

# TATTERSALL'S CLUB

EVENTS GUIDE





# *Welcome to Tattersall's*

*Tattersall's Club is the premier venue for all occasions, offering the ultimate atmosphere, style and service in the heart of Brisbane's CBD.*

**Tattersall's Club is the place for extraordinary events, from intimate gatherings and boardroom lunches to gala weddings and black tie balls for up to 400 guests.**

We have 14 elegant and versatile function spaces, perfect for your wedding, corporate or special event.

Tattersall's Events offers flexible menu options and an unsurpassed wine list as well as state-of-the-art facilities, audio visual aids and a personal service unrivalled in Brisbane's CBD.

Our professional Event Planners will work with you to create an event that meets your requirements and surpasses your expectations.

*We look forward to working with you to create an unforgettable event.*

# *The Rooms*



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# Grand Ballroom

The Grand Ballroom comprises three spaces: Templeton Room, Holdway Room and Williams Room. The rooms are available individually, in combination or collectively as the Grand Ballroom.

## Features

- Private bar (Templeton Room)
- Natural light from the perimeter windows along Queen and Edward Streets
- Portable dance floor\*
- Audio visual\*

\*additional charge may apply



							
	Banquet Style	Cocktail Style	Classroom Style	Theatre Style	U-Shape	Boardroom Style	Cabaret Style
<i>Grand Ballroom</i>	300	400	90	300	-	-	240
<i>Templeton Room</i>	80	150	40	100	30	30	64
<i>Holdway Room</i>	60	75	30	60	40	30	48
<i>Williams Room</i>	50	80	25	50	30	32	32
<i>Templeton and Holdway Room</i>	140	300	70	150	60	60	78
<i>Holdway and Williams Room</i>	110	150	60	110	60	60	60
<i>Race Bar (Private Bar)</i>	-	20	-	-	-	-	-





# Chandelier Room

The Chandelier Room is named for its impressive crystal masterpieces hanging elegantly in the centre of the ceiling and is perfect for intimately seated events of 12 to 22 guests.

## Features

- Natural light
- Adjustable table
- Waterford Crystal chandeliers
- Juliet balcony
- Audio visual\*

\*additional charge may apply



**Boardroom Style**

22



# Committee Room

The Committee Room overlooks Edward Street and is ideal for board meetings, corporate breakfasts and intimate lunches of up to 12 guests.

## Features

- Natural light
- Heritage table and chairs
- Juliet balcony
- Audio visual\*

\*additional charge may apply



Boardroom Style

12





# Members' Bar

The elegant Members' Bar has long been a meeting place for Members and their Guests. It is the ideal venue for Club events and private celebrations.

## Features

- Heritage bar
- Unique gilded ceilings
- Portable dance floor\*
- Audio visual\*
- Traditional working heritage fans
- Uplights\*

\*additional charge may apply



**Banquet Style**

180



**Cocktail Style**

400

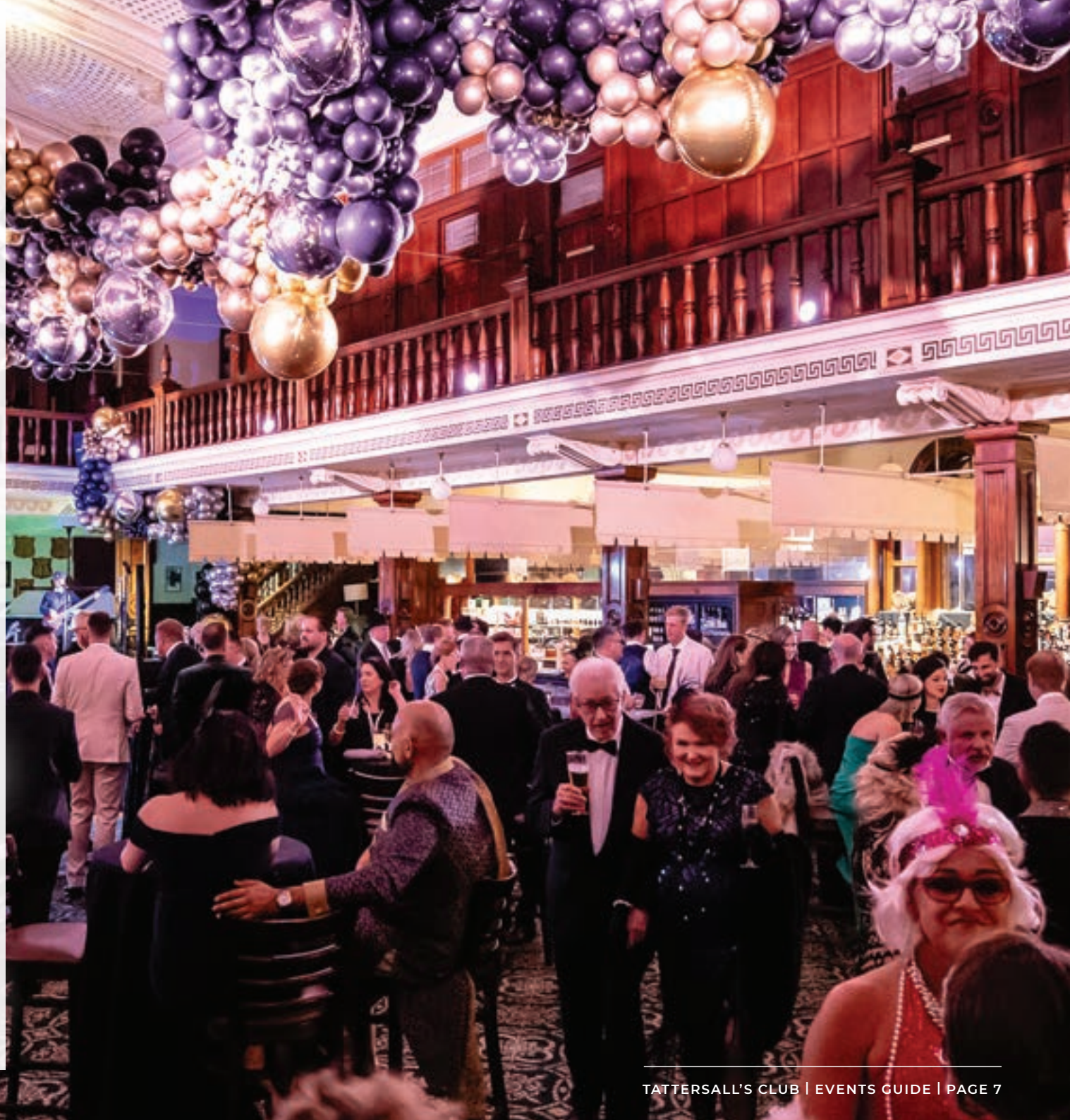


**Theatre Style**

180

## Availability

- Sat - Sun (exclusive use)
- Breakfast, lunch, dinner
  
- Min numbers to use bar exclusively 100pax
- Non-exclusive use available throughout the week members only





# Members' Dining Room

Reflecting the elegance and class of yesteryear, The Members' Dining Room has a striking three-storey high marbled ceiling and Art Deco mirrors.

## Features

- Three metre Art Deco mirrors
- Portable dance floor\*
- Private bar
- Natural light
- Limited Audio visual\*
- Grand Piano\*



**Banquet Style**

120



**Cocktail Style**

200



**Theatre Style**

120

## Availability

### MON-TUES

Breakfast · Lunch · Dinner

### SAT – SUN

Breakfast · Lunch · Dinner

min capacity to hire dining room 50pax





# *Catering Options*



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# Breakfast Menu

Breakfast menu available between 6am - 10am

## Up & moving breakfast

Choose one of the following to be served with Tattersall's sweet muffins, seasonal sliced fruit, freshly brewed coffee, tea and orange juice.

Ham, cheese, tomato croissant bun

Tomato, spinach, cheese croissant bun 🌱

Smoked salmon, cream cheese bagel

Bacon, egg, bbq sauce, milk bun

**\$28 per person**

## Add something extra

Muesli layered with yoghurt and berries 🌱 \$12pp

Bean to Cup machine \$8pp

## Hot plated breakfast

minimum 20 people

Choose one of the following to be served with glazed Danish pastries, seasonal sliced fruit, freshly brewed coffee, tea and orange juice.

Smoked bacon with chipolata sausage, roasted mushrooms, scrambled egg, tomato relish and toasted sourdough

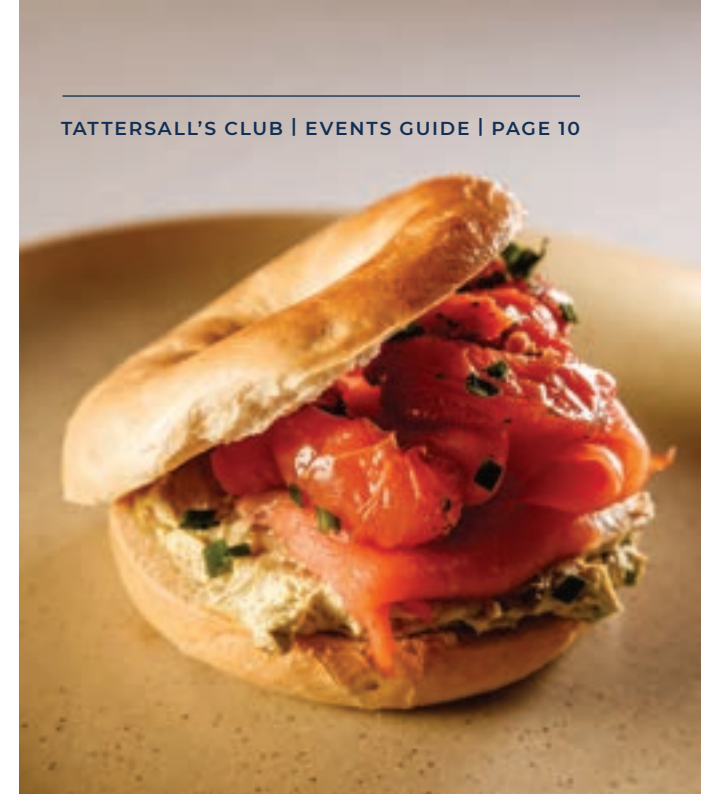
Poached eggs with shakshuka sauce, Turkish toast, labne and fermented chilli 🌱

Falafels with avocado hummus, quinoa tabouli, poached egg and pistachio dukkah 🌱

Smoked salmon with scrambled egg, Turkish toast, slow roasted tomato with pesto

Sweetcorn fritters with crispy bacon, avocado and tomato relish

**\$42 per person**





# Day Delegate Packages

## *Half Day Delegate*

*\$55 per person*

### *Continuous*

Freshly brewed coffee and a selection of traditional and herbal teas

### *Morning or Afternoon Tea*

Chef Selection of two (2) items

### *Lunch*

Chef Selection of Gourmet Sandwiches & Wraps  
Seasonal Sliced Fruit  
Sweet Treats

## *Full Day Delegate*

*\$75 per person*

### *Continuous*

Freshly brewed coffee and a selection of traditional and herbal teas

### *Morning Tea*

Chef Selection of two (2) items

### *Lunch*

Chef Selection of Gourmet Sandwiches & Wraps  
Seasonal Sliced Fruit  
Sweet Treats

### *Afternoon Tea*

Chef Selection of two (2) items

## *Inclusions:*

- Blotters & Pens
- Whiteboard & Markers
- Projector / Screen
- Lectern & Microphone
- Reduced CBD Car Parking
- Complimentary Wi-Fi

## *Add On:*

- Bean to Cup Machine \$8pp
  - Upgrade to the Table Sharing Lunch Menu for \$15pp
  - 30mins of Canapes & Drinks (post event) \$15pp
- \*\*ONLY AVAILABLE FOR DAY DELEGATE PACKAGE\*\***





# Morning and Afternoon Tea

## Morning Tea OR Afternoon Tea \$16 per person

Your choice of two (2) of the following served with freshly brewed coffee, tea and orange juice.

### Sweet Treats

- Raspberry and pistachio friand
- Carrot cake with walnuts
- Sweet seasonal fruit muffin
- Traditional scone with jam and cream
- Chocolate and almond pastry twist

or

### Savoury Snacks

- Cheese twist with smoky aioli sauce 🌿
- Tomato, olive and goat's cheese tarts 🌿
- Spiced lamb sausage roll with mint yogurt dressing
- Bacon and cheese Danish
- Spinach and ricotta Danish 🌿

## Plate of Danishes \$6 per person

## Fruit Platter \$8 per person

Seasonal sliced fruit 🌿 🌿 🍷 V

## Freshly Made Sandwiches OR Wraps \$12 per person

Chef selection of gourmet fillings



Gluten Free



Vegetarian



Dairy Free

Vegan





# High Tea

Includes glass of sparkling wine on arrival and bottomless tea and coffee

*\$65 per person*

## *Sandwich Selection*

- Cucumber, cream cheese, dill and pepper
- Leg ham, cheese and tomato
- Smoked salmon, horseradish, watercress and cream cheese

