

The image is a vertical collage. The top portion shows several wine glasses, some containing red wine, held by hands. The middle portion is a semi-transparent white rectangular area containing the text 'Social Package' in a black, elegant cursive font. The bottom portion shows a close-up of hands holding wine glasses, with a blurred background of flowers and a silver bell-shaped object on a table.

Social Package

Cocktail Menu



COCKTAIL MENU \$27PP

Min 25 pax

HOT ITEMS

Chicken & Vegetable Lollipops
Assortment Of Dumplings – Chicken, Prawn, Pork & Vegetarian
Gourmet Mini Pies With Tomato Sauce
Sausage Rolls With Tomato Sauce
Tempura Prawns With Lemon & Tartare Sauce
Wild Mushroom & Parmesan Arancini

COLD ITEMS

Pesto Chicken Served on a Crisp With Aioli
Chilled Marinated Prawns With Nam Pla Prig Thai Sauce
Assorted Sandwiches
Filtered Coffee & Tea



COCKTAIL MENU TWO \$30PP

Min 25 pax

HOT ITEMS

Your Choice Of Any 4 From Hot Canapé Menu

COLD ITEMS

Your Choice Of Any 2 From Cold Canapé Menu

SWEET

Assorted Chocolate Filled Cups
Filtered Coffee & Tea

Canapes



COLD

- Salmon Rillettes, Chives, Sour Cream & Crisp Bread \$3.90
- Selection Of Sushi Served With Soy, Wasabi & Pickled Ginger \$4
- Freshly Shucked Oysters With Fresh Lime & Thai Basil Dressing (\$Market Price)
- Rice Paper Roll (Chicken, Vegetarian Or Prawn) \$4
- Rare Roast Beef Served En Crouete With Hollandaise Sauce \$4
- Goats Cheese Tart With Onion Marmalade \$3.80
- Chilled Marinated Prawns With Nam Pla Prig Thai Sauce \$4
- Pesto Chicken Served On A Crisp With Aioli \$3.90
- Vodka & Beetroot Cured Salmon Fillet Served With Aioli \$6
- Thai Beef Salad \$4
- Prawn Skewers Marinated In Chilli & Herbs \$4.50



HOT

- Grilled Lamb Koftas With Smoked Natural Yoghurt \$3.20
- Asian Vegetable Spring Roll With Nam Prik Dressing \$3.20
- Peking Duck Spring Roll With Nam Pla Prig Thai Sauce \$3.50
- Satay Chicken Skewers \$3.50
- Pork And Pistachio Lollipops \$3.00
- Chicken & Vegetable Lollipop \$3.00
- Assortment Of Dumplings – Chicken, Prawn, Pork And Vegetarian \$3.00
- Gourmet Mini Pies With Tomato Sauce \$3.50
- Sausage Rolls With Tomato Sauce \$2
- Tempura Prawns With Lemon & Tartare Sauce \$3.50
- Wild Mushroom & Parmesan Arancini \$2.50
- Chorizo, Jamon & Potato Croquettes With Saffron Aioli \$4

Platters



SAVOURY

(Serves approx. 8 people)

SANDWICH PLATTER

Assorted Sandwiches & Wraps \$65

ASIAN PLATTER

Spring Rolls, Curry Puffs & Assorted Won Tons \$60

MEAT EATER PLATTER

Beef Skewers, Chicken Skewers, Sweet Chilli Meat Balls & Chicken Garlic Balls \$65



DESSERT

(Serves approx. 8 people)

SEASONAL FRUIT PLATTER

Assorted Seasonal Fruit \$65

CAKE PLATTER

Mud Cake, Carrot Cake, Orange & Poppy Seed Cake \$55

MUFFIN PLATTER

Choc Chip, Banana & Blueberry \$45

Starters



COLD

- Thai Beef Salad \$12.50
- Caesar Salad \$11
- Chicken Cesar Salad \$12.50
- Grilled Vegetable Timbale \$11
- Avocado & Chicken Timbale \$12.50
- Smoked Salmon & Avocado \$13.50
- Cold Seafood Plate \$17
- Avocado Mousse, Smoked Truss Tomatoes \$12
- Goats Curd Panna Cotta, Roasted Beetroot, Shaved Almond Dust & Rocket \$12.50
- Vietnamese Beef Salad With Bean Sprouts, Mint, Coriander & Lemon-Grass Dressing \$12.50



