- Beverage Additions 20
- Audio Visual 23



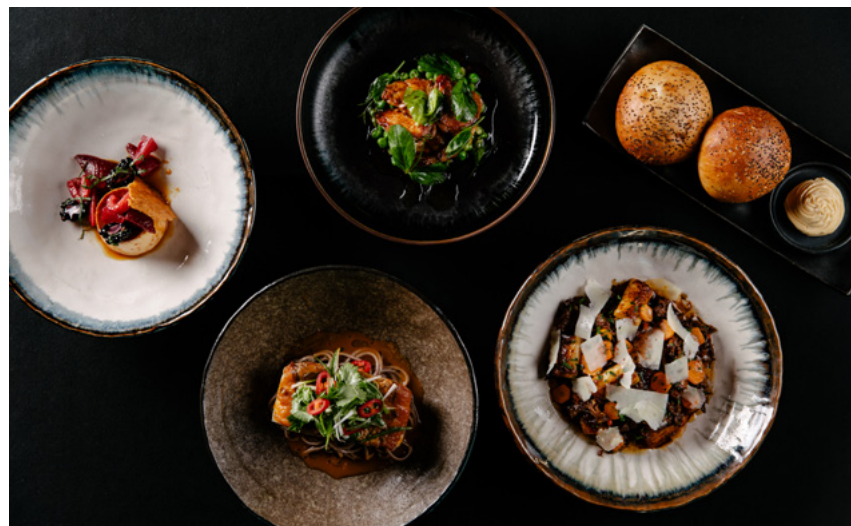


# An events & dining experience above all else

IN A CITY THAT THRIVES ON FOOD, WINE, CULTURE AND SPORT, WHERE BETTER TO EXPERIENCE IT ALL THAN EUREKA 89 – THE SOUTHERN HEMISPHERE'S HIGHEST EVENT SPACE, PERCHED ON THE BANK OF MELBOURNE'S YARRA RIVER.

Bold yet elegant, Eureka 89 takes dining to new heights, elevating your senses. Towering 300 metres above sea level, guests can enjoy breathtaking 360° views of magical Melbourne from the MCG and Rod Laver Arena to Flinders Street Station, Federation Square, Port Phillip Bay and beyond to the Dandenong Ranges.

Led by award-winning executive chef, Renee Martillano, the Eureka 89 team has curated a premium menu showcasing regional ingredients and some of Australia's finest wines. See for yourself why foodies flock to Melbourne.



# The View

SITTING 300 METRES ABOVE SEA LEVEL, EVERY SPACE IN EUREKA 89 BOASTS THE MOST SPECTACULAR FLOOR-TO-CEILING VIEWS OF MELBOURNE

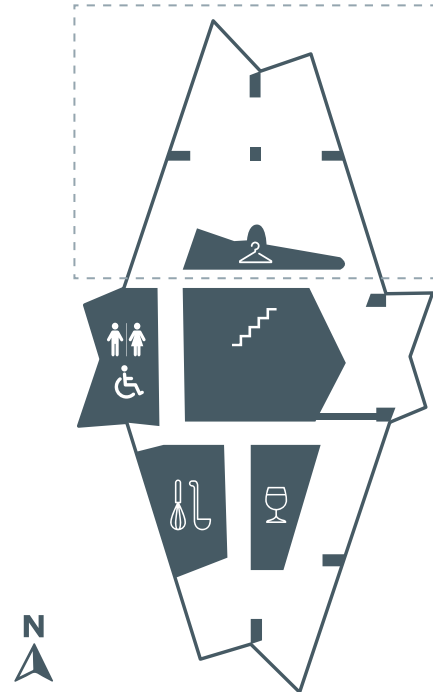




# The space

## NORTHERN POINT ROOM

An open plan space accommodating up to 230 guests standing or 120 seated, the Northern Point Room with a flexible floor plan is the perfect space for any occasion. Boasting views over the CBD, Port Phillip Bay, Federation Square and Flinders Street Station with floor to ceiling window views.



