



# Overview

We are pleased to present a selection of Corporate Hospitality options for the Melbourne leg of the Nissan Corporate Triathlon National Series 2012. Please find a range of catering and marquee options that will allow you to tailor a package to suit both your group size and your budget.

## Some important points to note before making your booking:

### Marquee & catering bookings

- Open @ 9.00 am on Monday 28th Nov 2011
- Bookings will only be accepted upon receipt of a fully completed booking form
- Please ensure terms and conditions are signed when completing the form
- Please ensure full payment details are completed on the booking form
- All marquee and catering bookings are handled by Fred and Ginger Catering
- All prices listed include 10% GST

### Official suppliers

- Harry the Hirer is the official marquee and equipment supplier
- Fred and Ginger Catering are the official catering supplier
- No other hire or catering companies will be permitted access to the event

### Signage

- All marquees will be provided with a company sign on the front in capital letters, in the interest of event sponsors no logos are allowed
- Each marquee is permitted to display one company sign no larger than 600mm x 1200mm on the inside of the marquee only

### Event restrictions

- No BYO Alcohol is permitted at the event
- Client's are not permitted to bring BBQ's onto the site

### Marquee and catering confirmation

- Clients successful in obtaining a marquee will be notified in writing no later than Friday 16th December 2011
- Alterations and additions to catering and equipment orders can be made up until Friday 17th February 2012
- No bookings will be confirmed until payment in full has been received
- Marquee and catering information inclusive of your marquee locations will be notified in writing no later than Friday 24<sup>th</sup> February 2012

### Contact Us

Should you require additional information regarding Corporate Hospitality please don't hesitate to contact us.

Fred and Ginger Catering Pty Ltd  
Amanda Marston  
Ph: 03) 9329 7765  
Email: [amanda@fredandgingercatering.com.au](mailto:amanda@fredandgingercatering.com.au)

# Marquee Options

## OPTION 1 - Ormond Esplanade Marquees

Ormond Esplanade marquees are a great way to host your competitors & guests on event day. The marquees include a basic furniture package & you have the option of self-catering or selecting a catering package provided by Fred and Ginger Catering.

### Inclusions

- Furnished marquee with basic cafe style seating
- Event site fee
- Corflute sign with company name placed on front of Marquee (no logos)
- Fencing
- Option to purchase catering or self-catering permitted
- Option to purchase alcoholic beverages
- Furniture upgrades available
- Option to add flooring

### Ormond Esplanade Marquee Packages

- Ormond Mini - 3m x 3m @ \$885.00**
  - Marquee, 8 white bistro chairs, 2 white garden tables & 1 trestle table
- Ormond Single - 6m x 4.5m @ \$1760.00**
  - Marquee, 16 white bistro chairs, 4 white garden tables & 2 trestle tables
- Ormond Double - 6m x 9m @ \$2795.00**
  - Marquee, 24 white bistro chairs, 6 white garden tables & 4 trestle tables
- Ormond Triple - 6m x 13.5m @ \$3980.00**
  - Marquee, 40 white bistro chairs, 10 white garden tables & 6 trestle tables

## OPTION 2 - Head Street STANDARD Marquees

Head Street standard marquee sites provide a haven for your guests & guarantee you a prime location to watch the event, the marquees include a basic furniture package and a selection of catering options (additional cost) provided by Fred and Ginger Catering.

### Inclusions

- Furnished marquee with basic cafe style seating
- Event site fee
- Corflute sign with company name placed on front of Marquee (no logos)
- Fencing
- Selection of catering packages to purchase
- Option to purchase alcoholic beverages
- No self-catering permitted, **clients must select either the brunch box menu, cold, or hot grazing menu**
- Furniture upgrades available
- Option to add flooring

### Head St STANDARD Marquee Packages

- Head St STANDARD Single - 6m x 4.5m @ \$1760.00**
  - Marquee, 16 white bistro chairs, 4 white garden tables & 2 trestle tables
- Head St STANDARD Double - 6m x 9m @ \$2795.00**
  - Marquee, 24 white bistro chairs, 6 white garden tables & 4 trestle tables
- Head St STANDARD Triple - 6m x 13.5m @ \$3980.00**
  - Marquee, 40 white bistro chairs, 10 white garden tables & 6 trestle tables

# Marquee Options

## OPTION 3 - Head Street SUPERSITE Marquees

Superbly located close to the finish line and team transition, these fully furnished & catered sites provide the ultimate in event day hospitality. Dedicated waiters & your very own chef will service your marquee, allowing you to sit back relax & enjoy the event.

### Inclusions

- Fully furnished marquee with cafe style seating and coloured cushions
- High Bar
- Clothed catering service tables
- Full cooking and service equipment
- Event site fee
- Dedicated waiters & chefs\*
- Gourmet grazing menu (select either the hot or cold grazing menu from catering section)
- Selected non-alcoholic beverages
- Corflute sign with company name placed on front of Marquee (no logos)
- Option to purchase alcoholic beverages
- Option to add flooring

### Head St SUPERSITE Marquee Packages

Head St SUPERSITE Single - Minimum 40 guests (6m x 4.5m) @ \$140.00 per guest

Head St SUPERSITE Double - Min 70 guests (6m x 9m) @ \$135.00 per guest

Head St SUPERSITE Triple - Min 100 guests (6m x 13.5m) @ \$130.00 per guest

*\* Chefs will work in kitchens behind your marquee to maximise space for your competitors*

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### ADDITIONAL HIRE EQUIPMENT

- Gas BBQ @ \$150.00
- BBQ tool kit @ \$8.50
- Chafing dishes @ \$64.00
- Bin with liner @ \$12.00
- Square table linen @ \$20.00
- Trestle table linen @ \$28.00
- Ice Tub @ \$10.00
- Carpet tiles and wooden floor
  - Single Site @ \$971.00
  - Double Site @ \$1866.00
  - Triple Site @ \$2839.00

To discuss furniture upgrade options please contact Ben Kinnear @ Harry the Hirer 03) 9429 8688

# Marquee Options

The map bellow provides you with a reference for marquee locations at the event to help you decide the best site for your company.

## Ormond Esplanade Marquees

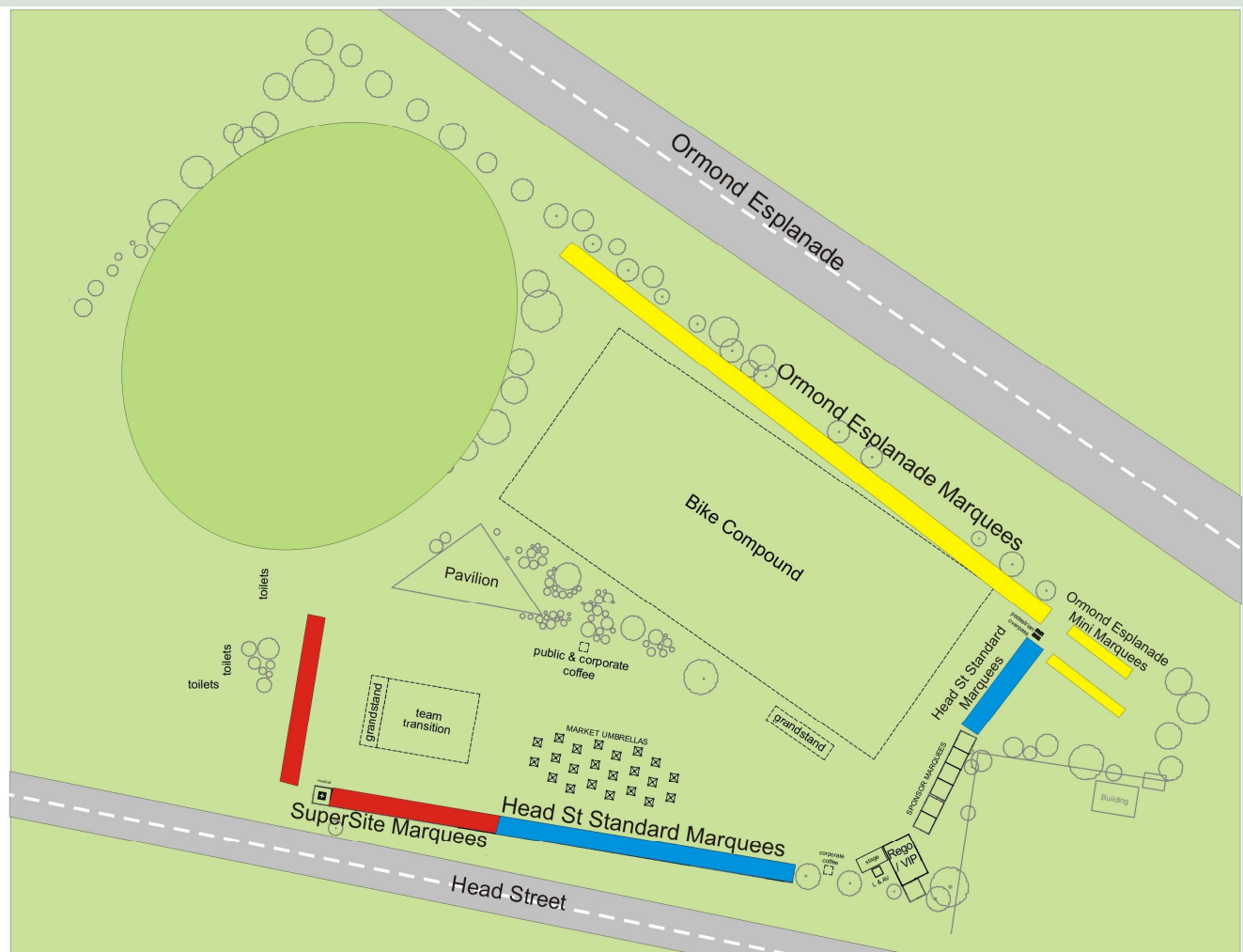
- Basic furniture included
- Self-catering permitted
- Catering options available to purchase

## Head St STANDARD Marquees

- Basic furniture included
- No BYO food or beverages
- Catering options available to purchase

## Head St SUPERSITE Marquees

- Premium furniture included
- Cooking equipment included
- Catering included
- Service staff included
- No BYO food or beverages



# Catering

## BEACH HAMPER MENU

Delicious individual breakfast bags, full of handmade brunch treats, provide a great catering option for small teams and teams without marquees

### FEATURES

- Individual hamper bag per guest
- Refresher Towels
- Wooden cutlery

### MENU

- Oven dried tomato, Persian feta and caramelised leek puff pastry tart (V)
- Baguette with crispy Otway bacon, tomato, lettuce and mustard aioli
- Macadamia nut honey joy
- Fresh cut fruit salad
- 1 x Emma & Toms Life Juice
- 1 x Still water

COST @ \$39.00 per guest

MIN GUEST NUMBERS - 5 guests

*(Can only be ordered for Ormond Esplanade Marquees & clients without a marquee)*

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## BRUNCH BOX MENU

The brunch box menu provides you with classic ingredients to cook your own brunch menu

### FEATURES

- Gas BBQ
- BBQ Toolkit
- Trestle linen for catering service tables
- Brunch box delivered to your marquee
- Staff not included

### MENU

- Pancakes
  - Pancake mix ready to pour onto the BBQ
  - Seasonal berry confetti, whipped butter and Maple Syrup to serve with your pancakes
- Egg and bacon muffins
  - Free range eggs, Otway bacon, English Muffins, aged cheddar and BBQ sauce to make your own bacon and egg muffins
- New York style hot dogs
  - Artisan chipolata sausages, cornichon salsa, buttermilk baguettes and mustard relish to make your own hot dogs.
- Cheese Burgers
  - Gippsland beef burgers, cheddar, dill pickle, ketchup and mustard to make your own cheeseburgers (handmade vegetarian burgers also available)
- Salads
  - Fancy coleslaw with Housemade mayo dressing
  - Chat potato salad with caramelised onion, crispy bacon and Pommery mustard aioli

COST @ \$48.00pp

MIN GUEST NUMBERS - 40 guests

*(Can only be ordered for Ormond Esplanade Marquees & Head St STANDARD Marquees)*

# Catering

## PLATTER MENU

We have provided a range of platters that are be delivered ready to devour or collected from our event kitchen for companies not taking a marquee. This allows you to design your own menu to suit both your group size and your budget.

## MENU

- Baguettes with herb chicken schnitzel and house slaw @ **\$8.50 each**
  - Baguettes with heirloom tomato, bocconcini and fresh basil (V) @ **\$8.50 each**
  - Handmade egg and bacon pizza squares @ **\$8.50 per serve (2 per serve)**
  - Cherry tomato, Persian feta and caramelised leek puff pastry tarts (V) @ **\$8.50 each**
  - Macadamia nut honey joys @ **\$4.50 each**
  - Apple teacakes with maple syrup icing @ **\$4.50 each**
  - Fresh cut fruit salad cups @ **\$8.50 each**
  - Cheese board with lavosh, dried fruit and shiraz paste @ **\$140.00 (Serves 10)**
  - Charcuterie board with aged cheddar and Artisan breads @ **\$140.00 (Serves 10)**
- Minimum 10 per item, except the cheese and ploughman's boards  
(Can only be ordered for Ormond Esplanade Marquees and as an addition to the brunch box menu for Head Street STANDARD Sites)*

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## COLD GOURMET GRAZING MENU

### FEATURES

- Clothed catering service tables
- Full cooking and service equipment
- Dedicated waiters & chefs
- Menu listed below
- Non-alcoholic beverage packages

## The Menu

### To Start

- Fresh seasonal fruit platters & assorted sweet mini muffins selections

### Ploughman Boards to share, overflowing with:

- Mt Zero Manzanilla olives
- Shaved prosciutto and grilled chorizo
- Smokey tomato rubbed chicken breast
- Rare roast beef with horseradish crème fraiche
- Farmhouse terrine
- Roasted butternut pumpkin and rosemary risotto bites (V)

### Salad Platters

- Smoked ocean trout nicoise with kipfler potato and coriander oil (GF)
- Grilled chicken Caesar salad with crispy pancetta, herb croutons and fresh anchovies
- Moroccan Chickpea and pomegranate salad with torn herbs (V)

### To Finish

- Cheese boards with lavosh, dried fruit and shiraz and thyme paste
- Macadamia nut honey joys

### Beverages (2 per guest)

- Emma and Toms Life Juices, still water and Gatorade

**COST @ \$60.00pp**

**MIN GUEST NUMBERS - 40 guests**

*(Can only be ordered for Head St SUPERSITE & Head St STANDARD Marquees)*

# Catering

## HOT GOURMET GRAZING MENU

### FEATURES

- Clothed catering service tables
- Full cooking and service equipment
- Dedicated waiters & chefs
- Menu listed below
- Non-alcoholic beverage packages

### The Menu

#### To Start

- Fresh seasonal fruit platters & assorted sweet mini muffins selections

#### Hot Grazing Items

- Free range egg and Otway bacon brunch pizza squares
- Harissa basted lamb cutlets with minted yoghurt
- Artisan chipolatas in buttermilk baguettes with cornichon salsa and mustard relish
- Maple glazed chicken skewers
- Zucchini, corn, feta and preserved lemon fritters

#### Salad Platters

- Fancy coleslaw with Housemade mayo dressing
- Chat potato salad with caramelised onion, crispy bacon and Pommery mustard aioli

#### To Finish

- Cheese boards with lavosh, dried fruit and shiraz and thyme paste
- Macadamia nut honey joys

#### Beverages (2 per guest)

- Emma and Toms Life Juices, still water and Gatorade

COST @ \$70.00pp

MIN GUEST NUMBERS - 40 guests

*(Can only be ordered for Head St SUPERSITE & Head St STANDARD Marquees)*

# Beverage Options

## FEATURES

- Beverages delivered to your site ice cold
- Ice and ice tubs supplied with all beverage orders
- Plastic recycled cups provided with all alcoholic beverages
- Left over beverages are the clients to keep

## STAFF

- Clients in a marquee (except Head Street SUPERSITES) wishing to purchase alcoholic beverages will be required to hire a Fred and Ginger Staff member holding an RSA certificate to service the alcohol for a minimum of 4 hours @ \$50.00 per hour.

*Where possible we will share the cost of the beverage waiter with adjacent marquees*

## Non Alcoholic Beverages

- Espresso Coffee Vouchers - Redeemable at event coffee carts @ \$4.50 each
- Still water @ \$3.50 per bottle
- Gatorade (assorted flavours) @ \$4.00 per bottle
- Emma and Toms Life Juice (assorted flavours) @ \$4.50 per bottle
- Selection of Schweppes soft drink cans (assorted flavours) @ \$3.00 per can
- Ice (for clients bringing own non-alcoholic beverages) @ \$7.00 per bag (including delivery to your site)

## Beer

- James Boag's Premium Lager @ \$5.00 each
- Corona @ \$6.00 each
- Asahi @ \$6.00 each
- James Boag's Premium Light @ \$4.00 each

## Sparkling

- Airlie Bank NV, Yarra Valley VIC @ \$25.00 each
- Willow Creek Brut, Mornington Peninsula @ \$35.00 each

## White Wine

- 'The Haka' Sauvignon Blanc, Marlborough NZ @ \$25.00 each
- Rocky Gully Riesling, Frankland, WA @ \$28.00 each
- Punt Road 'Airlie Bank' Chardonnay, Yarra Valley VIC @ \$32.00 each

## Red Wine

- Rocky Gully Cabernet Sauvignon, Frankland, WA @ \$25.00
- Scotchmans Hill Shiraz, Bellarine VIC @ \$28.00 each
- Punt Road 'Airlie Bank' Pinot Noir, Yarra Valley VIC @ \$32.00 each

# Reservation Form

## MARQUEES - select one option

|                   |   |              |
|-------------------|---|--------------|
| Ormond Esplanade  | Mini site @ \$885.00                              | \$           |
| Ormond Esplanade  | Single site @ \$1760.00                           | \$           |
| Ormond Esplanade  | Double site @ \$2795.00                           | \$           |
| Ormond Esplanade  | Triple site @ \$3980.00                           | \$           |
| Head St STANDARD  | Single site @ \$1760.00                           | \$           |
| Head St STANDARD  | Double site @ \$2795.00                           | \$           |
| Head St STANDARD  | Triple site @ \$3980.00                           | \$           |
| Head St SUPERSITE | Single Site @ \$140.00pp<br><i>Min 40 guests</i>  | No. Guests = |
| Head St SUPERSITE | Double Site @ \$135.00pp<br><i>Min 70 guests</i>  | No. Guests = |
| Head St SUPERSITE | Triple Site @ \$130.00pp<br><i>Min 100 guests</i> | No. Guests = |
| <b>SUBTOTAL</b>   |   | <b>\$</b>    |

## ADDITIONAL FURNITURE/EQUIPMENT/FLOORING - optional

|  |                   |             |   |
|--|-------------------|-------------|---|
| Gas BBQ                                      | No. items         | \$150.00 ea | = |
| BBQ tool kit                                 | No. items         | \$8.50 ea   | = |
| Chafing dish                                 | No. items         | \$64.00 ea  | = |
| Bin with liner                               | No. items         | \$12.00 ea  | = |
| Square table linen                           | No. items         | \$20.00 ea  | = |
| Trestle table linen                          | No. items         | \$28.00 ea  | = |
| Ice Tub                                      | No. items         | \$10.00 ea  | = |
| Carpet tiles and wooden floor<br>Single site | Please tick _____ | \$971.00    | = |
| Carpet tiles and wooden floor<br>Double site | Please tick _____ | \$1866.00   | = |
| Carpet tiles and wooden floor<br>Triple site | Please tick _____ | \$2839.00   | = |
| <b>SUBTOTAL</b>                              |                   | <b>\$</b>   |   |

## CATERING

|  |            |             |   |
|--|------------|-------------|---|
| Beach Hamper (min 5)                   | No. guests | \$39.00 pp  | = |
| Brunch Box (min 40)                    | No. guests | \$48.00 pp  | = |
| Chicken schnitzel baguettes (min 10)   | No. items  | \$8.50 ea   | = |
| Heirloom tomato baguettes (V) (min 10) | No. items  | \$8.50 ea   | = |
| Egg and bacon pizza squares (min 10)   | No. items  | \$8.50 ea   | = |
| Puff pastry tarts (min 10)             | No. items  | \$8.50 ea   | = |
| Macadamia nut honey joys (min 10)      | No. items  | \$4.50 ea   | = |
| Apple teacakes (min 10)                | No. items  | \$4.50 ea   | = |
| Fresh cut fruit salad cups (min 10)    | No. items  | \$8.50 ea   | = |
| Cheese board (serves 10)               | No. items  | \$140.00 ea | = |
| Charcuterie board (serves 10)          | No. items  | \$140.00 ea | = |
| Cold Gourmet Grazing Menu (Min 40)     | No. guests | \$60.00pp   | = |
| Hot Gourmet Grazing Menu (Min 40)      | No. guests | \$70.00pp   | = |
| <b>SUBTOTAL</b>                        |            | <b>\$</b>   |   |

# Reservation Form

## BEVERAGES

|                                    |              |                    |    |
|------------------------------------|--------------|--------------------|----|
| Espresso Coffee voucher            | No. vouchers | \$4.50 ea          | =  |
| Gatorade                           | No. items    | \$4.00 ea          | =  |
| Emma and Toms Life Juice           | No. items    | \$4.50 ea          | =  |
| Schweppes soft drink cans          | No. items    | \$3.00 ea          | =  |
| Still water                        | No. items    | \$3.50 ea          | =  |
| Bags of Ice                        | No. Bags     | \$7.00 ea          | =  |
| James Boag's Premium Lager         | No. items    | \$5.00 ea          | =  |
| Corona                             | No. items    | \$6.00 ea          | =  |
| Asahi                              | No. items    | \$6.00 ea          | =  |
| James Boag's Premium Light         | No. items    | \$4.00 ea          | =  |
| Airlie Bank Sparkling              | No. items    | \$25.00 ea         | =  |
| Willow Creek Sparkling             | No. items    | \$35.00 ea         | =  |
| 'The Haka' Sauvignon Blanc         | No. items    | \$25.00 ea         | =  |
| Rocky Gully Riesling               | No. items    | \$28.00 ea         | =  |
| Punt Road 'Airlie Bank' Chardonnay | No. items    | \$32.00 ea         | =  |
| Rocky Gully Cab Sauvignon          | No. items    | \$25.00 ea         | =  |
| Scotchmans Hill Shiraz             | No. items    | \$28.00 ea         | =  |
| Punt Road 'Airlie Bank' Pinot Noir | No. items    | \$32.00 ea         | =  |
| Waiter Hours (min 4)               | No. hours    | \$50.00 per hr     | =  |
|                                    |              | <b>SUBTOTAL</b>    | \$ |
|                                    |              | <b>TOTAL ORDER</b> | \$ |

## COMPANY DETAILS

|                     |                           |
|---------------------|---------------------------|
| <b>Company Name</b> |                           |
| <b>Address</b>      |                           |
| <b>Contact Name</b> |                           |
| <b>Phone</b>        |                           |
| <b>Email</b>        |                           |
| <b>Race Entry #</b> | (Provided by SuperSprint) |

## PAYMENT DETAILS

**Please sign & complete booking with full payment and return to:**

Fred and Ginger Catering Pty Ltd - ABN 42 138 036 914

**Postal:** 37 Lothian St, NORTH MELBOURNE VIC 3051 **Ph:** 03) 9329 7765 **Fax:** 03) 9329 2371

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

If payment information is not received with a booking form it will not be considered

Tax Invoices will be supplied upon receipt of booking form

**Company Cheque:** Please make all cheques payable to Fred and Ginger Catering Pty Ltd

**EFT Payments:** BSB: 123-612 Act #2094 3842

**Credit Card:** VISA, M/C or AMEX Accepted (3% Service fee applies)

Please debit my credit card for \$ \_\_\_\_\_ + Service Fee of \$ \_\_\_\_\_

**Card Number** \_\_\_\_\_ **Exp** \_\_\_\_ / \_\_\_\_

**Cardholders Name:** \_\_\_\_\_ **Cardholders Signature:** \_\_\_\_\_

Please sign and agree that you have read, understand and agree to the event Terms & Conditions

**AUTHORISED SIGNATURE:** \_\_\_\_\_ **NAME:** \_\_\_\_\_

# Terms & Conditions

## Fred and Ginger Catering Terms and Conditions

### Definitions

- Fred and Ginger Catering = Fred and Ginger Catering Pty Ltd ABN 42 138 036 914
- Client = Individual or Company named on the booking form
- Event = Nissan Corporate Triathlon National Series - Melbourne Leg 2012
- Event Date = Sunday 4th March 2012
- Facility = Marquee Site

### 1. Agreement

- a. A binding agreement between Fred and Ginger Catering and the Client is effective upon receipt of a signed booking form from the Client.
- b. Booking confirmation is subject to availability
- c. By signing and returning the booking form the Client agrees to adhere to all of the listed Conditions of Sale.

### 2. Payment

- a. All Clients booking a Fred and Ginger Catering hospitality package for the event will be required to pay in full upon booking. Payment can be in the form of a Company Cheque, Credit Card & EFT.
- b. Failure to pay in full for a marquee and/or catering package may result in cancellation of the Clients booking.
- c. A 3% Credit Service Fee will apply to any Client wishing to pay by MC, VISA or AMEX

### 3. Catering and Beverages

- a. All marquee catering details, inclusive of final guest numbers, must be pre-ordered no later than 5pm Friday 24th Feb 2012. No additional beverages or catering will be available on the day of the event.
- b. Should any guests have any specific dietary requirements we will be happy to accommodate them. All dietary requirements must be supplied by the Client to Fred and Ginger Catering no later than 5pm Friday 24th Feb 2012

### 4. Cancellation and Refund of Payment

- a. If you wish to cancel your booking Fred and Ginger Catering will require written notification and the following will apply:
- b. If cancellation occurs within 30 days or more from the Event Date, any payments will be refunded in full.
- c. If cancellation occurs 14-29 days from the Event Date a 50% refund of payments received will be made.
- d. If cancellation occurs less than 14 days from the Event Date no refunds will be made under any circumstances.

### 5. Indemnity

- a. All Clients indemnify the Event organiser, Fred and Ginger Catering and their agents, affiliates, employees, associated with the Event against liability for or in respect of any claims, demands, actions, suits or proceedings, costs, expenses, loss, damage, personal injury or death of any person arising out of or in connection with the use of the facility by the Client or any act or omission of the Client, or any of their guests, invitees, employees, contractors or agents, except where such claims, demands, actions, suits or proceedings, costs, expenses, loss, damage, personal injury or death of any person is caused by the negligence, any act or omission of such Event organiser, Fred and Ginger Catering and their agents, affiliates, employees, associated with the Event. Notwithstanding any other clause in these Conditions of Sale and to the extent permitted by law, the parties agree that the maximum liability of the Client for all loss, costs, or damage of whatsoever kind arising in any way out of or in connection with the hiring or catering of the marquee is limited to the extent permitted by law to 5 times the fees payable in relation to the hiring and catering under these Conditions of Sale
- b. Nothing in these conditions of sale affects, nor is intended to affect, any rights a Client might have which are not able to be excluded under applicable Australian consumer protection laws. To the fullest extent permitted by law, any liability for breach of any such rights is limited to the supplying of the relevant goods or services again.

# Terms & Conditions

## 6. Alterations to the Event

- a. If any part of the Event is cancelled, abandoned or postponed, in whole or in part, for any reason whatsoever that is beyond Fred and Ginger Caterings control, including, without limitation, due to adverse weather conditions, there is no right to refund or exchange and no obligation is assumed by Fred and Ginger Catering for the arrangement of a substitute event.
- b. Menus may be subject to alteration without notice. Fred and Ginger Catering reserve the right to vary, add, withdraw or substitute menus at any time.
- c. Under no circumstances will Fred & Ginger Catering be liable to the Client if Fred & Ginger Catering is unable to perform its obligations to the Client due to any event or cause of force majeure being any event or act beyond the control of Fred & Ginger Catering.

## 7. Use of Facility and Equipment

- a. Clients and corporate marquee facility guests are permitted to use their facility only on the event day for which the corporate marquee facility has been booked and paid for. Clients are responsible for entry of guests into their corporate marquee facility and their conduct in the facility. The Client may, at its own cost, use representatives of the officially appointed security company to control admission of guests to its marquee.
- b. Fred and Ginger Catering reserve the right to remove guests from a corporate marquee facility where they are behaving in an inappropriate fashion in its discretion.
- c. The Client must obtain written approval by Fred and Ginger Catering to conduct any alterations or additions to the corporate marquee facility. All such approved alterations and additions, being outside of the standard package purchased, will be at the cost of the Client.
- d. The Client may, at their own cost, decorate their marquees internally. The Client will have full responsibility for the security, delivery, assembly and set up of all decorations and associated materials. The Client must obtain approval from Fred and Ginger Catering for any works that will be suspended from, affixed to or that will impact upon or apply any significant pressure of goods supplied by or on behalf of the Client in the corporate facilities.
- e. Fred and Ginger Catering and its approved contractors accept no responsibility for security of goods supplied by the Client in corporate facilities.
- f. No amplified sound will be allowed in the marquee facility
- g. No market umbrellas can be ordered for out the front of the marquees
- h. Each marquee is only permitted to display one company sign, maximum dimensions 600mm x 1200mm. It must be displayed on the inside of the marquee on the back or side wall
- i. No access to power is available in the marquee facility
- j. The client must take any reasonable action to prevent the loss, damage or unsafe use of the Equipment and will be charged for any damage caused to the equipment

## 8. Responsible Service of Alcohol Disorderly Conduct

- a. We have a Responsible Service of Alcohol Policy. It is illegal to serve alcoholic beverages to any person who is intoxicated and as such we reserve the right to refuse service to such person and or request the departure from the premises. It is illegal also to serve beverage to any person under eighteen years of age and We reserve the right to request suitable identification to this end.
- b. We will not permit or suffer any riotous, disorderly, offensive or improper conduct. Offenders will be asked to leave the event and may be escorted off the premises by a member of security personnel.
- c. Our license extends only to Marquees that we are providing pre-purchased catering packages to. Any clients purchasing catering packages that require alcoholic beverages will need to order them through Fred and Ginger Catering, a Fred and Ginger Catering staff member holding a current RSA (Responsible Service of Alcohol) certificate must be present in your marquee to serve any alcoholic drinks.
- d. No BYO Alcohol is permitted at the event

## 9. On-selling

- a. The Client must not sell or on-sell any part of their corporate marquee facility