







CENTRAL  
COAST  
LEAGUES CLUB

# FUNCTIONS PACKAGE

2025

# FUNCTION ROOMS

ROOM	COCKTAIL	THEATRE	CLASSROOM	BANQUET				
Parkview Room	300	400	150	250	✓		✓	
The Terrace	150	150	50		✓	✓	✓	✓
Blue Water Room		30	25				✓	✓

## THE TERRACE MEASUREMENTS

### COVERED/CARPETED AREA

21.5m x 18.5m

### TILED AREA

15m x 5m

6m x 11m

11m x 10m

### TOTAL: 650 SQM

(rounded up to the nearest 10)



THE TERRACE

## PARKVIEW ROOM MEASUREMENTS

### WIDTH

19m

### STAGE TO BAR

24m

### STAGE WIDTH

15m

### STAGE DEPTH

6.5m



PARKVIEW ROOM



BLUEWATER ROOM



BAYSIDE ROOM

# FUNCTION ROOMS

The Club have appointed Bax Audio Visual as our preferred supplier for everything audio visual. Their skilled team of production and event staff has a broad range of creative solutions and ideas to make your event run smoothly, with maximum impact and value for money.

Please Note: The Club does not have AV technicians on site. All AV hire is client self-set-up unless otherwise noted. AV technicians are available for hire from Bax AV for the duration of the event at the client's expense.

Contact Bax AV for a detailed quote.

Phone 02 4322 1455

Email [info@baxav.com.au](mailto:info@baxav.com.au)

## THE TERRACE

Located on level 2, our Terrace Room offers stunning views of Brisbane Water, providing the perfect backdrop for a relaxed event. This versatile space features both indoor and outdoor seating, a fully stocked internal bar, and men's and women's bathrooms with disabled access. It also includes ample space for live music, DJs, and a dancefloor. Ideal for events such as birthday parties, wedding receptions, baby showers, and life celebrations, the Terrace Room is equipped with heating, an alfresco smoking area, and enchanting fairy lights that create a magical atmosphere.

## PARKVIEW ROOM

Our Parkview Room on level 1 offers stunning floor-to-ceiling windows with breathtaking views of Brisbane Water, making it the ideal venue for large events. Whether you're hosting a birthday celebration, engagement party, anniversary, awards night, gala dinner or concert, this versatile space is perfect for any occasion. It comes equipped with a fully stocked internal bar, a spacious stage with sound, lighting and AV capabilities (if needed), a dancefloor, roller blinds for the windows, and men's and women's bathrooms with disabled access.

## BLUE WATER ROOM

Blue Water Room is a premium function space designed for meeting, making it an ideal venue for businesses or community groups to host training sessions, small events, and meetings. This versatile space provides a modern and comfortable setting, equipped with high-speed internet access, and is conveniently located near men's and women's bathrooms with disabled access.

# CELEBRATION PACKAGE

**MINIMUM 50 PEOPLE | MAX 5HRS**

**SUITABLE FOR THE TERRACE AND PARKVIEW ROOM**

## \$45PP

### PACKAGE INCLUSIONS

- Mounted TV w/ HDMI access
- MiPro
- Cake/gift table
- Use of Terrace house PA
- Terrace fairy lights
- Dance floor set up
- 1x bar staff for 5hrs *(any additional hours and staff needed will be an additional charge)*

### PLATTER INCLUSIONS

- Finger food
- Beef party pies
- Buffalo chicken wings
- Flaky spinach and feta filo parcels
- Arancini balls
- Chef selection gourmet finger sandwiches

### EXTRA'S AVAILABLE

- DJ w/ equipment and lighting • from \$1,000
- Standard photobooth w/ prints • from \$700
- Extra catering available
- Chef selection cake, 3 types cut for sampling • \$90
- Seasonal fruit platter • \$85 (GF)
- Charcuterie board • \$140
- Hot & cold platters *(please speak to Functions Manager about options and pricing)*

*Please Note: If the event exceeds 50 guests, security personnel may be required at an additional charge. For 18th and 21st birthday parties, a minimum of two security personnel will be required at an additional charge with a \$500 security bond.*

# WORKING LUNCH PACKAGE

**MINIMUM 12 PEOPLE**

**\$55PP**

## **PACKAGE INCLUSIONS**

- Mounted TV w/ HDMI access
- Whiteboard w/ markers and eraser
- Bottled water
- Minties

## **CATERING INCLUSIONS**

- A selection of gourmet finger sandwiches, featuring a variety of fresh, high-quality fillings. These sandwiches are designed to be light, flavourful, and easy to enjoy in a finger-food format.
- A beautifully arranged platter featuring a variety of seasonal, fresh fruits.
- A selection of gourmet salads created by skilled chefs, featuring a variety of fresh ingredients.

## **TEA AND COFFEE INCLUSIONS**

- Bottomless tea and coffee station w/ biscuits



# HOT BUFFET BREAKFAST PACKAGE

**MINIMUM 40 PEOPLE**

**BAYSIDE ROOM OR TERRACE ONLY**

**\$36PP**

## **CATERING INCLUSIONS**

- Toast
- Sausages
- Bacon
- Scrambled eggs
- Tomatoes
- Mushrooms
- Baked beans
- Hashbrowns
- Orange juice
- Apple juice

## **EXTRAS AVAILABLE**

- Seasonal fruit \$5pp
- Barista made coffee \$10pp



# COACH BOOKING PACKAGE

**MINIMUM 12 PEOPLE | ALTERNATE DROP**

**\$30PP**

## CATERING INCLUSIONS

MAIN COURSE ALTERNATE DROP *choose 2*

- Seniors fish and chips lightly battered and fried fish fillets, served with golden crispy chips, a side of tartar sauce, and a fresh lemon wedge.
- Seniors bangers and mash one savory, perfectly grilled sausage served over a bed of creamy mashed potatoes. Topped with rich onion gravy.
- Seniors calamari tender calamari, seasoned and cooked until golden, served with chips, a fresh garden salad, and zesty aioli for dipping.

## DESSERT ALTERNATE DROP

- Passionfruit cheesecake paired with a tangy berry compote, biscuit crumb, served with vanilla ice cream.
- Sacher Torte a rich Austrian chocolate cake layered with apricot jam and covered in a smooth dark chocolate glaze, served with whipped cream

*Tea and Coffee? Visit our Seed and Vine Café, where you can enjoy fresh barista-made coffee and a selection of fine teas.*



# ALTERNATE DROP LUNCH/DINNER MENU

**MINIMUM 30 PEOPLE**

**PARKVIEW ROOM AND BAYSIDE ROOM ONLY**

**2 COURSE \$66PP | 3 COURSE \$72PP**

## **ENTRÉE**

- Heirloom beetroot tart, roasted baby beets, watercress, candied walnuts
- Beetroot cured salmon with wasabi and jus

## **MAIN**

- 250g Black angus scotch fillet, potato fondant, port glazed eschalots with mayo pickled radish
- Oven baked barramundi, potato and leek gratin, seasonal greens, tartare sauce
- Peach and vodka poached chicken with weltered spinach, chat potatoes and grilled peach

## **DESSERT**

- Chocolate marquise, chocolate fudge brownie, vanilla cream, mint jam
- Tropical fruit pavlova, coconut cream, passion fruit sorbet, freeze dried raspberries

## **SIDES/ACCOMPANIMENTS (CHOOSE 2)**

- Roast kipfler potatoes, rosemary salt
- Beer battered chips, aioli
- Steamed broccolini, brown butter dressing
- Gardens salad, French dressing

# BUFFET MENU

THE TERRACE, PARKVIEW ROOM AND BAYSIDE ROOM ONLY

## BASIC BUFFET \$52PP

MINIMUM 60 PEOPLE

PLEASE CHOOSE TWO (2) OF THE FOLLOWING DISHES:

- Beef stroganoff
- Beef & vegetable casserole
- Mongolian beef
- Chicken enchilada
- Butter chicken
- Chicken & vegetable stir fry
- Yellow vegetable curry
- Pumpkin tortellini with basil tomato
- Penne carbonara

PLUS THE FOLLOWING ACCOMPANIMENTS:

- Fresh baked bread rolls & butter
- Steamed jasmine rice
- Seasonal vegetables
- Garden salad



# BUFFET MENU

THE TERRACE, PARKVIEW ROOM AND BAYSIDE ROOM ONLY

## FULL BUFFET \$60PP

### MINIMUM 60 PEOPLE

#### 4 CHEF GOURMET SALADS:

- Garden salad
- Caesar Salad
- Pumpkin Quinoa plus Beetroot
- Pesto Penne Salad

#### PLEASE CHOOSE (2) FROM THE FOLLOWING FOR CARVERY:

- Beef striploin
- Leg of Pork
- Leg of Lamb
- Leg of Ham

#### PLEASE CHOOSE (4) FROM THE FOLLOWING DISHES:

- Grilled salmon
- Beef stroganoff
- Beef & vegetable casserole
- Mongolian beef
- Chicken enchilada
- Butter chicken
- Chicken & vegetable stir fry
- Yellow vegetable curry
- Pumpkin tortellini with basil tomato
- Penne carbonara

#### PLUS THE FOLLOWING ACCOMPANIMENTS:

- Fresh baked bread rolls & butter
- Steamed jasmine rice
- Seasonal vegetables
- Seasonal fresh fruit platter

#### EXTRA AVAILABLE (\$10PP)

- Chef's selection assorted dessert platters

# PLATTERS

## COLD PLATTERS

### FINGER SANDWICHES \$75

- Smoked ham, cheddar cheese, tomato, seeded mustard
- Smoked salmon, cream cheese, cucumber
- Traditional egg salad, mayonnaise, iceberg lettuce
- Roast chicken, pesto, mesclun lettuce, semi dried tomatoes

### GOURMET WRAPS \$85 (20 HALVES)

- Chicken caesar wrap
- Grilled mediterranean vegetable wrap
- Roast beef, tomatoes, horseradish cream, mixed leaf salad wrap
- Salami, roasted capsicum, rocket wrap

### CHARCUTERIE BOARD \$140 (GF AVAILABLE)

- Cured meats, pork, pickled and marinated vegetables, brie cheese, aged cheddar, grilled sourdough + assorted chef selection dips grilled mediterranean vegetable wrap

### LOCAL AND INTERNATIONAL CHEESE PLATTER \$125 (GF AVAILABLE)

- A seasonal selection of 4 cheeses, quince paste, grapes, crackers, grilled bread and marinated vegetables

## FRUIT AND DESSERT PLATTERS

### FRUIT PLATTER (SERVE'S 8-12 PEOPLE) \$85 (GF)

- A seasonal selection of fresh, tropical sliced fruit, smoked salmon, cream cheese, cucumber

### CHEF SELECTION CAKE (3 TYPES CUT FOR SAMPLING) \$90

- Chef selection of 3 types of cake

## HOT PLATTERS

### BEEF PARTY PIES \$70

- Beef party pies served with tomato relish

### BUFFALO CHICKEN WINGS \$70 (GF)

- Franks buffalo spiced chicken wings served with ranch dressing

### SATAY CHICKEN SKEWERS \$75 (GF)

- Thai satay spiced chicken skewers served with coriander and lime sweet chili sauce

### MEDITERRANEAN SPICED LAMB KOFTA SKEWERS \$80 (GF)

- Mediterranean spiced lamb kofta skewers served with tzatziki yoghurt dressing

# PLATTERS

## HOT PLATTERS *CONTINUED*

### ASIAN MIXED PLATE \$80

- Spring rolls, Thai fish cakes and salt and pepper calamari served with a coriander chilli and lime dipping sauce

### FLAKY SPINACH AND FETA FILO PARCELS \$70

- Flaky filo parcels filled with spinach and feta cheese served with a herb yoghurt dipping sauce

### SALT AND PEPPER SQUID \$70 (GF)

- Salt and pepper coated squid served with a house made aioli

### CRUMBED PRAWN CUTLET \$85

- Panko crumbed prawn cutlets served with a garlic aioli

### ARANCINI BALLS \$80 (GF)

- Pumpkin arancini

### CROSTINI \$80

- Toasted crostini topped with a mixture of tomato bruschetta

### PORK BELLY BITES \$80 (GF)

- Crispy pork belly served with an apple and soy dipping

## SLIDERS SELECTION

### WAGYU BEEF SLIDERS \$80

- Beef patty slider with American cheese and tomato sauce

### PETITE PULLED PORK SLIDERS \$80

- With ranch dressed slaw on a toasted bun

### FALAFEL SLIDER \$80

- Falafel smoked tomato chutney with pickled onion

# BEVERAGE PACKAGE

## PARKVIEW ROOM

<b>STANDARD</b> <b>4 HOURS - \$50PP</b>
<p><b>TAP BEERS (ALL INCLUDED)</b></p> <ul style="list-style-type: none"> <li>◦ Carlton Dry</li> <li>◦ Great Northern Super Crisp</li> <li>◦ Carlton Dry 3.5%</li> <li>◦ Balter Captain Sensible</li> <li>◦ Victoria Bitter</li> <li>◦ Balter XPA</li> <li>◦ Somersby Apple Cider</li> </ul> <p><b>HOUSE WINE (ALL INCLUDED)</b></p> <ul style="list-style-type: none"> <li>◦ Willowglen Brut Non-Vintage</li> <li>◦ Willowglen Chardonnay</li> <li>◦ Lorimer Semillon Sauvignon Blanc</li> <li>◦ Willowglen Shiraz Cabernet</li> <li>◦ Lorimer Cabernet Merlot</li> </ul> <p><b>POST MIX (ALL INCLUDED)</b></p> <ul style="list-style-type: none"> <li>◦ Coke</li> <li>◦ Coke No Sugar</li> <li>◦ Sprite</li> <li>◦ Lift</li> <li>◦ Dry Ginger Ale</li> </ul> <p><b>JUICES (ALL INCLUDED)</b></p> <ul style="list-style-type: none"> <li>◦ East Coast Orange Juice</li> <li>◦ East Coast Pineapple Juice</li> <li>◦ East Coast Apple Juice</li> <li>◦ East Coast Cranberry Juice</li> </ul>

<b>PREMIUM</b> <b>4 HOURS - \$60PP</b>
<p><b>TAP BEERS (ALL INCLUDED)</b></p> <ul style="list-style-type: none"> <li>◦ Carlton Dry</li> <li>◦ Great Northern Super Crisp</li> <li>◦ Carlton Dry 3.5%</li> <li>◦ Balter Captain Sensible</li> <li>◦ Victoria Bitter</li> <li>◦ Balter XPA</li> <li>◦ Somersby Apple Cider</li> </ul> <p><b>HOUSE WINE (ALL INCLUDED)</b></p> <ul style="list-style-type: none"> <li>◦ Willowglen Brut Non-Vintage</li> <li>◦ Willowglen Chardonnay</li> <li>◦ Lorimer Semillon Sauvignon Blanc</li> <li>◦ Willowglen Shiraz Cabernet</li> <li>◦ Lorimer Cabernet Merlot</li> </ul> <p><b>HOUSE SPIRITS (ALL INCLUDED)</b></p> <ul style="list-style-type: none"> <li>◦ Jim Beam White Lable Bourbon</li> <li>◦ Johnny Walker Red Lable Scotch Whiskey</li> <li>◦ Soul Australian Small Batch Vodka</li> <li>◦ Bacardi White Rum</li> </ul> <p><b>POST MIX (ALL INCLUDED)</b></p> <ul style="list-style-type: none"> <li>◦ Coke</li> <li>◦ Coke No Sugar</li> <li>◦ Sprite</li> <li>◦ Lift</li> <li>◦ Dry Ginger Ale</li> </ul> <p><b>JUICES (ALL INCLUDED)</b></p> <ul style="list-style-type: none"> <li>◦ East Coast Orange Juice</li> <li>◦ East Coast Pineapple Juice</li> <li>◦ East Coast Apple Juice</li> <li>◦ East Coast Cranberry Juice</li> </ul>

<b>NON-ALCOHOLIC</b> <b>2 HOURS - \$15PP</b> <b>3 HOURS - \$20PP</b> <b>4 HOURS - \$25PP</b> <b>5 HOURS - \$30PP</b>
<p><b>POST MIX (ALL INCLUDED)</b></p> <ul style="list-style-type: none"> <li>◦ Coke</li> <li>◦ Coke No Sugar</li> <li>◦ Sprite</li> <li>◦ Lift</li> <li>◦ Dry Ginger Ale</li> </ul> <p><b>JUICES (ALL INCLUDED)</b></p> <ul style="list-style-type: none"> <li>◦ East Coast Orange Juice</li> <li>◦ East Coast Pineapple Juice</li> <li>◦ East Coast Apple Juice</li> <li>◦ East Coast Cranberry Juice</li> </ul>

# BEVERAGE PACKAGE

## THE TERRACE

**STANDARD**  
4 HOURS - \$50PP

**TAP BEERS (ALL INCLUDED)**

- Carlton Dry
- Great Northern Super Crisp
- Victoria Bitter
- Balter XPA

**HOUSE WINE (ALL INCLUDED)**

- Willowglen Brut Non-Vintage
- Willowglen Chardonnay
- Lorimer Semillon Sauvignon Blanc
- Willowglen Shiraz Cabernet
- Lorimer Cabernet Merlot

**POST MIX (ALL INCLUDED)**

- Coke
- Coke No Sugar
- Sprite
- Lift
- Dry Ginger Ale

**JUICES (ALL INCLUDED)**

- East Coast Orange Juice
- East Coast Pineapple Juice
- East Coast Apple Juice
- East Coast Cranberry Juice

**PREMIUM**  
4 HOURS - \$60PP

**TAP BEERS (ALL INCLUDED)**

- Carlton Dry
- Great Northern Super Crisp
- Victoria Bitter
- Balter XPA
- Canadian Club and Dry
- Peroni

**HOUSE WINE (ALL INCLUDED)**

- Willowglen Brut Non-Vintage
- Willowglen Chardonnay
- Lorimer Semillon Sauvignon Blanc
- Willowglen Shiraz Cabernet
- Lorimer Cabernet Merlot

**HOUSE SPIRITS (ALL INCLUDED)**

- Jim Beam White Lable Bourbon
- Johnny Walker Red Lable Scotch Whiskey
- Soul Australian Small Batch Vodka
- Bacardi White Rum

**POST MIX (ALL INCLUDED)**

- Coke
- Coke No Sugar
- Sprite
- Lift
- Dry Ginger Ale

**JUICES (ALL INCLUDED)**

- East Coast Orange Juice
- East Coast Pineapple Juice
- East Coast Apple Juice
- East Coast Cranberry Juice

**NON-ALCOHOLIC**

2 HOURS - \$15PP  
3 HOURS - \$20PP  
4 HOURS - \$25PP  
5 HOURS - \$30PP

**POST MIX (ALL INCLUDED)**

- Coke
- Coke No Sugar
- Sprite
- Lift
- Dry Ginger Ale

**JUICES (ALL INCLUDED)**

- East Coast Orange Juice
- East Coast Pineapple Juice
- East Coast Apple Juice
- East Coast Cranberry Juice

# TERMS & CONDITIONS

## GENERAL

- Central Coast Leagues Club is a fully licensed venue and adheres to RSA (Responsible Service of Alcohol) laws.
- Disorderly behaviour will not be tolerated at any time.
- No food or beverages may be brought into the venue.
- Smoking is only permitted in designated smoking areas.
- Persons under 18 years of age must be accompanied by a parent or legal guardian and are not permitted to consume alcohol or approach any bar.

## PRICES, PAYMENT & SECURITY DEPOSIT

- Estimated charges are due 7 days prior to your function.
- Final charges are to be settled at the conclusion of your event.
- Payment options:
  - EFTPOS transfer, payment inside the venue, payment over the phone
- Prices are subject to change without notice, though every effort will be made to maintain quoted prices.
- All prices are inclusive of GST.
- A deposit of the room hire amount is required to secure your booking.
- Payment for the deposit can be made by Cash, Credit Card, or Internet Banking.
- A bond of up to \$500.00 may apply to certain functions.
- The bond is refundable after the event at the discretion of management.

## ROOM HIRE CHARGES

- Room hire fees are based on the length of time, number of guests, and catering requirements.
- The Functions Manager will discuss room hire costs based on your specific needs.
- Clients must vacate the venue within 15 minutes of the allocated finish time.
- A surcharge of \$100.00 per hour (or part thereof) will apply if the event continues past the designated finish time.

## SURCHARGE

All Functions held on a Saturday, Sunday or Public Holiday will incur a 20%, 40% and/or 100% surcharge on wage cost for beverage and catering services.

## EQUIPMENT

- Whiteboard and mounted TV (available upon request) are included in your room hire.
- Any additional audio-visual equipment will be charged as per the current price list.
- All charges for equipment are the responsibility of the organiser.

## LIABILITY & INDEMNITY

- The person(s) and/or organisation(s) listed as the Debtor are fully liable for all costs and charges arising from the agreed booking.
- While the Central Coast Leagues Club will take all measures to ensure safety and security, the Club is not responsible for loss, damage, or injury to guests' equipment or personal belongings before, during, or after the event, or if left at the venue.
- It is recommended that organisers arrange their own insurance.

## CONFIRMATION

- All bookings must be confirmed via email, along with the requested security deposit, within 14 days of making the reservation.
- If confirmation is not received within this period, the booking will automatically be cancelled and made available for rehire.
- An estimated number of attendees must be provided at the time of booking.
- Cancellations made within 7 days of the function will not be eligible for a refund.

# TERMS & CONDITIONS

## GUARANTEED NUMBERS

- A guaranteed minimum number of guests is required 14 days prior to your event.
- The venue will charge for meals based on this number, and additional meals will also be charged.
- If the final number is less than the guaranteed minimum, the charge will still apply for the guaranteed number.
- A minimum of 10 adult guests is required to book a private catered function.

## DETAILS OF FUNCTION

- All details, including menus and floor plans, must be confirmed 14 days prior to the function.
- The Functions Manager will advise on limitations for each function room.
- If the person booking the function is not facilitating the event, a floor plan must be forwarded to them.
- Central Coast Leagues Club reserves the right to adjust room setups to comply with Occupational Health and Safety regulations.

## ROOM DECORATION

- Any banners, posters, memorabilia, electronic equipment, lighting, or decorations must be approved by the Club and comply with safety regulations.

## CLEANING

- Normal cleaning is included in the room hire charge, but additional charges may apply if cleaning needs exceed normal levels.
- Clients are responsible for conducting their functions in an orderly manner.

## THIRD PARTY PROVIDERS

- Clients must provide certificates of currency for public liability insurance for any third-party providers attending the event on their behalf.
- Third-party providers include entertainment such as soloists, bands, or any live performances.

## MERCHANDISING

- Merchandising or advertising is not permitted without prior written approval.
- The use of the Club's name or logo in advertising requires prior permission from the CEO.

## FOOD AND BEVERAGE

- Food and beverages from outside the Club are not allowed, except for wedding, anniversary, and birthday cakes.
- A \$1.50 per person cake charge applies if the staff provide cake cutting, plates, cutlery, and napkins.
- Special meal requirements must be notified to the Functions Manager 14 days prior to the event.
- The Club member's discount does not apply to functions.
- Meal costs for entertainers, DJs, and bands will be added to the client's account.
- Menus are subject to change, and all menu prices are current but may increase without notice.
- Leftover food cannot be taken off the premises (cake is exempt).

## RESPONSIBLE SERVICE OF ALCOHOL

- The Club has a policy for the responsible service of alcohol, which includes:
  - Not serving alcohol to intoxicated individuals or those behaving disorderly.
  - Not serving alcohol to anyone under 18 (photo ID may be requested).
  - Not allowing individuals to purchase alcohol for minors.
- Anti-social behaviour may result in removal from the premises.
- Serious fines are in place for violations related to minors and alcohol service.

## PROHIBITED SUBSTANCES

- The use, possession, or distribution of illegal drugs or controlled substances is strictly prohibited.

# TERMS & CONDITIONS

## UNDERAGE

- Special arrangements must be made for the use of facilities by underage persons.
- Persons under 18 must be accompanied by a parent or legal guardian at all times.
- A wristband may be required for underage guests.
- A list of underage guests and their ages must be provided 14 days prior to the function.
- Any minor who will be staying at the function past 10pm will need prior approval from the Chief Operations Officer and/or Chief Executive Officer 14 days prior to the function.

## SECURITY PROVISIONS

- Security may be required for certain functions, and the number of security personnel will depend on the event and the number of guests.
- The client is responsible for the cost of security.
- Security personnel report to and are directed by Club Managers.
- The Club reserves the right to intervene if a function's activities are considered illegal, noisy or offensive.

## CENTRAL COAST LEAGUES CLUB MEMBERSHIP AND ACCESS TO THE CLUB

- Entry to the Club is in accordance with the Registered Clubs Act.
- Non-members must sign in with a valid form of ID.
- For further details, contact the Functions Manager.

## FEEDBACK

- If any issues arise, clients must inform the Club promptly to resolve the situation.
- All guests must conform to the Club's dress code, with neat, clean, and tidy presentation required at all times.

## CLIENT AGREEMENT & SIGN-OFF

*Central Coast Leagues Club Functions and Events Terms and Conditions*

Client Name: \_\_\_\_\_

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

Event Name (if applicable): \_\_\_\_\_

Venue/Location: \_\_\_\_\_

By signing below, I confirm that I have read, understood, and agree to comply with the Central Coast Leagues Club Functions and Events Terms and Conditions outlined above. I understand that failure to comply with these terms may result in additional charges, cancellation of the event, or other applicable consequences.

I accept full responsibility for my guests and any damage or incidents that may occur during the function or event. I also agree to communicate all relevant policies to my attendees and service providers (e.g. DJs, decorators, etc.).

Client Signature: \_\_\_\_\_

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

