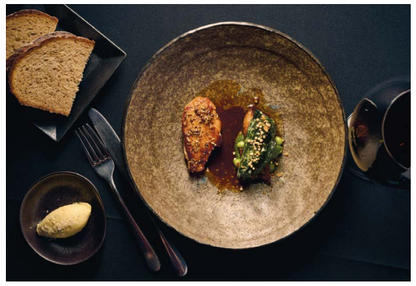
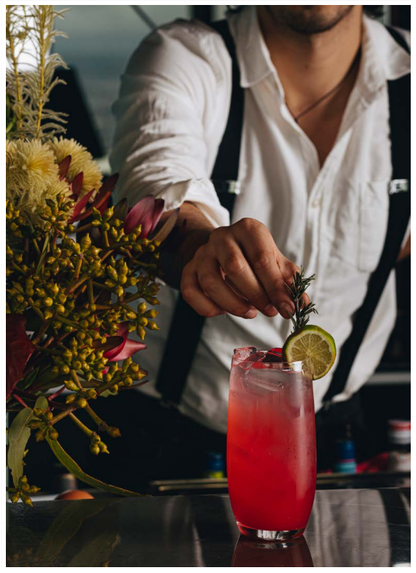
EUREKA 89

CORPORATE EVENT PACKAGES





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Terms and Conditions: https://eureka89.com.au/terms-conditions/#events

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 the Dandenong Ranges.

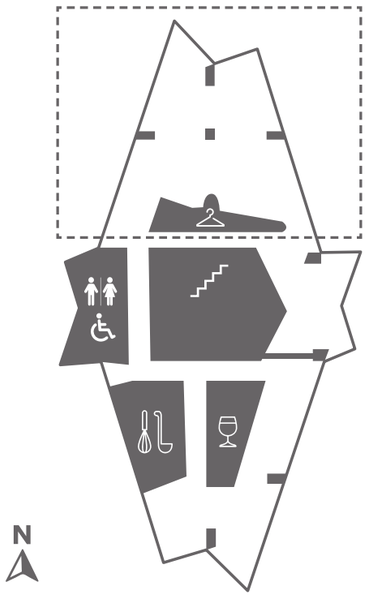
Led by award-winning executive chef, Renee Martillano, the Eureka 89 team has curated a premium menu showcasing regional ingredients and some of Australia's finest wines. See for yourself why foodies flock to Melbourne.

TAKE YOUR CORPORATE EVENT TO NEW HEIGHTS

With the expertise of our skilled event managers and premium food and beverage options, your corporate event is sure to be a great success, featuring breathtaking floor-to-ceiling views of Melbourne.

EVENT SPACES

Choose one of three of our dynamic and unique spaces for your event.

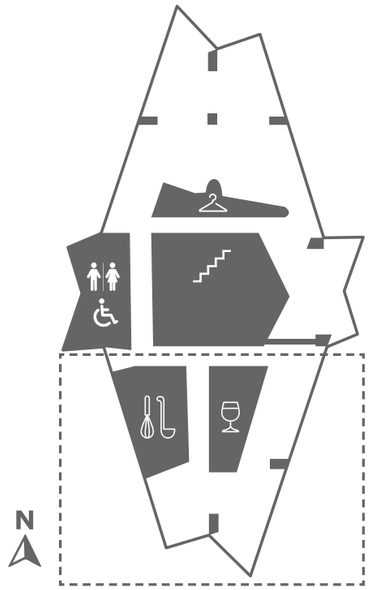


NORTHERN POINT ROOM

An open plan space accommodating up to 150 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.

120pax 140pax 80pax 150pax

BREAKFAST	from $4,000
LUNCH	from $5,000
DINNER	from $10,000

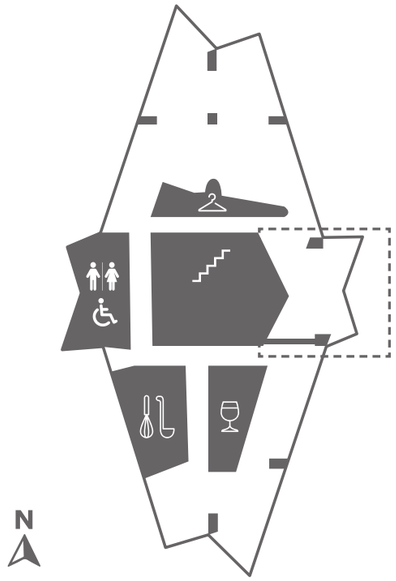


SOUTHERN POINT ROOM

The Southern Point Room features a custom designed showpiece bar and a stunning hand-cut glass chandelier. It is the perfect space for more intimate events and overlooks Port Phillip Bay, Albert Park Lake and the Botanical Gardens with floor to ceiling windows.