## *Savoury Selection*

- Mini vol-au-vents filled with creamy mushroom and thyme
- Spinach and feta quiche with green olive salsa
- Blini topped with horseradish cream, roast beef and beetroot relish

## *Sweet Selection*

- Mini scones with berry jam and cream
- Lemon curd, raspberry gel and fresh raspberry tartlet
- Vanilla cream profiterole with white chocolate ganache and rose petal powder



Gluten Free



Vegetarian



Dairy Free

**V** Vegan





# Working Lunch

## Cold Stand-Up Lunch *\$35 per person*

- Chef Selection of Gourmet Sandwiches & Fillings
- Sweet Treats 🍪
- Seasonal Sliced Fruit
- Freshly brewed coffee, tea and orange juice

## Table Sharing Menu *\$50 per person*

- Your choice of one (1) of the following shared menus;

### Roast Chicken

- » Roasted free range chicken 🌿 🥛
- » Chicken fat roasted potatoes 🌿 🥛
- » Baby gem Caesar salad
- » Lemon mayonnaise green slaw
- » Chicken gravy
- » Bread roll

### Baked Salmon

- » Baked Tasmanian salmon with salsa verde
- » Warm potato, green onion salad with mustard salad dressing
- » Green beans with freekeh, green raisins and pistachio salad
- » Cucumber, dill and red onion salad
- » Bread roll

### Slow Roasted Lamb

- » Slow roasted lamb shoulder with oregano
- » Rosemary and garlic roasted potatoes
- » Greek salad with marinated feta
- » Cabbage salad with lemon and olive oil
- » Tzatziki
- » Greek pita



# Canapé Packages

<i>30 Mins</i>	chef selection of three (3) canapes	<b>\$14pp</b>
<i>1 Hour</i>	your selection of four (4) canapes	<b>\$26pp</b>
<i>1.5 Hours</i>	your selection of six (6) canapes	<b>\$35pp</b>
<i>2 Hours</i>	your selection of nine (9) canapes	<b>\$45pp</b>

## *Cocktail Package One - 1 Hour*

*\$45 per person*

- Your selection of 4 canapes
- One hour Standard Beverage Package

## *Cocktail Package Two - 2 Hours*

*\$78 per person*

- Your selection of 6 canapes
- One Substantial Item
- Two hour Standard Beverage Package

## *Cocktail Package Three - 3 Hours*

*\$115 per person*

- Your selection of 6 canapes
- Two Substantial Items
- Three hour Premium Beverage Package

## *Cocktail Package Four - 4 Hours*

*\$148 per person*

- Your selection of 8 canapes
- Two Substantial Items
- Four hour Premium Beverage Package





# Canapé Menu

## Seafood

- Oyster with mignonette dressing 🌿 🥛
- Cooked QLD prawn with cocktail dipping sauce 🌿 🥛
- Cured salmon tartlett with dill gel and cream fraiche 🌿
- Ceviche of kingfish tostada with avocado puree and coriander 🌿 🥛
- Fraser Island spanner crab with lemon mayonnaise on toast 🥛
- Prawn toast with bang bang sauce 🥛
- Scollop dumpling with yuzu ponzu dressing 🥛

## Meat

- Steak tartare with aioli and chervil 🥛
- Roast beef blini with beetroot relish and horseradish
- Chilli caramel pork belly with cucumber 🌿 🥛
- Crispy chicken popper with bang bang sauce 🥛
- Spicy beef empanada with chimmi churri sauce 🥛
- Chicken siu mei with ponzu dressing 🥛

## Vegetarian

- Cream cheese and dried fig profiteroles with fig syrup 🥛
- Goats curd and chive tartlet with olive jam 🌿 🥛
- Tomato and mozzarella arancini with basil mayonnaise 🌿 🥛
- Jalepeno and chipotle arancini with smokey aioli 🌿 🥛
- Falafel with beetroot hummus and pickled lebanese cucumber 🌿 🥛
- Indian spiced potato ball with raita and mango chutney 🌿 🥛

## Sliders

*\$8 per person (one slider per person)*

Your choice of a selection of 3 fillings;

- Fried chicken with chilli mayonnaise, minted slaw
- Crumbed barramundi with dill pickled cucumber and tartare sauce
- Beef pattie with red Leicester cheese, mustard mayo and pickle
- Lamb pattie with aioli, feta, mint sauce and red onion
- Falafel pattie with labne, beetroot and chilli pickle



