

CATS HOSPITALITY



# FUNCTION PACKAGES

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2016

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# WELCOME TO GEELONG CATS HOSPITALITY

Based at Simonds Stadium in Kardinia Park, Cats Hospitality coordinates and caters for a range of functions and events. The versatility and uniqueness of our rooms allows us to create events destined to impress.

Cats Hospitality is proud to be a client-focused and respectful team that is committed to delivering great outcomes in the form of memorable functions and events. What makes us special is that we are willing to go above and beyond to ensure that each individual event exceeds the client's needs and expectations.

All our rooms boast floor to ceiling windows, allowing for beautiful natural light and stunning views over Simonds Stadium, the surrounding parkland and the Geelong skyline. Our dedicated kitchen team uses fresh and local ingredients and can cater to a range of special requests and any dietary requirements.

Cats Hospitality will be getting bigger and better with the redevelopment of the new Charles Brownlow Stand, which will open in May 2017. This will include five state-of-the-art event spaces and see an increase in stadium seating capacity. The main room will cater for 1000 seated guests or 1600 standing. It will have a first-class view of the oval and also overlook the surrounding parklands with external decks and terraces.

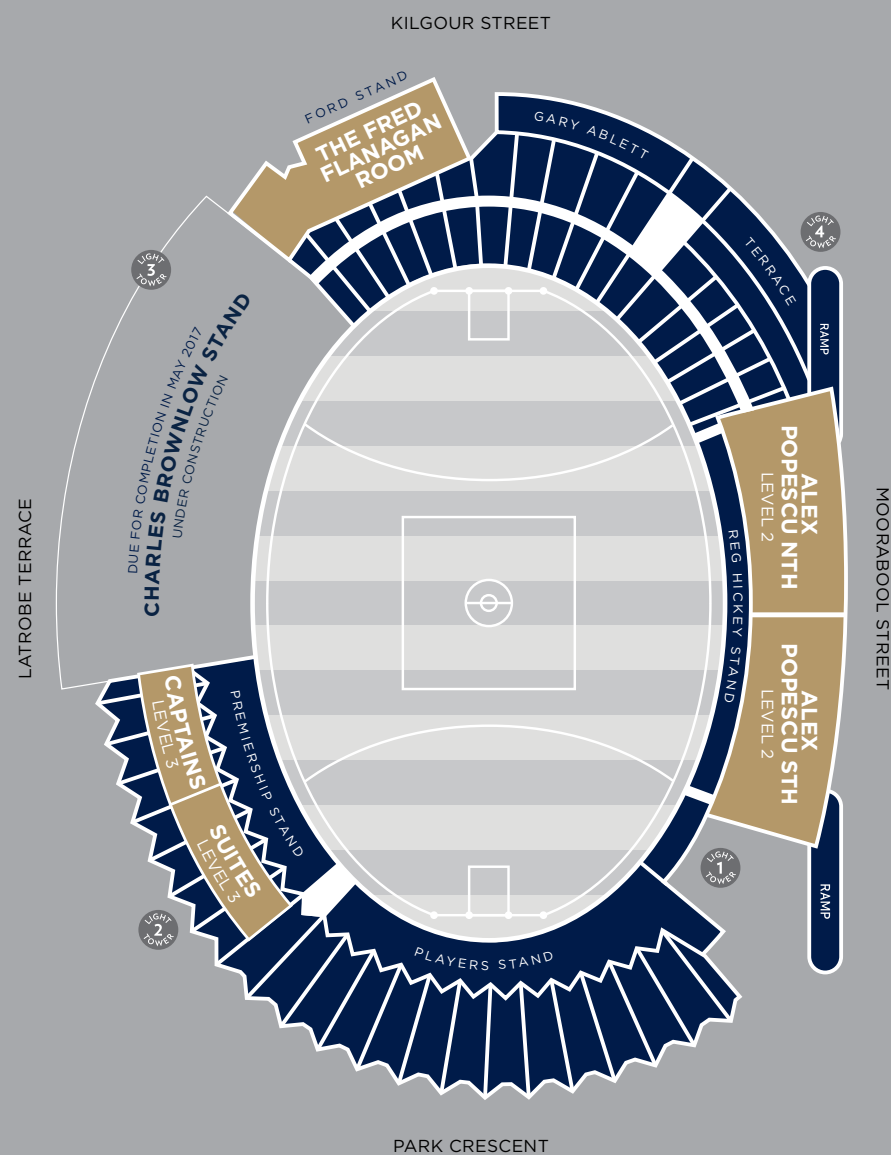
There has never been a more exciting time to call upon Cats Hospitality to collaborate with for your next event or function.

*For all function enquiries please call Cats Hospitality on  
03 5225 2367 or email [catsfunctions@geelongcats.com.au](mailto:catsfunctions@geelongcats.com.au)*

*[geelongcats.com.au](http://geelongcats.com.au)*



# SIMONDS STADIUM



# FUNCTION ROOMS & RATES

ROOM	RATES	BOARDROOM	U-SHAPE	THEATRE	CABARET	BANQUET	COCKTAIL
PREMIERSHIP STAND – LEVEL 3							
Captains’ Room	\$400	80	70	350	250	300	400
Executive Suites 1-4	\$150	14	NA	20	NA	14	20
REG HICKEY STAND – LEVEL 2							
Alex Popescu South	\$300	40	50	100	120	200	300
Alex Popescu North Peroni Lounge	\$300	20	40	80	48	80	250
Alex Popescu Combined	\$500	NA	130	180	168	280	550
FORD STAND – LEVEL 1							
Fred Flanagan	\$250	140	100	500	280	350	450
CHARLES BROWNLOW STAND 4 DUE FOR COMPLETION MAY 2017							

The Kardinia Park Precinct offers surrounding parklands and sporting venues perfect for outdoor or team building activities, including football, netball, cricket, swimming, gym and playground facilities.

Located in the heart of the Kardinia Park Precinct in Geelong’s CBD and close to the waterfront and cosmopolitan Pakington Street, Cats Hospitality at Simonds Stadium offers a convenient and enviable location for any event.



