

An aerial photograph of a waterfront deck. The deck is made of wood and features several large, beige patio umbrellas arranged in a grid. People are sitting at tables on the deck. The deck is adjacent to a building with a corrugated metal roof. The water is greenish-brown. In the bottom right corner, there is a logo for 'FOYS KIRRIBILLI'.

EVENT PACKAGE

WELCOME

FOYS KIRIBILLI IS PROUDLY HOUSED IN THE SYDNEY FLYING SQUADRON, AUSTRALIA'S OLDEST OPEN BOAT SAILING CLUB FOUNDED IN 1891.

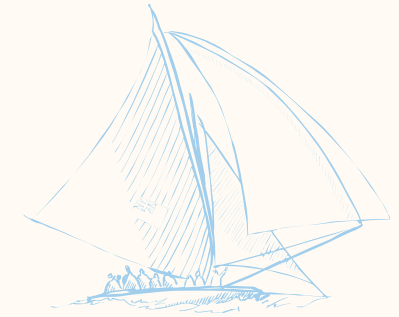
Our objective at Foys is to deliver hospitality that is befitting of our unique harbourside location and heritage. We're motivated by delivering memorable experiences for our guests and continuing the long and colourful history of this iconic venue.

Foys offers three unique spaces suited to a variety of events, from corporate lunches and conferences to birthday celebrations, engagements and wedding receptions. The Main Diner boasts serene views, with an airy light-filled interior that opens out onto the waterfront balcony. The Flying Bear deck downstairs provides a casual open-air space perfect to take in the harbour views and salty air. The Heritage Room offers a unique and intimate space ideal for corporate meetings, small gatherings and private dinners.

With bespoke event planning, and seaside-inspired menus, we're here to make your next event an experience to remember.



OVERVIEW OF SPACES AVAILABLE



MAIN DINER & SUNSET BALCONY

SEATED: 110 GUESTS
STANDING: 200 GUESTS

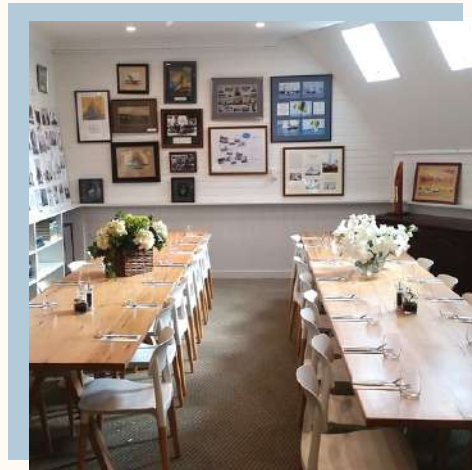
An airy, light-filled space suitable for large gatherings. When you book the Main Diner exclusively, you also gain access to the sunset balcony, with stunning harbour views.



SALOON BAR

STANDING: 40 GUESTS

A beautifully finished bar with natural timber aspects adjoined to the dining room, the Saloon Bar is ideal for small to medium sized gatherings and provides the perfect break-out space for Heritage Room functions.



HERITAGE ROOM

SEATED: 20 GUESTS
STANDING: 30 GUESTS

The perfect space for an intimate group, bathed in natural light and decorated with historical sailing memorabilia. The Heritage Room is ideal for corporate meetings, small gatherings and private dinners.

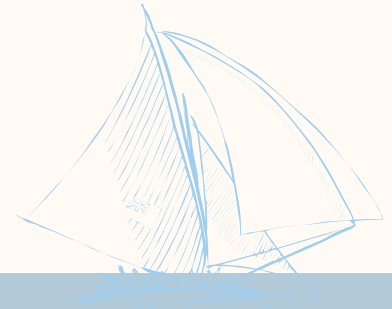


FLYING BEAR DECK

STANDING: 80 GUESTS

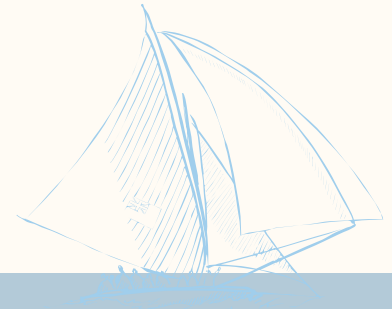
The jewel in our Kirribilli crown, enjoy the beautiful open air of Sydney Harbour. Perfect for sunsets and casual cocktail gatherings. Please be aware the Flying Bear Deck is an exposed space with limited undercover area. We cannot guarantee against adverse weather.

Floor Plans



**MAIN DINER &
SUNSET BALCONY**
SEATED: 110 GUESTS

Floor Plans



**MAIN DINER &
SUNSET BALCONY**

STANDING: 200 GUESTS

Floor Plans



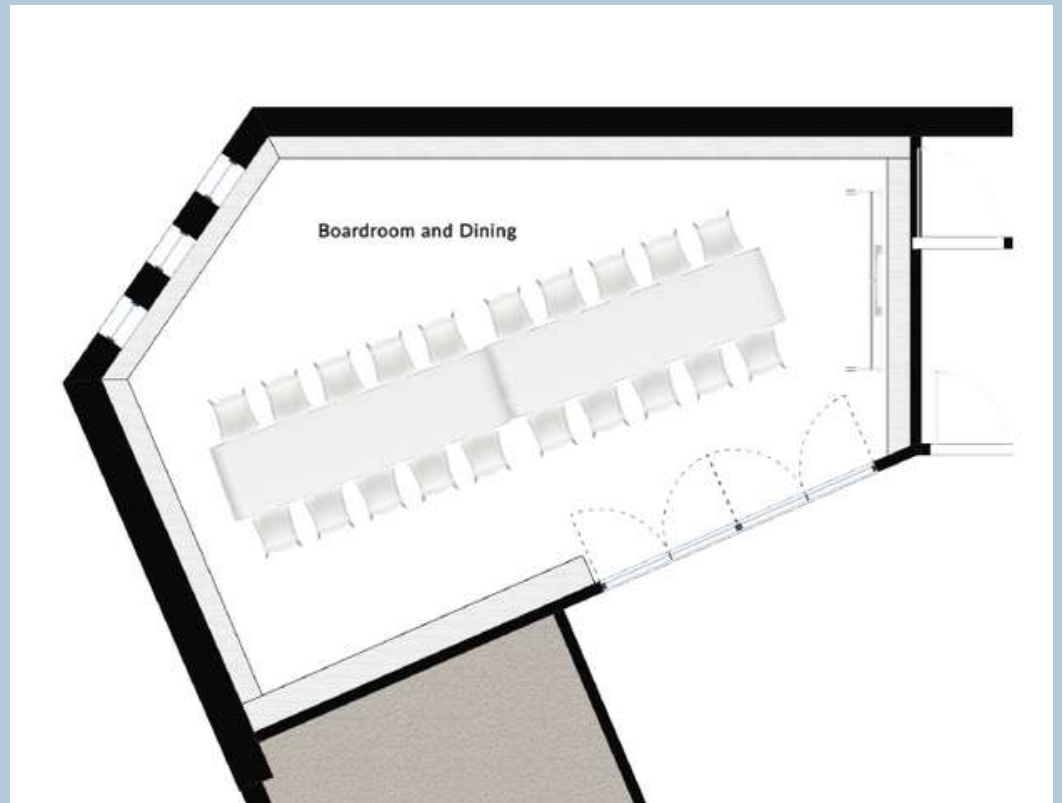
SEATED: 110 GUESTS



STANDING: 200 GUESTS

MAIN DINER &
SUNSET BALCONY

Floor Plans



HERITAGE ROOM

SEATED: 20 GUESTS
STANDING: 30 GUESTS

CANAPE PACKAGE



Our canape packages are perfect for cocktail events, with seasonal menus that allow your guests to sample a variety of flavours from the kitchen.

2 HOURS - \$39PP
5 Classic Canapes

3 HOURS - \$59PP
5 Classic & 2 Substantial
Canapes

4 HOURS - \$75PP
6 Classic & 3 Substantial
Canapes

5 HOURS - \$83PP
6 Classic & 4 Substantial
Canapes

CLASSIC CANAPE SELECTION

Miso Eggplant Spring Roll, sweet chilli sauce (Vg)

Mini Beef Wellington, tomato sauce

Lamb Kofta Skewer, Labne & pomegranate

Leek & Manchego Croquette, Aioli (V)

Potato Scallop, shave parmesan & chives (V)

Avocado Bruschetta, cherry tomato, chilli oil (VG)

Caprese Skewers, Cherry tomato, basil, bocconcini, balsamic glaze (V, GF)

Pork & Fennel Sausage Roll, tomato relish

Shucked Sydney Rock Oyster, house dressing (GF)

Mushroom & Fontina Arancini, truffle aioli (V)

Tempura Prawn, Wasabi Mayo

Baked Half shell Scallop, sauce vierge (GF)

Sashimi Skewers, avocado mousse, wasabi (GF)

Chicken Lollipops, herbed yoghurt

Smoked Salmon Blinis, cream fraiche, chives

Fish Ceviche Tostada, lime, chipotle slaw, jalapeno (GFo)

Avocado & Cucumber Summer roll, sweet & spicy dipping sauce (Vg, GF)

SUBSTANTIAL CANAPE SELECTION

Cheeseburger Slider, mustard, pickles, aioli (GFo)

Pulled Pork Taco, corn tortilla, slaw, chipotle sauce (GF)

Mini Fish Burgers, Tartare, iceberg, pickles

BBQ Pork Bao Bun, cucumber, hoi-sin & slaw

Prawn Roll, milk bun, chives and roe

Halloumi Slider, guacamole, pickles, Chilli Oil (GFo, V)

Veg Fritter Taco, corn tortilla, green tahini, pickles (Vg, GF)

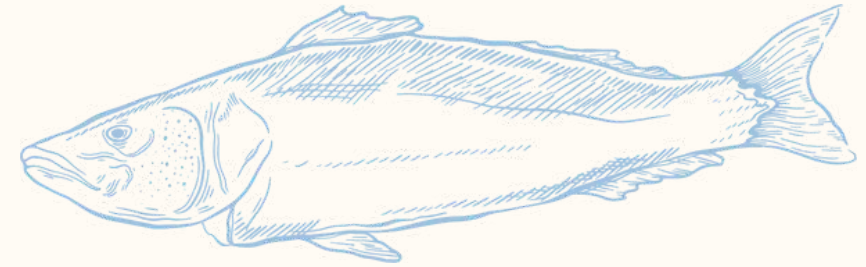
Additional canapes | Standard \$9 each, Substantial \$15 each

Please note menu subject to change, items marked gluten-free are made without gluten products, however we cannot guarantee against Cross-contamination with other food items; please notify us if you have a food allergy

vg – vegetarian | v – vegan | df – dairy free | gf – gluten free

SEATED PACKAGE

Designed for more classic sit-down events, our seated packages will ensure no guest goes hungry



CLASSIC PACKAGE

2 Course - \$65pp

3 Course - \$75pp

PREMIUM PACKAGE

2 Course - \$80pp

3 Course - \$90pp

CLASSIC MENU

CLASSIC SHARED ENTREE

please select 3 options

Smoked Salmon Plate, blinis, crème fraiche, roe (GFo)

Roasted Beetroot Salad, goats curd, frisée, walnuts, aged balsamic (V, VGo GF)

Chicken Liver Pate, cornichons, mustard & toast (GFo)

Peeled Prawn Cocktail, avocado, cos, blush mayo (GF)

Calamari Fritti, aioli, rocket, lemon (GFo)

CLASSIC SHARED MAINS

please select 3 options

Pumpkin Risotto, sage, amaretto crumbs, shaved Reggiano cheese (V, GFo)

Grilled Barramundi, soubise sauce, vierge (GF)

Roasted Spring Lamb Rump, Carrot & Ginger Puree, Agro-dolce sauce (GF)

Roasted Half Chicken, peperonata, Madeira sauce (GF)

Slow Roasted Porchetta, sauteed greens, vincotto jus (GF)

CLASSIC SHARED SIDES

please select 2 options

Mixed Leaf Salad, herbs, French vinaigrette (Gf, Vg)

Sauteed Green Beans, brown butter & lemon (V, GF)

Roast Baby Potatoes, Garlic & Rosemary Butter (V, GF)

CLASSIC SHARED DESSERT

please select 2 options

Eton Mess, Strawberry Fool (V, GF)

Tiramisu, mascarpone & shaved chocolate (V)

Double Chocolate Brownie, Sour ganache icing, berries (V)

PREMIUM MENU

PREMIUM SHARED ENTREE

please select 3 options

Baked Abrolhos Island Scallops, Pernod Butter, Herb Crumbs (GFo)

Hand Stretched Burrata, Heirloom Tomato, basil, aged balsamic (V, VGo, GF)

Tuna Tartare, citrus, radish, herbs, crisps (GFo)

Duck Liver Parfait, condiments, brioche toast (GFo)

Sydney Rock Oysters, house mignonette & Lemon (GF)

PREMIUM SHARED MAINS

please select 3 options

Split & Baked Yamba Kings Prawns, Brown Butter vierge (GF)

Steak Tagliata (250g) rocket, parmesan, capers & Salsa Verde (GF)

Cauliflower Steak, Curry leaf Sauce, Watercress & Tea-soaked raisins (VG, GF)

Herb Crusted Lamb Cutlets, pea puree, tendrils, agro-dolce sauce

Grilled Market Fish, niçoise, olive tapenade, Salsa Verde (GF)

PREMIUM SHARED SIDES

please select 2 options

Iceberg Wedge Salad, buttermilk dressing, radish, tomato (V, GF)

Smashed New Potatoes, Garlic & Herb butter (V, GF)

Broccolini, Almond & citrus brown butter (V, GF)

PREMIUM SHARED DESSERT

please select 2 options

Orange Semifreddo, grand marniere, pashmak (V, GF)

Our Pavlova, meringue, whipped cream, berries & passionfruit (V, GF)

Melon Carpaccio, praline, lemon sorbet (VG, DF, GF)

PLATTERS AND STATIONS

If you're looking for a point of difference and want to indulge your guests, these additions are the perfect choice.

SHARED PLATTERS

Each Plater Serves 8 - 10

CHEESE BOARD - \$150

3 cheeses, quince paste, fresh fruit, an array of condiments, Lavosh and crusty bread

ANTIPASTO BOARD - \$150

A selection of cured meats and salumi, pickles, marinated vegetables, olives, dips, served with crusty bread

SEAFOOD PLATTER - \$200

Freshly shucked Oysters, Chilled tiger Prawns, Smoked salmon & chilled seafood, served with a full spread of sauces and condiments

SWEET TREATS PLATTER - \$75

Chefs selection of sweet bites, Choc dipped strawberries, Mini Churros w/ bittersweet sauce, Lemon meringue Tartlets & Double Choc Brownie Bites

SYDNEY ROCK & PACIFIC OYSTERS

\$55 per dozen

Freshly shucked mixture of Sydney Rock and Pacific Oysters with mignonette, lemon

EXPERIENCE STATIONS

AUSTRALIAN CHILLED SEAFOOD STATION

\$39 per person (Minimum 20 guests)

Our premium selection of Cooked and Chilled Australian Tiger Prawns, freshly shucked Sydney Rock & Pacific oysters and Split Moreton Bay Bugs served with a wide selection of condiments and sauces

THE PAELLA EXPERIENCE

\$35 per person (Minimum 15 guests, Maximum 50 guests)

Experience the flavours of Spain with your own Paella Station. Mussels, plump prawns, squid and tender fish fillets in a jumble of seafood rice, vegetables & herbs, straight out of the Paella Pan

OUR ANTIPASTO GRAZING STATION

\$35 per person (Minimum 20 Guests)

Our Antipasto station will truly impress! Sliced cured meats, prosciutto, salami & bresaola (to name a few), marinated sweet vegetables, pickles and olives, a selection of dips, local and international cheeses, fresh cut fruits & crudites, served with bread, crispbread, and Lavosh



ADDITIONAL MENU OPTIONS

ARRIVAL CANAPÉS

Add a savoury bite to start off your event, or finish the feast with some roving dessert canapes

2 Standard Canapés - \$15pp
3 Standard Canapés - \$22pp

LATE NIGHTS BITES

\$6 Each, minimum 15 of each item selected

Angus Beef Sliders, pickles, come-back sauce (GFo)

Pork & Fennel Sausage Roll, Tomato relish

Veg Fritter Slider, pickles, smashed avocado (V, GFo)

Southern Fried Chicken Wings, herbed yoghurt

CAKEAGE

Cut and served on platters - \$3pp

Served individually with coulis & cream - \$8pp

KIDS MEALS

\$25pp

kids meal, ice cream & soft drink

only available for children under 12

DESSERT CANAPÉS

\$7 Each, minimum 15 of each item selected

Chocolate Dipped Strawberries (V, GF)

Lemon Meringue Tartlets, citrus curd, burnt meringue (V)

Triple Choc Brownie Bites, raspberries (V)

Churros, Bittersweet chocolate dipping sauce (V)

CREW MEAL

\$40pp

Chefs Selection Main Meal & Soft Drink



Please note menu subject to change, items marked gluten-free are made without gluten products, however we cannot guarantee against Cross-contamination with other food items; please notify us if you have a food allergy
vg – vegetarian | v – vegan | df – dairy free | gf – gluten free

BREAKFAST PACKAGES

Whether it's a casual affair or a full cooked breakfast, we can cater to whatever your early occasion requires.

