

# *General Functions at The Royal Queensland Yacht Squadron*



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# Contents

Enjoy your next function on the glorious Manly Marina courtesy of the Royal Queensland Yacht Squadron.

This unique venue offers a delightful and charming atmosphere that epitomizes class and elegance.

A Flags function room designed to capture the unique views with floor to ceiling glass windows and a balcony for your guests to enjoy the sun sets over the harbour.

We offer extensive menus for cocktail parties' right through to lavish dinners and our Executive Chef is more than happy to tailor a menu to your specific tastes and budget.

**Packages**  
**Cocktail Party Options**  
**School Formal**  
**Flexible Mix and Match Menus**  
**Beverage Details**  
**Decorating Details**  
**Terms and Conditions**  
**Booking Form**

Should you require any further information, please do not hesitate to contact our Functions Manager (07) 3396 8666 / PO Box 5021, Manly Qld 4179 / [functions@rqys.com.au](mailto:functions@rqys.com.au)



*Please note: All room hire, menus, and T&C's are current as at 1<sup>st</sup> May 2011 until 30<sup>th</sup> April 2012. This is subject to change at management's discretion to allow for changes in the market environment.\*\* Due to the nature of food preparation, it is highly likely that food has come into contact or may contain trace elements of Gluten, Milk Products, Tree nuts and preservatives. If you or your guests have an allergy to one or more of these ingredients, you must notify us so we can assist in making suitable dietary arrangements.*

## **Hors D'oeuvres**

### **Hot**

- Petite Thai fish cakes
- Tikka Chicken on crisp naan bread and coriander salsa
- Middle Eastern beef and pinenut balls
- Balinese beef satays with curried mango
- Sweet potato and prawn fritters
- Bite sized savoury pizzas
- Parmesan crumbed chicken goujons
- Pumpkin, basil and brie risotto croquettes (v)
- Fried fish Goujons
- Mushroom caps filled with white Castello Cheese(v)
- Vegetable kebabs, chargrilled with basil pesto (v)
- Mushroom risotto spoons with pecorino (v) (gf)

### **Cold**

- Creamed field mushrooms on bruschetta with balsamic tomatoes (v)
- Chef's assorted dips with Turkish bread and crudités (v)
- Salmon nori roll with Asian coleslaw
- Sweet corn fritters topped with smoked ham and caramelised onions
- Tomato, red onion and basil bruschetta (v)
- Rare Beef on sweet potato rosti with salsa verde
- Vietnamese minced chicken salad (served in Chinese spoons)
- Roasted Mediterranean vegetables on chargrilled croutons with garlic aioli (v)

### **Your choice of either hot or cold hors d'oeuvres:**

Selection of four (4) items

**Served for one (1) hour duration**

**(v) denotes vegetarian**

PLEASE NOTE: HORS D'OEUVRES ARE NOT A SUBSTITUTE FOR A MEAL

## **Cocktail Party Menu**

Stand up style menu – more than finger food but not a sit down meal

### **Mixed Platters**

(following items are more substantial than Hors D'oeuvres menu)

- Whiting fingers with ginger and plum sauce
- Vietnamese chicken and vegetable rice paper rolls (gf)
- Petite hamburgers with tomato chutney, grilled onion and Swiss cheese
- Roasted chicken pieces with rosemary and garlic aioli (gf)
- Sweet potato and prawn cakes with chilli mayonnaise
- Chermoula lamb skewer with sumac yoghurt
- Honey and sesame coated chicken drumettes
- Roast pumpkin, feta and caramelised onion pizzettes
- Satay chicken skewers with peanut sauce

### **Choice of four (4) items**

**Served for one (1) hour duration**

### **Individual serve**

(each guest is served their own plate of food – designed to be eaten standing up)

- Chinese BBQ pork with fried ginger and peanut salad
- Braised beef with red wine and mushrooms on potato mash (gf)
- Mini fish pieces with chips and tartare sauce
- Smoked salmon, cucumber ribbons, capers, red onion and citrus dressing (gf)
- Mini lamb shepherds pie with a creamy mash topping
- Thai green curry chicken served with Jasmine rice
- Risotto of pumpkin with sage crisps and rocket salad (v) (gf)

### **Choice of two (2) items served alternate drop**

## **Entrée**

(Choose one dish for set menu or two dishes for an alternate serve)

### **Soup**

Potato, leek and bacon (gf)  
Seafood Chowder (gf)  
Cream of pumpkin and chive (gf) (v)

### **Salad**

Caesar salad  
Caesar salad with char grilled chicken tenderloins  
Smoked chicken salad with red onions, mesculin greens,  
crisp noodles and mango dressing  
Thai beef salad with red onion, mint, coriander, roasted cashews,  
lime & soy dressing

### **Seafood**

Herb crumbed boneless whiting fillets with petite salad and aioli  
Thai fish cakes with pickle cucumber salad  
Tandoori King prawns with coconut and coriander salad (gf)

### **Other selections**

BBQ fillet of lamb with chargrilled Mediterranean vegetables on  
salad greens with roasted garlic and sweet lemon dressing (gf)  
Linguini with oven roasted tomatoes, black olives and feta (v)  
Moroccan lamb and pinenut parcel with mint and yoghurt dressing  
Chicken and camembert filo with avocado salad and hollandaise sauce  
Gnocchi with roasted pumpkin and pesto cream (v)  
Fettuccine with chicken, bacon, mushroom and cream

**(v) – denotes vegetarian**

## **Main**

(Choose one dish for set menu or two dishes for an alternate serve)

### **Seafood**

Seafood parcel:

a selection of seafood in a garlic bechamel sauce, wrapped in filo, oven baked and topped with hollandaise sauce

Your choice of grilled fish fillets:

Barramundi

Atlantic Salmon

With your choice of sauces:

Asian greens with sweet soy and ginger jus

Orange hollandaise

Tomato and saffron butter

Macadamia and herb crust with citrus aioli

Semi dried tomato compote and chive beurre blanc

### **Beef**

Your choice of:

Oven roasted Rib Fillet

Chargrilled Sirloin

Eye fillet

With your choice of sauces:

Thyme and bacon glaze (gf)

Set upon mushroom and onion saute with milled pepper jus (gf)

Rich red wine jus (gf)

Yorkshire pudding and caramelised onion gravy

Topped with fresh herb and seeded mustard crust on rich demi glaze (gf)

Bearnaise sauce (gf)

(note: all beef dishes are cooked to medium)

## **Main (continued)**

(Choose one dish for set menu or two dishes for an alternate serve)

### **Chicken**

Saltimbocca: chicken breast wrapped in prosciutto with sage, mozzarella and white wine sauce

Breast of chicken oven roasted with your choice of:

Pocketed with spinach and feta with herbed chicken veloute (gf)

Pocketed with sundried tomato risotto and mushroom ragout sauce

Mediterranean sauce of tomatoes, olives and basil pesto (gf)

### **Lamb**

Slow braised lamb shanks with parsley potato mash

Oven baked rack of baby lamb with your choice of:

Pocketed with sundried tomato, feta and basil with rosemary jus

Pocketed with macadamia and mint pesto with red currant sauce

(Note: all lamb dishes are cooked to medium)

### **Pork**

Fillet of pork oven baked with a filling of apple and macadamia nuts with a port jus (gf)

Pork mignon: pork wrapped in prosciutto with tomato and saffron sauce

### **Veal**

Roasted fillet of veal with a potato and zucchini rosti and cabernet jus

Veal medallions with prosciutto, sage and boccocini, panfried  
with basil Napoli sauce

## **Main (continued)**

(Choose one dish for set menu or two dishes for an alternate serve)

### **Duck**

Slow braised duck Maryland with boysenberry glaze (gf)

Duckling confit style with warm potato and shallot salad and port jus (gf)

### **Vegetarian**

Zucchini, tomato and eggplant ratatouille on potato and kumera rosti  
with capsicum and marjoram sauce \*

Risotto of Pumpkin with sage crisps and rocket salad (gf)

Baked portabella mushrooms with charred polenta, roasted tomato and  
mustard sauce (gf)

Ricotta, leek and corn roulade with leek fondue

**All mains are served with potato and seasonal vegetables  
(exception marked with \*)**

### **Childrens Meal**

(under 12 years)

Choice of Chicken nuggets, pizza, chicken kebabs or fish all served with  
chips, ice cream and topping and unlimited soft drink



## **Buffet Menu 1**

(Carvery)

### **From the Bain Marie:**

Sweet corn on the cob  
Roast Potatoes  
Roast Pumpkin with sesame seeds  
Steamed seasonal vegetables  
Gravy

### **Choice of 2 Roasts:**

Garlic studded Leg of Lamb\*  
Mustard crust roast Beef rib\*  
Roast Leg of Pork with crackling  
Roasted Chicken pieces  
Chef's carved Leg of Ham

Caesar Salad  
Tomato, red onion and basil salad  
Fresh baked bread rolls  
Appropriate condiments

Chef's selection of desserts from the Buffet  
Tropical Fruit Platter

Tea/Coffee /RQYS Chocolates

(Minimum 40 people)

*\*Mustard Crust Roast Beef Rib& Garlic studded leg of lamb incurs a surcharge of \$1.30 per person*

## **Buffet Menu 2**

### **From the Bain Marie:**

Chef's carved leg of ham  
Honey soy chicken legs  
Braised Beef with red wine and mushrooms  
Crumbed fish  
Singapore noodles  
Chefs own savoury rice  
Creamy cheese potato bake  
Steamed seasonal vegetables

### **Salads**

Caesar Salad  
Greek Salad

Oven fresh baked bread rolls and butter  
Appropriate Condiments

Chef's selection of desserts from the Buffet  
Tropical Fruit Platter

Tea/Coffee/RQYS Chocolates

(Minimum 40 people)

## **Buffet Menu 3**

### **From the Bain Marie:**

Chef's carved Leg of Ham  
Roast Rib Fillet of Beef with gravy  
Thai Green Chicken Curry with cashews  
Seafood Mornay  
Cajun marinated chicken  
Creamy cheese potato bake  
Steamed seasonal Vegetables.  
Special Fried Rice

### **Cold Selection:**

Endeavour Prawns  
Oysters  
Coleslaw  
Greek Salad  
Caesar Salad  
Appropriate Condiments

Oven baked bread and butter

Chef's selection of desserts from the Buffet  
Tropical Fruit Platter

Tea/Coffee/RQYS Chocolates

(Minimum 40 people)

## **Fork Dish Buffet**

Beef Masaman Curry  
Thai Yellow Chicken Curry  
Sweet and Sour Pork  
Braised beef with red wine and mushrooms with potato mash  
Seafood Mornay  
Moroccan lamb with apricot chutney  
Mango chicken

(Choose 2 from above)

\*\*\*\*\*

Special Fried Rice  
Singapore Noodles  
Stir Fried Vegetables

Oven fresh bread rolls and butter

Seasonal Tropical Fruit Platter

Tea/Coffee/RQYS Chocolates

(minimum 20 people)

## **Barbecue Buffet**

Rib fillet steak  
Asian style marinated chicken thigh  
Barramundi Fillet wrapped in foil with coconut cream and lime juice

Baked potato with sour cream and crispy bacon

Fresh baked bread rolls and butter

Caesar Salad  
Tomato, red onion and basil salad  
Coleslaw  
Tropical Fruit Platter  
Appropriate condiments

Tea/Coffee/RQYS Chocolates

(minimum 20 guests)

## **Seafood Barbecue Buffet**

Rib Fillet Steak  
Chicken Satay with Peanut Sauce  
½ Moreton Bay Bug in Thai spices  
Prawns skewers marinated in garlic and olive oil

Baked Potato with sour cream and crispy bacon

Fresh baked bread rolls and butter

Caesar Salad  
Greek Salad  
Tomato, red onion and basil salad  
Tropical Fruit Platter  
Tea/Coffee/RQYS Chocolates

(minimum 20 guests)

## **Breakfast or Brunch Buffet**

Assorted Cereals – Fruit Coulis  
Tropical Fresh Fruit Platter – Natural Yoghurt  
Mini Danish Pastries – Breads, Jams and Spreads

### **From the Bain Marie:**

Bacon  
Hash Browns  
Tomato with grilled cheese  
Chipolata Sausages  
Scrambled Eggs

Fresh Orange Juice  
Tea/Coffee

(Minimum 20 people)

\*\*\*\*

### **Working Breakfast**

Hot Plated Breakfast:  
Eggs Benedict (or your choice of eggs)  
Hash Brown  
Tomato with grilled cheese  
Chipolata Sausages  
Bacon

Fresh Orange Juice  
Tea/Coffee

(Minimum 10 people)

## Conference Catering Options

### Morning and Afternoon Tea

Freshly brewed coffee and tea  
Assorted cream biscuits  
Fruit or plain scones served with jam and cream  
Assorted warm mini Danish pastries  
Assorted Muffins  
Chefs assorted cakes and slices

