

THE GEORGE

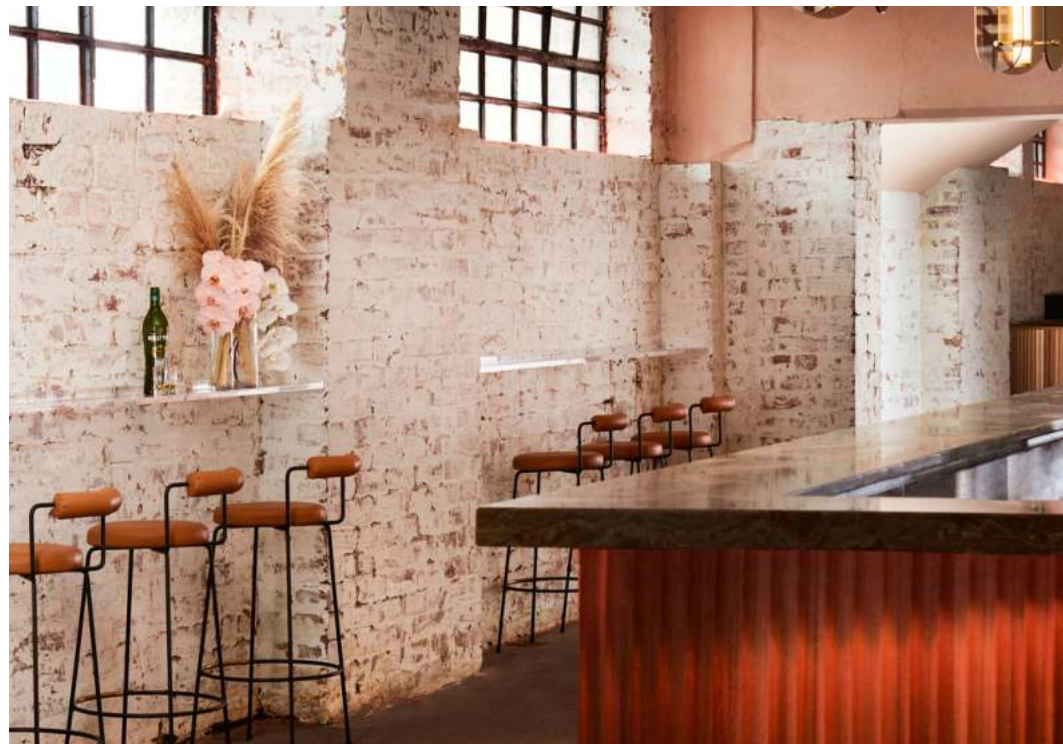


LOUNGE

FUNCTIONS

BASEMENT, 127 FITZROY ST

ST KILDA



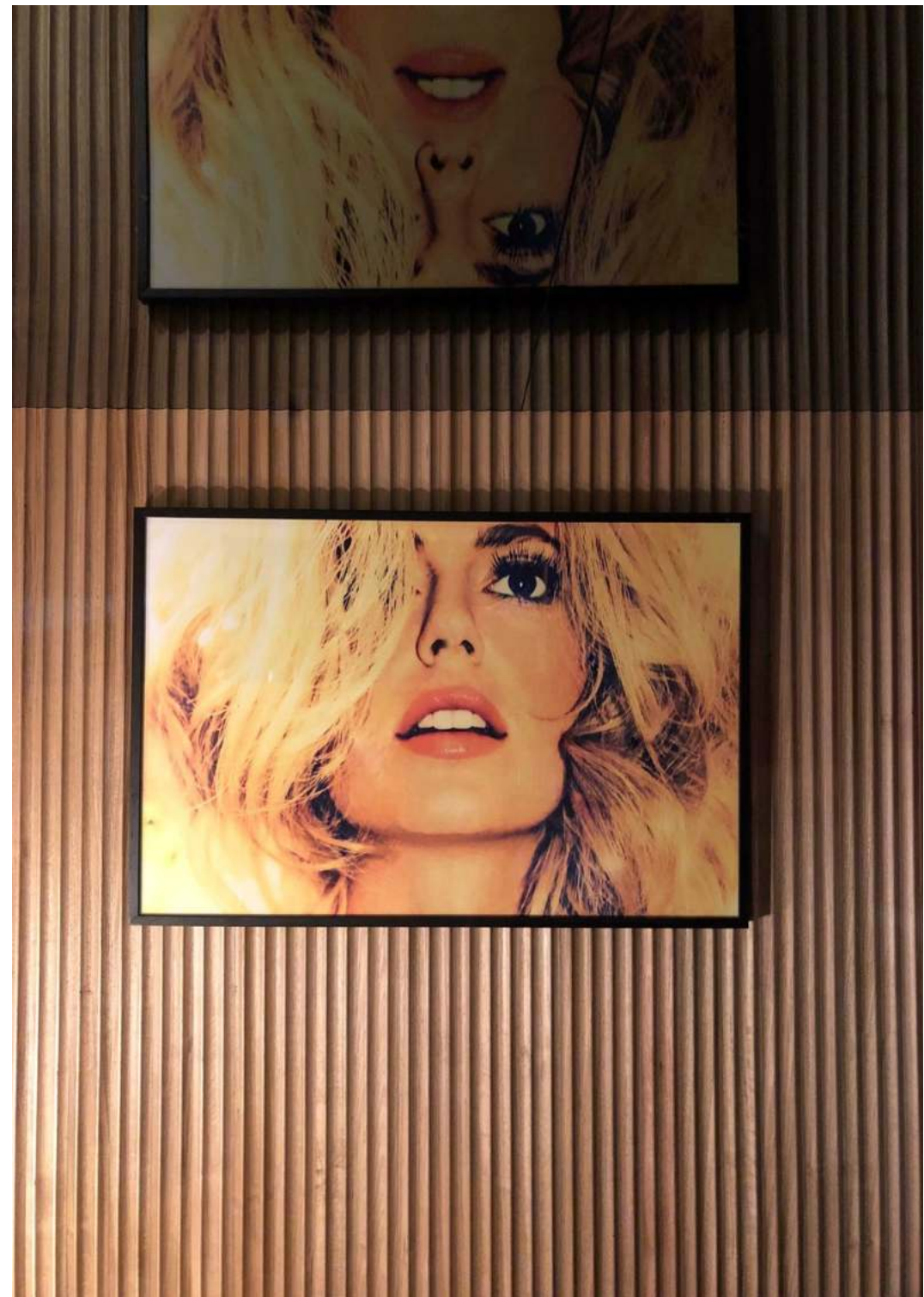
THE VENUE .

The George Lounge lies in the basement of the beautiful, heritage listed George Hotel, which sits proudly on the corner of Fitzroy and Grey Streets in St Kilda. The entire hotel, and particularly the George Lounge, (formerly known as The George Public Bar) has a long and colourful history.

It has always been known as the Snakepit and has been everything from a wild bar nicknamed 'the flying jug' in the 70s and 80s by locals who heard the stories of what happened there after dark, to a rocking nightclub where almost everyone aged 18 - 25 during the early 2000s had been, and would have a story to tell about their night at the Snakepit.

The George Lounge had a little facelift to prepare it for the next chapter of its life. We wanted to create a luxe lounge where people can come and relax on the weekend or head into the side room for a dance.

The modern interior, inspired by Miami and New York's 1970s laid-back luxe vibe, provides a warm and inviting backdrop for any gathering or celebration. With a capacity of 120 people and open plan design, the George Lounge can accommodate functions of various sizes and can be tailored to your needs.



