

HATS ON COURSE CATERING

In Association With



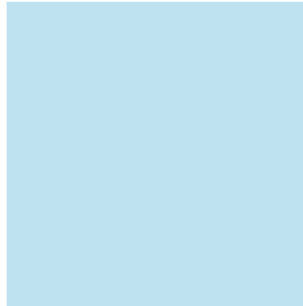
Clarence River Jockey Club

Grafton . . .

"The Springboard to Fame"

XXXX Gold 2010 July Racing
Carnival

Marquee Catering Packages



Platter Options

Each Platter serves 10 people

Fresh Local King Prawns	Served with sea salt, lemons and tartare sauce
Gourmet Sandwiches	Roast lamb, roast capsicum & sweet potato; chicken, avocado & sweet chilli sauce; salmon, avocado & dill mayonnaise; curried egg & rocket to be served on a variety of sourdough breads.
Assorted Sandwiches	Including smoked leg ham with homemade pickles/relish, chicken with lettuce & mayo, egg and lettuce and salad.
Cheese & Antipasto Plate	Brie cheese, blue vein cheese; vintage matured cheddar, cashew nuts, sun dried tomato dip, marinated olives, cocktail onions, pepperoni sticks, basil pesto, water crackers and rice crackers.

Buffet Menu

Minimum 20 people

Cheese & Antipasto Platter to be served on arrival

- Smoked Leg ham with condiments
- Chicken pieces
- Sliced Roast beef and mustard
- Vegetable Frittata
- Potato Salad
- Garden Salad with olives and fetta
- Caprese Salad (tomato, bocconcini & basil)
- Basket of fresh bread and butter portions
- Fresh seasonal fruit
- Petite dessert selection

NOTE: Any of the platter selections above can be added to the Buffet menu at an additional cost.

Booking Confirmation Form

Company Information			
Name/Company			
Contact Person			
Phone		Fax	
Mobile		Email	
Address			

Event Information			
Race Meeting Date	<input type="checkbox"/> Sunday 11 th	<input type="checkbox"/> Wednesday 14 th	<input type="checkbox"/> Thursday 15 th
	Ladies Day	WHK Ramornie Day	Grafton Cup
Number of Guests			
Type of Catering	<input type="checkbox"/> Platter	<input type="checkbox"/> Buffet	

PLATTER SELECTION			
Description	Cost/platter	Quantity	Total \$
Fresh Local King Prawns	\$ 120.00		
Gourmet Sandwiches	\$ 65.00		
Assorted Sandwiches	\$ 50.00		
Cheese & Antipasto Platter	\$ 75.00		
	Subtotal		
TOTAL COST			\$

BUFFET MENU			
Description	Cost/p.p	Guests	Total \$
20 to 99 Guests	\$ 30.00		
100 to 199 Guests	\$ 29.00		
200+ Guests	\$ 28.00		
	Subtotal		

ADDITIONAL PLATTER SELECTION (Buffet Menu Only)			
Description	Cost/platter	Quantity	Total \$
Fresh Local King Prawn	\$ 120.00		
Gourmet Sandwiches	\$ 65.00		
Assorted Sandwiches	\$ 50.00		
Cheese & Antipasto Platter	\$ 75.00		
	Subtotal		
TOTAL COST			\$

Payment Information			
PAYMENT IS REQUIRED IN FULL BEFORE THE EVENT			
Name/Company	<input type="checkbox"/> Cash	<input type="checkbox"/> Cheque	<input type="checkbox"/> EFT Transfer
Bank Banana Coast Community Credit Union	Cheques are to be made payable to;		
BSB 704-328	Hats on Course Catering		
Acc 201 547			
Name Five Shillings Pty Ltd			

Name _____ Date ____ / ____ / ____
 Signed _____

Hats on Course Catering

Hosts: John & Donna Gorrie Chef: Chris Jabour

Grafton Racecourse, Powell Street, Grafton NSW 2460

P (02) 6644 7820

F (02) 6644 7820

M 0413 959 059

E hatsoncourse@bigpond.com

Terms & Conditions

1. Definitions

"The Caterer"

means Hats on Course – Refer to Section 10.1 The Caterer.

