

26' *Event & Function Packages*





Celebrations. Weddings. Corporate Events.

You'll find Springwood Sports Club nestled in the heart of the village of Springwood on the beautiful Blue Mountains.

Springwood Sports Club is the perfect venue for your next event with a versatile range of function rooms. We specialise in weddings, life celebrations, meetings and corporate events, milestone birthday's and family celebrations. Our dedicated Events Coordinator will ensure your day runs without a hitch and can transform our spaces to suit your needs, be it something memorable or practical.

An enhancement to any event is state-of-the-art equipment including large format digital projectors and fast, reliable wi-fi will ensure your day is successful.

Our Chefs have created a choice of menus using the freshest ingredients and specialise in adapting to meet dietary requirements.

Enquire at:
springwoodevents@clubscatering.com.au

FUNCTION SPACES

Function Rooms 1 & 2

Our Function Room 1 is a versatile function space that can be transformed for to suit your event requirements.

This room is perfect for weddings, milestone birthdays, baptisms, life celebrations, corporate events, product launches or presentations. This room features a ceiling mounted data projector with screen and wireless microphones.

All prices include GST

FUNCTION ROOM 1

Capacity

Banquet:	30
Cocktail:	30
Boardroom:	15
Theatre:	40
Classroom:	20
Ushape:	15

Rate

Half Day (4 Hours):	\$240
Full Day (4 Hours+):	\$320

FUNCTION ROOM 2

Capacity

Banquet:	60
Cocktail:	80
Theatre:	80
Classroom:	50
Ushape:	30

Rate

Half Day (4 Hours):	\$330
Full Day (4 Hours+):	\$462



Function Rooms 1 & 2
Combined

Combining Function Room 1 and 2 is the perfect space for larger functions or events. We can transform the space for a memorable corporate event, celebration or wedding.

All prices include GST

Capacity

Banquet:	100
Cocktail:	120
Theatre:	140
Classroom:	80

Rate

Half Day (4 Hours):	\$418
Full Day (4 Hours+):	\$660

FUNCTION SPACES

Macquarie Room

The Macquarie Room is the perfect space for larger functions or events. We can transform the space for a memorable corporate event, celebration or wedding.



MACQUARIE ROOM ONLY

All prices include GST

Capacity

Banquet:	30
Theatre:	40
Cocktail:	40
Boardroom:	15
Classroom:	30

Rate

Half Day (4 Hours):	\$176
Full Day (4 Hours+):	\$308

MACQUARIE ROOM & BALCONY

Capacity

Banquet:	30
Cocktail:	50

Rate

Half Day (4 Hours):	\$286
Full Day (4 Hours+):	\$418



Alfresco Area

A lovely private outdoor space with greenery and fresh air.

All prices include GST

Capacity

Banquet (Round Tables of 10):	30
Cocktail:	50

Rate

Half Day (4 Hours):	\$110
Full Day (4 Hours+):	\$110

TABLE SET

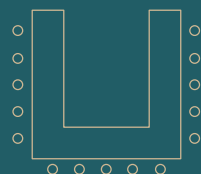
Table Styles



Banquet



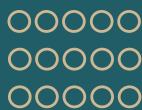
Cocktail
(High Tables)



U-Shape



Boardroom



Theatre



Classroom

All prices include GST

TABLECLOTHS & NAPKIN HIRE

Round Tablecloths
(300x300 Black or White) (per item) \$20

Straight Tablecloths
(137x275 Black or White) (per item) \$16.50

Material Napkin (per item) \$3.50

Audio Visual

Whiteboard and markers \$27.50

Data & Projector Screen
with HDMI cord \$110

Microphone Hire \$55

Lecturn Free

Free Guest WiFi available





Buffet Menu Packages

Our buffet menu is set to make your guests feel like one big extended family. Choose from the menu selection below according to your preferred package. Our ingredients may change due to seasonality and availability.

MINIMUM 20 PEOPLE

All prices include GST

Standard \$70 per person

Choice of 2 mains, 2 sides, 1 dessert
(Bread rolls & butter included)

Premium \$90 per person

Choice of 3 mains, 3 sides, 1 dessert
(Bread rolls & butter included)

Buffet Menu Packages cont.

Mains

Eggplant & potato aloo curry, mango chutney, papadums **GF, VG**
Moroccan vegetable tagine, crispy chickpeas, herb tahini **GF, VG**
Smoked paprika & oregano roasted chicken **GF**
Malaysian grilled chicken satay, coriander & lime
Grilled chicken souvlaki skewers, tzatziki yoghurt dip
Roast porchetta, apple chutney, red wine jus **GF**
Slow-cooked lamb shoulder, red wine jus, sesame dukkah **GF**
Chargrilled beef rump, chimichurri, jus **GF**
Slow-cooked beef brisket, house-made BBQ sauce **GF**
Beef meatballs, pomodoro sauce, chilli jam
Whole salmon fillet, lemon & herb butter **GF**
Steamed barramundi, soy broth, ginger & shallot **GF**

Sides

COLD

German-style potato salad **GF, V**
Quinoa, kale & roast pumpkin salad **GF, VG**
Tomato, cucumber, Kalamata olive & fetta salad **GF, V**
Baby cos, radish & fennel salad, green goddess **GF, VG**
Rocket, pear, walnut & parmesan salad **GF, V**
Tuscan veggie pesto pasta salad **V**

HOT

Steamed rice **GF, VG**
Truffle potato mash **GF, V**
Chargrilled broccolini, chilli jam **GF, V**
Rosemary & paprika roasted potatoes **GF, V**
Roasted seasonal vegetables, salsa verde **GF, VG**
Honey & harissa roasted baby carrots **GF, V**

Desserts

INDIVIDUALLY PLATED

Classic Italian tiramisu, gelato
Labneh panna cotta, mango salsa, pistachio crumbs **GF**
Sticky date pudding, cinnamon crumb, caramelized fig gelato
Eton mess, strawberries & cream, lemon curd, toasted almonds **GF**
Chocolate fondant, dulce de leche, cream chantilly, raspberries **GF**

SERVED ON PLATTERS

Selection of local & imported cheese, fresh fruit, nuts, quince paste & crackers
Chef's selection of mini desserts (2 per person)

V - VEGETARIAN **GF** - GLUTEN FREE **VG** - VEGAN



MENU PACKAGES

Working Lunch Packages

Our working lunches are designed for ultimate convenience and productivity, but above all, they're absolutely delicious!

All prices include GST

Morning Tea | Afternoon Tea

MINIMUM 20 PEOPLE

BREKKY CUPS \$6.50

Fruit salad cups GF, VG

Granola cup, coconut yoghurt, berries GF, VG

PASTRIES \$5

Friands

Mini muffins

Mixed donuts

Chocolate brownie

Mixed Danish pastries

Mini plain croissants

Mini almond croissants

Mini chocolate croissants

SAVOURY \$5.50

Sausage rolls

Mini quiche Lorraine

Mini tomato, basil & fetta quiche V

Cocktail beef pie

Cocktail ratatouille pie V

Mini ham & cheese croissant

Mini cheese & tomato croissant V

SUBSTANTIAL \$8

Veggie omelette brekky roll V

Bacon & egg roll

Smoked salmon lox bagel

Platters

MINIMUM 20 PEOPLE

Each platter caters for 10 people

FRUIT PLATTER \$80

Selection of seasonal fresh fruit

MIXED SANDWICH PLATTER \$75

INCLUDES:

Egg, chive & mayonnaise V

Ham, cheese, tomato & mustard

Chicken, tarragon, avocado & mayo

Chargrilled vegetables, hommus & wild rocket VG

SANDWICH AND WRAP PLATTER \$75

SANDWICHES

Egg, chive & mayonnaise V

Ham, cheese, tomato & mustard

Chicken, tarragon, avocado & mayo

WRAPS

Falafel, hummus, pickles, tomato & wild rocket

Chicken Caesar, bacon, egg, baby cos & parmesan

CHEESE PLATTER \$180

Selection of local & imported cheese, fresh fruit, nuts, quince paste & crackers

ANTIPASTO PLATTER \$230

Selection of artisanal cheese, cold meats, dips, olives, chargrilled vegetables, fresh fruit, condiments & crackers

