



# EVENTS PACKAGE 2019

[theverandah.co.nz](http://theverandah.co.nz)

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THE VERANDAH FUNCTION CENTRE, SITUATED WITHIN THE HAMILTON LAKE DOMAIN, OFFERS SUPERIOR FACILITIES FOR YOUR SPECIAL EVENT. AN ICONIC BUILDING IN A MAGNIFICENT SETTING CREATES THE BASIS OF A SUCCESSFUL EVENT.

**The Verandah can provide:**

- Lakefront views whilst still maintaining your privacy.
- Just 5 minutes from the CBD and 2 minutes from Waikato Hospital.
- A comprehensive planning service that will assist in taking the stress out of organising your conference, social, or corporate event.
- Professional staff to look after your every need.
- Lobby and deck areas to accommodate pre dinner drinks and nibbles.
- Dance floor areas, choice of two for evening functions.
- The adjacent lawn areas and rose gardens for outdoor activities, along with a walking circuit around the lake (an easy 45 minutes).
- Ample free car parking close to the facility with a reserved road entrance and disability accessible.

## ROOM CAPACITY/RATES

Rooms	Capacity			Rates		
	Seated Banquet	Informal – Standing	Theatre Style	½ day (4 hours)	Full day (8 hours)	Evening (6 hours)
<b>Half Function Room (2)</b>	50	80	60	\$360	\$460	\$380
<b>Full Function Room</b>	140	250	220	\$480	\$680	\$600
<b>Full Facility</b>	280	400	300	n/a	n/a	\$1250
<b>Lakeside Deck</b>	80	120	n/a	n/a	n/a	\$380

All room rates include full setup, specific event staffing, servicing and breakdown. All rates are exclusive of gst. Events requiring hours additional to the above will be charged at \$100.00 per hour plus gst. Please see our enclosed Terms and Conditions for all events booked at The Verandah.

## CONFERRING

Looking for a venue that offers a complete conferencing service where you can carry out your business with your clients in confidence? The Verandah strives for excellence in this area and to date has a sound client base that trusts us to hold their events.

A range of special conference packages are available which simplifies the organisation of such an event.

A variety of menu options are available which also include dietary considerations.

Rooms are set to client specifications.

**As a standard, our rooms include:**

- Very comfortable high back upholstered chairs, whiteboard, lectern and screen
- Iced water and mints
- Registration table and display space in the lobby
- Notepads and pens (on request)

**Let us make your event one to remember.**

For further information please contact **07 838 0692** or **info@theverandah.co.nz**

# EVENT CATERING OPTIONS

## BREAKFAST - YOUR CHOICE OF EITHER:

<b>Continental</b> Toasted muesli w/ yoghurt & fruit compote (gf), toasted bread & croissants w/ jams, spreads & butter, Danish pastries, orange juice & freshly brewed tea & coffee.	<b>\$24.00 per head</b>
<b>Stand Up Hot Platter</b> Platter of hand held breakfast items designed for networking events. Served with orange juice & freshly brewed tea & coffee.	<b>\$26.00 per head</b>
<b>Full English buffet</b> Toasted muesli w/ yoghurt & fruit compote (gf), creamy scrambled eggs w/ chives (gf), smokey bacon (gf), kumara rosti (gf), breakfast sausage (gf), slow roasted balsamic tomato & peppered mushrooms (gf), orange juice & freshly brewed tea & coffee.	<b>\$28.50 per head</b> (min 20 guests)
<b>Out to impress</b> Create a specialty breakfast for your client group. Talk to our Chef to develop a menu specifically for you. Menus priced individually.	

## MORNING OR AFTERNOON TEAS

**Choose from:** Savoury or sweet muffins / Mini croissant cheese melt (v) / Miniature savouries & sausage rolls / Danish pastries / Sweet items (gf) / Cookies selection / Fresh fruit (gf).  
Freshly brewed tea & coffee.

**1 food choice \$8.50, 2 choices \$10.50, 3 choices \$12.50, 4 choices \$14.50**

## LUNCH

<b>Working Lunch (A)</b>	1 gourmet sandwich, 1 meat item, 2 savoury items, sweet finger desserts, fresh seasonal fruit platter. Freshly brewed tea & coffee. <b>\$29.50 per head</b>
<b>Light buffet (B)</b>	Choose one: Hot roast meat w/ freshly baked rolls Roast vegetable medley stack w/ feta & toasted almonds Moroccan baked chicken (gf) Salads - 1 seasonal leafy & 1 vegetable style  All served: Fresh sandwich selection, small savoury item, sweet pastries & slices (gf), fresh fruit bowl. Freshly brewed tea & coffee. <b>\$40.00 per head</b> (min 20 guests)
<b>Full buffet (C)</b>	Your selected choices from our lunch buffet menu of main course & dessert. Freshly brewed tea & coffee. <b>\$45.00 per head</b> (min 20 guests)
<b>Plated menu (D)</b>	Your selected choices from our plated lunch menu of main course & dessert. Freshly brewed tea & coffee. <b>\$45.00 per head</b> (min 20 guests)

## CONFERENCE MENU RATE:

<b>Option 1</b>	Tea & coffee on arrival, M/T, working lunch (A) & A/T.	<b>\$49.50 per head</b>
<b>Option 2</b>	Tea & coffee on arrival, M/T, light buffet (B) & A/T.	<b>\$56.00 per head</b>
<b>Option 3</b>	Tea & coffee on arrival, M/T, lunch buffet (C) & A/T	<b>\$62.00 per head</b>
<b>Option 4</b>	Tea & coffee on arrival, M/T, plated menu (D) & A/T	<b>\$62.00 per head</b>

All conference menu rates include 2 choices for morning & afternoon tea.

ALL PRICES ARE EXCLUSIVE OF GST. DIETARY OPTIONS AVAILABLE ON REQUEST.

# FINGER FOODS

Suitable for that networking event where you want your guests to mix and mingle. All items are served tray service.

## CANAPES

Caramelised vegetable & brie tarts (v)  
Smoked salmon & grilled courgette rolls (gf)  
Parmesan herbed crumbed fish w/ tartare sauce  
Sundried tomato & olive tapenade on kumara rosti (v)  
Rare beef crostini w/ caramelised onion & crumbled feta  
Freshly smoked salmon blini w/ lime & caper mayo  
Grilled chorizo & prawn skewers (gf)  
Popcorn squid w/ lime mayonnaise  
Spring rolls & wontons selection – soy & chili dip (v)  
Quesadilla – various flavours  
Arancini (crumbed risotto balls stuffed w/ mozzarella & tomato pesto) w/ dipping sauce  
Various antipasto items  
Thai chicken cakes w/ passionfruit chili dipping sauce  
Greek lamb kofta w/ mint yoghurt (gf)  
Jamaican jerk chicken skewers  
Stuffed baby mushrooms (v)  
Japanese BBQ pork belly  
Chicken chimichangas

**\$23.00 per person for 4 selections.** Minimum 4 selections (if no other catering utilised). (A selection of four canapes would give between 10-12 pieces per person) \$5.50 per person, per selection for additional items.

## MINI MEALS

Beer battered fish & lemon pepper chips in bamboo cones  
Thai beef noodle salad served in a noodle box (gf)  
BBQ spiced chicken w/ Moroccan street salad & herbed scalloped potatoes  
Chimichurri – lamb kebab w/ fresh salsa & red rice salad  
Buttermilk chicken sliders w/ chipotle & maple mayo  
Pork belly w/ homemade spiced plum sauce w/ crisp parmesan & pumpkin fingers  
Korma lamb curry on coconut rice & micro coriander  
Katsu crispy chicken skewers w/ Japanese BBQ sauce  
Braised beef cheek in red wine on a buttery potato mash  
Prawn panzanella salad w/ olive & jalapeno dressing  
Goat cheese cheesecake w/ red onion jam

**\$14.50 per person, per dish selection**

## DESSERT CANAPES

A selection of petit desserts (3 items per person)

**\$12.50 per person**

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# LUNCH BUFFET

## MAIN COURSE (CHOOSE 2)

Roast beef rump w/ cherry mostarda (gf)  
 Crumbed fish w/ house made tartare  
 Lemon & thyme chicken (gf)  
 Beef & mushroom stroganoff w/ puff pastry garnish  
 Roast vegetable pasta bake w/ toasted almonds (v)  
 Orange & pistachio pork w/ crispy crackling, & condiments (gf)  
 Green jerk chicken breast  
 Vegetable falafel w/ roasted red peppers (v)  
 African spice dusted leg of lamb w/ chimichurri / harissa  
 Cockaleekie Pie – chicken, leek & prune pie w/ mustard sauce & pastry topping  
 Chilli prawn spaghetti

## STARCH (CHOOSE 1)

Minted gourmet potatoes rolled in melted butter (gf)  
 Caramelised beetroot & bulghar wheat pilaf w/ pistachio & yoghurt dressing  
 Roast sweet potato medley w/ fresh herbs, toasted nuts & red wine vinaigrette  
 Chorizo & charred red onion & spinach, warm pumpkin salad (gf)  
 Indian spiced cauliflower w/ roasted chickpeas, coriander, baby spinach w/ yoghurt dressing

## SALADS (CHOOSE 2)

Seasonal garden salad w/ The Verandah dressing (gf)  
 Crunchy quinoa, vegetable & kidney bean salad w/ fresh mint, dill & parsley (gf) (not celiac)  
 Sundried tomato, grilled courgette & fresh herb penne pasta salad w/ basil aioli  
 Roast vegetable salad w/ herb dressing (gf)  
 Cauliflower & bacon salad w/ fresh herbs & parmesan creamy dressing (gf)

## DESSERT (CHOOSE 2)

The Verandah crunchy top fruit crumble w/ custard sauce  
 Mexican chocolate mole' tart w/ vanilla Chantilly cream  
 Petit pavlova w/ seasonal fruits (gf)  
 Carrot cake w/ cream cheese icing  
 The Verandah slice of the day w/ condiments  
 Fresh fruit platter (gf)

Freshly brewed tea & coffee

## MENU PRICE – MINIMUM 20 GUESTS

2 course menu - main course & dessert, plus tea / coffee at **\$45.00 per head.**

## MENU ADDITIONS

Additional choice of main course \$12.00, starch or salad \$6.00, dessert \$8.00 per person  
 Breads & dips - \$9.00 per person  
 Homemade soup w/ wholegrain roll - \$12.00 per person  
 Plated entrée - \$14.00 per person  
 Cheese platter of local cheeses - \$13.50 per person

ALL PRICES ARE EXCLUSIVE OF GST. DIETARY OPTIONS AVAILABLE ON REQUEST.

# PLATED LUNCH

## MAIN COURSE (CHOOSE 2)

Marinated chicken breast grilled w/ lemon, tomato & basil tabbouleh salad  
 Seared salmon on herb polenta cake w/ citrus & chipotle beurre blanc  
 Filet mignon w/ duck liver pate on crispy potato gratin & red wine jus (gf)  
 Mustard crusted beef sirloin w/ potato rosti & roasted vine tomatoes (gf)  
 Sumac lamb cutlets w/ chickpeas & pumpkin salad w/ minted yoghurt (gf)  
 Twice cooked pork belly w/ celery & hazelnut slaw & apple balsamic dressing (gf)  
 Thai green curry chicken w/ coriander & lime rice & crispy shallots (gf)  
 Pan seared fresh fish on Lyonnaise potatoes w/ citrus hollandaise & a grilled king prawn (gf)  
 Roast vegetable tartlet w/ grilled basil haloumi

## DESSERT (CHOOSE 2)

Lemon meringue pie  
 Salted butter caramel mousse delight  
 Red fruit Charlotte - sponge w/ fruit & jelly filling  
 Mexican chocolate mole' tart  
 Petit pavlova (gf)  
 Rich chocolate fondants

Freshly brewed tea & coffee

## MENU PRICE – MINIMUM 20 GUESTS

2 course menu - 2 choices of main course & dessert, plus tea / coffee at **\$45.00 per head.**

For guest numbers over 100 dishes will be served alternate drop.

## MENU ADDITIONS

Breads & dips – \$9.00 per person  
 Homemade soup w/ wholegrain roll – \$12.00 per person  
 Plated entrée – \$14.00 per person  
 Cheese platter of local cheeses – \$13.50 per person

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# CARVERY DINNER BUFFET

Freshly baked dinner rolls served with butter

## CARVERY (CHOOSE 2)

Maple glazed ham (gf)  
Pork loin w/ crispy crackling & spiced apple sauce (gf)  
Cumin & smoked paprika dusted leg of lamb w/ salsa verde (gf)  
Salt & pepper crusted beef rump w/ beef & onion jus (gf)

## HOT DISH (CHOOSE 1)

Italian beef balls cooked in herbed tomato sauce w/ mozzarella  
Roast pumpkin, pan seared gnocchi, spinach & sundried tomato warm salad w/ lemon  
Oven baked terakihi w/ citrus, chive & sea salt butter (gf)  
Baked green olive & preserved lemon chicken (gf)  
Sautéed mushroom tagliatelle w/ shaved parmesan, basil & roasted vine tomato's  
Traditional shepherd's pie w/ kumara & potato topping (gf)

## VEGETABLES (ALL SERVED)

Roast seasonal vegetables w/ sherry vinegar dressing & toasted almonds (gf)  
Butter roasted gourmet potatoes (gf)  
Fresh garden salad w/ The Verandah dressing (gf)  
Crunchy quinoa, vegetable & kidney bean salad w/ mint, dill & parsley (gf) (not celiac)

## DESSERT (CHOOSE 2)

Caramel pecan tart w/ vanilla Chantilly cream  
Plum & ricotta cake w/ mascarpone  
Fresh fruit medley w/ vanilla bean syrup (gf)  
Pavlova w/ vanilla cream & fresh fruit (gf)  
Mexican chocolate mole' tart w/ vanilla crème fraiche  
Hot chocolate mousse pudding

**Or**

Old fashioned ice cream sundae shop – create your own (gf selections)

Freshly brewed tea & coffee

## MENU PRICE – MINIMUM 30 GUESTS

2 course menu – main course & dessert, plus tea / coffee at **\$65.00 per head.**

## MENU ADDITIONS

Breads & dips – \$10.00 per person  
Homemade soup w/ golden croutons – \$12.00 per person  
Plated entrée – \$15.00 per person  
Cheese platter of local cheeses – \$14.50 per person

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# GRAND DINNER BUFFET

Assorted rustic breads served with butter

## CARVED MEAT (CHOOSE 2)

Roasted beef sirloin w/ salsa verde  
Champagne leg of ham basted w/ maple & mustard (gf)  
Rosemary studded lamb leg w/ mint sauce (gf)  
Succulent pork loin w/ crispy crackling, fresh pineapple salsa (gf)

## MAIN COURSE (CHOOSE 2)

Oven baked herbed salmon w/ burnt garlic butter, shallot & white wine drizzle (gf)  
Spanish chicken w/ roasted cherry tomato romesco  
Adobo chicken roasted w/ lime creme fraiche  
Grilled zucchini & pea fusilli pasta w/ caper, parmesan & citrus dressing  
Fresh fish of the day w/ basil butter sauce (gf)  
Platter of the freshest seafood available (gf)

## VEGETABLES (CHOOSE 3)

Roasted new potatoes rolled in maple & fresh herbs (gf)  
Sauté of seasonal vegetables w/ fresh herbs (gf)  
Crunchy quinoa, vegetable & kidney bean salad w/ mint, dill & parsley (gf) (not celiac)  
Spiced eggplant & peanut salad w/ lemon yoghurt dressing (gf)  
Fresh garden salad w/ The Verandah dressing (gf)  
Rainbow slaw w/ pomegranate molasses & cider vinegar dressing (gf)

## DESSERT (CHOOSE 2)

A seasonal mess w/ vanilla crème fraiche, broken meringue & fresh fruit (gf)  
Fresh fruit platter (gf)  
Caramel pecan tart w/ butterscotch sauce  
Hot chocolate mousse pudding

**Or**

Dessert tower medley of petit desserts (gf selections)

**Or**

Old fashioned ice cream sundae shop - create your own (gf selections)

Freshly brewed tea & coffee

## MENU PRICE – MINIMUM 30 GUESTS

2 course menu - main course & dessert, plus tea / coffee at **\$75.00 per head.**

## MENU ADDITIONS

Breads & dips – \$10.00 per person  
Homemade soup w/ garlic croutons – \$12.00 per person  
Plated entrée – \$15.00 per person  
Cheese platter of local cheeses – \$14.50 per person

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# PLATED DINNER

Freshly baked wholegrain bread rolls

## ENTRÉE (CHOOSE 2)

Pane Trio – Smoked kahawai, scotched qual egg & arancini, w/ leek-ash & truffle aioli  
 Smoked lamb w/ Tuscan falafel & rocket (gf)  
 Peruvian ceviche of fresh market fish  
 Leek & feta tartlets w/ petit rocket salad (v)  
 Herb crusted seared salmon w/ burnt garlic butter, shallot & white wine drizzle (gf)  
 Twice cooked pork belly w/ north African smoky bean sauce (gf)  
 Basil infused sautéed stuffed mushroom w/ pistachio crusted cilantro-chevre balls

## MAIN COURSE (CHOOSE 2)

Glazed pork fillet w/ five spice & apple cider jus (gf)  
 Moroccan braised chicken w/ herb gratin (gf)  
 Seared fish w/ smoked paprika croquettes, lemon beurre blanc  
 Medium rump of lamb on herb rosti w/ vegetable filo parcel (gf)  
 Duo of beef w/ duchesse potato & red wine reduction  
 Oven roasted beef rib eye w/ balsamic potatoes, béarnaise sauce (gf)  
 Chickpea & eggplant tagine w/ coconut yoghurt (gf)  
 Confit spiced duck w/ crispy polenta cake & cherry mostarda jus

A medley of seasonal vegetables served to the table

## DESSERT (CHOOSE 2)

Citrus curd tartlet w/ Italian meringue  
 Salted butter caramel delight  
 Gourmet vanilla mousse cake w/ berry jelly  
 Mexican chocolate mole' tart (gf)  
 Petit pavlova w/ seasonal fruit & cream (gf)  
 Tiramisu w/ chocolate bark

**Or**

Trio of petit desserts (3 items)

**Or**

Old fashioned ice cream sundae shop - create your own (gf selections)

Freshly brewed tea & coffee

## MENU PRICE – MINIMUM 20 GUESTS

2 course menu – 2 choices of entrée & main course or main course & dessert, plus tea / coffee at **\$65.00 per head**.

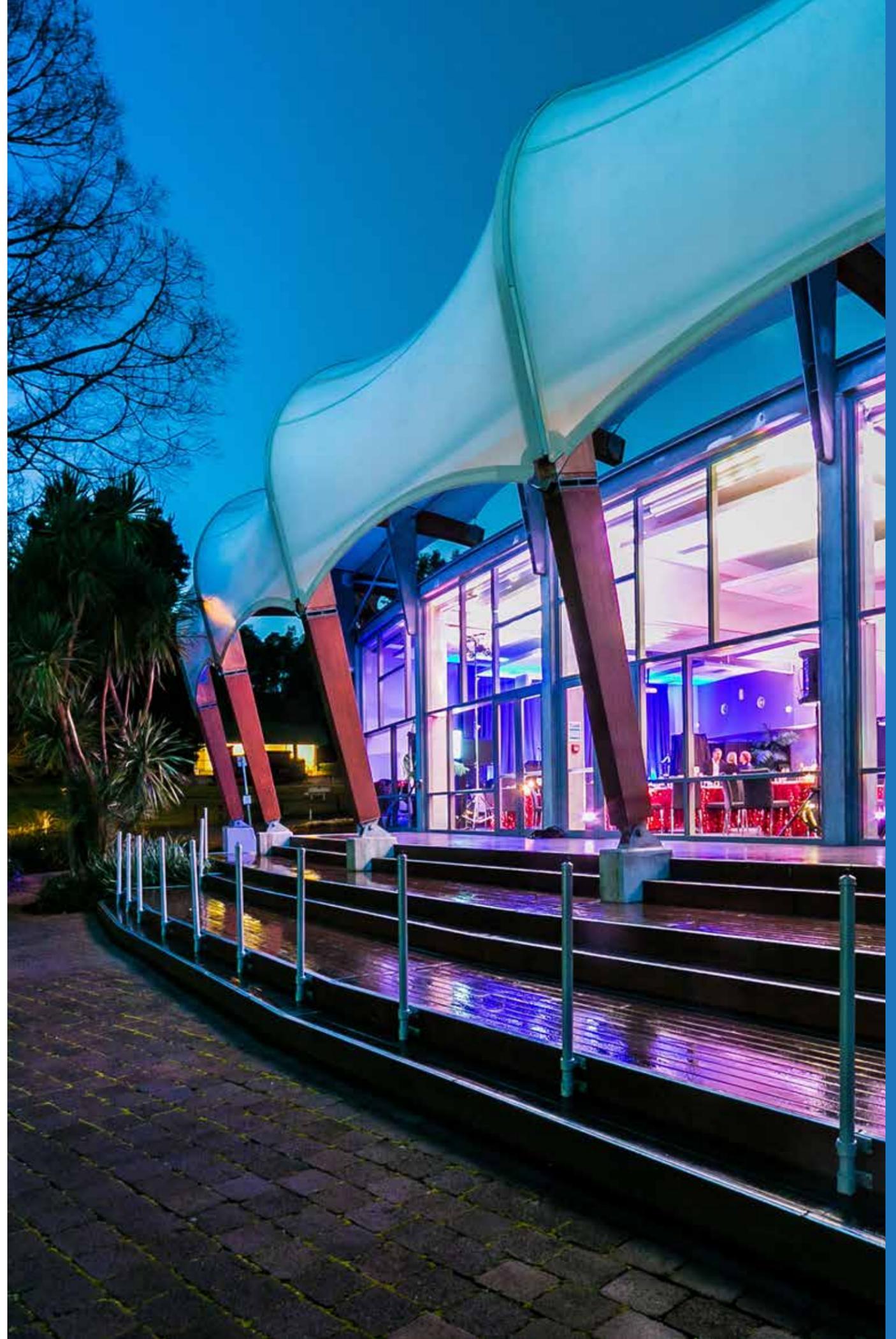
3 course menu – 2 choices of entrée, main course & dessert, plus tea / coffee at **\$75.00 per head**.

**For guest numbers over 100 dishes will be served alternate drop.**

## MENU ADDITIONS

Cheese platter of local cheeses – \$14.50 per person

ALL PRICES ARE EXCLUSIVE OF GST. DIETARY OPTIONS AVAILABLE ON REQUEST.



# WINE LIST

	Per Glass	Per Bottle
<b>The Verandah Collection – Montana Festival Block</b>	\$9.50	\$47.00
Sauvignon Blanc		
Chardonnay		
Pinot Gris		
Merlot Cabernet		
Pinot Noir		
<b>Cellar Wines</b>		
Lindauer Brut & Fraise 200ml		\$10.50
Brancott Estate Sparkling	\$9.50	\$48.00
Deutz Prestige Cuvee		\$60.00
Mission Estate Sauvignon Blanc	\$10.50	\$45.00
Mills Reef Reserve Chardonnay		\$50.00
Main Divide Pinot Gris	\$10.50	\$48.00
Brown Brothers Merlot		\$50.00
Wyndham Estate Reserve Shiraz		\$50.00
Double Barrel Cabernet Sauvignon		\$54.00
Lake Chalice Pinot Noir		\$54.00
<b>Local Beer – Waikato, Speights Gold &amp; Mid Ale</b>		\$8.50
<b>Premium Beer – Corona, Steinlager Pure, Heineken</b>		\$9.50
<b>Montieths Cider – Apple, Pear</b>		\$10.00
<b>Fruit Juice or Soft Drinks</b>		\$5.00
<b>Juice Carafes</b>		\$20.00
<b>Tropical Fruit Punch (N/A)</b>	5 Litre	\$70.00
	10 litre	\$140.00
<b>Tropical Fruit Punch Alcoholic</b>	5 Litre	\$90.00
	10 litre	\$180.00
<b>Sparkling Grape Juice</b>		\$22.00
<b>House Spirits</b>	\$10.00	
<b>RTD's – estimated order/full cost to client</b>		\$10.00

**The Verandah also offers the following services:**

A variety of beverage accounts is available, whether cash bar, on account or subsidised.  
 A BYO still wine package is also available (for events only)  
 A range of beverage packages to suit your event

ABOVE BEVERAGE PRICES ARE INCLUSIVE OF GST.  
 ALL PRICES SUBJECT TO CHANGE WITHOUT NOTICE.

# BEVERAGE PACKAGES

## HOUSE PACKAGE

Local beer - Waikato, Speights Gold, Speights Mid Ale (l/a)  
 Imported beer - Heineken, Steinlager Pure, Corona  
 The Verandah Wine Collection -  
 Sauvignon Blanc  
 Chardonnay  
 Pinot Gris  
 Cabernet Merlot  
 Pinot Noir  
 Brancott Estate Sparkling  
 Fruit Juices & Soft Drinks  
 Tropical Fruit Punch (N/A)

Starting from **\$42.00 per head** inclusive of GST for a 3-hour period

## PREMIUM PACKAGE

Local beer - Waikato, Speights Gold, Speights Mid Ale (l/a)  
 Imported beer - Heineken, Steinlager Pure, Corona  
 Mission Estate Sauvignon Blanc  
 Mills Reef Reserve Chardonnay  
 Main Divide P/Gris  
 Brown Brothers Merlot  
 Lake Chalice Pinot Noir  
 Brancott Estate Sparkling  
 Fruit Juices & Soft Drinks  
 Tropical Fruit Punch (N/A)

Starting from **\$50.00 per head** inclusive of GST for a 3-hour period

## NON ALCOHOLIC PACKAGE

Sparkling Grape Juice  
 Tropical Fruit Punch  
 Fruit Juices & Soft Drinks

Starting from **\$28.00 per head** inclusive of GST for a 3-hour period

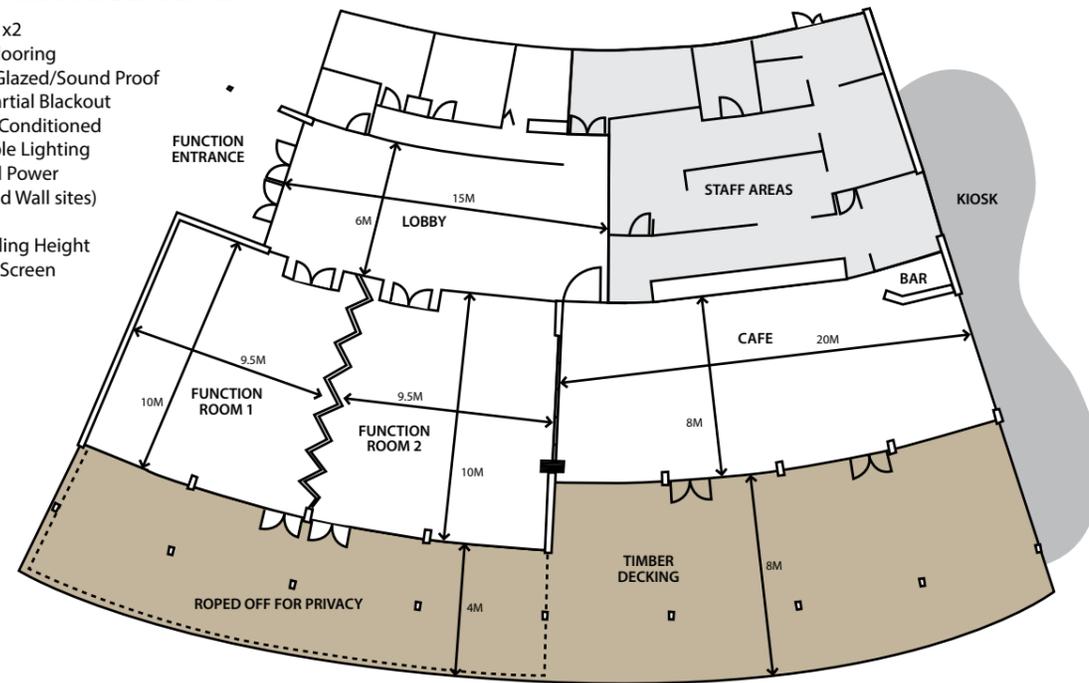
Additional hours available, ask us for further information.

ABOVE BEVERAGE PRICES ARE INCLUSIVE OF GST.  
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# VENUE MAP

## FUNCTION ROOM SPECIFICATIONS

- Divisible x2
- Carpet Flooring
- Double Glazed/Sound Proof
- Full or Partial Blackout
- Fully Air Conditioned
- Adjustable Lighting
- Data and Power (Floor and Wall sites)
- WIFI
- 4.0M Ceiling Height
- Full Wall Screen



# TERMS AND CONDITIONS

## Clients and The Verandah Liaison

It is the responsibility of the client to confirm all necessary details within the required timeframes. A nominated person must be responsible to liaise with the food and beverage manager on the day of the event.

## Pricing

The Verandah endeavours to set event pricing for a calendar year. All prices are subject to change without notice.

## License hours

The Verandah is licensed to 12.00 midnight. Guests are expected to depart the premise by 12.30am. The Verandah adheres to all liquor licensing standards and requirements under our Host Responsibility Policy.

## Booking Procedure

If a tentative booking is made it must be secured via non-refundable 25% deposit payment or order number by the notified due date. It will be automatically released if not secured within this time.

## Deposit

The non-refundable deposit is based on 25% of the venue hire and minimum catering number of applicable guests OR applicable venue hire, whichever is greater. Note: Deposit payments via credit card (Visa, Mastercard and American Express) incur an additional charge of 2.0%.

## Account Terms

Bookings are accepted on a one account basis for meals. Beverage accounts are arranged during the planning process.

## Payment Terms

Final accounts should be paid on departure. If an account is sent after departure, payment is due within 7 days of the event being held. Note: Account payments via credit card (Visa, Mastercard and American Express) incur an additional charge of 2.0%.

## Late Payments

Late payments may incur late payment and administration fees of 5% of the balance owing.

## Confirmation of Details

Minimum numbers and all details must be confirmed 10 working days before the event. Numbers stated at this time will be the minimum number charged for.

## Entertainment

Contracted entertainment booked by the client is required to directly liaise with the event planner regarding set up times and layout. The Verandah reserves the right to control noise levels.

## Cancellation

Deposit is non-refundable.  
Cancellation within 3 months – a further 25% of arrangements made to date, based on venue hire and catering options.  
Cancellation within 10 days – a further 50% of arrangements made to date, based on venue hire and catering options.  
All cancellations are to be received in writing.

## Special Offers/Rebates

Only one special offer/rebate can be used for any one single event.

## Public holidays

Any event held on a Public Holiday a 15% surcharge will apply to the total account.

## Miscellaneous Charges

The client will be charged for any additional costs relating to misuse, loss or damage to equipment, breakages or additional cleaning, staffing or hire hours relating to the event.

