



TERRACE @ FLINDERS

Where the summer and party never ends

EVENT

PACKAGES





HEY TOWNSVILLE,

Welcome to your newest and only rooftop event space, Terrace @ Flinders.

Located in the heart of the CBD at 337 Flinders this venue is perfect for corporate and private parties.

The setting is relaxed Mediterranean, perfect for long lunches and long nights.

The venue offers exclusive use for events 150-300 guests or venue can be transformed into smaller event spaces.

With all the styling done for you, your event could not be easier to organise. We are taking bookings from now until the end of 2024.

Please note for events under 150 exclusive use is only offered if the minimum spend is reached.





PREMIER



THE VENUE

At Terrace @ Flinders, we pride ourselves on providing a venue that adapts to the unique needs of our guests. Our commitment to creating a tailor-made experience for your special occasions is reflected in the flexibility of our space. Here's how we transform our venue into smaller, more intimate event spaces:

Modular Layout

Our venue boasts a modular layout, allowing us to customize the space based on the size and nature of your event. Whether you're hosting an intimate dinner party, a lively cocktail reception, or a corporate meeting, our versatile design ensures a seamless transition between spaces.

Flexible Seating Arrangements

No two events are the same. Our flexible seating arrangements cater to the specific requirements of your occasion. From cozy lounge setups to more formal dining arrangements, our team works closely with you to curate the perfect atmosphere for your guests.

In essence, Terrace @ Flinders goes beyond being a venue; it transforms into a canvas where your unique event unfolds. Our commitment to flexibility ensures that, whether you have 30 or 300 guests, each corner of our space is utilised to create an atmosphere that resonates with the intimacy and charm befitting your special occasion.





EXCLUSIVE USE FOR 150-300 GUESTS

If you are after a more private experience we offer exclusive use off the whole rooftop.

Prioritising your comfort and exclusivity this space is perfect for those seeking a more intimate experience.

Venue hire includes: furniture, festoon and fairy lighting, dedicated food and beverage waiters, access to private bar, set up and pack down and the best rooftop venue in town!

All you need to do is bring yourself.







EXCLUSIVE ROOF TOP SIT DOWN DINNING

Maximum 50 guests.

Bespoke Menu with matching wines.

Enjoy a very exclusive intimate experience, something you will never forget.

Includes: An exclusive private dining experience with your very own dedicated chef and wait staff. Options to relax before and after your dining experience with access to private cocktail bars and our lounge and cocktail areas.

Contact your dedicated Event Manager for your exclusive dining experience menu.

CATERING PACKAGES

CANAPES

Canapé services allow guests to mingle and socialise without formal seating. Your guests will enjoy a creative, delicious and visually beautiful menu of seasonally selected delicious canapés



GORGEOUS GRAZING

Great addition to your catering package or on their own. A great visual feast to impress your guests

INTERACTIVE STATIONS

Tex Mex, Asian Street Food, Pizza Party...
Our interactive stations are casual, fun and engaging...
low maintenance dining







THE BAR

We have a range of flexible options for your event. Your dedicated Event Manager will work with you to find the most suitable options.

We have premium and basic beverage packages, bar tabs and cash bar options available.

STANDARD BEVERAGE PACKAGE

Minimum 50 Guests

2 Hour Drinks Package

3 Hour Drinks Package

4 Hour Drinks Package



IN DE PROVENCE
AIX
APPELLATION D'ORIGINE PROTEGEE
COTEAUX D'AIX EN PROVENCE

YANGARRA
ESTATE
2022 ROSE
BY RAMEAU D'OR

GIANT
ROSE

JAMES COOK UNIVERSITY
Townsville City Campus





*We'll meet you at the rooftop, where
the summer and party never ends.*





MICHELS

Catering & Event Management

Michels catering and events is the only company of its kind in north queensland.

We are a full-service hospitality firm based in townsville. We are known for our love of food, commitment to our clients, and our “can-do” attitude.

Our philosophy is to create menus for our clients using sustainable, locally produced, seasonal food. It’s about creating restaurant quality food in the catering space that doesn’t just taste incredible but is presented beautifully

Our focus is to always provide genuine hospitality to our clients.

When your passion is eating, drinking, cooking, people, fun and hospitality, how can we not love what we do.

The Michels Team is here to assist you in the creation of your event.

We look forward to working with you

ENJOY. SHARE. COLLABORATE. CELEBRATE

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INFO@MCENQ.COM.AU

TERMS & CONDITIONS

BACKGROUND

You have agreed to hire the venue subject to the terms of this agreement. Subject to the terms of this Agreement, we will provide you with access to the venue for the agreed start and finish times, together with the agreed catering, beverages, staffing and equipment as agreed in the Contract. You agree to pay us the price.

CONTRACT PRICE AND EXPENDITURE

The price is outlined in the event order and invoice and must be paid 7 days before the date of the event. Any subsequent requests for goods or services will be added to your invoice, with full payment due no later than 7 days after the booking.

All prices quoted are exclusive of GST unless otherwise stated. Prices are subject to change.

STAFF COSTS

Michels Catering and Events (MCE) wait staff and bartenders are available for booking for a minimum of four hours, as per industry standard. Public holiday rates apply to respective dates; these will be quoted upon enquiry only.

