PRIVATE FUNCTIONS

Private bar & balconies
Sweeping panoramic views
Seated or standing event options
WHAT IS A ROPED OFF AREA?

A roped off area is a table or an area reserved for you and your guests. Bondi Icebergs Club does not take table bookings on weekends or over the busy summer months, however we may organise a roped off area for large bookings over 8 people.

Roped off areas may be cocktail tables, dining tables or a combination of both. Please advise your preference at the time of booking. Management reserves the right to allocate the area reserved for the booking to ensure smooth running of the club.

Depending on other bookings you may get the option of choosing a sit-down or cocktail set up. Please discuss set up with the event manager prior to sending the form in.

A booking fee of $10 per person applies to all roped off bookings.

The booking fee will not be refunded and the fee cannot be used for bar spend on the day.

ROOM CAPACITY

See next page for floorplan

- Roped off area: 8 – 25 guests
- Half Room: 25 – 45 guests
- Full room: 50 – 100 guests
- Room Extension: up to 120 guests
<table>
<thead>
<tr>
<th>Season</th>
<th>Mon-Thurs</th>
<th>Fri-Sat</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>HIGH SEASON</strong></td>
<td>$1,000</td>
<td>$1,300</td>
</tr>
<tr>
<td>November - January</td>
<td></td>
<td></td>
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<tr>
<td><strong>LOW SEASON</strong></td>
<td>$700</td>
<td>$800</td>
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<tr>
<td>April - September</td>
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</tr>
<tr>
<td><strong>SHOULDER SEASON</strong></td>
<td>$800</td>
<td>$900</td>
</tr>
<tr>
<td>October, February, March</td>
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**ROOM CAPACITY:**
- Minimum: 50 guests
- Maximum: 100 guests
- Extension: 120 guests

**HALF ROOM OPTION:**
- Minimum: 25 guests
- Maximum: 50 guests
- Mon-Thurs: $800 per hour
- Fri-Sat: $1,000 per hour
- Mon-Thurs: $500 per hour
- Fri-Sat: $700 per hour

Bondi Icebergs Club
1 Notts Ave, Bondi Beach NSW 2026
events@icebergs.com.au
P 02 9130 8732
<table>
<thead>
<tr>
<th>Time</th>
<th>Canape Style</th>
<th>Price per Person</th>
</tr>
</thead>
<tbody>
<tr>
<td>1.0 hour</td>
<td>2 light, 1 heavy</td>
<td>$32</td>
</tr>
<tr>
<td>1.5 hour</td>
<td>2 light, 2 heavy</td>
<td>$36</td>
</tr>
<tr>
<td>2.0 hour</td>
<td>3 light, 2 heavy</td>
<td>$40</td>
</tr>
<tr>
<td>2.5 hour</td>
<td>3 light, 3 heavy, 1 dessert</td>
<td>$42</td>
</tr>
<tr>
<td>3.0 hour</td>
<td>3 light, 4 heavy, 2 dessert</td>
<td>$47</td>
</tr>
<tr>
<td>3.5 hour</td>
<td>4 light, 4 heavy, 2 dessert</td>
<td>$50</td>
</tr>
</tbody>
</table>

Maximum 120 guests

Canapé style catering includes waiter service
Canape Menu

LIGHT

Tomato & Basil Bruschetta (V)
Pumpkin & Ricotta Arancini Balls (V)
Mushroom Arancini Balls (V)
Spicy Chorizo Sausage Rolls
Caramelised Onion & Blue Cheese Tartlets (V)
Mixed vegetable Rice Paper Rolls (V)
Crab and Coriander Fritters
Spinach and Ricotta Triangles (V)
Assorted Spring Rolls
Smoked Salmon, dill and cream cheese tartlets

HEAVY

Beer Battered Fish & Chips
Beef Hokkien Noodles
Salt & Pepper Squid
Spiced Lamb Skewers
Chicken & Mushroom Risotto
Roast Vegetable & Pesto Baguettes (V)
Mini Beef Burger on Brioche Bun
Seared Scallop in half shell with Lemon & Herb Butter
Pork Dumplings
Italian Meatballs

