



Curious Hire Guide 2023

Hello, thank you for considering our beautiful venue for your event! Please feel welcome to email us at contact@curiousevents.com.au or call Sarah on 0418 481 484 to make your booking or with your questions.

You may choose to simply hire the venue and carry out anything needed for your event yourself, or we can assist you if you would like to sit back and let us look after those things for you.

Venue hire

\$100 per hour

This includes -

If required - any set up time needed (if you are doing this yourself, you have the option to hire our team to do that for you by arrangement)

Cleaning up time (you may hire our professional cleaning team if you prefer)

Personnel

We can provide you with any hospitality personnel you may require - such as entertainers, bartenders, waitresses, floor manager, etc.

Décor & SetUp

Our styling department can create the perfect setup for your event - please contact us to discuss your requirements.

Activities

We can prepare entertainment activities for your event - please contact us to discuss your requirements.

Catering

If required - please note that you are welcome to cater your own event.

Catering from \$27 per head

Grazing table

A beautiful grazing table graced with an assortment of fresh fruit, crisp vegetables, delectable cold meats, scrumptious cheeses, and tantalizing homemade dips. Adorned with an array of antipasto, crackers, breads, and dried fruit - a feast that delights with every bite!

Canapes -

Cucumber rounds with cream cheese, smoked salmon & dill

Tomato, bocconcini & basil skewers

Melon, prosciutto & basil skewers

Roasted pumpkin, caramelised onion & feta tartlets

Confit tomato and olive tapenade tartlets

Zucchini, corn & bacon slice

Meatballs with tzatziki

Roasted pumpkin, sundried tomato & mozzarella arancini with pesto mayo

Mac 'n' Cheese croquettes with chipotle mayo

Onion bhaji's with coriander yoghurt

Silverbeet & feta filo parcels

Halloumi fries with harissa yoghurt

Chicken Satay Skewers

Mini cheeseburgers

Crispy chicken sliders with apple 'slaw

Pulled pork sliders with Asian 'slaw

Slow cooked beef, rosemary & red wine pies

Sausage rolls with homemade tomato sauce

Sticky Korean style Chicken bao buns

Vegetable Korma pies

Nacho Cups (choice of veg or meat)

Customised catering can be quoted upon request

Bar Service

Sparkling Wine \$10

Red Wine \$10

White Wine \$10

Beer / lager \$9

Spirits \$12

Soft drinks \$6

All-inclusive drinks packages are available on request