

Supperclub

The supperclub is licensed to entertain people from 18 years of age, current and Valid ID must be presented, No persons under 18 or without ID will be allowed entry.

The room capacity is 175 people.

18th Birthdays and Bucks nights will not be held in the Supperclub.

21st Birthdays will only be held on Friday nights.

There is no room hire for the use of the Supperclub, but we do stipulate a minimum spend of \$1500 on the bar.

Variations may be arranged, please discuss with the functions coordinator

Function Times

Friday 7pm – 11pm, if you would prefer a later finishing time please discuss with functions coordinator

Saturday 7pm – 10.30pm, the room is then opened to the public

Sunday 8pm – 11pm

If you would like early starting times or any variations please discuss this with the functions coordinator

Room hire, Confirmation and Deposit

Tentative bookings will be held for two weeks from the date booked, after this period a deposit of \$200.00 for all functions must be received to confirm your booking.

Deposits are non refundable should the booking be cancelled.

Guest numbers and function details are to be confirmed 2 weeks prior to the function date. Catering will be charged on the confirmed number.

Full payment is required at the completion of your function

Bar Account

If you wish to provide drinks for your guests a 'dry till' can be arranged, Please discuss with our function coordinator what you would like to supply, whether it be beer, wine and soft drink or beer wine and mixed drinks. We can tailor a package to suit your specific needs.

Cash or Credit card payments can be given at the beginning of the function. When the limit is reached we will notify you, the options from there are either increase the limit or go to a cash bar.

A minimum spend of \$1500 on the bar needs to be reached by the completion of the function, you do not need to put the \$1500 on the bar personally but if it is not reached the remaining amount will be paid for by you.

All monies must be paid in full at the completion of the function

Food

King Street hotel is pleased to assist in tailoring a menu of finger foods to suit your requirements

Menus are subject to change (produce availability and seasons)

Please let us know in advance if any guest has food allergies so alternative meals can be provided.

Catering is supplied by Sienna Café and Bar, Travelodge.

You may bring platters of nibbles or your own cake. Any hot food that you wish to bring must be heated already as we do not have the facilities to heat or cook food.

Food must be ordered two weeks prior to the function with numbers also finalized at this time

Wait staff can be arranged for you at the cost of \$30 an hour.

Alternatively staff will walk the food around the room once and then place the platters on tables.

Decorations

The room decorations are entirely up to you, aside from a few simple rules. All fixings are limited to blue tack only, no confetti or table scatterings are allowed.

Decorations can be set up by you an hour before your function or between 9-10.30am the morning of your function. Please finalize times with the functions coordinator one week before your function

Dress Code

A Strict Dress code applies at Supperclub; no sneakers/runners, singlets, torn jeans or thongs are

Permitted. Management reserves the right to refuse any guest to a function regardless of a name on the guest list. No Themed Functions will be allowed unless previously authorized by the functions manager

Music and Entertainment

Supperclub can cater for a variety of DJ's to suit any kind of musical tastes. Discussions with

Management will facilitate this. Please discuss pricing of DJ's with functions coordinator, Ipod connections can also be supplied for you. If you have organized your own DJ our equipment can be used but will involve a hire cost of \$50 for the night.

Projector and screen are also available at an additional cost; please discuss pricing with the function coordinator

Security

A security guard will be provided by King Street Hotel to ensure that only guests invited to your function enter the Supperclub, if you wish to extend the hours of your functions on Friday nights a guard at your expense must be arranged to continue the service, if you wish for the extended trading hours please discuss pricing with the function coordinator, this needs to be finalized two weeks prior to the event

Insurance/damage

Supperclub will not accept liability for any lost or damaged items during a function.

For any damage to equipment or furniture during the function the client shall pay for cleaning and repair costs.

Unacceptable Behavior

Management of Supperclub reserve the right to refuse and exclude entry to any person to a function deemed undesirable or intoxicated. No food or beverages of any kind are permitted to be brought into a function unless previously authorized by the functions manager.

We would like to take this opportunity to thank you for choosing the Supperclub for your function

I acknowledge that I have read, understood and accept the above terms and conditions.

Name

Signature

Date

King Street Hotel

Corner King and Steel Streets, Newcastle 2300

Facsimile. 02 4927 8866 • email. jade@kingstreethotel.com

Menu

Please select 6 Items

4 pieces per person	\$8.00	6 pieces per person
\$12.00		
8 pieces per person	\$15.00	10 pieces per
person \$18.00		
12 pieces per person	\$21.00	15 pieces per
person \$24.00		

Cold

Baby tomato and basil brushetta

Black olive and fetta on toasted Turkish bread

Smoked chicken, spring onion and black pepper tartlet

Assorted sushi rolls with pickled ginger and soy

Gazpacho soup shots with white crab flakes

Smoked salmon croutes with dill, caper and crème fraiche

Hot

Crumbed fish goujons with homemade tartare sauce

Steamed coconut dim sims with sweet soy and lemon

Spinach and fetta in crispy filo pastry

Satay chicken skewers with satay sauce

Pork spare ribs with smokey bacon and barbecue sauce

Roast sweet potato and coriander soup shot

Italian meatballs with garlic and pesto

Pancetta, seeded mustard and tasty cheddar puff pastry palmiers

Baked N.Z. mussels topped with lemon, parsley and sea salt

Prawn wontons with oyster sauce

Sweet

Rich coconut rum balls

Chocolate coated strawberries

Mini blueberry puddings

Rocky road slice

Platters

Choice of two for \$60- suitable for 10 guests

Assorted vegetable sticks with homemade dips

Fresh seasonal fruit platter

Selection of Australian cheeses with crackers

Antipasto with vegetables, dips, olives, deli meats with Turkish bread

For Further information on Food, please speak to the Functions
Coordinator or contact Emily at Sienna Bar and Café- Travelodge-
49263777