Gluten Free



Vegetarian



Dairy Free



Vegan



# Substantial Items

- Falafel bowl with beetroot hummus, quinoa tabouli and pickled chilli **V** 🌿
- Parmesan gnocchi with spinach, broad beans, mushroom marsala sauce and parmesan crisps 🍝
- Spiced heritage pumpkin with freekeh, whipped feta, maple harissa , pomegranate and pistachios 🍷 🌿
- Crispy fried chicken with chilli mayo, minted slaw and pickled chilli
- Lamb kofta balls with hummus, biwaz salad and toasted pinenuts 🌿 🍷
- Braised beef cheek with celeriac remoulade and salsa verde 🌿
- Tagine of lamb shoulder with buttered cous cous, pistachios and golden raisins
- Crispy pork belly with chilli caramel, cashew nuts and apple and mint slaw 🌿 🍷
- Thai style fish cakes with vermicelli noodles, pickled vegetables and sriracha mayonnaise 🍷 🌿
- Miso glazed Tasmanian salmon with sushi rice salad and wasabi mayonnaise 🌿 🍷
- Crispy skin barramundi with saffron cannelloni beans, blistered cherry tomato and basil salad 🌿 🍷



Gluten Free



Vegetarian



Dairy Free



Vegan



# Platters

## *Trio of dips*

*\$45 per platter*

- Chef Selection of 3 dips served with grilled sourdough

## *Cheese platter*

*\$110 per platter, serves 10 guests*

- Australian and imported cheese, dried fruit, poppy seed lavosh, water crackers, rice crackers. Including English Vintage Cheddar, Brie, Blue Cheese 🌿

## *Antipasto platter*

*\$110 per platter, serves 10 guests*

- A selection of cured meats, Australian and imported cheese, and olives with freshly baked sourdough and accompaniments

## *Dessert platter*

*\$140 per platter, serves 10 guests*

- A selection of tarts, cakes and fruits with cream Chantilly, passionfruit coulis



Gluten Free



Vegetarian



Dairy Free



Vegan

# Lunch & Dinner

Alternate drop

*Two Course - \$70 per person*

*Three Course - \$84 per person*

*Bespoke menu options available*

## Our Lunch & Dinner inclusions:

- Dedicated Event Planner and Supervisor
- Discounted CBD car parking
- Complimentary Wi-Fi
- Registration desk and seating plan display
- Personalised table menus
- Clothed tables in Linen
- Cloth Napkins
- Tattersall's centrepieces
- Lectern and microphone
- Bread roll for each guest
- Freshly brewed tea and coffee





# Entrée

Choose two for an alternate serve

## *Vannella burattina*

with honey roasted pumpkin, pomegranate and Egyptian dukkah 🌿 🍷

## *Beetroot cured salmon*

with lemon gel, pickled cucumber and dill salad 🌿 🍷

## *Miso glazed salmon*

with pickled white radish, cucumber and toasted sesame 🌿 🍷

## *Kingfish crudo*

with soy mirin dressing, horseradish cream, white radish and salmon roe

## *Pork tenderloin vitello tonnato*

with caper leaves, celery and radish salad 🌿 🍷

## *Chicken and tarragon terrine*

with pickled carrot salad, raisin puree and hazelnut vinaigrette 🌿 🍷

## *Carpaccio of wagyu beef bresaola*

with buffalo mozzarella, pickled figs, toast and rocket 🌿

## *Grilled quail*

with vincotto glaze, ancient grains and grape salad 🍷



# Main

Choose two for an alternate serve

## *Harissa maple glazed chicken breast*

with carrot puree, lemon herbed cous cous and spiced yogurt

## *Slow cooked lamb shank*

with parmesan polenta, pea puree and mint gel 🌿

## *Roasted beef fillet wrapped in prosciutto*

with colcannon potato and sauce bercy 🌿

## *Roasted beef fillet*

with pommes au gratin, mushroom sauce and green beans 🌿

## *Asian glazed beef cheek*

with bok choy, eggplant puree and green shallot salsa 🍷

## *Crispy skin barramundi*

with heirloom tomatoes, red pepper tapenade, broccolini and herb oil 🌿 🍷

## *Herb crusted baked Tasmanian salmon fillet*

with saffron orzo and salsa fresco

## *Fresh caresece pasta*

with kale and pistachio pesto, grilled broccolini, rocket and 36 month parmesan Reggiano 🍷