50pax 40pax 30pax 80pax

BREAKFAST	from $4,000
LUNCH	from $4,000
DINNER	from $8,000



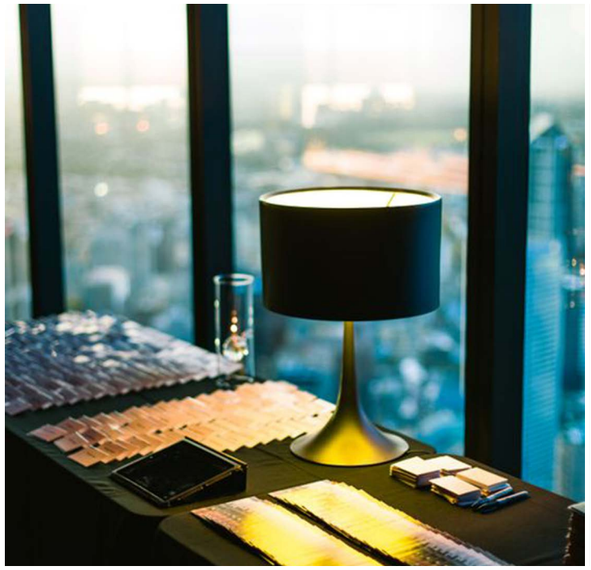
EAST WING ROOM

The East Wing is a bespoke space, ideal for smaller meetings and private dining experiences. It overlooks Flinders Street Station, CBD east and the sporting precinct, with a birds eye view of the MCG.

20pax 20pax 30pax

BREAKFAST	from $3,000
LUNCH	from $3,000
DINNER	from $4,000

TAKE A VIRTUAL TOUR



CONFERENCE

Our conference packages are inclusive of non-alcoholic beverages for the duration of the function.

HALF DAY (includes morning or afternoon tea and lunch)

*Sandwich Lunch $70 pp

* Buffet Lunch $120 pp

FULL DAY (includes morning tea, lunch and afternoon tea)

*Sandwich Lunch $100 pp

*Buffet Lunch $150 pp

*LATEST FINISH 4PM

SANDWICH LUNCH MENU

ASSORTED SANDWICH SELECTION INCLUSIVE OF THE FOLLOWING

- Peri peri chicken, avocado & pico de gallo wrap
- Double smoked ham, tomato & onion ciabatta
- Beef pastrami, coleslaw & garlic mayo sourdough
- Roasted vegetable, green olive tapenade & herb butter baguette
- Smoked salmon, kohlrabi & cream cheese sourdough

ALSO INCLUDED:

- Cuban beef empanada, tomato onion, spring onion salsa
- Spinach & mushroom jaffle, horseradish crème
- Cauliflower & tahini fataya, tomato chutney

MORNING/AFTERNOON TEA

SELECT 2 OF THE FOLLOWING

- Braised leek, tomato pesto & caramelised pumpkin seed tart
- Herb & sweetcorn fritter, hummus, avocado salsa
- Golden delicious crumble tart, Davidson plum, marscapone
- Mini zucchini, cheese & herb muffin
- Tart aux fruits, glass tuille, custard
- Chicken & leek pot pie, housemade relish, parsley
- Manchego cheese croquette, parmesan, chipotle mayo
- Elderflower & citrus éclair, raspberry textures
- Seasonal sliced fruit platter

BUFFET LUNCH MENU

SELECT 3 HOT ITEMS AND 3 HOT OR COLD SIDES

Hot Items

- Infinity blue barramundi, buttered baby cos, new potatoes, verjus
- Spinach & ricotta gnocchi, parmesan, black peppercorn, basil
- Braised beef, seasonal veg, red wine jus, creamy mash potato
- Chermoula Hazeldene chicken, cous cous salad, tomato, coriander salsa
- Roasted pork belly, papaya pickle, broccolini, pork apple cider jus
- Grilled vegetables, olives, braised tomatoes, parsley

Hot & cold sides

- Caesar salad, bacon & egg, Grana Padano
- Zucchini, dill crème, sunflower seeds emulsion
- Mixed leaf salad, radish, shallot dressing
- Honey roasted pumpkin, feta, toasted pumpkin seeds
- Sprouting broccolini, labneh, hempseeds
- Hot chips, truffle pecorino, rosemary

LUNCH

Our lunch packages are inclusive of beverages for 3 hours. 4-hour bookings are available, and incur an additional cost of $10 per person.

