



Events @ The Rovers

Welcome



Mosman Rowers Club, located in the picturesque Mosman Bay has been a much loved local institution since 1911.

Showcasing three unique function and event spaces, we have something to suit every occasion - from the bright and airy Archie Bear, to the sophisticated Rowers Bar and the intimate top-level Gallery.

With a variety of menu options, beverage packages and great service, we'll take the stress out of planning, so all you have to do is enjoy yourself.

Spaces Available



Archie Bear Exclusive

CAPACITY

110 SEATED
170 COCKTAIL

An airy, light filled space suitable for large gatherings, with its own balcony and stunning views across Mosman Bay. Available for evening events.



Archie Bear Non-Exclusive

CAPACITY

40 SEATED
60 COCKTAIL

A section of Archie Bear can be sectioned off for smaller events. Great for casual celebrations. Available for evening events.



Rowers Bar

CAPACITY

80 SEATED
180 COCKTAIL

A warm and charming space, retaining the historic features of the Club, also with its own balcony and harbour views.



The Gallery

CAPACITY

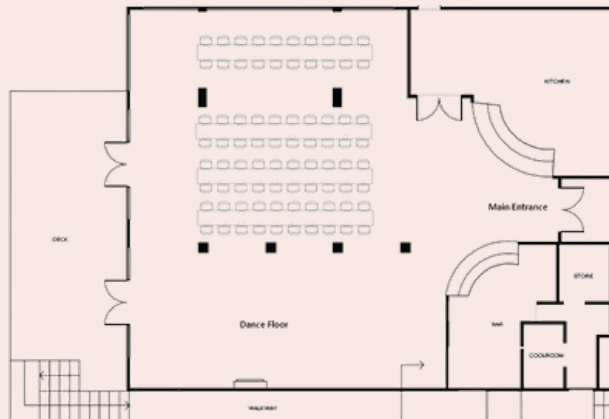
40 SEATED
70 COCKTAIL

Set on the top level of the building with a leafy outlook and private balcony, the Gallery offers complete exclusivity ideal for an intimate celebratory event or business conference.

Sample Floor Plans

Archie Bear Exclusive

110 SEATED
170 COCKTAIL



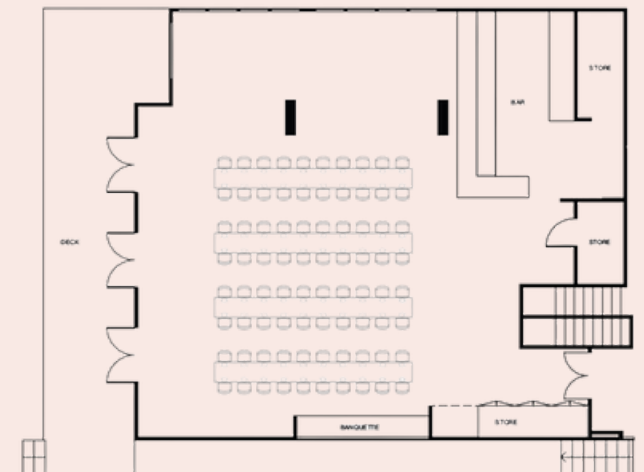
The Gallery

40 SEATED
70 COCKTAIL



The Rowers Bar

80 SEATED
180 COCKTAIL



Canape Packages

Our canape packages are perfect for cocktail events, with seasonal menus that allow your guests to sample a variety of flavours from the kitchen.

2 HOURS \$39PP

5 CLASSIC
CANAPES

3 HOURS \$59PP

5 CLASSIC &
2 SUBSTANTIAL
CANAPES

4 HOURS \$75PP

6 CLASSIC &
3 SUBSTANTIAL
CANAPES

5 HOURS \$83PP

6 CLASSIC &
4 SUBSTANTIAL
CANAPES

Classic Canape Selection

Miso Eggplant Spring Roll, sweet chilli sauce (Vg)

Mini Beef Wellington, tomato sauce

Lamb Kofta Skewer, Labne & pomegranate

Leek & Manchego Croquette, Aioli (V)

