



Morphettville

CONFERENCE & EVENTS

Functions Menu

We cannot guarantee completely allergy free dishes due to trace allergens and supplied ingredients

Menu is subject to change at the discretion of Morphetville Racecourse

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All options include freshly ground coffee, a selection of teas and filtered water.

STAND UP OPTIONS

EXPRESS

Select 1 juice and 1 continental item

\$13.00pp

CLASSIC

Select 1 juice or smoothie, 2 continental items and 2 savoury bites

includes AMJ fruit bowl on arrival

\$35.00pp

EXECUTIVE

Select 1 juice or smoothie, 1 continental item and 1 savoury bite

includes AMJ fruit bowl on arrival

\$25.00pp

SEATED OPTIONS

CONTINENTAL

AMJ fruit bowl, Barossa Valley small goods, selection of SA cheeses, toasted Riviera Bakery artisanal sourdough, butter and Beerenberg jams

PLUS

Your selection of 1 juice or smoothie and 3 continental items

\$32.00pp

PLATED

Select 1 juice or smoothie and 3 continental items

PLUS

Your selection of 1 plated item

\$38.00pp

BREAKFAST BUFFET

COLD

AMJ fruit bowl, Barossa Valley small goods, selection of SA cheeses, toasted Riviera bakery artisanal sourdough, butter and Beerenberg jams

HOT

Crisp streaky bacon, roasted garlic herb tomatoes, hash browns, house made chilli beans, pork fennel sausage and scrambled free range eggs

PLUS

Your selection of 2 juice or smoothie options and 3 continental items

\$36.00pp

DRINK MENU

JUICE

Orange
Apple
Cranberry

SMOOTHIE

Mixed berry
Banana honey yoghurt
Vegan strawberry banana
Vegan mango

CONTINENTAL MENU

Sweet mini muffins, snow sugar
double chocolate, blueberry, orange and
poppy seed

Fruit & nut Bircher muesli pot
fresh apple, dried cranberry, toasted nuts

Vegan chia pudding
coconut, mango, basil, dried pineapple

Sweet pastries
assortment of Danish pastries

Fleurieu yoghurt cups
plum compote, apple crumble

Seasonal sliced fruit platter

Breakfast pannacotta
vanilla peach, oat crumble

SAVOURY BITES MENU

**Barossa ham and cheese filled
mini croissants**

Breakfast slider
crispy bacon, swiss cheese,
Beerenberg relish

Pumpkin ricotta frittata
woodside goats curd, saltbush dukkha

Pork fennel sausage rolls
BBQ sauce

Scrambled free range Rhodes eggs
chilli crab, toasted sour dough

Vegan chickpea spinach sausage roll
beetroot balsamic relish

House baked chilli beans
poached egg, grilled Turkish bread

PLATED MENU

Scrambled free range eggs

cured bacon, herbed tomato, toasted sour dough

Eggs benedict

poached free range eggs, Barossa ham, English muffin, hollandaise sauce

Croque madame

toasted Barossa ham, gruyere sandwich, bechamel sauce, fried egg

Vegan breakfast

house baked chilli beans, crumbed avocado, sweet potato kale hash

Poached free range eggs

grilled Barossa chorizo sausage, crushed avocado, Turkish bread, harissa hollandaise

DAY DELEGATE PACKAGE

\$80.00pp

ARRIVAL

Freshly brewed coffee and tea selection

MORNING TEA

Freshly brewed coffee and tea selection
Chef's selection of sweet item

LUNCH

Chef's selection of hot dish, salad
and desserts

AFTERNOON TEA

Freshly brewed coffee and tea selection
Chef's selection of savoury item

INCLUSIONS

- Room hire
- Flip chart & whiteboard with accessories
- Pad & pen per person
- Iced water & mints
- Complimentary car parking

AUDIO VISUAL

Available at an additional cost

Encore is our preferred supplier. They will work closely with you to ensure that your AV requirements are met. Should you choose to source alternative suppliers other than those of our preferred, each supplier must complete the appropriate WHS compliance requirements.





