

VICTORIA PARK SOCIAL CLUB



WEDDINGS

ABOUT US



The Victoria Park Social Club is located in the heritage-listed Bookmakers League Building at Victoria Park Racecourse. The original building has been meticulously restored, paying tribute to its heritage which exudes a rich history, full of vintage charm and character.

A combination of historic features and modern amenities in a beautiful landscape makes this a unique city setting like no other in Adelaide.

Exclusively owned and managed by Rob and Libby Paglia, from La Dolce Vita Catering, with over 30 years experience in the industry and a reputation for delivering exceptional quality and service.

Over the past 20 years, La Dolce Vita has been catering and managing weddings and events all across South Australia including some of South Australia's most iconic venues and wineries. After years on the road, Rob & Libby have settled into the Victoria Park site and feel proud and honoured to be custodians of this historic venue.

Our weddings are unique and innovative, with a large range of menu options to choose from. From formal sit-down, to festive shared plates, canapés or live-cooking stations. Paired with our considered drinks packages—embracing local and imported varieties—we are passionate and committed to providing a comprehensive and experienced service to ensure your big day will be a special one for all to remember.

WEDDING CEREMONIES



As well as having the exclusive use of our venue for your reception, our space allows couples to host their ceremony in one of the many picturesque areas around the venue.

From there your guests can be instantly entertained as they flow into the reception to let the celebration begin!



**ALL BOOKINGS RECEIVE EXCLUSIVE USE OF OUR VENUE AND
ACCESS TO ALL OF THE SOCIAL CLUB FACILITIES**

WEDDING RECEPTIONS

Victoria Park Social Club is licensed for 300 guests,
with an option to apply for an extension in numbers.

INDOOR & OUTDOOR CAPACITY:	RECOMMENDED INDOOR CAPACITY SEATED:	RECOMMENDED INDOOR CAPACITY STANDING:
300	120	175

SERVICES INCLUDE

INITIAL ON-SITE PLANNING MEETING
ON-SITE MENU CONSULTATION WITH OUR CHEFS
ONGOING CORRESPONDENCE TO ASSIST
WITH YOUR PLANNING
ON-SITE PROGRESS MEETING
CUSTOMISED FLOOR PLAN
LIST OF PREFERRED SUPPLIERS AND ADVICE
FINAL SITE MEETING 4 WEEKS PRIOR
TO FINALISE ALL DETAILS
EVENT MANAGEMENT ON THE DAY
FROM 10AM-4PM TO MANAGE SET UP,
LIAISE WITH SUPPLIERS, EVENT PLANNERS
AND GENERAL COMMUNICATIONS.

INDOOR FACILITIES

LONG WOODEN TABLES & WOODEN CHAIRS
WINE BARRELS & STOOLS
CROCKERY, CUTLERY, GLASSWARE
& LINEN NAPKINS
INDOOR FAIRY LIGHTS
SONOS SOUND SYSTEM
MICROPHONE AND PA SYSTEM
WAITING & BAR STAFF INCLUDING
FRONT OF HOUSE MANAGER
MODERN TOILETS
HEATING / COOLING

OUTDOOR FACILITIES



ADD AN
OUTDOOR
MARQUEE

TO INCREASE CAPACITY OR
CATER FOR COOLER WEATHER

10x LARGE
LONG WHITE PICNIC TABLES
WITH UMBRELLA'S
(SEAT 14 PER TABLE)
6x WHITE HIGH TOP PICNIC TABLES
WINE BARRELS & STOOLS
FESTOON LIGHTS
OPEN FIRE PITS IN WINTER
WHITE PICKET FENCING
TO FENCE OFF YOUR EVENT
PLENTY OF SPACE
FOR A DANCE FLOOR

FOOD & DRINKS



Our versatile and innovative food packages have been carefully curated to showcase local producers and seasonal produce.

Our drink packages have been designed with local producers in mind as well as some diverse imported options. We can also personalise packages to include some of your favourites for your big day.



MANGIARE

Our menu packages are extensive and versatile
and all dietary requirements are catered for.

