



fancy
meeting
up soon?
conferences 2012

88 Alfred Street
Milsons Point NSW 2061

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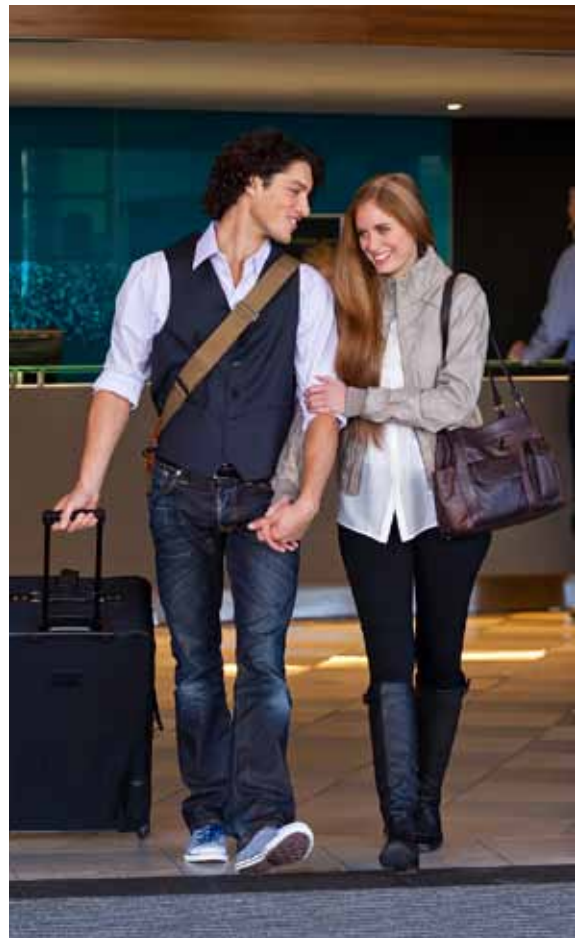
e: conferences.vhns@vibehotels.com.au

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vibe hotel
north sydney

VIBE HOTEL NORTH SYDNEY



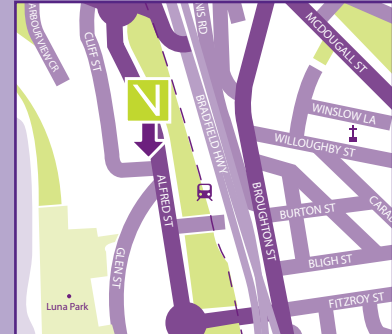
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CONTACT US

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WHERE ARE WE?

Vibe Hotel North Sydney is positioned in one of the most spectacular areas on the shores of Sydney Harbour and is the ideal location for any event. Superbly located just a few minutes' walk from Luna Park, North Sydney's CBD, lively restaurants, entertainment and bars, the Milsons Point/Kirribilli location comes with a great range of activities from sailing on the Harbour to dining out at some of Sydney's leading restaurants and boasts plenty of harbourside parks to play in. The hotel is conveniently located directly across the road from Milsons Point Railway Station, just one stop from Sydney CBD or only a ferry ride to Circular Quay or Darling Harbour. It is quite simply the most ideal location with plenty of versatile options for your event.

WHY CHOOSE VIBE?

- six conference rooms
- theatre style capacity for up to 240 guests
- large pillar-less ballroom with floor to ceiling windows
- all rooms have natural daylight
- 165 well-appointed guests rooms
- 36 large suites with views over Sydney Harbour
- Curve Restaurant can be booked for exclusive use and features a terrace with views over Lavender Bay

LET'S GET TECHNICAL

- individually controlled air conditioning
- light dimmers in all rooms
- wireless broadband in all conference rooms
- the hotel is able to provide all a/v needs, including technicians
- prefunction music

