

CONTACT US:
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catering ^{HQ}
functions & events

CLUB JERVIS BAY
SOCIAL EVENTS



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choose
your space

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H Q

02

choose
your menu

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H Q

cocktail party selections

CANAPÉ PACKAGES

Choice Of Six (6) Items.....\$35pp
 Choice Of Nine (9) Items.....\$48pp
 Choice Of Twelve (12) Items.....\$62pp
 Additional Items.....\$6pp Each



Cold Selections

Charred Peach, Bocconcini & Prosciutto Skewer, rocket *GF, NF*

Barramundi Ceviche, aji amarillo, finger lime, saltbush *GF, DF, NF, PESC, M*

Peking Duck Pikelet, hoisin, cucumber, curly shallot, sesame

Australian Tiger Prawn Skewer, citrus mayonnaise, lemon myrtle *GF, DF, NF, PESC, M*

Heirloom Tomato Bruschetta, basil pesto, balsamic glaze, nasturtium *V*

Caprese Skewer, bocconcini, basil, heirloom tomato *V, GF, NF*

Beetroot Samosa, goat's curd, black sesame *V, GF*

Seared Sesame Tuna, wasabi mayonnaise, ponzu dressing *DF, PESC, I*

Caramelised Onion Tart, peppered chèvre, chervil *V*

Whipped Cod Roe, puffed potato crisp, caviar, dill *GF, NF, PESC, M*

Wagyu Bresaola Crostini, truffle aioli, parmesan, mustard fruits

King Crab Thermidor Tart, Gruyère crumb, fried tarragon *PESC, M*

Compressed Watermelon, whipped macadamia, mint, olive dust *VG, GF*

Caramelised Onion Scone, rare roast beef, horseradish crème, watercress *NF*

Hot Selections

Wagyu Beef Slider, American cheese, bush tomato relish

Salt & Pepper Squid, coriander and lime aioli *I*

Steamed Scallop Dumpling, yuzu kosho butter, chive, crispy shallot *I*

Potato-Spun Prawn, lemon aioli, chervil *I*

Lamb Samosa, mint yoghurt, pomegranate

Al Pastor Pork Taco, burnt pineapple, pickled onion, coriander

Vegetable & Vegan Cheese Arancini, eggplant caviar, sugo, crisp basil *GF, VG*

Pulled Herb Chicken Slider, aged cheddar, tomato conserve

Mini Beef Chimichanga, ancho chilli glaze, lime crema, pickled onion, coriander

Sesame Pork Bun, black vinegar glaze, chilli shallot *DF*

Crispy Lasagne Bite, truffled béchamel, smoked brisket, shaved pecorino

Wagyu Gyoza, tare sauce, wasabi horseradish aioli, chives *DF, NF*

Lemongrass Pork Belly on Cucumber, pickled carrot, coriander *GF, DF, NF*

Mini Beef & Red Wine Pie, bush tomato relish

Gourmet Beef Roll, tomato chutney

Wild Mushroom Arancini, truffle aioli *V*

Traditional Falafel, lemon tahini, fresh herbs *GF, VG*

Italian Meatballs, Parmigiano Reggiano, soft herbs *NF*

Spanakopita Triangle, roast capsicum relish, micro herbs *V*

Hoisin Duck Crumpet, kewpie mayonnaise, pickled carrot, radish, coriander *DF*

Satay Chicken Skewer, traditional peanut satay sauce *GF, DF*

Coconut Prawn Torpedo, lime nahm jim aioli *PESC, M*

Assorted Gourmet Pizzas *V OPTIONS AVAILABLE*

Spinach & Feta Roll, honey, lemon and mint yoghurt *V*

MINIMUM 30 GUESTS
 Additional items can be added to your menu, price on your enquiry

DIETARY
 GLUTEN FREE, V - VEGETARIAN, VG - VEGAN, LF - LACTOSE FREE,
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SEAFOOD ORIGIN
 A - AUSTRALIA, I - IMPORTED, M - MIXED

cocktail party selections

Substantial.....\$18 each

Must be on a canapé party package to
choose additional items from this menu

Sweet Canapé.....\$6 each



MINIMUM 30 GUESTS

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Substantial Canapé

Char Siu Pork Belly Brioche Burger, caramelised onion, fermented chilli, crispy shallot, coriander