MIXED SWEETS PLATTER \$70

Chef selection of mini desserts

V - VEGETARIAN GF - GLUTEN FREE VG - VEGAN



MENU PACKAGES

Canape Menu Packages

Our canapé menu is designed to impress and delight every guest, nibble before the main feast, or make it the main event with something more substantial. Our ingredients may change due to seasonality and availability. Please chat to us about staffing requirements and pricing for your event.

MINIMUM 20 PEOPLE

Waiter service at additional cost

All prices include GST

VEGETARIAN \$5.50 EACH

Bruschetta tart, *whipped fetta, balsamic*

Ricotta, smashed pea & pecorino, *sourdough*

Vegetable spring roll, *sweet chilli sauce*

Wild mushroom arancini, *parmesan, truffle mayo* GF

Cauliflower bites, *green tahini sauce* VG

Tuscan vegetable pie, *tomato relish*

3 cheese sambousek pastry

POULTRY \$6.50 EACH

Roast duck pancake, *hoisin sauce*

Chicken & mushroom san choy bow GF

Smoked chicken & cheese croquette

Smoky chipotle chicken tacos, *pico de gallo*

Lemon & oregano chicken souvlaki, *tzatziki dip* GF

Southern fried chicken slider, *cheese, ranch mayo & hot sauce*

Spicy chicken wings, *ranch dressing*

MEAT \$7 EACH

Roast beef Yorkshire pudding, *onion jam & horseradish cream*

Pork & fennel sausage roll, *chilli jam*

Crispy pork belly bao bun, *Asian slaw, chilli jam*

Chargrilled lamb kofta, *mint raita dip* GF

Pulled pork slider, *cheese, BBQ & ranch mayo*

Classic cheeseburger, *onion, pickles, American mustard & ketchup*

Beef & red wine pie, *tomato relish*

V - VEGETARIAN GF - GLUTEN FREE VG - VEGAN





Canape Menu Packages cont.

All prices include GST

SEAFOOD \$7 EACH

Large fresh king prawns, *saffron citrus mayo* GF

Freshly shucked oysters, *finger lime mignonette* GF - sold by the dozen

Smoked salmon blini, *dill crème fraîche*, *salmon roe*

Prawn, avocado & chive mayo roll

Barramundi spring roll, *caper & dill mayo dip*

Tempura flathead taco, *guacamole*, *crème fraîche*

Seafood gyoza dumpling, *miso mayo*, *black vinegar*

SWEET CANAPÉ PLATTER \$70 EACH

PLATTER FOR 10 PEOPLE

CHEF'S SELECTION OF MINI SWEET TARTS, INCLUDING:

Raspberry tart

Passionfruit curd tart

Torched lemon meringue tart

Milk chocolate & hazelnut tart

V - VEGETARIAN GF - GLUTEN FREE VG - VEGAN

Food Stations

Let us spoil your guests with our delicious range of food stations, carefully selected with the freshest ingredients and condiments

All prices include GST

Grazing Station \$35 per person

MINIMUM 50 PEOPLE

Selection of artisanal cheese, premium smallgoods, house-made dips, quiche, vegetable crudités, marinated olives, pâté, fresh fruit & nuts, condiments, artisan bread & premium crackers.

Mexican Taco Station \$44 per person

MINIMUM 40 PEOPLE

A selection of gourmet taco fillings served with 6-inch street tortillas

Pulled beef brisket taco
Smoky chipotle chicken taco
BBQ pork & pineapple taco
Tempura flathead fish taco

CONDIMENTS INCLUDE: Guacamole, green tomato salsa, pico de gallo, crumbled fetta, ranch slaw, habanero hot sauce, pickled jalapeños, sour cream & fried tortillas.

Seafood Station Price on request

MINIMUM 20 PEOPLE

A selection of freshly shucked oysters, XL king prawns, WA lobster tails, snapper & lime ceviche, kingfish crudo & smoked salmon, condiments, sauces & freshly baked bread & butter.

Bbq Station \$48 per person

MINIMUM 40 PEOPLE

Includes

Lamb kofta skewers
Chicken souvlaki
A selection of beef & pork sausages
Condiments & sauces
Potato salad
Garden salad
Pesto pasta salad
Freshly baked rolls & butter

ADD ON BBQ

Portuguese-style BBQ chicken \$6PP
Chargrilled beef flank \$14PP

Dessert Station \$30 per person

MINIMUM 40 PEOPLE

A beautifully crafted selection of sweet canapés, artisan cakes & tarts, mixed doughnuts, fresh fruit & summer berries.

Chocolate Fountain \$385 per fountain

CATERS FOR 40 PEOPLE

Add our chocolate fountain to your next event!

INCLUDES: Commercial 4 tier chocolate fountain, 2.5kg of milk or dark Belgium chocolate, 1kg of strawberries & 500g of marshmallows.





Plated Menu Packages

Our Plated Menu is inspired by local seasonal produce, however, our ingredients may change due to seasonality and availability.

Choose two delicious courses or go all in with a three-course feast!

MINIMUM 20 PEOPLE

All prices include GST

Two Course \$75 per person
(includes bread rolls and butter)

Three Course \$95 per person
(includes bread rolls and butter)

ALTERNATE DROP AVAILABLE: \$5 PER PERSON

Plated Menu Packages cont.

Entrée

Heirloom tomato, basil & fetta tart **V**

Tempura zucchini flowers stuffed with 3 cheeses, tomato relish **V**

Chargrilled king prawns, tomato & mango salsa, saffron mayo

Tuna tartare, avocado mousse, yuzu mayo, crispy tortilla

Beef carpaccio, gorgonzola, walnut, radicchio & truffle mayo **GF**

Pork belly, cauliflower purée, apple remoulade, cavolo nero **GF**

Mains

Pumpkin & goats cheese ravioli, walnut, pecorino, burnt butter **V**

Barramundi, coconut laksa, Asian greens, forbidden rice, peanut brittle **GF**

Salmon, fondant potato, broccolini, gremolata, lemon beurre blanc **GF**

Roast chicken supreme, truffle mash, asparagus, crispy onion rings, chicken jus

Beef eye fillet, polenta chips, goddess sauce, micro greens, Bordelaise jus

Beef filet mignon, baby carrots, cavolo nero, potato gratin, chimichurri **GF**

Roast lamb rump, baby Dutch carrots, fresh peas, sauce soubise, mint jelly **GF**

Desserts

Classic Italian tiramisu, gelato

Labneh panna cotta, mango salsa, pistachio crumbs **GF**

Sticky date pudding, cinnamon crumb, caramelized fig gelato

Eton mess, strawberries & cream, lemon curd, toasted almonds **GF**

Chocolate fondant, dulce de leche, cream Chantilly, raspberries **GF**

Selection of local & imported cheese, fresh fruit, nuts, quince paste & crackers

V - VEGETARIAN GF - GLUTEN FREE VG - VEGAN



Celebration of Life Packages

MINIMUM 20 PEOPLE

All prices include GST

Package 1 \$40 per person

Vegetable spring roll, *sweet chilli sauce*

Beef & red wine pie, *tomato relish*

Pork & fennel sausage roll, *chilli jam*

Mixed sandwich platter

Fruit platter

GLUTEN-FREE OPTIONS INCLUDE:

Mushroom arancini

Sweet potato croquettes

Chicken souvlaki

Gluten-free sandwiches

Package 2 \$68 per person

Vegetable spring roll, *sweet chilli sauce*

Beef & red wine pie, *tomato relish*

Pork & fennel sausage roll, *chilli jam*

Mixed sandwich & wrap platter

Selection of mini desserts

Cheese platter

Fruit platter

GLUTEN-FREE OPTIONS INCLUDE:

Mushroom arancini

Sweet potato croquettes

Chicken souvlaki

Gluten-free sandwiches

Gluten-free mini desserts

Additional Platters

EACH PLATTER CATERES FOR 10 PEOPLE

CHEESE PLATTER \$180

Selection of local & imported cheese,
fresh fruit, nuts, quince paste & crackers

ANTIPASTO PLATTER \$230

Selection of artisanal cheese, *cold meats,*
dips, olives, chargrilled vegetables, fresh fruit,
condiments & crackers

MIXED SWEETS PLATTER \$70

CHEF'S SELECTION OF MINI SWEET TARTS, INCLUDING:

Raspberry tart

Passionfruit curd tart

Torched lemon meringue tart

Milk chocolate & hazelnut tart

High Tea Packages

The perfect and delicious accompaniment to make your event at Springwood Sports Club truly memorable.

All prices include GST

TRADITIONAL HIGH TEA \$49.50 PER PERSON

Two Petit Fours, Three finger sandwiches, two sweet and savoury pastries, one scone with jam and cream, tea and coffee station with assorted teas.



Kids Menu

All prices include GST

Fish 'N' Chips \$16.95

Chicken Nuggets And Chips \$16.95

150g Steak With Chips Or Salad \$16.95

Penne Napoletana Pasta With Parmesan \$16.95

Cheeseburger With Chips \$16.95



MENU PACKAGES

Beverage Packages

Hire private bar team to run your personal event **\$55 PER HOUR**

Bar tab - this can be arranged on the day of your event with the bar team. You can choose from soft drinks, beers, wines, spirits & juices. You will need to provide your name, credit card and membership card for the bar to set up the tab under your name for your function

All prices include GST

Classic Package

FOUR HOUR PACKAGE \$35.20 PER PERSON

FIVE HOUR PACKAGE \$39.60 PER PERSON

PACKAGE INCLUDES:

White Wine

DeBortoli Vivo Chardonnay, NSW

DeBortoli Vivo Sauvignon Blanc, NSW

Red Wine

DeBortoli Vivo Shiraz, NSW

DeBortoli Vivo Cabernet Sauvignon, NSW

Sparkling Wine

DeBortoli Vivo Chardonnay Pinot Noir, NSW

House and Tap Beers

Post Mix Soft Drinks and Juice

Water Provided

Tea & Coffee

INSTANT TEA & COFFEE STATION \$4.95 PER PERSON

**NESPRESSO COFFEE MACHINE & TEA STATION \$275
UP TO 35 PEOPLE**

**NESPRESSO COFFEE MACHINE & TEA STATION \$550
35 PEOPLE AND OVER**



Event Organizing, Styling & Decorating

Our Event stylist will walk you through the whole process for your next special day. We have a wide variety of suppliers to choose from which will cover any item you may need to make your day one to remember.

PRICE UPON REQUEST

Price Upon Request

- Jumping castle / play equipment
- Floral Arrangements
- Cakes, Cupcakes/ Baked Goods
- Balloons, Backdrops & Plinths
- Styling and Decorating of Whole Event
- DJ's



Terms & Conditions

PAYMENT TERMS & CATERING REQUIREMENTS

- A 50% deposit is required to secure your event booking with Clubs Catering. Payment must be received within seven (7) days of the deposit invoice being issued. Failure to provide payment within this timeframe may result in cancellation of the booking.
- By signing and accepting the event proposal/quotation and these Terms & Conditions, you acknowledge and agree to all conditions outlined within this document.
- Full payment must be received no later than fourteen (14) days prior to the event date. Any additional charges incurred during or after the event, including but not limited to additional food, beverages, staffing, or ancillary costs, must be settled on the day of the event unless otherwise agreed in writing.
- Clubs Catering requires a minimum of fourteen (14) days' notice for all dietary requirements and final menu selections. No menu changes may be made within ten (10) days of the event date. Any approved amendments within this timeframe may incur a handling fee.
- Final menu selections, beverage requirements, staffing requirements and any external arrangements must be confirmed no later than seven (7) days prior to the event date to allow sufficient time for sourcing ingredients, organising beverages, staffing and external suppliers.
- Any cancellations or changes made within ten (10) days of the event date will require full payment of all monies owing.
- If an event commences earlier or concludes later than scheduled, Clubs Catering reserves the right to charge for any additional service time, staffing, food, beverages or associated venue costs.
- Should guest numbers exceed the confirmed attendance, Clubs Catering reserves the right to charge additional guests at the quoted rates. If guest numbers decrease after final confirmation, no refund or reduction in charges will apply.
- Any outstanding balances owing after the event must be paid in full within seven (7) days of the event conclusion.
- The Hirer is required to provide all event particulars in writing no later than fourteen (14) days prior to the event date, including but not limited to:
 - Venue requirements
 - Beverage selections
 - Entertainment details
 - Technical requirements
 - Room layouts and floorplans
 - Event timings

FINAL NUMBERS & PAYMENT CONDITIONS

- Final guest numbers and any attendance amendments must be confirmed no later than ten (10) days prior to the event date.
- Should guest numbers decrease after this time, the original quoted amount will remain payable.
- Please note that all credit card transactions incur a 1.75% surcharge via the Stripe Gateway payment system. AMEX payments are not accepted.

CANCELLATION & POSTPONEMENT POLICY

- Any cancellation or date change made within fourteen (14)

days of the event date will result in forfeiture of 50% of the minimum spend.

- Cancellations made within ten (10) days of the event date will incur full payment of all monies owing as outlined on the invoice.
- All cancellations and postponements must be submitted to Clubs Catering in writing.
- In the event of unforeseen circumstances, extreme weather conditions, accidents or matters beyond our control, Clubs Catering reserves the right to cancel the booking and refund any deposits paid.
- Where Clubs Catering has arranged external suppliers or third-party services on behalf of the Hirer, cancellation fees charged by those suppliers may still apply. This may include, but is not limited to:
 - Venue hire
 - Equipment hire
 - Styling and decoration costs
 - Audio visual and staging services
- Please note that some internal Clubs Catering fees, including event planning fees and menu testing costs, may be non-refundable.

CIRCUMSTANCES BEYOND CONTROL

- Should Clubs Catering be unable to provide facilities, services or arrangements due to circumstances beyond its control, Clubs Catering will not be liable for any costs, damages or expenses incurred by the Hirer.
- Clubs Catering and Lantern Club will not serve alcohol beyond the permitted trading hours outlined within the venue liquor licence.

PRICE VARIATIONS

- Every effort will be made to maintain quoted pricing; however, prices are subject to change due to seasonal product availability and supplier increases.
- All prices include GST unless otherwise stated. Any government or regulatory fees incurred by Clubs Catering may be passed on to the Hirer. This may include liquor licensing fees, area hire fees or event lodgement fees.

QUOTATIONS & ACCEPTANCE

- Quotations are valid for ten (10) business days from the date issued unless otherwise specified. Should the event brief change, Clubs Catering reserves the right to amend and reissue the quotation accordingly.
- Any instructions provided by the Hirer for the supply of goods or services, or acceptance of such services, constitutes acceptance of these Terms & Conditions.
- Once accepted, these Terms & Conditions become binding and may only be amended with written consent from Clubs Catering.

GOVERNMENT TAXES, CHARGES & LEVIES

- Rates and pricing are subject to change without notice where affected by government taxes, charges or levies.

CONDUCT OF THE FUNCTION

- All functions must be conducted in an orderly and lawful manner in accordance with the conditions set by Clubs Catering and Lantern Club.
- Clubs Catering reserves the right to terminate any function if it reasonably believes the event is not being conducted appropriately.
- Clubs Catering and Lantern Club accept no liability for costs, damages or expenses incurred as a result of termination of a function due to misconduct or non-compliance.
- Clubs Catering and Lantern Club reserve the right to remove any person(s) or possessions from the venue without liability.
- No food or beverages other than those supplied by Clubs Catering may be served without prior written approval.
- Clubs Catering and Lantern Club practice responsible service of alcohol at all times. Intoxicated persons will not be served alcohol and may be removed from the venue.

TREATMENT OF STAFF

- All Clubs Catering staff are entitled to be treated with respect and professionalism at all times.
- Clubs Catering reserves the right to cease service, terminate the event and refund monies paid where staff are subjected to abusive, aggressive or inappropriate behaviour from the Hirer or guests.

TERMINATION

- Clubs Catering reserves the right to cancel an event or booking if:
 - The venue is closed due to circumstances beyond control
 - The Hirer becomes insolvent, bankrupt or enters liquidation
 - The event may prejudice the reputation of Clubs Catering or Lantern Club
 - Deposit or final payments are not received by the due dates
 - The Hirer breaches any Terms & Conditions outlined herein

SPECIAL EFFECTS

- Smoke machines, fog machines, confetti, pyrotechnics and special balloon effects are prohibited unless prior written approval has been obtained from Clubs Catering.
- Any charges incurred from emergency services responding to unauthorised effects will be the responsibility of the Hirer.

SETUP & SUPPLIERS

- External suppliers may deliver items on the morning of the event unless otherwise agreed in writing.
- All outsourced supplier and contractor fees must be paid in full within fourteen (14) days prior to the event date.
- All external suppliers must collect items at the conclusion of the event unless otherwise approved.
- Additional supplier Terms & Conditions may apply, including deposits, earlier confirmations or cancellation fees. The Hirer accepts responsibility for these charges.
- Clubs Catering may act as an agent for external suppliers; however, all responsibility for services remains with the individual supplier.
- The Hirer is responsible for costs associated with third-party suppliers not engaged directly by Clubs Catering.

ITEMS NOT COLLECTED

- All external items must be removed at the conclusion of the event.
- Any items left onsite and not collected within seven (7) days will be disposed of.

LIABILITY WAIVER

- Clubs Catering accepts no responsibility for theft, damage or loss of goods in public areas.
- Clubs Catering is not responsible for transport services or external companies not owned or operated by Clubs Catering.

LOSS & DAMAGE TO VENUE PROPERTY

- The Hirer is responsible for all loss or damage caused to the venue, fixtures, furnishings or associated property by themselves, guests, contractors or suppliers engaged by the Hirer.
- Any associated repair or replacement costs will be payable by the Hirer.

INSURANCE

- Clubs Catering accepts no responsibility for loss or damage to property belonging to sponsors, guests or contractors, except where caused by negligence or wilful misconduct by Clubs Catering.

CONFIDENTIALITY

- The pricing, terms and charges outlined within quotations and agreements are confidential and tailored specifically for the Hirer's event. These details must not be disclosed to third parties.

THIRD PARTY SERVICES

- The Catering Group maintains public liability insurance coverage.
- All third-party suppliers must provide proof of public liability insurance no later than fourteen (14) days prior to the event date.

JURISDICTION

- These Terms & Conditions shall be governed by the laws of New South Wales and subject to the jurisdiction of the courts of New South Wales.

IMPORTANT NOTICE

- Please read these Terms & Conditions carefully. If you do not understand any part of this agreement, please discuss this with a Clubs Catering representative prior to signing.
- By signing and accepting these Terms & Conditions, you acknowledge that you have read, understood and agreed to all conditions outlined within this document.



Contact Us

EVENTS TEAM

Phone: 02 8529 5404

(Select Springwood Sports Events, this will direct you to the events team)

Email: springwoodevents@clubscatering.com.au

Springwood Sports Club, 83 Macquarie Road, Springwood, NSW, 2777