



Morphettville

CONFERENCE & EVENTS

# Functions Menu



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

## SHARING OPTIONS

### EXPRESS

Select one juice and one continental item  
\$15.00pp

### CLASSIC

Select one juice or smoothie, one continental item and one savoury bite  
\$25.00pp

### EXECUTIVE

Select one juice or smoothie, two continental items and two savoury bites  
\$35.00pp

## SEATED OPTIONS

### CONTINENTAL

Select one juice or smoothie and three continental items includes AMJ fruit bowl, Barossa valley smallgoods, selection of SA cheeses, riviera bakery artisanal sour dough toasted, butter and Berenberg jams  
\$36.00pp

### PLATED

Select one juice or smoothie and three continental items and one plated item  
\$40.00pp

## BREAKFAST BUFFET

Select two juice or smoothie and three continental items

### COLD

Includes AMJ fruit bowl, Barossa valley smallgoods, selection of SA cheeses, riviera bakery artisanal sour dough toasted, butter and Berenberg jams

### HOT

Crisp steaky bacon, roasted garlic herb tomato's, hash browns, house made chilli beans, pork fennel sausage, scrambled free range eggs  
\$48.00pp

## 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

**House made granola**  
nuts, seeds, berry compote, coconut yoghurt

**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

**Truffled cream cheese frittata**  
assorted mushrooms, basil, confit garlic

**House made 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, hash browns, toasted sour dough

### Keto Eggs Benedict

poached free range eggs, Barossa bacon portobello mushroom, hollandaise sauce

### Croque madame

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

### Vegan breakfast

haloumi, avocado, wilted spinach, roasted tomato's, seeds, free range poached eggs, toasted rye

### Poached free range eggs

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

### French toast sliced brioche

berry compote, maple caramelised banana



## DAY CONFERENCE MENU

**\$85.00pp**

### CHEFS CHOICE

Let our chef take care of you

#### MORNING TEA

Chef's selection of sweet item

#### LUNCH

Chef's selection of hot dish, salad and desserts

#### AFTERNOON TEA

Chef's selection of savoury item

*All Day • Freshly brewed coffee and tea selection*

#### INCLUSIONS

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

#### 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

\$14.00pp

choose 1 savoury or sweet item  
includes tea and coffee, orange and apple juice

## LIGHT WORKING LUNCH

SIMPLE WORKING LUNCH

Assorted Turkish bread, wraps, baguettes with seasonal fillings, changed daily  
Selection of freshly sliced fruits

\$36.00pp

EXECUTIVE LUNCH

Choose one protein main, one plant based main, one salad and selection of freshly sliced fruits  
includes tea and coffee, orange and apple juice

\$38.00pp

## ENHANCE YOUR MENU WITH THESE ADDITIONS

### ADDITIONAL OPTIONS

- Tea and coffee on arrival / \$5.00pp
- Additional Sweet or Savoury Item / \$5.00pp
- Tea, coffee, orange and apple juice / \$6.00pp / per break
- Whole fruit bowl / \$55.00per bowl
- Sliced fruit platters / \$6.00pp
- Cheese plate / \$12.00pp
- Deli items / \$6.00pp
- Salad / \$6.00pp
- Protein main / \$10.00pp
- Plant based protein / \$8.00pp
- Dessert / \$7.00pp



## MORNING & AFTERNOON TEA MENU

### SAVOURY

- Vegan mushroom arancini, aioli
- Village baker beef pie, seeded mustard
- Vegetable spring rolls w/ chilli soy dip
- Indian vegetable samosas, coriander chutney
- Pork, apple, sage sausage rolls, Tonkatsu sauce
- Leek & goats curd quiche, tomato relish
- Mediterranean pumpkin sausage rolls, kasundi relish
- Spinach ricotta frittata, whipped fetta, spiced seeds
- Mini croissant, smoked turkey, cranberry, Swiss cheese
- Smoked salmon finger sandwich, dill, cucumber, creamed fraiche
- Cajun chicken, buttermilk slaw, spiced mayo slider

### 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
- Spanish Donut bites, cinnamon sugar
- Home style chocolate brownie
- Caramel slice
- Orange and almond loaf



