

BLUE VEIN DELI

FUNCTION TERMS & CONDITIONS

BLUE VEIN DELI
355 Beaconsfield-Emerald rd
Guys-Hill VIC
3807

Ph: 03 9769-8062

BLUE VEIN DELI – COCKTAIL FOOD/CANAPE'S

Platinum Package

- 4 Hot & 4 Cold Options- \$20.00 per person
- 5 Hot & 5 Cold Options- \$25.00 per person

Hot Canapés

- Home-made assorted cocktail pies
- Spring Rolls with a sweet chilli dipping sauce
- Cocktail Dim Sims with soy sauce
- Lamb Cofta w/ minted yogurt dressing
- Wood-Fired Pizza's - Garlic/ Herb/ Roast Lamb/ Leg Ham/
- Home-made mini sausage rolls & spicy chutney
- Tandoori chicken skewers
- Vegetarian arancini risotto balls

Cold Canapés

- Japanese California Rolls - Vegetarian /Chicken Teriyaki
- Smoked Salmon crostini with rocket, dill cream & capers
- Roma tomato bruschetta with basil, red onion & extra virgin olive oil
- Old fashion club sandwich
- Chicken liver pate on crisp wafer bread
- Soy beef with pickled ginger & cucumber
- Diced, marinated chicken served in baby cos lettuce leaves
- Pan seared beef on crostini with sun-dried tomatoes, fetta & rocket
- Vegetarian frittatas

Optional Additions

Seafood Platter - \$140.00 per platter

- 36 freshly shucked oysters
- 36 King tiger prawns
- 750gr Marinated Calamari
- 500gr Smoked Atlantic Salmon terrine
- Chilli, Coriander & Lime Dressing
- Kalamata Olives
- Fresh Lemon Wedges
- Lobster can be added at market price*

Cheese Platter - \$95.00 per platter

- 250gr Shadows Of Blue
- 500gr Roitelet Brie
- 400gr Shaw River Annie Baxter
- 300gr Mauri Taleggio - DOC Wash-Rind
- Compote of port-wine jelly
- Misura Crackers

BLUE VEIN DELI – COCKTAIL FOOD/CANAPE'S

Gold Package

- 4 Hot & 4 Cold Options- \$30.00 per person
- 5 Hot & 5 Cold Options- \$45.00 per person

Upon request, items from the platinum package may also be made available.

Hot Canapés

- Tempura oysters with a horseradish mayonnaise
- Tempura Prawns with in house chilli mayo
- Peking duck wrapped in French crepes with plum sauce
- Golden fingers - Crumbed layers of cheese, bacon & bread, all baked
- Chicken Wontons with soy dipping sauce
- Lamb kebabs with babaghanoush
- Stuffed crumbed field mushrooms
- Wood-Fired Pizza's
- Mini Gourmet Hamburgers
- Crocodile Wontons with a brush of tandoori
- Spicy lamb, rocket, roasted capsicum & goat's cheese
- Eye fillet, salads greens, tomato chutney in baby hamburger buns.

Cold Canapés

- Freshly shucked oysters -Lime & coriander or Wasabi & Japanese Mirin
- Rare seared Tuna with cucumber & anchovy dressing
- Teppenyaki style beef marinated in Japanese spices
- Bloody Mary oyster shots
- Vegetarian frittatas
- Chicken liver pate on crisp wafer bread
- Rock Melon with ricotta & prosciutto
- Salmon & chive fritters with a fresh tomato salsa

Optional Additions

Seafood Platter - \$140.00 per platter

36 freshly shucked oysters
36 King tiger prawns
750gr Marinated Calamari
500gr Smoked Atlantic Salmon terrine
Chilli, Coriander & Lime Dressing
Kalamata Olives
Fresh Lemon Wedges

Cheese Platter - \$95.00 per platter

250gr Shadows Of Blue
500gr Roitelet Brie
400gr Shaw River Annie Baxter
300gr Mauri Taleggio - DOC Wash-Rind
Compote of port-wine jelly
Misura Crackers

