

CONTACT US:  
[www.cateringhqgroup.com](http://www.cateringhqgroup.com)  
02 7253 0444



catering <sup>HQ</sup>  
functions & events

BROTHERS LEAGUES CLUB  
CORPORATE EVENTS



# contents

|                     |    |
|---------------------|----|
| CHOOSE YOUR SPACE   | 3  |
| CHOOSE YOUR MENU    | 5  |
| BOOKING YOUR EVENT  | 15 |
| CONTACT CATERING HQ | 19 |

# 01

C  
—  
H Q

choose  
your space

# Brothers Leagues Club

A vibrant community club at the heart of Cairns, offering members and guests a welcoming place to dine, socialise and connect. With a strong focus on quality hospitality, great food and community, the club provides a range of dining, entertainment and recreational experiences for locals and visitors alike.

## DREAMS LOUNGE



### RATE

FULL DAY - \$750  
MINIMUM SPEND - \$3,400\*

### CAPACITY

SEATED - 150

## AUDITORIUM



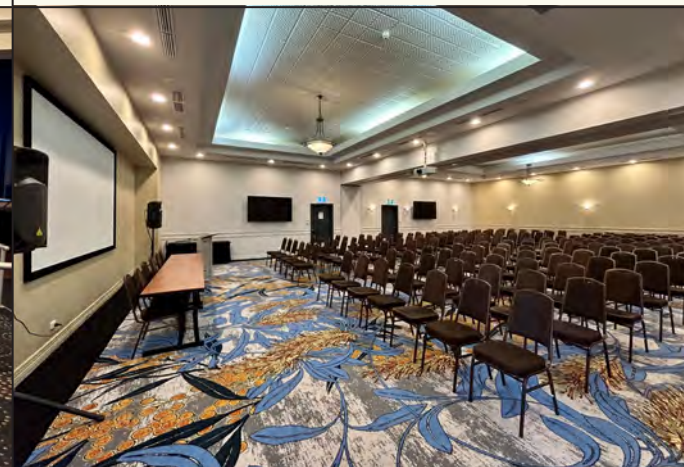
### RATE

FULL DAY - \$1250  
MINIMUM SPEND - \$5,000\*

### CAPACITY

BANQUET - 300  
THEATRE - 487  
STANDING - 800

## PRESIDENTIAL ROOMS



### RATE

HALF ROOM - \$500  
MINIMUM SPEND - \$2,000\*

FULL ROOM - \$1000  
MINIMUM SPEND - \$4,000\*

### CAPACITY

HALF ROOM - 77#  
FULL ROOM - 195#

# FLOOR PLAN DEPENDANT

\*If the minimum spend is met with pre-arranged food and beverage, the room hire fee will be waived. Kindly note this cannot be met with any food or beverage purchases made by guests, on the day of the event.

# 02

C  
—  
H Q

choose  
your menu

# breakfast menu

## WHAT YOU GET



### Bakers Table.....\$35pp

Mini croissants, fruit Danishes, fruit & nut morning buns, Tooti's banana bread

Market fresh seasonal fruits *V, GF, DF, NF*

Curated selection of cold cuts and cheese: vintage cheddar, creamy brie, royal blue, prosciutto, double smoked ham, Danish salami, local honeycomb, muscatels, artisan crackers  
*NF, GF OPTION AVAILABLE, DF OPTION AVAILABLE*

Poached seasonal fruit cups, with coconut yoghurt, raw honey, spiced macadamia and coconut crumble *GF, DF*

### Chefs' Morning Table.....\$43pp (Alternate seated breakfast)

Artisan morning pastries and market fresh fruit to the table, followed by an alternate service selected from:

Miso-glazed bacon, sunny side up egg, smoked cheddar, tomato kasundi, baby red mustard leaf, toasted brioche bun

62-degree free range egg, charred sweet corn cake, corn purée, confit cherry tomatoes, chilli lime butter, micro coriander *GF, NF, V*

House-cured salmon gravlax, whipped horse radish cream cheese, poached egg, grilled sourdough, pickled cucumber, fried capers and dill oil *A*

Ajvar, khachapuri, baked egg, sujuk shoti, kashkaval and sorrel (Traditional Georgian egg and sausage pide)

Culatello benny, poached free range eggs, grilled ciabatta, brown butter hollandaise, pecorino Romano, fresh chives

**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,  
DF - DAIRY FREE, PESC - PESCETARIAN, EF - EGG FREE, NF - NUT FREE

