

VICTORIA PARK SOCIAL CLUB



FUNCTIONS

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Personalise your menu from our extensive food options.
We offer on-site consultations to tailor packages to suit.

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All prices within this function pack are based on a minimum of 50 people.
Smaller events can be quoted separately.

CANAPÉS

All prices include GST

CHOOSE 3 ITEMS / 4 PER PERSON: \$22 PER HEAD	CHOOSE 6 ITEMS / 7 PER PERSON: \$38 PER HEAD	CHOOSE 9 ITEMS / 11 PER PERSON: \$56 PER HEAD	LARGER SERVES: — \$12 EACH
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COLD CANAPÉS

CROSTINI / TALEGGIO / BURNT FIG
PORT LINCOLN KINGFISH / SESAME PONZU /
WASABI MAYO / POTATO PRAWN CRISP
ONGLET STEAK TARTARE /
PICKLED MUSTARD SEEDS / CURED EGG /
PANGRATTATO
COFFIN BAY OYSTER / TOSAZU /
SHALLOT / WAKAME
SMOKED DUCK COLD ROLLS
TREMEZINI—ITALIAN CHICKEN
& EGG SANDWICHES
BANDERILLA—MARINATED PICKLED
VEGETABLE SKEWERS
VITELLO TONNATO—POACHED CLELANDS VEAL /
BLUE FIN BELLY / AIOLI / FRIED CAPERS
HARRIS SMOKED SALMON / POTATO PANCAKE /
HORSERADISH / MASCARPONE /
SALMON CAVIAR
BLUE SWIMMER CRAB & GULF PRAWN
BRIOCHE SLIDERS
TUNA TOSTADA / GUACAMOLE /
PICKLED SQUID / PRAWN MAYO
CHICKPEA FRITTERS / COURGETTE SALAD /
SPICED YOGHURT

LARGER SERVES

SALT & PEPPER SQUID
FRIED WHITEBAIT / SHREDDED ZUCCHINI
LOCAL FISH & CHIPS
RISOTTO—PORCINI MUSHROOM / FONTINA
DUCK RISONI / PARMESAN / CUMQUAT
VIETNAMESE RICE NOODLE /
CHICKEN / PRAWN / SWEET BASIL SALAD
MOROCCAN LAMB COUSCOUS /
MINT / YOGHURT / ALMONDS
THAI CHICKEN CURRY / FRAGRANT RICE

HOT CANAPÉS

PEKING DUCK PANCAKE /
PICKLED CUCUMBER / HOISIN
CRISPY THAI BEEF NAMJIM / FRIED CURRY LEAF
ARANCINI PORCINI MUSHROOM /
TRUFFLE AIOLI / SAGE SALT
SEARED SCALLOP / CANNELLINI BEAN PUREE /
HONEY GLAZE / CHORIZO / AIOLI
SMOKY BEEF BRISKET SLIDER
MEX DOG / PICO DE GALLO / CHIPOTLE
JERK PORK / PINEAPPLE SLAW / BUNS
FRIED HALOUMI / MINT / CHERRY TOMATO / FILO
ZUCCHINI FRITTELLE—ZUCCHINI, RICOTTA &
PARMESAN FRITTERS
PIZZELLE—NEAPOLITAN FRIED LITTLE PIZZA
TEMPURA SESAME GULF PRAWN /
PONZU MAYO / FERMENTED CHILLI
CRISPY SKINNED BERKSHIRE PORK BELLY /
WALNUT / CIDER / APPLE SLAW
CHERMOULA SPICED LAMB SAUSAGE ROLLS /
MINT BEETROOT LABNEH
ITALIAN PICCOLO BURGERS /
PROVOLONE / SUGO

DESSERTS

RICOTTA & ORANGE BABY CANNOLI
HAZELNUT & VANILLA PRALINE CORNETTO
LEMON CURD RASPBERRY TART
STRAWBERRY & VANILLA BEAN CUSTARD TART
SAFFRON POACHED PEAR /
GORGONZO LADOLCE / ALMOND BREAD
MIXED FRUIT SORBET CUPS
CHURROS / CHOCOLATE SAUCE

