Events Packages

Longrain MELBOURNE

LONGSONG

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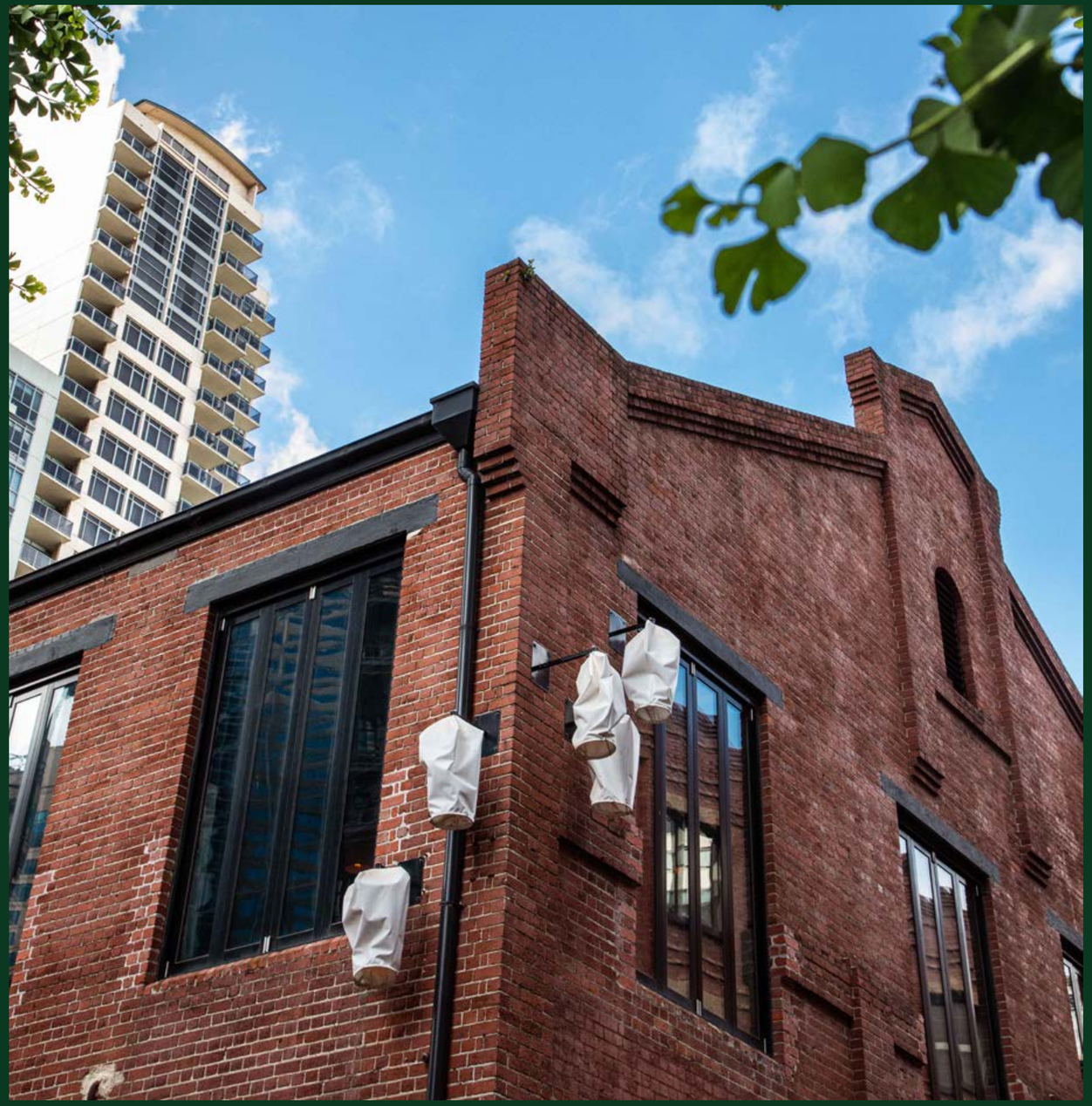


A Scott Pickett Venue

A Melbourne dining institution, Longrain is located in an expansive heritage building on Little Bourke Street. Above it sits Longsong - an elegant bar and adaptable event space. Together, they offer a variety of options for events, from corporate meetings to large-scale celebrations.

We pair punchy Thai flavours with the best local produce, served in a relaxed yet lively atmosphere - a setting designed to impress and bring people together.

Corporate Packages

AVAILABLE FROM JANUARY TO OCTOBER

We offer flexible event packages and a variety of spaces suitable for a quick meeting, a full-day workshop, networking, or a mix of all three. Whether you're planning an intimate gathering or a large-scale function, our team is here to make the experience seamless.

– Stand-up parties for up to 250 guests

– Seated lunches and dinners for 136–156 guests

There is no venue hire fee, although minimum spend applies.

Food & Drink

Our event menus are designed for sharing and celebrating, bringing together bold Thai flavours and fresh local ingredients. Guests can enjoy a selection of signature canapés or shared banquet-style dishes, ideal for creating a convivial and memorable dining experience.

To elevate your event, we also serve Thai-inspired signature cocktails alongside a carefully curated wine list from our cellar. The result is a dining experience that’s as exciting as it is satisfying, tailored to suit everything from casual gatherings to formal events.

Our Event Spaces

Versatile, beautifully designed spaces at Longrain
and Longsong to suit events of all sizes and styles

LONGRAIN - Private

Our iconic Longrain restaurant on the ground floor is available for exclusive hire. Perfect for large meetings, conferences or corporate lunches. It offers an elevated setting where guests can savour bold Thai flavours while engaging with keynote speakers.