HOT

- Kaffir Lime & Shellfish Bisque With Lemongrass Oil \$9.50
- Butternut Pumpkin With Chive Sour Cream \$8.50
- Laksa Style Chicken & Prawn \$12.50
- Wild Mushroom Risotto \$12.50
- Chicken & Asparagus Risotto \$12.50
- Chicken Ravioli \$11
- Beef Tortellini \$11
- Black Sesame Crusted Salmon With Ocean Pearls & Wasabi Petite Salad \$15
- Roasted Eggplant & Swiss Mushroom Risotto With Roma Tomato & Asparagus \$12
- Roasted Field Mushrooms With Herb Potatoes, Semi-Dried Tomato, Seasonal Greens,
Crisp Parsnip & Chilli Napoli Sauce \$12.50

Mains



Pan Fried Salmon Fillet Served On A Bed Of Mash Potato Wilted Baby Spinach
& Lemon Pepper Sauce \$31

Grilled Barramundi Fillet Topped With A Tomato And Mango Salsa Accompanied
With Sweet Potato Puree \$28

Pork Sirloin With Roasted Garlic Desiree Potato, & Sweet Apple Jus-Lie \$28

Roasted Pork Rib Cutlet, Pressed Polenta, Spinach, Granny Smith Puree & Petite Salad \$33

Sage & Onion Chicken With Crispy Pancetta, Lemon & Herb Crushed Potato,
& Natural Jus \$19

Chermoula Chicken Tagine With Sweet Potato & Port Wine Jus Lie \$19

Black Angus Sirloin With Merlot Mushrooms, Potato Gratin & Natural Beef Jus \$20

Grilled Beef Tenderloin With Grilled Mushrooms & Red Wine Jus \$33

Garammasala Lamb Loin With Baked Potato Rosti, Cauliflower Puree & Mint Jus Lie \$29

Cumin Lamb Rump With Sweet Potato, Spinach & Spiced Jus \$28

Rack Of Lamb, Roasted Eggplant, Grilled Spanish Onion, Desiree Potato, Basil Puree
& Rosemary Garlic Jus \$35

Wild Mushroom Risotto With Peas, Sweet Potato & Parmesan Cheese \$18

Grilled Vegetable Stack With Pea Risotto Parmesan Crisps & Sweet Potato Puree \$18

Roast Beef With Potato Gratin, Vegetables & A Natural Jus \$20

Dessert



Two Tone Chocolate Pyramid With Berry Coulis & Chocolate Soil \$14

Chocolate & Cointreau Dome Accompanied With Mixed Berry Compote & Crème Anglaise \$13.50

Summer Berry Mousse Covered In Mixed Berries Blueberries, Raspberry,
Strawberries & Blackberries With Fruit Coulis & Crème Fraiche \$15

Baked Lemon Tart With Passion-fruit Coulis, Fresh Cream & Baked Ginger Crumb \$13.50

Chocolate Tart Served With Crème Anglaise & White Chocolate Dust \$13.00

Chocolate Mud Cake Served With Crème Fraiche \$12

Caramel Mud Cake Served With Fresh Crème & Chocolate Dust \$12

Carrot Cake Served With Cream & Burnt Sugar Crystals \$12

Dark Choc Cherry Crumble Sable Torte Filled With Sour Cherry & Choc Mousse
Covered In Choc Crumble \$13.50

Coconut Mango Mousse With Coconut Daquoise & Mango Jelly Accompanied
With Berry Compote \$14

Self-Saucing Chocolate Hazelnut Pudding Served With Ice Cream (Served Warm) \$13.50

Pavlova With Mixed Fruit & Passionfruit Coulis Finished With Fresh Cream \$13

Buffet



BUFFET ONE MENU \$38PP Min 25 Pax

Choice Of 1 Hot Dish Served With Steamed Rice
Choice Of 1 Charcutierre Platter Choice Of Chicken, Beef Or Ham
Choice Of 3 Salads
Bread Rolls & Butter
Assorted Cakes & Cream With Fruit Platter
Tea & Coffee



BUFFET TWO MENU \$46PP Min 25 Pax

Choice Of 2 Hot Dish Served With Steamed Rice
Choice Of 1 Charcutierre Platter Choice Of Chicken, Beef Or Ham
Choice Of 5 Salads
Bread Rolls & Butter
Assorted Cakes & Cream With Fruit Platter
Tea & Coffee



