



Balcony Room Celebrations

The balcony room is an intimate, stylish and sophisticated venue catering for up to 120 people cocktail style or 50 people for elegant dinners. It is the perfect venue to make your occasion truly memorable.

Elegant curtaining, uniquely designed furniture, chandeliers and marble bar set the scene. French doors open onto a unique heritage balcony with stunning views over historical Pall Mall providing the perfect area for open-air breaks or al fresco cocktails.

Featuring its own private entrance at ground level the balcony room is located on the first floor directly above Bendigo's award winning GPO Restaurant and Lounge bar.

SCAN THE QR CODE TO
MAKE AN ENQUIRY





Celebration Overview



For a truly memorable occasion the balcony room caters for a diverse range of events and themes for up to 120 people cocktail style;

- Events
- Birthdays
- Engagements
- Weddings
- Christening
- Cocktail parties
- Fashion shows
- Presentations
- Farewell parties
- Christmas parties
- Corporate
- Launches
- Meetings
- Seminars

FACILITIES

- Varied themes
- Private entrance
- Fully air conditioned
- Wireless internet
- Quality sound system with CD and iPod connection
- Audio visual equipment including large screen, data projector & DVD player
- Printable white board
- PA system
- Fax & photocopying facilities
- Fully stocked marble bar
- Modern furnishings - coffee tables, ottomans, modular banquet seating
- Open fireplace
- Multi storey car parking available \$6.00 per day
- Private balcony
- Accommodation available next door at the historic Shamrock Hotel

ROOM HIRE

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| • Full day hire (Mon - Fri, 9am - 5pm) | \$300 |
| • Half day hire (Mon - Fri, 9am - 12 noon or 1pm - 5pm) | \$175 |
| • Evenings (Mon - Thur, 6pm - 10pm) | \$175 |
| • Weekend evenings (Fri & Sat, 6pm - 1am) | \$250 |
| • Hourly | \$75 |

*Minimum catering requirements to include lunch component on full days and morning/afternoon tea/supper on half days and evenings.

Cocktail food options & pricing



A cocktail style party offers a less formal alternative to the traditional sit down meal allowing you and your guests to mingle and socialise. Your guests will enjoy a mouth watering selection of canapés and beverages.

CHOOSE FROM OUR CURRENT PACKAGES OR WE CAN TAILOR A PACKAGE TO SUIT YOUR REQUIREMENTS

PRICE OPTIONS

5 PIECES PER PERSON - \$25 (Select up to 5 different canapés)

8 PIECES PER PERSON - \$36 (Select up to 8 different canapés)

10 PIECES PER PERSON - \$45 (Select up to 10 different canapés)

SAVOURY CANAPE'S

- Tomato, basil & bocconcini bruschetta (v nf df)
- Smoked salmon blini, capers, dill crema (nf)
- Crispy pork belly bites, chilli jam, brandied pineapple (gf nf df)
- Chicken lollipop, chilli ginger caramel sauce, sesame seeds (nf)
- Satay beef skewers, crushed cashews (gf df)
- Vegetable spring roll, asian dipping sauce (v nf df)
- Samosa, minted yoghurt (v nf)
- Prawn twisters with sweet chilli sauce (nf df)
- Fried Pork wonton, sweet chilli sauce (nf)
- Steamed Prawn dumpling, chilli soy dipping sauce (nf)
- Mini sausage rolls, homestyle tomato sauce (df nf)
- Croquettes, pulled lamb, tzatziki (nf)
- Mini cheeseburger, tomato sauce (nf)
- Arancini, mushroom, parmesan, truffle aioli (v nf)
- Corn & zucchini fritter, avocado salsa, sherry glaze (nf)
- Thai chicken balls, sweet chilli & lime sauce (df nf)
- Spicy meatballs, sofrito sauce, parmesan (nf)

SWEET CANAPE'S

- Choc dipped profiteroles filled with custard cream (nf)
- Assorted mini macaroons (gf)
- Choc dipped strawberries (gf nf)
- Lemon curd tarts (nf)

SOMETHING MORE SUBSTANTIAL \$14 each

(served in small boxes/bowls - min 20 serves per selection)

- Risotto, asparagus, peas, mint, parmesan (gf nf)
- Salt & pepper calamari, rocket, chilli, aioli (gf nf)
- Thai beef salad, crispy shallots (df)
- Popcorn chicken, chilli ginger & honey glaze (nf)