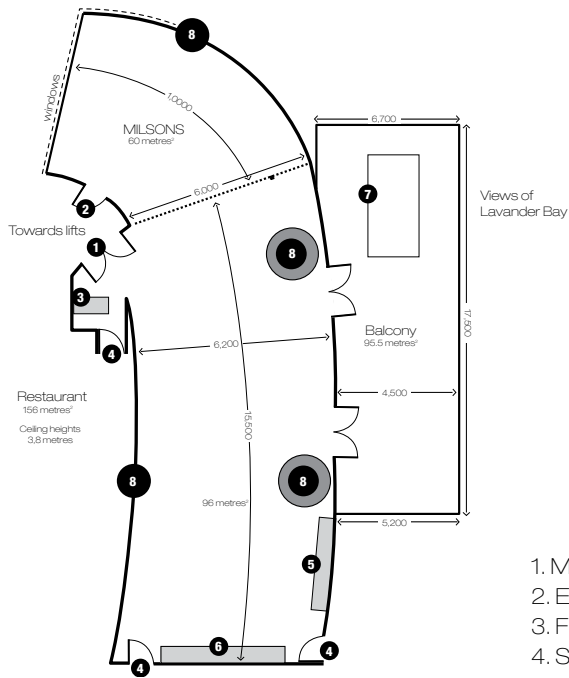
CAPACITIES

Function Room	Theatre	Classroom	U-Shape	Boardroom	Banquet No AV	Banquet w/stage	Cabaret	Cocktail	Area m2	Height
Ballroom	240	126	60	40	180	150	144	260	227	3.4m
Ballroom A	130	60	40 - portrait 30 - landscape	40	70	60	64	130	144	3.4m
Ballroom B	70	30	25	20	60	50	48	90	86	3.4m
Vibe 1 + 2	80	30	28	28	60	60	48	80	85	3.4m
Vibe 1	32	12	12	12	30	25	32	30	51	3.4m
Vibe 2	24	12	10	14	20	20	16	-	34	3.4m
Executive Boardroom	25	18	15	15	20	20	16	25	44	2.6m
Milsons	40	21	22	22	30	30	24	30	46	4.0m
Restaurant	-	-	-	-	90	60	-	120	156	3.8m

ROOM HIRE

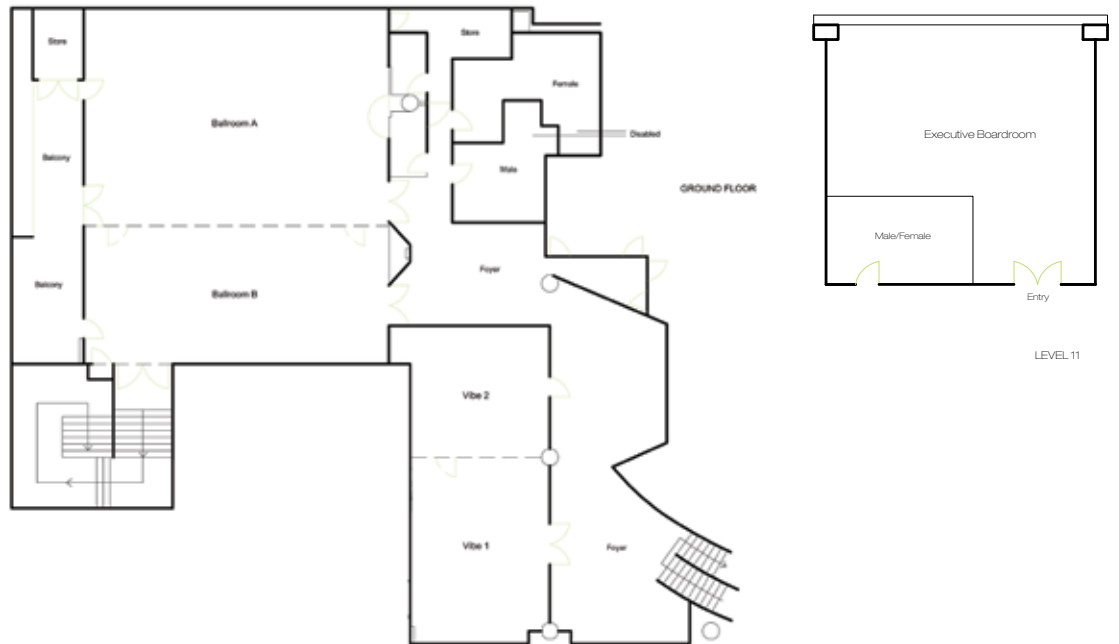
Function Room	Half Day 7am - 12pm or 12pm - 5pm	Full Day 7am - 5pm	Evening 6/6:30pm onwards
Ballroom	\$1450	\$1900	\$1100
Ballroom A	\$800	\$1110	\$800
Ballroom B	\$600	\$800	\$600
Vibe 1 & 2	\$600	\$800	\$600
Vibe 1	\$450	\$550	\$450
Vibe 2	\$350	\$400	\$350
Executive Boardroom	\$450	\$550	\$450
Milsons	\$300	\$400	\$300
Curve Restaurant	-	-	\$550

