

# INDIANA

COTTESLOE BEACH

Indiana's is one of Western Australia's premier dining experiences. The a la carte menu offers a selection of Australia's finest seafood whilst the extensive wine list samples from some of the best vineyards of Western Australia and beyond.

Named after the original 'Indiana Tea House' built in 1910, the architect has created an amazing building that offers uninterrupted views from every window. The use of recycled wood gives one a feeling of old fashioned warmth, complimented with large cane chairs and an abundance of antiques and wall hangings.

Indiana's located directly on Cottesloe Beach with all tables commanding views of the Indian Ocean and the magnificent sunsets beyond Rottnest Island. Perfect for intimate celebrations or business get-togethers.

## LOCATION

- 99 Marine Parade, Cottesloe WA 6011
- 20 minutes drive from CBD
- Telephone Number: +61 8 9385 5005
- E-Mail: [enquiries@indiana.com.au](mailto:enquiries@indiana.com.au)
- Open Monday to Sunday – Lunch and Dinner from 12.00 midday until late
  
- **Function Enquiries** Arnya (08) 9482 0107, [arnya@frasersrestaurant.com.au](mailto:arnya@frasersrestaurant.com.au)

## AREA SPECIFICATIONS

- Loading Driveway
- Whole Venue Air-conditioned
- Wooden flooring
- Licensed Bar and Restaurant
- Disabled Access
- Beach Kiosk

## VENUE

- **Cocktails:** 170
- **Sit Down Dinner:** 120

## TECHNICAL FACILITIES

- Microphones / Lectern

# BREAKFAST - LUNCHEON - DINNER/COCKTAIL FUNCTIONS

## BREAKFAST FUNCTIONS

- Based on 2 hours
- Latest conclusion time is 10.00am
- Venue hire - \$500

## Lunch Function

- Based on 3 hours
- Latest conclusion time is 16.00pm
- Venue hire - \$800
- Minimum spend requirement \$5-\$10,000 dependent upon season

## Dinner/Cocktail Function

- Based on 5 hours
- Latest conclusion time is Midnight
- Venue hire \$1000
- Minimum spend requirement
  1. Friday \$12-\$20,000
  2. Saturday \$15-\$25,000
  3. Sunday \$10-\$18,000
- (Based on Seasonality)
- Function times can be extended however there are
- Additional staffing charges -

## Menu

These are provided as a guideline only. Your co-ordinator will work with you and the chef to ensure your menu requirements are met.

# SET UP FACILITIES

## CHAIRS

The chairs as shown in the venue are provided. Other chairs can be hired in at the client's cost and a surcharge of \$150 are applicable for the removal of the existing venue's chairs.

## DANCFLOOR

The entire venue is floorboards so this can be decided upon requirements.

## DECORATORS

We can assist with recommendations. However you are welcome to use other suppliers. Please advise the co-ordinator of any suppliers that require access to the venue and please consider time requirements of setup and removing equipment/decorations at the conclusion of your event

## EXCLUSIVE USE

This means only one function will be sold in the complex – no smaller Groups would be placed in the venue

## FUNCTION CONCLUSIONS

### Time

The function conclusion time will be noted on your event order. Beverage service will be ceased at this time, all open beverages will be removed from tables and surrounds. The venue will allow a reasonable time for your guests to vacate the area. However, if there is a function preceding your event immediately then your guests will be asked to make their way outside on the balcony within 15 minutes of the conclusion time. This will be discussed with you and your function co-ordinator.

## LICENSED AREA

Glassware or beverages can only be consumed in the venue  
Nothing can be taken on to the beach area.

## LINEN

Black or white linen is included complimentary.  
All other linen as to be hired in either by yourself or by the function co-ordinator.  
Nothing can be taken onto the beach area

# INFORMATIONS ABOUT HIRE FACILITIES

## MUSIC

There are no restrictions - DJ or Band. Staging and all equipment will have to be provided by the particular supplier.

## PARKING

Street parking – surrounds parking blocks.

## PHOTOGRAPHY

Is granted to guests having their reception at Indianas.

## SECURITY

This can be arranged – it is suggested that security is provided for larger Cocktail parties and around specific periods like Christmas. The Venue can arrange this at an additional cost.

## SOUND SYSTEM

The venue will provide a lectern and microphone. There is an ability to play CDS or hook up your MP3 player.

## STAFFING

When you pay your venue hire, food and beverage this covers the staffing for your event. If you require staff for other requirements, or to extend your standard function period, there is a staffing surcharge of \$4.00 per guests confirmed for your event per hour.

## TABLES

The venue provides a mixture of long tables, small cafe tables and a few round tables. Any other requirements or changes can be organised and hired in at the client's cost.

## TRANSPORT

Whilst the staff will assist with calling taxis at the conclusion of the evening. We encourage your guests to organise private cars via Hughes or Limousines Australia.

## COCKTAIL FOOD

### cold cocktail food

Fresh pork, duck or vegetarian mint spring rolls (please choose one)  
Cherry tomato, bocconicini, basil bruschetta  
Rare beef, horseradish cream crostini  
Lemon pepper lamb fillet on toast  
Herb pikelet, duck rillete, plum sauce  
Prosciutto, fig jam, brie  
Prawn on asian sesame omelette  
Prawn salad; lime mayonnaise on toast  
Salmon tartare with lime dressing; crisp wonton  
Seared tuna 'tataki' with wasabi cream  
Chicken liver parfait, cornichon on toast  
Smoked salmon roulade  
Cured salmon on potato blinis; sour cream  
Sushi rolls and pickled ginger with soy  
Roast garlic, goats curd and thyme tarts  
Tomato and caramelised onion tart with goats cheese  
**\$4.00 each** finger sandwiches  
Chicken, mayonnaise and avocado goat's cheese and semi dried tomatoes  
Rare beef, mustard Smoked salmon and dill cream cheese  
**\$4.00 each** oysters

#### **canapes - tray service \$40.00**

Choose 10 items - 5 hot and 5 cold items - from the cocktail menu

### hot cocktail food

Arancini rice balls, deep fried (vegetarian)  
Beef cheek and spinach pie  
Chicken satay with peanut sauce  
Beef satay with peanut sauce  
Herb crumbed mushrooms with garlic aioli  
Prawn wontons with sweet chilli dipping sauce  
Tempura prawns with wasabi aioli  
Duck confit, pickled beetroot and crispy potato tasting spoons  
Fried calamari with lime and chilli dipping sauce  
Goat's cheese and black olive pizza  
Zucchini and fritters with tomato relish  
Moroccan lamb and pine nut filo  
Pear and brie cheese tarts  
crab fritter with coriander lime crème fraiche  
Oyster Kilpatrick  
Tempura oyster  
Sweet corn fritter with seared scallop and crisp pancetta  
Lamb kofta and cucumber yoghurt  
Vegetarian samosa (spinach and potato)  
Wok fried octopus in chilli jam, Chinese spoon  
Atlantic salmon skewer in teriyaki marinade  
Smoked duck spring rolls with mandarin sweet chilli dipping sauce  
Prawn toasts with avocado and tomato salsa  
Crispy pork belly with orange and star anise syrup tasting spoon  
**\$4.50 each**  
**\$4.50 each** oyster shooters Spiced tomato and tequila and lime salt

## COCKTAIL STAND UP BUFFET

please choose 4 food stations from the following:

### OYSTER STATION

Freshly shucked oysters  
Oyster shooters with spicy tomato  
Manned by a chef

### CARVERY STATION

Roast beef; roast lamb  
Roasted gourmet potatoes  
Panini rolls, mustards and chutneys  
Manned by a chef

### RISOTTO STATION

Mushroom and asparagus  
Braised lamb shank (off the bone) and spinach  
Chicken, pancetta and sweet corn

### ASIAN STATION

Beef and chicken satays  
Steamed pork buns with chilli and soy  
Twice cooked pork belly  
Thai chicken curry  
Hokkien noodles and stir fried vegetables  
BBQ manned and cooked by a chef

### INDIAN STATION

Butter chicken, rogan josh, rice  
pappadums, raita, naan bread and chutney

### DESSERT STATION

This is tailored to your requirements

**\$85.00 per person**

theming suggestions - to highlight cooking stations  
Cooking station with spotlight on stage area  
**additional \$200.00 per station**  
Or for unique theming ideas contact your coordinator

Platters of Turkish Bread and dips  
On each table  
\$5.00 pp

Other Platters able to be quoted.

# SEAFOOD BUFFET

minimum of 70 guests

## COLD FOOD

Selection of breads and dinner rolls Freshly  
cooked king prawns Freshly cooked yabbies

## SALADS

Octopus salad  
Salmon, cured snapper fillet, marinated  
mussel, scallop, eschebeche  
Char grilled vegetable salad  
Caesar salad  
Garden salad  
Pasta salad with semi dried tomato  
Marinated olives and fetta  
dressings  
Balsamic, lemon olive oil, caesar, tartare,  
cocktail, mustard

## HOT FOOD

Abroholos Island cod in phanang curry  
Assorted seafood in manna crab sauce  
Chargrilled squid with chilli ginger  
Chilli mussels with tomato and basil sauce  
Snapper fillet in egg batter, capers and lemon  
Steamed salmon with lemongrass and  
coriander  
Penne' pasta with smoked salmon and snow  
peas  
Roast potatoes  
Star anise scented rice  
Steamed seasonal vegetables  
Barbecue West Australian Rock Lobster  
available - **additional charge of \$30,00 per  
person - only** available 15 November  
to 30 June

## DESSERT

Chocolate cake  
Fig and ginger pudding  
Fresh seasonal fruit and strawberries with  
fresh whipped cream, yoghurt  
Berry rumpot brulee  
Mini chocolate eclairs  
Mini strawberry tarts  
Pavlova  
Selection of Farmhouse cheeses with crackers  
and fruit garnish  
Plunger coffee, tea and biscotti  
**\$110.00 per person**

# Packages - Lunch

(based on a duration 3 hours)

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## LUNCH PACKAGE 1

Choice of warm Panini rolls or Turkish bread with dip

Choice of one (1) entree

Choice of two (2) mains (seasonal vegetables included)

Choice of a second side dish

Plunger coffee, tea and biscotti

**\$52.00 per person-weekday**

**\$58.00 per person -weekend**

## LUNCH PACKAGE 2

Choice of warm Panini rolls or Turkish bread with dip

Choice of one (1) entree

Choice of two (2) mains (seasonal vegetables included)

Choice of a second side dish

Choice of one (1) dessert

Plunger coffee, tea and biscotti

**\$60.00 per person- weekday**

**\$68.00 per person - weekend**

## LUNCH PACKAGE 3

Choice of warm Panini rolls or Turkish bread with dip

Choice of two (2) entrees

Choice of two (2) mains (seasonal vegetables included)

Choice of a second side dish

Choice of one (1) dessert

Plunger coffee, tea and biscotti

**\$70.00 per person – weekday**

**\$75.00 per person – weekend**

**ADDITIONAL CHOICES - \$7.00 per course per person**

# Packages - Dinner

(based on a duration 5 hours)

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## DINNER PACKAGE 1

Chef's choice of canapés on arrival

Choice of warm Bread rolls or Turkish bread with dip

Choice of one (1) soup

Choice of one (1) main course (seasonal vegetables included)

Choice of a second side dish

Choice of one (1) dessert

Plunger coffee, tea and biscotti

**\$68.00 per person**

## DINNER PACKAGE 2

Chef's choice of canapés on arrival

Choice of warm Bread rolls or Turkish bread with dip

Choice of one (1) entree

Choice of one (1) main course (seasonal vegetables included)