BUFFET THREE MENU \$52PP Min 25 Pax

Choice Of 2 Hot Dish Served With Steamed Rice
Choice Of 1 Hot Roast Carvery Choice Of Beef, Pork, Lamb,
Chicken Or Baked Ham Served With Roasted Vegetables
Choice Of 5 Salads
Bread Rolls & Butter
Assorted Cakes & Cream With Fruit Platter

Buffet Hot Dishes



Thai Green Curry (Chicken Or Beef)

Thai Red Curry (Chicken Or Beef)

Mongolian Lamb

Massaman Beef Curry

Beef Stroganoff

Honey Soy Steamed Fish Fillets Wrapped With Vegetables

Grilled Fish Topped With Tomato Salsa

Butter Chicken

Chicken Stir-Fry In Oyster Sauce

Chicken Adobo With Boiled Egg

Beef Caldereta With Fried Liver

Lamb Korma

Beef Vindaloo

Chicken Mornay

Braised Beef In Black Bean Sauce

Satay Chicken

Beef Lasagne

Chicken Lasagne

Penne Carbonara

Creamy Salmon And Fettuccine

Penne With Pesto And Roasted Vegetables

Bruschetta Pasta In Tomato Sauce

Buffet Salad



Classic Greek Salad

Cucumbers, Roma Tomatoes, Kalamata Olives, And Feta Cheese Tossed In A Vinaigrette

Classic Caesar Salad

Homemade Caesar Dressing, Crispy Bacon, With Rustic Herbed Croûtons, & Freshly Grated Parmesan Cheese

Heirloom Tomato Salad

Sliced Tomatoes, Fresh Mozzarella, & Shaved Onion Garnished With Basil Sprigs Drizzled With A Pesto Vinaigrette

Hearty Pasta Chicken Salad

With Seared Chicken Breast, Onions, Shallots Baby Spinach, Bound With A Light Herbed Mayonnaise

Fatoush Salad

Shredded Greens, Chopped Tomato, Cucumber Mint, Parsley & Lemon Accented With Toasted Pita Triangles Tossed In A Mint Vinaigrette

Country Style Potato Salad

Steamed Potatoes With Capsicum, Shredded Carrots, Shallots & Creamy Mayonnaise

Cole Slaw Salad

Traditional Coleslaw With Homemade Dressing

Curried Potato Salad

With Yellow Curry, Mixed Vegetables & Curry Infused Mayonnaise

Pesto Pasta Salad

With Market Fresh Vegetables Including Sun Dried Tomatoes & Kalamata Olives

Almond Spinach And Beetroot Salad

Baby Spinach Tossed In Slithers Of Baby Beetroot Spinach & Mustard Vinaigrette

Kids



KIDS MENU \$22.50PP
3-12 Years

HOT DISH

Tempura Fish
Spaghetti Bolognaise
Freshly Crumbed Chicken Breast
Beef Lasagne
Angus Beef Burger
Pan Seared Fish With Steamed vegetables

All Served With Super Crunchy Chips & Side Salad

DESSERT

Sliced Cake With Chantilly Cream



KIDS BOXED MENU \$15PP
3-12 Years

HOT DISH

Tempura Fish
Freshly Crumbed Chicken Breast
Beef Lasagne
Chicken Nuggets
Fish Cocktail

All Served With Super Crunchy Chips & Side Salad

FRESH FRUIT

Apple or Banana
Fruit Popper (assorted)

Indian Menu



ENTREE VEGETARIAN \$4.50 Per Serve

Cocktail Veg Samosa

Fried Indian Pastry Stuffed With Spicy Potatoes & Peas

Bhel Puri

Puffed Rice With Tangy, Spicy Indian Sauce

Papri Chat

Deep Fried Aniseed Pastry With Sweet Yoghurt, Boiled Diced Potato, Chick Peas And Tamarind Sauce

