



eat • drink • enjoy

# Function Packages





**We are delighted to have this opportunity to present our function packages to you. Our catering and staff will be with you every step of the way ensuring your special occasion is an outstanding success.**

On point Catering Solutions approaches each private function as a special event and we will ensure that your function is truly memorable. We will have our functions coordinator with you every step of the way to ensure your function is a success.

We can accommodate but are not limited to conference packages, three course meals, cocktail parties, buffets and can create specialised functions to suite your needs if required.

Please review our Functions Packages if you have any queries, please contact our functions staff. We look forward to hosting your event.







# Breakfast Package One

**\$25pp minimum of 30 guests**

Fresh orange juice

Poached free range eggs with blistered cherry tomatoes, hash browns, gourmet beef sausages, sautéed mushrooms and toasted wood fired bread

Freshly brewed coffee and tea

A selection of gourmet biscuits

Children aged  
5 - 12 years  
will be charged at  
half the adult rate.



# Breakfast Package Two

**\$32pp minimum of 30 guests**

Fresh orange juice

## **SELECTION OF:**

Danish pastries or freshly baked muffins or croissants

Fresh seasonal fruit plater

Selection of preserves

Fresh orange juice

Poached free range eggs with grilled tomatoes, potato rosti, gourmet beef sausages, sautéed mushrooms and toasted wood fired bread

Freshly brewed coffee and tea

A selection of gourmet biscuits





# Footlong Hotdog

**\$18pp**

## 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)

## Dairy (choose two)

Cheddar cheese  
Tasty cheese  
Mozzarella

## 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

Children aged  
5 - 12 years  
will be charged at  
half the adult rate.

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





# Monster Baguette

\$18pp

Choose your toppings

## From the Farm (choose two)

Chicken Snits  
Poached Chicken  
Thai Lemon &  
Chilli Chicken  
Lemon Pepper Chicken  
Parmesan Meatballs  
Smokey Barbeque  
Pulled Pork  
Chilli Con Carne  
Crispy Pork belly  
Roast Pork & Gravy  
Smokey Barbeque  
Pulled Beef

## Dairy (choose two)

Provolone Cheese  
Swiss Cheese  
Mozzarella  
Cheddar

## From the Garden (choose two)

Roasted vegetables,  
capsicum, eggplant,  
zucchini, and  
mushrooms  
Lettuce, shredded  
iceberg, baby cos  
leaves and baby spinach  
Traditional coleslaw  
Asian slaw with crispy  
noodles  
Waldorf slaw

## To Compliment your Roll

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

Children aged  
5 - 12 years  
will be charged at  
half the adult rate.

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



# Canapé Packages

## Selection Menu One

\$20pp

Meat pies, tomato sauce  
Sausage rolls, barbeque sauce  
Crumbed chicken tenderloins, aioli  
Vegetable spring rolls, sweet chilli sauce  
Tempura battered fish fillets, herb mayonnaise

## Selection Menu Two

\$25pp

Satay chicken skewers with peanut sauce  
Tempura fish fillets, herb mayonnaise  
Smoked salmon mousse, blinis, and dill mayonnaise  
Pulled pork on crouton with smoked aioli  
Salt and pepper squid, wasabi mayonnaise  
Assorted quiches



# Canapé Menu

## Cold Canapés

Smoked salmon mousse blinis, dill and caviar **5.0**

Blue swimmer crab and chive blinis **5.0**

Goats cheese and caramelised onion tartlet **4.5**

Cherry tomato, bocconcini and basil on crouton **4.5**

Salmon ceviche with avocado, lime juice and salmon roe **5.0**

Rare roast beef rice paper rolls with Asian vegetables,  
hoi sin sauce and sesame seeds **4.5**

Mushroom pate tartlet with whipped cream and parsley **4.5**

Falafel wrapped in cucumber ribbons topped with hummus **4.5**

Pulled pork on crouton with smoked aioli **5.0**

When selecting your canapé menu a minimum  
of 30 people and 6 varieties are required

# Canapé Menu

## Hot Canapés

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Sumi with fusion dipping sauce **5.0**

