
THE
TRUST

BOOKING INFORMATION

The Trust offers food and beverage packages that can be tailored to suit your individual requirements. Listed below are starting prices. For more comprehensive pricing why not meet with our Event Manager who will be happy to tailor a package to suit your requirements.

FOOD AND BEVERAGE PACKAGES

Breakfast Light from \$20.00 per head
Breakfast Buffet from \$40.00 per head
Morning Tea from \$15.00 per head
Lunch from \$35.00 per head
Afternoon Tea from \$15.00 per head
Dinner Packages from \$64.00 per head
Cocktail Packages from \$39.00 per head

RATES

Function Room capacity: Sit down 160pax, Stand up 250 to 300pax
Venue capacity: 1000pax
Function Room Hire from: \$500.00
Function Room minimum spend from: \$2,000.00
Whole Venue Hire minimum spend from: \$5,000.00

CONTACT

Contact our events office for more information
Monday to Friday, 9.30am to 6.00pm
Telephone: (03) 9629 9300
Facsimile: (03) 9629 9400
Email: info@thetrust.com.au

THE
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FUNCTION CANAPE MENU

ROVING - \$7.50ea

Risotto – Vegetarian, chicken or meat
Penne – Vegetarian, chicken or meat
Stir-fry – Vegetarian or chicken
Singapore noodle – Vegetarian or chicken
Chicken cotoletta with coleslaw
Fish and Chips
Salt and pepper calamari and chips

MEAT \$3.50ea

Bite sized Italian sausage
Beef carpaccio
Grissini with San Daniele prosciutto
Pork wontons
Rare roast beef with horseradish cream - \$4
Mini pizzas
Arancini
Risotto
Pate on crostini

CHICKEN \$3.00ea

Saffron chicken skewers
Chicken Involtni
Chicken cotoletta
Roast chicken in pancake with spring onion and cucumber
Chicken tramezzini (sandwich)

SEAFOOD \$3.50ea

Chilli prawn skewers
Spicy prawn balls
Tempura prawns
Sardines
Seafood Risotto
Steamed mussels in shell with sauce (seasonal)
Oysters served natural or with red onion & vinegar
Smoked salmon with mascarpone and chives
Smoked salmon on herb frittata
Salmon carpaccio
Prawn coriander gyoza
Crumbed scallops in lemon butter
Prawn wontons
Crostini with salted cod spread

VEGETARIAN - \$3.00ea

Bruschetta tomato
Arancini
Bite sized cannelloni filled with ricotta
Roasted red peppers with goat's cheese and thyme
Asparagus and truffle omelette
Risotto
Mini pizzas

DESSERT - \$3.00ea

Tiramisu
Vanilla panna cotta with seasonal fruit
Rhubarb eton mess
Flourless chocolate cake with raspberry coulis and cream
Lemon tart
Chocolate and salted caramel cake
Flourless orange cake

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FUNCTION SET MENU

ENTRÉE - \$20

SEAFOOD

Smoked salmon salad

Calamari with rocket

Salmon carpaccio with spicy soy dressing

Crumbed scallops with lemon butter sauce

Prawn cocktail

Oysters with dressing

Seared scallops, carrot fritters and a yoghurt dressing

Spiced lentil salad with prawns and mint yoghurt dressing

MEAT

Antipasto with cured meat and marinated vegetables

Beef carpaccio with rocket, parmesan and lemon with a truffle dressing

Vitello tonnato

Lasagna with Bolognese

Grilled lamb with warm chickpea salad

Glazed honey soy chicken with sweet chilli sauce

Summer chicken salad

Roast chicken with yoghurt and garlic sauce

VEGETARIAN

Soup

Antipasto vegetables only

Roasted tomato and shallot tart with goats cheese and rocket salad

Salad of spinach, goats cheese & beetroot

Zucchini fritters with yoghurt sauce

Goats curd and lentil salad with roasted beetroot

Ricotta and tomato tart

Crispy potato cake with salad

Quiche

Cannelloni with ricotta and tomato

MAIN - \$40

SEAFOOD

Lemon and parsley crusted fish

Pan seared salmon

Barramundi

Glazed salmon

Prawn skewers

Tuna

MEAT

Grilled chicken

Roasted poussin / chicken breast

Lasagna with Bolognese

Black Angus 240g

Lemon chicken

Marinated lamb

Parmesan chicken schnitzel

Chicken cacciatore

VEGETARIAN

Cannelloni with fresh tomato sauce

Risotto

Goats curd and lentil salad with roasted beetroot

Gnocchi with napoli and basil

Pappardelle with asparagus, truffle and parmesan

SIDE OPTIONS

(Please select one option Per Main Meal)