## LUNCH & DESSERT MENU

### LUNCH PROTEIN MAINS

Thai yellow chicken curry with potato's, jasmine rice, prawn crackers

Butter chicken, basmati rice, cucumber yoghurt

Barbacoa beef taco, avocado, pickles, chilli, chipotle slaw

Guinness black pepper beef stew, Irish mashed potato

Italian Lamb and red pepper Ragù, potato gnocchi

Sweet and sour pork, green onion, peppers, pineapple, steamed rice

Musaman curry, coconut braised brisket, potato, steamed rice

### PLANT BASED MAINS

Thai yellow sweet potato, pumpkin curry, tofu, cherry tomato, jasmine rice

Spinach and Ricotta Cannelloni with Tomato and Basil Sauce, Parmesan Cheese

Quinoa, black bean and chipotle chilli tacos, pickles, slaw

Moroccan chickpea, apricot tagine, spiced carrot & raisin couscous

Vegan alfredo, mushrooms, sweet peas, cashew, miso

Lentil Bolognese, sundried tomato, basil, orecchiette

Pan roasted ratatouille, basil served over soft polenta

### DELI

#### DELI SANDWICH

Rare roast beef rocket, horseradish mayo, cheese, sweet and sour onions, multigrain roll

Cajun chicken, buttermilk slaw, ciabatta roll

Poached chicken, greens, pickled cucumber, shallots, miso-caramel mayonnaise, ciabatta roll

Smoked ham, cheese, lettuce, mustard mayo, cucumber, multigrain roll

Harissa roasted pumpkin, hummus, dukkah, Turkish bread

#### DELI WRAP

Tuna parsley, tarragon, basil, capers, red onion, citrus mayonnaise

Grilled pumpkin spinach, tomato, cream cheese, beetroot relish

Falafel butternut tabbouleh, minted dressing

Smoked turkey, cranberry, brie

Chicken Caesar salad

#### DELI POKE BOWLS

Tofu, braised mushrooms, avocado, rice, greens, seeds, turmeric dressing

Chicken, tomato, cucumber, quinoa, avocado, fresh lime dressing

Smoked ocean trout, brown rice, edamame bean, pickled vegetables, turmeric dressing

SALADS

Caprese salad, roma tomato's, bocconcini, basil, olive oil

Gochujang sweet potato, mixed grain salad, Korean dressing

Miso maple roasted butternut, rocket, feta pomegranate dressing

Mixed leaf, dried cranberry, sunflower seeds, lemon honey dressing

Greek salad, tomato, feta, cucumber, olive, red onion, feta

Baby cos, aged parmesan cheese, red onion, Caesar dressing



DESSERTS

Sliced seasonal fruit platter

Mini pavlova, vanilla cream, assorted toppings

Assorted chef selection desserts

Coconut chia pudding, mango

Self saucing chocolate pudding, Chantelle cream

## LUNCH AND DINNER MENU

### LUNCH

2 Course set / **\$70.00pp**

3 Course set / **\$85.00pp**

*\* Items included in set lunch price*

### DINNER

2 course -one entrée or dessert + alternate drop main course / **\$78.00pp**

3 course -set entrée, alternate drop main course, set dessert / **\$94.00pp**

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

### ENTRÉE

44-degree salmon, avocado cream fraiche, pickled fennel, pomegranate \*

Vindaloo roasted prawns, mango puree, cucumber, green mango, radish \*

Kingfish kokoda, cherry tomato, coconut, cassava crackers, pickled onion

Tuna crudo, wonton chips, pickled apple, wasabi avocado, puffed rice

Tuna crudo, wonton chips, pickled apple, wasabi avocado, puffed rice

Gochujang marinated Pork belly, Ssamjang, carrot sesame salad \*

Crumbed goat rendang, fermented chilli, coconut yoghurt

Duck breast, pickled beetroot, goats curd, strawberry \*

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

Potato gnocchi, Mushrooms, truffled cream cheese, basil \*





**MAINS**

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

Pan roasted salmon, black polenta, cherry tomato, grilled leek gremolata

Dukkha crusted chicken breast, pumpkin fetta rotolo, saltbush mascarpone \*

Harissa roasted chicken breast, almond chickpea hummus, baked sweet potato, corn salsa \*

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

Roasted lamb rump, hazelnut beans, red peppers, mozzarella, Zatar, salsa Verde

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

Beef Fillet, Paris mash, onion soffrito, Mushroom stroganoff, jus \*

Beef fillet, duck fat hash, green goddess beans, garlic roma tomato, jus

**DESSERTS**

Lime margarita meringue tart \*

Warm dark chocolate flourless brownie, malton chocolate sauce, honey macadamia ice-cream \*

