



FUNCTION PACKAGE

Red Spice QV & Meat Fish Wine @QV Function Space

Level 2 QV Centre / 31-37 Artemis Lane

Melbourne VIC 3000

Functions Direct: (03) 9603 1628

Website: www.meatfishwine.com/functions

Last Updated: 18.10.2017

DINING OPTIONS

SEMI-PRIVATE DINING

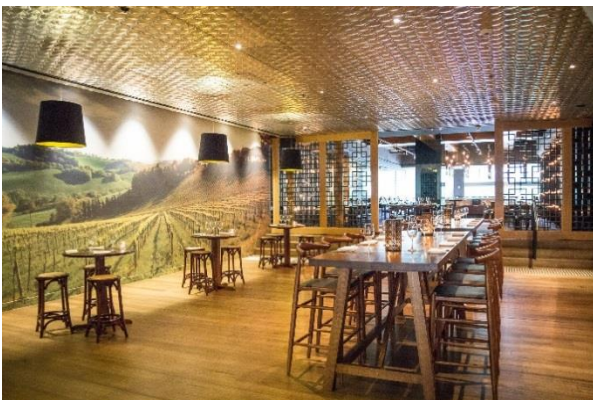
PRIVATE ROOM 1 & 2

Area: 40 m² | 15 people – 32 people



BAR DINING

Area: 80 m² | Stands up to: 80-100 guests | Theatre style set-up: 60 guests | Banquet style set-up: 50 guests



MAIN DINING SPACE

Area: 138 m² | Stands up to: 180-200 guests | Seated: 120 guests



RED SPICE QV MENUS*

LUNCH MENU

To Start

Shandong style fried chicken, sweet red vinegar, chilli, ginger

Small Plates

Pork neck, chilli bean paste, cucumber, peanuts, smoked daikon, lettuce cup

Cauliflower sambal, potato, mint, yoghurt, paratha

Large Plates *Includes steamed jasmine rice*

Tomato, cucumber, red onion, mint, coriander, paneer salad

Pad ped gai- chicken, red curry paste, snake beans, apple eggplant, basil

Sichuan noodle salad- egg noodles, cucumber, pickled radish, sesame, green onion, chilli oil

Nepalese lamb cooked in yoghurt, chickpeas, curry leaf

Five spice pork belly, apple slaw, chilli caramel, black vinegar

Dessert

Coconut water tapioca, passionfruit cream, cashew praline, caramel popcorn, pandan ice cream

PRICING

2 COURSES | \$36 PP* - Starter+ 5 Shared Large Plates

3 COURSES | \$55 PP* -Starter + 2 Small Plates + 5 Shared Large Plates + Dessert

* Available for Lunch only & please note this menu changes fortnightly

JAKRAYAN SET MENU



To Start

Betel leaf, chopped prawn, peanut, pomelo, herbs

Corn fritter, tomato kasundi, coriander, lettuce

Small Plates

Crispy smoked chicken wings, Thai style barbeque sauce, coriander

Smashed green papaya, squid, tomato, snake bean,

chilli, peanut, herb salad

Large Plates *Includes Steamed Jasmine Rice*

Duck, hor fun noodles, snake beans, red pepper

gailan, chilli bean sauce

Lamb shoulder rendang, potato, cucumber, coconut pickle

Dessert

Coconut water tapioca, passionfruit cream, cashew praline, caramel popcorn, pandan ice cream

PRICING JAKRAYAN Set Menu | \$69 PP

RED SPICE QV MENUS*

TUKTUK SET MENU



To Start

Betel leaf, chopped prawn, peanut, pomelo, herbs
Cured salmon, dashi, black roe, shiso, pickled fennel, nori cracker

Small Plates

Sticky sweet & sour cumin lamb ribs
Drunken chicken, mandarin, pickled daikon, green onion oil, ginger

Large Plates *Includes Steamed Jasmine Rice*

Garlic squid, black pepper, basil, oyster sauce
Beef cheek red curry, pumpkin, snake beans, basil
Five-spice pork belly, chilli caramel, apple-ginger vinegar, coriander

Dessert

Coconut water tapioca, passionfruit cream, cashew praline,
caramel popcorn, pandan ice cream

PRICING

TUKTUK Set Menu | \$79 PP*

SAMPAN SET MENU



To Start

Oyster w/ white soy, yuzu, shiso, cucumber
Oyster w/ green chilli, lup cheong, roe
Korean beef tartare, kohlrabi, sesame seeds, quail egg, crispy potato

Small Plates

Cured salmon, dashi, black roe, shiso, pickled fennel, nori cracker
Oxtail, fermented cabbage, Sichuan pepper dumplings
w/ peanut, chilli black vinegar
Kingfish, green nam jim, Chinese celery, red radish, sawtooth

Large Plates *Includes Steamed Jasmine Rice*

Crispy skin chicken, green curry, apple eggplant, baby corn
Barramundi, pomelo, coconut, chilli jam, herb salad
Five-spice pork belly, chilli caramel, apple-ginger vinegar, coriander

Dessert

Coconut water tapioca, passionfruit cream, pandan ice cream, caramel popcorn, cashew praline
Sesame fried sticky rice, banana fritter, palm sugar caramel

PRICING SAMPAN Set Menu | \$99 PP*

* Please note: All menus are subject to change

RED SPICE QV CANAPES

C- Cold | H- Hot | Veg- Vegetarian | GF- Gluten Free | DF- Dairy Free | S – Contains Shellfish | N – Contains Nuts

CANAPÉS

CHOOSE 4 FROM BELOW SELECTION:

Red curry fish cakes w/ snake beans, lemongrass & basil (H) (S) (GF)

Sesame prawn toast w/ chilli bean mayo (H) (S)

Five spice pork belly, apple salad, chilli caramel (H) (GF)

Shitake, water chestnut, eggplant croquettes- ssamjang dipping sauce (H)

Malaysian chicken satay - nyonya style peanut sauce (H) (N)

Lamb rendang spring rolls - coconut raita (H) (DF)

Wagyu cheese & bacon burger fried dumplings-kachin tomato relish (H)

pumpkin, split pea, mint fritters-tomato curry (H) (Veg)

Betel leaf, smoked barramundi, herbs, peanuts, chilli (C) (N)

PRICING 6 piece | \$25pp | 9 piece | \$34pp | 12 piece | \$42pp

ADD- ON: LARGER CANAPÉS

Steamed bao, fried calamari, pickled fennel, sriracha mayo (H)

Banh mi of smoked beef brisket, Chinese BBQ sauce, pickled onion (H)

Xinjiang lamb ribs, Sichuan pepper mayo (H)

Sweet corn, green onion fritters-ginger sweet chilli-lettuce cup (H) (Veg)

Beef rendang roti wrap-turmeric, cucumber yoghurt (H) (DF)

Thai style chicken wings-nahm prik pla-pandan leaf (H)

PRICING Additional \$10 PP / Per Item*

PREMIUM CANAPÉS PACKAGE

CHOOSE 4 FROM BASIC CANAPE SELECTION + 2 FROM PREMIUM

Vietnamese beef tartare, cauliflower cream, quail egg, paratha (C)

Crispy potato, smoked eel, fennel, herb salad (H/C)

Scallop, nori, cured pork, miso butter (H) (S)

Salmon sashimi, smoked tomato, pickled cucumber, seaweed cracker (C) (GF)

Oyster, soy, green onion, sesame, pickled Japanese plum (C)

Crab, cheese, bacon dumplings (steamed or fried)- sour chilli dipping sauce (H)

PRICING \$47pp

MEAT FISH WINE @QV MENU

SET MENU

To Start

Twice cooked pork belly, apple kimchi, ginger jus

Cured salmon, gingerbread crumbs, horseradish crème fraiche, lemon gel

Gnocchi, tomato, mozzarella, basil, chilli

Beef laap, cucumber, mint, shallot, coriander, chilli

Mushroom and quail egg tart, truffle cream

Rockling crudo with shallot, ginger and soy dressing

Mains

Lamb shank, giant cous cous, pomegranate, spiced jus

Ocean trout fillet, crushed potatoes, Bois Boudran sauce

Braised beef cheek, roasted bone marrow, mash, red wine sauce

Gnocchi, broccoli, broad beans, peas, brown butter

Tofu, fried eggplant, cashews, spring onion, soy, chilli, Sichuan pepper

Roasted half chicken, onion puree, kipfler, mushroom, truffle sauce

Barramundi fillet, sweet corn puree, oyster mushroom, olive tapenade

Dessert

Strawberry and rose mess

Banoffee sundae

Salted caramel Graham tart, jaffa mousse, cherry ice cream

Vanilla panna cotta, strawberries, smoked yoghurt sorbet

Roasted pear, dehydrated milk, honey ice cream, white chocolate crumb

Carrot cake, beurre noisette ice cream, chocolate soil, orange gel

PRICING

2 Course- 1 Main and 1 Dessert \$59 Per Person

2 Course- Alternate Drop (2 Starters and 2 Mains) \$69 Per Person

3 Course - Alternate Drop (2 Starters + 2 Mains and 2 Desserts) \$85 Per Person

MEAT FISH WINE @QV CANAPÉS

C- Cold | H- Hot | Veg- Vegetarian | GF- Gluten Free | DF- Dairy Free |

CANAPÉS*

CHOOSE 4 FROM BELOW SELECTION:

Savoury Canapés

- Pumpkin, pinenut & feta tart (C) (Veg)
- Salmon rillettes, pumpernickel (C) (Can be GF at extra cost)
- Bresaola crostini, truffle dressing (C) (DF)
- Confit duck en croute, prune puree (C) (DF) (Can be GF at extra cost)
- Mini baked potato, chive, cream cheese (H) (veg) (GF)
- Grilled prawn cutlet, salsa verde (H) (GF) (DF)
- Pork & fennel sausage roll, apple relish (H)
- Beer battered oyster, wasabi mayonnaise (H) (DF)

Dessert Canapés

- Seasonal fruit & mascarpone tart (C)
- Lemon meringue tart (C)
- Apple crumble (H)
- Chocolate caramels (C) (GF)
- Fruit jellies (C) (GF) (DF)

PRICING 6 piece | \$25pp | 9 piece | \$34pp | 12 piece | \$42pp

ADD- ON: LARGER CANAPÉS

- Wagyu sliders, cheddar, onion, BBQ sauce (H)
- Fish and chips, tartare sauce (H) (DF)
- Lamb cutlet, salsa verde (H) (DFO) (GF)
- Braised beef cheek, pommes puree (H) (GF)
- Vegetable frittata, smoked yoghurt (H) (Veg) (GF)

PRICING Additional \$10 PP / Per Item*

PREMIUM CANAPÉS* PACKAGE

CHOOSE 4 FROM BASIC CANAPE SELECTION + 2 FROM PREMIUM:

- Freshly shucked oyster, cucumber and chive vinaigrette (C) (GF) (DF)
- Kingfish crudo, ginger and shallot dressing (C) (GF/ DF)
- Scallop, tigers milk, spring onion (H) (FG) (DF)
- Harrisa lamb skewer, smoked yoghurt (H) (GF) (DF- No Yoghurt)
- Mushroom and truffle arancini (H) (Veg)
- Braised beef empanada, onion jam (H) (DF)

PRICING \$47pp

MEAT FISH WINE @QV CANAPÉS

CHAMPAGNE CANAPÉS*

CHOOSE 6 FROM BELOW:

Oysters, bellini foam (C) (GF) (DF)

Blini, crème fraiche, salmon roe (C)

Osetra caviar (C) (GF) (DF)

Foie gras parfait, cherry jelly (C)

Pork rillettes, bacon relish (C) (DF)

Smoked salmon, wasabi caviar, gingerbread (C) (DF)

Soft poached egg yolk, sherry cream (H) (Veg) (GF)

Mushroom and truffle tart (H) (Veg)

PRICING

6 piece | \$50pp

"EAST MEETS WEST" CANAPE PACKAGE

Choose 3 from Meat Fish Wine Basic Canapes + 3 from Red Spice QV Basic Canapes

PRICING \$45 PP*

* Please note: All menus are subject to change

BUFFET OPTIONS

CHOOSE ONE OF THE BELOW PACKAGES:

BBQ Package

Grilled corn

Roast chicken

Grilled flank steak

Garden salad

Corn bread

Coleslaw

Trifle

Mediterranean Package

Beef lasagne

Fettuccini carbonara, slow poached egg, prosciutto

Baked gnocchi, tomato, mozzarella

Bread rolls

Greek salad with cos lettuce, tomato, olives, red onion, feta

Farro salad with seasonal roasted vegetables

Tiramisu

Asian Package

Chicken Kung Pao-chicken fried w/ cashews, green onion, chilli, soy, Sichuan pepper

Red beef curry w/ potato, pineapple, basil

Lamb ribs, chilli jam, turmeric mayo

Som Tam-smashed green papaya, tomato, snake bean, peanut salad

Vietnamese slaw-cabbage, shredded vegetables, herbs, shallots

Steamed jasmine rice

Passionfruit cream, coconut water tapioca, popcorn, praline

Mandarin cheesecake

PRICING

2 HOURS \$45 PP* Lunch | 2 HOURS \$55 Dinner (Add Pork belly, chilli star anise caramel for \$10pp)

BEVERAGE PACKAGE A + B

BEVERAGE PACKAGE 'A'

Sparkling

2016 Pete's Pure Prosecco, Euston, NSW

White

2016 Pete's Pure Pinot Grigio, Euston, NSW

Red

2017 Pete's Pure 'Rosso' Shiraz/Pinot Noir (Euston, NSW)

Beer

Beer Laos, Laos

James Boags Light, TAS

PRICING

2 HOURS \$35 PP | 3 HOURS \$50 PP | 4 HOURS \$60 PP

BEVERAGE PACKAGE 'B'

Sparkling

NV Dal Zotto 'Pucino' Prosecco, King Valley, Victoria

White (Choose two)

2015 Pizzolato Pinot Grigio, Veneto, Italy

2016 Tai Nui Sauvignon Blanc, Marlborough, New Zealand

2014 Avenue 'Watervale' Riesling (Clare Valley, South Australia)

2016 YV by Mac Forbes Chardonnay, Yarra Valley, Victoria)

Red (Choose two)

2016 Crittenden Estate 'Geppetto' Pinot Noir (Multi-regional, Victoria)

2015 Diamonds in the Dirt 'Old Vine' Grenache, Barossa Valley, South Australia

2014 Pier Luigi Barbera d'Asti, Piedmont, Italy

2015 Camelback Shiraz, Heathcote, Victoria

Beer

Asahi 'Super Dry' Lager, Japan

James Boags Light, TAS

PRICING

2 HOURS \$45 PP | 3 HOURS \$65 PP | 4 HOURS \$80 PP

BEVERAGE PACKAGE C & EXTRAS

BEVERAGE PACKAGE 'C'

Sparkling

NV Bress 'Sparkling Blanc', Macedon, Victoria

NV Dominique Portet Rose, Yarra Valley, Victoria

White (choose two)

2015 Le Grand Noir 'Black Sheep' Viognier, Languedoc-Roussillon, France

2016 Onannon Pinot Gris, Mornington Peninsula, Victoria

2017 Shaw & Smith Sauvignon Blanc, Adelaide Hills, South Australia

2015 Ten Minutes By Tractor 'Estate' Chardonnay, Mornington Peninsula, Victoria

Rose

2016 Luke Lambert 'Crudo', Yarra Valley, Victoria

Red (choose two)

2016 Fighting Gully Road Pinot Noir, Beechworth, Victoria

2015 Head 'Red' Shiraz, Barossa Valley, South Australia

2013 Warramate Cabernets, Yarra Valley, Victoria

2012 Cantine Madaudo 'Manta d'Oro' Nero d'Avola, Sicily, Italy

Beer

Asahi 'Super Dry' Lager, Japan

Moon Dog 'Beer Can', Abbotsford, VIC

James Boags Light, TAS

PRICING

2 HOURS \$60 PP | 3 HOURS \$80 PP | 4 HOURS \$95 PP

NB: All beverage packages are inclusive of soft drinks, juice and a light beer option

OPTIONAL EXTRAS – For All Beverage Packages

1. Canapés on Arrival: \$3.50 per canapé / per person
2. Glass of Champagne on arrival: \$16 per person
3. Glass of Sparkling on arrival: \$12.50 per person
4. Tea & Coffee Service: \$3 per person
5. Soft Drinks, Juice & Mineral Water ONLY: \$7.50 per person / per hour
6. Unlimited Sparkling Mineral Water: \$3 per person / per hour
7. Upgrade to Champagne for the first hour of a drinks package: \$10 per person

BEVERAGE ON CONSUMPTION

Cocktail

Mao's Mango Mimosa - Mango nectar, Sparkling wine, Sichuan pepper	14
Chilli Mule - Chilli vodka, Galangal, Apple, Lime, Ginger Ale	16
Full Moon Punch - White Rum, Lychee Liqueur, Passionfruit Pulp, Kaffir Syrup, Aloe Vera, Lychee Juice	19

Sparkling

NV Bress 'Sparkling Blanc', Macedon, VIC	58
NV Dal Zotto 'Pucino' Prosecco, King Valley, VIC	58
NV Follador 'Treviso' Prosecco, Veneto, Italy	68
NV Duval Leroy Brut Réserve, Vertus, Champagne, France	105
NV Louis Roederer 'Brut Premier' Champagne, France	160
NV Dominique Portet Brut Rose, Yarra Valley, VIC	68

