

The Edinburgh Hotel
7 High Street, Mitcham
www.edinburgh.com.au
08 8373 2700

Congratulations!

Thank you for considering the Edinburgh Hotel as the venue for your Wedding Reception.

The Edinburgh Hotel specialises in boutique weddings, which are personally designed to make your wedding day one to remember.

Nestled in the Adelaide foothills the heritage listed Edinburgh Hotel and Cellars is located 10 minutes from the CBD, has ample carparking and features four function rooms for a small gathering; a lavish formal dinner party seating up to 110 guests or a cocktail soiree for up to 180 guests.

The Victoria Room and Pavilion are two function rooms available for your Wedding Reception. The charm of the Hotel's old world blended with modern facilities will suit many tastes. The Victoria Room is an elegant, intimate room featuring open fireplaces, exclusive entrance foyer and a cosy wood paneled bar. The polished jarrah floors and glass walls give the Pavilion a light, spacious and relaxed ambience and overlooks our garden.

For intimate dinners and cocktail parties the High Street Bar or Private Dining Room are ideal. The High Street Bar is a contemporary, versatile private room with access to the verandah and garden. The Private Dining Room features a large boardroom table for gatherings of up to 20 of your favourite people. It is perfect for those pre-wedding celebrations.

Small ceremonies may be held in our Rose Garden adjacent to the Cellars, and is available to you at no extra cost when holding your reception in the Hotel. A red carpet and chair covers may be supplied upon request. (Charges will apply)

In the following pages you will find our Wedding Packages. The menu selections are diverse and adaptable and our award winning fine wine Cellar enables us to design a beverage package which will suit every taste. We would love to work with you to design a package that suits your needs and to ensure that your day is filled with special memories.

Please do not hesitate to contact me on 8373 2700 to discuss any of your ideas or to arrange a time where I can show you the hotel facilities and personally discuss your special day with you. I look forward to hearing from you soon.

Kind Regards,

Vicki Gay
Function Co-ordinator

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Wedding Packages

Weddings at The Edinburgh Hotel

Maximum Room Capacities

	Set menus	Cocktail
Private Dining Room	20	N/A
High Street Bar	40	70
Victoria Room	90	150
Pavilion	120	180

Wedding Ceremonies

Ceremonies may be held in our rose garden when holding your reception in one of our private rooms. A fee of \$250.00 includes set up of a red carpet, 20 chairs with covers & sashes to match your colour theme, a signing table and 2 chairs with covers & sashes for the Bride & Groom.

Private Dining Room Package - \$150.00

Menus for each guest matching your colour theme

- White linen tablecloth & napery
- Fresh floral table centrepiece
- Candles and table scatters
- Cake table with silver cake knife & Gift table
- Background music facilities

High Street Bar Package - \$400.00

- Menus for each guest matching your colour theme
- White linen tablecloth & napery
- Elegant bridal skirting
- 3 Candelabras with fresh floral arrangements
- Candles and table scatters
- Cake table with silver cake knife & Gift table
- Standard fresh floral arrangements for the bridal and guest tables

OR for a cocktail party

- 3 Candelabras with fresh floral arrangements
- Candles and table scatters
- Cake table with silver cake knife & Gift table
- Background music and microphone facilities

Packages suitable for the Victoria Room or Garden Pavilion

Cocktail Party Package - \$500.00

- White linen tablecloth & napery
- 4 Candelabras with fresh floral arrangements
- Candles and table scatters
- Cake table with silver cake knife & Gift table
- Background music and microphone facilities

A Romantic Interlude - \$650.00

- Menus for each guest matching your colour theme
- White linen tablecloth & napery
- Elegant bridal skirting
- Fresh floral arrangements for the bridal and up to 8 guest tables
- Candles and table scatters
- Cake table with silver cake knife & Gift table
- Background music and microphone facilities