ALL PACKAGES FROM :

—
\$185 PER HEAD

BASED ON A MINIMUM OF 80 GUESTS

SHARED MENU

ENTRÉE

(CHOICE OF ONE OF BELOW)

- ♦ 3x SELECTIONS OF CANAPÉS (4pp ROAMING)
- ♦ ANTIPASTO SEATED AND SHARED
- ♦ SHARED ENTRÉE SEATED

MAIN

2 SHARED PLATES / 1 SIDE / SOUGH DOUGH /
LA PAGLIA OLIVE OIL

DESSERT

WEDDING CAKE SERVED ON PLATES

DRINKS

5.5 HR **BOOKMAKERS** DRINKS PACKAGE

EXTRAS

EXTRA SHARED PLATE: \$10pp
EXTRA SIDE: \$5pp

ALTERNATE DROP

ENTRÉE

(CHOICE OF ONE OF BELOW)

- ♦ 3x SELECTIONS OF CANAPÉS (4pp ROAMING)
- ♦ ANTIPASTO SEATED AND SHARED
- ♦ INDIVIDUAL ENTRÉE SEATED

MAIN

INDIVIDUAL MAIN COURSE
(ALTERNATE DROP)

DESSERT

WEDDING CAKE SERVED ON PLATES

DRINKS

5.5 HR **BOOKMAKERS** DRINKS PACKAGE

EXTRAS

EXTRA SIDE: \$5pp



ROAMING

6x CANAPÉS
2x LIVE STATIONS
2x COCKTAIL DESSERTS
WEDDING CAKE
SERVED ON PLATTERS
5.5 HR **BOOKMAKERS**
DRINKS PACKAGE



CONSULT WITH OUR IN-HOUSE CHEFS
AND CREATE A PERSONALISED
MENU THAT IS PERFECT FOR YOU

ROAMING CANAPÉS

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 POA

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

DINING

INDIVIDUALLY PLATED

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

SPROUTED KI 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

ALL MAINS SERVED WITH
ONE SIDE OF CIABATTA BREAD
AND COLD PRESSED OLIVE OIL

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

DINING

SHARED PLATES

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

DESSERT

Individually Plated POA

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

LIVE COOKING STATIONS

WOOD OVEN PIZZA OR PASTA



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

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



BEST
SUITED TO A
ROAMING STYLE
EVENT

IMAGE BY EMMA FAITH PHOTOGRAPHY

LIVE COOKING STATIONS

BBQ OR PAELLA

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

**ADDITIONAL BBQ ITEMS
AVAILABLE ON REQUEST**



PAELLA OPTION 1

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

PAELLA OPTION 2

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

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

**BEST
SUITED TO A
ROAMING STYLE
EVENT**

BEVANDE

All prices include GST
Drinks packages are subject to change.

THE BOOKMAKERS PACKAGE (5.5HRS): INCLUDED IN PACKAGE	THE CUP PACKAGE (5.5HRS): ADDITIONAL \$12 PP	LIQUOR: PRICED ON CONSUMPTION
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THE BOOKMAKERS

SPARKLING

LAMBROOK ESTATE 'THE SPARK'

WHITE

GOLDING SAUVIGNON BLANC
MONTEVENTO PINOT GRIGIO

RED

PANDOLFA SANGIOVESE 'FEDERICO'
BABO CHIANTI

BEER

PIRATE LIFE SOUTH COAST PALE
PERONI LEGGERA

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

THE CUP

SPARKLING

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



GIN ♦ SPRITZ ♦ MARTINI ♦ LIMONCELLO
PRICE ON APPLICATION

YOUR BIG DAY



We would love to hear from you so please contact us for further information, or to arrange a time to meet with us for a walk-through and to talk through your dreams for your big day.

CONTACT US

Telephone: 0403 143 560
Email: Hello@VPSClub.com.au
Instagram: [VictoriaPark.SocialClub](https://www.instagram.com/VictoriaPark.SocialClub)
VPSClub.com.au

FIND US

Victoria Park Racecourse
Corner of Wakefield & Fullarton Road
Rose Park S.A. 5067

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 more than 160 prior to the event, the deposit may be refunded less an administrative fee.
- If the function is cancelled 160 days or less prior to the event, the deposit will be held as a cancellation 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 not 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 reasoned 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 meet 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@VPSCCLUB.COM.AU