Asparagus and sautéed potatoes

Mash potatoes and spinach salad

Polenta and mushrooms

Broccolini and roasted sweet potato

Spicy caponata and roasted potatoes

Herbed lentils with green beans

Roasted pumpkin with sautéed leek

Sweet potato mash and rocket

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FUNCTION SET MENU

DESSERT - \$17

Tiramisu

Baked chocolate tart with house made clotted cream

Vanilla panna cotta with seasonal fruit

Italian trifle

Fresh berries and white chocolate sauce
(Fruit is seasonal)

Coconut and lime macadamia cake

Honey cheesecake

Sticky date pudding

Chocolate mousse

Flourless orange cake

Fruit plate with drizzled honey
(Seasonal selection)

Mandarin and almond cake

Meringue with fresh cream and blueberries

KID'S MENU - \$40

(Includes beverages; juice & soft drink)

Spaghetti Bolognese

Lasagna

Chicken nuggets with chips

Chicken parmigiana with chips and salad

DESSERT

Ice cream with chocolate topping

Fruit salad

BREAKFAST MENU

Vegetarian or ham and cheese frittata

Choc banana bread

Potato cakes with smoked salmon

Mushroom bruschetta

Feta and leek frittata with confit tomatoes

Bircher muesli with fruit and organic yoghurt

Baked beans and confit tomatoes and bacon

Blueberry and almond toasted muesli

Porridge with spice, brown sugar and fruit

Sweet corn cakes with avocado salsa

Sweet corn fritters with roast tomato and bacon

Pan roasted sandwich with tomato fontina

Coconut bread

Honeyed yoghurt with fresh berries

Potato and feta pancakes

Scrambled eggs

Avocado toast with lime, pepper and coriander

Additional Sides \$3.50ea

Mash Potato

Tomato

Bacon

Spinach

Potato Fritter

Avocado

Sausage

Baked Beans

Toast

THE TRUST

BEVERAGE PACKAGES

The Trust offers the following beverage packages and includes regular and light beer, orange juice, soft drinks and tap water, tea and percolated coffee. Please choose one sparkling, white and red wine from the following packages.

THE TRUST PACKAGE WINE

- NV Trust Sparkling (S.E. Australia)
- 09 Trust Semillion Sauvignon Blanc (Orange, N.S.W)
- 08 Trust Shiraz Cabernet (S.E. Australia)

RATES

- 2 hours @ \$29 per person
3 hours @ \$39 per person
4 hours @ \$48 per person
5 hours @ \$55 per person

PREMIUM PACKAGE WINE

- Domaine Chandon Brut (Yarra Valley, Vic)
- 10 Little Goats Creek Sauvignon Blanc (Marlborough, N.X)
- 09 Cantina di Monteforte Pinot Grigio (Toscana, Italy)
- 04 Dal Zotto Chardonnay (King Valley, VIC)
- 09 Yarrowood Pinot Noir (Yarra Valley, VIC)
- 04 Dal Zotto Cabernet Sauvignon (King Valley, Vic)
- 08 Torbreck Woodcutters Shiraz (Barossa Valley, S.A)

RATES

- 2 hours @ \$35 per person
3 hours @ \$45 per person
4 hours @ \$53 per person
5 hours @ \$61 per person

SIGNATURE TRUST PACKAGE WINE

- NV Dal Zotto Prosecco (King Valley, Vic)
- 08 Curlewis Bel Sel Chardonnay (Geelong, Vic)
- 10 Wairau Hills Sauvignon Blanc (Marlborough, N.Z)
- 09 Curlewis Pinot Noir (Geelong, VIC)
- 09 Paxton MV Shiraz (McLaren Vale, S.A)

RATES

- 2 hours @ \$48 per person
3 hours @ \$65 per person
4 hours @ \$75 per person
5 hours @ \$85 per person

HERITAGE PACKAGE WINE

- NV Veuve Clicquot Brut (Reims, France)
- 08 Neudorf Sauvignon Blanc (Nelson, N.Z)
- 05 Stefani Estate Pinot Grigio (Heathcote, VIC)
- 05 Stefani Estate Pinot Noir (Heathcote, VIC)
- 04 Ashton Hills 'Burra Burra' (Adelaide Hills, S.A)

RATES

- 2 hours @ \$75 per person
3 hours @ \$95 per person
4 hours @ \$110 per person
5 hours @ \$125 per person

CONSUMPTION OPTION

The option to base drinking purely on consumption through organizing a bar tab or cash bar is an alternative option to packages.

CONNOISSEURS SELECTION

Should you wish to offer a truly unique selection of wines to your guests. The Trust manager is here to guide you through our extensive wine list. David Baccini, owner and cocktail creator, can also help you choose cocktails tailored specifically to your event, either from our world-renowned list or if you desire something more personal, original cocktails created exclusively for your event.

