CBAR

Events MENU

WATERFRONT FUNCTIONS • WEDDINGS
CORPORATE EVENTS • CELEBRATIONS

Breathtaking oceanfront views, exceptional cuisine and personalised service come together to create unforgettable events at **CBAR.**

ABSOLUTE WATERFRONT LOCATION

AWARD-WINNING FOOD & BEVERAGE

WEDDINGS CORPORATE CELEBRATIONS

PRIVATE FUNCTION ROOM WITH AV EQUIPMENT

CBAR

Let's create
SOMETHING UNFORGETTABLE

(07) 4724 0333
functions@cbar.com.au
cbar.com.au

Breakfast Delights

available Mon-Fri only until 1130am

Breakfast Platters

Seasonal Fruit platter (v) (gf) serves 10	72
Mixed danish pastries platter (v) serves 10	70
Premium leg ham & cheese croissants serves 25	120
Bacon & cheese frittata (gf) serves 25	72
Bacon & egg sliders w hollandaise (gfo) serves 25	146
Smashed avocado croute w feta, cherry tomato & balsamic glaze (v) (gfo) serves 25	75

Upgrade

Tea & Coffee (regular size)	7.5pp
Bottled Juice	6.5pp

Plated Breakfast

$45 per person

Choose 2, Served alternate drop

Regular size Juice, Tea & Coffee included

Minimum 10 people

Bacon Eggs Benedict (gfo) 2 poached eggs with house made hollandaise sauce on toasted brioche loaf

Smashed Avo feta, dukkah, beetroot hummus, 2 poached eggs on toasted pumpkin sourdough (v) (gfo)

Acai Bowl acai blended with mixed berries, orange juice and banana, toasted muesli, locally made organic granola, fresh strawberries, cinnamon apple and mango (gfo) (vegan)

Tiramisu Pancakes vanilla pancakes, mascarpone and coffee flavoured cream, maple syrup and cocoa powder (v)

Savoury Mince, carrot, onion, corn, peas, chickpeas and garlic with house baked toasted ciabatta (gfo) (dfo)

Salmon Bagel, dill and lemon cream cheese, smoked salmon, pickled onions and chives

*Any alterative milks/syrups will be charged extra on the day as only full cream or skim milks are included in tea & coffee packages.

Final guest numbers and dietary requirements must be confirmed 14 days prior to your event.
Any changes received after this time will incur a 15% surcharge due to staffing and supplier commitments.
All menus and pricing are subject to change.

BAR

Conference Package

available Monday - Friday only
room hire fee $450
minimum spend required

Available Room Set Ups

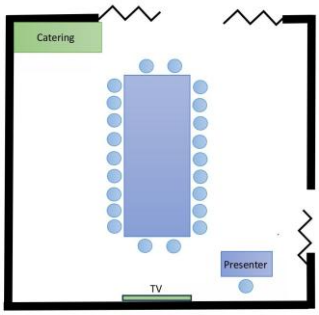
Boardroom style	(20pax & under)
Cabaret	(30pax & under)
Banquet	(36pax & under)
U-Shape	(12pax & under)
Theatre	(60pax & under)

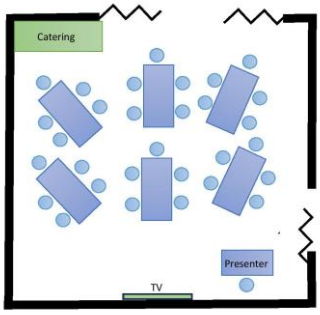
Available AV equipment included:

75” wall mounted TV with HDMI access

Wireless microphone

*No whiteboard or flip charts available unless BYO





Arrival

Barista made coffee & tea 7.5pp

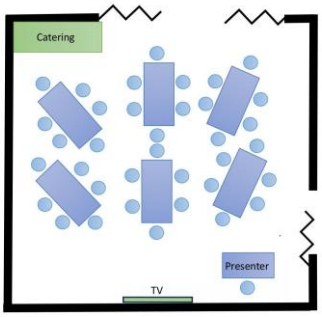
Morning Tea

Barista made coffee & tea 33pp

Juice jug

Fruit platter

Mini fruit & custard tartlets



Lunch

Barista made coffee & tea 45pp

Softdrink jug

Choose two platters to be served:

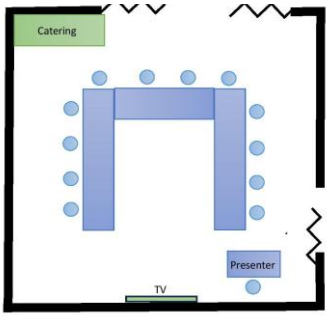
Ham & salad wraps

Chicken & salad wraps

Pumpkin & feta arancini

Cajun chicken with honey mustard

Battered fish & chips box



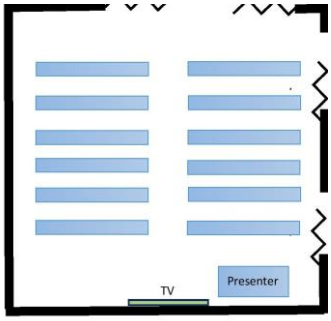
Afternoon Tea

Barista made coffee & tea 33pp

Juice jug

Cookies

Carrot cake



*Please check with attendees for any dietary requests in advance, as the kitchen may not be able to accommodate on the day.

Final guest numbers and dietary requirements must be confirmed 14 days prior to your event.
Any changes received after this time will incur a 15% surcharge due to staffing and supplier commitments.
All menus and pricing are subject to change.

BAR

Platters

25 pieces per platter

Cold Canapes

Antipasto platter (gfo)	142
Cheese board jarlsberg, blue, vintage cheddar and brie w mixed dried fruit, water crackers, red grapes, strawberries, mixed nuts (gfo)	122
Rice paper rolls filled with prawn, cream cheese, avocado, carrots and bean sprouts, served with peanut dipping sauce (gf/coeliac)	137
Tomato bruschetta (v) (gfo)	91
Watermelon, prosciutto & goats cheese tapas with fresh mint and balsamic glaze (gf/coeliac) (vo)	64

Hot Canapes

Avocado crostini w marinated prawn (gfo)	116
Beef sliders with tasty cheese, onion jam and BBQ sauce (gfo)	131
Beetroot, fetta & walnut arancini balls (v)	86
Caramelized onion & jarlsberg cheese tartlets (v)	99
Confit duck & truffle croquettes with sour cherry jam and truffle aioli	111
Crab chili and chives quiches	168
Crumbed barramundi goujons with house made tartare & lemon	138
Honey glazed sweet potato medallions with fetta, walnut and balsamic glaze (v) (gf/coeliac)	80
Korean chicken karage with kimchi and chili aioli	117
Lemon pepper calamari with chilli aioli and lemon	81
Petite loaded potatoes with truffle aioli (gf/coeliac)	65
Pork and chives gyozas with soy and vinegar dipping sauce	87
Potato boats filled with confit leek and goat cheese, topped with turmeric aioli (v) (gf/coeliac)	76
Vegetable tempura with a selection of seasonal vegetables (v)	65
Chorizo and paprika devilled eggs (df) (gf/coeliac)	71
Steak platter	
Choose 1kg or 2kg, sliced rump or wagyu, served with salt flakes, pepper & dipping sauce (gf)	POA (market price)

Dessert Canapes

Biscoff biscuits tiramisu	82
Chocolate profiteroles	118

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Limited Menu | Alternate Drop

2 course - $87
3 course - $101
For groups of 10 to 25

2 course - $82
3 course - $96
For groups of 25 & above

Entrée

- **Garlic Bread** toasted baguette with garlic butter (v)
- **Beetroot, Fetta and Walnut Arancini** served with lemon and dill aioli (v)
- **Miso Eggplant** with smoked yoghurt and house made dukkah (v) (vgo) (gf)
- **Lemon Pepper Calamari** (i) served with wakame seaweed salad, sweet chilli aioli and lemon
- **Garlic Prawns** (i) in a creamy garlic sauce (gfo)

Main

- **Rump 300g (cooked MR)** grass fed/grain finished MSA graded Australian beef, creamy potato puree, smoked heirloom dutch carrots and red wine jus finished with parmesan crisp (gfo) (co)
- **Crispy Skinned Atlantic Salmon** (i) garlic and paprika chat potatoes with roasted vine ripened cherry tomatoes, caramelised leeks and lemon beurre blanc (gf) (co) (dfo)
- **Duck à l'orange** sous vide duck breast, smoked sweet potato mash, seasonal greens and orange glaze (gf) (co) (df)
- **Mushroom Risotto** house made risotto with truffle and mixed wild mushrooms, topped with a grilled king oyster mushroom (v) (vgo) (gfo) (co)
- **Battered Fish 'n' Chips** (a) beer battered chips, garden salad, lemon and tartare sauce (gfo) (df)
- **Lemon Pepper Calamari Salad** (i) crispy fried calamari, mixed lettuce, cucumber, cherry tomatoes, mandarin and a lemon maple vinaigrette topped with crispy fried shallots

Dessert

- **Apple Streusel** caramelised apples, hazelnut streusel, mascarpone and cinnamon cream, berry coulis
- **Vanilla Panna cotta** with mixed berries and berry coulis (gf)
- **Chocolate Mousse** with chocolate cornflake crisps and strawberries (gfo)

Final guest numbers and dietary requirements must be confirmed 14 days prior to your event.
Any changes received after this time will incur a 15% surcharge due to staffing and supplier commitments.
All menus and pricing are subject to change.

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Beverage Options

Cash Bar / Bar Tabs / Beverage Packages

*Wine varieties may vary depending on supplier stock levels at the time of the event

Bronze

3hr -$87pp 4hr - $97pp ADD HOUSE SPIRITS - $27pp per hour

Stonegate Chardonnay Pinot Noir Sparkling, SA
Stonegate Sauvignon Blanc, SA
Hesketh Pinot Noir, SA

Beers & Ciders

Great Northern Original, Great Northern Super Crisp, Carlton Dry Ultra Low Carb,
Apple Cider, Great Northern Zero

Silver

3hr -$96pp 4hr - $104pp ADD HOUSE SPIRITS - $27pp per hour

Stonegate Chardonnay Pinot Noir Sparkling, SA
Totara Sauvignon Blanc, NZ
Jim Barry Atherley Shiraz, SA
Brokenwood Cabernet Sauvignon Merlot, NSW

Beers & Ciders

Great Northern Original, Great Northern Super Crisp, Carlton Dry Ultra Low Carb, Apple Cider
Twisted Palm Pale Ale, Great Northern Zero

Platinum

3hr -$138pp 4hr - $148pp

Dal Zotto NV Pucino Prosecco, VIC
Mount Riley Marlborough Sauvignon Blanc , NZ
Redbank Chardonnay, VIC
Hesketh Pinot Noir, SA
Jim Barry Atherley Shiraz, SA

Beers & Ciders

Great Northern Original, Great Northern Super Crisp, Carlton Dry Ultra Low Carb, Apple Cider
Twisted Palm Pale Ale, Asahi Super Dry, Corona, Alcoholic Ginger Beer

House Spirits

Vodka, Rum, Gin,
Bourbon, Whisky

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Any changes received after this time will incur a 15% surcharge due to staffing and supplier commitments.
All menus and pricing are subject to change.

BAR

Venue Hire Fees

Off-Peak Prices

Jan, Feb, Mar, Sept, Oct

Peak Prices

Apr, May, Jun, July, Aug
Nov, Dec

CBAR Room

$450 Room hire
$850 minimum spend

Standing capacity 60 people
Seated Capacity 46 people

TV & in-house microphone included, all AV must be organised 7 days prior to your event, any requests on the day cannot be actioned

CBAR Room

$450 Room hire
$1,000 minimum spend

Standing capacity 60 people
Seated Capacity 46 people

TV & in-house microphone included, all AV must be organised 7 days prior to your event, any requests on the day cannot be actioned

CBAR Room & Deck Area

Sun-Thurs $6,800 min spend
Fri-Sat $9,000 min spend
Inclusive of food & beverage
Includes room hire

Standing capacity 100 people
For seated options please speak to events manager

CBAR Room & Deck Area

$9,000 minimum spend
Inclusive of food & beverage
Includes room hire

Standing capacity 100 people
For seated options please speak to events manager

Full Venue

$20,000 minimum spend
Inclusive of food & beverage

Standing capacity 200 people
Seated Capacity 150 people

Full Venue

$22,500 minimum spend
Inclusive of food & beverage

Standing capacity 200 people
Seated Capacity 150 people

For additional access outside our opening hours, a minimum $250 per hour room hire fee applies.

CBAR

Additional Information

CBAR Room Hire Fee Includes

An event manager to coordinate & oversee your event.
Staff to set up, service & pack down your event.
Cleaning fees
Use of the audio & visual system, including a 75" TV screen & wireless microphone.

15% Short/Late Notice Surcharge for Events

Any events booked on short notice within the next two weeks will require full immediate payment.
Without this payment, the event cannot proceed due to the need for staff and chef rostering adjustments,
as well as ordering extra food & beverage supplies on short notice. Same case applies with final details handed in after the 2 week prior date.

Live Music / DJ's

Due to noise restrictions and decibel limits associated with our location,
we kindly ask all clients to follow the below guidelines for live music and entertainment:

CBAR Room: Live music is permitted, provided it does not interfere with restaurant guests dining outside on the main deck.

CBAR Room & Deck Space: Unfortunately, live music cannot be allowed in this space.
The large glass doors must remain open, and the sound carries into the restaurant, impacting other diners.

Full Venue Hire: All forms of entertainment, including live music and DJs, are permitted.
Music set-ups must be positioned within the CBAR Room facing towards the water to ensure compliance with restrictions.

These measures ensure we can maintain a great atmosphere for your event while respecting the comfort of all CBAR guests.

Weekend Events

The CBAR dose not generally hold functions on weekends before 530pm.
Please discuss options with the event manager if you're interested in a breakfast/lunch event.

Dietaries and Final Numbers

We cater to most dietaries and some allergens. Our gluten free options are not guaranteed to be celiac friendly, please discuss requirements with your functions manager. All final numbers and final dietaries must be advised
14 days prior to your event. Any changes to guest numbers or dietaries advised after this time will incur an additional fee of 15%.
As waiter, bar tender, chef rosters & food orders are completed 2 weeks in advance at all times. Please discuss all guest numbers and dietary requirements with your functions Manager.

Security

Security is required for all functions that have LIVE MUSIC along with FULL VENUE events.
1 guard 1-99pax, 2 guards 100-149pax, 3 guards 150-200pax
Security does not contribute 2 minimum spends. Additional Sunday and public holiday rates may apply.
Please speak to your functions Manager to obtain a quote.

Sunday & Public Holiday Rates

A 15% surcharge applies to all functions held on Sundays & public holidays.

Decorations

All decorations are to be organised & set up by the event booker, the CBAR does not take any responsibility for setting up decorations.
NO confetti or paper streamers are allowed within the venue.
Please speak to the functions manager to organise access times to the event area for set up & pack down.

Photography

"Foxx Photography" is our preferred photographer for all CBAR events,
please speak to your functions manager to obtain a quote for package costing.

Deposits

CBAR Room

A $450 non-refundable deposit is required to confirm a function booking/space. Please refer to our T&Cs.

CBAR room & Deck area / Full venue

A 30% deposit is required to confirm a function booking/space. $500 of which is non-refundable.
Please refer to our T&Cs.

CBAR

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WEDDING & EVENTS
Supplier Guide

We work with a range of trusted local suppliers to help make your event seamless, beautiful and unforgettable.

OUR RECOMMENDED SUPPLIERS

CAKES – SWEETER THAN SUGAR
maree@sweeterthansugar.com.au
sweeterthansugar.com.au

FLOWERS – THE BLOOM ROOM
orders@thebloomroomtsv.com
thebloomroomtsv.com

FLOWERS – MALPARA FLORIST
sales@malpara.com.au
malpara.com.au

CELEBRANT – COURTNEY ZAGAMI
courtneyzagami@outlook.com
Facebook: Courtney Zagami Celebrations

PHOTOGRAPHY – FOXX PHOTOGRAPHY
foxxphotography.com.au

PHOTOGRAPHY – JOSEPHINE CARTER PHOTOGRAPHY
info@josephinecarterphotography.com.au
josephinecarterphotography.com.au

THE FLOUR POD – DECORATED COOKIES
theflourpod.square.site

BALLOONS & DECOR – TIGER CREATIVE BALLOONS
sharley@tigercreativeballoons.com.au
tigercreativeballoons.au

FURNITURE HIRE
Feel Good Events | feelgoodpartyhire.com.au
EDE Events | edeevents.com.au
NQ Party Hire | nqpartyhire.com.au

STYLING – HELLO PICNIC
hello@hellopicnic.com.au
hellopicnic.com.au

STYLING – LUX EVENTS NQ
liana@luxeventsnq.com.au
luxeventsnq.com.au

SECURITY SERVICES – LONE WOLF
lonewolfsecurity.com.au

YOUR EVENT, YOUR WAY

OPTION 1
Plan Individually

Contact our trusted suppliers directly and create your own bespoke experience.

OR

OPTION 2
The CBAR All-Inclusive Package

Let us take care of everything! We'll coordinate your selected suppliers and create a seamless, all-inclusive package tailored to your vision and budget.

THE ONE STOP SHOP FOR YOUR EVENT
Simplify the planning, relax and enjoy the experience.

EXCEPTIONAL EVENTS. BEAUTIFUL MEMORIES.

(07) 4724 0333 | functions@cbar.com.au | cbar.com.au

TERMS & CONDITIONS

Booking Enquiry

Upon receiving a request for information on the products, services and availability, a Booking Enquiry Form will be completed and the proposed Event date will be tentatively booked. The relevant information will then be forwarded to you (The Client) for perusal.

Confirmation and Payment of Venue Booking and Event Details

Once we have received the necessary booking information from you, we will send you an Event Quotation / Booking Form. If you wish to confirm a booking, you are required to complete the relevant details, sign and return this form to us in order secure the tentative date. Upon receipt of your Booking Form, a 30% Deposit is required to be paid within 7 days of invoice ($500.00 of this Deposit is Non-Refundable).

If the Event is for an amount less than $1000.00, 100% of the anticipated Event charges must be paid in order to secure the tentative booking. If the Event is cancelled, the Deposit (less the $500.00 Non-Refundable amount) will be returned to you via Electronic Funds Transfer within 7 Days (subject to the terms outlined in the Cancellation Policy).

The Company reserves the right to cancel a tentative booking if confirmation and payment are not received in accordance with the terms of the agreement. Payment of the total anticipated Event charges must be received by no later than 12 Noon 3 business days prior to the Event date except where you have an approved credit account in which case, a written purchase order detailing the Confirmed Event Details will be accepted in lieu of the total Event payment.

The Company will not proceed with the Event until payment in full (cleared funds) has been received.

Event Details Critical Times and Running Schedule

If an event is to run according to a specific time and activity schedule, you must provide the necessary information within the designated time frames or as otherwise requested by the Event Manager.

To ensure the availability of products, equipment and services, we require your specific food and beverage requirements, including confirmation of anticipated numbers to be finalised no later than 21 business days prior to the Event. To ensure supply is available, a detailed list of equipment and infrastructure requirements for your event must be confirmed no later than 28 business days prior to the Event.

All other Event Details such as running schedules, coordinated activities etc are to be finalised no later than 7 business days prior to the Event. If this information is not received by this time, the Company will assume that the originally specified details are correct, and run the Event accordingly.

Amendments to Event Details

The Company reserves the right to accept or reject event amendments to an Event after receipt of the information as specified in the Event Details and Running Schedule clause. Additional charges may apply to amendments made after these dates. After confirmation of anticipated numbers, should a reduction in Confirmed Numbers be greater than 10%, a minimum charge of 50% will be levied for each reduced number. Due to the seasonality of produce, the Company reserves the right to amend or change menus or services, and the relevant charges should a booking be made more than three months prior to the event.

Postponements

The Company reserves the right to charge you an administrative fee of $150.00 for the Postponement of your Event.

Cancellation Policy

Should you cancel the Event, you will be required to pay the following amounts in addition to the Non-Refundable Deposit of $500.00:

- 52 business days or more prior to the Event date
  an Administrative Fee of $150.00 will be deducted from the deposit.
- 28 to 51 business days prior to the Event date - the full deposit will be retained.
- 14 to 27 days prior to the Event date - should the cancellation incur unrecoverable costs, such costs will be invoiced to the Client.
- Less than 13 days - the Company will invoice the Client for 50% of the total Event charges as identified on the Event Quotation.

After Confirmation of Final Numbers - you will be invoiced 75% of the total Event charges as identified on the EQA and Confirmed Numbers. An Event cancellation will only be accepted if received in writing.

Force Majeure

When your Event cannot proceed due to an Act of God and the Event is not able to be rescheduled, no further amount will be payable other than the non- refundable deposit.

Methods of Payment

The Company is unable to provide customer account facilities unless a credit application has been completed and approved by the Company. Therefore the final account is payable upon confirmation of Event or function numbers. The Client accepts full responsibility for payment of charges as invoiced. Failure to pay an invoice within the terms as noted on the invoice will imply that the Client agrees to pay costs of a collection agency or a solicitor for recovery.

Acceptable methods of payment are:

- Cash, Direct Debit and EFTPOS, Visa Card, Bankcard, MasterCard, American Express, Diners Card.

All Credit Card payments will incur a surcharge of 2.0% of the total amount being processed. Payment by Cheque will only be accepted by prior arrangement and funds must be cleared by Noon, 2 business days prior to the Event date. The Company reserves the right to pass onto the Client any increases or decreases incurred by the relevant financial institutions.

Pricing

Prices are maintained as printed wherever possible, however are subject to change without prior notice. Prices are inclusive of GST.

On-Charging

Where the client wishes the Company to contract and manage external contractors or suppliers, an administrative charge of $55.00 per hour for all time incurred will be charged.

Minimum Spend

The Company reserves the right to impose a minimum spend policy to have exclusive use of a space for an agreed period. This means, if the venue or space is booked exclusively and/or the numbers decrease, the Client will be charged the minimum amount as specified on the quotation. The minimum spend policy applies to food, beverage and venue hire costs only.

No Smoking

Smoking is not permitted in any internal area of the Event venue. Areas outside are specifically designated for smoking.

Venue or Space Bookings and Accessibility

Any booking space reserved during the day/evening is subject to re-letting for other day/evening bookings unless alternative arrangements have been agreed upon in writing. Therefore, the booking of a venue or space will be limited to the time period as identified on the EQA or Event Order and extensions to this will be made at the absolute discretion of the Company. Additional Charges may apply.

Unless otherwise specified, a booking does not guarantee exclusivity of the Venue or space. Accessibility to the Venue for the purpose of bump in/bump out will be specified on the Event Order.

Cleaning

General cleaning is included in the room hire. Additional cleaning charges may be incurred where an Event has created cleaning requirements to be over and above general cleaning. These charges will be processed at the conclusion of the Event.

Additional Charges, Credits and Bond

Additional charges that are incurred over and above the quotation must be paid for in full at the conclusion of the Event. Such charges may include Beverage Tabs, Surcharges and Cleaning etc. If such charges are anticipated, the charge will be applied to the EQA and will be paid in advance. Should credits be required as a result of the charges not being required, the Company will refund the variance to the Client within 2 business days after the Event. The Company reserves the right to request a Credit Card Pre-Authorisation for relevant charges and the Client will sign a Credit Card Authority authorising the Company to process outstanding charges to the card as required. Should a Credit Card Pre-Authorisation not be available then a Cash Deposit/Bond to the same value must be provided. The following surcharges will be charged where applicable:

- Delivery, Freight and Unquoted Bump charges will apply to events as determined by The Company.
- 25% of the Food and Beverage component for Events held on Sunday.
- 35% of the Food and Beverage component for Events held on Public Holidays.
- $500.00 per hour for Events held after midnight.
- $250.00 per hour for Events continuing passed the scheduled conclusion time.
- Event numbers less than the minimum specified numbers may incur a surcharge.

Additional personnel are available and and will be charged as follows:

- Non-Trade Certified personnel - $35.00 (plus GST) per hour per person
- Trade Certified personnel - $70.00 (plus GST) per hour per person
- Technical Trade personnel - Price upon application
- Security Personal - Price upon application

Decorations and Signage

Should the client wish to decorate the event or function space, the client must specify in writing the specific details of the decorations, their fixing mechanism and the proposed removal. The Company reserves the right to prohibit the use of such decorations as streamers, confetti, paper glitter and rice.

Signage provided by the client is restricted to the booked space and cannot be displayed in any public area without prior written consent of the Company. The use of fixings such as adhesives, nails, and screws on any venue property is prohibited without prior written consent of the Company.

BYO Products

The Company strictly prohibits BYO products unless expressly authorised in writing by the Managing Director. The Company reserves the right to apply a surcharge to such BYO products.

External Supply of Goods and Services

The Company reserves the right to grant or refuse the use of external contractors, products or services in association with an Event. If the client wishes to exhibit or distribute externally supplied goods or services during an event, written permission must be sought by the Company at the time of confirming the event details.

Security

The Company requires that Registered Security Guards be employed at all Events which live entertainment is present and in the ratio as determined under the relevant legislation at the time of the Event. The Company reserves the right to insist that Security personnel be present during an Event and such charges will be passed onto the Client.

If any attendee of an Event or function breaches the venues' house policy on bad behaviour, aggression or intoxication, they will be ejected from the Venue and may be reported to the police if the situation requires such action. The Client is responsible for any cost incurred by the Company for such action.

Should the Company determine that security will be required for an Event, guards will be available and charged to the client at the appropriate industry hourly rate and a minimum of 4 hours per guard will apply.

Storage

Due to limited storage capacity, all materials for packaging, crates, boxes etc and equipment such as props, displays and so on must be removed from the Venue at the conclusion of the Event unless otherwise permitted by the Company.

Workplace Health and Safety

The introduction of equipment and services by the Client to any Venue or external catering site must meet the following Workplace Health and Safety guidelines:

- The installation and operation of all electrical equipment must comply with the relevant Act. Electrical equipment without a test tag cannot be used. Detachable power cords, such as IEC leads, extension leads and power boards, need to be tested independently.
- All mechanical equipment must comply with the relevant Act.
- A Company representative may inspect all equipment, fittings or materials brought into an event. If any such equipment, fittings or materials are deemed not to be safe, they shall be removed from the event immediately at the expense of the person who brought them in. The Company reserves the right to refuse entry to the agent or contractor if these conditions are not fully complied with.

Insurance

The Venue maintains public liability and property damage policies. However, it is necessary for the Client to arrange their own insurance cover for property damage and public liability, where it could be considered their liability. The Company will NOT accept any responsibility for any damage or loss of materials left on the property prior to, during or after an Event. The Client is financially responsible for any damage sustained to fittings, property or equipment, guests or contractors, prior to, during or after any event. Event Organisers are advised to provide their own insurance cover.

Liability

Where Management has any reason to believe an Event will affect the integrity of the business or the safety of patrons, it reserves the right to cancel the Event without notice or liability. Where facilities booked are unavailable due to causes beyond control of Management, Management reserves the right to substitute similar facilities.

Responsible Service of Alcohol

The Company promotes and enforces a stringent Responsible Service of Alcohol Policy and reserves the right to refuse service to any person or persons, or cancel an event or function in accordance with that policy. The company is licensed to sell Liquor until 12.00am midnight after which time no alcohol will be served unless a Special Event License has been sought and approved by the relevant Authority.

Care of Venue

No attachment, fitting, fixture or defacement is to be made to the flooring, ceilings or the internal or external walls of the Venue. No ladder or other device whatsoever is to be affixed to, or suspended from, any overhead structure without consent. No nail, screw or other device can be driven into, nor are holes to be made, in any part of the venue. Any damage caused as a result of a function or event, to property or equipment not belonging to the Client, will be charged back to the Client.

Regulatory Obligations

Any Client and any person acting on their behalf or in their employ must not do or require to be done anything that is contrary to the laws and regulations with respect to the governing Act. Therefore:

- All equipment, fittings or materials that any user of the Venue brings into the venue shall be fire proof or made of fire resistant materials.
- Users of the facilities may not bring anything of an explosive nature into the Venue.
- No equipment, fittings or materials may be placed in any aisle way or in such a position that obstructs the access to any designated emergency exit.
- All equipment, fittings or materials to be brought into the Venue must be free of any defects that might cause damage to the Venue.
- Where it is necessary for highly flammable material such as petroleum products and cooking oil to be used in the Venue, permission to use such material must be sought by written application to the Company's Managing Director. The application must be made at the time of confirmation of the Event booking details. If permission is granted the Venue will provide, at the client's expense, a trained fireman when the Venue is occupied either by the Client, the Client's representative, contractors or employees, suppliers or guests.

Sound Levels

For the comfort of all guests, the maximum sound pressure level permitted at any event shall not exceed 92dba at any accessible location in the room, as measured by the Venue's technical staff or a level which may disturb any guests in that room or Clients and their guests using any other room in the Venue.

Code of Conduct

The Company and/or the Venue Manager reserves the right to refuse entry to or eject any individual/s from an Event if it is deemed that the person/s is in breach of:

- The Venues Code of Conduct Policy
- The Company's Responsible Service of Alcohol Policy

Goods and Services Tax and Wine Equalisation Tax

Where applicable, the Venue reserves the right to increase the price by the amount of any GST or any other taxes such as WET.

Disclaimer

Neither the Company nor the Venue will accept responsibility for damage or loss of goods and chattels left in the Venue before, during or after an Event. The Centre reserves the right to inspect vehicles leaving the Venue during the bump in/bump out of an Event.

Delivery of Goods

If you require goods to be delivered to thez Venue, the Catering Coordinator must be notified in writing at least 24 hours prior to the scheduled delivery time. Whilst all care will be taken in receiving the goods, the Company will not accept any liability for loss or breakages.