Chicken & Prawn Nasi Goreng, fried egg, prawn crackers, cucumber, tomato *DF, M*

Lamb Masala, jeera rice, naan crisp, mint raita

Crispy Flathead Fillets, salt and malt vinegar chips, tartare sauce, mushy peas *DF, NF, I*

Marinated Lamb Skewer, Greek salad, tzatziki *GF, NF*

Beef Tortellini Boscaiola, shiitake mushroom, tartufo Manchego *NF*

Crispy Tteok, miso-glazed eggplant, gochujang, black sesame *VG, DF*

Chicken 65 Wing, coconut yoghurt, pickled green mango, curry leaf *GF, DF*

Charred Brisket Burger, smoked bacon, pickled jalapeño, liquid cheese, BBQ sauce, aioli

Steak Frites, chimichurri

Sweet Canapé

Apple crumble tarts

Lemon meringue tarts

Banoffee tart

Mini orange cakes with rose buttercream

Mini brownies with hazelnut cream

Caramel slice bites

Mini meringues with mascarpone Chantilly and fresh berries

Mini berry cheesecakes

grazing stations

WHAT YOU GET

Grazing Stations are available as an additional supplement to one of our function packages



Seafood Station.....\$70pp

Prawns, oysters, smoked salmon, marinated mussels *M*

Cheese Station.....\$45pp

Selection of farmhouse cheese, breads, lavosh, dried fruit, quince paste and nuts

Charcuterie Station.....\$55pp

Selection of cured meats, pastrami, prager ham, prosciutto, salami, breads, marinated olives, stuffed peppers and dips *M*

MINIMUM 30 GUESTS

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Platters

(Prices per platter, each platter serves 10)

Platters are available as an additional supplement to one of our function packages.

Corn chips, crudité and trio of dips.....\$45

Seasoned potato wedges with sweet chilli sauce and sour cream.....\$45

Seasonal fresh fruit platter.....\$105

Chefs selection of cocktail food.....\$175
(5 varieties, 50 pieces)

Selection of farmhouse cheeses.....\$155
dried fruits, nuts and lavosh

Mezze platter.....\$140
Beetroot and fetta dip, fried chickpea hummus, marinated olives, falafel, dolmades, lavosh and grissini

Charcuterie Board.....\$195
Fine selection of local and imported meats, paté and cheese balanced with sweet fruit and sour salty pickles, lavosh and grissini *M*

plated menus

MINIMUM 30 GUESTS

Additional items can be added to your menu, price on your enquiry

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Entrée

Pumpkin, sage and goats cheese ravioli, pine nuts and sage butter sauce *V*

Caramelised onion and roasted roma tomato tart with shaved Parmesan on a bed of rocket *V*

Smoked salmon, avocado and horseradish cream cheese roulade *GF, I*

Chilled tiger prawns with avocado cream, fresh mango and micro salad with honey lemon dressing *GF, PESC, EF, M*

Grilled Moroccan lamb with couscous and roasted Mediterranean vegetables *DF, EF*

Slow roast pork belly, petite citrus salad, fruit mustard and snow pea tendrils *GF, DF*

Roast Cajun spice chicken with avocado cream, pearl couscous, charred corn, lime and coriander dressing *GF*

Seasonal heirloom tomato, fresh basil, vincotto, handmade stracciatella *V, GF, EF*

Thinly shaved bresaola, truffle aioli, parmesan crumbs, pickled eschalot, micro cress *GF*

Sous vide duck breast, smoked carrot purée, poached endive, cherry gel, pancetta crumb *GF, DF*

Beetroot salad, vegan curd, candied walnuts, watercress *VG, GF*

Main

Tasmanian salmon fillet, new potato, minted peas, hollandaise *GF, PESC, M*

Humpty doo barramundi fillet with roast garlic mash, buttered beans, half roasted tomato, béarnaise *GF, PESC, M*

Slow cooked Black Angus beef complimented with kipfler potato, red wine jus and buttered green beans *GF*

Pan seared chicken breast with truffle mash, green beans and porcini cream sauce *GF*

Victorian lamb rump with roast garlic potato, green beans and rosemary jus *GF, DF*

Braised beef cheek with baby carrots, sprouts, potato purée and red wine glaze *GF, EF*