# Dessert

Choose two for an alternate serve

## *Orange and almond cake*

with orange date salsa and baklava ice cream 🌿

## *Coconut pannacotta*

with mango puree, tropical fruit salad and baby coriander 🌿

## *Warm chocolate fondant*

with fresh raspberries and raspberry ice cream

## *Lemon meringue pie*

with raspberry Chantilly, raspberry puree and lemon balm 🌿

## *Strawberry and white chocolate cheesecake*

with strawberry gel and macerated strawberries

## *Sticky date pudding*

with caramel sauce and vanilla ice cream



Gluten Free



Vegetarian



Dairy Free

**V** Vegan

# Celebration Cakes

## *Flourless chocolate mousse cake*

dark chocolate and almond cake, bittersweet dark chocolate mousse, dark chocolate ganache 🌿

## *Orange and almond cake*

whole poached oranges, ground almonds, glazed with marmalade and toasted almonds 🌿 🥛

## *Chocolate mud cake*

dark, rich mud cake, intense chocolate ganache

## *Raspberry and white chocolate baked cheesecake*

baked cheesecake, raspberry compote, crunchy biscuit base, whole plump raspberries 🌿

### **\$18 per person**

Tattersall's cake served as dessert with King Island cream and seasonal berry coulis

### **\$6 per person**

Tattersall's cake cut in to finger slices and served on platters with side plates and napkins

### **Include an inscribed chocolate shard for \$30**

Minimum of 12 guests required for dessert option or minimum of 20 guests required for finger slice option.

### **BYO Cake surcharges**

#### **\$10 per person**

Outsourced cake served as dessert with King Island cream and seasonal berry coulis

#### **\$4 per person**

Outsourced cake cut in to finger slices and served on platters with side plates and napkins





# *Beverage Packages*



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# Standard

*- Masterpeace Range -*

**Sparkling Blanc De Blanc**

*South Australia*

**Sauvignon Blanc**

*South Australia*

**Shiraz**

*South Australia*

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**XXXX Gold**

**Noosa Heads 3.5 Lager**

**Soft drinks & Orange juice**

*2 hour  
\$30 pp*

*3 hours  
\$38 pp*

*4 hours  
\$45 pp*

*5 hours  
\$52 pp*

# Premium

*Choose four wines from below*

*- Até Range -*

**Sparkling Brut NV**

*South Eastern Australia*

**Sauvignon Blanc**

*South Eastern Australia*

**Pinot Grigio**

*South Eastern Australia*

**Chardonnay**

*South Eastern Australia*

**Rosé**

*South Eastern Australia*

**Shiraz**

*South Eastern Australia*

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**XXXX Gold**

**Noosa Heads 3.5 Lager**

**Stone and Wood**

**Soft drinks & Orange juice**

*2 hour  
\$38 pp*

*3 hours  
\$46 pp*

*4 hours  
\$53 pp*

*5 hours  
\$59 pp*

*\*Subject to availability, vintages may change without notice.*

*\*Bespoke wine packages available upon request*





# Equipment Price List

<i>Equipment</i>	<i>Price</i>	<i>Equipment</i>	<i>Price</i>
Flip chart with paper and pens	Complimentary	Lapel or Headset microphone	POA
Whiteboard, markers and eraser	Complimentary	Place cards	\$3.50 ea
Lectern and microphone	Complimentary	Name tags (sticker)	\$2.50 ea
Dance floor 4m x 4m	\$400	Upright piano	\$200 per day
Dance floor 6m x 4m	\$450	Grand piano <i>(level 1 only)</i>	\$400 per day
Staging piece 1.8m x 2.4m		AV technician labour	POA
1 x piece	\$60	10ft screen and projector	\$550
2 x piece	\$90	Uplights	\$1,200
3 x piece	\$120	Candlesticks (3 set)	\$30 per table
Laptop	\$100		
Fast-fold screen & projector	\$500	<i>Dual Presentation Package</i>	<i>Price</i>
55" TV screen	\$200	Includes: 2 x 7ft projector screens,	
86" TV screen	\$500	2 x data projectors, VGA digital	\$1,000
Laser pointer	Complimentary	amplifier, lectern and microphone	
Roving microphone – hand-held	\$100	and staging	