THE GRAZER'S BREAKFAST \$29PP

Choice of 3 options served on grazing platters for self-service with a selection of fruit juices, freshly brewed filter coffee & selection of fine teas

Seasonal Fresh cut Fruits & Berries (VG, GF, DF)

Coconut Yoghurt Pot, mixed berries, granola (V, GF)

Baked Pastry Selection (V)

Bacon & Scrambled egg Slider, BBQ sauce & mayo

Ham & Cheese Croissant

THE FULL BREAKFAST \$45PP

Maple Baked Granola Pots, coconut yoghurt, berry compote (VG, GF)

Seasonal Fresh cut Fruit & Berries (VG, GF, DF)

Baked Pastry Selection (V)

A selection of breakfast favourites served grazing style, plus one main meal per person

PLUS one of the following plated choices served individually (+ 5 pp for alternative service)

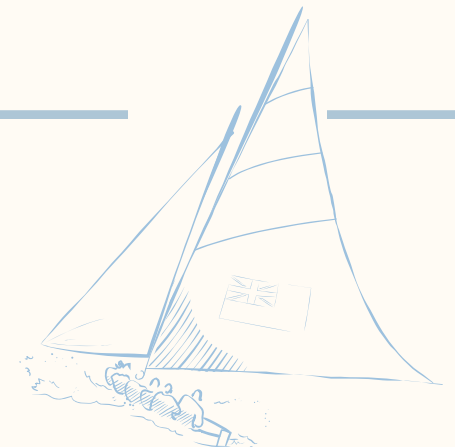
Our Bacon and Eggs, Grilled Bacon, soft scrambled eggs, grilled tomato & sourdough toast

Chickpea Breakfast Bowl, veg fritter, free range eggs, marinated chickpeas, pickles, green tahini & herbs

Smashed Avo on Toasted, Cherry Tomatoes, poached eggs, chilli oil

Fresh & Fit Brekky Plate, Poached eggs, smoked salmon, pickles, green tahini, toasted sourdough

Please note menu subject to change, items marked gluten-free are made without gluten products, however we cannot guarantee against Cross-contamination with other food items; please notify us if you have a food allergy
vg – vegetarian | v – vegan | df – dairy free | gf – gluten free



CONFERENCE PACKAGES

LOOKING FOR A UNIQUE LOCATION FOR YOUR NEXT OFFICE EVENT?
LET US TAKE CARE OF THE PLANNING WITH OUR TAILORED CONFERENCE
PACKAGES.

Full-Day - \$72pp | Morning Tea, Lunch & Afternoon Tea

Half-Day - \$55pp | Morning Tea OR Afternoon Tea, Lunch

MORNING TEA

Served share style

Baked Pastry Selection

Maple Baked Granola Pots,
coconut yoghurt, berry compote
(VG)

Breakfast Frittata, potato,
broccoli, zucchini w/ chutney (V,
GF)

Seasonal Fresh cut Fruits &
Berries (VG, GF, DF)

AFTERNOON TEA

Served share style

Double Chocolate Brownie (V)

Banana Bread, whipped ricotta,
honey (V)

Mezze Plate, mixed dips,
marinated vegetables, olives,
bread & condiments (VG)

Chocolate Dipped Strawberries
(V)

LUNCH

Please select one dish per
person, either prior to or on
the day of event

Free Range Chicken Schnitzel,
crisp slaw salad, skin on fries

Vegetable Grazing Plate, Miso
eggplant, Brown Rice, Slaw,
Sweet Potato, Pickled Cabbage,
Shaved Cucumber, Avocado,
Island Dressing (VG, GF)

Battered Sustainable Catch, skin
on chips, lemon & house tartare

Angus Steak Sandwich, onion jam,
rocket, beetroot relish, aioli &
fries

All conference packages include use of large TV with HDMI connectivity
and free WIFI, depending on room selection. Whiteboard & markers
available for hire at \$50.