MORNING/AFTERNOON TEA

\$32.00pp

Includes freshly brewed coffee, tea selection and fruit bowl
(min 25 guests)

PLUS

Your selection of 1 sweet or savoury item

ADDITIONAL OPTIONS

Tea and Coffee on Arrival / **\$5.00pp**

Additional Sweet or Savoury Item / **\$4.50pp**

LIGHT WORKING LUNCH

SIMPLE WORKING LUNCH

Assorted freshly baked breads, wraps and
baguettes with seasonal fillings, changed daily

Selection of freshly sliced fruits

Coffee and tea selection

\$32.00pp

EXECUTIVE LUNCH

Your selection of 1 protein main, 1 plant based main,
1 salad and 1 dessert from our menu

Freshly brewed coffee and tea selection

\$34.00pp

ADDITIONAL OPTIONS

Deli items / **\$6.00pp**

Salad / **\$6.00pp**

Protein main / **\$10.00pp**

Plant based protein / **\$8.00pp**

Dessert / **\$7.00pp**



MORNING & AFTERNOON TEA MENU

SAVOURY

Butternut & fetta arancini, Beerenberg relish

The Village Baker beef pie, Carolina mustard & BBQ sauce

Vegetable spring rolls, chilli soy sauce

Indian vegetable samosas, coriander chutney

Pork, apple, sage sausage rolls, BBQ sauce

Leek & goats curd quiche, tomato relish

Vegan Mediterranean pumpkin sausage rolls, kasundi relish

Spinach ricotta frittata, whipped fetta, spiced seeds

Mini croissant, pastrami, sauerkraut, cheese

Smoked salmon finger sandwich, dill, cucumber, crème fraîche

SWEET

Carrot cupcakes, cream cheese frosting

Assorted profiteroles

Selection of house baked cookies

Assorted Danish pastries

Sweet mini muffins

Orange poppy seed, chocolate and blueberry

Freshly baked buttermilk scones, jam, whipped cream

Kyttons mini lamingtons

Donut bites, cinnamon sugar

Home style chocolate brownie

Caramel slice

LUNCH & DESSERT MENU

LUNCH PROTEIN MAINS

Chicken biryani, Indian spices, vegetables, rice, riata

Chicken tikka masala, pilaf rice, mango chutney

Lamb Rogan josh, jeera rice, coriander

Thai green chicken curry, fragrant jasmine rice, prawn crackers

Seafood paella, mussels, chorizo, whole prawns, spices, peppers

Chilli con carne, corn chips, avocado, taco wraps

Beef stroganoff, Paris mash

Lamb tagine, pomegranate walnut sauce, raisin mint couscous

Stir fried duck, Asian vegetables, hokkien noodles, hoisin plum sauce

Sweet and sour pork, pineapple rice

PLANT BASED MAINS

Vegetable biryani, Indian spices, vegetables, rice

Spinach and ricotta Cannelloni, tomato basil sauce, parmesan cheese

Mushroom fettuccine, truffled cream cheese, white wine cream

Bangladesh pumpkin chickpea curry, pilaf rice

Vegan jambalaya - rice, spices, chickpeas, vegetables

Cauliflower tikka masala, pilaf rice, mango chutney

Vegan paella, vegetables, rice, spices

Moroccan chickpea, apricot tagine, spiced carrot & raisin couscous

Wok fried hokkien noodles, bok choy, broccolini, mushrooms, green onion, soy, chilli