# Tattersall's Events

## Terms & Conditions

### Confirmation and Deposit

- Tentative bookings will be held for three (3) days for non-members and five (5) days for members, after the original reservation request unless otherwise indicated on the quote. Should a challenge occur, you will be notified in writing.
- You will be required to advise confirmation or release of venue within twenty four (24) hours of the challenge occurring.
- Confirmation of this booking is required with a signed contract, with the initial non-refundable deposit. This confirmation must be received within seven (7) days of the original reservation. If this confirmation and deposit (where necessary) is not received within the specified time, Tattersall's Club reserves the right to cancel the booking and reallocate the venue.
- In the instance where a registered business is the "Client" an ABN must be provided for invoicing purposes.
- Tattersall's Club Members may be required to pay a deposit. Final payment can be charged to their accounts providing the account is financial.
- Non-Members and Corporate Account Holders are required to provide Credit Card details upon confirmation of an event as a guarantee until the account is paid in full.
- Event charges do not attract loyalty points for Non-Member and Corporate Accounts.
- It is not possible to change the booking Account (either Member or Corporate), for an event, once the event has taken place.
- Please note, should a "Member booking" attracting discounts need to be invoiced to a Corporate entity the Tattersall's Member must be a Member of that corporate entity to enjoy the Member benefits as described above.

### Guaranteed Numbers and Catering Orders

- Menu selections must be confirmed no later than Ten (10) business days prior to the event and are subject to a minimum spend. Every effort will be made to accommodate changes after this date if required, but may not be guaranteed in every occurrence.

- An indication of the guest numbers and any special dietary requirements are required five (5) working days prior to the event.
- Final guest numbers and final confirmation of any special dietary requirements are required five (5) full working days prior to the event and this will be the minimum number of guests charged to your billing account.
- Prices and selections valid until 31 June 2025. Menus, items and prices may be affected due to circumstances beyond our control.
- Additional catering/additional special dietary requirements ordered on the day of the event will be charged in accordance with the current menu prices. Canapes \$25, Entree \$24, Main \$35, and Dessert \$18.
- Service/Supplier meals are available from \$35 per person for a main course.

### Payment

- Deposit of 25% of your minimum spend is required upon confirmation of the booking, applicable only to non Members.
- The remaining balance, plus any costs incurred in addition during the event, will be invoiced within 7 working days of the event, for payment no more than 30 days after the event.
- Tattersall's Club has the right to cancel the event if the required payments are not received by the required due dates
- A minimum requirement of \$10,000 is required to be met when hiring the Members Dining Room or Members Bar which can be reached through food and beverage

### Cancellation

- Cancellations and/or event changes must be advised in writing.
- For non Members, cancellation after confirmation and deposit (where applicable) has been received will be subject to the following cancellation fees and charges.
  - » Notice more than ninety (90) days prior to the event commencing: The deposit of \$1,000 will be forfeited.

- » Notice within ninety (90) to thirty one (31) days prior to the event commencing: The deposit of \$1,000 will be forfeited and 25% of the total agreed price is charged.
- » Notice within thirty (30) to eight (8) days prior to the event commencing: The deposit of \$1,000 will be forfeited and 50% of the total agreed price is charged.
- » Notice within seven (7) days prior to the event commencing: The deposit of \$1,000 will be forfeited and the balance equalling 100% of the total agreed price is charged.
- » Should Tattersall's Club be able to resell the event space, Tattersall's Club may use its discretion and charge a reduced cancellation fee.

### Postponement

- Please note that any confirmed event postponed more than thirty (30) days prior to the confirmed event date will avoid penalties, provided the revised date is confirmed within seven (7) days of the postponement date. The deposit will be transferred and a new event contract will be issued. The revised date must be within three months of the original event date to avoid cancellation fees.
- Any confirmed event postponed within seven (7) days of the confirmed event date, will incur a cancellation fee equivalent to 75% of the total agreed price. The revised date must be confirmed within seven (7) days of the postponement date. The deposit will not be transferred to the revised date. A new event contract will be issued. The revised date must be within three months of the original event date to avoid full cancellation fees.
- If the revised date is cancelled, standard cancellation fees, as listed above, will apply.



### *Conditions of Reception Room Hire*

- Any booking is made on the understanding that, while you be granted exclusive use of the private event room for the time specified, it is within Tattersall's Club as a whole and as such there may be other events present in other parts of the building.
- No exclusive use can be granted of any public area outside the confines of the event room, including the toilets.
- Where exclusive use of the venue is required, a minimum spend will apply depending on the date and size of the function for non Members.

### *Substitute Room*

- Tattersall's Club reserves the right to substitute another room(s) for the event should the original room(s) become unavailable or unsuitable due to operational constraints. The Client will be notified in this instance.

