



**Southern Cross  
University**

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**Catering & Events**

# **MENU PLANNING GUIDE**

## **Exceeding Expectations. Every Time.**

At Southern Cross University Catering & Events, we pride ourselves on our ability to exceed your expectations; every time. Our menus are designed to offer versatility and choice with current, modern dishes that will not fail to impress. At your choice of venue or in one of our beautifully appointed spaces, our team of local industry specialists will support you in making your event exceptional.

Southern Cross University has a strong commitment to its role as a leader in achieving environmental, social and economic sustainability through our teaching, research and operations. As part of the University community, our focus on sustainable, ethical practice is unwavering as we support local suppliers and reduce our carbon footprint wherever possible.

As a leading caterer, servicing the Northern Rivers and beyond, Southern Cross University Catering & Events is the only choice for your next event.

We look forward to an opportunity to exceed your expectation.

The prices listed within this guide are reflective of an in-house service. Should you wish to have your catering delivered to an alternate location, additional fees will apply based on the catering location, times, date, equipment and service needs.

Prices based on a minimum of 20 guests

## GREEN | \$25.00 PER PERSON

- select three items from the below list
- buffet style service
- served with freshly brewed coffee & Madura tea selection

## BLUE | \$35.00 PER PERSON

- select one item from the below list
- preset to your guests tables with a freshly sliced fruit plate & bakery item basket
- served with freshly brewed coffee & Madura tea selection

## SELECTIONS

- Spanish style layered tortilla, roasted red onion, goat's cheese and local leaves (gf v)
- local Bangalow pork and fennel chipolatas, smoky turtle beans, chimichurri (gf, df)
- green apple and local honey bircher pots (v)
- warm brioche, 'Brads' smoked bacon, avocado, tomato jam
- chia and Alphadale blueberry pudding, toasted coconut (vegan, gf, df)
- roasted sweet corn, pimento, cheddar and chive fritters (v)
- local chorizo hash, frittata, black pepper mayo (gf)
- banana and buckwheat pancakes, coconut cream, pure maple (vegan, gf, df)

rise and shine

### dietary information

(df) - dairy free (gf) - gluten free (v) - vegetarian (ve) - vegan

## GREEN | \$9 PER PERSON

- select one item from the list
- served with freshly brewed coffee & Madura tea selection

## BLUE | \$12.50 PER PERSON

- select two items from the list
- 50/50 for final guest numbers
- served with freshly brewed coffee & Madura tea selection

## SELECTIONS

mini fruit and oat muffins, chef's selection | 3pp (gf avail)

sweet treat selection, 1 muffin, 1 pastry, 1 slice (chef's selection, includes gf)

savoury mini muffins, chef's selection | 3 pp (gf avail)

muesli & nut bars l 1pp (v, ve, gf avail)

premium house made biscuits | 2 pp

fruit friands, | 1 pp (gf)

traditional scones, jam & cream | 2 pp

chocolate brownie | 1 pp (gf)

petite Danish pastries | 2pp

orange & almond cake l 1pp (gf, df)

house made date, cacao and coconut bliss balls | 2pp (ve, gf)

local bacon, cheddar & chive mini quiche l 2pp

house made Goji berry, cashew & maple bliss ball l 2pp (ve, gf)

whole fruit pieces - seasonal selection

## EXTRAS

arrival coffee & assorted Madura teas \$3.50 per person

continuous tea and coffee \$8.50 per person

jug of fresh orange juice \$10 per jug (1 per 10 guests)

jug of soft drink \$10 per jug (1 per 10 guests)

crockery hire - includes, cup, saucer, cutlery, side plate \$5 per person (coffee break & lunch catering only)

## dietary information

(df) - dairy free (gf) - gluten free (v) - vegetarian (ve) - vegan

Prices based on a minimum of 10 guests

## SELECT FROM THE BELOW LUNCH OPTIONS PRICE REFLECTIVE OF SELECTION

- all packages include selection of whole fresh fruit pieces
- your choice of freshly brewed coffee & Madura tea selection or jug of juice (1 per 10) or jug of soft drink (1 per 10)
- Or talk to us about how we can meet your needs with a tailored lunch package