Dal makhani, Naan bread, basmati rice

DESSERTS

Sliced seasonal fruit platter

Apple crumble, custard, cream

Banana bread, whipped butter

Mini pavlova, strawberry, cream

Warm brownie, white chocolate fudge sauce

Assorted chef tarts

OPTIONAL EXTRA

Selection of Australian cheese, grapes, dried fruit, quince paste and lavosh

SALADS

Brown rice, wild rice salad, dried cranberry, orange dressing

Rice noodle salad, cucumber, radish, carrot, coriander, yuzu ponzu

Tomato, cucumber, red onion, chaat masala salad

Greek salad, tomato, olive, cucumber, feta, basil

Pawpaw salad, carrot, lime, coriander, burnt pineapple noc chum

Potato remolade salad

Vegan Bombay carrot salad

Spanish white bean and red pepper salad

Beetroot, dill, almond, rocket salad

Fattoush salad, fried bread, avocado, mixed bean, tomato

LUNCH AND DINNER MENU

TWO COURSE MENU

One entree & one main OR one main & one dessert

\$70.00pp

THREE COURSE MENU

One entree, one main & one dessert

\$85.00pp

Alternate Drop (Main) / **\$6.00pp**

Alternate drop (entree/dessert) / **\$5.00pp**

Choice menu (main) / **\$10.00pp**

Choice menu (entree/dessert) / **\$7.00pp**

All menus include freshly ground coffee and tea selection to finish

ADDITIONAL OPTIONS

Seafood Tasting Plate

Coffin Bay oyster, finger lime ponzu

Chipotle BBQ SA prawn, guacamole, black sesame, pomegranate

Kingfish sashimi, wakame salad, pickled white radish, cassava

Additional \$5.00pp

ENTRÉE

44-degree salmon, orange baked fennel, white anchovy caper dressing

Chipotle BBQ SA prawns, guacamole, black sesame, yoghurt, pomegranate

Kingfish sashimi, wakame salad, pickled white radish, cassava

Thai spiced chicken breast, crab, lychee, wonton salad, coconut lime dressing

Chinese style pork belly, cucumber, green mango, kimchi chips

Braised goat, almond hummus, mozzarella, pickled fennel, preserved lemon dressing

Duck breast, carrot falafel, goats curd, green harissa, pomegranate

Lamb shoulder Barbacoa style, salsa Verde cruda, avocado, pickle onions

Potato gnocchi, mushrooms, truffled cream cheese, basil



MAINS

Pan roasted barramundi, Singapore chilli crab ratatouille, bean shoot salad

Pan roasted salmon fillet, yellow curry pumpkin, tofu, cherry tomatoes

Dukkha roasted Chicken breast, pumpkin fetta rotolo, saltbush mascarpone

Chicken roulade, sweet potato, freekeh succotash salad

Confit duck leg, half breast, roasted beetroot, macadamia, bitter orange sauce

Pork fillet, verjuice poached prune, spiced pumpkin puree, black pudding

Roasted lamb rump, harissa polenta, green olive crush, courgettes, dill, mint

Beef fillet, Yorkshire pudding, onion soubise, horseradish creamed kipfler, mustard jus

Beef Fillet, smoked butter mash, mushroom bordelaise, port wine jus

ADDITIONAL OPTIONS

Thai spiced chicken breast, crab, lychee, wonton salad, coconut lime dressing

Duck breast, carrot falafel, goats curd, green harissa, pomegranate

Lamb shoulder Barbacoa style, salsa verde cruda, avocado, pickle onions

Additional \$5.00pp

DESSERTS

Lime margarita meringue tart

Warm dark chocolate flourless brownie, caramel popcorn

Macerated fruit pudding, rum and raisin ice cream

Salted caramel tart, vanilla mascarpone, salted nuts

Berries and cream-vanilla panna cotta, raspberry shards

Dark chocolate mousse, coconut raspberry sorbet, toasted coconut

Pistachio sour cherry cheesecake, white chocolate mousse

Selection of Australian cheese, grapes, dried fruit, quince paste & lavosh

Chefs selection buffet table or platters to the table



COCKTAIL FOOD

CLASSIC CANAPES

Chef's selection of items

30 minute duration (3 items)	/ \$15.00pp
1 hour duration (6 items)	/ \$30.00pp
1.5 hour duration (9 items)	/ \$35.00pp
2 hour duration (12 items)	/ \$41.00pp
3 hour duration (18 items)	/ \$50.00pp