Salt and pepper squid with pepper aioli **5.0**

BBQ pork spring rolls with plumb sauce **4.5**

Grilled prawn and chorizo skewer with chipotle sauce **4.5**

San choy bau with hoisin sauce **4.5**

Buffalo wings with ranch sauce **4.5**

Seared beef and bruschetta on a crouton with raspberry balsamic **4.5**

Pumpkin arancini with smoked aioli and shaved grana Padano **4.5**

Mini beef burger with caramelised onion and cheddar cheese **5.0**

Panko crumbed calamari with tartar sauce **4.5**

Mini chicken burger with tomato relish and roast garlic aioli **5.0**

Gourmet Pies **4.5**

Chilli prawn and grilled haloumi skewers **5.5**

Fish goujons and tartare sauce **5.0**

Mini sausage roll and tomato sauce **4.5**

Homemade cocktail pizza **4.5**

Crumbed chicken tenderloins and aioli **4.5**

Lamb kofta kebabs with mint yoghurt **5.0**



**When selecting your canapé menu a minimum of 30 people and 6 varieties are required**



# Substantial Canapès

## Cold Selection

Shredded beef salad with baby cos lettuce, garlic croutons, tomato & cucumber **9.5**

Kale, quinoa & baby beef salad with marinated fetta **9.5**

Vietnamese chicken salad with crispy noodles **9.5**

## Hot Selection

Soup cup served with organic sourdough **9.5**

Beer battered flathead fillet with fries & dill mayonnaise **9.5**

Marinated lamb skewer with Greek salad & cucumber yoghurt **9.5**

Wild mushroom risotto with shaved grana Padano **9.5**

Homemade butter chicken with steamed rice & snow pea sprouts **9.5**

Hokkien noodle stir fry tossed with Asian vegetables (choice of; Prawn, pork or Chicken) **9.5**

## Sweet Canapès

Lemon curd tart **4.5**

Portuguese tart **4.5**

Pecan tart **4.5**

Sacher mud cake **4.5**

Fresh strawberry tart **4.5**

Blackberry tart **4.5**

Carrot & nut cake **4.5**

Chocolate or raspberry lamington **4.5**

Salted caramel tart **4.5**





# Pizza & Pasta Menu

## Beginnings

Garlic Turkish bread

Greek salad

Mixed leaves with tomato, cucumber, onion, Fetta & balsamic vinaigrette

## Main Event

### CHEF'S SELECTION OF PIZZA

A combination of classic and gourmet pizzas

### CHEF'S SELECTION OF PASTA

Choose your Pasta (Penne or 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

Seafood marinara **Add 6.0**

Pesto, prawn with rocket sundried tomato **Add 6.0**

Gnocchi, roast pumpkin, tomato, spinach and chicken **Add 5.0**

Arrabiata, chicken and chilli **Add 6.0**

Prawn, chorizo, capsicum and spinach **Add 6.0**

Spicy homemade meatballs **Add 5.0**

**\$33pp**  
minimum 30ppl

Children aged  
5 - 12 years  
will be charged at  
half the adult rate.





# Kids Canapé Menu

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## Three Selections

12 years & under (minimum 10 children)

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Chicken nuggets **6.0pp**

Frankfurts & sauce **6.0pp**

Fish cocktails **6.0pp**

Calamari Rings **6.0pp**

Sandwiches **6.0pp**

Chips **4.0pp**

Kids ice cream **3.0pp**



# Alternative Selections

Minimum 30ppl

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Freshly brewed coffee and tea **3.5pp**

A selection of gourmet biscuits **6.0pp**

Freshly baked muffins **6.0pp**

Gourmet sandwiches and tortilla wraps **10.0pp**

Selection of farmhouse cheeses and crackers **10.0pp**

Selection of individual cakes and slices **7.50pp**

Antipasto grazing platter **10.0pp**

Fresh seasonal fruit platter **10.0pp**

Grazing table **15.0pp**



**\$40pp**

# Bronze Buffet

## Selection of cold carvery - Choice of 1

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Moroccan style roast lamb  
Seasoned roast chicken  
Roast turkey breast with cranberry stuffing  
Roast sirloin of beef with seeded mustard

## Selection of hot items - Choice of 2

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Green Thai chicken curry on steamed buk choy  
Beef bourguignon in red wine and buttered green beans  
Chicken supreme in garlic bacon cream sauce  
Beef tortellini with mushrooms and shallots  
Lamb Provencal with Mediterranean vegetables