### *Surcharges*

- A minimum spend applies to all events held on a Sunday.
- A 25% surcharge applies to all weddings held on Public Holidays.
- **Please note all credit card payments will incur a surcharge.**
  - » AMEX and Diners 2.25% and Mastercard and Visa 1%, of the total charge.

### *Changes of Circumstance*

- Whilst every reasonable effort will be made to ensure that your event will proceed on the date you have selected, we reserve the right to cancel your event due to a change in circumstances/ unforeseen Act of God which may be within or outside our control.
- You will be notified as soon as we become aware of any changes.
- Your damages in respect to any cancellation of your event are limited to the amount paid and you have no further claim against Tattersall's Club in respect to this agreement.

### *Responsibilities and Damage*

- The Client will be responsible for the loss or destruction of, or any damage to, any Tattersall's Club property or for any claim for any loss, damage or injury however caused by the Client or its employees, agents, contractors or guests.
- Every due care is taken however, Tattersall's Club cannot accept responsibility for lost or damaged goods.
- No dangerous goods are to be brought to the Club.
- No items are to be nailed, screwed, stapled or adhered to walls, doors or other surfaces at Tattersall's Club.

- The use of table sprinkles, confetti, helium balloons, indoor fireworks for events is subject to prior approval and may incur a cleaning charge.
- The use of candelabras, which cause excessive mess from dripping wax, should be managed to limit damage to linen or mirrored bases and may incur a cleaning charge.
- The event shall commence and conclude at the agreed times, and guests and attendees shall conduct themselves in an orderly manner in full compliance with Tattersall's management directions.
- Due to circumstances beyond our control, we may not be able to guarantee the supply of listed food and beverages. Suitable substitutes may be provided with the Client's approval if time permits.

### *Responsible Service of Alcohol and Liquor Licensing Restrictions*

- Tattersall's Club adheres to the laws regarding responsible service of alcohol. Alcoholic beverages service will be denied to any person deemed to be underage, or unable to substantiate their age, displaying disorderly behaviour or who is unduly intoxicated.
- The Client agrees to be bound by the terms and conditions of Tattersall's Club liquor license, current details of which can be provided upon request.
- Hours of service to commence ten am (10:00) until twelve (12:00) midnight. Last beverages to be announced at eleven thirty pm (23.30). Exceptions include Good Friday, Easter Sunday, ANZAC Day and Christmas Day.

### *Staff*

- There are no surcharges for supervisor, floor staff or bar staff for your event. Services not included in our packages will require a staff charge to cover labour.

### *Storage Room*

- The storage of materials or items for the event is subject to the availability of a room and must be requested in advance. A room hire charge will apply. Tattersall's Club will take all the necessary care but accepts no responsibilities for the loss or damage to merchandise left in Tattersall's Club prior, during or after the event. All items must be removed immediately following each event. All items, not collected, will be disposed of within thirty (30) days of the event concluding.

### *Smoke-Free Clause*

- Tattersall's Club is a "non smoking" venue.

### *Dress Requirements*

#### **Men**

- Collared long sleeved shirts, tucked in.
- Tailored pants, including suit pants, chinos or five pocket trousers.
- Enclosed leather dress shoes or boots.
- Jacket and tie may be worn but are not compulsory.

#### **Women**

- Tailored shirts or blouses.
- Tailored pants, skirts or dresses with business appropriate hemlines.
- Heeled or flat dress shoes or boots.
- Jackets may be worn but are not compulsory.

Full Link to Our Dress Code below

- <https://tattersallsclub.com.au/app/uploads/2023/05/Dress-Code-May-2023-Full-Version.pdf>

#### **Unacceptable Attire**

- Clothing items inconsistent with the dress code include, but are not limited to, singlets, tank tops, shirts not supported by a collar, polo shirts, track suits, football jumpers, denim jackets, bomber jackets, cargo shorts, baseball caps, high visibility clothing, any clothing that is torn, ripped, dirty or in poor repair, clothing displaying offensive wording or slogans, casual sandals or thongs.
- The event organiser is responsible for ensuring that all of their guests are aware of the dress requirements and are dressed as per the Club's regulation and policy. Guests will not be accepted into the Club if they do not adhere to the above dress requirements.

### *Photography and Filming*

- Requests for photography or filming in the Club will require prior approval/arrangement through the Marketing Department.



# TATTERSALL'S CLUB

EVENTS GUIDE

215 Queen Street, Brisbane QLD 4000

07 3331 8860

[www.tattersallsclub.com.au](http://www.tattersallsclub.com.au)