A Wedding of Elegance - \$800.00

- Menus for each guest matching your colour theme
- White linen tablecloth & napery
- Elegant bridal skirting
- Fresh floral arrangement for the bridal table
- Tall candelabras with floral arrangements or tall vase with fresh floral arrangement for up to 8 guest tables
- Candles and table scatters
- Cake table with silver cake knife & Gift table
- Background music and microphone facilities

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Floor Plan & Room Capacities

Maximum Room Capacities

	set menus	cocktail
Victorian Room	85	150
Pavilion	110	180
High Street Bar	40	70
Private Dining	20	N/A



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Wedding Pricing Options

Set Menu

1:1:WC	Set Entrée/Set Main Course/Wedding Cake/ Coffee, Tea & Choc	\$45.00p/p
1:1:1	Set Entrée/Set Main Course/Set Dessert/Coffee, Tea & Choc	\$48.00p/p
1:2:WC	Set Entrée/Choice of 2 Main Course/Wedding Cake/Coffee, Tea & Choc	\$49.00p/p
1:2:1	Set Entrée/Choice of 2 Main Course/Set Dessert/Coffee, Tea & Choc	\$54.00p/p
2:2:WC	Choice 2 Entrée/Choice of 2 Main Course/Wedding Cake/ Coffee, Tea & Choc	\$51.00p/p
2:2:1	Choice 2 Entrée/Choice of 2 Main Course/Dessert/Coffee, Tea & Choc	\$57.00p/p
2:2:2	Choice 2 Entrée/Choice of 2 Main Course/Choice of 2 Dessert/ Coffee, Tea & Choc	\$60.00p/p
2:3:2	Choice 2 Entrée/Choice of 3 Main Course/Choice of 2 Dessert/ Coffee, Tea & Choc	\$62.50p/p

**If you select a package which includes a dessert option,
no additional cake fee will apply for the following:**

Your wedding cake served onto platters

Your wedding cake served into cake bags, that you provide, for the guests to take home.

Additional Set Menu Options

Pre-Dinner Canapes (2 varieties)	\$6.00p/p
Antipasto Platters	\$8.00p/p
Appetiser Platters	\$9.00p/p
Seafood Platters	\$10.00p/p
Australian Cheese & Fruit Platters	\$8.00p/p
Additional Choice in any course	\$2.50p/p

Cocktail Menu - Canapes are served over 2 hours

Cocktail Menu 1	4 cold, 6 hot canapés	\$30.00p/p
Cocktail Menu 2	3 cold, 4 hot and, 3 deluxe canapés	\$34.00p/p
Cocktail Menu 3	4 cold, 5 hot and 3 deluxe canapés	\$40.00p/p
Cocktail Menu 4	4 cold, 7 hot and 3 deluxe canapés	\$45.00p/p

Additional Cocktail Options

Additional canapé (per person/per canapé)	\$3.00ea
Daily Made Dips Platter with Toasted Pita Bread	\$45.00ea
Australian Cheese & Fruit Platters	\$70.00ea
Oysters Natural served with lemon wedges & cocktail sauce (minimum 20)	\$2.50ea
Natural with vodka, lime & chilli sauce served on Asian spoons (minimum 20)	\$3.00ea
Kilpatrick (mimumum 20)	\$3.00ea
Cocktail Desserts	\$3.50ea
Coffee and Tea station	\$30.00ea

The enclosed menus and pricing are valid until December 2011

The menu options to create these packages are in the following pages

Perfect!

