

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. Each room has its own unique character and space, and can cater for 10 to 150 guests for either a Cocktail soiree or a seated Wedding Reception.

Please do not hesitate to contact me to discuss any of your ideas. I would welcome the opportunity to take you on a tour so that you can experience The Edinburgh Hotel and Cellars, and all that it has to offer.

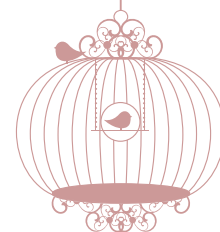
My professional team and I look forward to creating a unique, special and personal wedding for you both.

Kind Regards

Kerry Bray

functions@edinburgh.com.au

8373 2700



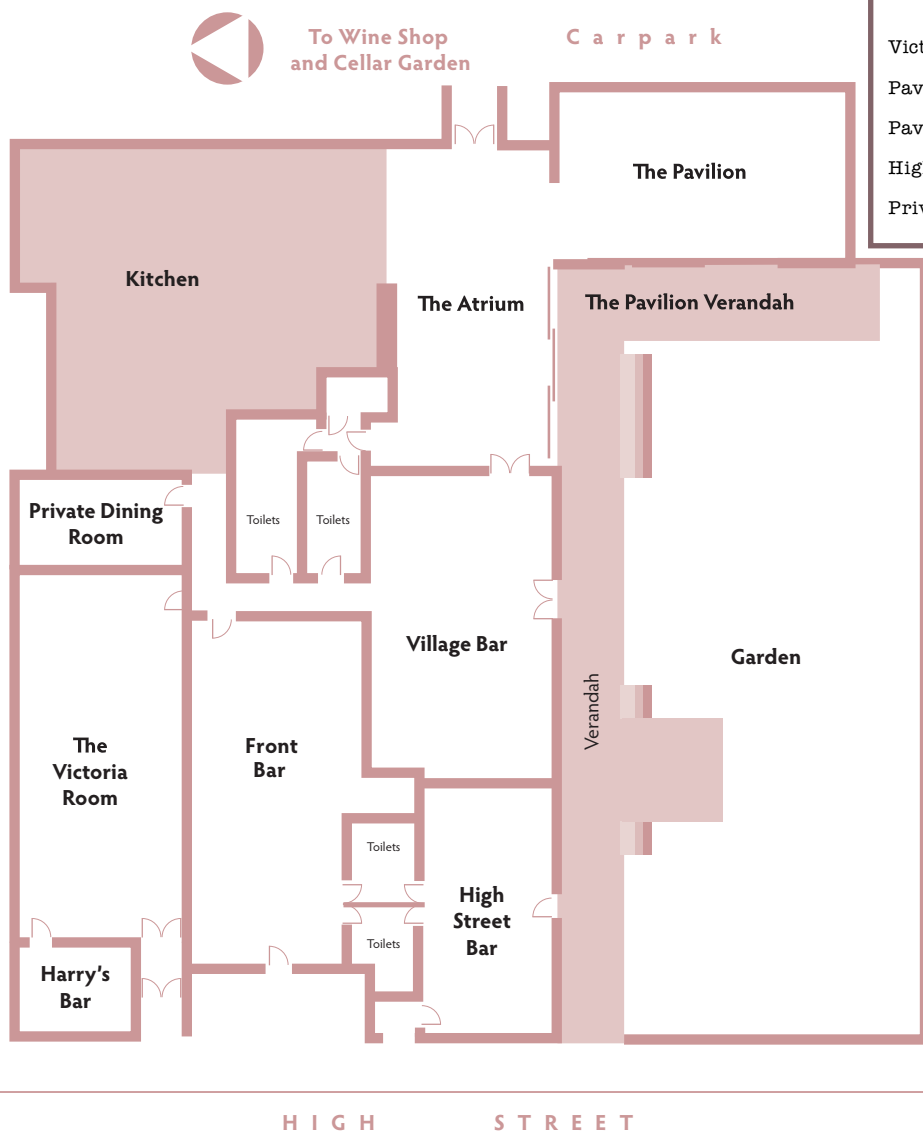
Weddings at The Edinburgh Hotel

How to find us

THE
EDinburgh
HOTEL & CELLARS



Floor Plan & Room Capacities



Maximum Room Capacities

	SET MENUS	COCKTAIL
Victorian Room	90	120
Pavilion	110	120
Pavilion/Pavilion Verandah	130	150
High St Bar	40	70
Private dining	20	N/A