Cocktail Veg Spring Roll

Spring Roll Pastry Stuffed With Vegetables

Filtered Coffee & Tea

INDIAN BIZARRE MAINS VEGETARIAN \$13PP

Plain Biryani Rice

Aromatic Basmati Rice Cooked With Green Cardamom & Cloves

Dal Makhan Wali

Creamy Black Lentil With Extra Touch Of Ginger & Asafoetida

Aloo Gobi Matter

Wok Fried Cauliflower With Potato & Peas

Paneer Peshawar

Homemade Cottage Cheese With Authentic Indian Masala Sauce

Malai Kofta

Fried Dumpling With Mild Saffron Sauce

Pindi Chana

Authentic Hawker Delight Chickpeas With Crumble Cottage Cheese

Naan/Roti/Paratha

Assorted Indian Bread From Traditional Tandoor

Indian Menu



SALAD CORNER \$4 Per Serve

Khada Salad

Seasonal Salad Cucumber, Tomatoes, Spanish Onion,
Green Chillies

Dahi Bhalle

Lentil Dumpling Soaks In Sweet Yoghurt And Tamarind Sauce

Aloo Chana Chaat

Tangy Potato & Chick Pea's Salad

Lachha Piyaz

Shredded Spanish Onion Rings With Indian Spices & Lemon Juice

Beetroot & Lachha Piyaz

Picked Shredded Spanish Onion Rings With Beetroot Juliennes

DESSERTS \$6 Per Service

Gulab Jamun

Deep Fried Milk Dumpling With Honey Syrup & Touch Of Saffron

Pistachio Kulfi

Kulfi Is A Traditional Indian Ice Cream, Where Fresh Milk And Sugar Is Blended
With Traditional Flavours Creating A Delicious, Creamy Treat

Assorted Cheesecakes - Individual Slices

Profiteroles - Assorted Cream Puffed Pastries

Sliced Fresh Fruits - With Cream And Mixed Coulis

Equipment



Inclusive Of Room Hire

Whiteboard
Portable Screen
Lectern
Cordless Microphone



Optional Extras

Pens & Note Pads \$3.00PP
Data Projector \$75.00
Extra Microphone \$50.00
Leapel Microphone \$50.00
Disc Jockey \$400.00 (5 Hours)
Juke Box \$300.00
Balloon Decor Prices Start From \$18.00 Per Table
Chair Covers With Coloured Sash \$4.50 Per Chair
(Delivery Fee Applies To Hubertus Events)

Rooms



BLACKTOWN

Marana Room

The Marana Room With Its Sophisticated And Elegant Surrounds Offers Features Such As Crystal Chandeliers And The Old World Charm Of Timber Panelling And Private Bar Facilities, Creating A Wonderful Atmosphere For Your Event . With A Capacity To Hold Up To 110 People This Room Is Perfect For Any Occasion.

Room Hire \$350 | Room Hire Waived If Catering Exceeds \$1000.00

Wattle\Waratah Room

With The Capacity To Hold Up To 120 People The Wattle/ Waratah Room Is A Great Venue For Conferences And Seminars As Well As Other Special Events. With Its Modern Decor And Separate Break-Out Area, It Is Versatile In That It Can Be Utilized As One Or Two Separate Function Rooms.

Room Hire \$350 | Room Hire Waived If Catering Exceeds \$1000.00

Wattle Room

This Function Room Is Ideal For Your Next Business Meeting Or Smaller More Intimate Social Function. Equipped With Data Projector & Screen

Room Hire \$250 | Room Hire Waived If Catering Exceeds \$500.00

Waratah Room

This Function Room Is Ideal For Your Next Business Meeting Or Smaller More Intimate Social Function. Equipped With Data Projector & Screen

Room Hire \$250 | Room Hire Waived If Catering Exceeds \$500.00

Jack Robinson Room

This Intimate Function Room Is Ideal For Your Next Business Meeting Or Smaller More Intimate Social Function. This Room Offers A 64Inch Lcd Tv For Easy Laptop Set Up. Maximum Capacity - 15 People

Room Hire \$200 | Room Hire Waived If Catering Exceeds \$500.00

Rooms



Max Mckenzie Room

The Max Mackenzie Room Is The Perfect Venue For Your Next Conference Or Seminar, Or For That Intimate Social Gathering. This Room Offers A 64Inch Lcd Tv For Easy Laptop Set Up.

Maximum Capacity - 20 People

Room Hire \$200 | Room Hire Waived If Catering Exceeds \$500.00

Max Mckenzie / Jack Robinson Room

The Max Mckenzie / Jack Robinson Room Is Versatile In Which It Can Be Utilized As One Or Two Separate Function Rooms. With Its Fresh And Modern Décor It Is A Great Venue To Host Your Next Conference Or Special Event.

