



## When Choosing Park Regis North Quay – Brisbane

Park Regis North Quay, conveniently situated close to the CBD (Central Business District) on the bank of the Brisbane River and offers majestic views. It is a short walk to the city centre, Treasury Casino, South Bank, Roma Street Parklands and Suncorp Stadium.

Park Regis North Quay takes great pride in being of service for your conference or function, providing you with an event to remember.

Our conference/function rooms and restaurant & bar can cater for an intimate meeting, a banquet or conference seating for up to 150 guests. All of the conference rooms come fully equipped with your basic equipment needs, with hire services available for any additional equipment requirements.

We are a 4½ star property (self rated) and offer a range of Hotel Rooms, One and Two Bedroom Apartments. Apartments feature full kitchenette facilities and separate living area. Undercover parking is provided to in-house hotel guests, with the Transit Centre (Kings Car Park) being the closest located facility for our conference delegates.

Park Regis North Quay provides you with a range of menus for your perusal. These menu options are representative of our most popular function requested items, but we are more than happy to discuss themed requests or more seasonal options so that we can tailor a menu to your personal requirements and budget. Any special requirements, please speak to our function coordinator.

Any additional labour requirements or equipment hire will be charged separately, all prices within the conference kit are GST inclusive. On weekends we have a minimum spend of \$1500 per function.

Also if you pre-pay your function before your start date we will take 5% off your final bill.

We look forward to welcoming you and your guests at Park Regis North Quay – Brisbane.





# CONFERENCES & BANQUETS

PARK REGIS NORTH QUAY  
293 North Quay, Brisbane QLD 4000  
Phone: +61 7 3013 7362 Fax: +61 7 3236 1582  
Email: confnorthquay@parkregishotels.com

## Hotel Location

Park Regis North Quay – Brisbane is located within the CBD in an area that is easily accessed from all regions.

## Travel Guideline



### Walking:

Roma Street Transit Centre:	3 minutes
Queen Street Mall:	10 minutes
Suncorp Stadium:	15 minutes
Roma Street Parklands:	10 minutes

### Driving:

Brisbane Airport:	30 minutes
Express Way to South:	2 minutes
Bruce Highway to North:	15 minutes
Milton Road:	3 minutes



Visit [www.parkregishotels.com](http://www.parkregishotels.com)

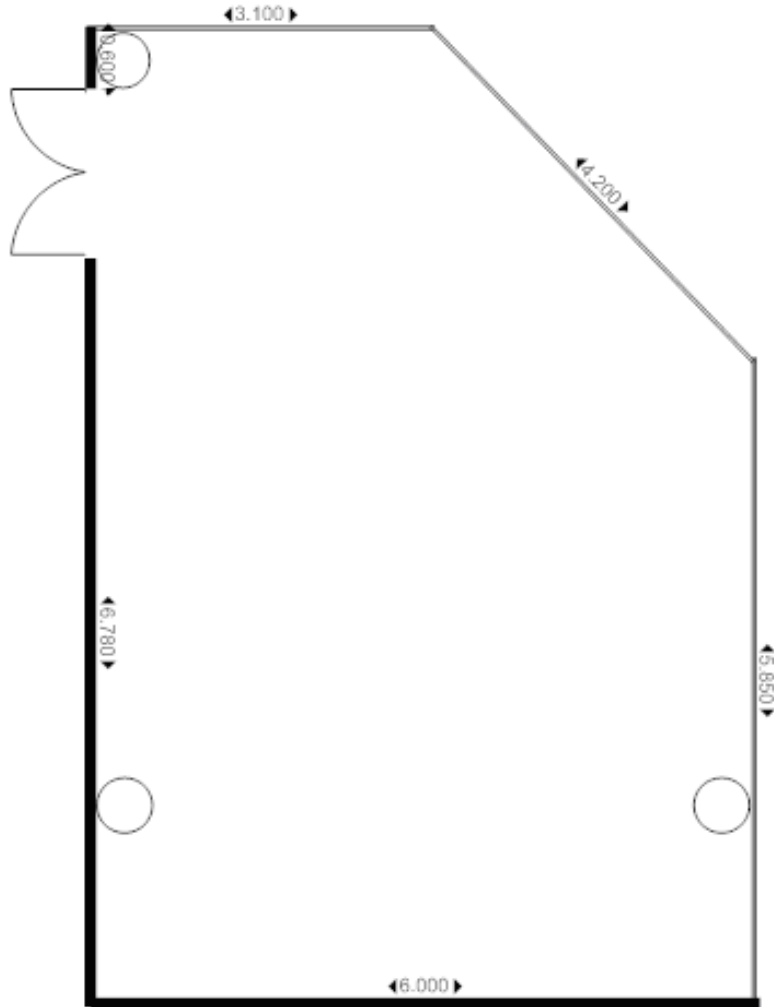
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## Conference/Function Capacities