Please note menu subject to change, items marked gluten-free are made without gluten products, however
we cannot guarantee against Cross-contamination with other food items; please notify us if you have a food
allergy

vg - vegetarian | v - vegan | df - dairy free | gf - gluten free



BEVERAGE PACKAGES



Our beverage list features a variety of local and imported wines, beers and spirits. To make your selection easier, we've developed two beverage packages featuring our most popular picks of the season. If you'd like to tailor your own package, all our wines and beverages are available to select from, charged on consumption. Please contact us for our latest beverage lists.

STANDARD PACKAGE

1 sparkling wine, 1 white wine, 1 red wine, beers & non-alcoholic drinks

2 Hours - \$49pp | 3 Hours - \$59pp
4 Hours - \$69pp | 5 Hours - \$79pp

SPARKLING WINE

The Anchorage Sparkling Wine
South Australia

RED WINE

The Anchorage Cabernet Merlot
South Australia

WHITE WINE

The Anchorage Semillon
Sauvignon Blanc
South Australia

BEER

 select two

Tap & bottled beer available and are subject to chosen event space & seasonality your event manager will confirm what is available closer to your event

PREMIUM PACKAGE

Choice of 2 white wines, choice of 1 red wine, 1 sparkling wine, 1 rose, beers + non- alcoholic drinks

2 Hours - \$59pp | 3 Hours - \$69pp | 4 Hours \$79pp | 5 Hours \$89pp

SPARKLING WINE

2022 Edmond Thery BDB
NV, France

WHITE WINE

 select two

2022 Scorpius Sauv Blanc
Waipara, NZ

2021 Atlas 'Rhineland' Riesling
Clare Valley, SA

2021 Printhe 'Mountain
Range' Chardonnay
Orange, NSW

2022 Marchand and
Burch Chardonnay
Mount Barker, SA

ROSE

Bouchard Aine & Fils Rose
Burgundy, France

RED WINE

 select one

2022 Smokin' Barrels Shiraz

Barossa Valley,
SA

2022 Atlas Grenache
Clare Valley, SA

2021 Jericho GSM

McLaren Vale,
SA

2022 Oscar's Folly Pinot Noir
Yarra Valley,
VIC

BEER

Tap & bottled beer available and are subject to chosen event space & seasonality your event manager will confirm what is available closer to your event

EVENT COCKTAILS \$18 EACH

Bird & Bear Sangria
Red wine, blood orange,
seasonal fruit, soda

Life's Peachy
Peach Vodka, Aperol, lemon, soda

Pink Gin Spritz
Pink Gin, Sparkling wine, soda, straw

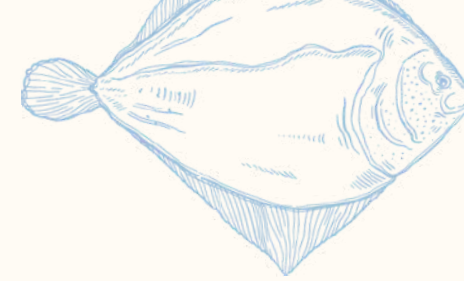
Waterside Martini
Gin, Vermouth, Orange Bitters

Aperol Spritz
Aperol, Sparkling wine, soda

Whiskey Highball
Whisky, soda, lemon

Paloma
Tequila, grapefruit soda, lime

TERMS & CONDITIONS



Foys Kirribilli Booking Agreement

Terms and conditions

These terms and conditions apply to all bookings of the Foys Kirribilli event spaces and should be read in conjunction with any additional terms and conditions that may be included in your quote or contract.

To confirm your event, please return the signed contract with the Terms and Conditions, together with the requested deposit and completed Credit Card pre-authorisation form within seven (7) days of issue unless otherwise agreed upon.

If this time frame is not met, all date holds will be released.

Parties

The parties of these Terms and Conditions are Flying Bear Pty Ltd ABN 43 650 384 679 (trading as Foys Kirribilli) and the client listed on the booking contract ('you' or 'client').

Minimum Spend

Minimum spends apply to all events. The minimum spend applies to food and beverage ONLY. Venue hire, security, additional staffing, Audio Visual equipment and other costs are in addition to the minimum spend. Your minimum spend is stated on your quote and contract. Any shortfall from your final food and beverage spend will be added to your final bill.

Payment Terms

• A non-refundable deposit of 30% of your anticipated total spend is required to confirm your event.