VIBE SPACES - LEVEL 1



- 1. Main Entrance
- 2. Entrance to Milsons
- 3. Front Desk
- 4. Staff Only
- 5. Buffet (hot section)
- 6. Buffet (cold section)
- 7. Captains Table
- 8. Pillar

VIBE SPACES



9 TO 5 VIBE our day packages

\$69 per person

Includes:

conference room hire, note pads, pens, iced water, mints, flipchart, whiteboard and screen & 1 complimentary internet connection per person, per computer

kick start your day - included in your 9 to 5 vibe or \$5 per person
freshly brewed coffee & specialty tea's

morning munchies - included in your 9 to 5 vibe or \$8 per person
freshly brewed coffee & specialty teas with a choice of one of the following:

- selection of freshly baked croissants & danish pastries
- banana & pecan muffins
- chunky fresh fruit salad with fruit compote & natural yoghurt
- warm fruit & plain scones with fresh jam & cream
- warm banana bread with fresh cream
- mini lamingtons
- bircher muesli & natural yoghurt tubs
- mixed fruit tarts
- gluten free raspberry mirror muffin

midday fuel injection - included in your 9 to 5 vibe or \$28 per person
your choice from our lunch menu – see next page

pick me up time - included in your 9 to 5 vibe or \$8 per person
freshly brewed coffee & specialty teas with a choice of one of the following:

- warm mini spinach & feta strudel
- large chocolate chip & ANZAC cookies
- low fat apple & blueberry muffins
- fresh fruit kebabs & raspberry coulis
- vibe fruit basket – selection of fresh fruits & berries
- selection of crudités with tomato relish & guacamole
- assorted rice crackers served with a trio of dips
- gluten free carrot cake
- gluten free chocolate brownie

prices

full day delegate packages start from \$69 per person

1/2 day delegate packages start from \$60 per person

please note:

- if numbers fall below 15 guests, a room hire fee will apply
- half day delegate packages excludes morning or afternoon tea/coffee

MIDDAY FUEL INJECTIONS choose your lunch

lunches selected as part of the 9 to 5 vibe are served with juices, soft drinks & iced water.

VIBEstar buffet lunch

(minimum number 20 guests - subject to availability)

Experience the stunning view of lavender bay in our curve restaurant while indulging in a variety of hot dishes, including a vegetarian selection & cold selection of continental meats, seafood & salads served with warm crusty bread rolls. Complete the meal with fresh seasonal fruit & array of cakes & pastries.

speedy working buffet lunches

served in the foyer (minimum 15 guests)

monday - italian infusion

- garlic bread
- penne pasta with tomato, olives & caper sauce
- spinach & ricotta ravioli with 3 cheese sauce
- traditional caeser salad
- rocket & parmasen salad
- salad caprese-roma tomatoes, mozzarella & spanish onion
- assorted mesclun leaves with aged balsamic dressing
- chef's selection of daily changing salad
- seasonal fruit platter
- tiramisu gâteaux

tuesday - indian influence

- traditional naan bread & poppadoms
- butter chicken curry
- potato & cauliflower curry
- basmati rice pilaf
- assorted mesclun leaves with citrus dressing
- tomato, cucumber, carrot, red onion & mint salad
- mango chutney & riatia
- seasonal fruit platter
- mini cakes

wednesday - french feast

- warm french baguette with evoo & whipped butter
- chicken coq au vin with mushrooms, button onions & tarragon
- marinated fish fillets with confit tomatoes & lemon butter sauce
- sautéed potatoes lyonnaise
- panache of seasonal vegetables with parsley butter
- salad nicoise
- artichoke & orange salad with french dressing
- seasonal fruit platter
- mini chocolate éclairs

MIDDAY FUEL INJECTIONS choose your lunch

thursday - a taste of the oriental

- crusty bread rolls
- beef & broccoli in black bean sauce
- stir fried hokkien noodle & asain greens with an oyster sauce
- steamed jasmine rice
- asian slaw
- rice vermicelli noodle salad
- marinated mushrooms & sesame seed salad
- seasonal fruit platter
- mini cakes

friday - magical mediterranean

- chicken medallions with black olives, tomato & thyme
- moroccan lamb tagine
- almond & rasin cous cous
- roasted root vegetables with paprika & honey
- greek salad with balsamic dressing
- spinach, feta & almond salad
- dressed mesculin leaves
- seasonal fruit & berry platter
- mini cakes

NOT MUCH TIME?

served in the conference room or foyer

vibe style sandwiches

- selection of assorted wraps, bagels, turkish & vienna sandwiches
- chef's selection of daily changing salad
- classic caesar with bacon, parmesan & croutons
- seasonal fruit platter

vibe your own

- one sandwich selection
- one pizza selection
- one savoury selection
- chef's selection of daily changing salad
- seasonal fruit platter

picnic in the park lunch - (individually boxed to takeaway)

- cajun chicken with mint yoghurt wrap
- pastrami, sweet potato & hummus wrap
(vegetarian & gluten free options available)
- vietnamese chicken salad with basil & mint
- chocolate brownie & lamington
- chunky tropical fruit salad
- orange juice & still water

KICK START YOUR DAY breakfast events

breakfast packages

(minimum 15 guests or room hire applies)

toasty sunrise

\$25 per person

cold breakfast selection

- selection of cereals
- bircher muesli
- bagels with pastrami & smoked salmon
- make your own yoghurt, fresh fruit & toasted muesli
- muffins, danish pastries & croissants
- toast (wholegrain & white)
- australian preserves, honey & butters

beverages

- continuous tea & freshly brewed coffee
- fresh orange juice & iced water

aussie breakfast buffet

\$30 per person

cold breakfast selection

- make you own yoghurt, fresh fruit & toasted muesli
- selection of cereals & bircher muesli
- muffins, danish pastries & croissants

hot breakfast selection

- bacon, chipolatas, grilled tomatoes, mushroom & scrambled eggs
- hash brown potatoes
- toast (wholegrain & white)
- australian preserves, honey & butters

beverages

- continuous tea & freshly brewed coffee
- fresh orange juice & iced water

corporate breakfasts

\$30 per person

cold breakfast selection

- sliced seasonal fruit
- fresh orange juice
- selection of cereals & bircher muesli
- muffins, danish pastries & croissants
- toast (wholegrain & white)
- australian preserves, honey & butters

served to tables

choice of one option or two options served alternately

- scrambled eggs on toasted muffin, grilled tomato & potato roesti
- eggs benedict with ham & spinach
- pancakes with banana & maple syrup
- grilled mushrooms on ciabatta with scrambled eggs, bacon & chipolatas

beverages

- continuous tea & freshly brewed coffee
- fresh orange juice & iced water

VIBE BREAK OPTIONS

barista coffee at your beck & call - \$3

pre-order from a great range of espresso options; latté, flat white, long black, cappuccino, hot chocolate & chai

our conference crew member will supply a quick & easy order form for your event

wine down - \$10 per person

pre-selected bevies at the finish of your day

extra vibe - \$17 per person per break

sweet tooth

- caramel & latté cupcakes
- mini chocolate éclairs
- chocolate milkshakes
- hot chocolates with marshmallows

energize

- mini bagels with smoked salmon, cream cheese & cucumbers or pesto, bococinni & semi dried tomatoes
- gluten free banana bread
- glacéau stress b vitamin water
- selection of nudie juice shots

red eye recovery

- bacon & egg muffins with hp sauce
- warm pancakes with maple syrup & cream
- glacéau revive vitamin water
- specialty teas & coffee

cool me down

- mini gelato tubs with wafers
- champagne & strawberry jelly shots
- iced fruit smoothies

organics

- vegetable cruditiés with organic yoghurt & mint dip
- multi fibre blueberry muffins
- corn chips with guacamole & tomato relish
- green fruit & wheat grass nudie juice shots

BUFFETS THE VIBE WAY

choose from our chefs array of delicious hot & cold selections with accompanying salads & crusty bread rolls & finish with delicious dessert options

vibe it your way buffet

\$55 per person

- 2 antipasto
- 3 salads
- 3 hot selections
- 2 desserts

vibe-rant buffet

\$65 per person

- 3 antipasto
- 4 salads
- 4 hot selections
- 3 desserts

cold selection

antipasto platters of:

- tasmanian smoked salmon, sweet onions & caper berries
- charred eggplant, roasted bell peppers, hummus & kalamatta olives
- peppered rare beef with hummus
- marinated octopus with tomato & chilli
- selection of cured meats with mustards & pickles

salad selection

- classic caesar with bacon, anchovies, parmesan & croutons
- vine ripened tomatoes filled with artichokes & boconccini
- roast pumpkin, marinated feta & almond salad
- kipfler potato salad with parsley & grain mustard dressing
- dressed mesclun leaves
- dressings & accompaniments

hot selections

- medallions of beef with woodland mushrooms & red wine jus
- tandoori marinated salmon fillets lentil dahl, mint & coriander yoghurt
- lemon & thyme roasted chicken with white truffle polenta
- saffron & wild mushroom risotto
- roasted chateau potatoes with café de paris
- stir fried asian vegetables with soba noodles
- freshly baked bread rolls

dessert

- selection of cakes, tarts & mousses
- tropical fruit platter
- king island cream & coulis
- platter of australian cheese, muscatels, dried apricots, nuts & assorted crackers

BBQ buffet

\$57 per person

relax by the soothing waves of lavender bay whilst a north sydney chef personally cooks a selection of quality meats. The below options will be accompanied with a selection of fresh salads served with crusty bread rolls, topped off with fresh fruit, desserts & naughty treats

- marinated rosemary & garlic beef steaks
- satay chicken kebabs
- english pork sausages
- grilled fish fillet finished with lemon & parsley

minimum number 30 guests

VIBE DINING plated events

plated functions menu

two course menu \$49 per person

three course menu \$59 per person

to begin

- thai marinated beef, pickled cucumber, chilli, mint & coriander salad with crispy wontons
- crystal bay prawn, salt cod brandade cake, lemon & basil oil
- cream of cauliflower soup with smoked salmon & chive cream
- twice cooked pork belly, crushed peas, pancetta & caramelised apple
- smoked salmon with nicoise salad & tomato vinaigrette
- spinach & ricotta ravioli with blue cheese sauce, pine nuts & rocket
- goats cheese, caramelised onion & olive tartlet with petite herbs & spiced beetroot vinegar
- roast tomato & basil soup with pesto croutons & cream
- sicilian chicken ravioli served with semi dried tomatoes & tarragon cream with pecorino cheese

main attractions

- baked salmon fillet with braised witlof, zucchini, confit tomatoes, a noilly prat reduction
- chargrilled beef tenderloin with roast garlic & thyme potato cake, braised eschallots & sauce béarnaise
- grilled fillet of barramundi, pea & leek risotto, broccoli, cherry tomato & olive salsa
- lemon & thyme roasted chicken breast with sweet potato mash, calvo nero, baby corn & glazed chicken reduction
- confit duck leg, braised cabbage, mash potato & pinot jus
- roasted beef sirloin, potato puree, peppered asparagus, roast garlic & herb butter
- potato & herb gnocchi, baby spinach, pine nuts & gorgonzola cream sauce
- pork medallions with soft parmesan polenta, crisp prosciutto, dutch carrots with marasala & sage sauce
- wild mushrooms, leek & spinach filo parcels with tomato compote, asparagus & chive oil

sweet treats

- sticky date pudding with butterscotch sauce & fresh cream
- raspberry baby cheesecake with mixed berry coulis
- 3 layer chocolate mousse cake with vanilla bean anglaise
- tiramisu gâteau with tia maria chocolate sauce & honeycomb
- baked lemon tart with lemon sorbet
- warm apple & blueberry crumble with vanilla bean ice cream
- selection of 3 cheeses with crackers, muscatels & dried fruit
- season fruit & berry platter with mango sorbet
- vanilla pannacotta with black cherry compote

minimum 30 guests

VIBE PLATTERS flexible options

good vibration platters

vibe style sandwich platter @ \$40 per platter (approx 10 people)
a selection of assorted wraps, bagels, turkish & vienna sandwiches

seasonal fresh fruit platter @ \$35 per platter (approx 15 people)
a selection of the season's freshest sliced fruit

swimming sushi platter @ \$35 for 24 pieces (approx 6 people)
a selection of assorted sushi rolls served with soy sauce

antipasto platters of plenty @ \$72 per platter (approx 8-10 people)
a selection of mediterranean delicacies including dips, roasted vegetables,
continental meats & turkish bread

east meets west @ \$35 for 24 pieces (approx 6 people)
spring rolls, samosas, falafels, curry puffs & aranchini balls,
all served with accompanying dipping sauces

australian platter @ \$35 for 24 pieces (approx 6 people)
cocktail pies, mini sausage rolls, mini burgers with a tomato relish,
potato wedges with sour cream & sweet chili

say cheese - cheese platter @ \$82 per platter (approx 8-10 people)
a selection of fine australian cheeses with water crackers, lavosh biscuits
& premium dried fruits

GOOD VIBRATIONS cocktail functions

1 hour duration - \$10 pp	gourmet mini quiches, spring rolls & samosas sweet chilli & soy dipping sauces falafels with hummous dip & fried mozzarella in basil & parmesan
½ hour duration - \$12 pp	4 pieces per person includes your selection of 2 cold & 2 hot items
1 hour duration - \$17 pp	6 pieces per person includes your selection of 3 cold & 3 hot items
1½ hour duration - \$24 pp	7 pieces per person includes your selection of 3 cold & 3 hot items
2 hour duration - \$29 pp	9 pieces per person includes your selection of 3 cold & 3 hot items

hot bites

- beef satay kebabs with peanut sauce
- tandoori chicken skewers with mint yoghurt
- tempura crystal bay prawns with sweet chilli dipping sauce
- salt & pepper squid with soy dipping sauce
- fish gojouns with tartare sauce
- roast pumpkin & sage aranchini with roast garlic aioli
- thai chicken pizzas
- mini burgers with tomato relish
- cajun spiced breaded mushrooms with herb mayonnaise
- spicy thai fish cakes with dipping sauces

cold bites

- proscuttio & polenta stack with tomato salsa
- crystal bay prawn cocktail
- selection of sushi rolls with soy sauce
- duck liver parfait en croute
- oyster bloody mary shot
- smoked salmon & dill cream cheese roulade
- herb & capsicum frittata with avocado cream
- goats cheese & chive profiterole
- salt cod branadade & salsa crude
- peking duck & papaya salsa & filo cups

VIBE BEVVIES

vibe style packages

full strength australian beers & light beers, willowglen brut sparkling, willowglen sem sav blanc & shiraz cabernet wines, soft drinks, orange juice & still water

½ hour duration	\$15	per person
1 hour duration	\$24	per person
2 hour duration	\$31	per person
3 hour duration	\$39	per person
4 hour duration	\$47	per person

vibe upstyle packages

crown beers, corona & light beers, willowglen brut sparkling, willowglen sem sav blanc & shiraz cabernet wines, soft drinks, orange juice & still water

½ hour duration	\$18	per person
1 hour duration	\$28	per person
2 hour duration	\$35	per person
3 hour duration	\$42	per person
4 hour duration	\$52	per person

vibe non alcoholic bevvie packages

fruit juices & soft drinks

1 hour duration	\$9	per person
2 hour duration	\$13.5	per person
3 hour duration	\$15.5	per person
4 hour duration	\$18.5	per person
5 hour duration	\$20	per person

plus house spirits package

house spirit upgrade available for \$10 per person on your beverage package

beverages on consumption

As an alternative to the above packages, clients are able to tailor their requirements from our wine and beverage list. All beverages consumed will be charged to the client's final bill. A staffing levy may apply depending upon beverages selected and number of guests.

***bevies can be charged @ your leisure - make it up yourself!**





TEAM BUILDING

sailing regatta

www.sailcorp.com.au

What better way than a day on the harbour cruising under sail or in teams pitched against each other in a race! For you, your company and clients we can organize a team bonding day, a multi vessel regatta or a simple sail with lunch at a picturesque harbour beach. If you would like to make your own itinerary or have any special requests, just ask!

corporate challenge

www.corporatechallenge.com.au

Corporate Challenge specialises in outdoor, fun, interactive team building and experiential learning programs designed to promote team spirit and a winning, participative culture. Corporate Challenge responds to your specific needs, agenda and budget.

be challenged

www.bechallenged.com.au

Team building programs running from the vibe hotel and taking in some of sydney's great sites. Favourite programs include sydney safari, The amazing race etc.. Each team building program is tailored to provide experiential learning that promotes teamwork, communication and leadership.

human rhythms

www.humanrhythms.com.au

Human Rhythms have been using music and rhythm to inspire and motivate teams of people. Over 100,000 people around the world have experienced Human Rhythms at a conference, seminar, workshop or product launch.

bridge climb

www.bridgeclimb.com.au

Take Your Team to the Top. Whether your aim is to motivate, offer a great incentive or a corporate team building program, bridgeclimb will bring your team together as they scramble through girders and over catwalks. The reward at the top? Stunning views and a sense of achievement that no one on your team will ever forget. It's one of the most inspiring team building ideas available.

luna park

www.lunapark.com.au

Luna Park Sydney is a fantastic destination for group activities and team building. All the rides, entertainment and games you can think of for your team along with stunning water views.

pinnacle team events

www.pinnacleteamevents.com.au

Pinnacle team events offer professional, entertaining and hands-on events ranging from wine blending to magicians, from laser clay shooting to the amazing race, from casino nights to corporate drumming - they have options to cater for all groups, budgets and time frames.

EQUIPMENT ESSENTIALS

audio equipment

full pa system including 1 mic (hand held or lapel)	\$250
additional speakers	\$145
additional mic	\$110
standard microphone & lectern	\$120
standard lectern	\$70
portable pa with mic	\$100
teleconferencing unit	\$205
desktop multimedia speakers	\$50

for any microphone equipment a full pa system is required

data projector equipment

data projector	\$250
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screens

screen	\$38
10 foot fast fold screen with drape	\$205

equipment included

each conference room includes the following:

- 1 x flipchart (included pad & markers)
- 1 x whiteboard
- 1 x screen
- 1 x complimentary internet connection per day for one computer

video equipment

tv/dvd package	\$120
dvd player	\$80
tv monitor	\$95
dvd recorder & tripod	\$155
blank dvd's	\$30

av support

(minimum 4hrs)

technician mon-fri (8am-6pm)	\$57hr
technician weekends & after-hours	\$82hr
production of cd & dvd	\$30hr

conference aids

additional whiteboard & markers	\$55
additional flipchart	\$40
additional flipchart pads	\$35
electronic whiteboard	\$195
wireless presenter	\$40
pens & pads	foc

please note:

- Equipment prices aforementioned are only an indication of rates incurred. The above listing does not include installation, operating & collection of equipment
- Where applicable, additional surcharges will be incurred by the client technicians for equipment operation throughout an event. This will be co-ordinated through the conference department
- Please be aware that prices vary in accordance with technical requirements
- Should you wish to use more than 2 microphones a technician is required on site

TERMS & CONDITIONS

CONFIRMATION:

Confirmation of a booking must be made in writing with signed Terms + Conditions within seven (7) days of the original reservation. A 10% deposit is to be paid within fourteen (14) days. Otherwise the Management of the Hotel reserve the right to cancel the tentative booking and allocate the venue to another client.

Email confirmation constitutes acceptance of the event and the terms and conditions as outlined in the proposal. Our conference team will review the Banquet Event Order (BEO) with the organiser on the day of the event when any changes made will incur penalties as outlined in the terms and conditions.

PAYMENT:

All function accounts are to be paid in full, three (3) days minimum prior to the function unless alternative arrangements have been made with the Hotel Credit Manager. All approved credit arrangements require full payment within five working (5) days after the function.

Please note that for all credit card transactions, a surcharge of 1.5% applies. Guests may choose to change their method of payment on check-out to cash or EFTPOS as these methods do not attract this fee.

NON PERFORMANCE OF CONTRACT:

In the event of a confirmed function not taking place the client shall upon demand of the Hotel pay a fee based on a percentage of the estimated cost of the function.

Notification of 60+ days of the function deposit will be held for next confirmed event (must be within 6 months)

Notification within 30 days or more of the function date 10% of the estimated cost

Notification 14-30 days prior 50% of the estimated cost

Notification less than 14 days 100% of the estimated cost

FINAL ATTENDANCE:

A guaranteed number of guests attending functions is required three (3) working days prior to the event. Charges for any changes after this time will be rendered accordingly.

FINAL DETAILS:

To ensure your requirements are met it is necessary to receive details of your function schedule and menu selection seven (7) days prior to your function. This will include details such as floor-plans and designs for exhibition & display space.

COMMENCEMENT AND VACATING OF ROOMS:

The Client agrees to begin the function and vacate the designated function space at the scheduled times agreed upon. In the event that the conference should go beyond agreed finishing time we reserve the right to charge whatever additional costs are reasonably incurred to ensure the smooth operation of that function.

SET UP AND DELIVERY OF EQUIPMENT:

Clients are responsible for costs involved in ensuring set up and break down time on all function space. All deliveries to the Hotel must be advised & agreed upon with the Banquet Co-ordinator and sent no earlier than 48hours prior to the function and must be marked with the name of the function. Whilst every effort will be made to assist in movement of goods from the loading bay to the function room, assistance will be offered on the basis of staff available at that time. The Hotel does not have storage facilities other than rooms booked by the client. Goods left in the Hotel without prior arrangement will be deemed abandoned and discarded by the hotel.

CONSUMPTION:

No food or beverage of any kind will be permitted to be brought into the Hotel for consumption at the function by the client or any of the client's guests, invitee's or persons attending the function. We practice Responsible Service of Alcohol at all times and reserve the right to refuse service of alcohol to any person.

TERMS & CONDITIONS

DISPLAYS AND SIGNAGE:

Nothing is to be nailed, screwed, stapled or adhered to any wall, door or other surface or part of the building. Signage in Hotel public areas is to be kept to a minimum and must be approved by the Hotel. Any special effect requests will be viewed on a one off basis. You must obtain prior written permission of the hotel to use the hotel name and/or logo in print, audiovisual display and/or such other multimedia display. All proposed artwork, which consists of the hotel name and/or logo must be approved in writing by the hotel.

ROOM ALLOCATION:

The Hotel reserves the right to assign another room for the organised function in the event the room originally allocated for such function shall be unavailable (due to unforeseen circumstances) or inappropriate in the opinion of the Hotel, such substitution shall be deemed as full performance under this contract.

COMPLIANCE:

It is understood that the client will conduct their function in an orderly manner in full compliance with the Hotel Management and with all applicable laws. This will include, however not be limited to - maintaining reasonable noise levels, adhering to the OH&S regulations of the relevant state, etc.

DAMAGES:

Clients are financially responsible for any damage sustained to the Hotel by the Client, Client's guests, invitees or other persons attending the function, whether in the room reserved or any area or part of the Hotel. This can include however is not limited to extra cleaning charges, cost to repair damaged furniture etc.

RESPONSIBILITY:

The Hotel will not accept any responsibility for damage or loss of merchandise left in the Hotel prior, during or after the function. Clients should arrange their own insurance and/or security.

SECURITY:

The Hotel reserves the right to exclude or eject any or all objectionable persons from the function on the Hotel premises without liability.

LIABILITY:

If the Hotel has reason to believe that a function will affect the smooth running of the Hotel business, its security or reputation, it reserves the right to cancel the function without liability.

BASIS OF AGREEMENT:

Performance of this agreement is contingent upon the ability of the Hotel to complete same, and is subject to labour troubles, disputes, strikes or picketing, accidents, government (federal, state or local) requisitions; restrictions upon travel, transportation, food, beverages, or supplies; equipment failure, and other causes, whether enumerated herein or not, which are beyond the control of the Hotel, in no event shall the Hotel be liable for the loss of profit or consequential damages, whether based on breach of contract, warranty, or otherwise. In no event shall the Hotel's liability be in excess of the total amount of the food and beverage contracted hereto.

ACCEPTED BY THE CLIENT:

Name of Company/Function

Conference Sales

Signature of Responsible Party

Date:

Date:
