



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



TATTERSALL'S
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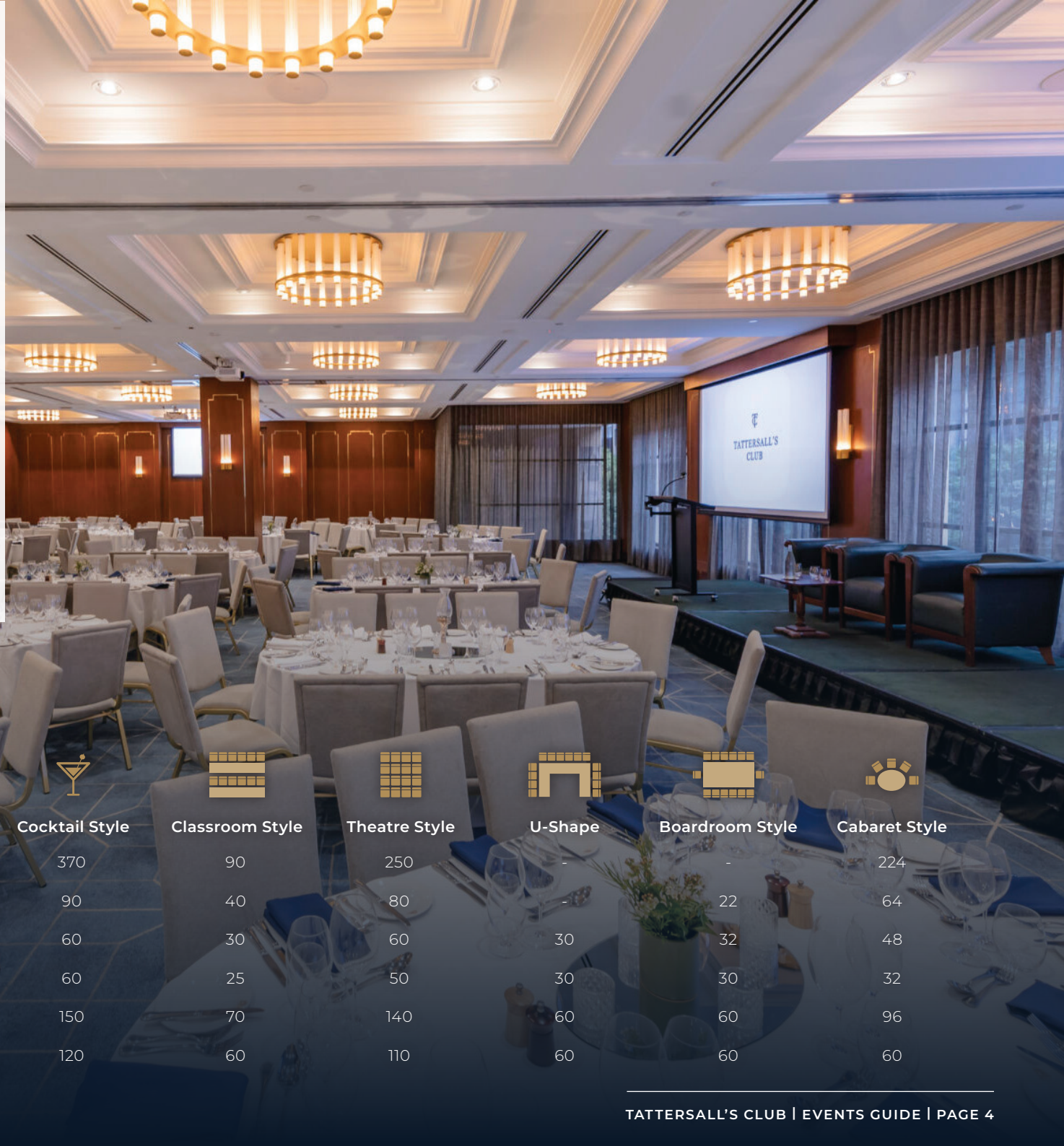
Grand Ballroom

