Functions at Claremont Yacht Club
Welcome to the Claremont Yacht Club. The club’s membership encompasses people from all walks of life who are interested in any form of on-water activity.

In addition to its Full (Senior) Membership, the Club has a large contingent of Social Members who are looking for a safe environment to enjoy the club’s relaxing atmosphere with friends and loved ones.

The club also holds many social events throughout the year. We have a long and proud history of fostering sailing and power-boating activity (something we’ve done since 1905) in a family-oriented environment.

Claremont Yacht Club is also an exceptional venue for holding weddings, parties, or any type of function you could imagine, in one of the best settings on the Swan River. Being located at the top of Freshwater Bay, the club is ‘mid-river’.

The spacious Bayview Ballroom offers a classical atmosphere and is situated upstairs with a full size dance floor and an exquisite view over Freshwater Bay.

The Deepdene Room has floor-to-ceiling windows overlooking the bay and a natural connection to the river just 40 metres away, across a manicured lawn. It is an ideal room for cocktail parties, corporate seminars, professional development days or special dining experiences. It also has audio/visual capabilities and indoor barbecues.

### Venue details

<table>
<thead>
<tr>
<th></th>
<th>Sit down and buffet with dance floor</th>
<th>Sit down and buffet no dance floor</th>
<th>Cocktail</th>
<th>U-Shape</th>
<th>Boardroom</th>
<th>Room hire Mon - Thu</th>
<th>Room hire for existing members Mon - Thu</th>
<th>Room hire Fri - Sun</th>
<th>Room hire for existing members Fri - Sun</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Ballroom</strong></td>
<td>160 guests maximum</td>
<td>200 guests maximum</td>
<td>200 guests maximum</td>
<td>50 guests maximum</td>
<td>100 guests maximum</td>
<td>$350</td>
<td>$250</td>
<td>$750</td>
<td>$550</td>
</tr>
<tr>
<td><strong>Deepdene</strong></td>
<td>60 guests maximum</td>
<td>80 guests maximum</td>
<td>100 guests maximum</td>
<td>30 guests maximum</td>
<td>50 guests maximum</td>
<td>$250</td>
<td>$150</td>
<td>$550</td>
<td>$350</td>
</tr>
</tbody>
</table>

These details are indicative and may vary subject to your specific requirements.

Projector hire for the Deepdene Room is $100.
Plated Breakfast Menu
$27 pp
Minimum of 25 guests

To start
traditional bircher muesli with greek yoghurt, seasonal berries
fresh seasonal fruit platter served to the table

Hot breakfast
(pre-select one for entire group)
1: scrambled eggs served on an English muffin with bacon, sausage, grilled tomato and breakfast potatoes
2: eggs Florentine with spinach & hollandaise sauce
3: smoked salmon & scrambled eggs

From the bakery
(basket selection per table)
danish pastries
mini croissants
banana bread
toast with condiments

Buffet Breakfast Menu
$30 pp
Minimum of 25 guests

To start
traditional bircher muesli with greek yoghurt, seasonal berries
fresh seasonal fruit platter with natural yoghurt and honey

Hot breakfast
fluffy scrambled eggs on English muffins
roma tomatoes, oregano and cracked black pepper
freshly cooked bacon rashers
grilled sausages
breakfast potatoes
pancakes with maple syrup

From the bakery
danish pastries
mini croissants
banana bread
toast with condiments
All Day Delegate Corporate Package 1
$45 pp

On arrival
biscuits served with tea & coffee

Morning tea
scones with jam and cream, served with tea and coffee

Lunch
hand filled gourmet sandwiches, wraps and rolls
mini vegetable and cheese frittata
steak sandwich
garden salad
fresh fruit platter

Afternoon tea
house-made chocolate brownies, served with tea and coffee

All Day Delegate Corporate Package 2
$50 pp

On arrival
assorted danishes served with tea and coffee

Morning tea
scones with jam and cream, served with tea and coffee

Lunch
hand filled gourmet sandwiches, wraps and rolls
mini cheese burgers
BLT sandwich
chefs tossed salad
fresh fruit platter and a selection of soft drinks

