



**CATERING
EVENT KIT
2025**



Welcome to The Avenue.

In the following pages, you will find our current event menus. These items have been created using the finest produce available in Australia and are designed to be enjoyed in any one of our venue areas.

If you have specific requirements for the food and beverage at your event, please contact our functions manager. Our talented Chef can design a bespoke menu specifically for your function if desired.

Enjoy.



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THE
AVENUE

ROAMING COCKTAIL CANAPES

CANAPES

- Focaccia fingers, citrus cured salmon, stracciatella cream
- Fresh shucked oysters, lemongrass dressing
- Smooth goats curd tartlet, confit tomato, capers, basil (v)
- Chicken and green mango rice paper rolls
- Char Siu BBQ pork pancake, cucumber, plum sauce
- Ceviche of kingfish, margarita dressing, tostada
- Korean beef tartare, prawn crackers
- Peking duck pancakes, hoisin, cucumber, shallot
- Tofu, green mango, mint rice paper rolls (vg)
- Thai beef salad, sweet chilli lemongrass dressing
- Blini, citrus cured kingfish, goat's curd, basil
- Sashimi salmon, soy wasabi dressing
- Goats cheese profiterole, pistachio praline (v) (n)
- Cured salmon eclair, creme fraiche
- Bloody Mary oyster shots
- Wild mushroom arancini, goat's feta, truffle oil mayo (v)
- Crispy pork belly bites, Vietnamese dressing
- Flash fried calamari fritti with aioli
- Karaage chicken popcorn with ginger shallot mayo
- Prawn and pork steamed dumplings, soy sesame dressing
- Persian falafel, green tahini dressing (vg)
- Wood roasted mushroom empanada
- Beef brisket cheese pies
- Philly cheese spring rolls, french onion dip
- Sesame prawn toast, yuzu mayonnaise
- Chaat potato samosa, mango chutney (vg)
- Butternut tortellini, pinenuts, pecorino, sweet sour currant butter (vg) (n)
- Beef chilli empanada
- Three cheese sambousek (v)
- Pepperoni and cheese calzone
- Butter chicken pies, mint yogurt
- Crispy coconut prawns, nam jim dressing
- Cauliflower cheese tarts, caramelized onion relish (v)
- Zucchini chickpea bhaji, mint chutney (v)
- Three cheese croquettes, tomato relish
- Pork fennel sausage rolls, basil sugo
- Argentina BBQ Beef skewers, romesco
- Chicken yakitori skewers, soy mirin glaze
- Satay chicken skewers, peanut sambal (n)
- Japanese pork gyoza with soy ginger dipping sauce
- Salt szechuan pepper prawn, chilli crunch mayo
- Chicken Chiko rolls, sweet chilli sauce
- Salt szechuan pepper squid, chilli crunch mayo
- Sicilian meatballs, basil sugo, parmesan
- BBQ chorizo, chimichurri
- Cheese manoush Lebanese pizza (vg)
- Zaatar manoush Lebanese pizza
- Margarita, bocconcini pizza (v)
- Butter chicken pizza
- Zucchini mushroom ricotta pizza (v)
- Potato, rosemary, smoked mozzarella pizza (v)
- Sweet potato feta chimichangas, chipotle salsa (v)
- Mac cheese croquettes, arrabiata sauce (v)
- Beef kofta, red tahini sauce
- Truffled chicken nuggets, chive mayo

ROAMING COCKTAIL CANAPES CONT.

SLIDERS

- Beef smash patty, pickles, cheese, burger sauce
- Persian falafel, pickles, tahini, tabouleh salad (vg)
- Smokey brisket, pickles, cheese
- Pulled pork, fennel, apple, mustard mayo
- Crispy whiting, fennel slaw, tartar sauce
- Confit mushroom, shaved cabbage, pecorino, truffle mayo (v)
- Katsu chicken, ginger mayo, crisp iceberg
- Buttermilk fried chicken, lettuce, cheese, ranch dressing
- Reuben brisket, pickled cabbage, Swiss cheese, Russian mayo
- Prawn cocktail, crisp iceberg lettuce
- Bahn mi of crispy pork, vegetables, chicken pate and sriracha mayo
- Mortadella, stracciatella, pistachio pesto (n)
- Prosciutto, mozzarella, tomato and basil pesto (n)
- Mini beef dogs, caramelized onion relish, mustard
- Chicken shawarma, hummus, tahini and pickles
- Chicken schnitzel, bacon and cheese
- Eggplant parmigiana, village salad, tzatziki (v)
- Cali burrito, pulled pork, hot chips, chipotle salsa, cheese guacamole

ROAMING COCKTAIL CANAPES CONT.

SUBSTANTIAL BOWLS & PLATES

- Orecchiette pasta, butternut spinach peas, green pesto (n)
- Salmon nicoise salad, chat potatoes, olives, capsicum, green aioli
- Miso turmeric salmon salad, buckwheat noodles, shallot, cucumber soy ginger dressing
- Dan dan noodles, pork mince, sesame paste dressing, shallots, peanuts, egg noodles (n)
- Creamy tomato vodka gnocchi (v)
- Cheddar mac cheese, pulled brisket
- Beer battered sustainable fish, mushy peas, hot chips
- Korean popcorn chicken, bibimbap salad, ssam sauce
- Mini gourmet bangers, seeded mustard mash, onion gravy
- Teriyaki chicken donburi
- Lebanese Lemon garlic chicken mansaf rice
- Beef chilli, nacho chips, guacamole, sour cream, jack cheese
- Salmon poke, brown rice, edamame, pickled vegetables, nori, sriracha mayo
- Agedashi tofu, udon, soy mirin dressing, seaweed salad (vg)
- Peking honey roast duck, egg fried rice, hoisin sauce
- Cacio pepe caressere pasta, lemon chilli prawns
- Peri peri chicken, lemon mayo, zucchini pickles

DESSERT

- Macarons
- Mini caramel brownie
- Chocolate cranberry macadamia rocky road
- Mini doughnuts
- Drambuie panna cotta, honeycomb
- Chocolate ganache, raspberry, cookie crumb
- Mini thick chewy baked to order biscuits
- Popping candy coconut truffles
- Mini magnums
- Mini gelato cones

FOOD STATIONS

Enhance your cocktail party with a food station. In conjunction with canape package

GRAZING STATIONS

- **Charcuterie & Cheese**
Local cheese selection, charcuterie, dips, pickles and bread selection
- **Oysters & Prawns**
Shucked Australian oysters and prawns with condiments
- **Glazed Ham Table**
Honey mustard glazed ham, condiments and bread selection
- **Cheese**
Local cheese selection with relishes and bread selection (v)
- **Dessert**
A dessert lover's dream of macaroons, tartlets, chocolate truffles and mini dessert jars

LIVE ACTION STATIONS

- **Paella Station**
Saffron rice with chicken, chorizo, squid, mussels and prawns with aioli or vegetarian option available
- **Japanese Raw Bar**
Local seafood and sliced sashimi with a selection of nori and rice paper rolls with condiments
- **Australian Pie Station**
Selection of mini pies, chicken leek, red wine beef or mushroom and spinach with mushy peas, creamy mash and gravy
- **New York Deli Bar**
Choice of pastrami brisket, roast chicken or porchetta with potato buns, crunchy slaw and condiments
- **Pizzeria Station**
Cooked to order pizza with a variety of toppings to create your own pizza
- **Polenta Station**
Soft slow cooked polenta with choice of tomato pork meatballs, beef ragu or eggplant caponata
- **Tacos**
A selection of traditional and modern street food style tacos all served with a variety of salsa toppings. We offer four fillings: Carnitas pork, chipotle pulled beef, vegetable mole and chicken ranchero.
- **Yum Cha**
A range of traditional and modern street food from various regions. Steamed and wok fried in front of your guests. Spring roll, steamed buns, dumplings, wontons and noodles.
- **Gelato Cart**
Assorted gelato and sorbet flavors served in a cup or cone

SEATED MENUS

Includes bread & butter

ENTREES

- **Local Marinated Goats Feta**
Saffron Pickled pear, marinated beets, avocado, spiced macadamia nuts (v) (n)
- **Goats Cheese Gnocchi**
Sicilian olives, slow roast tomato, pine nuts fresh basil sauce (v) (n)
- **NSW Oysters**
Soy ponzu, chives and ginger or shallot mignonette dressing
- **Zaatar Cured Salmon**
Shaved fennel, grapefruit, chive labne, radish, dill caper dressing
- **Basque Espelette Calamari**
Roast capsicum, chorizo, olives, baby artichokes, herb aioli
- **Lime Cured Hiramasa Kingfish**
Spiced avocado, pickled radish, cucumber, mint, palm sugar coconut dressing
- **Filo Cigar of Duck Confit**
Spiced walnuts, cranberries, cinnamon, sweet sour pomegranate vinaigrette (n)
- **Master Stock Poached Chicken**
Chinese greens, pickled vegetables, Schezuan pepper, black vinegar dressing
- **Slow- Braised Lamb Shoulder**
Potato gnocchi, pecorino pepato, peas, mint
- **Prosciutto Crudo**
Sicilian olives, pickled melon, tomato, bocconcini, roast hazelnuts (n)
- **Pressed Pork Belly**
Apple, 'Ortiz' marinated white anchovy, fennel salad, mustard vinaigrette
- **Master Stock Braised Beef Cheek**
Asian herbs, chilli noodles and soy palm caramel sauce
- **Bresaola**
Shaved Gruyere, baby artichokes, roast capsicum, almonds, quince vinaigrette (n)

MAINS

- **Rotolo**
Butternut, braised silver beet, soft goats curd, sage nutmeg butter (v)
- **Salmon Baked with Lemon Thyme**
Warm chickpea, chat potato herb salad, tahini dressing
- **Hiramasa Kingfish**
Saffron potatoes, marinated green beans parsley salad, smoked paprika aioli
- **Herb Butter Roast Corn Fed Chicken Breast**
Braised green lentils, soft corn polenta, roast chicken jus
- **Baharat Spiced Corn Fed Chicken Breast**
Warm chickpea, chat potato herb salad, citrus crème fraiche dressing
- **Balsamic Marinated Duck Breast**
Rosemary potatoes, shallots green beans, caramelized sweet sour fig sauce
- **Chinese Roast Duck Breast**
Sichuan braised eggplant, carrot ginger puree, master stock broth
- **Lamb Rump with Herbs de Provence**
Dijon mustard mash, Provencal vegetable relish, olive thyme jus
- **Greek Lamb Rump**
Lemon roast potatoes, green beans, tomato feta salad, oregano jus
- **Berkshire Pork Belly**
Sautéed potatoes, fennel, pickled radish and parsley salad, quince jus
- **Slow Roast Beef brisket**
Soft white polenta and Sicilian eggplant caponata, Salsa Erbe
- **Confit Portobello Mushrooms**
Paris mash, petit pois à la Française, Café de Paris butter (v)
- **Argentine Spiced Beef Rib Eye**
Soft corn polenta, Salsa Criolla, Chimichurri

SEATED MENUS CONT.

SIDES

- Shaved cabbage salad, pickled cranberries, pecorino
- Crispy potatoes, zaatar, tahini dressing
- Baby lettuce salad, green goddess dressing, caramelized walnuts (n)
- Green beans, parmesan and truffle butter
- Roast butternut, macadamia, thyme, honey (n)

DESSERT

- **Pear Tart Tatin**
Caramel sauce, Cinnamon ice cream
- **Drambuie Pannacotta**
Almond biscuit (n)
- **Pavlova**
Passion fruit curd, macerated strawberries
- **Warm chocolate drunken prune pudding**
Pistachio ice cream (n)
- **Affogato**
Vanilla ice cream, espresso, frangelico
- **Tiramisu**
Mascarpone, espresso, kahlua
- **Sticky toffee date pudding**
Caramel sauce, vanilla ice cream
- **Australian Cheese Plate**
Pickled figs, caramelized walnuts, lavosh (n)
- **Basque Cheesecake**
Drunken berry compote
- **Eton Mess**
Meringue, cream, chocolate ganache, berries

SHARE TABLE FEASTS OR BUFFET

Italian Feast

- Focaccia, black olive butter
- Salumi selection, pickles
- Marinated olives
- Caprese salad
- Arancini with aioli
- Pasta eggplant Siciliana
- Risotto mushroom, pecorino, broad beans
- Braised beef cheeks, cauliflower puree
- Chicken cacciatore
- Crisp potatoes sea salt rosemary
- Walnut, rocket, parmesan salad (n)
- Tiramisu
- Cannoli with sweet pistachio ricotta (n)

Greek Feast

- Flat bread, oregano, olive oil
- Spinach cheese spanakopita
- Taramasalata
- Dolmades
- Marinated olives
- Greek meatballs in tomato sauce
- Flash fried calamari, garlic mayo
- Slow cooked lamb, tzatziki
- Roast lemon chicken, garlic sauce
- Crispy potatoes, oregano, parsley
- Watermelon village salad
- Loukoumades

- Semolina custard filo

Lebanese Feast

- Flat bread, olive oil, zaatar
- Hummus with pickled chillies
- Baba ganoush
- Cucumber lebneh
- Tabouleh
- Pickles
- Falafel with tahini sauce
- Warak stuffed vine leaves
- Meat sambousek
- Cheese sambousek
- Lamb beef kofta, biwaw
- Lemon garlic chicken
- Fattoush salad
- Yellow Mansaaf rice
- Crispy potatoes, garlic, chilli oil
- Cardamom milk tart
- Baklava cigars, orange blossom syrup (n)

Pizza Feast

- Prosciutto melon
- Salami pickles
- Marinated olives
- Whipped ricotta
- Focaccia
- Calamari fritti

- Gnocchi with tomato vodka
- Margherita pizza
- Pepperoni pizza
- Roast vegetable ricotta pizza
- Marinated tomato green bean salad
- Baby lettuce, smoked almonds, pecorino
- Tiramisu
- Zeppole with lemon curd

Whole Roast Lamb Feast

- 14-24kg
- POA per Kg required
- Lebanese, Greek, Italian or American BBQ

Whole roast suckling pig

- 10-12 kg
- POA per Kg required
- Italian, Balinese, Greek or American BBQ

Spit roast or smoker

Additional equipment cost

Add Ons

- Burrata each \$
- Oysters each \$
- Cheese platter per person \$

EVENT SPACE

Bookings of under 30 people attract a room hire charge of \$200 + GST per 5 hour package.

No member discount for food and beverage event packages.

RESTAURANT

The restaurant section is perfect for all medium-sized occasions.

Seated pax: 64

Cocktail pax: 100

THE SUNROOM

Seated pax: 60

Cocktail pax: 100

BAR TAB

BAR TAB CONDITIONS & REQUIREMENTS

To set up a bar tab, guests must provide a valid driver's licence (which will be securely held for the duration of the event) and a valid credit or debit card as security. The bar tab can be set with a specific limit at the beginning of the event, which can be adjusted at any time upon request. Wrist bands can also be provided. All bar tabs must be settled in full at the conclusion of the event, using the nominated card unless otherwise arranged. The venue reserves the right to close or pause any tab if spending limits are reached, if any identification details cannot be verified or pending any RSA issues at the discretion of management.

Please note:

- RSA rules apply
- All spirits must be served with a mixer (no shots)
- No jugs/pints of tap beer
- Two (2) drinks maximum per person when ordering
- Wristbands that appear to have been tampered with will not be accepted.
- Management reserves to the right to exclude guests from the package for any reason (e.g. stockpiling, approaching intoxication, argumentative etc.)

PRICING SUMMARY

All prices include GST and are based on a minimum number of 30 guests in attendance unless otherwise stated.
Prices exclude venue hire and possible associated venue costs of security, cleaning, equipment and additional staffing.
Menu ingredients may change due to seasonal availability. With advance notice we are able to cater for most dietary requirements

ROAMING COCKTAIL CANAPE

Roaming Cocktail Canapes

Based on minimum numbers (30)

1 hour/5 canapés \$45 per person
1.5 hour/6 canapés \$54 per person
2 hours/7 canapés \$63 per person
3 hours/8 canapés \$72 per person

Additional canapes \$9 per canape

Sliders \$12 per canape

Substantial canapes \$15 per canape

FOOD STATIONS

In conjunction with canape package

Grazing station:

Charcuterie & cheese \$20 per person
Oysters & prawns \$20 per person
Glazed ham \$20 per person
Cheese \$20 per person
Dessert \$20 per person

Live action stations:

Paella

Japanese raw bar \$20 per person
Australian pie station \$20 per person

New York deli bar \$20 per person
Pizzeria station \$20 per person
Polenta station \$20 per person
Taco \$20 per person
Yum cha \$20 per person
Gelato cart \$20 per person

Seated menu

Based on minimum numbers

2 course \$85 per person
3 course \$99 per person

Additional sides \$5

Additional 3 canapes \$21

Additional petit fours \$9

Alternative drop \$5 per person, per course

Alternative drop for 3 courses \$12.50

Themed Table / Feast or buffet

Based on minimum numbers

Lebanese \$110 person

Greek \$110 person

Italian \$110 person

Pizza \$110 person

CATERING TERMS AND CONDITIONS

Client Name:

Client Company:

Client Address:

Client Contact number:

1. BOOKING

Confirmation of a booking must be made in writing within seven (7) working days of the original quotation otherwise The Avenue Randwick reserves the right to cancel the tentative booking and allocate the venue to another client without notice. A minimum non-refundable* deposit of ten percent (10%) of the total quoted amount AND signed terms and conditions are required by The Avenue Randwick to secure a booking. Full payment for the booking, as per the final invoice, must be received at least five (5) working days prior to the commencement of the function. If a booking is made within five (5) working days of the function, the full amount payable, as per the final invoice, must be received prior to the commencement of the function without exception.

2. PAYMENT

The Avenue Randwick accepts payment by the way of cash (up to \$10,000), bank cheque, credit card, direct deposit or funds transfer. Please note: Credit card payments via Visa & Master Card attract a surcharge fee of 1.5% and American Express 2% which is charged at the time of payment.

3. PUBLIC HOLIDAY SURCHARGE

A 20% surcharge on all related charges, being catering, beverages and venue hire, is applicable on Public

Holidays or any day gazetted by the Government as a Public Holiday in NSW.

4. FINAL NUMBERS AND MINIMUM NUMBERS

Final guest numbers must be advised at least five (5) working days prior to the commencement of the function. The final invoice to the client will reflect final guest numbers or minimum guest number requirements, whichever is the greater of the two. The final invoice to the client may also represent minimum spend requirements defined in the quotation.

5. FINAL EVENT DETAILS

Final event details must be advised at least ten (10) working days prior to the commencement of the function. This is inclusive of details such as menu, beverage selections, entertainment, audio visual requirements, room setups, starting and finishing times. The Avenue Randwick understands that adjustments may be required after this date, and with consideration your requirements may be covered subject to availability. All events must run within the period as previously agreed. The Event Team Manager will conclude the package as per the timings specified on the client sheet, which is to be confirmed at least ten (10) working days prior to the commencement of the function.

6. CANCELLATION*

The cancellation of any booking is subject to the following conditions: If the booking cancellation occurs 60 or more calendar days prior to the booking date, a written notice of a booking being cancelled must be given and the deposit will be lost. If the booking cancellation occurs between 30 and 60 calendar days prior to the booking date, the deposit is non-refundable and a penalty of 25% of the total amount quoted will be charged to the client. If the booking cancellation occurs between 30 and 15 calendar days prior to the booking date, the deposit is non-refundable and a penalty of 50% of the total amount quoted will be charged to the client. If the booking cancellation occurs between 15 and 7 calendar days prior to the booking date, the deposit is non-refundable and a penalty of 75% of the total amount quoted will be charged to the client. If the booking is cancelled less than 7 calendar days prior to the booking date, the deposit is non-refundable and a penalty of 100% of the total amount quoted will be charged to the client.

7. COVID-19

Cancellation Policy Deposits will be fully-refunded if The Avenue Randwick is forced to cancel the event due to government restrictions applied because of COVID-19. Deposits will not be refunded for any change of mind circumstances. Deposits and further event payments may

CATERING TERMS AND CONDITIONS CONT.

not be refunded closer to the event in the case of majority of guests contracting COVID19. This will be assessed on a case-by-case basis. Please contact your event coordinator for further information.

8. ENTRY TO CLUB PREMISES

Guests entering and attending your function are required to abide by the laws and entry regulations of the NSW Registered Clubs Act and The Avenue Randwick at all times. Guests entering The Avenue Randwick public areas after the conclusion of the function are required to sign into the club. Please ensure all guests have photo ID.

9. DEPARTURE FROM CLUB PREMISES

At the conclusion of a function all guests are required to vacate the function area by the previously nominated and agreed function end time. All The Avenue Randwick functions must be finished entirely by 11:45pm with all guests must vacate the venue by 12:00am due to the Clubs licensed operating hours. All function attendees are requested to consider The Avenue Randwick's neighbours when leaving the property, and are to do so in an orderly manner keeping noise to a minimum.

10. FUNCTION EXTENSION

Should the Client choose to extend the function, and such extension is agreed to by The Avenue Randwick Management, the Client must pay, in addition to any food, beverage or supplier costs, an additional venue hire fee, beyond the agreed conclusion time of the function. If the extension is agreed upon ten (10) working days prior to the function commencing, the room extension is the standard \$200 + GST hire fee. Wedding function rates & approval are subject to discussion with your event coordination. If management on the night allow

the extension of the function, the full hourly rates apply. If management on the night allow the extension of a function the room extension fee is \$500 + gst (double hire fee).

11. RESPONSIBLE SERVICE OF ALCOHOL

The Avenue Randwick practises the responsible service of alcohol as defined under the Liquor Act 2007. All employees of The Avenue Randwick are under obligation to refuse service of alcoholic beverages to persons showing signs of intoxication. If a patron is showing signs of intoxication or displays anti-social behaviour, the Manager on duty will then request that they leave the premises. In cases where the majority of the people attending an event are showing signs of intoxication or are displaying anti-social behaviour, the Manager has the right to end the event before the designated time and request all attendees leave the premises due to intoxication. In this event The Avenue Randwick will not be liable for any refund for the time lost due to the behaviour of the guests whilst on the Clubs property. Anti-social behaviour will not be tolerated, and guests may be asked to leave the event if necessary. Any guest found to be in the possession of externally sourced alcohol at any time while on premises will be asked to leave. The Avenue Randwick Management reserves the right to have any individual/s deemed by The Avenue Randwick Management to be acting in a manner that adversely affects the safety and/ or enjoyment of themselves, of staff, of other members or of guests, to be removed from the premises.

12. DRUGS

The Avenue Randwick is a drug free environment. Anyone found using any type of illegal substance will be removed from the Club premises and authorities will be notified.

13. SECURITY

On guard per 100 people. Arrangements for additional security requirements, over and above the existing security services provided by The Avenue Randwick, may be required as directed by The Avenue Randwick Management with the cost to be paid by the Client.

14. FUNCTION HOST

It is the responsibility of the client to identify their Function Host who will be responsible for liaising with the Club representative throughout the duration of the function.

15. DAMAGE TO THE CLUB PROPERTY

The client is financially liable for any damage to The Avenue Randwick plant or property by any of their guests attending the function. Confetti, rice and other like decorations are not permitted to be used in the Club or any part of the surrounding area. A minimum \$300.00 cleaning fee will be applied if the Club, function room or surrounding area is left in an unacceptable condition due to the function or its guests. This charge will be at the discretion of the Function Manager or Duty Manager on conclusion of your function.

16. EXTERNAL SUPPLIERS

The client is financially responsible for any product or service arranged and supplied to The Avenue Randwick other than those booked directly through The Avenue Randwick. The Avenue Randwick must have access to

CATERING TERMS AND CONDITIONS CONT.

contact details of all privately arranged external suppliers and may request current copies of liability insurance documentation. The Avenue Randwick can refuse the products and / or services of a privately arranged external supplier if such arrangements are deemed by The Avenue Randwick Management to adversely affect the safe operations or reputation of The Avenue Randwick. The function department must be notified in advance of any deliveries to The Avenue Randwick. All deliveries must be marked for the attention of the functions department with the function name, event number, date & venue all clearly visible on each item package. All deliveries must be collected at the latest by 10am on the day following the function.

17. CATERING

No outside catering is permitted on any part of the Club premises unless written approval is given by The Avenue Randwick Management. In the event of external catering being provided, The Avenue Randwick will require an External Catering Waiver Form to be completed prior the catering arriving on the premises.

18. MINORS

With the permission of an authorised Club representative, children under the age of 18 years of age are permitted in the function areas of the Club, under direct supervision of a parent or guardian of legal age. Children meal requirements can be arranged. No person under the age of 18 will be served or allowed to consume alcohol on the Club premises.

19. PRICE VARIATIONS

On occasion price variations may occur. The Avenue Randwick will endeavour to maintain prices as originally

quoted. The Client will be notified of any price changes no later than 30 days prior to the date of the function.

20. FORCE MAJEURE

Neither The Avenue Randwick, or the Client, shall be liable for damages, or have the right to terminate this Agreement for any delay or default in performing hereunder if such delay or default is caused by conditions beyond its control including, but not limited to Acts of God, Government restrictions (including the denial or cancellation of any export or other necessary license), wars, insurrections and/or any other cause beyond the reasonable control of the party whose performance is affected.

21. SMOKING LAWS

Smoking is strictly prohibited within immediate surroundings of The Avenue Randwick. If any guest wishes to smoke, they are required to move more than four metres from the entrance of The Avenue Randwick as required under the Smoke Free Environment Act 2001. Smoking is banned within four metres of a pedestrian entrance or exit from a licensed premises and restaurant in NSW. The 'four metre law' and has been in place from 6th July 2015.

22. ISOLATION OF FIRE ALARMS

If you, the client, wishes to use a supplier that requires the use of any substance, powder, steam, gas or smoke that may trigger a false alarm to the NSW Fire a bond of \$2,000.00 will be charged. Examples of this may be dry ice, or a smoke machine. This bond will be returned to the client once the event has concluded and there has been no false alarm triggered to the NSW Fire Department. This will be deposited back into the clients nominated

account five days from the conclusion of the event. Please complete the acceptance of booking terms and conditions below and return to the functions department thereby acknowledging you having read and understood the information contained in this document as it relates to your booking.

CLIENT NAME:

FUNCTION NAME:

EVENT NUMBER:

FUNCTION DATE:

CLIENT SIGNATURE:

DATE:

ABN: 35 000 353 417

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NSW 2031

Enquiries

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