White

2016 Pete's Pure Pinot Grigio, Euston, NSW	47
2016 Onannon Pinot Gris, Mornington Peninsula, VIC	80
2015 Pizzolato Pinot Grigio, Veneto, Italy	62
2016 Paradigm Hill Riesling Mornington Peninsula, Victoria	79
2014 Avenue 'Riesling, Clare Valley, South Australia	56
2016 Rieslingfreak 'No. 8 Schatzkammer' Riesling Clare Valley, South Australia	75
2015 Max Ferdinand Richter 'Estate' Riesling Mosel, Germany	84
2016 Tai Nui Sauvignon Blanc, Marlborough, New Zealand	58
2016 Shaw & Smith Sauvignon Blanc, Adelaide Hills, SA	72
2016 YV by Mac Forbes Chardonnay, Yarra Valley, Victoria	60
2014 Minet 'Vieilles Vignes' Pouilly-Fumé, Loire Valley, France (Sauvignon Blanc)	90
2015 Le Grand Noir 'Black Sheep' Viognier, Languedoc-Roussillon, France	58
2015 Ten Minutes By Tractor 'Estate' Chardonnay, Mornington Peninsula, VIC	98

Rosé

2016 Spinifex Rosé, Barossa Valley, SA	65
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Red	
Pete's Pure Shiraz/Pinot Noir Euston, NSW	47
2013 Nazaaray 'Blend 1' Pinot Noir, Mornington Peninsula, VIC	85
2016 Fighting Gully Road Pinot Noir, Beechworth, Victoria	70
2015 Sailor Seeks Horse Pinot Noir, Huon Valley, Victoria	98
2015 Diamonds in the Dirt 'Old Vine' Grenache, Barossa Valley, SA	58
2014 Pier Luigi Barbera d'Asti, Piedmont, Italy	58
2015 Camelback Shiraz, Heathcote, VIC	58
2015 Head 'Red' Shiraz, Barossa Valley, SA	70
2013 Warramate Cabernets, Yarra Valley, Victoria	70
2015 Watson Family Cabernet Merlot, Margaret River, Western Australia	54
2016 Foster e Rocco 'Nuovo' Sangiovese, Heathcote, Victoria	65
Bottled Beer	
Beer Laos, Laos	9
Asahi 'Super Dry' (Lager), Japan	10.5
Sample Pale Ale, Collingwood, VIC	11.5
Moon Dog 'Beer Can', Abbotsford, VIC	9.5
James Boags Light, TAS	7
House Spirits	10
Vodka - Wyborowa	
Gin - Beefeater	
Scotch - Chivas Regal 12 Year Old	
Bourbon - Maker's Mark	
White Rum - Havana Club 3 Year Old	
Dark Rum - Havana Club Añejo Especial	
Tequila - El Jimador Reposado	

TERMS & CONDITIONS

Menus

Set menu:

Groups of 12 or more are respectfully required to dine from one of our set menus. Please note the entire group must dine from the same set menu and menu items are subject to change based on seasonal availability.

All Food and drinks menus must be confirmed at least 2 weeks in advance of your function.

Final numbers:

You are required to confirm final numbers no later than 1 week prior to your booking. Your food and beverage will be calculated using the final numbers or the actual number of attendees, whichever is greater.

Children:

Children under 12 will receive set menus charged at half price, children under 4 eat free of charge.

Dietary requirements:

We cater to all basic dietary requirements. Vegetarian diners will receive a full vegetarian set menu created by the chef on the day of dining. Other dietary restrictions may receive one dish per course depending on the severity of the restriction. As a general rule of thumb, the more notice we have the better experience for our guests.

Please note that due to the preparation of dishes and some imported ingredients, we cannot guarantee dishes are free from allergens such as (but not limited to) traces of nuts, gluten or shellfish products. As the spirit and influence of our menu is Asian in origin, we regret we cannot accommodate any dietary requirements relating to any staple Asian ingredients (e.g. chilli, lemongrass, coriander, etc). These are usually included in all base sauces, marinades, dressings and condiments, and are difficult to exclude from most dishes.

Beverages

Beverages:

- Beverage Packages are only available to groups of 12 or more.
- Groups of 30 or more are required to select a beverage package or pre-select beverages on a consumption basis from the beverage menu.

BYO:

We do not allow any BYO of any food or drink (with the exception of religious food or very specific dietary requirements). Exceptions to this rule are BYO specific periods which are specifically defined, and usually exclude large groups or private/semi-private bookings.