### CAPACITIES

*From AUD \$5000 lunch*  
*From AUD \$9000 dinner*

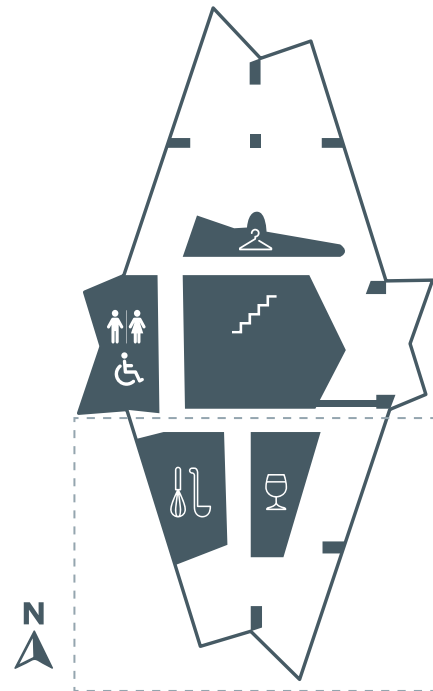
Available layouts

- 120pax
- 68pax
- 80pax
- 220pax
- 140pax



## SOUTHERN POINT ROOM

The Southern Point Room is more intimate, featuring a custom designed showpiece bar and a stunning hand-cut glass chandelier and overlooks Port Phillip Bay, Albert Park Lake and the Botanical Gardens with floor to ceiling window. On its own this room accommodates up to 110 guests standing or 40 seated.



### CAPACITIES

*From \$4000 lunch*  
*From \$8000 dinner*

Available layouts

- 40pax
- 24pax
- 100pax
- 40pax

# Executive chef



## RENEE MARTILLANO

With over 20 year's experience, Renee's career began as a volunteer in the highly disciplined brigade of international competition chef, judge and vice-captain of the Australian Culinary Team Adrian Tobin in Perth WA. From volunteer to apprentice, and then to the halfway point in her career, Renee finally took hold of the opportunity to compete on the world stage, winning gold over Australia, Singapore, Hong Kong and other countries, in the Salon du Culinaire culinary competition in 2009. Renee then progressed to Chef De Cuisine in a kitchen of 50 chefs at the Perth Convention Centre.

Upon moving to Melbourne in 2011 and tasting what the Melbourne food phenomenon had to offer, and having many options available, Renee joined the team at Eureka 89, excited by the prospects of what this multi-faceted venue had to offer.

As the executive chef of Eureka 89 for the past 5 years Renee has excelled in guiding the team to deliver memorable food experiences for guests visiting the degustation dining room or those attending the many private events. She has been instrumental in bringing the international restaurant guide - Gault and Millau rating from 2 to 3 hats, whilst having the pleasure to work alongside highly recognised guest chefs such as Raymond Capaldi and Robin Wickens amongst others.

Like many great chef's Renee isn't restricted by having a favourite dish to cook or eat, but admits fresh produce and modern techniques inspire her design and, as for style - she says those in the know love a dish with a modern look and classic Australian produce.



## WHOLE VENUE

The Northern Point Room and Southern Point Room can also be combined to offer exclusive use of the entire 89th floor with the capacity to hold 400 guests for a cocktail style event

*Eureka 89 is a unique space and highly customizable to your specific events needs. Contact our events team to find out how our space can suit your event.*



# Breakfast

## PLATED BREAKFAST

*\$60 per person*

*PLEASE CHOOSE ONE OPTION FROM BELOW*

- Cured ocean trout, poached eggs, tarragon hash, tomato & avocado vierge
- Roasted kaiserfleisch, scrambled eggs, scorched cherry tomato, grilled asparagus
- Chorizo chipolata, bean cassoulet, poached eggs, mustard dressing
- Grilled haloumi, poached eggs, roasted baby beetroots, herb oil

*THE FOLLOWING ITEMS ARE INCLUDED*

- Fresh fruit platters to the table
- Nespresso coffee and tea selection
- Moda still & sparkling waters
- Selection of juices

## GRAZING BREAKFAST

*\$60 per person*

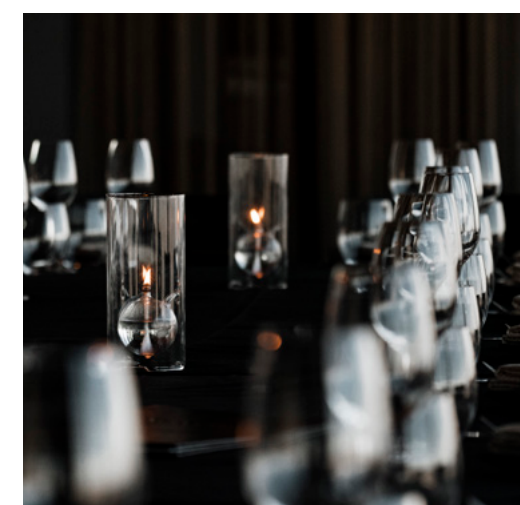
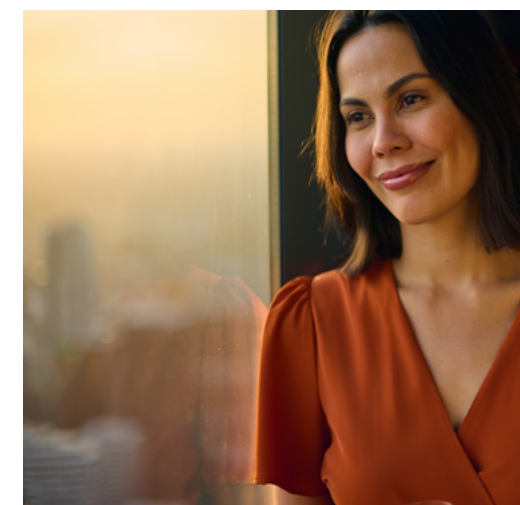
*THIS MENU IS DESIGNED FOR A STAND UP, NETWORKING STYLE EVENT AND INCLUDES ALL ITEMS LISTED BELOW, SERVED CANAPÉ STYLE*