### Boardroom



Sq Metres	Ceiling Height	Theatre	Cabaret	U-Shape	Boardroom	Classroom	Banquet	Cocktail
52	2.4	32	16	17	20	18	20	25



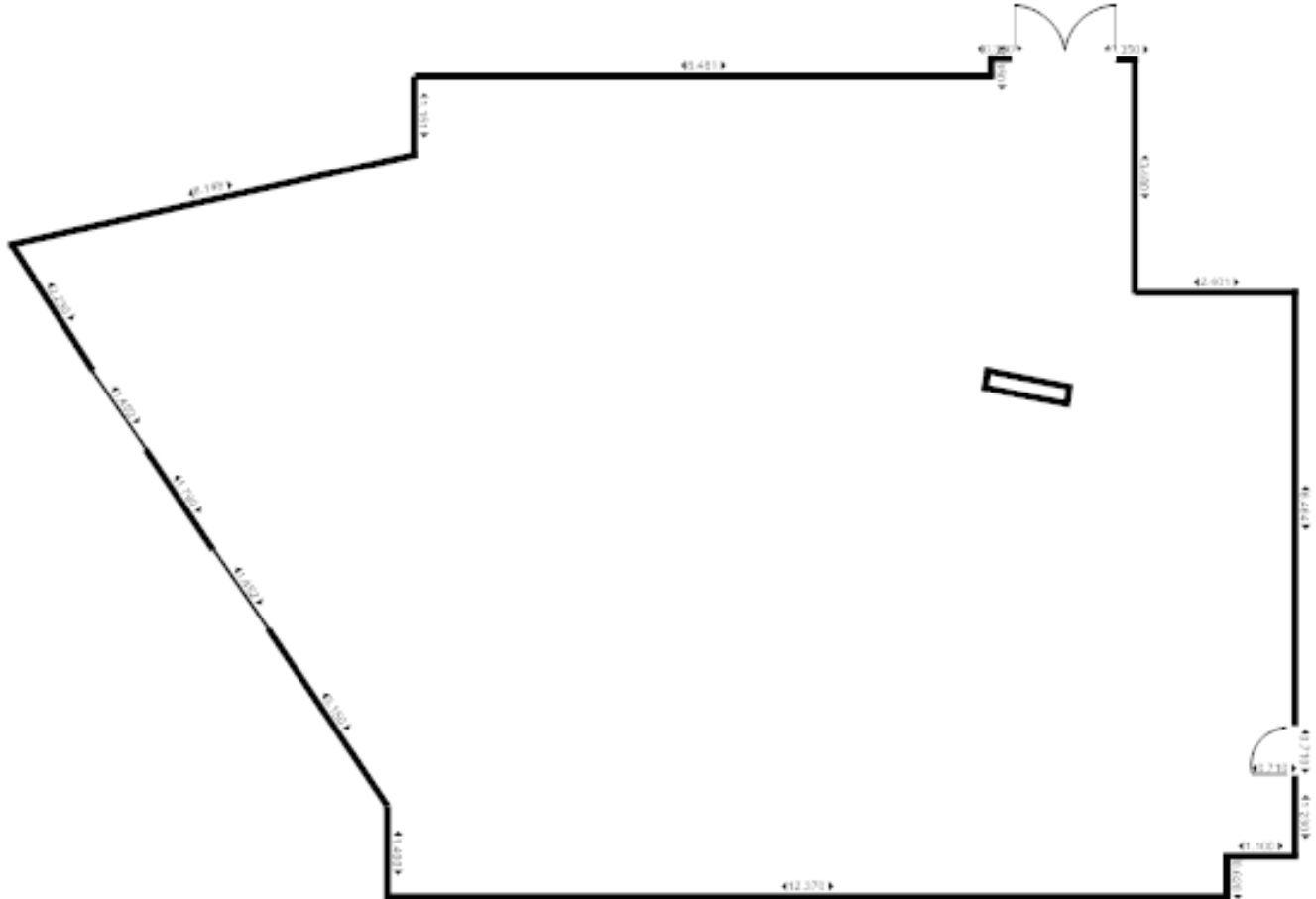




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## Quay 2



Sq Metres	Ceiling Height	Theatre	Cabaret	U-Shape	Boardroom	Classroom	Banquet	Cocktail
200	2.4	150	80	35	40	55	100	120



