



Events



Welcome to 1915

A VENUE LIKE NO OTHER



THANK YOU FOR CONSIDERING US TO HOST YOUR SPECIAL EVENT.

Nestled beneath the iconic North Geelong smokestack within Federal Mills, 1915 is a venue that stands apart from anything else in the region.

Steeped in local history, our venue breathes new life into a century-old boiler house that once powered the entire Mills. As you step inside, you'll feel the pulse of the past merging with the vibrant energy of the present, creating an electrifying atmosphere that's truly unmatched.

More than just a pretty face, we offer 900 square meters of space and the ability to host 500 guests under our soaring vaulted roof as the entire venue. Alternatively, you may opt for our expansive mezzanine area with an adjoining roof deck, or the exclusive intimacy of our Switch space, as outlined in the pages to follow.

Whatever your vision, our dedicated team will work closely with you to bring it to life, whether it's tailoring the space to your guest numbers, arranging bespoke catering, or accommodating any special requirements you may have.

We would be honoured to design your ultimate celebration at 1915.





Switch: The Powerhouse



Step into a world of intimate exclusivity at Switch, the dedicated event space adjacent to 1915. Experience the same historic atmosphere on a smaller scale, where every corner resonates with a century of memories.

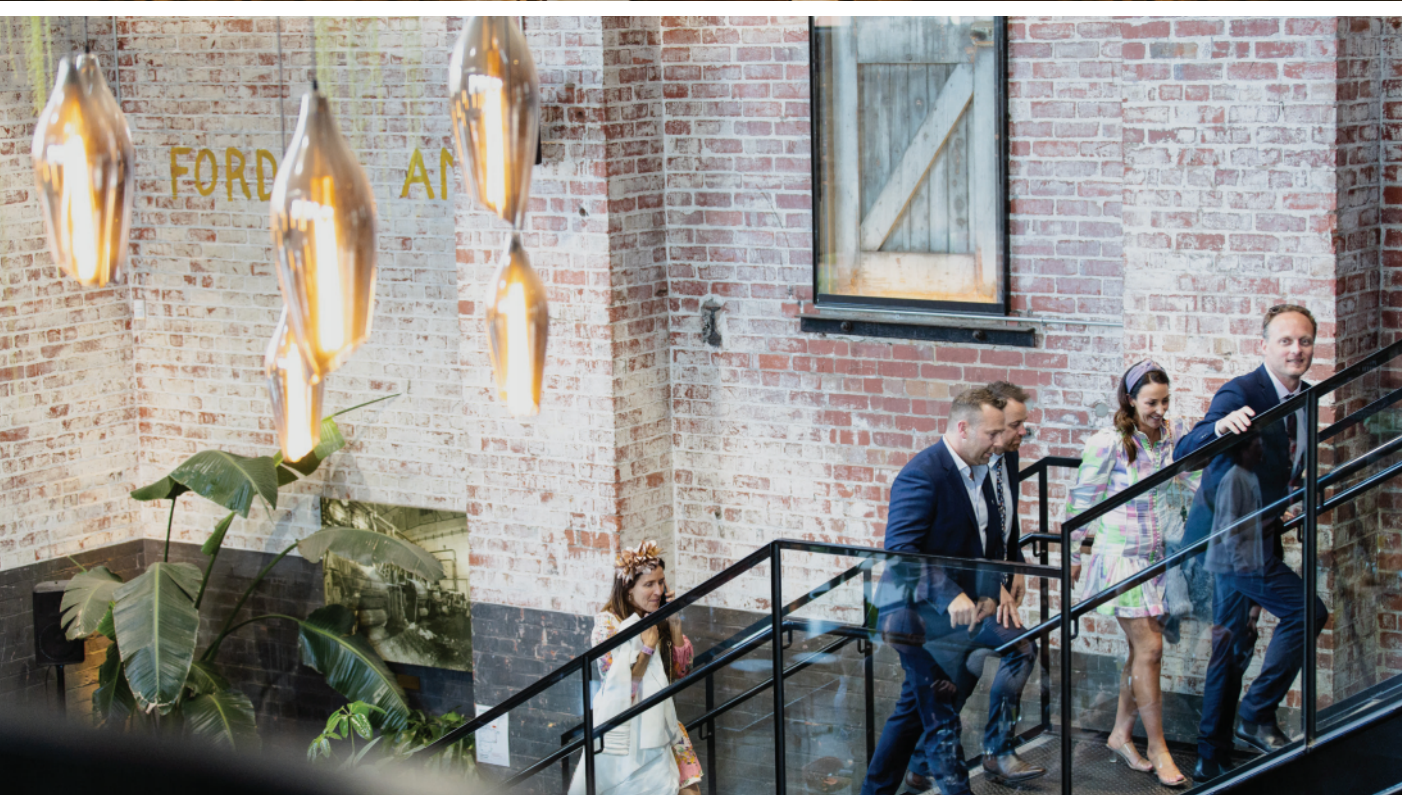
As you enter, marvel at the preserved switchboard, a silent witness to the power that once surged through this space a hundred years ago. The room also features a remarkable ten-tonne gantry hoist, standing tall as a captivating backdrop for your celebration.

