
The Heritage
FUNCTION CENTRE
RE
RYDE
EASTWOOD
LEAGUES
SOCIAL
EVENTS



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about us

Events

The Heritage Function Centre offers excellent facilities for all types of corporate events.

Our flexible function space can cater for small meetings to large seminars and exhibitions of over 300 guests. We are centrally located with excellent road and rail links to all areas of Sydney including:

- Rhodes Corporate Precinct (5 minutes)
- Sydney Olympic Park (10 minutes)
- North Ryde Corporate Precinct (10 minutes)
- Parramatta CBD (20 minutes)
- Sydney CBD (30 minutes)

Facilities

- Free undercover parking for over 420 vehicles
- Hire of audio-visual equipment
- Sound and light technicians
- Business facilities including photocopying and faxing
- Full in-room catering plus access to The Coffee Club and Ryde-Eastwood Leagues a-la-carte restaurant and bistro

Our professional functions team and excellent facilities will ensure that your event makes a lasting impression on your delegates.





choose your menu

cocktail party selections

MINIMUM 30 GUESTS

Additional items can be added to your menu, price on your enquiry.

DIETARY: GF - GLUTEN FREE, V - VEGETARIAN,
VEG - VEGAN, DF - DAIRY FREE, PESC - PESCATARIAN
LF - LACTOSE FREE, EF - EGG FREE

CANAPÉ PACKAGES

Choice of Six (6) Items	$47pp
Choice of Nine (9) Items	$55pp
Choice of Twelve (12) Items	$65pp
Additional Items	$5pp each



Cold Selections

Roast Duck tortilla wraps DF

Antipasto vegetable skewers GF, DF, V, VEG

Assortment of sushi & Californian rolls with wasabi & soy dipping sauce GF DF

Roast heirloom tomato tart with ricotta basil & balsamic glaze V

Creamy blue swimmer crab & mango cucumber rolls on toasted bread

Caramelised onion & goats cheese on crouton V

Tasmanian smoked salmon & horseradish cream on rye bread GF, DF

Vietnamese vegetarian rice paper roll
GF, LF, VEG, DF

Pork belly, honey soy glaze on spoon

Bruschetta, tomato & basil (V)

Hot Selections

Satay chicken skewers GF, DF

Kale & quinoa arancini V

Chicken sui mai DF

Wagyu beef slider, cheese & bush tomato relish in plain bun

Chicken slider, cheese & tomato relish in a charcoal bun

Mushroom arancini with truffle aioli V

Spinach & feta filo triangles V

Italian beef meatballs DF

Salt & pepper calamari with lime coriander aioli DF

Assorted gourmet mini pizza

Assorted gourmet quiche

Aussie beef pie GF

Vegetarian pie V GF

Traditional vegetable samosa V

Assorted mini sausage roll

Spinach & ricotta tart V

Tempura battered fish bites DF

Tandoori chicken skewers GF

Asian vegetable spring rolls V, VEG

Spiced pulled pork Tostada chargrilled corn, avocado, crispy tortilla GF, DF

Slow cooked jerk lamb rump with crustini

cocktail party selections

MINIMUM 30 GUESTS

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Substantial **$15 each**
Must be on a canapé party package to choose additional items from this menu

Sweet Canapés **$5 each**



Substantial Canapés

Pulled pork taco, guacamole, pico de gallo & crema GF

Beer battered flathead fillet with shoestring fries & dill mayonnaise

Marinated lamb skewer with Greek salad & cucumber yoghurt GF

Aromatic butter chicken with steamed rice & cucumber raita GF

Singapore noodles stir fry tossed with Asian vegetable & tofu

Steamed fish on jasmine rice with soy, ginger & shallot sauce GF, DF

Thai curry chicken on fragrant coconut rice GF, DF

Italian style meatballs in spicy tomato sauce & casarecce pasta DF

Crumbed calamari, tempura fish, salt & pepper prawn with lemon

Cheeseburger with tomato ketchup, pickles & French fries

Middle Eastern barbeque chicken with flat bread, hummus, tabbouleh & garlic

Vietnamese chicken salad with rice noodles, aromatic Asian herbs & nuoc cham GF, DF

Sweet Canapés

Chocolate & caramel tartlet

Passionfruit curd cheesecake

Lemon meringue pies

Individual decorated cupcake

Fresh strawberry tart

Pecan & caramel tart

Apple berry crumble

Flourless berry & almond cake (GF)

Double chocolate mousse

Red velvet with fresh cream

Chocolate sacher square

Chocolate profiterole filled with crème patissiere

platter options

MINIMUM 30 GUESTS

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Platters

(Prices per platter, each platter serves 10)

Platters are available as an additional supplement to one of our function packages.

Corn chips, crudités & trio of dips	**$35**
Seasoned potato wedges with sweet chilli sauce & sour cream	**$35**
Seasonal fresh fruit platter	**$95**
Chef's selection of cocktail food (5 varieties, 50 pieces)	**$150**
Selection of farmhouse cheeses dried fruits, nuts & lavosh	**$135**
Mezze platter Beetroot & feta dip, fried chickpea hummus, marinated olives, falafel, dolmades, lavosh &w grissini	**$120**
Charcuterie Board Fine selection of local & imported meats, paté & cheese balanced with sweet fruit & sour salty pickles, lavosh & grissini	**$170**
Hot Seafood Platter Fish cocktails, prawn cutlets, salt & pepper calamari & chips	**$260**
Cold Seafood platter Smoked salmon, 1.2kg prawns, 2 doz. Oysters, 2 doz mussels	**$330**





plated menus *Signature Pack*

MINIMUM 40 GUESTS

Additional items can be added to your menu, price on your enquiry.

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2 Course menu alternate serve, choice of 2 main course and either 2 entree OR 2 desserts $65

3 Course menu alternate serve, choice of 2 entree 2 main & 2 desserts $75

Tea and coffee service included

Entrée

Antipasto Chef selection of cold cuts cheese & marinated olives GF

Grilled vegetables stack, rocket, basil pesto & shaved parmesan V

Pork Belly with leafy greens & apple dressing GF

Roast tomato & mozzarella tartlet, arugula GF V

Casarecce with wild mushroom ragu V GF
OPTION DF

Roast Cajun spice chicken with avocado cream, pearl couscous, charred corn, lime & coriander dressing DF OPTION

Main

Humpty Doo Barramundi filet with roast garlic mash, served with seasonal vegetables GF

Succulent crispy skin pork belly with apple sauce, sweet potato puree & seasonal vegetables GF

Black Angus beef brisket slow cooked with red wine jus, roasted chat potato & vegetables DF GF

Braised beef cheek with seasonal vegetables, Paris mash potato, red wine glaze GF DF OPTION

Pan seared chicken breast with truffle mash & wild mushrooms sauce served with vegetables GF

plated menus *Signature Pack*

MINIMUM 40 GUESTS

Additional items can be added to your menu, price on your enquiry.

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Dessert

Soft heart chocolate pudding with custard

Pavlova topped with passion fruits & strawberries GF

Lemon meringue served with cream

Baked New York Style Cheesecake

Children's Menu

(between 4 and 12 years)

$32 per child – choose from the following

Chicken nuggets & chips

Cheeseburger & chips

Pasta bolognese

Ice cream for dessert

plated menus *Prestige Pack*

MINIMUM 40 GUESTS

Additional items can be added to your menu, price on your enquiry.

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2 Course menu alternate serve, choice of 2 main course and either 2 entree or 2 desserts $70

3 Course menu alternate serve, choice of 2 entree, 2 main & 2 desserts $80

Tea and coffee service included

Entrée

Roasted pumpkin Ravioli with golden sage butter, pine nuts & shaved Parmigiano V

Chilled Queensland Tiger Prawns with avocado cream, mango salsa, micro salad with honey lemon dressing GF DF OPTION

Thai style Beef salad with aromatic Asian herbs & chilli lime dressing DF

Slow roasted pork belly, petit citrus dressing salad & mustard jus GF DF

Cherry Caprese, baby bocconcini, cherry tomatoes basil pesto & balsamic reduction V GF