ADDITIONAL BEVERAGES

PRE-DINNER COCKTAIL/APERITIF

Select from the following list at \$14.00 per person – or tailor a personalized cocktail for your event.

- Bellini
Kir Royale
Lemon Sours
Armaretto Sours
Aperol & Fresh Orange juice
Homemade Chilled Limoncello on ice

PRE-DINNER MOCKTAIL

- \$6 per person
Seasonal Fruit Mocktails

THE

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TERMS & CONDITIONS

All functions held at The Trust are subject to the following terms and conditions

INTERPRETATION

In these conditions:
"We", "us" or "our" mean Paladio Investments trading as The Trust ABN: 44101493378. Whose office is 405-411 Flinders Lane Melbourne 3000. "Premises" means our venue located as above.

CONFIRMATION & DEPOSIT

Confirmation of your booking must be made to The Trust in writing within 14 days following the reservation date. If written confirmation is not received, The Trust reserves the right to cancel your booking without further notice or liability.

Payment of a deposit is required at the time of confirmation of booking. The required deposit amount will be set out in your quote. Generally, the minimum deposit will be 25% of the estimated cost of your function and is non-refundable from sixty (60) days prior to your function.

PAYMENT OF ACCOUNTS

Final payment is due five (5) days prior to the date of the function, and can be made by cash, direct deposit or credit card. Cheques are accepted only when received seven (7) days prior to the function.

Guarantee of payment: The contract signatory is personally liable for payment in full of all monies owing to The Trust. Where the invoice has been addressed to another person, company or entity, personal liability remains the responsibility of the contract signatory.

Credit card details will be required for all function bookings to act as a security bond.

PAYMENT METHODS

Direct deposit can be made to the following account:
Account Name: The Trust
BSB: 033 000
Account Number: 480105
Please note that AMEX & Diners payments will incur a 3% surcharge and Visa & MasterCard incur a 1.9% surcharge

POSTPONEMENT

Unless prior arrangement is made with The Trust, the cancellation terms and notice periods as noted above will be applicable in the event of postponement notification.

CANCELLATIONS

In the event of a cancellation, the following terms will apply:
All cancellations or postponement notifications must be made in writing. Cancellation made sixty (60) days or more prior to the function date, no cancellation fee will apply and the full deposit will be refunded.
Cancellation made between seven (7) and thirty (30) days prior to the function date, 100% of the deposit will be retained.
Cancellation made between seven (7) and thirty (30) days prior to the date of your function, 100% of the deposit will be retained and the cancellation fee will be 50% of the function value as provided in the quote.
Cancellation made less than six (6) days prior to the date of your function, 100% of the deposit will be retained and you will be charged 100% of the function cost is payable as cancellation fee, based on the guest numbers as specified in your quote.

FINAL ATTENDANCE

We request a guaranteed final number of guests attending your function no later than five (5) business days prior to your function. This will be the minimum number of guests you will be charged for. Numbers will be charged to your guaranteed figure or actual numbers attending the event, whichever is greater.

ATTENDANCE NUMBERS

Final number of guests attending must be confirmed to The Trust by 12.00 noon five days prior to the function.

SLIPPAGE FEE

If within sixty (60) days prior to the date of your function, the expected number of guests reduces by 20% or more, you will be liable to pay 50% of the charges applicable to the number of guests by which attendance was reduced.

PARKING

Please note that there are multiple car spaces available within a 1 minute-walking radius of The Trust, including Wilson's Parking on Flinders lane and Secure Parking on Market street.

DIETARY REQUIREMENTS

Any special dietary requirements of your guests must be advised when confirming final numbers at least five (5) days prior to the function. The Trust cannot accept dietary changes on the day of your function, as a suitable substitute may not be readily available.

DURATION

Any extension beyond the specified duration of your function as set out in your quote, will incur an additional per person charge based on total catered numbers.

Duration will only be extended by agreement with The Trust, subject to an acknowledgement that you will incur the additional cost agreed.

MENUS

If due to unforeseen circumstances (e.g.: supplier shortages) The Trust is not able to provide the agreed menu or services, The Trust reserves the right to adapt the menu and/or services in consultation with you.

SECURITY

Personal security is required at all functions held at The Trust. The minimum requirements are: 1 security for under 50 people, 2 security persons for the first 100 guests and 1 for each additional hundred. The cost charged to you will be approximately \$65.00 per security person, per hour, for a minimum of four hours. Security personnel are charged from 30 minutes prior to the commencement of your function, until the last guests depart.

FACILITIES

We provide background music. House lights are dimmed in all areas. We currently have two (2) Plasma televisions positioned in the front bar. For any staging requirements, including sound, lighting, dance floors, and lecterns, contact us for our recommended partnering companies.

PRICING

The menu and beverage pricing options are current as at the time of quotation and subject to change.