## PREMIERSHIP STAND

**THE CAPTAINS' ROOM** is our newest and most deluxe function space with floor to ceiling windows along the entire length of the room allowing for an abundance of natural light and views over the oval and the Geelong city skyline. Located on level three it also includes high vaulted wood feature ceilings, floating dance floor, six wall mounted plasma screens which can be personalised for your event, inbuilt screen and projector and blinds for AV presentations.

Flexibility allows for a range of setup options being U shape, theatre, open boardroom, dinner rounds and more. The Captains Room has its own dedicated bar and lift accessibility making this the perfect space for every occasion.



## EXECUTIVE SUITES

**EXECUTIVE SUITES** are located on level three and also include floor to ceiling operable windows with views, a board table and chairs for up to 14 guests, private kitchenette, cinema style seating overlooking the oval and lift access. The Executive Suites are also available as breakout options for meetings, seminars and conferences held in The Captains' Room.







## REG HICKEY STAND

**ALEX POPESCU SOUTH** is located on level two on the Moorabool Street side of the stand and overlooks the west side of the stadium. Designed to feel more intimate and inclusive with the surrounding stadium seating, this room is ideal for meetings, full day conferences, lunches and dinners.

**ALEX POPESCU NORTH / THE LOUNGE BY PERONI** is ideal for stand up cocktail functions or more casual events. With modern lounge furniture, mood lighting, a newly designed bar and plenty of natural light for daytime events. Includes one wall mounted plasma screen for presentation or live feed options.

For larger events the dividing wall between Alex Popescu North and South can be removed and can cater for trade shows, expos or events with up to 350 guests seated or 550 standing.



## FORD STAND

**THE FRED FLANAGAN ROOM** with a strong sense of history is our largest space within the stadium. It is also the only function space which includes views over the Kardinia park lands and sporting ovals to the north. Featuring full length glass windows, dual screen projectors and 400 enclosed cinema style stadium seats facing south over the grounds. Spacious enough to cater for 400 guests seated at round tables or 500 theatre style with an inlaid dance floor. For ease of service, internal bars featuring traditional wood panelling are located at either end of the room. Accessible via lifts and stairs.







# DELEGATES PACKAGES

Cats Hospitality’s experienced events team is more than happy to custom tailor a package for your next meeting or event and why not add post meeting drinks with a selection of canapes to finish off a successful day.

## HALF DAY \$47 P/P

### INCLUDED IN PACKAGE:

- Welcome signage
- Main conference room hire
- Selection of morning and afternoon treat served with freshly brewed coffee and assorted teas
- Working style lunch served with soft drinks
- Notepads, pens, water and mints
- Standard audio-visual equipment including data projector, screen, lectern, microphone, whiteboard or flipchart and Wi-Fi.

## FULL DAY \$65 P/P

### INCLUDED IN PACKAGE:

- Welcome signage
- Main conference room hire
- Freshly brewed coffee and assorted teas on arrival
- Selection of morning and afternoon treat served with freshly brewed coffee and assorted teas
- Working style lunch served with soft drinks
- Notepads, pens, water and mints
- Standard audio-visual equipment including data projector, screen, lectern, microphone, whiteboard or flipchart and Wi-Fi.

*Minimum 20 guests. Break out rooms not included.*

# FUNCTION MENU

## BREAKFAST OPTIONS

### CONTINENTAL BREAKFAST SERVED ON THE TABLE TO SHARE – \$19 P/P

- Various breakfast cereal with milk
- Croissants with jam & butter
- Selection of mini danishes
- Fresh fruit platter
- Tea, coffee & orange juice

### PLATED BREAKFAST OPTION 1 – \$23 P/P

- Buckleberry farm free range scrambled eggs on toast
- Barwon Valley pork chipolata
- Slow roasted herb & garlic tomato
- Marinated mushroom
- Hash brown
- Basil pesto
- Tea, coffee & orange juice

### PLATED BREAKFAST OPTION 2 – \$23 P/P

- Buckleberry farm free range poached egg timbale
- Homemade baked beans
- Chorizo sausages
- Diced potato
- Wilted greens

### PLATED BREAKFAST OPTION 3 – \$23 P/P

- Duo of waffles; plain with berry compote and chocolate waffle with honey & nut’s mascarpone crème

### FULL BUFFET BREAKFAST – \$29 P/P

Minimum of 50 guests

#### CONTINENTAL ITEMS:

- Toast
- Jam & butter
- Bircher muesli
- Yoghurts
- Selection of cereals & milks
- Mini pastries & croissants
- Fruit juices, tea & coffee

#### HOT ITEMS:

- Buckleberry farm free range scrambled eggs
- Smokey bacon
- Pesto mushroom
- Roma tomato
- Hash brown
- Chipolatas
- Baked beans
- Sautéed greens

### HEALTHY CANAPE BREAKFAST – \$27 P/P

Served shared style to the table or canape style  
Option of 3 cold item and 1 hot item.

#### COLD ITEMS:

- Strawberry & quinoa muffin
- Blueberries & granola yoghurt
- Banana & coconut bread
- Berry smoothie
- Smoked salmon & avocado bagel
- Pumpkin scones, lemon myrtle crème
- Beetroot tapenade, prosciutto, croute
- Coconut & amaranth pudding
- Chia seed pudding
- Quinoa & tabouli beetroot basket

#### HOT ITEMS:

- Shakshouka
- Ricotta & vegetable fritatta
- Tunisian egg tajine, green pea dip
- English muffin, kale, roma tomato, buckleberry farm free range 63° egg, dukkha
- Whole wheat pancake, banana crème, maple syrup
- Mexican beef & bean tortilla

# FUNCTION MENU

## MORNING/AFTERNOON TEA OPTIONS

### \$12 P/P FOR 1 ITEM SERVED WITH FRESHLY BREWED TEA AND COFFEE \$17 P/P FOR 2 ITEMS SERVED WITH FRESHLY BREWED TEA AND COFFEE