Choice of a second side dish

Choice of one (1) dessert

Plunger coffee, tea and biscotti

**\$75.00 per person**

## DINNER PACKAGE 3

Chef's choice of canapés on arrival

Choice of warm Bread rolls or Turkish bread with dip

Choice of one (1) entree

Choice of two (2) main courses (seasonal vegetables included)

Choice of a second side dish

Choice of one (1) dessert

Plunger coffee, tea and biscotti

**\$80.00 per person**

## DINNER PACKAGE 4

Chef's choice of canapés on arrival

Choice of warm Bread rolls or Turkish bread with dip

Choice of two (2) entrees (Not applicable in the Marquee)

Choice of two (2) main courses (seasonal vegetables included)

Choice of a second side dish

Choice of one (1) dessert or change to 1 entrée and 2 desserts

Plunger coffee, tea and biscotti

**\$90.00 per person**

**\*\* Additional choices are \$7.00 each**

## ENTREE/SOUP

### SOUPS

Cauliflower and celeriac soup  
Leek and potato soup with creme fraiche  
Porcini and field mushroom soup with white truffle oil or basil oil  
Pumpkin and smoked paprika  
Roast sweet potato soup with chive cream  
Roast tomato and red pepper soup with basil oil  
Gazpacho soup with avocado, prawns and chilli oil  
Seafood chowder with chive cream  
Cream of chicken and corn soup  
Green pea and double smoked bacon soup with garlic toast

### COLD ENTREES

Fresh asparagus and fetta with tomato salad;  
Freshly cooked tiger prawns; cress and tatsoi salad, lemon cream fraiche  
Crisp prosciutto, snow pea, pear and rocket salad, fig vincotto  
Smoked Atlantic salmon with avocado, apple and tomato salad.  
Carpaccio of beef with shaved parmesan, cornichons and horseradish cream  
Duck terrine with toasts, cornichons and a prune and Armagnac chutney.

### WARM AND HOT ENTREES

Caramelised onion and slow roasted tomato tart, rocket salad with grilled mushroom  
Chargrilled mushrooms and asparagus, with cress and onion salad; balsamic  
Garlic prawns on Asian salad with sesame and coconut steamed rice  
1/2 WA Lobster: lemon butter sauce - in season **(\$15 extra per person, dinner only)**  
Seared scallops on sweet corn risotto, pancetta crumbs.  
Duck confit and porcini strudel with a sweet orange beetroot relish, thyme goats cheese crème fraiche  
Goat's cheese gnocchi with bacon lardoons, baby peas basil cream sauce  
Asian satin pork belly with bok choy, and a star anise citrus syrup.  
Lamb shank pie, pea puree and rosemary jus  
pasta entrees - all served with chilli. pesto and parmesan accompaniments  
antipasto individual plate –  
**\$11.00 pp or \$38.00 per platter - (minimum two platters per table)**  
Selection of continental meats, pickles, olives and fetta  
assorted seafood plate –  
**\$8.00 per person extra**  
Smoked salmon, king prawns, oyster shot and manna crab with avocado

## MAINS

### FISH

Atlantic salmon crispy skin with seared scallops, potato pikelets asparagus veloute,

Atlantic salmon fillet (cooked medium) with saute potatoes, asparagus; lemon hollandaise

Grilled gold band snapper fillet with pea and potato crush, roast scallop sauce

Grilled snapper fillet on slow roasted pumpkin risotto, red pepper coulis

Grilled snapper fillet , warm nicoise salad ,  
vine ripened tomato sauce

Barramundi roasted on potato mash with a clam chowder sauce and rouille

Barramundi with leek and fennel gratin,  
mussel rose' asuce

WA Lobster: lemon butter sauce in season  
**(\$30 extra per person, dinner only)**

### MEAT

Roast chicken breast filled with semi dried tomato, bocconcini on sweet potato mash

Roast chicken breast roasted with orange and harissa, tangine of vegetables and cumin scented cous cous

Chicken breast on potato puree'; assorted mushrooms and tarragon cream

Duck confit on sautéed potatoes, spinach and a sweet maRsala glaze

Orange and star anise braised duck on sweet potato puree, green beans and reduced poaching stock.