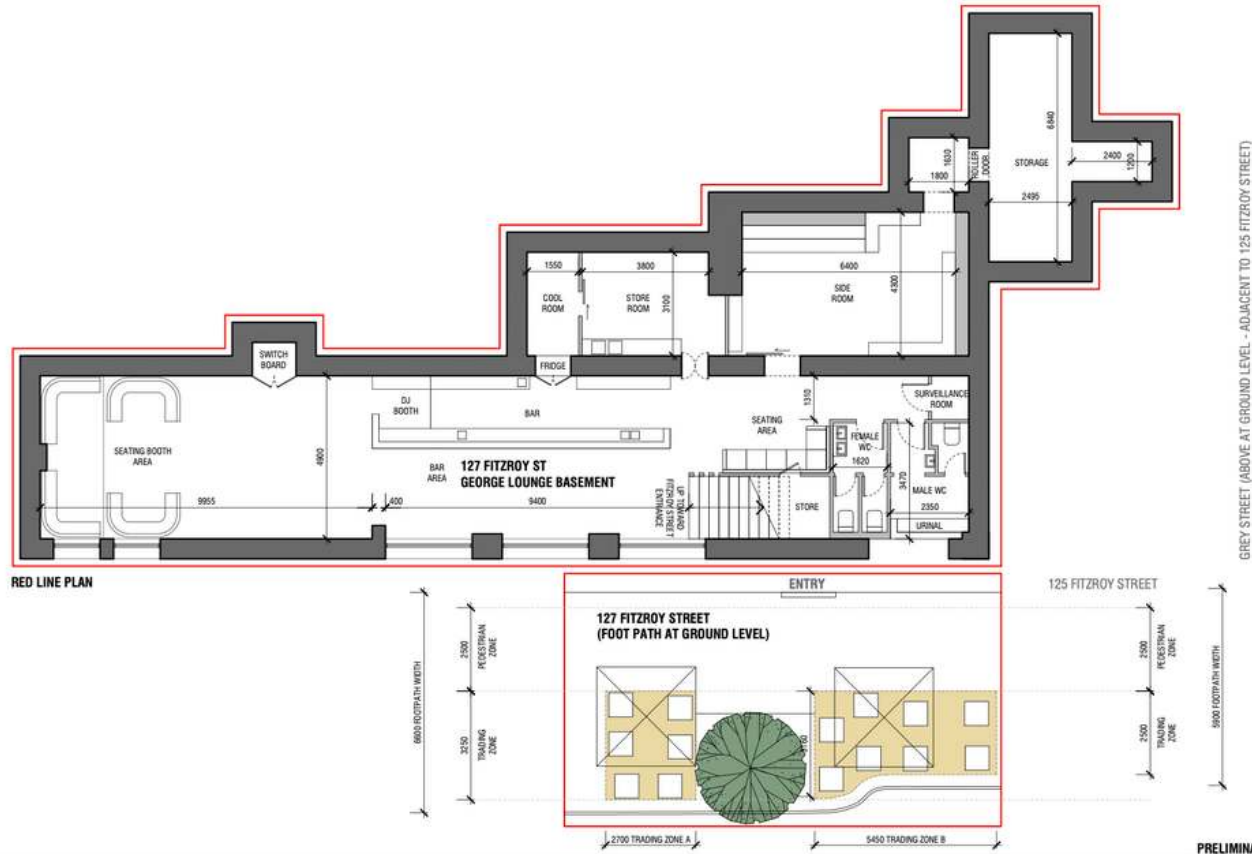
FUNCTION SPACES.

SPACES.

FULL VENUE
120 guests

MAIN BAR
90 guests

VIP SIDE ROOM
30 - 40 guests



GREY STREET (ABOVE AT GROUND LEVEL - ADJACENT TO 125 FITZROY STREET)

PRELIMINARY

NOTES /
THIS PRELIMINARY DRAWING IS FOR LIQUOR LICENSING PURPOSES ONLY AND SHOULD NOT BE USED FOR OBTAINING QUOTES OR CONSTRUCTION. BUILDING WORKS SHOULD ALWAYS COMPLY WITH AUSTRALIAN STANDARDS, THE BUILDING CODE OF AUSTRALIA, AND ANY RELEVANT AUTHORITY OR CONSULTIVE PARTIES SUCH AS BUT NOT LIMITED TO LOCAL COUNCIL, ENGINEERING ET AL. DIMENSIONS ARE APPROXIMATE ONLY AND SHOULD BE CONFIRMED ON SITE BEFORE CARRYING OUT OF ANY WORK.



PROJECT /
Mr Paul Nakhla
The George Lounge Basement
127 Fitzroy St, St Kilda 3182
Not for Construction

JOB No. / 1815
SCALE / 1:100 @A3
DATE / 03.10.18
REVISION /

DRAWING TITLE / RED LINE PLAN
DRAWING No. / A100



FRONT MAIN BAR.

Walk down the stairs from the street and enter the main bar area. Plush velvet booths, green onyx bar and of course the rendered exposed brick provide and amazing backdrop for your event.

COCKTAIL 90 guest

INCLUSIONS

- Private Bar
- Dedicated Events Coordinator
- Microphone and PA
- TV Screen
- DJ Booth
- Dance Floor
- A selection of cocktail furniture
- One hour complimentary bump in time

VIP SIDE ROOM.

Escape with your function to our VIP side room. Fully equipped for an awesome night!

COCKTAIL 30 - 40 guests

INCLUSIONS

Exclusive Bar

DJ Booth

Space for Dance Floor

Lounges

One hour complimentary bump in time





FULL VENUE .

Perfectly set up for an amazing function! Comprises the Main Bar area plus the VIP side room. Licensed until 2am you can dance the night away.