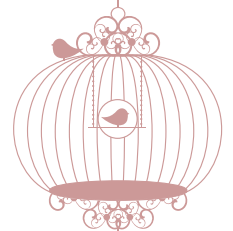
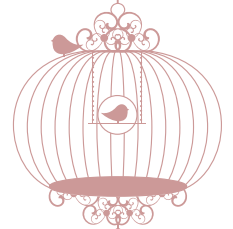
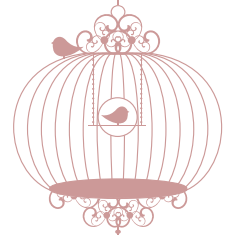


Wedding ceremonies in the Cellars garden

Ceremonies may be held in the private garden adjacent to the Cellars when holding your reception in one of our private rooms.

A fee of \$350 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.

We would be happy to organise flower arrangements and additional garden decorations upon request.



Seated Wedding Reception Hire Packages

All rooms include:

- White linen tablecloths and napkins
- Elegant bridal table skirting
- Tea light candles
- Printed menus
- AV Equipment

Private Dining Room Package • \$160

- Minimum 10 people - maximum 20 people
- 1 fresh seasonal floral arrangement (with or without candelabras)

High Street Bar Package • \$500

- Minimum 20 people - maximum 40 people
- 3 fresh seasonal floral arrangements (with or without candelabras)

The Victoria Room Package • \$800

- Minimum 50 people - maximum 90 people
- Fresh floral arrangements for the bridal table and up to 8 guest tables (with or without candelabras)

The Pavilion Package • \$1000

- Minimum 70 people - maximum 110 people
- If you go over 110 guests the verandah will be included up to 130 guests at an extra hire cost of \$100
- Fresh seasonal floral arrangements for the bridal table and up to 10 guest tables (with or without candelabras)

If you would like to organise your own flowers and decorations, individual room packages can be arranged.



Seated Wedding Reception Set Menu Packages

Canapés can be served during pre-dinner drinks \$3 each

SET MENU

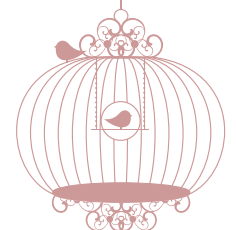
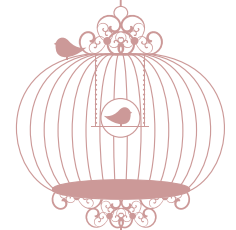
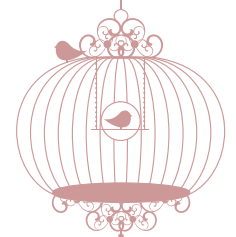
1:1:WC	Set Entrée/Set Main Course/Wedding Cake	\$49
1:1:1	Set Entrée/Set Main Course/Set Dessert	\$54
1:2:WC	Set Entrée/Choice of 2 Main Course/Wedding Cake	\$55
1:2:1	Set Entrée/Choice of 2 Main Course/Set Dessert	\$61
2:2:WC	Alternate 2 Entrée/Alternate 2 Main Course/Wedding Cake	\$52
1:2:WC	Set Entrée/Alternate 2 Main Course/Wedding Cake	\$50
2:2:WC	Choice 2 Entrée/Choice of 2 Main Course/Wedding Cake	\$58
2:2:1	Choice 2 Entrée/Choice of 2 Main Course/Dessert	\$65
2:2:2	Choice 2 Entrée/Choice of 2 Main Course/Choice of 2 Dessert	\$73
2:3:2	Choice 2 Entrée/Choice of 3 Main Course/Choice of 2 Dessert	\$78

EXTRAS AND ADD ONS

Additional choices in any course	\$5 per choice
Bowl of salad or vegetables	\$10 each
Cheese and fruit platters	\$12pp

All set menus include freshly brewed coffee and tea served to your guests after dessert

Where wedding cake, supplied by you, is served as dessert, the chef will cut and serve the cake, garnished with cream and berry coulis, as an individual dessert to each guest



