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The imagination behind the concepts, the muscle behind the set up and the expertise that gets it right. At RUSH events we continue to challenge ourselves and we learn from our experiences. We dream big, we enjoy getting creative and we love seeing our ideas take shape from concept through to implementation. We've worked with leading international organisations and charity groups, as well as more localised and independent clients.





executive summary

Founded in 2009 by Lauren Carr and Tim Rush, RUSH events is a Melbourne based event management company, specialising in the global execution of corporate events. We passionately approach the bigger picture for each of our events, we plan around our clients overall objectives and implement down to the finest detail.

We have achieved some outstanding goals in the last ten years since our inception, all the while building upon our partnerships and relationships. We have developed a purpose built system that allows us to manage work flows, provide clients with online reservation access and dedicated mini sites for client events.



mornington peninsula

Embraced by the spectacular Port Phillip and Western Port Bay's, the beautiful Mornington Peninsula is home to some of Australia's best kept secrets. From award winning cool climate wineries, designer golf courses and benchmark setting restaurants, to stunning bay vista's and undulating rural charm, the Mornington Peninsula has something for everyone.

itinerary

Please see below a suggested itinerary for the Flinders Polo Program.

	29.02.20		01.03.20		02.03.20
Morning	Interstate guests arrive into Melbourne Airport transfers Check in to the	Morning	Helicopter transfers from Melbourne CBD to Flinders Flinders Polo in private marquee	Morning	Transfers to airport for departure home
Afternoon Evening	Intercontinental Melbourne Afternoon at leisure Welcome dinner at Maha	Afternoon Evening	Transfers to Jackalope Check-in at Jackalope Private dinner at Jackyak		











intercontinental

Offering a uniquely Melbourne experience, the guest rooms at the Intercontinental have a charming combination of elegance, luxury and comfort.

The Deluxe Rooms are a stunning blend of contemporary and traditional. Spacious, offering 23-37sqm of well appointed space, ideal for business or leisure. All rooms feature luxurious beds with pillow menu, WiFi, iPod docking station and spacious work zone. Enjoy a luxurious bathroom with walk-in rain shower and feel pampered with Argraria bathroom amenities. Deluxe rooms either have internal views of the historic hotel building and soaring atrium, or external views of Melbourne and the local area.





day one

Once interstate attendees have arrived in Melbourne, guests will check-in to the Intercontinental Melbourne followed by an afternoon at leisure.

The evening's welcome dinner will be held at Maha, where guest's will be able to sit back and relax for an exotic Middle Eastern inspired dining experience.

maha

The evening's welcome dinner will be held at Maha, only a short 5 minute walk from your accommodation. Dining at Maha is about more than just sensational food – it's an experience for the senses.









maha

From the moment you enter Maha you have begun your unrestricted Middle Eastern journey. The beauty and opulence of the Middle East overwhelms the senses in a youthful and refined environment. Sweet and sensual aromas, elegant textures and smooth beats set the tone for the experience ahead.

Located in a sub-basement venue on Bond St, Maha is the signature venue for sought-after chef and restaurateur, Shane Delia. Your welcome dinner will be held in a semi private event space, ensuring the evening can be enjoyed all to yourselves.

menu

Using a fresh, innovative and unrestricted approach with Mediterranean influences, Maha skilfully redefines this ancient cuisine through modern dining.

An eight course dinner will be served to guests, with beverages available on consumption. Please see attached a sample menu.



first

- Street market charred corn, turkish capsicum, pine nuts, salted ricotta
- Whipped cod roe, yarra valley caviar & prawn bastilla
- Kataifi wrapped quail, smoked almond dressing, babaganoush

second

 Carrots & cardamom, crab, lemon & pickled apricot

third

 St david's milk house-made ricotta, harissa pickled octopus, broad beans

Please note menu's are seasonal and subject to change.

fourth

 Charred zucchini flower, trahana, pickled fennel, scallops, clams, yarra valley caviar

fifth

 'Hummus' chickpea roti, green harissa

sixth

 Saltgrass lamb, summer zucchini, macadamia, barberry, lamb fat

seventh

Cucumber & arak, frozen yoghurt

eighth

 'Sutlac' toasted rice ice cream, honey & lemon, puffed rice

day two

Following breakfast at leisure and check out, guests will be flown to the Mornington Peninsula via helicopter, where a bespoke day of champagne, canapés and fast paced polo awaits at the exclusive Flinders Polo.

To conclude their polo experience, guests will be transferred to the award winning luxury hotel Jackalope. Once guests have checked in to their rooms and freshened up, they will be welcomed to the private dining space Jackyak for dinner, overlooking the pristine vines of Willow Creek.







helicopter transfers

Forget ground transfers - make an entrance your guests will never forget. All attendees will be transferred to the Flinders Polo exclusively via helicopter, allowing guests to soak in the picturesque views of the Mornington Peninsula, and start their day in style.

To accommodate 60 passengers, guests will be split into two groups of 30 departing Melbourne at 11:00am and 12:00pm, travelling to Flinders across five aircraft's. While attendees settle into their private marquee, all luggage will be transferred to the evenings accommodation at Jackalope.



flinders polo

The most exclusive coastal garden party on the social calendar. Hosted at a stunning 60-acre private property in Flinders with beautifully landscaped gardens, the breathtaking scenery creates the perfect backdrop for this prestigious event.

Guests will enjoy a bespoke afternoon of fast paced polo, music in the gardens, entertainment and country style hospitality at it's finest.

corporate marquee

Enjoy a lavish luncheon in your own private marquee while you sit back and soak in the atmosphere. Complete with your own catering, wait staff, and exclusive garden area, the Corporate Marquee offers a networking opportunity in a relaxed setting, allowing guests to mingle with ease throughout the day.

Your exclusive marquee is located on the corporate side of the ground in the absolute prime viewing position immediately beside the polo ground. Entertain your guests in style and mingle with players whilst enjoying all the polo action.

inclusions

Your Flinders Polo Package includes:

- Entry pass and event program for each guest
- Free on-site parking for each guest
- Large premium quality hospitality marquee, white picket fenced garden area in front of marquee, large market umbrellas for shade
- Company identification sign
- Security person for your marquee entrance
- Power to site if required
- All-inclusive catering package
- Marquee furniture and styling











menu

Please see attached a sample menu by Tommy Collins from the 2019 Flinders Polo - a similar format and high quality of catering will be on offer for 2020. On arrival, a pastry hamper will be available for guests, prior to a variety of roaming canapés and substantial items to be served across a 6 hour period.



pastry hamper

- Toasted almond croissant
- Small seasonal fruit Danish
- Raspberry + brown butter friand
- Ancient grain banana bread, burnt honey mascarpone

canapes

- Mushie pea + manchego croquette, salt gel, vinegar powder
- Smoked salmon + horseradish omelette, salmon roe
- Tiger prawn brioche roll, kewpie
 + compressed celery
- Beechwood smoked chicken, watercress + crisp sandwich
- Glazed free-range smoked leg

bowl items

- Fior di latte cheese, basil, grape tomato, olive, fried pizza dough
- Summer salmon niçoise
- Crisp lamb belly, sweet corn puree, mâche, pickled onion

substantial items

- Corn ribs, lime salt, Mary mayonnaise
- Crispy buttermilk chicken burger, crisp lettuce, Kansas BBQ aioli

dessert

- Raspberry cheesecake, raspberry gel, rose
- Verrine of passionfruit curd, vanilla bavarois, crushed meringue

beverages

Your premium drinks package includes:

- Levantine Hill Sparkling
- Levantine Hill Sauvignon Blanc, 2016
- Levantine Hill Pinot Noir, 2016
- St Andrew's Brewery Australian Lager
- St Andrew's Brewery Session Ale (mid strength)
- San Pellegrino + Acqua Panna sparkling, flavoured and still water
 - ** Beverage upgrades available















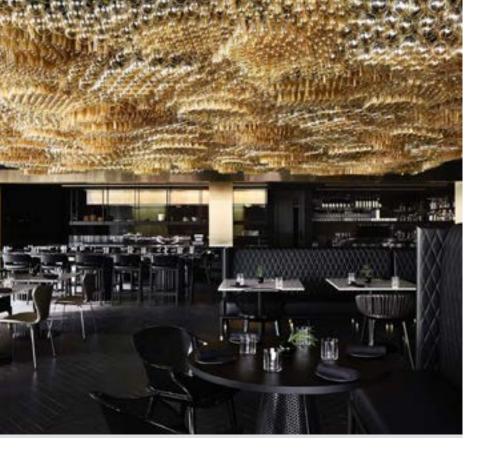
jackalope

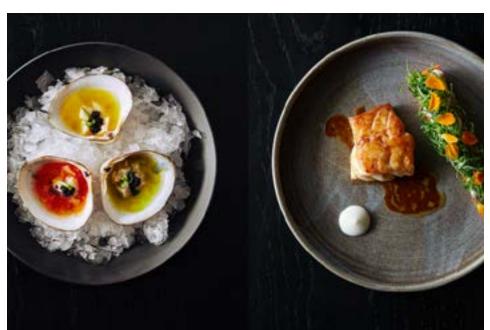
Floor-to-ceiling windows and private terraces connect guests to the rural surrounds, while king-sized beds and designer details provide immersive indulgence and comfort. Rain showers, double vanities, custom-made bath products and the option of deep-soak Japanese baths create a spa-like setting in your private oasis. Custom mosaics and bathroom fixtures are finished in bronzes or coppers, creating a reverie of luxury at every turn.

A total of 22 Terrace Rooms and 8 Vineyard Rooms will be reserved for guests.









jackyak

Guests will finish their day overlooking the undulating vineyard covered landscapes in Jackalope's private dining space 'Jackyak'. The evenings menu is synonymous with the region, whilst embracing the best of local produce presented in a world class setting.

Canapés will be served on arrival, following a progression of tasting dishes, shared mains and dessert. A night cap can be enjoyed in the hotels 'Flaggerdoot' bar.

menu

Executive Chef, Guy Stanaway, and Head Chef, Martin Webster, present an ever-evolving tasting menu drawing on seasonal offerings from the hotel's kitchen garden and select Mornington Peninsula producers.

Canapés will be served to guests on arrival, followed by tasting dishes and shared mains with beverages charged on consumption. Please see attached a sample menu.

canapes

Chefs Selection

tasting platter

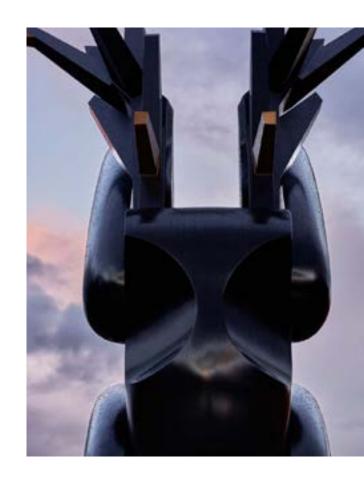
- Scallop, radish, dashi
- Spanner crab, potato, bottarga, furikake
- Beetroot soups, hay cream, coffee, sunflower
- Bass grouper, shiitake, guanciale, cabbage

main

- Lamb leg, aligot, chard
- Accompanying sides

dessert

 Jerusalem artichoke, truffle, hazelnut, caramel





Please note menu's are seasonal and subject to change.

day three

Guests will be able to enjoy a morning at leisure before transfers for their departing flights.