Room Hire \$350 | Room Hire Waived If Catering Exceeds \$500.00

Ballroom

A Multipurpose Room With The Capacity To Hold Up To 220 People. With Its Stylish Decor, Large Dance Floor And Stage Area, The Ballroom Is The Ideal Venue For Presentations, Dinner Dances, Weddings, Theatre Restaurants And Other Special Events.

The Ballroom Comes Equipped With A Data Projector And Screen.

Room Hire \$500 | Room Hire Waived If Catering Exceeds \$1500.00

Diamond Showroom

Renowned For Its Award Winning Facilities, The Diamond Showroom Is The Ideal Venue For Seminars, Product Launches, Major Events And Conferences. The Diamond Showroom Can Seat 870 And Can Be Themed For Any Occasion.

Please Contact The Event Department For Package And Price Information.

Room Hire - For Room Hire Rates Please Contact Our Friendly Staff



HUBERTUS

Hubertus

Showroom Room Hire \$250 | Room Hire Waived If Catering Exceeds \$500.00

Lakeview Room Room Hire \$250 | Room Hire Waived If Catering Exceeds \$500.00

Terms & Conditions



You Must Be A Financial Full Member Of Blacktown Workers Club Limited (Club) To Book An Event Or Function (Event) At Any Of The Function And Conference Facilities Located At Any Of The Club's Premises (Event Venues), Or To Place A Booking On Behalf Of A Company Or Other Organization. A Current Membership Number Must Be Provided On Booking The Event.

1. Tentative Booking

A Tentative Booking May Be Placed At The Club's Discretion And Will Be Held By The Club For A Maximum Period Of 7 Days (Booking Period). To Confirm A Booking You Must Pay The Deposit (See Clause 2) And Return A Signed Copy Of These Terms And Conditions Within The Booking Period, Otherwise A Tentative Booking May Be Cancelled By The Club At Its Discretion.

2. Confirmation Of Booking

A Deposit Of \$250 Or 10% Of The Total Event Charge, Whichever Is Greater Is Payable Upon Confirmation Of A Booking.

3. Final Payment

The Total Event Charge Includes All Food, Beverage, Labour, Event Venue Hire, Equipment Hire And All Other Costs Associated With The Event. You Must Pay The Full Amount Of The Total Event Charge At Least 7 Days Before The Event Date Or The Club May Cancel The Event By Giving You Written Notice Which Is Effective Immediately. Account Facilities May Be Arranged With Prior Approval From The Club's Functions Manager. All Accounts Must Be Paid In Full Within 7 Days Of An Invoice Being Issued By The Club.

4. Menu Selection /Beverage

You Must Make Your Final Menu Selection 2 Weeks Before The Event Date. Any Special Meals, Including Specific Dietary Or Medical Requirements Must Also Be Advised To The Club At This Time.

4.1 If There Are Changes To The Agreed Meal Service Time Of More Than 30Mins Additional Labour Charges Will Apply. The Club Makes Every Effort To Ensure Menu Items Are Correct At Time Of Printing, But They May Change Depending Upon Availability And Seasonal Pricing.

4.2 Food Must Be Consumed Within (2) Two Hours Of Service.

4.3 Beverage - all function room pricing is set at non-members price.

5.Attendees

You Must Tell The Club The Number Of Event Attendees At Least 7 Days Before The Event Date. This Must Not Exceed Any Maximum Capacity Of The Event Venue Advised By The Club, Or The Club May Refuse Entry To Attendees Or Require Them To Leave The Event Venue.

6.Cancellation

You Must Notify The Club In Writing Before The Event Date, If The Event Is Cancelled. The Following Cancellation Fees Apply To Cover The Club's Reasonable Administration And Other Costs As Detailed Below:

More Than 60 Days' Notice Received Before The Event Date: No Fee Payable. Any Deposit You Have Paid Will Refund In Full.

Between 30 And 60 Days' Notice Received Before The Event Date: You Will Be Required To Pay 25% Of The Total Event Charge, Less Any Deposit Paid Which Will Be Forfeited

Between 7 And 30 Days' Notice Received Before The Event Date: You Will Be Required To Pay 50% Of The Total Event Charge, Less Any Deposit Paid Which Will Be Forfeited.

Less Than 7 Days' Notice Received Before The Event Date: Any Deposit Paid Will Be Forfeited And You Will Be Required To Pay The Remaining Balance Of The Total Event Charge.