### GREEN

#### \$19.50 PER PERSON

Two salads served 50/50 in 16oz noodle boxes

*poached free range chicken, rice noodles, fresh herbs, sprouts, toasted coconut, coconut dressing (gf, df)*

*organic tempeh, bio dynamic rice, salted cucumber, red cabbage, sweet and sour peanut relish (ve, gf, df)*

*baked salmon, green tahini, brown rice, roasted eggplant, toasted seeds, fresh mint (gf, df)*

*local beef mazemen ramen, snow pea, pickled carrot, fried shallot, kewpie mayo*

Accompanied by  
seasonal whole fresh fruit

### AQUA

#### \$17.50 PER PERSON

Individual boxed lunch for a fast food fix

*roasted red onion, potato, pimenton, manchego, tortilla (v, gf) served with roasted chickpea, tomato, spinach & feta salad (v, gf)*

*add chicken \$4pp (gf only)*

Accompanied by  
seasonal whole fresh fruit

### BLUE

#### \$19.50 PER PERSON

Selection of plain & wholegrain soft wraps (20% v/ve) cut in halves

(fillings may consist of the following):  
*local leg ham, tomato, Swiss cheese, seeded mustard*

*salami, cheddar, leaves, green tomato relish*

*poached chicken, celery, walnut, green apple, aioli*

*roast beef, cheddar, carrot, leaves, horseradish*

*roast Mediterranean vegetables, roast beetroot hummus (ve)*

Accompanied by  
selection of hot bites w. dipping sauce  
*s&p squid, chicken satay (gf), vege samosa (ve)*  
seasonal selection of whole fresh fruit

### YELLOW

#### \$19.50 PER PERSON

An entirely vegan & gluten free menu with a sustainable focus

*creamy white bean, avocado, fresh lemon, basil and rocket*

Accompanied by  
green pea falafel, roast beetroot hummus  
local garden vegetable 'cerviche' organic blue corn chips  
seasonal selection of whole fresh fruit

### dietary information

(df) - dairy free (gf) - gluten free (v) - vegetarian (ve) - vegan

Prices based on a minimum of 10 guests

## DELI

**\$12.00 PER PERSON**

a package of local and imported sliced meats and cheeses, house made dips, pickles and local olives. Served with crostini and artisan breads (gf avail)

## CHEESE

**\$9.00 PER PERSON**

local and imported farmhouse cheeses, house made lavash, crisp breads, dried fruit and nuts. (gf avail)

## ANTIPASTO

**\$9.00 PER PERSON**

our pickled, fermented, marinated and fresh local vegetables, dolmades, house made dips, zartar spiced flatbread (ve, gf avail)

## FRUIT

**\$6.00 PER PERSON**

seasonal fruit platter served with coconut yogurt and local honey (gf, df, ve avail)

## SANDWICHES

**\$6.00 PER PERSON**

traditional simple sandwiches, quarter cut (incl 20% v)

## YUM CHA BITES

**\$7.00 PER PERSON**

selection of hot fried and steamed bites with dipping sauce

## WRAPS

**\$10.00 PER PERSON**

selection of plain & wholegrain soft wraps (20% v/ve)  
cut in halves  
chefs selection of fillings

something to share

### dietary information

(df) - dairy free (gf) - gluten free (v) - vegetarian (ve) - vegan

## WE RECOMMEND

- 6 choices | \$18 p.p | suitable to replace a light day meal
- 8 choices | \$24 p.p | suitable to replace a light evening meal
- 10 choices | \$28 p.p | suitable to replace a main meal
- additional selections \$3.50 pp

## COOL SELECTIONS

spiced local yellow fin tuna, pickled cucumber, wonton chip (df)  
spanish style tortilla, red pepper marmalade (v, df, gf)  
torched Hervey Bay scallop, mirin, white soy, micro greens (df)  
sheep's labnah tartlet, burnt tomato powder, fennel (v)  
Ballina king prawns, roasted garlic and wattle seed aioli (gf, df)  
rare Northern Rivers beef, beetroot jam, horseradish, 'Rivertown smoked salt' (gf)  
pickled enoki, whipped silken tofu, lotus root chip (ve, df, gf)  
toasted corn cake, avocado cream, blue corn crisp (ve, df, gf)  
free range chicken larb, kaffir lime, sesame, chilli, lotus root chip (gf, df)  
Brooklet Springs free range smoked chicken, waldorf, seeded mustard, sour dough (df)  
Nimbin Valley goat's curd, organic rye 'sol' sourdough, burnt carrot (v)  
cured salmon, coconut, nori, micro leaves (gf, df)