Macerated pudding, rum and raisin ice cream \*

Salted caramel tart, vanilla mascarpone, salted nuts

Honey yoghurt panacotta, rhubarb, short bread crumble \*

Dark chocolate mousse, coconut raspberry sorbet, toasted coconut

White chocolate blueberry cheesecake, compote, mascarpone cream

Selection of Australian cheese board  
/ Add \$5.00pp

Chefs selection mini desserts to a buffet table or platters to the table

/ Add \$5.00pp

*\* Items included in set lunch price*

**SIT DOWN MENU**

2 Course set / **\$70.00pp**

3 Course set / **\$85.00pp**

**ENTRÉE**

Southern fried chicken, chipotle slaw

44-degree salmon, avocado cream, pickled fennel radish salad

BBQ prawns, mango puree, cucumber, green mango, sesame

Braised pork belly, pickled apple cucumber salad, tonkatsu sauce

Potato gnocchi, Mushrooms, truffled cream cheese, basil

Spinach and ricotta cannelloni, roasted tomato sauce, basil pistou

**MAINS**

Dukkha crusted chicken breast, pumpkin fetta rotolo, saltbush mascarpone

Honey roasted chicken breast, baked sweet potato, corn salsa

Beef Fillet, Paris mash, onion jam, mushroom ragu

Pan roasted salmon, sun dried tomato risotto, green beans

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



**DESSERTS**

Warm dark chocolate flourless brownie, malton chocolate sauce, honey macadamia ice-cream

Macerated fruit pudding, rum and raisin ice cream

Honey yoghurt panacotta, rhubarb, short bread crumble

Lime margarita meringue tart

Chefs selection of desserts to table or buffet

**COCKTAIL**

2 hour / \$45pp choice of 4 cold 8 hot

**COLD**

Mushroom pate, goats curd, macadamia

Tomato basil bruschetta, whipped fetta

Cured salmon blinis with sour cream and chives

Tom yum prawns, carrot, mango, cassava cracker

Beef tataki, onion ponzu, garlic chips

Lamb loin, sweet potato, Dijon mustard, cress

**HOT**

Truffled mac and cheese bites, tomato relish

Vegetable spring rolls, chilli ginger dipping sauce

Pumpkin chickpea spinach sausage roll, relish

Vegan mushroom arancini, aioli

Dill crumbed goujons, black remoulade

Tempura prawn, avocado ranch dressing

Sumac salted squid, kimchi mayonnaise

Southern spiced chicken, siracha mayonnaise

village baker beef pie, beetroot ketchup

satay chicken skewers, spiced peanuts

lamb kofta bites, harissa, yoghurt, pomegranate

pork apple sage sausage roll, bbq sauce

## COCKTAIL FOOD

### CLASSIC CANAPES

Chef's selection of items

30 minute duration (3 items)	/ \$16.00pp
1 hour duration (6 items)	/ \$32.00pp
1.5 hour duration (9 items)	/ \$37.00pp
2 hour duration (12 items)	/ \$43.00pp
3 hour duration (18 items)	/ \$52.00pp

### CLASSIC CANAPES

Your selection of items

30 minute duration (3 items)	/ \$20.00pp
1 hour duration (6 items)	/ \$38.00pp
1.5 hour duration (9 items)	/ \$43.00pp
2 hour duration (12 items)	/ \$49.00pp
3 hour duration (18 items)	/ \$60.00pp

## EXECUTIVE CANAPES

### OPTION 1:

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

**\$58.00pp**

### OPTION 2:

Your choice of four cold and six hot canapes and one substantial item, served over a 2.5 hour duration.

**\$68.00pp**

## 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

Mushroom pate, goats curd, macadamia

Tomato basil bruschetta, whipped fetta

Adel blue cheese and fig chutney  
profiterole

Cured salmon blinis with sour cream  
and chives

Crab salad, green mango, prawn  
cracker

Pickled octopus, apple, black bean  
salsa

Kingfish ceviche spoon, with fresh lime,  
chili and coriander

Tom yum prawns, carrot, mango,  
cassava cracker

Seared tuna, berries, goats curd

Beef tataki, onion ponzu, garlic chips

Lamb loin, sweet potato, Dijon mustard,  
cress

Five spiced duck breast, pickled fennel,  
fig

Venison tartar, mushroom mayonnaise,  
pickled walnuts

Rare roasted beef fillet, blue chesse,  
pear

Seared kangaroo, pickled beetroot,  
date tamarind

## HOT

Truffled mac and cheese bites, tomato relish

Vegetable spring rolls, chilli ginger dipping sauce

Pumpkin chickpea spinach sausage roll, relish

Vegan mushroom arancini, aioli

Dill crumbed goujons, black remoulade

Tempura prawn, avocado, ranch dressing

Sumac salted squid, kimchi mayonnaise

Southern spiced chicken, siracha mayonnaise

Goat rendang croquette, fermented chilli

Village baker beef pie, beetroot ketchup

Satay chicken skewers, spiced peanuts

Lamb kofta bites, harissa, yoghurt, pomegranate

Shichimi crumbed pork belly, tonkatsu sauce

Pork apple sage sausage roll, bbq sauce

Pork chive dumpling, spicy dumpling sauce

## SUBSTANTIAL MENU

### COLD

Smoked ocean trout poke bowl  
smoked ocean trout, 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

Guinness black pepper beef stew, Irish  
mashed potato

Thai yellow sweet potato, pumpkin curry,  
tofu, cherry tomato, jasmine rice

NYC-style hot dog with tomato relish,  
morpheville mustard

Mayura Station wagyu burger, lettuce,  
cheese, pickles, burger sauce, brioche bun

Fried soft shell chilli crab, pickles, bao bun

Lead by award-winning Executive Chef  
Steven Clark





## BEVERAGE PACKAGES

### CLASSIC PACKAGE

1 sparkling, 2 white, 3 red, beer, soft drink

1 hour	/	\$23.00pp
2 hour	/	\$31.00pp
3 hour	/	\$41.00pp
4 hour	/	\$46.00pp
5 hour	/	\$51.00pp

### INCLUSIONS:

Reschke 'R-Series' Sparkling  
H By Haselgrove Sauvignon Blanc  
Grant Burge 'Benchmark' Pinot Gris  
Sfera Rose  
Reschke 'Bull Trader' Shiraz  
Grant Burge 'Benchmark' Merlot  
Heineken 0  
Hahn Premium Light  
Hahn Super Dry 3.5%  
Hahn Super Dry  
5 Seeds Crisp  
Selection of Coca Cola

### PREMIUM PACKAGE

1 sparkling, 2 white, 3 red, beer, soft drink

1 hour	/	\$30.00pp
2 hour	/	\$37.00pp
3 hour	/	\$48.00pp
4 hour	/	\$55.00pp
5 hour	/	\$59.00pp

### INCLUSIONS:

Grant Burge Sparkling Pinot Noir Chardonnay  
Claymore 'Walk This Way' Riesling  
Cape Barren 'Native Goose' Sauvignon Blanc  
Days Of Rose  
Jeanneret 'Temperance League' Shiraz  
Schild Estate GSM  
Heineken 0  
Hahn Premium Light  
Hahn Super Dry 3.5%  
Hahn Super Dry  
Stone & Wood Pacific Ale  
James Squire Orchard Crush  
Selection of Coca Cola



Beverage Packages

*Beverage package subject to change.*

## Beverage Packages

### DELUXE PACKAGE

1 sparkling, 2 white, 1 rose, 2 red,  
beer, soft drink

1 hour	/	\$36.00pp
2 hour	/	\$44.00pp
3 hour	/	\$59.00pp
4 hour	/	\$63.00pp
5 hour	/	\$71.00pp

### INCLUSIONS:

K1 Sparkling NV

Petaluma 'White Label' Sauvignon Blanc

Pike & Joyce 'Beurre Bosc' Pinot Gris

St Hallett Rose

Cape Barun 'Old Vine' Shiraz

Ulithorne 'Meracus' Grenache

Heineken 0

Hahn Premium Light

Hahn Super Dry 3.5%

Hahn Super Dry

Stone & Wood Pacific Ale

Heineken

James Squire Orchard Crush

Selection of Coca Cola



*Beverage package subject to change.*



# Weddings at Morphettville

Please ask for our Weddings at Morphettville booklet or visit [morphettville.com.au/weddings-at-morphettville](http://morphettville.com.au/weddings-at-morphettville) for more information

# 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 Morphetville, the function room becomes unavailable, Morphetville 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 Morphetville, Morphetville 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. Morphetville, 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. Morphetville 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

Morphetville 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 Morphetville for the cost of repairs arising from unauthorized actions.

#### 18. Indemnity and Insurance

18.1. The Hirer agrees to indemnify Morphetville 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. Morphetville 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 Morphetville 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. Morphetville 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 Morphetville has prepared a package offer based on your minimum numbers. Should your final numbers be less than what has been quoted, Morphetville reserve the right to renegotiate the consideration or package price offered.

19.2 All prices quoted by Morphetville 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, Morphetville 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)

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

#### 21. Costs

Morphetville 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 Morphetville on a solicitor and own client basis incurred in recovering any monies due to Morphetville pursuant to this Agreement.

#### 22. Variation

Morphetville 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 Morphetville 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 Morphetville, 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, Morphetville 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 Morphetville under this clause, will refund to the Client the Deposit Payment and any subsequent payments made. Morphetville 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 Morphetville Reception prior to any delivery/set up.

• *Terms and conditions shown are an example only. Please refer to your event contract for confirmed terms and conditions.*

• *Menus and pricing accurate as of September, 2024*



# Morphettville

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