REHEARSAL/ENTERTAINERS

The Trust management must approve all planned entertainment. Only DJ's or non-amplified bands are permitted to perform at The Trust, provided noise is kept to a reasonable level. Any deliveries arranged by you prior to the function must be clearly marked. As there is no short or long-term storage available for equipment at The Trust, you must arrange for collection of goods within 24 hours after your function.

We recommend DJ masters, 1800 9966 35, for all your DJ requirements, and Allegro Music Australia, (03) 9419 0100, for all other music and entertainment needs.

GARDEN THEME

Please note there is a hiring fee of \$3000.00 for the Eden theme which includes the grass, fountain, tree's & floral, and set up & pack down

THEMEING/CORPORATE

We are pleased to assist you with theme options. Please contact us to discuss further.

FLORAL & DÉCOR

We recommend the use of Melbourne Flower House (03) 9670 622, store@melbourneflowerhouse.com

VENUE HIRE MINIMUM SPEND

The Trust requires a minimum spend of \$2,000. An additional 25% surcharge will be incurred if you book your function on a Public Holiday.

UNFORSEEN CIRCUMSTANCES

In the event that the venue cannot be made available to you on the date of your booking by reason of fire, interruption of electricity or gas supply, plan or equipment failure, industrial disputes, or any disruptive force of nature or other unforeseen contingency or accident, The Trust reserve the right to cancel or change the date of your booking and shall not be held liable for any loss, damage or injury suffered by you.

DESIGNATED TIMES

You agree to begin the function and vacate the designated function space at the scheduled times.

DAMAGE TO PROPERTY & NUISANCE

You will be responsible for and indemnify The Trust against any loss or damage sustained to The Trust's property and/or fittings during your function. You will be charged for any necessary repairs, labor or replacement.

Nothing is to be nailed, screwed, stapled or adhered to any wall, door or other surface or part of the building. The Trust must approve any signage used.

You must not permit anything to be done on the venue which may be or become a nuisance or annoyance to the surrounding neighbours; neither must any unauthorized persons be permitted to enter the property.

DAMAGED PROPERTY

The Trust will not accept responsibility for damage, or loss of your property left on the premises prior, during or after the function. Clients should arrange their own insurance.

CLEANING

Light general and normal cleaning is included in the cost of your function. If substantial additional cleaning is required following your function, the costs will be added to your final invoice. Heavy duty cleaning, broken glass and accessible spillages will incur additional cost and be deducted from your bond.

INSURANCE

The Trust maintains insurance over its own plant, equipment and chattels and has the appropriate public and product liability insurance. Should the Client bring or supply any of their own items to a function then they will be responsible for their own insurance coverage for such items.

FLOOR PLAN

Please contact us for possible floor plan options.

SMOKING

The Trust is a non-smoking venue. Provision is made for smokers in designated areas outside the front of the venue. Clients are asked to ensure that their guest's dispose of their guests dispose of their cigarette ash, butts and matches thoughtfully, using ashtrays provided. Any damage sustained to The Trust from non-compliance with our smoking policy will be charged to the Client.

CONSUMPTION BEHAVIOUR

It is illegal to serve alcohol to any person who we believe to be intoxicated and The Trust reserves the right to refuse the supply of alcohol to such persons.

The Trust promotes the responsible service of alcohol and reserves the right to ask intoxicated or disorderly patrons to leave the premises at any time.

It is illegal to serve alcohol to any person/s under the age of eighteen (18) years and The Trust reserves the right to request suitable identification to prove this before serving alcohol to guests.

WEDDINGS

The throwing of confetti and rice is strictly prohibited both in the interior and exterior of The Trust venue.

CONCLUSION

In accordance with our obligations under the Liquor Control Reform Act and Regulations (as amended from time to time), all functions at The Trust are to conclude by 12.00am for function held on Monday through to Wednesday and by 1.00am for functions held Thursday through to Saturday. All music must be reduced to a reasonable level after 11.00pm as determined and advised by The Trust. You are responsible for advising any bands or DJ's that may perform at your function of these requirements.

I acknowledge that by signing below I have read, and fully understand the above terms and conditions relating to my booking at The Trust.

SIGNED: _____

NAME: _____

DATE: ____/____/2011

THE
TRUST
ENQUIRY FORM

Date: _____

Name: _____

Company: _____

Phone: _____ **Fax:** _____

Email: _____

Mobile: _____ **Been Here?** _____

How did you find out about us ? _____

Function: _____

Date: _____ **Time:** _____

Type: _____ **People:** _____

Lunch / Dinner / Canapes **Function Room / Restaurant / Bar**

Budget: _____

Viewing Date: _____

Menu: _____

Beverages: _____

Equipment: _____

Entertainment: _____

Notes: _____