Latest finish 3.30 pm with final departure by 4 pm.

2 Course
single drop $150 pp
alternative drop $160 pp

2 Course & Canapés On Arrival
single drop $160 pp
alternative drop $170 pp

3 Courses
single drop $170 pp
alternative drop $180 pp

3 Courses & Canapés On Arrival
single drop $180
alternative drop $190 pp

3 Hour Standard Beverage Package	Included
3 Hour Premium Beverage Package	+$10 pp

BEVERAGES

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

- Red Hill Sparkling Cuvee NV, Mornington VIC
- Whipbird Pinot Gris, King Valley VIC
- Yering Little Yering Chardonnay, Yarra Valley VIC
- Taltarni Pinot Noir, Moonambel VIC
- Mt Langhi Billi Billi Shiraz, Grampians VIC

INCLUSIONS

- Mornington Draught
- Mornington XPA
- Moda still and sparkling waters
- Juices and soft drinks
- Tea and coffee

MENU

CHOOSE ONE ITEM PER COURSE FOR A SINGLE DROP OPTION, OR TWO PER COURSE FOR AN ALTERNATIVE DROP OPTION.

CANAPÉS

Chef's selection, 2 items per person
House made bread provided to tables

PLATED ENTRÉES

- Cured Hiramasa kingfish, pomegranate, orange vinaigrette, radicchio crisps
- Loddon Valley lamb backstrap, romesco, sherry dressing, red onion
- Pea & ricotta tortellini, pea emulsion, gruyere, yellow squash
- Cauliflower risotto, mascarpone, Grana Padano, spring onion oil

PLATED MAIN COURSE

- Infinity Blue barramundi, albufera, braised fennel, potato puree
- Hazeldene chicken breast, sweetcorn, stuffed zucchini flower, mushroom jus
- Black angus beef fillet, sprouting broccolini, fondant potato, green peppercorn jus
- 15-hour roasted Kent pumpkin, labneh, black garlic, mushroom textures

PLATED DESSERT

- Crème brulee, mango cremeux, raspberry textures
- Chocolate parfait, blackberry, honey, white chocolate
- Coconut & kaffir lime semi freddo, mango, pineapple rum snaps
- Yuzu & rosemary tart, ginger, strawberry, meringue

OR

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

OR

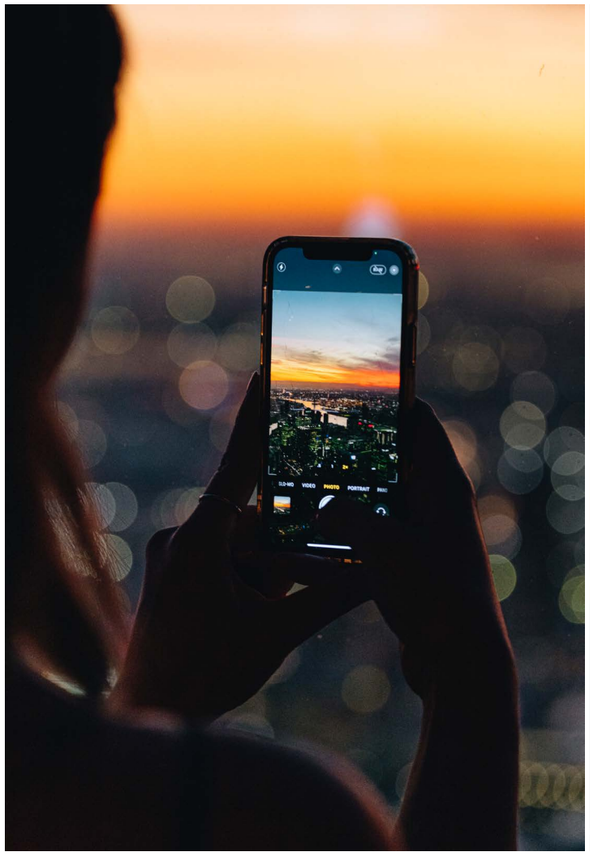
*Cheese platters to the table

MAIN SIDE SALADS OPTIONAL UPGRADE

$15 per dish per table

Designed to serve 4 to 6 guests

- Heirloom tomato, basil & red onion salad, tarragon vinaigrette
- Roasted carrots, orange, honey & miso dressing
- Zucchini, dill crème, sunflower seeds emulsion
- Roasted potatoes, lemon & thyme salt



