

# PRODUCER FUNCTION INFORMATION BOOKLET

Theatre memories that last a lifetime



PRE-SHOW & INTERVAL FOOD OFFERINGS

## Premium Canapé Package:

Your choice of 3 cold and 3 hot canapes **\$80 per person |** Minimum 20 guests 1.5 servings of each provided

### **Cheese and Antipasto Platter:**

Selection of cheese and antipasto **\$55 per platter |** Suitable for 5 guests **\$85 per platter |** Suitable for 10 guests

#### Sandwich Platter:

Selection of mixed finger sandwiches **\$13 per guest |** Minimum of 10 guests

### **Choc Tops:**

World-famous Choc Tops in various flavours \$7.50 per choc top

All prices are quoted inclusive of GST.





BEVERAGE MENU

For all functions booked during your season, we are able to provide beverages charged on consumption at our retail prices.

Veuve Clicquot Champagne \$140/bottle | \$27.50/glass
Chandon Brut Sparkling \$75/bottle | \$16.80/glass
Mud House Sauvignon Blanc \$65/bottle | \$14.50/glass
Petaluma Chardonnay \$70/bottle | \$15/glass
Days of Rose \$55/bottle | \$14.50/glass
St Hallett Blockhead Shiraz \$75/bottle | \$16/glass

\$12.50 Stone & Wood Pacific Ale 330ml Asahi Super Dry 330ml \$12.50 Balter XPA 375ml \$12.50 Coopers Premium Light 375ml \$10.50 Somersby Apple Cider 375ml \$12 Brookvale Union Ginger Beer \$14 Canadian Club and Dry \$14 \$13.50 Spirits

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Soft Drinks \$5.80/bottle

Orange Juice & Apple Juice \$6/bottle

Sparkling Mineral Water \$5.80/bottle

Still Mineral Water \$5.50/bottle

All prices are quoted inclusive of GST. Unless otherwise specified, we would provide all beverages excluding Veuve Clicquot Champagne. If you would like Veuve Clicquot Champagne offered please confirm that at time of booking. Prices are accurate as of October 2024 and are subject to change.



# ADDITIONAL COSTS

The following costs will be charged in addition to the food & beverage costs.

**Bar Staff:** Bar Attendants will be charged to you at \$65 per hour for a minimum 3-hour call. On Sundays and Public Holidays staff will be charged at \$110 per hour for a minimum 3-hour call. We recommend a ratio of 1:20 on the floor and an additional 1:100 at the bars.

**Management Fee:** \$1,000 function management fee for the coordination of a function of more than 150 guests.

**Cleaning:** \$750 cleaning fee for the cleaning of venue following functions of more than 150 guests.

**Ushers & Security:** Additional hours may be required for our ushers and security staff to assist with events outside of regular show hours. If this is required, they will be charged to you at \$65 per hour for a minimum 3-hour call. On Sundays and Public Holidays staff will be charged at \$110 per hour for a minimum 3-hour call.

**Stage Door:** Additional hours may be required for our Stage Door Concierge to assist with events outside of regular show hours. If this is required, they will be charged to you at the regular Stage Door rate.

**Stock Handling Fee:** If sponsor stock is used, a fee of \$850 is charged to cover the moving and chilling of stock.

All prices are quoted inclusive of GST.

**FOUNDATION THEATRES** 



CAST & CREW CATERING BREAKFAST, LUNCH OR DINNER

If you have any requirements for back of house catering, including for crew meals, breakfast TV, live radio crosses or technical rehearsal afternoon teas, we are able to provide cost-effective catering options from our drop-off caterer.

Menu options include but are not limited to:

Breakfast Basket: Sweet mini muffins, mini danishes & savoury loaves

• Wellness Collection: Savoury loaves, health breakfast bars & yoghurt cups

• Warm Breakfast Collection: Bacon & egg rolls, tomato & cheese croissants, egg tarts

Seasonal fruit platters

• Morning & Afternoon Tea: Selections of sweet friands, cookies, slices & tarts

• Lunch Collections: Gourmet sandwiches, rolls, wraps & finger sandwiches

If you have such requirements, please email our Food & Beverage team at functions@foundaitontheatres.com.au and they will guote accordingly.