**SEAFOOD ORIGIN**

A - AUSTRALIA, I - IMPORTED, M - MIXED

### Rise + Connect Canapé Breakfast.....\$41pp

A curated breakfast station of artisan pastries and selected market fruits, complemented by your choice of four roaming morning bites

**Please choose four options from the following:**

Hash brown croquette, smoked ham, gruyère, tomato relish, baby herbs *GF, DF*

Italian sausage, parmesan and slow-roast tomato arancini, basil aioli

Duck fat potato pavé, crème fraîche, salmon roe, chives *GF, A*

Mini breakfast taco, scrambled eggs, avocado crème, salsa macha, fetta *V*

Petit okonomiyaki, Japanese pancake, spring onion, kewpie bonito *GF, DF, I*

Sourdough mini crumpet, whipped cultured butter, hot honey and pancetta crisp

Steamed bao, housemade sausage, folded eggs, Swiss cheese, barbecue sauce

Whipped ricotta pots, roasted figs, honey, pistachio *V, GF*

Toasted banana bread bite, caramelised banana, butter and native honey *V*

Caramelised cinnamon brioche, vanilla mascarpone, burnt orange *V*

Bacon and egg slider, Swiss cheese, barbeque sauce

# morning / afternoon tea

## WHAT YOU GET



### Morning / Afternoon Tea.....\$28pp

Includes espresso coffee, premium teas and your choice of three items

**Please choose three options from the following:**

Selection of Danish pastries

House-baked scones with jam and fresh cream

Assortment of Tooti's artisan muffins

Chefs selection of Tooti's incredible cakes and slices

Market fresh fruit platter *GF, DF, V*

Tooti's gourmet cookies

Mini ham and cheese croissants

Steamed pork buns *DF*

Gourmet mini quiches

Signature beef pies with tomato kasundi

Housemade pork and fennel rolls with tomato relish

Spinach and ricotta rolls *V*

Mini pizzas *VEGETARIAN OPTIONS AVAILABLE*

Smoked cauliflower arancini with vegan aioli *GF, DF, VG, NF*

### Coffee, Tea & Juice

Vittoria filtered coffee and a selection of premium curated teas

**\$5.00pp**

Selection of Australian juices

**\$5.00pp**

Continuous in-room espresso coffee services and a selection of organic and herbal teas

**\$8.00pp**

In-room espresso coffee services, selection of organic and herbal teas and assorted muffins

**\$12.00pp**

**MINIMUM 15 GUESTS**

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

#### DIETARY

GLUTEN FREE, V - VEGETARIAN, VG - VEGAN, LF - LACTOSE FREE,  
DF - DAIRY FREE, PESC - PESCETARIAN, EF - EGG FREE, NF - NUT FREE

#### SEAFOOD ORIGIN

A - AUSTRALIA, I - IMPORTED, M - MIXED

# luncheon selection

## WHAT YOU GET

CHOOSE ONE OF THE FOLLOWING



### The Savvy Lunch.....\$32pp

#### Including the below:

Signature wrap collection (1pp) featuring classic and modern flavours

Charred corn & black bean salad, with cherry tomatoes, cucumber, spring onion, coriander and lime vinaigrette *V, DF, GF*

Market fresh fruit platter *GF, VG, NF*

In-room espresso coffee service and a selection of premium curated teas

Chilled orange juice

### Nourish + Thrive.....\$39pp

#### Including the below:

Signature collection of wraps and sandwiches (1/2 each pp) featuring classic and modern flavours

Ancient grain salad, with roast cauliflower, maple-roast sweet potato, edamame, radish, toasted seeds and citrus dressing *V, DF, GF*

Traditional falafel with tahini coconut yoghurt *GF, VG*

Market fresh fruits *GF, VG, NF*

Tooti's revitalising protein bars *GF, DF AND VG OPTIONS AVAILABLE*

In-room espresso coffee service and a selection of premium curated teas

Chilled orange juice

### Indulge + Savour.....\$40pp

#### Including the below:

Bahārāt charcoal chicken breast with lemon, parsley and confit garlic *GF, DF*

Warm pitta bread, garlic aioli and house pickles

Traditional Greek salad *GF, NF*

Seasoned wedges with sour cream and sweet chilli *GF*

Tooti's patisserie selection of hand-crafted petite fours mini tarts and cakes

In-room espresso coffee service and a selection of premium curated teas

Chilled orange juice

**MINIMUM 15 GUESTS**

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

#### DIETARY

GLUTEN FREE, V - VEGETARIAN, VG - VEGAN, LF - LACTOSE FREE, DF - DAIRY FREE, PESC - PESCETARIAN, EF - EGG FREE, NF - NUT FREE

#### SEAFOOD ORIGIN

A - AUSTRALIA, I - IMPORTED, M - MIXED

# grazing packages

## WHAT YOU GET

CHOOSE ONE OF THE FOLLOWING



### Package 1.....\$37pp

#### Including the below:

Tea and coffee

Signature collection of sandwiches

Selection of 3 canapés

### Package 2.....\$48pp

#### Including the below:

Tea and coffee

Signature collection of sandwiches

Selection of 5 canapés

**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,  
DF - DAIRY FREE, PESC - PESCETARIAN, EF - EGG FREE, NF - NUT FREE

**SEAFOOD ORIGIN**  
A - AUSTRALIA, I - IMPORTED, M - MIXED

## Choose Your Items

Wagyu beef slider, American cheese and bush tomato relish

Pulled herb chicken slider, aged cheddar, tomato conserve

Falafel with lemon tahini and fresh herbs

Savoury quiches with tomato chutney

Mini beef and red wine pie bush tomato relish

Mushroom arancini with truffle aioli

Hand-cut warm corn chips, fresh crudité and trio of dips

Seasoned wedges with sweet chilli and sour cream

Market fresh fruit platter *GF, DF, V*

#### Optional Add Ons (caters for 10)

Selection of artisan Australian cheeses.....\$155  
preserves, dried fruits and nuts

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

Charcuterie fine selection of local and.....\$195  
imported meats, cheese, chargrilled vegetables, with sweet pickles, olives, lavosh and grissini *M*

# day conference package

**MINIMUM 15 GUESTS**  
Additional items can be added to your menu, price on your enquiry

**DIETARY**  
GLUTEN FREE, V - VEGETARIAN, VG - VEGAN, LF - LACTOSE FREE,  
DF - DAIRY FREE, PESC - PESCETARIAN, EF - EGG FREE, NF - NUT FREE

**SEAFOOD ORIGIN**  
A - AUSTRALIA, I - IMPORTED, M - MIXED

## WHAT YOU GET.....\$65pp

We are delighted to have this opportunity to present our corporate services to you. Our catering and staff are the highest standard ensuring that your conference or seminar is an outstanding success.



## On Arrival

Includes arrival espresso coffee service, a selection of premium curated teas

## Morning Tea

In-room espresso coffee service and a selection of premium curated teas

Chilled orange juice

An assortment of Tooti's artisan muffins

Market fresh fruit platter *GF, VG, NF*

## Lunch

(Your choice from selections below)

### The Savvy lunch

Signature wrap collection (1pp) featuring classic and modern flavours

Charred corn & black bean salad, with cherry tomatoes, cucumber, spring onion, coriander and lime vinaigrette *V, DF, GF*

Market fresh fruit platter *GF, VG, NF*

### Nourish + thrive

Signature collection of wraps and sandwiches (1/2 each pp) featuring classic and modern flavours

Ancient grain salad, with roast cauliflower, maple roast sweet potato, edamame, radish, toasted seeds and citrus dressing *V, DF, GF*

Traditional falafel with tahini coconut yoghurt *GF, VG*

Market fresh fruits *GF, VG, NF*

Tooti's revitalising protein bars *GF, DF AND VG OPTIONS AVAILABLE*

# day conference package

## WHAT YOU GET

We are delighted to have this opportunity to present our corporate services to you. Our catering and staff are the highest standard ensuring that your conference or seminar is an outstanding success.



## Lunch (Cont'd) (Your choice from selections below)

### Indulge + savour

Bahārāt charcoal chicken breast with lemon, parsley and confit garlic *GF, DF*

Warm pitta bread, garlic aioli and house pickles

Traditional Greek salad *GF, NF*

Seasoned wedges with sour cream and sweet chilli *GF*

Tooti's patisserie selection of hand-crafted petite fours mini tarts and cakes

## Afternoon Tea

In-room espresso coffee services and a selection of premium curated teas

Tooti's gourmet cookies

## Other Inclusions

Whiteboard, marking pens and eraser

Flipchart and paper

Data projector and screen

Lectern with fixed microphone

**MINIMUM 15 GUESTS**

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

### DIETARY

GLUTEN FREE, V - VEGETARIAN, VG - VEGAN, LF - LACTOSE FREE,  
DF - DAIRY FREE, PESC - PESCETARIAN, EF - EGG FREE, NF - NUT FREE