Roast lamb rack with herb and mustard crust, roasted potatoes, braised cabbage with jus

Slow roasted lamb shoulder on potato puree with white bean and tomato ragu.

Pan seared lamb loin on pumpkin and hazelnut rosti with caramelised shallots, garlic jus

Chargrilled scotch fillet with hand cut fat chips, celeriac remoulade and red wine sauce

Braised beef cheek on creamed mash potato with caramelised baby onions and green beans.

Pan seared beef fillet on roasted field mushroom potato gratin, pan jus.

Pan seared beef fillet with roast parsnip, horseradish potato puree , thyme jus

Rot pork cutlet on toasted caraway seed choucrote, potato puree and a apple balsamic reduction

### VEGETARIAN

Chargrilled Mediterranean vegetable stack with goat's cheese and basil pesto

Grilled asparagus with field mushroom and rocket salad; roast capsicum butter

Leek and sweet corn risotto finished with shaved parmesan

Vegetarian lasagne with tomato and basil sauce

## SIDE DISHES

Caesar salad: bacon/crouton/parmesan

Chargrilled asparagus (seasonal) with  
cabernet vinegar and olive oil  
**(\$4 extra per person)**

Garden salad: mixed  
leaves/tomato/cucumber/dressing

Greek salad: mixed  
leaves/fetta/olives/tomato/onion  
Green beans dressed with butter

Green salad: mixed leaves with balsamic  
vinegar/olive oil

Leaf spinach, pear and parmesan salad  
Marinated fetta; kalamata olives

Potato puree  
Sweet potato puree

Salt roast potatoes or steamed new potatoes  
with butter sauce

Steamed green vegetables in extra virgin olive  
oil (included)

## DESSERTS

Caramelised lemon tart with double cream

Flouress orange and almond cake with sweet  
citrus salad; double cream

Hazelnut and white chocolate parfait with  
almond tuille and seasonal berries

Baked lemon and chocolate cheesecake with  
raspberry sauce

Hot chocolate filo with cherries in port and  
creme fraiche

Local strawberries steeped in Cointreau;  
vanilla bean ice cream

Pear and almond tart with spiced blueberry  
compote and double cream

Berry rumpot brulee with champagne finger  
biscuits

Steamed fig and ginger pudding with caramel  
sauce; vanilla bean ice cream

Rhubarb and apple crumble, vanilla ice cream

Three taste of Chocolate; tart, gelato and  
steamed pudding

Tiramisu with baci gelato and espresso sauce

Chocolate and caramel bread and butter  
pudding with lemon anglaise, vanilla ice  
cream

Warm chocolate and almond cake with berry  
compote; chocolate ice cream

## CHEESE COURSE

Assorted Australian cheese with muscatel  
grapes, fruit garnish and crackers

Cheese served on central plate  
**2 per table \$72.00 (recommended) or \$36.00  
for one small plate per table**

## PACKAGES BEVERAGES

### PACKAGE 1

Hardys Premium Selection on premise wines –  
Hardys Sparkling – Prefunction and Toasts

