

# TELLER WEDDINGS & ELOPEMENTS 2026



# the venue

Inside this former Heritage State Bank of Victoria building is Brunswick East's local. Now reimagined, she has grown into her spot in the neighbourhood over the last century, nestled beside an iconic and towering canary palm. Her red brick walls have seen everything from robberies to record releases, but these days she's just out to enjoy the finer things in life.

Elevate your special day with an effortlessly charming space at our venue in the heart of Brunswick East. Choose between our 4 private dining and entertaining spaces for your special day.

Get in touch to share your vision with us and let's bring your happily ever after to life.





# booking with us

There is a minimum spend to book a space in the venue which is to be met with your food & beverage selections. We do not charge any additional room hire or set up fees on top of the minimum spend.

Our minimum spends differ depending on the day & timing of your event and cover up to a 5 hour period in your chosen space. Get in touch with our events & weddings manager for more information on your custom proposal.

We require a deposit payment to secure the date & timing of your booking. .





# inclusions

We offer the following inclusions when booking your wedding.

- **Wedding Coordinator** - unlimited contact with our Wedding Coordinator via email or phone. We can also facilitate site meetings if you prefer to chat in person.
- **Personalised Menus** - personalised food & beverage menus & A3 signage printed on high quality card.
- **Easels** - use of a natural or white easel suitable for holding large signage or seating charts.
- **Table Setting** - Teller linen napkins and tablecloths for seated events with tealight candles available. All glassware, plates, cutlery, trays, cake serving utensils supplied.
- **Gift & Wishing Well Table** - We have plenty of table options for your wishing well and gifts to be placed.
- **AV** - Bluetooth connection cordless microphone, 65 inch smart TV on a stand or on the wall & short throw projector available. Use of our in-house sound system. DJ connectivity available.
- **BYO Playlist** - connect to our speaker system via bluetooth & have control of the music for the duration or your event, or send your playlist in advance via spotify to be operated by venue staff for the duration of the event.
- **Vendors, live music, DJs** - generous bump in times for decorating the spaces & access to have live music.

# ceremonies

We offer the use of our spaces to host ceremonies. With the choice of our Pavilion, Annex or Courtyard there are plenty of options to choose from. All areas allow for church-style seating arrangements (for upto 20) for your family members & standing for the remaining guests.

After your ceremony, the bridal party can leave for photos whilst your guests continue to mingle & enjoy our food & drinks.

**2025:** \$500 - \$1,200

**2026:** \$700 - \$1,400





# the pavilion

Formerly a bank's car park, this impressive space has been transformed into a bright, open venue with abundant natural light and soaring 6-metre-high ceilings. At the centre of the room is our stunning Queensland Kauri Pine center-piece, an ideal setting for a grazing table that is sure to impress your guests.

The Pavilion offers a versatile and spacious layout, giving you the flexibility to bring your wedding vision to life. Whether you're looking to create a dance floor, set up breath-taking décor, the possibilities are endless to make your day truly memorable.

Capacity: 80 seated | 100 standing

## Inclusions

- Handheld cordless microphone
- 65" Smart TV on wall
- Play your own music via playlist
- Hire live music / DJ / band (security charges apply)
- Personalised menus & signage
- Wheelchair accessible



# the upstairs

Teller Upstairs offers a spacious, all-encompassing space that gives you the freedom to design your dream wedding exactly as you imagine it.

The elegant marble-topped bar adds a touch of sophistication, complemented by a charming outlook over lively Lygon Street. With its open layout and versatile design, this space serves as the perfect blank canvas, ready for you to add your unique style, personal touches, and special details.

Whether you're planning a grand celebration or an intimate gathering, Teller Upstairs provides the ideal backdrop for a truly unforgettable event.

Capacity: 40 seated | 60 standing

## Inclusions

- Handheld cordless microphone
- 65" Smart TV on stand
- Play your own music via playlist
- Hire live music / DJ / band (security charges apply)
- Personalised menus & signage
- Private bathroom amenities



# the annex

This area, tucked away in a quiet corner of the venue, with bifold doors opening onto our Courtyard is perfect for smaller celebrations looking for an intimate setting.

With the warm & inviting ambiance, The Annex provides the perfect space where your guests can relax & enjoy.