Afternoon tea
chef selection of cakes, served with tea and coffee
Take a Snack and Breather
Morning tea and afternoon tea
Minimum of 20 guests

all day tea and percolated coffee  $9.50 pp
tea and percolated coffee        $3.50 pp (per session)
soft drinks & juice selection    $4.50 pp (per session)
house made biscuits             $3.50 pp
fruit platter                   $4.50 pp
mixed fruit tarts               $4.00 pp
whole fresh fruit bowl/continuous $4.00 pp (up to six hours)
fresh muffins assorted          $4.50 pp
vegetable and cheese frittata   $5.00 pp
scones with jam and cream       $5.50 pp
mini cakes (chefs selection)    $6.50 pp
assorted danishes               $5.00 pp
chocolate brownie                $6.00 pp

Working Pub Lunch
Minimum of 20 guests
$25.00 pp (select two)
$28.00 pp (select three)

house made beef burgers
chicken parmagiana
BLT sandwich
steak sandwich
chicken caesar salad
ale battered barramundi gougons
pie of the day
vegetarian tart

Served with garden salad and big chips, fresh fruit and a selection of soft drinks

Vegetarian options available on request
High Tea

$28.50 pp
Minimum of 20 guests

Choice of either English Breakfast or Earl Grey tea

*Three tiers of:*

Smoked salmon and dill cream cheese pinwheel

Club sandwiches with egg, beef and tuna

Selection of petite cakes

Jam scones and chocolate dipped strawberries

Marshmallows with hot whisky fudge dipping sauce
Set Menu

*Minimum of 25 guests*

<table>
<thead>
<tr>
<th>Lunch Menu 1</th>
<th>Lunch Menu 2</th>
<th>Dinner Menu 1</th>
<th>Dinner Menu 2</th>
</tr>
</thead>
<tbody>
<tr>
<td>$47.50 pp</td>
<td>$53.00 pp</td>
<td>$59.50 pp</td>
<td>$65 pp</td>
</tr>
<tr>
<td>Choice of one entree</td>
<td>Choice of one entree</td>
<td>Choice of one entree</td>
<td>Choice of one entree</td>
</tr>
<tr>
<td>Choice of two mains</td>
<td>Choice of two mains</td>
<td>Choice of two mains</td>
<td>Choice of two mains</td>
</tr>
<tr>
<td>Choice of one dessert</td>
<td>Choice of one dessert</td>
<td>Choice of one dessert</td>
<td>Choice of one dessert</td>
</tr>
</tbody>
</table>

**Entrée**

- Tapas Share Plate - Selection of Spanish appetizers
- Cauliflower and Vintage Cheddar Soup
- Baked Scallops Rockefeller served in Greek filo pastry
- Marinated Lamb Skewers with mint salsa
- Coconut Prawns with mango-passionfruit curry sauce

**Main (alternate drop)**

- Poached White Snapper Filet with miso, ginger, and steamed greens
- Rack of Lamb, rosemary and honey crusted finished with whiskey marmalade
- Moroccan Chicken and Eggplant served with cous cous
- Classic Filet Mignon served with mushroom, Dianne, or pepper sauce
- Smoked Pork Loin on warm sauté apple and fennel coleslaw
- Oven baked vegetarian strudel served with haloumi

*Salad and vegetables served to the table*
Dessert

Served with Tea and Coffee

Chocolate and caramel profiteroles
served on white and dark chocolate sauce

Sticky date pudding
with butterscotch sauce and vanilla bean ice cream

Vanilla bean and saffron crème brûlée
served with orange infused mascarpone

Old fashioned lemon cream cheesecake
served with lime sorbet and lemon flavored sugar

Individual lemon meringue pies
with raspberry syrup

Steamed white chocolate pudding
With sauce anglaise and berry compote and cream
## Buffet Menu

*Minimum of 25 guests*

<table>
<thead>
<tr>
<th>Buffet Menu 1</th>
<th>Buffet Menu 2</th>
</tr>
</thead>
<tbody>
<tr>
<td>$58.50 pp</td>
<td>$63.50 pp</td>
</tr>
<tr>
<td><em>One carvery selection</em></td>
<td><em>Two carvery selections</em></td>
</tr>
</tbody>
</table>