"The Customer"

means any person, body of persons, firm or company that The Caterer enters into a contract with for the provision of services – Refer to Section 10.5 The Customer.

"The Price"

means the total price payable to The Caterer for the services.

"The Services"

means any service or goods supplied to The Customer or sold by The Caterer under contract – Refer to Section 10.5 The Service

"The Contract"

means any such contract.

"Catering"

means provision of confirmed food, cutlery, and crockery.

2. Confirmation

Receipt of these terms and written acceptance by The Caterer of The Customer's order shall be deemed to constitute unqualified acceptance of these conditions. Final orders are to be placed by – Refer to Section 10.4 Final Orders Date.

3. Deposit

A non-refundable Deposit of 20% is required on placement of an order. Orders are not confirmed until the deposit has been received.

4. Cancellation

If cancelled within 7 days prior to event no refund will be paid. If cancelled more the 7 days prior to the event, the total fee will be refunded less the non-refundable 20% deposit.

5. Final Payment

Payment of the final account is required – Refer to Section 10.5 Final Payment Date. Payment is accepted in the form of Cash, Electronic Funds Transfer and Bank cheque. Business cheques will be accepted however they will be required to be issued 3 business days prior to the – Refer to Section 10.5 Final Payment Date.

6. Guaranteed Numbers

Final numbers are to be confirmed on – Refer to Section 10.4 Final Orders Date, and are FINAL. The Caterer will provide generous catering for the confirmed numbers. The Caterer shall not be held liable should additional numbers attend the event, and there is sub-sequent insufficient catering. Should additional catering be required, The Caterer will

endeavour to provide this, but will require confirmation of an additional order from The Customer in writing. Payment for the additional catering will be required 7 days from date of event. In the event that the number of guests attending the event are lower than the confirmed final numbers, there will be no refunds and The Caterer will not be held liable in this instance. A minimum number of guests may be applied to your booking and this will be considered the minimum number charged. You will be advised of this at time of booking.

7. Liability & Indemnity

The Caterer will not accept responsibility for any belongings or merchandise left in the marquees before, during or after functions. The Customer shall be liable for any loss or damage to equipment or property provided by The Caterer or by its subcontractors. We will try to mitigate any losses as far as possible, and will pass on any charges at cost.

The Customer indemnifies The Caterer against any claims including but not limited to; adverse reactions due to guests personal tolerances and allergies, incidences within the marquee not related to The Services.

8. Force Majeure

The Caterer shall make reasonable efforts to perform their obligations under contract but shall not be liable for any delay or other failure to perform any part of The Contract as a result of factors outside of The Caterer's control. The Caterer reserves the right to pass any additional costs incurred from The Caterer's suppliers' or in-house expenses due to unforeseen demand, restrictions or requirements to fulfil The Contract.

9. Claims

A claim that the services are not in accordance with The Contract will not be accepted by The Caterer unless written notice is given to The Caterer within five days of the provision of the services, stating the grounds of the claim and enclosing any supporting evidence. The Caterer's liability (if any) to The Customer in respect of any defect in the provision of The Service or for any breach of The Contract by The Caterer or its servants or agents shall be limited to The Price. Property, title and ownership in all goods and materials sold subject to these terms and conditions shall not be passed to The Customer until such time as all sums of money owing by The Customer to The Caterer of any nature whatsoever shall have been paid. The risk in the goods or materials shall pass to Customers upon delivery.

10. Contract Information

10.1 – The Caterer Five Shillings Pty Ltd
 Trading as Hats on Course Catering
 ABN 62 829 257 260
 Ashmore QLD 4214

10.2 – The Customer Company Name _____
 ABN/ACN _____
 Address _____

10.3 – The Service Catering and Service provided to The Customer or sold by The Caterer
 under the contract as defined in the Booking Confirmation Form

10.4 – Final Orders Date Monday, 28th June, 2010

10.5 – Final Payment Date Friday, 2nd July, 2010

Name _____ Date ____ / ____ / ____

Company _____

Signed _____