

Adelaide, South Australia

 **KOONYONGA**
GOLF CLUB



Functions

2011



KOoyonga
GOLF CLUB

Thank you for your enquiry regarding our function package.

We have pleasure in enclosing our current function menus with our beverage selections and packages for your perusal. The chef's selection menus of our most popular dishes also offers a price advantage if selected unaltered, or you may compile your own selections from our menu choices.

Our new Clubhouse has a magnificent outlook over one of Australia's most prestigious golf courses and is beautifully presented to accommodate your requirements for that special day.

Seating arrangements, colour schemes, linen requirements and your final decisions regarding catering can be discussed with our friendly and professional staff.

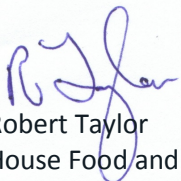
Kooyonga Golf Club is an exclusive private member's club with certain traditions and regulations, which have carried on over the decades and we appreciate your cooperation in complying with the following:

- There is a six hour limit on each function and a surcharge will apply for each ½ hour past midnight. The bar is available after 7.00 pm and the dining room from 8.30 am. A private room hire charge applies to the dining room of \$250.00.
- The Clubhouse is a non-smoking area but provisions for smokers are available.
- Gentlemen are required to wear a long sleeve collared shirt in the dining room for dinner and clothing made from denim material is not acceptable in the Clubhouse, sandals or sneaker type shoes are also not permitted.

There is ample free parking space in our car park area adjacent to the beautiful rose garden. Kooyonga Golf Club is situated in close proximity to both the city and the airport.

We look forward to discussing your requirements in the near future and invite you to make an appointment. Simply phone the office during business hours on (08) 8352 5444.

Yours faithfully



Robert Taylor
House Food and Beverage Manager

Conference Options

The Board Room

Seating a maximum of 14 persons on a timber boardroom table with upholstered chairs.

Equipment included for day use:

Whiteboard
Television/video
Screen
Desk and telephone
Access to fax, email and photocopying facilities

Day room hire rate including equipment as listed above
\$180.00 (9.00 am to 5.00 pm)

Food and beverage not included.

The Sitting Room

Overlooking the golf course this elegant room provides seating for a private dinner party for up to 40 persons.

Theatre style 56 persons.

Cocktail party 60 persons.

Equipment included for day use:

Whiteboard
Television/video
Screen
Access to fax, email and photocopying facilities

The Sitting Room is perfect for seminars, general meetings, private dinner parties or product launches.

Day room hire rate including equipment as listed above
\$250.00 (9.00am to 5.00pm)

Food and beverage not included.

Exclusive golf packages can also be arranged for a unique and memorable day.

Catering Options

Coffee and Tea Breaks – Self Serve

\$7.00pp

Freshly brewed coffee/tea or orange juice. Served with the following:

- Carrot cake
- Muffin

\$5.00pp

Freshly brewed coffee/tea or orange juice. Served with a selection of biscuits.

\$3.50pp

Freshly brewed coffee/tea or orange juice.

All of the above options are available on arrival at registration, conference room or in the Members Bar

Recyclable cups available if required.

Lunch Options – Self Serve

\$19.50pp

Baguette platter with your choice of filling from the following:

- Chicken fillet with avocado, cheese, mayonnaise and mixed greens
- Turkey, cranberry, sun dried tomato and rocket lettuce
- Honey cured ham, Swiss cheese, lettuce, spanish onion and mayonnaise
- Tuna, onion, cucumber, parsley greens and mayonnaise
- Fetta, olives, sun dried tomato, roasted capsicum and pumpkin with seasonal greens

Maximum of any four of the above selections and a platter of chef made quiche slices.

We will also provide a selection of fresh sliced seasonal fruit with tea/coffee or orange juice.

\$14.90pp

Sandwich (1½ per person) with your choice of fillings (maximum of four). Served with a platter of fresh sliced seasonal fruit and tea and coffee.

A la carte lunch or pre arranged set menu in our picturesque dining room overlooking the course (a la carte menu enclosed). Bookings required.

Beverages may be selected from our extensive wine list.

Chef Selection Menus

Menu One - \$52.00

Entrée

Roasted Pumpkin, Carrot, Coconut & Coriander Soup

Pumpkin, carrot and cummin blended with coconut milk and served with coriander

or

Lemon Pepper Squid Rings

Warm lemon pepper coated squid rings served on a julienne of pickled vegetables with a caper mayonnaise

Main Course

Kooyonga Porterhouse

Prime export quality chargrilled porterhouse steak cooked medium rare napped with a Dianne sauce, topped with caramelised red onion and a parmesan chip

or

Sage & Bocconcini Chicken

Chicken breast pocketed with bocconcini and sage, wrapped in prosciutto and baked, served with a tomato and basil sauce

Main served with garden fresh salad

Dessert*

Trio of Ice Creams

Trio of ice Creams in a brandy snap basket, served with a fresh berry coulis

Freshly Brewed Coffee & After Dinner Chocolate

Menu Two - \$60.00

Entrée

Spicy Tomato & Red Pepper Soup

Tomato, red pepper and onion garnish with a basil pesto crouton

or

Smoked Salmon

Tasmanian smoked salmon draped over rocket with telegraph cucumber, roasted capsicum, capers and red onion laced with horseradish cream

Main Course

Kooyonga Porterhouse

Prime export quality chargrilled porterhouse steak cooked medium rare napped with a Dianne sauce, topped with caramelised red onion and a parmesan chip

or

South Australian King George Whiting

Crumbed SA King George whiting fillets served with home made tartare sauce

Main served with garden fresh salad

Dessert*

Mini Pavlova

Petite pavlova with seasonal fruit, strawberries and cream, drizzled with passionfruit

Freshly Brewed Coffee & After Dinner Chocolate

Menu Three - \$68.00

Canapes on Arrival

(Served on the Terrace or in the Sitting Room)

Golden brown calamari with lemon & tartare

Petite tartlet with fresh tomato, cheese, and basil

Sweet chilli chicken crumbed tenders

Spicy sweet potato curry puffs

Smoked salmon frittata

Entrée

Prawn & Avocado

Chilled prawns tossed in a seafood dressing on a chiffonnade of iceberg lettuce topped with an avocado salsa and a whole cooked prawn

or

Herb Crusted Chicken Salad

Warm chicken tender strips, with a fresh bread and herb crumbing, sitting on a salad of tomato petals, cucumber and mixed greens drizzled with a lemon aioli

Main Course

Northern Territory Barramundi & Smoked Salmon

Baked barramundi topped with smoked salmon and steamed asparagus napped with a lemon hollandaise sauce

or

Rymill Fillet Steak

Prime beef fillet cooked medium rare, served on a warm salad of beetroot and zucchini, crowned with basil pesto and surrounded by a red wine demi-glaze

Main served with garden fresh salad

Dessert*

Rhubarb & Apple Crumble

Rhubarb and apple on an almond meal base topped with crumble and served with vanilla anglaise and ice cream

Freshly Brewed coffee and After Dinner Chocolate

*You may choose any set dessert from our function menu

Main courses are served with a garden fresh salad.

Bowls of seasonal vegetables instead of salad are available for an additional \$2.00/person

Function Menu Selections

Choose one of our popular chef's selection menus or compile your own menu from the following dishes.

Canapés

For functions or private parties with one of our function menu's booked for lunch or dinner our chef will arrange a selection of hot and chilled canapés for service on arrival for a duration of thirty minutes, from \$9.50 per person.

Soup

Spicy Tomato & Red Pepper Soup

Tomato, red pepper and onion, garnished with a basil pesto crouton

Crème of Chicken & Lemon

Chicken stock, cream and lemon finished with a dollop of sour cream and chives

Roasted Pumpkin, Carrot, Coconut & Coriander

Pumpkin, carrot and cumin, blended with coconut milk and served with coriander

Potato, Leek, Bacon & Spinach

Potato, leek and spinach puree in a vegetable stock garnished with crispy bacon and crème fraiche

Entrée

Smoked Salmon

Tasmanian smoked salmon draped over rocket with telegraph cucumber, roasted capsicum, capers and red onion laced with horseradish cream

Herb Crusted Chicken Salad

Warm chicken tender strips, with a fresh bread and herb crumbing, sitting on a salad of tomato petals, cucumber and mixed greens drizzled with a lemon aioli

Prawn & Avocado

Chilled prawns tossed in a seafood dressing on a chiffonnade of iceberg lettuce topped with an avocado salsa and a whole cooked prawn

Lemon Pepper Squid Rings

Warm lemon pepper coated squid rings served on a julienne of pickle vegetables with a caper mayonnaise

Thai Beef Salad

Sliced beef sirloin on a salad of rocket, rice noodles, cucumber, red onion, peanuts, coriander, basil and mint tossed with a mild sweet chilli and lime dressing

Main Course

Northern Territory Barramundi & Smoked Salmon

Baked barramundi topped with smoked salmon and steamed asparagus napped with a lemon hollandaise sauce

South Australian King George Whiting Fillets

Crumbed S.A. King George whiting fillets served with homemade tartare sauce (optional extra of three skewered prawns at an additional charge)

Grainfed Porterhouse Steak

Prime export quality chargrilled porterhouse steak cooked medium rare napped with a Dianne sauce, topped with caramelised red onion and a parmesan chip

Rymill Fillet Steak

Prime beef fillet cooked medium rare, served on a warm salad of beetroot and zucchini, crowned with basil pesto and surrounded by a red wine demi-glaze

Sarazen Veal

Tender veal scallopini, lightly crumbed & topped with olive Tapenade, diced tomatoes & Tarragon butter

Sage & Bocconcini Chicken

Chicken breast pocketed with bocconcini & sage, wrapped in prosciutto and baked, served with a tomato and basil sauce

Vegetable Filo Parcels (Vegetarian)

Roast pumpkin, baby spinach, pine nuts, char grilled capsicum and basil wrapped in fresh filo pastry served with a butter sauce

Dessert

Trio of Ice Creams

Trio of ice Creams in a brandy snap basket, served with a fresh berry coulis

Mini Pavlova

Petite pavlova with seasonal fruit, strawberries and cream, drizzled with passionfruit pulp

Chocolate Sponge Pudding

Rich chocolate sponge with chocolate sauce, with mixed berries, cream and ice cream

Rhubarb & Apple Crumble

Rhubarb and apple on an almond meal base topped with crumble and served with vanilla anglaise and ice cream

Premium Cheese

King Island Brie, Edam, Mature and Bass Strait Blue cheese served with dried fruit and nuts

Freshly Brewed Coffee and After Dinner Chocolate

All prices include GST. Food prices valid from 01/01/2011 to 24/12/2011. Dishes subject to seasonal availability
Special diets catered for with advance notice only (vegetarians, gluten free, lactose intolerant)
Nut allergy: No added nuts go into the preparation but some products may contain traces of nuts

Beverage Selections

Function Beverage Options

Option One

Four Hour Duration \$29.90 per person
Five Hour Duration \$32.90 per person

BEER

Jugs or Glasses

Coopers – Pale Ale, Clear, Lager, Light

SOFT DRINK AND JUICE

Orange Juice, Mineral Water, Lemon Squash, Coke, Lemonade

BOTTLED WINES

Kooyonga Label Adelaide Hills Shiraz

Shingleback Haycutters Sauvignon Blanc Semillon

Windy Peak Sparkling Chardonnay Pinot Noir

(available on arrival for toast)

Package Two

Four Hour Duration \$34.90 per person
Five Hour Duration \$36.90 per person

BEER

Jugs or Glasses

Coopers – Pale Ale, Clear, Lager, Light

SOFT DRINK AND JUICE

Orange Juice, Mineral Water, Lemon Squash, Coke, Lemonade

BOTTLED WINES

Tomich 'M' Sparkling Chardonnay Pinot

Penna Lane Riesling

O'Leary Walker Blue Cutting Rd Semillon Sauv Blanc

Shingleback McLaren Vale Shiraz

Thorn-Clarke Sandpiper Cabernet Sauvignon

Package Three

Beverages on consumption charged to the main account.

Bottled wines can be pre selected from our Function wine list.

(No individual table accounts available).

It is with regret that given the volatility of the wine market in Australia we cannot guarantee availability of any wine. In the best instance 10 days notice is required. Under this time we reserve the right to replace any unavailable wine with its nearest equivalent, in type and price. In each case we will endeavor to inform of our actions.

Beverage Selection

Wine List

Sparkling Wines

Windy Peak Chardonnay Pinot Noir	\$27.90
Di Giorgio Pinot Noir Chardonnay	\$35.00
Tomich 'M' Sparkling Chardonnay Pinot	\$33.00
Katnook 'Founders Block' Sparkling Shiraz	\$37.00
Bird in Hand Sparkling Pinot Noir	\$37.00
O'Leary Walker 'Hurtle' Pinot Noir Chardonnay	\$39.50

Sweet White

'Heart and Soul' Moscato	\$24.00
Jim Barry 'Lavender Hill' Moselle	\$30.00
Hollick Nectar (375ml)	\$30.00
Rockford White Frontignac	\$35.00

Chardonnay

Rosemount 'Twilight Harvest' Unoaked Chardonnay	\$31.00
Elderton Eden Valley Chardonnay	\$31.50
'The Hedonist' Viognier Chardonnay	\$31.50
O'Leary Walker Chardonnay	\$39.50

Riesling

Mayhem 'Old School' Riesling	\$29.00
Jim Barry Riesling	\$33.00
Tomich Hill Riesling	\$33.50
O'Leary Walker 'Watervale' Riesling	\$35.50
'Penna Lane' Riesling	\$35.50
Bird in Hand Riesling	\$36.00
Penfolds Koonunga Hill 'Autumn' Riesling	\$34.00
Pikes Riesling	\$38.50

Sauvignon Blanc

Cool Woods Sauvignon Blanc	\$26.50
Shingleback 'Haycutters' Sauvignon Blanc/Semillon	\$26.50
O'Leary Walker 'Blue Cutting Road' Sem/Sauv/Blanc	\$32.00
Crowded House Sauvignon Blanc	\$32.50
Paracombe Creek Sauvignon Blanc	\$32.50
Murdoch Hill Sauvignon Blanc	\$36.00

Other Whites and Blends

RedBank 'Sunday Morning' Pinot Gris	\$32.00
Pirie Tasmania South Estelle Riesling Gewurztraminer	\$32.00
Coriole Chenin Blanc	\$32.50
Moondah Brook Verdehlo	\$33.50
Rockford Semillon	\$38.00

Rosé Style

Bird in Hand Pinot Rosé	\$29.00
Rockford Alicante Bouchet	\$37.00

Shiraz and Blends

Club Red 'Whitefeather' Cabernet Shiraz	\$26.50
Earthworks Shiraz	\$26.50
Islander Shiraz	\$29.50
Beresford Shiraz	\$32.50
Shingleback McLaren Vale Shiraz	\$34.50
Harbord 'The Tendril' Shiraz	\$36.00
Koonunga Hill 'Seventy Six' Shiraz Cabernet	\$36.00
O'Leary Walker Shiraz	\$39.50
Browns of Padthaway 'T-Trellis' Shiraz	\$37.00
Fox Gordon Eight Uncles Shiraz	\$37.00
Murdoch Hill 'The Cronberry' Shiraz	\$37.50
Jim Barry 'Lodge Hill' Shiraz	\$42.50
d'Arenberg Footbolt Shiraz	\$38.00
Yangarra Shiraz	\$40.00
Cape Barren Native Goose Shiraz	\$39.00
Woodstock 'Pilots View' Shiraz	\$45.00
Rockford Basket Press Shiraz	\$95.00
Penfolds St Henri Shiraz	\$110.00

Cabernet Sauvignon

Thorn-Clarke 'Sandpiper' Cabernet Sauvignon	\$30.00
Paulette Cabernet Merlot	\$36.00
Bremerton Coultard Cabernet Sauvignon	\$32.00
Wynns 'The Gables' Cabernet Shiraz	\$41.00
Amadio Cabernet Sauvignon	\$41.00
Chapel Hill Cabernet Sauvignon	\$46.50
Scarpantoni Brothers Block Cabernet Sauvignon	\$49.50
Petaluma Hundred Line Cabernet Sauvignon	\$49.50
Barossa Valley Estate Ebenezer Cabernet Sauvignon	\$52.00
Jacobs Creek St Hugo Cabernet Sauvignon	\$65.00

Other Reds and Blends

Johnstone Pinot Noir	\$36.00
Henschke Keyneton Estate Shiraz/Cab/Merlot	\$65.00

Please note that this current wine list is subject to change on availability and wholesale price increases

Cocktail Party Menu

Gourmet finger food served by our staff over a one and a half hour duration.

\$33.00 per person

Selection of any nine of the following or allow our Chef to arrange a variety with some of her specialties.

Assorted sushi

Chilled smoked salmon with horseradish cream, capers and onion on a toasted grissini

Chilled tomato, cheese and basil on a toasted grissini

Tempura battered prawns with a dipping sauce

Mini pizza's

Cocktail Spring Rolls

Mini curry puffs

Chicken Satay - mini tender chicken skewers with a satay sauce

Spicy flame grilled Mongolian meat balls

Crumbed mini fish bites with tartare sauce

Lemon pepper calamari with lemon and tartare sauce

Cheese and spinach triangles

Warm Atlantic Salmon with sesame seeds and asian sauce

Smoked salmon frittata with sour cream and chives

Sweet chilli crumbed chicken tenders

For functions or private parties with one of our function menu's booked for lunch or dinner our Chef will arrange a selection of any four hot and chilled canapés for service on arrival for a duration of thirty minutes, from **\$9.50 per person**.

Self serve Coffee/Tea/After Dinner Chocolate. **\$2.50 per person**



KOORYONGA GOLF CLUB

May Terrace, Lockleys, SA, 5032; PO Box 119, Brooklyn Park, SA, 5032
Phone (08) 8352 5444, Fax (08) 8234 0907; email administrator@kooyongagolf.com.au

Terms and Conditions of Hire

1. General

- 1.1 The Dining Room, the Sitting Room, the Seminar Facility and the Committee Room (hereinafter called "the function rooms") of the Kooyonga Golf Club Inc ("the Club") are available for meetings, conferences and catered functions.
- 1.2 The function rooms and the buildings and grounds of The Kooyonga Golf Club Inc are hereinafter referred to as "the premises".
- 1.3 The Club reserved the right to refuse any booking without having to give any reason.
- 1.4 The Club must be advised of the purpose of the hire when any booking is made.
- 1.5 The Club does not warrant that the function rooms or part thereof being hired to you is suitable for the proposed function.

2. Confirmed Bookings

- 2.1 Upon the return of the Club's attached form confirming the booking and the deposit the Club will enter the booking as a confirmed booking.
- 2.2 The deposit must be paid by cash, Bank credit card or cheque. Cheques are to be made payable to "Kooyonga Golf Club" and payment by Bank credit card may be subject to an additional fee.
- 2.3 If you do not sign and return the attached form and deposit the Club will be entitled to book someone else for the function in your place.
- 2.4 You must notify the Club as to the number of guests attending when returning the attached form and deposit. You must confirm the number of guests attending five (5) working days before the date of the function. You will be charged based on the greater of the number of people attending the function or the confirmed number.
- 2.5 You must advise the menu selection fourteen (14) days prior to the date of the function. Special dietary requirements can be accommodated if advised at the same time.

3. Cancellation of a Booking

If you cancel the booking after it has been confirmed by return of the letter and deposit, you must write to the Club and the following cancellation fees will apply:-

- 3.1 If the booking is cancelled less than sixty (60) days prior to the function, the deposit may be refunded if the space is re-sold. If the booking is cancelled less than thirty (30) days prior to the function date the deposit will be retained as a cancellation fee.

4. Transfer of a Booking

Except at the discretion of the Club, if you wish to change the confirmed booking to another date you still remain liable for all charges due including any forfeited deposit.

5. Catering

- 5.1 Neither you nor your guests are allowed to bring food or beverage onto the premises unless agreed in writing by the Club.
- 5.2 If due to unforeseen circumstances (eg supplier shortage) the Club is unable to provide the agreed food and beverages or other services, the Club reserves the right to adjust the food and beverages package or other services at its discretion but in consultation with you where reasonably practicable.
- 5.3 While the prices for food and beverage are current at the time of any written quotation they are subject to change by us at your cost until the final prices are confirmed in writing by the Club. The prices set out in the attached letter apply at that date only and the Club can vary those prices.
- 5.4 The minimum number of people the Club will cater and charge for dinner functions on a Saturday, Sunday or public holiday is 60 people.

6. Final Details

- 6.1 You must also advise the Club of your preferred table seating and other arrangements at least five (5) days prior to your function.

While the Club will try to meet your requests it is not liable to you if the Club for whatever reason cannot comply with your requests.

- 6.2 You are responsible for any loss or damage by you or your guests to the premises or to persons on the premises.
- 6.3 Additional charges will apply, at the Club's discretion, if functions extend beyond times agreed in writing. Additional staff charges apply after midnight at the rate of \$250 per half hour or part thereof.

7. Payments

- 7.1 Full payment must be received seven (7) days prior to your function, either by cash, cheque or credit card. Cheques are to be made payable to Kooyonga Golf Club. A 1% surcharge is applicable to VISA or Mastercard payments. A 3% surcharge is applicable to American Express or Diners payments.
- 7.2 Failure to forward payment may result in the booking being cancelled and the deposit will be retained as a cancellation fee.
- 7.3 Any additional fees and charges incurred, or the balance of the account (if any) must be paid at the conclusion of the function by cash or credit card.

8. Rehearsals/Set Ups/ Sound Checks

- 8.1 All technical set ups and rehearsals in the function rooms must be supervised by a staff member or representative of the Club on the day of the function.
- 8.2 Set ups before 10.00am on the function day may incur extra costs at the discretion of the Club.

9. Performance Sound Levels

The Club reserves the right to control sound levels at your function. As the Club is a multi-use venue, sound levels cannot be guaranteed and no liability will be accepted.

10. Deliveries, Storage and Removal

- 10.1 The Club does not have storage facilities other than the function room booked by you.

- 10.2 You must advise the Club of any deliveries in advance and mark all deliveries with the name, date and venue of the function.
- 10.3 The Club does not accept any responsibility for damage or loss of goods left on the premises prior to, during, or after the function.
- 10.4 All goods must be removed at the conclusion of your function. Any goods left without prior arrangement with the Club will be deemed abandoned.

11. Parking

- 11.1 Guests attending functions are permitted to use the car parking spaces in the car park area of the Club at no additional cost.
- 11.2 Vehicles are not permitted at any time on the golf course.

12. Club Directions

The Club shall have the right to require any staff or volunteers engaged by you to carry out the Club's reasonable directions.

13. Damage to the Premises

- 13.1 You will not affix any matter or thing to, or hang any matter or thing from, any part of the function rooms or to or from any fixture or item of furniture therein without the prior consent of the Club.
- 13.2 You are responsible for and indemnify the Club in respect to any damage to the premises or to any persons on the premises including personal injuries caused by your guests, employees, contractors, agents or other persons and you undertake to promptly compensate and indemnify the Club.

14. Observance of Law

You must observe and comply with the Liquor Licensing Act 1985 and all other relevant State or Federal legislation and regulations.

15. Conduct of Function

- 15.1 You and your guests must behave in a proper, orderly and lawful manner and not permit any act, matter or thing which may injure the reputation of the Club. You and your guests must comply with the Club's directions as to your or your guest's behavior.
- 15.2 The Club reserves the right to terminate a function or remove you or your guests without liability if you or your guest's behavior or dress standards are not in the Club's opinion considered appropriate. The Club's dress code prohibits denim and T-shirts without collars.
- 15.3 Staff members of the Club are instructed not to serve alcoholic beverages to guests under the age of eighteen (18) years, or to guests in a state of intoxication. The Club's policy is to serve guests in a responsible, friendly and professional manner. The right to discontinue liquor service is reserved by the Club.
- 15.4 You will provide such security as may be required by the Club to ensure that there is no damage to the Club's property, interference with the enjoyment of the Club's facilities and properties by other persons, including ensuring there is no perception of harm to the Club, or its reputation, or to its property or that of its members or other persons.

16. Smoking

In the interest of public health, and in line with legislative requirements, the Club and its premises is a smoke

free venue and all areas which are enclosed, including the function rooms, terraces and corridors, are no smoking areas. Smoking is only allowed in areas specified by the Club.

17. Prohibitions

- 17.1 Except with the prior approval of the Club, confetti, confetti substitutes or glitter are not permitted in any area of the premises. An additional cleaning fee determined by the Club will apply if these are used.
- 17.2 Except with the prior approval of the Club, the use of candles and candelabras are not permitted in the premises.
- 17.3 No flammable liquids or other dangerous substances shall be brought onto the premises.
- 17.4 No live ammunition, gun powder, or fireworks used for special effects shall be brought onto the premises without prior written approval from the Club.
- 17.5 All scenery, properties, drapes, etc for use in the function rooms shall be rendered fire-resistant before being brought into the premises.

18. Indemnity to the Club

18.1 Liability for Damage to Property or Injury to Persons

You agree to indemnify the Club against any liability, loss, claim or proceeding arising under any statute or at common law in respect of injury, loss or damage to property, real or personal, including cash, owned by your guests or any third party including the Club, or in respect of personal injury to, or death of, any person arising out of or in connection with the function where caused by any negligent act or omission to act or wilful misconduct or breach of statute, or breach of this Agreement by you or your employees, agents, contractors, representatives, invitees or guests or by other persons entering the premises to attend the function whether invited or not (such as gatecrashers).

18.2 Damage or Injury contributed by the Club.

Your indemnity to the Club is reduced proportionately by the extent that the injury, loss or damage to property or to any person is contributed to by the wilful or negligent act or omission of the club, its employees, officers, agents or subcontractors.

19. Hirer's Property

You are at all times responsible for any musical instruments and other property, scenery, decorations, equipment and the like ("Hirer's Property") brought onto the premises by you or your guests or other persons while that Property is on the premises. You are also responsible for the insurance of that Property.

20. Force Majeure

Where the Club is unable, wholly or in part, by reason of an act of God, strike or any other interference with work, war declared or undeclared, blockade, disturbance, lightning, fire, earthquake, storm flood, explosion, government restraint, unavailability or delay in availability of stock or equipment, blackout or failure of electricity, and any other cause whether of the kind specifically enumerated above or otherwise which is not reasonably within the control of the Club ("force majeure"), to carry out any obligation under this agreement, including without limitation the supply of the function area booked and the supply of the catering services, the Club is relieved of that obligation under this agreement to the extent and for the period that is so unable to perform and is not liable to you in respect of such inability.



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Terms and Conditions of Hire

(Please return this form to confirm your booking)

21. Signed Acceptance

I acknowledge that I have read and understood the above terms and conditions.

Client Names(s):

Address:

Company/Organisation (if applicable):

Event Date(s):

Type of Function (ie. Wedding reception, dinner, birthday, trade day etc):

Telephone: Facsimile:

Email:

Signed: Date: