EVERYTHING YOU
NEED TO KNOW

MOOREBANK

SPORTS CLUB

CATERING HQ
CATERINGHQ.COM.AU

REMEMBRANCE PACKAGES

REMEMBRANCE PACKAGES

Remembering the life of your loved one with a gathering in elegant surrounds.

Moorebank Sports is a unique venue featuring four beautiful function spaces and its five star catering.

We approach each and every function as a special event and will ensure that your function is memorable.

Our professional event sales team and operational team will work closely with you to make sure your event runs smoothly.

Function Space	Maximum Capacity		Room Hire
	Seated	Cocktail	
Indulge Terrace	150	180	Upon Request
Indulge Alfresco	60	80	$200
Backyard Pergola	80	120	$200
Outdoor Lounge	30	50	$100

MOOREBANK
SPORTS CLUB

YOUR OPTIONS

BITES & NIBBLES

YOUR OPTIONS

MOOREBANK
SPORTS CLUB

HOT DOG STAND

WHAT YOU GET

FROM THE BAKERY – CHOOSE ONE

Soft

Crunchy

Milk roll

TYPES OF DOGS – CHOOSE TWO

Battered hot dog

Crumbed hot dog

Traditional dog

American dog (skinless hot dog)

Barbequed snag

DAIRY – CHOOSE TWO

Cheddar cheese

Tasty cheese

Mozzarella

$18 PER HEAD

TOP YOUR DOG – CHOOSE FOUR

Avocado

Caramelized onion

Crispy spiced onion

Crunchy battered onion rings

Pickled onion

Tomato salsa

Jalapeno salsa

Roast corn salsa

Sauerkraut

FROM THE GARDEN – CHOOSE ONE

Traditional coleslaw

Asian slaw with crispy noodles

Shredded lettuce

TO COMPLIMENT YOUR ROLL - CHOOSE FOUR

Chilli mustard

Caraway flaked aioli

Roast garlic aioli

Chipotle aioli

American mustard

Chimmi churri

Tomato sauce

Smokey barbeque

T+C[S] /

MINIMUM 30 GUESTS.
ADDITIONAL ITEMS CAN BE ADDED TO YOUR MENU, PRICE ON YOUR ENQUIRY.

MONSTER BAGUETTE

WHAT YOU GET

FROM THE FARM – CHOOSE TWO

Chicken snits

Poached chicken

Thai lemon and chilli chicken

Lemon pepper chicken

Parmesan meatballs

Smokey barbeque pulled pork

Chilli con carne

Crispy pork belly

Barbequed snag

Roast pork and gravy

Smokey barbeque pulled beef

DAIRY – CHOOSE TWO

Provolone cheese

Manchego cheese

Swiss cheese

Mozzarella

$20 PER HEAD

FROM THE GARDEN – CHOOSE TWO

Roasted vegetables, capsicum, eggplant, zucchini and mushrooms

Crunchy battered onion rings

Traditional coleslaw

Asian slaw with crispy noodles

Waldorf slaw

TO COMPLIMENT YOUR ROLL – CHOOSE FOUR

Ranch mayonnaise

Roast garlic aioli

Chipotle aioli

Dijon mustard

Romensco sauce

Guacamole

Mango chutney

Tomato chutney

Roast corn salsa

Sundried tomato and olive salsa

Beetroot relish

T+C[S] /

MINIMUM 30 GUESTS.
ADDITIONAL ITEMS CAN BE ADDED TO YOUR MENU, PRICE ON YOUR ENQUIRY.

PIZZA AND PASTA MENU

WHAT YOU GET

ON ARRIVAL

Garlic bread

Greek salad

Mixed leaves with tomato, cucumber, onion, fetta, kalamatta olives and balsamic vinaigrette

CHEFS SELECTION OF PIZZAS

A combination of classic and gourmet pizzas

PASTA BAR - SELECTION OF PASTA

Choose your Pasta (selection of one only):

+ Penne

+ Spaghetti

Choose your Sauce (selection of two only):

+ Primavera, roasted vegetables and chilli

+ Boscaiola, creamy bacon and mushroom

+ Homemade bolognaise

+ Napolitana, basil and parmesan

+ Creamy pesto

+ Carbonara, bacon and parmesan

$35 PER HEAD

WHY NOT UPGRADE (PRICE BASED ON PER PERSON):

Seafood marinara	+ $6.00PP
Pesto prawn with rocket and sundried tomato	+ $6.00PP
Gnocchi, roast pumpkin, tomato, spinach and chicken	+ $5.00PP
Arrabiata, chicken and chilli	+ $5.00PP
Prawn, chorizo, capsicum and spinach	+ $6.00PP
Spicy homemade meatballs	+ $4.00PP

T+C[S] /

MINIMUM 30 GUESTS.
ADDITIONAL ITEMS CAN BE ADDED TO YOUR MENU, PRICE ON YOUR ENQUIRY.

MOOREBANK
SPORTS CLUB
YOUR OPTIONS
COCKTAIL
SELECTIONS
YOUR OPTIONS
MOOREBANK
SPORTS CLUB

CANAPE PACKAGES

WHAT YOU GET

CANAPE OPTIONS

CHOICE OF SIX (6) ITEMS	$30PP
CHOICE OF NINE (9) ITEMS	$40PP
CHOICE OF TWELVE (12) ITEMS	$55PP
ADDITIONAL ITEMS	$4.50PP EACH

CANAPE HOT SELECTIONS

Satay chicken skewers
Beetroot, goats' cheese & chive arancini balls (V)
Lamb biryani, paneer & tasty cheese arancini balls
Kale & quinoa arancini balls (GF) (V)
Chicken & prawn sui mai
Wagyu beef slider, cheese & bush tomato relish in plain bun
Kale & chickpea slider, cheese & relish in Smokey tomato bun
Salted cod croquette
Macaroni, truffle & cheese croquette
Beef brisket croquette
Chicken, jalapeno & cilantro empanadas
Spinach & feta filo pillows
Thai green chicken filo pillow
Kale & onion pakora (GF, DF, EF, V)
Salmon fish cake with wild lime chilli ginger (GF)
Italian beef meatballs
Salt and pepper calamari, lime coriander aioli
Casablancan lamb kofta meatballs

CANAPE HOT SELECTIONS

Lamb and fresh herb kibbi
Traditional middle eastern falafel (GF, DF, EF, V)
Quinoa falafel (GF, DF, EF, V)
Ricotta, feta & chive pastizzi
Spiced tomato, lentil & wild lime pithivier (V)
Assorted gourmet mini pizza
Assorted gourmet pie
Assorted gourmet quiche
Aussie beef pie (GF)
Chicken & leek quiche (GF)
Vegetarian pie
Traditional vegetable samosa
Duck & sweet mango pickle samosa
Aussie beef sausage roll with bush tomato in lemon myrtle pastry
Assorted gourmet sausage roll
Aussie beef sausage roll (GF)
Rosemary polenta, onion & fig tart
Tempura battered fish bites
South African beef sosaties with apricot glaze on skewers
Malay coconut crusted chicken skewers
Tandoori chicken skewers
Arabic lamb kofta on skewer
Asian vegetable spring rolls
Peking duck spring rolls

CANAPE COLD SELECTIONS

Peking duck crepe with hoi sin sauce
Smoked salmon & lemon ricotta on blini
Pacific oyster, pickled cucumber and black caviar
Alaskan king crab, native wildfire spiced mayonnaise & leek tartlet
Smoked salmon caviar, wild pepper sour cream on lemon myrtle savoury base
Caramelised onion & goats cheese tartlet
Smoked chicken papaya salad & mayonnaise tartlet (GF)
Vegetarian Vietnamese rice paper rolls (GF, V)
Shitake mushroom & tofu Vietnamese rice paper rolls (GF, V)
Prawn Vietnamese rice paper rolls
Chicken, mango, native mint Vietnamese rice paper roll
Assorted Sushi and Nori
Vine ripened tomato and sweet basil bruschetta (V)
Seared salmon with wasabi mayonnaise and garlic chives
Tomato and mozzarella skewer with pesto sauce (V, GF)
Grilled chicken and aioli salad on grilled crostini
Seared scallops with wakame, soy and sesame oil

T+C[S] /

MINIMUM 30 GUESTS.
ADDITIONAL ITEMS CAN BE ADDED TO YOUR MENU, PRICE ON YOUR ENQUIRY.

COCKTAIL SELECTIONS

SUBSTANTIAL CANAPE

$15.00 EACH - MINIMUM 30 GUEST

MUST BE ON A CANAPE PARTY PACKAGE TO CHOOSE ADDITIONAL ITEMS FROM THIS MENU

Soup served with organic sourdough - (Spiced pumpkin, Creamy potato and leek, or Ham and pea)

Pulled pork taco, guacamole, pico de gallo and crema

Beer battered flathead fillet with shoestring fries and dill mayonnaise

Marinated lamb skewer with Greek salad and cucumber yoghurt

Wild mushroom risotto with shaved grana padano

Aromatic butter chicken with steamed rice and cucumber raita

Hokkein noodle stir fry tossed with Asian vegetable - choice of chicken or tofu

Steamed fish on jasmine rice with soy, ginger and shallot sauce

Thai green curry chicken on fragrant coconut rice

Italian style meatballs in spicy tomato sauce and casarecce

Fritto misto of crumbed calamari, tempura fish, salt & pepper prawn, with lemon

Barbeque German sausage, mash potato and sauerkraut

Cheese burger with tomato ketchup, pickles and French fries

Casarecce wit Italian sausages and pork ragout

Shredded beef salad with baby cos lettuce, garlic croutons,
tomato and cucumber

Kale quinoa and baby beef salad with marinated feta

Middle Eastern barbeque chicken with flat bread, hummus, tabouleh and garlic

Vietnamese chicken salad with rice noodles, aromatic Asian herbs and nuc cham

Falafel salad with cucumber, cherry tomato, cos lettuce and a Greek yoghurt dressing

T+C^S /

MINIMUM 30 GUESTS.
ADDITIONAL ITEMS CAN BE ADDED TO YOUR MENU, PRICE ON YOUR ENQUIRY.

SWEET CANAPE

$5.00 EACH

Chocolate and caramel tartlet

Fresh Strawberries with chocolate dipping sauce

Passionfruit curd tart

Lemon meringue pies

Mini bambino gelato cones

Individual decorated cupcake

Assorted Verrine desserts

Fresh Strawberry tart

Caramelised apple strudel

Pecan and caramel tart

Petite angel cake gateaux

Banoffee tart

Flourless chocolate gateaux

Double chocolate mousse

Hazelnut petite nougat

Red velvet with fresh cream

Chocolate sacher square

Petite strawberry, chocolate and cream profiterole

T+C^S /

MINIMUM 30 GUESTS.
ADDITIONAL ITEMS CAN BE ADDED TO YOUR MENU, PRICE ON YOUR ENQUIRY.

GRAZING STATIONS

WHAT YOU GET

SEAFOOD STATION — $35PP

Prawns, oysters, smoked salmon, marinated mussels

CHEESE STATION — $20PP

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

CHARCUTERIE STATION — $25PP

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

SUPPLEMENTS AND ADDITIONAL ITEMS

Assorted potato chips (Price - per bowl)	$8PB
Assortment of freshly cut sandwiches	$10PP
Double smoked leg ham and cheese croissants	$8PP
Smoked salmon and brie croissant	$10PP
Assortment of gourmet tortilla wraps	$10PP

PLATTERS : PRICE - PER PLATTER

Corn chips, crudités and trio of dips	$35
Seasoned potato wedges with sweet chilli sauce and sour cream	$35
Seasonal fresh fruit platter	$95
Chefs selection of cocktail food (5 varieties)	$120
Selection of farmhouse cheeses, dried fruits, nuts and lavosh	$120
Mezze platter Beetroot & fetta dip, fried chickpea hummus, marinated olives, falafel, dolmades and grilled sour-dough	$120
Charcuterie Board Fine selection of local and imported meats, paté and cheese balanced with sweet fruit and sour salty pickles and crusty bread	$170

T+C[S] /

MINIMUM 30 GUESTS.
ADDITIONAL ITEMS CAN BE ADDED TO YOUR MENU, PRICE ON YOUR ENQUIRY.

MOOREBANK
SPORTS CLUB
YOUR OPTIONS
BUFFET
SELECTIONS
YOUR OPTIONS
MOOREBANK
SPORTS CLUB

BUFFET SELECTIONS

SELECT YOUR PACKAGE

ON THE MENU

BUFFET PACKAGE ONE $45PP

Bread rolls and butter

Salad - Hokkien noodle salad with sesame dressing

Salad - Cous cous salad with mint, parsley, chopped tomatoes, shallots, lemon juice, olive oil and a hint of middle eastern spices

Salad - Rocket, roasted Spanish onions, olives, shaved parmesan

Cold - Charcuterie grazing board with cured meats, marinated vegetables, dips and bread

Hot - Braised chicken supreme with tomato, olives and white wine jus

Hot - Pan seared salmon, pizzaiola sauce, olives, tomato, capers and oregano

Side - Steamed seasonal vegetables coated in butter and parsley

Dessert - Chocolate éclair filled with cream

Dessert - Seasonal fresh fruit platter

In-Room urn coffee service, organic and herbal teas

BUFFET PACKAGE TWO $55PP

Bread rolls and butter

Salad - Traditional caesar salad with baby cos, bacon, cage free egg, garlic croutons and shaved parmesan

Salad - Mixed leaves, cherry tomatoes, cucumber, Spanish onion and shaved carrot

Salad - French beans, red onion and vinaigrette dressing

Cold - Marinated and chargrilled baby octopus

Cold - Roast beef with mustard crust

Hot - Baked snapper fillet with lemon and Spring onion dressing

Hot - Mongolian lamb and vegetable stir fry

Hot - Asian greens

Side - Steamed jasmine rice

Side - Potatoes roasted with oregano garlic and lemon

Dessert - Pavlova with fresh fruit and cream

Dessert - Fresh seasonal fruit

In-Room urn coffee service, organic and herbal teas

BUFFET PACKAGE THREE $60PP

Charcuterie grazing board on arrival with cured meats, marinated olives, selection of breads, dips and stuffed peppers

Bread rolls and butter

Salad - Thai style slaw, cabbage, carrot, green beans, crispy noodles, coriander with coconut and lemongrass dressing

Salad - Baby spinach, roasted sweet potato, Spanish onions, creamy feta and crunchy toasted almonds

Salad - German potato salad with seeded mustard mayonnaise

Cold - Smoked glazed leg ham

Hot - Slow roasted grass fed beef served with thyme and red wine glaze

Hot - Thai style chicken and cashew nut stir fry, coriander, onion, garlic, carrots and capsicum

Side - Steamed seasonal vegetables coated in butter and parsley

Dessert - Farmhouse cheeses, quince paste, nuts and lavosh

Desserts – selection of cakes and slices

In-Room urn coffee service, organic and herbal teas

BUFFET PACKAGE FOUR $75PP

Charcuterie grazing board on arrival with cured meats, marinated olives, selection of breads, dips and stuffed peppers

Bread rolls and butter

Fresh king prawns, lemon and seafood sauce

Marinated mussels, served with fresh lemon

Salad - Greek salad, marinated olives, feta and red onion

Salad - Rocket, roasted Spanish onions, olives, shaved parmesan

Salad - Vietnamese chicken salad, crispy lettuce, Asian herbs and lime dressing

Cold - Roast turkey breast, cranberry stuffing

Hot - Leg of lamb with rosemary and garlic

Hot - Wok tossed marinated chicken breast fillets with traditional spicy satay sauce

Side - Vegetable fried rice

Side - Pumpkin roasted with honey and paprika

Dessert - Farmhouse cheeses, quince paste, nuts and lavosh

Desserts – selection of cakes and slices

In-Room urn coffee service, organic and herbal teas

T+C[S] /

MINIMUM 30 GUESTS.
ADDITIONAL ITEMS CAN BE ADDED TO YOUR MENU, PRICE ON YOUR ENQUIRY.