Potato Scallop, shave parmesan & chives (V)

Avocado Bruschetta, cherry tomato, chilli oil (VG)

Caprese Skewers, Cherry tomato, basil, bocconcini, balsamic glaze (V, GF)

Pork & Fennel Sausage Roll, tomato relish

Shucked Sydney Rock Oyster, house dressing (GF)

Mushroom & Fontina Arancini, truffle aioli (V)

Tempura Prawn, Wasabi Mayo

Baked Half shell Scallop, sauce vierge (GF)

Sashimi Skewers, avocado mousse, wasabi (GF)

Chicken Lollipops, herbed yoghurt

Smoked Salmon Blinis, cream fraiche, chives

Fish Ceviche Tostada, lime, chipotle slaw, jalapeno (GFo)

Avocado & Cucumber Summer roll, sweet & spicy dipping sauce (Vg, GF)

Substantial Selection

Cheeseburger Slider, mustard, pickles, aioli (GFo)

Pulled Pork Taco, corn tortilla, slaw, chipotle sauce (GF)

Mini Fish Burgers, Tartare, iceberg, pickles

BBQ Pork Bao Bun, cucumber, hoi-sin & slaw

Prawn Roll, milk bun, chives and roe

Halloumi Slider, guacamole, pickles, Chilli Oil (GFo, V)

Veg Fritter Taco, corn tortilla, green tahini, pickles (Vg, GF)

Additional canapes | Standard \$9 each, Substantial \$15 each

Please note menu subject to change, items marked gluten-free are made without gluten products, however we cannot guarantee against Cross-contamination with other food items; please notify us if you have a food allergy
v- vegetarian | vg - vegan | df - dairy free | gf - gluten free



Seated Packages

Designed for more classic sit-down events, our seated packages will ensure no guest goes hungry

CLASSIC MENU

2 COURSE - \$65PP

3 COURSE - \$75PP

PREMIUM MENU

2 COURSE - \$80PP

3 COURSE - \$90PP



Classic Menu

SHARED ENTREE

please select 3 options

Smoked Salmon Plate, blinis, crème fraîche, roe (GFo)

Roasted Beetroot Salad, goats curd, frisée, walnuts, aged balsamic (V, VGo GF)

Chicken Liver Pate, cornichons, mustard & toast (GFo)

Peeled Prawn Cocktail, avocado, cos, blush mayo (GF)

Calamari Fritti, aioli, rocket, lemon (GFo)

SHARED MAINS

please select 3 options

Pumpkin Risotto, sage, amaretto crumbs, shaved Reggiano cheese (V, GFo)

Grilled Barramundi, soubise sauce, vierge (GF)

Roasted Spring Lamb Rump, Carrot & Ginger Puree, Agro-dolce sauce (GF)

Roasted Half Chicken, peperonata, Madeira sauce (GF)

Slow Roasted Porchetta, sauteed greens, vincotto jus (GF)

SHARED SIDES

please select 2 options

Mixed Leaf Salad, herbs, French vinaigrette (Gf, Vg)

Sauteed Green Beans, brown butter & lemon (V, GF)

Roast Baby Potatoes, Garlic & Rosemary Butter (V, GF)

SHARED DESSERT

please select 2 options

Eton Mess, Strawberry Fool (V, GF)

Tiramisu, mascarpone & shaved chocolate (V)

Double Chocolate Brownie, Sour ganache icing, berries (V)

Premium Menu

SHARED ENTREE

please select 3 options

Baked Abrolhos Island Scallops, Pernod Butter, Herb Crumbs (GFo)

Hand Stretched Burrata, Heirloom Tomato, basil, aged balsamic (V, VGo, GF)

Tuna Tartare, citrus, radish, herbs, crisps (GFo)

Duck Liver Parfait, condiments, brioche toast (GFo)

Sydney Rock Oysters, house mignonette & Lemon (GF)

SHARED MAINS

please select 3 options

Split & Baked Yamba Kings Prawns, Brown Butter vierge (GF)

Steak Tagliata (250g) rocket, parmesan, capers & Salsa Verde (GF)

Cauliflower Steak, Curry leaf Sauce, Watercress & Tea-soaked raisins (VG, GF)

Herb Crusted Lamb Cutlets, smashed peas, tendrils, agro-dolce sauce

Grilled Market Fish, niçoise, olive tapenade, Salsa Verde (GF)

SHARED SIDES

please select 2 options

Iceberg Wedge Salad, buttermilk dressing, radish, tomato (V, GF)

Smashed New Potatoes, Garlic & Herb butter (V, GF)

Broccolini, Almond & citrus brown butter (V, GF)

SHARED DESSERT

please select 2 options

Orange Semifreddo, grand marniere, pashmak (V, GF)

Our Pavlova, meringue, whipped cream, berries & passionfruit (V, GF)

Melon Carpaccio, praline, lemon sorbet (VG, DF, GF)

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Platters and Stations

SHARED PLATTERS

Each Platter Serves 8 - 10

Cheese Board - \$150

3 cheeses, quince paste, fresh fruit, an array of condiments, Lavosh and crusty bread

Antipasto Board - \$150

A selection of cured meats and salumi, pickles, marinated vegetables, olives, dips, served with crusty bread

Seafood Platter - \$200

Freshly shucked Oysters, Chilled tiger Prawns, Smoked salmon & chilled seafood, served with a full spread of sauces and condiments

Sweet Treats Platter - \$75

Chefs selection of sweet bites, Choc dipped strawberries, Mini Churros w/ bittersweet sauce, Lemon meringue Tartlets & Double Choc Brownie Bites

SYDNEY ROCK & PACIFIC OYSTERS

\$55 per dozen

Freshly shucked mixture of Sydney Rock and Pacific Oysters with mignonette, lemon

If you're looking for a point of difference and want to indulge your guests, these additions are the perfect choice.

EXPERIENCE STATIONS

AUSTRALIAN CHILLED SEAFOOD STATION

\$39 per person (Minimum 20 guests)

Our premium selection of Cooked and Chilled Australian Tiger Prawns, freshly shucked Sydney Rock & Pacific oysters and Split Moreton Bay Bugs served with a wide selection of condiments and sauces

THE PAELLA EXPERIENCE

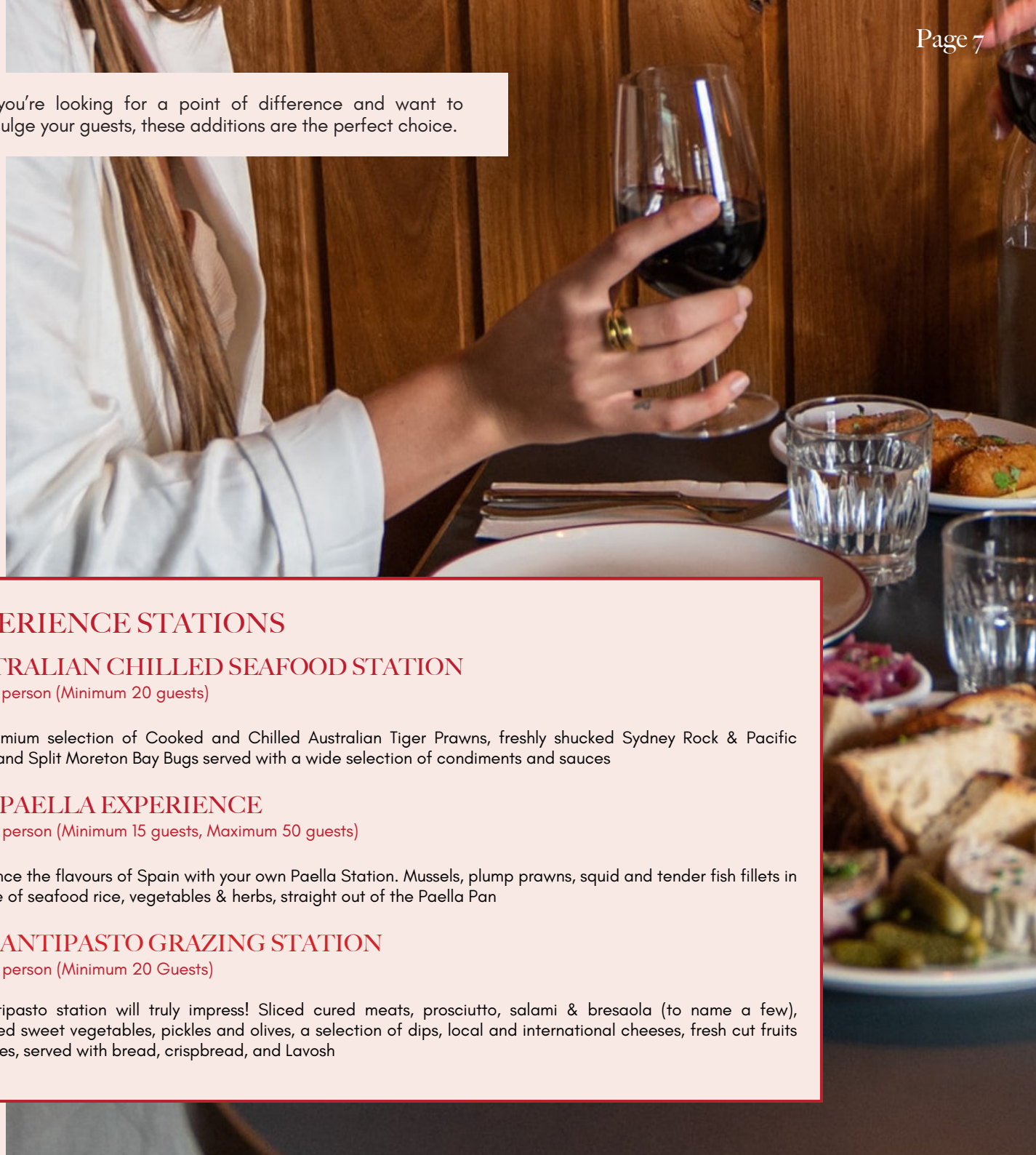
\$35 per person (Minimum 15 guests, Maximum 50 guests)

Experience the flavours of Spain with your own Paella Station. Mussels, plump prawns, squid and tender fish fillets in a jumble of seafood rice, vegetables & herbs, straight out of the Paella Pan

OUR ANTIPASTO GRAZING STATION

\$35 per person (Minimum 20 Guests)

Our Antipasto station will truly impress! Sliced cured meats, prosciutto, salami & bresaola (to name a few), marinated sweet vegetables, pickles and olives, a selection of dips, local and international cheeses, fresh cut fruits & crudites, served with bread, crispbread, and Lavosh



Additional Menu Options

ARRIVAL CANAPÉS

Add a savoury bite to start off your event, or finish the feast with some roving dessert canapes

2 Standard Canapés - \$15pp
3 Standard Canapés - \$22pp

LATE NIGHTS BITES

\$6 Each, minimum 15 of each item selected

Angus Beef Sliders, pickles, come-back sauce (GFo)

Pork & Fennel Sausage Roll, Tomato relish

Veg Fritter Slider, pickles, smashed avocado (V, GFo)

Southern Fried Chicken Wings, herbed yoghurt

CAKEAGE

Cut and served on platters - \$3pp

Served individually with coulis & cream - \$8pp

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DESSERT CANAPÉS

\$7 Each, minimum 15 of each item selected

Chocolate Dipped Strawberries (V, GF)

Lemon Meringue Tartlets, citrus curd, burnt meringue (V)

Triple Choc Brownie Bites, raspberries (V)

Churros, Bittersweet chocolate dipping sauce (V)

KIDS MEALS

\$25pp

Kids meal, ice cream & soft drink
Only available for children under 12

CREW MEAL

\$40pp

Chefs Selection Main Meal & Soft Drink



Breakfast Packages

Whether it's a casual affair or a full cooked breakfast, we can cater to whatever your early occasion requires.