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Set Menu Options

Weddings at The Edinburgh Hotel

Share Plates

Antipasto – Frittata, tomato & bocconcini, prosciutto wrapped melon, marinated artichokes, roast capsicum, marinated mushrooms, spiced kalamata olives, sliced meats and grissini sticks

Seasonal appetiser – Chefs selections featuring seasonal produce

Seafood – SA natural oysters, Huon smoked salmon, char-grilled calamari, Szechuan peppered prawns, salmon and avocado sushi, croutons and served with lemon wedges and seafood sauces

Soup

Roasted butternut pumpkin with crème fraiche & chives

Potato and leek chowder garnished with ribbons of smoked salmon or crispy bacon (both optional)

Minestrone soup with basil pesto & parmesan crouton

Creamy chicken and vegetable

Tomato and rosemary soup with crumbled feta and parmesan crouton

Entrees

Vegetarian tart filled with Ricotta, parmesan, pumpkin, baby spinach & pinenuts, topped with a rocket salad & a saffron infused olive oil

Char-grilled calamari salad with a cucumber, carrot, mint and chilli salad with a rice wine vinaigrette

Tasmanian Huon smoked salmon roulade, filled with a chive crème fraiche, served with mixed greens, rye bread & e.v.o.o.

Salad of S.A. prawns with avocado, cherry tomato, snow peas, and roast capsicum, finished with a lemon & red wine vinegar dressing

Szechuan peppered prawns with a shaved fennel, orange & bean salad and smoked chipotle dressing

Balsamic grilled chicken with rocket, oven dried tomatoes, roast pumpkin, feta cheese, pinenuts and basil dressing

Satay chicken with steamed rice, bok choy and peanut sauce

Shredded beef salad with bok choy, coriander, mint, spring onion, bean shoots, fried shallots & chilli, mango vinaigrette

Seared beef fillet en croute topped with pate and served with beetroot crisps

Salad of seared beef fillet (med rare), on a horseradish potato cake, snow peas & roast capsicum, topped with a wasabi mayonnaise

Warm salad of roasted lamb rump served with roasted root vegetable, cherry tomatoes & finished with juniper salt

Antipasto – Frittata, tomato & bocconcini, prosciutto wrapped melon, marinated artichokes, roast capsicum, marinated mushrooms, spiced kalamata olives, sliced meats and grissini sticks

Additional vegetarian options are available from our seasonal a la carte menu

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Set Menu Options

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Main Courses

Red peppers stuffed with risotto, sun dried tomatoes, spinach & ricotta served on a roast capsicum coulis

Roasted Mediterranean vegetables on grilled parmesan polenta, finished with a basil pesto cream

Market fresh fish

Baked Atlantic Salmon

Northern Territory Barramundi – (supplement \$2.00p/p)

Alternate market fish available upon request (POA)

Served with

curried lentils, roast capsicum & baby spinach, topped with tzatziki, or

a prawn, tomato, cucumber & coriander salad with a mild chilli dressing, or

a lemon and thyme crust, oven baked with a lemon butter sauce

Oven Roasted Chicken Breast served with a roasted salad of desiree potatoes, red onion, sun-dried tomatoes, rosemary and roasted garlic

Moroccan spiced chicken breast with steamed potatoes, green beans and a tomato and chickpea salsa

Chicken saltimbocca – chicken breast wrapped with sage & prosciutto served on steamed potatoes and silverbeet with a white wine & cheese cream sauce

MSA Grain Fed Angus Beef

Sirloin (280gm)

Fillet steak (250gm) – (supplement \$4.00)

Scotch Fillet (280gm) – (supplement \$4.00).

Served with

potato gratin, wilted greens, beetroot relish and a grain mustard glaze, or

sweet potato mash, broccoli/broccolini with a caramelised onion jam

Sirloin (280gm) served with potato rosti, wilted spinach, mixed mushroom ragout, & red wine glaze (2.00p/p supplement)

Herb crusted lamb rump with char-grilled sweet potato and beans drizzled with rosemary and mint jus

Marinated lamb backstrap served with a Greek salad, & tzatziki (\$2.00p/p supplement)

Four chop Lamb Rack with potatoes roasted in rosemary, garlic & sea salt, served with a pea melt, fried leeks & red wine jus (\$4.00 supplement)

Pork Steak with brioche, apple & leek compote served on braised savoy cabbage

Vietnamese orange duck – duck legs braised in orange, star anise, ginger, garlic & coriander served with coconut rice (\$2.00p/p supplement)

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Set Menu Options

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Desserts

Baked lemon curd tart with passionfruit cream
Individual chocolate pudding with rich chocolate sauce
Sticky date pudding with toffee sauce & cream
Dark chocolate mousse with cream & strawberries
Pecan pie with caramel sauce & cream
Custard fruit flan with fresh strawberries & cream
French apple pie with cream or icecream
Baked blueberry crumble cheesecake with cream & coulis
Homemade vanilla bean panna cotta with biscotti & Geoff Merrill rose syrup
Gluten free almond & orange cake served with orange syrup and cream
Chocolate raspberry mousse cake served with chocolate shards and cream
Mango and macadamia tart served with mascarpone (\$1.00p/p supplement)
Individual layered chocolate mousse cake served with coulis and cream (\$2.00p/p supplement)

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Cocktail Menu Options

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Cold Canapés

Gluten free tartlets or oven baked crostini with:

Prawn with chunky guacamole salsa

Smoked salmon, tomato and chive salsa

Peppered rare roast beef with caramelised onion

Roma tomato, bocconcini and basil pesto (v)

Marinated chicken breast with semi-dried tomatoes and pesto

Kangaroo island brie with almonds (v)

Lavosh pinwheels, rolled with Chicken and spring onion

Roast capsicum, ricotta and basil (v)

Assorted cocktail sandwiches (v)

Vegetable frittata (v) (gf)

Mixed sushi served with soy sauce, wasabi and pickled ginger (v)

Smoked salmon on pumpernickel with horseradish cream and capers

Hot Canapés

Gluten free tarts baked with Blue cheese and leek (v) (gf)

Smoked salmon and wasabi mayonnaise (gf)

Hoisin duck (gf)

Mini baked baby potatoes filled with Corn and leek (v) (gf)

Cheese and bacon (gf)

Steamed Chinese dumplings with soy dipping sauce

Vegetable Prawn Pastries

Cocktail pies, pasties and sausage rolls

Spinach and fetta filo (v)

Panko coated chicken breast or fish strips with your choice of dipping sauce

- Chive sour cream
- Lemon aioli
- Mango and coriander dipping sauce

Meatballs

Mediterranean chicken with basil pesto

Spiced beef with homemade tomato chutney

Bite sized skewers

Beef and chicken satays with peanut sauce

Barbecue pork skewers

Spring rolls with sweet chilli dipping sauce (v) (gf)

Dim sims with soy sauce

Falafels with tzatziki (v)

Oven baked pesto crusted mushrooms (v)

Ham and leek risotto balls

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Cocktail Menu Options

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Deluxe canapes

Chorizo with garlic aioli skewers (gf)

Hot mini steamed pork buns with char Siu sauce

Gourmet pies (tuna & corn, potato, savoury beef), Cornish pasties and sausage rolls

South Australian Prawns

- Whole cooked Prawns with a lime, chilli and coriander dipping sauce (gf)
- Crumbed with lemon and tartare sauce
- Grilled with tequila mayonnaise (gf)
- Tempura with sambal & rice wine dressing

Oysters with vodka, lime and chilli sauce on Asian spoons (gf)

Individual fillet mignon with tomato relish (gf)

Gluten free or gluten free alternative may be made – GF

Vegetarian – V

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Children's Packages

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Children's packages – up to 12 years old

Schnitzel
Crumbed calamari
Crumbed fish and chips
Pasta with napolitana sauce
Ice cream sundaes with choice of toppings

\$15.00p/p when adult beverages are served on a consumption basis

\$30.00p/p when adult beverages are served as a package (includes unlimited juices and soft drinks)

Larger serves of the children's packages are available for teenagers up to 17 years old

\$25.00p/p when adult beverages are served on a consumption basis

\$40.00p/p when adult beverages are served as a package (includes unlimited juices and soft drinks)