COCKTAIL

12 Canapés (selection of 9 items)	$85 pp
8 Canapés, 3 Substantial Items	$95 pp
8 Canapés, 3 Substantial Items & 2 desserts	$105 pp
8 Canapés, 4 Substantial Items & 2 desserts	$115 pp
Cocktail Party Additions	$25 pp

COCKTAIL PARTY ADDITIONS

CHEESE & CHARCUTERIE STATION

3hr duration

- Selection of cured meats, local & international cheeses, seasonal grilled vegetables, olives, crackers, breads, crisps

GARDEN SELECTION

3hr duration

- Range of crudites & seasonal vegetable dips, tortilla crisps, flatbread, hummus
- Curried lentil, grains & vegetable salad
- Heirloom beetroot, pear, balsamic & mint dressing

NATURAL OYSTERS

3 pieces per person

- Freshly shucked Pacific oysters, shallot mignonette, ginger dashi, selection of sauces

BABY BAO & PANCAKE

1 baby bao, 2 pancakes per person

- Master stock pork baby bao, carrot, coriander slaw, crispy pork crackling
- Peking duck pancake, cucumber, spring onion, hoisin sauce

COLD CANAPÉS

- Open prawn rice paper roll, hoisin, coriander
- Yellowfin tuna tataki, avocado salsa, lemon gel *gf*
- Stracciatella, heirloom cherry tomato & basil crostini *v*
- Meredith feta, onion jam & sunflower seed tartlette *v*
- Pacific oyster, finger lime pearls, ponzu *gf*
- Smoked chicken, chilli Asian pickle & coriander pie tee
- Assorted cone sushi, soy, wasabi
- Cured ocean trout, pickled mooli radish, nori tempura *gf*
- Potato cup, artichoke, parmesan wafer *gf, v*
- Prosciutto di Parma, honey dew melon & chervil tartlette

HOT CANAPÉS

- Scallop Crystal dumpling, black vinegar, soy
- Pea, parmesan & lemon arancini, herb mayo *v, gf*
- Brazilian chicken coxinha, sour cream, chervil
- Macaroni & cheese croquette, tomato aioli, parsley *v*
- Beef & mushroom pie, house made tomato sauce
- Soy duck wanton, chilli jam, soy
- Lemongrass, coriander & garlic chicken skewer
- Char sui beef steam bun, coriander, chilli
- Lamb shank & rosemary phitivier, house made relish
- Zucchini & sweetcorn fritter, tomato, onion ragout *v*

SUBSTANTIAL ITEMS

- Pan fried cheese gnocchi, kale, basil *v*
- Chicken taco, adobo sauce, iceberg, chipotle aioli
- Spiced rockling tortilla, slaw, garlic mayo, tomato salsa
- Glazed duck baby bao, daikon radish, kimchi
- Wagyu beef slider, gruyere cheese, mustard mayo
- Parmesan fries, truffle & garlic sauce *v*

DESSERT CANAPÉS

- Cheesecake cannoli, oat crumble, baklava
- Mint & white chocolate tartlet, white chocolate soil
- Banoffee doughnut, freeze dried banana, caramel
- Yuzu financier, earl grey mousse, seasonal berries
- Lamington, strawberry gel, coconut
- Tart au citron, lemon myrtle, lemon balm

gf GLUTEN FREE *v* VEGETARIAN *df* DAIRY FREE

DINNER

3 Course
Entrée, main course & dessert

single drop $125 pp
alternative drop (main only) $135 pp
alternative drop (all courses) $145 pp

4 Course
Canapés on arrival, entrée, main course & dessert

single drop $135 pp
alternative drop (main only) $145 pp
alternative drop (all courses) $155 pp

Cheese platters to share + $20 pp

Yarra Valley salmon caviar + $20 pp

Please ask your event coordinator for available seasonal upgrades.

CHOOSE ONE ITEM PER COURSE FOR A SINGLE DROP OPTION, OR TWO PER COURSE FOR AN ALTERNATIVE DROP OPTION.