The Edinburgh Hotel Set Menu Choices

ENTREE

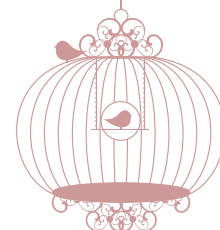
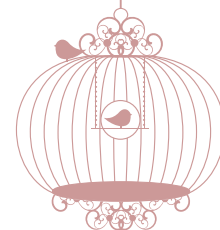
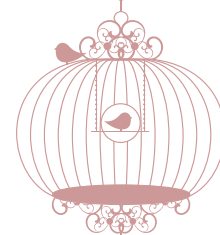
- Seasonal soup
- Thai prawn salad, coriander, mint, crispy shallots and Asian shoot salad, cashew dressing
- WA crab, saffron and pea risotto, shaved parmesan
- Twice baked goat's cheese soufflé, roasted pepper coulis, walnut and rocket salad
- Smoked ocean trout, kipfler and green bean salad, wholegrain mustard and watercress salad
- Panko crusted crispy chicken salad, dried roma tomatoes, fetta and green beans with smoked hommus
- Fennel and oregano marinated lamb rump with blistered peppers, saffron cous cous and eggplant relish
- Superfood vegan salad, freekah, currants, quinoa and pomegranate salad, basil, saffron and EVOO
(add Haloumi for a vegetarian option)
- Blistered capsicum tart, apple, parmesan, hazelnut salad, balsamic and EVOO
- Antipasto platter, The Ed marinated Kalamata olives, salt and pepper squid, asparagus wrapped in prosciutto, dried figs and haloumi, dukka, ciabatta, EVOO, vegetable frittata and semi sun dried tomatoes

MAIN COURSE

- Crispy skinned Huon Atlantic Salmon, warmed crab, chervil and kipfler potato salad, cauliflower cream
- Confit duck leg, braised red cabbage, creamed potatoes and a sticky port jus
- Roasted NT Barramundi, pomegranate, walnut and red quinoa salad, dill pesto
- Ed red wine and steak pie, shallot and potato mash with buttered greens
- Rosemary and fennel lamb rump, roasted pumpkin and pine nut pearl cous cous, harissa dressing
- Roasted pork cutlet with spiced apple compote, roasted baby fennel and beetroot, topped with sage mustard butter and asparagus
- Roasted MSA sirloin of beef, caramelised onion jus, garlic mash and buttered greens
- Oregano and lemon chicken breast, olive, tomato, chorizo ragout with crispy chat potatoes
- House made spinach and potato gnocchi with tomato and garlic ragout, basil pesto

DESSERT

- Pear and almond frangipane tart, vanilla crème fraiche, raspberry coulis
- Individual apple crumble, vanilla ice cream
- Mocha pannacotta, almond biscotti, fresh strawberries
- Individual chocolate pudding, berry compote and vanilla cream
- Dark chocolate tart, poached plums and crème fraiche
- Gluten free orange and almond cake, berry coulis
- House made white chocolate and whiskey croissant butter pudding



Cocktail Wedding Reception Hire Packages

All rooms include:

- White linen tablecloths
- Elegant bridal skirting
- Tea light candles
- AV equipment

High Street Bar Cocktail Package • \$450

- Minimum 40 people - maximum 70 people
- 3 fresh seasonal floral arrangements

The Victoria Room Cocktail Package • \$550

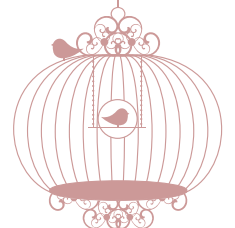
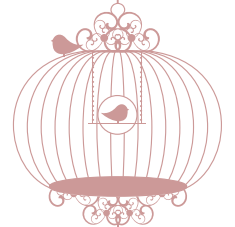
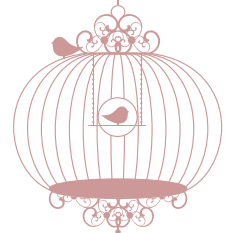
- Minimum 60 people - maximum 120 people
- 4 fresh seasonal floral arrangements (with or without candelabras)

The Pavilion Cocktail Package • \$700

- Minimum 80 people - maximum 120 people - maximum 150 (with Pavilion Verandah)
- If you go over 110 guests the verandah will be included up to 150 guests at an extra hire cost of \$100
- 4 fresh seasonal floral arrangements (with or without candelabras)

If you would like to organise your own flowers and decorations, individual room packages can be arranged.