LATE NIGHT PIZZA CRAVING \$23 PER PIZZA

(add extra pizza's for those with the munchies)

- Margherita, buffalo mozzarella, tomato sugo, fresh basil (v nf)
- Hawaiian chicken, crispy bacon, mozzarella cheese, pineapple salsa, chopped parsley (nf)
- Roast pumpkin, goat's cheese, pine nuts, caramelized onion, pesto, rocket, balsamic (v)
- Sticky BBQ pork belly, caramelized onion, mozzarella, red chilli, rocket & fennel salad (nf)
- Hot salami, mozzarella, olives, roasted capsicum, fresh basil, tomato sugo

*Please note our menu is seasonal and subject to change. Prices are current as at 01/01/2023 but may be subject to alteration due to rising costs



Sit down food options & pricing



If you are after a more formal sit down meal The Balcony Room can cater to up to 50 people for your special occasion, Overlooking Bendigo's beautiful heritage buildings and parklands enjoy pre dinner drinks and canapes on the balcony followed by fine cuisine, the best wines and your very own maitre'd to attend to your every need.

CHOOSE FROM OUR CURRENT PACKAGES OR WE CAN TAILOR A PACKAGE TO SUIT YOUR REQUIREMENTS

PRICE OPTIONS

2 COURSE PACKAGE - \$65pp (served alternate drop entrée & main or main & dessert)

3 COURSE PACKAGE - \$75pp (served alternate drop entrée main & dessert)

3 PIECE CANAPE` OPTION TO START - \$15pp (select 3 canape`s from our cocktail food options)

ENTREE

- Cauliflower wings, beetroot aioli, herb salad (vegan)
- Mushroom arancini, buffalo mozzarella, truffle aioli (v)
- Grilled scallops, asian greens, lemon dill sauce (gf)
- Satay beef skewers, capsicum, red onion, satay sauce (gf)
- Pork belly, brandied pineapple salsa, chilli jam (gf)

MAIN

- Risotto, asparagus, peas, mint, grana padano (v) (gf)
- Salt & pepper calamari, radish, red onion, chilli, rocket, aioli, lemon wedge (gf)
- Crispy skin baramundi, cauliflower puree, grilled bok choy, salsa verde (gf)
- New York strip 300gm, seasonal green vegetables, red wine jus (gf) (served medium)

DESSERT

- Sticky date pudding, butterscotch sauce, double cream
- Churros, cinnamon sugar, rich chocolate sauce
- Chocolate fondant, raspberry sorbet, berries, chocolate soil

SIDE DISHES \$14 each (Allow 1 side per 4 pax)

- Seasonal garden salad, red wine vinaigrette (gf vegan)
- Triple cooked chips, chilli salt, garlic aioli (gf v)
- Steamed green veges, olive oil, sesame seeds (gf v)

ADDITIONAL GRAZING OPTIONS

(Allow 1 platter per 20 guests)

- Charcuterie platter, selection of cured meats & cheese, quince paste, dried fruits, crackers & sour dough toast \$95
- Fruit platter, seasonal fruits & nuts \$95

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Beverage options & pricing



The balcony room has its own private bar with an extensive range of beverages including many local beer & wine options and an array of spirits & cocktails on offer.

We have a number of options for you to choose from to accommodate your requirements and budget.

PAY AS YOU GO

Your guests pay for their own drinks on a consumption basis at the bar.

BAR TAB

Nominate an amount you wish to spend on beverages and we can set up a bar tab with a specified drink selection and limit. We can notify you during the course of your function when your limit is nearly reached.

FIXED BEVERAGE PACKAGES

Standard or Premium packages are available depending on your preference. All invited guests excluding children must partake in the fixed beverage package. Other beverages are available for your guests on a pay as you go basis.

STANDARD FIXED BEVERAGE PACKAGE

3 HOUR STANDARD BEVERAGE PACKAGE - \$39.50 pp

4 HOUR STANDARD BEVERAGE PACKAGE - \$49.50 pp

5 HOUR STANDARD BEVERAGE PACKAGE - \$55.00 pp

Inclusions

- Great northern (on tap)
- Bendigo pale ale (on tap)
- Harcourt apple cider (on tap)
- House sparkling
- House chardonnay
- House sauvignon blanc
- House shiraz
- Soft drink included

PREMIUM FIXED BEVERAGE PACKAGE

3 HOUR PREMIUM BEVERAGE PACKAGE - \$49.50 pp

4 HOUR PREMIUM BEVERAGE PACKAGE - \$59.50 pp

5 HOUR PREMIUM BEVERAGE PACKAGE - \$65.00 pp

Inclusions

- Great northern (on tap)
- Bendigo pale ale (on tap)
- Harcourt apple cider (on tap)
- Pink moscato (on tap)
- Vigna Sancello Prosecco (Treviso, Italy)
- Blue Elephant chardonnay (local)
- Catalina Sounds sauvignon blanc (Marlborough NZ)
- Harcourt Valley riesling (local)
- Kennedy 'Henrietta' shiraz (local)
- Ellis signature cabernet (local)
- Soft drink included

ADDITIONS TO PACKAGES

COCKTAILS ON ARRIVAL

WOW your guests with a breathtaking pyramid of cocktails, pre-order 30 or more of one type at \$16 each. Choose from: Cosmopolitan, Japanese Slipper, Appletini, Fruit Tingle

SHOTS

A NAUGHTY way to end or start the night. Pre-order 30 or more of one type at \$10 each.

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Terms & conditions



CONFIRMATION OF BOOKING/DEPOSIT

A tentative booking will be held for a period of 7 days, after which time if the booking confirmation form and deposit has not been received the booking will automatically be released.

A deposit equal to the room hire fee is required to secure your booking. Once the deposit is paid, the specified area is booked for your use only and all other potential clients will be turned away.

CONFIRMATION OF FINAL NUMBERS

Function clients must confirm food and beverage selections at least 10 working days prior to the function. Final numbers must be confirmed 10 days before event. Clients will be required to pay according to final numbers.

CANCELLATIONS

All cancellations must be made in writing to the function coordinator.

If a booking is cancelled:

- More than 30 days prior to the function a full refund of the deposit will apply
- Within 30 days prior to the function the client will forfeit the deposit
- Within 7 days prior to the function the client will forfeit the deposit and on GPO's request in writing, pay up to 50% of the minimum spend.

PAYMENT

All functions must be paid with cash, credit card or company cheque at least 2 days prior to the date of the function unless otherwise specified. If using a bar tab, payment can be made upon conclusion of function.

CONSUMPTION OF OUTSIDE FOOD AND BEVERAGE

No food or beverage of any kind will be permitted to be brought into the venue by the client or any other person attending the function unless by prior arrangement with GPO.

PUBLIC HOLIDAY SURCHARGE

For events on public holidays a surcharge of 15% of total spend will apply.

EXTRAS

Extra beverages or food purchased during the function will be finalised upon completion of the function. Extension of function time @ \$75.00 per hour.

MINIMUM SPEND

A minimum spend may apply.

EQUIPMENT, DECORATIONS AND ENTERTAINMENT

To personalise your function or for a unique atmosphere we are more than happy to arrange special equipment, decorations or entertainment through our range of suppliers. Please enquire if you would like us to organise flower arrangements for you. Charges will apply dependant on the arrangement.

No smoke machines are permitted.

ACCESS TO VENUE

The client may be allowed access to the venue two hours prior to the commencement time if practical. This includes DJs, musicians, event organisers and suppliers. GPO requires 24 hours notice for access.

SIGNAGE

Nothing is to be nailed, screwed, stapled or adhered to any wall, door or other surface or part of the building. Signage in GPO's public areas must be kept to a minimum and must be approved in writing prior to the function.

SECURITY

The client is responsible for conducting their function in an orderly manner and in full compliance with state laws. GPO reserves the right to eject any guests if their actions are deemed to be noisy, offensive or illegal. GPO requires all 18th and 21st birthday parties to book security with a reputable company. GPO can book this on your behalf at clients expense.

RESPONSIBLE SERVICE OF ALCOHOL

GPO reserves the right to refuse supply of alcoholic beverages to any guest that are deemed to be under legal drinking age, intoxicated or behaving in an offensive manner. Management's decision is final.

RESPONSIBILITY

The client is financially responsible for any damage to the venue. General cleaning is included in the cost of the function, however specialist cleaning resulting from actions at your event will be charged accordingly. GPO does not accept responsibility for damage or loss of goods left on the premises prior to, during or after your function. All possessions etc. must be removed before midday following the function unless otherwise specified.

BOND

A \$250.00 bond is required for all 18th birthdays or any event that is presumed to be high risk by our management. After inspection of the venue this bond will be refunded within 5 days of the event providing no damage has been caused to the venue or incidents incurring added expenses arise from the event.