CLASSIC CANAPES

Your selection of items

30 minute duration (3 items)	/ \$18.00pp
1 hour duration (6 items)	/ \$35.00pp
1.5 hour duration (9 items)	/ \$41.00pp
2 hour duration (12 items)	/ \$46.00pp
3 hour duration (18 items)	/ \$58.00pp

EXECUTIVE CANAPES

OPTION 1:

Your choice of 4 cold and 4 hot canapes and 1 substantial item, served over a 1.5 hour duration.

\$50.00pp

OPTION 2:

Your choice of 4 cold and 6 hot canapes and 1 substantial item, served over a 2 hour duration.

\$60.00pp

OPTION 3:

Your choice of 6 cold and 8 hot canapes, 2 substantial items and grazing table, served over a 3 hour duration.

\$90.00pp

ADDITIONAL OPTIONS

TASTE OF SA GRAZING PLATTERS

Barossa Small goods, Pickles, Olives, Dips and Artisan Breads

\$475.00 Per Platter / serves 50 guests

Selection of Australian Cheese, Grapes, Dried Fruit, Quince Paste and Lavosh

\$580.00 Per Platter / serves 50 guests

Selection of Mini Desserts

\$350.00 Per Platter / serves 50 guests



CANAPE MENU ITEMS

COLD

Ocean trout, creme fraiche,
pickled radish, rye

Scallop ceviche, jalapeno, lime

Crab salad, green mango,
prawn cracker

Market fish Kokoda-lime coconut
cream, peppers

BBQ chilli prawn, avocado,
cassava cracker

Beef tataki, onion ponzu, garlic chips

Lamb loin, sweet potato,
Dijon mustard, cress

Five spiced duck breast,
pickled fennel, fig

Venison tartare, mushroom mayonnaise,
pickled walnuts

Mushroom pate, goats curd, macadamia

Escabeche of chicken breast

Tomato basil bruschetta,
whipped fetta

HOT

Parsnip bhajis, chutney

Southern spiced chicken,
sriracha mayonnaise

Truffled mac and cheese bites,
tomato relish

Goat rendang croquette, fermented chilli

The Village Baker beef pie,
beetroot ketchup

Tempura prawn, avocado, ranch dressing

Vegetable spring rolls, chilli ginger dipping sauce

Satay chicken skewers, spiced peanuts

Lamb kofta bites, harissa, yoghurt, pomegranate

Sumac salted squid, kimchi mayonnaise

Shichimi crumbed pork belly,
tonkatsu sauce

Pumpkin, chickpea, spinach, sausage
roll, relish

Duck quince and orange cigars, pomegranate
dressing

Pork chive dumpling, spicy
dumpling sauce

Punjabi samosa, tamarind chutney

SUBSTANTIAL MENU

COLD

Smoked ocean trout poke bowl, sushi rice, edamame, avocado, cucumber, seaweed salad, ponzu

Tuna avocado brown rice bowl
kombu cured diced tuna, seaweed salad, brown rice, edamame, cucumber, sesame seed ginger dressing

Hot & sour prawn and coconut bowl
tom yum poached prawns, sushi rice, green mango, pawpaw, green onion, coconut dressing

Thai spiced chicken breast
crab, lychee, wonton salad, coconut lime dressing

Vegan poke bowl
sushi rice, house pickles, radish fennel salad, avocado, chilli cucumbers, spiced tofu, edamame

HOT

Potato gnocchi
mushrooms, truffled cream cheese, basil

Spinach Ricotta Cannelloni
tomato and basil sauce, parmesan cheese

Bangladesh pumpkin chickpea curry
pilaf rice, moroccan chickpea, apricot tagine, spiced carrot & raisin couscous