Pricing is valid until May 2015



Cocktail Wedding Reception Canapé Menu

COCKTAIL MENU priced per person

Cocktail Menu 1	Choice of 10 x Canapés	\$30pp
Cocktail Menu 2	Choice of 12 x Canapés	\$36pp
Cocktail Menu 3	Choice of 14 x Canapés	\$40pp
Chef to cut and serve supplied wedding cake on platters		\$40
Chef to cut and serve supplied with cream and berry coulis		\$4pp

Tarts (individual selections) GF available

- Coconut chilli and lime chicken tarts
- Smoked salmon, crab and dill aioli tarts
- Smokey pulled pork and guacamole
- Blue cheese, walnut and leek

Baked crostini (individual selections)

- Brie, toasted almond, rosemary and apple paste
- Woodside goats curd, cabernet and plum preserve
- Rare roast beef, sticky onion jam
- Smoked salmon, capers and horseradish

3 dozen SA oysters – served in half shells

- Natural with chilli, lime and shallot sauce GF
- Natural with lemon wedges GF
- Kilpatrick GF

Pizzas

- Garlic prawn, basil avocado and mozzarella
- Lamb Yiros, roast pepperonata, tzatziki
- Bocconcini, semi dried tomato pesto

Platter selections

- Dukka, toasted ciabatta or sourdough, EVOO and balsamic vinegar
- Dip platter, 3 dips, toasted gerrys pitta
- Assorted cocktail sandwiches 4 flavours
- Mixed sushi V & GF
- ED mini cheeseburgers
- ED mini vegetable burgers
- Gourmet David Lee Asian platter, spring rolls, dims, curry puffs

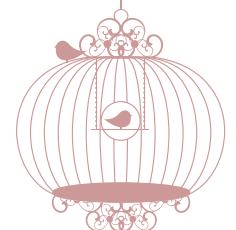
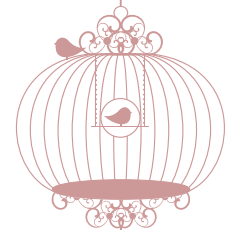
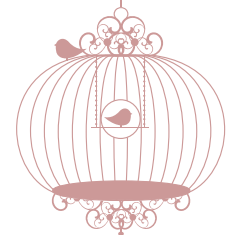
- Mixed Artisan pies and sausage rolls: lamb shank pies, pork and fennel sausage rolls and potato pies (We can do individual platters of above pies only)
- Chinese prawn dumplings
- Vegetable dumplings
- Prawn twister cones
- Salt and pepper squid
- Beef and chicken satays with peanut dipping sauce
- Rosemary and garlic lamb skewers with tzatziki
- Angus beef meatballs, tomato and basil sauce, parmesan
- Pies, pasties and sausage rolls with tomato sauce
- Spinach and parmesan arancini
- Tempura Prawns
- Crumbed chicken strips

Sweet platters

- Cocktail danishes
- Individual cocktail desserts
A selection of lemon meringue pie, chocolate tart and strawberry creme patissiere
- Chocolate dipped strawberries GF

Cheese and fruit

- Cheese
 - Small \$45
 - Large \$75
- Assorted fruit and cheese
 - Small \$35
 - Large \$70
- Seasonal fruit platter
 - Small \$45
 - Large \$65



Children's Packages

CHILDREN'S SET MENU PACKAGES

- Chicken or beef schnitzel
- Chicken skewers
- Crumbed fish and chips
- Beef skewers
- Pasta with Napolitana sauce and shaved parmesan cheese

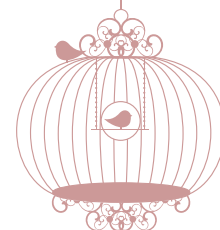
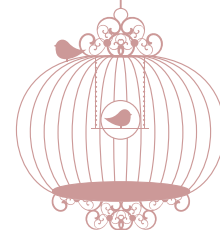
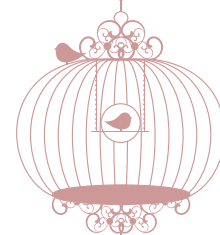
- Frog jelly cups

- Soft drinks

Up to 12 years old • \$15 pp and 13-17 years old • \$25 pp

CHILDREN'S COCKTAIL PARTY PACKAGE

Platters of pies, pasties, sausage rolls, crumbed chicken breast pieces, beef skewers, chips, cucumber and carrot sticks \$12pp (Under 12 years)



Wedding Drinks Packages

Priced per person

THE EDINBURGH PACKAGE

Wines

- The Ed Sparkling White
- The Ed Sauvignon Blanc
- The Ed Red

Beers on Tap

- Coopers Pale Ale
- Hahn Super Dry
- Hahn Premium Light

Non-Alcoholic

- Soft drinks
- Orange juice

4 hour \$34

5 hour \$39

THE PREMIUM PACKAGE

Sparkling Wines (select one)

