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GROUP BOOKINGS 2019

RELISH ON ADDISON GROUP BOOKING TERMS & CONDITIONS

Applicable to groups 12 people and over (Maximum 80 people)

FUNCTION DETAILS

Menu choice must be confirmed when paying your deposit.

BEVERAGE POLICY

We do allow guests to pay for drinks directly at the bar & we can arrange a bar TAB. We do NOT provide individual drink service to guests at tables.

FOOD & BEVERAGE

No food or beverages are to be brought onto the premises, with the exception of cake:

CAKEAGE – Cakeage of \$1.50 per person applies to cakes served

BYO – Strictly no BYO on group bookings.

Management and Staff of Relish on Addison are committed to the responsible service of alcohol polices and abide by the Liquor Act 1983 & Food Act 2003.

SMOKING

Relish on Addison is a Non Smoking venue which includes both balconies.

TIMINGS OF BOOKINGS

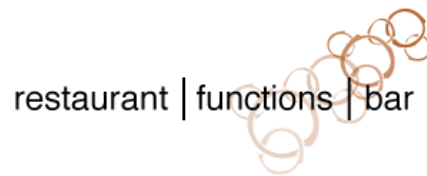
Due to the high demand or reservations we will do two sittings on Friday & Saturday nights. Therefore we can do a 5:30pm or 6:00pm reservation, but we will need it vacated by 8:00pm. Alternatively, we can do 7:30pm or 8:00pm.

TABLES

The maximum we can seat on one table is 20 people. We only allow 2 large groups per night, with a maximum of 80 people having a group set menu at once.

Groups over 35ppl will need to choose 2 main courses for the \$46 menu and 2 entrées & 2 main courses for the \$60 menu to be served to the guests alternately. Dietary requirements can also be catered for.

Desserts can also be included in the menu for \$13pp .



Relish on Addison can be booked out for private functions for up to 80 guests for sit down menu or 120 for cocktail function, prices and menus please contact us to discuss.

CONFIRMATION AND DEPOSITS

From the first meeting, Relish on Addison will take a tentative booking for a period of 7 days. Confirmation of the booking will require a security deposit of 10% of the total cost. At this time, we ask you complete a group booking form & sign the booking policy. If a tentative booking is not confirmed within 7 days, Relish reserves the right to cancel a tentative booking.

FINAL GUEST CONFIRMATION

At the time of your booking an estimated number of guests are required. A guest number will be confirmed 48 hours prior to your function. For catering purposes, **this is the amount of guests that will be paid for on the night** unless notice is given to us 24 hours before the function.

CANCELLATION

The deposit is only refundable if cancellation occurs at least 1 week prior to the event. Regrettably, it is against our policy to give a refund within 1 week of the date of function. We may however be able to transfer the deposit to another date.

PAYMENT

One bill will be issued per table. **We do not split bills.**



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\$46 SET MENU
ENTREE – *Mezze platters to share:*

Garlic bread

Bruschetta with fresh tomato, basil, pesto & parmesan

+

Mushroom & baby spinach risotto cake

Chilli calamari

Fetta & caramelised onion tart

Marinated olives

+

MAIN - *Choose from the following:*

Roasted chicken breast, truffle croquette potato,
broccolini & apricot chutney

Salad of pomegranate, quinoa, pecan, sweet potato,
apple, spinach & beetroot

Market fish, roasted baby fennel, leek puree, potato gratin,
& verjuice beurre blanc

Grilled 200g sirloin steak, caramelised onion,
Tuscan potatoes & cabernet jus



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\$60 SET MENU

ENTREE – *Choose from the following:*

Crispy pork belly, fennel, leek puree, apple,
pomegranate salad & olive salsa

Mushroom & baby spinach risotto cakes, rocket, fetta,
oven dried tomatoes & balsamic caramel

Pumpkin & ricotta ravioli, crispy zucchini flower, sage,
walnut & raisin burnt butter

Salt & pepper crispy calamari & grilled prawns, green mango,
ponzu sesame dressing

MAIN - *Choose from the following:*

Bangalow pork belly & loin, leek puree, potato gratin,
olive tapenade & port wine jus

Tamarind glazed duck leg, duck & shitake spring roll,
lychee relish & baby bok choy

Market fish with prawn raviolo baby fennel, nasturtiums,
leek & verjuice beurre blanc

Grilled black Angus grass fed sirloin, caramelised onion,
Tuscan crushed potatoes & red wine jus

OPTIONAL EXTRAS FOR THE TABLE:

Garlic bread & bruschetta	\$5 per person
Mixed leaf salad	\$8
Oven dried tomatoes, fetta, rocket & balsamic salad	\$8
Broccolini, lemon & hazelnuts	\$8
Chips with aioli	\$8
Crushed potatoes with kale, chilli & garlic	\$8
Children's menu up to 12 years (menu on request)	\$12 per child



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BOOKING FORM

DATE OF BOOKING:	TIME:	VACATE TIME:	NUMBER OF PEOPLE:																																
NAME:		PHONE NUMBER:																																	
EMAIL ADDRESS:																																			
MENU CHOICE – PLEASE TICK OPTION 1 OR 2 ; AND ALTERNATE DROP OR GUESTS CHOICE:																																			
OPTION 1: <input type="checkbox"/> GUESTS CHOICE - \$46 / HEAD		OPTION 2: <input type="checkbox"/> GUESTS CHOICE - \$60 / HEAD																																	
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ADDITIONAL COMMENTS / REQUEST:																																			
BEVERAGE CHOICE:		<input type="checkbox"/> Bar TAB <input type="checkbox"/> Bar service – guest purchase own drinks from bar																																	

PAYMENTS: TOTAL COST: \$				10% DEPOSIT: \$	
<input type="checkbox"/> CASH	<input type="checkbox"/> CHEQUE Payable to "TML catering"	<input type="checkbox"/> EFTPOS	<input type="checkbox"/> CREDIT	CREDIT CARD DETAILS: Name: Expiry date: / Card number: ____ / ____ / ____ / ____ Security code: (3 digits on the back): / /	

☐ I UNDERSTAND AND ACCEPT ALL TERMS & CONDITIONS FOR RELISH ON ADDISONS GROUP BOOKING

Signed: _____

Date: _____

OFFICE USE ONLY: STAFF TO INITIAL AND DATE AT EACH STAGE:			
Booked	Deposit paid	Menu / drinks confirmed	Booking confirmed