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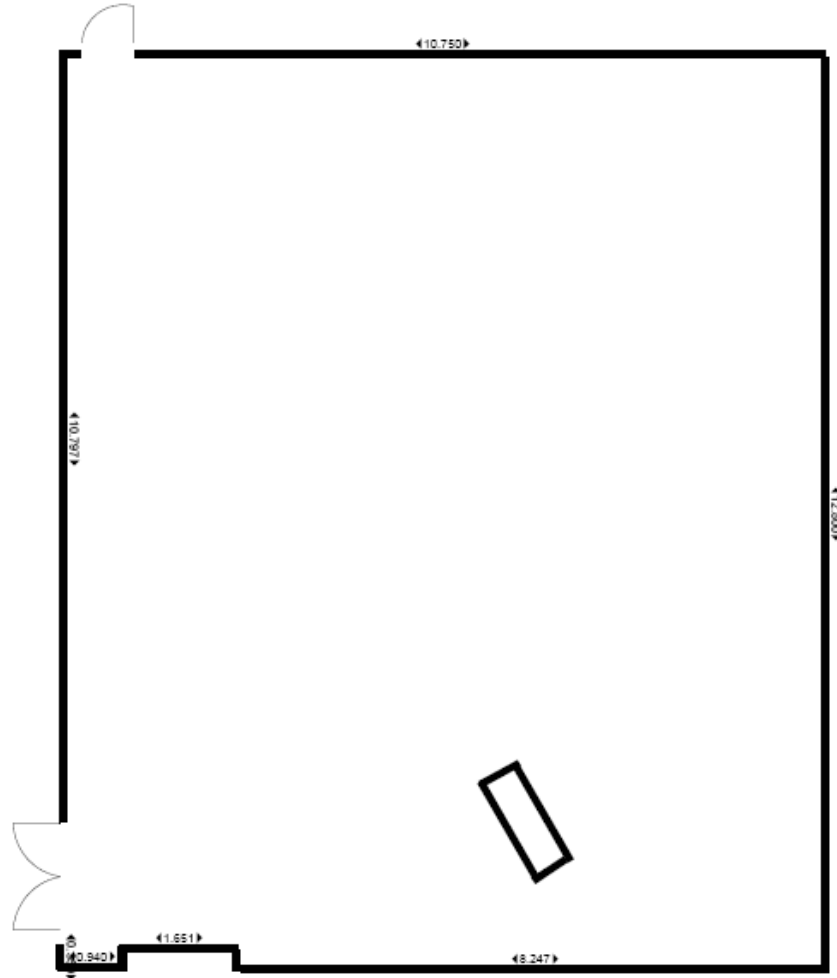
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## Quay 3



Sq Metres	Ceiling Height	Theatre	Cabaret	U-Shape	Boardroom	Classroom	Banquet	Cocktail
100	2.4	60	48	24	24	36	50	60



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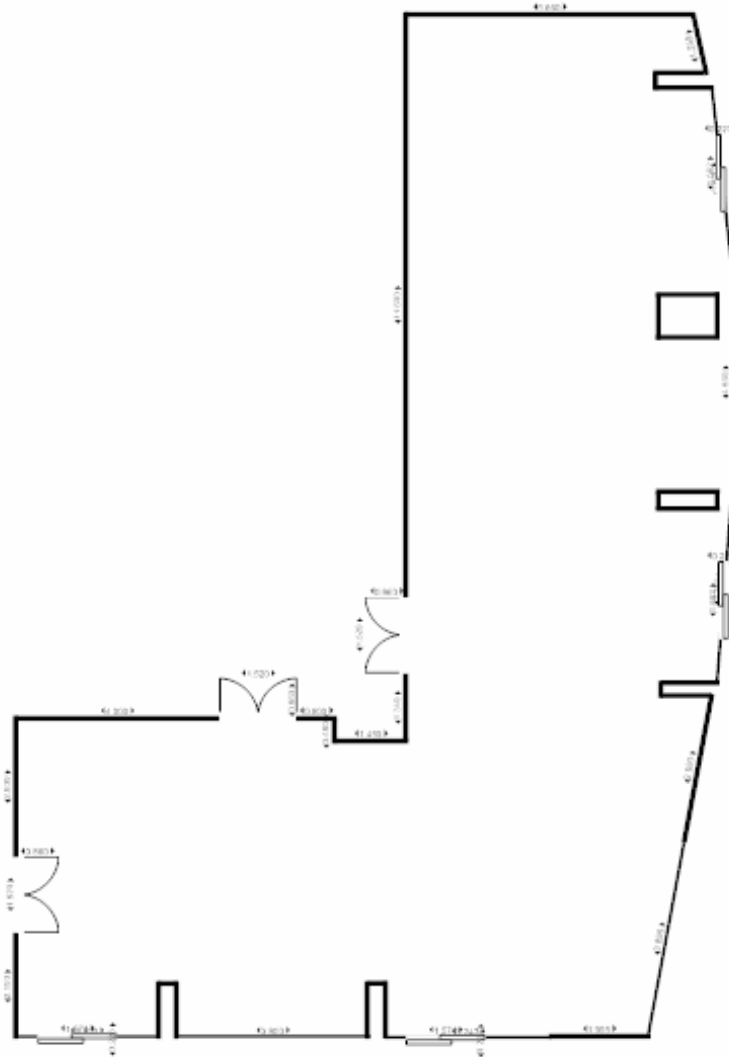
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## Quay 4



