



# Catering, Functions and Events 2022

FUNCTIONS | CORPORATE | WEDDINGS

[www.thewavesbundaberg.com](http://www.thewavesbundaberg.com)

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# Contents

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- 04** Function & Event Spaces
- 05** Sails
- 06** Pier One
- 07** Boardroom
- 08** Conference Packages
- 09** Breakfast Packages
- 10** Buffet Menu
- 13** Alternative Plated Menu
- 15** Platters Menu
- 16** Canape Menu
- 17** Beverage Packages
- 18** Wine List
- 19** How to Book
- 20** Terms & Conditions





Welcome to The Waves Sports Club. We are Bundaberg's leading provider of great recreation, sporting entertainment experiences. Situated in the heart of Bundaberg, our location offers exceptional convenience, being only a few minutes from Bundaberg airport, train station and the central business district.

With exceptional attention to detail and a professional and skilled team of staff, we are confident that your next private or corporate event will be treated with the utmost professionalism.

From small, intimate parties and corporate gatherings to weddings and formal events, a variety of events can be catered for in one of our three exquisite function rooms.

Thank you for considering The Waves for your next private or corporate event.





# FUNCTION & EVENT SPACES

CORPORATE | FUNCTIONS |  
WEDDINGS | PRIVATE EVENTS

## 01 *Sails*

Room Hire: \$500 (inc GST)

Dance Floor Hire: \$200 (inc GST)

\*Please note room hire is in conjunction with catering only.

The Sails Function Room is private, large open plan with modern decor and is perfect for all event types including, cocktail, sit down dinner and theatre style. It boasts an exclusive bar and private designated smoking area.



## 02 *Pier One*

Room Hire: \$400 (inc GST)

Dance Floor Hire: \$200 (inc GST)

\*Please note room hire is in conjunction with catering only.

The Pier One Function Room is slightly smaller, catering for more intimate functions with its low ceiling and modern decor. It also contains an exclusive bar, private toilets and private designated smoking area.



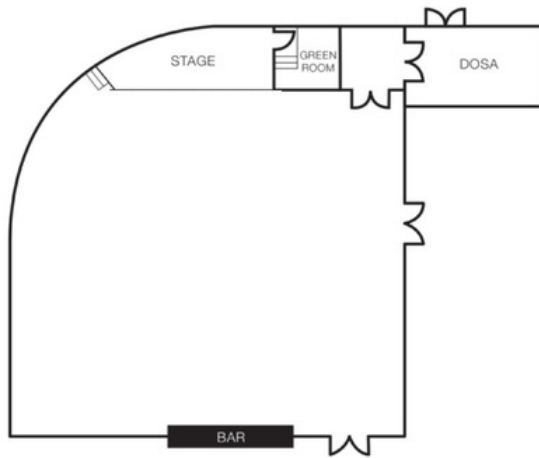
## 03 *Boardroom*

Room Hire: \$200 (inc GST)

Our private and exclusive Boardroom is available for meetings and functions that require professionalism, intimacy or exclusivity. Seating a maximum of 12 persons, this room is ideal for training, business meetings or private functions.



# Sails



Room Hire: \$500 (inc GST)

Dance Floor Hire: \$200 (inc GST)

\*Please note room hire is in conjunction with catering only.

Theatre - 150 PAX
Sit down - 200 PAX
Standing/cocktail - 250 PAX

The Sails Function Room is a private, large open plan with modern decor, and is perfect for all event types including cocktail, sit down dinner and theatre style. It boasts an exclusive bar, and private designated smoking area and green room.

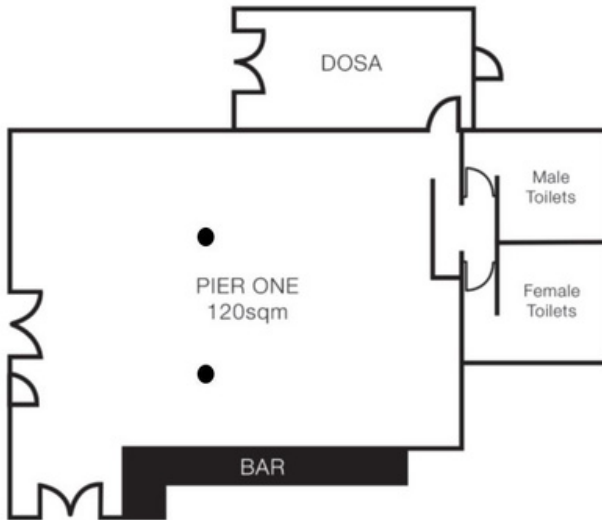
## ADDITIONAL SERVICES AND EQUIPMENT

- Full table, chair and high bar dressing options
- Adjustable sound and lighting
- Two cordless microphones
- Headset microphone
- Free WiFi
- Twin projectors with laptop connectivity for audio and visual with laser presentation remote
- Adjustable air conditioning
- A full and complete range of catering options
- Large mobile white board
- 1.8m trestle tables and/or 1.83m oval tables
- Mobile lectern





## Pier One



Room Hire: \$400 (inc GST)

Dance Floor Hire: \$200 (inc GST)

\*Please note room hire is in conjunction with catering only.

Theatre - 50 PAX
Sit down - 60 PAX
Standing/cocktail - 100 PAX

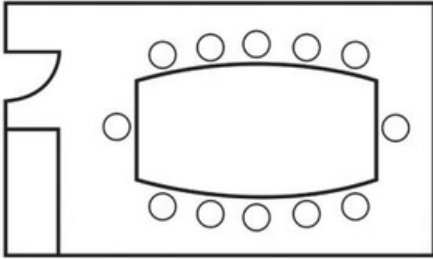
The Pier One Function Room is slightly smaller, catering for more intimate functions with its low ceiling and modern decor. It also contains an exclusive bar, private toilets and private designated smoking area.

### ADDITIONAL SERVICES AND EQUIPMENT

- Full table, chair and high bar dressing options
- Adjustable sound and LED lighting
- Two cordless microphones
- Headset microphone
- Free WiFi
- Large projector with laptop connectivity for audio and visual with laser presentation remote
- Air conditioning
- A full and complete range of catering options
- Large mobile white board
- 1.8m trestle tables and/or 1.83m oval tables
- Mobile lectern
- USB charging ports



# Boardroom



Room Hire: \$200

Sit down - 12 PAX

Our private and exclusive Boardroom is available for meetings and functions that require professionalism, intimacy or exclusivity. Seating a maximum of 12 persons, this room is ideal for training, business meetings or private functions.

## ADDITIONAL SERVICES AND EQUIPMENT

- Adjustable sound and lighting
- Two cordless microphones
- Headset microphone
- Free WiFi and ethernet cable internet
- Projector with laptop connectivity for audio and visual with laser presentation remote
- Air conditioning
- Kitchenette
- A full and complete range of catering options
- Large mobile white board
- Mobile lectern
- Telephone conference connectivity







## Conference Packages

*Package includes morning tea, lunch, afternoon tea and complimentary room hire.*

### Morning and Afternoon Tea

**\$45.00 per guest (inc GST)**

**Minimum 30 pax.**

*Includes brewed tea and coffee and water.*

Choose one of the following:

- Assorted danishes and pastries
- Mini sweet or savoury muffins
- Assorted slices
- Assorted cakes
- Fresh baked scones with jam and cream
- Mini savoury quiches

### Lunch

*Includes brewed tea and coffee, water, orange juice and fresh cut fruit platter.*

Choose one of the following options:

#### Option 1.

Choose wraps, sliders or sandwiches with the following fillings:

- Leg ham, salad and seeded mustard
- Leg ham, cheese and tomato
- Chicken and salad
- Egg and lettuce

#### Option 2.

Ploughman's Box

- Pocket Storehouse sourdough, boiled egg, smoked ham, sliced tomato, sweet potato roasted chips, fresh rocket, avocado and corn salsa

#### Option 3.

Sliders/Baguettes (select 2) - 2 pieces per person

- Smoked ham, dijon mustard, cheese, rocket leaves, sliced tomato
- Smoked chicken, lettuce, parmesan, crispy bacon, avocado, Caesar dressing
- Grilled chicken, bacon, lettuce, egg, avocado on Pocket Storehouse sourdough
- Grilled chicken, rocket, grilled Alloway Farms capsicum, zucchini with pesto mayonnaise

