



## 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](http://www.meatfishwine.com/functions)

Last Updated: 26<sup>th</sup> June 2017

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## DINING OPTIONS

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### SEMI-PRIVATE DINING

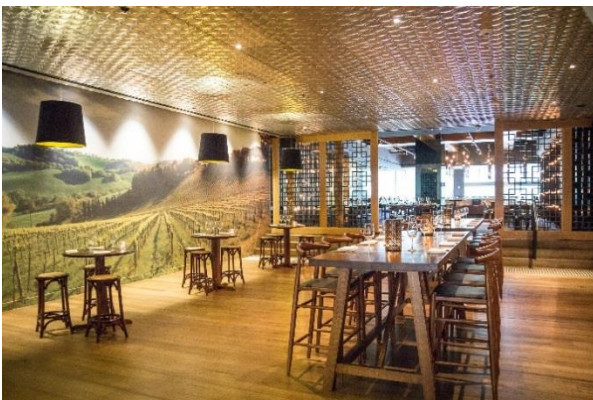
PRIVATE ROOM 1 & 2

Area: 40 m<sup>2</sup> | 15 people – 32 people



### BAR DINING

Area: 80 m<sup>2</sup> | Stands up to: 80-100 guests | Theatre style set-up: 60 guests | Banquet style set-up: 50 guests



### MAIN DINING SPACE

Area: 138 m<sup>2</sup> | Stands up to: 180-200 guests | Seated: 120 guests



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## RED SPICE QV MENUS\*

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### LUNCH MENU

#### To Start

Issan style fried chicken, palm sugar chilli sauce

#### Small Plates

Beef dumplings, soy, black vinegar, peanut, chilli oil

South Australian oyster w/ miso, ginger, green onion

#### Large Plates *Includes steamed jasmine rice*

Khmer fish salad, Shredded fish, herbs, chilli, lemongrass, pickled carrot, shallots

Gin Thoke salad, Shredded cabbage, ginger, tomato, sesame, peanut, crunchy beans, coriander

Beef penang curry, potato, snake beans

Minced chicken stir fried w/ basil, chilli, gailan, fried egg

Five spice pork belly, chilli caramel, green onion, apple vinegar

#### Dessert

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

#### 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

### DINNER 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

Set Menu | \$69 PP

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## RED SPICE QV MENUS\*

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### SHOWCASE BANQUET

#### 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

Showcase Set Menu | \$79 PP\*

### PREMIER BANQUET

#### 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 Premier Banquet | \$99 PP\*

\* Please note: All menus are subject to change

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## RED SPICE QV CANAPES

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### BASIC CANAPÉS

CHOOSE 4 FROM BELOW SELECTION:

- Red curry fish cakes w/ snake beans, lemongrass & basil (H)
- Sesame prawn toast w/ chilli bean mayo (H)
- Five spice pork belly, apple salad, chilli caramel (H)
- Shitake, water chestnut, eggplant croquettes- ssamjang dipping sauce (H)
- Malaysian chicken satay - nyonya style peanut sauce (H)
- Lamb rendang spring rolls - coconut riata (H)
- Wagyu cheese & bacon burger fried dumplings-kachin tomato relish (H)
- pumpkin, split pea, mint fritters-tomato curry (H)
- Betel leaf, smoked barramundi, herbs, peanuts, chilli (C)

### PRICING

2 hours \$30 PP | 3 hours \$40 PP\*

### 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)
- Beef rendang roti wrap-turmeric, cucumber yoghurt (H)
- Thai style chicken wings-nahm prik pla-pandan leaf (H)

### PRICING

Additional \$10 PP / Per Item\*

### PREMIUM CANAPÉS

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)
- Salmon sashimi, smoked tomato, pickled cucumber, seaweed cracker (C)
- Oyster, soy, green onion, sesame, pickled Japanese plum (C)
- Crab, cheese, bacon dumplings (steamed or fried)- sour chilli dipping sauce (H)

### PRICING

3 hours \$42.5 PP\*

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## MEAT FISH WINE @QV MENU

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### 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 (Starters and Main) \$69 Per Person  
  
3 Course - Alternate Drop (Starters + Mains and Dessert) \$85 Per Person

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## MEAT FISH WINE @QV CANAPÉS

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### BASIC CANAPÉS\*

CHOOSE 4 FROM BELOW SELECTION:

#### Savoury Canapés

Pumpkin, pinenut & feta tart (C)

Salmon rillettes, pumpernickel (C)

Bresaola crostini, truffle dressing (C)

Confit duck en croute, prune puree (C)

Mini baked potato, chive, cream cheese (H)

Grilled prawn cutlet, salsa verde (H)

Pork & fennel sausage roll, apple relish (H)

Beer battered oyster, wasabi mayonnaise (H)

#### Dessert Canapés

Seasonal fruit & mascarpone tart (C)

Lemon meringue tart (C)

Apple crumble (H)

Chocolate caramels (C)

Fruit jellies (C)

#### PRICING

2 hours \$30 PP | 3 hours \$40 PP\*

### ADD- ON: LARGER CANAPÉS

Wagyu sliders, cheddar, onion, BBQ sauce (H)

Fish and chips, tartare sauce (H)

Lamb cutlet, salsa verde (H)

Braised beef cheek, pommes puree (H)

Vegetable frittata, smoked yoghurt (H)

#### PRICING

Additional \$10 PP / Per Item\*

### PREMIUM CANAPÉS\*

CHOOSE 4 FROM BASIC CANAPE SELECTION + 2 FROM PREMIUM:

Freshly shucked oyster, cucumber and chive vinaigrette (C)

Kingfish crudo, ginger and shallot dressing (C)

Scallop, tigers milk, spring onion (H)

Harrisa lamb skewer, smoked yoghurt (H)

Mushroom and truffle arancini (H)

Braised beef tart, onion jam (H)

#### PRICING

3 hours \$42.5 PP\*

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## MEAT FISH WINE @QV CANAPÉS

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### CHAMPAGNE CANAPÉS\*

CHOOSE 6 FROM BELOW:

Oysters, bellini foam (C)

Blini, crème fraîche, salmon roe (C)

Osetra caviar (C)

Foie gras parfait, cherry jelly (C)

Pork rillettes, bacon relish (C)

Smoked salmon, wasabi caviar, gingerbread (C)

Soft poached egg yolk, sherry cream (H)

Mushroom and truffle tart (H)

### PRICING

3 hours \$70 PP\*

### "EAST MEETS WEST" CANAPE PACKAGE

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

### PRICING

3 hours \$45 PP\*

\* Please note: All menus are subject to change



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## BUFFET OPTIONS

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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\* (Add Pork belly, chilli star anise caramel for \$10pp)

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## BEVERAGE PACKAGE A + B

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### BEVERAGE PACKAGE 'A'

#### Sparkling

NV BTW Sparkling, Multi-regional, South Eastern Australia

#### White

2016 Pete's Pure Pinot Grigio, Euston, NSW

#### Red

2013 Avesta Pinot Noir/Shiraz, Yarra/Goulburn Valleys, Victoria

#### 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 Howard Park 'Miamup' Chardonnay, Margaret River, Western Australia

#### Red (Choose two)

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

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

2015 Cantine Madaudo 'Barone di Bernaj' Nero d'Avola, Sicily, 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

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## BEVERAGE PACKAGE C & EXTRAS

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### 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

2014 Ten Minutes By Tractor 'Estate' Chardonnay, Mornington Peninsula, Victoria

#### Rose

2016 Luke Lambert 'Crudo', Yarra Valley, Victoria

#### Red (choose two)

2015 Jamsheed 'Pepe Le Pinot' Pinot Noir (Yarra Valley, 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

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## BEVERAGE ON CONSUMPTION

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### 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 Billecart-Salmon Brut, Mareuil-sur-Ay, Champagne, France	138

NV Dominique Portet Brut Rose, Yarra Valley, VIC	68
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### 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 Mac Forbes 'Spring' Riesling, Strathbogie Ranges, VIC	65
2015 Gunderloch 'Fritz's' Riesling, Rheinhessen, Germany	55
2016 Tai Nui Sauvignon Blanc, Marlborough, New Zealand	58
2016 Shaw & Smith Sauvignon Blanc, Adelaide Hills, SA	72
2014 Minet 'Vieilles Vignes' Pouilly-Fumé, Loire Valley, France (Sauvignon Blanc)	90
2015 Le Grand Noir 'Black Sheep' Viognier, Languedoc-Roussillon, France	58
2016 Howard Park 'Miamup' Chardonnay, Margaret River, WA	65
2014 Ten Minutes By Tractor 'Estate' Chardonnay, Mornington Peninsula, VIC	98

### Rosé

2016 Spinifex Rosé, Barossa Valley, SA	65
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Red		
2013 Avesta Pinot Noir/Shiraz, Yarra/Goulburn Valleys, VIC	52	
2013 Nazaaray 'Blend 1' Pinot Noir, Mornington Peninsula, VIC	85	
2015 Jamsheed 'Pepe Le Pinot' Pinot Noir, Yarra Valley, VIC		68
2015 Moondarra 'Studebaker' Pinot Noir, VIC	75	
2013 Francois Labet Bourgogne Rouge, Burgundy, France	94	
2015 Diamonds in the Dirt 'Old Vine' Grenache, Barossa Valley, SA	58	
2015 Cantine Madaudo 'Barone di Bernaj' Nero d'Avola, Sicily, Italy	58	
2015 Navarro Lopez 'Tierracalar' Tempranillo, Castilla, Spain	60	
2015 Camelback Shiraz, Heathcote, VIC	58	
2015 Head 'Red' Shiraz, Barossa Valley, SA	70	
2014 Howard Park 'Miamup' Cabernet Sauvignon, Margaret River, WA	68	
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		

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# FREQUENTLY ASKED QUESTIONS & NEXT STEPS

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## FREQUENTLY ASKED QUESTIONS

- 1. When does the minimum spend apply?*

The minimum spend applies when you have requested an exclusive area in our venue - this includes all food and beverage spend. The minimum spend will be charged even if you do not reach it. If for some reason your numbers drop and you don't feel you will reach the spend we can assist you prior to your event with the best ways to do so. i.e. Cocktails on arrival
- 2. Is there a room hire fee?*

There is no room hire fee, this is included in the minimum spend requirement.
- 3. Are we required to have a banquet?*

All groups 12 or more are required to order from our banquet / set menu.
- 4. Can the banquet be tailored for dietary requirements?*

We cater for a wide range of dietary requirements. Vegetarians/Vegans receive a completely separate banquet at the same charge whereas allergies may only receive one dish depending on the severity. As long as we know in advance we can make sure this is organised for you.
- 5. Do you provide AV equipment?*

We can provide a Screen / Projector / In-House Wireless Microphone / Speaker / Lectern which will be at a \$50 hireage fee per item including set up and installation.
- 6. Do we have a list of suppliers used in the past?*

We can send out recommendations for suppliers regarding music/AV equipment/photographers/ guest speakers etc.
- 7. What are our options for beverages?*

We can offer you a variety of beverage packages ranging from \$35 per person to \$80 per person. Alternatively you can run a bar tab and charge beverages on consumption.
- 8. Can we personalise our own menus?*

We are more than happy to arrange personalised custom menus for all group bookings.

## NEXT STEPS

If you are happy and wish to proceed, please find the booking process timeline:

Immediately:

- Organise a site visit with our Reservations Team or Restaurant Manager
- Make a tentative booking for the required date

A week later:

- Fill out booking form (located on the email received after your tentative booking) to secure the date and pay necessary deposit.
- Wedding Bookings: Organise availability for food/beverage tasting

Within the month:

Ask for more information on our preferred supplier list:

- Flowers - My Flowerhouse  
T: 966 11 228 W: <http://myflowerhouse.com.au/>
- A/V & Entertainment - Concept Audio Visual  
T: 0409 863 580 E: [info@conceptaudiovisual.com.au](mailto:info@conceptaudiovisual.com.au)
- Photo booth Hire - OMG Photo booths  
T: 0421 248 952  
W: <http://www.omgphotobooth.com.au/>
- Photography - Epic Photography  
T: 0438 242 676 W: <http://epicphotography.com.au/>
- Cakes - Burch & Purchase  
W: <http://burchandpurchase.com.au/>

One month prior:

- Lock in your Food and Beverage selections
- Pay 50% of minimum spend. This can be paid in one lump sum or instalments.

Two weeks prior:

- Lock in the following details:
  - Entertainment / AV equipment
  - Decorations
  - Cake
  - Suppliers list of names / contact details
  - Seating chart
  - Timings

One week prior:

- Have checklist / details signed and scanned back to your Events Manager
- Confirm any dietaries and final numbers

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# TERMS & CONDITIONS

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## Food:

For all groups set / canape/ banquet menu is compulsory & must be confirmed at least a fortnight prior to the event. Please note: All menu items are subject to change.

## Dietary Requirements:

We cater for all dietary requirements. As a general rule of thumb, the more notice we have, the better the experience for our guests. Due to the preparation of dishes and some imported ingredients, we cannot completely guarantee dishes are free from allergens such as (but not limited to) traces of nuts, gluten or shellfish products.

## Beverages:

You can either run a tab from our bar for your party with any limitations you like or you can select one of our many beverage package (min 12 guests) and have unlimited beer wine, soft drinks juice for the duration of the event.

## 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 of course BYO specific periods which are specifically defined, and usually exclude large groups or private/semi-private bookings.

## Constant Video Surveillance:

Please note that whilst on the premises of Meat Fish Wine, 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.

## Minimum spends:

This includes all food and beverage spend on the date of your event. Minimum Spends specifically exclude items such as merchandise/books, Service Charges, Credit Card Surcharges and so on.

## Extras:

We have a selection of extras available for private rooms. This will include flowers, candles and tablecloths. Please contact reservations for more information.

## 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.

## 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 the greater.

## Deposits:

You are required fill in a Group Booking Confirmation Form at the time of booking. Deposits are required as per the following schedule:

- Private Room 1 + 2: \$500
- Sole Use: \$1000 with full amount 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 excluded GST.



#### Service Charge:

For private/semi-private areas or groups of 20 or more a 8% Service charge is added to the total bill. This is not included in the minimum spend and is at your discretion. It is your responsibility to communicate with your waiter if you wish to opt out.

#### AV equipment: (Sole Use Only):

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

#### 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.

#### Security: QV Security:

This is a legal requirement for groups over 150 guests. Pricing is as follows:

- Monday to Friday - 06:00 - 18:00 - \$32.50 per hour, Minimum 4 hrs \$130.00 per guard (excluding GST)
- Monday to Friday - 18:00 - 06:00 - \$34.50 per hour, Minimum 4 hrs \$138.00 per guard (excluding GST)

Number of guards required - for every 100 guests = 2 guards + 1 guard for every extra 100 guests, so for 300 guests you'll need 3 guards.

#### 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.
- Full payment, minus any deposit paid will be due on the day.
- 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.

#### 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.