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 Events at Eight

SOCIAL EVENTS



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01

choose
your space



Penrith RSL

EVENTS AT EIGHT 1



RATE

PRICE UPON REQUEST

CAPACITY

THEATRE - 150
BANQUET - 120
COCKTAIL - 150
CLASSROOM - 60
U-SHAPED - 30
CABARET - 72

EVENTS AT EIGHT 2



RATE

PRICE UPON REQUEST

CAPACITY

THEATRE - 150
BANQUET - 120
COCKTAIL - 150
CLASSROOM - 60
U-SHAPED - 30
CABARET - 72

EVENTS AT EIGHT 3



RATE

PRICE UPON REQUEST

CAPACITY

THEATRE - 150
BANQUET - 120
COCKTAIL - 150
CLASSROOM - 60
U-SHAPED - 30
CABARET - 72

EVENTS AT EIGHT FULL



RATE

PRICE UPON REQUEST

CAPACITY

THEATRE - 500
BANQUET - 400
COCKTAIL - 500
CLASSROOM - 135
CABARET - 240

Penrith RSL

GATHER CAFÉ TERRACE



RATE

PRICE UPON REQUEST

CAPACITY

SEATED - 50

THE GRID TERRACE



RATE

PRICE UPON REQUEST

CAPACITY

SEATED - 100

THE GRID PRIVATE DINING



RATE

PRICE UPON REQUEST

CAPACITY

SEATED - 20

02

choose
your menu



cocktail party selections

MINIMUM 30 GUESTS

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

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

CANAPÉ PACKAGES

Choice Of Six (6) Items.....\$35pp
 Choice Of Nine (9) Items.....\$48pp
 Choice Of Twelve (12) Items.....\$62pp
 Additional Items.....\$6pp Each



Cold Selections

Hoisin duck with crispy wonton, sesame seeds and shallots

Roast heirloom tomato tart with ricotta basil and balsamic glaze v

Caramelised onion and goats cheese tart v

Tasmanian smoked salmon mousse, toasted pain de mie

Seared sesame tuna bites with wasabi mayo and ponzu dressing

Balsamic tomato bruschetta and red onion on crostini vG

Australian tiger prawn skewer, citrus mayonnaise, capers lemon myrtle GF, DF

Wagyu bresaola, truffle aioli, parmesan, mustard fruits, crostini DF

Charred cucumber, wakame, vegan ponzu aioli and puffed grains vG, GF

Smoked paprika spiced polenta round with salmon bites EF, PESC

Caprese skewer VEG, GF, EF, NF

Hot Selections

Satay chicken skewers GF, DF

Wagyu beef slider, cheese and bush tomato relish in a plain bun

Chicken slider, cheese, tomato relish in a plain bun

Mushroom arancini with truffle aioli v

Italian beef meatballs DF

Salt and pepper calamari, lime coriander aioli DF

Traditional middle eastern falafel v, DF, EF

Caramelized pork belly, Vietnamese soy glaze micro spinach GF, DF, EF

Assorted gourmet mini pizza

Assorted gourmet pie

Assorted gourmet quiche

Assorted gourmet sausage roll

Spinach and ricotta tart v

Tempura battered fish bites DF

Arabic lamb kofta on skewer GF, DF

Asian vegetable spring rolls v, VG

Fetta cheese and spinach cigars v

South Indian spiced potato ball with coriander, coconut raita vG, GF

Lamb and harissa sausage roll, minted yoghurt DF

Prawn toast, 'nduja, black garlic aioli, micro cress

Sundried tomato and goat cheese stuffed mushroom GFO, VEG, EF

Mustard and green herb glazed salmon bites PESC, NF, EF, GFO

Crab, corn and zucchini fritter PESC, NF

cocktail party selections

MINIMUM 30 GUESTS

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

DIETARY: GF - GLUTEN FREE, V - VEGETARIAN, VG - VEGAN, LF - LACTOSE FREE, DF - DAIRY FREE, PESC - PESCEARIAN, EF - EGG FREE, NF - NUT FREE

Substantial.....\$18 each

Must be on a canapé party package to choose additional items from this menu

Sweet Canapé.....\$6 each

Substantial Canapé

Taiwanese popcorn chicken, basil, kewpie, pepper, pickles GF, DF

Soba noodle salad, tofu, pickled enoki, edamame, yuzu dashi dressing VG, GF

Fried flathead fillets, crispy fries, caperberry and saltbush mayonnaise

Chicken pad kee mao, chilli basil chicken stir fry noodles

Spicy Turkish salami pide, with mozzarella cheese

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

Crispy cauliflower buffalo wings, with vegan ranch and celery sticks VG, GF

Smoked Chicago dog, with pickles, mustard, relish, pepperoncini, liquid cheese

Marinated lamb skewer with Greek salad and cucumber yoghurt GF

Korean fried chicken wings with gochujang and pickles GF, DF

Cheeseburger with tomato ketchup, pickles and French fries

Sweet Canapé

Apple crumble tarts

Lemon meringue tarts

Banoffee tart

Mini orange cakes with rose buttercream

Mini brownies with hazelnut cream

Caramel slice bites

Mini meringues with mascarpone Chantilly and fresh berries

Mini berry cheesecakes



grazing stations

MINIMUM 30 GUESTS

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

DIETARY: GF - GLUTEN FREE, V - VEGETARIAN,
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PESC - PESCEARIAN, EF - EGG FREE, NF - NUT FREE

Seafood Station.....\$70pp

Prawns, oysters, smoked salmon,
marinated mussels

Cheese Station.....\$45pp

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

Charcuterie Station.....\$55pp

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

Platters

(Prices per platter, each platter serves 10)

Platters are available as an additional supplement to one of our function packages.

Corn chips, crudités and trio of dips.....\$45

Seasoned potato wedges with sweet.....\$45
chilli sauce and sour cream

Seasonal fresh fruit platter.....\$105

Chefs selection of cocktail food.....\$175
(5 varieties, 50 pieces)

Selection of farmhouse cheeses.....\$155
dried fruits, nuts and lavosh

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

Charcuterie Board.....\$195
Fine selection of local and imported
meats, paté and cheese balanced
with sweet fruit and sour salty pickles,
lavosh and grissini

WHAT YOU GET

Grazing Stations are available as an additional supplement to one of our function packages



plated menus

MINIMUM 30 GUESTS

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

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

Main and Dessert alternate serve.....\$57pp

Entrée and Main alternate serve.....\$62pp

3 Course alternate serve.....\$77pp

Please choose 2 options for each course which will be served
as an alternate drop. Please note all meals come with Bread Rolls
and In-Room coffee services, organic and herbal teas.



Entrée

Pumpkin, sage and goats cheese ravioli, pine nuts
and sage butter sauce v

Caramelised onion and roasted roma tomato tart
with shaved Parmesan on a bed of rocket v

Smoked salmon, avocado and horseradish cream
cheese roulade GF

Chilled tiger prawns with avocado cream, fresh mango and
micro salad with honey lemon dressing GF, PESC, EF

Grilled Moroccan lamb with couscous and roasted
Mediterranean vegetables DF, EF

Slow roast pork belly, petite citrus salad, fruit mustard
and snow pea tendrils GF, DF

Roast Cajun spice chicken with avocado cream, pearl
couscous, charred corn, lime and coriander dressing GF

Seasonal heirloom tomato, fresh basil, vincotto, handmade
stracciatella v, GF, EF

Thinly shaved bresaola, truffle aioli, parmesan crumbs,
pickled eschallot, micro cress GF

Sous vide duck breast, smoked carrot purée, poached
endive, cherry gel, pancetta crumb GF, DF

Beetroot salad, vegan curd, candied walnuts,
watercress VG, GF

Main

Tasmanian salmon fillet, new potato, minted peas,
hollandaise GF, PESC

Humpty doo barramundi fillet with roast garlic mash,
buttered beans, half roasted tomato, béarnaise GF, PESC

Slow cooked Black Angus beef complimented with kipfler
potato, red wine jus and buttered green beans GF

Pan seared chicken breast with truffle mash, green beans
and porcini cream sauce GF

Victorian lamb rump with roast garlic potato, green beans
and rosemary jus GF, DF

Braised beef cheek with baby carrots, sprouts, potato purée
and red wine glaze GF, EF

Slow roasted pork belly, white cabbage purée, roasted
apple, pickled fennel salad, anise reduction GF

Confit duck leg, roasted parsnip purée, braised red
cabbage, vanilla apple gel, sage and parmesan miche
crumb, braising liquid GF, EF

Corn-fed chicken breast, truffled white polenta, broccolini,
truss semi-dried tomato, sangiovese jus, dried green olive
crumb

Curried cauliflower, curd of ewe, seasonal greens, puffed
grain, nutritional yeast and fried curry leaf compote, shaved
cucumber VG

plated menus

MINIMUM 30 GUESTS

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

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Dessert

Pistachio cake with white chocolate mousse and fresh raspberries

Orange and pecan polenta cake with salted pistachio and pecan brittle and pistachio ice cream

Lemon cake with candied lemon, raspberry coulis and berries sorbet vg

Tiramisu with coffee flavoured cream, toasted almonds and pistachio gelato

Baked Raspberry cheesecake with fresh raspberry and whipped cream

Nutella cheesecake with mixed nut praline and chocolate sauce

Orange and almond cake with pistachio candied orange

Sticky date pudding with butter scotch sauce and vanilla ice cream

Chocolate fondant with warm chocolate sauce and whipped cream

Pear and frangipane tart caramel ice cream and toasted almond

Main and Dessert alternate serve.....\$57pp

Entrée and Main alternate serve.....\$62pp

3 Course alternate serve.....\$77pp

Please choose 2 options for each course which will be served as an alternate drop. Please note all meals come with Bread Rolls and In-Room coffee services, organic and herbal teas.



buffet selections

MINIMUM 30 GUESTS

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

DIETARY: GF - GLUTEN FREE, V - VEGETARIAN,
VG - VEGAN, LF - LACTOSE FREE, DF - DAIRY FREE,
PESC - PESCEARIAN, EF - EGG FREE, NF - NUT FREE

SELECT YOUR PACKAGE



Buffet Package 1 \$60pp

Assorted bread rolls and butter

In-Room Espresso coffee service,
organic and herbal teas

Two salads fresh from the garden

One refreshing cold dish

Two delicious hot dishes

Two perfectly paired sides

Two sweet desserts

Buffet Package 2 \$70pp

Assorted bread rolls and butter

In-Room Espresso coffee service,
organic and herbal teas

Three salads fresh from the garden

Two refreshing cold dishes

Two delicious hot dishes

Two perfectly paired sides

Two sweet desserts

Buffet Package 3 \$85pp

Assorted bread rolls and butter

In-Room Espresso coffee service,
organic and herbal teas

Three salads fresh from the garden

Three refreshing cold dishes

Three delicious hot dishes

Three perfectly paired sides

Two sweet desserts

buffet selections

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

DIETARY: GF - GLUTEN FREE, V - VEGETARIAN, VG - VEGAN, LF - LACTOSE FREE, DF - DAIRY FREE, PESC - PESCEARIAN, EF - EGG FREE, NF - NUT FREE

CHOOSE YOUR SALADS AND COLD DISHES



Salads

Salad of cos lettuce, gorgonzola, apple, and walnuts
V, GF, EF

Pumpkin, beetroot, spinach, quinoa and fetta salad
V, GF, EF

Orzo, fried chorizo, olives, spinach, sun-dried tomato pesto DF, EF

Burnt eggplant, tomato, fresh basil and vino cotto
GF, DF, EF, V

Mixed leaves, cherry tomatoes, cucumber, Spanish onion and shaved carrot GF, V, EF, VG, DF

Ox heart tomato, bocconcini, strawberry vinaigrette, basil green oil, pine nuts V, GF, EF

Chat potato salad, lemon mustard vinaigrette, shallots, fresh herbs, lardons GF, DF, EF

Chinese style dressed cucumber salad DF, EF, GF, V

Japanese Style cucumber, edamame and radish salad with sesame dressing

Baingan curry salad, curry leaf, onion, coriander tomato cucumber and lemon juice

Greek salad, marinated olives, fetta and red onion
GF, V, EF

Traditional Lebanese salad with selection of herbs, onion and tomato with fried bread and pomegranate dressing V, VG, DF, EF

Cold Dishes

Antipasto of grilled marinated vegetables and marinated olives, lavosh and grissini V, DF, EF

Charcuterie board, selection of smoked and cured meats, pickles, cheese and dried breads EF

Prosciutto de palma, smoked mortadella, parmigiano DF, EF, GF

Spice roasted cauliflower, sheep's milk ricotta, fresh herbs, honey, and macadamia crumb GF, V

Shaved serrano ham, lomo ibérico, chorizo, marinated olives and pickled onions GF, DF

House smoked chicken chaud-froid GF, DF, EF

Chilled prawns, lemon wedges and thousand island dressing GF, DF

buffet selections

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

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VG - VEGAN, LF - LACTOSE FREE, DF - DAIRY FREE,
PESC - PESCEARIAN, EF - EGG FREE, NF - NUT FREE

CHOOSE YOUR HOT FOOD

Hot Dishes

Roasted barramundi, saltbush and kale, lemon GF, DF, EF

Roast chicken breast on cavolo Nero, forest mushroom jus GF, DF, EF

Salmon ala gallega, on roasted potatoes, with parsley butter GF

Braised chicken supreme with tomato, olives and white wine jus GF

Potato gnocchi, charred zucchini, oyster mushrooms and sage cream EF

Mackerel backed with lemon, thyme and shallots in a baking paper envelope GF, EF

Spanish steak and onions with chimichurri GF, DF, EF

Roast lamb en herbes de provence with pan jus GF, DF, EF

Chicken thigh Tikka Masala GF

Vietnamese lemongrass braised beef with onions GF, DF, EF

Massaman lamb curry GF, DF, EF

Korean pork belly and squid stir fry in savoury sauce with shallots GF, DF

Crispy fried squid with garlic, curry leaves and almonds DF

Sichuan pepper pulled beef brisket noodles

Korean marinated fried chicken, tossed in go chunjang sauce with sesame and shallots GF, DF

Lemon chicken with potatoes GF, DF

Soutzoukakia in red salsa DF, EF

Lamb souvlaki with tzatziki GF, EF



buffet selections

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

DIETARY: GF - GLUTEN FREE, V - VEGETARIAN,
VG - VEGAN, LF - LACTOSE FREE, DF - DAIRY FREE,
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CHOOSE YOUR SIDES AND DESSERTS

Sides

Green beans, broccoli, and kale in lemon
eVO VG, GF

Roast broccolini and pumpkin with garlic
oil VG, GF

Pomme purée, buttery French style mash
potato GF, EF

Des legumes rösti, roasted vegetables VG, GF

Vegetarian samosa

Vietnamese stir fried greens with shiitake
mushrooms GF, DF, EF

Steamed jasmine rice VG, GF

Oiled Chinese greens with fried garlic VG, GF

Roast vegetable pisto with olive oil VG, GF

Dessert

Brownie

Carrot cake

Vegan Lemon cake

Hazelnut brownie GF

Opera slice

Tiramisu

White chocolate and pistachio cake

Fresh seasonal fruit

Selection of farmhouse cheeses, quince paste
and lavosh



high tea menu

MINIMUM 30 GUESTS

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

DIETARY: GF - GLUTEN FREE, V - VEGETARIAN,
VG - VEGAN, LF - LACTOSE FREE, DF - DAIRY FREE,
PESC - PESCEARIAN, EF - EGG FREE, NF - NUT FREE

\$58 PER PERSON

Finger Sandwiches

Traditional cucumber sandwiches with mint

Coronation chicken

Smoked salmon with lemon butter

Egg salad with watercress on wholemeal bread

Cured ham with mustard pickles

Savoury

Mini savoury quiche

Mini beef sausage roll with tomato relish

Sweet

Warm scones jam and cream

Petite tarts

Selection of tea cakes

Beverages

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



school formal packages

MINIMUM 70 GUESTS

We are happy to tailor packages to suit your requirements.

DIETARY: GF - GLUTEN FREE, V - VEGETARIAN, VG - VEGAN, LF - LACTOSE FREE, DF - DAIRY FREE, PESC - PESCEARIAN, EF - EGG FREE, NF - NUT FREE

\$58PP MENU OPTIONS

- + Two course alternate seated dinner menu
- + Unlimited soft drink
- + Disc jockey included

Main Course

(Choose 2 - Alternate serve)

Beef tortellini in tomato ragù with shaved parmesan

American style beef cheeseburger with crispy fries

Rump steak with potato chips and gravy GF, DF, EF, NF

Chicken schnitzel with wedges

Grilled chicken salad GF, DF, NF, EF

Vegetarian spaghetti napolitana with roast capsicum and vegan parmesan VG, NF, GF OPTION AVAILABLE

Dessert

(Choose 2 - Alternate serve)

Chocolate fondant with warm chocolate sauce and whipped cream

Baked Raspberry cheesecake with fresh raspberry and whipped cream

Sticky date pudding with butter scotch sauce and vanilla ice cream

Fresh seasonal fruits



school formal packages

MINIMUM 70 GUESTS

We are happy to tailor packages to suit your requirements.

DIETARY: GF - GLUTEN FREE, V - VEGETARIAN, VG - VEGAN, LF - LACTOSE FREE, DF - DAIRY FREE, PESC - PESCEARIAN, EF - EGG FREE, NF - NUT FREE

SELECT YOUR PACKAGE AND MENU

Year 10 & 12

Package A (\$80 PP)

Mocktail on arrival
Continuous soft drinks and juice
Two course dinner
DJ
Chair covers

Package B (\$90 PP)

Mocktail on arrival
Continuous soft drinks and juice
Three course dinner
DJ
Chair covers

Package C (\$105 PP)

Mocktail on arrival
Chefs selection of canapés
Continuous soft drinks and juice
Three course dinner
DJ
Chair covers and sash
Balloons

Entrée (Choose 2 - Alternate Serve)

Salt and pepper squid with lemon aioli ^{DF}
Poached chicken salad with slaw
vermicelli noodle salad ^{GF, DF, NF, EF}
Bolognese arancini with tomato sugo and shaved parmesan
Tagliatelle carbonara
Roast zucchini and fetta tart, rocket, parmesan, and lemon dressing ^{GF, V}

Main (Choose 2 - Alternate Serve)

Chicken schnitzel, potato purée, sprouting broccoli, rich roast chicken gravy
Roast market fish, potato lyonnaise, baby carrots, lemon dill cream sauce ^{GF, NF, EF}
Herb roasted chicken breast, sweet potato purée, cavolo nero, jus ^{GF, NF, EF}
Rump steak, with garlic roast chat potatoes, broccolini and chimichurri ^{GF, DF, NF, EF}

Dessert (Choose 2 - Alternate Serve)

Chocolate fondant with warm chocolate sauce and whipped cream
Baked Raspberry cheesecake with fresh raspberry and whipped cream
Sticky date pudding with butter scotch sauce and vanilla ice cream
Fresh seasonal fruits



03

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

Beverage Options

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.

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.

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, 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 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 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.



Events at Eight

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EMAIL: events_penrith@cateringhq.com.au

FORMALS



WEDDINGS



SOCIAL



WAKES



CORPORATE