CANAPÉS

Chef's selection, 2 items per person
House made bread provided to tables

PLATED ENTRÉES

- Cured Hiramasa kingfish, pomegranate, orange vinaigrette, radicchio crisps
- Loddon Valley lamb backstrap, romesco, sherry dressing, red onion
- Pea & ricotta tortellini, pea emulsion, gruyere, yellow squash
- Norikosho glazed Harvey bay scallops, chorizo, parsley crème, bacon crumble
- Cauliflower risotto, mascarpone, Grana Padano, spring onion oil
- Octopus carpaccio, butterbean aioli, paprika, candied

PLATED MAIN COURSE

- Infinity Blue barramundi, albufera, braised fennel, potato puree
- Hazeldene chicken breast, sweetcorn, stuffed zucchini flower, mushroom jus
- Black angus beef fillet, sprouting broccolini, fondant potato, green peppercorn jus
- 15-hour roasted Kent pumpkin, labneh, black garlic, mushroom textures
- John dory, asian greens, Cloudy Bay clams, tom yum sauce
- Confit Aylesbury duck leg, caramelised carrot, pickled cabbage, cous cous salad

PLATED DESSERT

- Crème brulee, mango cremeux, raspberry textures
- Chocolate parfait, blackberry, honey, white chocolate
- Basque cheesecake, passionfruit ganache, candied orange, biscuit crumb
- Coconut & kaffir lime semi freddo, mango, pineapple rum snaps
- Yuzu & rosemary tart, ginger, strawberry, meringue
- Tiramisu, coffee ganache, cinnamon crumb, chocolate tuille

OR

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

OR

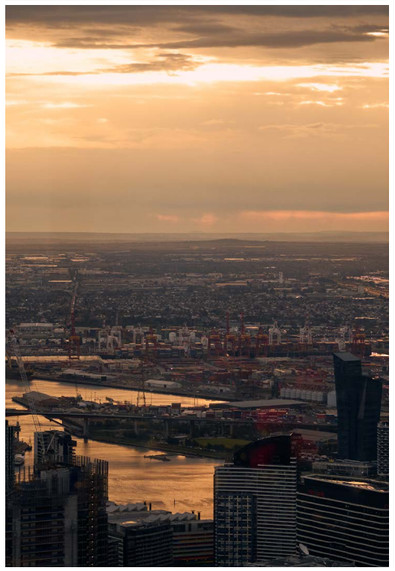
*Cheese platters to the table

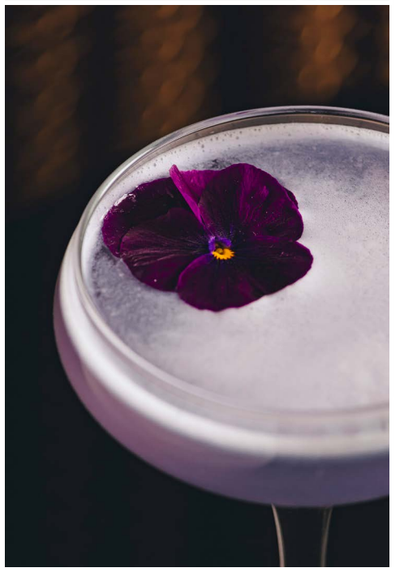
MAIN SIDE SALADS OPTIONAL UPGRADE

$15 per dish per table

Designed to serve 4 to 6 guests

- Heirloom tomato, basil & red onion salad, tarragon vinaigrette
- Roasted carrots, orange, honey & miso dressing
- Zucchini, dill crème, sunflower seeds emulsion
- Roasted potatoes, lemon & thyme salt





CHEF'S TASTING MENU

Food Only	$215 pp
Add wines	$110 pp

UP TO 4HR EVENT DURATION. MENU & WINE SUBJECT TO SEASONAL CHANGES

ON ARRIVAL

Chef's selection, 2 Canapés per person
Eureka 89 Cocktail

HIRAMASA KINGFISH

- Green romesco, horseradish, dashi, buttermilk
- *Skillogalee Sparkling Riesling NV, Clare Valley SA*

HISPI CABBAGE

- Celeriac, black garlic, chickpea, bone marrow
- *Esk Valley Pinot Gris, Hawkes Bay NZ*

POTATO MILLE FEUILLE

- Mushroom, seaweed kosho, whey, parmesan
- *Yerinberg "Babyberg" White Blend, Yarra Valley VIC*

AQUNA MURRAY COD BALLOTINE

- Nori, white miso, squid ink, bottarga
- *Sartori "Sella Soave" Soave Classico, Verona IT*

LODDON VALLEY LAMB

- Zucchini pesto, yoghurt, shimeji, mint
- *Voyager Estate "Coastal" Cabernet Sauvignon, Margaret River WA*

