

THE
BLACKSMITH

- EST 1924 -

FUNCTION & EVENTS

THE VENUE



Situated in Richmond, in the heart of the Swan Street entertainment precinct lies The Blacksmith; the newest venue to join Pratt Hospitality Group. From the same owners who brought you Katuk and Maeve Fox, The Blacksmith boasts a completely original offering and décor, unique to a lot of the offering in the precinct currently. The original structure dates back to 1924 as McNaughton's Ironmongers, which can still be seen on the external façade today. Everything from the name of the venue, the cocktail menu and even the staff uniforms play on the history of the structure.

The cocktail menu is designed to be uncomplicated and simplistic; a paired-back list, paying homage to the old classics.

The venue has an extremely impressive back bar, and offers group bookings for any occasion, group size or budget. With a wide variety of food and beverage packages, The Blacksmith team guarantees to meet your functions needs.

69 Swan Street, Richmond.



GROUP BOOKINGS



GENERAL INFORMATION

- ◇ The Blacksmith offers group bookings of all sizes, for those who do not require a bar tab, catering or a private area with no minimum spend attached.
- ◇ There are a number of areas available to reserve within The Blacksmith, free of charge. These tables and booths are available to book on any night of the week.
- ◇ Groups are welcome to arrange a bar tab or beverage package if they wish, or guests can purchase their own drinks throughout the evening.
- ◇ Groups are welcome to order food from surrounding restaurants and BYO to The Blacksmith, order from our bar snack menu, or pre arrange catering from our canape menu.

BAR TABS

- ◇ A bar tab allows you to choose the beverages you serve your guests and how much you spend.
- ◇ A bar tab is the most common form of payment for groups.
- ◇ Bar tabs can be paid for at the end of the function or prepayment can also be arranged.
- ◇ A credit card and current drivers license is required for all bar tabs and will be held by the bar for the duration of the bar tab.
- ◇ Please note no debit card will be accepted for a bar tab.
- ◇ The Blacksmith also has a range of all inclusive beverage packages, should this suit your function over a bar tab.

CONDITIONS

- ◇ If a group booking is more than half an hour late, any reserved area will be released to the general public regardless of any deposit paid.

COCKTAIL MASTERCLASSES



The Blacksmith offers three different masterclasses to choose from, whether you want to jump behind the bar and learn how to shake a cocktail, or you'd like to expand on your knowledge of gin or whisky.

Each masterclass can cater for groups from 10-30 people. We can accommodate larger groups on request however the cost per head may alter. Cocktail classes are held outside of our usual hours of trade, and therefore can start anywhere between 1.00pm - 2.00pm, and run for approximately 2 hours.

Please note we cannot run a combination of the three masterclasses.

COCKTAIL MASTERCLASS - \$65 PER PERSON

Each participant will receive:

- ◇ A palate cleansing cocktail on arrival
- ◇ Four canapes per person
- ◇ Your turn behind the bar to make: a Pimm's Cup, Sexy Pants and Mojito
- ◇ Learn the secrets, techniques and myths behind classic and new age cocktail making
- ◇ There is a mocktail version of this class available for \$40 per person
- ◇ 50% off cocktails for 1 hour after the class

GIN MASTERCLASS - \$70 PER PERSON

Each participant will receive:

- ◇ A refreshing gin & tonic on arrival
- ◇ Four canapes per person
- ◇ A gin flight - sample a selection of varied gins from around the world
- ◇ Your turn behind the bar to make: a Tom Collins and a Southside
- ◇ Learn the history of gin and everything else there is to go with it
- ◇ There is no mocktail version available for this class
- ◇ 50% off cocktails for 1 hour after the class

WHISKY MASTERCLASS - \$70 PER PERSON

Each participant will receive:

- ◇ A whisky flight - taste and compare three of the best extra-matured whiskies in the world
- ◇ Four canapes per person
- ◇ Your turn behind the bar to make: a Whisky Old Fashioned and a Whisky Sour
- ◇ There is no mocktail version available for this class
- ◇ 50% off cocktails for 1 hour after the class

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THE FOOD



Designed to be simplistic and hearty, all canapes are prepared within the Pratt Hospitality Group kitchen and delivered fresh to The Blacksmith ready for service.

Canapes can be ordered either by the platter, or as a part of a per head package.