THE GRAZER'S BREAKFAST

\$29PP

Choice of 3 options served on grazing platters for self-service with a selection of fruit juices, freshly brewed filter coffee & selection of fine teas

Seasonal Fresh cut Fruits & Berries (VG, GF, DF)

Coconut Yoghurt Pot, mixed berries, granola (V, GF)

Baked Pastry Selection (V)

Bacon & Scrambled egg Slider, BBQ sauce & mayo

Ham & Cheese Croissant

THE FULL BREAKFAST

\$45PP

A selection of breakfast favourites served grazing style, plus one main meal per person

Maple Baked Granola Pots, coconut yoghurt, berry compote (VG, GF)

Seasonal Fresh cut Fruit & Berries (VG, GF, DF)

Baked Pastry Selection (V)

PLUS one of the following plated choices served individually (+5pp for alternate drop)

Our Bacon and Eggs, Grilled Bacon, soft scrambled eggs, grilled tomato & sourdough toast

Chickpea Breakfast Bowl, veg fritter, free range eggs, marinated chickpeas, pickles, green tahini & herbs

Smashed Avo on Toasted, Cherry Tomatoes, poached eggs, chilli oil

Fresh & Fit Brekky Plate, Poached eggs, smoked salmon, pickles, green tahini, toasted sourdough



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Conference Packages

Looking for unique location for your next office event? Let us take care of the planning with our tailored Conference Packages.

Full-Day - \$72pp | Morning Tea, Lunch & Afternoon Tea
Half-Day - \$55pp | Morning Tea OR Afternoon Tea, Lunch

MORNING TEA

Served share style

Baked Pastry Selection

Maple Baked Granola Pots, coconut yoghurt, berry compote (VG)

Breakfast Frittata, potato, broccoli, zucchini w/ chutney (V, GF)

Seasonal Fresh cut Fruits & Berries (VG, GF, DF)

AFTERNOON TEA

Served share style

Double Chocolate Brownie (V)

Banana Bread, whipped ricotta, honey (V)

Mezze Plate, mixed dips, marinated vegetables, olives, bread & condiments (VG)

Chocolate Dipped Strawberries (V)

All conference packages include use of large TV with HDMI connectivity and free WIFI, depending on room selection. Whiteboard & markers available for hire at \$50. A minimum of 6 guests is required for the full day conference package, and a minimum of 8 guests is required for the half day conference package.

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LUNCH

Please select one dish per person, either prior to or on the day of event

Classic Cheeseburger, American Cheese, pickles, special sauce, skin on fries

Pasta Verde, zucchini, peas, pesto and preserved lemon, shaved parmesan (V)

Herb Crumbed Chicken Schnitzel, parmesan, mixed leaves, lemon & fries

Classic Chicken Caesar Salad, anchovy mayo, crisp bacon, grana Padano, croutons, baby gem



Beverage Packages

Our beverage list features a variety of local and imported wines, beers and spirits. To make your selection easier, we have two drinks packages featuring our most popular picks of the season. If you would like to make your own package, all our wines and beverages are available to select from, charged on consumption. Please contact us for our latest beverage lists.

Standard Package

1 white wine, 1 red wine, 1 sparkling wine, beers + non-alcoholic drinks

2 HOURS - \$49PP | 3 HOURS - \$59PP
4 HOURS - \$69PP | 5 HOURS - \$79PP

SPARKLING WINE

THE ANCHORAGE SPARKLING WINE
mclaren vale, south australia

RED WINE

THE ANCHORAGE CABERNET MERLOT
mclaren vale, south australia

WHITE WINE

THE ANCHORAGE SEMILLON SAUVIGNON
BLANC
mclaren vale, south australia

BEER

select two

Tap & bottled beer available and are subject to chosen event space & seasonality your event manager will confirm what is available closer to your event

Premium Package

Choice of 2 white wines, choice of 1 red wine, 1 sparkling wine, 1 rose, beers + non-alcoholic drinks