- Sweetcorn & zucchini fritter, bocconcini, tomato pesto, basil crisp
- Poached egg, grains & seeds, kale, slow roasted cherry tomato
- Honey yoghurt, poached strawberries, lemon myrtle crumble
- Crepes, bay spinach, ham hock & cheese sauce
- Cured salmon bagel, cream cheese mousse, pickled cucumber

*THE FOLLOWING ITEMS ARE INCLUDED*

- Nespresso coffee and tea selection
- Moda still & sparkling waters
- Selection of juices

*MINIMUM OF 60 GUESTS OR ROOM HIRE IS APPLICABLE FOR ALL BREAKFAST EVENTS*







# Conference

**CONFERENCE OPTIONS**  
FULL OR HALF DAY AVAILABLE  
LATEST FINISH 4PM

**SANDWICH LUNCH**  
Full Day - \$100 per person  
Half Day - \$70 per person

**BUFFET LUNCH**  
Full day - \$150 per person  
Half day - \$120 per person

## MORNING / AFTERNOON TEA

PLEASE SELECT 2 OF THE FOLLOWING

- Corn waffle, minted tomato, bocconcini
- Leek tartlette, ricotta, semi dried tomato pesto
- Duck & lemongrass steamed bun, soy
- Citrus madeline, vanilla mascarpone
- Coconut shortbread, lime textures
- Mini doughnut, vanilla sugar
- Churros, chocolate sauce
- Seasonal fruit platter

## SANDWICH LUNCH MENU

Assorted sandwiches selections:

- Ciabatta, wraps, baguettes, breads
- Corn empanada, tomato salsa
- Chicken pot pie, tomato, ginger relish
- Assorted sushi, wasabi, soy

## BUFFET LUNCH MENU

PLEASE SELECT 3 HOT ITEMS,  
AND 3 HOT OR COLD SIDES.

### HOT

- Seared cheese gnocchi, tomato ragu, basil, bocconcini
- Pumpkin, cauliflower & eggplant yellow curry, jasmine rice, coriander
- Roasted barramundi, braised leeks, sauce vierge
- Beef striploin, roasted kipfler, beef jus, onion rings
- Butter chicken, basmati rice, cucumber raita, pappadams
- Pork belly, roasted cauliflower, fried shallot crisp, apple cider jus

### HOT & COLD SIDES

- Grains & seeds salad, pomegranate, Meredith fetta, cucumber
- Roasted heirloom beets, pumpkin seed, honey mustard dressing
- Zucchini, summer squash, dill crème, pickled red onion
- Hot chips, rosemary, onion, parmesan
- Roasted baby carrots, honey yoghurt, salsa verde
- Heirloom tomato salad, olive tapenade dressing, basil pesto



# Lunch

## MENU OPTIONS

**2 Course single drop \$140 / alternative drop \$150 (per person)**

**2 Course & Canapés single drop \$150 / alternative drop \$160 (per person)**

**3 Courses single drop \$160 / alternative drop \$170 (per person)**

**3 Courses & Canapés single drop \$170 / alternative drop \$180 (per person)**

EACH OPTION IS INCLUSIVE OF A 3 HOUR STANDARD BEVERAGE PACKAGE

UPGRADE TO PREMIUM BEVERAGES FOR \$10PP

## BEVERAGES

PLEASE SELECT ONE SPARKLING, ONE WHITE AND ONE RED WINE FROM THE BELOW SELECTION

- Rob Dolan Blanc de Blancs NV, Yarra Valley VIC
- Little Vespa Prosecco, King Valley VIC
- Cloak & Dagger Pinot Grigio, King Valley VIC
- MacForbes Chardonnay, Yarra Valley VIC
- Oakdene Pinot Noir, Bellarine Peninsula VIC
- Red Hill Estate Shiraz, Heathcote VIC
- Mornington Draught
- Mornington XPA
- Moda still and sparkling waters
- Juices and soft drinks
- Tea and coffee