Sq Metres	Ceiling Height	Theatre	Cabaret	U-Shape	Boardroom	Classroom	Banquet	Cocktail
151	2.4	100	64	32	32	70	100	130



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## Working Day Delegate Conference Package

**Option 1 - \$40.00 Per person**

**Option 2 - \$45.00 Per person**

**Option 3 - \$50.00 Per person**

### Inclusions:

#### **Room:**

- Stationery, chilled water, mints

#### **Catering:**

- Continuous tea and coffee

- **Morning tea**

Served with tea, coffee and a selection of either Danish pastries, muffins, scones, assortment of slices or croissants

- **Working lunch**

Option1- Selection of sandwiches, assorted fillings and fruit platter

Option2- Gourmet sandwich fillings, fruit platter, cheese platter

Option3- Hot sandwich selection, fruit platter, cheese platter

\*Optional chef's hot dish of the day can be added for \$5.95 per person

All Working lunches include freshly brewed tea and coffee

- **Afternoon tea**

served with tea, coffee and freshly baked homemade biscuits

#### **Audio Visual:**

- 1 x projection screen
- 1 x standard whiteboard, markers and duster
- 1 x flipchart and markers





## Standard Day Delegate Conference Package

**Option 1 - \$50.00 per person**

**Option 2 - \$60.00 per person**

**(Minimum numbers will apply)**

### **Inclusions:**

#### **Room:**

- Stationery, chilled water, mints

#### **Catering:**

- Continuous tea and coffee
- **Morning tea**  
served with tea, coffee and a selection of either Danish pastries, muffins, scones, assortment of slices or croissants
- **Full hot/cold buffet lunch** will be served in our 'On Quay Restaurant'.  
Option1 – Chef's selection hot and cold buffet, 2 hot dishes.  
Option2 – Customer's choice buffet, choose 2 hot dishes and 2 salads also includes fruit and cheese platter.

All Buffets include salad, potatoes, rice and steamed vegetables. Also assorted slices, fruit salad and Chantilly cream and freshly brewed tea and coffee. Alternately, choose from one of our barbecue buffet options. Talk to our functions co-ordinator for more information.

#### ▪ **Afternoon tea**

Tea, coffee and freshly baked biscuits

#### **Audio Visual:**

- 1 x projection screen,
- 1 x standard whiteboard, markers and duster
- 1 x flipchart and markers





## Refreshment Break Selections

### Beverage Selections

- Orange or apple juice \$2.60 per person, or \$8.00 per 1.25 litre jug
- Soft drink \$7.50 per 1.25 litre jug
- Freshly brewed coffee and tea \$4.50 per person

### Catering Selections

\$6.95 per person, includes fresh brewed tea and coffee

- Freshly baked biscuits
- Danish pastries
- Scones, jam and cream
- Plain croissants and jam
- Assortment of slices and cakes
- Assorted mini muffins

Or try a selection from the platter menu as a savoury morning/afternoon tea alternative.





## Breakfast Selections

### Continental Buffet Breakfast

Served in On Quay Restaurant \$10.95pp  
Served in function room \$15.95 per person  
(minimum numbers apply)

- Orange/apple juice
- Freshly cut seasonal fruit
- Selection of cereals
- Natural and fruit yoghurt
- Ham and cheese croissants
- Danish pastries and muffins
- Selection of breads
- Dried fruits
- Coffee and tea

### Full Buffet Breakfast

Served in On Quay Restaurant \$17.50pp  
Served in function room \$22.50 per person  
(minimum numbers apply)

Continental Breakfast selections PLUS:

- Scrambled eggs with chives
- Bacon
- Breakfast potatoes
- Breakfast sausages
- Tomatoes
- Baked beans
- Coffee and tea

### Plated Business Breakfast \$14.95 pp

Choose one from the following:

Option 1 - Chive scrambled eggs, char grilled field mushroom and bruschetta

Option 2 - Eggs Florentine with char grilled tomato

Option 3 - Swiss style potato rosti topped with continental sausage, poached egg and cheese

Option 4 - Eggs benedict with herb butter mushrooms

Option 5 - Basil frittata with smoked salmon on rye

### Breakfast Platter Options      \$5.50 per person

- Bacon and egg muffins
- B.L.T Rolls
- Ham and cheese croissants
- Cold meat and cheese

### Additional Options

- Assorted sweet style breads
- Banana, apple cinnamon, pear and raspberry \$4.95 per person
- Seasonal fruit platter \$4.95 per person
- Fruit skewers (2 per person)\$7.50 per serve





## Lunch Selections

### Working Sandwiches

Option 1 - Selection of sandwiches with assorted fillings \$19.95

Option 2 - Gourmet selection of sandwiches and fillings \$21.95

Option 3 - Hot sandwich selection \$23.95

A stand up sandwich buffet served in the room/foyer featuring your choice, plus: Selection of Australian cheeses, freshly cut seasonal fruit, coffee, tea and juice.