CHOCOLATE PARFAIT

- Blackberry, honey, pear, white chocolate
- *De Bortoli "Noble One" Sémillon, Riverina NSW*

BEVERAGE PACKAGES

STANDARD PACKAGE

2 Hours	$55 pp
3 Hours	$65 pp
4 Hours	$75 pp
5 Hours	$85 pp

BEERS

- Mountain Goat Lager
- Mountain Goat Pale Ale
- Cascade Light

NON ALCOHOLIC

- Eureka 89 signature mocktails
- Juices, soft drinks, waters
- Nespresso coffee, tea selection
- Asahi 0.0%
- Plus & Minus non-alcoholic wines

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

VICTORIAN WINE SELECTION

- Red Hill Sparkling Cuvee NV, Mornington VIC
- Whipbird Pinot Gris, King Valley VIC
- Yering Little Yering Chardonnay, Yarra Valley VIC
- Taltarni Pinot Noir, Moonambel VIC
- Mt Langhi Billi Billi Shiraz, Grampians VIC

PREMIUM PACKAGE

2 Hours	$65 pp
3 Hours	$75 pp
4 Hours	$85 pp
5 Hours	$95 pp

BEERS AND CIDER

- Asahi Super Dry
- Peroni Red
- 4 Pines Pale Ale
- Cascade Light
- Somersby Apple Cider
- Somersby Pear Cider

NON ALCOHOLIC

- Eureka 89 signature mocktails
- Juices, soft drinks, waters
- Nespresso coffee, tea selection
- Asahi 0.0%
- Plus & Minus non-alcoholic wines

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

WINE SELECTION

- Wicks 'Pamela' Sparkling, Adelaide Hills SA
- Mionetto DOC Prosecco, Treviso IT
- Pikorua Sauvignon Blanc, Marlborough NZ
- Best's Great Western Riesling, Grampians VIC
- The Lane Vineyard 'Series' Pinot Gris, Adelaide Hills SA
- Mitolo Vermentino, McLaren Vale SA
- Philip Shaw 'The Architect' Chardonnay, Orange Region NSW
- Luna Rosa Rose, Orange Region NSW
- Yering Station 'Village' Pinot Noir, Yarra Valley VIC
- Soumah Estate Barbera Nebbiolo, Yarra Valley VIC
- Robert Oatley Grenache Shiraz Mourvèdre, McLaren Vale SA
- Majella 'The Composer' Cabernet Sauvignon, Coonawarra SA
- Hentley Farm 'Villain and Vixen' Shiraz, Barossa Valley SA

BEVERAGE UPGRADES

* available to order in conjunction with a Standard or Premium Beverage package.

STANDARD SPIRITS

2 Hours	$20 pp
3 Hours	$25 pp
4 Hours	$30 pp
5 Hours	$35 pp

INCLUDES

- Vodka O
- Antagonist Gin
- Glenmorangie X Single Malt
- Old Forester Bourbon
- Bacardi Carta Blanca Rum

PREMIUM SPIRITS

2 Hours	$30 pp
3 Hours	$35 pp
4 Hours	$40 pp
5 Hours	$45 pp

INCLUDES

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

COCKTAIL

Event Cocktail	$20 each
Signature Cocktail	$25 each

SELECT UP TO 2 FROM THE BELOW CHOICES

EVENT COCKTAILS

- Eureka 89 Bellini
- Espresso Martini
- Eureka 89 Aperol Spritz

SIGNATURE COCKTAILS

- Lychee Blossom – Paraiso lychee liqueur, Nikka vodka, sparkling wine, lychee & strawberry
- Mango And Jalapeno Margarita – Herradura plata, Cointreau, mango, lime & jalapeno
- Caribbean Sunshine – Bacardi rum, passionfruit, mango, Pomegranate liquor & lime
- Japanese Summer – Nikka coffey gin, yuzu, plum, lemon & thyme
- Cherry Ripe - Luxardo cherry, Kraken rum, Baileys, black cherry potion

AUDIO VISUAL

NORTHERN POINT ROOM

AV PACKAGE ONE $800

INCLUDES

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

AV PACKAGE TWO $650

INCLUDES

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

SOUTHERN POINT ROOM

AV PACKAGE ONE $450

INCLUDES

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

AV PACKAGE TWO $350

INCLUDES

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

EAST WING

AV PACKAGE $150

INCLUDES

- 1 x Portable 60" Sharp LCD screen with soundbar

- Sennheiser Headset Microphone, 2 available $100 ea

REQUIREMENTS & GUIDELINES

SCREEN PRESENTATIONS
A 16:9 (widescreen) ratio is required to optimize the quality of your presentation.
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 250Mbps download speed and 150Mbps upload speed). It is advised that you also prepare an "offline" version of your website/ presentation. No LAN connection.