Each platter contains 25 individual canapes, and we require a minimum order of 5 platters.

Our experienced team can assist you in serving the right amount of food for your upcoming event and group size.



CANAPE MENU



COLD CANAPES - \$70 PER PLATTER

- ◇ Mini bruschetta tarts with tomato, red onion & basil (vg)
- ◇ Smoked salmon tartlets with horseradish & crème fraiche
- ◇ Blue cheese tarts with roasted cherry truss tomatoes (v)
- ◇ Individual Peking duck pancake rolls with hoisin sauce
- ◇ Freshly shucked oysters with red chilli jam & lime juice (gf)
- ◇ Marinated pieces of lamb fillet (gf)
- ◇ Fresh prawn rice paper rolls served with a Vietnamese dipping sauce (vg available) (gf)
- ◇ Caramelised onion tarts with goat's cheese & thyme (v)

ICONIC CANAPES - \$90 PER PLATTER - MINIMUM 2 PLATTER ORDER

- ◇ Crisp pork belly cubes served with a homemade apple relish (gf)
- ◇ Wagyu beef dumplings marinated in kaffir lime

SLIDERS - \$4.50 EACH - MINIMUM ORDER OF 25

- ◇ Mini burger with homemade red onion jam, cheese & rocket

HOT CANAPES - \$70 PER PLATTER

- ◇ Lamb kofta balls with mint yoghurt (gf)
- ◇ Barbecued lime & mint chicken skewers (gf)
- ◇ Mushroom arancini balls (v)
- ◇ Homemade sausage rolls with a traditional homemade tomato sauce
- ◇ Southern fried chicken with Chipotle mayo
- ◇ Spinach & ricotta pastizzis (v)
- ◇ Beef mini pies
- ◇ Tomato, mozzarella & fresh basil pizzas (v)

HANDMADE STEAMED DUMPLINGS - \$70 PER PLATTER

- ◇ Prawn & chive
- ◇ Pork
- ◇ Vegetarian (vg)
- ◇ Roast duck

DESSERTS - \$70 PER PLATTER

- ◇ Individual chocolate brownies
- ◇ Mini lemon tarts garnished with curls of lime zest
- ◇ Sticky date squares with a salted caramel sauce

Each cold, hot and dessert platter contains 25 pieces of one choice eg. 25 x beef mini pies. We require a minimum order of 5 platters.

gf = gluten free vg = vegan v = vegetarian

The Blacksmith cannot guarantee that the above items do not contain traces of nuts.

CANAPE MENU



ADD-ONS

ANTIPASTO - \$100 PER PLATTER

- ◇ A selection of cured meats, cheese, nuts, olives, seasonal fruit & vegetables

CHEESE - \$75 PER PLATTER

- ◇ Three cheeses, Manuka honey pot, Simon Johnson cornichons, prune & walnut slice, seasonal fruit & nuts, an assortment of Mario Fongo tongue biscuits, Mario Fongo grissini & Valley Seed fig & olive crisps (v)

FEED ME - \$37 PER PLATTER

- ◇ Three cheeses, pork & pistachio terrine, apple, currant and stout chutney, Manuka honey pot, Simon Johnson cornichons, prune & walnut slice, seasonal fruit & nuts, an assortment of Mario Fongo tongue biscuits, Mario Fongo grissini & Valley Seed fig & olive crisps (v)

RECOMMENDED CATERING:

- ◇ Light 4-6 canapes per person
- ◇ Medium 7-9 canapes per person
- ◇ Full meal 10+ canapes per person

gf = gluten free vg = vegan v = vegetarian

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THE BEVERAGES



Designed to be simple and approachable, The Blacksmith beverage list caters to all tastes.

Beverages can be supplied as a bar tab, or as an all inclusive beverage package for a 2, 3 or 4 hour duration. For casual group bookings with no minimum spend, beverages are supplied on a 'pay as you go' basis and guests can purchase their own beverages throughout the night.

The Blacksmith can supply wristbands for those guests who are able to access a bar tab or drinks package.

Our experienced team can also tailor beverage packages to your needs if required.