Slow roasted pork belly, white cabbage purée, roasted apple, pickled fennel salad, anise reduction *GF*

Confit duck leg, roasted parsnip purée, braised red cabbage, vanilla apple gel, sage and parmesan miche crumb, braising liquid *GF, EF*

Corn-fed chicken breast, truffled white polenta, broccolini, truss semi-dried tomato, sangiovese jus, dried green olive crumb

Curried cauliflower, curd of ewe, seasonal greens, puffed grain, nutritional yeast and fried curry leaf compote, shaved cucumber *VG*

Main and Dessert alternate serve.....\$57pp

Entrée and Main alternate serve.....\$62pp

3 Course alternate serve.....\$77pp

Please choose 2 options for each course which will be served as an alternate drop. Please note all meals come with Bread Rolls and In-Room coffee services, organic and herbal teas.



plated menus

Main and Dessert alternate serve.....\$57pp
Entrée and Main alternate serve.....\$62pp
3 Course alternate serve.....\$77pp

Please choose 2 options for each course which will be served as an alternate drop. Please note all meals come with Bread Rolls and In-Room coffee services, organic and herbal teas.

Dessert

Pistachio cake with white chocolate mousse and fresh raspberries

Orange and pecan polenta cake with salted pistachio and pecan brittle and pistachio ice cream

Lemon cake with candied lemon, raspberry coulis and berries sorbet *VG*

Tiramisu with coffee flavoured cream, toasted almonds and pistachio gelato

Baked Raspberry cheesecake with fresh raspberry and whipped cream

Nutella cheesecake with mixed nut praline and chocolate sauce

Orange and almond cake with pistachio candied orange

Sticky date pudding with butter scotch sauce and vanilla ice cream

Chocolate fondant with warm chocolate sauce and whipped cream

Pear and frangipane tart caramel ice cream and toasted almond

MINIMUM 30 GUESTS

Additional items can be added to your menu, price on your enquiry

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buffet selections

SELECT YOUR PACKAGE



Buffet Package 1 \$60pp

Assorted bread rolls and butter

In-Room Espresso coffee service,
organic and herbal teas

Two salads fresh from the garden

One refreshing cold dish

Two delicious hot dishes

Two perfectly paired sides

Two sweet desserts

Buffet Package 2 \$70pp

Assorted bread rolls and butter

In-Room Espresso coffee service,
organic and herbal teas

Three salads fresh from the garden

Two refreshing cold dishes

Two delicious hot dishes

Two perfectly paired sides

Two sweet desserts

MINIMUM 30 GUESTS
Additional items can be added to your menu, price on your enquiry

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Buffet Package 3 \$85pp

Assorted bread rolls and butter

In-Room Espresso coffee service,
organic and herbal teas

Three salads fresh from the garden

Three refreshing cold dishes

Three delicious hot dishes

Three perfectly paired sides

Two sweet desserts

buffet selections

CHOOSE YOUR SALADS AND COLD DISHES



Additional items can be added to your menu, price on your enquiry

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Salads

Salad of cos lettuce, gorgonzola, apple, and walnuts *V, GF, EF*

Pumpkin, beetroot, spinach, quinoa and fetta salad *V, GF, EF*

Orzo, fried chorizo, olives, spinach, sun-dried tomato pesto *DF, EF*

Burnt eggplant, tomato, fresh basil and vino cotto *GF, DF, EF, V*

Mixed leaves, cherry tomatoes, cucumber, Spanish onion and shaved carrot *GF, V, EF, VG, DF*

Ox heart tomato, bocconcini, strawberry vinaigrette, basil green oil, pine nuts *V, GF, EF*

Chat potato salad, lemon mustard vinaigrette, shallots, fresh herbs, lardons *GF, DF, EF*

Chinese style dressed cucumber salad *DF, EF, GF, V*

Japanese Style cucumber, edamame and radish salad with sesame dressing

Baingan curry salad, curry leaf, onion, coriander tomato cucumber and lemon juice

Greek salad, marinated olives, fetta and red onion *GF, V, EF*

Traditional Lebanese salad with selection of herbs, onion and tomato with fried bread and pomegranate dressing *V, VG, DF, EF*

Cold Dishes

Antipasto of grilled marinated vegetables and marinated olives, lavosh and grissini *V, DF, EF*