More than 60 days notice received before the Event date:	No fee payable. Any Deposit you have paid will be refunded in full.
Between 30 and 60 days notice received before the Event date:	You will be required to pay 10% of the Total Event Charge, less any Deposit paid which will be forfeited.
Between 7 and 30 days notice received before the Event date:	You will be required to pay 50% of the Total Event Charge, less any Deposit paid which will be forfeited.
Less than 7 days notice received before the Event date:	Any Deposit paid will be forfeited and you will be required to pay the remaining balance of the Total Event Charge.

7.Sundays & Public Holidays

A Surcharge Will Apply To The Total Event Charge If Held On A Sunday (10%) Or Public Holiday (15%).

8.Blacktown Workers Club Sign-In Policy

As The Club Is A Licensed Venue, All Event Attendees Must Meet The Club's Requirements To Enter And Remain On The Club's Premises Under Its Constitution, By-Laws And Any Applicable Law Including The Registered Clubs Act 1976 And Liquor Act 2007. Any Person Who Does Not Meet These Requirements May Be Refused Entry Or Be Required To Leave The Premises. Event Attendees May Be Required To Provide Proof Of Age And Proof Of Address.

9.Minors

9.1 You Must Ensure That All Minors Are In The Immediate Company Of A Responsible Adult At All Times. Minors Are Not Permitted To Enter Restricted Areas Of The Club Such As Gaming Areas And Some Bar Areas, All Restricted Areas Are Clearly Signposted.

9.2 If The Event Is A School Or Other Educational Function You Must Ensure:

- (A)** All Students Remain In The Event Venue During The Event And Must Not Access Other Parts Of The Club Premises; And
- (B)** All Entry/Exit Points To The Event Venue Are Monitored By A Responsible Adult (The Club Can Provide Personnel By Arrangement With The Club's Functions Manager And The Cost Will Be Included In The Total Event Charge).

9.3 The Club May Refuse Entry To Any Person Or Require A Person To Leave The Club Premises Immediately If They Are In Breach Of This Clause 10.

10. Conduct Of The Event & Safety

10.1 Unless Otherwise Agreed By The Club, The Event Must Finish At The Time Specified When You Confirm The Booking.

10.2 You Must Ensure That The Event Is Conducted In Accordance With Applicable Law, Applicable Safety Standards, And Any Restrictions Imposed On The Use Of The Event Venue As Notified By The Club. The Club May Terminate The Event Immediately If The Club Reasonably Believes That The Conduct Of The Event May Have An Adverse Effect The Operation Of The Club's Business, Security Or Reputation, Or That The Event Is Not Being Conducted In Accordance With Applicable Laws, Standards Or These Terms And Conditions.

10.3 The Club Is Not Responsible For Any Loss, Liability, Costs, Damages Or Expenses That You Or Any Other Person May Incur If The Club Exercises Its Rights Under Clause 11.2.

10.4 Smoke Machines, Special Balloon Effects And/Or Pyrotechnics Must Not Be Used Without Prior Written Approval From The Club's Functions Manager.

11. Additional Food And Beverage

11.1 You Must Not, And Must Not Allow Any Other Person To:

(A) Bring Any Food Or Beverage Onto The Club Premises;

(B) Remove Any Food Or Beverage From The Club Premises During Or After Completion Of The Event;

(C) Bring Liquor Onto The Club Premises (Including By Offering Liquor As A Prize, Gift Or Benefit At The Event), Without The Prior Written Approval Of The Club's Functions Manager.

12. Special Event Cakes To Celebrate Birthdays, Engagements, Anniversaries, Weddings Etc. Are Permitted, If You Notify The Club's Functions Manager When You Confirm The Booking And Make Appropriate Arrangements.

13. You Are Responsible To Ensure That All Food And Beverage Brought Onto The Club's Premises (Not Prepared By The Club) Is Prepared And Served In Accordance With Relevant Food Safety And Hygiene Standards And The Club Takes No Responsibility In This Regard.

14. Live Entertainment & Audio Visual

14.1 If Live Entertainment Will Be Provided At The Event, You Must Follow The Club's Entertainment Guidelines Which Can Be Obtained From The Club's Functions Manager. Those Guidelines Form Part Of These Terms And Conditions If You Arrange Entertainment. You Are Responsible For All Costs And Expenses Associated With The Live Entertainment At The Event, Unless Otherwise Agreed With The Club In Writing.