At Switch, your event unfolds in a space of its own, complete with a private entrance and staircase, dedicated cocktail bar and designated bathrooms within the space.

Whether it's an intimate dinner, a milestone birthday, or a smaller wedding celebration, Switch sets the stage for unforgettable moments in a setting steeped in history and charm.

CAPACITY

Up to 110 cocktail or 70 seated



Full Venue

1915

For an event that leaves a lasting impression, look no further than our full venue hire option. Perfect for large seated affairs or lively cocktail gatherings, this exclusive package grants you and your guests access to every corner of our extraordinary space.

Imagine the thrill of having the entire venue at your disposal: from the vibrant downstairs restaurant and bar to the elegant mezzanine and upstairs cocktail bar, and even the rooftop deck and alfresco areas. Every inch of the historic boiler house is yours to explore and enjoy.

Step into a world of awe-inspiring grandeur as you bask beneath the soaring vaulted roof, where the atmosphere crackles with excitement. Discover cosy nooks and quiet corners, each offering its own unique charm and ambiance.

But the real showstopper? Our iconic original arched window, framing your event with timeless elegance and serving as the backdrop for countless unforgettable moments. With full venue hire, your celebration is guaranteed to be an experience that exceeds all expectations.

CAPACITY

Up to 550 cocktail or 240 seated



Mezzanine & Roof Deck



Welcome to our most coveted event space, the breathtaking mezzanine. Here, grandeur meets charm as you overlook the main restaurant, surrounded by the elegance of our iconic original arch feature window.

Elevate your event to new heights amidst the opulence and charm of this space. Whether it's a corporate gathering, a lavish celebration, or an intimate soirée, the mezzanine offers an unrivalled setting for unforgettable moments.

Let the ambiance of our historic architecture enhance every aspect of your event. The grandeur of the space is accentuated by the impressive staircase entrance, welcoming guests with a sense of opulence and style who then step onto beautifully constructed parquet flooring of aged tallowwood, taken from a nearby Woolstore property of a similar era.

Exclusive access to our alfresco roof deck heightens the appeal of the already stunning space, with its own cocktail bar and dedicated bathrooms.

CAPACITY

Up to 200 cocktail or 90 seated

The Beer Garden

1915

When the sun is shining, our beer garden is the perfect destination for your casual catch up. This open-air oasis is tailor-made for lazy afternoons sipping drinks, indulging in pre-dinner nibbles, or unwinding with late-night cocktails.

Experience the best of both worlds: in the summer, delight in live music performances by talented local artists, while in the winter, cosy up by a roaring fire. No matter the season, our beer garden offers the perfect backdrop for memorable moments with friends and family in Geelong's best kept secret.

CAPACITY

Up to 150 cocktail

*Weather dependent.





1915 Menu Packages



OPTION 1 GRAZING STATIONS

Indulge in our exquisite, versatile grazing station option featuring a curated selection of premium cheeses, artisanal cured meats, and vibrant array of fresh and dried fruits. This visually stunning spread is designed for guests to enjoy at their own pace (and will be maintained by kitchen staff throughout your event).

OPTION 2 CANAPÉS MENU

Savor a delightful assortment of small, delectable offerings with our incredible canapés! Elevate your event, whether it's a wedding or a milestone birthday, with these exquisite treats that are sure to tantalize your taste buds and leave a lasting impression on your guests.

OPTION 3 "TRUST THE CHEF"

Experience our *Trust the Chef* selection, featuring a banquet-style menu which showcases our finest dishes, crafted from locally-sourced, fresh produce. Select from a delightful 2, 3 or 4-course option, all designed to enhance your dining experience with a shared convivial atmosphere.

OPTION 4 CHEF'S DUET

Embark on a culinary journey with our Chef's Duet, where you can select two incredible dishes for each course. Available in both 2 and 3-course options, this curated menu guarantees a harmonious blend of flavors for a truly satisfying dining experience.

OPTION 5 BESPOKE PACKAGES

Discover our bespoke packages, showcasing a meticulously crafted menu designed for you and your guests by our extraordinary culinary team; or choose to enhance your dining journey with the opportunity to pair your meal with a selection of wines expertly chosen by our house sommelier, ensuring a truly elevated experience.



OPTION 1

Grazing Stations

1915

ANTIPASTO STATION

A selection of house-made dips, carefully crafted cured meats, artisanal cheeses, accompanied by toasted foccacia bread (baked onsite at The Paddock Bakery), lavosh crackers, and a medley of seasonal fresh and dried fruits.

RAW BAR

Immerse yourself in a tantalizing display of the ocean's bounty with our Raw Bar. Delight in a diverse selection of impeccably fresh local seafood, handpicked by our skilled chefs, offering that wow factor to elevate any event and leave a lasting impression on your guests.

CHEESE STATION

Treat yourself to an array of locally sourced and imported cheese. Paired with perfectly toasted ciabatta bread, delicate lavosh crackers, and a medley of seasonal and dried fruits, it's a sophisticated addition that ensures a culinary journey worth savoring.

FRUIT SYMPHONY

Dive into our vibrant Fruit Platter, where a harmonious blend of seasonal delights awaits, each handpicked to perfection, ensuring a burst of freshness and flavor tailor-made for your event.



OPTION 2

Canapé Dishes



TIER 1

4 items from tier 1**
6 items from tier 1

- Mushroom / truffle arancini **V**
- Mixed empanadas with chimichurri **VG** – Cauliflower only
- Singapore Chili Prawns skewers **GF DF**
- Mac & Cheese Croquette **V**
- Calamari/ chips cones with aioli **GF DF**
- Rice paper rolls **GF DF V VG**
- Kataifi prawn with lime aioli
- Salmon Rillettes Tart
- Buttermilk Karachi chicken **GF DFO**
- Gyoza – (choice or mix of veg / chicken / prawn)
- Pork Belly bites **GF DF**

TIER 2

8 items from
Tier 1 & 2

- Braised beef slider, smokey chipotle aioli, pickled onion
- Gourmet Pastries - Various fillings" with Gourmet selection of pastries from onsite Paddock Bakery
- Fennel Pork Sausage Rolls
- Potato & 3 cheese Croquette, Aioli **GFO V**
- Chicken, parsley, mayo sandwiches
- Mini Souvlakia (Chicken / Beef / Vegetarian)
- Mini Chicken Yakitori Skewers **GF**

TIER 3 ONLY

10 items from
Tier 1, 2 & 3

- Prawn slider, cucumber, tarragon, iceberg, mayo
- Mixed Oysters – Natural, Kilpatrick **GF DF**
- Grilled Cape Grim Porterhouse (Medium), chips, Cafe de Paris butter **GFO**
- Cured Salmon, pickled vegetables, gel **GF DF**
- Prawn Tostada, charred corn, coriander, avocado, chipotle **GFO**
- Grilled fish taco, whipped avocado cream, herb sauce, pico de gallo **GFO**
- Hokkaido Scallop, prosciutto pangrattato **GFO**
- Beef Rib fingers, salt & pepper, chilli jam **GF**
- Crusted Saganaki finger, Onion jam **V**



OPTION 3

Trust The Chef



A culinary journey where each dish is a masterpiece crafted from the freshest locally sourced ingredients. Immerse yourself in the art of dining with our customizable 3-course or opulent 4-course options, promising to elevate your experience with a communal ambiance that celebrates the joy of good food and great company.

2 COURSE**

Entrée / main, or,
main / dessert

3 COURSE

Entrée, main & dessert

4 COURSE

Entrée, seafood,
main, dessert

WHAT YOU MIGHT EXPECT

Anticipate an enticing array of appetizers, featuring ever-changing dips, savory empanadas, and indulgent truffle arancini. Move into mains with the likes of succulent charcoal-grilled chicken and lamb with side dishes to accompany. Conclude your dining experience on a sweet note with a curated selection of artisanal cheeses paired with delightful mini petit four treats.



OPTION 4

Chef’s Duet



A Chef’s Duet offers guests the opportunity to enjoy a curated dining experience with alternating selections for each course.

2 COURSE

Entrée & Main, or, Main & Dessert

3 COURSE

Entrée, Main & Dessert

- ENTRÉE (SELECT 2 DISHES)**
- Kingfish crudo with buttermilk, red grape, tarragon
 - Mushroom arancini served with garlic aioli. Grana Padano
 - Beef croquette, herb mayo & pickle
 - Whipped ricotta, black pepper & honey served on Paddock Bakery sourdough

- MAINS (SELECT 2 DISHES)**
- Red wine & Sherry braised beef cheek, cauliflower puree and buttered green beans
 - Slow cooked lamb, minted peas finished with fennel, orange and Jus
 - Crisp skin barramundi, bilbaina sauce and chervil
 - House made gnocchi, Salerno tomato, basil pesto and For Di Latte
 - Roasted cauliflower served with romesco sauce, blistered heirloom tomato, stracciatella cheese and walnuts

- DESSERTS (SELECT 2 DISHES)**
- Chocolate delice with dulce de leche ice-cream, honeycomb & milk crumbs
 - Meringue roulade with seasonal fruits and white chocolate
 - Mixed berry pudding with double cream and freeze dried raspberries



OPTION 5

Bespoke Packages



HANDCRAFTED MENU

Allow our expert culinary team to craft a bespoke menu tailored exclusively for your event. With meticulous attention to detail and a commitment to excellence, our chefs will curate a dining experience that perfectly complements the essence of your occasion.

WINE TASTINGS

Embark on a sensory voyage with our sommelier as your guide, whisking you away to Europe and beyond with every exquisite sip. Experience the essence of local and international vineyards as our sommelier crafts a journey of unparalleled flavour.

CLASSIC

Delight in a selection of timeless classics as our sommelier guides you through a journey of renowned vineyards and varietals.

PREMIUM

Elevate your experience with our premium tasting, featuring exclusive wines chosen by our expert sommelier for a sophisticated palate.

RESERVE

Indulge in the epitome of luxury with our reserve tasting, showcasing rare and exceptional wines handpicked by our esteemed sommelier for a truly unforgettable tasting experience.



Beverages



We offer a diverse selection of beverage menus and packages to accommodate all event types and budgets. Select from options such as convenient bar tabs, fixed-price beverage packages, or the flexibility of a ‘cash bar’ to suit your preferences and needs.

BEVERAGE PACKAGE

Choose our beverage package, a comprehensive option that caters to all tastes, ensuring there's something for everyone to enjoy.

NON – ALCOHOLIC PACKAGE

Non-Alcoholic package, thoughtfully crafted to offer a delightful array of mocktails and soft drink and juices, ensuring all guests can enjoy a refreshing and satisfying beverage experience.

COCKTAIL ON ARRIVAL

Indulge in a choice of two cocktails upon your arrival; Each crafted by our incredible beverage team.

HIS & HERS COCKTAILS

Infuse your special day with personalized flair as our talented mixology team curates two signature cocktails tailored just for you!

**SOMETHING SPECIAL:**

Those Little Extras



The add ons, corporate packages and experiences, exclusive to 1915.

DAY DELEGATE PACKAGE

Available Monday – Thursday
Full day 8 hours
Half Day 4 hours
Includes Coffee, 1 tea break & Lunch

TEA BREAKS

A selection of sweet & savoury pastries,
fresh fruit, coffee & selection of juices.

CANAPE ADD ON

Entrée canapes
Additional Canapes

CAKEAGE

Let our chefs take the guess work out of
cutting your cake!

Our chefs can slice and platter or slice and
individually plate your cake for you.

CEREMONY PACKAGES

Commence your special day with a truly
memorable ceremony, set against the
picturesque backdrop of our lush gardens,
conveniently located adjacent to 1915, OR opt
for the iconic Weaver's Arcade just a brief
stroll down the strip, OR choose to be married
in our beautiful historic Switch space.



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Restaurant & Bar