COCKTAIL 120 guests

INCLUSIONS

- Exclusive Bar
- DJ Booth
- Dance Floor
- Booths
- TV Screen
- Microphone
- A selection of cocktail furniture
- One hour complimentary bump in time

FOOD + DRINK PACKAGES.

Canapé MENU.

HOT

COCONUT PRAWNS, lime and chilli mayonnaise

SALT AND PEPPER SQUID SKEWERS, remoulade sauce

MEXICAN TAQUITOS, crisp fried, salsa (V) (VG) (GF) (DF)

SPANISH CHORIZO AND CHICKEN RICE CUPS

ZUCCHINI TARTLETS, ricotta, parmesan, splash of lemon (V)

BRUSCHETTA, Fresh chopped tomato, basil, golden parmesan (V)

TUSCANY CHICKEN STRIPS, garlic and rosemary crumb, aioli

COLD

SAN CHOW BOW, chicken, crunchy vegetables, hoisin

PEKING DUCKS PANCAKES, spring onions, cucumber, hoisin

ASSORTED MINI RICE PAPER ROLLS, vegetarian, prawn, chicken (V) (VG) (GF)(DF)

RARE ROAST BEEF, green olive tapenade, garlic, crouton

SMOKED SALOMON, lavosh, whipped goats cheese

PERI PERI CHICKEN, brioche bun, micro salad

ROASTED VEGETABLE FRITTATA, baby spinach, shredded parmesan (V)

CARAMELISED BALSAMIC ONION TARTLET, blue cheese, thyme (V)

2 BITE MINI PRAWN BUNS, roasted garlic aioli

SUBSTANTIAL

POLENTA CHIPS, aioli (V) (VG) (GF) (DF)

CHICKEN SATAY, Jasmin rice, pickled carrot (GF)

SOBA NOODLES, shredded vegetables, ginger, lemongrass (V) (VG) (DF)

LOADED SWEET POTATO FRIES, Kewpi mayonnaise, Sriracha

FISH AND CHIP BOATS, tartare sauce (DF)

MINI CHICKEN PARMIGIANA, baby spinach

BURGERS, soft sesame bun, angus beef, mamas relish

THAI CHICKEN BALLS, slaw, chilli glaze

SLOW COOK PORK, brioche bun, chipotle drizzle

LAMB KOFTAS, Dukkha crust, mint yoghurt (GF)

CANAPE PACKAGES

\$57 pp – 8 canapés: 4 hot, 3 cold, 1 x substantial

\$64 pp – 10 canapés: 4 hot, 4 cold, 2 x substantial

\$71 pp – 12 canapés: 4 hot, 5 cold, 3 x substantial

INCLUSIONS

Minimum order of 50

One qualified chef

All serving ware including decorative platters, dipping sauces, garnishes and dietary variations

All packages will require wait service

50 – 70 guests: 1 wait staff member at \$215 each

Additional wait staff for every 50 additional guests, to make sure your guests leave your event happy and satisfied

**Public Holiday and Sunday rates available on request*

SUBSTANTIAL ADD ONS - \$8 EACH

Choose from the Substantial options

SWEET TREATS

Mini chocolate dipped profiteroles (V)

Choc cherry layer cake (V)

Passion fruit squares (V)

Orange syrup cake (V) (GF)

Mini slated caramel doughnuts (V)

**Can be swapped for 1 substantial or added at \$8pp*

V =vegetarian, VG = vegan, GF = gluten free, DF = dairy free

Only available with Full Venue hire

DRINK PACKAGES.

PREMIUM SILVER.

3 hours | \$60pp

4 hours | \$70pp

5 Hours | \$80pp

BEER

Hawkers Lager

Hawkers Pale Ale

SPARKLING

Wild One Sparkling Brut Cuvee

WHITE WINE

Wild One Sauvignon Blanc

RED WINE

Wild One Shiraz

PREMIUM GOLD.

3 hours | \$75pp

4 hours | \$85pp

5 Hours | \$95pp

BEER

Hawkers Lager and Pale Ale

+ 1 Other Taps of your choice

(Taps are frequently rotated)

CIDER

Little Apple Tree Cider

SPARKLING

Wild One Sparkling Brut Cuvee

Preece Prosecco

WHITE

Wild One Sauvignon Blanc

+ 1 premium white

RED

Wild One Shiraz + 1 premium red

ROSE

Claude Val Rose

LUXE.