## Your choice of hot mains is accompanied with one of the following

---

Steamed Jasmin rice  
Penne pasta with virgin olive oil  
Steamed seasonal vegetables  
Garlic and rosemary roast potatoes

## Selection of salads - Choice of 2

---

French beans with vinaigrette dressing  
Traditional Greek salad with fetta and kalamata olives  
German potato, red onion and grain mustard  
Marinated mushroom and English spinach  
Fresh garden with tomato, cucumber and Spanish onion  
Pasta salad tossed in a light pesto dressing

## Desserts - Choice of 2

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Chocolate ganache mud cake  
Carrot and orange cake topped with walnuts  
Baked new your cheesecake  
Macadamia nut pie  
Lemon and lime tart

**Children aged  
5 - 12 years  
will be charged at  
half the adult rate.**





**\$48pp**

# Silver Buffet

## Selection of cold carvery - Choice of 1

---

Moroccan style roast lamb  
Seasoned roast chicken  
Roast turkey breast with cranberry stuffing  
Roast sirloin of beef with seeded mustard

## Selection of hot items - Choice of 3

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Red tai chicken curry on steamed buk choy  
Beef bourguignon in red wine and buttered beans  
Chicken supreme in garlic bacon cream sauce  
Creamy chicken in white wine with leek and mushrooms  
Beef tortellini with mushrooms and shallots  
Lamb Provencal with Mediterranean vegetables

## Your choice of hot mains is accompanied with one of the following

---

Steamed jasmine rice  
Penne pasta with virgin olive oil  
Steamed seasonal vegetables  
Garlic and rosemary roast potatoes

**Bread rolls & butter included**

## Selection of salads - Choice of 3

---

French beans with vinaigrette dressing  
Traditional Greek salad with fetta and kalamata olives  
German potato with red onion and grain mustard  
Marinated mushroom and English spinach  
Fresh garden with tomato, cucumber and Spanish onion  
Pasta salad tossed in a light pesto dressing

## Desserts - Choice of 2

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Chocolate ganache mud cake  
Carrot and orange cake topped with walnuts  
Baked New York cheesecake  
Macadamia nut pie  
Lemon and lime tart

**Children aged  
5 - 12 years  
will be charged at  
half the adult rate.**





**\$60pp**

# Gold Buffet

## Selection of cold carvery - Choice of 2

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Moroccan style roast lamb  
Seasoned roast chicken  
Roast turkey breast with cranberry stuffing  
Roast sirloin of beef with seeded mustard  
Roast chicken with lemon, oregano and garlic

## Selection of hot items - Choice of 3

---

Red Thai chicken curry on steamed buk choy  
Beef bourguignon in red wine and buttered green beans  
Chicken supreme in garlic bacon cream sauce  
Beef tortellini with mushrooms and shallots  
Lamb Provencal with Mediterranean vegetables  
Penne marinara with prawns, mussels, fish, and calamari  
Seafood mornay bake with gratinated cheese

## Your choice of hot mains is accompanied with one of the following

---

Steamed jasmine rice  
Penne pasta with virgin olive oil  
Steamed seasonal vegetables  
Garlic and rosemary roast potatoes

## Selection of salads - Choice of 3

---

French beans with vinaigrette dressing  
Traditional Greek salad with fetta and kalamata olives  
German potato with red onion and grain mustard  
Marinated mushroom and English spinach  
Fresh garden with tomato, cucumber and Spanish onion  
Pasta salad tossed in a light pesto dressing

## Desserts

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Chef's selection of desserts and slices

## Additional items included

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Selection of farmhouse cheese  
Fruit platter

**Children aged  
5 - 12 years  
will be charged at  
half the adult rate.**





**\$80pp**

# Platinum Buffet

## Selection of cold carvery - Choice of 2

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Moroccan style roast lamb  
Seasoned roast chicken  
Roast turkey breast with cranberry stuffing  
Roast sirloin of beef with seeded mustard

## Seafood - Choice of 1

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chilled prawns  
Whole baked salmon  
Marinated mussels

## Chef's selection of salads

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French beans with vinaigrette dressing  
Traditional Greek salad with fetta and kalamata olives  
German potato with red onion and grain mustard  
Marinated mushroom and English spinach

## Bread rolls & butter included

Children aged  
5 - 12 years  
will be charged at  
half the adult rate.

## Selection of hot items - Choice of 2

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Red Thai chicken curry on steamed buk choy  
Beef bourguignon in red wine and buttered green beans  
Veal paprika with sour cream  
Beef tortellini with mushrooms and shallots  
Lamb Provencal with Mediterranean vegetables  
Penne marinara with prawns, mussels, fish and calamari  
Seafood mornay bake with gratinated cheese

## Your choice of hot mains is accompanied with two of the following

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Steamed jasmine rice  
Penne pasta with virgin olive oil  
Steamed seasonal vegetables  
Garlic and rosemary roast potatoes

## Desserts

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Chef's selection of desserts and slices

## Additional items included

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Selection of farmhouse cheese  
Fruit platter  
Desserts served with freshly brewed coffee and tea



# Set Menu

## Entrees

<b>Confit Duck pastry cigar</b> - caramelised onion and rocket parmesan petite salad	<b>20.0</b>
<b>Crispy Pork Belly</b> - parsnip puree, oak smoked crumble, red wine jus	<b>20.0</b>
<b>Roast Sirloin Beef</b> - seeded mustard, tomato, and basil petite salad	<b>18.0</b>
<b>Caramelised Onion and Tomato Tart</b> - fresh mozzarella	<b>15.0</b>
<b>Thai Beef Salad</b> - lemon grass, green beans, glass noodles and fried shallots	<b>17.0</b>
<b>Slow Roasted Lamb Rump Salad</b> - wild rocket, Danish fetta, pickled onion, cherry tomatoes and pomegranate dressing	<b>19.0</b>
<b>Peking Duck Salad</b> - enoki mushrooms, snow pea sprouts and hoi sin sauce	<b>18.0</b>

<b>Smoked Salmon and Avocado</b> - lime aioli and dressed petite salad mix	<b>18.0</b>
<b>Seared Scallops</b> - aji Amarillo pepper cream, tomato, and black bean salsa	<b>24.0</b>
<b>Chilled Prawns</b> - petite avocado, heirloom tomato salad, lime dressing and mango puree	<b>18.0</b>
<b>Cured Salmon on Spiced Sweet Potato Fritter</b> - rocket salad and garlic aioli	<b>18.0</b>
<b>Chilled Seafood Plate</b> - oyster, smoked salmon, prawn and salad	<b>24.0</b>
<b>Lamb Fillet encased in Filo Pastry</b> - pesto cream, baba ghanoush and confit tomatoes	<b>19.0</b>
<b>Garlic King Prawns</b> - baby cos lettuce with oyster mushrooms, capsicum, Salsa and enoki mushrooms	<b>20.0</b>
<b>Honey Soy Marinated Chicken</b> - hokkien noodles and vegetable salad	<b>17.0</b>
<b>Warm Asparagus Mozzarella and Roasted Vegetable Stack</b> - basil dressing	<b>15.0</b>
<b>Leek and Brie Tartlet</b> - rocket leaves and balsamic dressing	<b>15.0</b>
<b>Roast Pumpkin Salad</b> - baked ricotta and slow roasted tomatoes	<b>15.0</b>



# Set Menu

## Mains

<b>Fillet of Beef</b> - field mushroom, roast garlic and potato puree and broccolini	<b>35.0</b>
<b>Roast Sirloin</b> - onion gravy, creamy potato and seasonal vegetable parcel	<b>28.0</b>
<b>Deboned Lamb Saddle</b> - garlic and parsley crust and tomato béarnaise	<b>27.0</b>
<b>Scotch Fillet</b> - green beans, baked potato, sour cream and chives	<b>32.0</b>
<b>12hr slow cooked American beef ribs</b> - potato jacket with sour cream and chives, charred corn and crispy onion rings	<b>35.0</b>
<b>Veal Fillet</b> - roasted Tuscan vegetables, rosemary garlic chats and eschalot jus	<b>29.0</b>
<b>Lemon and Thyme Marinated Corn-fed Chicken Breast</b> - potato and zucchini rosti, ricotta filled zucchini flower, lemon cream sauce	<b>26.0</b>