AUDIO RECORDING LINE OUT
Only Northern Point Room has a patch in port to record internal audio.

BACKGROUND MUSIC
Eureka 89 can provide restaurant background music to be played during your event. If you wish to play your own music, please provide a Spotify playlist link a minimum of 72hrs prior to your event, which will be loaded onto our music player accordingly.

LAPTOP PRESENTATIONS

For seamless connectivity during your presentation, please ensure that your laptop is equipped with an HDMI (Type A) port to connect to our screens. If your laptop lacks this port and requires an adaptor, it is your responsibility to provide the necessary adaptor, as the venue does not keep these adaptors on site.

Eureka 89 has one laptop that can be used for your event. Please confirm availability with your event coordinator.

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, to check compatibility to Eureka 89 Inhouse equipment.

MELBOURNE SKYDECK

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.

Groups up to 15 guests at a time
Duration: 20 minutes per group
Includes: Virtual Reality experience

$15 p/p

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

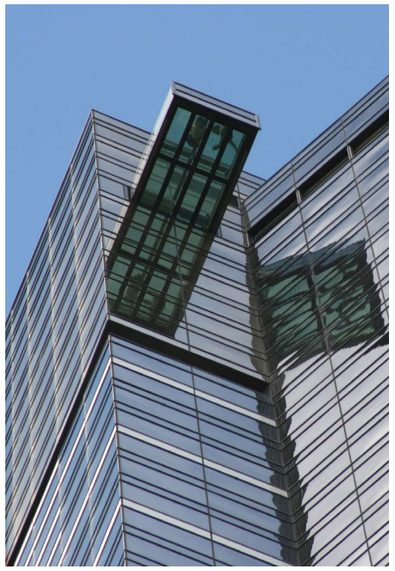
$15 p/p

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 12.00 pm - 9.00 pm or 10:00 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.



PREFERRED SUPPLIERS

Eureka 89 does not provide decorations or entertainment, but we can assist in sourcing the right supplier for your event's needs.

Whilst we encourage you to use our preferred suppliers listed below, due to their knowledge of our venue, you are more than welcome to arrange your own decorations and entertainment if preferred.

ENTERTAINMENT

TOP DOG ENTERTAINMENT

topdogent.com.au
@topdogent

DÉCOR AND FLORAL INSTALLATIONS

FULL BLOOM CREATIVE

fullbloomcreative.com.au
@fullbloomcreative_

PHOTOBOOTHS

AWESOME PHOTOBOOTHS

photoboothsmelbourne.com.au/

PEACHY BOOTHS – 360 AVAILABLE

peachybooths.com/
@peachybooths

EVENT MC

CHANEL OLIVE

chanelolivemc.com
@chanelolivemc_

FLORIST

INDIGO FLOWER HOUSE

indigoflowerhouse.com.au
@indigoflowerhouse

AUDIO VISUAL

SELECTAV

selectav.com.au/

CUSTOMISABLE GIFTING & CANDLES

LIGHT AND GLO DESIGNS

lightandglodesigns.com.au
@lightandglofragrances

FREQUENTLY ASKED QUESTIONS

WHAT EVENT TIMES CAN I CHOOSE FROM?

- Breakfast latest finish 10.00am
- Lunch: latest finish 4.00 pm. The packages are inclusive of 3-hour beverages, however if you wish to host a 4-hour luncheon, additional $10 per person will be charged for the beverage component.
- Evening: earliest start time 5.30 pm.
- Conferences and full-day events: latest finish 4.00 pm.

If you wish to book outside of these hours, please note, a combined minimum spend will apply.

HOW DO WE GET UP TO THE 89TH FLOOR?

Eureka 89 entrance is located on ground floor, opposite the palm trees. Events' suppliers and organisers will access from Eureka 89 Events and Dining reception, while all events' guests will enter via the red guest door. Our host will direct you to the lifts from there.

CAN WE HIRE OUT A SPACE AND BRING IN EXTERNAL CATERERS?

We provide food and beverages in-house and assure you that your event will be fully catered for by our team. As such we do not allow external caterers, with the exception of cake or strict kosher requirements.

