

**TO THE VIEW**

**TAXI  
KITCHEN**

LEVEL 1 TRANSPORT HOTEL, FEDERATION SQUARE  
CNR. SWANSTON & FLINDERS STREETS, MELBOURNE

**YOUR JOURNEY IS  
OUR DESTINATION  
TAXI KITCHEN**



## OUR FOCUS

Our goal for our private dining offering is to extend to you the very same exceptional food and service experience that has transported Taxi Kitchen to sit within the top tier of Australian restaurants.

On arrival at Taxi Kitchen, you're welcomed with views of iconic Melbourne to deliver you an unforgettable experience in the heart of the city yet far removed from the crowds. We are fortunate to have with us the renowned Executive Chef, Tony Twitchett whose unique and highly creative style of Australian cuisine focuses on fresh, seasonal and local ingredients that continues to surprise and delight.



**CELEBRATE  
IN STYLE AT  
TAXI KITCHEN**



# ARRIVE AT YOUR DEDICATED SPACE IN THE HEART OF MELBOURNE



## THE FOOD

The dishes offered in private dining draw on inspiration from our à la carte menu and are respectfully prepared with the same level of care and attention to detail. Our substantial kitchen allows us to allocate dedicated space to your event ensuring your food is not only delicious, but timely.

Your private dining menu is created in accordance to the time of year, incorporating local ingredients that are at the height of the season.

Our menu offerings range from a three course menu to sharing and we have wonderful hors d'oeuvres and post dinner sweets.

Our Sommelier is also available to you and will be more than happy to suggest wine pairings from our eclectic Victorian focused wine list, or take you through our cocktail options.

At Taxi Kitchen, your journey is our destination and we are always happy to tailor menus specifically to suit your event.





**TAXI PDR**



**EMBASSY**

**TAXI PDR  
+ EMBASSY**



**MAIN DINING  
ROOM**

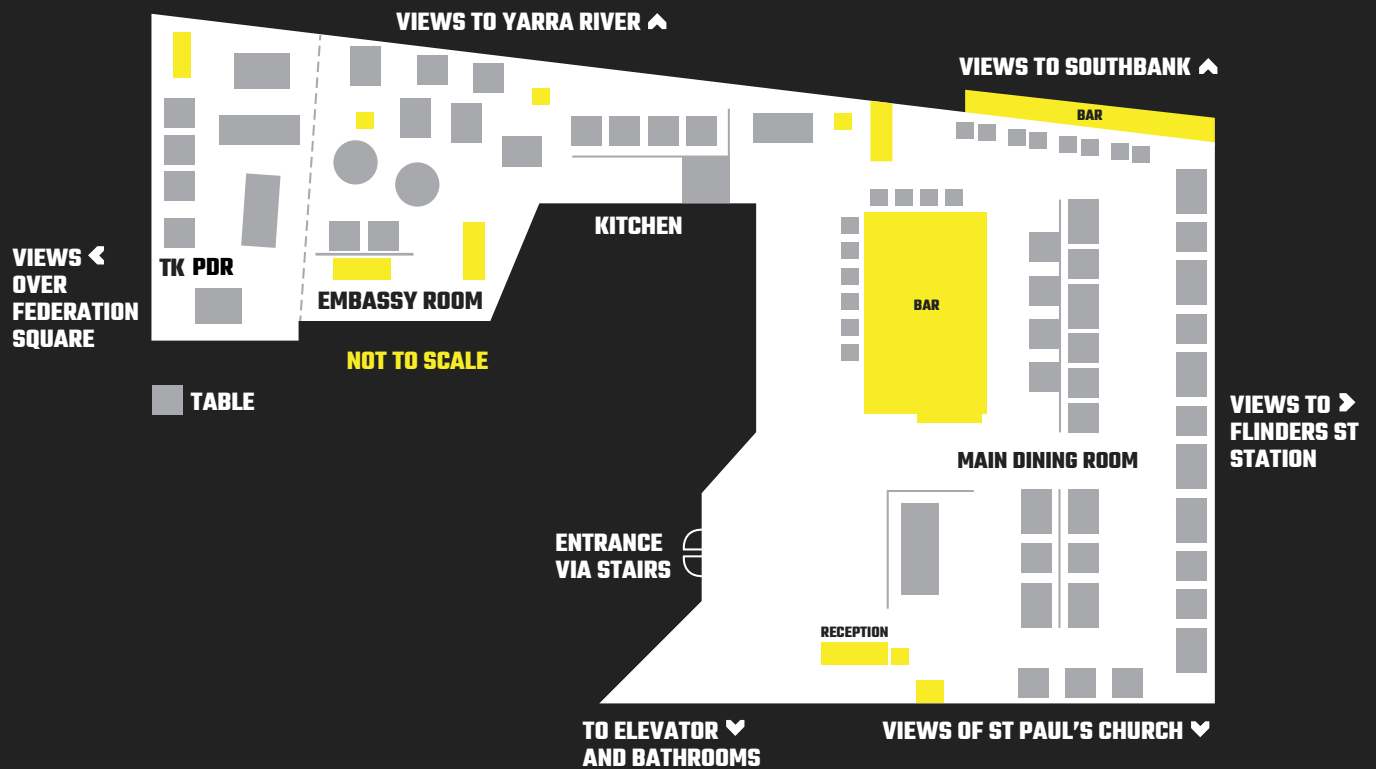


# ROOM CAPACITIES

Our restaurant is divided into different spaces with varying capacities.