Semillon Chardonnay – Chardonnay – Riesling

Shiraz Cabernet - Cabernet Merlot

Victoria Bitter Draught

Carlton Mid Strength Draught

Cascade Premium Light Draught

Soft Drinks and Juice

**1 hour - \$15.00, 2 hours - \$23.00,**

**3 hours - \$25.00,**

**4 hours - \$27.00, 5 hours - \$32.00,**

**6 hours - \$35.00**

### Package 2

Imprint Sparkling – Prefunction and Toasts

Element Classic White, Sandalford or  
Sandalford Sauvignon Blanc Semillon

Element Chardonnay, Sandalford

Element Shiraz Cabernet Sauvignon,  
Sandalford

Element Merlot, Sandalford

Victoria Bitter Draught

Carlton Mid Strength Draught

Cascade Premium Light Draught

Soft Drinks and Juice

**1 hour - \$19.00, 2 hours - \$27.00,**

**3 hours - \$32.00,**

**4 hours - \$35.00, 5 hours - \$39.50,**

**6 hours - \$44.00**

### PACKAGE 3

Sir James NV Sparkling - Prefunction and  
Toasts

West Cape Howe Semillon Sauvignon Blanc

West Cape Howe Unwooded Chardonnay

West Cape Howe Shiraz

West Cape Howe Cabernet Merlot

Stella Artois Draught

Victoria Bitter Draught

Carlton Mid Strength Draught

Cascade Premium Light Draught

Soft Drinks and Juice

**1 hour - \$23.00, 2 hours - \$30.00,**

**3 hours - \$35.00**

**4 hours - \$40.00, 5 hours - \$46.00, 6 hours -**

**\$51.00**

### Package 4 - Premium Western Australian package

Jane Brook "Plain Jane" Sparkling NV  
– Prefunction and toasts

Stella Bella Semillon Sauvignon Blanc

Rosily Vineyard Chardonnay

Skuttlebutt by Suckfizzle Shiraz Cabernet  
Merlot

Rosily Vineyard Shiraz

Penfolds Club Port with Coffee (dinner only)

Stella Artois Draught

Carlton Mid Strength Draught

Cascade Premium Light Draught

Soft Drinks and Juice

**1 hour - \$26.00, 2 hours - \$36.00,**

**3 hours - \$41.00**

**4 hours - \$47.00, 5 hours - \$52.00,**

**6 hours - \$62.00**

Package Upgrade Bottled beers – choice of 3  
– Additional to above pricing

Corona  
Crown Lager  
James Boag Premium  
James Boag Premium Light  
Carlton Midstrength  
Redback Light  
**1-4 hours - \$12.00,**  
**5-6 hours - \$15.00**

Beers – Draught to change  
Victoria Bitter to Carlton Mid in the package  
**\$5.00 pp**

CASH BAR –  
**On application only**  
**Surcharge of \$350.00 to provide cash bar**  
**facilities.**

## BEVERAGES

### Sparkling Wines

Hardy Sir James NV SA	\$30.00
Yellowglen 'Yellow' NV VIC	\$32.00
Orlando 'Trilogy' NV SA	\$32.00
Jansz Rose	\$48.00
Jansz NV	\$50.00

### White Varietal Blends

Howard Park Riesling	\$50.00
Madfish Bay Premium	
Dry White WA	\$44.00
Brown Bros Crouchen Riesling VIC	\$26.00
Amberley Chenin Blanc WA	\$31.00
Hanging Rock "Gewurztraminer" VIC	\$50.00

### Sauvignon Blanc

Giesen Marlborough NZ	\$38.00
Verandah WA	\$36.00
Grove Mill NZ	\$45.00
Houghton 'GI' WA	\$45.00

### Semillon Sauvignon Blanc

Amberley Estate WA	\$36.00
Cape Mentelle WA	\$48.00
Rosily Vineyard WA	\$38.00

### Chardonnay

Goundrey Unwooded WA	\$34.00
Stella Bella by Suckfizzle WA	\$48.00
Garbin Estate WA	\$35.00
Zarephath WA	\$47.00

### Red Varietal Blends

Madfish Bay Dry Red WA	\$44.00
Goundrey Shiraz Cabernet WA	\$31.00
Houghton Cabernet Shiraz Merlot WA	\$30.00
Skuttlebutt by Suckfizzle	\$36.00
Bellarmino Pinot Noir	\$38.00

### Cabernet Merlot

Annie's Lane SA	\$37.00
Goundrey WA	\$36.50
Jane Brook WA	\$38.00
Houghton 'Crofters' WA	\$52.00

### Cabernet Sauvignon

Brown Brothers VIC	\$35.00
Pirramimma SA	\$38.00
Zarephath WA	\$54.00

### Shiraz

Annie's Lane SA	\$37.00
Arlewood WA	\$38.00
Watershed WA	\$55.00
Treehouse WA	\$36.00