#### SAVOURY OPTION:

- Pumpkin, pesto & nut muffin
- Spinach, semi dried tomato & ricotta filo roll
- Cream cheese & olive tapenade puff pin wheels
- Basil, tomato & goats cheese quiche
- Smoked salmon pikelets
- Capsicum & red onion, mozzarella mini pizza
- Zucchini & bacon slice
- Vegetable spring rolls
- Pumpkin fruit cake  
(Gluten free, sugar free & dairy free) \$12.50 p/p

#### SWEET OPTIONS:

- Vanilla cream & fruit tarts
- Homemade cookies
- Citrus infused posset
- Chef’s slice
- Lamingtons
- Home made scones with jam & cream
- Assorted pastries
- Varied jam filled donut & cronut’s
- Fruit & yoghurt cups
- Eclairons & macarons
- Date & macadamia fudge  
(Gluten free, sugar free & dairy free) \$12.50 p/p
- Orange cake (Gluten free, sugar free & dairy free) \$12.50 p/p

# LUNCH OPTIONS

### WORKING STYLE LUNCH 1 – \$23 P/P

- Roast beef baguette, sweet mustard pickle relish, cucumber, rocket
- Champagne ham, sliced cheese, tomato & pesto, mesculin ciabbata
- Buckleberry free range eggs in multigrain bread
- Tuna & sweet corn wrap
- Sliced fruit platter
- Chefs selection of sweet treat
- Freshly brewed tea and coffee

### HEALTHY LUNCH BUFFET OPTION – \$30 P/P

Gluten free, sugar free, Dairy free but still tasty.  
Minimum 20 guests

- Almond crusted chicken tenderloin
- Chillli con carne
- Sweet corn fritters with tomato salsa
- Cauliflower fried rice
- Quinoa Salad
- Banana & walnut slice
- Freshly sliced fruit

### WORKING LUNCH BUFFET – 1 \$30 P/P

Minimum 20 guests

- Sweet & spicy srirachia chicken with Asian greens & coconut rice
- Moroccan lamb tagine with dates, almonds & cous cous
- Warm foccacia with salami, tomato, capsicum, pesto & mozzarella
- Make your own salad station (including salad mix, carrots, tomato, corn, cucumber, red onions, croutons, pumpkin seeds and dressing)
- Bread rolls & butter
- Sliced fruit platter
- Freshly brewed tea and coffee

# FUNCTION MENU

## LUNCH/DINNER

## BUFFET OPTIONS

### AUSTRALIAN BUFFET – \$43 P/P

*Buffet includes breads, condiments, tea & coffee.*  
*Minimum of 30 guests.*

**COLD ITEMS:**

- Coleslaw salad
- Pumpkin soup

**HOT ITEMS**

- Gourmet sausages & bread
- Lamb chops
- Chicken Skewers with capsicum & red onions
- Garlic & herb roasted chat potatoes
- Roasted vegetables

**DESSERT**

- Fruit pavlova
- Apple crumble with custard sauce

### MEXICAN BUFFET – \$47 P/P

*Buffet includes breads, condiments, tea & coffee.*  
*Minimum of 30 guests.*

**COLD ITEMS:**

- Corn chips
- Guacamole
- Sour cream
- Tomato salsa
- Chilli flakes
- Iceberg lettuce
- Grated cheese
- Chilli con queso

**HOT ITEMS**

- Beef enchiladas with red onion & capsicum
- Make your own fajita or tacos with: lime & chilli chicken, chilli con carne, mexican rice

**DESSERT:**

- Flan Mexicano
- Chocolate & raspberry bread & butter pudding with Kahlua cream

### ITALIAN BUFFET – \$52

*Buffet includes breads, condiments, tea & coffee.*  
*Minimum of 50 guests.*

**COLD ITEMS**

- Caprese salad
- Panzanella salad

**HOT ITEMS**

- Chicken cacciatore
- Osso bucco cremoulata
- Polenta with walnut & blue cheese
- Grilled eggplant involtini

**DESSERT:**

- Chocolate panna cotta with berry compote
- Tiramisu

### MIDDLE EASTERN BUFFET – \$57

*Buffet includes breads, condiments, tea & coffee.*  
*Minimum of 30 guests.*

**COLD ITEMS**

- Tomato, onion & capsicum salad
- Beetroot & cumin salad
- Spiced carrot soup

**HOT ITEMS**

- Beef tagine with sweet potato
- Spiced grilled chicken
- Fish with harissa and olives
- Pearl cous cous
- Spiced lentil & pumpkin

**DESSERT:**

- White chocolate & sour cherry pudding
- Honey & cinnamon cheese cake

# FUNCTION MENU

## LUNCH/DINNER BUFFET

## OPTIONS CONTINUED

### FRENCH BUFFET – \$60 P/P

*Buffet includes breads, condiments, tea & coffee.*  
*Minimum of 50 guests.*

**COLD ITEMS:**

- Salad nicoise
- Salad lyonnaise
- Soup
- Classic vichyssoise

**HOT ITEMS:**

- Bouillabaisse with smokey rouille
- Leek tart with bacon & gruyere cheese
- Twice baked spinach souffles
- Chicken coq au vin
- Plain rice

**DESSERT:**

- Profiteroles with Crème patisserie
- Crepes Suzette with caramel & orange

### THAI BUFFET – \$65 P/P

*Buffet includes breads, condiments, tea & coffee.*  
*Minimum of 50 guests.*

**COLD ITEMS:**

- Sweetcorn cake with cucumber relish
- Beef noodle salad
- Spicy fish cakes

**HOT ITEMS:**

- Garlic & pepper pork ribs
- Green chicken curry
- Massaman beef curry
- Bangkok fish
- Fried rice
- Pumpkin with chilli & basil
- Stir fried mixed vegetables

**DESSERT:**

- Coconut cake with palm sugar

### GREEK BUFFET – \$75

*Buffet includes breads, condiments, tea & coffee.*  
*Minimum of 50 guests.*

**COLD ITEMS:**

- Greek salad
- Watermelon & feta salad
- Pickled zucchini salad
- Calamari salad
- Tzatziki
- Eggplant dip
- Skordalia
- Marinated olives
- Marinated artichokes
- Marinated mushroom
- Soup
- Fasolada

**HOT ITEMS:**

- Garlic marinated leg of lamb
- Pork & celery avgolemono
- Lemon & dill chicken
- Oven roasted fish with fennel, olives & tomato
- Saganaki prawns
- Lemon & oregano potato
- Eggplant, tomato, chickpea casserole
- Pilaf rice
- Fried zucchini & roast capsicum

**DESSERT:**

- Baklava
- Karydopta
- Melomakarona
- Halva





# FUNCTION MENU PLATED LUNCH/DINNER OPTIONS

**TWO COURSE SET MENU FOR \$50 P/P**  
*(Entrée/main or main/dessert)*

**THREE COURSE SET MENU FOR \$60 P/P**

**TWO COURSE ALTERNATE MENU FOR \$55 P/P**  
*(Entrée/main or main/dessert)*

**THREE COURSE ALTERNATE MENU FOR \$65 P/P**

*Please select from the following:*

## ENTRÉE

- Pan seared scallops, sticky chicken, cauliflower purée, raisin compote
- Confit Huoan salmon, sesame seeds, tomato & olive salsa, parsnip crisp
- Porkbelly, Vietnamese salad, chilli, crisp shallots, nam jim
- Baharat & honey lacquered lamb, freekeh salad, sumac yoghurt
- Smoked duck, apple, almond crumble, madeira jelly
- Beetroot mousse, dried prosciutto, goats cheese, walnuts, basil & honeycomb
- Chicken galantine, Zeally bay sourdough croutes, cucumber, tomatoes, mint, parsley, basil, red onions, olive oil
- Pork terrine, watercress, feta, cumberland sauce, Zeally bay olive & rosemary crostini

## MAIN

- Rockling, black linguini, snow peas tendrils, capsicum & tomato compote, salsa verde
- Pan fried barramundi, white tomato sauce, asparagus, cherry tomatoes, wild rice, basil oil
- Huoan salmon, dukkha, baba ganoush, zucchini ribbons, jewelled fragrant pilaf, green chermoula
- Pork loin, pumpkin fondant, parsnip puree, green beans, apple jus
- Eye fillet, mushroom duxelles, congo potatoes ,spinach, puff pastry, tarragon jus
- Slow roasted milk fed veal loin medallion, kipfler potatoes, sweet potato mash, romanescos, sage jus
- Cider splashed jerk chicken, polenta chips, brocolini, honey ginger & tomato sauce
- Duck a l'orange, smoked garlic mash, cardamom glazed carrots & creamed cabbage
- Hazeldene chicken breast, lemon & parsley pangrattato, crushed chat potato's, wilted spinach & roasted capsicum coulis
- Pressed short rib of beef, parsnip puree, puy lentils, savoy cabbage & port wine

## DESSERT *(inc freshly brewed tea & coffee)*

- Cherry hazelnut tart, cassia cream
- Frangipane tart, apricot, rose & lime syrup
- Jaffa tart, orange oil, marshmallow
- Banoffee pie, beer caramel, popcorn crumble
- Gingerbread cheesecake, stem ginger & rhubarb
- Chocolate fondant, chocolate paint, raspberries
- Panna cotta, pineapple, mango, tuille



# FUNCTION MENU CANAPÉ OPTIONS

**2 COLD & 2 HOT CANAPÉS FOR \$20 P/P**

**4 COLD & 4 HOT CANAPÉS FOR \$38 P/P**

**3 CANAPES & 1 SUBSTANTIAL ITEM FOR \$26 P/P**

**8 CANAPES & 2 SUBSTANTIAL ITEMS \$52 P/P**

**½ HOUR CHEFS SELECTION OF 3 CANAPÉS FOR \$14 P/P**

**3 SWEET CANAPES \$15 P/P**

**ADDITIONAL SUBSTANTIAL ITEM \$10 P/P PER SELECTION**

*Please select from the following:*

## HOT CANAPES

- Ham hock croquette & parsley remoulade
- Ras el hanout chicken skewer, white bean hummus
- Assorted dumplings, ponzu – ginger dipping sauce
- Thai crab cake, nahm jim
- Panko king prawns, sriracha mayonnaise
- Sweet potato & chilli fritter
- Arancini balls with smoked ailo
- Leek, goat cheese & currant cigar, date labneh
- Falafel with muhammara dip

## DESSERTS CANAPES

- Caramel & coffee mousse
- Gianduja chocolate bar
- Chefs assortment of mini dessert
- Double flavoured éclairs
- Banana mousse in a strawberry cone
- Peach jelly & vanilla bean panna cota
- Profiterole with crème patissier
- Friands, blueberry, raspberry and almon
- Strawberry & balsamic jelly shots
- Sugar steeped fruit kebabs

## COLD CANAPES

- Chargrilled eggplant rollmops with ricotta lemon & basil
- Vegetable & Thai basil rice paper roll with sour sauce
- Tomato, goat cheese & basil basket
- Italian pesto cone filled with parmesan mousse & dried prosciutto
- Wagyu beef flank topped with horseradish cream
- Huon smoked ocean trout with capers, lemon & blini
- Half shell scallop with cucumber, coconut & orange

## SUBSTANTIAL ITEMS

- Pulled pork taco, ranchero salsa
- Brioche beef slider, sweet mustard pickle, swiss cheese & gherkins
- Brioche chicken slider, jalapenose & queso sauce
- Coconut lamb curry, tawa pulao rice
- Braised lamb shoulder sheppard's pie
- Kung Pao chicken, jasmine rice
- Yorkshire puddings with peppered veal & horseradish
- Pumkin & feta pide
- Vegetable crumble, beetroot relish
- Confit salmon with shaved beets, apple, cress & buttermilk dressing
- Parmesan & herb crusted prawns with chilli jam
- Cider battered barramundi & chip

# FUNCTION MENU ADDITIONAL INFO

## MENUS

Please note these menus & pricing are correct at the time of printing but are subject to change. If applicable, updated menus will be provided upon request.