Taxi Kitchen does not impose room hire fees for the use of our private spaces but rather a minimum food and beverage expenditure is in effect (not inclusive of gratuity). For further details, please email our event team: [groupbookings@sovhotels.com](mailto:groupbookings@sovhotels.com).

AREA	CAPACITY FOR SEATED DINNER	CAPACITY FOR COCKTAILS
EMBASSY (SEMI-PRIVATE)	50	75
PRIVATE DINING ROOM	32	40
PDR AND EMBASSY COMBINED (SEMI-PRIVATE)	90	100
MAIN DINING ROOM (SEMI-PRIVATE)	120	200
TAXI KITCHEN EXCLUSIVELY	220	350



# PRIVATE DINING GUIDELINES

## BOOKING PROCEDURES

Book and enquire through our Event Department via email at [groupbookings@sovhotels.com](mailto:groupbookings@sovhotels.com) or by phone on 03 9923 2065. Monday-Friday, 10am-6pm.

## MENU AND FOOD DETAILS

All private dining events will need to select from pre-set menus. Cost of menus will be adjusted accordingly should you wish to customise a menu from our à la carte.

Menu items are chosen from our current selections and change throughout the year based on seasonal availability.

Executive Chef, Tony Twitchett's innovative 'Modern Australian Cuisine' is devoted to seasonal, natural, local and sustainable food.

## FOOD AND BEVERAGE ORDER DEADLINES

All food and beverage orders must be received no later than two weeks prior to your event. Minor adjustments can be made up to 48hrs in advance.

## DEPOSITS AND SETTLEMENT TERMS

To secure your booking a deposit of \$2000 or 25% of the total estimated cost of the function, whichever is the higher, is required and the confirmation form must be completed and signed. 90 days prior to the booking 50% of the total costs of the estimated function charge is required to be paid. 7 days prior to the event 100% of the total estimated costs of the event charge is to be paid with any additional charges payable by credit card on the night.

## CONSTRUCTIVE FEEDBACK

Our goal is to exceed your expectations on each and every event that you hold at Taxi Kitchen. If you have feedback regarding the planning or execution of your event, we ask that you direct your comments to our Venue Manager, Imran Nicholls, at [imran@taxikitchen.com.au](mailto:imran@taxikitchen.com.au)

## CONFIRMATION OF BOOKING AND FINAL NUMBERS

- A** Confirmation of final numbers must be communicated no later than 7 days in advance of your booking.

Please refer to our Terms and Conditions for more details.

## CANCELLATIONS

- A** More than 30 days prior to the booking 100% of the deposit will be retained by Taxi Kitchen.
- B** 30 days or less prior to the booking your deposit will be retained and 50% of the total estimated event charge is to be paid.
- C** Less than 7 days, your deposit is forfeited and 100% of the total estimated event charge is to be paid.

Please refer to our Terms & Conditions for further details.

## ADDITIONAL CHARGES

Late opening fee:  
Operation after 12pm – \$1,000 + consumption per hour

Discretionary 5% gratuity

## MUSIC AND QUIET ENJOYMENT

Live music/DJ is welcome on our premise if Taxi Kitchen is reserved in its entirety but must be expressly approved by the General Manager. Taxi Kitchen reserves the right to limit the sound of music. If it is deemed necessary by management that security is required to ensure smooth running of the event, costs shall be added to the event, payable by the client.

Please refer to Terms and Conditions for further details.

## RENTAL EQUIPMENT

Taxi Kitchen would be delighted to put you in touch with our AV company to assist with your event should the equipment you request be already in use, or should you require equipment we do not already have on site. We strongly suggest a site inspection prior to your event of all audio visual equipment to ensure compatibility. Rental charges will be at your expense and to be paid directly to the AV company.

Television hire is \$75

Photobooth hire is \$185 per hour

## OUTSIDE FOOD AND BEVERAGE

Outside food and beverage is not allowed without advance agreement by Taxi Kitchen.

Taxi Kitchen reserves the right to assess a fee, based on any approved external food and beverage brought onto the premises.

Cake Cutting and external desserts: \$5 per person

## PARKING

### Secure Parking Spot

[www.secureparking.com.au/taxikitchen](http://www.secureparking.com.au/taxikitchen)

Special rate:

\$6 after 4pm at two locations

Parking subject to availability.

### Additional parking available at Federation Square

[www.fedsquare.com/parking](http://www.fedsquare.com/parking)

Operating hours:

The Fed Square Car Park is open 24hrs, seven days a week, although it is only staffed during the times below.

Monday–Thursday, 6am–12am

Friday, 6am–1am

Saturday, 8am–2am

Sunday, 8am–12am