### Beers Stubbies

Crown Lager	\$7.50
Cascade Premium	\$7.50
Victoria Bitter	\$6.50
Carlton Mid Strength	\$6.50
Cascade Premium Light	\$6.50

### Tap Beers (per glass)

Stella Artois	\$5.50
Victoria Bitter	\$4.20
Carlton Midstrength	\$4.00
Cascade Premium Light	\$4.00

### Dessert Wines

Vasse Felix 'Noble' Margaret River WA	\$46.00
D'asti Moscato	\$35.00

### Spirits and Liqueurs from

Standard spirits	\$ 7.00
Premium spirits	\$ 8.00
Liqueurs	\$ 7.00

### Fortified Wines (per glass)

Penfolds Club Port	\$ 5.00
Galway Pipe Port	\$ 8.00
Penfolds Grandfather Port	\$13.50
Stella Bella Pink Muscat	\$22.00

### Soft Drinks and Juices (per glass)

Coke, Fanta or Diet Coke	\$ 4.00
Lemon Squash or Soda Water	\$ 3.50
San Pellegrino	\$ 6.50
Fruit Juices	\$ 4.00
Lemon Lime & Bitters	\$ 4.00
Bottled Soft Drinks	\$ 4.50

### Cocktails from

Shooters	\$ 8.50
Mixed Cocktails	\$16.00

# Terms and Conditions

Payment of the deposit is confirmation of the terms and conditions as noted below.

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<b>1.1</b> CAKES PROVIDED BY THE CLIENT	<ul style="list-style-type: none"><li>• A standard \$5.00 charge per person will incur for garnishing cakes provided by the client and served as a dessert in place of the Venue's dessert.</li></ul>
<b>1.2</b> CANCELLATION - CORPORATE	<ul style="list-style-type: none"><li>• Written notice is required</li><li>• After deposit has been paid - forfeiture of the deposit</li><li>• Between 3 months – 2 weeks 50% of the anticipated food/beverage account and venue hire</li><li>• 0-14 days notice 100% of the total anticipated food/beverage account</li></ul>
<b>1.3</b> CONFIRMATION	<ul style="list-style-type: none"><li>• The booking is confirmed when we receive the deposit. Payment of the deposit is your acceptance of these terms and conditions.</li><li>• The Venue will be under no obligation to proceed with the event if the deposit or full payment has not been received.</li></ul>
<b>1.4</b> CLIENT RESPONSIBILITY	<ul style="list-style-type: none"><li>• The Venue will provide typed black and white menus for your function or reception. It is the clients responsibility to provide a clearly typed guest list and/or seating plan that will be displayed for the event.</li><li>• A \$60 administration fee will apply to any information not provided in this way.</li></ul>
<b>1.5</b> CHANGES IN NUMBERS AND SLIPPAGE	<ul style="list-style-type: none"><li>• Any decrease in numbers in excess of 20% with less than 30 days notice to the event will incur a slippage charge. This will be calculated on 80% of the anticipated function cost per person.</li></ul>
<b>1.6</b> DAMAGE TO PROPERTY	<ul style="list-style-type: none"><li>• The client is responsible for the conduct of the client's guests and indemnifies the restaurant for all costs, expenses, damage and loss caused by any act made by the client or the client's guests.</li></ul>
<b>1.7</b> DELIVERIES	<ul style="list-style-type: none"><li>• All deliveries to the venue must be advised to the Function Coordinator prior and marked with the name and date of the function.</li><li>• Whilst every effort will be made to assist in the movement of goods from the loading bay to the function room, assistance will be offered only if staff is available at that time.</li></ul>

