



ARTBACK AUSTRALIA
GALLERY CAFE FUNCTIONS

Function kit

Artback Australia gallery, café and function space includes front verandah, semi-covered courtyard and a mezzanine terrace overlooking the Darling River.

The heritage-listed building is situated at the end of the tree-lined main street of Wentworth. Built in 1882, it was redesigned and renovated inside during 2004 to a contemporary flexible split-level space.

Artback Australia is ideal for functions with up to 140 people.

Seating can be arranged on both levels – inside the gallery and with the use of the outside areas.

The mezzanine level can seat up to 64 people. The lower level main gallery can seat 32 people and for cocktail events the venue can hold 140 people.

Artback is perfect for all events including cocktail style, buffet style sit down, set menu and a la Carte. We also do business lunches and catered BBQs.

In-house catering is available for cocktail style up to 140 people and a sit-down buffet for up to 70 people.

For set menu and a la carte style catering during evening functions Artback welcomes other outside professional caterers access to the fully equipped kitchen.

Guests can feel welcome in a gallery style setting with unique artwork displayed year round. The intimate venue can adapt functions to suit your style with a thoughtful attention to detail.

For an exceptional special romantic experience for two, Artback can arrange a private sit down dinner by candle-lit for two in the gallery or on the mezzanine terrace with a sunset backdrop.



SAMPLE MENUS :

Buffet: (December 2010)

Mains:

Fennel baked side of salmon

Rare roast beef accompanied with horseradish sauce

Steamed baby potatoes with butter and parsley

Streamed green beans

Zucchini salad with lemon, olive oil dressing, rocket and chili

Dessert:

Chocolate Grenache tart with house-made ice cream

Seasonal fresh fruit platter

Cocktail:

Savoury:

Grilled fresh local Asparagus wrapped in Prosciutto – GF

Marinated Prawns served on skewers – GF

Smoked salmon savoury pancakes with cream cheese and dill

Assorted mini frittata

Mediterranean style chicken on skewers

Char-grilled vegetable tarts with homemade olive oil pastry

Rice paper rolls

Sushi platter

Sweet:

Mini lemon tarts

Panna cotta

*Pricing is available on request to your requirements.
We cater for most dietary needs.



SAMPLE MENU :

Gourmet buffet BBQ and dessert (café/courtyard):

Choice of two meats (\$35 per person includes salads and two desserts) **or**
three meats (\$45 per person includes salads and three desserts):

BBQ:

Porterhouse steaks

Mediterranean chicken skewers

Steve's homemade hamburgers

Plain and continental sausages

Fish wrapped in foil

Vegetarian option

*All served with homemade relishes and sauces

Salads:

Roast vegetable

Garden salad

Potato salad

Desserts:

Christmas pudding

Tiramisu

Seasonal fruits

Lemon tart

Blood plum crumble

*All served with cream and ice cream



SAMPLE MENU :

Lunch function (December 2010):

MAIN

Smoked salmon, dill & potato salad with creamy mayonnaise

or

Roast vegetable Frittata – GF

SALADS

Garden salad

Fennel, pear & pecan with lemon dressing

DESSERT

Chocolate mousse with strawberries and whipped cream

or

Frangipane & almond tart



SAMPLE MENU :

Murray River International Music Festival

Main Course...

- Cajun crusted chicken breast, served with mash & green beans
- French trimmed lamb cutlets with yoghurt & oregano, served with potato mash & a Greek style salad
- Pappardelle with asparagus, peas, lettuce & prosciutto
- Pan fried Perch, served with cubed roast potatoes & a nectarine, rocket & almond salad

Dessert...

- Chocolate ganache tart, served with house made vanilla ice-cream & cream
- Vanilla panna cotta & Tara nectarines, oven baked with orange juice & brown sugar

Supper...

- Tasting Plate with roast vegetable frittata, cheese, hummus, crackers, olives & antipasto style. For one or for two to share
- Cheese Plate with fresh fruit and crackers. For one or for two to share
- Delicious cakes..... selection on display & with fresh coffee, tea or hot chocolate



WINE LIST (SAMPLE) :

Our wine prices include corkage.