LIVE COOKING STATION

WOOD OVEN PIZZA

All prices include GST

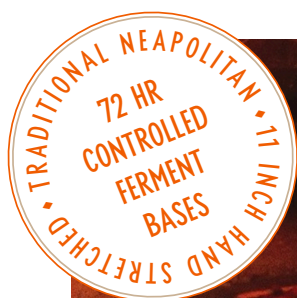
<p>CHOOSE 5 PIZZA'S TO BE SERVED GENEROUSLY OVER A 2.5 HR PERIOD:</p> <p>\$31 PER HEAD</p>	<p>GLUTEN FREE BASE (GF):</p> <p>\$5 PER HEAD</p>	<p>ADD A SIDE: —</p> <p>\$6 PER HEAD</p>
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PIZZA

TOMATO / FIOR DI LATTE / BASIL
 CONFIT POTATO / ROSEMARY / OLIVE TAPENADE
 FRUTTI DI MARE (SEAFOOD)
 BROCCOLINI / PEPPERONATA / ARTICHOKE
 FRESH PROSCIUTTO / FIOR DI LATTE /
 ROCKET / SALTED RICOTTA
 ITALIAN SAUSAGE / PANCETTA / TOMATO / OLIVES
 PORCINI / FOREST MUSHROOM / FONTINA CHEESE
 SMOKEY PULLED PORK / SLAW / CHIPOTLE SAUCE
 PEAR / GORGONZOLA DOLCE / RADICCHIO
 FOUR CHEESES / ROCKET / PEAR SALAD
 TURKISH LAMB / WOODSIDE GOATS CURD /
 EGGPLANT / RESERVED LEMON
 LA BOQUERIA CHORIZO / BROCCOLINI /
 SPINACH / ROMESCO
 NINO'S PORK & FENNEL SAUSAGE / CHILLI /
 SMOKED SCAMORZA / CIME DI RAPE

SIDES

ROCKET / PEAR / PARMESAN
 GREEK SALAD
 RUSSIAN POTATO SALAD
 CAULIFLOWER / FENNEL /
 GREEN OLIVES / ANCHOVY
 PANZANELLA SALAD
 RISONI / CHERRY TOMATOES /
 MARINATED EGGPLANT / PEPPERONATA
 GRILLED ZUCCHINI / EGGPLANT /
 FRENCH LENTILS / FETTA
 VIETNAMESE SLAW
 GIANT COUSCOUS / RAISIN / PUMPKIN
 GREEN BEANS / BROCCOLINI /
 ALMOND / GARLIC BUTTER
 ASPARAGUS / PARMESAN /
 CHICKPEA / CODDLED EGG



LIVE COOKING STATION

WOOD FIRED BBQ

All prices include GST

2 SELECTIONS & 2 SIDES:	3 SELECTIONS & 2 SIDES:	4 SELECTIONS & 2 SIDES:	ADD A SIDE: —	ROTISSERIE: —
\$45 PER HEAD	\$54 PER HEAD	\$68 PER HEAD	\$6 PER HEAD	POA