### Entree

*House tapas platter*

served to table

### Carvery

*Citrus flavored roasted turkey breast*

with condiments

*Old-fashioned smoked brisket*

with house made bourbon and BBQ sauce and condiments

*Roast pork*

with apple and berry chutney and condiments

*Roast lamb*

with a mint sauce and condiments

*Rosemary and orange marmalade crusted roast beef sirloin*

with a claret au jus

### Hot Selections

select two

chicken breast, asparagus and brie filo parcels with white wine cream sauce

thai green chicken, pumpkin and bok choy curry with jasmine rice (gf)

penne pasta with chicken, bacon and sun dried tomato cream

lemon pepper, parmesan and basil crusted snapper fillet

crispy skinned barramundi with tomato cream sauce (gf)

zucchini red onion and haloumi cheese parcel (v)

veal stroganoff - slivers of veal cooked with mushroom in white wine, paprika and sour cream

grilled pork fillet with seed mustard and cream reduction

veal escallops with creamy mushroom sauce
Buffet Menu

Continued

Side Dishes

select five

Hot Sides

potato gratin
gratinated of cauliflower and broccoli
medley of roast vegetables
baked tomato loaded with spinach and ricotta cheese
wok fried tofu, stir fried greens with ginger hoi sin sauce

Salads

gourmet tossed garden salad
english spinach and bacon salad
cæsar salad
greek salad
waldorf salad
german style potato salad
penne pasta and red onion and snow pea salad
prawn, scallop, mango and coleslaw noodle salad
chicken cob salad with blue cheese
tomato and basil bocconcini salad

Dessert

Served to the buffet on platters

select three

mango and passion fruit cheese cake
apple and vanilla custard strudel
individual pavlova with strawberry and cream
sticky date pudding with butterscotch sauce
chocolate and caramel coated profiteroles
vanilla bean and saffron crème brûlée
whisky raisin bread and butter pudding,
served with vanilla anglaise

Served to guest tables on a three-tier stand

select four

mini lemon meringue tartlets
caramel slice
fudge chocolate brownie
mini strawberry tarts
mini pecan pies
caramel and chocolate profiteroles
Canapé Menu

Canapé Selections

v - vegetarian
gf - gluten free

- roma tomato and feta bruschetta (v)
- peppered beef with caramelized onion
- duck and ginger wontons
- fish goujons with tatar sauce
- spinach and feta cheese filo triangles (v)
- crisp arancini balls with tomato kasundi (v)
- vegetable samosa and spring rolls with dipping (v)
- roasted capsicum, pesto and bocconcini tarts (v)
- roast pumpkin, spinach, tomato and spring onion tarts (v)
- surf and turf skewers served with hollandaise (gf)*
- prawn and scallop skewers with kaffir lime chilli oil (gf)*
- teriyaki chicken kebabs with dipping sauce (gf)
- coconut tiger prawns with mango sauce
- duck and ginger hoisin pancakes
- homemade chicken and bacon sausage rolls
- salt and pepper squid, with szechwan pepper
- tempura prawns with sweet chili dipping sauce
- herb crusted lamb cutlets with a minted pesto*

* extra $2.00 pp

Mini Meals

served in noodle boxes
- tex mex burrito and guacamole
- fish and chips cornet
- Spanish style rice and chorizo pilaf
- combination chow mein

Dessert Canapés

- mini lemon meringue tartlets
- caramel slice
- fudge chocolate brownie
- mini strawberry tarts
- mini pecan pies
- caramel and chocolate profiteroles

- six items $27.00 pp
- eight items $34.00 pp
- ten items $42.00 pp
- twelve items $48.00 pp

- add one mini meal $6.50 pp
- add two mini meals (50/50) $9.00 pp
## Beverage Packages

*Minimum of 30 guests*

<table>
<thead>
<tr>
<th>Sparkling Wine</th>
<th>White Wine</th>
<th>Red Wine</th>
<th>Beer</th>
<th>Port</th>
</tr>
</thead>
<tbody>
<tr>
<td>Aura Brut Reserve</td>
<td>McWilliams Inheritance SSB</td>
<td>McWilliams Inheritance Cab Merlot</td>
<td>Carlton Midstrength, Carlton Draught, Fat Yak</td>
<td>Fat Yak</td>
</tr>
<tr>
<td>Dunes and Greene Brut, Aura Brut Reserve</td>
<td>Houghton Quills Classic Dry, McWilliams Inheritance SSB</td>
<td>Houghton Quills Classic Dry, McWilliams Inheritance Cab Merlot</td>
<td>All Tap Beer</td>
<td>Penfold's Club Port</td>
</tr>
<tr>
<td>Villa Jolanda Prosecco, Dunes and Green Brut, Aura Brut Reserve</td>
<td>Skuttlebutt SBS, Yalumba &quot;Y&quot; Series Pinot Grigio, Houghton Quills Classic Dry, McWilliams Inheritance SSB</td>
<td>Fergrove &quot;Symbols&quot; Cab Merlot, Yalumba &quot;Y&quot; Series Cab Sauvignon, Houghton Quills Classic Dry, McWilliams Inheritance Cab Merlot</td>
<td>All Tap Beer and Choice of One Stubby</td>
<td>All Tap Beer and Choice of One Stubby</td>
</tr>
</tbody>
</table>

### Packages

- **House Package**
  - four hours $38.00 pp
  - five hours $43.00 pp
  - six hours $48.00 pp

- **Premium Package**
  - four hours $44.00 pp
  - five hours $49.00 pp
  - six hours $54.00 pp

- **Deluxe Package**
  - four hours $50.00 pp
  - five hours $55.00 pp
  - six hours $60.00 pp

*All packages include soft drinks*

*All prices and wines are subject to change without notice*
### Sparkling Wine

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Aura Brut</td>
<td>$19.00</td>
</tr>
<tr>
<td>Dunes and Green Brut</td>
<td>$19.00</td>
</tr>
<tr>
<td>Villa Jolanda Prosecco</td>
<td>$25.00</td>
</tr>
<tr>
<td>Yarra Burn Vintage Sparkling</td>
<td>$40.00</td>
</tr>
</tbody>
</table>

### White Wine

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Houghton Quills Classic Dry</td>
<td>$19.00</td>
</tr>
<tr>
<td>Yalumba ‘Y Series’ Pinot Grigio</td>
<td>$22.00</td>
</tr>
<tr>
<td>Oyster Bay Chardonnay</td>
<td>$26.00</td>
</tr>
<tr>
<td>Skuttlebutt Sauvignon Blanc Semillion</td>
<td>$35.00</td>
</tr>
<tr>
<td>Squealing Pig Sauvignon Blanc</td>
<td>$36.00</td>
</tr>
<tr>
<td>Vasse Felix Chardonnay</td>
<td>$38.00</td>
</tr>
<tr>
<td>Grosset Alea off-dry Riesling</td>
<td>$40.00</td>
</tr>
<tr>
<td>Leeuwin Estate Sauvignon Blanc</td>
<td>$45.00</td>
</tr>
</tbody>
</table>

### Bottled Beer

<table>
<thead>
<tr>
<th>Beer</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Toohey’s</td>
<td>$6.50</td>
</tr>
<tr>
<td>Victoria Bitter</td>
<td>$6.50</td>
</tr>
<tr>
<td>Crown Lager</td>
<td>$6.60</td>
</tr>
<tr>
<td>Pure Blonde</td>
<td>$7.50</td>
</tr>
<tr>
<td>Emu Export</td>
<td>$7.50</td>
</tr>
<tr>
<td>Corona</td>
<td>$9.00</td>
</tr>
<tr>
<td>Carlton Draught</td>
<td>$7.50</td>
</tr>
<tr>
<td>Heineken</td>
<td>$9.00</td>
</tr>
<tr>
<td>Becks</td>
<td>$9.00</td>
</tr>
<tr>
<td>Strongbow Original Cider</td>
<td>$8.00</td>
</tr>
</tbody>
</table>

### Red Wine

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Houghton Quills Classic Dry</td>
<td>$19.00</td>
</tr>
<tr>
<td>Ferngrove ‘Symbols’ Cabernet Merlot</td>
<td>$22.00</td>
</tr>
<tr>
<td>Yalumba ‘Y Series’ Cab-Sauvignon</td>
<td>$22.00</td>
</tr>
<tr>
<td>Pepperjack Barossa Shiraz</td>
<td>$33.00</td>
</tr>
<tr>
<td>Annie’s Lane Shiraz</td>
<td>$33.00</td>
</tr>
<tr>
<td>Juniper Crossing Cab-Sauvignon Merlot</td>
<td>$35.00</td>
</tr>
<tr>
<td>Mollydooker Maitre D’ Cab-Sauvignon</td>
<td>$36.00</td>
</tr>
<tr>
<td>Delas Cotes Du Rhone Saint-Esprit</td>
<td>$36.00</td>
</tr>
<tr>
<td>Villa Maria Pinot Noir</td>
<td>$45.00</td>
</tr>
<tr>
<td>Two Men in Mendoza Malbec</td>
<td>$45.00</td>
</tr>
</tbody>
</table>

### Tap Beer (pint)

<table>
<thead>
<tr>
<th>Beer</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Peroni Legerra</td>
<td>$9.60</td>
</tr>
<tr>
<td>Peroni</td>
<td>$10.40</td>
</tr>
<tr>
<td>Carlton Midstrength</td>
<td>$8.40</td>
</tr>
<tr>
<td>Fat Yak</td>
<td>$9.60</td>
</tr>
<tr>
<td>Stella Artois</td>
<td>$10.40</td>
</tr>
<tr>
<td>Carlton Draught</td>
<td>$9.20</td>
</tr>
</tbody>
</table>

### Soft Drink/juice (glass)

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Soft Drink</td>
<td>$4.50</td>
</tr>
<tr>
<td>Juice</td>
<td>$5.50</td>
</tr>
<tr>
<td>Lemon Lime and Bitters</td>
<td>$5.50</td>
</tr>
</tbody>
</table>
Terms and conditions

1. Booking confirmation
   • To fully confirm a reservation, a signed copy of the letter of confirmation and a $500 non-refundable deposit are required.
   • The reservation is not be confirmed until these are received.

2. Consumption of food and beverage
   • Function spaces may only be hired with a food and beverage package.
   • Function organisers or their guests are only permitted to supply their own food or beverages by prior permission and only under exceptional circumstances.
   • Birthday cakes and wedding cakes are an exception (cake plating charge of $5.00 pp applies).
   • No food is to be taken off premises or brought to the venue.

3. Payment
   • The contract signatory is liable to pay all monies due under this agreement.
   • We do not provide credit.
   • All accounts must be paid in full either with credit card, cash, direct debit or bank cheque at least seven working days prior to the function date.
   • Personal and company cheques are only accepted a minimum of 10 days prior to event date and the payment is not considered to be paid until funds are cleared.
   • All function events are to be pre-paid prior to event date.
   • Whilst every effort is made to maintain printed prices, ALL prices are subject to change to cover product increases plus the cost of services, GST is included on all quotes.

4. Minimum guests requirement
   • All function areas at The Claremont Yacht Club have a required minimum number of guests. In the event that a function falls below the minimum stated, the payee is required to pay for the minimum amount that has been assigned to each function

5. Final numbers
   • We require confirmation of final numbers one week prior to your function.
   • Charges will be based on the guaranteed number or the number attending, whichever is greater.
   • If any changes within the seven days may incur extra charges and can only be made with the authorization management

6. Cancellations
   • In the event of cancellation the following terms will apply:
   • All cancellations must be made in writing.
   • Deposit is non-refundable at all times.
   • For cancellations made within one month prior of the function date, the organiser will be charged 50% of the total estimated value of the function.
   • For cancellations made within seven days prior to the function date the organiser will be charged the total quoted price of the function.
   • Should the club have reason to believe that a specific event will affect the smooth running of the club’s business, its security or reputation, the club reserves the right to cancel the event.

7. Membership
   • Any person organising a Function at Claremont Yacht Club must be a member of the club.
   • Should the booking party not be a financial member then membership for the Claremont Yacht Club will be charged over and above of any other charges associated with the function.
   • Membership of the club under this arrangement entitles the person organising the Function to a 12 month membership of the Claremont Yacht Club and allows them the rights of a Social Member for the duration of the membership.
   • The membership may be renewed following the expiration of this period.

8. Dietary requirements
   • Vegetarian and gluten free meals are available and we can also cater for those with allergies. Other extraordinary dietary requirements that involve a specialised menu may be charged an additional fee.
   • Please advise all dietary requirements seven days prior to your event date.
9. Decorations
- Candles are not to be placed directly onto tablecloths or table tops. They must be placed in containers approved by the club.
- Menus not printed by Claremont Yacht Club must be approved by the club to verify the correct information.
- Should the organiser choose to decorate the venue themselves, please note that no sticky tape can be used on the walls and pillars. No nails or residue fasteners may be used.
- The organiser will be responsible for any damage incurred during the period of setting up, running and breaking down of room.
- Insurance and damages of any customer or guest’s property at any time during or after the event is the responsibility of the booking party.
- Contract signatories are financially responsible for any damage to fittings, property or equipment that may be caused by guests and contractors before, during and at the conclusion of the event.
- Missing items or damage to the club facilities, furnishing or fittings will be charged to the booking party.
- A bond of $750.00 is required at least seven days prior to any event.
- If no damages are incurred the bond will be refunded or transferred to other costs associated with the event.

10. Delivery and pickup
- Management must be advised of all deliveries and collections made on behalf of the client. Payment for deliveries of goods must be made by the client in advance.
- Assistance with movement of equipment in and out of the premises will only be possible if staff is available.

11. Room allocation and sound requirements
- The Claremont Yacht Club reserves the right to reassign the function to another room and/or area if the booked space is not considered suitable due to guest numbers changing significantly, extreme weather conditions or club maintenance issues which may arise and are out of management control.
- Music levels will be controlled by the Duty Manager from Sunday to Thursday and on public holidays, music to be turned down from 10pm, Friday and Saturday music will be turned off from 11:45pm.

12. Surcharges and time extensions
- A 20% surcharge applies on the full price of functions held on Sundays and public holidays.
- All functions must finish by agreed time (as per the event order).

13. Bar and beverages
- The latest alcohol will be served Monday – Saturday is at 11.45pm.
- This is to allow all patrons time to finish their drinks and vacate the premises prior to midnight.
- The latest alcohol will be served on a Sunday is 9.45pm.
- This is to allow all patrons time to finish their drinks and vacate the premises by 10.00pm.

14. Duty of care
- Under the Liquor Licensing Act we have a duty of care to all our customers.
- The Duty Manager and bar staff reserves the right to refuse alcohol to persons they deem to be intoxicated; who they believe may harm themselves or other patrons or property.
- The Claremont Yacht Club reserves the right to cease issuing alcohol to any and all persons that they deem are intoxicated, these persons may also be requested to leave the venue should they behave in a threatening or abusive manner towards staff or other persons attending the Function. The Claremont Yacht Club reserves the right to ask for proof of age.
- CYC is a fully licensed venue and no alcohol is to brought onto the premises.
- Persons under the age of 18 are not permitted to consume alcohol on the premises, no matter whether they are accompanied by a guardian or parent. If this occurs ALL attending the event with the underage persons will also be denied access to Licensed

15. Security
- Claremont Yacht Club reserves the right to engage Registered Security personnel on any occasion they see fit, and are required to patrol all 21+ Birthday. The guest is required to cover this cost.
- The Function Manager may deem it a requirement for other events; this will be discussed with you during the booking process.
- If security personnel are to be involved, they must be engaged by Claremont Yacht Club; no outside Security is to be used. The use of security personnel is now governed and controlled by Legislation and all such personnel engaged are required to be registered.
# Letter of Confirmation for Event

**Please return this form when paying the deposit to secure the booking**

## Client Details

<table>
<thead>
<tr>
<th>Field</th>
<th>Information</th>
</tr>
</thead>
<tbody>
<tr>
<td>Name</td>
<td></td>
</tr>
<tr>
<td>Function day &amp; date:</td>
<td></td>
</tr>
<tr>
<td>Time start &amp; conclude:</td>
<td></td>
</tr>
<tr>
<td>Venue</td>
<td></td>
</tr>
<tr>
<td>Approx number of guests:</td>
<td></td>
</tr>
<tr>
<td>Occasion:</td>
<td></td>
</tr>
<tr>
<td>Event name (for signage):</td>
<td></td>
</tr>
<tr>
<td>Contact on the day name:</td>
<td></td>
</tr>
<tr>
<td>Business name (If applicable):</td>
<td></td>
</tr>
<tr>
<td>Address:</td>
<td></td>
</tr>
<tr>
<td>Suburb:</td>
<td>Postcode:</td>
</tr>
<tr>
<td>Mobile:</td>
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<td>Home:</td>
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<td>Work:</td>
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<td>Email:</td>
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## Payment Options — Please Tick

- [ ] Credit Card
- [ ] E.F.T
- [ ] Cash
- [ ] Bank Cheque

*BSB 016 - 281 | Account No — 3408 37 202*

**Credit Card**

*Required

<table>
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<th>Field</th>
<th>Information</th>
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<tr>
<td>Type &amp; Number:</td>
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<tr>
<td>Expiry date:</td>
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</tr>
<tr>
<td>Cardholders Name:</td>
<td></td>
</tr>
<tr>
<td>Amount:</td>
<td></td>
</tr>
</tbody>
</table>

**Authorised by (Signature of cardholder):**