## WARM SELECTIONS

charred Bangalow pork, roasted peanut relish (gf, df)  
smoked potato and black turtle bean empanada, chimichurri (ve, df)  
Bangalow sweet pork shumai, caramelised soy, house pickled ginger (df)  
spiced lamb and pine nut kofta, sweet potato hummus, sesame (gf, df)  
candied butternut, 'Alphadale macadamia' onion crisp (ve, gf, df)  
Jamaican jerk chicken, burnt pineapple, sweet & sour onion  
peking duck spring rolls, orange, black pepper caramel (df)  
green pea falafal, beetroot yoghurt (ve, gf, df)  
char siu local brisket, sol organic bun, green apple slaw (gf)  
smoked tomato dashi, silken tofu (ve, gf, df)  
turmeric and coconut chicken, coconut raita (gf, df)  
bbq Ballina king prawns, lemon, garlic, smoked paprika (gf, df)

## NOODLE BOXES

Add to your canape menu or vary your lunch selections

\$10 per choice, p.p | 16 oz box

poached free range chicken, rice noodles, fresh herbs, sprouts, toasted coconut, coconut dressing (gf, df)  
organic tempeh, bio dynamic rice, salted cucumber, red cabbage, sweet and sour peanut relish (ve, gf, df)  
baked salmon, green tahini, brown rice, roasted eggplant, toasted seeds, fresh mint (gf, df)  
local beef mazemen ramen, snow pea, pickled carrot, fried shallot, kewpie mayo

## dietary information

(df) - dairy free (gf) - gluten free (v) - vegetarian (ve) - vegan

## GREEN

- two courses | \$43 per person | choice of entree/main or main/dessert
- three courses | \$56 per person | entree, main & dessert
- plated dinner menus include tea and coffee for 50% of final numbers

Pre set dinner roll (gf avail)

## ENTREE

Select two for alternate serve

charred broccolini, macadamia cream, kale oil, hazelnut (ve, df, gf)  
local goats cheese tart, local tomato, sweet basil, olive crumb (v)  
local pork belly, celeriac & green apple remoulade (gf)  
bbq lamb souvlaki , lemon, oregano, tzatziki, local leaves (gf)  
Ballina prawns, gem lettuce, sriracha mayo, semi dried tomato (gf,df)

## MAIN COURSE

Select two for alternate serve

charred fillet of local beef, confit potato, olive, sweet red onion, jus (gf, df)  
pan fried fish of the day, cucumber, edamame, tomato dashi, puffed rice (gf, df)  
roasted free range chicken maryland, lemon and thyme chats, peas, feta (gf)  
grilled lamb rump, pearl cous cous, pepperonata, roasted almond (df)  
baked pumpkin, toasted seeds, beetroot labna, roasted grapes, smoked eggplant  
(ve, gf, df)

## DESSERT

Select two for alternate serve

local and imported cheese's, house made lavash, dried fruit & nuts  
chocolate meringue, chocolate mousse, salted caramel peanuts (gf)  
lemon tart, coconut yoghurt, freeze dried berries  
baked carob cheesecake, vanilla bean ice cream, burnt orange caramel

## dietary information

(df) - dairy free (gf) - gluten free (v) - vegetarian (ve) - vegan

## BLUE

- two courses | \$47 per person | choice of entree/main or main/dessert
- three courses | \$62 per person | entree, main & dessert
- plated dinner menus include tea and coffee for 50% of final numbers

Pre set dinner roll (gf avail)

## ENTREE

Select two for alternate serve

beetroot tart tartin, Nimbin Valley goats cheese, local leaves, beetroot caramel (v)

Brooklet springs free range smoked chicken, candied pear, whitlof, capers,

gribiche (gf, df)

Ballina prawns, pickled cucumber, sweet sour peanut relish, sesame salt (gf)