## Conference Catering Options

### Lunch

#### Option One – Light Lunch

Platters of Chefs selected closed sandwiches with assorted fillings  
(6 points or 1½ sandwiches per person)

Orange juice

**OR**

Tea, coffee and chocolates

#### Option Two – Open Sandwiches

Platters of Chefs selected open Danish style sandwiches with assorted toppings  
(which may include rare roast beef, chicken breast, smoked salmon, ham or prawns)

Seasonal fruit platter

Orange juice

Tea, coffee and chocolates

#### Option Three – Focaccia Selection

Your choice of two of the following focaccia

- \* Chicken, pesto, roasted capsicum, tomato and rocket
- \* Smoked salmon, red onion, capers, tomato and avocado
- \* Roast beef, caramelised onion, brie and mesclun lettuce
- \* Roast pumpkin, semi dried tomato, eggplant, rocket, parmesan cheese and aioli
- \* Leg ham, Swiss cheese, red onion, roma tomato and caesar dressing

Seasonal fruit platter

Orange juice

Tea, coffee and chocolates

## Conference Catering Options

### Lunch

#### Option Four – Plated Selection

Your choice of two of the following plated meals

- \* Thai beef salad with rice vermicelli noodles, Asian herbs, soy and lime dressing
  - \* Indian butter chicken with coriander, cummin and fragrant rice
- \* Chefs own Caesar salad topped with a poached egg, crispy bacon and croutons
  - \* Roasted Mediterranean vegetable stack with olive and tomato salsa
- \* Greek salad with baby lamb cutlets and a caper and anchovy vinaigrette

Bread rolls and butter  
Orange juice  
Tea, coffee and chocolates

#### Option Five – Two Course Selection

Can be served to the table or from a buffet

##### **Entrée**

Hot and cold antipasto platter

##### **Main**

(choose two of the following items)

- \* Paella with seafood, chicken, chorizo, vegetables and saffron rice
  - \* Forest mushroom risotto
- \* Moroccan spiced chicken with preserved lemon cous cous
  - \* Beer battered fish with chips and tartare sauce

Chefs choice of two (2) salads

Bread rolls and butter  
Orange juice  
Tea, coffee and chocolates

## **Beverage Price List**

### **Soft Drinks** – 285ml (pot)

Coca Cola, Lemonade, Lemon Squash, Dry Ginger Ale, Tonic Water, Soda Water,  
Raspberry Lemonade  
Lemon Lime & Bitters

### **Fruit Juices**

Orange Juice –285ml (pot)

### **Basic Spirits**

Rum, Scotch, Brandy, Bourbon, Gin, Vodka

### **Beer** – 285 ml (pot)

Tooheys New  
XXXX Gold  
Hahn Premium Light  
Victoria Bitter

### **White Wine (by the bottle)**

- Hightide Breakers Sauvignon Blanc Semillon
- Forest Hill Boobook Unwooded Chardonnay
- Shingleback Chardonnay
- Yalumba Chardonnay – Wild Ferment
- Howard Park Chardonnay
- Shaw & Smith M3 Chardonnay
- Angove Family Winemakers Riesling
- Jim Barry Watervale Riesling
- Shaw & Smith Sauvignon Blanc
- Mt Riley Marlborough Sauvignon Blanc
- Redbank The Long Paddock Sauvignon Blanc
- Madfish Sauvignon Blanc Semillon
- Angove Brightlands Sauvignon Blanc Semillon
- Tulloch Verdelho
- Redbank Sunday Morning Pinot Gris
- Peter Lehmann Semillon Chardonnay
- Vasse Felix Classic Dry White
- Madfish Gold Turtle Moscato
- Yalumba Organic Viognier
- Angove Nine Vines Pinot Grigio

**Red Wine (by the bottle)**

- Hightide Deep Water Cabernet Merlot
- Heggies Merlot
- Vasse Felix Cabernet Sauvignon Merlot
- Yalumba Barossa Patchwork Shiraz
- Charles Cimicky Trumps Shiraz
- Peter Lehmann Futures Shiraz
- Yalumba Organic Shiraz
- Shingleback Red Knot Shiraz
- Shaw & Smith Pinot Noir
- Pirie South Pinot Noir
- La Vieille Ferme Cotes du Ventoux Rose
- Wirra Wirra Mrs Wiggley Rose
- Wirra Wirra Church Block
- Primo Estate Merlesco
- Peter Lehmann Clancy's Red
- Turkey Flat Butchers Block Red
- Angove Nine Vines Grenache Shiraz Viognier
- Waterwheel Memsie Red
- Angove Coonawarra Cabernet Sauvignon
- Yalumba 'The Cigar' Cabernet Sauvignon
- Ringbolt Cabernet Sauvignon
- Jim Barry Cover Drive Cabernet Sauvignon
- Mawson's Cabernet Sauvignon
- Angove Brightlands Cabernet Merlot