PLEASE CHOOSE ONE ITEM IN EACH COURSE FOR A SINGLE DROP OPTION

PLEASE CHOOSE TWO ITEMS IN EACH COURSE FOR AN ALTERNATIVE DROP OPTION

## CANAPÉS

CHEF'S SELECTION, 2 ITEMS PER PERSON  
HOUSE MADE BREAD PROVIDED TO TABLES

## PLATED ENTRÉES

- Hiramasa kingfish crudo, fingerlime, buttermilk, citrus kosho
- Risotto Milanese, cauliflower, parmigiano, celery oil
- Lamb shoulder, celeriac remoulade, spring peas, mustard jus
- Potato textures, black garlic, braised leeks, alliums

## PLATED MAIN COURSE

- Seared barramundi, white miso, nori kosho, braised baby cos
- Roasted beef fillet, spelt, roasted onions, chimichurri salsa
- Koji brined chicken breast, shimeji, pickled grapes, albufera sauce
- 18 hour slow roasted pumpkin, black garlic, seeds, comte cream

## PLATED DESSERT

- Coconuta pannacotta, pineapple, lemongrass
- Dark chocolate tart, passionfruit, salted caramel
- Strawberry cremeux, gingerbread, yuzu curd
- Lime meringue pie, raspberry, vanilla cream

OR

\*Dessert platters to the table (3 items per person, chef's selection)

OR

\*Cheese platters to the table

## OPTIONAL MAIN SIDE SALADS

**\$15 PER DISH PER TABLE**

- Heirloom tomato, basil & red onion salad, tarragon vinaigrette
- Roasted carrots, orange, honey & miso dressing
- Broccolini salad, radish, mustard dressing
- Roasted potatoes, lemon & thyme salt





# Cocktail

**12 Canapés (select 9 items)**  
**\$80 per person**

**8 Canapés & 3 Substantial Items**  
**\$90 per person**

**8 Canapés & 3 Substantial Items & 2 roving desserts**  
**\$100 per person**

**8 Canapés & 4 Substantial Items & 2 roving desserts**  
**\$110 per person**

## COCKTAIL PARTY ADDITIONS

**\$25 Per Person**

### CHEESE & CHARCUTERIE STATION

- 3hr duration
- Seasonal local and international cheese
- Charcuterie items
- House marinated vegetables

### SEAFOOD STATION

- Natural oysters (2 per person)
- Pickled tuna, spiced tomato, horseradish
- Marinated octopus, lemon thyme, garlic

### BABY BAO STATION

*2 pieces per person*

- Barbeque pork belly, pickled Asian vegetables, coriander
- Garlic prawn, salted cucumber, chilli jam

### DESSERT STATION

*3 pieces per person*

- Housemade macarons
- Cake/truffle toppers
- Chefs choice items of the day

## COLD CANAPÉS

- Grilled zucchini roll, tomato pesto, bocconcini *v, gf*
- Cured ocean trout, Yarra Valley salmon caviar, nori rice crisp *gf*
- Roasted heirloom tomato & mozzarella tartlette, basil *v, gf*
- Tasmanian oyster, ginger dashi, pickled cucumber *gf*
- Rare beef, parmesan lavosh, mustard aioli
- Hiramasa kingfish crudo, fingerlime, ponzu *gf*
- Lamb backstrap, marinated beetroot, sunflower seed emulsion *gf*
- Miso pumpkin, tahini yoghurt, hempseed tartlette *v, gf*
- Roast duck, thai coconut pancake, coriander
- Yellowfin tuna tartare, yuzu, fried nori taco *gf*

## HOT CANAPÉS

- Chicken and leek pie, ginger, tomato relish
- Fried prawn wonton, coriander, chilli dip
- Gruyere cheese croquette, mustard aioli, parsley *v*
- Spiced chicken skewer, ginger, lemongrass & coriander glaze *gf*
- Argentinian beef & chimichurri pie, tomato jam
- Steamed shiitaki & vegetable dumpling, soy dip *v*
- Tomato, basil & bocconcini arancini, pesto aioli *v, gf*
- Onion bhaji, coriander, green chili yoghurt *v*
- Steamed barbecue pork steam bun, spiced vinegar
- Hot chip bowls, onion, parmesan *v, gf*

## MORE SUBSTANTIAL ITEMS

- Pulled lamb shoulder soft taco, pickled carrots, jalapeno
- Pumpkin, sage & parmesan tortellini, lemon burnt butter sauce *v*
- Beer battered kingfish, tartare sauce, lemon
- Brioche beef burger, pickles, mustard aioli
- Reuben sandwich jaffle on rye, horseradish
- Squid ink linguini, spanner crab, pecorino

## DESSERT CANAPÉS

- Chocolate & raspberry choux bun *v*
- Strawberry & lime tart, honey *v*
- Marshmallow, passionfruit, raspberry *v, gf*
- Housemade brownie, caramel cremeux *v*
- Mango cheesecake, passionfruit, oats *v*
- Jam doughnut, cinnamon sugar *v*