- Seated: 142 –156 pax across mutliple round and rectangular tables

MINIMUM SPENDS

JANUARY TO OCTOBER - DAY

$3,500 +5% service charge (Monday-Wednesday)

$6,000 +5% service charge (Thursday & Friday)

Saturday & Sunday NA

JANUARY TO OCTOBER - NIGHT

$15,000 + 5% service charge (Monday-Wednesday)

$20,000 + 5% service charge (Thursdays)

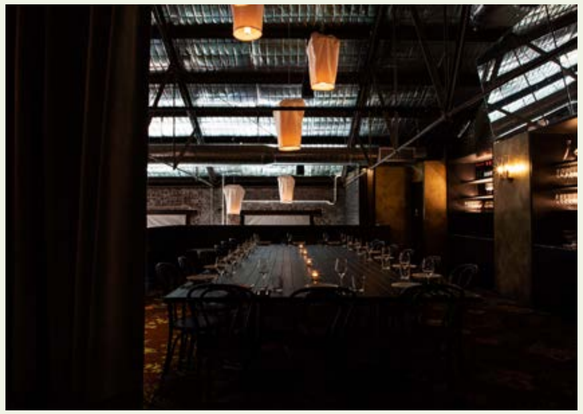
Friday - Sunday NA

NOVEMBER & DECEMBER NA

Overview - Longsong / Upstairs

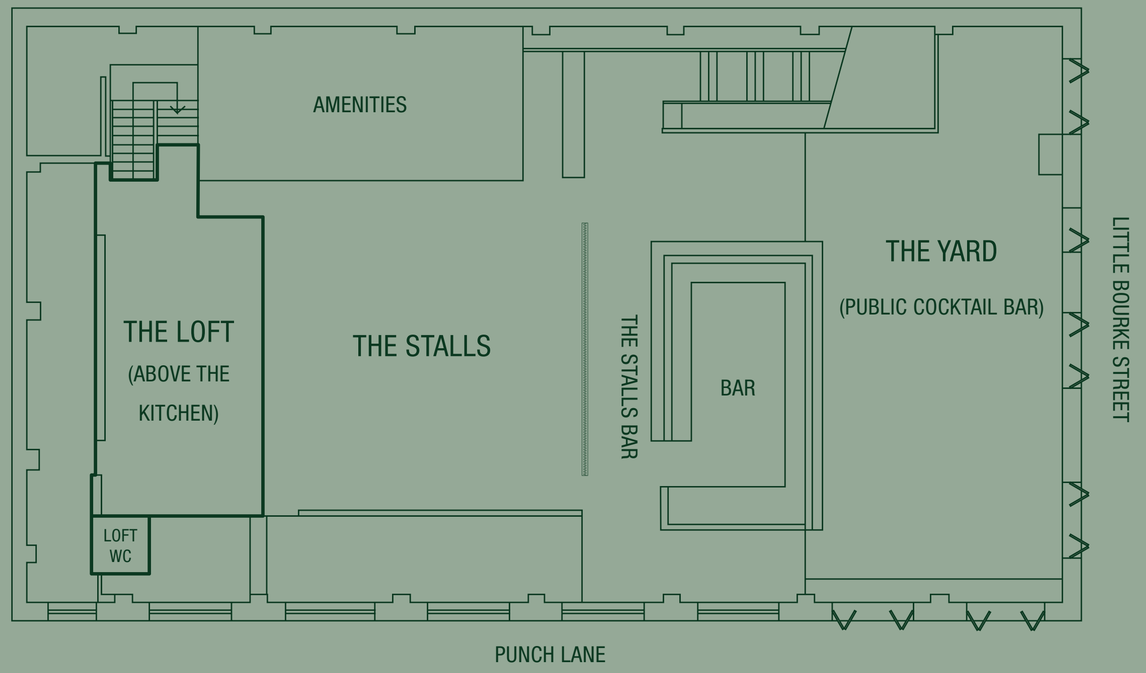
The Level (private/whole floor)

The Loft (Semi-private)



The Stalls (Semi-private)

The Yard (Semi-private)



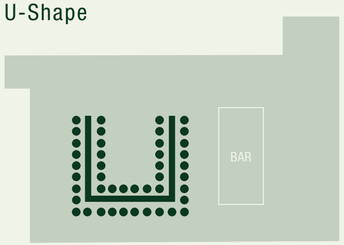
THE LEVEL - Private

Located upstairs at Longrain, The Level offers exclusive access to the entire second floor, including Longsong Bar. It's perfect for full-day conferences, private dining, and stand-up functions with presentations or speeches. This private space is ideal for events that require AV, formalities, or a high-impact setting.

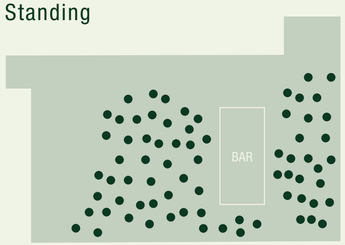
- Seated without lectern/ screen: 106 pax
- Seated with lectern/ screen: 90 pax
- U-shape: 45 pax
- Standing: 200-250 pax
- Theatre: 80 pax

ROOM ARRANGEMENTS

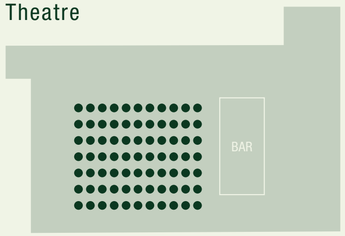
U-Shape



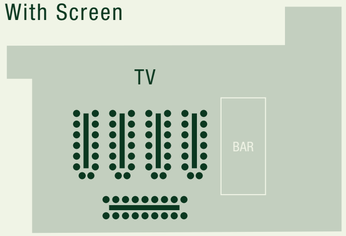
Standing



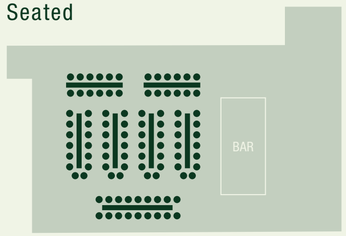
Theatre



With Screen



Seated



MINIMUM SPENDS - THE LEVEL

The entire level can be booked out exclusively for your private event. This includes The Yard and The Stalls.
In the case that presentations are being planned for a larger group, this would be the venue option to consider.