BBQ

MOROCCAN SPICED BUTTERFLIED LAMB LEG *

COORONG ANGUS BEEF RUMP *

SCOTCH FILLET STEAK WRAPPED IN PANCETTA *

TUSCAN ROSEMARY PORK CHOPS

STICKY BRISKET

STICKY RED VINEGAR PORK RIBS

LAMB KOFTA / MINT / LEMON / YOGHURT

BEEF CHEVAP

BRATWURST SAUSAGE

CHORIZO

NINO'S PORK & FENNEL SAUSAGE

CHILLI CHEESE KRANSKY

LAMB MERGUEZ

JERK CHICKEN

PORTUGUESE STYLE SPATCHCOCK

ORANGE DUCK LEG / CAMPARI / STARANISE

QUAIL SALTIMBOCCA

THAI SUGAR CHILLI CURED FLAT CHICKEN

BALINESE CHICKEN

GREEK OCTOPUS *

MARKET FISH / CHILLI LIME / SALSA VERDE *

SUGAR CURED ATLANTIC SALMON / FENNEL / DILL *

SKEWERS

MOROCCAN HAY VALLEY LAMB / PRESERVED LEMON / YOGHURT

CHERMOULA CHICKEN

PORK / FENNEL SEED / ORANGE

MEXICAN STYLE KING PRAWN

ZUCCHINI / EGGPLANT / FENNEL

CHICKEN / OREGANO / LEMON / GARLIC

THAI BEEF / FRESH LIME

SIDES

ROCKET / PEAR / PARMESAN

GREEK SALAD

RUSSIAN POTATO SALAD

CAULIFLOWER / FENNEL / GREEN OLIVES / ANCHOVY

PANZANELLA SALAD

RISONI / CHERRY TOMATOES / MARINATED EGGPLANT / PEPPERONATA

GRILLED ZUCCHINI / EGGPLANT / FRENCH LENTILS / FETTA

VIETNAMESE SLAW

GIANT COUSCOUS / RAISIN / PUMPKIN

GREEN BEANS / BROCCOLINI / ALMOND / GARLIC BUTTER

ASPARAGUS / PARMESAN / CHICKPEA / CODDLED EGG



CHARCOAL ROTISSERIE

POA

LAMB

DE-BONED

PORK

DE-BONED

DUCK

WHOLE DUCK / 5 SPICED

CHICKEN

FREE RANGE WHOLE CHICKENS

THIS PACKAGE IS SERVED WITH CIABATTA BREAD, BUTTER AND OLIVE OIL

LIVE COOKING STATION

FRESH PASTA

All prices include GST

PASTA OPTION 1: —	PASTA OPTION 2: —	PASTA OPTION 3: —
\$18 PER HEAD	\$20 PER HEAD	\$22 PER HEAD

PASTA OPTION 1

GNOCCHI
TOMATO / BASIL / DRIED RICOTTA

PASTA OPTION 2

AMATRICIANA
PANCETTA / SUGO / CHILLI /
FINISHED IN A WHEEL OF PARMIGIANO

PASTA OPTION 3

HAND MADE RICOTTA CAVATELLI
CHOICE OF SAUCE



IMAGE BY EMMA FAITH PHOTOGRAPHY

BEST
SUITED TO A
ROAMING STYLE
EVENT



LIVE COOKING STATION

TRADITIONAL PAELLA

All prices include GST

<p>PAELLA OPTION 1: — \$25 PER HEAD</p>	<p>PAELLA OPTION 2: — \$22 PER HEAD</p>	<p>ADD A SPANISH SPREAD: — \$14 PER HEAD</p>
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PAELLA OPTION 1

SEMI-CURED CHORIZO / GREENSLADE FREE RANGE CHICKEN / SA PAWNS / KINKAWOOKA BLACK MUSSELS / GOOLWA COCKLES * / SQUID / CAULIFLOWER / CAPSICUM / PEAS

SPANISH SPREAD

SPANISH CURED MEATS / MANCHEGO CHEESE / MARINATED OLIVES / QUINCE PASTE / CIABATTA BREAD

PERFECT TO GRAZE ON WHILE YOUR PAELLA IS BEING COOKED

PAELLA OPTION 2

SEMI-CURED CHORIZO / GREENSLADE FREE RANGE CHICKEN / BERKSHIRE PORK BELLY / PORK & FENNEL SAUSAGE / ZUCCINI / PEAS

ALTERNATE OPTION

VEGETARIAN OR SPECIALISED PAELLA OPTIONS AVAILABLE UPON REQUEST

ALL PAELLAS SERVED WITH A SELECTION OF HOT SAUCES, AIOLI AND LEMON WEDGES



BEST SUITED TO A ROAMING STYLE EVENT

EXTRA STAFFING COSTS APPLY FOR A SEATED EVENT

DINING

ANTIPASTO

All prices include GST

ANTIPASTO OPTION 1: \$19 PER HEAD	ANTIPASTO OPTION 2: \$26 PER HEAD
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OPTION 1

RAW, PICKLED, GRILLED & MARINATED
GARDEN VEGETABLES / FIOR DI LATTE /
2 X SALUMI / TUSCAN PATE /
MARINATED HOUSE OLIVES / CIABATTA BREAD

OPTION 2

RAW, PICKLED, GRILLED & MARINATED
GARDEN VEGETABLES / FIOR DI LATTE /
3 X SALUMI / 1 X PORCINI ARANCINI /
FRITTATA / MARINATED HOUSE OLIVES /
CIABATTA BREAD / TUSCAN PATE



PERFECT ACCOMPANIMENT FOR EITHER
OUR SHARED OR INDIVIDUALLY PLATED
DINING MENU

DINING

INDIVIDUALLY PLATED

All prices include GST

<p>1 COURSE & 1 SIDE:</p> <p>\$46 PER HEAD</p>	<p>2 COURSES & 1 SIDE:</p> <p>\$66 PER HEAD</p>	<p>3 COURSES & 1 SIDE:</p> <p>\$82 PER HEAD</p>	<p>ADD A SIDE:</p> <p>—</p> <p>\$6 PER HEAD</p>
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ENTREE

CRISPY SOFT SHELL MUD CRAB *

JAMAICAN CURRY /
COCONUT YOGHURT / PICKLED LIME

HAND MADE GNOCCHI

TOMATO / LIGURIAN OLIVES / BASIL /
DRIED RICOTTA

OCEAN TROUT *

PASTRAMI / KIPFLER GRIBICHE / PICKED FENNEL /
CRACKLING / ROE

HERB CRUMBED PORT LINCOLN SARDINES

SPROUTEDKI LENTILS / ORANGE /
ARTICHOKE / ROULLIE

BERKSHIRE PORK BELLY

CAULIFLOWER SKORDALIA / RED CURRANT
SAUERKRAUT / BROWN BUTTER LENSWOOD APPLE

VIETNAMESE COCONUT POACHED CHICKEN

PICKLED VEGETABLES / RICE NOODLES /
CRISPY XO SCHOOL PRAWNS

SMOKED HAHNDORF VENISON

HAZELNUT SHALLOT CREAM /
QUINCE MUSTARD / CRISPY KALE

ANTIPASTO MISTO

SHARED & SEASONAL

MAIN

ROASTED EYE FILLET *

CHARRED SHALLOT JUS / SPINACH / ROMESCO

GREENSLADE CHICKEN

CAPER LEEK HAZELNUT BUTTER / WHITE BEAN COLCANNON

ROLLED HAY VALLEY LAMB LOIN *

PORCINI / MASCARPONE /
PEARL PEA ALMOND PUREE / CAVOLO NERO

TASMANIAN SALMON, BRANDADE CROQUETTE *

REMOULADE / PICKLED ZUCCHINI / WAKAME BUTTER

CONFIT DUCK LEG

SOFT POLENTA / FRENCH GREEN LENTILS /
PRESERVED ADELAIDE HILLS CHERRIES

MOROCCAN CHICKPEA TAGINE

WOOD ROASTED PUMPKIN / STUFFED TOMATO /
BEETROOT LABNEH

BERKSHIRE PORK BELLY

CAULIFLOWER SKORDALIA / RED CURRANT SAUERKRAUT /
BROWN BUTTER LENSWOOD APPLE

DESSERT

ZUPPA INGLESE

TRADITIONAL ITALIAN BERRY TRIFLE

SALTED CARAMEL & CHOCOLATE TART

SMOKED MASCARPONE

WHIPPED LEMON MYRTLE BAKED CHEESE CAKE

MACERATED BERRIES, ANZAC BISCUIT CRUMBLE

LEMON MISU

RICOTTA, MARSCAPONE, LEMON CURD,
LIMONCELLO, ALMOND MERINGUE

ALMOND CHERRY TART

VANILLA BEAN ICE CREAM

PROSECCO POACHED PEAR

SWEET GORGONZOLA, ALMOND BREAD

SHEEP'S MILK PANNACOTTA

PRESERVED QUINCE, BISCOTTI



ALL MAINS SERVED WITH
ORGANIC SOURDOUGH AND FLEURIEU
COLD PRESSED OLIVE OIL

DINING

SHARED PLATES

All prices include GST

<p>2 SELECTIONS & 1 SIDE:</p> <p>\$55 PER HEAD</p>	<p>3 SELECTIONS & 1 SIDE:</p> <p>\$68 PER HEAD</p>	<p>ADD A SIDE:</p> <p>—</p> <p>\$6 PER HEAD</p>
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SHARED PLATES

