

studiotwenty4

Studio Hire Rates

ADVERTISING SHOOT	9 hour full day	\$1200	
	5 hour half day	\$700	
EDITORIAL SHOOT	9 hour full day	\$1000	
	5 hour half day	\$600	
TVC / FILM / VIDEO SHOOT	10 hour day	\$3000	
	5 hour day	\$1700	
FUNCTIONS / EVENTS	day function (9 hours) – up to 50 guests	\$3000*	
	day & evening (12 hours) – 9am-9pm	\$5000*	
	wedding packages by quotation		
	Overtime	\$300 p/hr*	
	3-Phase Power	\$25 p/hr used per outlet	

**rates subject to change; minimum event hire fees listed*

**all events are quoted individually and based on: length of hire including set up & pack down; Number of Guests; and Type of Event.*

**additional charges apply for bump in/out of studio; early opens/late close; licensed security guards; overtime after 9pm & prior 7am & commercial cleaning*

Please enquire for a quotation – info@studiotwenty4.com

EQUIPMENT HIRE

Full range of new broncolor lighting available, kino flos). Profoto & HMLs outsourced. See website for current list. Assistants required to pack up equipment at end of shoot and return equipment to trolley outside equipment room; poly boards to be stored away and studio returned to original condition.

Studio Hire Conditions of Use

- All rates are excluding GST
- Client accepts the general terms and conditions of studio hire upon hiring the studio
- Overtime is charged at \$100 per hour for photographic shoots
- Overtime is charged at \$100 per hour for TVC up to 9pm / \$200 9pm to midnight
- Weekend surcharge \$100 per day
- Cancellation of confirmed bookings incur a fee of up to \$1500, for events & TVC/Film/Video & \$500 for confirmed shoots.
- Event overtime after 9pm & up to 7am is \$500 per hour – min charge 1 hour
- Half day bookings start or finish by 1pm and are 5 hours in studio
- Late Finish (after 7pm) or Early start (before 7.30am) incurs a fee of \$100 per start/finish
- Any phone calls made within the studio will be charged accordingly
- Additional drinks orders are charged accordingly
- Catering bills not paid for on the day incur a 15% service charge
- Tea and coffee facilities charged on a per person rate
- 3 Phase Power charged at \$25 per hour usage

email for bookings and enquiries – info@studiotwenty4.com

STUDIO TWENTY 4 BREKKY

BREKKY PLATTER 1 \$15.00 per person + gst

Mixed platter of toasted banana bread, cinnamon bread, plain croissants
One café ordered regular size coffee

BREKKY PLATTER 2 \$20.00 per person + gst

Mixed platter of toasted banana bread, cinnamon bread, plain croissants,
Ham & cheese filled croissants, Jug of Orange Juice
One café ordered regular size coffee

BREKKY PLATTER 3 \$25.00 per person + gst

Mixed platter of toasted banana bread, cinnamon bread, plain croissants,
Ham & cheese filled croissants, seasonal fresh fruit salad, plain yoghurt, Jug of Orange Juice
One café ordered regular size coffee and the morning papers

LIGHT LUNCH

Minimum order 5 People + one delivery fee \$ 10.00 + gst

\$15 per person + gst

MIXED Sandwich Platter

A selection of gourmet sandwiches, mini rolls, chicken panini flatbread wraps and mini bagels.

NO DRINKS ARE INCLUDED.

ORDERS MUST BE PLACED NO LATER THAN 24HOURS PRIOR TO BOOKING DATE.

STUDIO TWENTY 4 WORKING LUNCHES

PLUS DELIVERY FEE - \$10 + GST

Note: Minimum order is 5 People (options 1-3)

Please choose One Option

OPTION ONE \$13.00 per person + gst

Crumbed chicken panini
Quartered sandwich
Seasonal fruit platter

OPTION TWO \$16.00 per person + gst

Organic sourdough roll
Flatbread wrap
Cheese platter

OPTION THREE \$19.00 per person + gst

Organic sourdough roll
Individual quiche
Mixed skewered bites
Seasonal fruit platter

OPTION FOUR \$29.00 per person + gst

MINIMUM ORDER 10 PEOPLE

Rustic sandwich
Spring lamb & pea pies
Lunch noodle box of the day
Cheese platter

NO DRINKS ARE INCLUDED.

ORDERS MUST BE PLACED NO LATER THAN 24HOURS PRIOR TO BOOKING DATE.

STUDIO TWENTY 4 WORKING BUFFET LUNCHES

\$30 PER PERSON + GST
PLUS DELIVERY FEE - \$ 10 + GST

Note: Minimum order is 10 People

Please choose - One Salad and One Main

salads

mixed leaf salad with balsamic dressing
roast pumpkin, caramelised onion and rocket salad
chickpea salad with sweet corn, artichoke and peppers
tomato, bocconcini, kalamata olives, and basil
tuscan bread salad – roast tomato, basil, italian bread, olive oil
baked baby potato salad with rosemary and garlic mayonnaise
salad of green beans with toasted almond and pecorino
char-grilled vegetable salad tossed in pesto dressing
tomato, rocket and shaved parmesan salad with balsamic and virgin olive oil dressing.
traditional caesar salad

mains

cold

tandoori chicken on fruit and nut cous cous and raita
mediterranean vegetable frittata (VEGAN)
platter of grilled meats and cold cuts with accompaniments

warm

grilled market fish with crushed potatoes, rocket aioli, lemon
crisp skinned salmon with wok seared vegetables and soy
baked winter fish pie with parsley potato and gruyere
chicken schnitzel with sumac roasted potatoes and fresh lemon
roasted leg of lamb with minted chat potatoes and jus roasted lamb with honey and thyme glazed
butternut pumpkin, sauteed snow peas and herb jus
garlic and rosemary rubbed scotch fillet with caramelised sweet potato and snowpeas
roast pork with sauteed potato, beans and apple sauce
penne with spicy chicken chorizo, semi dried tomatoes, fetta, olives, herb oil and parmesan
rigatoni with roasted vegetables, rocket and basil pesto
mild fragrant green chicken curry served with steamed jasmine rice

All meals come with freshly baked bread rolls and butter.

NO DRINKS ARE INCLUDED.

ORDERS MUST BE PLACED NO LATER THAN 24HOURS PRIOR TO BOOKING DATE.