Capacity: 20 seated | 30 standing

## Inclusions

- 65" Smart TV on stand
- Personalised menus & signage



# the laneway

Our Laneway Beer Garden, featuring views of our iconic canary palm, stands out as one of our most sought-after spaces. Complete with a retractable awning for shade and sufficient heating to keep you warm on those cooler evenings, our Laneway offers the perfect area for all weather scenarios.

Whether you're looking to enjoy refreshments on a sunny afternoon or an evening under the stars, the Laneway offers charming ambiance that is perfect for creating lasting memories.

Capacity: 50 seated | 80 standing

## Inclusions

- Handheld cordless microphone
- 65" Smart TV on stand
- Play your own music via playlist
- Personalised menus & signage
- Wheelchair accessible
- Retractable awning



# laneway bbq package

cooked live on our Big Green Egg

minimum of 60 guests

exclusive to our Laneway bookings  
\$80pp

blackened corn ribs, fennel seed aioli  
barossa valley halloumi, jalapeno, hot honey

charred tiger prawns & pilpelchuma  
grilled chorizito, green olive  
fremantle octopus skewer, kipfler, salsa roja  
barbecue chicken, mojo verde  
smoked lamb ribs, chermoula  
grilled merguez sausage pickled carrot, milk bun

smashed cucumber salad, sumac, radishes  
polenta crusted potatoes  
charred cabbage, mint, & pea slaw

gelato by Zero Gradi



# to eat

## grazing table \$800

serves 50 guests

a selection of local charcuterie, cheeses, pickles and chutneys, dips & breads, fresh and dried fruits served as the centrepiece to your event. Served as a vibrant display around our circular Pavilion table, on our marble topped bar Upstairs or on a ceramic tiled table.

## oyster station \$700

set on tiered plates & platters with crushed ice  
10 dozen oysters served with a range of seasonal dressings & hot sauces

## grazing boards \$95ea

serves 6-8 guests

two charcuterie meats, cheeses, pickled guindillas, dip & bread

## dips & crudité's platter \$65ea

serves 6-8 guests

selection of 3 different house dips with a variety of breads

## chefs platter \$130ea

25 canapes per platter

chef's choice with a mix of vegetarian & non-vegetarian options included



# cocktail packages

## peckish \$35pp

chef's selection

### 4 small bites

roast pumpkin tart, feta, za'atar (v)  
leek, potato & scamorza croquettes, green goddess (v)  
chermoula chicken skewer, lemon labneh  
whipped fetta, aleppo pepper, crouton  
(v/gfo)

### 2 large bites

pork & fennel sausage roll, smoked romesco  
buttermilk fried chicken, fiery chili sauce

## starving \$46pp

3 small bites  
3 large bites  
1 slider (up to 2 varieties,  
min 30 per variety)

## ravenous \$58pp

3 small bites  
3 large bites  
1 slider  
1 bowl

## bespoke package

If you are looking for something a little different to our packages then please reach out & chat to our Events Manager. We will be happy to create a bespoke package to suit the vision for your special day.



# selections

## small bites

- whipped fetta, aleppo pepper, crouton (v/gfo)
- roast pumpkin tart, feta, za'atar (v)
- green herb arancini, mozzarella, beetroot cream (v)
- leek, potato & scamorza croquettes, green goddess (v)
- spiced falafel, pepita (vg)
- cauliflower fritters, onion jam (v)
- chickpea panisse, muhammara (v/gf)
- smoked salmon tart, crème fraiche
- freshly shucked oyster, chardonnay mignonette (df/gf)
- chermoula chicken skewer, preserved lemon labneh (gf)
- buckwheat blini, whipped curd, pickled grape

## big bites

- spinach & ricotta sausage roll, romesco (v)
- mushroom and cheese cocktail pie (v)
- potato skins, spiced pumpkin, chickpeas (v)
- prawn, briq pastry, basil, sherry aioli
- beef bresaola, kohlrabi remoulade (gfo)
- pork & fennel sausage roll, smoked tomato chutney
- classic beef and gravy cocktail pie
- lamb kofta, preserved lemon & labneh (gf)
- buttermilk fried chicken, fiery hot sauce

## bowls

- ricotta gnocchi, roasted cauliflower, hazelnut beurre noisette (v)
- fish & chips sauce gribiche (df)
- penne, braised beef cheek, smoked tomato, horseradish (gfo)

## sliders

- teller cheeseburger, pickles (gfo)
- buttermilk chicken burger, remoulade
- beetroot and lentil burger, cucumber raita (v)
- battered flathead fish burger, sauce gribiche

## Fancy something sweet?

Add on our sweet treats  
for \$6.50pp

Choose one:  
raspberry macaroon (gf)  
lemon meringue tarts  
chocolate brownie  
dark chocolate tart

# sit down menus

## set menu #1

2 courses \$55pp

3 courses \$65pp

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### shared entrees

- whipped feta, hot honey pistachio, tuscan bread (gfo)
- lamb meatballs, smoked eggplant, chermoula (dfo, gf)
- leek, potato & scamorza croquettes, green goddess (v)

### mains

#### choose up to 2 dishes to be served alternatively

- chicken schnitzel, remoulade, tarragon butter, lemon
- pan roasted barramundi, kipflers, oregano, green beans and beurre noisette (gf)
- pan fried ricotta gnocchi, salsa marò, broad beans, peas, mint, lemon (v)
- roasted cauliflower, almond tarator, preserved lemon, currants (vg/gf)

### shared sides

- rosemary salted chips, aioli (vg)
- house salad, radish, dill, lemon, shallot (vg, gf)

### desserts

#### served alternative drop

- baked dark chocolate tart, salted caramel, peanut brittle
- strawberry, vanilla & labne cheesecake

## set menu #2

2 courses \$66pp

3 courses \$80pp

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### to start

- warm bread, smoked garlic butter (dfo/gfo)

### entrees

#### choose up to 2 dishes to be served alternatively or 3 to be shared

- pomegranate glazed eggplant, goats curd, macadamia (vgo, dfo, gf)
- cured ocean trout, potato aioli, pickled fennel & lemon oil (df/gf)
- buttermilk fried chicken, fermented chilli sauce (df)
- fresh burrata, roasted blood orange, rosemary & olive oil (v)
- fried corn ribs, aleppo pepper, lime aioli (vg, df, gf\*)

### mains

#### choose up to 2 dishes to be served alternatively or 3 to be shared

- roasted cauliflower, almond tarator, preserved lemon, currants (vg/gf)
- pan fried ricotta gnocchi, salsa marò, broad beans, peas, mint, lemon (v)
- pan roasted barramundi, kipflers, oregano, green beans and beurre noisette (gf)
- chargrilled chicken, white bean piyaz, green tomato chimichurri (df, gf)
- 12 hour lamb shoulder, hummus, roasted beets, pickled shallot (df/gf)

### shared sides

- house salad, radish, dill, lemon, shallot
- chimichurri carrots, hazelnuts, whipped feta

### desserts

#### choose up to 2 dishes to be served alternatively

- local brie, quince, house lavosh (v, gfo)
- baked dark chocolate tart, salted caramel, peanut brittle
- strawberry, vanilla & labne cheesecake





# upgrades

## 1 extra entree option

\$6 per person

- whipped fetta, hot honey, pistachio, tuscan bread (gfo)
- leek, potato & scamorza croquettes, green goddess (v)
- cured ocean trout, potato aioli, pickled fennel & lemon oil (df/gf)
- buttermilk fried chicken, fermented chili sauce
- lamb meatballs, smoked eggplant, chermoula (dfo/gf)

## 1 extra side option

\$ per person

- rosemary salted chips, aioli (vg, df, gf\*) \$4
- chargrilled broccolini, black lime labne, toasted pepitas (vgo/gf) \$5
- house salad, radish, dill, lemon, shallot (vg, gf) \$4
- chimichurri carrots, hazelnuts, whipped fetta (dfo, gf) \$5
- roasted potatoes, confit garlic (vg, df, gfo) \$5

## steak mains

\$12 per person | served alternate drop only

300g o'connor porterhouse, grass fed, served medium, caramelised onion jam, red wine jus

## pasta course

\$15 per person

choose one:

- conchiglioni, lamb shoulder, radicchio, peas, ricotta
- zucchini, kale, and pecorino manicotti with hazelnuts, pecorino
- rotolo with braised pork, green olives, fennel, tomato



# add ons

## grazing boards

\$95ea (serves 8-10 guests)

Two charcuterie meats, cheese, pickled guindillas, dip & bread

## oysters

\$40 ½ dozen

½ dozen freshly shucked oysters, chardonnay mignonette

## prawns

\$12 each

char grilled king prawns with finger lime butter

## chefs platter

\$130 each

25 pieces per platter at chef's choice including vegetarian options

## dips & crudités platter

\$65 each

selection of 3 different house dips with a variety of breads

## pasta course

\$12 per person | sharing style

choose one:

- conchiglioni, lamb shoulder, radicchio, peas, ricotta
- zucchini, kale, and pecorino manicotti with hazelnuts, pecorino
- rotolo with braised pork, green olives, fennel, tomato

## 1.2kg o'conner grass fed rib eye

\$145 each

sliced to share with chips & sauce. Served down center of the table or roaming for standing events.

