



Groups, Conferences & Special Events

INFORMATION PACK

All of the TANK Packages on our website are available for groups of up to 11 people to enjoy during our normal business hours. The following information pack is designed for larger groups or exclusive hire.

To book call 1300 640 722 or email hq@tankspa.com.au



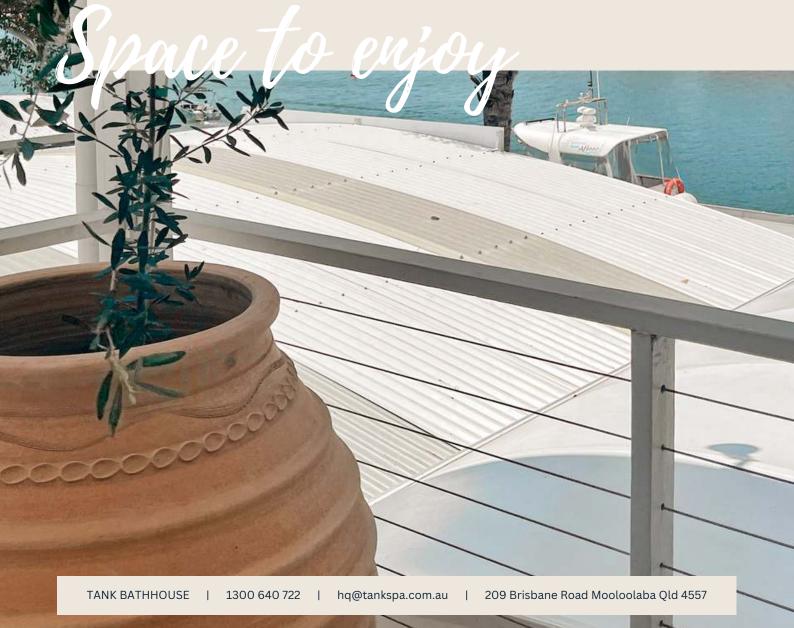






At TANK BATHHOUSE, we have a variety of zones that are available to host your event. Following find a detailed description of each zone, including the capacity, amenities, facilities and options available to you.

We hope this information helps you plan your event at TANK BATHHOUSE. Please feel free to contact us if you have any questions or if you would like to make a booking.



Diving areas & Capacity



Main Alfresco Area

Great for larger events that require exclusive use of our venue, the main alfresco dining area is the centre of our space and is available for seated or standing events.

27

PEOPLE SEATED 60

STANDING

ALL WEATHER (COVERED)



Alfresco Uncovered Deck

Great for sit down tapas, canapés or grazing. Enjoy any time of day or night, great for cocktails and lounging.

PEOPLE SEATED

WEATHER DEPENDANT



Lower Waterfront Deck

Great for sit down tapas, canapés or grazing. Enjoy any time of day or night, great for cocktails and lounging. Perfect for small to medium groups before or after your event.

16

PEOPLE **SEATED** 26

PEOPLE **STANDING**

WEATHER DEPENDANT



Champagne Bar

An indoor area suitable for all weather events, can be used as a dance floor as part of a bigger event or as private hire dining or together with the Champagne Deck Area.

16

PEOPLE **SEATED** 26

PEOPLE STANDING

ALL WEATHER (INDOOR)



Champagne Deck

Complete with pull-down, clear, outdoor blinds for bad weather, the Champagne Deck is perfect for using with the Champagne Bar to create an indoor/outdoor vibe.

16

PEOPLE SEATED 26

PEOPLE STANDING

ALL WEATHER (COVERED)

ENTIRE VENUE

EXCLUSIVE HIRE CAPACITY

FORMAL SEATED (FOUR COURSE DINING)

ALL WEATHER

FORMAL SEATED (FOUR COURSE DINING)

WEATHER DEPENDANT

CASUAL SEATED (GRAZING / CANAPES) **150**

(GRAZING / CANAPES)

WEATHER DEPENDANT

ALL WEATHER SAFE*

Your food options



Grazing Boards

For those on a budget, grazing boards offer a casual culinary experience that gets people talking and moving around. We can spread the boards throughout your event area.

150

AT ONE

PER PERSON

\$35

VEGAN / MEAT / SEAFOOD



Canapes

6 canapés of varying sizes per person delivered over your preferred time frame to ensure guests feel satisfied while also being able to mingle freely and without being rushed. **150**

PEOPLE SEATED \$50 PER

PERSON

VEGAN / MEAT / SEAFOOD



Sit Down Tapas (2 Dish)

A lovely option for those on a budget but still wanting a premium experience. Dishes are delivered at random to each table and placed in the centre to offer variety and fun. 99

MAX SEATED \$60

PER PERSON

VEGAN / MEAT / SEAFOOD



Sit Down 4 Course Dining

For something a little more traditional in design and flow, try our alternate drop 4 course dining option. With appetiser, entry, main and dessert which we can spread out over your stay.

83

MAXIMUM PEOPLE \$95

PER PERSON

VEGAN / MEAT / SEAFOOD



7 Dish Tapas Degustation

Our signature white pearl lined trays with gold handles add a lovely casual yet elegant touch to your special day. Six mini savoury dishes and one dessert per person.

20

MAXIMUM PEOPLE \$108

PER PERSON

VEGAN / MEAT / SEAFOOD

Add Some More Fun



Add Bathhouse Access

We limit bathhouse entry to 35 guests at one time, however larger groups may take turns within their group and enjoy the other casual zones for mingling.

35

AT ONE TIME LARGER GROUPS CAN SHARE ACCESS

OK IN MOST WEATHER



Add a River Cruise

We can accommodate up to 45 people for 1, 2, or 3 hour cruises with an onboard bar. We travel to the mouth of the river past the lux homes of Mooloolaba's waterways.

