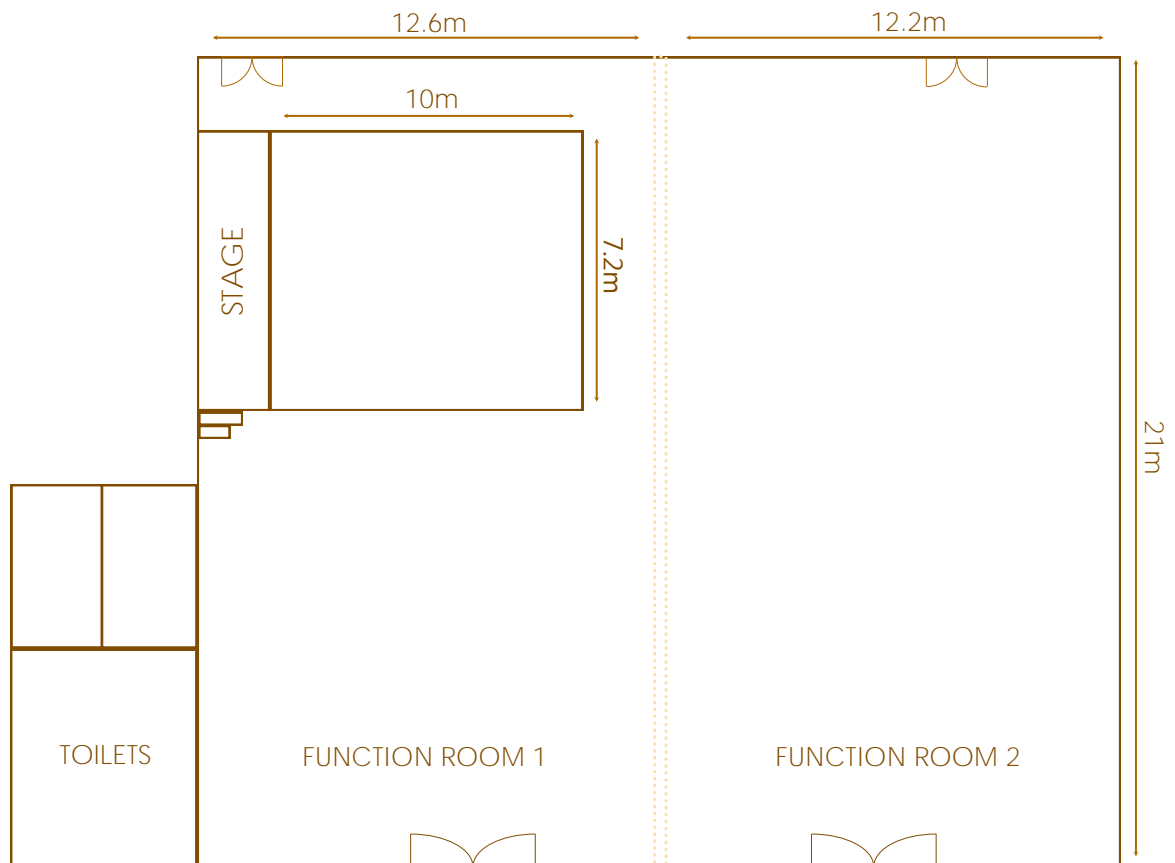


SOCIAL PACKAGE



EUSTON CLUB
R E S O R T



STAGE DIMENSIONS

Part A - (LxWxH) Part B - (LxWxH)
 5.07m x 2.5m x 600mm 4.37m x 2.2m x 420mm

ROOM CAPACITIES

FUNCTION ROOMS	THEATRE	COCKTAIL	ROUND TABLES	RECTANGLE TABLES
Room 1	150	150	80	100
Room 2	150	150	100	150
Combined	350	350	300	350

Normal room hire \$55.00 per room

*Capacities are subject to additional set up requirements and are only a guide

ROOM SPECIFICATIONS

menu 1

\$20.50per head

SELECTION OF:

Hot & Cold Finger Food

- Selection of dry savouries
- Mini spring rolls
- BBQ meat balls
- Chicken satay kebabs
- Goujonettes of reef fish
- Mini quiches

(All served with appropriate condiments and sauces)

menu 2

\$22.00per head

SELECTION OF:

Hot & Cold Cocktail

HOT

- Chicken satay kebabs
- Chicken & seafood parcels
- Tempura prawns
- A selection of Asian delicacies
- Pakora with yoghurt mint dip
- Savoury pies & cocktail rolls

COLD

- Selection of dry Savouries
& assorted canapés with
savory toppings

(Served on Decorated Platters with Complimenting Sauces)

Please note: any changes made to our menus may incur a price change.

HORS D'OEUVRES

canapés

Choice of 7 Items 27.50pp

Choice of 10 items 33.00pp

Choice of 12 items 38.50pp

*Sunday-Surcharge of \$5.00 extra per person

-
- Mini Bruschetta with Shaved Parmesan
 - Japanese Panko Prawns
 - Crumbed Whiting Fillets
 - Spicy Chicken Wing Dings
 - Thai flavoured Chicken Satay
 - Sushi with Soya & Wasabi
 - Fresh Asparagus wrapped in Prosciutto
 - Prawn Cones with Chilli
 - Calamari Panko Rings
 - Peking Duck Crepe with Chilli Plum Sauce
 - Marinated BBQ Chicken Wings
 - Crumbed King Prawns with Black Pepper
 - Gourmet Sausage Rolls
 - Mini Vegetarian Quiche
 - Crumbed Camembert with Cranberry
 - Vegetarian Spring Rolls
 - Hot & Spicy Meatballs
 - Greek Pastitses
 - Crumbed Mushrooms
 - Risotto Balls with Sun Dried Tomatoes
 - Salt & Pepper Squid
 - Lamb Skewers with Mint

Please Note:

Some products may contain traces of nuts and gluten unless otherwise noted.

Prices based on 3 pieces per person, per item.

Please note: any changes made to our menus may incur a price change.

CONTINUED

HORS D'OEUVRES

menu 1

\$28.00 per head
selection of:
3 mains, 2 salads & 2 vegetable dishes

menu 2

\$35.00 per head
selection of:
4 mains, 2 salads & 3 vegetable dishes

menu 3

\$40.00 per head
selection of:
5 mains, 2 salads & 3 vegetable dishes

** You have the option of alternating from 3 salads and 2 vegetables*

ENTRÉES

Cake & Slice Platters	\$25.00
Kids Food	\$25.00
Sandwich platters	\$30.00
Antipasto platters	\$55.00

** To be purchased per platter*

Finger Food Platters

- Option 1	\$36.00
<i>Sausage Rolls</i>	
<i>Party Pies</i>	
<i>Mini Dim Sims</i>	
<i>Spring Rolls</i>	
<i>Potato Wedges</i>	
<i>Fish Bites</i>	

- Option 2	\$60.00
<i>Chicken Kebabs (Satay or BBQ)</i>	
<i>Salt & Pepper Squid</i>	
<i>BBQ Chicken Wings</i>	
<i>Torpedo Prawns</i>	
<i>Prawn Twists</i>	
<i>Meatballs</i>	
<i>Whiting Fish Bites</i>	
<i>Mini Quiche'</i>	
<i>* Pick 4 items only</i>	

Seafood Platters	\$ POA
- Includes:	
<i>King Prawns</i>	
<i>Oysters (Natural or Kilpatrick)</i>	
<i>Mussels</i>	
<i>Pickled Calamari</i>	
<i>Scallops</i>	

MAINS

Tortellini
<i>W Pepperonata Sauce OR</i>
<i>W Creamy Ham & Mushroom Sauce</i>
Lasagna
Fried Rice
Roast Beef
Roast Pork
Roast Lamb
Roast Turkey
Calamari Rings
Battered Barramundi
Cold Meat Platters
Choice of Casserole
<i>*Chicken Cacciatore</i>
<i>*Beef Stroganoff</i>
<i>*Beef Red Wine & Mushroom</i>
1/2 Chicken Parmagiana
1/2 Chicken Schnitzel
Sweet & Sour Pork or Chicken
Sweet Soy Chicken Drumsticks
BBQ Chicken Drumsticks
Roast Chicken Pieces

SALADS

Pasta Salad
Rice Salad
Mixed Greek Salad
Potato Salad
Coleslaw
Garden Salad

VEGETABLES

Scalloped Potatoes
Roast Vegetables
Mixed Vegetables <i>W</i> Garlic Butter
Chat Potatoes in Garlic Butter
Beans in a Pepperonata Sauce
Hot Chips
Cauliflower & Broccoli <i>W</i> White Sauce
Peas in a Mint Sauce

DESSERT

Dessert is an added extra.
You can choose to have selection of 1 dessert for \$5.00 per head or a selection of 2-3 desserts for \$10.00 per head.

- Chocolate Cake
- Baked Cheesecake
- Mango/Macadamia Cheesecake
- Chocolate Mousse
- Fruit Salad
- Pavlova

**All desserts served with whipped cream*

OR

If providing your own cake, add an extra \$5.00 per person to the menu price for plating with whipped cream and Coulis.

KIDS MEALS - \$10.50pp

Choice of:

- Chicken Nuggets, Battered Fish, Calamari Rings or Chicken Schnitzel

Please Note:

Children's meals only available for children 11yrs and under.

All prices based on 1 average meal per person or a surcharge will apply.

Please note: any changes made to our menus may incur a price change.

PRICE LIST

BUFFET MENU

Two Course Menu (minimum 20 people)

Select two items from Entrée & Main or Main & Dessert

**Meals served with market fresh vegetables, bread rolls & butter, tea & coffee*

entrée

 selection of:

Fresh Homemade Soup

- *Choice of: Chicken & Corn, Minestrone or Pumpkin*

Thai Beef Salad

- *Tender beef strips served on a crisp Asian salad*

Tropical Calamari Rings

- *Rings of breaded calamari on a crisp salad topped with balsamic vinegar*

Satay Chicken Kebabs

- *Satay chicken kebabs served on a bed of rice with peanut sauce*

Lamb Skewers

- *Tender lamb kebabs served with couscous and a tzatziki sauce*

main

 selection of:

Roast Beef

- *Oven baked tender beef served with demi - glaze sauce and roasted vegetables*

Andalusion Chicken

- *Tender breast of chicken topped with a creamy bacon & mushroom sauce*

Battered Barramundi

- *Fresh battered barramundi fillets in a crisp batter with lemon wedges*

Chicken Parmagiana

- *Topped with tomato & cheese & lightly grilled*

dessert

 selection of:

Fresh Homemade Fruit Salad with whipped cream

Chocolate Mousse

Cheese Cake with a berry coulis

Your Specialty Cake served with whipped cream, a berry coulis or chocolate sauce

Please note: any changes made to our menus may incur a price change.

\$40.00

THE SILVER

Three Course Menu (minimum 20 people)

Select two items from each course served at a 50/50 alternate

**Meals served with market fresh vegetables, bread rolls & butter, tea & coffee*

entrée selection of:

Share Platter - *Trio of Dips & an Antipasto Platter*

Fresh Homemade Soup

- *Choice of: Chicken & Corn, Minestrone or Pumpkin*

Sweet Chilli Prawns

- *Tender tiger prawns, pan fried with a sweet chilli sauce, coriander & mint served on a bed of rice*

Veal or Spinach & Ricotta Tortellini Pepperonata

- *Freshly cooked tortellini in a rich capsicum and garlic tomato sauce*

Chicken Tenders

- *Chicken tenderloins served on a bed of jasmine rice with a honey soy dipping sauce*

main selection of:

Garlic Prawn Chicken

- *Tiger prawns in a rich cream sauce over a char grilled breast of chicken*

Roast Porterhouse

- *250g Oven roasted porterhouse steak served with a red wine pepper jus lie.*

Veal Marsala

- *Veal steak served with a mushroom sauce and mashed potato*

Snapper Fillet

- *Fresh oven baked snapper fillet served with a rice pilaf and a green curry sauce*

Crusted Chicken Fillet

- *Coated lemon & herb chicken breast fillet with an aioli sauce*

dessert selection of:

Pavlova Nest filled with fresh fruit

Trio of Desserts - cheese cake, profiterole and a macaroon

Sticky Date Pudding served with a caramel sauce

Lemon Meringue Pie with thickened cream

Your Specialty Cake served with whipped cream, a berry coulis or chocolate sauce

Please note: any changes made to our menus may incur a price change.

\$52.00

THE GOLD

Three Course Menu (minimum 20 people)

Select two items from each course served at a 50/50 alternate

**Meals served with market fresh vegetables, bread rolls & butter, tea & coffee*

entrée

selection of:

Shared Platter - *Trio of Dips & an Antipasto Platter*

Pumpkin or Potato Gnocchi

- *Gnocchi served with a creamy mushroom and bacon sauce*

Warm Chicken Salad

- *Oven baked chicken breast sliced and served on a crisp caesar salad*

Japanese Tempura Prawns

- *Tempura battered tiger prawns served with a crisp salad and a spicy plum sauce*

Spicy Salt & Pepper Squid

- *Coated calamari with a chilli aioli sauce served with a crisp salad*

Moroccan Lamb

- *Tender lamb fillets served with a Moroccan couscous*

main

selection of:

Aged Scotch Fillet in a Port Wine Jus

- *250gm Scotch Fillet accompanied by a rich port & red wine demi glaze*

Roast Lamb Rack

- *Tender lamb rack, oven baked served with roasted vegetables*

Glazed Eye Fillet

- *Mustard glazed eye fillet served with roasted vegetables*

Garlic Chicken Mignon

- *Chicken mignon wrapped in bacon with garlic butter and a hollandaise sauce*

Stuffed Chicken Breast

- *Oven baked chicken breast wrapped in prosciutto filled with sun-dried tomatoes and feta cheese*

Veal Scallopini

- *Veal sautéed with spinach, sage and a white wine sauce*

dessert

selection of:

Bavarian Baked Cheese Cake with a strawberry coulis

Pear Flan served with cinnamon cream

Orange Syrup Cake served with double thickened cream

Crème Brulee served with hazelnut praline

Cheese & Fresh Fruit Platter

Your Specialty Cake served with whipped cream, a berry coulis or chocolate sauce

Please note: any changes made to our menus may incur a price change.

\$58.00

THE PLATINUM

TAP BEER

Carlton Draught	
Carlton Dry	
- Pot	4.40
- Schooner	6.20
- Jug	18.00

Cascade Light

- Pot	4.00
- Schooner	5.20
- Jug	15.90

PACKAGED BEER

Cascade Light	5.20
Hahn Light	5.20
Great Northern	5.20
Carlton Mid	5.70
XXXX Gold	5.70
Coopers Pale Ale	6.20
Pure Blonde	6.20
Tooheys Old	6.20
Tooheys Extra Dry	6.20
Victoria Bitter	6.20
Carlton Draught	6.20
Carlton Dry	6.20
Corona	8.20
Crown Lager	8.20
Guinness Stout	8.20

RTD PREMIX

Strongbow Draught	6.40
Strongbow Dry	6.40
Strongbow Sweet	6.40
Bulmers Original Cider	6.40
Lemon Ruski	8.40
Vodka Cruisers	8.40

HOUSE WINE

	Glass	Bottle
The Shy Pig Sauvignon Blanc	4.00	18.00
The Shy Pig Shiraz Cabernet	4.00	18.00
Sommerton Moscato	4.00	18.00

SPIRITS/LIQUEURS - BASIC

Half Shot	4.70
Full Shot	6.80

ORANGE JUICE

- 7oz	2.50
- Pot	3.50
- Schooner	3.80
- Jug	12.00

POST MIX

- 7oz	2.40
- Pot	3.60
- Schooner	3.80
- Jug	11.50

SOFT DRINK / OTHER

Bottle of Water	3.30
Cans	3.80
Juice 250ml	4.30
Natural Spring Water	4.30
Tonic Water	4.30
Bundaberg Ginger Beer	4.80
Red Bull	6.30

BASIC SPIRITS

- Bacardi Rum
- Bundaberg Rum
- Johnnie Walker
- Jim Beam
- Gin
- Brandy
- Vodka
- Southern Comfort

OTHER SPIRITS AND LIQUEURS

- Ouzo
- Jack Daniels
- Wild Turkey
- American Honey
- Black Douglas
- Devil Cut
- Glenfiddich
- Canadian Club
- Cougar Bourbon
- Jagermeister
- Tequila
- Malibu
- Midori
- Tia Maria
- Kahlua
- Baileys
- Cointreau
- Frangelico
- Drambuie
- Crème de Menthe
- Blue Curacao
- Galliano
- Grand Marnier
- Lena Banana
- Suntory Strawberry
- Butterscotch

Please Note: Prices current as of 1st January 2016 and are subject to change.

BEER & SPIRITS

BEVERAGES

White Wines	per glass	bottle
Deakin Estate Chardonnay	6.20	24.50
Deakin Estate Sauvignon Blanc	6.20	24.50
Deakin Estate Moscato	6.20	24.50
Tempus Two Silver Sauvignon Blanc		29.00
Little Pebble Sauvignon Blanc		29.00
Expressions Sauvignon Blanc		29.00
Expressions Moscato		29.00
Expressions Pinot Grigio		29.00
Sparkling White Wines		bottle
The Shy Pig Brut Cuvee		18.00
Tempus Two Pewter Series Pinot Chardonnay		29.00
Red Wines	per glass	bottle
Deakin Estate Merlot	6.20	24.50
Deakin Estate Shiraz	6.20	24.50
Deakin Estate Cabernet Sauvignon Blanc	6.20	24.50
Expressions Shiraz		29.00
Tempus Two Silver Series Shiraz		29.00
Wirra Wirra Church Block Cabernet Shiraz Merlot		39.50
McGuigan Shortlist Shiraz		46.00
Chilled Red Wines		bottle
Brown Brothers Cienna		26.50
Brown Brothers Dolcetto & Syrah		26.50

Please Note: Prices current as of 1st January 2016 and are subject to change.

WINELIST

BEVERAGES



We have 10 cabins in total, which are all fully self catering with all linen supplied at no extra charge. They all include Ensuite, Flat screen TV, Cooking Appliances and Utensils for your convenience.

Upon Check in, accounts must be paid in full. If a Cabin key is lost or damaged, you will incur a replacement fee of \$200.00. Cabins keys can be placed in the KEY RETURN BOX just past the main boom gate on departure.

Each cabin is allocated provision for 2x Vehicles or 1x Vehicle & 1x Boat/Trailer ONLY. No large work trucks over 2.5 tonne are permitted in the resort complex. Heavy Vehicle parking is located on the riverside reserve in front of the club. Visitors or extra vehicles may park in the club car park.

No pets are allowed within the complex.

For more details please see club reception or visit our website.

Euston Club Resort
 2-28 Nixon St
 Euston NSW 2737
 P: 03 50 264 244
 F: 03 50 264 463
www.eustonclub.com.au
reception@eustonclub.com.au

CABINS AVAILABLE	GUESTS PER CABIN						
	1 or 2	3	4	5	6	7	8
Standard 2B, 1E (Cabins 1- 6) - 1x Double Bed & 1x Bunk Bed 90x187cm	\$100	\$115	\$130	-	-	-	-
Deluxe 3B, 1E (Cabins 7- 8) - 2x Double Beds & 1x Bunk Bed	\$120	\$135	\$150	\$165	\$180	-	-
Deluxe 2B, 2E (Cabin 9) - 2x King Beds or 4x Single Beds or 1x King Bed & 2x Single Beds	\$130	\$145	\$160	-	-	-	-
Premium 2B, 2E (Cabin 10) - 1x King Bed & 3x Bunk Beds	\$190	\$205	\$220	\$235	\$250	\$265	\$280

* Prices current as from June 2016

EUSTON CLUB CABIN RESORT ACCOMMODATION



Offering 4 Star Accommodation the Euston Club Motel is situated only metres from the Mighty Murray River.

The Euston Club Motel offers 22 modern, stylish quality rooms including standard, interconnecting and disabled rooms with our Deluxe and Executive rooms overlooking the beautiful Scenic River and landscape. Your stay with us will be a relaxing, peaceful and pleasant experience.

During your stay, you'll receive access to all facilities of the Euston Club; only a short stroll from your room. Free Wi-Fi is also available in your room.

Please contact the Motel to confirm Motel availability 03 50 264 999

YOUR HOSTS:

Mick & Delwyn Irving

Address:

9 Murray Terrace, Euston, NSW 2737

Ph: 03 50 264 999

Email: eumotel@bigpond.net.au

OUR ROOMS:

- Standard
- Deluxe
- King Executive
- Superior View
- Spa Room
- Interconnecting Rooms

EUSTON CLUB MOTEL

ACCOMMODATION

TERMS & CONDITIONS

EXTRA COSTS / SERVICES

Data Projector	\$165.00	TV & DVD	\$33.00
Music Docking Station	\$ 55.00	Lectern	\$22.00
Seating Charts designed and printed on A1 poster	\$ 50.00	Cordless Microphone	\$ 7.70
Cutting and Service of cake	\$ 5.00pp	Projector Screen	\$ 7.70
Table cloth	\$ 9.90ea		

Cake Table Linen can be supplied, hire fee can be discussed with Hospitality Manager.

Please Note:

Functions exceeding 5.5hrs will incur a surcharge. Amount to be specified upon completion of Function Agreement Contract.

TERMS AND CONDITIONS

TENTATIVE BOOKINGS / CONFIRMATION

Bookings are held for a maximum of 7 days. If not confirmed within this time, booking becomes null & void. A signed copy of the Function Booking Agreement and a deposit is required to be paid upon confirmation, which will then be deducted off your final bill, if no damage has occurred.

CATERING

Please note that special arrangements can be made for any guests with dietary restrictions.

BYO FOOD

Outside food is not permitted inside club premises, due to club policy. Specialty cakes (Eg: Wedding, Birthday, Confirmation cakes) are permitted only if a prior arrangement with the Hospitality Manager has been made.

NUMBERS

- Final Numbers are required 7 days prior to the event.
- Increases up to 10% is only acceptable if adequate notice is provided.
- Equipment & Room configuration is required 5 days prior.
- Menu's and catering are required 14 days prior, Due to rostering and ordering purposes.

ENTERTAINMENT

Live Music & DJ Music will attract additional charge for security.

FUNCTION FINISHING TIMES

Sunday - Thursday 11.00pm

Friday - Saturday 12.00am

MENU & BEVERAGE

Although every effort is made to maintain prices (as per original quote) all prices are subject to variation. You will be notified no later than 30 days prior to your event.

PAYMENT

All accounts are to be paid in full no later than 3 days after the event has taken place.

COURTESY BUS

Everyday from 12pm until Late.

FUNCTION AGREEMENT

PART ONE

Thank you for your booking. We are happy to confirm the following details and look forward to giving you and your group an enjoyable time. Please check the details listed below and note the dates for deposit & final payment. If you have any queries or would like more information, please contact the Hospitality Manager 03 50 264 244 at the Club reception.

Name of Booking:

Type of Function:

Day & Date: Room:

Name of person responsible for payment:

Contact person at Function: Name of MC:

Postal Address:

Contact Numbers: Home: Work: Mob:

Email:

Approximate Number of Guests: Adults: Children:

Arrival Time: Service Time:

Premises to be vacated at: White Linen Serviettes: \$

Club to organise entertainment: YES / NO Budget: Actual:

Main Table: YES / NO Cake Table: YES / NO Gift Table: YES / NO

Menu Chosen:

Variations / Extras: (eg: Gluten Free) Please Specify:

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Deposit of: \$ Date Paid:

FINAL PAYMENT OF FUNCTION DUE BY: no later than 5pm.

* Accounting Fee payable if not paid within 7days. Payment can be made by Cash, Cheque or Credit Card - VISA, MASTERCARD OR AMEX. You can call through credit card details for payment..

FUNCTION AGREEMENT

PART TWO

BOOKING CONFIRMATION

Your booking is not confirmed until a deposit is received. We hold a tentative booking for 7 days only, and if we do not receive confirmation and a deposit we will release the space without further notice. We require a signed copy of this agreement to be returned to us with the requested deposit.

ROOM HIRE DEPOSIT

_____ \$500.00 _____ \$1000.00

Refunded to non profit organization if they have adhered to responsibilities as enclosed. Private and other organizations will have the deposit deducted from their final account.

PAYMENT

The contract signatory is liable to pay all money due under this agreement. We do not provide credit. All function accounts must be paid with a Credit Card, Cash or Bank cheque at least 3 days after the date of the function or to the next closest working day.

FINAL NUMBERS

The final numbers are to be confirmed at or before 12 midday at least 7 working days prior to the event. This will be the guaranteed number. Increase up to 10% are acceptable if adequate notice is given. It is your responsibility to notify us of final numbers. Charges will be based on the guaranteed number or the number attending, whichever is greater.

CANCELLATIONS

In the event of a cancellation the following terms will apply:

1. All Cancellations must be in writing.
2. For functions of 100 guests or more, if the function is cancelled more than 3 months from the function date the deposit will be refunded in full.
3. For functions of 100 guests or more, if the function is cancelled less than 3 months from the booked date, the deposit will only be refunded if the function room is resold for a function of a similar size.
4. For functions of 100 guests or less, if the function is cancelled more than 1 month from the booked date, the deposit will be refunded in full.
5. For functions of 100 guests or less, if the function is cancelled less than 1 month from the booked date the deposit will only be refunded if the function room is resold for a function of a similar size.
6. For functions cancelled 10 working days or less before the function date, the cancellation fee will be equal to 50% of the total estimated value of the function.

TIME EXTENSIONS

A labour surcharge of \$5 per guest per hour will be payable for any function that continues beyond the agreed time.

EQUIPMENT HIRE CHARGES

Charges apply for all special equipment or facilities provided for each function - please discuss costs and needs with Hospitality Manager.

MENU & BEVERAGES

Every possible effort is made to maintain prices, but these are subject to change at the discretion of the management of the Euston Club Resort to allow for market cost variations.

ADDITIONAL MEALS

For musicians, video people and photographers are provided at your cost.

CONSUMPTION OF OUTSIDE FOOD & BEVERAGE

Function organisers are not permitted to supply their own food or beverages due to Club policy, unless prior arrangements have been made.

FIRE & SAFETY

1. All indoor areas are non smoking
2. Exit doors must be free of blockages, such as display stand and screens.
3. Exit doors must not be locked, and exit signs must be clearly visible.
4. Highly Flammable materials are not permitted.
5. The use of open flames, heaters, lamps, candles (except floating candles) etc are not permitted. Smoke machines are not permitted.

EQUIPMENT DELIVERY & PICKUP

The club must be advised of all deliveries and collections made on behalf of the client. Payment for deliveries of goods must be made by the client in advance. Assistance for moving in or out of equipment will only be possible if staff are available.

RESPONSIBILITY (CLIENTS)

1. The client assumes responsibility for all damage caused by them or any of their guests, invitees or other people attending the function, whether in the function rooms or in another part of the club.
2. General and normal cleaning is included in the cost of the room hire charge, but additional charges may be payable if the function has created cleaning needs above and beyond normal cleaning.
3. The client is responsible to conduct the function in an orderly manner and in full compliance with the rules and house policy of the club management and all applicable laws.
4. **Confetti, rice or sultana's are not permitted in the function room or restaurant areas.**
5. Children are not permitted outside the function area. The only exception is when they use the Family Room and they are supervised by an adult at all times.

In accordance with licensing laws, all guests who reside within 25km of the club must be members of the Euston Club.

Initials

RESPONSIBILITY (CLUB)

1. The club will take all necessary care but will not accept responsibility for damage or loss of any clients property in the club before, during or after a function.
2. We reserve the right to intervene if a functions activities are considered illegal, noisy or offensive.
3. The club reserves the right to refuse the service of alcohol to any guests it considers to be under age or intoxicated or behaving in an offensive manner.

PRIVACY

As the host of the event, will you consent to the photographing of your event for the perusal of in house advertising, via the website, function packages, advertisements, social media etc. If you do not consent, please make it known to the Hospitality manager upon the time of booking.

I CONSENT:

Name:

Signature:Date:

Please Note: In house Photographs will not be used until Official Photographs have been released.

Please read the above agreement carefully, sign and return to the Euston Club Resort as soon as possible.

Fax: 03 50 264 463

Post: PO Box 36 Euston NSW 2737

I have read and accept the conditions stated in the agreement.
Signed for and on behalf of the client

Signature.....Date:.....

Signed for and on behalf of the Euston Club

Signature.....Date:.....

Office Use Only :

Received and processed by:

Deposit \$:

Date:.....

Chq #:.....

Receipt #:

Balance of payment due:

DRINK CHECKLIST

Name: Type of Function:

Day & Date:

Arrival Time: Adults: Children:

Bar Limit: YES/NO Desired Limit: Account Card:

Pre Dinner Drinks: YES/NO If Yes, Location:

Requirements:

TAP BEER:

- Carlton Draught
- Carlton Dry
- Cascade Light

SERVED IN:

- Jugs only
- Jugs, Pots, Schooners

Stubbies:

PLEASE SPECIFY OPTION:

- Basic only
- Basic & Liqueurs
- 15mls only
- 30mls only
- Both
- Pay for own
- None of the above

BASIC SPIRITS:

- Jim Beam
- Johnnie Walker
- Bundaberg Rum
- Gin
- Vodka
- Brandy
- Southern Comfort
- Bacardi Rum

LIQUEURS:

- Baileys
- Kahlua
- Midori Melon
- Tequila
- Tia Maria
- Malibu

Other Please Specify:

SOFT DRINKS:

- Jugs
- Tap Water on Table
- Orange Juice
- Bottled Water (YES/NO)

BOTTLED WINE:

- Deakin Estate Merlot
- Deakin Estate Shiraz
- Deakin Estate Cabernet Sauvignon
- Deakin Estate Chardonnay
- Deakin Estate Sauvignon Blanc
- Deakin Estate Moscato

Other wine - specify:

SPARKLING:

- Rothbury Estate Sparkling Cuvee
- Deakin Estate Sparkling Moscato

SERVING OPTIONS:

- Per Glass (For speeches and cake cutting only)
- Bottles per table

Other:

.....