## SURCHARGE

All functions held on a Sunday will incur a 10% surcharge. All functions held on Public Holidays will incur a 20% surcharge.

## DIETARY REQUIREMENTS

We are happy to cater for all guests with dietary requirements including vegetarian, vegan, lactose/ dairy intolerance, gluten intolerance, coeliac, specific allergies etc. Please ensure our functions coordinator is notified at least 48 hours prior to your event to ensure we are able to accommodate your requests.

## ALLERGEN NOTICE

Due to our kitchen preparation systems we are unable to give assurances that our food and bar areas are free from known allergens. Should you have a sensitivity to a known allergen including nuts, seafood, crustaceans, gluten, egg etc. We will endeavour to provide food and beverage alternatives absent of your notified allergen. Food and beverage is served on the understanding that it has been prepared in kitchens and on equipment that has been used in the preparation of ingredients which are known allergens and as such may contain trace amounts of these of other allergens.

If you or one of your guests have an allergy, you must notify us of your allergy so we can assist in making a suitable alternative. Thank you for your understanding.

## SECURITY

To ensure the safety of your guests as well as others, all events that are scheduled to run for more than 4 hours and where alcohol is served are required to have security present. Rates can be found it the terms & conditions.





# BEVERAGE PACKAGES

## BEE BOP PACKAGE

*Includes 1 white wine and 1 red wine only*  
*3 hours – \$33, 4 Hours – \$39, 5 Hours – \$45*

- Bee Bop Sparkling Brut
- Bee Bop Sauvignon Blanc, Bee Bop Moscato or Bee Bop Chardonnay
- Bee Bop Merlot or Bee Bop Shiraz
- Carlton Draught, Cascade Light and Soft Drink

## NINE YARDS PACKAGE

*Includes 1 white wine and 1 red wine only*  
*3 hours – \$35, 4 Hours – \$45, 5 Hours – \$55*

- Nine Yards Sparkling Pinot Chardonnay
- Nine Yards Pinot Grigio, Nine Yards Sauvignon Blanc or Nine Yards Chardonnay
- Nine Yards Pinot Noir or Nine Yards Shiraz
- Carlton Draught, Cascade Light, Peroni and Soft Drink

## BELLARINE PACKAGE

*Includes 2 white wine and 2 red wine only*  
*3 hours – \$50, 4 Hours – \$60, 5 Hours – \$70*

- Jack Rabbit Blanc de Blanc or Leura Park Sparkling Blanc de Blanc
- Leura Park Miss Flamingo & Ass Moscato, Jack Rabbit Pinot Grigio, Jack Rabbit Riesling, Jack Rabbit Sauvignon Blanc, Leura Park Sauvignon Blanc, Jack Rabbit Chardonnay
- Jack Rabbit Rose, Jack Rabbit Pinot Noir, Jack Rabbit Merlot, Jack Rabbit Cabernet Shiraz or Jack Rabbit Shiraz
- Peroni, Carlton Draught, Cascade Light, Bulmers Cider, Fat Yak or Minimum Chips and Soft drink





# BEVERAGE ON CONSUMPTION

## SPARKLING

- Bee Bop Sparkling Brut – \$30.00
- Nine Yards & Counting Pinot Chardonnay – \$39.00
- Leura Park blanc de Blanc – \$43.00
- Leura Park Sparkling Pinot Chardonnay – \$45.00
- Jack Rabbit Blanc de Blanc – \$46.00

## WHITE WINE

- Jack Rabbit Moscato 375ml – \$24.00
- Bee Bop Chardonnay – \$32.00
- Bee Bop Sauvignon Blanc – \$32.00
- Bee Bop Moscato – \$32.00
- Nine Yards and Counting Pinot Grigio – \$35.00
- Nine Yards and Counting Sauvignon Blanc – \$37.00
- Nine Yards and Counting Chardonnay – \$40.00
- Leura Park Sauvignon Blanc – \$40.00
- Leura Park Ms Flamingo & Ass Moscato – \$42.00
- Jack Rabbit Reisling – \$43.00
- Jack Rabbit Pinot Grigio – \$45.00
- Jack Rabbit Sauvignon Blanc – \$45.00
- Jack Rabbit Chardonnay – \$50.00

## RED WINES

- Bee Bop Merlot – \$32.00
- Bee Bop Shiraz – \$32.00
- Nine Yards and Counting Pinot Noir – \$37.00
- Nine Yards and Counting Shiraz – \$37.00
- Nine Yards & Counting Cabernet Sauvignon – \$41.00
- leura Park Pinot Noir – \$56.00
- Leura Park Shiraz – \$55.00
- Jack Rabbit Pinot Noir – \$47.00
- Jack Rabbit Merlot – \$47.00
- Jack Rabbit Cabernet Shiraz – \$47.00
- Jack Rabbit Shiraz – \$47.00

## BEER

- Cascade Light Pot – \$4.20
- Carlton Draught Pot – \$5.20
- Cascade Premium Light Bottle – \$5.80
- Cascade Light Schooner – \$6.20
- Carlton Mid Bottle – \$6.50
- Carlton Draught Cans – \$6.80
- VB Stubbie – \$6.80
- Pure Blonde Bottle – \$7.30
- Carlton Draught Schooner – \$7.40
- Crown Lager – \$8.30
- Corona – \$8.30



# OPTIONAL EXTRAS

## AUDIO VISUAL

We have a range of equipment on site for audio visual requirements. For anything additional we work closely with Total Events and local Geelong/Melbourne based companies. For pricing and enquiries please contact our functions coordinator.

## TRAINING LIGHTS

Create more ambience and wow your guests for your event by turning on our training lights to light up the ground. *From \$55 per hour*

## THEMING

Should you require assistance with theming such as flowers, coloured linen, centrepieces and the like, please do not hesitate to ask our function coordinators at the time of your booking.

