



FUNCTION INFORMATION

Thank you for enquiring about The Angle Vale Tavern for your forthcoming event.

In this booklet you will find all the information you may need for your event.

If you have any further questions or wish to book your event, please do not hesitate to contact us on the details listed to the right.

Warm Regards, The Angle Vale Tavern Team.



ANGLE VALE
TAVERN

**ALFRESCO ROOM
HIRE**

**CATERING AND
BEVERAGE
PACKAGES
AVAILABLE**

**BIRTHDAYS,
ENGAGEMENTS,
AWARD NIGHTS OR
ANY CELEBRATION**

**COCKTAIL STYLE
EVENT CATERING
FOR 90 PEOPLE
MAXIMUM**

**SEATED DINING
EXPERIENCE FOR 70
PEOPLE MAXIMUM**

ANGLE VALE TAVERN

115 Heaslip Road
Angle Vale SA 5117

manager@anglevletavern.com

(08) 8284 7733

Terms and Conditions

Facilities

At The Angle Vale Tavern, we offer a casual, modern alfresco area; perfect setting for intimate private functions. The area comes equipped with outdoor heaters, air conditioning and ceiling shutters ensuring your event has the perfect temperature-controlled space.

Our friendly staff take care of setting up the area the way you would like it and have a few layout options to choose from (please see floor plans attached). The venue provides all furniture, table clothes, napkins and dinnerware.

There is a TV available to use at your leisure with HDMI outlets to easily connect your laptop or any other compatible device.

We offer wheelchair access to all areas of the venue and a large carpark surrounding the building.

Availability

We encourage you to make a tentative booking for the date of your function to confirm our availability. We do require a deposit 14 days prior to your event to secure your time slot.

If through circumstances beyond the control of the Angle Vale Tavern management and the area may not be available to the hirer on the requested date, The Angle Vale Tavern shall not be liable for any loss suffered by the hirer as a result of the venue not being safe for use. These circumstances may include, but are not limited to; industrial dispute, fire, flood or any other act of nature.

Bookings and Deposits

Please be aware venue hire is not confirmed until a refundable \$100 deposit has been received and the Terms and Conditions of the venue hire have been signed and returned.

Deposits must be received within 14 days after tentative booking has been made to secure the venue. If a deposit has not been received or the Terms and Conditions are not signed and returned your area may be booked out by another guest without notice to you.

Deposits can be paid via Credit Card, Eftpos or cash at the venue within trading hours.

Your \$100 deposit may be refunded to you after the event has finished. This will either be on the night (depending on the time) or within the following 7 days. The deposit will be refunded in full as long as there are no excessive breakages and no excessive cleaning required.

An additional security bond may also be required at the discretion of Tavern Management.

Confirmation of People Attending

We require a final confirmation of attendees 14 days prior to your event for catering and staffing purposes. If numbers on the day of the event are less than the numbers confirmed 14 days prior, the full payment quoted will be charged and the client will not be entitled to a refund of any monies already paid.

Catering

Food and platter selections must be confirmed a minimum of 14 days prior to your event. This includes all special dietary information such as; Vegetarian, Gluten free, Lactose free, etc.

All food is served before 8.30pm; any variations must be approved by Management prior to the event and may incur an additional cost.

Bistro staff will offer food to you and your guests, then place the platter on the designated table for you and your guests to continue to enjoy.

There is to be no outside catering brought into the venue, the only exception to this is a celebratory cake. All celebration cakes must be assembled by yourself or a designated staff member.

If you wish to have a particular food we do not currently offer, please speak to management and we will cater to the best of our abilities.

Beverages

Our beverage packages to offer your guests are; a cash bar (guests pay for drinks themselves), a Bar Tab or Subsidised Package.

There is a BYO policy in our liquor licensing act which states we are not to allow guests to bring their own drinks into our venue. The only exception to this is sealed bottles of wine or champagne. Corkage charges do apply.

Your event can have more than one beverage arrangement. If this is an arrangement you would like to offer at your event please make management staff aware when confirming your booking.

Full Payment

Full payment is required 14 days prior to your event date. Method of payment includes most major credit cards, Eftpos or Cash at the venue within trading hours. Minimum spends apply.

The Alfresco area hire is \$200 for a duration of 5 hours (unless otherwise specified in writing by management), with an additional \$100 refundable deposit (paid when confirming your booking).

Any additional requests made within the final 14 days before your event, will require immediate payment, unless otherwise agreed upon by management.

Decorations

You are more than welcome to decorate the space yourself at a time agreed upon between yourself and management.

Any decorations you wish to use need to be approved by management the day prior to your event. If you wish to hang any decorations from the ceiling, it must be done by our staff to adhere to our WHS policies. If you wish to have any decorations fixed to the wall, these must also be approved by management and hung by staff.

If you wish to use glitter or table scatters, an extra cleaning fee will apply.

Glitter canons, smoke machines, dry ice, confetti and rice grains are not permitted in the venue at any time.

Cancellations

In the unfortunate event of a cancellation management must receive confirmation of the cancellation in writing. Cancellation of up to 2 weeks prior to the function date will result in the forfeiting your deposits, all monies paid to date retained by the venue and extra fees may incur to cover loss of business.

Any cancellation within 2 weeks prior to the date of the function will result in being charged full price for the event or an amount agreed upon by management.

If you wish to change the date a fee may apply.

Cancellations during peak business periods will incur further charges to cover loss of business.

Responsibilities of the Hirer

The client will be responsible for any damages or breakages sustained to the Angle Vale Tavern. If any equipment owned or hired by the Angle Vale Tavern is damaged, the client will have to pay the full amount to repair or replace equipment.

The Angle Vale Tavern will not accept any responsibility for any loss injuries sustained by any person as a result of the equipment installed at the venue. Whether the equipment has been installed by the venue, the client or any parties acting on behalf of the client.

The Angle Vale Tavern accepts no responsibility for any goods or gifts left unattended.

All attendees utilize the facilities at their own risk. Tavern management reserves the right to exclude or remove any or all objectionable persons from the venue without liability.

Tavern Management reserve the right to Cease any function if;

- ◆ Misleading information had been supplied upon booking
- ◆ Any inappropriate behaviour occurs towards other patrons, general public, staff or any other Angle Vale Tavern Representatives
- ◆ The Law or Governing body acts and requirements are caused to be in breach by an attendee of the function

If the person of contact on the day is different to the original client, it is the responsibility of the original client to communicate these terms and conditions to the alternate contact person. It is the client's responsibility to communicate these terms and conditions to their guests attending.

Cleaning and Breakages

General cleaning is included in the hire cost of the area. If cleaning requirements following your function are judged by venue management as excessive, additional cleaning charges will apply and need to be paid in full within 14 days of notice to the client.

Cocktail Function Menu

Cold Platter Menu

- ❖ Antipasto platter:
Olives, cold meats, roasted capsicums, dukkah, balsamic and olive oil dipping bread **\$110.00**
- ❖ Cheese platter:
A selection of mixed cheeses with crackers, nuts & dried fruit **\$110.00**
- ❖ Fruit platter:
An assortment of Fresh Seasonal Fruits **\$80.00**
- ❖ Bruschetta tarts:
Diced tomato onion haloumi parsley served in a short pastry tart shell **\$80.00**

Canapes Hot Platter Menu

- ❖ Seasoned beef skewers with tomato relish **\$80.00**
- ❖ Chicken satay skewers with satay sauce **\$80.00**
- ❖ Sticky glazed chicken wings with franks hot sauce **\$80.00**
- ❖ Grilled prawn skewers with sweet chilli and coriander dipping sauce **\$80.00**
- ❖ Pumpkin and parmesan arancini balls **\$80.00**
- ❖ Pies, Pasties, Sausage rolls (36 pieces) **\$70.00** or (60 pieces) **\$100.00**
- ❖ Spring rolls, Dim sims, Curry puffs with sweet chilli sauce **\$70.00**
- ❖ Sidewinders with sour cream and sweet chilli sauce **\$75**

Seated Dining Functions

All our Seated Dining Functions will be given a set menu of 3-5 choices, based on our current menu. The items chosen for the menu will be negotiated by all parties involved.

Food Costs will be quoted per person to cover all costs. The maximum charge is \$45 per head.



Function Booking Form

| | |
|---|--|
| Client Name(s) | |
| Primary Contact | |
| Secondary Contact | |
| Email Address | |
| Postal Address | |
| Function Date | |
| Quoted Costing | |
| Start Time | |
| Finish Time (approx.) | |
| Number of Guests (approx.) | |
| Catering option(s) Please include Dietary Information | |
| Beverage Option(s) | |
| Colour Theme | |
| Decorations or Equipment required | |

Thank you for booking your event at The Angle Vale Tavern and our team look forward to making your function a memorable event.

Please sign and return to accept the details and pricing of the attached quotation and agree to the terms and conditions explained in this booklet. Please return the signed copy of this form to the Angle Vale Tavern Management along with evidence of your deposit.

I, _____, hereby agree to the Terms and Conditions written in this booklet, and quoted pricing.

Signed: _____

Date: _____