## kids set menu

\$30 per person (includes unlimited soft drinks)

Mains - crispy chicken & chips OR battered fish & chips

Dessert - chocolate brownie & ice cream



# beverage packages

## standard pack #1

3hr \$50pp | 4hr \$60pp | 5hr \$70pp

### wines

nv I like it like that prosecco, riverland, nsw  
22 / I like it like that pinot grigio, riverland, nsw  
22 / I like it like that shiraz, barossa valley, sa  
moscato on request

### beers

teller lager / 4.2% (tap)  
napoleone apple cider / 5.2% (tap)  
better beer mid lager / 3.5% (can)

### soft drinks & juices

## beverage package add ons

### cocktails

3hr \$35pp | 4hr \$45pp | 5hr \$55pp

### cocktail range

classic aperol spritz, barrel aged negroni, classic margarita, espresso martini

### spirits

3hr \$25pp | 4hr \$35pp | 5hr \$45pp

### our standard spirits range served with mixers

vodka, gin, rum, bourbon, scotch

## premium pack #2

3hr \$65pp | 4hr \$75pp | 5hr \$85pp

### wines

nv / il poco prosecco / mornington peninsula, vic  
24 / mezzacorona pinot grigio / delle venezie, it  
24 / snake & herring chardonnay / margaret river, wa

22 / ros ritche tempranillo / barjarg, vic  
23 / cooter and cooter shiraz / mclaren vale, sa

### beers

hawkers IPA / 4.8% (tap)  
teller lager / 4.2% (tap)  
mountain culture pale ale / 4.6% (tap)  
carlton draught / 4.6% (tap)  
napoleone apple cider / 5.2% (tap)  
better beer mid lager / 3.5% (can)

### soft drinks & juices

## non alcoholic pack

3hr \$40pp | 4hr \$50pp | 5hr \$60pp

### wines

non #9 blackberries & stanley plum  
leitz eins zwei alcohol free chardonnay, germany

### beers

blackman's 'zero' lager <0.5%  
heaps normal 'XPA' < 0.5%

### mocktails

progression spritz  
*non progress poached plum & finger lime, brunswick aces sapiir  
'hearts' blueberry reduction & lemonade*

### rumor has it

brunswick aces sapiir spades, pomegranate, yuzu, mint & lime

### soft drinks & juices



## cocktails on arrival

### welcome cocktail \$16pp

(this add on can be added to selection even if selecting a bar tab)

### negroni sbagliato

campari, sweet vermouth, prosecco, orange

### aperol spritz

aperol, prosecco, soda, orange

### teller spritz

rotating spirit & liqueur, prosecco, soda

## other beverage options

### bar tab

You nominate an amount prior to the event you wish to spend on beverages and pre select a range of drinks available to your guests. We will have this available on personalised printed menus on the bar.

### cash bar

Your guests will pay for their own drinks at bar prices. Minimum spends still apply.