We also have a small range of items available for hire on-site. Other additional items we collaborate with Igby Productions and other local suppliers.

## ADDITIONAL ITEMS:

*White lycra chair covers - \$5 per chair*

*Navy blue or silver chair lycra bands - \$2 per chair*

*Navy blue or gold table runner - \$8 per table*

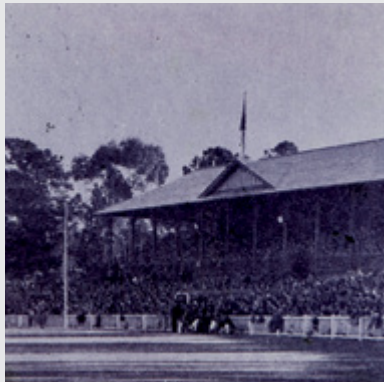
*Dance floor - \$100*

*Stage - \$100*

*Data Projector and screen - \$40*

*Lectern and microphone - \$40*





# CLUB HISTORY

The co-founder of Australia football, Thomas Wentworth Wills, recommended the formation of the Geelong Football Club in July 1859 making it the second oldest continuously existing club of any code in the world, the Melbourne Football Club is credited as the oldest, formed earlier the same year. Wills was also involved in the formation of that club.

Geelong Football Club itself also experienced a number of changes during the period, moving to Corio Oval from the Argyle Paddock in 1878 and becoming known as the Pivotonians – a reference to Geelong being the pivotal point for all shipping and railway routes in the region. The Club then moved from Corio Oval to Kardinia Park at the start of the 1941 season.

Previously, the Geelong Football Club had been known as the Seagulls, with the dark blue and white striped uniform representing the blue water of Corio Bay and the white seagulls that inhabited the area.

The Club has a proud and successful history winning premierships in 1878, 1879, 1880, 1882, 1883, 1884, 1886, 1925, 1931, 1937, 1951, 1952, 1963, 2007, 2009 and 2011.

## OUR CLUB MISSION:

*To be the greatest team of all;*

A club people can be proud of because of how we play the game, live our values, conduct business and engage with the community.

We also remain consistently aware of how we go about our business. It is in our conviction to live and work according to our beliefs that we build and strengthen our culture. We call this

our ethical framework. The Geelong Cats ethical framework is the foundation on which we stand. It is greater than the rules, laws and codes of the game to which we are bound because it is our choice and intention to do more than the basics. This is The 'Geelong Way'.

Our values are the strong beliefs, character traits and working relationships of people within our organization. They have been generated and vigorously debated within and they represent what we believe to be good and right.

## OUR CLUB VALUES ARE

**RESPECTFUL** All people are treated with respect regardless of their background or position

**PRECISION** We expect excellence in everything that we do and are accountable for maintaining a high performance environment

**ADVENTUROUS** We enjoy facing our industry's challenges and embrace progress with open arms

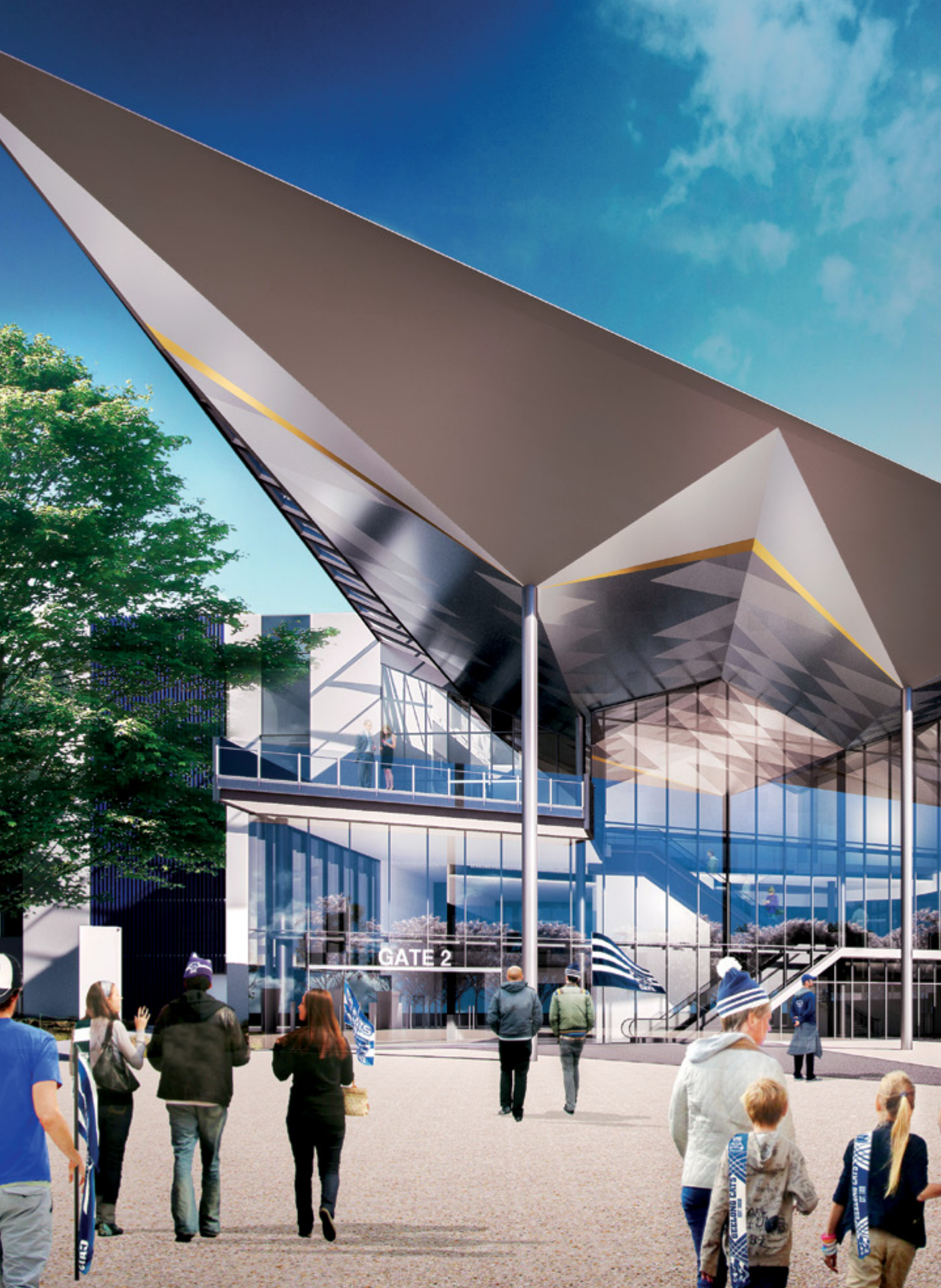
**CONVICTION** Everyone involved with the Club is fully committed and gives 100 percent effort