BLUE VEIN DELI - Wraps & Sandwich's

Wraps :-

Five dollars per person

wrapped in grease proof paper

Roast chicken with Julen of vegetable w/ Ceasar dressing

Honey smoked leg ham fresh salad wrapped in pita bread

Fresh garden vegetables and wild rocket rolled in pita bread

Sourdough :-

Five dollars per person

wrapped in grease proof paper

Teriyaki Chicken

Virginian leg Ham

Vegetarian

Fruit platter :-

Five dollars per person

Rock-melon / kiwi fruit / watermelon / honeydew / strawberries

Passion fruit / pear

Mini Desserts :-

Two dollars per portion

Home-made Sticky date slice

Orange & poppy seed cake, Gluten free with dairy free icing

Chocolate brownie

White chocolate fudge slice

Mini muffins / blue berry / raspberry / choc chip / banana / vanilla

Gourmet Lemon tart

Gourmet Chocolate tart

Meat Platter :-

Five dollars per person

Prociutto

Hungarian salami

Leg ham

Roast lamb

Chicken

Antipasto Platter :-

Five dollars per person

Five dollars per person

Prociutto

Hungarian salami

Leg ham

Roast lamb

BLUE VEIN DELI – DINNER MENU

Thank you for enquiring about our function facilities. BLUE VEIN DELI in the heart of Guys Hill unites the best in **FOOD, WINE and SERVICE.**

With views of the surrounding landscapes, your function at BLUE VEIN DELI will be enjoyed by all and remembered forever. BLUE VEIN DELI operates 7 days a week.

BLUE VEIN DELI offers various options for your special event in a unique and diverse environment. We encourage you to come and visit us for a site inspection so we may walk you through our facilities and talk to you personally about your function.

BLUE VEIN DELI – GROUP MENU

SUMMER MENU – Please note that menus change on a seasonal basis and are subject to change dependent upon produce availability

e

Grilled Vegetable Timbale with Gourmet Fetta & a Balsamic Reduction

Fillet Beef Marinated Malaysian Style with Wild Rocket Salad, topped with a Parmesan Crouton

Soy Marinated Warm Chicken Salad atop a Crispy Chef Salad

Spinach & Ricotta Tart Sided by bitter sweet leaves

San Choy Bow Minced chicken & water Chestnuts encased in a crisp lettuce cup

Salt & Pepper Calamari , Red onion jam & Petite salad

Ravioli of Butternut Pumpkin & Gourmet Fetta in Basil Pesto Cream Fromage with Roma Tomatoes

m

Fillet of Barramundi Dusted in Paprika atop of Kifla Potato Salad, Thai Couli

Basil Pesto Supreme with Rolled eggplant, broccolinni olive oil & pesto aioli

Tempura Flathead Fillets with golden shallot tarte Tatin, olive and tomato beurre blanc

Porterhouse Steak with lemon and garlic relish, potato Rosti and beef jus

Supreme of Chicken with warm cherry and tomato salsa, walnut and rosemary glaze

Salmon Cutlets with fondant potato, basil and tomato fumet

Vegetarian Lasagna oven baked, wild rocket leaves & almonds sauce béarnaise

Slow Cooked Lamb Shanks with Mash Potato, Ratatouille & Demi Glaze

Grilled Vegetable Stack atop of potato Rosti with basil pesto & tomato aioli

Mushroom stuffed Chicken Fillet resting on a parmesan risotto & sauce hollandaise

S (optional extra) each bowl serves 4 guests

Cocktail Potatoes with rosemary and garlic 8.00

Cos Lettuce salad with wild rocket, shaved cheddar and cherry tomatoes 8.00

d

Jason's famous Lemon Tart sided by double cream

Sticky Date Pudding Stone fruit compote and caramel schnapps sauce

'Chocolate Nirvana' – Flourless chocolate cake and Chocolate gnash

Pavlova roulade rolled with chantilly cream, raspberry couli & fresh berries

Blueberry & Almond tart fresh blueberries baked in a short crust pastry

Raspberry Crème Brullee finished with a toffee glaze & frozen raspberries

Death by Chocolate Mississippi mud cake, chocolate mousse & chocolate fondant sauce