Kopparossa Wines- \$30/bottle

2002 Coonawarra Shiraz

2006 Coonawarra Cabernet/Merlot

2006 Coonawarra Merlot

2007 Wrattonbully Sauvignon Blanc

Hoggies Wines- \$25/bottle

2008 Cabernet Sauvignon

2008 Shiraz

2006 Chardonnay

Sparkling Wine- \$30/bottle, \$10/piccolo

Hoggies Chardonnay Pinot Noir

Other Sparkling Wine- \$20/bottle

Yellow Glen Bella Champagne (sparkling pink)

Yellow (sparkling white)

Champagne available on request e.g. Moët & Chandon, Veuve Clicquot

**We can arrange for you to visit Artback for a wine tasting.
Artback can source wine requests as per your requirements.*



FUNCTION BEVERAGE LIST:

Soft Drinks	\$2.50
Freshly Squeezed Orange Juice	\$4.50
Mineral water	\$2.50
Beer:	
Carlton Draught	\$6.00
Cascade Light	\$6.00
Crown Lager	\$7.00
Mildura Brewery Mallee Bull	\$7.00
Mildura Brewery Sun Light	\$7.00
Mixed spirits from	\$8.00
Including:	
Johnnie Walker Red Label Scotch Whiskey	
Jim Beam Bourbon	
Remy Brandy	
Bacardi Rum	
Baileys Irish Cream	
Gordons Gin	
Bundaberg Rum	
Stolichnaya Vodka	

** Artback can source beverage requests as per your requirements.*



BEVERAGE PACKAGE SAMPLE:

Deluxe:

Sparkling wine

Kopparossa Coonawarra 2006 Cabernet/Merlot

or

Kopparossa 2002 Coonawarra Shiraz

Kopparossa 2007 Wrattenbully Sauvignon Blanc

Mildura Brewery Mallee Bull

Mildura Brewery Sun Light

Orange juice

Soft drink

Cost:

Three hours:

\$40 per guest

Four hours:

\$45 per guest

Five hours:

\$50 per guest

Premium:

Sparkling – Hoggies Chardonnay Pinot Noir

Hoggies 2008 Cabernet Sauvignon

or

Hoggies 2008 Shiraz

Hoggies 2006 Chardonnay

Crown Lager

Cascade Light

Orange juice

Soft drink

Cost:

Three hours:

\$30 per guest

Four hours:

\$35 per guest

Five hours:

\$40 per guest

Extension of time:

including staff and beverages

per half hour:

\$5.00 per guest

*Packages can be tailored and created to your requirements with your beverage choice



Optional services:

Cheese board: Choice of two cheeses served with local homemade Quince jelly and crackers	\$5.00 per guest
Espresso coffee service from coffee bar:	\$3.00 per guest
Liqueurs with coffee:	
Port	\$2.00 per guest
Bailey's Irish Cream	\$3.00 per guest
Cointreau	\$4.00 per guest
Homemade chocolates: locally made	\$1.50 per guest
Personalized event design and decorating service:	POA



NOTES :



TERMS & CONDITIONS

CONFIRMATION OF BOOKING

Confirmation of bookings must be made in writing or email together with the requested deposit within 7 days (or as mutually agreed) of the original reservation, on payment of the \$1000 booking/event management & preparation fee, your date is secured. \$500 secures the booking; the fee is deducted from final account. \$500 event management & preparation retained otherwise by Artback.

CANCELLATIONS

Please note that all cancellations must be in writing or email. If your function is cancelled, the following conditions will apply:

In case of a cancellation the \$500 booking fee is retained.

Surcharges for Weekend and Public Holidays

A surcharge of \$5.00 per person is applicable for Sunday and Public Holidays.

Post Midnight Charges

In the event of your function extending past midnight, a surcharge of **\$3.50** per guest per hour applies. This is calculated on the final number of guests booked for the function.

ADDITIONAL CHARGES

An additional \$25 per person covers the set up of the building according to your requirements, all crockery and cutlery, use of the kitchen for the caterer of your choice. If you do engage an external caterer they will engage and pay for the wait staff.

Additional:

Final numbers attending functions should be notified to five business days prior to the commencement of a function. This number will be the minimum figure charged. However, should the numbers attending your function decrease by 20% or more from the original number booked, an additional charge may be incurred.

The gallery and café is open to the general public Thursday to Saturday 10 am – 4 pm and Sunday 8.30 am – 4 pm and will continue to remain open, however this is negotiable and dependant on management discretion. On these days the Mezzanine can be prepared during the day, but note that the downstairs area can be set only from 4 pm onwards.

All other days and times are available for bookings.

Bar and front of house staff are employed by Artback according to the number of guests. After confirming all of your function requirements, Artback will assess the correct number of staff required for your event to run as smoothly as possible.

Our liquor license is until 12-midnight, no liquor served after midnight. The function is able to continue for other services under the function agreement.

If you do engage an external caterer use of the kitchen is from 4.30 pm on café opening days and as required on other days and caterers will engage and pay for their own staff.

Management has the right to charge kitchen fees for use of professional caterers on agreement of the event booking.

PRICE VARIATION

Whilst we will endeavor to maintain all prices as printed, in order to meet rising costs, they may be subject to increase at management's discretion.

TAX CHARGES

The prices quoted are GST inclusive and any new taxes or charges to existing taxes will be the responsibility of the client and will be charged accordingly.

BILLING AND TERMS OF PAYMENT

The preferred payment methods are Direct Deposit, Bank Cheque, Company Cheque, Money Order, Master Card, Visa.



For Direct Deposits, please note our bank details as follows:

Bank: Bendigo Bank
Account Name: SJ & A Hederics Trading as ARTBACK AUSTRALIA
BSB Number: 633-000
Account Number: 1122 01090

Upon completion of the transfer please forward confirmation details to Artback so that funds may be allocated to your account.

CREDIT TERMS

I agree that the balance of the total cost in excess of any deposit paid will be payable to Artback at the time of my departure from the venue. Should the balance not be paid Artback will be entitled to process any credit card or other security provided by me for payment in full.

I agree that in addition to the total cost of the reservation, I will be liable to Artback for any charges incurred by me or my delegates or guests for any other services not provided within this agreement, unless Artback has been instructed in writing to obtain cash settlement for such charges.

CHOOSING YOUR MENU

We would be pleased to assist you in your choice of menu, and we ask for at least 15 days notice, to allow us to give the necessary time and thought to your requirements. Menus are subject to seasonal availability.

REFUND

I acknowledge that should Artback be unable to provide the facilities due to any unforeseen circumstances including the whole or any part of the premises being destroyed or damaged or otherwise unable to be used for the purposes of the reservation, I shall have no further claim other than an entitlement to a full refund of any deposit paid by myself.

INDEMNITY

I agree to indemnify Artback and to keep Artback indemnified against all claims, actions, losses and expenses which Artback may suffer or incur or for which Artback may become liable in respect of or arising either directly or indirectly out of the negligent or careless use or misuse, waste or abuse by my delegates under my control of the Facilities.

Artback will take all possible care, but accepts no responsibility for any loss or damage to merchandise or other property.

DAMAGE

I also agree and accept full responsibility for any and all damages caused to Artback should any delegates or guests damage any Artback Australia property or goods.

Signed:

Date:



Thank you for your interest in Artback Australia.

Please find attached a Function Enquiry form to give us a starting point for discussions about having your function with us. And we welcome you to make a time to visit Artback to discuss your function requirements over a coffee.

With kind regards,

Anne Hederics

Director

Artback Australia

Phone: 03 5027 2298

Mobile: 0407 893 485

Gallery/café/functions:

6-8 Adelaide Street, Wentworth, NSW, 2648

Tara and art camps:

56 Wentworth Street, Wentworth, NSW, 2648

Postal address:

PO Box 408, Wentworth, NSW, 2648

Email: anne@artbackaustralia.com.au



2010 Artback events:

July 2010: Junction Rally Wentworth

September 2010: Lazy Sunday - music with Andrew Clermont and BBQ lunch

September 2010: Country Music Festival

October 2010: 'Girls Night In' fundraiser for Breast Cancer Awareness

October 2010: Wentworth Racing Club - Women's night at Artback

October 2010: Field of Women afternoon tea for Breast Cancer Research

November 2010: 'Go Ask Alice' Kate Olive exhibition opening

November 2010: Community Awareness Expo

November 2010: Annie's Market Day

January 2011: Murray River International Music Festival post performance

February 2011: Valentines Day celebration

April 2011: Annie's Day Market Day

April 2011: Music Day with Ben Rogers and BBQ lunch

May 2011: Mother's Day and Mallee Folk Club and Friends

June 2011: Beef and burgundy night with Jazz

Additional events include:

Art and textile classes during Mildura/Wentworth Arts Festivals

Kids holiday art classes

Pre-wedding parties and wedding celebrations

Special exhibition openings

Buffet lunches for tour buses and airline operators

Business celebration dinners and Christmas parties