<b>Roast Chicken Supreme</b> - spiced pumpkin puree, asparagus wrapped in prosciutto, Red wine jus	<b>29.0</b>
<b>Char Grilled Chicken Breast</b> - black truffle mash, broccolini and porcini cream sauce	<b>27.0</b>
<b>3-point Rack of Lamb</b> - vegetable tian, roast garlic, and rosemary jus	<b>31.0</b>
<b>Baked Barramundi Fillet</b> - tomato compote, broccolini and potato puree	<b>29.0</b>
<b>Grilled Snapper Fillet</b> - roast potatoes, wilted spinach, tomato Beurre Blanc	<b>29.0</b>
<b>Roasted Salmon Fillet</b> - chat potatoes, rocket and lemon caper cream	<b>29.0</b>
<b>Porcini Mushroom Risotto</b> - shaved parmesan	<b>25.0</b>
<b>Angel Hair Pasta</b> - basil pesto, roast vegetable stack and micro salad	<b>29.0</b>
<b>Oven Roasted Butternut Pumpkin</b> - chickpea and vegetable ragu, dukkha, pomegranate and labneh	<b>26.0</b>





# Set Menu

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## Desserts

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<b>Individual Decorated Fruit Pavlova</b> with fresh cream	<b>8.0</b>
<b>Homemade Tiramisu</b> with mixed berry compote	<b>8.0</b>
<b>Sticky Date and Fig Pudding</b> with butterscotch sauce and fresh cream	<b>8.0</b>
<b>Chocolate Hazelnut Pudding Ganache</b> with fresh cream and strawberries	<b>9.0</b>
<b>Apple Crumble</b> served with fresh cream	<b>8.0</b>
<b>Lemon Citrus Tart</b> with berry coulis and cream	<b>8.0</b>
<b>Homemade Apple Strudel</b> with Chantelle cream	<b>7.0</b>
<b>Chocolate Sacher Cake</b> with fresh cream	<b>8.0</b>
<b>Individual black forest cake</b>	<b>8.0</b>
<b>Fresh seasonal fruit</b>	<b>8.0</b>

All functions must be booked and paid for 7 days prior to the event with the exception of a Celebration of Life function.

# Other Options

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Freshly brewed coffee and tea **5.0pp**

Linen serviettes **2.0ea**

Tablecloths **5.0ea**

Additional party supplies - **price on enquiry**

Bar Staff - **price on enquiry**

Children aged  
5 - 12 years  
will be charged at  
half the adult rate.





# Room Hire Costs

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## Indulge Terrace

Capacity - 130

**\$350 (\$1000 minimum bar tab)**

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## Indulge Alfresco

Capacity - 50

**\$200**

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## Backyard Pergola

Capacity - 50

**\$200**

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## Belvedere Lounge

Capacity - 16

**\$100**





# Terms & Conditions

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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 OnPoint Catering 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

OnPoint Catering require all event details to be finalised seven (7) days prior to the event date (excluding celebration of life functions). 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

Confirmation of the final numbers of guests must be made no less than seven (7) days prior to the event date (excluding celebration of life functions). 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. 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 OnPoint Catering 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

The Club does not permit clients to provide external food and beverage on the premises (not including cake or celebration dessert). 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 OnPoint Catering or Moorebank Sports 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

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. OnPoint Catering 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 Moorebank Sports Club and charged back to the client / Event Organiser at cost. All 21st birthday parties must be approved by club management. 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. OnPoint Catering 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.



### Event Cancellation

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 OnPoint Catering control prevent Moorebank Sports Club from fulfilling any obligations under this contract, OnPoint Catering 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. 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

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 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.

### 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; bare feet, singlets, swimwear, offensive t-shirts and caps. The Management's decision will be final.

### Smoking at Moorebank Sports Club

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

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

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 charged the full amount for the event.

☐ I ACCEPT THESE TERMS & CONDITIONS

### SIGNATURE

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### DATE

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### RETURN TO -

**indulge@sportiesgroup.com.au**

### INDULGE BRASSERIE

**230 Heathcote Road, Hammondville 2170**