Cookies & Cream Topped with a grissini cinnamon stick and couli kiss's

BLUE VEIN DELI- GROUP FUNCTION PRICING

***Please make your selections from the menu provided bread rolls & butter are included**

2 COURSE MENU

Entrée and main offering your guests the choice from two menu items

\$35.00 per person

3 COURSE MENU

Entree, main and dessert offering your guests the choice from two menu items

\$45.00 per person

**Finger food can be provided at 5.00 dollars per person*

**Please note coffee and tea are not included in the above packages*

SIDE DISHES – (optional)

\$8.00 per bowl. Each bowl serves 4 guests.

**A Chef for the evening will cost 250.00 (6.00pm till 10.30pm)*

**Waiting staff can be provided at a cost of 25 dollars per hour*

**Bar staff can be provided at a cost of 30 dollars per hour*

BLUE VEIN DELI - TERMS & CONDITIONS

We are delighted you have selected Chefsestate Pty Ltd (ABN 20129919017) trading as BLUE VEIN DELI ("BLUE VEIN DELI") to host your forthcoming function and we look forward to making it a memorable occasion.

Please read the following Terms & Conditions carefully, and forward the signed final pages along with your confirmation deposit. BLUE VEIN DELI will forward confirmation of your booking within five (5) working days of receipt.

CONFIRMATION DETAILS

A NON-REFUNDABLE deposit is required within 10 days of a tentative booking being placed. Should you not confirm your booking within this time, BLUE VEIN DELI will release the booking.

When paying the deposit please ensure you return a signed copy of these terms and conditions. Your booking will not be confirmed until BLUE VEIN DELI receives your signed confirmation that you accept these terms and conditions.

DEPOSIT

A deposit of 25% of the booked function price (including menu & beverages) is required to confirm all regular function bookings. A \$1500 deposit is required for all exclusive use bookings. The deposit must be paid by approved credit card.

The deposit is non-refundable and non-transferable.

A regular function is defined as being one for which your function will require partial and shared use of BLUE VEIN DELI facilities with other customers not

necessarily associated with your group. Usage is governed by the terms & conditions stated in this document. Exclusive use is defined as being a function for which BLUE VEIN DELI has been booked for your group only. Your function will have the exclusive use of BLUE VEIN DELI facilities for the time as set out in these terms & conditions. Usage is governed by the terms & conditions as stated in this document

Upon receiving the deposit and your signed confirmation that you accept these terms and conditions, BLUE VEIN DELI will forward you a confirmation receipt within five (5) working days.

In respect of all functions, the deposit will be deducted from your final invoice. Without limiting any other rights and remedies, BLUE VEIN DELI may set off from the deposit returned to you or exclude from the deposit deducted from your final invoice any loss, damage, cost or liability suffered or incurred by BLUE VEIN DELI arising directly or indirectly in connection with your function or the hiring of BLUE VEIN DELI's property. If this occurs, BLUE VEIN DELI will advise you of the amount that will be set off from your deposit within the period of 2 to 4 weeks from the date of your function and deduct the full amount in respect of loss, damage, cost or liability suffered or incurred by BLUE VEIN DELI from the approved credit card held as deposit.

CANCELLATIONS & TRANSFERRING BOOKINGS

All cancellations must be made in writing to BLUE VEIN DELI.

The full deposit will be forfeited if the function is cancelled. Upon request, you must also reimburse BLUE VEIN DELI the costs of, or pay for, all specialised produce or wine ordered specifically for your function.

Once a deposit is paid, you can only transfer the function date with the express written approval of BLUE VEIN DELI.

BLUE VEIN DELI - TERMS & CONDITIONS

FINAL GUEST NUMBERS

Final guest numbers are required at least five working days prior to the function.

This guest number will form the basis for the minimum number of guests for which you will be charged. If your final guest numbers fall below this number, you will be charged for that minimum number. Any increase in guest numbers must be advised to BLUE VEIN DELI immediately and, in any event, at least two working days prior to your function date to ensure we can cater as best as possible.

PAYMENT

Full payment is required on the same day of the function. Payment must be made in cash or approved credit card. If full payment is not made as required, BLUE VEIN DELI may cancel any moneys paid by you (including the deposit) will be forfeited.

PRICING

Prices quoted in advertising material are subject to alteration depending upon final selection - BLUE VEIN DELI will advise you of any such alterations to prices. BLUE VEIN DELI may alter menu and/or beverage package prices at any time due to product or vintage availability.

MENUS

BLUE VEIN DELI may alter menu and/or beverage packages at any time due to product or vintage availability. Menus are changed on a seasonal basis.

No food or beverage (including liquor) of any kind may be sold, distributed or brought onto BLUE VEIN DELI's property (including the function areas) by you or any attendees at your function without BLUE VEIN DELI's prior written approval.

Cakes are permitted by prior arrangement only and a cake charge of \$2.50 per person will apply for all members of the function party.

DECORATIONS

All decorations including table centrepieces are an additional cost. Any structures or decorations, other than table centrepieces and floral arrangements, must be approved by BLUE VEIN DELI prior to the function. All decorations and

structures brought onto BLUE VEIN DELI by you or any of your contractors, agents or other persons is at your or their sole risk.

ENTERTAINMENT

All entertainment is an additional cost. Details and set-up arrangements must be approved by BLUE VEIN DELI prior to the function. For dinner functions, band set up time is between 4.00pm and 6.00pm. All set up must be completed by 6.00pm. Set up outside of these times may only occur with the prior approval of BLUE VEIN DELI.

CONFETTI & RICE

Confetti, rice and glitter must not be brought into the function areas or otherwise on BLUE VEIN DELI's property at any time. Flower petals are permitted in **outside** areas only.

SMOKING

Smoking is not permitted indoors in any facility on BLUE VEIN DELI's property. If you request, we are more than happy to set up tables with ashtrays outside for your guests.

Gifts & Personal Property

You are responsible for all theft, loss or damage to any property, equipment, merchandise, gifts and personal items brought onto BLUE VEIN DELI's property by you, any attendees at your function or any other persons. BLUE VEIN DELI is not liable for any such theft, loss or damage. BLUE VEIN DELI recommends that you arrange your own insurance in respect of such items and, in any event, that all such items are collected at the conclusion of your function.

BLUE VEIN DELI - TERMS & CONDITIONS

CONDUCT

You assume full responsibility for the conduct of all persons attending your function and for the provision of goods and services in respect of your function.

You must comply, and ensure that all of your employees, officers, agents, contractors and all other persons attending your function comply, with these terms and conditions and all applicable laws and regulations. You must access and use BLUE VEIN DELI's property in a safe and proper manner and ensure that all of your employees, officers, agents, contractors and all other persons attending your function do the same.

BLUE VEIN DELI may enter the function at any time without notice and may suspend, terminate or control the function in any way if in the reasonable opinion of BLUE VEIN DELI it is necessary to protect the function venue or BLUE VEIN DELI's property from damage or to protect any person from injury, harm or risk.

Dangerous Goods

Dangerous items (including explosives, fireworks, fuel, ammunition, firearms, inflammable liquids or other volatile explosive substances) must not be brought onto BLUE VEIN DELI's property at any time.

DAMAGE

You will be liable for the cost of all damage, loss, theft or destruction to BLUE VEIN DELI's property, the function venue and any fixtures, fittings, artwork, artefacts, equipment and other property which is caused by you, your employees, officers, agents, contractors or any person attending your function. You must indemnify BLUE VEIN DELI for any loss, damage, cost or liability which it suffers or incurs in connection with that damage, loss, theft or destruction. Any repairs or reinstatement will be arranged by BLUE VEIN DELI or, with BLUE VEIN DELI's consent, by you.

BLUE VEIN DELI may require a bond to be paid by you in respect of your function. If required, the bond will be payable to BLUE VEIN DELI by no later than 5 days prior to the date of your function by way of bank cheque, cash or approved credit card.

Any bond paid to BLUE VEIN DELI will be refunded to you within 2 to 4 weeks after your function date once BLUE VEIN DELI has had the opportunity to inspect its property and is satisfied that no damage, loss, theft or destruction to BLUE VEIN

DELI's property, the function venue or any other property has occurred. Without limiting any other rights or remedies, BLUE VEIN DELI may deduct monies from the bond to cover any such damage, loss, theft or destruction.

INDEMNITY

BLUE VEIN DELI is not liable for and you must indemnify BLUE VEIN DELI for all loss, damage, cost or liability suffered or incurred by BLUE VEIN DELI arising directly or indirectly in connection with your function or the hiring of BLUE VEIN DELI's property, including any accident, damage or injury to any person or property, any breach of these terms and conditions or any unlawful, wilful or negligent act or omission.

CHILDREN

You are responsible for all persons under the age of 18 attending your function. BLUE VEIN DELI will not be responsible or liable for any damage or injury suffered to, by or in connection with children, including if children leave the function venue or are not properly supervised by responsible adults.

Parking

Parking is available for guests in public parking surrounding BLUE VEIN DELI. Bridal cars may pull up in front of the restaurant as guests arrive and are then requested to remain in the car park for the duration of the function.

GOOD AND SERVICES TAX ("GST")

All prices quoted are inclusive of GST.

BLUE VEIN DELI - TERMS & CONDITIONS

FORCE MAJEURE

Where a force majeure event or a similar circumstance beyond BLUE VEIN DELI's reasonable control prevents or delays BLUE VEIN DELI from performing an obligation in respect of the function and/or under these terms and conditions, that obligation is suspended for so long as the force majeure continues and the delay or failure to perform will not be a breach of BLUE VEIN DELI's contract with you.

CANCELLATION OF FUNCTIONS

BLUE VEIN DELI may terminate its contract with you and cancel the function if you breach these terms and conditions, if there is an actual or reasonable likelihood of an occurrence threatening loss of life, injury or danger to persons or destruction of or damage to any property, or if you go into liquidation, bankruptcy, have a receiver, manager, administrator or similar officer appointed to you or are otherwise unable to pay your debts as and when they fall due.

OTHER

If any provision of these terms and conditions is held unenforceable or invalid, it is to be severed and the remainder of these terms and conditions will not be affected.

These terms and conditions and any other documents or correspondence provided to you by BLUE VEIN DELI take precedence over and override any other terms and conditions that you may propose (unless otherwise agreed in writing by BLUE VEIN DELI). These terms and conditions may be supplemented or amended from time to time by notice to you from BLUE VEIN DELI.

These terms and conditions are governed by the laws of Victoria and you submit to the exclusive jurisdiction of the laws of Victoria.

BLUE VEIN DELI's contract with you (and the function) may not be assigned, transferred or disposed of to any other person without BLUE VEIN DELI's prior written consent.

BLUE VEIN DELI - TERMS & CONDITIONS

Once the Terms and Conditions have been read, please sign the following confirmation of details and forward this to BLUE VEIN DELI in order to secure your booking.

We understand and agree to the above terms and conditions and enclose deposit details to secure our booking for the following function:

Function Description

Function Date	<u>MENU:</u>	No. of Persons
1. _____ 2. _____		3. _____
1. _____ 2. _____		3. _____
1. _____ 2. _____		3. _____

Sides (dish & number required)

Specific Dietary Requirements

Other Relevant Notes

\$ _____
Deposit

_____ Date of Signing

CONTACT DETAILS:

Surname Given Name(s)

Address Suburb

Postcode Contact Phone No.

CREDIT CARD DETAILS:

Credit Card Number	Card Type
Expiry Date	Name of Cardholder
\$ Deposit	Signature of Cardholder
Date of Signing	

If you are an individual:

Your signature	Signature of Witness
Your full name	Full name of Witness

If you are a company or other entity:

Name of Entity	Signature of duly authorised representative
Address of Entity	ACN or ABN