35

PEOPLE SEATED 45

PEOPLE SIT / STAND

OK IN MOST WEATHER



Massage / Roaming

For smaller groups select inroom treatments or for larger groups opt for roaming masseuses to give your guests 5min shoulder massages while they mingle. 11
PEOPLE

IN-ROOM

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UNLIMITED ROAMING

ALL WEATHER

Extras to your every desire

We can provide a range of extras to enhance your event, including photographers, videographers, DJs, and decorations. Just let us know what you need and we'll work with you to make it happen. We also work with the Sunshine Coast's top event management companies.

At TANK BATHHOUSE, we are committed to providing you with a stress-free and unforgettable event. Our team will work closely with you to ensure that every detail is perfect and that your event runs smoothly. Contact us today to learn more about our event pack and start planning your dream event. Call 1300 640 722 or email pr@tankspa.com.au





Food Packages

7 Dish Degustation	\$108
Sit Down 4 Course Service	\$95
Sit Down 2 Tapas Per Person	\$60
Stand Up Canapés	\$50
Grazing Boards	\$35

We allow 2 hours for our standard food service, to extend your event please add the appropriate drinks package

Alcohol Packages

Bar Tab (\$30 minimum Per Person)	\$30
1hr Open Bar	\$49
2hr Open Bar	\$69
3hr Open Bar	\$89
4hr Open Bar	\$99
5hr Open Bar	\$110

Packages include: Tap Beers, Sparkling Wine, White Wine, Rose, Ginger Beer or Seltzer (whichever we have on tap) and basic non-alcoholic drinks. These packages are for the restaurant and/or bathhouse portion of your event. Drinks aboard the river cruise are purchased separately.

Add an arrival or toasting drink

Glass of Moet	\$24
Cocktail on arrival	\$12

Add a River Cruise

River Cruise 1hr	\$50
River Cruise 2hr	\$75
River Cruise 3hr	\$100

Minimum 15 person charge per cruise. Maximum 45 people fit on the boat. For larger groups of 45+ wanting to incorporate a cruise, you may like to split guests into two boat trips. (Alcohol can be purchased onboard)

Make it a Spa Party

Exclusive Bathhouse Hire 1hr

Keep Sake Branded Robes Per Each

Exclusive Bathhouse Hire 2hr Exclusive Bathhouse Hire 3hr	\$2000 \$3000
Cost Per Roaming Masseuse Per Hour	\$150

Up to 35 people allowed in the baths, saunas and steam rooms at any one time. Our staff will assist your guests to take turns where your guest numbers exceed this to ensure a successful event.

Massage therapists are \$150 per hour, please select how many massage therapist hours you would like to include in your event. Usually we recommend having a period of time after eating or before when our team roam and give 5min back massages to your team. We recommend roughly 1 per 8 people at your event.

Robes are embroidered one colour in one breast location on silk style kimono style material or waffle material depending on availability and season of booking.

\$50

\$1000

Example 4 Course Dining Menu

Amuse (optional extra)

wild mushroom arancini, herb aioli

Carnivore

steak tartare, pickled onion, caperberries, black garlic aioli, seeded crisp

Ras el hanout glazed duck, beetroots, ajo blanco

marinated lamb backstrap, pumpkin puree, wild rice, fetta

Pescatarian

citrus cured kingfish, pickled persimmon, pine nut gazpacho, green oil scallops, rhubarb agrodolce, celeriac, bottarga bouillabaisse - market fish, clams, prawns, tomato bisque

Vegan

compressed zucchini, spiced yoghurt, green oil, black garlic aioli, kalamata crumb glazed wild mushrooms skewers, jerusalem artichokes, truffle pangritata pumpkin steak, romesco sauce, salsa verde

Dessert

Tiramisu with coconut vegan cream, vegan mascarpone, vanilla sponge, coffee, marsala

Sides (optional extra)

mixed leaves, pear, walnuts, green goddess sweet potato chips, black garlic aioli

All dishes are gluten & dairy free.

Canapés \$50pp

Pescatarian

fresh oysters, lemon foam, petals, tobiko caviar GF / DF

marinated salmon, gribiche, chives, guindilla peppers, tart GF / DF

prawn ceviche, tiger's milk, red onion, avocado, red chili, coriander GF / DF

citrus cured kingfish, rock melon, pickled radish, pine nut gazpacho, green oil, tapioca crisp GF / DF

Carnivore

duck rillette , beetroot & strawberry marmalade, cornichon, crostini GF / DF

moroccan chicken skewers, hummus, salsa verde GF / DF

slow cooked lamb sliders, tzatziki sauce, red onion pickled GF / DF

Vegan

truffled wild mushroom & parmesan arancini, herb aioli GF/V/DF

tomato tartare, fresh shallots, capers, cornichons, olive crumb, crostini GF/V/DF

beetroot croquet, spice labneh GF/V/DF

"coca de trampo" traditional pastry from Balearic Island, roasted vegetables GF/V/DF

sweet potato fries, black garlic aioli GF/V/DF

savory shell tart, frittata, summer salsa GF/V/DF

Mezze Style Grazing Boards \$35pp

marinated olives, lemon, garlic & chilli GF/V/DF

TANK mezze style dips hummus, romesco, pesto, pickled condiments & crackers GF / DF / V

charcuterie board, gourmet & local cheeses, crudites G/F

frutti di mare fresh local lobster, oysters, prawns & hot smoked salmon rillette GF / DF

As standard we include a variety of dishes depending on your group size.

Please advise any dishes you <u>DO NOT</u> want included in your package