\*Optional chef's hot dish of the day can be added for \$5.95 per person

### Option 1 - Sandwich fillings

Bread: White, wholemeal and multigrain

Roasted chicken, basil pesto mayonnaise and fresh tomato

Double smoked ham, swiss cheese and sweet mustard pickle

Tuna, mayonnaise, Spanish onion and chiffonnade lettuce

Egg, lettuce and curried mayonnaise

Roasted beef, wholegrain mustard and fresh tomato

Swiss cheese, lettuce, basil pesto and fresh sliced tomato

### Option 2 - Gourmet breads and fillings

Breads: Turkish, baguettes, cheese rolls and wraps

Wholegrain mustard roasted beef with coleslaw

Char grilled vegetables with hommus

Salami, swiss cheese and fresh sliced tomato

Smoked salmon, cucumber and horseradish cream cheese

Turkey, cranberry cream cheese and lettuce

### Option 3 - Hot sandwiches

Ham and swiss cheese croissants

BLT sandwich with basil pesto mayonnaise

Bacon and egg muffins

Pizza pockets

Tandoori chicken wrap

Mini meatball Sub





## Buffet Lunch

All Buffets are a minimum of 20 People

### **Chef's choice buffet option \$24.95 per person**

Served In 'On Quay Restaurant & Bar' featuring a selection of:

- Bread rolls and butter
- 3 salads, condiments and dressings
- 2 hot dishes
- Fresh vegetables, roasted potatoes and rice
- Fruit salad
- Assorted cakes and slices
- Coffee and tea

### **Customer's choice buffet option \$29.95 per person**

Choose 2 hot dishes and 3 salads overleaf

## BBQ Buffets

Option 1 Sausage Sizzle \$9.95 per person

- Thin beef sausages, grilled onions, green house salad with fresh bread and butter

Option 2 BBQ Basics \$ 14.95

- Grilled rump steaks, thin BBQ sausages, onions, variety of salads, fresh bread and butter

Option 3 Gourmet BBQ \$29.95

- Char grilled rib fillet steak, thick Cumberland sausages, onions, variety of salads, fresh bread and butter

BBQ Additions \$2.95 per person

- Marinaded chicken drumsticks
- Hamburger
- Chicken kebabs
- Vegetarian patties
- Chinese stir fried vegetables

Desserts

- Fruit salad and Chantilly cream \$4.95
- Fruit platters \$4.95
- Cheese platters \$5.95
- Gateau and torte selection \$6.95





Choose your additional options here from the following selection:

### Buffet Salads

German potato salad – potato chunks with bacon, mayonnaise, seasoning and shallots  
Coleslaw – shaved cabbage with carrot julienne and tasty cheese, tossed in mayonnaise  
Mediterranean Pasta with pesto – pasta tossed oven roasted vegetables with basil pesto  
Spicy Thai noodles – glass noodles mixed with the chef's Thai dressing  
Waldorf salad – crunchy apple, celery and walnut with mayonnaise and spices  
Pineapple and Spanish onion – sliced pineapple topped with Spanish onion rings  
Baby spinach, bacon and fetta cheese- fresh baby spinach tossed with warm grilled bacon pieces, garnished with Greek style fetta

### Buffet Hot Dishes

Basil chicken penne – Chicken breast pieces seared and tossed with pesto cream  
Thai green curried chicken – Coconut based curry with mild spice  
Stir fried chicken with cashew nuts – Fillet of chicken seared with cashew nuts and oyster sauce  
Chicken cacciatore –Chicken pieces in a tomato & red wine sauce with oregano & garlic  
Beef with black bean sauce – Chinese style tender beef fillet with black bean sauce  
Beef with mushrooms – Swiss style braised beef in creamy mushroom sauce  
Cottage pie – Savoury beef and vegetables topped with whipped potato peaks  
Beef stroganoff –beef slices seared with mushrooms, peppers and paprika  
Baked boneless fish fillet of the day with lemon butter sauce  
Tempura battered fish pieces with tartare sauce  
Penne carbonara  
Penne bolognaise pasta bake

### Buffet Additional Options

- Carvery: Beef, Pork or Lamb, \$5.00 per person
- Fruit platters \$4.95 per person
- Cheese platters \$5.95 per person
- Gateau and torte upgrade \$2.95 per person
- Appetizer on tables ie bruschetta, platters (See platter options)
- Seafood, oysters, bugs and prawns add \$16.90 per person





## Canape and Fingerfood Platter Menu Selections

If you are serving canapés or snack platters as a 'pre-dinner' accompaniment to drinks, we recommend you allow approximately 4-6 pieces per person depending on items selected.

