



Functions



ABOUT US

Located in the centre of town, the Demo Club Function Room takes great pride in its facilities, service, food and the professionalism of its staff.

When you book your function with us, you can relax knowing that one of our friendly and professional function coordinators will help you plan and organise your event from start to finish, and within your allocated budget.

Our modern function room is available 7 days a week and is ideal for a broad range of events with many layout options available. Our floor plan can accommodate the space to best suit your requirements at your event.

GENERAL INFORMATION

Our event packs are intended as a guide in planning your event, however we will work closely with you to design a tailor-made package that suits your needs and results in a truly memorable event.

All events require catering and all guests must be catered for.

Included in your room hire fee:

- Wi-Fi
- Microphones
- Lecterns
- 75' LCD/LED TV & DVD
- Data projector & screen
- Whiteboard & markers
- Flipchart
- Music connectivity
- Disabled access / disabled toilet
- Bottled water
- Tea and Coffee Station



If you would like to view our facilities, please don't hesitate to contact us to set up an appointment at your convenience.

Rooms

DEMO CLUB FUNCTION ROOM

The Demo Club Function Rooms is a modern and contemporary space with neutral colours throughout, with a private/separate entrance to the Demo Club, a private bar and has wheelchair access.

The room is perfect for a 200-person cocktail event such as weddings, engagement parties or other celebrations, with the option to separate the area into 2 smaller rooms with a bi-fold door, perfect for your next corporate or private event.

Additional charges may accrue if staffing is required on weekends or Public Holidays

LARGE ROOM

\$300 Monday to Friday

\$400 Saturday, Sunday & Public Holidays

Cocktail capacity: 110

Sit down capacity: 110

SMALL ROOM

\$200 Monday to Friday

\$300 Saturday, Sunday & Public Holidays

Cocktail capacity: 55

Sit down capacity: 55



THE DEMO CLUB SPORTS BAR

The Demo Club Sports Bar is a modern area perfect for your next smaller social celebration. It offers a separate area from the demo club bistro with bar and audio-visual facilities available.

Additional charges may accrue if staffing is required on weekends or Public Holidays

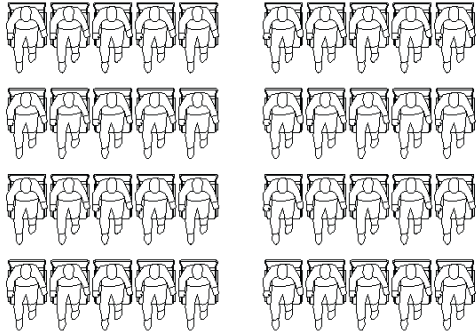
\$80 Monday to Sunday

Cocktail capacity: 80

Sit down capacity: 80



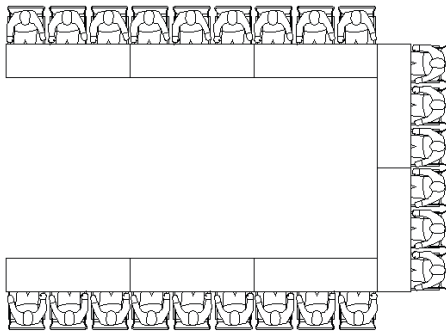
Room Set-ups



CAPACITY

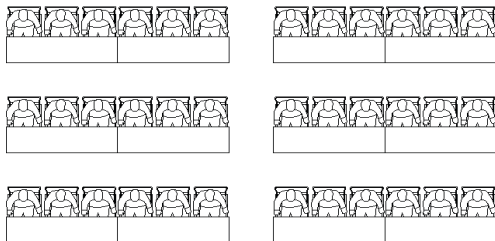
THEATRE STYLE

Thyme Large Room	110
Thyme Small Room	55
Sports Bar	80



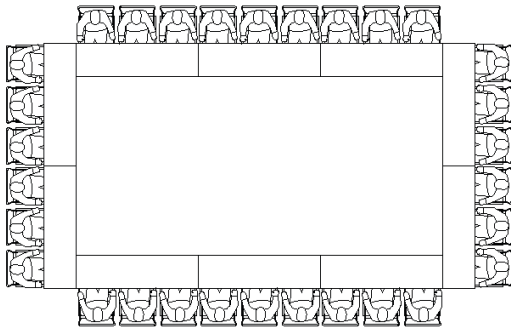
U-SHAPE / DOUBLE U-SHAPE

Thyme Large Room	50
Thyme Small Room	25
Sports Bar	25



CLASSROOM STYLE

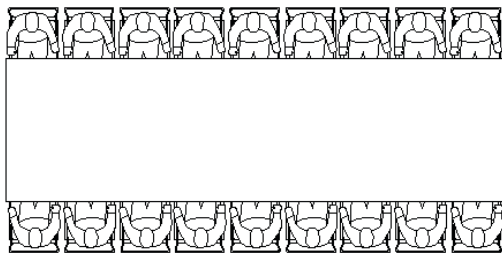
Thyme Large Room	72
Thyme Small Room	36
Sports Bar	36



CAPACITY

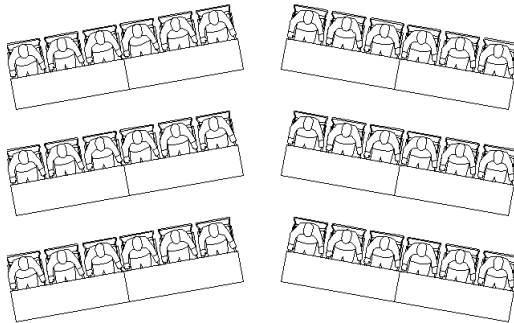
HOLLOW SQUARE

Thyme Large Room	60
Thyme Small Room	30
Sports Bar	30



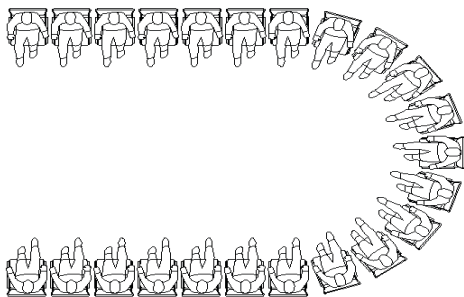
BOARDROOM

Thyme Large Room	36
Thyme Small Room	18
Sports Bar	18



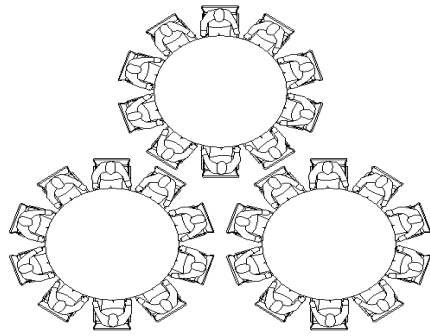
HERRINGBONE STYLE

Thyme Large Room	72
Thyme Small Room	36
Sports Bar	36



HORSESHOE

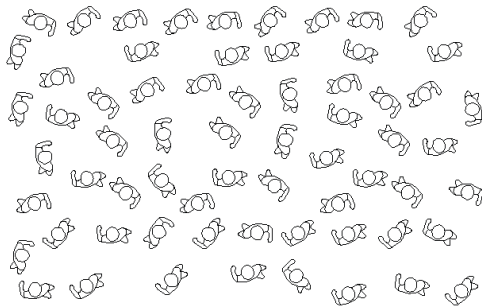
Thyme Large Room	48
Thyme Small Room	24
Sports Bar	24



CAPACITY

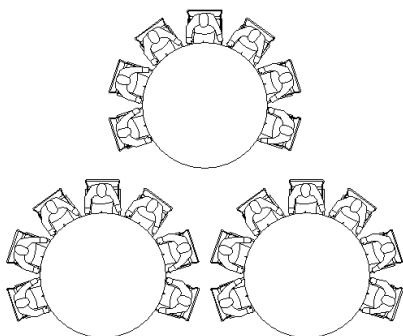
BANQUET STYLE

Thyme Large Room	110
Thyme Small Room	55
Sports Bar	80



COCKTAIL

Thyme Large Room	110
Thyme Small Room	55
Sports Bar	80



CABARET STYLE

Thyme Large Room	70
Thyme Small Room	40
Sports Bar	40

Additional Items

- Pads and pens **\$6.50 per person**
- Additional flip charts **\$10 per chart**
- Conference phone **\$50 per day**
- Helium balloons
 - Plain colour **\$3 each**
 - Metallic colour **\$3.50 each**
 - Occasion specific **\$4.50 each**
- Chair covers **\$3.60 per cover**
- Chair sashes / bands **\$3 per sash/band**
- Linen napkins **\$0.70 per napkin**
- Table runners **\$3.60 per runner**
- Cakeage
 - Crockery & cutlery provided **\$2 per person**
 - Chef cut and served on plates **\$40 per cake**
 - Chef cut (served with cream & berry coulis) **\$5 per person**



PRESENTATIONS | MEETINGS | CONFERENCES

CORPORATE FUNCTION PACKAGES (MINIMUM OF 10 PEOPLE)

All Packages include Tea and Coffee Station

STANDARD PACKAGE

\$32 per person

- 1 x Morning Tea option
- 3 x Lunch options
- 1 x Afternoon Tea option

PREMIUM PACKAGE

\$37 per person

- 2 x Morning Tea options
- 4 x Lunch options
- 1 x Afternoon Tea option

GOLD PACKAGE

\$42 per person

- 2 x Morning Tea options
- 5 x Lunch options
- 2 x Afternoon Tea options

MORNING TEA / AFTERNOON TEA

- **Individual Fruit Cups** (gf) (v) (V)
- **Mixed Muffins** (v)
Freshly baked mixed muffins from a local bakery, Dawson's bakery.
- **Ham & Cheese Croissants**
Crusty croissants stuffed with smoked ham and American cheddar cheese
- **Homemade Scones w/ Cream & Jam** (v)
Freshly baked scones from a local bakery, Dawsons Bakery - served with fresh whipped cream and jam
- **Mixed Quiches**
A mix of mini quiches - Spinach and Feta, Cheesy Chorizo and Lorraine
- **Mini Egg & Bacon Crustless Quiches** (GF)
Egg and bacon crustless quiches made in-house
- **Mixed Biscuit Platter** (v)
A perfect mixture of classic biscuits for your tea and coffee station

LUNCH

- **Fish and Chip Platter w/ Tartare**
Crispy tempura battered fish bites served with beer battered chips and tartare sauce
- **Mini Cheese Burgers**
An individual mini version of a classic cheese burger. A grilled patty, a small slice of American cheddar cheese, pickles, tomato and mustard.
- **Mini Veggie Burgers** (v)
A petite single serve veggie burger, a grilled vegetable pattie, small slice of American cheddar, lettuce, tomato, onion, cucumber and garlic aioli
- **Mixed Wraps Platter**
A mixed platter of wraps, including ham & salad, chicken ceaser, halloumi & flame grilled capsicum. (Can be changed to fit vegan or vegetarians)
- **Mixed Sandwich Platter**
A mixed platter of classic sandwiches
- **Mini Pies and Sausage Rolls**
A traditional platter of mini pies and sausage rolls with tomato sauce
- **Tandoori Wingettes w/ Riata**
Tandoori marinated chicken wingettes served with a creamy Riata sauce
- **Lemon Pepper Squid & Chips w/ Lime Aioli** (gf)
Lightly dusted lemon pepper squid served with beer battered chips and lime aioli
- **Spicy Asian Noodle bowl** (v) (can make mild)
Wok fried Asian veg with egg noodles and our classic in house made Mei-goreng sauce.
- **Vegan Tacos Platter** (V)
Lightly toasted soft tacos filled with roasted pumpkin, garlic sauteed mushrooms and rocket.



ALL CELEBRATIONS - BIRTHDAYS | ENGAGEMENTS | WEDDINGS | WAKES

PLATTERS (EACH PLATTER SERVES APPROX. 20 PEOPLE)

- **Mixed Sandwich Platter** \$80
- **Mixed Wraps** \$80
- **Mixed Asian platter** \$60
A deep-fried Asian selection of curry samosas, beef dim sims and vegetable spring rolls
- **Fried Seafood Platter** \$60
A deep-fried selection of cocktail fish, tempura prawns, calamari rings and prawn twisters served with a lime aioli and lemon.
- **Mixed Slider Platter** \$80
Classic cheese burger sliders, pulled pork sliders & vegetarian sliders
- **Bakery Platter** \$90
Pies, sausage rolls and quiches, served w/ tomato sauce
- **Deviled Chicken Wings** \$50
Spicy curried chicken wings served with rice & a small bowl of tzatziki
- **Satay Chicken Skewers** \$90
Grilled chicken skewers served with a peanut satay dipping sauce
- **Antipasti Platter** \$90
In-house marinated olives, sundried tomatoes, pickles, gherkins, cubed feta, in-house made dips, grilled sourdough and fried tortillas
- **Cheese Platter** \$70
Creamy Camembert, tasty cheddar cheese, cream cheese & Gouda served with crackers & bread sticks.
- **Vegan Taco Platter** \$80
Lightly toasted soft tacos filled with roasted pumpkin, garlic sauteed mushrooms and rocket.
- **Prawn Twister Platter** \$50
Crispy fried prawn twisters served w/ a lime aioli & lemon
- **Crudité Platter** \$80
Carrot, celery & cucumber sticks served with pickled gherkins, cherry tomatoes, in-house made dips and grilled sourdough
- **Kabana Platter** \$90
Kabana, cubed feta cheese, pickled gherkins, in-house made dips, crackers and fried tortillas



SWEET PLATTERS (EACH PLATTER SERVES APPROX. 20 PEOPLE & IS FROM DAWSON'S BAKERY)

- **Mixed Muffins Platter** \$80
- **Mixed Tart Platter** \$90
- **Cup Cake Platter** \$90
- **Fruit Platter** \$60
- **Lamington Platter** \$75



SIT DOWN LUNCH/DINNER PACKAGES

BASIC

Option 1	\$36 per person	2 Mains & 1 Dessert
Option 2	\$50 per person	3 Mains & 2 Desserts

Add A Main or a Dessert for \$7.50 pp

All meals come with chips, salad and a choice of sauce

MAINS

- **Hake (Crumbed/Battered)**
Choice of a herb crumbed fish or beer battered fish
- **Schnitzel (Beef/Chicken)**
Choice of chicken or beef schnitzel served with choice of sauce
- **Oven-Baked Barramundi**
Our oven baked barramundi served with a garlic and Italian herb butter
- **Traditional Roast (Pork/Lamb/Beef)**
Served with roasted potatoes and steamed vegetables
- **Pumpkin and Feta Salad**
Walnuts, feta, cherry tomatoes, spanish onion tossed through mixed lettuce served with roasted pumpkin and a honey mustard dressing
- **Grilled Veggie and Halloumi Stack w/ Balsamic**
Chargrilled eggplant, zucchini and mushroom stacked neatly and served with a drizzle of our in-house balsamic reduction
- **Crumbed Lamb Cutlets**
Our classic crumbed lamb cutlets served with chips, salad & choice of sauce



DESSERTS

- **Fresh Fruit Salad**
served with fresh whipped cream
- **Sticky Date Pudding**
served with Vanilla Ice cream
- **Individual Apple Crumble**
served with fresh whipped cream
- **Mini Pavlovas**
with fruit and fresh whipped cream
- **Vanilla Sundaes**
served with strawberry or chocolate topping & crushed nuts



SIT DOWN LUNCH/DINNER PACKAGES

PREMIUM

Option 1	\$35 per person	1 Entrée & 1 Main
Option 2	\$40 per person	1 Entrée, 1 Main & 1 Dessert
Option 3	\$54 per person	1 Entrée, 2 Mains & 1 Dessert
Option 4	\$65 per person	2 Entrées, 3 Mains & 2 Desserts

ENTREES

- **Sticky Pork Belly Bites w/ Apple Slaw**
A sticky plum pork belly bites served with an apple slaw
- **Prawn Cocktail (GF)**
A classic style prawn cocktail
- **Prawn, Avocado and Mango Salad (GF)**
A cold prawn, avocado and mango salad served with a chilli lime dressing
- **Bruschetta**
Toasted Sourdough with a cherry tomato, purple onion, crumbled feta & our in-house balsamic reduction
- **Asian Crispy Noodle Salad (V)**
Carrot, Capsicum, snow peas, cherry tomatoes and crispy noodles tossed through mixed lettuce and dressed with a chilli lime dressing
- **Satay Chicken Skewers w/ Rice**
Grilled chicken skewers served on Jasmin rice with a peanut dipping sauce
- **Oysters Natural (Half Doz) (GF)**
A half dozen natural oysters served with lemon and seafood sauce



MAINS

- **Scotch Fillet Served with Garlic Mash, Seasonal Steamed Greens & Creamy Brandy Peppercorn gravy**
A 300 gram black angus steak served with a hearty garlic mash, creamy brandy peppercorn gravy and seasonal steamed greens
- **Lamb Shanks w/ Garlic Mash, Red Wine Jus & Steamed Greens**
6 hour slow cooked lamb shanks served with hearty garlic mash, a house made red wine jus and steamed seasonal greens
- **Beef Cheeks w/ Garlic Mash, Steamed Greens & Red Wine Jus**
6 hour slow cooked braised beef cheeks served with a hearty garlic mash, house made red wine jus and steamed seasonal greens
- **Chicken Mignon w/ Herb & Paprika Roasted Potatoes & Steamed Greens**
A Sundried Tomato, spinach and cream cheese stuffed chicken mignon served with herb, smokey paprika and butter roasted potatoes and steamed seasonal greens
- **Crispy Skin Atlantic Salmon w/ Herb & Paprika Roasted Potatoes & Steamed Greens**
Pan seared crispy skin salmon served with herb, paprika and butter roasted potatoes, steamed seasonal greens and a wedge of lemon
- **Oven Baked Barramundi w/ Herb and Paprika Roasted Potatoes, Steamed Greens, Garlic & Herb Butter Medallion**
Barramundi oven baked with a herb and garlic medallion, served with herb, paprika and butter roasted potatoes and seasonal steamed greens
- **Fettuccine Marinara**
Steamed seafood medley tossed through our house made napolitana sauce and served on fettuccine
- **Roasted Cherry Tomato & Baby Spinach Baked Gnocchi**
Roasted cherry tomatoes and baby spinach mixed with gnocchi and baked with napolitana and mozzarella cheese
- **Pork Loin Chop in an Apricot Glaze w/ Streamed Greens & Herb & Paprika Roasted Potatoes**
Roasted pork loin chop served with a apricot glaze and herb, paprika and butter roasted chat potatoes and seasonal steamed greens

Extras: \$ 3 Per person add on:

- Oven Roasted Sweetcorn
- Roasted Pumpkin
- Honey Sesame Carrot Batons
- Sauteed Mushroom Ragù

DESSERTS

- **Lemon Meringue Tart w/ Fresh Whipped Cream & Raspberry Coulis**
Dawsons baked lemon meringue tart served with fresh sweetened cream and raspberry coulis
- **Pavlova w/ fruit and Passion Fruit Pulp**
Single serve pavlova with fresh fruit and passion fruit pulp
- **Sticky Date Pudding w/ Fresh Whipped Cream**
Single serve sticky date with fresh sweetened whipped cream
- **Vanilla Panna cotta w/ Raspberry Coulis & Honeycomb**
House made vanilla panna cottas served with raspberry coulis and house-made honeycomb
- **Seasonal Fruit Salad w/ Ice Cream**
Classic seasonal fruit salad and vanilla ice cream



KIDS

\$7.50 per child

All Kids meals come with a free drink, activity pack and ice cream

- Chicken Nuggets
- Kids Schnitzel
- Kids Battered Fish
- Fettuccini Napolitana
- Kids Cheese Burger
- Kids Hot Dog



CARVERY OPTION

Option 1 2 Roast Meats \$25 per person

Option 2 3 Roast Meats \$30 per person

All Meals come with

- Bread Roll and Butter
- Traditional Gravy
- Seasonal Veg

Choices of meats:

- Lamb
- Beef
- Pork
- Chicken
- Honey and Brandy Baked ham
- Turkey (Seasonal)



Beverage Packages

Each package is what will be stocked in the bar depending on your number of guests

STANDARD DRINKS PACKAGE

(0- 30 GUESTS)

- Great Northern Super Crisp
- Carlton Dry
- XXXX Gold
- Hanh Light
- Magic Box Sauvignon Blanc
- Banrock Station Moscato
- Lindeman's Chardonay
- Side wood Sparkling
- Magic Box Shiraz
- Soft Drink cans
- Bottled Waters (Still, Soda, Tonic)

PREMIUM DRINKS PACKAGE

(0- 60 GUESTS)

- Great Northern Super Crisp
- Carlton Dry
- XXXX Gold
- Hanh Light
- Great Northern Original
- VB
- Somersby Cider
- Sidewood Sauvignon Blanc
- Tim Gramp Riesling
- Azahara Pinot Grigio
- Tempus Two Merlot
- Sidewood Shiraz
- Sidewood Sparkling
- Soft Drink cans
- Bottled Waters (Still, Soda, Tonic)



GOLD DRINKS PACKAGE

(60 + GUESTS)

- Great Northern Super Crisp
- Carlton Dry
- XXXX Gold
- Hanh Light
- Great Northern Original
- VB
- Corona
- Somersby Cider
- Baby Doll Sauvignon Blanc
- Banrock Moscato
- Majella Rosé
- Sidewood Sparkling
- First Drop Mothers Milk Shiraz
- Jim Barry Cover Drive Cabernet Sauvignon
- RTDs (Jim Beam, CC & Dry, Jack Daniels, Bundy cans, Billson's cans)
- Soft Drink cans
- Bottled Waters (Still, Soda, Tonic)

NON-ALCOHOLIC

- Coke cans (Normal, Zero, Diet)
- Sprite cans
- Soft Drink cordials
- Ginger Beer
- Bottled Waters (Still, Soda, Tonic)
- Orange Juice

CORPORATE PACKAGE

(Add-on to any Corporate Menu Package only)

(\$8.00 per person)

- Coke cans (Normal, Zero, Diet)
- Sprite cans (Normal, Zero, Lemon)
- Fanta
- Orange Juice bottles



Self-decorating Guide

Please read the below guidelines carefully and please treat the function rooms as if they were your own property.

ACCEPTABLE



- Balloons
- Streamers
- Table Centrepieces
- Floral Arrangements
- Enclosed Candles
- Fishing Line
- Celebration Cake (surcharge applies)
- Chair Covers & Sash
- Tablecloths & Napkins

Access to the function area is subject to normal trading hours and operational requirements.

Please speak with your Functions Co-ordinator regarding your access requirements.



NOT ACCEPTABLE



- Blu-Tack on walls
- Table Scatters
- Confetti or Rice
- Open Candles
- Thumb Tacks or Push Pins
- Glue
- Sticky Tape on walls
- Party Poppers

Terms & Conditions

Tentative Booking will be held for 7 days only.

A confirmation of booking form is to be completed and returned to secure your event within 7 days, along with the room hire fee, paid upon invoice. Final numbers are required 7 days prior to your event date.

Management reserve the right to cancel the booking and allocate the room to another client if this confirmation is not received within 7 days.

Payment: Full payment is required upon invoice after your event. Any additional charges that may apply after the event will appear on the final invoice upon talking to event organiser.

Cancellation: If you cancel your event, the Demo Club will refund deposit booking with more than 7 days' notice. Less than 7 days' notice the deposit will be forfeited.

If you give the Demo Club less than 7 days' notice, your deposit can be transferred to a new date within a 12-month period.

Prices: Prices and products are subject to availability; change will be made with notification.

Menu: Menu and Beverage selection must be finalised 14 days prior to your event. Menu items may change due to seasonality and availability.

The Demo Club policy on food & beverage states that no food or alcohol is to be brought onto the premises at any time.

Celebration cakes are allowed upon Demo Club management approval.

Allergy Statement: The Demo Club recommends guest invitations to be printed with 'food allergy and dietary requirements to be advised with acceptance'. These details are to be provided with final numbers. Management cannot guarantee traces of an allergy item is not present. We require 7 days' notice to ensure the food allergy and dietary requirements are met.

Compliance: It is understood that the organiser will conduct the event in an orderly manner in full compliance with the Demo Club's regulations and liquor licensing laws. Management reserve the right to exclude or eject any objectionable person from the Demo Club without liability and if required, the event will be discontinued.

Responsibility: The organisers are financially responsible for any damage or breakages sustained or excess cleaning to the demo club by the organiser, organiser's guest, invitees or other persons attending the event.

General cleaning is included in the cost of the function rooms hire fee. If cleaning requirements following your event is judged to be excessive, an additional cleaning fee may be charged. The Demo Club will not accept any responsibility for damage or loss of merchandise/property left prior to, during or after the event.

Any person under the age of 18 years must be accompanied by a guardian and have a guardian to book and accept responsibility of any damage caused during the event.

Self-Decorating guide: Nothing is to be nailed, screwed or adheres to any wall or other surface or part of the building. Table Scatters, confetti/rice or similar, open candles, party poppers require approval by The Demo Club Management only.

Security: Larger events (over 100 people) and 18th/21st Birthdays may attract a security charge as per local licensing laws.

Closing: Last drinks will be called 30 mins prior to your event finishing. Your guests will be asked to leave at the finishing time arranged with the function organiser.

Children: Liquor licensing laws require that we do not serve alcohol to minors (children under the age of 18), there is to be no underage drinking (supplied by any person), that children must be accompanied by an adult, and that children must leave the premises by 10pm, unless otherwise approved by management prior to your event.

Parking: The Demo Club car park, located at the back of the building of the building, is open for members and guest to park their vehicle. The Demo Club will not accept any responsibility for vehicle parked out there.

Smoke Free: All our indoor events spaces are smoke free. There are designated smoking areas outside the venue, with a minimum of 4 meters from the doors to the venue.



FUNCTION CONFIRMATION FORM

APPLICANT DETAILS

Name (Private/Company): _____

Name of Contact: _____

Address (Private/Company): _____

Email: _____

Contact: _____

FUNCTION DETAILS

Function type (please tick):

Celebration Corporate

Room requested:

Demo Club Large Function Room Demo Club Small Function Room Demo Club Sports Bar

Date of Function: ____/____/____

Start time: _____ Finish time: _____

Early access to room for set-up? Yes Time required: _____ No

Number of Attendees: Adults _____ Children _____

CATERING DETAILS

Morning Tea Time: _____

Lunch Time: _____

Afternoon Tea Time: _____

Dinner Time: _____

Please list any **dietary requirements** eg; vegetarian/gluten free etc:

CORPORATE FUNCTION PACKAGE

Standard Morning Tea choice: _____

Lunch choices: 1. _____

2. _____

3. _____

Afternoon Tea choice: _____

Premium Morning Tea choices: 1. _____

2. _____

Lunch choices: 1. _____

2. _____

3. _____

4. _____

Afternoon Tea choice: 1. _____

Gold Morning Tea choices: 1. _____

2. _____

Lunch choices: 1. _____

2. _____

3. _____

4. _____

5. _____

Afternoon Tea choices: 1. _____

2. _____

ROAST

Option 1 Meat choices: 1. _____ 2. _____

Option 2 Meat choices: 1. _____ 2. _____ 3. _____

SIT DOWN LUNCH/DINNER

BASIC

Option 1 Main choices: 1. _____
2. _____
Dessert choice: _____

Option 2 Main choices: 1. _____
2. _____
3. _____
Dessert choices: 1. _____
2. _____

PREMIUM

Option 1 Entrée choice: _____
Main choice: _____

Option 2 Entrée choice: _____
Main choice: _____
Dessert choice: _____

Option 3 Entrée choice: _____
Main choices: 1. _____
2. _____
Dessert choice: _____

Option 4 Entrée choices: 1. _____
2. _____
Main choices: 1. _____
2. _____
3. _____
Dessert choices: 1. _____
2. _____

Extras: \$ 3 Per person add on:

- Oven Roasted Sweetcorn
- Roasted Pumpkin
- Honey sesame carrot batons
- Sauteed Mushroom Ragu

SIT DOWN MEALS

Entrée start time: _____

Main starts time: _____

Dessert start time: _____

BAR DETAILS

Bar Required: Yes No

Start Time: _____ Finish Time: _____

Bar Tab Limit: \$ _____ Guests Pay: Yes No

ROOM SETUP/TABLE REQUIREMENTS

Please tick one of the following room/table layouts. More information can be found in the Room Setting Options section.

- Theatre Style U-Shape Classroom Style Hollow Square Boardroom
 Herringbone Horseshoe Banquet Style Cocktail Cabaret Style

Please tick any additional requirements (no charge):

Tablecloths: (Black or White or other - please specify: _____)

Serviettes: (Colour: _____)

Registration Table

Table at entry:

High Chairs: (Number: _____)

Function Sign: Wording for sign _____

AUDIO VISUAL EQUIPMENT

Please tick which of the following equipment you require (no extra charge):

- WiFi Access Flat Screen TV DVD Player
 Sound System Lectern & Microphone

PLEASE TICK ANY EXTRA EQUIPMENT OR SERVICES REQUIRED: (prices as per page 7)

- Pads and pens
- Additional flip charts
- Conference phone
- Helium balloons
 - Plain colour Quantity: _____
 - Metallic colour Quantity: _____
 - Occasion specific Quantity: _____
- Chair Covers (colour: _____)
- Chair sashes / bands (colour: _____)
- Linen napkins
- Table runners (colour: _____)
- Cakeage
 - Crockery & cutlery provided
 - Chef cut and served on plates
 - Chef cut (served with cream & berry coulis)

TERMS & CONDITIONS

I have read and accept the **Demo Club Functions Terms and Conditions** as set out in the Functions Booklet. The Function Terms & Conditions **MUST** be read and accepted before a booking is confirmed.

Please tick to confirm:

PAYMENT DETAILS

Name of person responsible for payment of account: _____

Address: _____

Telephone: _____

Email: _____

How will this account be settled (please tick):

Cheque Credit Card Cash

I agree this account will be settled 7 days prior to the event:

SIGNATURE: _____ **DATE:** ____/____/____