DAY

MINIMUM SPEND	JANUARY – OCTOBER	NOVEMBER & DECEMBER
Monday – Thursday	$5,000 + 5% service charge	$12,000 + 5% service
Friday	$6,000 + 5% service charge	$15,000 + 5% service charge
Saturday	$10,000 + 5% service charge	$15,000 + 5% service charge
Sunday	$10,000 + 5% service charge & 10% Sunday Surcharge	$15,000 + 5% service charge & 10% Sunday Surcharge

EVENING

MINIMUM SPEND	JANUARY – OCTOBER	NOVEMBER & DECEMBER
Monday – Wednesday	$10,000 + 5% service charge	$12,000 + 5% service charge
Thursday	$10,000 + 5% service charge	$20,000 + 5% service charge
Friday	$20,000 + 5% service charge	$30,000 + 5% service charge
Saturday	$20,000 + 5% service charge	$30,000 + 5% service charge
Sunday	$20,000 + 5% service charge & 10% Sunday Surcharge	$30,000 + 5% service charge & 10% Sunday Surcharge

10% SURCHARGE APPLIES ON SUNDAYS / 15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS

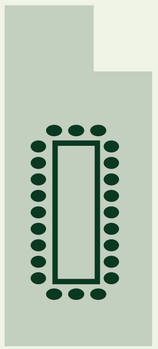
THE LOFT - Semi-private

A versatile and intimate semi-private room, The Loft is well suited for smaller business lunches, networking events, or casual team gatherings. The Loft offers a sense of privacy while remaining part of the venue's atmosphere.

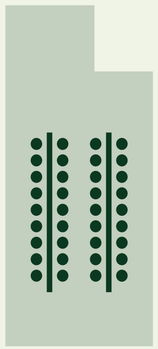
- Seated: 24 pax across one table
- Seated: 36 pax across two tables

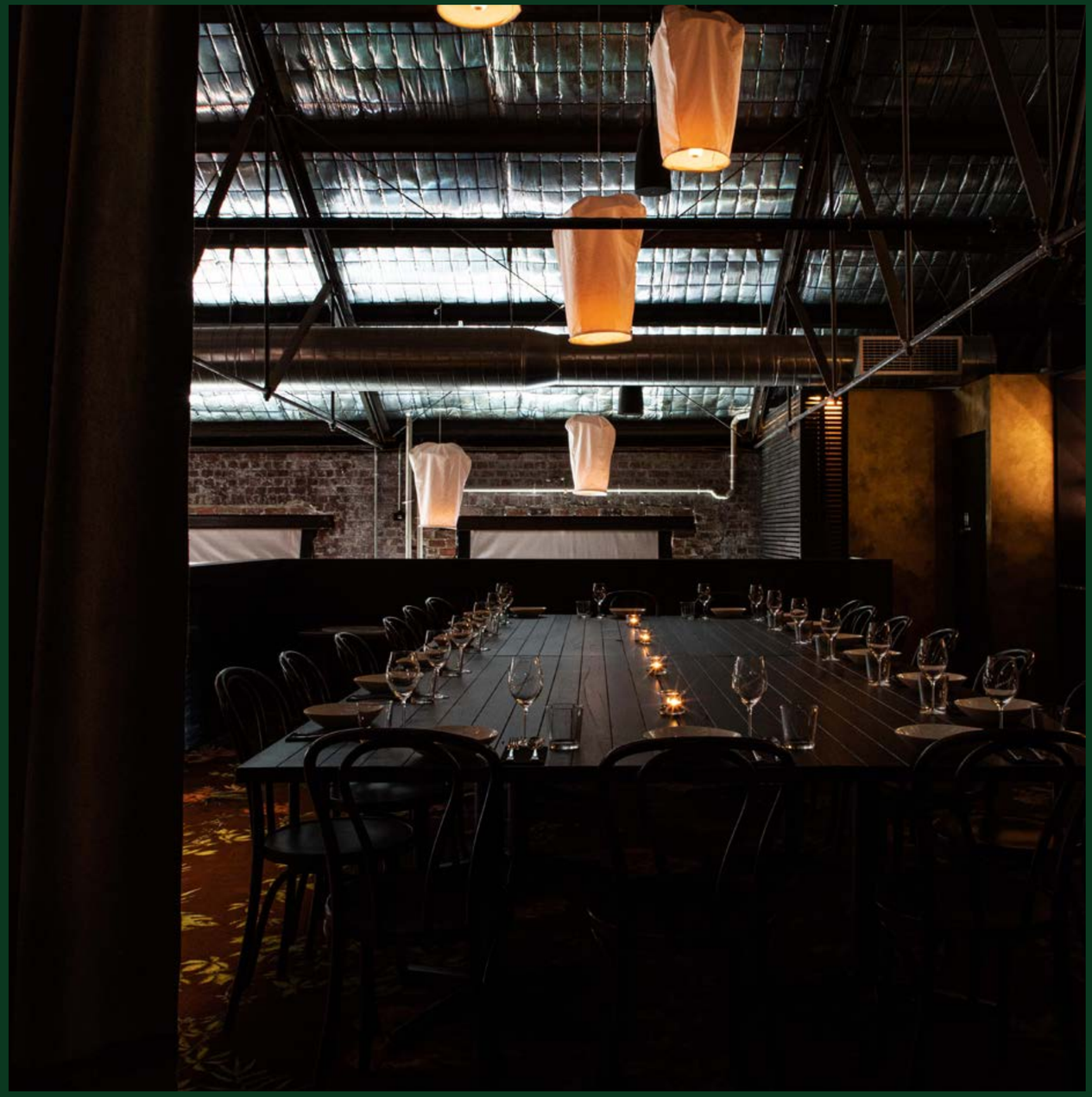
ROOM ARRANGEMENTS

SEATED 1 TABLE
24 PAX



SEATED 2 TABLES
36 PAX





MINIMUM SPENDS - THE LOFT (SEMI-PRIVATE)

The Loft is our private mezzanine dining space that overlooks the entire venue.
We can seat up 24 guests on one large table or 36 guests across two rectangular tables side by side.
The Loft is available for lunch events Monday to Friday, and dinner events 7 days.

