

Weddings



Welcome

BWG Functions is a unique heritage listed venue located on Heathcote Reserve. Our venue boasts glorious views of the Perth city skyline and the Swan River. With its close proximity to Perth and Fremantle it is the ideal spot for hosting intimate wedding receptions.

Since opening in 2003 our venue has been catering for boutique weddings of all sizes from the small intimate lunches, to large banquet dinners and beautiful deluxe cocktail parties and is dedicated to creating your dream wedding reception.



Function Rooms

Bluewater Room

*90 guests seated
150 guests cocktail including the grass area*

Set on the Applecross foreshore with spectacular views of Perth city and Swan River. A space that is distinctly unique, offering bay windows that open up and spill out onto the grass, heritage brick and timber furnishings offer a rustic yet contemporary feel. Beautiful panoramic city views and vast lawns provide perfect opportunities for memorable wedding photos.

Bluewater Room- Grassed Area

The grassed area next to the function centre is City of Melville property. If you wish to put any structures on the grassed area i.e. dance floors, marquees etc then the venue has to acquire an exclusive license to allow us to use the grassed area.

Private Dining Room

*18 guests seated
40 guests cocktail including the terrace*

Catering for intimate events the room features its own small terrace area and superb views through its timber windows.

Marquee Wedding Receptions

Marquees can be erected outside our function centre and we could potentially do seated functions outside of up to 200 people. There are additional costs to put up a marquee depending on your events size.

Private Wine Room

*22 guests (boardroom)
40 guests (banquet)
60 cocktail including the terrace*

A rustic yet quaint room that has kept its historic charm. Featuring wooden floorboards, fireplace and French doors with contemporary wine racks and furnishings. This exclusive room boasts its own verandah overlooking the gardens and river with views stretching out towards the city.

Wedding Ceremony – Lawn area

Are you interested in hosting your wedding ceremony on the grassed area in front of the venue, then enjoying your reception in one of our various function rooms? The grassed area is the property of City of Melville and an exclusive license also needs to be obtained from them directly.





Reception Packages

BLUEWATER PACKAGE | \$155 PER PERSON | MIN 70 GUESTS

MARRY ON SUNDAY | \$130 PER PERSON | MIN 60 GUESTS

WEEKEND LUNCH | \$110 PER PERSON | MIN 50 GUESTS



COMPLIMENTARY INCLUSIONS

Dedicated wedding coordinator for planning and support, venue hire, staffing and set up for the function, choice of chair covers with sashes or tiffany or bentwood chairs, choice of white or black linen, built in dance floor, lectern and microphone, personalised menus and signage, cake service on platters and silver cake knife, menu tasting for you and your fiancé.

BLUEWATER & SUNDAY PACKAGE

3 course dinner menu

Chef's selection of three canapés on arrival

Bread rolls to start

Set entree, choice of two mains, choice of 2nd side dish, set dessert

Brewed coffee and tea, with chocolates

5 hour beverage package

Bluewater Package - Parklife range

One sparkling wine

Two white wines

Two red wines

Four draught beers

Soft drinks and juice

WEEKEND PACKAGE

3 course lunch menu

Bread rolls to start

Set entree, choice of two mains, dessert/cheese platter

Brewed coffee and tea, with chocolates

3.5 hour beverage package

Sunday Package – Sommelier's selection

One sparkling wine

Two white wines

Two red wines

Four draught beers

Soft drinks and juice



Set Menus

LUNCH

\$55 PER PERSON | 3 HOUR FUNCTION

2 Course Set Menu

Choice of Turkish bread or basket of warm bread rolls with butter

One set entrée and one set main

or one set main, and one set dessert

Seasonal vegetables and salad included

Brewed coffee, tea and chocolates



DINNER

\$80 PER PERSON | 5 HOUR FUNCTION

Chef's choice of canapés on arrival

Choice of Turkish bread or baskets of warm bread rolls with butter

One set entrée

One set main course

Seasonal vegetables and salad included

One set dessert

Brewed coffee, tea and chocolates

ADDITIONAL ENTRÉE | \$9 PER PERSON

ADDITIONAL MAIN | \$12 PER PERSON

ADDITIONAL DESSERT | \$9 PER PERSON

OPTIONAL CHARCUTERIE BOARD | \$12 PER PERSON

Menu Items

Please choose your menu to cater for the majority of your guests.

Special dietary requirements can be catered for separately.

Once we have a list of all your special dietary requirements, our chef will cater for those requirements individually.

(v) Indicates vegetarian

(g) Indicates gluten free



ENTREES

Chilled freshly cooked king prawns, avocado, cucumber, saffron and shallot dressing (g)
Tiger prawns with smoked eggplant, radish salad and spring onion yoghurt
Seafood plate; oyster with lime, tuna with chardonnay shallots, slow cooked salmon, tiger prawn and avocado
Braised beef cheek panzotti with mushroom and pancetta
Roast chicken with heirloom carrot, broccoli, currants, caramelised onion and pine nuts
Szechuan duck with mushroom sauté and green onion chilli caramel
Minestrone with pancetta and gruyere crouton (v)
Roasted butternut pumpkin soup with chive cream (v)(g)
Roast beetroot, baked pumpkin and Persian fetta and rocket (v)
Braised lamb neck with confit tomatoes, shallots and Persian fetta

MAINS

FISH

Grilled snapper fillet on potato mash, tomato salsa, frisee salad
Seared salmon with pea puree and corn salsa
Crispy skinned barramundi, harissa cauliflower, fried potato, citrus butter

POULTRY

Jerk chicken breast, kipfler potato, Swiss brown mushrooms and seeded mustard
Duck confit and mushroom risotto
Chicken confit with blistered corn cream coriander and lime

BEEF

Roast eye fillet of beef with salt roast potato and mushroom ragout (g)
Grilled eye fillet with skordalia, green bean, jus
Grilled scotch fillet, grilled field mushrooms, duck fat chips with bearnaise sauce
Roast lamb rump with creamy polenta, green olive, rainbow chard and lemon dressing
Roast lamb cutlet braised lamb shank, slow roast tomato, pumpkin puree

PORK

Pork sirloin, roast sweet potato, cinnamon apple and shallot jus
Roast pork belly, kimchi, pineapple salsa

PASTA

Gnocchi with grilled eggplant, zucchini and pesto (v)
Orrchiette with braised mushroom, romesco (v)
Risotto with fetta, leek and cherry tomatoes (v)

DESSERTS

Banana toffee pudding, butterscotch sauce, vanilla bean ice cream
Crème caramel with strawberries, brandy snap
Vanilla bean brûlée with champagne finger biscuit and butterscotch ice cream
Fresh strawberries with vanilla bean ice cream and sesame wafer
Chocolate mousse, raspberry coulis, hazelnut shortbread
White chocolate and cherry parfait with pear anglaise
Churros with cinnamon sugar and orange ice cream

CHEESE PLATES | \$9.5 PER PERSON

Cheese selection from Blue Cow Cheese with lavosh, fruit bread and muscatels



Cocktail Menu

Cocktail wedding receptions can still be elegant and stylish and are fast becoming a popular alternative to the formal sit down dinner or lunch. For larger cocktail receptions BWG Functions offers a “Deluxe Cocktail Package” which serves the traditional canapés and a selection of food stations which allow your guests to mix and mingle and enjoy a satisfying meal.



\$50 PER PERSON | MIN 2 HOUR FUNCTION

COLD CANAPE SELECTION

- Smoked salmon on corn pikelet with dill crème fraiche
- Roast beef with horseradish mayonnaise, toasted brioche
 - Chicken san choi bao (g)
 - Wild mushroom crostini, cherry tomato (v)
 - Hamaki sushi with soy and pickled ginger (mixed) (g)

HOT CANAPE SELECTION

- Tempura Snapper with wasabi mayonnaise
- Chorizo pizzette with oregano and bocconcini (v)
- Spiced tomato arancini with garlic aioli (v)
 - Satay beef skewers (n)
 - Ricotta and Spinach pastizzi (v)

SUBSTANTIAL SELECTIONS \$10.00 PER ITEM

- Mini Wagyu burgers with iceberg, lettuce, onion and dijon mustard
- Goats cheese and rocket tortellini, herb cream (v)
- Slow roast lamb shoulder, thyme roasted sweet potato
- Soft shell crab with cracked black pepper and coconut
- Southern fried chicken, coleslaw, smoked paprika aioli
- Chickpea falafel, cucumber and radish salad, mint yoghurt (v)
- Crispy fried barramundi, eggplant masala and coriander yoghurt
- Crispy pork belly with pickled red cabbage, chilli caramel
- Beef cheek ravioli, mushroom and pancetta

ADDITIONAL CANAPE SELECTIONS \$5.50 PER ITEM

- Kingfish ceviche with green chilli and saffron (g)
- Oysters with shallot vinaigrette
- Dukkah spiced salmon skewers with harissa aioli
- Herb crumbed whiting with soft herb aioli
- Chickpea falafel with tzatziki and green chilli (v)
- Moroccan spiced eggplant and zucchini pizzas with yoghurt cheese
- Szechuan roast beef with braised eggplant
- Tiger prawns and spring onion potato cakes with lime mayonnaise
- Cumin fried snapper with baby cos and chipotle salsa

Deluxe Cocktail Menu

Our deluxe cocktail menu offers your guests an assortment of canapés passed around and a selection of food stations, some manned by a chef to offer an interactive dining experience. This is a perfect option for cocktail events for 4 hours and over and is guaranteed to offer a wide selection to cater for all dietary requirements. The food stations are designed to open at varied times throughout the event.



\$100 PER PERSON WITH SEASONAL CANAPÉS

Minimum of 60 guests required

CANAPÉS

A selection of 8 canapé items – 3 Cold Items, 3 Hot Items and 2 Substantial Items

FOOD STATIONS

3 food stations (please select from next page)

ADDITIONAL ITEMS AVAILABLE AT
\$6.50 PER ITEM

Food Stations

ANTIPASTO STATION

Selection of meats, terrine, pickled vegetables,
cheeses, olives and breads

ASIAN STATION

Crispy squid with chilli and bean sprout salad
Pork steam buns
Stir fry noodles with tofu
Thai green chicken curry, coconut rice
Sauces - ABC, sweet soya, Sriracha, chilli sauce

BURGER STATION

Homemade beef burgers
Sliced cheddar
Pickled beetroot, tomato, lettuce, gherkins
Toasted brioche buns
Tomato and barbeque sauce, mayonnaise

CARVERY STATION

Roast beef fillet, lamb leg and peppered kangaroo
Caramelised onions, gravy, mustards and relishes
White, wholemeal and sourdough rolls



INDIAN STATION

Butter chicken with basmati rice
Mushroom curry and Alu bhaji
Pappadums and naan bread
Cucumber riata
Tomato kasundi

JAPANESE STATION

Assorted sashimi of kingfish, Tasmanian
salmon and tuna
Assorted sushi and nigiri
Noodle salad, shredded chicken and radish
Wasabi, ginger, wakame and soy

OYSTER STATION

Freshly shucked oysters with condiments
Oysters kilpatrick
Bloody mary shooters
Shallot vinaigrette
Tomato salsa
Lemon and lime wedges
Tabasco

DESSERT STATION

Caffeinos of vanilla bean brûlée
Strawberries with rosewater syrup
Belgian chocolate mousse tartlets
Mini magnum ice creams (passed around)
Farmhouse cheese board with water crackers
and fruit bread



Degustation

5 COURSES | FROM \$100 PER PERSON | ADDITIONAL \$50 WITH MATCHED WINES

7 COURSES | FROM \$130 PER PERSON | ADDITIONAL \$70 WITH MATCHED WINES

Looking for a unique dining experience for your intimate wedding reception
Degustation is a culinary term meaning "a careful, appreciative tasting of various foods",
which focuses on the senses and high culinary art.

Our degustation menus are designed by our Head Chef and are specifically tailored to your tastes,
this five to seven course set meal can also be matched with wines by our sommelier.

Degustation menus are fantastic for the smaller receptions and only suitable for a maximum of 20 guests in the
Private Wine Room and Private Dining Room.

Degustation menus aren't suitable for functions with lots of special dietary requirements.

Beverage Packages

These packages have been designed for the Function Centre only. If you wish to go on a beverage package in the Private Wine Room or Private Dining Room please discuss with your coordinator. Changes and substitutions are not permitted.

PACKAGE A

Hardy's 'The Riddle' Sparking Brut, SA
 Hardy's 'The Riddle' Sauvignon Blanc, SA
 Hardy's 'The Riddle' Chardonnay, SA
 Hardy's 'The Riddle' Cabernet Shiraz, SA
 Hardy's 'The Riddle' Shiraz Cabernet, SA
 Riverside Lager Draught, Soft drinks, juice and iced tap water
**On request: Hardy's 'The Riddle' Moscato, SA*

PACKAGE B

PARKLIFE | EXCLUSIVE TO THE FRASER'S GROUP

Parklife from Howard Park 'Methode Traditionelle' NV Sparkling
 Parklife from Howard Park Chardonnay
 Parklife from Howard Park Sauvignon Blanc Semillon
 Parklife from Howard Park Cabernet Sauvignon Merlot
 Parklife from Howard Park Shiraz
 Riverside Lager Draught
 Angus Pale Ale Draught
 Little Creatures Rogers
 Heineken Draught
 Soft drinks, juice and iced tap water

PACKAGE C

Taltarni 'T-Series' Brut, SA
 Rockcliffe 'Quarram Rocks' Sauvignon Blanc Semillon, WA
 Rockcliffe 'Third Reef' Chardonnay, WA
 Rockcliffe 'Third Reef' Cabernet Sauvignon, WA
 Rockcliffe 'Quarram Rocks' Shiraz Cabernet, WA
 Riverside Lager Draught, Angus Pale Ale Draught,
 Little Creatures Rogers, Heineken Draught
 Soft drinks, juice and iced tap water

PREMIUM PACKAGE

Vasse Felix Blanc de Blanc Brut Ara
 Vasse Felix Sauvignon Blanc Semillon
 Vasse Felix 'Filius' Chardonnay
 Vasse Felix 'Filius' Cabernet Merlot
 Vasse Felix Shiraz
 Riverside Lager Draught
 Angus Pale Ale Draught
 Little Creatures Rogers
 Heineken Draught
 Soft drinks, juice and iced tap water

PRICES – PER PERSON				
	A	B	C	PREMIUM
TWO (2) HOURS	\$28.00	\$34.00	\$42.00	\$58.00
THREE (3) HOURS	\$32.00	\$38.00	\$46.00	\$62.00
FOUR (4) HOURS	\$37.00	\$43.00	\$51.00	\$67.00
FIVE (5) HOURS	\$42.00	\$48.00	\$56.00	\$72.00
SIX (6) HOURS	\$48.00	\$54.00	\$62.00	\$78.00

BOTTLED BEER UPGRADES CORONA, CROWN LAGER, BECK'S, LITTLE CREATURES ROGERS	
PACKAGE A & B	Add \$4 per person per hour
PACKAGE C & PREMIUM	Add \$3 per person per hour

Cash Bar on application only. Surcharge of \$350.00 to provide cash bar facilities.



Beverages on Consumption

If beverages are to be served on consumption, please select what you would like to be made available to your guests.
We recommend selecting a maximum of 1 sparkling, 2 white, 2 reds and a selection of beers that will be served during the function.

Sparkling Wines

NV Chandon Brut	Yarra Valley, VIC	\$65
Bird in Hand Sparking Pinot Noir	Adelaide Hills, SA	\$65
Borgo Molino Extra Brut	Veneto, Italy	\$55

Rose

Roger & Rufus Rose	Barossa Valley, SA	\$55
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White Wines

Bellarmine 'Select' Riesling	Pemberton, WA	\$50
Henschke 'Peggy's Hill' Riesling	Eden Valley, SA	\$55
S.C Pannell Pinot Grigio	Adelaide Hills, SA	\$60
Voyager Estate Chenin Blanc	Margaret River, WA	\$50
Brokenwood Semillon	Hunter Valley, NSW	\$55
Villa Maria 'Wairau Reserve' Sauvignon Blanc	Marlborough, NZ	\$55
Singlefile Semillon Sauvignon Blanc	Denmark, WA	\$55
Woodlands Chardonnay	Margaret River, WA	\$60
Forest Hill 'Estate' Chardonnay	Great Southern, WA	\$57

Red Wines

Domaine A 'Stoney Vineyard' Pinot Noir	Coal River Valley, TAS	\$70
Derwent 'Lime Kiln Point' Pinot Noir	Granton, TAS	\$55
Smith & Hooper 'Reserve' Merlot	Wrattonbully, SA	\$58
Pulenta Estate Malbec	Mendoza, Argentina	\$80
Torbreck 'Cuvee Juveniles' GSM	Barossa Valley, SA	\$60
Mitolo 'Jester' Cabernet Sauvignon	McLaren Vale, SA	\$55
Cape Mentelle 'Trinders' Cabernet Merlot	Margaret River, WA	\$60
Langmeil 'Long Mile' Shiraz	Barossa Valley, SA	\$50
Elderton Shiraz	Barossa Valley, SA	\$64
Leeuwin Estate 'Art Series' Shiraz	Margaret River, WA	\$75

Bottled Beers

Cascade Premium Light	\$8.00
Little Creatures Rogers Amber Ale	\$8.00
Redback Original	\$10.00
Trumer Pils	\$10.00
Crown Lager	\$10.00
Beck's	\$10.00
Stella Artois	\$10.00
Asahi	\$10.00
Corona	\$10.00
Peroni	\$10.00
Peroni Leggera	\$9.00

Draught Beers

Riverside Lager	\$9.00
Angus Pale Ale	\$9.00

Non Alcoholic

Soft Drinks and Juices by the Glass	\$4.50
Soft Drinks and Juices by the Carafe	\$12.00
San Pellegrino Sparkling Water - 500ml	\$6.50
Acqua Panna Still Mineral Water- 500ml	\$6.50

Spirits

House Spirits	From \$9.50
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Cocktails Available from \$15



Contact Us

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Wedding & Events Manager
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Terms & Conditions

AUDIO VISUAL

We recommend the services of our professional AV provider Perth Audiovisual. Our dedicated team at Bluewater will be more than happy to discuss your needs and can be contacted on 9315 7705.

CAKES PROVIDED BY THE CLIENT

A standard \$5 charge per person is applicable for garnishing cakes provided by the client and served as a dessert in place of the venue's dessert. However if your cake is to be served with coffee, the venue will cut and place on platters on each table at no cost.

CANCELLATION OF A CONFIRMED BOOKING

Written notice is required for cancellation of a confirmed booking. Cancellation after the deposit has been paid results in forfeiture of the deposit. Three (3) months to two (2) weeks' notice incurs 50% of the anticipated food/beverage account and venue hire. Up to fourteen (14) days' notice incurs 100% of the total anticipated food/beverage account.

CANCELLATION OF A TENTATIVE BOOKING

Written notice is required.

CLEANING FEE

A cleaning fee will apply if any guest is sick and causes extra cleaning.

CHANGE OF DATES

A change of date is deemed as a cancellation. Please discuss with your Function Coordinator.

CHANGES IN NUMBERS AND SLIPPAGE

Any decrease in numbers in excess of 20% with less than 30 days' notice to the event will incur a slippage charge. This is calculated at 80% of the cost per person of the reduced numbers.

CONFIRMATION

The booking is confirmed when we receive the deposit and signed terms and conditions. The venue will be under no obligation to proceed with the event if the deposit and signed terms and conditions have not been received.

DAMAGE TO PROPERTY

The client is responsible for the conduct of the client's guests and indemnifies the restaurant for all costs, expenses, damage and loss caused by any act made by the client or the client's guests.

DELIVERIES

All deliveries to the venue must be advised to the Function Coordinator prior and marked with the name and date of the function. Whilst every effort will be made to assist in the movement of goods from the loading bay to the function room, assistance will be offered only if staff are available at that time.

DIETARY REQUIREMENTS

Fish - The venue will endeavour to supply the type of fish you prefer for your function, however fish is subject to availability.

Nuts - We advise that in the course of preparing food for consumption at BWG Steakhouse, we use ingredients and foods that may contain traces of substances that may cause an allergic reaction by guests consuming food at BWG Steakhouse. BWG Steakhouse can take no responsibility for guests who may be affected by the ingredients or traces of substances contained in products used to prepare food consumed at BWG Steakhouse. Whilst all care will be taken to avoid cross contamination, we would like to insist that you carry appropriate medical aides such as EpiPens or prescription drugs that will alleviate any reaction experienced from the consumption of foods containing allergens responsible for food reactions experienced by you at all times whilst on the premises. We would also advise that it would be beneficial if someone within your guest list also knows how to use the EpiPen should the unfortunate need arise. We will require the guest to sign a form prior to the event.

Terms & Conditions cont.

DISPLAY AND SIGNAGE

Nothing is to be nailed, screwed, stapled or adhered to any wall, door or other surface of the building. Signage in public areas is to be kept to a minimum and must be approved by the venue's management.

FINAL ATTENDANCE NUMBERS

Minimum number of guests must be confirmed **three (3) working days prior to the function date** or the venue will cater on the last numbers advised. All final arrangements are to be confirmed 3 working days before the event by signing an event order. Numbers that increase on the actual day of the event will be charged a 25% surcharge plus the additional food/beverage cost. The venue cannot guarantee the same menu will be served and there will not be delays with the event.

FOOD AND BEVERAGE

Confirmed food and beverages must be received a minimum of **three (3) weeks** prior to the function. Changes made within this period may incur additional charges.

GUEST LIST/SEATING PLAN

The venue will provide typed black and white menus for your function or reception. It's the client's responsibility to provide a clearly typed guest list and/or seating plan to be displayed for the event.

HIRE OF CATERING EQUIPMENT, DAMAGE AND LOSS

We do not accept responsibility for damage to, or loss of, any client property left on the premises prior to, during or after a function (including hired equipment/goods). Clients are financially responsible for any damage to fittings, property or equipment by themselves, guests and outside contractors, prior to, during or after a function.

INSURANCE

The venue's staff are always extremely careful when looking after guests belongings however accept no responsibility for the damage or loss of property left in the venue prior to, during or after a function. The onus to arrange insurance is on the client.

MENU AND DETAILS

The menu must be chosen **three (3) weeks** prior to the event. Menus will be printed especially for the day with any additional titles added. If you are producing your own menus – these must be sent to your coordinator and signed off prior to printing.

MINIMUM SPEND REQUIREMENTS

Will be quoted for each function, they are based on seasonality and other requirements – minimum spend is based on FOOD AND BEVERAGE ONLY.

PAYMENT

Weddings & Family Events - 50% of the anticipated food and beverage costs is due three (3) months prior to the function date and full payment is required seven (7) days prior to the function date, either by bank cheque or cash, unless other credit arrangements have been approved by the venue. If payment is not received the venue reserves the right not to proceed with the event.

Corporate – After the function an invoice will be issued for the balance/credit of the account. All accounts not paid within 14 days will incur a 5% interest charge. With payment a remittance advice must be emailed to the venue, stating the reference number.

Bank cheques can be accepted, no personal or company

EFT (direct deposit) payments must be referenced in accordance to the tax invoice or the venue has the right to charge a bank/admin fee. The EFT payments must be received 14 (fourteen) days prior to your function for final payment, with a remittance advice emailed to the venue with inclusion of the reference number.

All credit card payments attract a 1.00% surcharge.

PRICING

Prices are based on current and expected cost increases, any change in price will be advised within 120 days of your event and are inclusive of GST.

Prices quoted more than 12 months in advance may incur a CPI increase.



Terms & Conditions cont.

REFERENCE NUMBER

Must be referenced for all payments, otherwise additional fees may be incurred.

STANDARD FUNCTION TIMING

Cocktails - 2 hours, further charges and timings need to be discussed with your Function Coordinator.

Breakfast - 2 hours, latest possible finish time is 11am

Lunch - 3 hours, latest possible finish time is 4/4.30pm

Dinner - 5 hours, standard earliest start time is 6pm; finish times are subject to specific license arrangements – please discuss with your Function Coordinator.

STAFFING

Per staff member per hour:

\$45.00 per hour Monday – Friday (7.00am – Midnight)

\$45.00 per hour Saturdays and after Midnight any day

\$45.00 per hour Sundays

Security staff are available for a minimum 2-hour call at \$62.00 per hour

\$25.00 per guest on a Public Holiday (min charge \$500)

\$5.00 per guests per hour after the standard function time

\$7.00 per guest after midnight Friday/Saturday/Sunday

(minimum \$400 charge, subject to licence arrangements)

Breakfast (2 hours), Lunch (3 hours), Dinner (5 hours),

All day Seminar (8am-5pm)

Audio Visual operators are available for your function, please ask your function coordinator for a quote.

SUPPLIERS AND DECORATORS

The venue has no restrictions on suppliers however please advise your Function Coordinator of who is delivering, contact numbers and times of deliveries. The suppliers are responsible for pickup and delivery within the venue's guidelines.

SECURITY

For large events in The Function Centre, 18th and 21st events, outdoor events and during the festive season it is mandatory. Any events over 300 will also attract security charges. With other events please discuss with your Function Coordinator. Security is charged at approximately \$50 per hour per guard. There is a specific ratio of security staff to guests that will be arranged.

TEMPORARY STRUCTURES

Permission must be gained from the venue to erect any temporary structure within the venue's complex and its surrounds as a majority of the outside space is owned by City of Melville. Temporary structures are defined as “a building, tent, shelter, fence or other thing that is fixed to the land or to anything that is fixed to the land”. Examples include dance floors, stages, fencing and umbrellas.

TENTATIVE BOOKING

Tentative bookings will be held for a period of two (2) weeks and may be cancelled automatically unless your deposit and signed terms and conditions have been received.

PHOTO CREDITS

Thank you to the following suppliers for the use of their images; Erica Serena Photography, James Schokman Photography, Angela Higgins, Jemma Keech and Compose Photography.