Main

Tasmanian Salmon filet, new potato, minted peas & dressing GF

Riverina Eye Filet finished with red wine jus & Sebago potato fondant and butter green beans

Victoria lamb rump with roast garlic potato green beans & rosemary jus GF

Caserecce with smoked salmon & vodka sauce with asparagus GF OPTION

Crispy skin wild barramundi with chats potato, wafu dressing & seasonal greens DF

Chicken saltimbocca with Marsala sauce, mashed potatoes & greens GF

plated menus

MINIMUM 40 GUESTS

Additional items can be added to your menu, price on your enquiry.

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Dessert

Tiramisu with coffee flavoured cream & toasted almonds

Ricotta & chocolate drops Sicilian Cannoli

Fresh seasonal fruit served with fresh cream & praline

Chef Selection of farmhouse cheeses, quince paste & Lavosh

Chocolate fondant with Bailey custard

Children's Menu

(between 4 and 12 years)

$32 per child – choose from the following

Chicken nuggets & chips

Cheeseburger & chips

Pasta bolognese

Ice cream for dessert

buffet selections

MINIMUM 50 GUESTS

Additional items can be added to your menu, price on your enquiry.

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SELECT YOUR PACKAGE

Children 4 to 12 years is half price

Children 3 years and under is free



Buffet Package 1 $64pp

Assorted bread rolls

Salads

Orecchiette, sundried tomato, capers, olives, pesto, shaved parmesan, baby spinach, balsamic glaze V

Cous cous salad with mint, parsley, chopped tomatoes, shallots, lemon juice, olive oil and a hint of middle eastern spices V, VEG

Rocket, roasted Spanish onions, olives, shaved parmesan V, GF

Cold

Charcuterie grazing board with cured meats, marinated vegetables, dips & bread

Hot

Braised chicken supreme with tomato, olives & white wine jus GF

Pan seared salmon, pizzaiola sauce, olives, tomato, capers & oregano GF, DF

Side

Steamed seasonal vegetables coated in butter & parsley GF, V

Steamed jasmine rice

Dessert

Pavlova

Seasonal fresh fruit platter GF, V, VEG, EF

Tea and coffee service included

Buffet Package 2 $74pp

Assorted bread rolls

Salad

Traditional Caesar salad with baby cos, bacon, cage free egg, garlic croutons & shaved Parmesan

Mixed leaves, cherry tomatoes, cucumber, Spanish onion & shaved carrot GF, VEG, V, EF, DF

Salad niçoise (beans potato, olives, capers, boiled eggs) GF, DF

Cold

Marinated & chargrilled baby octopus GF, EF, DF

Chimichurri roast beef with mustard crust GF, EF, DF

Hot

Baked Barramundi fillet with lemon dressing GF, EF

Roast Beef GF

Asian greens GF, V, EF, DF

Side

Steamed jasmine rice GF, VEG, V, EF, DF

Potatoes roasted with oregano, garlic & lemon GF, VEG, V, EF, DF

Dessert

Chocolate profiteroles

Fresh seasonal fruit GF, VEG, V, EF, DF

Tea and coffee service included

buffet selections

MINIMUM 50 GUESTS

Additional items can be added to your menu, price on your enquiry.

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SELECT YOUR PACKAGE

Children 4 to 12 years is half price

Children 3 years and under is free



Buffet Package 3 $93pp

Charcuterie grazing board on arrival with cured meats, marinated olives, selection of breads, dips & stuffed peppers

Bread rolls & butter

Fresh king prawns, lemon & seafood sauce

Salad

Greek salad, marinated olives, fetta & red onion GF, V, EF

Rocket, roasted Spanish onions, olives, shaved parmesan GF, V, EF

Pesto chicken salad, lettuce, olives, sun-dried tomato, walnuts GF, EF

Seafood salad

Cold

Smoked salmon with horseradish cream GF, DF, EF

Hot

Leg of lamb with rosemary & garlic GF, DF, EF

Beef Tortellini in house made Napolitana sauce

Chicken Cacciatore

Side

Rice pilaf GF, EF, V

Pumpkin roasted with honey & paprika GF, VEG, V, EF

Dessert

Farmhouse cheeses, quince paste, nuts & lavosh

Selection of cakes & slices

Tea and coffee service included

asian buffet

MINIMUM 50 GUESTS

Additional items can be added to your menu, price on your enquiry.

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SELECT YOUR PACKAGE



Menu A $65pp

Crunchy Asian salad with vinaigrette dressing

Vegetable spring roll with sweet & sour sauce

Pork chops in honey pepper sauce

Braised beef with black bean sauce

Szechuan Kung Pao chicken fillet

Steam seasonal vegetable with oyster sauce
vegetable fried rice or Stir fried vegetable Hokkien noodles

Seasonal fresh fruit platter

Tea and coffee service

Menu B $75pp

Crunchy Asian salad with vinaigrette dressing

Vegetable spring roll with sweet & sour sauce

Wok tossed garlic butter king prawns
Mongolian lamb fillet"

Sauteed chicken fillet in satay sauce

Pork chops in Peking sauce

Steam seasonal vegetable with oyster sauce

Vegetable fried rice or Stir fried vegetable Hokkien noodles

Seasonal fresh fruit platter

Tea and coffee service

Menu C $85pp

Crunchy Asian salad with vinaigrette dressing

Homemade pork spring roll with sweet chilli sauce

Wok tossed king prawns in satay sauce

Steamed ling fish fillet with ginger & spring onion

Shredded beef fillet in Peking sauce

Szechuan Kung Pao chicken fillet

Steam seasonal vegetable with oyster sauce

Vegetable fried rice or stir fried vegetable Hokkien noodles

Seasonal fresh fruit platter

Black sesame glutinous rice ball (tang yuan)

Tea and coffee service

high tea menu

MINIMUM 30 GUESTS

Additional items can be added to your menu, price on your enquiry.

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Finger Sandwiches

Chicken, mayonnaise & rocket

Smoked salmon, cream cheese, capers & fresh dill

Roast beef, seeded mustard mayonnaise & tomato

Curried egg V

Savoury

Mini savoury quiche

Mini spring rolls

Sweet

Chef's selection of French pastries

Macarons

Profiteroles

Devonshire scones served with cream & jam

Selection of organic & herbal teas

school formal packages

MINIMUM 70 GUESTS

Additional items can be added to your menu, price on your enquiry.

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$55pp MENU OPTIONS

- Two course alternate seated dinner menu
- Soft drink
- Disc jockey included



Main Course

(Choose 2 - Alternate Serve)

Beef tortellini in a creamy garlic sauce

Penne pasta with Napoletana sauce, basil & shaved Grana Padano V

Chicken schnitzel with chips & salad

Grilled chicken & salad GF, DF

Vegetarian casarecce with capsicum, Spanish onion, beans in napoletana sauce V

Roast sirloin, mustard jus, chat potato & steamed vegetables DF, EF

Dessert

(Choose 2 - Alternate Serve)

Warm chocolate brownie with chocolate sauce & fresh cream

Chocolate mousse

Cheesecake served with raspberry compote

Fruit plate organic

school formal packages

MINIMUM 70 GUESTS

Additional items can be added to your menu, price on your enquiry.

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Select your package

Years 10 to 12



Package A

$75 PP

Mocktail on arrival Soft drinks & juice

Two course dinner

DJ

Entree

(Choose 2 - Alternate Serve)

Salt & pepper squid
with lemon aioli DF

Caesar salad, shaved parmesan
& garlic croutons

Mushroom arancini with truffle aioli EF, V

Roasted tomato tart with olive, rocket,
shaved Parmesan & balsamic glaze V

Package B

$85 PP

Mocktail on arrival

Soft drinks & juice

Three course dinner

DJ

Table Balloons

Main

Choose 2 - Alternate Serve

Chicken schnitzel potato puree &
seasonal vegetables

Grilled fresh local fish, mash potato,
seasonal vegetables GF, EF

Oven roasted chicken breast, fried
chat potatoes, baby spinach & garlic
cream sauce EF, GF

Wild mushroom risotto, shaved
Parmesan & fried leek GF, EF, V

Package C

$95 PP

Mocktail on arrival

Chefs selection of canapés

Soft drinks & juice

Three course dinner

DJ

Chair covers

Table Balloons

Dessert

Choose 2 - Alternate Serve

Chocolate pudding

Baked New York cheesecake

Lemon Meringue

Individual tiramisu

kids party pack

MINIMUM 15 KIDS

Additional items can be added to your menu, price on your enquiry.

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INCLUSIONS

- 2-hour room hire in Hawks lounge area
- Staff who will ensure your party runs smoothly
- Party hats

Little Extras

Entertainer	**$300 per hour**
Lolly buffet	**$250**
Slime party	**$450**

Up to 15 kids. Additional $25 per child applies if more than 15 kids attending. Maximum 25 kids. Ideal for children ages 5 – 12 years old.

Messy play party	**$380**

THINGS TO NOTE

- Minimum of 15 kids
- Bar service for adults not included – can be arranged at additional cost
- Catering for adults available upon request

Kids Meals

$20 per child which includes

Chicken nuggets & chips

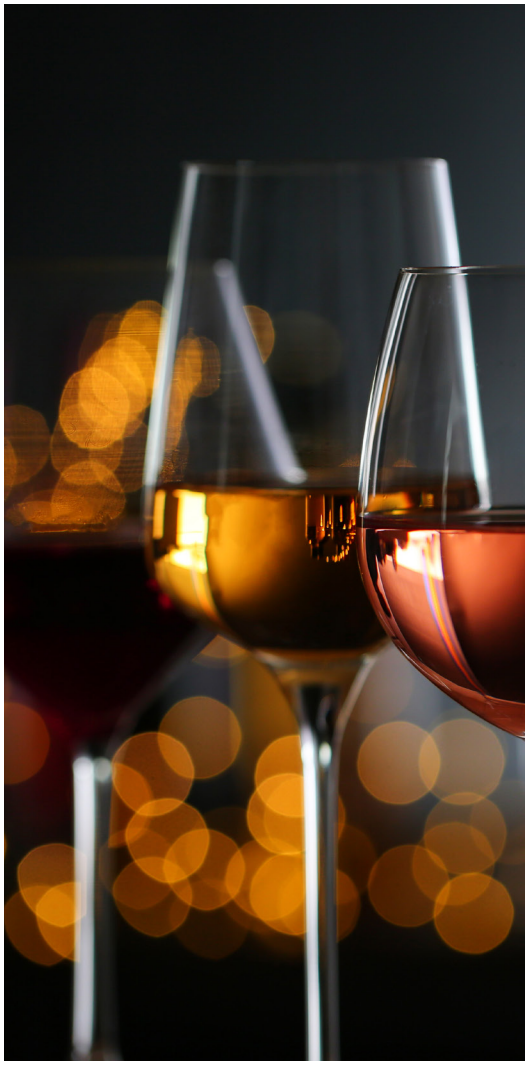
Cheeseburger & chips

Pasta bolognaise

Above meals include apple / orange juice

beverage packages

The Heritage FUNCTION CENTRE



STANDARD BEVERAGE PACKAGE

$10 per person, per hour (minimum 2 hours)

Includes::

- Orange juice (by the glass)
- Apple juice
- Pineapple juice
- Soft drinks (by the glass)

PREMIUM BEVERAGE PACKAGE

$12 per person, per hour (minimum 2 hours)

Includes:

Standard Beverage Package items plus:

- Draught beers (Carlton Draught, Great Northern)
- Standard domestic beers (Tooheys New, Carlton Draught, Pure Blonde, Hahn Super Dry and Hahn Premium Light)
- Rhythm & Rhyme Chardonnay, Rhythm and Rhyme Shiraz, Stonegate Sauvignon Blanc, Stonegate Cabernet Sauvignon

DELUXE BEVERAGE PACKAGE

$15 per person, per hour (minimum 2 hours)

Includes::

Premium Beverage Package items plus:

- Rhythm & Rhyme Chardonnay • Stonegate Sauvignon Blanc • Rhythm & Rhyme Rose
- Rhythm & Rhyme Shiraz • Stonegate Cabernet Sauvignon
- HenKell Trocken Dry and Henkell Trocken Rosé 200mls
- (Sparkling wines for toasts will be charged on a consumption basis)
- Premium domestic and imported beers (Crown Lager, Corona)

Alternatively, beverages can be provided on a dry till (bar tab to be settled at the conclusion of the function) or cash (pay-as-you-order) basis.

All spirits purchased on a cash or dry till basis.

Beverage packages exclude jugs and carafes.

wine & beverage list

The Heritage FUNCTION CENTRE

WHITE WINE BY THE BOTTLE

Rhythm & Rhyme Chardonnay SA	22
Killibinbin 'Shiver' Chardonnay Longhorne Creek	30
De Bortoli Winemaker Sauvignon Blanc SA	22
Ara Sauvignon Blanc Marlborough NZ	37
Quilty & Gransden Rose Orange NSW	32
Wild Oats Pinot Grigio Mudgee	34
Young Poets Moscato Australia	25

RED WINE BY THE BOTTLE

Rhythm & Rhyme Shiraz SA	22
Killibinbin 'Sneaky Shiraz' Longhorne Creek	30
Annais 'Organic' Shiraz Mudgee	34
Hentley Farm Villian & Vixen Shiraz Barossa	50
St Hugo Shiraz Barossa	78
Rymill 'The Yearling' Cabernet Sauvignon Coonawarra	34
Quilty & Gransden Merlot Orange NSW	32
Ara Pinot Noir Marlborough NZ	36

SPARKLING WINE

Henkell Trocken Dry 200ml Germany	11
Henkell Trocken Rose 200ml Germany	11
Aurelia Prosecco 200ml South Australia	13
Azahara Sparkling Chardonnay Pinot Noir Riverina	24
Red Hill Estate Sparkling Cuvee Brut NV VIC	36
Mio Capello Prosecco King Valley	37
Lost Farm Sparkling Pinot Noir Tasmania	52

WINE BY THE GLASS

	150ml	250ml
White Wine		
Killibinbin 'Shiver' Chardonnay Longhorne Creek	7.5	11
De Bortoli Winemaker Sauvignon Blanc SA	7	10
Quilty & Gransden Rose Orange NSW	8	11.5
Wild Oats Pinot Grigio Mudgee	8	12.5
Young Poets Moscato Australia	7.5	11
Red Wine		
Killibinbin 'Sneaky Shiraz' Longhorne Creek	7.5	11
Rymill 'The Yearling' Cabernet Sauvignon Coonawarra	8	12.5
Quilty & Gransden Merlot Orange NSW	7.6	12

DRAUGHT BEER

VB Middy 285ml	5.6
Great Northern Super Crisp (mid) 285ml	5.4

BOTTLED BEER

VB	7.8
Carlton Draught	7.8
Tooheys New, Tooheys Old	7.8
Hahn Super Dry	7.8
Crown Lager	8
Corona	9
Cascade Light	7
Great Northern (mid strength)	7.2
Great Northern 0% (no alcohol)	6

SOFT DRINKS & JUICES

Postmix 400ml	4.40
Jug 1125ml	12
Juice 400ml	5.7
Jug 1125ml	15.5
Bottled Soft Drink Coke, Coke No Sugar, Sprite, Light Sparkling Water	6



booking your event

booking your event

THINGS YOU NEED TO KNOW



Deposit

Required to secure your booking.
Must be paid within 14 days prior to event.
Final numbers must be confirmed 7 days prior to event.

Decorations

You are welcome to provide your own decorations however, the club will not be held responsible for looking after them.
A bump in /out time will be arranged at time of booking.

Dance Floor

Dance floors are available and the size of the dance floor is dependent on the number of guests. There is a flat fee of $120 per dance floor.

Beverage Packages

There are multiple options available for beverage service:

We have several beverage packages to suit your event, please ask our functions coordinator when booking your event.

Beverages on consumption/bar tab. This is where you advise a limit you wish to put on the bar. Our staff will advise you when you are close to reaching this limit and give you the option to increase the amount or for the guests to now purchase their own beverages.

Cash bar is also available where guests purchase their own drinks throughout the event.

Security Labour

Functions such as 21st birthdays require security. This will incur additional fees starting at $55 an hour (minimum 4 hours).

additional packages

WE ARE HAPPY TO TAILOR PACKAGES TO SUIT YOUR REQUIREMENTS.

Additional items can be added to your menu, price on your enquiry.



Standard Package
$100 PER TABLE)

*10 people per table

Lycra chair covers

Simple centrepiece

Luxury Package
$110 PER TABLE

*10 people per table

Lycra chair covers with satin sash (or band)

Standard centrepiece

Satin table runner

Luxury Package
($135 PER TABLE)

*10 people per table

Lycra chair covers with satin sash (or band)

Deluxe centrepiece

Satin table runner

terms & conditions

The Registered Clubs Act requires that any person holding an event with Ryde-Eastwood Leagues 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. All room-only, half day and social package prices are for up to five (5) hours' use. Full day packages are for up to ten (10) hours' use. Charges for extra time is at the discretion of the Functions Coordinator or club management.

- Tentative booking dates are held for three (3) working days only.
- Confirmation is required within ten (10) days of a tentative booking being made; tentative bookings not confirmed within this time frame may be cancelled. A deposit of no less than $200.00 (or payment in full, whichever is less) must be received to confirm a tentative booking. This deposit will be taken as part-payment for the function. Our auditorium requires a $500 deposit. 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

Ryde-Eastwood Leagues Club require all event details to be finalised ten (10) days prior to the event date. 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 AND PAYMENT

Confirmation of the final numbers of guests must be made no less than seven (7) days prior to the event date. 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 seven (7) days prior to the event date. This payment can be made in Cash, Credit Card, EFTPOS or Bank Cheque 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. All payments are to be made by cash, EFTPOS or credit card. Credit card payments will incur a surcharge.

In default of such prompt payment, you undertake to pay late payment fees of 2.5% per month on any amount outstanding and to indemnify us and pay all costs and expenses on a solicitor and own client basis if legal action is necessary, and/or EC Credit Control Pty Ltd's fees, which we may incur in recovering from you any overdue amount. 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 of any fees & charges for such facilities, and the issue to such person of receipt for 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 Ryde-Eastwood Leagues 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 Ryde-Eastwood Leagues Club final menu choices and numbers of guests attending the event in writing no later than ten (10) Days prior to the event date.

FOOD & BEVERAGE

We offer clients an exquisite range of menus to accompany any occasion. The Club does not permit clients to provide external food and beverage on the premises. 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 $1.50 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 four (4) and twelve (12) years will be charged at half the adult rate. Children below the age of four (4) years are free of charge (when choosing from a buffet menu).

Where events require the use of external contractors not employed by Ryde-Eastwood Leagues 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 Ryde-Eastwood Leagues 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. Ryde-Eastwood Leagues Club 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 Ryde-Eastwood Leagues Club and charged back to the client / Event Organiser at cost. All 21st birthday parties are required to have security. 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 additional charges. Please note that an additional charge of a minimum of 4 hours security fee which applies to functions of over 100 guests beginning before 10am. Ryde-Eastwood Leagues Club reserves the right to alter the originally booked venue under reasonable circumstances. If a venue change is necessary the function organiser will be notified. Ryde-Eastwood Leagues Club will take no responsibility or liability for damage or loss of merchandise, goods or property of the client or their guest left at Ryde-Eastwood Leagues Club prior, during or after functions/exhibitions.

The client and client contractors/suppliers must remove from Ryde-Eastwood Leagues 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. Ryde-Eastwood Leagues Club shall not be liable in any way to the client or client contractors/suppliers for any loss or damage to such gifts, equipment and items whilst they are on Ryde-Eastwood Leagues Club property. Ryde-Eastwood Leagues Club may dispose (as it deems fit) of any gifts, equipment or items that are left behind at Ryde-Eastwood Leagues Club without being liable for consequential damages of any nature for any reason whatsoever.

EVENT CANCELLATION

For cancellations or postponements 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 Ryde-Eastwood leagues Club control prevent Ryde-Eastwood Leagues Club from fulfilling any obligations under this contract, The Club will be released from this contract without penalty. Organisers are financially responsible for any damage sustained to their property or that of Ryde-Eastwood Leagues 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. I understand that a cleaning fee of $500.00 can be charged to the client after the events finalization, as per the manager on the days discretion. Ryde-Eastwood Leagues Club reserves the right to adjust any set-up to ensure fire, life and safety codes are met. Ryde-Eastwood Leagues Club reserves the right to charge for security on events as it deems necessary the Club reserves the right to adjust any setup to ensure fire, life and safety codes are met. The Club reserves the right to charge for security on events as it deems necessary.

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; thongs, bare feet, singlets, swimwear, offensive t-shirts and caps. The Management's decision will be final.

COMPLIANCE

1. In accordance with the Registered Clubs Act 1974 and Ryde-Eastwood Leagues Club's Constitution all guests attending a function must meet the requirements of membership. If a function guest is not a member of Ryde-Eastwood Leagues Club they are required to enter their name and address on the club's visitor register. Function guests who do not meet the requirements of temporary membership (i.e. are not a member of another Leagues or Bowling Club and live within a 5km radius of the club) can sign in as a guest of the member organising the function. Guests who are signed-in in this manner are restricted to the function centre. Visitors who are signed-in by the member organising the function are not permitted to stay on club premises once the organising member has left.
2. 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.
3. Use of smoke machines is not allowed, if you are supplying our own DJ please advise them of this restriction. NB:The cost associated with a fire alarm being activated by client or their contractors will incur the full cost of the false fire alarm fee.
4. Ryde-Eastwood Leagues Club's CEO must approve all advertising bearing the name and/or logo of Ryde-Eastwood Leagues Club. Please forward any such material for approval before publishing or distribution.
5. Ryde-Eastwood Leagues Club values your privacy. If you would like to view our privacy policy please ask for a copy from the Functions Coordinator or club management.
6. All function bookings are subject to the approval of the board of directors and club management. We reserve the right to cancel a booking if the club has reason to believe that a function will adversely affect the club's operation or reputation.
7. Ryde-Eastwood Leagues Club has implemented measures to protect user's data when utilising the club's equipment but accepts no responsibility for loss of or damage to data whilst using any hired equipment.
8. For all Heritage Function Centre clients wishing to use their own electronic equipment during a function, please be advised that the club cannot be held responsible for any incompatibility issues with the club's Audio visual system, particularly in regard to Apple Mac computers. Please ensure this aspect is discussed in detail with the club's coordinator.

SMOKING AT VENUES

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

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 Ryde-Eastwood Leagues Club and agrees to keep Ryde-Eastwood Leagues Club indemnified, against all actions, suits, proceedings, claims and demands, damages, costs and expenses whatsoever which may be taken or made against Ryde-Eastwood Leagues Club and/ or incurred arising out of injury or damage to any per- son or property from or during the use of Ryde-Eastwood Leagues Club's facilities referred to in this agreement and the Event Confirmation.

EMERGENCIES & INDUSTRIAL ACTION

Ryde-Eastwood Leagues 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 Ryde-Eastwood Leagues 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. 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, bylaws, rules or regulations and shall be liable for any breach of any such act, by-laws, rules or regulations.

RESPONSIBLE SERVICE OF ALCOHOL

Ryde-Eastwood Leagues 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.

Ryde-Eastwood Leagues 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 Ryde-Eastwood Leagues 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 & Ryde-Eastwood Leagues 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.



RYDE
EASTWOOD
LEAGUES

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