- The balance of your invoice issued a minimum 30 days prior to your event. If payment is not received we may release the date.
 - Any additional or incidental charges incurred are payable on the date of your event.
- Foys Kirribilli has the right to pre-authorise/charge the credit authority form number provided with the signed contract for any balance owing, including additional event inclusions requested by the client, if final payment has not been received by the timeframe allocated.

Method of Payment

Foys Kirribilli accepts the following methods of payment: Electronic Funds Transfer and Visa, Master Card and AMEX Credit Card.

Surcharges

MasterCard and Visa payments will incur a 1.5% surcharge – and AMEX a 1.7% surcharge.

In addition, a 15% surcharge applies on public holidays.

Cancellation Policy

- Any cancellation will incur a loss of full deposit.*
- Cancellations made less than 21 days from your event are not refundable.*
- In the event of cancellation within 21 days of your event, any unpaid or

outstanding invoices issued prior to your cancellation remain payable.*

- * In the event we are unable to host your event due to government mandated restrictions relating to COVID-19, your deposit will be held as credit to be spent in venue or on a future event within a 12-month period. Any other payments made will be refunded in full.

Force Majeure

Should performance by Foys Kirribilli be interfered with or prevented by an event or condition beyond its reasonable control (Force Majeure), including but not limited to: acts of God, government authority, disaster, actual or threatened terrorist attack, epidemic, war, public emergency or calamity, fire, civil insurrection, riot, earthquake, flood, labour dispute, strike, the unavailability of any necessary utility, or other emergencies, any of which make it illegal or impossible for Foys Kirribilli to perform its obligations, then Foys Kirribilli shall not be liable for such delay or failure to perform its obligations, and this contract may be terminated for any one or more of such reasons by written notice from Foys Kirribilli to the client without financial liability.

Food & Beverage Selections

- The final food and beverage selections are required fourteen (14) days prior to the event.
- No BYO food or alcohol is permitted, except cakes, which will

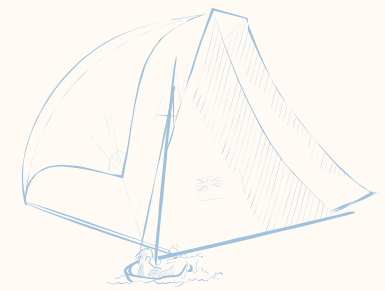
incur a cakeage fee.

- Dietary requirements are required fourteen (14) days prior to your event date. The venue can cater to gluten free, lactose free, vegetarian, vegan and pescatarian at no additional cost and upon prior request ONLY. Any additional dietary requirements such as Kosher meals can be pre-ordered and may incur an additional fee.
- Whilst dietary requests may be accommodated, our food is prepared in a kitchen that handles nuts, shellfish, sesame, lactose and gluten. Whilst all reasonable efforts are made we cannot guarantee that our food will be completely allergen free.
- All food and beverage is subject to seasonal change, however notification will be given for this.
- Our food is prepared using fresh ingredients and under hygienic conditions. However Foys Kirribilli takes no liability for any latent defect in any product used.

Beverages

- Beverage Packages: unlimited beverage service for your pre-selected beverage list for the duration of your event or pre-agreed beverage service duration, subject to the Responsible Service of Alcohol.
- Beverages upon consumption:
- Client billed for the actual beverages consumed from the pre-selected beverages menu

TERMS & CONDITIONS



Foys Kirribilli Booking Agreement

for the duration of your event or preagreed beverage service duration. A minimum spend per person for beverages is applicable and to be paid pre-event. Any beverages consumed in addition to your minimum spend is to be paid in full at the conclusion of your event. Foys Kirribilli reserves the right to action the Credit Card details as provided in the Credit Card Authorisation form for any outstanding payments.

Guest Numbers

Final guest numbers are required fourteen (14) days prior to your event date. If your guest numbers have increased causing your total event spend to increase above your minimum spend numbers, then you will be invoiced accordingly as part of your Final Invoice. Guest numbers cannot be reduced within fourteen (14) days of your event.

Gratuity

A 5% gratuity applies to all events. This goes directly to staff and does not count towards the minimum spend.

Responsible service of alcohol & guest conduct

Foys Kirribilli functions as a fully licensed venue. No BYO beverages are permitted. It is your responsibility to ensure the orderly conduct of your guests. We are required by law to provide responsible service of alcohol (RSA) and therefore reserve the right to

cease or suspend service and supply of alcoholic beverages should we feel that guests have become excessively inebriated. Last drinks will be provided 15 minutes before the end of your beverage package.

Clients are asked to be responsible and assist with ensuring the orderly behavior of their guests at all times whilst at Foys Kirribilli. Management reserves the right to refuse entry and enforce related RSA, licensing and good behavior practices as well as the right to enforce wrist banding at events where deemed necessary, to ensure minors are identifiable.

Foys Kirribilli is a non-smoking premises. Any guest wishing to smoke must leave the venue. Guests must respect our neighbours and ensure noise is kept to a minimum when outside the premises.

Use of Space

Foys Kirribilli is part of the Sydney Flying Squadron sailing club. Club members reserve the right to access and use designated areas of the club during any events, including the bathrooms.

Due Care

To the extent permitted by law, we will not be liable for any loss, damage, liability, claims or expenses (however caused, including negligence whether direct, indirect or consequential) incurred by yourself, your guests, your

employees or any contractors engaged by you, arising from the use of or connected with the venue.

Whilst our team will take care, no responsibility will be taken for damage or loss of goods, equipment or merchandise left on the premises prior to, during or after the event.

Delivery of goods will only be accepted by the venue at the time of your contracted bump in access, unless otherwise agreed upon. All goods brought on site for your event must be removed from the venue by the conclusion of your contracted bump out time, unless otherwise agreed upon. Foys Kirribilli takes no responsibility for any items or valuables left on site and reserve the right to dispose of such items if not collected within seven (7) days of your event.

Cleaning Fee

A cleaning fee will be charged at the discretion of management, should the premises be left in an unacceptable state.

Décor and styling

All decorations must be submitted to your Event Coordinator for approval at least fourteen (14) days prior to the event. Glitter, confetti, confetti balloons, sequins and any other form of small 'spreadable' materials, smoke and haze machines are not permitted in venue. Please check with your Event Coordinator if you are unsure.

Damages

Clients are financially liable for any damage sustained to property of the venue or any other property in the venue which is not owned by the venue whether caused by the client's own action, or by its employees, agents, sub-contractors or guests. Under no circumstances is anything to be nailed, screwed, stapled, or adhered to walls, ceiling, floor, doors or other surfaces that are or could reasonably be considered part of the venue.

Nothing can be rigged to the ceiling of the venue.

Contractors and subcontractors
Contractors and sub-contractors appointed by the client or by Foys Kirribilli on behalf of the client, must at all times abide by the venue

Regulations

and any instructions given by venue management, whilst on the premises. Regulations include and are not limited to the following:

- All contractors must provide a detailed list of equipment and staff members that they wish to bring onsite for your event to Foys Kirribilli prior to the event.
- Contractors and Sub-Contractors must provide proof of insurance policies in effect (including workers compensation and public liability) to Foys Kirribilli at least fourteen (14) days prior to your event.
- No sub-contractor will be permitted to work in the venue without first providing proof of Public Liability.

TERMS & CONDITIONS

Foys Kirribilli Booking Agreement

- All contractors must report to the venue manager, located at the venue prior to commencement of work.
- Foys Kirribilli reserves the right to reject any request for venue access for any Contractor and Sub contractor they do not deem as not suitable or safe.
- Foys Kirribilli is not liable for any harm or damage to guests caused by external supplier equipment, styling décor, furniture, goods or service.

Entertainment/music

- Due to noise constraints prescribed in our Liquor License, no amplified music is permitted outdoors after 8pm. If amplified music is being played indoors, all external doors and windows must be closed. ALL amplified music must cease at 11.30pm.
- Music sound levels will be monitored by staff members, and cannot exceed 90db.
- Foys Kirribilli provides free of charge an In-House Sound System for Background Music (client to provide iPod with pre selected music). Additional AV equipment may be supplied on request at an additional cost.
- Foys Kirribilli have preferred AV and entertainment providers that your Events Coordinator can recommend. If you choose to use your own provider, they must

ensure all pre-existing equipment and settings are reinstated as before your event. Should we require our own technician to restore any pre-existing equipment or settings these will be invoiced to the client.

Client Confirmation

I confirm that I have read and understand the terms and conditions in this form.

I acknowledge that my booking is conditional on maintaining compliance with these terms and conditions.