DESSERT

Fruit Platter
Bite Size Chocolate Brownies
Pavlova with Berries
Lamington
Vanilla Slice
Assorted Lindt Cakes
Pear & Raspberry Cake (GF)
Chocolate Rocher (GF)
Mini Éclairs
Carrot Cake

Please notify our Event Manager of any dietary requirements
<table>
<thead>
<tr>
<th>Party Platters</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sweet Potato Chips, Garlic Aioli (V) (GF)</td>
<td>$25</td>
</tr>
<tr>
<td>Spiced Potato Wedges, Sour Cream &amp; Sweet Chilli Sauce (V)</td>
<td>$25</td>
</tr>
<tr>
<td>Assorted Dips, Toasted Flat Bread, Carrots, Cucumber, Broccoli &amp; Celery Sticks (V)</td>
<td>$40</td>
</tr>
<tr>
<td>Bruschetta, Tomato &amp; Basil (25) (V)</td>
<td>$30</td>
</tr>
<tr>
<td>Cheese &amp; Fruit Platter Served With Crackers (V)</td>
<td>$65</td>
</tr>
<tr>
<td>Fresh Fruit Platter (V) (GF)</td>
<td>$40</td>
</tr>
<tr>
<td>Antipasto Charcuterie Meats, Marinated &amp; Roasted Vegetables, Olives, Pita Bread (GF)</td>
<td>$60</td>
</tr>
<tr>
<td>Tempura Fish Pieces, Tartare Sauce, Lemon Wedges (25)</td>
<td>$55</td>
</tr>
<tr>
<td>Spring Rolls, Choose between Vegetarian, Peking Duck and BBQ Pork (20)</td>
<td>$40</td>
</tr>
<tr>
<td>Bite Sized Hamburgers, Lettuce, Cheese, Tomato Relish on a Brioche bun (14)</td>
<td>$75</td>
</tr>
<tr>
<td>Salt &amp; Pepper Squid, Sweet Soy Dipping Sauce (30)</td>
<td>$40</td>
</tr>
<tr>
<td>Coconut Crumbed King Prawns. Chilli soy rice wine dipping sauce (15)</td>
<td>$40</td>
</tr>
<tr>
<td>Mini Steak Sandwiches, Rocket, Caramelised Onions, Dijon Mustard (14)</td>
<td>$45</td>
</tr>
<tr>
<td>Crispy Fried Chicken Wings, Spicy Dipping Sauce (15)</td>
<td>$40</td>
</tr>
<tr>
<td>Italian Beef Balls, Dipping Sauce (30)</td>
<td>$30</td>
</tr>
<tr>
<td>Sausage Rolls, Choose between Spicy chorizo or Lamb and mint flavour (20)</td>
<td>$50</td>
</tr>
<tr>
<td>Arranchini balls, Choose between pumpkin and ricotta or mushroom (25) (V)</td>
<td>$45</td>
</tr>
<tr>
<td>Thai Fish Cakes served with chilli soy dipping sauce (25)</td>
<td>$40</td>
</tr>
<tr>
<td>Spiced Lamb Skewers Served with Tzatziki (25)</td>
<td>$50</td>
</tr>
</tbody>
</table>
# Buffet Menu

Maximum 60 guests

## Buffet Options

<table>
<thead>
<tr>
<th>Buffet</th>
<th>Price per head</th>
</tr>
</thead>
<tbody>
<tr>
<td>Buffet 1</td>
<td>$50</td>
</tr>
<tr>
<td>Buffet 2</td>
<td>$58</td>
</tr>
<tr>
<td>Buffet 3</td>
<td>$70</td>
</tr>
</tbody>
</table>

### Buffet 1
- Honey Baked Leg Ham
- Coleslaw Salad
- Garden Salad
- Bread Roll Assortment
- Roast Chicken Breast
- Seasonal Vegetables
- Penne Napolitano
- Roast Potato & Pumpkin
- Fresh Fruit Platter

### Buffet 2
- Honey Baked Leg Ham
- Coleslaw Salad
- Garden Salad
- Bread Roll Assortment
- Roast Beef
- Chicken Breast
- Seasonal Vegetables
- Spaghetti Bolognese
- Roast Potato & Pumpkin
- Antipasto Platter
- Fresh Fruit Platter
- Chocolate Brownies

### Buffet 3
- Antipasto Platter
- Honey Baked Leg Ham
- Coleslaw Salad, Garden Salad, Greek Salad
- Bread Roll Assortment
- Roast Barramundi Fillets
- Chicken Breast
- Seasonal Vegetables
- Chicken & Mushroom Risotto
- Roast Potato & Pumpkin
- Prawns
- Sydney Rock Oysters
- Fresh Fruit Platter
- Chocolate Brownies
- Mini Pavlova’s w/ Berry Compote

Please notify our Event Manager of any dietary requirements.
CONTINENTAL BREAKFAST
$22 per person

INCLUDES:
- Sliced Fresh Fruit
- Assorted Cereals
- Mixed Danishes
- Fruit Yoghurt
- Jams & Preserves
- Chilled Orange & Pineapple Juice
- Tea & Coffee Station

Minimum 20 guests

HOT BREAKFAST
$35 per person

INCLUDES:
- Scrambled Eggs
- Grilled Bacon
- Breakfast Sausages
- Sautéed Mushrooms
- Grilled Tomatoes
- Hash Browns
- Full Continental Breakfast

Minimum 20 guests

Please notify our Event Manager of any dietary requirements
## Beverage Packages

**STANDARD**
- 2.5 Hours: $36pp
- 3.5 Hours: $41pp
- 4.5 Hours: $46pp

Angas Brut Premium Cuvee
Oxford Landing Estate Pinot Grigio
Oxford Landing Estate Merlot
Tap beers, post mix soft drinks & juices

**PREMIUM**
- 2.5 Hours: $45pp
- 3.5 Hours: $51pp
- 4.5 Hours: $55pp

La Maschera Prosecco
Yalumba Y Series Chardonnay
Yalumba Y Series Cabernet Sauvignon
Tap beers, post mix soft drinks & juices

**GOLD**
- 2.5 Hours: $52pp
- 3.5 Hours: $57pp
- 4.5 Hours: $62pp

Janz Tasmania Premium Cuvee NV
Vasse Felix Classic Dry White Semillon Sauvignon Blanc
Brokenwood Cricket Pitch Red Cabernet Sauvignon Merlot
Tap beers, post mix soft drinks & juices

**EXTRAS**
- Bottled Beers: $7.00pp
- House Spirits: $8.00pp

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Wines and prices are subject to change. Please contact event manager to confirm all beverage packages.
### Party Extras

**DJ**
$650

**PHOTO BOOTH**
$1,200

**COMBO**
(DJ + Photo Booth)
$1,500

**STYLING**
Prices Vary

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**The view speaks for itself**

...here at Bondi Icebergs Club, with a range of options to suit all of your birthday needs.

Whether it’s an event for family & friends, or having a party provides a good excuse to let your hair down, we’ve got you covered. The function space comfortably caters for up to 120 guests canapé-style.

The space is available to book day or evening, with a range of styling and entertainment options on offer. The space comes fully staffed, with your choice of catering options and entertainment extras.
The Bondi Icebergs Club Co-Op Ltd is committed to providing the highest possible level of amenity, service and safety on the occasion of your special function. To ensure your event is conducted in a highly professional and efficient manner, your attention is drawn to the following conditions of hire of the Club’s function venue:

1. CONFIRMED DETAILS
Confirmation of functions must be made in writing (please sign and return the confirmation form with the completed and signed copy of terms & conditions and booking form) via email, fax, or mail. A deposit of $1,000 is required to confirm all functions or the room hire fee for day conferences. Management can only hold a tentative booking for up to 7 days and reserves the right to cancel any unconfirmed bookings to allocate the space to another client. All details of the event must be final and communicated with the events manager by no later than 10 business days out from your event.

2. FINAL NUMBERS
An estimate of your guests is required 10 business days out from event for staffing purposes. Final numbers must be confirmed by no later than 5 business days out from the event. Charges will be based on the advised numbers provided or the final headcount, whichever is greater.

3. CANCELLATION POLICY
All cancellations are to be made in writing, and must be provided to The Club prior to the booked date of the function to qualify for a refund of payments made. Any cancellations with less than 60 days notice will incur a 50% cancellation fee (min. spend / room hire and catering). Any cancellations within 14 days of event will incur 75% cancellation fee (min. spend / room hire and catering or F&B package). Special circumstances may qualify some clients to rebook the event within 3 months, please contact Event Manager for more information.

4. BOOKING OF OTHER EVENTS
Management reserves the right to book other functions in the same function room up to 1.0 hr before the scheduled commencement time and 1.0 hr after the scheduled commencement time. All decorations and items brought in by clients will need to be removed by the conclusion of the event.

5. FOOD & BEVERAGE
Licensing Laws & Club Policy do not allow food or beverages to be brought to the Club Premises. Wedding Cakes or Special Event Cakes only are allowed. It is client’s responsibility to discuss cakeage fee with events manager. No Ice-cream cakes are allowed due to limited freezer space. Please notify the event manager should you wish staff to cut and serve the cake.

6. DIETARY REQUIREMENTS
Please notify Event Manager regarding all dietary requirements including vegetarian, vegan and gluten free 5 days prior to the Event. The Club will not cater for any dietary requirements on the event without prior notice.

7. FUNCTION REQUIREMENTS
All function requirements and final details, menus, beverages, entertainment, audiovisual, room set ups must be confirmed 10 business days prior to function.

8. CANCELLATION BY THE CLUB
If the club has reason to believe that a function will affect the smooth running of the club, its security, or reputation, it reserves the right to cancel a function.

9. PAYMENTS
Deposits can be made by Credit Card, Cash, or Direct Debit. Payments paid by AMEX will attract a 2% surcharge. Complete payment is required no later than 5 business days out from the event. Bar Tabs may be finalised on the day. 5% late payment surcharges apply for overdue invoices.

10. DECORATIONS
The Club reserves the right to reject requests for any forms of decoration that have the potential to cause damaging (permanent, temporary, cleaning or otherwise) to the venue. No items are to be fixed to the walls or doors, this included sticky tape and blu tack. No glitter or confetti allowed, and candles will need to be places in a candle holder. An additional $250 cleaning fee will apply if damage is incurred from decorations. Please discuss all and any decorations and dressings with your events manager. All items must be removed and any suppliers must be off the premises by no later than 30 minutes of the function finishing.

11. DAMAGE:
The client is responsible for any and all damage incurred during the function, by any of their guests or any other persons attending the function, in any part of the function room or club.
12. EQUIPMENT & FURNITURE
All electrical and mechanical equipment brought onto the premises must be safely tagged. The club does not allow smoke machine in the function room. Any equipment/furniture remains the responsibility of the host up until the time it is removed from the premises. Equipment must be removed 30 minutes after the function finishes or additional charges may apply. Alternative arrangements may be made in advance and are at managers discretion. No personal goods are to be left on the premises after functions.

13. ENTERTAINMENT
Any and all third-party operatives (DJ, Entertainment, etc.) must provide a certificate of currency of Public Liability Insurance 14 days prior to the date of the function. It is the host’s responsibility to ensure this happens. If these requirements have not been met, the club has the right to refuse entry of equipment and/or the entertainer.

14. INSURANCE
The Club will not accept responsibility for the loss or damage to any equipment or merchandise left on the club premises prior to, during, or after the function. There is no storage for gifts, decorations or equipment on the premises.

15. DRUGS
The club does not condone the use of drugs, illicit activities and conducts NO TOLERANCE policy. People caught in the possession of drugs will be removed from the club premises immediately and directed to the appropriate authorities. The club reserves the right to cancel the function on the spot.

16. SMOKING
If you would like us to make some designated areas on the balcony of the function room smoking, please advise.

17. RSA
We are committed to the Responsible Service of Alcohol. Intoxicated guests will not be served. It is a requirement of law that intoxicated persons be removed from the licensed premises. No liquor will be served to minors (-18 yrs.).

18. 18+
Please advise Event Manager if anyone under 18 years of age is to attend the function. If any person under the age of 18 yrs. attending your function is found to be consuming alcohol or found to be in an intoxicated state, the function will be terminated immediately, with no refund applicable. You, the client will be liable for all costs.

19. SECURITY
Club Policy states that all private functions with more than 75 guests have a minimum of 1 Security Guard present for the duration of the function. This is at the clients’ expense and will be organised by the Club.

20. ADMITTANCE
The Bondi Icebergs Club Ltd is a Registered Club, and as such is bound by the strict requirements of the law with regard to admittance of members & guests. Function license allows visitors to attend functions in the function area only. If the guests wish to visit other areas of the club, they must first sign in at reception. Membership is available at reception, which allows you to sign in your guests as well as enjoy other benefits of being a member of Icebergs Club.

21. GENERAL SAFETY
All functions must operate within recognised Fire Safety Regulations. Flammable materials and/or pyrotechnic displays are strictly prohibited. Guests must have shoes on at all times throughout the function due to safety reasons. Drinking is prohibited on designated dance floors due to the risk of spillage and subsequent risk of falls on a wet dance floor.

22. TRADING HOURS AND FUNCTION TIMINGS
All Private functions have a start time and finish time. The bar will be closed 30 minutes before the finishing time. All music will have to be turned off 10 minutes before the finishing time. All guests will need to be vacated by the finish time. Function timings cannot be extended on the day, please discuss all timings 10 business days prior to the function with Event Manager.

23. ACCEPTANCE
We ask that you sign the original copy of this contract to acknowledge acceptance of terms and conditions herein and return it with the required deposit & confirmation sheet. I agree that any outstanding amounts can be charge to the credit card details provided on the booking form.

ACCEPTED BY CLIENT:

SIGNATURE_______________________________  NAME_______________________________

DATE____________________________________________________________________________
In order to secure your event, please complete and return the following booking and confirmation sheet along with a copy of your signed terms and conditions to:

FAX: (02) 9130 7174
EMAIL: events@icebergs.com.au

<table>
<thead>
<tr>
<th>NAME:</th>
<th>__________________________________________________________</th>
</tr>
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<tbody>
<tr>
<td>COMPANY:</td>
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<tr>
<td>ADDRESS:</td>
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<tr>
<td>PHONE:</td>
<td>__________________________________________________________</td>
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<tr>
<td>EVENT DATE:</td>
<td>__________________________________________________________</td>
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<tr>
<td>EVENT TIME (Start + Finish)</td>
<td>__________________________________________________________</td>
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<tr>
<td>NUMBER OF GUESTS:</td>
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<td>GUEST OF HONOUR:</td>
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<td>OCCASION:</td>
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<tr>
<td>AV REQUIREMENTS:</td>
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<tr>
<td>OTHER REQUIREMENTS:</td>
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<tr>
<td>MENU CHOICE:</td>
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<tr>
<td>BEVERAGES:</td>
<td>__________________________________________________________</td>
</tr>
<tr>
<td>ROOM SET UP:</td>
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<td>DEPOSIT ($1,000):</td>
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<tr>
<td>CREDIT CARD DETAILS:</td>
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<tr>
<td>CARD TYPE:</td>
<td>VISA, MASTERCARD, AMEX (2% Surcharge)</td>
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<tr>
<td>NAME ON CARD:</td>
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<tr>
<td>CARD NUMBER:</td>
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<td>OCCASION:</td>
<td>__________________________________________________________</td>
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<tr>
<td>SIGNATURE:</td>
<td>___________________________      DATE:    _________________</td>
</tr>
<tr>
<td></td>
<td>Signed in acceptance of terms &amp; conditions.</td>
</tr>
<tr>
<td>WHERE DID YOU HEAR ABOUT US?</td>
<td>__________________________________________________________</td>
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