ROLLED STUFFED GREENSLADE'S CHICKEN

PEARL PEA PUREE / SPINACH SAUCE

SCOTCH FILLET *

GUANCIALE / PANGRATTATO / CHIMICHURRI

WOOD ROASTED HAY VALLEY LAMB SHOULDER *

CUCUMBER MINT YOGHURT / CUMIN SPICED TOMATO
(10-12 HOUR SLOW COOKED)

WOOD ROASTED WHOLE COORONG ANGUS BEEF SHANK *

MUSTARD SEED MASH, GREMOLATA, YAKKA JUS
(10-12 HOUR SLOW COOKED)

CRISPY SOFT SHELL MUD CRAB *

JAMAICAN CURRY / COCONUT YOGHURT / PICKLED LIME

WOOD GRILLED MARKET FISH *

ROAST PEPPER TOMATO SALSA / SALMORIGLI

SMOKED BBQ PORK BELLY

BURNT ENDS / APPLE ALMOND SLAW

SMOKED JERK CHICKEN

FREEKEH / PINEAPPLE / POMEGRANATE SLAW /
WHIPPED MARINATED FETTA

PORTUGUESE SPICED SPATCHCOCK

MARINATED WOODSIDE CHEVRE /
ALMOND CURRANT COUSCOUS

APEROL ROASTED DUCK LEG

FARRO / DRIED ORANGE /
PICKLED CARROT & FENNEL

HANDMADE GNOCCHI

TOMATO / BASIL / OLIVE / DRIED RICOTTA

HOT SMOKED SALMON

DILL / POTATO / CORNICHONS /
EGG SALAD / FRIED CAPERS

PORCHETTA

ROLLED STUFFED BERKSHIRE PORK /
HILLS CIDER ROASTED PEARS / LIME



SIDES

GARLIC / ROSEMARY CARROTS / POTATOES
ROCKET / PEAR / PARMESAN & RADISH SALAD

SEASONAL GARDEN SALAD

PANZANELLA SALAD

TOMATO / CUCUMBER / SHALLOT /
OREGANO / FETTA

GREEN BEANS / BROCCOLINI /
ALMONDS / GARLIC BUTTER

OUR
MOST LOVED
DINING STYLE

DRINKS

All prices include GST
Drinks packages are subject to change.

<p>THE BOOKMAKERS PACKAGE (3HRS):</p> <p>\$40 PER HEAD</p>	<p>THE BOOKMAKERS PACKAGE (5HRS):</p> <p>\$58 PER HEAD</p>	<p>THE CUP PACKAGE (5HRS):</p> <p>\$70 PER HEAD</p>	<p>LIQUOR:</p> <p>PRICED ON CONSUMPTION</p>
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THE BOOKMAKERS

SPARKLING

LAMBROOK ESTATE 'THE SPARK'

WHITE

MONTEVENTO PINOT GRIGIO
GOLDING SAUVIGNON BLANC

RED

PANDOLFA SANGIOVESE 'FEDERICO'
BABO CHIANTI

BEER

PIRATE LIFE SOUTH COAST PALE
PERONI LEGGERA

NON-ALCOHOLIC

SAN PELLEGRINO STILL & SPARKLING /
SOFT DRINKS / JUICE

THE CUP

SPARKLING

724 PROSECCO
JANZ NV SPARKLING

WHITE

KIRIHILL PARTNERS RIESLING
PRIMO ESTATE FIANO
MAZI ROSE

RED

BABO CHIANTI
FOX GORDON 'EIGHT UNCLES' SHIRAZ
JERICHO TEMPRANILLO

BEER

PIRATE LIFE SOUTH COAST PALE
PERONI RED
PERONI LEGGERA

CIDER

ADELAIDE HILLS CIDER

NON-ALCOHOLIC

SAN PELLEGRINO STILL & SPARKLING /
SOFT DRINKS / JUICE

LIQUOR

COCKTAILS

BELLINI
APEROL SPRITZ
LIMONCELLO SPRITZ
ESPRESSO MARTINI

SPIRITS

BASE + MIXER
MID + MIXER
TOP SHELF

DIGESTIVES

QUAGLIA GRAPPA CLASSICA
MELETTI AMARO
MELETTI LIMONCELLO



ADD A
THEMED
COCKTAIL
BAR

GIN ♦ SPRITZ ♦ MARTINI ♦ LIMONCELLO
PRICE ON APPLICATION

TERMS & CONDITIONS

BOOKINGS

- Tentative Bookings are held for 7 days before being re-released for resale.
- Bookings are only confirmed with payment of a deposit and agreement to the terms and conditions.
- Please reply to the email containing the terms and conditions stating 'I agree to the terms and conditions of this booking'.
- Payment of the deposit will deem you have read and accepted our terms and conditions.
- Victoria Park Social Club reserves the right to cancel an unconfirmed booking without notice and reallocate the date to other enquiries if the above Terms and Condition are not met.
- Victoria Park Social Club reserves the right to set minimum costs for specific events.

DEPOSITS

- A deposit of 25% of the proposed total cost, or a minimum of \$2,000 is required to secure your booking with payment to be received no later than 5 working days from issue of deposit invoice. Payment is to be made via EFT, credit card, cheque or cash.
- If the function is cancelled 120 days or less prior to the event, the deposit will be held as a cancellation fee.
- If a function is cancelled more than 120 days prior to the event, the deposit may be refunded less an administration fee.
- If the function is changed to an alternative available date, prior to 90 days to the function, the entire deposit is transferable.
- Victoria Park Social Club reserves the right to require larger deposits and part payments for certain events.

QUOTES

- Quotes are given according to prices at the time.
- All hire costs are calculated according to the hire company's prices, and change accordingly.
- Menu costs are based on current food costs and may change and vary up to 5%. Victoria Park Social Club will advise of any changes as soon as possible.
- Quotes are based on confirmed guest numbers. If numbers are to differ, the quotation shall need to be revised.
- All prices quoted are inclusive of GST and service staff (Max 5 hour shift).
- A 20% surcharge will apply to all events booked on a public holiday.

CHILDREN / MINORS

- Children must be supervised at all times inside and outside the property. The client must ensure that the minors do no consume alcohol and should also notify staff who the underage persons are.
- For some events, writs bands may be insisted on to identify minors.

PAYMENT

- Complete payment for the total balance and estimated staff costs is to be made prior to the commencement of the function.
- The cost of the entire function will be forwarded to the client 2 weeks beforehand when the final numbers must be confirmed (numbers can increase from this date, not decrease).
- Any incidental costs that are accrued on the night must be paid for on the day at the conclusion of your event.
- If payment is not met on these conditions the client agrees to accept any costs accrued due to solicitors and recovery.
- In the event that Victoria Park Social Club incurs any further costs (including legal costs), expenses or disbursements in recovering any debt due by you to Victoria Park Social Club then you agree to reimburse such costs, expenses and disbursements to Victoria Park Social Club.
- Please note, certain events may require a bond.

CANCELLATIONS

- Cancellation or part cancellation of an event must be received in writing. In the event of a cancellation, the booking deposit and other monies paid to Victoria Park Social Club may be forfeited. If cancellation occurs within 60-21 days prior to the event, 50% of the total event cost is payable. If cancellation occurs within 21-0 days prior to the event, 100% of the total event cost is payable.
- In an unlikely circumstance Victoria Park Social Club cancels a function, all monies paid will be fully refunded.
- Victoria Park Social Club will have no responsibility or liability for failure to supply any services when prevented from doing so by strikes, accidents, weather conditions or any other reason deemed beyond Victoria Park Social Club control.

COVID 19 CLAUSE

- Any government restrictions and health advice must be implemented at the time they are directed. Any extra cost associated with the implementation of these measures will be passed onto the client.
- Any monies paid for an event or function that is postponed due to government restrictions will be deferred to another date and no refund will be available.

