LIGHTHORSE
KITCHEN

eat · drink · enjoy

Function Packages

We are delighted to have this opportunity to present our function packages to you. Our catering and staff will be with you every step of the way ensuring your special occasion is an outstanding success.

On point Catering Solutions approaches each private function as a special event and we will ensure that your function is truly memorable. We will have our functions coordinator with you every step of the way to ensure your function is a success.

We can accommodate but are not limited to conference packages, three course meals, cocktail parties, buffets and can create specialised functions to suite your needs if required.

Please review our Functions Packages if you have any queries, please contact our functions staff. We look forward to hosting your event.

Canapé Packages

Cold Canapes

Smoked salmon blini with cream cheese and dill 6.0
Goat's cheese and caramelised onion tartlet 5.5
Tomato bruschetta on sourdough with fresh basil and balsamic glaze 5.5
Pulled pork on crouton with smoked aioli 5.0

Hot Canapes

Roast duck and pork spring rolls with plum sauce 5.5
Crispy Buffalo wings with ranch sauce 5.5
Pumpkin arancini with smoked aioli and shaved grana Padano 5.5
Satay chicken skewers with peanut sauce 5.5
Selection of individual quiches 5.5
Rustic gourmet homemade pies 5.5
Cauliflower popcorn with chipotle aioli dipping sauce 5.5
Gourmet sausage rolls and tomato sauce 5.5
Assorted homemade cocktail pizzas 5.5
Crumbed chicken tenderloins and aioli 5.5
Lamb kofta skewers with mint yoghurt 5.5
Salt and pepper squid with lemon aioli 5.5
Tempura fish fillets with herb mayonnaise 5.5
Grilled prawn and chorizo skewer with chipotle sauce 6.0
Coconut crumbed prawn cutlets with fresh lemon 6.0
Mini Beef Slider with lettuce, tomato, American cheese & ketchup 6.5
Mini Chicken Slider with lettuce, tomato, American cheese & ketchup 6.5

Let us know if you want something special, we will try to accommodate

Sweet Canapés

Blueberry Cheesecake 5.0
Chocolate Brownie 5.0
Chocolate Mud Cake 5.0
Vanilla Slice 5.0
Apple Crumble 5.0
Carrot Cake 5.0
Sticky Date Pudding with butterscotch sauce 6.5
Housemade Tiramisu 6.0

Add Ons!

Add onto your package minimum 30per item
Hot Beverage Station - Freshly brewed tea and coffee –
(Full Cream, Skim Milk, & Lactose Free) 6pp
Chef' selection of biscuits 7pp
Mini Muffins 7pp
Petite Cake slices 7pp
Selection of Gourmet Sandwiches and Tortilla Wraps 10pp
Selection of Farmhouse Cheeses and Crackers 15pp
(GLUTEN-FREE OPTIONS $2.00 EXTRA PP)

When selecting your canapé menu a minimum of 30 people and 6 varieties are required

Grazing Table

$25 per person

Selection of assorted cold cut meats, brie, cheddar, Jarlsberg, lavosh, water crackers & grissini, popcorn, mini bruschetta, baja mix, seasonal fruit, assorted dips, toasted pita, faux flowers, table decorations **(TABLE CONTAINS NUTS)**

Fresh Seasonal Fruit Platter $225 for 15 pax

Kids Party Planner

Complimentary Fairy Bread on arrival

Favourites

Cocktail meat pies (2 each)
Sausage Rolls (2 each)
Frankfurt's (3 each)
Dino Nuggets (3 each)
Crumbed Chicken Tenders (2 each)
Mini Cheeseburger (1 each)
Chicken Skewers with aioli (1 each)
Ham & Pineapple Pizza (12 inch) 2 slices pp

Chips Included

Desserts

Fresh Fruit Cups (1 each)
Strawberry Jelly Cups (1 each)
Choice of 1x scoop of Gelato
(Choices of flavours can be made at the bistro cabinet)