Children's Cocktail Party Package

Platters of pies, pasties, sausage rolls, crumbed chicken breast pieces, crumbed fish, chips, cucumber and carrot sticks

\$10.00p/p when adult beverages are served on a consumption basis

\$25.00p/p when adult beverages are served as a package (include unlimited soft drinks and orange juice)

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Wedding Drink Packages

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Priced per person

The Edinburgh Package

Wines

Edinburgh Sparkling White
Edinburgh Sauvignon Blanc
Edinburgh Shiraz

Beers on Tap

Coopers Pale & Carlton Draught
Coopers Light or Cascade Light

Non-Alcoholic

Soft Drinks and Orange Juice

4 hour	\$25.00
4 ½ hour	\$28.00
5 hour	\$30.00
5 ½ hour	\$32.00

The Yalumba 'Y Series' Package

Wines

Redbank 'Emily' Sparkling White
Yalumba 'Y Series' Sauvignon Blanc
Yalumba 'Y Series' Shiraz Viognier

Beers on Tap

Coopers Pale & Carlton Draught
Coopers Light or Cascade Light

Non-Alcoholic

Soft Drinks and Orange Juice

4 hour	\$28.00
4 ½ hour	\$31.00
5 hour	\$33.50
5 ½ hour	\$36.00

The St Hallett Package

Wines

Jacobs Creek Pinot Chardonnay
Sparkling White
St Hallett Poachers Blend
Semillion/Sauvignon Blanc
St Hallett Gamekeepers Reserve
Shiraz/Grenache

Beers on Tap

Coopers Pale & Carlton Draught
Coopers Light or Cascade Light

Non-Alcoholic

Soft Drinks and Orange Juice

4 hour	\$32.00
4 ½ hour	\$35.00
5 hour	\$38.00
5 ½ hour	\$41.00

The Jim Barry Package

Wines

NV Di Giorgio Pinot Chardonnay
Sparkling White
Jim Barry 'Watervale' Riesling
Jim Barry Shiraz Cabernet

Beers on Tap

Coopers Pale & Carlton Draught
Coopers Light or Cascade Light

Non-Alcoholic

Soft Drinks and Orange Juice

4 hour	\$37.00
4 ½ hour	\$40.00
5 hour	\$43.00
5 ½ hour	\$46.00

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General Information

Tentative Bookings/Function Confirmations

Tentative bookings shall be held for 14 days from the original reservation. All tentative bookings not confirmed after this time may be cancelled without notice or liability. To confirm a booking, the 'Booking Application Form' must be returned with a security deposit of \$500.00

Cancellations

Cancellation of your confirmed function must be received in writing. Should you cancel your function booking after a deposit has been paid, The Edinburgh Hotel will retain the security deposit. Cancellations made less than 6 months prior will also incur a cancellation fee of 20% of the total estimated value of your function.

Final Numbers

Final numbers (up to a 10 person variation from original booked numbers) are required 3 clear working days prior to your event. Variations over 10 guests are required 1 week prior. The number confirmed at this time, or the total number of guests attending the function, which ever is greater, will directly correspond with the amount charged.

Menu Selection

Menu, drink and room selections must be finalised no later than 3 weeks prior to your function. A menu is also available for children under 12 years old. Special Dietary requirements are required 24 hours prior to your function.

Pricing

Prices remain fixed once the security deposit is received however prices are not set more than 12 months in advance. All Prices include G S T.

Payment

Full payment of your function must be paid at the conclusion of your function, unless otherwise agreed upon by management. Payment of your function can be made by cash, credit card (American Express, Diners, Visa and MasterCard) or cheque. Cheques should be made payable to The Edinburgh Hotel and Cellars.

Cleaning

General cleaning is included in the room hire fee. Additional charges may be incurred, in instances where a reception has created excessive cleaning requirements. Confetti is not to be thrown on the hotel premises or gardens. Flower Petals are not permitted within the hotel but may be thrown in the garden, with approval from management.