MENU AND DIETARY REQUIREMENTS

- Menu items marked with * may incur a surcharge per person based on market pricing.
- If the dietary requirements are more than 20% of your total guests numbers a surcharge may be applicable depending on the alterations to menu required.
- No food of any kind can be brought to the venue without prior arrangement.
- VPSC allows a wedding cake to be brought in however they must be supplied by a professional supplier to meets OH&S Food Safety requirement - no other food is permitted into the venue.
- The menu is to be confirmed 2 weeks prior to the function date along with catering requirements for all vendors.
- Menu changes and dietary requirements: Victoria Park Social Club reserves the right to change or withdraw any item or service for sale up to and including the time of the event. We will endeavour to advise you of any changes and explanations behind them as soon as possible and will endeavour to replace them with a suitable alternative. It is the sole requirement of clients to advise of any dietary requirements when confirming the final menu two weeks prior. Victoria Park Social Club is unable to provide guests with specific dietary requirements unless informed.
- Victoria Park Social Club will endeavour to cater for all dietary requirements and food allergies however can't guarantee that meals provided are to the exact specifications. Every effort is made to accommodate these requests and strict protocols are followed to ensure that meals are safe for guests with dietary requirements to eat. It should be noted that it is difficult to ensure that ingredients that may cause allergic reactions are kept completely separate as Victoria Park Social Club tries to accommodate a large variety of dietary requirements along with standard catering orders.
- We cannot guarantee that traces of certain products will not be in our food, and we explicitly accept no liability. For serious food allergies you must make your own decisions on selecting meals. Our staff's comments are only to assist you in making an informed decision.
- If dietary requirements and food allergies are to a serious nature, we recommend guests provide their own meal.
- If a client wants to supply food at the event, this will require written approval from VPSC.

DAMAGE, CLEANING AND HIRE EQUIPMENT

- Victoria Park Social Club accepts normal cleaning after a function. If there is any excessive cleaning required, it will be at the cost of the client.
- The client shall be liable for any damages caused by guests (including excessive glassware breakages), invitees or third party contractors organised by the client. The cost of repair or replacement will be invoiced to the client or shall be deducted from the bond.
- All hire equipment is the sole responsibility of the client. Victoria Park Social Club will not take responsibility for lost or damages items unless was caused directly by our staff.
- In the event of inclement or dangerous weather, Victoria Park Social Club may insist that a marquee must be required for guests as well as cooking stations. This would be an extra charge to the client.

SECURITY

- Victoria Park Social Club reserves the right remove any person from the venue if they are not conducting themselves in an orderly or lawful manner. For the health and safety of your guests additional security may be arranged and the cost charged back to client. This will be confirmed with the client prior to the Event.

ALCOHOL SERVICE

- BYO is not allowed at VPSC under our liquor licence
- Spirits and Cocktails are charged on a consumption basis and added to the chosen drinks package
- Victoria Park Social Club Practices Responsible Service of Alcohol.
- Liquor will not be sold or supplied to a person under 18 years of age
- Proof of Age must be required on request
- Liquor will not be sold or supplied to any person who is at the time in a state of intoxication
- VPSC staff reserve the right to refuse service
- Victoria Park Social Club will responsibly uphold all provisions stated in the Liquor Licensing Act 1997 - Section 113

DISCLAIMER

Victoria Park Social Club shall not be liable for any left, loss, injury or damage to personal goods brought to the venue by the client or guests of the client. Victoria Park Social Club shall not be liable for any advice, information or direction given by its servants or agents in relation to the function.

ACCEPTANCE

I
.....
(print name)
of
.....
(company)

have read and fully understand and accept the above written conditions and hereby confirm our booking in accordance with the quote provided to me/us by Victoria Park Social Club.

Signature:

Date:

Witness Name:

Witness Signature:

Date:

PLEASE SIGN, DATE AND RETURN TO VPSC IN PERSON OR VIA EMAIL TO HELLO@VPSC.COM.AU



CONTACT US

T: 0403 143 560
E: HELLO@VPSCLUB.COM.AU
I: [VICTORIAPARK.SOCIALCLUB
VPSCLUB.COM.AU](https://VICTORIAPARK.SOCIALCLUB.VPSCLUB.COM.AU)

FIND US

VICTORIA PARK RACECOURSE
CORNER OF WAKEFIELD ROAD
& FULLARTON ROAD
ROSE PARK SA 5067