Responsible Service of Alcohol:

All Apples and Pears Entertainment Group venues practice Responsible Service of Alcohol (Liquor Control Reform Act 1998). We reserve the right to request photo identification from any guest at any time. We reserve the right to refuse service of alcohol to any guest at any time.

Deposits

Guests are required to fill in a group booking form to confirm their reservation and pay the deposit. All deposits will be deducted from the bill on the day of your booking.

Deposits are required as per the following schedule:

- Sole Use: \$1000 with full minimum spend paid 1 month prior to the event

Please note, GST is applied to the final bill. As a deposit is a pre-payment, GST does not apply until the final transaction. Any receipt for deposits paid will be excluded GST.

Pricing

Pricing is locked in for a maximum 6 months from booking date. For functions booked more than 6 months in advance, please check with your Events Manager as to the pricing increase.

Service charge:

For private/semi-private areas or groups of 20 or more, an 8% service charge is added to the total bill. This is not included in the minimum spend.

Public Holiday Surcharge

Any bookings made on a public holiday will have a surcharge of 10% added to the total bill. Please note this is not included in the minimum spend.

Terms of payment:

- We accept EFTPOS and all credit cards. Each payment made by debit or credit card will attract a 1.6% surcharge.
- We can only accept a maximum of three separate payments per bill. We do not accept individual billing.
- Accounts, personal and company cheques will only be accepted if prior written notice has been approved by Red Spice Road.
- Full payment, minus any deposit paid will be due on the day of dining.
- Apples + Pears gift vouchers are accepted as part or full payment in a single transaction. No cash refunds will be given for unused value.
- Please note that for all Public Holidays, a 10% surcharge will be added to your bill.
- Any outstanding amount must be settled on the night, we cannot invoice you after the event unless previously arranged.
- If for any reason payment is not received on the day of the event, we reserve the right to charge the nominated card provided in full.
- Entertainment Card: There is a maximum usage of 1 card between 2 people or 3 cards per group to the value of 25% off (Maximum discount per card- \$40). Not to be used in conjunction with any other offer.

Cancellation Policy

Cancellation and deposit refunds:

- The following applies to all deposit receipts should you cancel your booking:
 - 60 days or more – a full refund will be given.
 - Between 30 and 60 days - The deposit amount will be retained but can be transferred for a future event at either venue and used within 6 months.
 - Between 8 and 29 days - The deposit will be forfeited.
 - Less than 7 days - Forfeit any deposits paid, and the balance of the Minimum Spend will be charged to your credit card.

Refund policy for pre-purchased ticketed events:

- There are no refunds for ticketed events. If you cannot attend an event, you are more than welcome to sell your spot, otherwise it will be forfeited. If the event is sold out, a full refund will be considered provided we can successfully resell the spot on your behalf.

Bite Club Policy

- The maximum amount of points accrued in any one sitting is capped at one thousand (1,000) per member, including function bookings.
- In order to earn points, payments must be received by Red Spice Road, Red Spice QV, Burma Lane or Meat Fish Wine in full on the day of dining with a valid membership number/QR code presented in either digital or print format.
- Points are not refundable, replaceable or transferable and cannot be added after the day of your booking in the event you do not present your Membership code at the time.

- Only one membership can be used per total dining transaction. In the event that there is more than one member in the dining group, only one membership can be used to accrue points.
- Points will be accumulated based on the value of the dining transaction purchased and paid for. Two (2) points will be accrued for every one (1) dollar spent up to the maximum value.
- Points cannot be accrued on pre-purchased Apples + Pears events.
- Please note the terms of the Apples + Pears Bite Club are subject to change without notice

Extra Information

Function Extras:

We have a selection of extras available for private rooms such as candles and tablecloths. Please contact reservations for more information on our preferred supplier list.

AV equipment: (Private Dining Only):

We have a microphone, projector and screen available for hire at \$50 per item.

Wilful Damage:

We reserve the right to pass on any costs to you incurred by (but not limited to):

- Decorations that remove paint or varnish from walls and/or fixtures, including Blu-Tack
 - Any damage that can be considered over and above fair wear and tear
 - Scratched or broken furniture
- Disappearance of any item or fixture from the restaurant or private rooms that can be deemed to have occurred by you or someone from your party from CCTV footage or witness statements.

Constant Video Surveillance:

Please note that whilst on the premises of Red Spice Road, you and any of your party may be subject to video surveillance for the security of our patrons and staff. Access to this information is limited to the General Manager and the owner only and any law enforcement officer upon request.