DAY

MINIMUM SPEND	JANUARY – OCTOBER	NOVEMBER & DECEMBER
Monday – Thursday	$3,000 + 10% service charge	$3,500 + 10% service charge
Friday & Saturday	$3,500 + 10% service charge	$4,000 + 10% service charge
Sunday	NOT AVAILABLE	NOT AVAILABLE

EVENING

MINIMUM SPEND	JANUARY – OCTOBER	NOVEMBER & DECEMBER
Monday – Thursday	$3,000 + 10% service charge	$3,500 + 10% service charge
Friday & Saturday	$3,500 + 10% service charge	$4,000 + 10% service charge
Sunday	$3,500 + 5% service charge & 10% Sunday surcharge	$4,000 + 5% service charge, 10% Sunday surcharge

10% SURCHARGE APPLIES ON SUNDAYS / 15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS

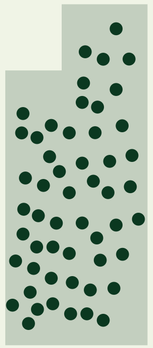
THE YARD - Semi-private

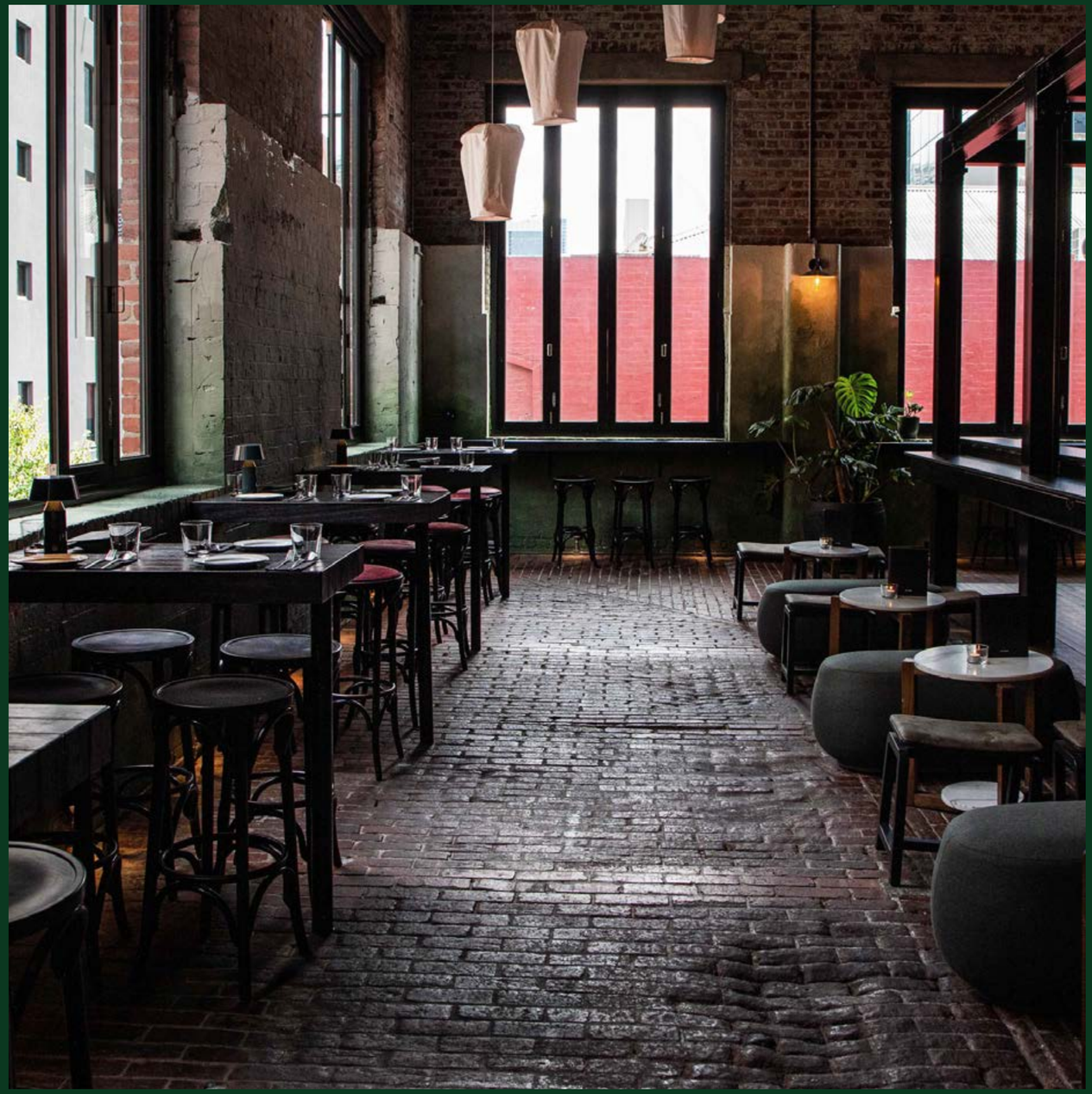
An open and airy section of the venue with a more social, flexible layout, The Yard is great for larger stand-up gatherings or informal celebrations for up to 100 guests.

This format is perfect for after-work drinks, milestone celebrations, or team wind-downs. The Yard is ideal for events that don’t require speeches or presentations, and can be paired with canapé and drinks packages.

ROOM ARRANGEMENTS

STANDING
UP TO 100 PAX





MINIMUM SPENDS - THE YARD (SEMI-PRIVATE)

With large concertina windows overlooking Little Bourke Street, The Yard is a light-filled space perfect for stand-up events.
This space can host cocktail events of up to 100 people.

DAY

MINIMUM SPEND	JANUARY – OCTOBER	NOVEMBER & DECEMBER
Monday – Wednesday	$3,000 + 10% service charge	$3,500 + 10% service charge
Thursday & Friday	$5,000 + 10% service charge	NOT AVAILABLE
Saturday & Sunday	NOT AVAILABLE	NOT AVAILABLE

EVENING

MINIMUM SPEND	JANUARY – OCTOBER	NOVEMBER & DECEMBER
Monday – Wednesday	$3,000 + 10% service charge	$4,000 + 10% service charge
Thursday - Saturday	$6,000 + 10% service charge	NOT AVAILABLE
Sunday	$6,000 + 5% service charge & 10% Sunday surcharge	$6,000 + 5% service charge, 10% Sunday surcharge

10% SURCHARGE APPLIES ON SUNDAYS / 15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS

THE STALLS - Semi-private

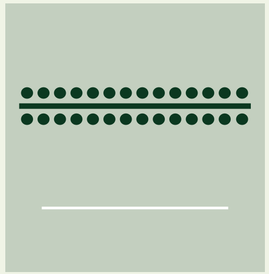
The Stalls is a larger semi-private space ideal for medium-sized groups wanting a more traditional seated experience without booking the entire venue.

This format is suitable for business lunches, networking dinners, or group celebrations without AV requirements. The space offers both intimacy and flexibility for a wide range of seated event styles.

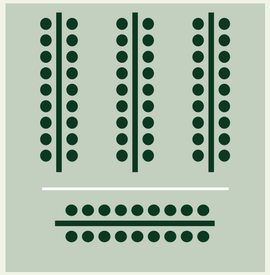
- Seated: 28 pax across one long table
- Seated: up to 72 pax across four tables (18 seats per table)

ROOM ARRANGEMENTS

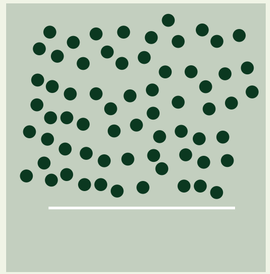
SEATED, ONE TABLE
UP TO 28 PAX



SEATED, FOUR TABLES
UP TO 72 PAX



STANDING
UP TO 90 PAX



MINIMUM SPENDS - THE STALLS (SEMI-PRIVATE)

With floating lanterns lighting up the high ceilings, The Stalls is our central dining space. Ideal for events with no speeches/ formalities. The Stalls is perfect for seated events for up to 72 people and stand up cocktail events for up to 90 people.

The Stalls is available for lunch events Monday to Friday and dinner events 7 days.

DAY

MINIMUM SPEND	JANUARY – OCTOBER	NOVEMBER & DECEMBER
Monday – Thursday	$4,000 + 10% service charge	$6,000 + 10% service charge
Friday & Saturday	$5,000 + 10% service charge	$7,000 + 10% service charge
Sunday	NOT AVAILABLE	NOT AVAILABLE

EVENING

MINIMUM SPEND	JANUARY – OCTOBER	NOVEMBER & DECEMBER
Monday – Thursday	$4,000 + 10% service charge	$6,000 + 10% service charge
Friday & Saturday	$6,000 + 10% service charge	$7,000 + 10% service charge
Sunday	$6,000 + 5% service charge & 10% Sunday surcharge	$7,000 + 5% service charge, 10% Sunday surcharge

10% SURCHARGE APPLIES ON SUNDAYS / 15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS

Menus

Discover our bold Thai-inspired menus featuring fresh local produce - made for sharing and celebration

Banquet Menu - $95pp

Longrain's modern Thai food is created to be shared traditionally, banquet style, and eaten with rice. Each dish is designed to compliment the other, combining and contrasting hot, sour, salty and sweet flavours.

SNACKS

Pacific oyster, smoked chilli, spring onion oil
Betel leaf, fried eggplant, peanuts, sweet and sour dressing
Chicken satay skewer, peanuts, lime

ENTRÉE
Cured salmon, yuzu mirin, kohlrabi, dill, mint, basil oil

+ ADD ON ENTRÉES

Yum Kao Tod: crispy rice salad, tofu, ginger, mint, coriander, chilli, peanuts $10pp

Crying tiger, beef, fragrant herbs, roasted rice $12pp

MAINS & SIDES
Gai Golae: Southern style grilled coconut chicken, crispy shallots, cucumber pickle
Yellow curry of slow cooked lamb, sweet potato, pickled papaya
Green tomato salad, fennel, cashew, sesame, tamarind
Steamed rice

DESSERT
Whipped coconut custard, rhubarb, kaffir lime, palm sugar caramel

Premium Banquet Menu - $130pp

A more indulgent banquet experience designed for relaxed, multi-course dining in true Longrain style.

SNACKS

Pacific oyster, smoked chilli, spring onion oil
Betel leaf, prawn, peanuts, hot and sour dressing
Chicken satay skewer, peanuts, lime
Shiitake cracker, whipped tofu, finger lime, macadamia

ENTRÉES
Poached ocean trout salad, mint, chilli, Yarra Valley salmon caviar
Shredded chicken and coconut salad, macadamia, lime leaf, Thai basil

+ ADD ON ENTRÉES

Yum Kao Tod: crispy rice salad, tofu, ginger, mint, coriander, chilli, peanuts $10pp

Crying tiger, beef, fragrant herbs, roasted rice $12pp

MAINS & SIDES
Chargrilled wagyu bavette, Longrain mushroom XO, chilli oil, roasted rice
Green curry, slow cooked pork, apple eggplant, bamboo shoot
Green tomato salad, fennel, cashew, sesame, tamarind
Steamed rice

DESSERT
Whipped coconut custard, rhubarb, kaffir lime, palm sugar caramel

Canape Packages

Stand-up cocktail style packages designed for networking, with roaming canapés. Ideal for social work events, client entertaining, or team celebrations where guests can mingle freely while enjoying a variety of small bites and drinks.

OPTION A - $65PP
5 small or medium canapés and 1 larger item

OPTION B - $80PP
6 small or medium canapés and 2 larger items

OPTION C - $90PP
6 small or medium canapés, 2 larger items, and 1 dessert

ADDITIONAL ITEMS
$7.5 per small or medium canape
$15 per larger or salad
$10 per dessert

SMALL

Pacific oyster, smoked chilli, spring onion oil
Vegetarian spring rolls, sweet chilli sauce
Shiitake cracker, whipped tofu, finger lime, macadamia
Satay chicken skewer, peanuts, lime
Betel leaf, larb cured salmon, roasted rice, sweet mint
Tod man gong: fried pork & prawn, sweet plum dressing
Half shell scallop, crispy tom yum dressing
Popcorn Thai fishcake, sweet chilli sauce
Chive cake, black vinegar, scud chilli
Grilled mushroom skewer, miso and black pepper dressing
Ma Hor, caramelised tofu, pineapple, coriander

MEDIUM

Salt and pepper calamari, tamarind mayonnaise
Crispy chicken rib, roasted rice mayonnaise, chilli oil
Crispy fish fillets, Nam Jim Jeow
Moo ping pork belly skewer, sweet dark soy
Spiced eggplant, typhoon shelter crumb

LARGER

BRIOCHE ROLLS
Crispy chicken, chilli, pickled cucumber roasted, rice mayonnaise
Crispy pork hock, pickles, coriander, chilli mayonnaise
S&P tofu, pickles, fragrant herbs, chilli mayonnaise
S&P calamari, pickles, fragrant herbs, chilli mayonnaise
Crispy fish, coleslaw, tamarind mayonnaise

SALADS

Crispy squid salad, cucumber, Thai basil, spring onion, lemongrass, 4 chilli dressing
Mushroom larb salad, roasted rice, fragrant herbs
Shredded chicken and coconut salad, macadamia, lime leaf, Thai basil

SERVED WITH RICE

Thai chicken biryani, fragrant rice, mint and cucumber dressing
Yellow curry of slow cooked lamb, sweet potato, pickled papaya
Gaeng gari, seasonal vegetables, Thai basil

DESSERT

Whipped coconut custard, rhubarb, kaffir lime, palm sugar caramel
Passion fruit and candied cashew tart, burnt meringue
Coconut chocolate mousse and condensed milk caramel tart
Sticky rice, mango, salted macadamia
Mini donut of mango sticky rice (minimum of 50 guests)
Mini donut of Thai milk tea, milk glaze, biscuit crumb (minimum of 50 guests)

+ ADD ON WOODFIRED WHOLE ROAST SUCKLING PIG

$850 per roast inclusive of sides & condiments. One roast for up to 40 guests

SIDES
Sticky rice
Vermicelli noodle salad, cucumber, mint, shallot, coriander
Som Tum: Green papaya, snake beans, cherry tomatoes, toasted shrimp floss

CONDIMENTS
Nahm Jim Jeow [roasted rice dressing]
Cucumber Relish
Green Chilli Nahm Jim Talay

Beverage Packages

Drinks packages are available for groups of 20 or more guests. Drinks will flow unlimited during the designated time.

Our classic packages feature crowd favourites, while our premium drinks selections are expertly curated by our sommelier for a more elevated experience.

Party Packages

Party Package A: $65pp 2 hours
Party Package B: $75pp 3 hours
Party Package C: $85pp 4 hours

Includes:

Tiger Lager, Singapore, 4.7%

Monteith's 'Tight Lines', Pale Ale, VIC 5.2%

Mornington 'Free' Pale Ale, VIC <0.5%

Bandini Prosecco, Veneto, Italy

Tyrrell's 'Beside Broke Road' Pinot Gris, Hunter Valley, NSW

Tyrrell's 'Lost Block' Rosé, Hunter Valley, NSW

Tyrrell's 'Old Winery' Pinot Noir, Multi-regional, Australia

Soft drinks

Add on unlimited sparkling water $7pp

Premium Packages

Premium Package A: $75pp 2 hours
Premium Package B: $90pp 3 hours
Premium Package C: $105pp 4 hours

Includes:

Tiger Lager, Singapore, 4.7%

Monteith's 'Tight Lines', Pale Ale, VIC 5.2%

Mornington 'Free' Pale Ale, VIC <0.5%

Bandini Prosecco, Veneto, Italy

The Other Wine Co, Pinot Gris, Adelaide Hills, SA

Mountadam Chardonnay, Eden Valley, SA

Trellis & Vine by Rob Dolan, Pinot Noir, Yarra Valley, VIC

A.T Richardson Shiraz, Grampians, VIC

Soft drinks

Add on unlimited sparkling water $7pp

*Wine selection are subject to availability. If something is unavailable, our sommelier will find the best alternative.

Bar tab on consumption

Beverages can be charged on consumption for groups of any size by creating a bespoke beverage menu & setting a bar tab limit.

If you are interested in beverage on consumption, beverages are still to be selected by you at least 2 weeks prior to your event to ensure stock availability.

COCKTAIL ON ARRIVAL

MANDARIN SPRITZ $19
Naught dry gin, lemongrass & ginger syrup, Unico Mando, lemon, prosecco

PHUKET PASH $24
Vodka, lime, passionfruit, lychee

GIN SIN $24
Naught dry gin, lychee, ginger, kaffir lime, lemon, sparkling wine

GINGER MARTINI $24
Ketel One vodka, ginger lemon syrup, fresh ginger

TOM YUM SIAM $24
Corazon Blanco tequila, Cointreau, tom yum, chilli

SOUTHEAST NEGRONI $27
Dutch Rules Thai gin, lemongrass infused Campari, Fino sherry, Aperol, Antica Formula

MOCKTAILS

KOH SAMUI SUNRISE $14
Passionfruit, lychee, apple juice, lime juice

SOI 44 $14
Ginger, lychee, lemon juice, ginger beer

BANGKOK BIRD $14
Pineapple, coconut water, lime, peychaud bitters

*If you are interested in classic cocktails or something special, please request your preferences with your events manager.

CORPORATE PACKS

Day Package - $150pp

Available for full-venue bookings for meetings or workshops where your team can stay fuelled and focused with thoughtfully paced meals and refreshments throughout the day.

Includes:

Morning Tea
Selection of fresh fruit, coconut yoghurt, and sweet and savoury pastries, served with green & jasmine tea, fruit juices, sparkling and still water.

Buffet Lunch
Selection of 2 mains, a side, steamed jasmine rice, and a roaming dessert to finish.

Afternoon Tea
Includes green & jasmine tea, fruit juices, sparkling and still water.
Choice of 2 sweet or savoury canapes.

Work & Play Package - $230pp

Available for full-venue bookings for.
Perfect for combining productive business sessions with relaxed socialising, offering a seamless transition from work to play.

Includes:

Morning Tea
Selection of fresh fruit, coconut yoghurt, and sweet and savoury pastries, served with green & jasmine tea, fruit juices, sparkling and still water.

Buffet Lunch
Selection of 2 mains, a side, steamed jasmine rice, and a roaming dessert to finish.

Canapés & Drinks in the Yard
Choice of 4 small canapés, 2 larger canapés, and a 2-hour party package including tap beer, sparkling, white wine, red wine and soft drinks.

Morning Tea - $65pp

Selection of fresh fruit, coconut yoghurt, and sweet and savoury pastries, served with green & Jasmine tea, fruit juices, sparkling and still water.