YOUR RESPONSIBILITIES

You and your guests must ensure the venue is respected; the hirer is responsible for:

- Ensure your guests behave appropriately at the event.
- Ensuring the safety of the guests and ensure that they not to expose themselves harm.
- Not damage the venue facilities and equipment
- Ensure the function finishes at the agreed time and that any decorations and hire equipment are removed at the conclusion of the function.
- Be liable for any damage to the venue property caused by you or your guests and paid by you.
- You agree that an invoice from MCE is evidence of the cost of any damage, and you will pay the invoice on demand.
- Any of MCE lost, broken, or missing equipment will be charged at replacement cost. You agree that an invoice from MCE for the cost of such is sufficient evidence and must be paid on demand by you.

HEALTH AND SAFETY

Under the Health and Safety regulations you are required to exercise our obligations to keep others and our staff from harm. Prior to and /or on arrival we will provide staff with a health and safety induction brief. MCE must keep everyone safe from harm. As the event contact, you will be responsible for ensuring your onsite representatives, guests and sub-contractors not arranged by MCE are made aware of MCE's safety requirements. We may end the function before the agreed end time in the case of an emergency, or serious disorder by your guests, or where you materially breach any of your obligations under this agreement.

YOU MAY PROVIDE CERTAIN EQUIPMENT AND MATERIALS

You are responsible for the delivery, collection, safety, insurance of, any damage or loss caused to any equipment, materials, or facilities you bring that was not arranged by MCE. You agree that you will not bring into the venue or permit or allow to be brought into the Venue, dangerous or hazardous substances, or objects of such weight that may cause overloading or strain to the floor or walls of the Venue. You may not alter any, fixtures or fittings at the venue, or attach equipment to any fixtures or fittings at the venue without MCE's prior written consent.

SUPPLY OF LIQUOR

The Venue has a liquor license and licensed bar staff. Intoxicated people are not permitted at the licensed premises. Our staff all hold RSA qualifications. It is an offence to allow persons to become intoxicated at our venue. It is also an offence to serve an intoxicated person. Accordingly, intoxicated people will be asked to leave. If a patron looks under 25, they may need to provide proof of age. Food, non-alcohol drinks, and drinking water are always available.

Guests are NOT to be served alcohol after midnight as per our liquor licence requirements.

Staff will slow down beverage service 30 minutes before midnight and our staff members at the venue will inform guests that the bar will not be serving alcoholic beverages after midnight. During this time, no bottles of wine will be served and a one drink limit per customer is to be applied.

DISRUPTIVE OR INTOXICATED PERSONS

Our staff have the right to refuse intoxicated patrons. We reserve the right to remove any intoxicated person from the venue at.

Guests that our staff believe are intoxicated will be informed that they will not be served anymore alcohol.

As the event contact you may be asked to assist our staff remove any guests who are intoxicated or who show signs of becoming aggressive.

DIETARY REQUIREMENTS & ALLERGIES

MCE staff and suppliers prepare all food in accordance with the standards set by Food Standards Australia.

The MCE Catering kitchen and equipment may contain traces of nuts, egg, dairy, gluten and other know allergens. Although care is taken by MCE to ensure these items are not provided to people with food allergies, we cannot guarantee that all dietary requirements will be met.

Whilst we understand the serious implications of reactions to allergens and will endeavour not to contaminate your food with them. However, MCE is not liable for an adverse reaction to food by any guest. If any of your guests have serious food allergies and are concerned, they will be able to bring their own allergen free food in some circumstances. Please check with our staff at the time of booking.

You will be asked to inform MCE of any food allergies which will be noted on the event order. Before your event begins MCE staff will identify these guests to ensure they have a safe dining experience.

QUALITY CONTROL

MCE does not allow serving of cakes, desserts, or BYO food of any kind without prior written consent. This practice contravenes our Food Safety program.

Images on our website and marketing material are styled for presentation purposes and may not be indicative of the presentation of items ordered by the Client.

Menus are subject to change according to seasonal and supplier availability. We endeavour to alert clients to any changes; however, this is not always possible. We reserve the right to substitute ordered products for similar or similar ingredients if necessary.

CONTINUED ON NEXT PAGE...

FEES AND PAYMENT

Payment is required prior to your event.

We accept payment by Mastercard and Visa (credit card surcharges apply).

Our bank account details are located on each invoice for payment by direct transfer. Invoices must be paid 7 working days prior to your event.

Once final numbers are confirmed invoices will be sent for payment. Any additional charges will be invoiced after the event.

BOOKING CONFIRMATION

No booking is confirmed until you have accepted the terms of this agreement in writing.

Menus, final numbers, dietary requirements, bump in times for additional vendors must be confirmed 7 days prior to the event. You will be charged for the final numbers confirmed by you even if they decrease after confirmation.

CANCELLATION BY YOU

·Cancellations must be received in writing. The following charges apply to cancellations:

·7 to 14-days' notice - you must pay a cancellation fee of 25% of the total invoice.

·Less than 7 days' notice- you must pay 50% of the total venue, food and equipment hire charge.

CANCELLATION AND TERMINATION BY US

We may cancel your booking and terminate this agreement at any time if circumstances occur that are outside our control. Any deposits paid will be refunded to you.

This venue is an outdoor venue. Hiring is at your risk in the case of wet weather. Marquees can be arranged at the hirers expense.

YOUR LIABILITY

You are liable for, and indemnify MCE for all, losses, costs, and expenses which we incur directly or indirectly as a result of any breach by you of this agreement, including cancellation.

Acceptance of these terms and conditions can be made by return email, or by confirming your order. You are deemed to have read and understand your obligations under this contract.

We cant wait to make your day special!





Enjoy. Share. Celebrate. Collaborate.

THANK YOU, ENJOY THE *experience*