

FUNCTIONS





ARRIVAL

Our Duty Manager will be expecting you! Please ask for them on arrival of your function.

BAR TABS

Bars can be set up with our Bar Manager when you arrive with a valid credit card. We can also supply wristbands for your guests.

DECORATIONS

Small decorations & table balloons are welcome. The responsibility for set up & removal of these items are for the function organiser. Please understand that our staff are not available to assist with your set up & all items must be removed at the conclusion of your function. Items can not be stored on the premises.

CAKES

You are welcome to bring your own cake. We don't charge a cake fee & we can provide you with a knife & serviettes. BYO candles & cake toppers!

MISCELLANEOUS

Please be aware that hire fees are non-refundable and products are subject to availability & seasonality. A 10% surcharge applies on all Public Holidays.

THE GARDEN

Situated at the rear of the venue, The Garden is a very cool place for your next group occasion. Very versatile, it suits all kinds of cocktail style functions from work drinks to milestone events. Depending on the size of your party, you can hire the right side of the bistro garden for a more intimate feel, or both spaces for a large group.

Min. Spend \$1000 on Friday & Saturday.

Right side of bistro garden:	30 max	*\$100
Lower deck:	80 max	*\$150
Both sections:	100 max	*\$200

THE BILLIARD ROOM

With it's own section of bar, the billiard room is a great space for a small indoor gathering. You can choose to keep the pool table open for your guests to make a bid for champion or have it covered for extra grazing space.

Min. Spend \$500 on Friday & Saturday.

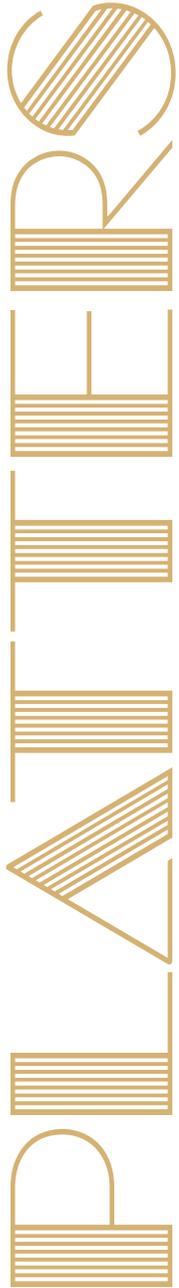
50 max *\$100

THE FOYER

A great spot for smaller groups & events. The foyer has comfortable lounges with enough room for those who like to graze & mingle on their feet. In the warmer months, enjoy the outdoor space connected to the foyer, free of charge.

Min. Spend \$500 on Friday & Saturday.

60 max



EACH PLATTER SERVES 6-10 PAX



(VGN) - Vegan
(V) - Vegetarian
(CN) - Contains Nuts
(GR) - Gluten Reduced

GRAZING TABLES

A PREMIUM SELECTION OF CHEESE & CURED MEAT SERVED WITH CRACKERS, SEASONAL FRUIT & OLIVES

SMALL
20-30 people: \$500

MEDIUM
40-50 people: \$1000

LARGE
60-70 people: \$1500

Food allergies: Please be aware that all care is taken when catering for special requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat, flour, eggs, fungi & dairy products. Guests' requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.

TERMS & CONDITIONS

CONFIRMATION

Your booking is confirmed once payment for platters is received & a signed Terms & Conditions page & Booking Details page are completed & returned to us via email or in person. Final numbers & any additional platter selections must be finalised 7 days prior to your function.

PAYMENT

Pre-payment is only required for food platters. We ask for 7 days notice so our kitchen can get things organised for you. Payment can be made over the phone by credit card or in the venue. All prices are inclusive of GST and are current at the time of printing and may be subject to change.

CAPACITY & TRADING HOURS

In the event we reach licence capacity, entry or re-entry may be delayed. Our hours may vary at the discretion of management.

REFUSAL OF SERVICE

We reserve the right, without liability to refuse the supply of alcohol to any patrons we deem necessary.

MINORS

Minors under the age of 18 years are welcome to attend your function with the supervision of a parent or guardian. Please arrange for minors to leave the venue by 9pm.

FOOD & BEVERAGES

Bringing your own cake is allowed, but no other food or beverages are permitted to be brought in or taken off the premises as part of our food & safety programme.

RESPONSIBILITY

No liability is accepted by the venue for loss or damage of patrons' property. The event organiser is responsible for any damage to the venue caused by themselves or their guests.

I, have read & accepted the terms & conditions.

SIGNED: DATE:

BOOKING DETAILS

EVENT ORGANISER:

COMPANY:

ADDRESS:

PH: EMAIL:

FUNCTION DATE: TIME:

CONTACT ON THE DAY:

TYPE OF FUNCTION:

- BIRTHDAY WORK FUNCTION ANNIVERSARY
 ENGAGEMENT OTHER (please specify)

FUNCTION AREA: N° OF GUESTS:

SIGNAGE:

BAR TAB: NO YES LIMIT: \$.....

If payment is not finalised at the conclusion of the booking, the outstanding amount will be charged to the nominated credit card as per terms & conditions.

BEVERAGE OPTIONS:

- DRAUGHT BEER SPIRITS
 BOTTLED BEER WINE
 SOFT DRINK SPARKLING
 OTHER (please specify)

FOOD	\$
BEVERAGE	\$
TOTAL	\$

PLATTER DETAILS: OR GRAZING TABLE: S M L

- | | | | | | |
|-------------------------------|-------------------------|-------------------------------|------------------|-------------------------------|---------------------|
| QTY: <input type="checkbox"/> | GUAC & CHIPS | QTY: <input type="checkbox"/> | PARTY PLATTER | QTY: <input type="checkbox"/> | PULLED PORK SLIDERS |
| <input type="checkbox"/> | BREADS & DIPS | <input type="checkbox"/> | MARGHERITA PIZZA | <input type="checkbox"/> | BEEF SKEWERS |
| <input type="checkbox"/> | YUM CHA SQUID TENTACLES | <input type="checkbox"/> | PROSCIUTTO PIZZA | <input type="checkbox"/> | DESSERT PLATTER |
| <input type="checkbox"/> | JAPANESE CORN BITES | <input type="checkbox"/> | BEEF SLIDERS | <input type="checkbox"/> | FRUIT PLATTER |

PLATTERS TO BE SERVED FROM: