



WEDDING *Package*

Congratulations

on your
recent engagement and thank you for considering Club Old Bar as a
choice for your wedding reception venue.

Our Wedding Menus are attached to review at your leisure. Should
you have any further requirements, please do not hesitate to contact
us for more information.

At Club Old Bar, we have many years of experience and are certain
that we will be able to assist in organising your wedding and ensuring
that all of the hopes and wishes for your special day are met.

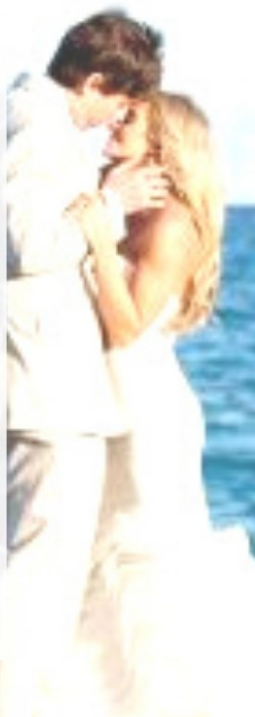
*We look forward to meeting with you
and discussing your requirements*

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WEDDINGS

Wedding Package Options

30 persons minimum

Includes white table linen, skirting for Bridal Table and your choice of coloured paper napkins

One course-	Main	\$35
Two course-	Main and Dessert	\$45
Two course-	Entrée and Main	\$50
Three course-	Entrée, Main and Dessert	\$60
	Tea & coffee	\$2 per head
	Wedding Cake served individually with cream and berry compote	\$5 per head

Room Hire

All Room Hire Payments will confirm Function Room Bookings.
This amount is non-refundable.

Sunday & Public Holiday Bookings will attract a Surcharge
Weekend rates may vary due to opening times.

ROOMS	Room Capacity	Room Hire	Members Price
Function Room 1	250 Persons	\$350	\$300
Function Room 2	50 Persons	\$250	\$200



Menu Selections

Entrees

Your choice of two of the following - served alternate

Crumbed Brie with Red Currant Sauce
and mesclun leaf

Chicken & Wild Mushroom Filo Parcel
with water cress and radish salad

Indian Butter Chicken Skewers
on steamed cumin pilaf rice and mint raita

Classic Caesar Salad
with grilled morrocan chicken

Chilli Salt & Pepper Squid
lime aioli dipping sauce on rocket and tomato evoo salad

Salmon & Avocado Stack
finished with salsa verde and chive

Grilled Sea Scallops
julienne prosciutto and caramelised balsamic vinegar

Mains

Your choice of two of the following - served alternate

Barramundi Fillet
with parsley and cheese cream sauce

Roasted Pork Roulade
stuffed with spinach, pine nuts and apple stuffing
and onion relish

Chicken Saltimbocca
sage and prosciutto filling, creamy mushroom
and english mustard sauce

Crispy Skin Salmon Fillet
topped with citrus glaze

Herb Crusted Lamb Rack
stuffed with garlic and mushroom with
mint and rosemary jus

Chicken Breast Supreme
filled with feta cheese, sun dried tomato and silver beet
topped with creamy garlic sauce

Slow Roasted Scotch Fillet
with red wine jus

Desserts

Your choice of two of the following - served alternate

Key Lime Tart

Individual Baileys Cheesecake

Triple Chocolate Mars Bar Torte
with mixed forest fruit

Pavlova
with fresh cream and seasonal berries

Chocolate Fudge Cake
with salted caramel sauce

White Chocolate & Blueberry Cheesecake

Ginger Crème Brulee
with biscotti

Wedding Platters

Suitable for up to ten people

Cheese Platter

\$75.00

A selection of cheeses

Seasonal fresh fruit, dips and assorted crackers

Antipasto Platter

\$100.00

An assortment of fresh, grilled and marinated vegetables

Selection of cold meats, marinated feta and olives

Mixed breads

Bruschetta Platter

\$50.00

Classic mix of tomato, spanish onion and pesto served with a selection of mixed breads

Hot Fingerfood Platter

\$65.00

Party pies, sausage rolls, vegetarian spring rolls, salt and pepper squid, garlic prawn twisters

Variety of dipping sauces

Gourmet Fingerfood Platter

\$110.00

Marinated chicken skewers, spinach and ricotta pastries, house baked mini quiches,

BBQ pork sliders, salt & pepper squid, vegetarian spring rolls

Variety of dipping sauces

Extras

Tea & coffee

\$2.00 per head

Celebration Cake served individually with cream & berry compote

\$4.00 per head

**Please note: Platters are not designed to be a staple meal*

Finger Food

*Can be added to any platter or create your own **COLD** selection*

\$1.50 per item

Traditional Bruschetta [V]

Roast Chicken & Fried Leek on crisp pumpernickel

Rare Roast Beef with horseradish and garlic on crispy bread

\$2.00 per item

Vegetable Nori Roll [V]

Char Grilled Marinated Vegetable Skewer [V]

Cucumber, Dill, Salmon and Ricotta Bite

Prawn, Watermelon, Cucumber & Feta Skewer

\$3.00 per item

Chefs Cold Oyster Selection

Rice Paper Roll [VA]

Chilli, Ginger Pickled Seafood Skewer

Prawn and Salmon Nori Roll

*V = Vegetarian

*VA = Vegetarian option available

Finger Food

Can be added to any platter or create your own HOT selection

\$1.50 per item

Fish Cocktail

Marinated Chicken Wing - your choice of smokey BBQ, honey soy, or satay sauce

Corn and Zucchini Fritter [V]

Mini Vegetable Dim Sim [V]

\$2.00 per item

House Baked Mini Quiche [VA]

Garlic Prawn Twisters

Thai Chicken Ball with coriander sauce

Spinach and Ricotta Parcel [V]

Potato Spun Prawn

\$3.00 per item

Arancini Ball [VA]

Asian Prawn Won Ton Wrap

Mini BBQ Pulled Pork Sliders

Grilled Asparagus & Bacon Wrap with béarnaise sauce

*V = Vegetarian

*VA = Vegetarian option available



Function

TERMS & CONDITIONS

The following two pages must be read thoroughly. It must be signed and returned to the Functions Manager when confirming a Function and with payment of the Room Hire.

- BOOKINGS** - A Room Hire fee will be charged for all functions at Club Old Bar. To secure your booking the Club requires a signed terms and conditions agreement and payment of a non-refundable Room Hire fee. If cancellation occurs this amount is NOT refunded. In the event that your Room Hire fee is not received and this Agreement is not signed and returned within one month of making your tentative booking, your booking will be cancelled.
- PRICE** - All Menu and Beverage Prices are inclusive of GST. Prices are subject to change up until confirmation of menu choices (at least one month prior). A Public Holiday or Sunday Function will attract a surcharge.
- COMMENCEMENT OF BOOKING AND VACATING OF VENUE** - The organiser agrees to begin the function at the scheduled times as agreed upon. If the function extends into the evening the completion of the function will coincide with the closing of the Club, at a time to be determined on the night by the Duty Manager.
- RESPONSIBLE SERVICE** - The Club practises Responsible Service of Alcohol in accordance with the 1997 Liquor Licence Act. All extended time and alcohol service is at the discretion of the Functions Manager and Bar Staff on duty. The Staff have the right to refuse service of alcohol to any guest it considers to be under age, intoxicated or behaving in an offensive manner and they will be asked to leave the premises immediately. The Functions Manager and Duty Manager also have the right to conclude the function if deemed necessary. In the event of early closure, no costs will be refunded.
- COMPLIANCE** - It is understood that the organiser will conduct the function in an orderly manner in full compliance with the Club's regulations and with all laws. The Management reserves the right to exclude or eject any and all objectionable persons from the Venue without liability. The Club also reserves the right to control the sound levels of your event.
- ENTERTAINMENT** - all entertainment that is organised for private parties and celebrations must adhere to all conditions as set out in the Clubs Entertainment Agreement. A signed copy of this agreement must be completed by the Entertainer and returned to the Clubs Functions Manager prior to the event.
- DRESS CODE** - Organisers and their guests must at all times adhere to the Club dress code. Footwear is to be worn AT ALL TIMES.
- RESPONSIBILITY** - Organisers are financially responsible for any damages and/or breakages sustained to the Club or Club's property as a result of negligence or a malicious act by the organiser, organiser's guests, invitees or other persons attending the function.
- CANCELLATION** - In the unfortunate event that a confirmed booking is cancelled, the deposit is non-refundable. If Function is cancelled within 7 days of the event, payment in full for all catering will be required.
- CLEANING** - Function rooms are to be left in a tidy condition. General cleaning is included in the cost of Room Hire, however, if cleaning requirements following your function are judged to be excessive, additional cleaning charges will be incurred. Confetti, rice grains, scatters, glitter (fairy dust), party poppers, water crystal balls and silly string are not permitted to be used at functions. Sticky tape, blue tac or adhesive tape is not to be used to hang or stick decorations etc. to the walls or ceiling.
- SMOKING** - All function rooms are strictly non-smoking. Smoking is permitted in the Beer garden adjoining the Club, however due to changes in the Smoke-Free Environment ACT 2000 Legislation, smoking is banned while food is being consumed. Alternatively smoking is permitted in the Alfresco Gaming Room. If on the day of your function you are unsure of what this section of the Terms and Conditions means please ask the Supervisor on duty.
- MINORS** - Under the NSW Registered Clubs Act children must be in the immediate company of a parent or guardian and are to be supervised at all times. Illegal alcohol consumption will not be tolerated. All Children under the age of 18, must exit the Club premises by 10.00pm
- FOOD SAFETY** - In complying with the Food and Safety Standards clients are unable to provide their own Food and Beverage to the club. This also includes nibblies eg. chips, peanuts, crackers, lollies etc. All requests to provide your own birthday or wedding cake must be received in writing prior to the function outlining the following details: Where the cake was purchased, how it is to be transported and a list of the cake ingredients. A minimum surcharge of \$20.00 will apply to have staff slice and serve your cake on a platter with serviettes.



Function

TERMS & CONDITIONS

continued

14. **BYO** - No BYO alcohol or food is permitted on the premises, guests found with BYO alcohol or food will have the offending items confiscated for the duration of the event.
15. **PERSONAL PROPERTY** - The Club will take all necessary care but will not accept responsibility for damage or loss of any client's property in the club before or during a function. No equipment is to be left in the club overnight.
16. **SECURITY** - Club Old Bar reserves the right to enforce the provision of security if necessary at particular functions as an extra expense to the client.
17. **CLUB RULES** - It is required by section 23 of the Registered Clubs Act 1976 and Club Policy that the organisers of the function be current members of the Club. Membership forms are available from reception and the membership fee is \$10.00 for 1 year or \$30.00 for 5 years. All guests attending a function will need to provide the necessary requirements of the licensing laws on entry to the Club being either proof of residency outside the 5 km radius of the club, membership card or be signed into the Club as a guest by a current member of the Club (and at all times remain in the company of that member).

EVENT PREPARATION

One Month Prior to Event - Menu

Menu details, including any special dietary needs, must be finalised at least one (1) month prior to the event to enable the Catering Team sufficient time to ensure the quality and availability of food.

3 Weeks Prior to Event - Beverages

All details of beverage requirements, including all wines required, must be finalised at least three weeks prior to your function to enable sufficient time to ensure availability.

1 Week Prior to Event - Final Numbers

Confirmation of catering numbers and seating plans must be finalised one (1) week prior to the event.

Payment

Payment for catering services, pre-arranged beverage requirements and any additional items is required no later than one (1) week prior to your event.

(A decrease of numbers will still incur the original price quoted)

At the Event - Bar Tab

Any bar account accrued during a Function must be finalised on the day. EFTPOS and Credit Card facilities are also available excluding American Express and Diners Card.

PLEASE READ THE ABOVE TERMS & CONDITIONS CAREFULLY

Sign below and return it to Club Old Bar.

Email lfunctions@cluboldbar.com.au or post to PO BOX 45 OLD BAR NSW 2430.



I have read and accept the conditions stated in this Agreement.

Date of the Function: _____

Full Name: _____

Signature _____ Date: _____