2 HOURS - \$59PP | 3 HOURS - \$69PP
4 HOURS - \$79PP | 5 HOURS - \$89PP

RED WINE

select one

2022 SMOKIN' BARRELS SHIRAZ
barossa valley, sa

2022 ATLAS GRENACHE
mclaren vale, sa

2022 OSCAR'S FOLLY PINOT NOIR
yarra valley, vic

ROSÉ

BOUCHARD AINE & FILS ROSE
burgundy, france

BEER

Tap & bottled beer available and are subject to chosen event space & seasonality your event manager will confirm what is available closer to your event

SPARKLING WINE

2022 EDMOND THERY BDB
nv, france

WHITE WINE

select two

2022 SCORPIUS SAUV BLANC
waipara, nz

2021 ATLAS 'RHINELANDER' RIESLING
clare valley, sa

2021 PRINTHIE 'MOUNTAIN
RANGE' CHARDONNAY
orange, nsw

2021 CORTE GIARA PINOT GRIGIO
bardolino, ita

Event Cocktails \$18 EACH

BIRD & BEAR SANGRIA
red wine, blood orange,
seasonal fruit, soda

LIFE'S PEACHY
peach vodka, aperol, lemon,
soda

PINK GIN SPRITZ
pink gin, sparkling wine,
soda, strawberry

WATERSIDE MARTINI
gin, vermouth, orange bitters

WHISKEY HIGHBALL
whisky, soda, lemon

PALOMA
tequila, grapefruit soda, lime

APEROL SPRITZ
aperol, sparkling wine, soda

Terms & Conditions

This Event Booking Form sets out the conditions of your event. Your booking can only be confirmed once a signed copy of this Form is received. If you have any questions about these conditions, please contact us.

TERMS AND CONDITIONS

These terms and conditions apply to all bookings of Mosman Rowers Club event spaces and should be read in conjunction with any additional terms and conditions that may be included in your quote or contract. To confirm your event, please return the signed contract with the Terms and Conditions, together with the requested deposit and completed Credit Card Pre-Authorisation form within seven (7) days of issue unless otherwise agreed upon. If this time frame is not met, all date holds will be released.

PARTIES

The parties of these Terms and Conditions are Mosman Rowers Club Limited ABN 85 000 413 187 (trading as Mosman Rowers Club) and the client listed on the booking contract ('you' or 'client').

MINIMUM SPEND

Minimum spends apply to all events. The minimum spend applies to food and beverage ONLY. Venue hire, security, additional staffing, Audio Visual equipment and other costs are in addition to the minimum spend. Your minimum spend is stated on your quote and contract. Any shortfall from your final food and beverage spend will be added to your final bill.

PAYMENT TERMS

A non-refundable deposit of 30% of your anticipated total spend is required to confirm your event. The balance of your invoice is due a minimum 30 days prior to your event. If payment is not received we may release the date. Any additional or incidental charges incurred are payable on the date of your event. Mosman Rowers Club has the right to pre-authorise/charge the credit authority form number provided with the signed contract for any balance owing, including additional event inclusions requested by the client, if final payment has not been received by the timeframe allocated.

METHOD OF PAYMENT

Mosman Rowers Club accepts the following methods of payment: Electronic Funds Transfer and Visa, Master Card and AMEX Credit Card.

SURCHARGES

MasterCard and Visa payments will incur a 1.5% surcharge and AMEX a 1.7% surcharge. In addition, a 15% surcharge applies on public holidays.

CANCELLATION POLICY

Any cancellation will incur a loss of full deposit.* Cancellations made less than 21 days from your event are not refundable.*

In the event of cancellation within 21 days of your event, any unpaid or outstanding invoices issued prior to your cancellation remain payable.*

In the event we are unable to host your event due to government mandated restrictions relating to COVID-19, your deposit will be held as credit to be spent in venue or on a future event within a 12-month period. Any other payments made will be refunded in full.

FORCE MAJEURE

Should performance by the Mosman Rowers Club be interfered with or prevented by an event or condition beyond its reasonable control (Force Majeure), including but not limited to: acts of God, government authority, disaster, actual or threatened terrorist attack, epidemic, war, public emergency or calamity, fire, civil insurrection, riot, earthquake, flood, labour dispute, strike, the unavailability of any necessary utility, or other emergencies, any of which make it illegal or impossible for the Mosman Rowers Club to perform its obligations, then the Mosman Rowers Club shall not be liable for such delay or failure to perform its obligations, and this contract may be terminated for any one or more of such reasons by written notice from Mosman Rowers Club to the client without financial liability.

FOOD & BEVERAGE SELECTIONS

The final food and beverage selections are required fourteen (14) days prior to the event.

No BYO food or alcohol is permitted, except cakes, which will incur a cakeage fee.

Dietary requirements are required fourteen (14) days prior to your event date. The venue can cater to gluten free, lactose free, vegetarian, vegan and pescatarian at

no additional cost and upon prior request ONLY. Any additional dietary requirements such as Kosher meals can be pre-ordered and may incur an additional fee. Whilst dietary requests may be accommodated,

our food is prepared in a kitchen that handles nuts, shellfish, sesame, lactose and gluten. Whilst all reasonable efforts are made we cannot guarantee that our food will be completely allergen free.

All food and beverage is subject to seasonal change, however notification will be given for this. Our food is prepared using fresh ingredients and under hygienic conditions. However Mosman Rowers Club takes no liability for any latent defect in any product used.

BEVERAGES

Beverage Packages: unlimited beverage service for your pre-selected beverage list for the duration of your event or pre-agreed beverage service duration, subject to the Responsible Service of Alcohol.

Beverages upon consumption: Client billed for the actual beverages consumed from the pre-selected beverages menu for the duration of your event or pre-agreed beverage service duration. A minimum spend per person for beverages is applicable and to be paid pre-event. Any beverages consumed in addition to your minimum spend is to be paid in full at the conclusion of your event. Mosman Rowers Club reserves the right to action the Credit Card details as provided in the Credit Card Authorisation form for any outstanding payments.

GUEST NUMBERS

Final guest numbers are required fourteen (14) days prior to your event date. If your guest numbers have increased causing your total event spend to increase above your minimum spend numbers, then you will be invoiced accordingly as part of your Final Invoice. Guest numbers cannot be reduced within fourteen (14) days of your event.

GRATUITY

A 5% gratuity applies to all events. This goes directly to staff and does not count towards the minimum spend.

RESPONSIBLE SERVICE OF ALCOHOL & GUEST CONDUCT

Mosman Rowers Club functions as a fully licensed venue.

No BYO beverages are permitted. It is your responsibility to ensure the orderly conduct of your guests. We are required by law to provide responsible service of alcohol (RSA) and therefore reserve the right to cease or suspend service and supply of alcoholic beverages should we feel that guests have become excessively inebriated. Last drinks will be provided 15 minutes before the end of your beverage package.

Clients are asked to be responsible and assist with ensuring the orderly behaviour of their guests at all times whilst at Mosman Rowers Club. Management reserves the right

to refuse entry and enforce related RSA, licensing and good behavior practices as well as the right to enforce wrist banding at events where deemed necessary, to ensure minors are identifiable.

NON-MEMBER ENTRY REQUIREMENTS

All guests that are not members of Mosman Rowers Club must sign in to club upon entry.

Terms & Conditions

Mosman Rowers Club is a non-smoking premises. Any guest wishing to smoke must leave the venue. Guests must respect our neighbours and ensure noise is kept to a minimum when outside the premises.

Our liquor license currently prohibits us from hosting 18th Birthday parties. A sit-down meal must be provided at functions in celebration of a 21st birthday (no standing/ cocktail events permitted).

USE OF SPACE

Club members reserve the right to access and use designated areas of the club during any events, including the bathrooms.

EVENT TIMINGS

All events hosted in Archie Bear or The Rowers Bar can commence no earlier than 6am and conclude no later than 11pm unless otherwise pre-approved by management.

All events hosted in The Gallery can commence no earlier than 6am and conclude no later than 11pm unless otherwise pre-approved by management.

DUE CARE

To the extent permitted by law, we will not be liable for any loss, damage, liability, claims or expenses (however caused, including negligence whether direct, indirect or consequential) incurred by yourself, your guests, your employees or any contractors engaged by you, arising from the use of or connected with the venue.

Whilst our team will take care, no responsibility will be taken for damage or loss of goods, equipment or merchandise left on the premises prior to, during or after the event.

Delivery of goods will only be accepted by the venue at the time of your contracted bump-in access, unless otherwise agreed upon. All goods brought on site for your event

must be removed from the venue by the conclusion of your contracted bump out time, unless otherwise agreed upon. Mosman Rowers Club takes no responsibility for any items or valuables left on site and reserve the right to dispose of such items if not collected within seven (7) days of your event.

CLEANING FEE

A cleaning fee will be charged at the discretion of management, should the premises be left in an unacceptable state.

DÉCOR AND STYLING

All decorations must be submitted to your Event Coordinator for approval at least fourteen (14) days prior to the event. Glitter, confetti, confetti balloons, sequins and any other form of small 'spreadable' materials, smoke and haze machines are not permitted in venue. Please check with your Event Coordinator if you are unsure.

The venue comes dressed and furnished as is. Additional labour fees will be incurred if extensive furniture needs to be removed for your event.

DAMAGES

Clients are financially liable for any damage sustained to property of the venue or any other property in the venue which is not owned by the venue whether caused by the client's own action, or by its employees, agents, sub-contractors or guests. Under no circumstances is anything to be nailed, screwed, stapled, or adhered to walls, ceiling, floor, doors or other surfaces, which are or could reasonably be considered part of the venue.

CONTRACTORS AND SUBCONTRACTORS

Contractors and sub-contractors appointed by the client or by Mosman Rowers Club on behalf of the client, must at all times abide by the venue regulations and any instructions given by venue management, whilst on the premises. Regulations include and are not limited to the following:

- All contractors must provide a detailed list of equipment and staff members that they wish to bring onsite for your event to Mosman Rowers Club prior to the event.
- Contractors and Sub-Contractors must provide proof of insurance policies in effect (including workers compensation and public liability) to Mosman Rowers Club at least fourteen (14) days prior to your event.

No sub contractor will be permitted to work in the venue without first providing proof of Public Liability. All contractors must report to the venue manager, located at the venue prior to commencement of work. Mosman Rowers Club reserves the right to reject any request for venue access for any Contractor and Sub contractor they do not deem as not suitable or safe. Mosman Rowers Club is not liable for any harm or damage to guests caused by external supplier equipment, styling décor, furniture, goods or service.

ENTERTAINMENT/MUSIC

Conditions as stated in liquor license:

- No loud rock or heavy music bands are permitted to play music at Mosman Rowers Club.
- All amplified music must cease by 11pm on any occasion except for New Year's Eve.
- All amplified music must be positioned on the eastern side of the venue.
- When amplified music or entertainment is provided, it must be connected to a noise limiter, such as GASCOM, and the noise limiter must be set at a noise level of 93dB(A), as measured at a point in that part of the premises where the amplified music or entertainment is being provided, which is beneath the noise limiter microphone.
- When amplified music or entertainment is provided, the doors and windows in that part of the premises where the amplified music or entertainment is being provided are to be kept closed.
- When amplified music or entertainment or functions take place, the glass doors on the eastern side leading to the balcony are to be kept closed.
- Mosman Rowers Club provides free of charge an In-House Sound System for Background Music (Client to Provide iPod/iPhone with Pre Selected Music). Additional AV equipment may be supplied on request at an additional cost.
- Mosman Rowers Club has preferred AV and entertainment providers that your Events Coordinator can recommend. If you choose to use your own provider, they must ensure all pre-

existing equipment and settings are reinstated as before your event. Should we require our own technician to restore any pre-existing equipment or settings these will be invoiced to the client.

CLIENT CONFIRMATION

I confirm that I have read and understand the terms and conditions in this form. I acknowledge that my booking is conditional on maintaining compliance with these terms and conditions.

I understand my credit card is held as security and may be charged for additional expenses as specified in these conditions, including additional food & beverages consumed, extensions to the event duration, any damages to property, couriering of uncollected goods after the event, additional costs incurred as specified in this agreement or any overdue payments.

