



Complete Functions Package

MAYLANDS PENINSULA GOLF COURSE

2017



WEDDINGS

CORPORATE GOLF

SEMINARS

SOCIAL EVENTS

SWANBANK BAR & CAFÉ

Swanbank Bar & Café
Maylands Peninsula Public Golf Course
Swanbank Road, Maylands WA 6051
Ph: (08) 9370 4081 Email: swanbank@maylandsgolf.com.au
Web: www.maylandsgolf.com.au

Events

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The Maylands Peninsula Public Golf Course and Swanbank Bar and Café are located just minutes from the city. The course and bar offer picturesque views of the Swan River and Perth city.

It boasts a unique relaxed and inviting atmosphere, and features a superb outdoor area where you can soak up the peaceful surroundings.

Functions

The Swanbank Bar & Café prides itself on offering a memorable and relaxed experience with friendly service and value for money, with an exciting menu and wine selection.

Let our experienced and dedicated function staff transform any event into a spectacular affair. We offer a unique setting for private or corporate functions and weddings. Whatever your occasion, we will tailor a package that is both competitive and comprehensive, ensuring we meet your budget and exceed your expectations.

Weddings

Catering to all your needs on your special day, we offer a comprehensive service with our wedding planner to tailor a day to remember.

Private Functions

Catering to all occasions including birthdays (from 1st to 101st), engagements, anniversaries and Christmas parties.

Corporate Golf Days

Maylands Peninsula Golf Course is an 18 hole course bordered by the Swan River. We offer a complete range of services. Enquire now for an information pack.

Entertainment

You are welcome to hire a Band or DJ for your function. Alternatively, you can bring your own music along to plug into our Audio system.

Corporate Packages

Whatever your corporate function, large or small, we offer the perfect setting. Whether it is an intimate meeting of 5, or a training seminar for 180, we can tailor the ideal solution to your needs.

In conjunction with our function room, we can offer you alternative break-out areas within the complex.

We offer:

Large projector screen, Overhead Projector, White board, Flip chart, Audio equipment

The Swanbank boasts three main areas to hold your special event including;

The Bar

For parties of up to 80 guests this room is ideal.

Access to the outside under cover area and expansive grounds and gardens, Dance floor, Complete audio/visual system.

The Function Room

For parties of up to 150 guests (seated) and 180 guests (cocktail style).

Access to the outside under cover area and expansive grounds and gardens, Dance floor, Audio system, Private restrooms

Outside Setting

Perfect for a summer soirée, we have an outside undercover terrace which wraps around the building where you can soak up the peaceful surroundings of the course, Swan River with city views. We also offer perfect grounds for a marquee set up. Alternatively, the new Alfresco area is perfect, it can accommodate 100 guests for a cocktail and 70 for a sit-down meal. There are two sails above the area.

Menus

Cocktail

Our cocktail menu offers delicious finger food at affordable prices. Mix and match items as you wish or ask for suggestions on our most popular combinations.

Cocktail Substantial

Ideal for Cocktail style functions where you would like something for those with healthier appetites or for those events that go on for a little longer. Great to eat while you stand and mingle!

Cocktail Dessert

Something sweet to finish off your function.

Breakfast

We offer a Full Buffet Breakfast for groups of 20 or more. We can make breakfast to order or provide Breakfast platters for smaller groups or for people on the go.

Conference Packages

Whether it's an all day package you are after, or just an afternoon or morning tea, we can customize our menu to suit your requirements.

Golf Lunch

Perfect for pre-game refreshments to energize you for a day out on the golf course.

Barbecue

This menu is popular for any event! Golf Days, Parties, even Weddings - great for just about anything.

Buffet

Our Buffet Menus offer exceptional value for money and can satisfy even the fussiest of tastes.

Sit Down

Something a bit more formal for your next special event.

Beverages

We offer a great range at even better prices. We can charge on consumption, or just have a cash bar - whatever suits your budget and requirements.

Contact Us

Please contact me to discuss your future event.