*gf* GLUTEN FREE   *v* VEGETARIAN





# Dinner

## MENU OPTIONS

### 4 Course

Canapés, entrée, main course and dessert

single drop **\$130 per person**  
alternate drop (main only) **\$140 per person**  
alternative drop (all courses) **\$150 per person**

Add cheese + \$20 pp

Add Yarra Valley Salmon Caviar + \$20 pp

PLEASE CHOOSE ONE ITEM IN EACH COURSE  
FOR A SINGLE DROP OPTION

PLEASE CHOOSE TWO ITEMS IN EACH COURSE  
FOR AN ALTERNATIVE DROP OPTION

## CANAPÉS

CHEF'S SELECTION, 2 ITEMS PER PERSON

HOUSE MADE BREAD PROVIDED TO TABLES

## PLATED ENTRÉES

- Hiramasa kingfish crudo, fingerlime, buttermilk, citrus kosho
- Risotto Milanese, cauliflower, parmigiano, celery oil
- Lamb shoulder, celeriac remoulade, spring peas, mustard jus
- Potato textures, black garlic, braised leeks, alliums
- Harvey bay scallops, fennel, lemon dashi butter, jamon crumb
- Roasted quail, red onion, rhubarb relish, pickled kohlrabi

## PLATED MAIN COURSE

- Seared barramundi, white miso, nori kosho, braised baby cos
- Beef fillet, spelt, roasted onions, chimichurri salsa
- Koji brined chicken breast, shimeji, pickled grapes, albufera sauce
- 18 hour slow roasted pumpkin, black garlic, seeds, comte cream
- Roasted lamb rack, tahini yoghurt, allium oil, parsnip
- Pork belly, pancetta, agrodolce salsa, potato mousseline

## PLATED DESSERT

- Dark chocolate tart, passionfruit, salted caramel
- Coconuta pannacotta, pineapple, lemongrass
- Strawberry cremeux, gingerbread, yuzu curd
- Lime meringue pie, raspberry, vanilla cream
- Pear & thyme terrine, whiskey caramel, honey
- Raspberry profiterole, vanilla mascarpone, lemon myrtle crumble

OR

\*Dessert platters to the table (3 items per person, chef's selection)

OR

\*Cheese platters to the table

## OPTIONAL MAIN SIDE SALADS

**\$15 PER DISH PER TABLE**

- Heirloom tomato, basil & red onion salad, tarragon vinaigrette
- Roasted carrots, orange, honey & miso dressing
- Broccoli salad, radish, mustard dressing
- Roasted potatoes, lemon & thyme salt







# Degustation

**Food Only**  
**With Wines**

**\$205 per person**  
**\$105 per person**

UP TO 4HR EVENT DURATION

MENU AND WINE SUBJECT TO SEASONAL  
CHANGES

## CANAPÉS ON ARRIVAL

Eureka 89 Signature Cocktail

## YELLOWFIN TUNA

Dashi cream, lemon aspen, avocado

*Deviation Rd Sparkling Rose Adelaide Hills SA*

## ELEMENTS OF CARROT

Bonito emulsion, avruga, horseradish

*Sc Pannell Aromatico Multi vineyard SA*

## RANNOCH QUAIL

Cime di rapa, grape, pea

*Toscolo Montepulciano Abruzzo Italy*

## LAMB POINT

Blackcurrant, cabbage, mint

*Martingale Cabernet Sauvignon Yarra Valley Vic*

## CHEESEMONGER SELECTION

Beetroot and manchego sable, chevre mousse

*Coldstream Apple Cider, Yarra Valley, VIC*

## STRAWBERRY

Lime, coconut, basil, milk

*Palladino Moscato, Asti Italy*

Tea, coffee, mineral waters



# Beverage Packages

## STANDARD PACKAGE

2 hours	\$52 per person
3 hours	\$60 per person
4 hours	\$68 per person
5 hours	\$76 per person

### BEERS

- Mornington Draught
- Mornington XPA

### NON ALCOHOLIC WINES

- Plus & Minus Blanc de Blancs
- Plus & Minus Pinot Grigio
- Plus & Minus Pinot Noir

### OTHER

- Eureka 89 signature mocktails
- Moda still and sparkling waters
- Juices and soft drinks
- Nespresso coffee, tea selection

PLEASE CHOOSE ONE SPARKLING, ONE WHITE  
AND ONE RED WINE FROM OUR SELECTION

### WINE SELECTION

- Rob Dolan Blanc de Blancs NV  
*Yarra Valley VIC*
- Little Vespa Prosecco  
*King Valley VIC*
- Cloak & Dagger Pinot Grigio  
*King Valley VIC*
- MacForbes Chardonnay  
*Yarra Valley VIC*
- Oakdene Pinot Noir  
*Bellarine Peninsula VIC*
- Red Hill Estate Shiraz  
*Heathcote VIC*