Afternoon Tea - $69pp

Includes green & jasmine tea, fruit juices, sparkling and still water.
Choice of 5 sweet or savoury items, or a combination of both.

SAVOURY

Pacific oyster, smoked chilli, spring onion oil
Vegetarian spring rolls, sweet chilli sauce
Shiitake cracker, whipped tofu, finger lime, macadamia
Satay chicken skewer, peanuts, lime
Betel leaf, larb cured salmon, roasted rice, sweet mint
Hor Mok croquette, red curry, Thai basil
Half shell scallop, crispy tom yum dressing
Popcorn Thai fishcake, sweet chilli sauce
Chive cake, black vinegar, scud chilli
Grilled mushroom skewer, miso and black pepper dressing
Ma Hor, caramelised tofu, pineapple, coriander
Salt and pepper calamari, tamarind mayonnaise
Crispy chicken rib, roasted rice mayonnaise, chilli oil
Crispy fish fillets, Nam Jim Jeow
Pork soft bone, galangal relish, sweet fish dressing
Crispy eggplant, Tom yum salt, chilli mayonnaise

SWEET

Whipped coconut custard, rhubarb, kaffir lime, palm sugar caramel
Passion fruit and candied cashew tart, burnt meringue
Coconut chocolate mousse and condensed milk caramel tart
Sticky rice, mango, salted macadamia
Mini donut of mango sticky rice (minimum of 50 guests)
Mini donut of Thai milk tea, milk glaze, biscuit crumb (minimum of 50 guests)

Buffet Lunch - $65pp

Available for full venue lunch bookings.

Selection of 2 mains, a side, steamed jasmine rice.

MAINS TO CHOOSE FROM

GREEN CURRY pumpkin, apple eggplant, bamboo shoot, Thai basil, fried lotus root [GF, V]

GREEN CURRY PORK, pumpkin, apple eggplant, bamboo shoot, Thai basil, fried lotus root [GF]

GAI GOLAE: Southern style grilled coconut chicken, crispy shallots, cucumber pickle [GF]

RED CURRY, wagyu beef shin, green peppercorns, kipfler potatoes, curry leaf [GF]

CHARGRILLED WAGYU BAVETTE, Longrain mushroom XO, chilli oil, roasted rice [GF on request]

HOT TURMERIC CURRY, whitefish, pineapple, silverbeet, coriander [GF]

SIDES TO CHOOSE FROM

SOM TUM: Green papaya, snake beans, cherry tomatoes, toasted shrimp floss

SWEET CORN SALAD, fennel, mint, cashews, sesame dressing

GREEN TOMATO SALAD, fennel, cashew, sesame, tamarind

STIR FRIED GAI LAN, chilli, yellow bean soy

Steamed jasmine rice

DESSERTS TO CHOOSE FROM

WHIPPED COCONUT CUSTARD, rhubarb, kaffir lime, palm sugar caramel

PASSIONFRUIT and candied cashew tart, burnt meringue

COCONUT CHOCOLATE MOUSSE and condensed milk caramel tart

STICKY RICE mango, salted macadamia

MINI DONUT of mango sticky rice (minimum of 50 guests)

MINI DONUT of Thai milk tea, milk glaze, biscuit crumb (minimum of 50 guests)

Terms & Conditions

Please read the following terms and conditions carefully. Payment of your deposit confirms your booking and your acceptance of these terms and conditions.

Booking Confirmation & Security Deposit

- Your booking is confirmed only upon payment of the deposit invoice.
- All outstanding balances must be paid in full before or at the conclusion of the event.
- No account facilities are available.
- We cannot split bills by item.

Prohibited Conduct

- We have a zero tolerance policy toward any physical or verbal abuse, harassment, or discrimination of our staff.
- Such behaviour breaches Australian law and may result in refusal of service, formal complaints, or police involvement. We reserve the right to take immediate action to protect our team and workplace.

COVID-19 Policy

- In the event of a cancellation or postponement due to COVID-19 or related government restrictions, Longrain/ Longsong will hold the deposit in good faith until an alternative date is mutually agreed upon.
- The total event cost will be charged based on final numbers confirmed with your event manager 5 business days prior to your event.

Accessibility

- Longsong including the Loft are accessible via stairs only.

Final Attendance & Guest Numbers

- Final attendance numbers must be confirmed by 10:00am, 5 business days prior to your event.
- This confirmed number is the minimum you will be charged for.
- It is the client's responsibility to communicate final numbers.

Reduction in Guest Numbers

- If guest numbers decrease by more than 20% within 5 business days of the event, the client will be charged up to 50% of the reduction in event cost.