MOOREBANK
SPORTS CLUB

YOUR OPTIONS

HIGH TEA & DRINKS OPTIONS

YOUR OPTIONS

MOOREBANK
SPORTS CLUB

HIGH TEA

HIGH TEA MENU - $45PP

ON THE MENU

SELECTION OF FINGER SANDWICHES

Chicken, mayonnaise and rocket

Smoked salmon, cream cheese, capers and fresh dill

Roast beef, seeded mustard mayonnaise and tomato

Creamy egg & salad

SELECTION OF SWEET TARTLETS

Macarons

Profiteroles

Lemon meringue tart

Mini cannoli

SELECTION OF SAVOURY

Mini savoury quiche

Truffle & mushroom arancini with saffron mayonnaise

ADDITIONAL INCLUSIONS

Devonshire scones served with cream and jam

In-Room urn coffee service, organic and herbal teas

T+C[S] /

MINIMUM 30 GUESTS.
ADDITIONAL ITEMS CAN BE ADDED TO YOUR MENU, PRICE ON YOUR ENQUIRY.

BEVERAGE OPTIONS

WHAT YOU GET

There are multiple options available for beverage service.

Beverages on consumption also known as a 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.

DECORATIONS

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

CAKES

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

1.Do it yourself, we will provide utensils and plates for you to cut and serve the cake yourself.

2.Cake service, for our chef to cut and place on a shared platter a $2.50 per person charge will apply.

3.Cake service, for our chef to cut, individually plate and garnish a $3.00 per person charge will apply.

T+C^{S} /

ADDITIONAL ITEMS CAN BE ADDED TO YOUR MENU, PRICE ON YOUR ENQUIRY.

TERMS AND CONDITIONS

Terms and Conditions 01

The Registered Clubs Act requires that any person holding an event with Moorebank Sports Club 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 the 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 02

Catering HQ require all event details to be finalised seven (7) 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 & Payment 03

Confirmation of the final numbers of guests must be made no less than seven (7) 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 seven (7) 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 7 days prior to the event date. If the balance of the total estimated amount is not paid 7 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 Moorebank Sports Club 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 seven (7) Days prior to the event date.

Food & Beverage 04

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

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

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

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

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

Where events require the use of external contractors not employed by Catering HQ or Wests Ashfield Leagues Club, 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 05

All deliveries and collections of goods to or from Moorebank Sports Club 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 06

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 Moorebank Sports Club and charged back to the client / Event Organiser at cost. All 18th and 21st birthday parties are required to have security. The club reserve the right to request security, for any function and to be charged to client.

If you require longer than the normal five (5) hours for your half-day function there will be an overtime charge of $3.30 per confirmed guest per hour or part thereof.

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 Moorebank Sports Club prior, during or after functions/exhibitions. The client and client contractors/suppliers must remove from Moorebank Sports Club immediately after the conclusion on 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 Moorebank Sports Club property. Catering HQ may dispose (as it deems fit) of any gifts, equipment or items that are left behind at Moorebank Sports Club without being liable for consequential damages of any nature for any reason whatsoever.

Event Cancellation 07

For cancellations or postponement 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 Moorebank Sports Club 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 Moorebank Sports Club 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 finalization, as per the manager on the days discretion. Moorebank Sports Club reserves the right to adjust any set-up to ensure fire, life and safety codes are met.

Moorebank Sports Club reserves the right to charge for security on events as it deems necessary.

Room Access 08

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 09

All guests must comply with The Registered Clubs Association Laws which govern Moorebank Sports Club 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.

TERMS AND CONDITIONS

Dress Regulations & Conduct 10

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 Moorebank Sports Club 11

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 12

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 Moorebank Sports Club and agrees to keep Moorebank Sports Club indemnified, against all actions, suits, proceedings, claims and demands, damages, costs and expenses whatsoever which may be taken or made against Moorebank Sports Club and/or incurred arising out of injury or damage to any person or property from or during the use of Moorebank Sports Club facilities referred to in this agreement and the Event Confirmation.

Emergencies & Industrial Action 13

Moorebank Sports Club 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 Moorebank Sports Club 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 14

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 15

Moorebank Sports Club 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.

Moorebank Sports Club 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 Moorebank Sports Club 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 & Moorebank Sports Club 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 changed the full amount for the event

Sporties

CATERING
HQ

02 8858 4830 | INFO@CATERINGHQ.COM.AU | CATERINGHQ.COM.AU