### SEAFOOD ORIGIN

A - AUSTRALIA, I - IMPORTED, M - MIXED

# half-day conference package

**MINIMUM 15 GUESTS**

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

**DIETARY**

GLUTEN FREE, V - VEGETARIAN, VG - VEGAN, LF - LACTOSE FREE,  
DF - DAIRY FREE, PESC - PESCETARIAN, EF - EGG FREE, NF - NUT FREE

**SEAFOOD ORIGIN**

A - AUSTRALIA, I - IMPORTED, M - MIXED

## WHAT YOU GET.....\$60pp

We are delighted to have this opportunity to present our corporate services to you. Our catering and staff are the highest standard ensuring that your conference or seminar is an outstanding success.



## On Arrival

Includes arrival espresso coffee service, a selection of premium curated teas

## Morning/Afternoon Tea

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

Chilled orange juice

An assortment of freshly baked muffins

Fresh seasonal fruits

## Lunch

(Your choice from selections below)

### The Savvy lunch

Signature wrap collection (1pp) featuring classic and modern flavours

Charred corn & black bean salad, with cherry tomatoes, cucumber, spring onion, coriander and lime vinaigrette *V, DF, GF*

Market fresh fruit platter *GF, VG, NF*

### Nourish + thrive

Signature collection of wraps and sandwiches (1/2 each pp) featuring classic and modern flavours

Ancient grain salad, with roast cauliflower, maple roast sweet potato, edamame, radish, toasted seeds and citrus dressing *V, DF, GF*

Traditional falafel with tahini coconut yoghurt *GF, VG*

Market fresh fruits *GF, VG, NF*

Tooti's revitalising protein bars *GF, DF AND VG OPTIONS AVAILABLE*

# half-day conference package

**MINIMUM 15 GUESTS**  
Additional items can be added to your menu, price on your enquiry

**DIETARY**  
GLUTEN FREE, V - VEGETARIAN, VG - VEGAN, LF - LACTOSE FREE,  
DF - DAIRY FREE, PESC - PESCETARIAN, EF - EGG FREE, NF - NUT FREE

**SEAFOOD ORIGIN**  
A - AUSTRALIA, I - IMPORTED, M - MIXED

## WHAT YOU GET

We are delighted to have this opportunity to present our corporate services to you. Our catering and staff are the highest standard ensuring that your conference or seminar is an outstanding success.



## Lunch (Cont'd)

(Your choice from selections below)

### Indulge + savour

Bahārāt charcoal chicken breast with lemon, parsley and confit garlic *GF, DF*

Warm pitta bread, garlic aioli and house pickles

Traditional Greek salad *GF, NF*

Seasoned wedges with sour cream and sweet chilli *GF*

Tooti's patisserie selection of hand-crafted petite fours mini tarts and cakes

## Other Inclusions

Whiteboard, marking pens and eraser

Flipchart and paper

Data projector and screen

Lectern with fixed microphone

# beverage options

Price on your enquiry.

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

Additional items can be added to your menu.

## THINGS YOU NEED TO KNOW

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.



## Standard Beverage Package

|              |               |
|--------------|---------------|
| 2 hours..... | <b>\$35pp</b> |
| 3 hours..... | <b>\$45pp</b> |
| 4 hours..... | <b>\$55pp</b> |

### Includes:

- Tap beer
- Cabernet/Merlot
- Shiraz
- Chardonay
- Sauvignon blanc
- Sparkling
- Soft drink
- Juice

## Premium Beverage Package

|              |               |
|--------------|---------------|
| 2 hours..... | <b>\$55pp</b> |
| 3 hours..... | <b>\$65pp</b> |
| 4 hours..... | <b>\$75pp</b> |

### Includes:

- Tap beer
- Cabernet
- Shiraz
- Chardonay
- Sauvignon blanc
- Prosecco
- Soft drink
- Juice

# 03

C  
—  
HQ

## booking your event

# booking your event

Price on your enquiry.

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

Additional items can be added to your menu.

## THINGS YOU NEED TO KNOW



### 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.

### 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.

### 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.

When choosing from a Buffet Menu, 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.

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 <sup>HQ</sup>

contact for  
functions & events

45 Rodeo Rd,  
Gregory Hills NSW 2557

PHONE: 02 7253 0444

EMAIL: [info@cateringhq.com.au](mailto:info@cateringhq.com.au)  
or [events@cateringhq.com.au](mailto:events@cateringhq.com.au)

formals



weddings



social



wakes



corporate