14.2 If You Want To Use The Club's Audio Visual Equipment, An Audio Visual Technician Must Be Engaged For The Event And The Cost Will Be Included In The Total Event Charge.

15. Security

For The Safety And Protection Of All Club Patrons, Security Guards May Be Required For The Event As Specified By The Club's Functions Manager On Confirmation Of Your Booking. You Agree To Pay The Cost Of Such Security And It Will Be Included In The Total Event Charge. Normally, The Club Will Require A Security Guard To Be Present At 18Th And 21St Birthday Celebrations To Assist In Meeting Rsa Obligations And Assisting You To Comply With Clause 12 Where There A Number Of Attendees At The Function Who Are Under The Age Of 18.

15.1 For 18th & 21st Bookings All Guests 18 Years and Over Will Be Supplied With a Wristband To Help Monitor RSA.

16. Directions From The Club

You Agree To Comply With Any Reasonable Direction Given To You By The Senior Employee Of The Club Or His Or Her Delegate Then On Duty.

17. Smoking

All Event Venues Are Non-Smoking. Smoking Areas Are Located Elsewhere Within The Club's Premises For The Convenience Of Event Attendees And Are Clearly Signposted.

18. Responsible Service Of Alcohol

The Club May Refuse Service Or Supply Of Liquor To Any Person And Require Any Person To Leave The Club's Premises In Accordance With The Club's Responsible Service Of Alcohol Policy Or Any Applicable Law. Liquor Must Not Be Served Or Supplied By Any Person On The Club's Premises Other Than Authorised Club Employees.

19. Cancellation By The Club

The Club Is Not Responsible For Any Loss, Liability, Costs, Damages Or Expenses That You, Or Any Other Person, May Suffer Or Incur If The Club Is Unable To Provide The Event Venue Or Any Other Arrangements For The Event Or Any Part Of It Due To Circumstances Beyond The Club's Reasonable Control, Including (But Not Limited To) Industrial Dispute, Lightning, Fire, Storm, Flood, Governmental Or Semi-Government Restraint Or Order, Or Any Utility Shortage Or Interruption. The Club Will Endeavor To Give You Reasonable Notice Of Any Cancellation Where Possible.

20. No Responsibility

You Agree That You Are Responsible To Ensure The Safety Of Any Property Which You Or Any Other Person Brings Onto The Club's Premises In Connection With The Event. The Club Takes No Responsibility For Theft, Damage, Or Destruction Of Such Property (Except To The Extent Such Damage Or Destruction Is Directly Caused By The Club).

21. Ticket Sales & Merchandise

If You Will Sell Tickets To The Function You Will Need To Advise The Club's Functions Manager When You Confirm The Booking. You Must Not Sell A Number Of Tickets Which Exceeds Any Maximum Capacity Of The Event Venue Advised By The Club, Or The Club May Refuse Entry To Attendees Or Require Them To Leave The Event Venue. The Club May Require Tickets To Be Sold By The Club For Large Events At Its Discretion, In Accordance With The Club's Entertainment Guidelines Which Are Available From The Club's Functions Manager.

23. Indemnity

You Agree That You Are Responsible For, And Indemnify The Club Against:

(A) Any Breakages, Loss, Damage, Destruction Or Defacing Of Club Property, Arising Out Of Your Use Of The Event Venue Or In Connection With The Event. The Club May Deduct Any Amount From Moneys Held By The Club And Owing To You, To Cover Any Such Breakage, Loss, Liability Damage Or Destruction;

(B) Any Additional Cleaning Requirements Which The Club Reasonably Considers To Be Over And Above Normal Cleaning Requirements, Arising From Your Use Of The Event Venue;

(C) Any Claim, Liability, Loss, Cost, Expense Or Damage In Respect Of Personal Injury Or The Death Of Any Person Or Loss Of Or Damage To Any Property (Including Property Of The Club) Arising Out Of Or In Connection With The Event (Except To The Extent Directly Caused By The Club); And

(D) Any Claim, Liability, Loss, Cost, Expense Or Damage Arising In Connection With A Breach Of These Terms And Conditions By You, Or In Connection With Any Negligent Act Or Omission By You.

I Have Read And Agree With The Above Terms And Conditions. If You Sign On Behalf Of A Company Or Other Organization You Warrant To The Club That You Are Fully Authorized To Do So.

Signature: _____ Print Name: _____

Company Name _____ Date: _____

Membership No: _____