Charcuterie board, selection of smoked and cured meats, pickles, cheese and dried breads *EF, M*

Prosciutto de palma, smoked mortadella, parmigiano *DF, EF, GF*

Spice roasted cauliflower, sheep's milk ricotta, fresh herbs, honey, and macadamia crumb *GF, V*

Shaved serrano ham, lomo ibérico, chorizo, marinated olives and pickled onions *GF, DF*

House smoked chicken chaud-froid *GF, DF, EF*

Chilled prawns, lemon wedges and thousand island dressing *GF, DF, I*

buffet selections

CHOOSE YOUR HOT FOOD



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SEAFOOD ORIGIN

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Hot Dishes

Roasted barramundi, saltbush and kale, lemon *GF, DF, EF, M*

Roast chicken breast on cavolo Nero, forest mushroom jus *GF, DF, EF*

Salmon ala gallega, on roasted potatoes, with parsley butter *GF, I*

Braised chicken supreme with tomato, olives and white wine jus *GF*

Potato gnocchi, charred zucchini, oyster mushrooms and sage cream *EF*

Mackerel backed with lemon, thyme and shallots in a baking paper envelope *GF, EF, M*

Spanish steak and onions with chimichurri *GF, DF, EF*

Roast lamb en herbes de provence with pan jus *GF, DF, EF*

Chicken thigh Tikka Masala *GF*

Vietnamese lemongrass braised beef with onions *GF, DF, EF*

Massaman lamb curry *GF, DF, EF*

Korean pork belly and squid stir fry in savoury sauce with shallots *GF, DF*

Crispy fried squid with garlic, curry leaves and almonds *DF, I*

Sichuan pepper pulled beef brisket noodles

Korean marinated fried chicken, tossed in go chunjang sauce with sesame and shallots *GF, DF*

Lemon chicken with potatoes *GF, DF*

Soutzoukakia in red salsa *DF, EF*

Lamb souvlaki with tzatziki *GF, EF*

buffet selections

CHOOSE YOUR SIDES AND DESSERTS



Sides

Green beans, broccoli, and kale in lemon
evoo *VG, GF*

Roast broccolini and pumpkin with garlic
oil *VG, GF*

Pomme purée, buttery French style mash
potato *GF, EF*

Des legumes rösti, roasted vegetables *VG, GF*

Vegetarian samosa

Vietnamese stir fried greens with shiitake
mushrooms *GF, DF, EF*

Steamed jasmine rice *VG, GF*

Oiled Chinese greens with fried garlic *VG, GF*

Roast vegetable pisto with olive oil *VG, GF*

Dessert

Brownie

Carrot cake

Vegan Lemon cake

Hazelnut brownie *GF*

Opera slice

Tiramisu

White chocolate and pistachio cake

Fresh seasonal fruit

Selection of farmhouse cheeses, quince paste
and lavosh

Additional items can be added to your menu, price on your enquiry

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A - AUSTRALIA, I - IMPORTED, M - MIXED

indian vegetarian menu

BUFFET MENU | \$75PP



Breads | Choice of two

Phulka

Garlic Naan

Tandoor roti

Puri

Entrées

Vegetarian samosa

Desserts

Rasmalai

Jalebi

Seasonal Fresh Fruit platter

Mains (Choice of 4)

Zeera Matar Pulao

Cumin spiced basmati rice with green peas

Dal Palak

Lentils cooked with spinach and tempered with whole spices

Bhindi Do Pyaza

Okra Cooked with Onion Tomatoes and Indian spices

Nawabi Paneer

Paneer cooked in mildly spiced white cashew gravy

Cabbage poriyal

Shredded cabbage stir fry and tempered with mustard seeds, curry leaves and grated coconut

Vegetable Biryani

Mixed vegetables cooked with rice

Dal Tadka

Fried yellow lentils tempered with whole spices

Palak Paneer

Paneer cooked in puréed spinach, butter and cream

Aloo Zeera

Stir fried potatoes with whole cumin seeds and coriander leaves

Baghara Baingan

Baby eggplants cooked in tangy gravy

MINIMUM 50 GUESTS

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SEAFOOD ORIGIN

A - AUSTRALIA, I - IMPORTED, M - MIXED

middle eastern halal menu

SHARED DINNER MENU.....\$65PP



On Arrival

Dips served with crispy oregano bread and fresh Lebanese bread *V, EF*

Labneh, drained yoghurt and extra virgin olive oil *GF, V, EF*

Hummus chickpea dip, sesame paste and fresh lemon juice *DF, EF, V, VG*

Mortadella and basturma *GF, DF, EF*

Grilled haloumi cheese on top of fresh tomato and cucumber with roasted pistachio and balsamic reduction *GF, EF, V*

Fattoush: traditional Lebanese salad with selection of herbs, onion and tomato with fried bread and pomegranate dressing *V, VG, DF, EF*

Tabouli: fine parsley, tomato and onion served with fresh lemon juice, cracked wheat and extra virgin olive oil *V, VG, DF, EF*

Main Meals

(Choose 2 to create your alternate drop)

Samke harra snapper fillet, grilled with roasted walnuts and coriander gremolata, roasted pine nuts and served with saffron rice, harra tahini and grilled vegetables *GF, EF, DF, M*

Grilled chicken fillet with Moroccan pistachio couscous, tomato braised vegetables and chickpea salsa *EF, DF*

Boneless slow roasted lamb shoulder, garlic potato purée, green beans and wild mushroom sauce *GF, EF*

Chicken breast supreme marinated in Lebanese spices grilled and served with garlic aioli, coriander, potatoes and spiced vegetables *GF, DF*

Atlantic salmon fillet, saffron potato purée, wilted spinach and red pepper butter *GF, EF, M*

Scotch fillet served with za'atar roasted potatoes, stuffed eggplant with slivered almonds, pomegranate and parsley topped with tahini sauce *GF, EF, DF*

Ouzi spiced rice with lamb *GF, DF*

MINIMUM 50 GUESTS

Additional items can be added to your menu, price on your enquiry

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SEAFOOD ORIGIN

A - AUSTRALIA, I - IMPORTED, M - MIXED

high tea menu

\$58 PER PERSON



MINIMUM 30 GUESTS
Additional items can be added to your menu, price on your enquiry

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Finger Sandwiches

Traditional cucumber sandwiches with mint

Coronation chicken

Smoked salmon with lemon butter /

Egg salad with watercress on wholemeal bread

Cured ham with mustard pickles

Savoury

Mini savoury quiche

Mini beef sausage roll with tomato relish

Sweet

Warm scones jam and cream

Petite tarts

Selection of tea cakes

Beverages

In room espresso coffee services, and a selection
of organic and herbal teas

school formal packages

MINIMUM 70 GUESTS

Additional items can be added to your menu, price on your enquiry

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\$58PP MENU OPTIONS

- + **Two course alternate seated dinner menu**
- + **Unlimited soft drink**
- + **Disc jockey included**



Main Course

(Choose 2 - Alternate serve)

Beef tortellini in tomato ragù with shaved parmesan

American style beef cheeseburger with crispy fries

Rump steak with potato chips and gravy *GF, DF, EF, NF*

Chicken schnitzel with wedges

Grilled chicken salad *GF, DF, NF, EF*

Vegetarian spaghetti napolitana with roast capsicum and vegan parmesan *VG, NF, GF OPTION AVAILABLE*

Dessert

(Choose 2 - Alternate serve)

Chocolate fondant with warm chocolate sauce and whipped cream

Baked Raspberry cheesecake with fresh raspberry and whipped cream

Sticky date pudding with butter scotch sauce and vanilla ice cream

Fresh seasonal fruits

school formal packages

SELECT YOUR PACKAGE AND MENU

Year 10 & 12



Package A (\$80 PP)

Mocktail on arrival
Continuous soft drinks and juice
Two course dinner
DJ
Chair covers

Entrée (Choose 2 - Alternate Serve)

Salt and pepper squid with lemon aioli *DF*
Poached chicken salad with slaw vermicelli noodle salad *GF, DF, NF, EF*
Bolognese arancini with tomato sugo and shaved parmesan
Tagliatelle carbonara
Roast zucchini and fetta tart, rocket, parmesan, and lemon dressing *GF, V*

Package B (\$90 PP)

Mocktail on arrival
Continuous soft drinks and juice
Three course dinner
DJ
Chair covers

Main (Choose 2 - Alternate Serve)

Chicken schnitzel, potato purée, sprouting broccoli, rich roast chicken gravy
Roast market fish, potato lyonnaise, baby carrots, lemon dill cream sauce *GF, NF, EF*
Herb roasted chicken breast, sweet potato purée, cavolo nero, jus *GF, NF, EF*
Rump steak, with garlic roast chat potatoes, broccolini and chimichurri *GF, DF, NF, EF*

Package C (\$105 PP)

Mocktail on arrival
Chefs selection of canapés
Continuous soft drinks and juice
Three course dinner
DJ
Chair covers and sash
Balloons

Dessert (Choose 2 - Alternate Serve)

Chocolate fondant with warm chocolate sauce and whipped cream
Baked Raspberry cheesecake with fresh raspberry and whipped cream
Sticky date pudding with butter scotch sauce and vanilla ice cream
Fresh seasonal fruits

MINIMUM 70 GUESTS
Additional items can be added to your menu, price on your enquiry

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03

booking
your event

C
—
HQ

booking your event

THINGS YOU NEED TO KNOW



Price on your enquiry.

*We are happy to tailor packages to suit your requirements.

Additional items can be added to your menu.

Beverage Options

There are multiple options available for beverage service.

Beverages on consumption/bar tab. This is where you advise a limit you wish to put on the bar. Our staff will advise you when you are close to reaching this limit and give you the option to increase the amount or for guests to now purchase their own beverages.

Cash bar is also available where guests purchase their own drinks throughout the event.

Staffing

A beverage attendant is required for all functions where drinks are served. Functions with over fifty (50) guests will require a second beverage attendant. Cost of hiring a beverage attendant is charged per hour required including a short pack-down time. Weekday Rate: \$33P/H Saturday Rate: \$39P/H Sunday Rate: \$46P/H.

Decorations

We are happy to organise decorations on your behalf through our suppliers (additional charges will apply) or you are welcome to organise your own decorations. Please advise your event specialist if you are organising your own decorations.

Cakes

You are welcome to provide your own cake for the event. We are happy to store this for you on the day until it is required. You have three options for the cutting of your cake:

1. Do it yourself, we will provide utensils and plates for you to cut and serve the cake yourself.
2. Cake service, for our chef to cut and place on a shared platter a \$2.50 per person charge will apply.
3. Cake service, for our chef to cut, individually plate and garnish a \$3.00 per person charge will apply.

Entertainment

You are welcome to organise your own entertainment. Please advise your event specialist and get confirmation from them of the entertainment you wish to organise. Your event specialist is also happy to provide options and source entertainment for you.

We do ask if you are providing your own entertainment to provide a copy of their Public Liability to us.

TERMS AND CONDITIONS

The Registered Clubs Act requires that any person holding an event with Catering HQ must be a member of the Club. The member is then responsible for all non-members of the Club and anyone under the age of 18 years. Please contact the Club for membership information.

- Tentative booking dates are held for three (3) working days only.

- Confirmation of booking must be received by Catering HQ within three (3) working days of original reservation with the signed terms & conditions agreement. If confirmation is not received within this time, management reserves the right to release the space. The amount required for the deposit is the room hire fee. If the client fails to return the signed terms & conditions agreement with the payment of the deposit, then the company shall be entitled to allocate the event date and premises to another client.

- All prices are current at the time of quotation but may be subject to change based on rising costs.

The quoted prices include GST and upon receipt of your confirmation and deposit, fixed prices will be confirmed in writing.

FINALISING EVENT DETAILS

Catering HQ require all event details to be finalised ten (10) days prior to the event date.

At this time our Functions Team will discuss and confirm all Food & Beverage options, including: any specific dietary requirements, room setup, decorations, equipment hire, entertainment and any miscellaneous expenses or special instructions required.

FINAL NUMBERS AND PAYMENT

Confirmation of the final numbers of guests must be made no less than ten (10) days prior to the event date. Final numbers will be taken to be the minimum number of guests attending the event. Upon confirmation of final numbers a final invoice will be issued to the Event Organiser.

The final invoice payment is required ten (10) days prior to the event date. This payment can be made in Cash, Credit Card, EFTPOS or Bank Cheque only. Any additional guests in attendance on the event date, post final payment, will require approval by the Event Organiser and will be charged accordingly. The resulting balance owing must be settled on the day of the event.

In default of such prompt payment, you undertake to pay late payment fees of 2.5% per month on any amount outstanding and to indemnify us and pay all costs and expenses on a solicitor and own client basis if legal action is necessary, and/or EC Credit Control Pty Ltd's fees, which we may incur in recovering from you any overdue amount.

Non-refundable prepayment of the balance of the total estimated amount is payable 10 days prior to the event date. If the balance of the total estimated amount is not paid 10 days prior to the event date, the client will be deemed to have cancelled the event at that time.

The payment by any person of any fees & charges for such facilities, and the issue to any such person of any receipt for such sum and/or confirmation of the event shall be deemed to be an acknowledgement and acceptance by such person of the conditions contained herein.

The Client agrees that beverages will be charged according to Catering HQ records of consumption, or at the agreed amount in the case of a beverage package option being confirmed by the client.

Any variations in beverage consumption, any increase in confirmed numbers, extension of the event time and any other agreed additional costs incurred are payable via credit card on the day of the event.

The client must provide Catering HQ final menu choices and numbers of guests attending the event in writing no later than ten (10) Days prior to the event date.

FOOD & BEVERAGE

Catering HQ offers clients an exquisite range of menus to accompany any occasion. The Club does not permit clients to provide external food and beverage on the premises.

Clients are also advised that due to food safety liability standards, surplus food and beverage not consumed during the event is unable to be removed from the premises.

Prior arrangements for celebration cakes must be made with the Functions Team. When providing your own cake, we offer two plating options as follows:

1. Do it yourself, we will provide utensils and plates for you to cut and serve the cake yourself.
2. Cake service, for our chef to cut and place on a shared platter a \$2.50 per person charge will apply.
3. Cake service, for our chef to cut, individually plate and garnish a \$3.00 per person charge will apply.

Children aged between five (5) and twelve (12) years will be charged at half the adult rate. Children below the age of five (5) years are free of charge (when choosing from a buffet menu).

Where events require the use of external contractors not employed by Catering HQ, the client will provide the Functions Team with a copy of the external contractors Public Liability Insurance when finalising the event details, twenty eight (28) days prior to the Event Date. All external contractors must liaise with the Functions Team in regards to delivery, setup and break down of equipment.

DELIVERY & COLLECTION OF GOODS

All deliveries and collections of goods to or from Catering HQ on the client's behalf can only be made by prior arrangement with the Functions Team. All deliveries must be clearly marked with the name of the event. Catering HQ will take all reasonable care but accept no responsibility for items delivered or left for collection.

SECURITY PERSONNEL

Our Functions Manager will provide advice to the extent considered necessary for the provision of security, crowd control or emergency requirements that need to be arranged for the event. Any costs associated with the requirement will be payable by the Client / Event Organiser. All security service arrangements are booked directly through Catering HQ and charged back to the client / Event Organiser at cost. All 21st birthday parties are required to have security. The club reserve the right to request security for any function and to be charged to the client.

Catering HQ will take no responsibility or liability for damage or loss of merchandise, goods or property of the client or their guest left at Catering HQ prior, during or after functions/exhibitions. The client and client contractors/suppliers must remove from Catering HQ immediately after the conclusion of the event all gifts, equipment and other items they may have brought onto or had delivered to the Club. Catering HQ shall not be liable in any way to the client or client contractors/suppliers for any loss or damage to such gifts, equipment and items whilst they are on Catering HQ property. Catering HQ may dispose (as it deems fit) of any gifts, equipment or items that are left behind at Catering HQ without being liable for consequential damages of any nature for any reason whatsoever.

EVENT CANCELLATION

For cancellations or postponements of confirmed bookings the following conditions apply:

1. Written notice is required for all booking cancellations.
2. Any confirmed booking cancelled or postponed more than sixty one (61) days prior to the event date, the client will be refunded the full amount of the deposit payment.
3. Any confirmed booking cancelled or postponed thirty one (31) to sixty (60) days prior to the event date, the client will forfeit 50% of the estimated cost of the event (including the deposit payment amount).
4. If cancellation or postponement of the confirmed booking occurs less than thirty (30) days prior to the event date, the Cancellation Fee will consist of the total estimated cost of the event and the deposit payment amount.
5. If cancellation or postponement of the confirmed booking occurs less than seven (7) days prior to the event date the cancellation fee will consist of the total estimated cost including the food and beverage component.

Where circumstances beyond Catering HQ control prevent Catering HQ from fulfilling any obligations under this contract, Catering HQ will be released from this contract without penalty.

Organisers are financially responsible for any damage sustained to their property or that of Catering HQ that is caused by the client or their guests prior, during or after functions/exhibitions. The use of drawing pins, staple guns or any fastening material on walls is strictly prohibited. Repair and replacement costs will be passed on to the client.

Public Holidays – 15% overall surcharge.

I understand that a cleaning fee of \$500.00 can be charged to the client after the events finalisation, as per the manager on the days discretion.

Catering HQ reserves the right to adjust any setup to ensure fire, life and safety codes are met.

Catering HQ reserves the right to charge for security on events as it deems necessary.

ROOM ACCESS

Access to the room is 2 hours prior to your start time. If you wish to have access earlier a room hire fee will be charged.

COMPLIANCE

All guests must comply with The Registered Clubs Association Laws which govern Catering HQ license conditions. Guests will be bound by Club entry requirements. Guests must either be a member of the Club, reside outside the five (5) kilometre radius from Club premises or be signed in by a member. All persons under the age of eighteen (18) years are prohibited from entering gaming and areas adjacent to licensed bar areas and must always be accompanied by and in the immediate presence of a responsible adult.

DRESS REGULATIONS & CONDUCT

The appearance of all members and guests must be neat and tidy at all times.

The following dress is not permitted at any time; thongs, bare feet, singlets, swimwear, offensive t-shirts and caps. The Management's decision will be final.

SMOKING AT VENUES

All Event rooms are 'Smoke Free' in accordance with the Smoke Free Environment Act. Clients, their guests and staff may use the designated smoking areas which are easily accessible from all Event areas.

INDEMNITY

The Client uses and occupies the Event Area, including but not limited to the area of the Event Venue in which the event is conducted, at their own risk. The Client hereby indemnifies Catering HQ and agrees to keep Catering HQ indemnified, against all actions, suits, proceedings, claims and demands, damages, costs and expenses whatsoever which may be taken or made against Catering HQ and/or incurred arising out of injury or damage to any person or property from or during the use of Catering HQ's facilities referred to in this agreement and the Event Confirmation.

EMERGENCIES & INDUSTRIAL ACTION

Catering HQ may cancel this agreement at any time if there exists an emergency or threat of danger to any person or of damage to property (or as a result of such damage or danger).

Similarly this agreement may be cancelled at any time by Catering HQ if the use of the Event Venue is prohibited or hindered by cessation or interruption of utility supplies (electricity or gas), failure of plant or equipment, unavailability of food items, any industrial action or other unforeseeable event or incident. Deposits paid by the client would be refunded or such proportion as is appropriate within seven (7) working days of the event date.

GOVERNMENT BY-LAWS

The Client shall conform to the requirements of the Local Government Act and any other relevant act, by-laws, rules or regulations and shall be liable for any breach of any such act, by-laws, rules or regulations.

RESPONSIBLE SERVICE OF ALCOHOL

Catering HQ is committed to the Responsible Service of Alcohol. Club management will not permit or suffer any riotous, disorderly, offensive or improper conduct in any of the event areas inside or adjacent to the event area or within its confines.

Any person believed to be approaching intoxication or involved in any riotous, disorderly, offensive or improper conduct will be escorted off the premises.

Catering HQ has a Responsible Service of Alcohol Policy. It is illegal to serve alcoholic beverage to any person in a state of intoxication and as such Catering HQ reserves the right to refuse service to any such persons and/or request their departure from the premises. It is illegal to serve alcoholic beverage to any person under eighteen years of age ☼ Catering HQ reserves the right to request suitable identification to this end.

If a guest or organiser is asked to leave no monetary compensation will be given and the client will be charged the full amount for the event.

catering ^{HQ}

contact for
functions & events

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Gregory Hills NSW 2557

PHONE: 02 7253 0444

EMAIL: info@cateringhq.com.au
or events@cateringhq.com.au

formals



weddings



social



wakes



corporate