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Damage

The clients signing the Venue Hire Agreement are financially responsible for any damage sustained to the hotel by themselves, their guests or any other person attending the function. The Edinburgh will not accept any responsibility for the damage or loss of any personal belongings left prior to or after the function.

Decorations or Displays

The client may decorate the room themselves or alternatively we can arrange the decorations. The cost of the decorations will be added to the account. No service fee will apply. Nothing is to be nailed, screwed or adhered to any wall or other surface or part of the building.

Entertainment

Each room contains background music facilities, where the client may provide their own CD's or Ipod. The client can also hire a DJ or jukebox for the event, alternatively the Hotel can organise a DJ or jukebox and charges will be added to the final account. DJ's, bands or jukeboxes are not permitted in the Pavilion or Garden areas.

BYO

A cakeage fee will be charged for any cakes brought into the premises.
No Food or Beverages may be brought into the hotel unless otherwise agreed upon by management.

RESPONSIBLE SERVICE OF ALCOHOL

Due to Liquor Licensing Requirements, should there be any problems with guests during the function, the hotel reserves the right to ask a patron/s to cease drinking alcohol or leave. Should this become difficult or the persons refuse, the function will be terminated.

Please keep these terms and conditions for your future reference.

The Edinburgh Hotel – Terms and Conditions

1. INTERPRETATIONS

- a) "Owner" shall mean Margal Inn Pty Ltd ABN # 49 007 750 870 Trading as The Edinburgh Hotel and Cellars, and its related corporations and their respective officers, employees, agents and contractors.
- b) "Hirer" shall mean the Hirer named on any quote, invoice, purchase order, or any other documentation produced in relation to this agreement, or any person acting on behalf of and with the authority of the Hirer.
- c) "Price" shall mean the cost of the Goods and or Services as agreed between the Owner and the Hirer subject to clause 5 of this contract.
- d) "Venue" shall mean the room, or rooms named on the Hire Agreement.
- e) "Goods" shall mean all Goods supplied by the Owner to the Hirer and includes Goods outlined on the Hire agreement, Quote, or any other documentation produced in relation to this agreement including any recommendations and advice.
- f) "Hire Period" shall mean the duration of the hire period as outlined in the Hire Agreement.

2. JURISDICTION

- a) Notwithstanding any legal interpretation to the contrary, the Terms and Conditions contained herein constitute a contract, and shall be deemed to be enforceable in, and not in conflict with, the laws of South Australia.
- b) All parties to this agreement agree to be bound by the laws of the Courts of South Australia.

3. OFFER AND ACCEPTANCE

- a) Any requests from the Hirer to the Owner for the Hire of any venue, and or equipment either verbal, or in writing, and or the Hirer's signature on the Hire Agreement, Quote, or any other document supplied by the Owner to the Hirer shall constitute acceptance of the terms and conditions contained herein.
- b) Where more than one Hirer has entered into this agreement, the Hirer's shall be jointly and severally liable for all payments of the Price.
- c) Once accepted, these terms are binding, and may only be altered or revoked, with the written consent of the Owner.

4. GOODS AND SERVICES

- a) The Goods and Services are as described on the Hire Agreement, Quotation, or any other document provided to the Hirer, from the Owner.

5. PRICE

- a) The Hirer agrees to pay the Owner, the price of the Hire, within the agreed time for payment.
- b) The Price will be determined by the quote given to the Hirer from the Owner, at the time of the Hire.
- c) All prices are subject to change without notice due to availability of Venues.
- d) The Owners quoted price will be binding for the Owner for a period of thirty (30) days after the date of the quotation.
- e) Any applicable GST will be added to the price, and shown on the invoice

6. PAYMENT TERMS

- a) At the Owner's sole discretion, a non refundable deposit may be required before the commencement of the Hire Period to confirm and secure the booking.
- b) Full Payment for the Hire is required Twenty Four (24) hours in advance of the commencement of the Hire period.
- c) Payment of any additional charges for the consumption of drinks is required at the conclusion of the Hire period.
- d) Payment will be made by cash, cheque, direct deposit, or by any other method as agreed to between the Hirer and the Owner.