Chicken tikka masala
pilaf rice, mango chutney

Chilli con carne
corn chips, avocado, steamed rice

Lamb Rogan josh
jeera rice, coriander

Stir fried duck
asian vegetables, hokkien noodles, hoisin plum sauce

Oysters Kilpatrick

Wagyu beef burger

Hot dog

Lead by award-winning Executive Chef
Steven Clark



BEVERAGE PACKAGES

CLASSIC PACKAGE

Choice of 1 sparkling, 2 white, 2 red,
beer, soft drink

1 hour	/ \$21.00pp
2 hour	/ \$29.00pp
3 hour	/ \$39.00pp
4 hour	/ \$44.00pp
5 hour	/ \$48.00pp

INCLUSIONS:

Reschke 'R-Series' Sparkling
Reschke 'R-Series' Pinot Gris
Stonehaven 'Stepping Stone' Sauvignon Blanc
Bone Dry Rose
Stonehaven 'Stepping Stone' Cabernet Sauvignon
Reschke 'Bull Trader' Shiraz
Heineken O
Hahn Premium Light
Hahn Super Dry 3.5%
Hahn Super Dry
Furphy Original
5 Seeds Crisp
Selection of Coca Cola

PREMIUM PACKAGE

Choice of 1 sparkling, 2 white, 2 red,
choice 3 full-strength beer, soft drink

1 hour	/ \$28.00pp
2 hour	/ \$35.00pp
3 hour	/ \$46.00pp
4 hour	/ \$53.00pp
5 hour	/ \$57.00pp

INCLUSIONS:

The Lane 'Lois' Sparkling
Bremerton Sauvignon Blanc
The Lane Pinot Gris
Bremerton 'Racy Rose'
The Lane 'LDR' Red Blend
Bremerton 'Selkirk' Shiraz
Heineken O
Hahn Premium Light
Stone & Wood 3.5%
Hahn Super Dry
Furphy Original
Selection of Coca Cola

Beverage Packages

Beverage package subject to change.

Beverage Packages

DELUXE PACKAGE

Choice of 1 sparkling, 2 white, 1 rose, 2 red,
choice 3 full-strength beer, soft drink

1 hour / \$34.00pp

2 hour / \$44.00pp

3 hour / \$57.00pp

4 hour / \$61.00pp

5 hour / \$69.00pp

INCLUSIONS:

K1 by Geoff Hardy CPN

Jeanneret Riesling 'Big Fine Girl' Riesling

Claymore 'Purple Rain' Sauvignon Blanc

K1 by Geoff Hardy Rose

Jeanneret 'Temperance League' Shiraz

Aramis 'Black Label' Cabernet Sauvignon

Heineken 0

Hahn Premium Light

Stone & Wood 3.5%

Furphy Original

Stone & Wood Pacific Ale

Heineken

James Squire Orchard Crush

Selection of Coca Cola

Beverage package subject to change.

WEDDING PACKAGE

All included

1 hour	/ \$28.00pp
2 hour	/ \$35.00pp
3 hour	/ \$46.00pp
4 hour	/ \$53.00pp
5 hour	/ \$57.00pp

INCLUSIONS:

Wildly Organic Cuvee
 Jim Barry 'The Atherley' Riesling
 Wirra Wirra 'Scrubby Rise' Sauvignon Blanc
 Jim Barry 'Annabelles' Rosé
 Wirra Wirra 'Scrubby Rise' Shiraz
 Jim Barry 'The Atherley' Cabernet Sauvignon

Heineken 0
 Hahn Premium Light
 Stone & Wood 3.5%
 Furphy Original
 Stone & Wood Pacific
 Heineken
 James Squire Orchard Crush
 Selection of Coca Cola

For more wedding information please visit
morphettville.com.au/weddings-at-morphettville

TERMS & CONDITIONS

1. The Venues

Morphettville, governed by the South Australian Jockey Club Inc. conducts the South Australian Racecourse Conference & Function Centres. Venues include The Wolf Blass Event Centre, Morphettville at Morphettville Racecourse and The Junction Hotel.

2. Booking Confirmations, Deposits, Cancellations and Payment

2.1 Within 14 days of initial booking the requested deposit and signed booking agreement must be received by Morphettville. The said deposit is non-refundable and non-transferable. If written confirmation of the hiring and payment of the deposit is not received within 14 days the function may be cancelled without notice at the discretion of the Morphettville.

2.2. In the unfortunate instance of full or part cancellation within 60 days of your function, a cancellation fee of 30% for loss of revenue will apply based on the estimated minimum spend detailed in the event contract. This condition also applies to a change of date(s) where the change of date(s) occurs less than 60 days prior to the original booked date. If cancellation occurs within 30 days of your function, a cancellation fee of 50% for loss of revenue will apply based on the estimated minimum spend detailed in the event contract. If cancellation occurs within 14 days of your function, a cancellation fee of 100% for loss of revenue will apply based on the confirmed booking event order. Cancellation of the event must be received in writing.

2.3. In the instance of a government directed lockdown & restrictions on the operations of the business are imposed and your function cannot go ahead, your deposit will be fully refunded or moved to a new date at the request of the client.

2.4. 14 days prior to the function, the menus, audio visual, room set-up and any additional requirements must be confirmed. Final number of guests must be confirmed 7 full working days prior to the function. This final number of guests will be the minimum amount catered and charged for. Any alterations to this number may incur a surcharge.

2.5. Payment in full must be received 5 full working days prior to the function (payments by cheque to be received 7 full working days prior to function).

2.6. All additional charges incurred during the function are to be agreed to in writing with signature, and paid 5 days post the event.

2.7. For all transactions, using credit cards, the following applies: Excluding AMEX (American Express) and DINERS CLUB, all transactions of \$2,000 or less will not incur a surcharge. Excluding AMEX (American Express) and DINERS CLUB, all transactions exceeding \$2,000 will incur a 1% surcharge.

2.8. PLEASE NOTE: The \$2,000 limit is applicable to the TOTAL transaction value inclusive of the initial deposit, periodical payment(s) and final payment(s). All AMEX cards issued through an Australian financial service provider will incur a 2% surcharge, whilst all AMEX cards issued by American Express and DINERS transactions attract a surcharge of 3% of the total amount. In the case of a refund, the surcharge amount will not be refunded.

3. Delivery/Pick Up of Goods

3.1. Morphettville will not accept responsibility for the damage to, or the loss of goods left in the Venue prior to, during or after a function.

3.2. All goods may only be delivered to the Venue upon written confirmation from Morphettville. Goods are to be clearly labelled with function name and date of function.

3.3. All goods belonging to persons attending a function must be claimed and removed from the Venue within 24 working hours of the function. Morphettville reserves the right to return all property to the Hirer at the Hirer's expense and inspect vehicles departing Morphettville. Morphettville will not be responsible for arranging couriers for collection of goods.

4. Suspension of Activity

Morphettville shall be at liberty to suspend or cancel an event to any extent and in any way it may deem necessary based upon performance or usage which in its judgment is not in accordance with the provisions of these Terms and Conditions of Hire but without rendering Morphettville any other authorised person liable in damages in respect of such suspension or cancellation.

5. Labour Charges

Any function continuing beyond the confirmed departure time and/or beyond midnight will incur a surcharge. Any function requiring staff to be onsite before 6am will incur a surcharge.

6. Damage / Loss

6.1. Morphettville will not be responsible for any loss, injury or damage whatsoever which may be suffered by the Hirer or any attendees of the function prior to, during or after the function unless caused by the negligence of Morphettville.

6.2. Morphettville does not accept responsibility for any damage to or loss of any vehicle whilst parked on the property.