**Champagne & Sparkling Wine**

- Angas Brut Premium Cuvee
- Redbank Emily Pinot Noir Chardonnay Brut Cuvee
- Jansz Premium Non Vintage Cuvee
- Pol Roger Brut Non Vintage

## **RQYS Beverage Packages**

Includes:

### **Local Draught Beers**

(Tooheys New, XXXX Gold, Victoria Bitter, Hahn Premium Light)

### **Bottled Wine**

### **Sparkling Wine**

### **Soft Drinks**

### **Orange Juice**

### **Standard Package**

Angas Brut Premium Cuvee, Hightide Breakers Sauvignon Blanc Semillon,  
Hightide Deep Water Cabernet Merlot

### **Premium Package**

Redbank Emily Pinot Noir Chardonnay Brut Cuvee, Mt Riley Marlborough Sauvignon Blanc,  
Jim Barry Cover Drive Cabernet Sauvignon

Three, four and five hour packages available for the Standard and Premium package  
*If you have a wine preference different to the above, please speak with our Functions Manager who will  
tailor make a Beverage Package for your taste.*

### **Non Alcoholic Package**

Four and Five Hour Packages Available

## **BOOKING FORM**

Please return this form with your deposit and signed terms and conditions.

Dear Functions Manager,

I wish confirm my function booking with the following details:

Function day and date: \_\_\_\_\_

Type of function: \_\_\_\_\_

Commencement time of function: \_\_\_\_\_

Approximate number of guests: \_\_\_\_\_

Client name: \_\_\_\_\_

Client address: \_\_\_\_\_

Client home phone: \_\_\_\_\_ Mobile phone: \_\_\_\_\_

Business phone: \_\_\_\_\_ Email address: \_\_\_\_\_

Company name (if applicable): \_\_\_\_\_

Kind regards,

(please sign and date)

## TERMS AND CONDITIONS

All reservation and agreements are made upon and are subject to the rules and regulations of the Royal Queensland Yacht Squadron and the following conditions.

### **Tentative Booking:**

A tentative booking can be held for up to fourteen (14) days. If after fourteen (14) days the event is not confirmed, Royal Queensland Yacht Squadron may release the booking hold without notice.

### **Confirmation of Booking:**

A deposit is required to secure your booking, this payment will be dependent on the type of function being held and will be confirmed at the time of booking your function. Upon receiving your deposit, booking form and signed copy of the terms and conditions, Royal Queensland Yacht Squadron will forward a confirmation letter. This deposit will be deducted from your final account.

### **Minimum Numbers:**

A room hire fee will apply for any function booking falling below a minimum number of ninety (90) guests.

### **Room Hire:**

All functions are limited to a five (5) hour period (not including ceremony time); all functions exceeding this time will incur an additional charge of \$200.00 per hour or part thereof prior to midnight.

### **FUNCTION ROOM HIRE SUMMARY:**

<b>Function Type</b>	<b>Monday - Friday</b>	<b>Saturday</b>	<b>Sunday</b>	<b>Public Holiday</b>
Conferences / Seminars	\$400	\$500	\$600	\$900
Cocktail Party Style	\$400	\$500	\$600	\$900
Other Functions – Less than 90 guests	\$400	\$500	\$600	\$900
Other Functions – More than 90 guests, no food and beverage	\$400	\$500	\$600	\$900
Other Functions – More than 90 guests, with food and beverage	Nil	nil	\$600	\$900

### **Beverage Service:**

Royal Queensland Yacht Squadron is licensed to serve alcohol until twelve (12) midnight with last drinks to be offered at 11.30pm. No alcoholic beverages will be served to guests after this time. We are unable to permit clients to provide their own beverages for a function. Any person/s found with their own alcohol will have the bottle/s removed, these will then be returned to them at the conclusion of the function.

In accordance with Responsible Service of Alcohol Royal Queensland Yacht Squadron will refuse the service of alcohol to any guest deemed to be intoxicated or under the age of eighteen (18) years.

