

HOTEL SWEENEYS

FOOD PACKAGES:

Chimney Thai Bistro Platters!
—price is per a platter of 60 pieces—

Standard Platter \$90

Vegetarian Spring Rolls
Vegetarian Curry Puffs
Spicy Chicken Wings
Vegetarian Crispy Pad Thai
Fish Cakes

Premium Platter \$120

Satay Chicken
Steamed Dim Sims
Prawn Cutlets
Calamari Rings
Crab Claws

Deluxe Platter \$180

Prawn Betal Leaf
Duck Pancakes

HOTEL SWEENEYS

Booking Form

Name: _____

Email: _____

Phone Number: _____

Function Date: _____

I Have Read And Understand The Terms And Conditions, And I Understand
My Booking Is Not Confirmed Until Such Point I Have Paid The Deposit
As Agreed With The Functions Manager.

Date: _____

Print Name: _____

Signature: _____

Credit Card Details:

Card Details: Visa / Mastercard / Bankcard / Amex

Cardholder Name: _____

Card Number: _/_/_/_/_/_/_/_/_/_/_/_/_/_/_/_/_/_

Expiry Date: _/_/_/_

Please Debit My Card For The Amount Of \$: _____

Cardholders Signature: _____

CVV :-

(AMEX - 4 digits top right on the front of your card
MasterCard/Visa - 3 digits to the right of your signature on the
back)

HOTEL SWEENEYS

Terms And Conditions

Booking confirmation:

- Bookings are only confirmed once the function agreement has been faxed back, and the deposit has been paid
- Any booking which is held tentative will be held for 7 days, at which point, the venue holds the right to release the date.

Payment:

- To secure your function, the agreed deposit must be made
- Full payment for catering must be paid in full 7 days prior to your function.
- In the case of bar tabs, an agreement must be made between management and the host about an amount, money must be paid prior to the event

Cancellation Policy:

- Cancellations made 21 days prior to the function will forfeit the deposit
- If a cancellation is made 7 days prior to the function, the deposit and 50% of total costs will be forfeited
- Extra costs will apply if a cancellation occurs on a public holiday or special event - this will be discussed at time of booking.

Final numbers:

- The client must advise the venue of final numbers and menu selection no later than 14 days prior to function date

Insurance/damage

- Our organisation will take reasonable care, but will not accept responsibility for damage to or loss of items before, during or after a function. You are financially responsible for any loss or damage sustained to the premises or our property during a function or by your guests when entering or leaving the premises. You are also responsible for any loss or damage to equipment hired by us for you

Other

- the client shall conduct the function in an orderly manner and in full compliance with the rules of management and in accordance with all applicable laws.
- The client is responsible for the conduct of the guests and invitees
- The hotel is not liable for all costs, charges, expenses, damage and loss caused by any act or omission by the client, client's guests or invitees.
- No food or beverages of any kind is permitted to be brought to the function by the client, client's guests or invitees, unless prior permission has been obtained
- At time of confirmation, please advise us of any guests that are vegetarian, gluten intolerant, vegan, or have any allergies (esp. Nut allergies) or any special dietary needs So that we can work with you to cater specifically for these guests
- Minimum numbers apply to some functions
- Management reserves the right to close the bar when deemed necessary

Rooftop Bookings – Rain Policy

- Whilst every effort will be made to accommodate your booking in another part of the hotel, if this is not possible due to other bookings we will setup the rooftop with umbrellas.
- In the instance of high wind and rain and no space in the venue to accommodate you we may need to cancel or change the date of your function. We will be in no way liable for any costs incurred due to this.