7. Liquor License

7.1. Morphettville is a licensed venue and we adhere to the regulations of the Liquor Licensing Act 1997 and as a result alcohol will not be served to minors.

8. Conduct / Responsible Service of Alcohol

8.1. Morphettville reserves the right to expel or eject from the Venue any person attending a function who behaves in an objectionable manner

8.2. We are required by law to ensure that alcohol is consumed responsibly. In the interests of everyone's safety and enjoyment, excessive alcohol consumption and/or irresponsible behaviour by individuals must be identified and controlled early, with the supply of alcohol to those concerned stopped at that point.

8.3. Please note that you are responsible for the behaviour of your guests. Our staff will work with your designated representative to assist. Failure to comply could result in legal, liability and compensation issues.

9. Dietary Requirements

9.1 Morphettville can cater for dietary requirements and food allergies. Please ensure that the name of the guest and food requirement is communicated prior to the event. We cannot guarantee complete allergy free dishes due to trace allergens found in our kitchens and externally supplied products.

9.2 An additional deposit of \$500 per function will be payable on confirmation of your event to cover any dietary requirements that are not provided to us 5 working days prior to your function. For any dietaries that are advised on the night of your function, \$15 per person will be deducted from this amount. If there are no additional dietary requirements this amount will be refunded to you post event.

10. Music and Entertainment

10.1 As Morphettville is a residential entertainment venue any live music or entertainment outside the venue must cease at 11pm with light background sound available 11pm to 1am at the conclusion of liquor licensing parameters.

10.2 Live music must be approved by Morphettville and represent the venue in a just and respectable manner.

11. Audio Visual

If your audio-visual requirements are not included in our quote, this will incur an additional charge to be confirmed closer to your event. Our current audio-visual supplier is Encore who will supply you a quote based on your requirements. External suppliers are welcomed, but will be required to supply their own equipment.

12. Car Parking

Complimentary car parking facilities are available in the Morphettville Members car park off Morphett Road, on the Western side of Morphett Road or at The Junction off Anzac Highway. Alternatively, public transport including the tram is also available.

13. Security

Security personnel are arranged by Morphettville for functions where it is deemed appropriate, with all costs being on-charged to the Hirer. There is a minimum of 1 guard per 100 guests and will be an approximate cost of \$53 per our (minimum 4 hours applies). Please ask for a cost summary for up to date fees and charges.

14. Venue Reservations / Set Up

14.1 If, through circumstances beyond the control of Morphetttville, the function room becomes unavailable, Morphetttville reserves the right to reallocate a function to another room of comparable space. If another room cannot be made available to a Hirer on the date or dates for which it has been hired by reason of flood, fire, damage, industrial dispute, or any other reason beyond the control of Morphetttville, Morphetttville shall not be liable for any loss, damage or injury whatsoever suffered by a Hirer because of the unavailability of the room for those reasons. Morphetttville, when deemed necessary, reserves the right to reallocate or decrease the size of the function room.

14.2 Access to the venue to set up will be allocated depending on the availability of the room. To guarantee access to the function room(s) the day prior to your event, a bump in fee will apply. If secured bump in is not accessible, our event coordinator will liaise with you to advise when the room(s) are available and confirm what time access can be granted closer to your event date.

14.3 The floor plan is required to be confirmed 5 working days prior to the event. Morphetttville will provide all furniture that has been agreed upon on the confirmed floorplan. Additional changes prior to the event or on the day may incur a charge.

14.4 All electrical items used by the Hirers, contractors and/or agents require to be tagged and tested prior to the Event. Surcharges will apply for the services required by an electrician to perform this on the day of the Event.

15. Entertainment & Decorations

A list of preferred suppliers is available upon request. Please provide your preferred supplier information. We are happy to liaise directly with them to ensure the smooth delivery of your event.