AT WHAT TIME CAN SUPPLIERS BUMP-IN?

We offer up to 2-hour complementary bump-in time prior to your event start time. If set-up and suppliers would require additional time, fees may apply. Bump-out can occur directly after the event, or the morning after based on prior confirmation.

DO YOU CATER FOR DIETARY REQUIREMENTS?

Our chefs can accommodate all dietary requirements and allergies substitutions, provided we are advised a week prior to the event. You do not need to select different menu items for your guests with requirements. Speak to one of our Event Coordinators for further assistance.

CAN WE BRING OUR OWN CAKE?

You are welcome to organise a cake via your preferred baker, and have it delivered to us. For plated, individual service, a cakeage fee of $10 per person will apply. Alternatively, we can cut and serve to platters to share at no additional cost.

CAN WE HAVE CANDLES IN THE SPACE?

As we are located at the top floor of Eureka Tower, for the safety of our guests, team and residents, our smoke alarms are highly sensitive, therefore, candles, sparkles and open flames are not allowed in the venue.

WHAT ARE THE PARKING ARRANGEMENTS AND DIRECTIONS?

Wilson Eureka Car Park is our preferred partner for car parking and is located at the base of Eureka Tower, accessed from the corner of City Road and Southgate Avenue, right after 7-11 store.

Preferred Eureka 89 visitor rates apply when you validate your parking ticket with our host at ground floor upon arrival or departure. Please do not use your credit card upon entry into the car park. Discounted rates only valid with tickets that are paid upon exit of Wilsons Parking.

Validated parking rate is $15* every day.

*Parking rates subject to change. Discounted rate applicable to Wilson Eureka Car Park only.

Wilson Eureka Car Park is owned and managed by Wilson Parking. Eureka 89 does not have allocated and/or reserved parking for guests, therefore availability may not be guaranteed.

AN I HAVE A DJ OR LIVE PERFORMER FOR MY EVENT?

You can organise your own entertainment for the event, noting all external entertainers are subject to venue management approval. Please note, the musicians' award stipulates that members on call for four hours or more must be supplied with a meal and beverages. We provide crew meals at an additional cost.

DO I NEED TO SELECT A BEVERAGE PACKAGE, OR CAN WE CHOOSE BEVERAGES ON CONSUMPTION?

We require all our events to utilise our beverage packages for the duration of your event, and do not offer beverages on consumption. Bar tabs are only available for beverages not-included in our Standard or Premium Packages (i.e. spirits and cocktails).

DO YOU ALLOW BYO ALCOHOL?

Our beverage packages include a wide range of alcoholic options. If you are after anything not currently included in our selection, please check with your event coordinator, noting a corkage fee will apply.

IS THE VENUE ACCESSIBLE?

Eureka 89 is wheelchair accessible. Accessible toilets are located both on ground floor and level 89.

IS THERE A DRESS CODE?

Guests must dress in a minimum of smart casual attire. Without limitation, ripped jeans, thongs, tracksuits, sportswear or any clothing with offensive language on it will not be permitted.

DO YOU ALLOW UNDERAGE GUESTS TO PRIVATE EVENTS?

Yes, we do not have age restrictions for private events. Please ensure your event coordinator is advised of the number of children attending the event, and any related requirements.

DO YOU OFFER A CHILDREN'S MEAL?

We offer a children's meal, suitable for children aged 2 to 12 years old. The menu is inclusive of their beverages as well. For 13 years old and above, the adult menu is available.

CAN YOU PLACE A DATE ON HOLD? WHAT DEPOSIT IS REQUIRED?

We allow clients to hold a date for up to 5 business days, or until another client expresses interest in the date. To confirm a booking, we would require a deposit to be paid, which is 50% of the minimum spend required.

IS THERE PREFERRED ACCOMMODATION I CAN BOOK?

Eureka 89 has partnered with some of Melbourne's best accommodation to access exclusive offers. We recommend getting directly in touch with the respective Reservation teams of each hotel below:

The Langham, 1 Southgate Avenue, Southbank, 3006

Hyatt Centric Melbourne, 1 Parliament Square, Melbourne, 3002

Mercure Melbourne Southbank, 9 Riverside Quay, Southbank VIC 3006

EUREKA 89

03 9693 8889
events@eureka89.com.au
eureka89.com.au

JOURNEY BEYOND

All information & prices are correct at time of Publication (July 2025) and subject to change without notice
Terms and Conditions: https://eureka89.com.au/terms-conditions/