WINE MENU



WHITE

2019 Bay of Stones Sauvignon Blanc, Barossa Valley, SA	9
2019 Rockbre Riesling, Clare Valley, SA	9.5
2020 Innocent Bystander Pinot Gris, Mornington, VIC	10
2019 Hoddles Creek Chardonnay, Yarra Valley, VIC	11
2017 La Vis Simboli Pinot Grigio, Trentino-Alto Adige, Italy (bottle only)	50
2016 Louis Jadot Macon-Villages Magnien, Bourgogne, France (bottle only)	58

PINK

NV Innocent Bystander Moscato 275ml, Healesville, VIC	14
2019 Dal Zotto Rose, Whitfield, VIC	10

RED

2018 Bay of Stones Shiraz, Barossa Valley, SA	9
2019 Catalina Sounds Pinot Noir, Marlborough, NZ	10
2017 Cape Mentelle 'Trinders' Cabernet Shiraz, Margaret River, WA	12.5
2017 Terrazas Reserva Malbec, Mendoza, Argentina	12.5
2018 Giant Steps Pinot Noir, Yarra Valley, VIC (bottle only)	60
2017 Heathcote Estate Shiraz, Heathcote, VIC (bottle only)	85

SPARKLING

NV Bay of Stones, Barossa Valley, SA	9
2019 Dal Zotto Prosecco, Whitfield, VIC	10
NV Chandon, Yarra Valley, VIC	11.5

BEVERAGE MENU



TAP BEER

Furphy Refreshing Ale	13
Heineken	14
James Squire 150 Lashes Pale Ale	13
Panhead XPA	14

PACKAGED BEER

Balter XPA	10
Bridge Road Brewers Beechworth Pale Ale	11
Heineken 0	7.0
Heineken 3	8.0
Peroni	10
White Rabbit Dark Ale	9.5

PACKAGED CIDER

James Squire Apple Cider	10
Somersby Pear Cider	10

BASIC SPIRITS

Absolut Vodka	11
Absolut Vanilla Vodka	11
Ballantines Scotch Whisky	11
Beefeater Gin	11
Canadian Club Whisky	11
Havana Club 3 Y/O Rum	11
Havana Club Especial Rum	11
Jack Daniels Whiskey	11
Jim Beam Bourbon	11
Olmecca Tequila	11

BEVERAGE PACKAGES



STANDARD BEVERAGE PACKAGE

WHITE

2019 Bay of Stones Sauvignon Blanc

RED

2018 Bay of Stones Shiraz

SPARKLING

NV Bay of Stones

TAP BEER

Furphy Refreshing Ale

BOTTLED BEER

Heineken 0

Heineken 3

STANDARD PACKAGE PRICING

2 hour duration \$37 per person

3 hour duration \$52 per person

4 hour duration \$67 per person

PREMIUM BEVERAGE PACKAGE

WHITE

2019 Hoddles Creek Chardonnay

2020 Innocent Bystander Pinot Gris

RED

2017 Cape Mentelle 'Trinders' Cabernet Merlot

SPARKLING

NV Chandon

TAP BEER

Furphy Refreshing Ale

Heineken

James Squire Pale Ale

Kirin

BOTTLED BEER

Heineken 0

Heineken 3

PREMIUM PACKAGE PRICING

2 hour duration \$47 per person

3 hour duration \$67 per person

4 hour duration \$77 per person

TERMS & CONDITIONS

TENTATIVE BOOKINGS:

A tentative booking is designed to give you plenty of opportunity to plan your function. A tentative booking gives you the chance to hold your preferred date. In the event of The Blacksmith receiving another enquiry on your tentative date, we will contact you to determine whether or not you would like to confirm your booking.

MINIMUM SPEND:

The minimum spend requirement is the function organisers responsibility to be met. Sales made by guests at your function do not count towards the minimum spend.

BOOKINGS AND CONFIRMATION:

To confirm your booking we require the terms and conditions to be completed and returned along with a deposit within 5 days of making a tentative booking. All bookings will remain tentative until such time that a deposit is paid.

If the deposit is not received at least 5 days prior, then we may release the date to other prospective clients.

DEPOSIT:

- ◇ A deposit is required within 5 days of placing a tentative hold for your function.
- ◇ The deposit will be taken off the full amount of the bill at the end of your function.
- ◇ Full payment is required prior to or on the date of your function.

PAYMENT:

- ◇ The Blacksmith accepts payment in Cash, EFTPOS or Credit Card.
- ◇ The Blacksmith also accepts AMEX and Diners. A 2.55% surcharge will be incurred with each transaction.
- ◇ Electronic bank transfers can also be arranged in advance. Payments must clear 5 days prior to function. An official bank remittance must be provided to hello@pratthg.com

CANCELLATION:

Any cancellations less than 90 days before your event will forfeit 100% of your deposit to The Blacksmith.

Any cancellations 45 days or less before your event will be required to pay the balance of the minimum spend owing to The Blacksmith. Dates are non-transferrable unless agreed to by the functions manager.

COVID-19 CANCELLATIONS:

In the event that The Blacksmith is unable to execute your event due to restrictions imposed on the venue by the Victorian Government, The Blacksmith will allow you to move your function and any deposits paid to a future date.

RESPONSIBLE SERVICE OF ALCOHOL:

All staff at The Blacksmith are trained in the Liquor Licensing accredited 'Responsible Service of Alcohol' and by law may refuse to serve alcohol to any person that is deemed intoxicated.

Under no circumstances are persons under the age of 18 years allowed on the premises or in the function areas unless accompanied by their legal guardian for the entire duration of their patronage at The Blacksmith and has been arranged prior to the night of your function.

TERMS & CONDITIONS

DAMAGE:

In the event that any furniture or any other part of the venue is 'purposely or foolishly' damaged, the cost of repairs will be forwarded to the person responsible for the function or a negotiated amount added to the function invoice at the completion of the function.

DECORATION CONSTRAINTS:

The venue does not allow anything stuck to a painted surface, no open flames or candles, or any confetti or glitter of any kind. This includes balloons filled with confetti/glitter. In the event that your function does not abide by these decoration constraints, a \$200 cleaning fee will be charged to the client at the conclusion of the function.

LOST PROPERTY:

The Blacksmith will not accept responsibility for any damage or loss of property left on the premises prior, during or after the function. This responsibility lies solely with the client.

CLIENT RESPONSIBILITY:

The Client is required to inform all relevant personnel involved in attending the function of these terms and conditions.

SPEECHES IN MAIN BAR AREA:

The main bar at The Blacksmith is not a private room and consequently is not set up to facilitate speeches. In the event of speeches being required, it is the managers discretion to whether the volume of music can be turned down at the particular time the function requests. We encourage these to be under 10 minutes in duration and completed prior to 8.30pm.

SECURITY:

The venue will provide one guard for functions of less than 100 people held on a Friday or Saturday evening. If your function has more than 100 patrons you will need to cover the cost of one additional security guard. If you are having live entertainment such as a DJ or band then two additional guards must be present and you must cover the cost for these additional guards. If your function is being held from Sunday-Thursdays then you are under full obligation to provide the guard/s.

THE COST FOR THIS IS \$55 PER HOUR PER GUARD AND THERE IS A MINIMUM SHIFT REQUIREMENT OF 4 HOURS.

Please Note: Any external contractors (such as DJs and bands) must bring all their own equipment (including a table if required). All items must be packed up and removed at the completion of your function.

TERMS & CONDITIONS

PLEASE UNDERSTAND AND RESPECT THESE TERMS & CONDITIONS FOR The Blacksmith

Terms and Conditions. (Please print in capital letters)

I have read and agree to the Terms and Conditions in regards to booking a function at The Blacksmith.

Name/Company: _____

Mobile:

Email: _____

Date of Function: / /

Number of People: _____

Start Time: : **Finish Time:** :

Drivers License Number:

Signature: _____

Date Signed: / /

THE
BLACKSMITH

- EST 1924 -

69 Swan Street, Richmond VIC 3121
Blacksmith: The Trustee of the Four Spires.
ABN: 70 519 254 948

Blacksmith CREDIT CARD AUTHORISATION FORM (Please print in capital letters)

FUNCTION DETAILS:

Name/Company: _____

Mobile:

Address: _____

Date of Function: //

Type of Function: _____

CREDIT CARD DETAILS

Cardholder's Name: _____

Card Type: (Please mark with an x)

- VISA
 MASTERCARD
 AMEX
 DINERS

Card Number:

*AMEX and Diners incur a 2.55% surcharge.

Expiry Date: /

CCV – Credit Card Verification (3/4 Digits)

I hereby authorise Blacksmith to debit my card \$ _____ for the payment of the function to be held on //

Signature: _____

Date Signed: //

Please complete and email to: hello@theblacksmithbar.com.au