# additions

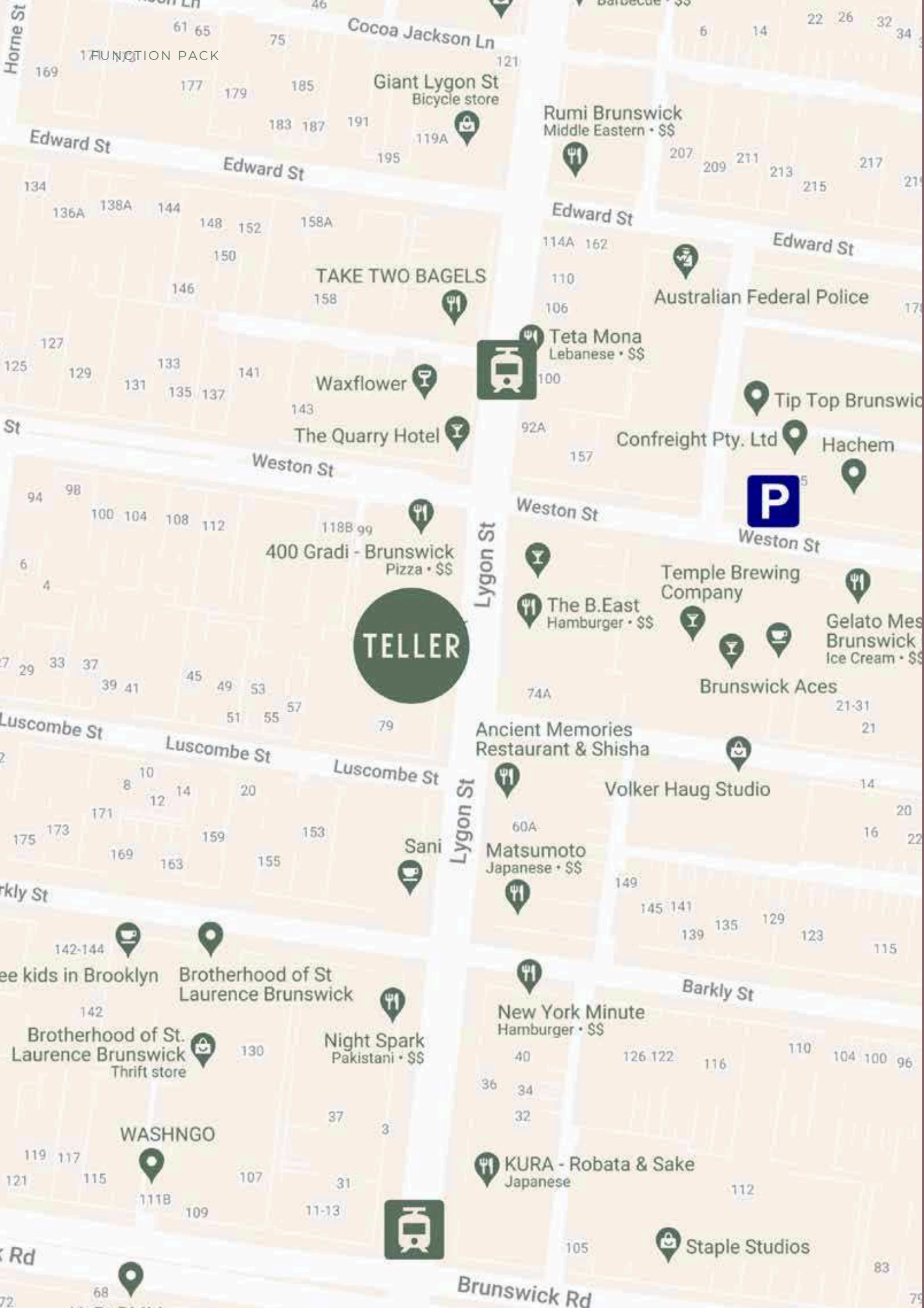
## NAPKINS

- No charge | Teller white linen with green stripe
- \$5pp | Your choice of coloured napkin - 13 options available

## TABLE LINEN

- Upstairs - No charge | Teller white linen table cloths
- Pavilion/Annex/Front Bar - \$30 per table | white linen cloths or \$6 per cloth for individual tables

We also can provide a list of suppliers who we have worked with and can recommend. If you are looking for photographers, wedding stylists, wedding planners, florists, room decorations, please reach out for our suppliers list.



## getting here

### parking

Paid multi-park at 183 Weston Street, Brunswick East, or street parking on Lygon.

### public transport

Take either the number 1 or the number 6 tram, and get off at Stop 120 on cnr Lygon and Weston Streets, and walk back 100m to find Teller. Look for the giant palm. You can't miss it.

### uber/ride share/taxi

Teller is listed in all the popular ride-sharing apps, so it's only a matter of a quick search.

# weddings terms & conditions

## bookings

Functions are confirmed with the receipt of a deposit and the signing of the booking information form (which accepts these terms and conditions).

Deposit Requirements:

- Function with exclusive use of an area or room & minimum spend of less than \$4000 = \$1000.
- Function with exclusive use of an area or room & minimum spend of, or more than \$4000 = \$2000.
- 50% payable based on the minimum spend to be paid 90 days prior to the event.
- Remaining amount to be paid 14 prior to the event.

Deposits will be deducted from the final bill on the day of your event.

Should you wish to cancel your function, Teller requires a minimum of 45 days written notice to receive a full refund of the deposit, or it can be used as a credit towards your next function.

A \$250 fee of all paid deposits is non-refundable and will be retained to cover administrative and reservation costs.

If you are cancelling within this period, the following applies:

- Within 30-45 days of the booking, Teller will retain half of the deposit amount.
- Within 30 days of the booking, Teller will retain the full deposit amount.

If using your deposit for credit towards a new function, this must be organised within 6 months of the first booking date.

If Teller needs to cancel your event for unforeseen circumstances, we will refund all money paid.

Your function time has a duration of 5 hours unless otherwise arranged with management.

All functions must adhere to the minimum spend agreed to. You are liable for the differences in the event of minimum spend not being met. The minimum spend includes any food and beverages consumed or purchased during the function.

Final guest numbers and dietaries must be provided 10 days prior to your function. If numbers change after this date you will be charged for the maximum numbers confirmed. Laneway/ Beer Garden bookings must vacate by 10pm as per licensing restrictions.

## bump in & bump out

Unless agreed prior with our events team, bump in is available 1 hour before the event start time and all items must be bumped out at the conclusion of the event.

Any arrangements outside of these terms must be agreed in writing with our events manager.

Any items left in the venue for longer than 7 days will be disposed of.

## food & beverage

The event Food & Beverage selections / tab limit will need to be confirmed 21 days prior to your event.

Menus are subject to change depending on seasonal availability of stock.

Teller is a fully licensed venue and we do not allow external food or beverage onto the premises. The only exception is a birthday celebration cake where arrangements have been made with Teller in advance.

Please note that all menu pricing is subject to revision for the subsequent calendar year.

Gifted alcohol is to be placed behind the bar and returned to the host at the end of the night.

No BYO beverage is allowed onto the premises.

## surcharges, payments, prices

Deposits paid by credit card will be processed via Stripe. Surcharges apply for this service a rate of 1.75% of the deposit amount + 30¢.

Payments made in the venue via our POS attract a 1.5% surcharge on all cards. Diners Club is not accepted.

We accept payments from all cash and debit/ credit cards including Visa/ MasterCard.

All bills must be paid prior to or in full on the day of your event or booking.

Functions held on a public holiday will attract a surcharge of 15% of the total account.

We charge a 10% surcharge on Sundays. This is applicable to Functions.

Every possible effort is taken to maintain prices, however these are subject to change to allow for market cost variations.

## security

Teller does not take responsibility for any items brought by patrons onto the premises.

It is your responsibility to ensure the security of your equipment and your guest's possessions whilst on the premises.

For private bookings held at Teller security guards may be required subject to the size of reservation and for any live music/bands/18th + 21st Birthdays at an additional cost. This will be communicated to you at the time of your booking.

## entertainment, decoration, music

It is your/ the external suppliers responsibility to ensure that any external AV equipment is compatible with our in-house equipment. You may test any of this equipment prior to your function.

Teller provides the use of our internal speaker system. No external speakers are to be used under any circumstances.

All cords/jacks/connectors must be provided by DJ/Band etc.

No decorations or the like are sticky taped, stapled, nailed, screwed to the walls, doors or any other surfaces of the venue. Blue-tack may be used at the discretion of management.

No confetti or metallic table scatters of any kind are to be used throughout the whole venue (including outdoors).

Signage in Teller's public areas is to be kept at a minimum and approved at the discretion of management.

18th + 21st Birthdays/DJ/Band events require a security guard to be hired at additional cost.

Teller is licensed to allow live music/DJ/Bands until 11PM on the ground floor & 12AM upstairs.

## client responsibilities

You are expected to conduct your function in a legal and respectable manner and are responsible for the conduct of its guests and invitees.

You will be charged for any damage/ extra cleaning that is required to the venue, the property or its staff.

Please also note that in line with Australian legislation relating to responsible service of alcohol, Teller management reserves the right to terminate a function, refuse service to any guest deemed intoxicated, or take responsible action to assist any intoxicated guest from the premises.

Minors are allowed into the premises under the supervision of a parent or guardian and must not consume any alcoholic beverages.

Teller would kindly ask you to be mindful of our neighbours when exiting the premises and keep the noise to a minimum.

## venue, disability access

Teller is located in a heritage building and access to the upstairs function room is available via stairs only.

The ground floor has disabled access and accessible bathrooms.