<b>1.8</b> DISPLAY & SIGNAGE	<ul style="list-style-type: none"> <li>Nothing is to be nailed, screwed, stapled or adhered to any wall, door or other surface of the building. Signage in public areas is to be kept to a minimum and must be approved by The Venue's management.</li> </ul>
<b>1.9</b> FINAL ATTENDANCE NUMBERS	<ul style="list-style-type: none"> <li>Guaranteed minimum number of guests required by three (3) working days prior to the function date.</li> </ul>
<b>1.10</b> HIRE OF CATERING EQUIPMENT, DAMAGE AND LOSS	<ul style="list-style-type: none"> <li>We do not accept responsibility for damage to, or loss of, any client property left on the premises prior to, during or after a function (including hired equipment/goods). Clients are financially responsible for any damage to fittings, property or equipment by themselves, guests and outside contractors, prior to, during or after a function.</li> </ul>

<b>1.11</b> INSURANCE	<ul style="list-style-type: none"> <li>The Venue's staff are always extremely careful when looking after guests belongings, however accept no responsibility for the damage or loss of property left in the venue prior to, during or after a function. The onus to arrange insurance is that of the clients.</li> </ul>
<b>1.12</b> MENU & DETAILS	<ul style="list-style-type: none"> <li>The menu must be chosen three (3) weeks prior to the event. Menus will be printed especially for the day with any additional titles added.</li> </ul>
<b>1.13</b> PAYMENT	<ul style="list-style-type: none"> <li>Weddings &amp; Family Events - 50% of the anticipated food and beverage costs is due three (3) months prior to function date</li> <li>Full payment is required seven (7) days prior to the function date, either by bank cheque or cash, unless other credit arrangements have been approved by the Venue.</li> <li>EFT (direct deposit) payments must be referenced in accordance to the tax invoice or the venue has the right to charge a bank/admin fee.</li> <li>All credit card payments attract a 3% surcharge.</li> <li>Corporate only – 7 Day Credit for invoices. After the function an invoice will be issued for the balance/credit of the account. All accounts not paid within 14 days will incur a 5% interest charge.</li> </ul>
<b>1.14</b> QUOTATIONS	<ul style="list-style-type: none"> <li>Quotes are valid for one (1) month from the date of quotation unless otherwise specified.</li> </ul>
<b>1.15</b> PRICING	<ul style="list-style-type: none"> <li>Prices are based on current and expected cost increases, any change in price will be advised within 30 days. All prices are inclusive of GST. Prices quoted more than 12 months in advance may incur a cpi increase.</li> </ul>
<b>1.16</b> SURCHARGES	<ul style="list-style-type: none"> <li>\$11.00 per guest on a Public Holiday (min charge \$250)</li> <li>\$3.00 per guests per hour after the standard function time (min \$300 p/h Kings Park and \$200 p/h Bluewater)</li> <li>Or \$4.00 per guest after midnight Friday/Saturday/Sunday (min \$400 charge)</li> <li>Breakfast (2 hours), Lunch (3 hours), Dinner (5 hours),</li> <li>All day Seminar (8am-5pm)</li> </ul>

<p><b>1.17</b></p> <p>STAFFING</p>	<p>Relevant to outside catering only - park surroundings</p> <ul style="list-style-type: none"> <li>• Per staff member per hour: \$35.00 per hour Monday – Friday (7.00am – Midnight)</li> <li>• \$35.00 per hour Saturdays and after Midnight any day</li> <li>• \$35.00 per hour Sundays</li> <li>• Security staff are available for a minimum 2-hour call at \$45.00 per hour</li> <li>• Audio Visual operators are available for your function \$99.00 for the first hour and \$55.00 per hour thereafter.</li> </ul>
<p><b>1.18</b></p> <p>SUPPLIERS &amp; DECORATORS</p>	<ul style="list-style-type: none"> <li>• The Venue's has no restrictions on suppliers, however please advise your function co-ordinator of who is delivering, contact numbers and times of deliveries to be discussed. The suppliers are responsible for pick up and delivery within the venues guidelines.</li> </ul>
<p><b>1.19</b></p> <p>TENTATIVE BOOKING</p>	<ul style="list-style-type: none"> <li>• Tentative bookings will be held for a period of two (2) weeks and will be cancelled automatically unless your deposit and confirmation form has been received.</li> </ul>