



Let's  
Celebrate

Social Events  
Brothers Leagues Club Townsville

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# Function Room Hire

## **Range Room**

350.00 per day

Round Table Max. 10 per table • Seated Max. 150 pax • Cocktail Max. 200 pax (standing)

Our Range Function Room is fully air-conditioned. We have both round and rectangular tables available, depending on your room layout and seating requirements.

## **Half Range Room**

250.00 per day

Round Table Max. 10 per table • Seated Max. 60 pax • Cocktail Max. 80 pax (standing)

The Range Room can be split in two for a smaller function.

## **Players Room**

250.00 per day • Minimum 60 guests

Square Table Max. 10 per table • Seated Max. 100 pax • Cocktail Max. 150 pax (standing)

Our Players Function Room is fully air-conditioned. We have both square and rectangular tables available, depending on your room layout and seating. Buffet and Platters catering only.

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## Inclusions

Tables and chairs set up to your requirements

Additional tables on request

Registration table on request

Linen tablecloths (white or black)

Daily room hire for 6-8 hours

Evening room hire from 6pm

All staff charges

Table numbers

Free Wi-Fi

Data projector screen (available in Range Room only) No charge

Hand-held cordless microphone No charge

Lectern (available in Range Room only) No charge

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## Additional

(per day)

Stage (available in Range Room only) 180.00

Dry bar with cover 5.00 each

Fabric napkin (black/burgundy/white) 1.00 each

Lycra chair cover (black/white) 2.00 each

Round mirror centrepiece 35cm 2.50 each

Satin table runner (limited colours) 2.00 each

Security hire (mandatory for 21st birthday parties) 300.00

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# Party Room Hire

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## *Party Room*

*250.00 per day*

*Seated Max. 40 pax • Cocktail Max. 50 pax (standing)*

*Our Party Room is fully air-conditioned and located between Circa 20 Restaurant and Leprechauns Playzone.*

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## *Inclusions*

*Use of private Party Room*

*Tables and chairs set up to your requirements*

*TV for Presentations, Photo Slideshow etc*

*All staff charges*

*Free Wi-Fi*

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## *Additional*

*(per day)*

*Easel No Charge*

*Speaker No Charge*

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## *Catering*

*Platters*



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# Rooftop Bar Hire

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## *Nineteen19 Rooftop Bar*

*500.00 minimum bar spend required*

*Cocktail Max. 100 pax*

*Enter Victory Bar & Grill and ascend our staircase to your very own private rooftop bar!  
Enjoy sweeping views across our football fields to Mt Stuart and everything in between.*

*This space can be hired for any event and is perfect for milestone birthdays, engagement parties, baby showers and corporate events. There is plenty of room for a photo backdrop, cake table, gift table and more.*

*Decorating service available on request. Elevator available if assistance is required.*

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## *Inclusions*

*Use of private rooftop bar*

*All staff charges*

*Free Wi-Fi*

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## *Additional*

*(per day)*

*Easel No Charge*

*Hand-held cordless microphone No charge*

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## *Catering*

*Platters*



# Southern Deck Hire

## *Southern Deck*

*250.00 per day*

*Cocktail Min. 100 pax*

*Enter through reception and follow pathway along Jack Manski Oval (Field 1) to your very own private deck! Southern Deck is partially undercover with its own bar and toilets.*

*This space can be hired for any event. There is plenty of room for a photo backdrop, cake table, gift table and more.*

*Please note we require a minimum notice of 30 days prior event to apply for liquor licensing, and the bar is a can bar only (no glass).*

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## *Inclusions*

*Use of private deck*

*All staff charges*

*Security Guard*

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## *Additional*

*(per day)*

*Easel No Charge*

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## *Catering*

*Platters*



# Platters

Each platter caters for approximately 6-8 guests.

## Cold Selections

### **Aussie**

78.00 each

*Chef's Selection of Dip  
Cocktail Onions  
Kabana & Salami  
Sharp Tasty Cheese  
Camembert Cheese  
Crackers*

### **Antipasto**

78.00 each

*Assortment of Deli Vegetables  
Camembert Cheese  
Sharp Tasty Cheese  
Kabana & Salami  
Crackers*

### **Sandwich**

56.00 each

*Chef's Selection Fresh Bread  
with Assorted Fillings*

### **Cheese**

77.00 each

*Chef's Selection of Cheeses:  
Blue, Brie & Sharp Cheese  
Dried & Fresh Fruits  
Assorted Nuts  
Assorted Crackers*

### **Fruit**

55.00 each

*Chef's Selection of Sliced  
Fresh Fruits*

### **Sweet**

77.00 each

*Chef's Selection of Assorted  
Cakes & Slices*

## Hot Selections

### **Asian**

80.00 each

*Dim Sims  
Samosas V  
Vegetable Cocktail Spring Rolls V  
Pork Dumplings  
Calamari Rings*

### **Bakers**

82.00 each

*Party Pies  
Sausage Rolls  
Cocktail Spinach & Feta Filos V  
Cocktail Pastie*

### **American**

82.00 each

*Buffalo Wings  
Mac & Cheese Balls  
Chicken Garlic Balls  
BBQ Meatballs  
Cheesy Jalapeno Bites*

### **Fisherman's Catch**

82.00 each

*Flathead Bites  
Prawn Cones  
Crumbed Squid  
Crab Claws  
Chips  
Garnished with Lemon*

### **Pizza Slab**

42.00 each

*Meatlovers  
Queenslander (Ham & Pineapple)  
Supreme*

### **Children's**

70.00 each

*Cocktail Franks  
Party Pies  
Sausage Rolls  
Calamari Rings*

## Special Selections

### **Vegetarian**

78.00 each

*Samosas  
Vegetable Cocktail Spring Rolls  
Spicy Jalapeno Bites  
Falafel Balls  
Fried Broccoli & Cheese Balls*

### **Gluten-Free**

78.00 each

*Carrot & Cucumber Sticks  
Dip  
Sharp Tasty Cheese  
Camembert Cheese  
Salami  
Pickled Onions  
Semi Dried Tomatoes  
Kalamata Olives  
Crackers*

### **Vegan**

78.00 each

*Falafel Balls  
Risotto Balls  
Carrot & Cucumber Sticks  
Beetroot Hummus  
Pickled Onions  
Balsamic Mushrooms  
Semi Dried Tomatoes  
Kalamata Olives*



# Canapes

*Served Butler style. Minimum 40 adult guests.*

## Cold Options

*Smoked Salmon Blinis with Zesty Cream Cheese*  
*Special California Style Sushi Rolls with Kewpie Mayo GF*  
*Seared Beef on Toasted Ciabatta with Horseradish Cream & Arugula*  
*Peking Duck, Cucumber, Shallot, Asian Pancake*

## Hot Options

*Pork Belly Bao Bun*  
*Japanese Style Karaage Chicken Skewers with Kewpie Mayo*  
*Ruben Sliders*  
*Arancini Balls Chef Assortment with Pesto Aioli*  
*Peking Duck Spring Roll with Hoi Sin Dipping Sauce*

## Sweet Options

*Assorted Macaroons*  
*Warm Spanish Doughnuts with Chocolate Dipping Sauce*  
*Chocolate Brownie*

### Silver Option

*32.00pp (8 pieces pp)*

*Please choose 5 options from the above menu to be served.*

### Gold Option

*40.00pp (10 pieces pp)*

*Please choose 6 options from the above menu to be served.*

# Plated Options

All menus served with fresh dinner rolls & self serve tea & coffee. Minimum 40 adult guests.

## Cold Entree

*Smoked Salmon, Avocado & Pickled Ginger, Mixed Lettuce, Edamame Bean,  
Fried Noodle & Japanese Sesame Dressing*

*Poached Chicken Caesar with Parmesan Custard, Maple Bacon & Toasted Sourdough*

*Thai Spiced Shredded Beef, Bean Sprouts, Fried Shallots, Asian Herbs & Sweet & Sour Dressing GF*

## Hot Entree

*Three Cheese Arancini Ball, Corn Puree, Smoked Cherry Tomato Relish, Soft Feta & Salsa Verde V*

*Caramelised Onion & Bacon Tart, Feta Cheese, Walnut & Apple Salad & Balsamic Glaze*

*Duck Spring Rolls, Mixed Salad & Hoisin Sauce*

*Pork Belly with Shaved Apple, Pickled Grapes, Pistachio Crumble, Potato Puree & Mustard Cream Jus*

*Crumbed Lamb Cutlet, Textures of Pea, Celeriac Hash & Mint Sauce*

## Main Course

*Cream Cheese, Spinach & Feta Filo V*

*Roasted Sweet Potato, Greek Cous Cous, Asparagus & Pesto*

*Pan Seared Barramundi GF*

*Country Mash, Ratatouille, Grilled Asparagus, Hollandaise & Salsa Verde*

*Pan Seared Tasmanian Salmon*

*Balinese Roast Pineapple & Potato Curry, Asian Herbs & Lemongrass Scented Coconut Rice*

*Oven Baked Chicken Supreme GF*

*Country Mash, Asparagus, Dutch Carrot, Creamed Leek & Smoked Bacon Sauce*

*Slow Braised Beef Cheek*

*Country Mash, Honey Roast Carrot, Asparagus & Red Wine Jus*

*Grilled Porterhouse +2.50pp*

*Country Mash, Honey Roast Carrot, Asparagus & Red Wine Jus*

## Dessert

*Sticky Date Pudding with Butterscotch Sauce & Vanilla Ice Cream*

*Vanilla Bean Pannacotta with Rose Syrup & Persian Fairy Floss GF*

*Warm Chocolate Brownie with Raspberry Mascarpone & Fresh Raspberries*

*Biscoff & Banana Trifle with Rum & Raisin Ice Cream*

**2 Course Alternate Drop**

49.95pp

**3 Course Alternate Drop**

61.95pp

V - Vegetarian, GF - Gluten-Free. Please let us know of any dietary requirements your guests may have.



# Buffet

All buffets served with dinner rolls, all condiments & self serve tea & coffee.

## Carvery

Roast Beef GF | Roast Pork or Lamb +1.50pp GF | Honey Mustard Glazed Ham +2.00pp  
All carvery options served alongside Roast Lemon Thyme Chat Potatoes  
& medley of Steamed Seasonal Garden Vegetables GF

## Hot Selections

Oven Baked Tandoori Chicken

served in a creamy butter chicken style sauce with lemongrass infused basmati rice

Country Style Roasted Lemon & Tarragon Chicken

served with creamy bush honey & seeded mustard cream velouté

12 Hour Slow Roasted Tennessee Pulled Beef Brisket

with smoky bbq & coca cola sauce, served with whole baked sweet potato & ranch dressing

Balinese Barramundi Coconut Curry

oven roasted barramundi with kaffia lime, lychees, bean sprout, fresh coriander & fried onion served over lemongrass infused rice

Twice Cooked Asian Pork Belly

apple slaw and chilli caramel

Traditional House Made Lasagne

beef ragu slowly cooked in rich tomato base sauce with cheesy béchamel layered between egg pasta

Spinach & Ricotta Ravioli (V)

tender pasta pockets filled with a creamy mixture of spinach and ricotta  
finished with italian herbed cream sauce and parmesan cheese

Central Thailand Style Massaman Beef Curry

slow braised in coconut milk with potatoes, pineapple & peanuts  
served with coconut jasmine rice

## Salads

Potato Salad

with fried capers mayonnaise, mustard, bacon, pickles, soft boiled egg & chives

Classic Penne Pasta Salad

with semi dried tomato, rocket & spanish onion pesto mayonnaise

Garden Salad

mixed lettuce, tomato, cucumber, carrot, spanish onion & herb dressing

Japanese Sesame Coleslaw

cabbage, corn, carrot, fried noodles, green onion, sesame dressing

## Desserts

Chef's Selection of Hot & Cold Desserts

# Buffet

All buffets served with dinner rolls, all condiments & self serve tea & coffee.

## Additional Options

Hot Selection: 9.00pp

Fresh Prawns: Market Price

Oysters in the ½ Shell: Market Price

Cold Meat Platter: 85.00 each

Cheese Platter 77.00 each

Fruit Platter 55.00 each

### Buffet 1

43.95pp  
Minimum 40 adult guests

Please Choose  
1 x Carvery Dish  
2 x Hot Selections  
2 x Salads  
Chef's Selection of Desserts

### Buffet 2

50.95pp  
Minimum 40 adult guests

Please Choose  
1 x Carvery Dish  
3 x Hot Selections  
3 x Salads  
Chef's Selection of Desserts

### Kids Prices

5 Years & Under  
Free

6-12 Years  
½ Price

V - Vegetarian, GF - Gluten-Free. Please let us know of any dietary requirements your guests may have.

# Themed Buffet

All buffets served with dinner rolls, all condiments & self serve tea & coffee. Minimum 40 adult guests.

## Shanghai

Roast Pork Belly  
with Hoisin Sauce  
Honey Chicken  
with Sesame Seeds & Green Onion  
Salt & Szechuan Pepper Squid  
Special Fried Rice  
Steamed Asian Greens with Oyster Sauce **GF**  
Hokkien Noodle Salad  
Crunchy Asian Slaw with Sesame Dressing

### DESSERTS

Coconut Rice Pudding  
Mango Ice Cream

## Las Vegas

Baked Style Memphis Free-Range Chicken  
with Southern Creamed Corn Gravy  
12 Hr Slow Roasted Tennessee Pulled Beef Brisket with  
Baked Whole Sweet Potato with Ranch Dressing,  
Smoky BBQ & Coca Cola Sauce  
Pork Enchiladas  
with Pico De Gallo & Sour Cream  
Mexican Rice & Beans **GF**  
Corn On The Cob  
Green Goodness Cobb Salad **GF**

### DESSERTS

Pecan Pie  
Apple Pie  
Vanilla Ice Cream

## Bombay

South Indian Masala Barramundi  
Oven Baked Tandoori Chicken served in a Creamy  
Tomato Base Butter Chicken Style Sauce  
Slow Braised Bay of Bengal Beef Madras  
A Tomato Based Curry with Cinnamon,  
Fenugreek & Tamarind Paste  
Basmati Coconut Rice **V**  
Bombay Roast Potatoes  
Chickpea & Lentil Dahl **V**  
Kachumber Salad **V**  
Mango Chutney  
Mint Raita

### DESSERTS

Rice Kheer Pudding  
Passionfruit Ice Cream

## Sicily

Slow Roasted Shoulder of Beef **GF**  
Rosemary & Garlic Roast Chat Potatoes **GF**  
Hunter's Chicken Cacciatore  
Tender Free-Range Chicken in a Classic Aromatics  
Italian Tomato & Oregano Sauce  
with Mushroom & Olive  
Spinach & Ricotta Ravioli Pasta  
A Cream Base Sauce with Cured Pork, Onion,  
Mushrooms & Parmesan Cheese  
Char Grilled Ratatouille Vegetables with Creamy  
Polenta **GF**

Italian Bread Salad

### DESSERTS

Tiramisu  
Orange & Almond Cake  
Lemon Cheesecake

## Themed Buffet

Shanghai Buffet 47.00pp  
Bombay Buffet 46.00pp  
Las Vegas Buffet 46.00pp  
Sicily Buffet 45.00pp

## Kids Prices

5 Years & Under  
Free  
6-12 Years  
½ Price

V - Vegetarian, GF - Gluten-Free. Please let us know of any dietary requirements your guests may have.

# BBQ Buffet

All buffets served with dinner rolls, condiments & self serve tea & coffee.

## Outback

**29.95pp**

### **Cold Selection**

*Gourmet Brioche Burger Bun with Butter*  
*Assorted Green Salad GF*  
*Sliced Cheese Sliced Tomato, Beetroot GF*  
*Coleslaw GF*

### **Hot Selection**

*Char Grilled Beef Patty*  
*Gourmet Selection of Assorted Sausages*  
*Grilled Portuguese Chicken*  
*Sautéed Onions*  
*Condiments*

## Bushman's

**39.95pp**

### **Cold Selection**

*Gourmet Brioche Burger Bun with Butter*  
*Assorted Green Salad GF*  
*Sliced Cheese, Sliced Tomato & Beetroot GF*  
*Coleslaw GF*  
*Creamy Pasta Salad*

### **Hot Selection**

*Char Grilled Beef Patty*  
*Gourmet Sausages*  
*Grilled Portuguese Chicken*  
*Sautéed Onions*  
*Potato Bake*  
*Condiments*

### **Dessert**

*Pavlova with Cream & Fruit*  
*Apple Crumble & Ice Cream*

# Beverage Packages

## Standard

### SPARKLING WINE

*Brown Brothers Origins Prosecco*

### WHITE WINE

*Moonstruck Sauvignon Blanc*

*Moonstruck Moscato*

### RED WINE

*Moonstruck Shiraz*

### DRAUGHT BEERS

### POST MIX

*2 hour duration 42.00pp*

*3 hour duration 50.00pp*

*4 hour duration 58.00pp*

*5 hour duration 66.00pp*

## Deluxe

### SPARKLING WINE

*Brown Brothers Prosecco NV*

*Brown Brothers Origins Prosecco*

### WHITE WINE

*Brown Brothers Origins Sauvignon Blanc*

*Brown Brothers Moscato*

### RED WINE

*Brown Brothers Origins Cabernet Sauvignon*

*Brown Brothers Origins Shiraz*

### DRAUGHT BEERS

### POST MIX

*2 hour duration 45.00pp*

*3 hour duration 52.00pp*

*4 hour duration 63.00pp*

*5 hour duration 73.00pp*

## Spirits

*to be added to Standard or Deluxe Package only*

*Bundaberg Rum*

*Jim Beam Bourbon*

*Johnnie Walker Red Scotch*

*Smirnoff Vodka*

*Bacardi*

*Gordon's Gin*

*Canadian Club*

*1 hour duration 35.00pp*

*2 hour duration 40.00pp*

*3 hour duration 48.00pp*

*4 hour duration 56.00pp*

*5 hour duration 60.00pp*

### Option 1 Package

*Choose a Beverage Package*

### Option 2 Bar Tab

*Your choice of beverages  
to a specified limit*

### Option 3 Cash Bar

*Your guests pay for their  
own drinks*

# Beverage List

## Heavy Beers

Great Northern Original  
Pure Blonde  
Corona

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## Light Beers

Carlton Mid Strength  
Great Northern Crisp  
Hahn Premium Light  
XXXX Gold  
Hahn 3.5

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## Draught Beverages

XXXX Gold  
Hahn 3.5  
James Squire Ginger Beer  
Hahn Premium Light  
Great Northern Original

*Selected Other Beers Available On Request*

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## Ciders

Sommersby Apple/Pear  
Strongbow

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## Zero Alcohol Beers

XXXX Zero  
Great Northern Zero

## Spirits & Liqueurs

### STANDARD

Scotch  
Bourbon  
Vodka  
Bacardi  
Gin  
Rum

### DELUXE

Canadian Club  
Baileys  
Midori  
Cointreau  
Jack Daniels  
Malibu  
Kahlua  
Tia Maria  
Southern Comfort  
Wild Turkey

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## Premix Drinks

Bundaberg Rum & Cola  
Jim Beam & Cola  
Jack Daniels & Cola  
CC & Dry  
Smirnoff Red  
Smirnoff Black  
Cruisers

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## Soft Drinks

Soda Water  
Tonic Water  
Ginger Beer  
Orange Juice  
Lemon, Lime & Bitters  
Post Mix Soft Drink



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# Wine List

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## Sparkling Wine

*Bottle Only*

*Brown Brothers Prosecco NV*  
*Brown Brothers Sparkling Moscato 200ml*  
*Brown Brothers Sparkling Moscato Rose 200ml*  
*Brown Brothers Prosecco 200ml*  
*Brown Brothers Origins Prosecco 750ml*

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## White Wine

*Moonstruck Moscato*  
*Moonstruck Sauvignon Blanc*  
*Brown Brothers Origins Sauvignon Blanc*  
*Brown Brothers Origins Chardonnay*

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## Red Wine

*Moonstruck Heathcote Shiraz*  
*Brown Brothers Origins Shiraz*  
*Brown Brothers Origins Cabernet Sauvignon*  
*Brown Brothers Origins Merlot*

# Terms & Conditions

## CONFIRMATION OF BOOKING

Your reservation is considered confirmed on receipt of the Venue Fee and a signed copy of the Terms and Conditions document. The venue fee payment is required in full within 7 days of the original reservation to secure the room. If these are not received within this time we reserve the right to re-allocate or cancel any function space being held without any further notice. Please note that minimum numbers are required for our function areas. Non Profit organisations are advised that in the event of dates coinciding with a paid booking, the paid booking will take precedence.

## COSTS AND CHARGES

Final numbers are required 14 days prior and charges will be based on this guaranteed minimum or final head count, whichever is greater. A price adjustment may apply for any changes or alterations to a set menu. We advise that menus, prices and conditions may change without notice. No Members Prices on Function Beverages. Musicians, videographers and photographers must be paid for and included in the overall number of guests attending the function. A charge may apply for each change made to the function/set up within 48 hours of the function date.

## PAYMENT

We accept cash, credit card, direct deposit, or bank cheque. We do not provide credit. The contract signatory is liable to pay all money due under this Agreement. Full payment of the catering and any beverage package cost is required 14 days prior to the event. Any extra food and beverage consumed is required to be settled at the completion of the function. We will not proceed with the Event until payment in full (cleared funds) has been received.

## CANCELLATIONS

Postponement of any function will be considered a cancellation. All cancellations are required in writing. If for any reason your function is cancelled, the following conditions apply:

- All deposits are non-refundable upon cancellation
- 1-3 months prior to function you will be liable for 25% of the estimated final account based on what has been confirmed with the Function Coordinator
- Less than 2-4 weeks prior to the function – you will be liable for 50% of the estimated final account based on what has been confirmed with the Function Coordinator
- 14 days prior to the function - liable for full payment of the estimated final account based on what has been confirmed with the Function Coordinator

## FUNCTION DETAILS

To ensure the success of your function we require confirmation, in writing, of final numbers, menu choices, beverage requirements, room setup, floor plan, equipment requirements and schedule no less than 14 days prior.

## TIME EXTENSIONS

Clients are advised that the room must be vacated by the finishing time as stated on the Event Order. Any extension must be arranged prior to the function - additional charges may apply.

## EQUIPMENT/HIRE CHARGES

Charges may apply for special equipment or facilities provided for each function – please discuss costs and needs with the Function Coordinator. Any equipment, connections or ancillary items provided by Brother's Leagues Club that are damaged or not returned will be invoiced at full replacement value. Brothers Leagues Club does not provide technical support for AV equipment, however technical support can be arranged via a sub contractor upon request (extra charges apply).

## BYO

The provision for BYO food is not permitted. Due to licensing laws, no beverage may be brought onto or taken off the property by any party, with the exception of unopened, purchased takeaway beverages.

## CHILDREN

Children are welcome to stay for the duration of the function or until midnight only (whichever comes first) unless they are asleep, in which case the parent/guardian will be asked to take the child/children home (young babies in prams are an exception). Portacots, mattresses, etc are NOT permitted.

## DELIVERY & PICKUP OF EQUIPMENT

The venue must be advised of all deliveries and collections made on behalf of the client. Payment for deliveries of goods must be made by the client in advance. Assistance for moving equipment in or out of the venue will be dependant of staff availability.

Due to limited storage capacity, all materials for packaging, crates, boxes etc and equipment such as props, displays and so on must be removed from the venue at the conclusion of the event unless otherwise permitted by the Club.

## RESPONSIBILITY

The patron assumes financial responsibility for all damage caused by them or any of their guests, invitees or other people attending the function, whether in the function rooms or in another part of the venue, including accidental activation of smoke alarms/detectors.

General and normal cleaning is included in the cost of the venue fee charge, but additional charges may be payable if the function has created cleaning needs above and beyond normal cleaning.

The venue will take all necessary care but will not accept responsibility for damage or loss of the client's property in the venue before, during or after a function. This includes gifts and/or decorations.

The patron is responsible to conduct the function in an orderly manner and in full compliance with the rules and House Policy of the venue and all applicable laws. We reserve the right to intervene if a function's activities are considered illegal, noisy or offensive. If the Club has reason to believe that a function will affect the smooth running of the Club, its security or reputation, it reserves the right to cancel the function.

The venue reserves the right to refuse the service of alcohol to any guests it considers to be under age, intoxicated or behaving in an offensive manner and they may be asked to leave the premises.

All guests must conform to the Club's Dress Regulations and Policies at all times.

Clients must ensure that all external contractors (eg: photographers, band members, AV technicians, etc) must have all necessary licenses, insurances and approvals to undertake the relevant activity.

## DRESS REGULATIONS

To maintain the high dress standards enjoyed at your club we request that the following regulations be adhered to. Swimwear, bare feet, headwear, numbered sports jerseys, t-shirts with offensive or obscene language, singlets or sleeveless t-shirts and football boots not permitted. Management reserves the right to refuse entry to anyone who, in its opinion, is not suitably groomed or attired. Untidy, faded or frayed clothing and work clothes not permitted after 6pm. Children welcome after 10pm, however must be supervised. Under 18s not permitted in the gaming lounge.

## FIRE & SAFETY

Exit doors must be free of blockages, such as display stands, screens and decorations. Exit doors must not be locked, and exit signs must be clearly visible.

Highly Flammable materials are not permitted. The use of smoke machines, open flames, heaters, lamps, etc, is not permitted.

## UNFORESEEN CIRCUMSTANCES

In the event of Brothers Leagues Clubs' inability to comply with any of the provisions due to: termination or interruption of gas or electricity supplies, industrial disputes, plant and equipment failure, earthquake, fire, flood, cyclone, unavailability of food supplies, or any other unforeseen contingency or accident. Brothers Leagues Club reserves the right to cancel any booking and refund any deposit and all monies paid. Neither the clients/s nor the Club shall be liable for the non-performance of this agreement. In no event shall the Club be liable for the loss of profit or consequential damages whether based on breach of contract, warranty or otherwise. Where facilities booked are unavailable due to causes beyond the control of the Club, the Club reserves the right to substitute similar facilities.