7. DELIVERY OF REQUESTED GOODS

- a) Should the Owner fail to deliver all or part of the requested Goods, the Owner shall not be liable for any loss or damage incurred by the Hirer, or any of the Hirers guests, customers, related companies, or contractors.
- b) Should the Owner need to arrange carriage for any requested Goods, any additional costs incurred by the Owner shall be added to the price, and will be due on the agreed date for payment.

8. MINIMUM NUMBERS

- a) Guaranteed number of attendees requires confirmation no less than Three (3) clear business days prior to the commencement of the Hire Period.
- b) At the Owners sole discretion, a minimum number of attendees may be required in order to hire the venue, which may vary due to seasonal demand.

9. NOTIFICATION OF DEFECTS

- a) The Hirer shall inspect the Venue prior to commencement of the Hire, and notify the Owner within Forty Eight (48) hours of any alleged defect, or failure to fulfil the Quote. The Owner will be given sufficient time to rectify any alleged defects in the Venue. Should the Hirer fail to give such notification, the Venue will be deemed to be in compliance with the quote, and free from any defects whatsoever.
- b) Where the Owner has agreed in writing that the Venue is unsatisfactory as per clause 8 (a), and the Owner is unable to rectify the problem, the Owner's liability is limited to (at the Owner's discretion) providing an alternative room, or refunding the price paid.
- c) At the Owner's sole discretion, should the Owner choose to issue a refund for the Hire, a handling fee of 10% of the value of the Goods will be retained by the Owner.

10. CLEANING

- a) General cleaning such as vacuuming, and rubbish removal is included in the cost of the hire, however additional charges will be incurred by the Hirer in the event that the Owner considers it necessary to engage the services of a professional cleaning company to clean the room which has been hired.

11. DECORATIONS AND DISPLAYS

- a) No decorations or displays provided by the Hirer are to be screwed, nailed, or affixed in a permanent manner to any wall, surface, or any other part of the venue.

12. DAMAGE TO THE VENUE

- a) The Hirer(s) will be held responsible for any cost incurred by the Owner to repair any damage caused to the Venue as a result of the Hire Agreement.

13. VACATING THE PREMISES.

- a) The Owner is obliged to comply with relevant liquor licensing and local council laws regarding closing times and the Hirer will be responsible for ensuring that the venue is vacated promptly at the end of the Hire Period.

14. SPECIAL CATERING REQUIREMENTS

- a) The Owner will take all reasonable steps to ensure that specific dietary requirement requests are met, however the Owner makes no Guarantees that all requests will be able to be met, and in some circumstances, particular requests may affect the Quoted price for Catering.
- b) For catering purposes, the Hirer must notify the owner of any specific catering requirements for guests who have food allergies or other dietary requirements at the time of confirming the booking.

15. DEFAULT

- a) Should the Hirer fail to pay any invoice when due, the Hirer will be responsible for any additional costs associated with recovery of the outstanding amounts, including but not limited to the cost of a solicitor, and any cost incurred by the Owners nominated collection agency.
- b) Interest on overdue invoices will be charged from the date when payment becomes due and will be charged at a rate equal to the rate charged by the Owner's financial institution for the provision of credit, and shall accrue at such a rate until payment in full is received from the Hirer.
- c) The Owner will not be liable to the Hirer for any direct, indirect, consequential, or special loss or damage the Hirer suffers because the Owner exercised its rights under this clause.