Package One - $300

2 Favourites & 1 Dessert
Additional child price $20 per person

Package Two - $350

3 Favourites & 1 Dessert
Additional child price $24 per person

Packages are for 15 pax minimum

Food displayed as grazing station & decorated according to theme/colour

Inclusive with jugs of water & colouring packs

Pizza & Pasta Menu

Beginnings

Garlic Turkish bread

Salads (choice of one)

Greek salad
Mixed leaves with tomato, cucumber, onion, fetta & balsamic vinaigrette
Garden Salad
Caesar Salad

Main Event

Choice of 3 Pizzas
Pick from our Menu Range
Combination of Traditional & Gourmet

$40pp
minimum 30ppl

Pastas (choice of two)

Choose your Pasta (Penne or Spaghetti)

Choose your Sauce (selection of two only)

Primavera roasted vegetables and chilli (VEG)

Chicken Boscaiola creamy bacon and mushroom

Homemade Bolognaise

Napolitana basil and parmesan

Creamy Basil Pesto sundried tomatoes, spanish onion, wild rocket and parmesan

Gnocchi, roast pumpkin, tomato, spinach and chicken **Add 5.0**

Seafood marinara **Add 6.0**

Pesto, prawn with rocket sundried tomato **Add 6.0**

Arabiata, chicken and chilli **Add 6.0**

Prawn, chorizo, capsicum and spinach **Add 6.0**

Spicy homemade meatballs **Add 6.0**

$50pp
min 30pax

Bronze Buffet

Bread Rolls & Butter/ Garlic Bread – Choice of 1

Selection of hot items - Choice of 3

Moroccan Style Roast Lamb

Roast Chicken marinated with Italian herb, paprika, & lemon

Roast Sirloin of beef with seeded mustard

Red Thai Chicken Curry on steamed bok choy - Thinly sliced chicken breast in coconut Thai red curry with Asian vegetables and bok choy

Beef Bourguignon in Red Wine and buttered green beans - 4hr slow cooked beef in rich tomato gravy with mushrooms and bacon, accompanied by baby beans

Beef tortellini with boscaiola sauce - Beef tortellini in a creamy mushroom and bacon boscaiola sauce

Lamb Provencal with Mediterranean vegetables - Slow roasted lamb leg in tomato capsicum sauce with roast Tuscan vegetables

Chicken Scallopini - Thinly sliced grilled chicken breast in porcini cream sauce

Your choice of hot mains is accompanied with 2 of the following

Steamed Jasmine Rice

Penne pasta with virgin olive oil

Mash potato

Steamed seasonal vegetables

Garlic and rosemary roast potatoes

Selection of salads - Choice of 2

Roast Pumpkin & Baby Beetroot - Honey roasted baby beets, butternut pumpkin, Danish fetta, cherry tomatoes, toasted pepita's, baby spinach, wild rocket & pomegranate dressing **V, GF**

Greek Salad - Mesclun, tomato, cucumber, Spanish onion, capsicum, kalamata olives, fetta, lemon dressing and balsamic

Creamy Potato - Chat potatoes, egg, seeded mustard, crispy bacon, shallots and whole egg mayonnaise

Fresh Garden Salad - Mesclun, tomato, cucumber, carrot, tasty cheese and lemon dressing

Pesto Pasta Salad - Penne pasta, rocket, Spanish onion, sundried tomatoes and creamy basil pesto dressing

Bronze Buffet

Selection of desserts - Choice of 1

Carrot cake topped with walnuts
Baked New York cheesecake - choice of plain, strawberry or blueberry
Chocolate Mississippi mud cake
Fruit platter
Homemade Sticky Date with butter scotch sauce
Homemade Tiramisu

Extras inclusion

Buffet Dressings & Décor, Place settings (plate, napkins, cutlery settings, Water Jugs & Glasses)

Add ons (Extra Charges apply)

Hot Beverage Station – (Tea & Coffee) $6.00pp
Tablecloths (White & Black) - $9.00 each
Table Décor & Setup –
Glass Centrepiece, faux flowers, table number, wooden plank, hessian placemat, table runner (colours neutral) - $15 per table
Cakeage fees - $2.50pp (Cakes cut by Chef, individually plated, served with whipped cream) $1.00pp – (Cakes cut and placed on a platter served on the dessert's table)

$55pp
min 30pax

Silver Buffet

Bread Rolls & Butter and/or Toasted Turkish Garlic Bread – Choice of 1

Hot items – Choice of 3

Red Thai Chicken Curry on steamed bok choy - Thinly sliced chicken breast in coconut Thai red curry with Asian vegetables and bok choy

Beef Bourguignon in Red Wine and buttered green beans - 4hr slow cooked beef in rich tomato gravy with mushrooms and bacon, accompanied by baby beans

Beef tortellini with boscaiola sauce - Beef tortellini in a creamy mushroom and bacon boscaiola sauce

Lamb Provencal with Mediterranean vegetables - Slow roasted lamb leg in tomato capsicum sauce with roast Tuscan vegetables

Chicken Scallopini - Thinly sliced grilled chicken breast in porcini cream sauce

Moroccan Style Roast Lamb

Roast Chicken marinated with Italian herb, paprika, & lemon

Roast Sirloin of beef with seeded mustard

Your choice of hot mains is accompanied with 2 of the following

Steamed Jasmine Rice
Penne pasta with virgin olive oil
Mash potato
Steamed seasonal vegetables
Garlic and rosemary roast potatoes

Selection of salads - Choice of 2

Roast Pumpkin & Baby Beetroot - Honey roasted baby beets, butternut pumpkin, Danish fetta, cherry tomatoes, toasted pepita's, baby spinach, wild rocket & pomegranate dressing **V, GF**

Greek Salad - Mesclun, tomato, cucumber, Spanish onion, capsicum, kalamata olives, fetta, lemon dressing and balsamic

Creamy Potato - Chat potatoes, egg, seeded mustard, crispy bacon, shallots and whole egg mayonnaise

Fresh Garden Salad - Mesclun, tomato, cucumber, carrot, tasty cheese and lemon dressing

Pesto Pasta Salad - Penne pasta, rocket, Spanish onion, sundried tomatoes and creamy basil pesto dressing

Silver Buffet

Selection of desserts - Choice of 2

Carrot cake topped with walnuts
Baked New York cheesecake - choice of plain, strawberry or blueberry
Chocolate Mississippi mud cake
Fruit platter
Homemade Sticky Date with butter scotch sauce
Homemade Tiramisu

Extras inclusion

Buffet Dressings & Décor, Place settings (plate, napkins, cutlery settings, Water Jugs & Glasses)

Add ons (Extra Charges apply)

Hot Beverage Station – (Tea & Coffee) $6.00pp
Tablecloths (White & Black) - $9.00 each
Table Décor & Setup –
Glass Centrepiece, faux flowers, table number, wooden plank, hessian placemat, table runner (colours neutral) - $15 per table
Cakeage fees - $2.50pp (Cakes cut by Chef, individually plated, served with whipped cream) $1.00pp – (Cakes cut and placed on a platter served on the dessert's table)

$70pp
min 30pax

Gold Buffet

Bread Rolls & Butter/ Garlic Bread – Choice of 1

Selection of hot items - Choice of 3

Red Thai Chicken Curry on steamed bok choy - Thinly sliced chicken breast in coconut Thai red curry with Asian vegetables and bok choy

Beef Bourguignon in Red Wine and buttered green beans - 4hr slow cooked beef in rich tomato gravy with mushrooms and bacon, accompanied by baby beans

Beef tortellini with boscaiola sauce - Beef tortellini in a creamy mushroom and bacon boscaiola sauce

Lamb Provencal with Mediterranean vegetables - Slow roasted lamb leg in tomato capsicum sauce with roast Tuscan vegetables

Chicken Scallopini - Thinly sliced grilled chicken breast in porcini cream sauce

Moroccan Style Roast Lamb

Roast Chicken marinated with Italian herb, paprika, & lemon

Roast Sirloin of beef with seeded mustard

Mornay Barramundi Fillets - Grilled barramundi fillets coated in a rich mornay sauce

Selection of Seafood - Choice of 1

Chilled prawns
Marinated mussels
Barbequed baby octopus
Salt and pepper squid

Your choice of hot mains is accompanied with 2 of the following

Steamed Jasmine Rice
Penne pasta with virgin olive oil
Mash potato
Steamed seasonal vegetables
Garlic and rosemary roast potatoes

Gold Buffet

Selection of Salads - Choice of 3

Roast Pumpkin & Baby Beetroot - Honey roasted baby beets, butternut pumpkin, Danish fetta, cherry tomatoes, toasted pepita's, baby spinach, wild rocket & pomegranate dressing **V, GF**

Greek Salad - Mesclun, tomato, cucumber, Spanish onion, capsicum, kalamata olives, fetta, lemon dressing and balsamic

Creamy Potato - Chat potatoes, egg, seeded mustard, crispy bacon, shallots and whole egg mayonnaise

Fresh Garden Salad - Mesclun, tomato, cucumber, carrot, tasty cheese and lemon dressing

Pesto Pasta Salad - Penne pasta, rocket, Spanish onion, sundried tomatoes and creamy basil pesto dressing

Selection of desserts - Choice of 2

Carrot cake topped with walnuts
Baked New York cheesecake - choice of plain, strawberry or blueberry
Chocolate Mississippi mud cake
Fruit platter
Homemade Sticky Date with butter scotch sauce
Homemade Tiramisu

Extras inclusion

Buffet Dressings & Décor, Place settings (plate, napkins, cutlery settings, Water Jugs & Glasses, Chef selection of Cheese & Cracker platter served with freshly brewed Tea & Coffee

Add ons (Extra Charges apply)

Tablecloths (White & Black) - $9.00 each
Table Décor & Setup – $15 per table (Glass Centrepiece, faux flowers, table number, wooden plank, hessian placemat, table runner (colours neutral)
Cakeage fees - $2.50pp (Cakes cut by Chef, individually plated, served with whipped cream) $1.00pp – (Cakes cut and placed on a platter served on the dessert's table)

If you cannot find your favourites above, please ask and we can try and accomodate!

Corporate Package

Lunch Grazing Station

Assorted wraps
Ham & Cheese Croissants
Caesar Salad
Angus Beef Sliders
Assorted Dips
Toasted Pitas
Crudités
Seasonal Fruit
Tea & Coffee Station

$45pp
min 15pax

Grab & Go Boxes

Choice of Quiche Lorraine or Spinach & Ricotta with onion jam
Pesto pasta salad
Mini Chicken Ceasar wrap
Yoghurt Pot with coconut granola or fruit cup

$35pp
min 15pax

Lunch Station

Gourmet Meat pies with tomato sauce
Gourmet sausage rolls with BBQ sauce
Crumbed Chicken Tenderloins with garlic aioli
Vegetable Spring rolls with sweet chilli sauce
Tempura Battered Fish Fillets with herb mayonnaise

$25pp
min 15pax

Alternate Set Menu

Select 2 to 3 options

TIER 1 - Entrée & Main
TIER 2 - Main & Dessert
TIER 3 - Entrée, Main & Dessert.

Cold Entrees

Caramelised Onion and Tomato Tart with fresh mozzarella	17.00
Thai Beef Salad with lemon grass, green beans, glass noodles and fried shallots	17.00

Cold Seafood Entrees

Chilled Prawns with avocado puree, and petite pickled fennel and spring salad	24.00
House Cured Salmon on spiced sweet potato fritter with rocket salad and garlic aioli	21.00
Half Dozen Rock Oysters with champagne mignonette	MP

MP - Market Price

Hot Entrees

Lamb Fillet Cigar with caramelised onion, Danish fetta and a smoky eggplant puree	22.00
Grilled King Prawns on parsnip puree with zesty roast capsicum salsa	24.00

Vegetarian Entrees

Roasted Vegetable Stack of sweet potato, tomato, capsicum, zucchini with basil dressing	17.00
Leek and Brie Tartlet with rocket leaves and balsamic dressing	16.00
Roast Pumpkin Salad with baked ricotta and slow roasted tomatoes	15.00

Alternate Set Menu

Mains

Beef Mignon - Beef mignon with sautéed potato charred broccolini and porcini and wild mushroom sauce	45.0
8hr Lamb Shoulder pieces marinated in pomegranate and dukkha served with spiced rice, crushed pistachios, fresh pomegranate, labneh and cooking liquor	MP
Crispy Skin Chicken Supreme with saffron risotto, tempura zucchini flower and light garlic cream sauce	33.0
3 Tip Rack of Lamb - with a herb crust served with creamy mash potato, broccolini and red wine rosemary gravy	MP
Crispy Skin Pork Belly – with sweet potato puree, caramelised apple sauce, broccolini and wed wine jus	34.0

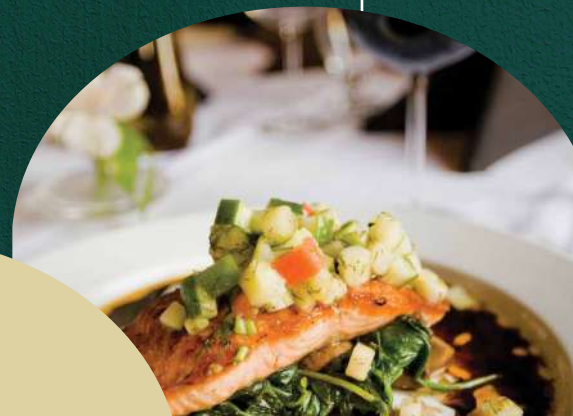
MP - Market Price

Seafood Mains

Grilled Barramundi Fillet with roast potato, zucchini and tomato compote	32.0
Salmon Fillet with creamy potato, broccolini and bearnaise sauce	33.0
Dory Fillets with potato mash, baby beans and lemon butter sauce	30.0
Grilled King Prawns with parsnip pure charred broccolini and white wine caper butter sauce	36.0

Vegetarian Mains

Porcini Mushroom Risotto with wild mushrooms, shallots, and shaved parmesan	30.0
Angel Hair Pasta with pesto, roast vegetable stack and shaved parmesan	30.0
Sweet Potato Gnocchi with roast butternut pumpkin, cherry tomatoes, wild rocket pine nuts and sage butter sauce	30.0



Alternate Set Menu

Desserts - Individually plated & garnished

Individual Decorated Fruit Pavlova with fresh fruit and Chantilly cream	**14.0**
Chocolate Mousse with fresh berries and Chantilly cream	**14.0**
Homemade Tiramisu with mixed berry compote	**14.0**
Sticky Date Pudding with butterscotch sauce and vanilla ice cream	**14.0**
Warm Apple and Sultana Strudel served with warm custard	**14.0**
Mango Passion Cheesecake with fresh berries and lemon sorbet	**14.0**
Lemon Meringue Tart with berry coulis and vanilla bean ice cream	**14.0**
Vanilla Bean Pannacotta with lady finger and double cream	**14.0**

Add Ons

Decorations Package (price on enquiry)	
Floral Centrepieces Hire	**15.0ea**
Drapings Hire - use for duration of the 4 hour event & pack down	**150.0**
Linen Tablecloths Hire (Black or white)	**9.0ea**
Linen Napkins Hire	**2.50ea**
Satin Chair covers with sash Hire (minimal colours available)	**4.50ea**
Wet Bar & Bar staff – (Price on enquiry)	
Security Guard/RSA Marshall (Price on enquiry) for 18th Birthdays/21st Birthdays	

All functions must be paid in full, 14 days prior to event date with the exception of Celebration of Life Functions

Celebration of Life

Intimate Gathering

$25pp
Min 30pax

Gourmet meat pies
Gourmet sausage rolls
Vegetable spring rolls with sweet chilli sauce
Freshly Brewed Tea & Coffee station

Forever Loved

$35pp
Min 30pax

Gourmet Meat Pies with tomato sauce
Mini Beef Sliders with lettuce, tomato, American cheese & ketchup
Chicken Tenderloins
Traditional Sandwich Platter
Cakes & Slices Platter
Freshly Brewed Tea & Coffee Station

Remembrance Celebration

$40pp
Min 30pax

Pumpkin arancini with smoked aioli and shaved grana Padano
Salt and pepper squid with lemon aioli
Mini Beef Sliders with lettuce, tomato, American cheese & tomato sauce
Traditional sandwich & wrap platter
Petite cake slices
Freshly brewed Tea & Coffee Station

Additional Options

Fruit Platter - **$225 (15pax)**
Selection of gourmet biscuits - **$7pp**
Baked Mini muffins - **$7pp**
Cake Slices - **$9pp**
Gourmet Sandwiches & Tortilla wraps - **$10pp**
Linen Tablecloths - **$9 per table**
Bartender with table service - **$50 per hour**

Room Inclusion

4 hours event
Memorial Table - White table for all special items
TV - Slideshow access/screen or projector
Bluetooth speaker and microphone

Classic Party Pack

$50 per person

Buffalo wings with choice of sauces
SAUCES – Buffalo, Buttermilk Range, Garlic Aioli, Chipotle Aioli, Dill & Pickle Aioli, Inferno Flamin' Hot

Wedges with sweet chilli sauce & sour cream

Fish Taco's with lettuce, coleslaw, Pico de Gallo, chipotle aioli, guacamole

Choice of two types of pizza (traditional/gourmet)

Room Hire Costs

Lighthorse Terrace
Capacity - 130
$400

Lighthorse Alfresco
Capacity - 50
$250

Backyard Pergola
Capacity - 50
$200

Belvedere Lounge
Capacity - 20
$100

Terms & Conditions

MINIMUM SPEND - Weekdays - no minimum spend
Alfresco - Friday, Saturday & Sunday (lunch only Sunday) minimum spend of $2000 on food | Terrace - Friday, Saturday & Sunday minimum $3000 spend on food

The Registered Clubs Act requires that any person holding an event with Moorebank Sports Club must be a member of the Club. The member is then responsible for all non-members of the Club and anyone under the age of 18 years. Please contact the Club for membership information.

- Tentative booking dates are held for three (3) working days only.
- Confirmation of booking must be received by OnPoint Catering within three (3) working days of original reservation with the signed terms & conditions agreement. If confirmation is not received within this time, management reserves the right the release the space. The amount required for the deposit is the room hire fee. If the client fails to return the signed terms & conditions agreement with the payment of the deposit, then the company shall be entitled to allocate the event date and premises to another client.
- All prices are current at the time of quotation but may be subject to change based on rising costs. The quoted prices include GST and upon receipt of your confirmation and deposit, fixed prices will be confirmed in writing.

Finalising Event Details
OnPoint Catering require all event details to be finalised fourteen (14) days prior to the event date (excluding celebration of life functions). At this time our Functions Team will discuss and confirm all Food & Beverage options, including: any specific dietary requirements, room setup, decorations, equipment hire, entertainment and any miscellaneous expenses or special instructions required.

Final Numbers & Payment
Confirmation of the final numbers of guests must be made no less than fourteen (14) days prior to the event date (excluding celebration of life functions). Final numbers will be taken to be the minimum number of guests attending the event. Upon confirmation of final numbers a final invoice will be issued to the Event Organiser. The final invoice payment is required fourteen (14) days prior to the event date. This payment can be made in Cash, Credit Card or EFTPOS only.

Any additional guests in attendance on the event date, post final payment, will require approval by the Event Organiser and will be charged accordingly. The resulting balance owing must be settled on the day of the event. Non-refundable prepayment of the balance of the total estimated amount is payable 7 days prior to the event date. If the balance of the total estimated amount is not paid 7 days prior to the event date, the client will be deemed to have cancelled the event at that time. The payment by any person of any fees & charges for such facilities, and the issue to any such person of any receipt for such sum and/or confirmation of the event shall be deemed to be an acknowledgement and acceptance by such person of the conditions contained herein. The Client agrees that beverages will be charged according to Moorebank Sports Club records of consumption, or at the agreed amount in the case of a beverage package option being confirmed by the client. Any variations in beverage consumption, any increase in confirmed numbers, extension of the event time and any other agreed additional costs incurred are payable via credit card on the day of the event. The client must provide OnPoint Catering final menu choices and numbers of guests attending the event in writing no later than seven (7) Days prior to the event date.

Food & Beverage
The Club does not permit clients to provide external food and beverage on the premises (not including cake or celebration dessert). Clients are also advised that due to food safety liability standards, surplus food and beverage not consumed during the event is unable to be removed from the premises. Prior arrangements for celebration cakes must be made with the Functions Team. When providing your own cake, we offer two plating options as follows:
1. Do it yourself, we will provide utensils and plates for you to cut and serve the cake yourself.
2. Cake service, for our chef to cut and place on a shared platter a $2.50 per person charge will apply.
3. Cake service, for our chef to cut, individually plate and garnish a $3.00 per person charge will apply.
Children aged between five (5) and twelve (12) years will be charged at half the adult rate. Children below the age of five (5) years are free of charge (when choosing from a buffet menu). Where events require the use of external contractors not employed by OnPoint Catering or Moorebank Sports Club, the client will provide the Functions Team with a copy of the external contractors Public Liability Insurance when finalising the event details, twenty eight (28) days prior to the Event Date. All external contractors must liaise with the Functions Team in regards to delivery, setup and break down of equipment.

Delivery & Collection of Goods
All deliveries and collections of goods to or from Moorebank Sports Club on the client's behalf can only be made by prior arrangement with the Functions Team. All deliveries must be clearly marked with the name of the event. OnPoint Catering will take all reasonable care but accept no responsibility for items delivered or left for collection.

Security Personnel
Our Functions Manager will provide advice to the extent considered necessary for the provision of security, crowd control or emergency requirements that need to be arranged for the event. Any costs associated with the requirement will be payable by the Client / Event Organiser. All security service arrangements are booked directly through Moorebank Sports Club and charged back to the client / Event Organiser at cost. All 21st birthday parties must be approved by club management. The club reserve the right to request security, for any function and to be charged to client. If you require longer than the normal five (5) hours for your half-day function there will be an overtime charge of $3.30 per confirmed guest per hour or part thereof. OnPoint Catering will take no responsibility or liability for damage or loss of merchandise, goods or property of the client or their guest left at Moorebank Sports Club prior, during or after functions/exhibitions. The client and client contractors/suppliers must remove from Moorebank Sports Club immediately after the conclusion on the event all gifts, equipment and other items they may have brought onto or had delivered to the Club.

Event Cancellation
For cancellations or postponement of confirmed bookings the following conditions apply:
1. Written notice is required for all booking cancellations.
2. Any confirmed booking cancelled or postponed more than sixty one (61) days prior to the event date, the client will be refunded the full amount of the deposit payment.
3. Any confirmed booking cancelled or postponed thirty one (31) to sixty (60) days prior to the event date, the client will forfeit 50% of the estimated cost of the event (including the deposit payment amount).
4. If cancellation or postponement of the confirmed booking occurs less than thirty (30) days prior to the event date, the Cancellation Fee will consist of the total estimated cost of the event and the deposit payment amount.
5. If cancellation or postponement of the confirmed booking occurs less than seven (7) days prior to the event date the cancellation fee will consist of the total estimated cost including the food and beverage component. Where circumstances beyond OnPoint Catering control prevent Moorebank Sports Club from fulfilling any obligations under this contract, OnPoint Catering will be released from this contract without penalty. Organisers are financially responsible for any damage sustained to their property or that of Moorebank Sports Club that is caused by the client or their guests prior, during or after functions/exhibitions. The use of drawing pins, staple guns or any fastening material on walls is strictly prohibited. Repair and replacement costs will be passed on to the client. Public Holidays – 15% overall surcharge. Moorebank Sports Club reserves the right to adjust any set-up to ensure fire, life and safety codes are met. Moorebank Sports Club reserves the right to charge for security on events as it deems necessary.

Room Access
Access to the room is 2 hours prior to your start time. If you wish to have access earlier a room hire fee will be charged.

Compliance
All guests must comply with The Registered Clubs Association Laws which govern Moorebank Sports Club license conditions. Guests will be bound by Club entry requirements. Guests must either be a member of the Club, reside outside the five (5) kilometre radius from Club premises or be signed in by a member. All persons under the age of eighteen (18) years are prohibited from entering gaming and areas adjacent to licensed bar areas and must always be accompanied by and in the immediate presence of a responsible adult.

Dress Regulations & Conduct
The appearance of all members and guests must be neat and tidy at all times. The following dress is not permitted at any time; bare feet, singlets, swimwear, offensive t-shirts and caps. The Management's decision will be final.

Smoking at Moorebank Sports Club
All Event rooms are 'Smoke Free' in accordance with the Smoke Free Environment Act. Clients, their guests and staff may use the designated smoking areas which are easily accessible from all Event areas. Indemnity 12 The Client uses and occupies the Event Area, including but not limited to the area of the Event Venue in which the event is conducted, at their own risk. The Client hereby indemnifies Moorebank Sports Club and agrees to keep Moorebank Sports Club indemnified, against all actions, suits, proceedings, claims and demands, damages, costs and expenses whatsoever which may be taken or made against Moorebank Sports Club and/or incurred arising out of injury or damage to any person or property from or during the use of Moorebank Sports Club facilities referred to in this agreement and the Event Confirmation. Emergencies & Industrial Action 13 Moorebank Sports Club may cancel this agreement at any time if there exists an emergency or threat of danger to any person or of damage to property (or as a result of such damage or danger). Similarly this agreement may be cancelled at any time by Moorebank Sports Club if the use of the Event Venue is prohibited or hindered by cessation or interruption of utility supplies (electricity or gas), failure of plant or equipment, unavailability of food items, any industrial action or other unforeseeable event or incident. Deposits paid by the client would be refunded or such proportion as is appropriate within seven (7) working days of the event date.

Government By-laws
The Client shall conform to the requirements of the Local Government Act and any other relevant act, by-laws, rules or regulations and shall be liable for any breach of any such act, by-laws, rules or regulations.

Responsible Service of Alcohol
Moorebank Sports Club is committed to the Responsible Service of Alcohol. Club management will not permit or suffer any riotous, disorderly, offensive or improper conduct in any of the event areas inside or adjacent to the event area or within its confines. Any person believed to be approaching intoxication or involved in any riotous, disorderly, offensive or improper conduct will be escorted off the premises. Moorebank Sports Club has a Responsible Service of Alcohol Policy. It is illegal to serve alcoholic beverage to any person in a state of intoxication and as such Moorebank Sports Club reserves the right to refuse service to any such persons and/or request their departure from the premises. It is illegal to serve alcoholic beverage to any person under eighteen years of age & Moorebank Sports Club reserves the right to request suitable identification to this end. If a guest or organiser is asked to leave no monetary compensation will be given and the client will be changed the full amount for the event.

☐ **I ACCEPT THESE TERMS & CONDITIONS**

SIGNATURE

_____

DATE

____ / ____ / _____

RETURN TO -

lighthorse@sportiesgroup.com.au

LIGHTHORSE KITCHEN

230 Heathcote Road, Hammondville 2170