**Postponement / Cancellation:**

All postponements and cancellations must be advised in writing. Where a function is cancelled up to 6 months prior to the confirmed date a "cancellation fee" will apply and be payable to the Royal Queensland Yacht Squadron in addition to the deposit being retained if the function room is not rebooked. Please see following table for our refund policies:

CANCELLATION NOTICE	CANCELLATION FEE	DEPOSIT	CONDITIONS
7 days prior to confirmed date	100% of food and beverage cost to be paid	Full deposit non refundable	
1 week - 4 weeks	25% of the projected food and beverage cost to be paid	Full deposit non refundable	
1 month – 3 months		Full deposit non refundable	If/when date is rebooked the full deposit amount will be refunded.
3 months – 6 months		\$500 non refundable	If/when date is rebooked the full deposit amount will be refunded.
6 months – 9 months		\$250 non refundable	If/when date is rebooked the full deposit amount will be refunded.
Over 9 months	nil	refunded	

If the function is transferred to another date up to nine (9) months prior to the confirmed booking date a transfer fee of \$500.00 will apply. This transfer fee is fully refunded if/when the original date is rebooked.

**Final Numbers:**

Final numbers are to be specified by the client three (3) working days prior to the function. This will be considered a guarantee, and this guaranteed number would be the minimum for which you will be charged. If your numbers should increase after this guarantee the client must advise the Royal Queensland Yacht Squadron immediately, this would then be the number charged, should your numbers decrease you will still be charged at the guaranteed number.

**Payment of Accounts:**

Preferred payment methods are direct deposit, cash or bank cheque, other accepted methods are all major credit cards including American Express and Diners.

Payments made by Visa or Mastercard attract a surcharge of 1.25%. AMEX and Diners incur a 2% charge.

Full payment is required upon confirmation of final numbers three (3) days prior to the function. Access to clear funds is required for all charges prior to the function.

**Entertainment and Noise Restrictions:**

Due to our residential location, all music and entertainment will remain indoors and cease by 11.30pm. Music volume shall remain below ninety (90) decibels and be immediately turned down if requested by the Function

Manager or Supervisor. Staff members monitor the volume throughout the evening with the aid of a decibel reader.

**Damages:**

The client assumes financial responsibility for any and all damages caused by any of guests or appointed contractors, whether in the function room or in any other part of the Squadron's premises.

**Smoking:**

As per Queensland Smoking Regulations, Flags Function Room is a non smoking area including the balcony as are the areas adjacent to the Members bar and restaurant area.

**Price Changes:**

All room hire, menu prices and terms and conditions are current, effective 1<sup>st</sup> May 2011 and current to 30<sup>th</sup> April 2012. Prices are subject to change at Management's discretion to allow for changes in the current market environment. Menu reviews are conducted on a regular basis.

**Vegetarian and Special Diets:**

We are more than happy to cater for guests with special dietary requirements. Prior notice is essential.

**Children:**

Children are welcome at our club however it is the client's responsibility to keep children in the function room at all times.

**Final Appointment:**

An appointment must be made with the Function Manager at least four (4) weeks prior to the function date to confirm menus, timings etc.

**Standard inclusions:**

- \* Microphone, lectern and internal PA system
- \* Dancefloor
- \* Lace skirting for cake table
- \* Silver cake knife
- \* White linen tablecloths
- \* Your choice of coloured linen napkins
- \* Round tables seating up to ten (10) people
- \* Fairy lights
- \* Private balcony
- \* Dedicated staff member for the bridal party
- \* Dedicated function supervisor for the duration of the function
- \* CD player for background music
- \* Tealight candle holders (holders only)
- \* Function set up done by our experienced staff
- \* Ample car parking

**Venue Access:**

Guests are permitted to park inside the grounds where. Parking is also available outside the Squadron facilities and entry is via the pedestrian gate.

**Decorating Packages:**

In addition to our standard inclusions we offer further decorating options, see attached sheets for prices and details.

**Property:**

Whilst all due care is taken when handling the property of the organisers no responsibility will be accepted by Royal Queensland Yacht Squadron in relation to damage to or loss of property before, during and after a function.

**Cleaning:**

General and normal cleaning is included in the hire of the room. The client may incur additional charges where an event has created cleaning requirements, which are considered to be over and above normal cleaning.

I have read and agree to abide by the terms and conditions listed above:

Name/s: \_\_\_\_\_

\_\_\_\_\_

Client Signature/s: \_\_\_\_\_

\_\_\_\_\_

Date: \_\_\_\_\_