3 hours | \$90pp

4 hours | \$100pp

5 Hours | \$110pp

BEER AND WINE

Beer and Wine Selection same as Premium Gold

SPIRITS

J&B Rare Scotch

Eristoff Vodka

Gordons Gin

Jack Daniel's Bourbon

Bacardi White Rum

Patron Silver Tequila

**Tap options are only available for Main Bar and Full venue bookings
Bottles are available for VIP room bookings, please enquire.*

All guests attending must be on the same package. Extended hours are available. Soft drinks and juice are included in all packages.

DRINKS ADD-ONS.

Available to add on to all beverage packages.

+\$40 per person

To any Beverage package add unlimited
Tap Cocktails

Espresso Martini

Bloody Shiraz Gin Spritz

Pink Grapefruit Margarita

**only available for full venue or main bar bookings*

COCKTAIL ON ARRIVAL

Treat your guests to a cocktail on arrival.

\$18 each.

Choice of our Tap Cocktails:

Espresso Martini

Bloody Shiraz Gin Spritz

Pink Grapefruit Margarita

**only available for full venue or main bar bookings*

BAR TABS AVAILABLE

Prefer a bar tab?

You can choose to have a bar tab instead of a beverage package, we'll work with you to customise a menu for your event if you wish to limit drink choices available.

Alternatively, you can choose to have an open tab if you are feeling generous.





COCKTAIL MASTER CLASS.

\$70 per person

After something a bit more unique for your next function?

Always wanted to learn how to make an espresso martini, Sidecar or old fashioned? Today is your lucky day. Choose 3 different cocktails you love and our resident mixologist will guide you through the art of making a cocktail.

min 5 people. max 15 people
includes making 3 cocktails (and consuming them, if you wish)
If anything here tickles your fancy, or you would like to discuss your function further, just contact us at enquiries@thegeorgelounge.com.au

We look forward to providing you with a night to remember!

PREFERRED SUPPLIERS.

We work with a number of talented suppliers who are our trusted partners and experts in their respective fields.

Grazing Tables:

Put Your Heart Into It
www.putyourheartintoit.com.au

Platter Pantry
www.platterpantry.com

Graze Republic
www.instagram.com/grazerepublic

Photographers:

Jake Grinde Photography
Specialising in Weddings
www.jakegrindephotography.com.au/

MM Focus Photography
Specialising in all occasions
www.mmfocusphotography.com.au/

Neiyo
Specialising in all occasions
www.neiyo.com/

DJ's

Keegan - Yeah the Good Mix
yeahgoodmix@gmail.com

For more information on our preferred suppliers, please chat to our team.

FAQs

How do I make a booking?

To book your event, send us an email confirming the date, time of the event, number of guests and space for hire. From there, we'll ask you for a signed contract and 20% deposit of your agreed spend + a venue hire fee. Once paid, you're all booked in! Our event coordinators will then reach out to start the planning with you!

Is there a minimum spend?

A venue hire fee and a minimum beverage spend is required to book one of our spaces. Please send an enquiry to enquiries@thegeorgelounge.com.au

Can I bring in my own cake?

You are able to bring a cake. We supply serviettes and can cut the cake for you at no extra costs. The cake is served onto a platter for guests to help themselves. Please provide your own plates and cutlery if this is what you prefer.

Can I arrive early to place decorations?

The George Lounge will provide a complimentary 1 hour bump in for your booking. If you wish to request an extended bump in, it must be pre-approved by our team and there is an additional cost.

Where can I park to unload?

There is loading bay on Fitzroy st (close to The George Lounge).

Where can my guests park?

There lots of street parking around St Kilda on Fitzroy street.

You can also refer to discover St Kilda for more parking options: <https://discoverstkilda.com.au/parking/>

The closets to The George Lounge is Metropol

Can I bring in my own catering?

You sure can! You can either order from our food menu - pizzas, select one of our food packages or we would be more than happy for you to source your own catering.

How long can my event run for?

Lunch Session — 12pm till 4pm/finishing by 4pm

Evening Session — Starting at or after 6pm

Extended hours can be requested, please contact the events team.

We're licensed until 2am, however, we always practice our Responsible Service of Alcohol.

Can I have my Wedding Ceremony prior to a reception?

Yes, please contact our events team to further discuss your times and services required

Surcharges

A 15% surcharge applies to beverages for public holidays.

CONTACT US

From your initial enquiry, all the way through to the day of your event, we have a dedicated events team to support you through organising and smooth-running of your event.

Basement/ 127 FITZROY STREET ST KILDA, 3182

e: enquiries@thegeorgelounge.com.au

w: www.thegeorgelounge.com.au

📷 @thegeorgelounge #thegeorgelounge