Mardi Evans - Events Coordinator - Ph: 9370 4081

Email: swanbank@maylandsgolf.com.au

Web: www.maylandsgolf.com.au



Cocktail Menus

Cocktail Menu 1

\$3.00 per selection
(minimum 20 per selection)

Home Made Mini Quiches

Tomato, Peppers, Mushroom & Mozzarella (v)
Bacon, Mushroom, Basil & Spanish onion

Beef &/or Chicken Skewers

Satay Dressing

Parmesan & Garlic Crumbed Chicken Strips

Creamy Ranch Dressing

Deep Fried Calamari

Tartare Dipping Sauce

Tempura Torpedo Prawns

Tartare Dipping Sauce

Sandwiches

Ham & Seeded Mustard
Chicken & Herbed Mayo
Egg & Lettuce (v)

Salted Flatbread

Trio of Dips (v)

Mini Pizza

Ham & Cheese, Chicken, Vegetarian (V)

Baby Sausage Rolls

Tomato Ketchup

Spinach & Ricotta Rolls

Tomato Ketchup (v)

Fresh Asparagus

Rolled with Prosciutto, Semi Dried Tomato, Basil & Mozzarella (v*)

Potato Rosti

Persian Feta & Pumpkin Jam (v)

Fruit Platter

Selection of Fresh Seasonal Fruit (V)

(v) = Vegetarian

(v*) = can be altered to Vegetarian

Cocktail Menu 2

\$4.00 per selection
(minimum 20 per selection)

Natural Oysters

with Fresh Lemon

Cajun Prawn Skewers

Lemon Lime Mayo

Salt & Pepper Squid

Tartare Dipping Sauce

Honey Soy Chicken Rice Paper Rolls

Sweet Chilli Dipping Sauce (v*)

Lamb Kofta

with Mint Yoghurt

Cheese Platter

Selection of Soft and Hard Australian Cheeses (v)

Antipasto

Includes Selection of Cold Meats, Char Grilled Vegetables, Olives, Feta, Sun Dried Tomato, Turkish Bread and Dips

Cocktail Menu 3

\$5.00 per serve
(minimum 20 per selection)

Seared Salmon

Wrapped in Prosciutto with Lemon Lime Mayo

Lamb Cutlets

With fresh Rosemary and Mint Dipping Sauce

We suggest that an average of six selections per person would constitute a meal.

Feel free to mix and match your selections from any of the Cocktail Menus.

Cocktail Menus

Fried Food Platters

\$25 per platter

Spring Rolls (v), Tempura Fish Bites,
Dim Sims, Samosas (v), Wedges (v)

Selection of Dipping Sauces

For individual pricing please enquire

(v) = Vegetarian

(v*) = can be altered to Vegetarian

Substantial Cocktail Food

\$8.00 per choice
(minimum 20 per selection)

Roast Meat Rolls

Choice of:

Beef Topside with Seeded Mustard and Rich Gravy

Lamb Rump with Mint Sauce and Gravy

Pork Loin with Apple Sauce and Gravy

Pasta and Risotto Cups

Choice of:

Penne with Tomato, Bacon & Chilli Sauce

Fettucine with Creamy Chicken Pesto

Risotto with White Wine and Seafood

Risotto with Chicken, Bacon and Mushroom

Curry and Noodle Boxes

Choice of:

Thai Green Chicken Curry with Jasmine Rice

Butter Chicken with Basmati Rice

Beef Teriyaki with Jasmine Rice

Singapore Noodles (v)

Thai Beef Salad

Cocktail Dessert

\$3.00 per choice
(minimum 20 per selection)

Baby Cakes

Choc Mud

White Mud

Baby Tartlets

Strawberry

Fruit

Lime

Lemon Meringue

Individual Cheesecakes

\$4.00 per selection

Passion fruit

Raspberry

Mango &

Macadamia

(Note: selection of two only for functions)

Other Dessert Options

\$4.00 per selection

Apply Crumble with Cream/Ice Cream

Apple Pie with/without Ice Cream

Sticky Date Pudding

Chocolate Mud Cake

(Note: selection of two only for functions)



Breakfast Menus

Breakfast Menu

Buffet (minimum 20 - \$25 per person)

Scrambled Eggs
 Crispy Bacon
 Chipolatas
 Roasted Tomatoes
 Grilled Mushrooms
 Crispy Hashbrowns
 Freshly sliced seasonal fruit
 Assorted Cereals (2 choices)
 Toast
 Coffee & Tea
 Juices

Breakfast Platters

(serves 10) \$100 per platter

Mini Ham & Cheese Croissants
 Assorted Muffins (Sweet & Savoury)
 Scones with jam & cream
 Home Made Mini Quiches (v)
 Quiche
 Seasonal Fruit Platter

Made to Order (minimum 20)

Croissant - Ham & Cheese	\$8
Eggs on Toast - Fried, Poached or Scrambled served on Toast	\$7
Add Sausage	\$4
Add Tomato & Mushroom	\$3
Add Hashbrowns	\$3
Bacon & Eggs on Toast - fried or poached eggs and bacon on multigrain toast	\$9
Eggs Benedict - Two Poached Eggs on multigrain toast with hollandaise sauce and ham	\$13
Swanbank Big Breakfast - Bacon, Eggs (cooked to your liking), Breakfast Sausage, Tomato, Mushroom, Hashbrown & Toast	\$18
Buttermilk Pancake Stack Served with ice-cream and maple syrup	\$13

Conference Day Package

\$32 per person

On arrival

Coffee & Tea

Morning Tea

Assorted Muffins (Sweet & Savoury)

Scones with Jam & Cream

Coffee & Tea

Afternoon Tea

Seasonal Fruit Platter

Biscuits

Coffee & Tea

Lunch Options

Option 1

Garlic Bread
 Traditional Beef Lasagna
 Caesar Salad
 Antipasto Platter

Option 2

Fresh Bread & Butter
 Thai Green Chicken Curry
 Jasmine Rice
 Gourmet Tossed Salad
 Steamed Greens

Option 3

Fresh Bread & Butter
 Roasted Topside of Beef or Pork Loin
 Rich Meat Gravy
 Roasted Potatoes & Pumpkin
 Steamed Greens

Option 4

Gourmet Deli Sandwiches
 Cheese Platter
 Fried Food Platter

Option 5

Fresh Bread & Butter
 Chicken Tortellini with Mushroom,
 Bacon, Parmesan in a creamy basil pesto
 Spinach, Pumpkin & Pinenut Salad
 Fruit Salad & Cream

All lunches are served with assorted juices

Enquire about individual pricing for Morning and Afternoon Teas

Golfers Lunch

Pre Game Refreshments

\$10.00 per person

Choice of:

Sausage Sizzle

Sausage & Bun, Onions, Chips, Condiments

Pie & Chips

Peppered Steak, our Pies are made on the premises and are FAMOUS for being delicious!

\$8.00 per person

Gourmet Deli Roll

Fresh Baguette - filled with a selection of Chicken Breast, Continental Smallgoods, Roast Meats, Egg, Cheese, Fresh Leaves, Tomatoes, Relishes and Condiments

Bacon & Egg Rolls

Simply a great start to the day

See our full menu for post game - lunches and dinners

Our Manager recommends the Cocktail and Barbecue menus for your next golf day

Barbecue

Menu 1 - \$10 per person

Sausage & Bun

Onions, Chips, Condiments

(Price based on 1 sausage per person)

Menu 2 - \$20 per person

Sausage

Porterhouse Steak

Chips

Bread Rolls

Garden Salad

Condiments

(Price based on 1 steak & 1 sausage per person)

Menu 3 - \$25 per person

Choose any two of the following

Chicken Breast

Lamb Chops

Porterhouse Steak

Included

Seasoned fried onions, Garden salad, Chips, Coleslaw

Bread roll, Condiments

Menu 4 - \$30 per person

Choose any three of the following

Char Grilled Prawns

Chicken Breast

Lamb Chops

Porterhouse Steak

Included

Seasoned fried onions, Garden salad, Chips, Coleslaw

Bread roll, Condiments



Buffet Menus

Menu 1 - \$50 per person

Choose any two of the following

Herb Encrusted Rump of Lamb with Garlic and Rosemary Jus

Rock Salt Encrusted Top-side of Beef with Red Wine Sauce

Slow Cooked Pork Loin & Crackling with Natural Jus

Marinated Fillet of Barramundi with Lemongrass, Coriander and Chilli

Choose one of the following

Spinach & Ricotta Cannelloni

Beef and Tomato Lasagna with Italian Herbs and Béchamel Sauce

Chicken Tortellini with Wild Mushroom, Parmesan Cheese and Basil Pesto

Additional

Roasted Rosemary Potato

Selection of Seasonal Steamed Vegetables

Choice of three fresh salads

Crusty Bread Rolls with Butter

Condiments

Dessert

Selection of Cakes

Seasonal Fruit Platter

Coffee and Tea

Menu 2 - \$60 per person

Daily Delicatessen Selection

Selection of Cold Meats, Char Grilled Vegetables, Olives, Feta, Sun Dried Tomato, Turkish Bread and Dips

Choose any four of the following

Herb Encrusted Rump of Lamb with Rosemary and Garlic Jus

Rock Salt Encrusted Top-side of Beef with Red Wine Sauce

Slow Cooked Pork Loin & Crackling with Natural Jus

Chicken Cacciatore with Olives, Mushrooms and Oregano

Madras Beef Curry with Basmati Rice

Marinated Fillet of Barramundi with Lemongrass, Coriander and Chilli

Choose one of the following

Spinach & Ricotta Cannelloni

Beef and Tomato Lasagna with Italian Herbs and Béchamel Sauce

Chicken Tortellini with Bacon, Wild Mushroom, Garlic, Parmesan & Creamy Basil Pesto

Additional

Roasted Rosemary Potato

Selection of Seasonal Steamed Vegetables

Choice of three fresh salads

Crusty Bread Rolls with Butter

Condiments

Dessert

Selection of Cakes

Selection of Cheeses, Dried

Fruit & Crackers

Coffee and Tea

Buffet Menus

Menu 3 - \$70 per person

Seafood Selection

Platters of Fresh Oysters, Prawns, Scallops, Squid and Tasmanian Smoked Salmon with Lemon and Lime Dressing

Daily Delicatessen Selection

Selection of Cold Meats, Char Grilled Vegetables, Olives, Feta, Sun Dried Tomato, Turkish Bread and Dips

Choose any four of the following

Herb Encrusted Rump of Lamb with Rosemary and Garlic Jus

Rock Salt Encrusted Top-side of Beef with Red Wine Sauce

Slow Cooked Pork Loin & Crackling with Natural Jus

Marinated Fillet of Barramundi with Lemongrass, Coriander and Chilli

Fillet of Salmon Wrapped in Prosciutto

Chicken Breast filled Ham and Mozzarella Cheese with a Lemon Sauce

Choose one of the following pastas

Spinach & Ricotta Cannelloni

Beef and Tomato Lasagna with Italian Herbs and Béchamel Sauce

Chicken Tortellini with Bacon, Wild Mushroom, Garlic, Parmesan & Creamy Basil Pesto

Additional

Roasted Rosemary Potato

Selection of Seasonal Steamed Vegetables

Choice of four fresh salads

Crusty Bread Rolls with Butter

Condiments

Dessert

Selection of Cheeses, Dried Fruit and Crackers

Selection of Cakes

Seasonal Fruit Platter

Coffee and Tea Selection

Your choice of Salads

Garden Salad

Greek Salad

Coleslaw

Caesar Salad

Potato Salad

Spinach, Pumpkin & Pinenut Salad

Three Bean Salad

Moroccan Cous Cous

Tomato, Basil & Spanish Onion



Set Menus

Our menu prices are based on a 50/50 drop of the entrée and main selections and a buffet style dessert.

Add 20% to cost for guests to choose on the evening and \$6.00 for plated dessert

Menu 1 - \$55 per person

Entrée Selections

Slow Roasted Field Mushroom Marinated in Garlic and Thyme Butter.

Selection of Soup served with Crusty Bread

Mains Selections

Beef Sirloin with gourmet potatoes and Seasonal Vegetables topped with Wild Peppercorn Sauce.

Marinated Fillet of Barramundi with Lemongrass, Coriander and Chilli.

Both Served with a Crisp Garden Salad

Dessert Selections

Served Buffet Style

Selection of Cakes

Selection of Cheeses, Dried Fruit and Crackers

Selection of Sliced Seasonal Fruit

Coffee and Tea Selection

Menu 2 - \$60 per person

Entrées Selections

Salt and Pepper Squid

Selection of Soup served with Crusty Bread

Mains Selections

Grilled Chicken Breast in a Cream and Bacon Sauce with gourmet potatoes and Asparagus

Beef Sirloin with Field Mushroom and Red Wine Jus served on a bed of mash, with Broccoli

Both Served with a Crisp Garden Salad

Dessert Selections

Served Buffet Style

Selection of Cakes

Selection of Cheeses, Dried Fruit and Crackers

Selection of Sliced Seasonal Fruit

Coffee and Tea Selection

Menu 3 - \$70 per person

Entrées Selections

Mixed Seafood Salad of Prawns, Squid and Scallops with a Lime and Dill Dressing

Chicken & Mushroom Risotto and Asparagus topped with crispy Parma Ham

Mains Selections

Rack of Lamb with Gourmet Potatoes

on a bed of English Spinach and Sundried Tomato Salad

Salmon Wrapped in Prosciutto with Gourmet Potatoes on a Bed of English Spinach and Asparagus

Both Served with a Crisp Garden Salad

Dessert Selections - Served Buffet Style

Selection of Cakes

Selection of Cheeses, Dried Fruit and Crackers

Selection of Sliced Seasonal Fruit

Coffee and Tea Selection

Your choice of Soups

Creamy Pumpkin

Potato & Leek (Vichyssoise)

Chicken & Sweet Corn Chowder

Split Pea & Ham

Creamy Mushroom

Beverage Menu

Tap Beer		Middy Pint	Jug
Great Northern	\$4.50	\$8.50	\$17
Carlton Draught	\$4.50	\$9	\$19
Wild Yak	\$5	\$10	\$20
Fat Yak	\$5	\$10	\$19
Carlton Dry	\$5	\$10	\$19
Peroni	\$7	\$12	\$25

Canned / Bottled Beer

Carlton Mid	\$5
Cascade Premium Light	\$5
Carlton Draught	\$6
Peroni Leggara	\$6
Carlton Dry	\$7
TED'S	\$7
Strongbow	\$7
Coopers Pale Ale	\$6
Corona	\$7
Crown	\$7
Kilkenny	\$8
Guinness	\$8

Canned / Bottled Spirits

Bundaberg Rum	\$9
Johnny Walker and Coke	\$9
Johnny Walker and Dry	\$9
Jim Beam and Coke	\$9
CC and Dry Stubby	\$9
Jack Daniels and Coke	\$9

Spirit Mixer

Standard	\$8
Top Shelf	\$9

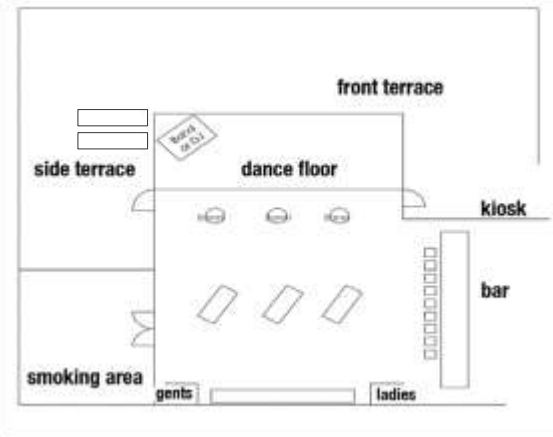
(*Beverage prices are current at time of printing but are subject to change. Please speak to Manager to ensure you have the current price listing)

We have a wide range of wines available. If you would like further information please request a full Wine List.

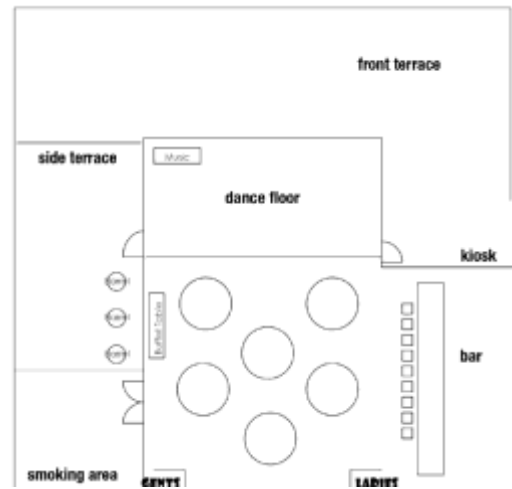


Floor Plans

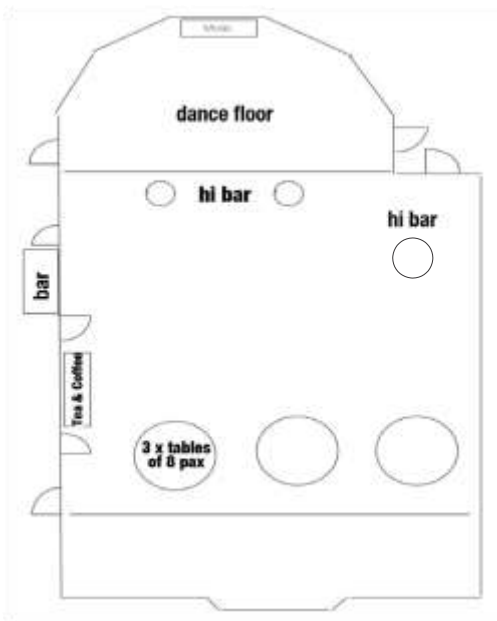
Bar Area Cocktail Style



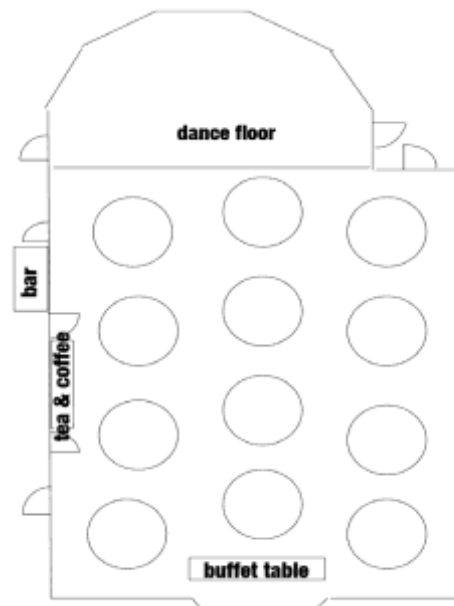
Bar Area Sit Down Style



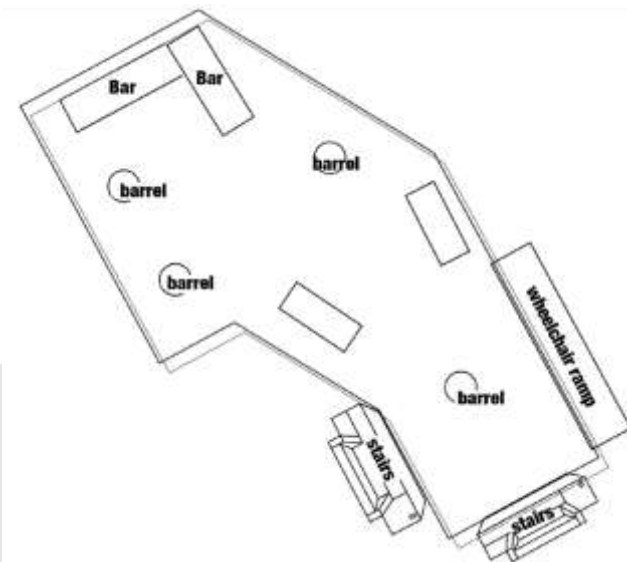
Function Room Cocktail Style



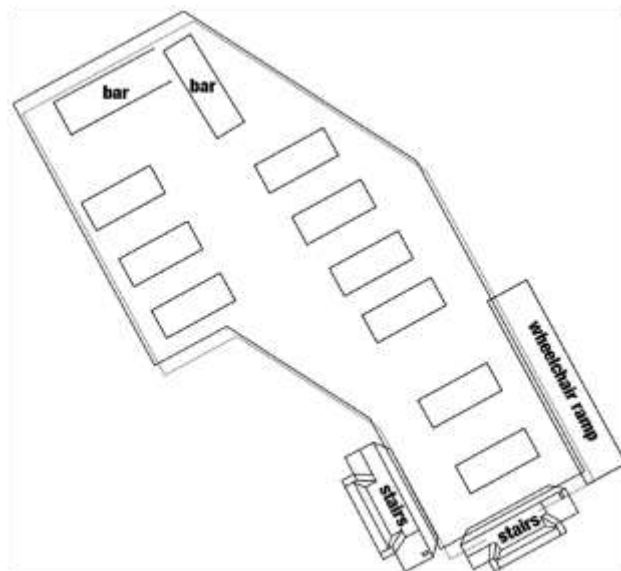
Function Room Sit Down Style



Alfresco Cocktail Style



Alfresco Sit Down Style



Extras

Room Hire

Function Room Hire Cost is \$400

Bar Hire Cost is \$350

Alfresco Area Hire Cost is \$300

Hire Cost for Wedding \$450

Additional Staffing

In order to keep our Cocktail Menu competitive, or prices are based on food being served on platters and placed on tables for guests to help themselves.

If you would like additional staff to hand food or drinks to guests in a continuous fashion, it would be an additional cost of \$30 per staff per hour.

Extended Liquor License

Although in most circumstances, our license allows plenty of time for your guests to enjoy your function, we are able to apply to have our license extended 1 hour past the current time limits. Please see the Function Booking Form for further information. Please note that an Extended License incurs Compulsory Labour. Surcharges—see Terms and Conditions for further details

Table Cloths

All tables that are required to be clothed are covered with a black cloth at no charge..



Booking Form

Client Acceptance

I/We agree and understand all the Maylands Peninsula Golf Course Terms and Conditions are applicable when booking my/our function with the Maylands Peninsula Golf Course or Swanbank Bar & Café.

Function Name _____

Date of Event _____ Time _____

Approx # of Guests _____ Room Requested _____

Contact Name/s _____

Email Address _____

Address _____

Mobile _____

Swanbank Bar & Cafe
Maylands Peninsula Golf Course
Swanbank Road
Maylands WA 6051
Phone: (08) 9370 4081
Email : swanbank@maylandsgolf.com.au
Visit Us: www.maylandsgolf.com.au

Bank Details
ANZ Banking Group Limited
Account Name - Swanbank Family Trust
BSB – 016 464
Account - 2050-21112

I have read and understood the attached terms and conditions and accept responsibility to abide by these terms. I accept that all prices are subject to change without notice.

Signature _____

Print Name _____

Date _____

Please be aware if the above is not signed, the Swanbank Bar & Café reserves the right to enforce our terms and conditions where applicable.

Extension of Liquor License

Our permitted service of alcohol hours are as follows:

Monday to Saturday 6am to 12am

Sunday 10am to 10pm

If you require alcohol to be served at your function outside of these times we will have to submit an application for a liquor license extension on your behalf to the Department of Racing, Liquor & Gaming. We require 35 days notice to submit this application and there is a fee payable of \$250.

NB - Special Conditions apply on certain public holidays. Additional pay rates apply – see Terms and Conditions under Labour Surcharges.

Details of extension required: _____

Name: _____

Signature: _____

Date: _____

Terms & Conditions

Tentative Bookings

A tentative booking will be held for 14 days for enquiries made outside 30 days prior to the event. For enquiries inside 30 days, your booking will be held for 3 days.

If you have not made contact within these timeframes your booking may be automatically cancelled without notice unless an extension is requested.

Confirmation of Bookings

A deposit of 50% of the total quoted price plus a signed copy of the Maylands Peninsula Golf Course Booking Form is required to guarantee your booking. The deposit amount will be deducted from your final account. You will be provided with a receipt and confirmation advice.

Final Confirmation and Arrangements

You are required to finalise all arrangements no less than 7 days prior to the event. Any changes to the number of players or motorised carts will not be accepted.

Guaranteed Numbers

The guaranteed number of guests attending the golf event is required 7 days prior to the event. Management reserves the right to charge for meals in accordance with confirmed numbers or a final head count, whichever is the greater.

Please note that if your numbers drop below 50% of the booked number inside 14 days of your function, you will be charged an additional 25% of the total function cost on your final invoice.

Motorised Golf Carts

You are required to confirm the number of golf carts required no less than 7 days prior to your event. This is the number you will be invoiced for.

Prices

Prices will be maintained (within a 12 month period) once the Deposit and Confirmation of Booking is received, otherwise prices are subject to change. All prices are inclusive of GST.

Payment

We accept payments by Cash, Cheque or Credit Card (Visa, Master Card & Bank Card). We do not accept Diners or Amex.

Payment for the total function is required 7 days prior to the function. For beverages being charged on consumption, a 50% payment of the estimated/nominated amount is required. The balance is to be paid at the conclusion of your function.

The Swanbank Bar & Café does not allow extended trading terms. Please note that any additional charges that are not settled on the day of your function, will incur a charge of 6% compounding interest (as per guidelines Supreme Court)

All EFT and cheque payments must be cleared 7 days prior – consider the clearance time when transferring funds or sending through your cheque.

Cancellations

Deposits will not be refunded inside 3 months prior to your function. For cancellations outside 14 days you will be charged 50% of the quoted function price, inside 14 days you will be charged the full quoted price.

We understand that you may need to change the date of your function. Every effort will be made to fit in with any changes where an appropriate space is available. Your deposit will be rolled over to the new date.

Food and Beverage

All food and beverage is to be purchased from the Swanbank Bar & Café. We have a strict no BYO policy. Any exception to this policy is to be discussed with the Events Manager and will only be allowed in very special circumstances.

Consumption of Alcohol on Course

You are required to adhere to our Responsible Service of Alcohol Code of Conduct - as detailed on the Bar Tab section, whereby 'we will not provide more than 6 alcoholic beverages per player per 9 holes'.

Security and Insurance

Whilst the management and staff take all care with security and protection of your property, we cannot accept liability for loss or damage of any item whilst it is on our premises. We recommend you arrange insurance cover.

Smoking

Smoking is prohibited in any area of the building. Marked outside areas are available for your use.

Decorations

The use of Confetti/Scatter is not permitted.

All functions include black table linen.

You are welcome to decorate the room in addition to this provided nothing is nailed, screwed or glued to any surface of the venue. Please ask our Events Manager if you would like advice of event staging and decorating. Setting up and removing all additional room decorations is your responsibility.

Crowd Control

The Maylands Peninsula Public Golf Course reserves the right to insist on a Crowd Controller should we deem it necessary. This will be charged to your account, unless prior arrangements are made with your own Licensed Crowd Controller.

Room Assignments

Every effort is made to ensure your function is held in the room originally booked, Management reserves the right to assign another room in the event that the room is unavailable or deemed inappropriate.

Public Holidays

A 20% surcharge applies to the total Food and Beverage value of the function booked on a Public Holiday.

Labour Surcharges

To enable us to effectively meet the needs of your function, a labour surcharge may apply to some levels of service.

Optional - Additional Staff for Cocktail Food Service - \$30 per staff per hour

Compulsory - Staffing after 12:00am in the event of an extended license -

\$3 per guest per hour.

Noise

Management reserves the right to monitor and control the noise level of all sources of entertainment being held within the Swanbank Bar & Café and it's surrounds.

We also ask that all patrons leave the function in an orderly and quiet manner, respecting residents that live close by.

Service of Alcohol

The Swanbank Bar & Café upholds the principals of 'Responsible Service of Alcohol' in accordance with the liquor license applicable to this premises plus our own Code of Conduct policy.

The Swanbank Bar & Cafe reserves the right to refuse service (but is not limited to):

- Persons who show signs of intoxication
- Persons suspected of being under the age of eighteen (18) years. Please advise your guests to bring their ID to avoid disappointment.

The Swanbank Bar & Café has the right to remove the offending guest/s from the premises or cease the service of alcohol entirely.

Gifts of Alcohol presented to guests that are not purchased from the Swanbank Bar & Café must remain sealed whilst on the premises. Please advise your guests.

Function Commencement & Vacating of Rooms

The client agrees to begin the function and vacate the designated room at the scheduled times agreed upon. In the event that a function should go beyond the agreed finishing time, we reserve the right to charge any additional costs incurred. Should the room be sold to another function, we reserve the right to vacate your function from the room.

Damage to Property

Damage caused to property including linen, carpets or fixtures and fittings, resulting in the replacement of the property will be the financial responsibility of the client. A \$1000 bond is required for all 18th Birthday celebrations. We also reserve the right to enforce a bond for any other function if we deem necessary.

Deliveries & Signage

Items being delivered on your behalf must be boxed and clearly labelled with the Event name and clearly marked. Drop off times must be arranged with the Events Manager. Although the utmost care is taken, no responsibility is taken for lost or damaged goods. Any items left on site will be disposed of after 3 days unless prior arrangement has been made.

If you have any queries regarding these Terms and Conditions, please contact the Manager on 9370 4081.

Please sign and return the attached Function Booking Form with your deposit.