Payment

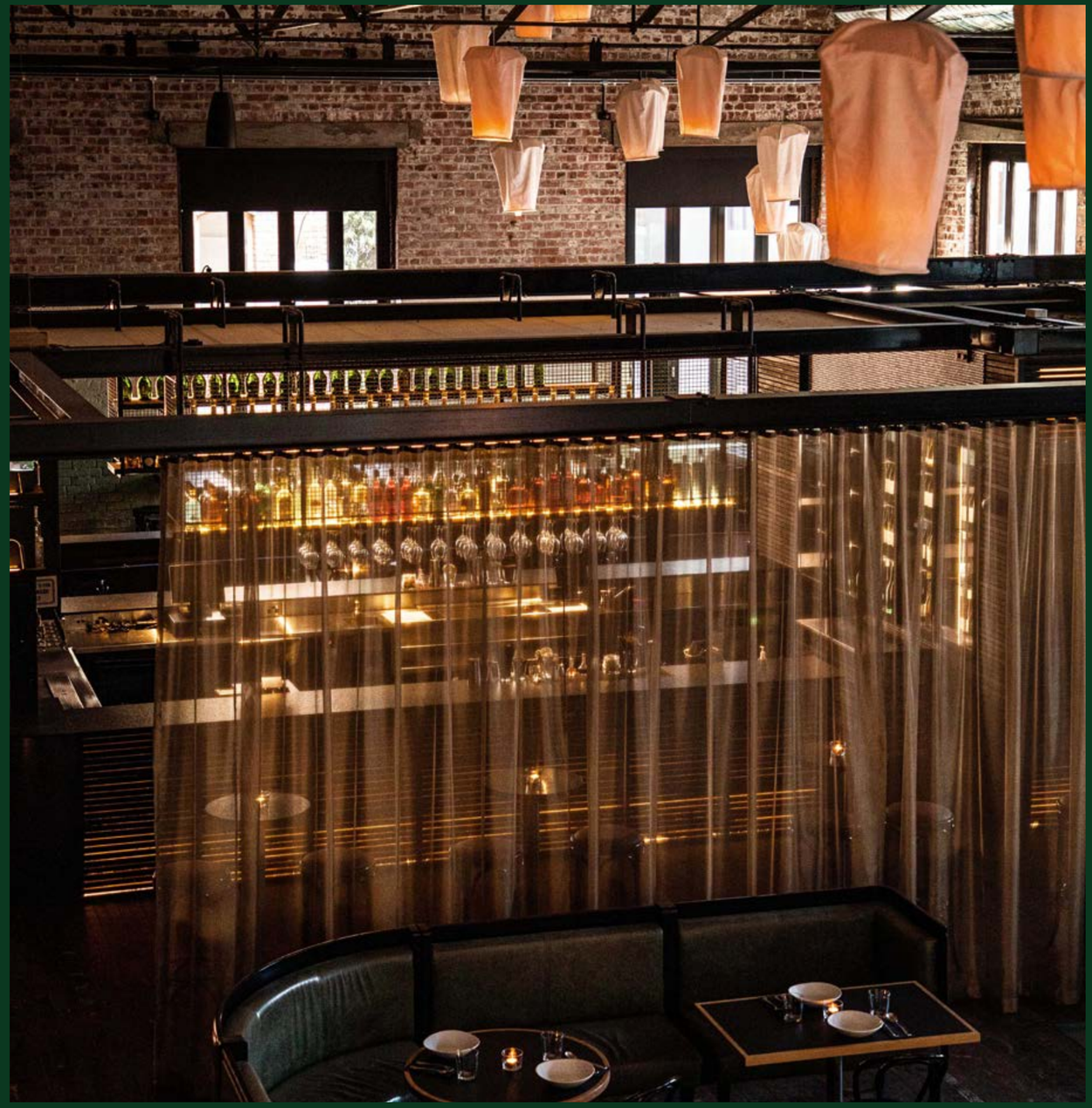
- Full payment is required 5 business days prior to the event, unless otherwise arranged.
- Accepted payment methods: Cash, EFT, or Credit Card
- Credit card surcharges: 1.5% (in venue) or 2.95% (online/direct payment or card on file).
- Zero fees if paid prior by bank transfer
- Any unpaid amount must be paid at the event's conclusion

Menu & Dietary Requirements

- Menu and beverage selections must be finalised 14 business days prior to the event.
- Dietary requirements should be provided at this time.

Tasting Policy

- Tastings are not complimentary. Food and wine tastings can be arranged at additional cost.



Dietary Accommodations

- We cater to vegetarian, vegan, pescatarian diets, and intolerances to dairy, gluten, nuts, and seafood (where severe allergic reactions or trace concerns are not a concern).
- Seafood, nuts, and gluten are a big part of our cuisine. For guests with such severe allergies that still want to dine with us, a signed waiver is required.
- Cancellations
- >30 days' notice: Full refund of deposit (must be in writing).
- <30 days' notice: Deposit forfeited and up to 50% of estimated event cost payable.
- <5 business days' notice: Full payment of the booking is required.

Pricing

- All prices include 10% GST and are current at the time of quotation.
- Minimum spend applies to book Longsong. Costs for extras (e.g. AV, florals, decor) are the client's responsibility.
- Menus & prices are subject to change seasonally without notice.

Event Timing

Clients must start and finish the event as per the agreed schedule.

- Longsong reserves the right to charge for additional time if the event exceeds the agreed duration.
- One hour is allowed for bump out. Additional time may incur extra fees.

Food & Beverage Policy

- No external food or drinks may be brought into the venue without written approval.

Entertainers' Meals

- Meals for entertainers (as per Musician's Award) are charged at $40 per person.

Signage & Decorations

- No items are to be nailed, stapled, screwed or adhered to any surfaces.
- No confetti or similar substances are permitted. A cleaning fee will apply if used.

Setup & Delivery

- Bump in is 1 hour prior to the event unless otherwise organised with the event manager.
- Bump out must be completed within 1 hour at the conclusion of the event unless otherwise organised with the event manager.

Guests Under 18

- All persons under the age of 18 must be accompanied by a parent or guardian at all times.

Table Plan (Sit-down Events)

- For all sit-down events (excluding the Loft), a table plan with names and dietary requirements and name cards must be submitted 24 hours prior to the event.

Client Responsibility

- Longrain/Longsong accepts no responsibility for lost or damaged property.
- All belongings must be removed immediately after the event.
- Clients must ensure that all involved parties (e.g. contractors) are aware of and adhere to these terms.

Compliance with Laws

- Clients must ensure their event complies with:
- All applicable laws
- Venue regulations and licensing (e.g. liquor licence)
- No external speaker systems are permitted. Contractors must use the venue's internal sound system.
- Longrain/Longsong reserves the right to remove objectionable persons from the venue.

Fire safety requirements

- Open flames, sparklers or confetti are not allowed
- Tea light candles or taper candles in appropriate vessels are permitted
- Smoke machines and fog machines are not permitted
- Smoking or vaping is not permitted inside the venue.

Damage

Clients are financially responsible for any damage to the venue or its property caused by themselves, their guests, or their contractors. This includes fire brigade call out fees from guests smoking or vaping in the venue.

Venue Liability

- The venue reserves the right to cancel a booking without liability if it risks the venue's operations or reputation.
- Longrain/Longsong is not liable for loss of profit or indirect damages.
- The venue's total liability is limited to the estimated cost of the function.

Release & Indemnity

- Clients agree to release Longrain/Longsong from any claims related to use of the venue.
- The venue is not liable for indirect losses or damages.
- Total liability shall not exceed the event's estimated cost.

We look forward to helping you with your next event, for all enquiries please contact:

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Longrain
MELBOURNE

LONGSONG