



# EVENTS AT EASTS

EVERYDAY FUNCTIONS

*Meetings ■ Seminars ■ Special Events & More*

# East's

*Thank you for your enquiry regarding hosting your forthcoming event at East's. Your enquiry suggests that you are seeking a function destination that is contemporary, stylish & offers both a convenient, central location & state of the art facilities. We can certainly meet your needs at East's.*

*As a multi-award winning venue located just 4km from Brisbane's city centre & boasting ample off-street parking, East's offers the perfect solution for your next conference, seminar, cocktail party or seated extravaganza.*

*East's' dedicated functions facilities offer sophistication & versatility for a wide range of uses. The appealing & clever design offers flexible spaces featuring molded wood wall paneling, monogrammed carpets & stunning crystal chandeliers set within back-lit ceiling recesses for flattering lighting, all presented in a tasteful neutral décor.*

*Our Diamond Room offers the ability to divide into four smaller spaces with customised & soundproofed movable walls. Features include wall mounted plasma screens, an in-room granite bar adorned with semi precious stones & external entry points. Each room also features natural light as well as dimmable lights, a lectern & a flexible audiovisual system for background music & an internal PA system.*

*East's' function facilities also extend to a private boardroom that can seat up to 14 people, with natural lighting & black out ability for presentations. The boardroom features a polished wooden table, plush leather seats & state of the art technical equipment, ideal for your next meeting.*

*Additionally, our lavish Western Dining Room is a versatile, multi purpose space ideal for wedding ceremonies, cocktail receptions or hired in conjunction with our main function room.*

*East's is renowned for our high quality customer service & superior culinary excellence & we can assure you that our professional team will see that your every need is not just met, but exceeded.*

*I am delighted to attach a copy of our current function menus for your perusal. These menus are an indicative selection of our offer & we would be very pleased to work with you to tailor a menu that best suits your needs.*

*Should you have any questions or wish to make a time to view our function facilities, please feel welcome to contact me on ph: 07 3397 8885.*

*Functions Manager*

*[catering@east'sleagues.com.au](mailto:catering@east'sleagues.com.au)*

## VENUE INFORMATION

### DIAMOND ROOM

*With movable internal walls the Diamond Room has the versatility to be used in multiple configurations, offering flexible spaces & natural light, making it ideal for your next conference, seminar or cocktail gathering.*

*The meticulous interior design of the Diamond Room boasts moulded wood wall panelling for a sense of sophisticated grandeur balanced with the graceful swirl of the floral monogrammed carpet in tasteful, neutral tones. The striking black granite bar is adorned with semi precious stones & the delicate crystal pendant chandeliers throughout provides flattering light to complement the room's warm, natural tones.*

	Capacity			Room Hire
	Theatre	Cocktail	Seated	6 hours
<b>Diamond Whole Room</b>	300	320	220	\$650
<b>Diamond Half Room</b>	100	160	90	\$400
<b>Boardroom</b>	N/A	N/A	14	\$500

*\*Capacities noted are maximum capacities & may alter based on you individual needs*

*Room hire inclusions*  
*Access to background music*  
*Access to internal PA system*  
*Lectern & Microphone*  
*Tables & linen*  
*(round tables seating 10 guests or cocktail bar tables)*  
*Dance floor*  
*(subject to availability)*

*Additional technical equipment & conference stationary available upon request (charges apply).*



## BOARDROOM

*Stylish, sophisticated & featuring state of the art technical facilities, the Easts boardroom provides an attractive space for 14 guests seated in comfortable leather armchairs, plus internal tea & coffee services & washroom.*

*The configuration around the boardroom table is ideal for hosting your next meeting, group presentation, training or team brainstorming session.*

*It is also a perfect setting for intimate dining occasions or small, catered events. With the ability to 'hide away' the unwanted technical facilities of the room, this space is easily transformed for lunch or dinner, 7 days of the week.*

*Bathed in natural light or able to be completely blacked out, the boardroom is the impressive meeting space you can have beyond your own work premises, in easy reach of the city & with a range of catering options on h&.*

*Room hire \$500.00 (up to 6 hours)*



## WESTERN DINING ROOM

*A versatile, multi-purpose space, the Western Dining Room is a tastefully decorated space adjacent to our Brasserie. Ideal for wedding ceremonies, cocktail receptions or hired in conjunction with our main function room. This space is subject to availability & Management discretion.*

*Room hire \$400.00 (up to 6 hours)*



## ALCOVE

*Boasting a contemporary cocktail lounge decor, this versatile area is architecturally designed with ultra modern styling to provide an attractive & intimate space. Complete with its own private bar the Alcove is ideal for pre-dinner drinks, cocktail gatherings or seated functions.*

*Room hire \$300.00 (up to 6 hours)*



*A minimum catering spend of \$15.50pp applies to all functions*

*Extended room hire available at an additional cost of \$200.00 per hour or part thereof*

*A surcharge will apply to functions held on Sundays & Public holidays (15%)*

*Subject to approval a \$500.00 surcharge will apply for functions concluding after midnight*

## BREAKFAST MENUS

### **Plated Breakfast**

*Preset on tables*

*Artisan bakery selection of pastries & rolls,  
Seasonal fresh fruit platter*

*Hot plated breakfast,  
please select 1 from the following:*

*Baby spinach & fetta frittata, grilled mushrooms, roasted roma tomato, avocado & tomato chilli relish  
Scrambled egg tart, crispy Berkshire bacon, roasted roma tomato & breakfast chipolata  
Crispy bacon, scrambled eggs, herb crusted tomato, sautéed mushroom, chipolatas & hash brown*

*Freshly brewed coffee, tea & orange juice*

**\$35.00 per person**

### **Hot Buffet Breakfast**

*Preset on tables*

*Artisan bakery selection of fresh baked pastries  
Selection of natural preserves & butter  
Sliced tropical fruit platter  
Selection of natural yoghurts*

*Hot Buffet*

*Creamy scrambled free range eggs  
Roasted herb crusted tomatoes  
Crispy Berkshire bacon  
Sautéed thyme oil field mushrooms  
Rustic potatoes*

*Freshly brewed coffee, tea & orange juice*

**\$40.00 per person**

*Breakfast menus are based on a minimum of 50 guests for weekdays & 80 guests on weekends  
(Subject to availability & minimum spends)  
Dietary requirements can be accommodated upon request*

## CONFERENCE MENUS

### Refreshment Breaks

*Suitable for morning & afternoon tea,  
please select from the following items:*

*Chef's selection of assorted muffins  
Artisanal baked Danish pastries  
Daily baked brownies  
Portuguese tart  
Earl grey, pear, & caramel slice  
Today's freshly baked cookies (2pp)  
Traditional lamingtons  
Assorted mini flavoured donuts (2pp)  
Home made organic carrot cake  
Devonshire style scones with Chantilly cream & preserves\*  
Miniature baked ham & cheese croissants  
Freshly baked assortment of mini quiche (2pp)  
Chefs Crudité's selection with dips & crusty bread  
Freshly sliced tropical fruit with honey lime yoghurt dipping sauce*

*Freshly brewed coffee, tea & orange juice*

**\$15.50 per person  
(select 2 items)**

**\$19.50 per person  
(select 3 items)**

*\* Recommended for 60 guests or under*

*Freshly brewed coffee, tea & orange juice*  
**\$8.50 per person**

## Working lunch 1

Assorted gourmet sandwiches  
Please select **three** fillings from the following:

Ham, cheese & tomato finger sandwiches  
Chicken, lettuce, cheese with pesto mayo served on Turkish pide  
Tuna with dill dressing, lettuce & cheese served on organic rye  
Creamy curried egg, lettuce, cheese served on wholemeal loaf  
Salad sandwich with cheese & avocado on Turkish bread

Please select **one** from the following:  
Apple crumble slice & tropical slice fruit platter  
Platter selection of mini pies, sausages rolls & spring rolls

Freshly brewed coffee, tea & orange juice

**\$23.90 per person**

## Working lunch 2

Assorted gourmet sandwiches  
Please select **three** fillings from the following:

Roast beef, lettuce, tomato, cheese & mustard aioli finger sandwiches  
Chicken, lettuce, cheese with pesto mayo served on Turkish pide  
Ham, cheese & tomato finger sandwiches  
Tuna with dill dressing, lettuce & cheese served on organic rye  
Creamy curried egg, lettuce, cheese served on wholemeal loaf  
Roast turkey, cranberry, avocado, lettuce & cheese, served on organic rye

Chocolate mud cake  
Tropical slice fruit platter with mixed berries  
Platter selection of mini pies, sausages rolls & quiche

Freshly brewed coffee, tea & orange juice

**\$26.90 per person**

Refreshment breaks & working lunch menus are based on a minimum of 30 guests Monday to Friday  
& by approval on weekends (minimum spends apply).

Menus are self-service & will be served within your function room unless by prior arrangement.  
Please note: no coffee facilities are available on site until 10am.

Dietary requirements can be accommodated upon request  
A minimum spend of \$15.50pp is applicable



## COCKTAIL MENU

### Cold Collection

*Gourmet dips & Turkish bread, (v)*  
*Thai spiced beef, betel leaf, & chilli dressing (gf)*  
*Pulled pork lettuce cup with a sesame glaze (gf)*  
*Asian crepe with Peking duck*  
*Crab & chive, ginger infused watermelon, salmon caviar (gf)*  
*Assortment of rice paper rolls*  
*Half shell oysters, smoked salmon, baby watercress (gf)*  
*Cured Tasmanian salmon pumpernickel, chive crème fraiche*  
*Assortment of Sushi & maki rolls with ponzu dipping sauce (v) (gf)*  
*Mini chicken Caesar salad*

### Hot Collection

*Goats' cheese tartlet, honeyed caramelized onion (v)*  
*Thai fish cakes, mango chilli salsa*  
*Peking duck spring rolls, ponzu dipping sauce*  
*Mini wagyu beef sliders, with cheese & tomato relish*  
*Tempura pumpkin flower with Moroccan pumpkin mousse, chilli mayo (v)*  
*Macadamia chicken with smoked ham & basil pesto (gf)*  
*Mini roasted vegetable frittata, minted raita (gf) (v)*  
*Wild mushroom & parmesan arancini, black truffle aioli (v)*  
*Teriyaki chicken lollipops with fried shallots*  
*Sichuan crispy squid, lemon aioli*  
*Crispy tempura prawns with Thai vinaigrette*  
*Mini jacket potato, aged cheddar sour crème (gf) (v)*

**Select 4 items for ½ hour service - \$19.90 per person**

**Select 6 items for 1 hour service - \$26.90 per person**

**Select 8 items for 1½ hour service - \$31.90 per person**

**Select 10 items for 2 hours service - \$37.90 per person**

### Noodle Box Collection

*Sweet & sour pork with Asian greens & steamed rice*  
*Curry chicken with coconut rice*  
*Beef tenderloin with satay sauce on jasmine rice*  
*Butter chicken with pilaf rice, cucumber & mint yoghurt*  
*Ricotta tortellini with pancetta, tomato & Parmesan cream sauce*  
*Penne pasta with pesto, semi-dried tomatoes & Champagne cream sauce*  
*Crispy calamari with fries, lime aioli & grilled lemon wedge*  
*Tempura fish, shoe string fries, smoked paprika salt*

**Add \$7.90 pp per item**

*Cocktail menu & Noodle box collection pricing is based on a minimum of 40 guests*  
*Chefs selection available upon request*  
*Dietary requirements can be accommodated upon request*

## **Grazing stations**

*Suitable as an addition to a canape selection*

### **Antipasti Collection**

*Decorative display of  
assorted cured, smoked & preserved meats from around the world,  
prosciutto, grilled vegetables, marinated olives,  
focaccia, grissini & crusty bread*

**\$18.50 per person**

### **Cheese Collection**

*Selection of Australian & international cheese buffet,  
served with range of condiments, fruits, chutneys, crackers & breads*

**\$15.00 per person**

### **Oyster Collection**

*Oyster shucking station:  
Live shucking by one of our chefs using ocean fresh oysters  
to order with a range of dressings & condiments*

**\$35.00 per person  
(allows for 1 dozen pp)**

*Grazing stations are a display of your chosen food pre-set in the room*

## PLATED MENUS

### Plated selection 1

*Available Monday- Friday only*

#### Entrée

*Sautéed potato gnocchi served with wild mushroom sauce & truffle oil (v)*  
*Honey soy chicken salad on a sesame seed crisp with coriander Asian slaw & chilli mayo (gf)*  
*Thai beef salad with crisp vegetables, glass noodles, pickled ginger & a chili mint dressing (gf)*  
*Heritage tomato & peperonata tart served with Persian fetta, basil syrup & a balsamic glaze (v)*  
*Veal tortellini with a creamy tomato, bacon & shallot sauce, topped with shaved parmesan*

#### Main

*Crispy skin salmon served with mash, baby greens, lemon crème & topped with salt & pepper squid*  
*Double cooked pork belly with garlic potato, buttered greens, fried cauliflower & spiced jus (gf)*  
*Slow roasted sirloin with whipped potatoes, grilled vegetables, horseradish cream & pan juices (gf)*  
*Parmesan crusted chicken with crème potatoes, vegetable caponata, greens & Champagne sauce (gf)*  
*Angel hair pasta with Persian fetta, heirloom tomato, Italian parsley, garlic, chilli & olive oil*

#### Dessert

*Strawberry Pavlova served with vanilla cream, passionfruit & roasted coconut (gf)*  
*Tiramisu slice with roasted coffee anglaise, chocolate shavings & double cream*  
*Lemon tart with pistachio dust, fresh crème & strawberries*  
*Cookies & cream cheesecake, vanilla bean sauce, fresh berries & crème*  
*Vanilla pannacotta served with a raspberry compote, biscotti, mint & double cream*

*House selection of filtered coffee & assorted teas*

**\$40.00 per person**

**includes 2 course alternate service menu**

**\$47.50 per person**

**includes 3 course alternate service menu**

*Menu is based on a minimum of 40 guests*  
*Includes tables, chairs, linen & service staff*  
*Dietary requirements can be accommodated upon request*

## Plated selection 2

### Entrée

*Sautéed potato gnocchi served with wild mushroom sauce & truffle oil (v)*  
*Compressed watermelon with king prawns, Persian fetta, salmon caviar, avocado & dill syrup (gf)*  
*Ceviche salmon with baby apple, handpicked crab & chive salad, Yuzu pearls, salsa Verde (gf)*  
*Honey soy chicken salad on a sesame seed crisp with coriander Asian slaw & chilli mayo (gf)*  
*Crispy red braised duck leg, sautéed red cabbage, fried shallots & aromatic dressing (gf)*  
*Thai beef salad with crisp vegetables, glass noodles, pickled ginger & a chili mint dressing (gf)*  
*Heritage tomato & peperonata tart served with Persian fetta, basil syrup & a balsamic glaze (v)*  
*Veal tortellini with a creamy tomato, bacon & shallot sauce, topped with shaved parmesan*  
*Jacks Creek wagyu carpaccio, radish, truffle aioli, baby cress & crumbled Reggiano (gf)*

### Main

*Crispy skin salmon, baby greens, capers, mash, lemon creme & salt & pepper squid*  
*Grilled lamb loin with pea puree, whipped potato, baby carrots, greens, fig jam reduction (gf)*  
*Double cooked pork belly with garlic potato, buttered greens, fried cauliflower & spiced jus (gf)*  
*Slow roasted sirloin with whipped potatoes, grilled vegetables, horseradish cream & pan juices (gf)*  
*Grilled snapper fillet topped with king prawns, buttered mashed, greens & a béarnaise sauce (gf)*  
*Parmesan crusted chicken with crème potatoes, vegetable caponata, greens & Champagne sauce (gf)*  
*Grilled beef fillet mashed potatoes, greens, baby carrots, fried onion, & red wine jus*  
*Angel hair pasta with Persian fetta, heirloom tomato, Italian parsley, garlic, chilli & olive oil*

### Dessert

*Honeycomb crunch, with golden honeycomb, chocolate sauce, pure crème*  
*Strawberry Pavlova served with vanilla cream, passionfruit & roasted coconut (gf)*  
*Tiramisu slice with roasted coffee anglaise, chocolate shavings & double cream*  
*Lemon tart with pistachio dust, fresh crème & strawberries*  
*Cookies & cream cheesecake, vanilla bean sauce, fresh berries & crème*  
*Vanilla pannacotta served with a raspberry compote, biscotti, mint & double cream*  
*Belgian Chocolate slice, with salted caramel fresh crème & berries*  
*A study in cheese, quince paste & dried fruits served with lavosh*

*House selection of filtered coffee & assorted teas*

**\$47.50 per person**

**includes 2 course alternate service menu**

**\$55.00 per person**

**includes 3 course alternate service menu**

*Menu is based on a minimum of 40 guests*  
*Includes tables, chairs, linen & service staff*  
*Dietary requirements can be accommodated upon request*

# BUFFET MENUS

## Full Buffet

### Start

*Selected artisan breads from our bakery*

### Salads

*Baby cos salad with bacon crisps & Parmesan garlic dressing*

*Green salad of mixed leaves with assorted dressings*

*Bavarian potato with crispy bacon & chives*

*Pasta salad with pesto & sundried tomato, olives*

### Hot Selection

*Roasted beef sirloin with rosemary jus*

*Grilled chicken breast with mushroom sauce*

*Pan seared salmon fillets with white wine & lemon cream sauce*

*Spinach & fetta tortellini with tomato, basil crème, shaved parmesan*

*Herb roasted baby potatoes with sundried tomato & shallots*

*Basmati rice pilaf with aromatic spices*

*Seasonal baby greens glazed with Tuscan olive oil*

### Dessert

*Assorted miniature cakes, pastries & sweet delights from our pastry team*

*Seasonal tropical fruit platter with fresh berries*

*House selection of filter coffee & assorted teas*

**\$62.50 per person**

*Buffet menus are based on a minimum of 50 guests.*

*Includes tables, chairs, linen & service staff*

*Dietary requirements can be accommodated upon request*

## **BBQ Buffet**

### **BBQ**

*Gourmet Beef sausages  
Grilled sirloin with thyme jus  
Moroccan chicken breast  
Grilled salmon fillet  
Sautéed onions  
Grilled field mushrooms with balsamic glaze*

### **Salads**

*House made coleslaw  
Mixed leaf salad with assorted dressings (v)  
Bavarian potato with crispy bacon & chives  
Pasta salad with pesto & sundried tomato, olives*

### **Sides**

*Fresh baked bread rolls  
Assortment of condiments*

### **Dessert**

*Seasonal tropical fruit platter with fresh berries  
Passionfruit yoghurt  
Double cream*

*House selection of filter coffee & assorted teas*

**\$40.00 per person**

*Buffet menus are based on a minimum of 50 guests.  
Includes tables, chairs, linen & service staff  
Dietary requirements can be accommodated upon request*

## **Table Buffet**

### **Start**

*Locally caught king prawns with Marie rose sauce  
Fried Calamari with citrus caper salt, garlic aioli, & lemon  
Assortimento di salumeria italiana premium including  
Prosciutto di Parma, chorizo, salami, bresaola, Chargrilled & marinated vegetables, olive tapenade*

### **Salads**

*Caprese salad with Bocconcini & heirloom tomatoes, fresh basil  
Baby gem salad with parmesan cheese & fresh herb dressing  
Mixed leaf salad with assorted dressings*

### **Main Selection**

*Roasted organic whole chicken with Chermoula spice infused with Lemon garlic,  
Sautéed baby greens, roasted potatoes  
Slow roasted whole sirloin with black truffle butter, roasted earth vegetables & a  
thyme reduction*

### **Dessert**

*Assorted pastries & sweet delights from our pastry team  
Selection of local & international cheeses with fig jam  
Crackers & breads*

*House selection of filter coffee & assorted teas*

**\$65.00 per person**

*Buffet menus are based on a minimum of 50 guests.  
Includes tables, chairs, linen & service staff  
Dietary requirements can be accommodated upon request*

## BEVERAGES

We are pleased to offer the following beverage packages for your consideration. However, should you prefer we are also able to accommodate cash bar & a prepaid bar tab arrangement (minimum spends apply) as detailed below.

### HOUSE SELECTION

*Chain of Fire Sparkling Brut Cuvee  
Chain of Fire Chardonnay  
Chain of Fire Shiraz Cabernet*

### LOCAL DRAUGHT BEERS

*(includes XXXX Gold, XXXX Bitter, Hahn light & Hahn Super Dry)  
Soft drinks, Mineral water & Orange juice*

**3 hours - \$40 per person**

**4 hours - \$45 per person**

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### PREMIUM SELECTION

*Robert Oatley Chardonnay  
3 Tales Sauvignon Blanc  
Wolf Blass Shiraz Private Release  
Wild Oats Merlot  
Pocketwatch Pinot Noir  
Morgans Bay Chardonnay*

### LOCAL DRAUGHT BEERS

*(includes XXXX Gold, XXXX Bitter, Hahn light, Hahn Super Dry, One Fifty Lashes & Heineken)*

### BOTTLED BEERS

*(XXXX Gold, Tooheys Extra Dry, Hahn Premium light, Heineken)  
Soft drinks, Mineral water & Orange juice*

**3 hours - \$50.00 per person**

**4 hours - \$55.00 per person**

*(Please select **one** white wine & **one** red wine)*

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### BAR TAB

We are happy to offer your guests a pre determined selection of beverages on a pre-defined bar tab arrangement.

*Please discuss your requirements with your functions representative.*

*(Minimum bar tab limit of \$500.00 applies which can be increased on the night with a credit card)*

*All beverages are serviced from the bar only, table service available at an additional cost.*



# TERMS & CONDITIONS

To ensure the smooth operation of your event, we ask that you read the following terms & conditions. Should you have any questions please feel welcome to contact us for assistance.

## Tentative Bookings

We are happy to place a tentative hold on your desired date for a period of 3 days, after which time a deposit will be required to secure the booking. Failure to provide a deposit within this period may result in the booking being cancelled.

## Payment Schedule

1. A deposit equivalent to the room hire (unless otherwise specified) is required to confirm your booking within 3 days (as detailed above) along with a signed copy of the terms & conditions.
2. Final payment of all fixed costs is required 2 weeks prior to the event date. Please note that failure to make final payment prior to the event date will result in the cancellation of your booking.
3. Where necessary & at management's discretion a specified venue bond may be required for payment prior to the event. This bond amount will be refunded post-event, minus any additional charges incurred (including any cleaning or other maintenance as a result of the event).

Please note that failure to make any of the above payments (unless by prior agreement) will result in the cancellation of your booking.

Payments can be made by cash, Visa, Mastercard or direct debit

Account Name: Eastern Suburbs Leagues Club Ltd

Bank: Westpac

Branch: Coorparoo

BSB Number: 034 037

Account Number: 265 729

## Cancellation

We would be disappointed if you were forced to cancel your booking, however we understand that circumstances occasionally make this necessary:

1. If notification of cancellation is received up to 4 months prior to the scheduled event a full refund of the deposit will apply, less any costs incurred by Easts on your behalf.
2. If notification of cancellation is received up to 3 months prior to the scheduled event the deposit will only be refunded upon successful re-booking of the venue & less any costs incurred by Easts on your behalf.
3. If notification of cancellation is received up to 2 months prior to the scheduled event the deposit will be forfeited.
4. If notification of cancellation is received within 2 weeks prior to the scheduled event the client is required to pay 100% of the anticipated food, beverage & outsourced costs.

## Final guest numbers/Minimum spend

By completion of the attached booking form, you will be bound by a minimum of 80% of your approximate guest numbers quoted upon booking (full charges for food & beverage will be based on this number).

A minimum guest number will be required no later than 14 days prior to the event date, after which time only increases in guest numbers will be accepted. A surcharge may apply if minimum guest numbers are not met.

Easts does not accommodate room hire only events & thus all functions are required to meet a minimum catering spend of \$15.50pp.

Additionally total minimum food & beverage spends are applicable for the following:

- Functions held on a Friday evening - \$3500.00
- Functions held on a Saturday evening - \$5500.00 (excludes weddings which are governed by our Wedding packages)
- Functions held on a Sunday - \$2500.00

Please note where a bar tab is selected a minimum limit of \$500 applies (based on 50 guests).

## Final details

Menus, beverage arrangements, entertainment, audio-visual requirements, room set up & running schedule must be confirmed no more than 14 days prior to the event date.

#### Damages/Indemnity

Where a function has created additional cleaning over & above the normal cleaning function a cleaning fee may apply. Please note that the organiser is financially responsible for any damage to Easts property/equipment & any third party items hired on your behalf. The client agrees that any payment of damages will be made within 7 days of the date of invoice. Under no circumstances are items to be glued, pinned or attached to the property without prior permission.

Easts will take all reasonable care with client/guests & third party property, however will not accept any responsibility for damages to, or loss of items whilst within the venue. Where matters beyond the control of Easts Management impair or prevent Easts from performing its obligations under the event order, Easts & management will be released from all liabilities.

#### HACCP

Please be advised that due to HACCP accreditation, no food or beverages are permitted to be brought onto Easts premises without prior written approval. Similarly, no food or beverage may be removed from the premises. Celebration cakes are exempt from this rule (cut & plate fee will apply).

#### Responsible Service of Alcohol

Management reserves the right to refuse the service of alcohol to any guests it considers to be under age, intoxicated or behaving in an offensive manner.

Management reserves the right to intervene if functions activities are considered illegal, noisy or offensive.

All guests under the age of 18 years must have their legal guardian remain on premises at all times during the visit to Easts.

#### Entertainment

Management reserves the right to control the quality, style & volume of any entertainment booked.

#### Prices/Surcharges

Every effort is made to maintain prices as printed, however these may be subject to change without notice.

A surcharge of 15% for functions held on a Sunday or public holiday will apply to the final bill (food, beverage & room hire).

#### Room Allocation

Should guest numbers decrease significantly from the minimum numbers advised, Easts reserves the right to re-allocate the function to a more appropriate area.

The client agrees to commence & conclude the function at the scheduled times agreed upon. Failure to do so may result in a surcharges being applied (\$200/hour or \$500 for conclusion past midnight).

To confirm your booking, please read the Terms & Conditions carefully, sign below and return this page to Easts within 3 days of making your booking.

FAX (07) 3847 2158  
PO Box 1160 Coorparoo DC Q 4151  
[catering@eastisleagues.com](mailto:catering@eastisleagues.com)

Your booking will be confirmed on receipt of this form together with your deposit bond.  
I have read and accept the conditions stated in this agreement.

Signed \_\_\_\_\_ Name \_\_\_\_\_ Date \_\_\_\_\_

Function date \_\_\_\_\_ Time \_\_\_\_\_ to \_\_\_\_\_

Approximate number of guests\* \_\_\_\_\_

Function package selected ^ \_\_\_\_\_

Organiser's name \_\_\_\_\_ Company  
name \_\_\_\_\_

Postal Address \_\_\_\_\_

Mobile number \_\_\_\_\_ Work number \_\_\_\_\_

Email \_\_\_\_\_

Deposit enclosed: \$ \_\_\_\_\_.00 ( ) MasterCard ( ) Visa ( ) Bank Cheque ( ) Cash ( ) Direct Deposit

(please note we only accept MasterCard or Visa, personal cheques are not accepted)

Cardholders Name: \_\_\_\_\_

Cardholders Signature: \_\_\_\_\_

Card number: \_\_\_\_\_ Expiry Date: \_\_\_\_/\_\_\_\_/\_\_\_\_

Security number \_\_\_\_ (3 digits)

Direct Debit:

Account Name: Eastern Suburbs Leagues Club Ltd

Bank: Westpac Branch: Coorparoo

BSB Number: 034 037 Account Number: 265 729

Reference \_\_\_\_\_

(please quote your surname as a reference when transferring monies)

\*We understand that 'approximate guest numbers' stated on your booking form is an early indication of attendance prior to RSVP's being received. However, please note that by signing this contract, you will be bound by a minimum of not less than 80% of your approximate guest numbers' quoted upon booking (full charges for food and beverage will be based on this number).

^Your booking is confirmed based on the function catering discussed and confirmed above.