



ALCOVE

\$600

minimum spend

- Reserved area for up to 20 guests
- Please select platters.
- Any remaining minimum spend will be allocated to an open bar tab.

PLATTERS

Qty

<input type="checkbox"/>	Grazing Board	\$150
<input type="checkbox"/>	Bread & Dips (V)	\$65
<input type="checkbox"/>	Seafood Platter	\$110
<input type="checkbox"/>	Chicken Satay (GF)	\$90
<input type="checkbox"/>	Pulled Miso Baked Pork Belly Brioche	\$70
<input type="checkbox"/>	Vegetarian Yakitori (GF, V)	\$70

\$1,000

minimum spend

- Reserved area for up to 35 guests
- Please select platters.
- Any remaining minimum spend will be allocated to an open bar tab.

PLATTERS

Qty

<input type="checkbox"/>	Grazing Board	\$150
<input type="checkbox"/>	Bread & Dips (V)	\$65
<input type="checkbox"/>	Seafood Platter	\$110
<input type="checkbox"/>	Chicken Satay (GF)	\$90
<input type="checkbox"/>	Pulled Miso Baked Pork Belly Brioche	\$70
<input type="checkbox"/>	Vegetarian Yakitori (GF, V)	\$70

BOOKING TERMS AND CONDITIONS

BOOKING / PAYMENT

Bookings may be made up to 6 weeks in advance, however must be confirmed two days prior to the requested date (for catering purposes). Payment must be made in full at the time of booking. The booking is confirmed when payment is verified via email. All prices are inclusive of GST.

RESERVED AREA

The venue has the right to designate a reserved area of the chosen bar. The venue will not be held responsible for the loss of or damage to, property left on the premises – prior to, during or after an event. The space will be allocated for a maximum of 3 hours from the arrival time, subject to availability. Please note the space allocated is not a private space and may have guests in adjoining sections.

CATERING

Outside catering is not permitted due to health and liquor licensing regulations. Customers shall ensure that their guest do not bring any food or beverage of any kind into the hotel. Food service will begin approximately half an hour after the booking commences. Please note that specified timing for food cannot be guaranteed and we are unable to cater to changes in food selection on the day of the event.

BAR TAB

If the catering falls below the minimum spend amount, the remaining minimum spend will be allocated to an open bar tab. You may also wish to advise us of any increase in the bar tab limit.

BOOKING / CANCELLATION POLICY

If a customer cancels, for any reason, once payment has been made, the amount is non-refundable or transferable to other venues. Unused bar amount will be forfeited.

ACCEPTANCE

By signing this booking form, I understand and accept the above terms and conditions, including all deposit and cancellation policies.

BOOKING INFORMATION

Please return this booking form along with your food & beverage selection on the respective pages.

CONTACT INFORMATION

Company name <i>(if applicable)</i>	<input type="text"/>
Contact name	<input type="text"/>
Contact number	<input type="text"/>
Contact Email	<input type="text"/>

EVENT INFORMATION

Number of guests	<input type="text"/>	Booking date	<input type="text"/>
Arrival time	<input type="text"/>	Concluding time	<input type="text"/>
Occasion	<input type="text"/>		

VENUE / PACKAGE

Aurora	<input type="checkbox"/> \$800	<input type="checkbox"/> \$1,400	<input type="checkbox"/> \$2,000
Alcove	<input type="checkbox"/> \$600	<input type="checkbox"/> \$1,000	
Grand Orient	<input type="checkbox"/> \$700		

PAYMENT DETAILS

VISA MASTERCARD AMEX DINERS JCB

Payments via Diners Club and Union Pay attract a 2.5% surcharge whilst Amex, Visa, Mastercard and JCB attract a 1.5% surcharge.

Name on card	<input type="text"/>		
Card Number	<input type="text"/>		
Expiry	<input type="text"/>	CCV	<input type="text"/>

I provide authorisation to charge this card.

I have read, understood and agree to the terms and conditions.

Name	<input type="text"/>	Date	<input type="text"/>
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