16. BYO PROVISIONS.

- a) Under no circumstances will the Hirer be permitted to bring their own food or beverages to the venue unless prior arrangements have been made with the Owner.
- b) If any of the Goods or Services are damaged or destroyed prior to title in them passing to the Hirer, the Owner is entitled, without prejudice to any of its other rights and remedies under this agreement, to any insurance proceeds payable for the Goods or services.

17. CANCELLATION

- a) At the Owners sole discretion, the Hirer may cancel the Hire agreement provided that notification is given in writing to the Owner not less than two (2) months prior to the scheduled Hire Period.
- b) In the case of a wedding reception, notification of cancellation must be received in writing by the Owner not less than nine months prior to the scheduled Hire Period.
- c) The failure of the Hirer to give the relevant notifications set out in 16 (a) & (b), will result in a cancellation fee equal to thirty (30) percent of the value of the Hire Agreement being charged.
- d) If a security deposit has been paid prior to cancellation, the Owner reserves the right to retain the deposit, and any other monies received prior to cancellation.
- e) The Owner may cancel the Hire Agreement after the commencement of the Hire Period if
 - i. Any guests behave in a manner which endangers their own wellbeing, or that of other guests, or members of the public.
 - ii. Any guest becomes abusive or violent.
 - iii. Underage guests are not being responsibly supervised.
 - iv. Any guest is found to be in possession of an illegal substance.
 - v. The venue exceeds current noise restrictions imposed upon the Venue by local regulations.

18. LIMITATION OF LIABILITY.

- a) The liability of the Owner to the Hirer for any reason related to the performance of the Venue in relation to this agreement shall be limited to the amount paid by the Hirer to the Owner pursuant to this agreement.
- b) Should the Owner cancel the Hire Agreement for any reasons outlined in 17 (e), the function will cease immediately, and no liability will be accepted by the Owner.
- c) The Owner accepts absolutely no responsibility for any personal effects, equipment, or any other items supplied by the Hirer in relation to this agreement.

19. PRIVACY ACT 1988

- a) The Hirer agrees that the Owner may obtain a credit report from a Credit Reporting Agency containing individual credit information about the Hirer in relation to credit provided by the Owner.
- b) The Hirer hereby gives consent to the Owner being given a credit report to collect overdue payment on commercial credit (Section 18K (1) (h) Privacy Act 1988).
- c) The Hirer agrees that Individual Data provided may be used and retained by the Owner for the following purposes and for other purposes as shall be agreed between the Hirer and Owner or required by law from time to time:
 - Provision of Goods and or Services
 - Marketing of Goods and or Services by the Owner, its agents, distributors, or contractors.
 - Assessing the credit worthiness of the Hirer in relation to extending further credit.
 - Processing of any payment instructions, direct debit facilities and/or credit facilities requested by Hirer.
 - Collection of amounts outstanding in the Hirer's account in relation to the Goods and or Services.
- d) The Owner may give, information about the Hirer to a credit reporting agency for the following purposes:
 - To obtain a credit report about the Hirer; and or
 - Allow the credit reporting agency to create or maintain a credit information file containing information about the Hirer including defaults.

20. THE COMMONWEALTH TRADE PRACTICES ACT 1974 AND FAIR TRADING ACTS

- a) The warranties, conditions, rights and remedies of the Client as outlined in the Commonwealth Trade Practices Act 1974 and the relevant Fair Trading Acts of each State and Territory are not intended to be compromised as a result of anything contained in these terms and conditions, except to the degree permitted by those acts.

21. GENERAL

- a) The Owner accepts no responsibility for any direct, indirect, consequential, or special loss or damage incurred by the Hirer, as a result of a breach by the Owner of these terms and conditions.
- b) No parties to this agreement shall be liable for any breach of any provisions of this contract arising from an act of God, natural disaster, terrorism, war, or any other occurrence beyond the control of any party.
- c) If any Terms or Conditions contained in this document are found to be unenforceable for reasons of invalidity or illegality, the remaining provisions shall not be affected in any way whatsoever.