16. Force Majeure

Morphetttville or the client are not liable for failure to perform an obligation under this Agreement to the extent and for so long as its performance is prevented or delayed because of circumstances (including disputes, strikes and acts of nature) outside that party's direct control and without fault or negligence by that party.

17. Care of Venue

No attachment, fitting, fixture, or defacement is to be made to the flooring, ceilings or the internal or external walls of the building. No ladder or other device whatsoever is to be affixed to, or suspended from, any overhead structure without consent. No nail, screw or other device can be driven into, nor are holes to be made, in any part of the building. The Hirer must reimburse Morphetttville for the cost of repairs arising from unauthorized actions.

18. Indemnity and Insurance

18.1. The Hirer agrees to indemnify Morphetttville from and against any loss, action, claim or demand whatsoever which arises or may arise as a result of the negligent act or omission of the Hirer, its personnel or its invited guests at a function at the Venue which has been organised by the Hirer. Morphetttville maintains public liability and property damage policies. However, the Hirer is responsible for any loss, injury, or damage to property during the function arising out of or in connection with any negligent act or omission of the Hirer, its personnel or its invited guests. Therefore, it is necessary for the Hirer to arrange its own insurance cover for property damage and public liability.

18.2. The Hirer is responsible for injury, loss or damage suffered by Morphetttville or injury or damage to any other property or person, either directly or indirectly caused by the Hirer or a person attending the function.

18.3 Public liability insurance. Morphetttville requires the client to provide a certificate of currency to the value of \$20 million dollars. Please see our terms and conditions for further details.

19. Prices / Agreements

19.1 Morphetttville has prepared a package offer based on your minimum numbers. Should your final numbers be less than what has been quoted, Morphetttville reserve the right to renegotiate the consideration or package price offered.

19.2 All prices quoted by Morphetttville in respect of a function will be current at the date of publication. Such prices however are subject to change without notice to cover unforeseen variations in costs. All prices are inclusive of GST. Where applicable, Morphetttville reserves the right to increase the price by the amount of any GST or any other taxes. Verbal agreements must be confirmed in writing to validate the contract. A minimum of one months' notice will be given if changes are imminent.

20. Work Health and Safety (WHS)

Morphetttville requires Hirers, contractors and/or agents to comply with Morphetttville WHS policies and procedures, and strictly adhere to all relevant State WHS statutory requirements. Morphetttville reserves the right to refuse entry to the Hirer if these conditions are not fully complied with.

21. Costs

Morphetttville reserves the right to commence legal action for recovery of any outstanding amounts from the Hirer. The Hirer is responsible for all costs including legal costs incurred by Morphetttville on a solicitor and own client basis incurred in recovering any monies due to Morphetttville pursuant to this Agreement.

22. Variation

Morphetttville may vary these Terms and Conditions at any time. Any variations become effective on posting. By making a purchase through this Site after the terms and conditions have been varied, you agree to be bound by the variation.

23. Warranty of Authority

The signatory to this agreement on behalf of the Hirer warrants and represents to Morphetttville that the signatory has the authority to enter into this agreement on behalf of the Hirer.

24. Entire Agreement

This Agreement is the whole agreement between the parties and replaces any previous agreements, representations, warranties, or understandings (either oral or written) between the parties concerning the subject matter of this Agreement.

25. Future Redevelopment

If Morphetttville, in their absolute and unfettered discretion elect to redevelop the venue or to demolish, modify or carry out refurbishment works resulting in the Venue for the Event becoming unavailable for the dates of the Event, Morphetttville may at any time during the term of this Agreement give the Client not less than six (6) months' written notice terminating this Agreement. Upon termination by Morphetttville under this clause, will refund to the Client the Deposit Payment and any subsequent payments made. Morphetttville will not be liable for any costs, losses or expenses suffered by the Client in connection with the termination of this Agreement under this clause.

26. Site Sign In

All Contractors and suppliers must sign into the facility at the Morphetttville Reception prior to any delivery/set up.



Morphettville

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