**UNITED** We are selfless, we support and care for each other and we collaborate across our Club

**COMMERCIAL AND CONSIDERED** We drive for good commercial outcomes but always take the needs of our stakeholders into account

**INTEGRITY** We uphold high standards of behaviour, have deep respect for honesty and always work within the rules.





# STAGE 4 REDEVELOPMENT

In 2015, the Charles Brownlow and A.R Jennings stands were demolished to make way for a state of the art grand stand. This will include an additional 18 new function rooms, catering from 10 – 1600 guests. For the first time here at Simonds Stadium, we will have spaces with views into the inner sanctum of our football department and external decks and terraces available for hire overlooking Kardinia Parklands.

For more information or to enquire about making a booking please call (03) 5225 2367 or email [functions@geelongcats.com.au](mailto:functions@geelongcats.com.au)





# BOOKING FORM.

## CONTACT DETAILS

Contact name	
Organisation (if applicable)	
Postal address	
Suburb	Postcode
Contact telephone	Mobile
Email	

## EVENT DETAILS

Event date & arrival time		Number of guests	
Event type (tick the appropriate box)	<input type="checkbox"/> Meeting	<input type="checkbox"/> Dinner	<input type="checkbox"/> Exhibition
<input type="checkbox"/> Wedding	<input type="checkbox"/> Other		

## BOOKING FEE REQUIRED

A non-refundable booking fee is required to confirm all reservations. Final guest numbers and full pre-payment are required fourteen (14) days prior to the event. In signing this form I understand and accept the terms and conditions.

Signed by (name printed)	
Signature	Date

## PAYMENT SUMMARY

<input type="checkbox"/> Credit Card	<input type="checkbox"/> Direct debit	<input type="checkbox"/> Cheque	<input type="checkbox"/> Cash
Please charge the below card for the deposit amount of: \$			
Card Number	Expiry date	/	CVC
Cardholder’s name	Cardholder’s signature		

### EFT BANKING DETAILS

Bendigo Bank | BSB 633-000 | Account 1100 12648 | Remittance – accountsreceivable@geelongcats.com.au  
Please put your surname and event date as the reference. Eg. Smith 12 Dec 16

All personal information you provide will be used by Geelong Cats and the AFL in accordance with the AFL & AFL Club’s Privacy Policy, available at geelongcats.com.au/privacy. By providing your personal information, you agree to such use by the Geelong Cats and the AFL.

## TERMS & CONDITIONS

### BOOKING PROCESS

A tentative booking will be held for seven (7) days with no obligation. If you would like to confirm the booking, a completed booking form and non-refundable deposit are required.

### DEPOSIT AND PROGRESS PAYMENTS

An initial deposit of 25% is required to secure your booking. This deposit is non-refundable.

We also require at least one (1) progress payment of 25% of the estimated spend sixty (60) days prior to your event.

The Geelong Football Club (GFC) reserves the right to request a security bond over and above the initial deposit to secure the date and space of any forthcoming event.

### FINAL PAYMENT

Full pre-payment is required fourteen (14) days prior to your event. All incidental charges (i.e. bar tabs, additional meals, extended hire time, etc.) must be paid on the night of the function prior to departure. If payment is not received, any monies owed will be processed against the credit card on file.

Under the provisions of this contract, all monies owing are to be paid in full, upon the completion of the event. If under any circumstances extended terms have been negotiated it is the obligation of the client to meet these terms. In both cases, an additional 5% administration fee, will be added IF terms are not met and GFC are forced to pursue settlement of any outstanding amount including damages, or other ancillary costs.

### PAYMENT METHODS

The Cub accepts cash, cheque, direct deposit, Visa, MasterCard (1% surcharge) & AMEX (3% surcharge).

Account Name: Geelong Football Club  
Bank: Bendigo Bank  
BSB: 633 000  
ACCOUNT: 1100 12648

For direct deposits please put your surname and event date as the reference. Eg Smith12 Dec16.

### CANCELLATIONS

All cancellations must be notified in writing. If a cancellation occurs, the following terms apply:

- 6 Months or more prior to the event the deposit is forfeited.
- Between 6 months and 28 days prior to the event, deposit and 2nd invoice (Instalment) payments are forfeited.
- Between 28 days prior and the date of the event, the cancellation fee will be equivalent to the deposit, 2<sup>nd</sup> invoice (Instalment). the 3<sup>rd</sup> invoice (Final) payments event value is forfeited.

### CONFIRMATION OF EVENT DETAILS

Confirmation of all event details including food & beverage requirements, setup, timings, external suppliers including entertainment & theming are required 60 days prior to your event. Once all details have been received, you will be provided with an event order detailing your specific requirements. This will need to be signed and returned and becomes an extension of your event confirmation.

### SMOKE MACHINES

Smoke machines are not permitted due to the likelihood of the fire alarms activating.

### MUSIC

All entertainers must follow the direction of our Function Supervisor on the night. GFC reserves the right to control sound levels of entertainment. All music must cease at 12am.

### GENERAL CONDUCT

It is the clients responsibility to ensure that all of their guests attending the event behave in an orderly manner whilst onsite at Simonds Stadium. Any persons deemed to be creating an undue disturbance, inconvenience or displaying antisocial behaviour to other guests or staff will be asked to leave the venue.

