



Woodgate Club Functions

TERMS AND CONDITIONS

DEPOSITS - PREPAYMENTS - CONFIRMATION OF BOOKING

1. All tentative bookings made will automatically lapse after a Fourteen-business day period.

A 10% deposit of minimum spend is required within 14 days of initial booking date along with credit card authorisation and terms and conditions form completed and signed to secure the reservation.

2. The catering and beverage component of your function is to be paid in full 14 days prior to the function date. Liquor charged on consumption basis may be settled by way of cash or credit card during function or at the conclusion of the function. Company or personal cheque will be accepted; however, payment by this method must be made 3 weeks prior to the event to allow for our processing and clearing of the cheque.

3. The Woodgate Club requires to be informed of final numbers at least 14 days prior to the function date along with additional payments and client's choice of menus, platters, room set-ups and service of function times.

CANCELLATIONS

1. If cancellation occurs less than 6 weeks before function date, 50% of the deposit will be refunded.

2. If cancellation occurs less than 2 weeks before function date, the client will not receive any refund on their deposit, unless it is deemed exceptional circumstances by the Venue Manager/Owner.

EXPECTED CONDUCT - LOSS, DAMAGE OF PROPERTY

1. The client shall conform to the requirements of Local Government Acts & the Woodgate Club policies and will be liable for any breach of these.

2. The Management of the Woodgate Club reserves the right to remove patrons attending functions from the premises for unruly behaviour and or showing signs of intoxication as determined by the management's discretion or by the Responsible Service of Alcohol Regulations.

3. Any inappropriate behaviour on the Woodgate Clubs Bowls Greens Guests may be requested to leave.

4. The client shall remain responsible at all times for any loss or damage to the property of the Woodgate Club caused by the client, guest(s) and invitees.

5. We are extremely careful when looking after guests and their property, but unfortunately cannot take responsibility for the damage or loss of item's belonging to guests before, during or after a function.

6. We have a dress code and suggest that all guests to functions are informed that a reasonable standard of dress is required. Fancy Dress is permitted but no face paint or masks allowed due to Id checks will need to be performed. No bare feet, Swimwear, headwear or singlets allowed.

MINORS

1. Management must be made aware of minors attending functions. Minors are not permitted in the public bar or gaming areas of the establishment.
2. Minors must be under constant and strict supervision by their legal guardian at all times whilst on premises. Minors are permitted in the Function ONLY until 10PM.
3. It is illegal to serve alcoholic beverages to any person Under 18 years of age and the Woodgate Club reserves the right to request suitable identification.
4. Any person providing alcohol to minors will be removed from the Club immediately.

UNFORSEEN CIRCUMSTANCES - PRICES

1. If the event of inability to comply with any of the provisions of this contract by virtue of any cessation or interruption of electricity supplies, equipment failure, unavailability of food items, other unforeseen contingency or accident, the Woodgate Club reserves the right to Cancel Any booking or refund any deposit without notice.
2. We will make every endeavour to maintain our prices; however, we reserve the right to vary any quote in the event of cost price increases in any foods and services supplied by us.

AGREEMENT

I hereby acknowledge and agree to the terms and conditions outlined above.

Signed:

Name:

(Please print)

Today's Date:

Function Date:



Functions and Events Packages at Woodgate Club Inc.



Buffet Options

The Woodgate \$45 pp

Roast pork Belly in apple cider jus
Atlantic salmon fillets in fricassee sauce
Chicken thigh in red wine and bacon
Ratatouille
Baby potatoes
Spring vegetable and herb salad
Bread rolls w/ butter
Tea and coffee

Maritime \$50 pp

Prawns in creamy white wine garlic sauce
Mussels in chilli, lemon butter
Grilled baby squid in roast capsicum sauce
Seasonal sautéed greens
Garden salad
Steamed jasmine rice
Bread rolls w/butter
Tea and coffee

Cold Buffet \$35 pp

Shaved leg ham
Cold Corned beef
Cold Roast turkey breast
Garden salad
Traditional potato salad
Minted green beans
Bread rolls w/ butter
Tea and coffee

BBQ \$40 pp

Pork, apple, and sage sausages
Hickory smoked ribs
Rump steak
Coleslaw
BBQ corn cobs
Jacket potato
Bread rolls w/butter
Tea and coffee

Add optional platters for entrees or desserts as priced on Platters Options Menu BYO Cakes
- Cakeage service provided w/ whipped cream per person \$3

Formal Dining Options – alternate drop

\$ 55 pp for 3 courses \$45 pp for 2 courses

Entrée: Choose 3

- Slow Roast Tomato and Goat Cheese Tart w/ pesto
- Smoked Salmon Rilette w/ grilled sourdough
- Chicken Tenderloin Roulade w/ smoked capsicum coulis
- Eggplant Boat w/ pulled lamb and salsa verde

Mains: Choose 3

- 300g Scotch Fillet Steak W/ Creamy potato gratin, broccolini, blistered truss cherry tomato and port wine jus
- Pan Fried Barramundi Fillet w/ potato rosti, fresh garden salad, salsa verde and fresh lemon
- Farci Chicken Breast Chicken breast wrapped in prosciutto stuffed with herb and garlic butter w/ kipfler potatoes, grilled asparagus and roasted Eschalots
- Forest Mushroom Risotto Assortment of mushrooms, baby spinach, shaved parmesan and truffle oil
- Pork Belly w/ sweet potato puree, grilled endives, caramelised apples and sherry vinegar reduction

Desserts: Choose 2 - tea and coffee included

- Individual Lemon Curd Tart W/ vanilla bean ice cream
- Chocolate Mud Cake W/ sour cherries and double cream
- Individual Almond Pavlova W/ Crème Fraiche and berry compote

BYO Cakes - Cakeage service provided w/ whipped cream per person \$3

Platters Options

Stand alone or add to any Buffet or Formal Option

Savoury

Mini roast tomato & Goat cheese Tartlets (30 pcs) \$50.00

Rare Beef En Croutes (30 pcs) \$55.00

Crumbed prawn cutlets w/ dipping sauce (30 pcs) \$45.00

Spring Rolls (90 pcs) \$35.00

Samosa (90 pcs) \$35.00

Mixed Asian (90 pcs) \$45.00

Smoked Trout Vou le vents (30 pcs) \$55.00

Cocktail Sausage Rolls (30 pcs) \$40.00

Gourmet Party Pies (30 pcs) \$45.00

Oysters Natural (30 pcs) \$75.00

Mushroom Arancini w/ garlic aioli (30 pcs) \$50.00

Buffalo wings w/ ranch dipping sauce (30 pcs) \$45.00

Woodgate Club Anti Pasto Platter \$60.00

Sweets

Hazelnut Liqueur Chocolate cups (30 pcs) \$50.00

Fresh Fruit \$60.00

Chocolate Cake and Cherries (30 pcs) \$50.00

Mini Lemon Curd Tartlets (30 pcs) \$50.00