If served as a cocktail party style in place of a meal, allow 6-12 pieces per person.

Alternately, to make your canapé selection more substantial, add a fork meal option for \$7.50 per person. Chosen from our buffet 'Hot Selection' and self served from a side buffet.

Cocktail parties up to 50 guests may utilise our 'On Quay Restaurant' with wine bar and views of the Brisbane river at no extra charge.

## The Chefs Selection of Hot and Cold Canapés

Option 1 – 2 hot / 2 cold \$10.00 per person

Option 2 – 3 hot/ 3 cold \$15.00 per person

Option 3 – 4 hot/ 4 cold \$20.00 per person

Option 4 – 5 hot / 5 cold \$25.00 per person

\*\*Approximately 1 hour continuous service

- Cold Selection
  - Salmon mousse with watercress on rye
  - Brie with tomato chutney on melba toast
  - Roasted beef and horseradish wraps
  - Cherry tomato bocconcini skewers
  - Variety of sushi
  - Virgin Mary oyster shots
  - Garlic Prawn and avocado on crouton
  - Smoked salmon, dill cream cheese roulade
  - Mini bruschetta
  
- Hot Selection
  - Korma lamb kebabs with tzatziki
  - Bacon and mushroom arancini
  - Satay chicken skewers
  - Mushroom ragout tartlets with tomato salsa
  - Roasted cherry tomato and fetta tartlet
  - Char grilled vegetable tartlets
  - Grilled scallop on Mediterranean veg with nutmeg butter
  - Crumbed mushrooms
  - Sundried tomato and pepperoni frittata





## The Chefs Platter Selection

### **Deep Fry Platter \$50.00**

Approximately 5 pieces per person, extra serves \$4.50 per person  
10 Beef Bites, 10 Spring Rolls, 10 Samosa, 10 Wontons, 10 Bacon and Cheese Croquettes

### **Fingerfood Platter \$50.00**

Approximately 2.5 pieces per person, extra serves \$4.50 per person  
5 Beef Pies, 5 Pasties, 5 Sausage Rolls, 5 Chicken Pies, 5 Pepper Pies

### **Gourmet Pastry Platter \$70.00**

Approximately 2.5 pieces per person, extra serves \$6.50 per person  
25 assorted canapé style pastries

### **Seafood Platter \$70.00**

Approximately 4 pieces per person, extra serves \$6.50 per person  
10 salt and pepper squid, 10 prawn skewers, 10 battered fish pieces, 10 scallop skewers

### **Bread and Dips Platter \$50.00**

Crusty Vienna sourdough with a trio of dips, baba ganoush, tzatziki and avocado

### **Crudités Dips Platter \$65.00**

Trio of dips, crackers and assorted sliced vegetables

### **Continental Platter \$100**

Crusty Vienna Loaf, salami, ham, bocconcini cheese, chargrilled mushrooms, antipasto

### **Sushi Platter \$50.00**

Assorted sushi with dipping sauces





## Set Menu Selections

The following menu items are designed as a guideline only. Our Executive Chef is available to consult with you to design a menu that caters to your specific requirements to ensure your event is a success.

All menus are alternate drop with an additional vegetarian option available on request. Set menus include bread, coffee, tea with after dinner mints.

<u>Set Menu Selections</u>	Mon-Fri
2 Course – Entrée and Main	\$50.00 per person
2 Course – Main and Dessert	\$50.00 per person
3 Course	\$57.00 per person

### Choose any two dishes from the relevant sections

**V** – This dish will be served to any vegetarian dietary requirement on the night. To be advised prior to the event.

**Gf** - This dish will be served to any gluten free dietary requirement on the night. To be advised prior to the event.





## Entrée

- Caesar salad with garlic croutons, bacon and char grilled chicken
- Smoked salmon roulade with chat potato, petit salad and saffron vinaigrette
- **V/gf** - Fresh tomato and bocconcini salad with balsamic glaze and petit herb salad
- Bruschetta
- Smoked Salmon with fresh sour dough bread and a sour cream and chive dressing
- Watercress, rocket and pear salad with caramelised walnuts and parmesan
- Rare roasted beef with roasted beetroot and a horseradish cream
- Lemongrass marinated prawns with mint and coriander salad with a chilli lime dressing
- Field mushroom soup with sour cream and chive

Mains: A panache of fresh seasonal vegetables tossed in herb butter will be placed on the tables

- **gf** -Grilled chicken supreme with mushroom risotto and wilted spinach
- Oven baked barramundi with Tuscan rice and fresh tomato salsa
- Slow roasted lamb rump with cous cous, char grilled roma tomato and rosemary jus
- **gf** -200g Rib fillet with Paris mash, grilled red onion and mushroom ragout and jus
- **V/gf** - Char grilled vegetable and herb stack on rosti potato with balsamic glaze
- Salmon fillet on a vermicelli noodle salad with a Thai style dressing
- 200g New-York style sirloin steak with a rosti potato, wilted spinach & red wine jus
- Pork piccata with tomato, onion and mushroom on pumpkin risotto
- Tandoori chicken skewers on scented rice with pappadums, chutney and minted yogurt

## Dessert:

- Chocolate mousse duo with marinaded orange
- Semolina Halwa with mixed summer berry coulis
- Chocolate topped profiteroles with sauce anglaise
- Crème caramel with chantilly crème and shortbread
- Sticky date pudding with a warm caramel sauce
- Individual Australian cheese plate





## Beverage Selections

### Beverage Options

#### Alcoholic Beverages

##### Draught Beers

Australian Beers	Light - \$3.00
285ml Glass	Mid Strength - \$3.20
	Heavy - \$4.00

##### Bottled Beers

Australian Beers	Light - from \$5.50
375 ml Bottle	Heavy - from \$6.00
	Premium - from \$7.00
	Imported - from \$8.00

##### House Wines

750ml Bottle	\$22.00
180ml Glass	\$5.50

##### Spirits

Standard - 30ml with mixer	From \$6.50
Premium - 30ml with mixer	From \$7.00

#### Non - Alcoholic Beverages

##### Soft drinks

1 Litre Jug	\$7.50
250ml Glass	\$3.00

### Beverage Charge Options

- Consumption: You will be billed for all beverages consumed
- Bar Tab: Drinks of your choice to a pre-arranged dollar limit
- Cash Bar: All guests pay for their own drinks
- Inclusive Beverage Package: All inclusive packages are charged per person on an hourly basis





## Beverage Packages

### Option 1:

Served for 2 hours - \$26.00 per person

Served for 3 hours - \$30.00 per person

Served for 4 hours - \$34.00 per person

- Oxford Landing Cabernet Sauvignon, Oxford Landing Chardonnay and Angus Brut Sparkling wine, Local Light and Heavy Beers, Soft drink and Juice

### Option 2:

Served for 2 hours - \$32.00 per person

Served for 3 hours - \$36.00 per person

Served for 4 hours - \$40.00 per person

- Smith and Hooper Merlot and Jim Berry Riesling, Redbank Angus Brut Sparkling Wine, Local Light and Heavy Beers, Soft drink and Juice

Option 3: Upgrade from option 2 an additional \$9.00 per person

### **White (Please select two wines)**

Oxford Landing Chardonnay

Peter Lehmann (Sweet)

Jim Barry Riesling

Yalimba Y Sauvignon Blanc

Watersheds Unoaked Chardonnay

Saint Clair Sauvignon Blanc (New Zealand)

### **Red (Please select two wines)**

Oxfordland Cabernet Sauvignon

Rouge Homme Cabernet Sauvignon

Watersheds Rosé

Smith and Hooper Merlot

Watersheds Shades

Tin Shed Shiraz

Wirra Wirra Church Block

- Redbank Emily Pinot Sparkling Wine, Local Light and Heavy Beers, Soft drink and Juice

## **For that special celebration you can add to your package:**

Moët Chandon

\$110 per bottle





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## Wine List

	Glass	Bottle
<u>Sparkling</u>		
Angus Brut	\$5.50	\$22.00
Redbank Emily Pinot Sparkling		\$29.00
<u>White</u>		
Oxford Landing Chardonnay	\$5.00	\$20.00
Peter Lehmann (Sweet)		\$24.00
Jim Barry Riesling	\$6.50	\$27.00
Yalimba Y Sauvignon Blanc	\$6.50	\$27.00
Watersheds Unoaked Chardonnay		\$30.00
Saint Clair Sauvignon Blanc (New Zealand)		\$36.00
<u>Red</u>		
Oxford Landing Cabernet Sauvignon	\$5.00	\$20.00
Rouge Homme Cabernet Sauvignon		\$27.00
Watersheds Rosé		\$27.00
Smith and Hooper Merlot	\$7.50	\$29.00
Watersheds Shades		\$29.00
Tin Shed Shiraz	\$7.50	\$30.00
Wirra Wirra Church Block		\$35.00

\*\*For the safety and enjoyment of all our guests, Park Regis North Quay – Brisbane practices and enforces responsible service of alcohol procedures.



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## **Booking Terms and Conditions**

Park Regis North Quay – Brisbane takes great pride in being of service for your conference or function and providing you with an event to remember. To enable us to maintain a high degree of service, there are some conditions that we have found necessary to observe, to ensure that your function runs smoothly and efficiently.

### Final Numbers

Final numbers for catering are required three (3) working days prior to the event. Any cancellations after this time will result in full payment of original quoted numbers. Menus must be finalised fourteen (14) days prior to your function date.

Liquor Licensing laws and hotel policy prohibit the sale or consumption of alcoholic beverages on the premises, except those supplied by Park Regis North Quay – Brisbane.

### Price Variations

Every effort is made to maintain prices as printed, however these may be subject to increase to cover unforeseen rises in cost.

### Conformation and Payments

Confirmation of a booking must be made in writing by the outlined date on the quote. A deposit equivalent to 30% of the total estimated function charges (food, beverage, room hire and audio visual) or \$2000 (whichever is less) will be required to confirm the function space. If not, Park Regis reserves the right to cancel the booking and re-allocate the function space.

### Credit Schedule

Full payment of charges (food, beverage, accommodation, room hire and audio visual) is required prior to the event, unless credit is established and accepted by Park Regis North Quay. If credit facilities have been established, the remaining balance of the event must be paid within fourteen (14) days upon receipt of an invoice.

Alternatively, a credit card may be provided for payment. It should be noted that authorisation for the full amount of the account will be obtained three (3) working days prior to the function start date.

If payment is received in full before the function start date the Park Regis will discount 5% of the final Bill.





### Credit Card Surcharges

If you are settling your account with a credit card, please note that a credit card transaction fee will apply. Current fee is 1.5% for Visa/Master Card/Bankcard and 3.5% for Amex and Diners. Payments by cheque, cash, EFTPOS or Electronic Funds Transfer do not attract transaction fees.

**Note: these rates are subject to change without prior notice.**

### Cancellation

The deposit is fully refundable if written notification of cancellation is received within twenty eight (28) days prior to the commencement of the event, subject to the space being resold. If an event is cancelled with less than twenty one (21) days notice then the deposit will not be refunded.

### Client Responsibility

Park Regis North Quay does not accept responsibility for damage or loss of any goods brought to the Hotel before, during or after an event. It is the organiser's responsibility to arrange adequate insurance to cover such potential damage.

The organiser is responsible for the removal of stock once the function has concluded, if the function requires the Park Regis North Quay to organise a courier for removal of stock it will be at the organiser's expense.

### Function Schedule

Park Regis North Quay has a food safety duty of care regarding all catering.

If function is running ahead or behind schedule the organiser or contact of the day is to contact the Function Co-ordinator to rearrange your catering times. The Park Regis does not accept responsibility for quality of said function if the Function Co-ordinator is not contacted in regards to time changes.

Park Regis North Quay holds the right not to serve late delegates if uninformed and all meals have been distributed

### Labour Charges

To cover increased staff costs after midnight, an hourly fee of \$500.00 per hour, or part thereof will apply.





## Security

If Park Regis North Quay has reason to believe that a function will effect the smooth running of the hotel's business, security or reputation, it reserves the right to cancel the function without liability. The hotel reserves the right to remove any disruptive guests from a function when the hotel considers the individual's behavior objectionable.

If holding a evening function of eighty(80) to one hundred(100) people a crowd controller will be employed at the functions expense, if the function exceeds one hundred(100) people two(2) crowd controller will be employed at the functions expense. Crowd controllers will be on site for the duration of the function.

Park Regis North Quay reserves the right to shut down the function with no reimbursement if said function looks to be in breach of the Liquor Act.

Park Regis North Quay principles of responsible serve of alcohol state that intoxicated persons will not be served alcohol and may be removed from the premises

## Room Allocation

Park Regis North Quay reserves the right to re-assign the function to another room should it deem appropriate i.e. increase or decrease in numbers. The organiser will be notified of such changes.

## Basis of Agreement

Performance is contingent upon the ability of the hotel to complete the same, and is subject to labour troubles, disputes, strikes or picketing, accidents, Government (federal, state or local) requisitions, restrictions upon travel, transportation, food, beverage or supplies, equipment failure and other causes, whether enumerated herein or not, which are beyond the control of the hotel. In no event shall the Hotel be liable for the loss of profit or consequential damages, whether based on breach of contract, warranty or otherwise. In no event shall the Hotels liability be in excess of the total amount of food and beverages contracted heretofore.

If terms and conditions are not signed and returned before the function start date the function will not go ahead.