## PREMIUM PACKAGE

2 hours	\$60 per person
3 hours	\$70 per person
4 hours	\$80 per person
5 hours	\$90 per person

### BEERS AND CIDER

- Asahi Super Dry
- Peroni Red
- Corona Extra
- Coldstream Apple Cider

### NON ALCOHOLIC WINES

- Plus & Minus Blanc de Blancs
- Plus & Minus Pinot Grigio
- Plus & Minus Pinot Noir

### OTHER

- Eureka 89 signature mocktails
- Moda still and sparkling waters
- Juices and soft drinks
- Nespresso coffee, tea selection

PLEASE CHOOSE ONE SPARKLING, TWO WHITE  
AND TWO RED WINE FROM OUR SELECTION

### WINE SELECTION

- Chandon Sparkling NV  
*Yarra Valley VIC*
- Astoria Tiemo Prosecco  
*Treviso IT*
- Chandon Sparkling Rose NV  
*Yarra Valley VIC*
- Amisfield Sauvignon Blanc  
*Central Otago NZ*
- Clarence House Estate Pinot Blanc  
*Cambridge TAS*
- Hesketh Fiano  
*Clare Valley SA*
- Brokenwood Pinot Gris  
*Beechworth VIC*
- Pike and Joyce Chardonnay  
*Adelaide Hills SA*
- Athletes of Wine Rose  
*Woodend VIC*
- Moorooduc 'Devils Bend' Pinot Noir  
*Mornington Peninsula VIC*
- La Linea Tempranillo  
*Adelaide Hills SA*
- Vasse Felix Cabernet Sauvignon  
*Margaret River WA*
- Bondar Junto Grenache, Shiraz, Mataro  
*McLaren Vale SA*
- Kalleske Moppa Shiraz  
*Barossa Valley SA*





# Beverage Package Additions

THE BELOW OPTIONS ARE AVAILABLE IN ADDITION TO ANY BEVERAGE PACKAGE

## FRENCH CHAMPAGNE

2 hours	\$30 per person
3 hours	\$40 per person
4 hours	\$50 per person
5 hours	\$60 per person

## STANDARD SPIRITS

2 hours	\$15 per person
3 hours	\$20 per person
4 hours	\$25 per person
5 hours	\$30 per person

### INCLUSIVE OF:

- Vodka O
- Bombay Sapphire Gin
- BenRiach 10yr old Single Malt
- Old Forester Bourbon
- Plantation Rum

## PREMIUM SPIRITS

2 hours	\$30 per person
3 hours	\$35 per person
4 hours	\$40 per person
5 hours	\$45 per person

### INCLUSIVE OF:

- Belvedere Vodka
- Antagonist Hard Cut Gin
- Glendronach 12yr old
- Woodford Bourbon
- The Kraken Rum

## EVENT COCKTAIL

\$18 each

- Eureka 89 Bellini
- Espresso Martini
- Eureka 89 Orange Spritz

## SIGNATURE COCKTAIL ON ARRIVAL

\$23 each

Cocktail list available upon request

## INTERNATIONAL BEER

2 hours	\$2 per person
3 hours	\$3 per person
4 hours	\$4 per person
5 hours	\$5 per person

### PLEASE CHOOSE 2 OPTIONS FROM BELOW:

- Asahi Super Dry
- Peroni Red
- Corona Extra

## LOCAL CRAFT BEER

2 hours	\$3 per person
3 hours	\$4 per person
4 hours	\$5 per person
5 hours	\$6 per person

### PLEASE CHOOSE 2 OPTIONS FROM BELOW:

- Fury & Sons Pilsner
- Holgate Temptress Porter
- Moo Brew Pale Ale

## WHISKY TASTING / DIGESTIF EXPERIENCE

*Bespoke tailored menu available, POA*







# Audio Visual

## NORTHERN POINT ROOM

AV package one **\$800**

- 2 x 75" SONY 4K Digital Screen
- 1 x Portable 60" Sharp LCD screen
- Lectern, Microphone and Stage Riser (up to 3 x 1m pieces)
- Page Advancer Remote
- 3 x Audio Technica Handheld Microphones

AV package two **\$650**

- 2 x 75" SONY 4K Digital Screen
- 1 x Portable 60" Sharp LCD screen
- Lectern and Microphone
- 2 x Audio Technica Handheld Microphones

AV package three **\$550**

- 2 x 75" SONY 4K Digital Screen
- 1 x Portable 60" Sharp LCD screen
- Lectern and Microphone OR 2 x Audio Technica Handheld Microphones

## SOUTHERN POINT ROOM

AV package one **\$450**

- Lectern and Microphone
- 1 x Portable 60" Sharp LCD screen with soundbar
- Page Advancer Remote
- 2 x Sennheiser Handheld Microphones

AV package two **\$400**

- 1 x Portable 60" Sharp LCD screen with soundbar
- 2 x Sennheiser Handheld Microphones

AV package three **\$350**

- 1 x Portable 60" Sharp LCD screen with soundbar
- Page Advancer Remote

## REQUIREMENTS AND GUIDELINES

### LCD Screen Presentations

It is important to note the visual settings for the screens if you wish to construct any visual presentations to be shown during your function.

