
THE TRUST

BOOKING INFORMATION

The Trust has been the setting for a range of Melbourne's most prominent and high profile special events. From major blockbuster film wrap parties, to fashion shows, and product launch, to exhibitions, gallery showings and awards nights, The Trust is a truly unique and adaptable venue.

Located in Melbourne's iconic Port Authority Building, The Trust is a Chef Hat awarded must-visit dining experience.

The spectacular charms of this heritage-listed building compliment the stylish Italian menu and sumptuous cocktails, which set the tone for lunches with colleagues, drinks with friends and delicious laughter-filled dinners.

The Trust restaurant, bar and function venue is also home to Australia's longest bar. Vibrant bursts of red add a stylish, contemporary twist to the décor in the same way that fresh, modern techniques enliven the menu's classic Italian flavours. Nibble on antipasti such as chickpea chips with chilli and capsicum aioli before moving on to main affairs such as squid ink linguine with market fish, mussels. Desserts at The Trust are far from an afterthought and may include prosecco panna cotta with a wild berry coulis.

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

CAPACITY

Function Room Capacity: Sit-down 200pax, Stand-up 250 to 300pax
Venue Capacity: 1000pax

CONTACT

Contact our events office for more information
Monday to Friday, 10.00am to 6.00pm
Telephone: (03) 9629 9300 - Email: info@thetrust.com.au

LARGE ROVING PLATES - \$8.50ea

Risotto- vegetarian, (chicken, meat, seafood extra \$1)
Chicken cotoletta w coleslaw
fish & chips
Slow cooked beef ragu polenta or mash
Fried calamari Quinoa rocket, chilli & olive
Braised ox cheek w soft polenta \$9.5
Farro salad, roast veg (add \$1 w chicken)
Slow cooked chicken w silky mash & mushroom \$9.5
Calamari fritti & chips w lemon
Quinoa & prawn salad
Pasta napolli, basil & ricotta
Pasta, beef ragu \$9
Fish of the day
Lamb chops & roasted veg
Lasagna

MEAT & CHICKEN CANAPES- \$4.50ea

Mini pizzas w hot salami
Beef randang spring roll w yoghurt & cucumber topping
Pulled pork slider apple fennel slaw \$6
Bresola, rocket, goats cheese dressing
Pulled pork spring roll, kewpie mayo, pork floss topping
Mini chicken slider jalapeno sauce \$6
Fried chicken goujons w chimmichurri aioli
Chicken tramezzini
Pork & fennel sausage skewer w dijon mustard

VEGETARIAN CANPAES- \$4.00ea

Grilled zucchini & mozzarella bruschetta
Pea & pumpkin arancini
Chickpea chips w aioli
Macaroni & cheese spring roll w cheese sauce
Mini Caprese salad, mozzarella, tomato, basil
Mini margarita pizzas
Soup
Veg sliders \$6
Tempura vegetables
Zucchini flowers, (ricotta, spinach, thyme) \$7.5

SEAFOOD CANAPES- \$5.00EA

Salmon carpaccio w lemon, chilli & parsley on cucumber
Oysters - Natural, coconut, lime & chilli or spicy cumber & shallot
Smoked salmon tartlet w Mascarpone & chives
Lemon & herb crumbed scallops \$6
Prawn gyoza w sweet chilli sauce
Fish fingers w aioli
Mussels in riso
Tuna, Tartare, sesame oil, jalapeno on Cucumber \$6
Prawns & calamari fritti, parsley, chilli

DESSERT CANAPES - \$4.50ea

Traditional tiramisu
Bombolini salted caramel sauce or nutella
Vanilla panna cotta w berry compote
Lemon cheesecake cone
10Gm cheese (Parmigiana/Gorgonzola or Brie) w truffled honey

SHARING

Salumi misti - Pancetta, prosciutto san Daniele, salami, house-made
focaccia \$ 30
Antipasto platters \$100

ENTRÉE from \$20.00

SEAFOOD

Char-Grilled calamari w parsley, chilli & olives.
Salmon carpaccio w Lemon, chilli & parsley.
Crumbed scallops, pea puree w lemon butter sauce.
Prawn cocktail w lettuce, avocado & cocktail sauce.
Oysters: -Natural-Shallot w red wine vinaigrette-coconut, lime & chilli.
Seafood risotto \$23
Seafood ravioli \$25
Tuna Tartare, jalapeno, sesame oil, black sesame seeds, lime \$22

MEAT

Antipasto w cured meat & marinated vegetables.
Beef carpaccio w capers, lemon, parmesan & rocket \$25.
Pork & fennel sausage w crushed roast potatoes
Aged Bresola, rocket, goats cheese dressing
Pan-fried chicken livers w gremolata on polenta.
Duck ravioli, tomato sugo & ricotta salata.\$25
Chicken & mushroom risotto w truffle oil
Polenta w ox cheek ragu
Prosciutto San Daniele, parmesan, rocket

VEGETARIAN

Soup of the day
Mixed veg antipasto
Zucchini flowers (stuffed w lemon & ricotta / prawn mince)\$25
Panzanella salad.
Mushroom risotto w truffle oil.
Spinach ricotta ravioli w napoli sugo
Roasted beetroot bruschetta w feta & thyme.
Melanzane al forno - eggplant parmigiana.
Caprese Salad - Buffalo mozzarella, heirloom tomato, fresh basil.
Funghi e polenta - sautéed wild mushroom on polenta

MAINS \$40.00ea

SEAFOOD

Fish of the day w seasonal veg.
Pan seared salmon on a potato puree w broccolini.
Barramundi steamed w herbs lemon & ginger on fennel & capers salad
Quinoa salad w prawns, avocado and feta & lemon dressing.
Seafood risotto
Prawn salad

MEAT

Chicken Scaloppini, roasted potato, cream & mushroom sauce
Lasagna bolognese.
Eye fillet w red wine jus & roasted vegetables. \$48
Lamb rump on crushed pea's w fennel & mint salad & olive sauce \$45.
Lamb ragu ravioli w sugo
Chicken & mushroom risotto
Chicken cacciatore w soft polenta.
Risotto, sausage e peas
Angus Sirloin seasonal root veg, red wine jus

VEGETARIAN

Cannelloni w fresh tomato sauce.
Mushroom & truffle risotto w parmesan.
Parmesan polenta w mushroom ragu.
Quinoa w grilled seasonal veg and feta.
Vegetarian Lasagna
Ravioli filled w spinach & risotta napoli sugo
Risotto quattro formaggi - 4 cheese.

SIDE OPTIONS \$15

Heirloom tomatoes, Rocket salad w. Parmesan, ice berg salad, Roasted peppers, Hand cut chips, asparagus & parmesan, mixed veg, roasted potatoes w garlic & rosemary

DESSERT - \$18.00ea

Flourless chocolate cake w salted caramel mousse & honeycomb

Traditional tiramisu

Lemon cheesecake w lemon curd

Vanilla panna cotta w mixed berry compote

Bomboloni - italian doughnuts w salted caramel sauce

Warm sticky date pudding w vanilla ice cream

Assorted chocolate & treats to share

Fruit plate w drizzled honey

(seasonal selection)

Formaggi - Single serve \$15

Selection of 3 \$ 30

KID'S MENU - \$20.00ea

(Includes beverages; juice & soft drink)

Spaghetti bolognese

Lasagna

Chicken nuggets with chips

Chicken parmigiana with chips and salad

DESSERT

Ice cream with nutella topping

Fruit salad

BREAKFAST MENU

Vegetarian or ham & cheese frittata

Banana bread

Potato cakes w smoked salmon

Mushroom bruschetta

Bircher muesli w fruit & organic yoghurt

Blueberry & almond toasted muesli

Spiced porridge w brown sugar & fruit

Sweet corn fritters w roast tomato & bacon

Pan roasted sandwich w tomato fontina

Honeyed yoghurt w fresh berries

Potato & feta pancakes

Scrambled eggs

Avocado toast w lime, pepper &

Basil

Additional Sides \$15

Mash potato

Tomato

Bacon

Spinach

Potato fritter

Avocado

Sausage

Baked beans

Toast

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

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

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

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 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

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

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 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. 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.

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

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

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

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

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.

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

Signature _____

Name- _____

Date _____