### FINAL ATTENDANCE NUMBERS

Final guest numbers are required 14 days prior to the event. Please note that this will be the minimum amount charged and any increases to these numbers must be approved by the function coordinator. If accepted, payment for the additional attendees must be paid for prior to the function. No refunds will be given for guest reductions after final catering numbers have been submitted. Should numbers not be provided to the Club’s Functions Department by the specified time, the indicative numbers provided at the time of booking will become the guaranteed guest count.

### FOOD

The Geelong Football Club retains the right to provide all catering. No food or beverage may be brought onto the premises without prior approval by the Functions Department.

The Geelong Football Club endeavours to ensure the menu ordered is available for your function. Please note that some items on the menu may vary and be substituted with like items due to seasonal availability or market fluctuations which may lead to additional costs.

### DIETARY REQUIREMENTS

We require a full list of dietary requirements highlighted on the seating arrangements at least 14 days prior to your event. Requests for additional dietary items that are made during the function may not be possible. If they are requested and can be delivered at the time of the function there will be an additional charge for these items.

### BYO

The Geelong Football Club is a fully licensed venue. Alcohol is not to be brought into the venue at any time and if a party is found to have brought alcohol into the venue, The Geelong Football Club reserves the right to eject any objectionable persons from the venue without liability.

### LIQUOR LICENSE

Our license ceases at 12:00am (except Sundays at 11pm, Good Friday and Anzac Day between 1pm and 11pm). All persons are required to vacate the premises ½ hour after the bar closes. As part of our clubs responsible service of alcohol policy, we will not serve shots, jugs of spirits or double spirits and we reserve the right to refuse the service of alcohol to any guest.

There is a “No Glass” policy on any dance floors and also a “No Glass” policy outside of the designated, licensed areas. Geelong Football Club will not be liable for any injury/injuries sustained by not adhering to these regulations.

### FUNCTION TIMES

All functions must commence and conclude within the stipulated time frames outlined within the agreement. If a function exceeds the agreed timeframe, additional hire charges will apply payable on the night of the function.

### DRESS CODE

Minimum dress requirements are smart casual. It is a condition of entry that guests are required to wear appropriate footwear and must keep shoes on at all times within the venue. Management reserve the right to refuse entry.

### AGE RESTRICTIONS

As per our liquor license, persons under the age of 18 years are permitted on the licensed club premises only in the company of a responsible adult in relation to preparation for and participation in sporting events during the hours specified below:

- Sunday between 10am and 11 pm.
- Good Friday and Anzac Day between 12 noon and 11pm
- or any other day between 7am and 11pm

### PRICING

Functions held on Sundays will incur a surcharge of 10% and public holidays will have a 20% surcharge will be applied.

### CANDLES

Wax candles are permitted when each candle has its own individual enclosed glass holder. Any damages or additional cleaning caused by wax, or flames is at the clients expense.

### CLEANING & DAMAGES

Reasonable cleaning costs are included in the hire fee. You will be held financially responsible for any cleaning expenses beyond normal wear and tear as well as any loss sustained by GFC in respect of undertaking the function. This may include (without limitation) damage to the venue or premises generally, its fittings, equipment or grounds whether caused directly or indirectly by you, your guests, invitees, outside contractors, or agents.

### SECURITY

To ensure the safety of your guests as well as others, all events that are scheduled to run for >4 hours and where alcohol is served are required to have security present. The Geelong Football Club will arrange a registered ESM security controller at an additional cost to the organiser at the following rates:

- 50-100 Guests: 2 x Guard required @ \$50 Per hour (minimum 4 hours)
- 100-200 Guests: 3 x Guards required @ \$50 Per hour (minimum 4 hours)
- 1 Guard required for every 100 guests thereafter

The Geelong Football Club will determine the amount of guards required for each event based on the type of function. Should additional Guards be required they will be charged at the above rates.

### EXTERNAL SUPPLIERS

If you have hired external suppliers to supply items such as flowers, decorations, balloons, additional linen, photo booths, photographers, entertainment, candles, AV etc. Access times will be at the discretion of Management. Geelong Football club will not accept responsibility for any injuries sustained to any person as a result of equipment installed by the client or the client’s service providers.

### SMOKING

All areas of Simonds Stadium are smoke free including up and until 5 metres outside of the stadium.

### SIMONDS STADIUM

#### MAJOR EVENTS CLAUSE:

The City of Great Geelong (COGG), as landlord in the lease of Simonds Stadium, has the right to book the stadium and all of its facilities for declared major events. Should the event clash with an existing function room booking, The GFC will contact the function organiser immediately in an effort to assist in the relocation of the function to where possible, another function room within the Stadium or if necessary in sourcing another venue. It is worth noting that this is a rare occasion, but one that the GFC has no control over and cannot accept liability for.

### FORCE MAJEURE:

For the purpose of this Agreement, an “Event of Force Majeure” means any circumstance not within the reasonable control of the Party affected, but only if and to the extent that (i) such circumstance, despite the exercise of reasonable diligence and the observance of Good Utility Practice, cannot be, or be caused to be, prevented, avoided or removed by such Party, and (ii) such circumstance materially and adversely affects the ability of the Party to perform its obligations under this Agreement, and such Party has taken all reasonable precautions, due care and reasonable alternative measures in order to avoid the effect of such event on the Party’s ability to perform its obligations under this agreement and to mitigate the consequences thereof.

### PRIVACY POLICY

All personal information you provide will be used by Geelong Cats and the AFL in accordance with the AFL & AFL Club’s Privacy Policy, available at geelongcats.com.au/privacy. By providing your personal information, you agree to such use by the Geelong Cats and the AFL.



## CATS HOSPITALITY

For all function enquiries please call  
Cats Hospitality on 03 5225 2367 or  
email [catsfunctions@geelongcats.com.au](mailto:catsfunctions@geelongcats.com.au)

[geelongcats.com.au](http://geelongcats.com.au)