- Yarra Burn NV
- Di Giorgio Sparkling Pinot Chardonnay

White Wines (select one)

- Wilson 'DJW' Riesling
- Bremerton Betty & Lu Sauvignon Blanc
- Wicks Chardonnay

Red Wines (select one)

- Yalumba Bush Vine Grenache
- Langmeil Long Mile Shiraz
- Majella "The Musician" Cabernet Shiraz

Beers on Tap

- Coopers Pale Ale
- Hahn Super Dry
- Hahn Premium Light

Non-Alcoholic

- Soft drinks
- Orange juice

4 hour \$41

5 hour \$46

Surcharge of \$5 per person for each additional choice

THE DELUXE PACKAGE

Sparkling Wines (select one)

- Jansz Tasmania Premium Cuvee NV
- The Lane 'Lois' Blanc de Blancs NV

White Wines (select one)

- Pewsey Vale Riesling
- Hewitson 'LuLu' Sauvignon Blanc
- Paracombe Chardonnay

Red Wines (select one)

- Bremerton Tamblyn Cabernet/Shiraz/Malbec/Merlot
- Rymill Dark Horse Cabernet Sauvignon
- Four in Hand Shiraz

Beers on Tap

- Coopers Pale Ale
- Hahn Super Dry
- Hahn Premium Light

Non-Alcoholic

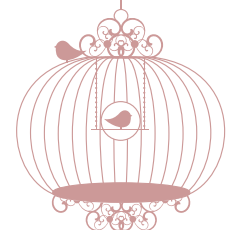
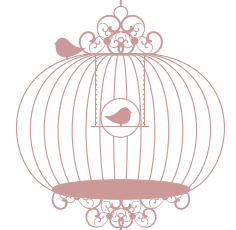
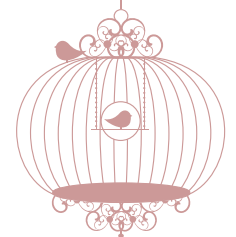
- Soft drinks
- Orange juice

3 hour \$42

4 hour \$47

5 hour \$52

Surcharge of \$5 per person for each additional choice



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 'Venue Hire Agreement 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.

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. Special Dietary requirements are required at least 3 working days 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 GST.

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 (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.

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. Selected Room Hire Packages include décorations as detailed, however, any additional costs incurred for 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.

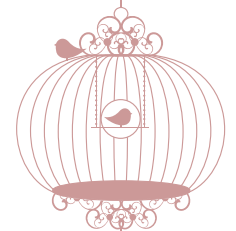
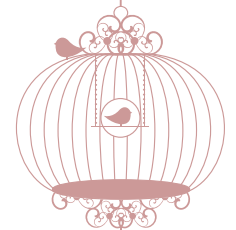
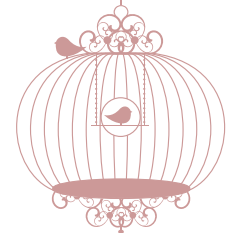
BYO

A cakeage fee may be charged for any cakes brought into the premises, unless included in the Set Menu Wedding Pricing.

No Food or Beverages may be brought into the Hotel unless otherwise agreed upon by management. Corkage fees may apply, at the discretion of 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 may be terminated.



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.

Venue Hire Agreement

Day and Date of Wedding:

Ceremony to be held: Cellars Rose Garden Offsite

Time of Ceremony: am/pm

Reception Room being hired:

Time of Hire: from am/pm to am/pm

Approximate Number of Guests:

Bride

Contact Name:

Street Address:

Suburb:

Home Phone:

Mobile:

Work Phone:

E-Mail:

Minimum Commitment Quoted \$

Food \$ Beverage \$

Deposit Paid (Minimum \$500) \$ Date paid:

Payment Method: Cash Cheque Credit Card (NO AMEX) Direct Deposit BSB: 065 008 A/C NO: 100 222 45 NAME: Margal Inn Investments REF: Surname & Date of wedding Other

Balance to be paid on or prior to Wedding Date.

I hereby certify that I have read, or sought legal advice, and fully understand the GENERAL TERMS AND CONDITIONS OF HIRE, (attached) of The Edinburgh Hotel, and agree to be bound by these conditions.

Hirer 1 • Bride

Signed:

Full Name:

Date:

Hirer 2 • Groom

Signed:

Full Name:

Date:

