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EVENT BOOKING INFORMATION

SANDBAR + GRILL CONFERENCE CENTRE AND ADJACENT LAWN AREA

AVAILABILITY	• 7 days 7 nights
CAPACITY	• 250 cocktail – add marquee for an extra 50 to 150 ~ p.o.a • 160 banquet - add marquee for an extra 50 to 100 ~ p.o.a • 80 class room • 140 theatre style • 50 u-shape
FOOD	• full + half day delegate packages inc morning tea + buffet lunch + afternoon tea • cocktail menus + set menus (max 50 pax) + alternate plate menus + banquet menus • breakfast / morning tea / brunch / lunch buffet / afternoon tea options
BEVERAGES	• full mobile bar facilities
ROOM HIRE	• \$10 p/p up to and including 75 pax + \$2.00 p/p thereafter - min 30 pax

SANDBAR + GRILL RESTAURANT & COVERED COURTYARD EXCLUSIVE USE ~ VENUE CLOSED TO THE PUBLIC

AVAILABILITY	• upon application and approval of event
CAPACITY	• 300 cocktail – stand up • 40 seated in restaurant 120 in the courtyard • 12 private dining room
FOOD	• cocktail menus +set menus (max 50 pax) + alternate plate menus + banquet menus • breakfast / morning tea / brunch / lunch buffet / afternoon tea options
BEVERAGES	• full bar facilities available
ROOM HIRE	• no room hire applies – a minimum spend of \$15,000 on food & beverages must be achieved to book out the entire space exclusively.

SANDBAR + GRILL COVERED COURTYARD EXCLUSIVE USE - RESTAURANT OPEN TO PUBLIC

AVAILABILITY	• 7 days 7 nights
CAPACITY	• 150 cocktail – stand up • 100 seated undercover with all weather sides + heating + fans
FOOD	• cocktail menus +set menus (max 50 pax) + alternate plate menus + banquet menus • breakfast / morning tea / brunch / lunch buffet / afternoon tea options
BEVERAGES	• tray service or mobile bar facilities available
ROOM HIRE	• minimum 30 people - \$5.00 per person or free of charge if a minimum spend on food & beverages is achieved. mon – thurs ~ \$2,200 fri + sat ~ \$4,400 ~ sun \$7,700.
CONDITIONS	• this area will be sectioned off for your exclusive use when booked. The restaurant will be open to the public and the awnings of the restaurant are deemed as restaurant space. the hall may also have a booking. Appropriate entertainment may be booked upon approval.

OFFSITE CATERING - SANDBAR @ HOME ANY LOCATION – ANY OCCASION INCLUDING WEDDING CEREMONY'S

AVAILABILITY	• 7days 7 nights
FOOD	• cocktail menu + alternate plate menus + banquet + bbq / buffet options
BEVERAGES	• mobile bar facilities – limited range
STAFF CHARGES	• please find full staff price list attached
EQUIPMENT HIRE	• please ask for current available equipment and price list

DEPOSIT REQUIRED TO CONFIRM BOOKING

DEPOSIT	• \$500 deposit is required to confirm any booking. all bookings are tentative until deposit has been received and accepted.
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PLEASE NOTE

all prices include gst.
all events incur a 10% service charge on food and beverages.
menu selection for food and beverages must be confirmed 14 days prior to event.
final numbers must be confirmed and paid for 7 days prior to event.
all rooming lists and floor plans must be submitted 7 days prior to event.
cancellation fee = deposit amount when less than 28 days notice is given.
the following % of the total bill will be charged when notice is given for cancellation of an event.
50% = less than 7 days notice 100% = less than 72 hours notice.



COCKTAIL BOOKING FORM 07

To confirm booking, please fill in all details below. Enter credit card number on page 2 of the Cocktail Booking Form and fax back to the SANDBAR + GRILL on 02 6674 9964

COMPANY NAME _____

CONTACT NAME _____ PHONE _____

ADDRESS _____

FAX _____ EMAIL _____ ABN _____

AREA/S _____ FUNCTION DATE ____ / ____ / ____

No. OF GUESTS _____ START TIME _____ FINISH TIME _____

MENU PACKAGE - 2 portions per serve of the selection listed.

SELECTION 1 - \$20.50p/p

- ___ vegetable and glass noodle spring rolls + sweet chilli sauce
- ___ salt and pepper squid, chilli jam + lime
- ___ pumpkin samosa with spiced yoghurt
- ___ tomato, bocconcini + basil bruschetta
- ___ thai fish cakes with sweet chilli dipping sauce

SELECTION 2 - \$25.50 p/p
Choose 5 from selection 1 & 2

- ___ roast duck and shitake mushroom pie
- ___ pepper beef carpaccio, red onion, parsley + shaved parmesan
- ___ smoked salmon on garlic crustini, capers, aioli
- ___ tartlet of truffled mushrooms, goat's cheese + onion jam
- ___ tartlet of pepper nata + basil + fetta

SELECTION 3 - \$30.00 p/p
Choose 5 from selection 1, 2 & 3

- ___ vietnamese chicken rice paper rolls with spicy peanut sauce
- ___ smoked chicken + avocado on toasted crostini
- ___ chicken skewers, preserved lemon chamoula
- ___ tempura chicken with sweet bell pepper relish
- ___ moroccan spiced lamb cutlets + lemon yoghurt

SELECTION 4 - \$34.00 p/p
Choose 5 from selection 1, 2, 3 & 4

- ___ oysters natural fresh lime
- ___ sweetcorn pancakes, sugar cured atlantic salmon
- ___ beer battered whiting fillets with lime aioli
- ___ bbq salmon skewers salsa verde
- ___ bbq green prawns, gremolata + ev olive oil

to ensure each guest receives your selected items the maximum portions per event are five.

each guest will receive 10 portions of food.



COCKTAIL BOOKING FORM
(cont.)

SELECTION 5 - \$12.00 (in a box)

- ___ thai green chicken curry + steamed jasmine rice
- ___ beer battered whiting fillets, chips + lemon, aioli
- ___ thai beef salad, mint, coriander, bean shoots + nan jim
- ___ forest mushroom risotto, rocket + shaved parmesan
- ___ stir-fried hokkien noodles, chicken, snow peas, + chilli jam

SOMETHING SWEET - \$ 6.00/each

- ___ lime curd tartlets with candied lime
- ___ baked praline cheesecake
- ___ chocolate tart with double cream

PLATTERS

- ___ \$55.00 spring rolls (25 pce)
- ___ \$55.00 samosa (25 pce)
- ___ \$55.00 tomato + goat's cheese bruschetta (25 pce)
- ___ \$55.00 thai fish cakes with sweet chilli dipping sauce (25 pce)
- ___ \$85.00 australian cheese platter (serves 10)
- ___ \$85.00 gourmet fruit platter (serves 10) served with double island cream
- ___ \$85.00 antipasto platters (serves 12 - 15) served with warm turkish bread

Platters may be ordered separately. Minimum 3 platters.

BAR SNACKS

- ___ \$7.00 p/p olives, nuts and cheese

Menu Package Total	People	@ \$	\$
Price Per Piece Total			\$
Platters			\$
Beverage Package	People	@ \$	\$
Beverage Bar Tab	Limit		\$
Room Hire			\$
Sundries			\$
TOTAL			\$

CREDIT CARD DETAILS

Amex Bankcard Mastercard Visa Diners

Card Number _____ / _____ / _____ / _____ Expiry Date _____ / _____

Name On Card _____

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I accept these terms and conditions _____

Signature

Date: _____ / _____ / _____ Print name _____



SET MENU PLATE BOOKING FORM

To confirm booking, please fill in all details below. Enter credit card number on Page 2 of this form and fax back to SANDBAR + GRILL on 02 6674 9964.

COMPANY NAME _____

CONTACT NAME _____

ADDRESS _____

PHONE _____ MOBILE _____ FAX _____

EMAIL _____ ABN _____

AREA/S _____ FUNCTION DATE ____ / ____ / ____

No. OF GUESTS _____ START TIME _____ FINISH TIME _____

SET MENU

Note: this is a sample menu. Please choose now what you would like and the week before the event we will send you the current menu. Menu for 50 pax or less.

2 course @ \$45.00 p/p 3 course @ \$56.00 p/p

entrée (Choose 3)

- salt + pepper baby squid fresh lime + chilli jam
- chicken breast salad, ruby grapefruit, bok choy, ginger, cashews + chermoula dressing
- sandbar cured salmon, chilli corn cakes, avocado, cherry tomato salsa + crème fraiche
- spiced duck tart, baby beetroot, field mushrooms, goat's cheese + onion jam
- crispy snapper & prawn dumplings, coriander, bean shoots, fried shallots + nan jim

main (Choose 3)

- wild northern territory barramundi, basil & pine nut crust, asparagus, + pepperonata
- muscovy duck, kipfler potato, rosemary, prosciutto, spiced fig jam + pan juices
- pot roasted tamworth lamb shanks, honeyed pumpkin, baby spinach + sticky red wine jus
- northern rivers eye fillet, crisp potato, de puy lentils, soft herbs + mustard butter
- char grilled hereford sirloin steak on garlic mash, wilted greens + red wine jus
- huon river salmon, leek & parsley potato cake, fennel and pear salsa + lemon jus

dessert (Choose 3)

- baked quince & walnut torte + vanilla marscapone
- white chocolate amaretto pannacotta, fresh berry salad + macadamia praline
- sandbar's home made ice creams & sorbets + wafer biscuits
- fresh baked apple & rhubarb pie + brandy cinnamon ice cream
- hot chocolate tart, blue berry compote + double cream

PROVIDING YOUR OWN CAKE AS DESSERT

\$5.00P/P plate charge will apply
this includes double cream + fresh seasonal berry compote + plates and service



SET MENU BOOKING FORM

(cont.)

beverages

Standard Package (1)

- 2 hour @ \$28.50
- 3 hour @ \$33.50
- 4 hour @ \$37.50
- 5 hour @ \$40.50

Mid Range Package (2)

- 2 hour @ \$37.50
- 3 hour @ \$42.50
- 4 hour @ \$47.50
- 5 hour @ \$52.50

Premium Package (3)

- | | | |
|---|----|----------------------------------|
| (a) | or | (b) |
| <input type="checkbox"/> 2 hour @ \$52.50 | | <input type="checkbox"/> @ \$95 |
| <input type="checkbox"/> 3 hour @ \$67.50 | | <input type="checkbox"/> @ \$115 |
| <input type="checkbox"/> 4 hour @ \$77.50 | | <input type="checkbox"/> @ \$135 |
| <input type="checkbox"/> 5 hour @ \$87.50 | | <input type="checkbox"/> @ \$145 |

Set Menu	People	@ \$	\$
Beverage Package	People	@ \$	\$
Beverage Bar Tab	Limit		\$
Room Hire			\$
Sundries			\$
Service Charge		@ 10%	\$
TOTAL			\$

CREDIT CARD DETAILS

- Amex Bankcard Mastercard Visa Diners

Card Number _____ / _____ / _____ / _____ Expiry Date _____ / _____

Name On Card _____

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I accept these terms and conditions _____

Signature

Date: _____ / _____ / _____ Print name _____


ALTERNATE PLATE BOOKING FORM 07

To confirm booking, please fill in all details below. Enter credit card number on Page 2 of this form and fax back to SANDBAR + GRILL on 02 6674 9964.

COMPANY NAME _____

CONTACT NAME _____

ADDRESS _____

PHONE _____ MOBILE _____ FAX _____

EMAIL _____ ABN _____

AREA/S _____ FUNCTION DATE ____ / ____ / ____

No. OF GUESTS _____ START TIME _____ FINISH TIME _____

ALTERNATE PLATE
MENU 1

please choose from the following:

- 2 course @ \$34.00 p/p 3 course @ \$44.00 p/p

entrée (choose 2)

- mushroom + goats cheese tartlet with rocket + balsamic
 salt and pepper baby squid with chilli jam + fresh lime
 twice cooked pork belly, charred apple + chilli ginger caramel

main (choose 2)

- moroccan spiced chicken breast, char grilled zucchini, cous cous + macadamia saffron butter
 crispy skinned atlantic salmon, leek & potato cake, tomato + caper salsa
 roasted sirloin of beef, garlic mash, wilted greens + red wine jus

dessert (choose 2)

- baked chocolate cheesecake, braised blackberries + double cream
 apple, pear and muscatel pie with brandy + cinnamon ice cream
 coconut cream brulee, fresh berry salad + macadamia praline

ALTERNATE PLATE
MENU 2

please choose from the following:

- 2 course @ \$38.00 p/p 3 course @ \$48.00 p/p

entrée (choose 2)

- five spiced quail, green onion pancake, bok choy + chilli plum sauce
 spanner crab & macadamia cakes, avocado + rocket salad, crustacean vinaigrette
 sugar cured salmon on chilli corn cakes, basil, avocado & tomato salsa + crème fraiche

main (choose 2)

- roast lamb rump with date stuffing, sweet potato ratatouille + rosemary jus
 roasted sirloin of beef, garlic mash, wilted greens + red wine jus
 crispy skinned atlantic salmon, leek & potato cake, tomato + caper salsa

dessert (choose 2)

- hot chocolate tart, blueberry compote + double cream
 banana & passionfruit pizzetta + vanilla mascarpone
 coconut cream brulee, fresh berry salad + macadamia praline

**ALTERNATE PLATE****MENU 3****please choose from the following:**

- 2 course @ \$46.00 p/p 3 course @ \$58.00 p/p

entrée (choose 2)

- pan fried mooloolaba sardines, peperonata + and lemon aioli
 spiced duck tartlet, baby beetroot, field mushroom, goat's curd + garlic soy dressing
 chilled gazpacho soup, fresh king prawns + watercress

main (choose 2)

- char grilled eye fillet, crisp desiree potatoes, de puy lentils, spinach, + dijon butter
 grilled reef fish fillets, roast sweet potato, spinach, bell pepper salsa + preserved lemon
 pan fried spatchcock, charred polenta cakes, asparagus, prosciutto + verjuice butter

dessert (choose 2)

- hot chocolate tart, blueberry compote + double cream
 banana & passionfruit pizzetta + vanilla mascarpone
 hazelnut caramel parfait + balsamic strawberries

ALTERNATE PLATE BOOKING FORM

(cont.)

ALTERNATE PLATE**MENU 4****please choose from the following:**

- 2 course @ \$48.00 p/p 3 course @ \$59.00 p/p

entrée (choose 2)

- pan seared hervey bay scallops on lemon & chilli risotto + basil oil
 five spiced quail, green onion pancake, bok choy + chilli plum sauce
 twice cooked pork belly, charred apple + chilli ginger caramel

main (choose 2)

- herb crusted veal cutlet, caponata, roast chat potatoes+ garlic aioli
 tempura moreton bay bugs, snow pea, endive & coriander salad + chilli plum sauce
 slow roasted muscovy duck, field mushrooms, prosciutto, kipfler potatoes + jus

dessert (choose 2)

- hot chocolate tart, blueberry compote + double cream
 banana & passionfruit pizzetta + vanilla mascarpone
 hazelnut caramel parfait + balsamic strawberries

-custom and vegetarian menus are available POA.

-for bookings of 50 or more 3 choices are permitted.

**PROVIDING YOUR OWN CAKE AS
DESSERT**

\$5.00P/P plate charge will apply

this includes double cream + fresh seasonal berry compote + plates and service



Beverage packages

Standard Package (1)

Mid Range Package (2)

Premium Package (3)

- 2 hour @ \$28.50
- 3 hour @ \$33.50
- 4 hour @ \$37.50
- 5 hour @ \$42.50

- 2 hour @ \$37.50
- 3 hour @ \$42.50
- 4 hour @ \$47.50
- 5 hour @ \$52.50

- 2 hour @ \$52.50 @ \$95
- 3 hour @ \$67.50 @ \$115
- 4 hour @ \$77.50 @ \$135
- 5 hour @ \$87.50 @ \$145

Alternate Plate Menu	People	@ \$	\$
Beverage Package	People	@ \$	\$
Beverage Bar Tab	Limit		\$
Room Hire			\$
Sundries			\$
Service Charge		@ 10%	\$
TOTAL			\$

CREDIT CARD DETAILS

- Amex Bankcard MasterCard Visa Diners

Card Number _____ / _____ / _____ / _____ Expiry Date _____ / _____

Name On Card _____

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I accept these terms and conditions _____

Signature

Date: _____ / _____ / _____ Print name _____



BANQUET MENUS 07
SERVED TO SHARE ON TABLE

2 COURSES	\$51.50
2 COURSES with SIDES + SALADS	\$57.50
2 COURSES kids menu	\$19.50
3 COURSES	\$62.00
3 COURSES with SIDES + SALADS	\$69.00
3 COURSES kids menu	\$24.50

ENTRÉE'S

choose three

BE1 : toasted turkish, sour dough, trio dips
 BE2 : soup chef's choice
 BE3 : anti pasti plate

BE4 : oysters natural, lemon lime soy
 BE5 : salt n pepper squid, chilli jam, fresh lime
 BE6 : pork belly, charred apple, chilli caramel

BE7 : atlantic salmon capaccio, red onion, fried capers, grissini
 BE8 : tempura whiting fillets, ginger glaze
 BE9 : pepper crusted quail, lemon and parsley dressing

MAIN COURSE

choose three

BM1 : whole roasted sirloin, rosemary jus
 BM2 : atlantic salmon steaks, salsa verde
 BM3 : morrocan spiced lamb cutlets, lemon yoghurt

BM4 : reef fish fillets, chermoula spices, lemon butter
 BM5 : chicken breast wrapped in proscuitto, verjuice butter sauce
 BM6 : szechuan spiced muscovy duck, plum sauce

BM7 : pot roasted lamb shanks, tomatoes, olives, sticky red wine
 BM8 : roast pork loin, baked pears, brandy glaze
 BM9 : eggplant pressed terrine, spinach, roast tomato sauce (v)

SIDES & SALADS

choose three

BS1 : roasted garlic sweet potato
 BS2 : rosemary potatoes
 BS3 : beans bok choy, soy
 BS4 : asparagus, parmesan pine nuts
 BS5 : roasted ratatouille
 BS6 : greek salad
 BS7 : mixed bean salad, mustard vinaigrette
 BS8 : green leaf salad, white wine vinaigrette
 BS9 : spinach, pumpkin, pine nut, goat's cheese salad

DESSERTS

choose three

BD1 : pavlova, fresh fruit, mascarpone cream
 BD2 : flourless espresso chocolate tart
 BD3 : lime curd tart, candied lime
 BD4 : chocolate custard tart, blueberry compote, double cream
 BD5 : meringue roulade, honey roasted pears
 BD6 : australian cheeses, muscatel raisons, lavosh

**PROVIDING YOUR OWN CAKE AS
 DESSERT**

\$5.00P/P plate charge will apply
 this includes double cream + fresh seasonal berry compote + plates and service

PLEASE NOTE

minimum 20 people per service. Tables of 8 or 10 only.
 each dish = 1.5 portions per 1/3 of total number of guests booked.
 kids 4 - 12 yrs. banquet kids meals are chef's choice.
 kid's meals include complete dinner setting with linen + service + juice + h20.
 please notify when booking of any special dietary requirements.

BANQUET MENU BOOKING FORM 07

To confirm booking, please fill in all details below. Enter credit card number on this form and fax back to SANDBAR + GRILL on 02 6674 9964.

COMPANY NAME _____

CONTACT NAME _____

ADDRESS _____

PHONE _____ MOBILE _____ FAX _____

EMAIL _____ ABN _____

AREA/S _____ FUNCTION DATE ____ / ____ / ____

NO OF GUESTS _____ KIDS _____ START TIME _____ FINISH TIME _____

BANQUET MENU OPTIONS

please choose from the following:

- A 2 course @ \$51.50 p/p
- B 2 course with sides @ \$57.50 p/p
- C 3 course @ \$62.00 p/p
- D 3 course with sides @ \$69.00 p/p
- E Kids menu 2 course @ \$19.50 p/p
- F Kids menu 3 course @ \$24.50 p/p

ENTREE

BE _____ + BE _____ + BE _____ each dish = 1.5 portions per 1/3 of guests

MAIN

BM _____ + BM _____ + BM _____ each dish = 1.5 portions per 1/3 of guests

SIDES

BS _____ + BS _____ + BS _____ each dish = 1.5 portions per 1/3 of guests

DESSERT

BD _____ + BD _____ + BD _____ each dish = 1.5 portions per 1/3 of guests

CAKE AS DESSERT

- please provide description _____
- seasonal berries compote with (A) double cream (B) ice-cream (C) mascarpone

BEVERAGE PACKAGES

Standard Package (1)

- 2 hour @ \$28.50
- 3 hour @ \$33.50
- 4 hour @ \$37.50
- 5 hour @ \$42.50

Mid Range Package (2)

- 2 hour @ \$37.50
- 3 hour @ \$42.50
- 4 hour @ \$47.50
- 5 hour @ \$52.50

Premium package (3)

- 2 hour @ \$52.50 @ \$95
- 3 hour @ \$67.50 @ \$115
- 4 hour @ \$77.50 @ \$135
- 5 hour @ \$87.50 @ \$145

Banquet Menu	People	@ \$	=	\$
Banquet Menu Kids	People	@ \$	=	\$
Beverage Package	People	@ \$	=	\$
Beverage Bar Tab	Limit			\$
Room Hire				\$
Sundries				\$
Service Charge		@ 10%		\$
TOTAL				\$

CREDIT CARD DETAILS

Amex Bankcard MasterCard Visa Diners

Card Number _____ / _____ / _____ / _____ Expiry Date _____ / _____

Name on Card _____

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Signature

Date: _____ / _____ / _____ Print name _____



BEVERAGE PACKAGES 07

STANDARD PACKAGE (1)

Includes unlimited:

- Sandbar Sparkling Wine
- Scotchmans Hill White (VIC)
- Scotchmans Hill Red (VIC)
- Tooheys Extra Dry, Hahn Premium Light, XXXX Gold
- Soft drink and juices

2 Hours - \$28.50

3 Hours - \$33.50

4 Hours - \$37.50

5 Hours - \$42.50

MID RANGE PACKAGE (2)

Includes unlimited:

(Please choose your sparkling, white and red)

- Molly's Cradle "Sette Gradi" NV (NSW) OR Chandon Brut Cuvee NV (VIC)
- Rymill Mc2 Sauvignon Blanc (SA) OR Chapel Hill Unwooded Chardonnay (WA)
- Rymill Mc2 Cabernet Merlot (SA) OR Mt Adam Shiraz (SA)
- Hahn Lite, XXXX Gold, Tooheys Extra Dry, Heineken
- Soft drink and juices

2 Hours - \$37.50

3 Hours - \$42.50

4 Hours - \$47.50

5 Hours - \$52.50

PREMIUM PACKAGE (3)

Includes unlimited:

(All items included)

- Chandon Brut Cuvee NV (VIC)
- Shaw + Smith Sauvignon Blanc (SA) + Leewuin Estate Chardonnay (WA)
- Bowen Estate Cabernet Sauvignon (SA) + Stonier Pinot Noir (VIC)
- Amstel, Heineken, XXXX Gold, Hahn Premium Light
- Bundy Rum & Cola, Jim Beam & Cola (pre-mixed)
- Soft drink and juices

2 Hours - \$52.50

3 Hours - \$67.50

4 Hours - \$77.50

5 Hours - \$87.50

* French Upgrade Super Premium*

- Unlimited Moet Chandon NV

Add \$50 per hour to premium pack hourly prices

**BEVERAGE LIST**

MIXED DRINKS	Soft drinks	3.00
	Orange juice	3.50
CHAMPAGNE	Molly's Cradle "Sette Gradi" NV (NSW)	33.00
	Redbank Emily Brut Cuvee (VIC)	28.00
	Chandon NV (VIC)	42.00
	Moet + Chandon NV (FR)	125.00
WHITE WINE	Sandbar Classic White (WA)	23.00
	Cape Mentelle Georgiana (WA)	36.00
	Mitchelton Blackwood Park Riesling (VIC)	35.00
	Petaluma Hanlin Hill Riesling (SA)	56.00
	Shaw & Smith Sauvignon Blanc (SA)	49.00
	Brokenwood Semillon (NSW)	38.00
	Chapel Hill Unoaked Chardonnay (SA)	33.00
	Fonty's Pool Chardonnay 04 (SA)	39.00
RED WINE	Sandbar Classic Dry Red 02 (WA)	23.00
	Rymill "MC 2" Merlot Cabernet (SA)	36.00
	Tin Cow's Merlot (VIC)	34.00
	Mountadam Shiraz (SA)	37.00
	St Hallet The Faith Shiraz 02 (WA)	43.00
	Ringbolt Cabernet Sauvignon (WA)	45.00
	Bowen Estate Cabernet Sauvignon 03 (SA)	54.00
BEER	Hahn Premium Light	4.70
	Hahn Super Dry	6.20
	Tooheys Extra Dry	5.70
	XXXX Gold	4.70
	Heineken	6.70
	Amstel	6.70
RTD'S	bundaberg rum/cola	6.70
	jim beam/cola	6.70

**COCKTAIL LIST****COCKTAILS**

From \$10.50 per serve.

Minimum of 25 serves for pre-orders.

CAPRIOSKA

Fresh lime, palm sugar, vodka muddled and shaken

MOJITO

Fresh lime, mint, palm sugar, bacardi oro, muddled and shaken

MARGARITA

Traditional mexican mix of tequila + lemon + lime

MIDORI CAPRIOSKA

Midori, vodka, pineapple juice, fresh lime muddled and shaken

VODKA CRANBERRY

Clean crisp flavour of cranberry juice + vodka

RUSSIAN RED

The intense flavour of fresh raspberries + deliciously combined with vodka

Or challenge us to make your favourite!

ACCOMODATION BOOKING FORM 07

To confirm booking, please fill in all details below. Enter payment details on Page 2 and fax back to RECEPTION on 02 6674 9983.

COMPANY NAME _____

CONTACT NAME _____

ADDRESS _____

PHONE _____ MOBILE _____ FAX _____

EMAIL _____ ABN _____

ARRIVE DATE ____/____/____ DEPART DATE ____/____/____

TOTAL NIGHTS _____ ETA _____

TRAVELLING BY _____

NOTES _____

QTY TARIFF	UNIT	RATE (per night)	NO OF PAX	TOTAL
	1 Bedroom			
	2 Bedroom			

EXTRAS _____

QTY TARRIF	HOUSE NO	RATE (per night)	NO OF PAX	TOTAL
		\$		

EXTRAS _____

ACCOMODATION BOOKING FORM (cont.)

PAYMENT DETAILS

Cash Cheque Credit Transfer

CREDIT CARD DETAILS

Amex Bankcard Mastercard Visa Diners

Card Number / / / Expiry Date /

Name On Card

Deposit to be taken \$ Tariff Remaining \$

This credit card will debit all deposits, cancellation fees or final payment on the day of the event.

PLEASE NOTE:

- 1. All prices include gst.
2. We require one nights accommodation on each apartment to confirm any booking.
3. Deposits will only be refunded once we have received a request for cancellation in writing, this must be with in 28 days of commencement of the event.
4. Cancellation less than 28 days will result in loss of deposit.
5. Full payment must be received 10 days prior to check in date.
6. Cancellation less than 7 days will result in 50% of total booking being charged.
7. Cancellation less than 72 hours will result in 100% of total booking being charged.
8. If you require allocated accommodation you must provide to us a rooming list at least (2) weeks before the scheduled arrival date.

I accept these terms and conditions

Signature

Date: / / Print name

How did you find out about Casuarina Beach?



TERMS + CONDITIONS

- 1. DEPOSIT**

Your booking will be confirmed upon receipt of a deposit of \$500 or 10% of the estimated cost of the function (whichever is greater) together with the signed Booking Form.
The deposit amount will be credited to your final account.
- 2. CONFIRMATION**

On receipt of the deposit and the signed Function Agreement your event will be confirmed and you will be issued with a receipt.
- 3. CANCELLATION**

Cancellations will not be accepted unless given to us in writing.

If you cancel your booking more than two (2) months before the function date the deposit paid will be refunded in full.

If you cancel your booking less than two (2) months but more than one (1) month before the function date 50% of the deposit paid will be refunded.

If you cancel your booking less than 28 days before the function date, the deposit paid will be retained by us.
- 4. GUARANTEED FINAL NUMBER**

At least 7 days before the function date you must provide to us in writing a guaranteed minimum number of guests attending the function. This is the minimum number of guests for which you will be charged. Payment must be finalised 7 days prior.

We reserve the right to cancel your function and retain the deposit paid if you do not comply with clause 4.
- 5. ACCOMMODATION
FOOD + BEVERAGES**

We require one night's accommodation to confirm any accommodation bookings.

Deposits will only be refunded once we have received a request for cancellation in writing, this must be received 28 days prior to the commencement of the event.

Cancellation less than 28 days will result in loss of deposit.

Cancellation less than 7 days will result in 50% of total booking being charged.

Cancellation less than 3 days will result in 100% of total booking being charged.

All rooming lists and floor plans must be submitted at least 7 days prior to the event.

Menu selection for food and beverages must be completed 2 weeks prior to the event.

We reserve the right to cancel your function and retain the deposit paid if you do not comply with clause 5.
- 6. LOSS OR DAMAGE**

You are responsible for any loss or damage caused to the resort, its property, carpet, fixtures or fittings by you or your guests, agents or contractors before, during or after the function.
- 7. ENTERTAINMENT**

We reserve the right to control the quality, style and volume of any entertainment or activity conducted on the premises. All entertainment must cease at 11.30pm.
- 8. EXHIBITIONS / DISPLAYS**

You are not permitted to attach, print, glue or otherwise affix any sign or other material to wall or glass surfaces in the premises without our written consent.
- 9. INSURANCE**

We may require you to take out and maintain public liability insurance for your function.
- 10. MENU / PRICE VARIATIONS**

Menus and prices are subject to change at our absolute discretion.
- 11. BEVERAGES / FOOD**

You and your guests, agents or contractors are not entitled to bring or provide food or beverages to the function unless we permit you to do so in writing.



TERMS + CONDITIONS
(cont.)

12. ROOM CHANGES

We reserve the right to substitute or change your proposed function room if necessary.

13. STATIONERY OR EQUIPMENT

We will use our best endeavours to ensure the substitute function room is of a comparable size and quality to your proposed function room.

We will charge you for the cost of any stationery or other equipment or materials we provide to you.

14. LABOUR CHARGES

All staff costs in relation to food and beverages are inclusive when the event is on site at Sandbar + Grill. Staff charges apply for all off site events.

Event planning charges apply for anything outside food and beverage requirements.

Event planning charges apply on the day of an event.

Wedding floor plan and seating packs are available @ \$100 + \$1.00 per guest

15. PUBLIC HOLIDAY + SUNDAY CHARGE

The cost of staff will be charged to you at the rate specified in our staff charges applicable to each staff member.

If your function is held on a public holiday or a Sunday we will add 15% to the quoted price.

16. CONDUCT OF GUESTS

We reserve the right to remove any guest from the premises if they behave in an unreasonable or inappropriate manner at our managements absolute discretion.

We enforce and abide by the rules set out in the responsible service of alcohol guidelines.

17. ACCOUNTS

We require full payment of all food + beverage charges 7 days before the event.

The cost of beverages charged on a consumption basis must be settled at the conclusion of the function. Credit Card must be provided prior to the event.

The cost of any additional charges must be settled at the conclusion of the function.

Account facilities may be arranged, however are subject to approval at our absolute discretion.

Payments by Credit Card will incur the following surcharges

Visa + Mastercard + Bankcard = 1.5%

Diners + AMEX = 3%

18. AGREEMENT

We will use all reasonable endeavours to ensure the terms of the Function Agreement are observed.

We will not be responsible if we are unable to carry out the terms of the Function Agreement due to circumstances beyond our control (eg. industrial action, act of God or the requirements of any relevant authority).

A signed copy of this Agreement is required on confirmation of your booking.

I have read, understood and agree to be bound by the above terms and conditions.

Name: _____ Signature: _____

Date: _____ Event Date: _____



**OFF SITE CATERING
STAFF CHARGES 07**

sandbar + grill offers a full off site catering service for your home or office.
if you wish to have sandbar + grill staff at your venue the following charges apply.
event planner charges apply for all events run by domain catering + events

EVENT PLANNER

monday - friday @ \$45.00 per hour
day of event @ \$70.00 per hour
sunday public holiday \$100.00 per hour

WAIT STAFF

monday - friday @ \$20.00 per hour
saturday @ \$27.50 per hour
sunday @ \$35.00 per hour

BAR STAFF

monday - friday @ \$20.00 per hour
saturday @ \$27.50 per hour
sunday @ \$35.00 per hour

CHEFS

monday - friday @ 25.00 per hour
saturday @ \$32.50 per hour
sunday @ 42.50 per hour

KITCHEN HANDS / CLEANERS

monday - friday @ \$18.00 per hour
saturday @ \$25.00 per hour
sunday @ \$32.50 per hour

note:

- there will be an additional staff travel charge for events located outside the casuarina beach community.
- all off site catering will incur equipment charges if the site is not equipped with the appropriate service + cooking and cooling facilities for the menu chosen.
- all event / wedding planning requirements are charged at hourly rate.
- on the day of an event / wedding - planners rate apply
- planning kits are available on request \$100.00 for the kit which includes
 - floor plan lay out - tailored to your request
 - bridal table configuration - tailored to your request
 - seating arrangement - allocated numbers as to your requirements
 - 2 final printed copies for the floor staff to seat guests
 - 1 printed on the signboard as guests enter the room
- placement of names tags + menus + individual guest gifts charged at \$1.00p/p