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

Grand Ballroom

280

370

90

250

-

224

Templeton Room

70

90

40

80

-

64

Holdway Room

60

60

30

60

30

32

48

Williams Room

50

60

25

50

30

30

32

Templeton and Holdway Room

120

150

70

140

60

60

96

Holdway and Williams Room

110

120

60

110

60

60

60

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**

300



**Theatre
Style**

180



**Cabaret
Style**

144

Availability

- Sat - Sun (exclusive use)
- Minimum 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

150



Theatre Style

120

Availability

MON-TUES

Breakfast • Lunch • Dinner

SAT – SUN

Breakfast • Lunch • Dinner

Minimum capacity to hire dining room 50pax





The Mixing Room

Host an intimate dinner or a special event in the fresh energy of The Mixing Room, the private dining space within The Conservatory.

No minimum spend applies when selecting from our Dining Room menus (available during Members' Dining Room operating hours).



Boardroom Style

Wine Room

The Wine Room offers Members and function guests a unique and private dining experience, amongst an eclectic, award-winning selection of wine sourced locally and from around the world.

No minimum spend applies when selecting from our Dining Room menus (available during Members' Dining Room operating hours).



Boardroom Style

12



Needham Room

The Needham Room is a private dining room for parties of eight to 16. The room is immaculately appointed with silk wallpaper, rich red and gold carpet, elegant black leather chairs, a Waterford crystal chandelier and oil paintings by Rubery Bennett.

No minimum spend applies when selecting from our Dining Room menus (available during Members' Dining Room operating hours).



Boardroom Style

16



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

Catering Options



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Breakfast Menu

Breakfast menu available between 7am - 10am

Up & moving breakfast

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

Two choices can be made to be served 70/30.

Ham, cheese, tomato croissant bun

Tomato, spinach, cheese croissant bun 🌱

Smoked salmon, cream cheese bagel

Bacon, egg, bbq sauce, milk bun

\$32 per person

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

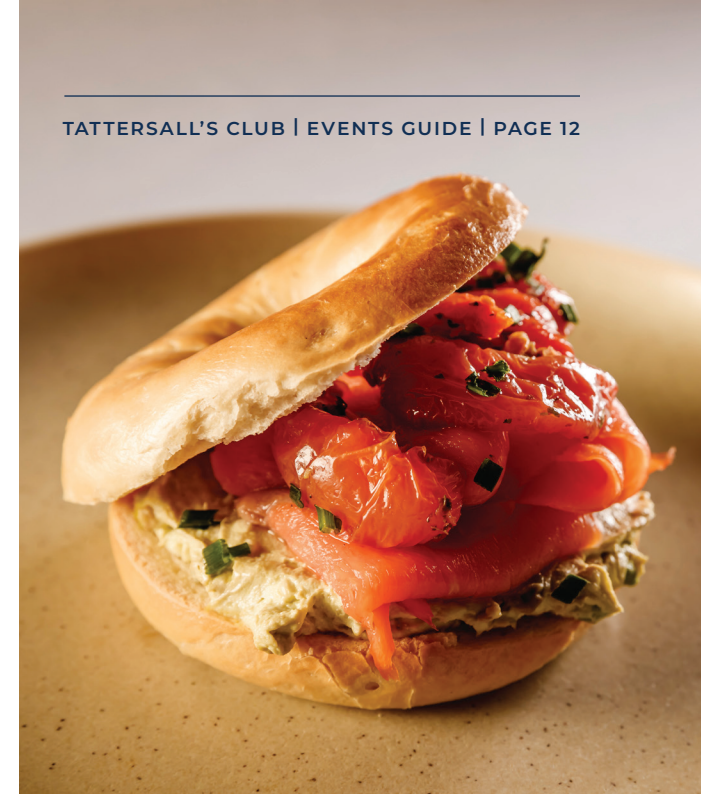
Poached eggs with shakshuka sauce, Turkish toast, labne and fermented chilli 🌱

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

\$45 per person



Day Delegate Packages

Inclusions:

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

Half Day Delegate

Continuous

Freshly brewed coffee and a selection of traditional and herbal teas

Morning or Afternoon Tea

Chef Selection of one Savoury and one Sweet Item

Lunch

Chef Selection of Gourmet Sandwiches
Seasonal Sliced Fruit
Soft Drinks and Orange Juice

Upgrade to the Table Sharing Lunch Menu for \$20pp
(see page 14)

\$65 per person

Add On:

- Upgrade to the Table Sharing Lunch Menu for \$20pp
 - 30mins of Canapes & Drinks (post event) \$15pp
- **ONLY AVAILABLE FOR DAY DELEGATE PACKAGE****

Full Day Delegate

Continuous

Freshly brewed coffee and a selection of traditional and herbal teas

Morning Tea

Chef Selection of one Savoury and one Sweet Item

Lunch

Chef Selection of Gourmet Sandwiches
Seasonal Sliced Fruit
Soft Drinks and Orange Juice

Upgrade to the Table Sharing Lunch Menu for \$20pp
(see page 14)

Afternoon Tea

Chef Selection of one Savoury and one Sweet Item

\$87 per person



Working Lunch

Light & Healthy Lunch \$40 per person

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

Table Sharing Menu \$55 per person

- Your choice of one (1) of the following shared menus;
- Add a second protein for \$10pp

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

2 Hour Cocktail Package

\$90pp

- Your choice of 6 canapes and soakers
- One substantial item
- Two hour Standard Beverage Package

3 Hour Cocktail Package

\$109pp

- Your choice of 6 canapes and soakers
- Two substantial items
- Three hour Standard Beverage Package

Add on any of the below to your Package

(Two or Three Course, Cocktail, Working Lunch):

30 Mins - your selection of two canapes **\$15pp**

1 Hour - your selection of four canapes **\$22pp**



Canapé Menu

Seafood

- Oyster with mignonette pearls 🌿 🥛
- Crispy potato basket with salmon tartare and horseradish cream fraiche 🌿
- Ceviche of kingfish with seaweed cone and avocado puree 🥛
- Compressed cucumber with spanner crab and lime dill mayo 🌿 🥛
- Scallop and prawn dumpling with roasted sesame mayo and chives 🌿 🥛

Meat

- Bocconcini, melon and prosciutto skewer with lemon balsamic dressing 🌿
- Crispy potato basket with beef tartare and aioli 🌿
- Blini with roast beef, beetroot relish and horseradish cream fraiche
- Chicken liver parfait tart with cherry gel and hazelnuts
- Smoky bacon and cheese arancini with smoked aioli
- Pork dumpling with peanut sauce and green onion 🥛

Vegetarian

- Mushroom parfait mille fuille with truffle mascarpone and pistachios 🌿
- Beetroot tartare and goats curd tart with dill gel 🌿
- Crispy rice paper and vegetable roll with bang bang sauce 🌿 🌿 🥛
- Curried potato ball with coronation mayo 🌿 🥛
- Pea and mint arancini with lemon mayo 🌿 🌿
- Mushroom duxelle tart with parmesan cremeux 🌿

Soakers

- Cheeseburger spring roll with tomato sauce
- Green curry prawn spring roll with kefir lime mayo 🥛
- Beef and burgundy pie with bbq sauce
- Butter chicken pie with mango chutney
- Spinach and feta sausage roll with mint yogurt 🌿

Substantial Items

- Beef and cheese burger with tomato, lettuce, pickle and aioli
- Falafel and feta burger with tomato, lettuce, pickle and aioli 🌿
- Crispy pork belly milk bun with chilli caramel, aioli and pickled vegetables 🥛
- Fried chicken milk bun with Korean chilli sauce, pickled cucumber and aioli
- Salt and pepper squid boat with lemon and aioli 🥛
- Karaage chicken boat with honey soy glaze and toasted sesame seeds 🥛



Platters

Cheese platter

\$18 per person

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

Antipasto platter

\$18 per person

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

Dessert platter

\$125 per platter

serves 10 guests

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



Gluten Free



Vegetarian



Dairy Free

V Vegan

Lunch & Dinner

All Tattersall's lunch and dinner menus are able to be served as a set or alternate drop.

Two Course - Entree & Main - \$89 per person

Two Course - Main & Dessert - \$85 per person

Three Course - \$99 per person

Inclusions:

- Bread roll for each guest
- Freshly brewed tea and coffee
- 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



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 🍷



Gluten Free



Vegetarian



Dairy Free



Vegan

Dessert

Choose two for an alternate serve

Orange and almond cake

with orange date salsa and baklava ice cream 🌿

Coconut panna cotta

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



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

\$12pp

Served as dessert with King Island Cream and Seasonal Berry Coulis

\$4pp

Cut into slices and served on platters with side plates and napkins



Gluten Free



Vegetarian



Dairy Free



Vegan

Beverage Packages



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Standard

- Frankie Range -

Sparkling Brut

South Eastern Australia

Sauvignon Blanc

South Eastern Australia

Shiraz

South Eastern Australia

Rosé available on request

XXXX Gold

Stella Artois Lager

Soft drinks & orange juice

*2 hour
\$39pp*

*3 hours
\$48pp*

*4 hours
\$56pp*

*5 hours
\$62pp*

Premium

Choose four wines from below

- Full Swing Range -

Sparkling Brut NV

South Eastern Australia

Chardonnay

South Eastern Australia

Sauvignon Blanc

South Eastern Australia

Moscato

South Eastern Australia

Shiraz

South Eastern Australia

Cabernet Sauvignon

South Eastern Australia

XXXX Gold

Stella Artois Lager

Stone and Wood

Soft drinks & orange juice

*2 hour
\$47pp*

*3 hours
\$56pp*

*4 hours
\$63pp*

*5 hours
\$69pp*

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

**Bespoke wine packages available upon request*



Equipment Price List

Equipment

Dance floor 4m x 4m	\$400
Dance floor 6m x 4m	\$500
Staging piece 1.8m x 2.4m	
1 x piece	\$60
2 x piece	\$90
3 x piece	\$120
Laptop	\$100
Fast-fold screen & projector	\$500
55" TV screen	\$200
86" TV screen	\$500
Roving microphone – hand-held	\$100
Upright piano	\$200
Grand piano <i>(level 1 only)</i>	\$400

Equipment

10ft screen and projector	\$550
Flip chart with paper and pens	Complimentary
Whiteboard, markers and eraser	Complimentary
Lectern and microphone	Complimentary
Laser pointer	Complimentary
Lapel or Headset microphone	Complimentary
Place cards	\$4
Name tags (sticker)	\$3
AV technician labour	POA Hire
Uplights x 8	\$1,200
Candlesticks (3 set) Per Table	\$30
Dual Projection Package	\$1,000

Includes: 2 x 7ft projector screens, 2 x data projectors, VGA digital amplifier, lectern and microphone and staging

Minimum Spends

For clients bookings spaces and are not a member of the Tattersall's Club, a minimum spend is applicable for all areas of the Club.

Minimum Spends

Room	NON-MEMBERS (Minimum Spends)
Grand Ballroom	\$8,000
Templeton Room	\$4,000
Holdway Room	\$3,500
Williams Room	\$3,500
Templeton & Holdway	\$7,000
Holdway & Williams	\$6,500
Chandelier Room	\$2,000
Committee Room	\$1,500
Members' Dining Room*** (Monday, Tuesday, Saturday)	\$10,000
Members' Bar *** (Saturday)	\$12,000

*** Sundays Excluded - quoted as per event due to high labour costs



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.
- Members are not required to pay a deposit should their account be financial.
- Non-Members required to provide Credit Card details upon confirmation of an event as a guarantee until the account is paid in full.
- It is not possible to change the booking Account (either Member or Corporate), for a 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 2026. 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://tattersallclub.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.



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215 Queen Street, Brisbane QLD 4000

07 3331 8860

www.tattersallclub.com.au