

Cocktail Wedding Package Inclusions

grazing table featuring a chef's selection of Australian cheeses, charcuterie + antipasto selection of 5 savoury canapés selection of 2 substantial canapés selection of 1 sweet canapé

tea light candles + in situ venue styling cake knife + cake table

in house sound system + cordless microphone

experienced event manager to assist with creating you the perfect package experienced event supervisors + waitstaff for all on the day requirements

maximum capacity 100

white table linen

additional canapes
additional substantial canapes
oyster shucking or sweet station
personalised welcome board

floral styling package

(option of 4 different themes)











Meddings

Seated Wedding Package Inclusions

2 canapes served on arrival

warm artisan bread + house whipped butter

alternate service (choice of 2) or shared style (choice of 3) entrée alternate service (choice of 2) or shared style (choice of 3) main + 2 sides

alternate service (choice of 2) dessert supplied wedding cake served as petit fours

white table linen and linen napkins, acrylic table numbers

tealight candles + in situ venue styling placement of supplied bonbonniere + place cards according to your table plan

cake knife + cake table wedding menu tasting for 2 guests

in house sound system + cordless microphone

experienced event manager to assist with creating you the perfect package experienced event supervisors + waitstaff for all on the day requirements

additional canapés

floral styling package (option of 4 different themes)

personalised menus personalised welcome board + seating plan

bosk.com.au

maximum capacity 70





all packages include sparkling water, soft drinks, juice, espresso coffee + tea

choice of 3 wines from: choice of 4 wines from: choice of 5 wines from: Villa Sandi 'Il Fresco' prosecco, Villa Sandi 'Il Fresco' prosecco. Jete Sparkling by Howard Park brut NV, Veneto ITALY NV, Veneto ITALY NV, Great Southern AUS Helens Hill 'En Vie' sparkling Scorpius sauvignon blanc, Paxton pinot gris 2021 Marlborough NZ blanc de noir, 2021, Yarra Valley AUS 2021, McLaren Vale AUS Two Rivers 'Hidden Hive' verdelho, Cantina Trevigiana pinot grigio, Margan Original semillon 2019, Delle Venezie DOC ITALY 2021 Hunter Valley AUS 2021 Hunter Valley AUS Scorpius sauvignon blanc, Excuse My French rose. Printhie 'Topography' chardonnay 2020 Languedoc FRANCE 2021 Marlborough NZ 2021 Orange AUS Two Rivers 'Hidden Hive' verdelho. La Tonnelle rose Paxton tempranillo, 2021 McLaren Vale AUS 2021 Hunter Valley AUS 2020 Alpes De Haute Provence FRANCE Coppabella 'Crest' pinot noir Excuse My French rose, James Boags Premium light + 2020 Languedoc FRANCE 2020 Tumbarumba AUS choice of 2 beers from: Paxton tempranillo, Geoff Merril 'Jacko's' shiraz James Boags premium lager, 2021 McLaren Vale AUS 2015, McLaren Vale AUS Peroni, Asahi, Corona, Furphy, Peter Lehman 'Hill + Valley' shiraz Howard Park cabernet sauvignon 4Pines nitro stout 2019, Barossa Valley AUS James Boags Premium light + James Boags Premium light + choice of 3 beers from: James Boags Moet + Chandon champagne choice of 3 beers from: James Boags premium lager, Peroni, Asahi, Lord premium lager, Peroni, Asahi, Corona, Bollinger champagne Nelson pale ale, Cold Stream rose cider Furphy, 4Pines nitro stout Stone + Wood pacific ale signature cocktails on arrival

Premium Package Inclusions

Luxe Package Inclusions

Classic Package Inclusions

Alcohol - BYO alcohol is not permitted. Beverage selections are at the discretion of BOSK management and potentially subject to change Bookings - A security deposit of \$500 is required in order to confirm the date + time of your booking. Unfortunately we

don't accept tentative bookings and your event is not secure until the receipt of the deposit has been acknowledged Cake handling - You may like to have a celebration cake you have supplied served in place of our desserts, with ice cream + seasonal berries at no additional cost if a dessert course included within your package. If dessert is not included this additional course adds \$6pp to the per head price. Alternatively, in addition to dessert, you can choose to

Accessibility - BOSK is wheelchair accessible

All types of confetti including table scatters + rose petals is not permitted

welcome to use our in-house sound system if a playlist is preferable to you

have your cake served as petit fours for \$2pp Cancellation policy - date changes in response to COVID-19 restrictions are possible without penalty as long as no costs have been incurred. Specific details are outlined on booking forms Decorations - All creative concepts are welcome! Please discuss any ideas with your event manager prior to confirming them with external suppliers to ensure on the day service will not be affected.

with 7 days notice. Their menu will be the chef's selection based on information you've provided. We will try to accommodate any diets discovered on the day but cannot guarantee dishes without prior warning Entertainment - Both dis + live bands are welcome to add to the ambiance however we are subject to noise restrictions commencing at 10:30pm that require the conclusion of all amplified music. We recommend you select 1 or

Dietary requirements -We happily accommodate any of your quest's pre-advised needs as long as they are confirmed

2 piece performers and suggest a maximum of 4 pieces to ensure comfort and quest enjoyment. You are also

suggested but cash + credit card payments are available (card payment attracts a 1.5% processing fee). Events with additional bar tabs require the prior supply of credit card details + are processed within 24 hours of the event Furniture, Decor, Styling + Suppliers - all pricing is based on the use of in situ tables + chairs but you are welcome to source alternative options at an additional cost with prior approval. BOSK has established relationships with styling companies we can happily refer you to. We do not permit you to nail, glue or tape any decoration to any window, wall, door or other part of the building and may charge repair fees if damage results from any items brought in for your event. The contact details of all external contractors must be advised as part of the planning process. We reserve the right to apply restrictions on other contractors to prevent undue impacts on the venue and surrounds Public Holidays - events held on public holidays are subject to a loading of 20%. Staff meals - a main meal (\$40) can be pre-arranged for any service providers who will be on site during your event Start + Finish times - daytime events can commence at any time but require a 4pm conclusion time. Evening events

Final numbers, payment + menu confirmation - we enjoy assisting you with planning + encourage a meeting approximately I month prior. All event details are to be confirmed with 7 days notice. An invoice based on this guest number will be sent + we reserve the right to determine if any changes are possible after this time. Payment by EFT is

time to coincide with our noise restrictions. We recommend a 4 hour duration for events held over lunch, 5 hours for those in the evening however the ability to extend or reduce time is possible upon discussion with your event manager. Additional fees may apply for extended events

Styling removal can either be completed on the day or prior to 10:30am on the day following your event

cannot commence prior to 5:30pm unless confirmed with your event manager and we suggest a 10:30pm conclusion

Supplier access - access to the venue is generally possible two hours prior to your start time however your event manager will specifically confirm when the venue is available as this largely depends on the event date + time.