A 16:9 (widescreen) ratio is required to optimize the quality of your presentation.

### Presentations/Slideshows

It is suggested that if there is a presentation to be screened for your event, that it has an opening and closing slide that displays either the company logo or a holding slide for the event. Any slideshow should be set to loop.

### Wireless Internet

Eureka 89 offers high speed wireless internet for your event if required (up to 50Mbps download speed and 50Mbps upload speed). It is advised that you also prepare an "offline" version of your website/presentation.

## LAPTOP PRESENTATIONS

Most laptops are able to have an external monitor attached via HDMI (Type A) and we can provide cabling to do so. We also have Apple Mac approved connectors. Eureka 89 has a laptop that can be used for your event, with the following software installed:

### Documents

PowerPoint 2013  
Adobe Reader 10.1  
Microsoft Office 2013

### Audio and Video

Windows Media Player  
VLC Media Player

### Internet Browsing

Internet Explorer  
Google Chrome

**It is strongly advised that all equipment and presentations be tested at least 1 day prior to the event by a representative of the event and/or a Eureka 89 consultant. Compatibility to Eureka 89 inhouse**



# Melbourne Skydeck Experiences

THE BELOW DISCOUNTED PRICING ONLY  
APPLIES TO EVENT BOOKINGS AT EUREKA 89

Please select an experience below for your group:

## VOYAGER THEATRE - VR EXPERIENCE

The first of its kind in the Southern Hemisphere and largest of its kind in the world, the award-winning Voyager Theatre takes you on an immersive virtual journey around 16 iconic Melbourne and Victorian experiences. From feeling the thrill of riding Luna Park's rollercoaster, to the thunderous crowd at the MCG you'll be amazed by the 360-degree cinematic and sensory voyage in 6D, Super 8K high-definition and scent sensations.

**Duration:** 15 minutes for groups up to 20

**Includes:** Virtual Reality experience

**\$15 per person**

## EDGE EXPERIENCE

A world-first, Edge suspends daring guests in a transparent glass cube that projects out from the Skydeck, leaving you suspended nearly 300 metres above the streets of Southbank. Capture this moment with an Edge photo, a fantastic memento of a memorable evening at the highest viewing platform in the southern hemisphere.

**Duration:** 6 minutes per group of 12

**Includes:** Edge Experience & digital photo of group emailed to event organiser

**\$15 per person**

### HIRE FEE - \$50

(one off charge applicable to all group bookings)

Group experience request to be received as early as possible for submission and confirmation from Melbourne Skydeck booking team. Scheduled timings of group experiences subject to availability.

### Terms & Conditions:

- The Edge operates 7 days from 12pm – 9pm or 10 pm depending on season.
- Due to poor weather conditions and wind speeds, the Edge may not be operational every day.
- No glassware can be taken from Eureka 89 to Skydeck.
- The Skydeck reserves the right to refuse admission to any person(s) deemed to be intoxicated.
- The Skydeck is open to the public from 12pm – 9pm or 10 pm depending on season. It is not possible to book the Skydeck or Edge exclusively.





# Terms & Conditions

## CONFIRMATION & DEPOSIT

Confirmation of a booking by the client must be made within seven days of a tentative reservation being confirmed, by returning the signed confirmation agreeing to these terms and conditions and paying the requested deposit. If the confirmation is not received within seven days, the venue reserves the right to cancel a booking and allocate the venue to another client. The required deposit is 50% of the minimum spend requirement.

## FINAL PAYMENT

Full payment must be made prior to the date of the function, either by electronic funds transfer or credit card. Eureka 89 accepts Visa, MasterCard and American Express. Cheques are accepted only when received seven days prior to the event. If payment is not made by the event date, or an arrangement for payment after the event is not agreed upon by the venue and client, the venue reserves the right to not host the client event.

## CANCELLATION

In the case of an event cancelling the following terms and conditions are applicable:

- For 60 days or greater notice, the full deposit amount will be refunded
- Between 14 - 60 days notice, the full 50% deposit will be forfeited.
- If 14 days or less notice, the cancellation fee will be 100% of the total revenue anticipated at the time of booking.
- A change or postponement of an event within the timings above will be considered a cancellation and the abovecharges will apply.