*\* Please note tablecloths are not included in conference options.*

*They are available at \$12.00 per table.*





## Breakfast Packages

### Hot Breakfast Buffet

**\$28.50 per guest (inc GST)**

Includes:

- Brewed tea and coffee
- Orange juice
- Water
- Fresh cut fruit platter
- Herb grilled tomato
- Breakfast sausages
- Bacon
- Scrambled eggs
- English muffins
- Mushrooms
- Hash browns

### Hot Plated Breakfast

Includes:

- Brewed tea and coffee
- Orange juice
- Water

Choose 1 of the following:

- **The Big Breakfast**  
English muffin, bacon, scrambled eggs, breakfast sausage, grilled tomato, grilled mushrooms served with a hash brown
- **Eggs Benedict**  
English muffin, leg ham, poached egg, wilted baby spinach and hollandaise sauce
- **Breakfast Bruschetta**  
Toasted sourdough, diced tomatoes, Spanish onion, feta, grilled mushrooms, poached egg and bacon with balsamic drizzle
- **Smashed Avocado**  
Toasted sourdough with smashed avocado, cherry tomatoes, wilted spinach and a poached egg

### Shared Breakfast Platter

**\$140.00 (inc GST) | serves approx 8-10**

Granola cup with yoghurt, Alloway Farms sweet potato and feta muffins, seasonal fresh sliced fruit, croissants with butter and jam.

**\$28.50 per guest (inc GST)**





## Buffet Menu - Standard

### Standard Buffet

**\$46.50 per guest (inc GST)**

Includes:

- Bread roll and butter

### Salad Selection (choice of 3)

- Mixed garden salad
- Caesar salad
- Creamy pasta
- Classic potato
- Homestyle coleslaw

### Roast Meats (choice of 2)

- Roast pork leg and apple sauce
- Rosemary and garlic roast lamb
- Roasted rump of beef with mustard seeds
- Sticky honey soy baked chicken pieces

*Served with steamed vegetables, roasted vegetables and gravy*

### Hot Dishes (choice of 3)

- Thai green chicken curry
- Braised chicken cacciatore
- Sweet and sour chicken
- Sweet and sour pork
- BBQ braised pork with mustard sauce
- Homemade beef lasagne
- Beef stroganoff
- Herb and garlic steamed fish
- Mixed roasted vegetable bake with parmesan cheese

*Served with steamed rice*

### High Tea Sweet Platters

Served on a high tea stand to each table with a selection of sweet treats and fresh fruits, profiteroles, eclairs, flans, tarts and slices.

Add:

- Brewed tea and coffee

**\$3.50 per guest (inc GST)**





## Buffet Menu - Premium

### Premium Buffet

**\$51.50 per guest (inc GST)**

Includes:

- Bread roll and butter

### Salad Selection (choice of 3)

- Mixed garden salad
- Caesar salad
- German potato salad
- Homestyle coleslaw
- Mediterranean pasta salad
- Traditional Greek salad

### Cold Selection (choice of 1)

- Antipasto selection platter
- Platter of cold honey glazed smoked ham
- Tasmanian smoked salmon platter

### Roast Meats (choice of 2)

- Roast pork leg and apple sauce
- Rosemary and garlic roast lamb
- Roasted rump of beef with mustard seeds
- Sticky honey soy baked chicken pieces

*Served with steamed vegetables, roasted vegetables and gravy*

### Hot Dishes (choice of 3)

- Thai green coconut curried prawns
- Grilled vegetable penne with chicken
- Creamy chicken and mushrooms
- Crispy pork medallions
- Homemade beef lasagne
- Mongolian lamb
- Beef Burgandy
- Herb and garlic steamed fish

*Served with steamed rice*

### High Tea Sweet Platters

Served on a high tea stand to each table with a selection of sweet treats and fresh fruits, profiteroles, eclairs, flans, tarts and slices.

Add:

- Brewed tea and coffee

**\$3.50 per guest (inc GST)**





## Buffet Menu - Christmas

### Christmas Buffet

\$56.50 per guest (inc GST)

Includes:

- Bread roll & butter

### Salad Selection (choice of 3)

- Mixed garden salad
- Caesar salad
- German potato salad
- Homestyle coleslaw
- Mediterranean pasta salad
- Traditional Greek salad

### Cold Selection (choice of 1)

- Antipasto selection platter
- Platter of cold honey glazed smoked ham
- Tasmanian smoked salmon platter
- Fresh prawns on ice

### Roast Meats (choice of 2)

- Honey baked ham
- Roasted turkey breast with cranberry sauce
- Slow roasted mustard seed rump of beef
- Sticky honey soy baked chicken pieces

*Served with steamed vegetables, roasted vegetables and gravy*

### Hot Dishes (choice of 3)

- Thai green coconut curried prawns
- Grilled vegetable penne with chicken
- Creamy chicken and mushrooms
- Homemade beef lasagne
- Mongolian lamb
- Beef Burgundy

*Served with steamed rice*

### High Tea Sweet Platters

Served on a high tea stand to each table with a selection of sweet treats and fresh fruits. Christmas themed mini items such as fruit mince pies, Christmas puddings, gingerbread cookies, meringues, rocky road and white Christmas.

Add:

- Brewed tea and coffee

\$3.50 per guest (inc GST)





## Alternative Plated Menu - Standard

### Alternative Plated Menu

\$46.50 per guest (inc GST) | 2 courses  
\$57.50 per guest (inc GST) | 3 courses

Includes:

- Bread roll and butter

### Entree (choice of 2)

- Pumpkin and potato swirl soup with garlic croutons
- Tomato and goat cheese tartlet
- Roasted pumpkin, spinach and feta salad
- Salt and pepper squid with a sweet curry sauce
- Chicken Caesar salad with smoked bacon
- Pumpkin and spinach risotto

### Main (choice of 2)

- Char grilled rib fillet steak with beef jus
- Slow cooked pork with bourbon BBQ sauce
- Pan fried chicken breast with sweet potato mash and bacon and chive sauce
- Lamb rack with balsamic infused demi-glace
- Pan fried chicken breast with roasted tomato, seasonal vegetables and jus
- Panko crumbed barramundi with citrus aioli

*Served with potato gratin*

### Dessert (choice of 2)

- Sticky date pudding with butterscotch sauce
- Chocolate mud cake
- Vanilla baked cheesecake
- Apple crumble
- Strawberry cheesecake
- French vanilla cake
- Australian style pavlova

*Served with seasonal fruits and cream*

or

### High Tea Sweet Platters

Served on a high tea stand to each table with a selection of sweet treats and fresh fruits, profiteroles, eclairs, flans, tarts and slices.

Add:

- Brewed tea and coffee

**\$3.50 per guest (inc GST)**





## Alternative Plated Menu - Premium

### Alternative Plated Menu

\$49.50 per guest (inc GST) | 2 courses  
\$59.50 per guest (inc GST) | 3 courses

Includes:

- Bread roll & butter

### Entree (choice of 2)

- Smoked salmon dill and goat cheese tartlet
- Lemon and garlic marinated quail with tomato feta caprese salad
- Garlic prawn risotto
- Roasted beef Asian salad
- Battered prawns and chilli plum sauce
- Prosciutto wrapped scallops with smoked macadamia and a butter sauce

### Main (choice of 2)

- Char grilled rib fillet steak with olive tapenade and beef jus
- Eye fillet sliced with asparagus and carrot compote with beef and bacon jus
- Wrapped pork fillet with three pepper sauce
- Grilled atlantic salmon with asparagus and hollandaise sauce
- Slow cooked lamb rack with sticky port wine jus

- Macadamia crusted barramundi with mango coriander salsa
- Basil pesto cheese stuffed chicken breast with sundried tomato jus
- Herb and lemon pepper grilled chicken with acorn aioli sauce
- Slow braised lamb shank with mint glaze

*Served with seasonal vegetables*

### Dessert (choice of 2)

- Sticky date pudding with butterscotch sauce
- Chocolate mud cake with chocolate sauce
- Macadamia white chocolate ganache tartlet
- Banana and macadamia steamed pudding with caramel rum sauce
- Baked NY cheesecake
- Fresh lemon curd meringue tarts

*All served with seasonal fruits and cream*

or

### High Tea Sweet Platters

Served on a high tea stand to each table with a selection of sweet treats and fresh fruits, profiteroles, eclairs, flans, tarts and slices.

Add:

- Brewed tea and coffee

**\$3.50 per guest (inc GST)**



## Platter Menu

### Platter Menu

All platters are served mini buffet style

#### Sandwich Platter

**\$60.00 (inc GST) | serves 10**

Assortment of cold meats and salad

#### Hot Platter

**\$170.00 (inc GST) | serves 15**

Mini gourmet pies, sausage rolls, dim sims, vegetarian spring rolls, prawn cutlets and assorted quiches.

#### Charcuterie Platter

**\$140.00 (inc GST) | serves 10**

Selection of soft cheeses, stuffed olives, salami, prosciutto, hummus, dried fruits, nuts, stuffed bell peppers, mini toast and water crackers.

### Premium Hot Platter (choice of 6)

**\$220.00 (inc GST) | serves 10**

- Chicken satay sticks
- Vegetarian samosas
- Tempura prawns
- Steamed gyoza
- Crumbed scallops
- Pork wontons
- Arancini balls
- Crumbed calamari
- Parmesan meatballs
- Assorted quiches
- Crumbed camembert
- Mixed sushi

### High Tea Sweet Platters

**\$80.00 (inc GST) | serves 10**

Served on a high tea stand to each table with a selection of sweet treats and fresh fruits, profiteroles, eclairs, flans, tarts & slices.





## Canape Menu

### Canape Menu

Continual canapes served for two hours with full waiter service. Every additional hour charged at \$8.00 per person (inc GST).

**\$35.00 per guest (inc GST) | minimum 40 guests**

Select 5 of the following options

**\$40.00 per guest (inc GST) | minimum 60 guests**

Select 7 of the following options

**\$45.00 per guest (inc GST) | minimum 100 guests**

Select 9 of the following options

- Chicken and prawn ginger wontons
- Peking duck spring rolls
- Coconut crumbed prawns
- Spice rubbed buffalo winglets
- Mushroom arancini balls
- Satay chicken skewers
- Lamb koftas
- Fish goujons
- Smoked salmon tartlets
- Nori rolls
- Fresh Sydney rock oysters and salmon roe
- Smoked chicken winglets with ranch sauce
- Tempura prawns
- Pulled pork profiteroles



## Beverage Packages

### Beverage Packages

Minimum 40 guests. 3 hour service.

#### Bronze Package

**\$27.00 per guest (inc GST) | \$9.00 per guest each additional hour**

##### Beer

- Pot and schooner of tap beer

##### Wine

- Hardys The Riddle Brut Reserve NV
- Hardys The Riddle Moscato
- Hardys The Riddle Chardonnay
- Hardys The Riddle Shiraz
- Hardys The Riddle Cabernet Merlot
- Hardys The Riddle Sauvignon Blanc

##### Soft Drink

- Post mix soft drink

#### Silver Package

**\$35.00 per guest (inc GST) | \$12.00 per guest each additional hour**

Inclusive of all Bronze package plus

##### Basic Spirits

- Jim Beam
- Johnnie Walker Red Label
- Bundaberg Rum
- Bacardi
- Smirnoff Vodka

*\*Please note all spirits are served with a mixer*

### Gold Package

**\$40.00 per guest (inc GST) | \$14.00 per guest each additional hour**

Inclusive of all Silver package plus

All local and imported stubbies of beer

*\*Please note all spirits are served with a mixer*

#### Bar Tabs

Minimum \$500.00 spend.

Tap beer, house wine and post mix soft drink unless specified prior.

A credit card is required to be held and payment made directly after the event.

#### Cash Bar

Minimum \$500.00 spend.

All guests are welcome to buy any item from the bar via cash or eftpos if available.



# WINE LIST

## SPARKLING

Hardys The Riddle Brut Reserve NV • \$19  
Yarra Burn Premium Cuvee 200ml • \$7.50  
Yarra Burn Prosecco • \$30  
Grant Burge Pinot Noir Chardonnay NV • \$47

## RED

Tatachilla White Admiral Rosé • \$24  
Ta\_Ku NZ Pinot Noir • \$31  
Hardys The Riddle Shiraz Cabernet • \$19  
St Hallett Black Clay Shiraz • \$31  
Grant Burge Filsell Shiraz • \$61  
Brookland Valley Verse 1 Cabernet Merlot •  
\$30  
Hardys The Riddle Cabernet Merlot • \$19  
Houghton Reserve Cabernet Sauvignon • \$28  
Grant Burge Corryton Park Cabernet  
Sauvignon • \$61

## WHITE

Houghton Reserve Chardonnay • \$28  
Hardys The Riddle Chardonnay • \$19  
Amberley Kiss & Tell Moscato • \$34  
Hardys The Riddle Moscato • \$19  
Tatachilla White Admiral Pinot Grigio • \$24  
Mud House Sauvignon Blanc • \$30  
Petaluma Sauvignon Blanc • \$41  
Hardys The Riddle Sauvignon Blanc • \$19





## Functions & Events

CORPORATE | FUNCTIONS |  
WEDDINGS | PRIVATE EVENTS



Visit our Functions & Catering page on our website and download our Functions & Events Package at: <https://www.thewavesbundaberg.com/functions-and-catering/function-packages>.

Click 'Enquire Now' and fill in the required details. A member of our functions and events team will be in contact with you.

Contact us on 07 4152 1531 or email [functions@thewavesgroup.org](mailto:functions@thewavesgroup.org)

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# Terms and Conditions



## DEFINITIONS

Hirer – means the person hiring the venue who signs the event quote.

Event – means function, conference, party, wedding or another event specified in the event quote.

Management – Any person hired at The Waves Sports Club in a management capacity acting on behalf of the venue.

## QUOTATIONS

All quotes are based upon approximate numbers provided and requirements on initial contact. The final pricing may vary depending on market process and availability.

Quotations are valid from 60 days from quotation date.

## BOOKING AND DEPOSIT

A deposit of the full amount of the respective room hire amount and a signed copy of the quotation is required to secure your booking for both room hire and/or catering. A 21 day tentative booking may be placed without any obligation from the client. Once the tentative period lapses, The Waves has the right to release the reservation and allocate the room to another booking without notice. If the function room receives enquiries inside the initial 21 day period, a deposit may be requested.

## COSTS AND PAYMENTS

The hirer must pay the hire fees set out in the event contract. Payment must be made in full prior to the event. The Waves may charge an additional fee or surcharge, and the hirer agrees to pay that additional fee or surcharge if:

1. The event is held on a Sunday or Public Holiday a 20% surcharge will be charged on the final invoice.
2. The hirer makes changes to the event requirements within 48 hours of the event.
3. Changes are made by the organiser or speakers on the day of the event.
4. The event continues after 12 midnight or the agreed scheduled finish time.
5. The Waves may charge the hirer, and the hirer agrees to pay, additional charges for any requirements the hirer requests during the event that is not included in the event contract.

## CONFIRMATION OF EVENT DETAILS

Confirmation of the final number of guests attending the event is required a minimum of seven (7) days prior to the event. This is the minimum number of guests that you will be charged for, even if fewer guests attend. Should a guaranteed number not be received, the number specified in the event contract will be taken as being the final

minimum number. Menu and beverage arrangements must be confirmed fourteen (14) days prior with any changes or adjustments confirmed seven (7) days prior to the event.

Audio visual requirements, room setup, order of events including commencement, catering breaks and conclusion of the event must be confirmed seven (7) days prior to the event.

## CANCELLATIONS

Deposits will be refunded in full if written cancellation is received 21 days prior to the event. Fifty per cent (50%) of the full deposit will be refunded if cancellation is received fourteen (14) days prior to the event. If the venue is rebooked, the full deposit will be refunded. Deposits are non-refundable if cancellations occur within seven (7) days of the function.

## BOND, DAMAGE, LIABILITY

The club reserves the right to request a bond, which is fully refundable on the successful completion of the event. The hirer will be held financially responsible for any damage sustained to club property. The Waves will clean all event spaces before the commencement of the event and this service is included in the event contract. However, should the event have substantial cleaning requirements, such as the removal of glitter products, shredded paper and/or flower petals etc. an additional cleaning fee may be charged. The hirer is responsible for all loss, damage or injury caused to the venue, property (including the hirer's property, property of third parties, any audio-visual equipment or other equipment) or any person (whether occurring before, during or after the event), that is caused or contributed to by the hirer or its employees, contractors, agents, guests or persons attending the event.

The Waves is not liable for the loss or damage of any items stored before or after the event.

## CATERING AND DIETARY REQUIREMENTS

No food is to be brought onto or taken off the premises due to Government Health Regulations (celebration cake is exempt).

Please note the chef reserves the right to substitute ingredients and dishes where quality and availability require.

Menu and dietary requirements must be confirmed fourteen (14) days prior. Any dietary requests can be accommodated for, provided seven (7) days notice is given.

Any guests with special dietary requirements are required to identify themselves to the supervisor on duty upon arrival to the event. We will take all reasonable care to prepare food for these guests in light of known allergies, the guests should appreciate however, that our kitchens produce a wide variety of foods, and we unfortunately cannot guarantee that foods prepared for the guest will be completely free from offending ingredients. We disclaim all responsibility for any loss or damage of any nature whatsoever (including personal injury) which may be suffered by any person as a result of any of the above ingredients being found in food at The Waves.

#### BAR TABS AND BEVERAGE PACKAGES

Bar tabs and beverage packages are available for your event. A minimum bar spend applies to all bar tabs and packages of five hundred dollars (\$500). Any bar requirements must be confirmed fourteen (14) days prior to the event.

Credit card details must be provided prior to the event and all bar tabs are to be paid in full at the conclusion of the event otherwise your card will be debited immediately, unless prior arrangements have been made.

Please note The Waves promotes Responsible Service of Alcohol (RSA) and full RSA rules apply. No exceptions.

Management reserves the right to intervene if event activities are considered illegal, noisy or offensive. All guests under the age of 18 must always have their legal guardian remain on the premises and in the designated event space, except in the case of school formals where teachers are responsible for students. Management reserves the right to refuse the service of alcohol to any guest it considers less than 18 years of age, intoxicated or behaving in an offensive manner.

#### CELEBRATION CAKE

Arrival of the cake should be arranged with management. The cake is the hirer's responsibility to be cut and served. We can provide a cake knife, platters and napkins if requested. Alternatively, we can serve the cake as a plated dessert with seasonal berries and whipped cream for \$4.00 per person.

Please note any leftover cake is your responsibility. If there is any leftover cake at the conclusion of the event, unless otherwise arranged, it will be disposed of in accordance with health regulations.

#### TABLE INCLUSIONS, ARRANGEMENTS & DECORATIONS

The Waves provides all set up of tables with white table cloths, white napkins, water glasses, cutlery and crockery.

Room arrangements are to be made a minimum of fourteen (14) days prior to the event. The Waves supplies oval tables which can accommodate 8-10 guests maximum.

Any decorations or centerpieces are at the hirer cost and prior arrangement. Please note The Waves has the right to refuse any decoration if they are deemed offensive or a risk to the venue or personal safety. Candles must be in a heat proof liner. Any decorations must be removed prior to 10:00am the next morning unless otherwise arranged.

No nails, screws, staples or the like are permitted to be fixed to The Waves property without prior approval from management.

The hirer will have access to the event room the day of the event for set up purposes. The exact time will be subject to other bookings and business demand at the discretion of management. If early access is required the day prior to the event, permission must be granted by management subject to other bookings and business demand. This may incur an additional charge.

#### ENTERTAINMENT

Management reserves the right to monitor and control the quality, style and volume of all entertainment booked to perform at the club. The hirer is to arrange their own entertainment, however all details must be approved by management prior to booking. The Waves has an extensive list of entertainers and contact details. Noise levels will be monitored throughout the event and must be immediately and significantly turned down if requested by management.

Smoke machines are permitted at functions with prior arrangement.

#### SECURITY

The Waves reserves the right to request the use of our approved security provider for the duration of the event if required.

#### PHOTOGRAPHY

The Waves may take photos of events held both at The Waves venues or offsite catering events at the knowledge of the hirer for marketing purposes. Please advise management if you are opposed to this occurring.





# the waves

*real fun every day*

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