## COVID 19

In the case of Eureka 89 being unable to hold your event due to Covid 19 government sanctioned regulations requiring a shutdown of the venue, Eureka 89 will be happy to retain any deposits received, to be used as a deposit for a future event to be held anytime with 12 months of original postponement.

## FINAL ATTENDANCE

Final number of confirmed guests is required seven working days prior to your event. If final numbers are not confirmed, an invoice will be issued for the estimated number of guests anticipated at the time of booking, whether or not full attendance is received. It is the responsibility of the client to contact the venue regarding final numbers.

## PRICES

All prices are current at the time of the quotation and are subject to revision prior to the signing of the confirmation agreement. Prices are inclusive of any goods and services or similar added tax. Please note menus and pricing are subject to change without notice.

Although every endeavour is made to obtain your selected food and beverages, due to supplier stock availabilities no guarantee is provided that your selection will be available in the required quantity. A comparable item will be offered in this instance.

## FOOD ALLERGIES

The venue will take every reasonable action to ensure guests with dietary allergies are catered for appropriately, but cannot be held responsible should exposure to a particular allergen occur.

## DESIGNATED TIMES AND DURATIONS

The client agrees to begin the function and vacate the designated function space at the contracted times. The client has two hours access to the venue before the commencement of the event. There will be a charge per hour for earlier access, however this is not guaranteed due to the spaces also being booked for lunchtime events. Confirmation on early access can only be given 10 days out from event date. External furniture hire must be approved by the venue prior to contracting, and restricted bump in times may be applicable. The event duration can only be extended by the client, or your nominated representatives, in consultation with the management subject to an agreement to incur this additional cost. Beverages and associated additional costs will be charged on a pro rata package increase, based on full guest numbers confirmed for the event, and will be payable on the completion of the event.

## DISPLAYS & SIGNAGE

Unless approved by venue management prior to the event, no signs, displays, labels or decorations are to be nailed, screwed, taped, stapled or adhered to any surface or part of the venue.

## DAMAGE & CLEANING

Clients are financially responsible for any damage sustained to the venue and its contents and property prior to, during and after the event by the client, guests or suppliers engaged by the client. If cleaning is required beyond the normal required function contractors, this extra fee is the responsibility of the client. Confetti, glitter, poppers, streamers or rice are not permitted. It is the responsibility of the client to ensure their guests are notified of this.

## RESPONSIBILITY

The venue management will take necessary care, but does not accept responsibility for the damage or loss of client, supplier or guest items left on the premises prior to, during, or after the event. The onus to arrange insurance is that of the client.

A complimentary cloakroom facility for non-valuable guest items is provided but the venue does not accept responsibility for any valuables and cannot be held accountable should any loss occur. Guests are welcome to use this service but do so at their own risk.

## ENTERTAINMENT

All entertainment is subject to venue management approval. Smoke machines, pyrotechnics, laser lighting and candles (due to sensitive smoke detectors) are not permitted. Should evacuation be necessary due to alarms being raised due to entertainer or client equipment, the client will be responsible for the MFB call out fee. All external contractors must contact the venue for a briefing prior to the event. The musicians' award stipulates that members on call for four hours or more must be supplied with a meal and beverages. Entertainer meals can be provided by the venue at a cost to the client.

## RESPONSIBLE SERVICE OF ALCOHOL

Eureka 89 management and staff adhere to strict State of Victoria Responsible Service of Alcohol regulations and all clients and guests are required to adhere to these regulations. Venue management reserves the right to exclude or eject any objectionable persons from the premises. In addition, the management reserves the right to stop entertainment, gaming or other activity, which in their opinion is illegal, improper, indecent or unsafe and is a likely nuisance.

## SECURITY

Security is required for the duration of all events as well as half an hour prior to the commencing time and half an hour after the conclusion of your event. This will be non-negotiable and charges are the responsibility of the client. The rate for security is \$60.00 - \$150.00 per hour (dependant on guest numbers) based on a four hour minimum charge. This charge is in addition to the minimum spend.

## THEMING

Clients are able to provide theming for events as desired, based on discussions and approval by venue management. All external contractors must contact the venue for a briefing prior to the event.

## BUILDING RULES

The venue is a member of the Eureka Tower Body Corporate and is required to comply with all rules in relation to the Eureka Tower building. The Body Corporate are also responsible for the operation of the building services including the lifts. All clients agree to comply with all the building rules including all fire and safety procedures and possible evacuations, and acknowledge that venue management are not responsible for any interruption or inconvenience which may occur due to the building rules or building services under the Body Corporate's control.







JOURNEY BEYOND

EUREKA 89

**Eureka 89**

03 9693 8889

[events@eureka89.com.au](mailto:events@eureka89.com.au)

[eureka89.com.au](http://eureka89.com.au)