Northern Rivers beef brisket , fennel, shallots, black pepper caramel

burnt heirloom carrot, coconut labna, toasted nut crumble, sumac (gf, ve, avail df)

## MAIN COURSE

Select two for alternate serve

charred fillet of local beef, sweet potato, edamame, miso onion jam

baked salmon, baba ghanoush, butternut, sweet garlic, green shatta (gf,df)

roasted free range chicken, farinata, green beans, sweetcorn sauce (gf)

tender lamb shoulder, black tahini, fried chickpea, Greek feta, lemon (gf)

baked eggplant moussaka, cashew cheese, tomato fondue, kale chips (ve,gf)

## DESSERT

Select two for alternate serve

local and imported cheese's, house made lavash, dried fruit & nuts

espresso panna cotta, milk crumb, white chocolate (gf)

saffron poached pear, coconut mousse, persian floss, pistachio brittle (gf, df)

fig tart, brown butter anglaise, bush honey

Prices based on a minimum of 30 guests

## GREEN BUFFET \$33.00 PER PERSON

Available for lunch only

Chef's Creation

1 hot protein dish

1 hot vegetarian dish

2 seasonal salads

deli platter

*local and imported sliced meats and cheeses, house made dips,  
pickles, local olives served with crostini and artisan breads.*

sliced seasonal fruit platter

tea & coffee station to finish

## BLUE BUFFET \$46.00 PER PERSON

Mains (select 2 items for service)

roasted saffron chicken, lemon, chilli and mint, fried chickpeas, yoghurt (gf)

Thai style salmon, red curry, sticky coconut rice, local greens (gf)

braised pork shoulder, creamed polenta, fennel, apple cider, seeded mustard

local beef, green beans, rosemary and garlic potatoes, mustard jus (gf)

lemon & herb roast chicken, charred baby carrots, parsley and eggplant pesto (gf)

tender lamb shawarma garlic toum, sumac bio dynamic jewelled brown rice (gf, df)

Vegetarian (select 1 item for service)

roasted sweet corn, miso butter, toasted  
sesame

local goats cheese tart, sweet basil, salsa  
crudo

ricotta tortellini roast tomato, local olives,  
ricotta salata

Sides

bread selection (gf option included)

mixed leaf salad

steamed or baked seasonal  
vegetables lemon virgin olive oil

and sea salt

tea & coffee station to finish

## EXTRAS

Additional Main - \$10.00 per person

select an additional main or vegetarian dish

Additional Salad - \$6.00 per person

classic Caesar

miso roasted pumpkin, edamame, spinach,

furikake (gf, df)

pearl barley, green tahini, eggplant, fresh mint,

toasted seeds

Add Dessert - per dependent on selection

Australian cheese platter, crisp bread & dried  
fruits | \$9 p.p

chef's selection of whole cakes | \$9 p.p

sugar indulgence: chef's selection of sweet  
treats | \$16 p.p

## dietary information

(df) - dairy free (gf) - gluten free (v) - vegetarian (ve) - vegan

## CATERING SERVICES AND VENUE HIRE TERMS AND CONDITIONS

### 1. AGREEMENT

1.1 We agree to provide Catering Services and/or Venue Hire to you for the period and the Fees specified in the Confirmation/Event Order and under the conditions specified below.

### 2. DEFINITIONS

"Catering Services" means all food and beverage items and service equipment installed and prepared by us as agreed in the Confirmation/Event Order.

"Fees" means all Catering, Venue Hire or Equipment Hire Fees.

"Venue" means the area described in the Confirmation/Event Order.

"We, us, our, etc" means Southern Cross Campus Services Ltd ABN 57 003 082 406 through Southern Cross Catering & Events.

"You, yours, etc" means the person described in the Confirmation/Event Order as the Client.

### 3. FEES

3.1 You must pay us the Fees (inclusive of any GST) and any Deposit in full no later than due date specified in the Confirmation/Event Order.

3.2 If, before you confirm your reservation, our Fees increase, then you must, if we ask you to, pay to us the difference between the Fee specified in the Confirmation/Event Order and the increased Fees. We may also require you to increase the Deposit proportionate to the increase in the Fee.

### 4. CONFIRMING YOUR RESERVATION

4.1 To confirm your reservation of the Catering Services and/or Venue Hire you must:

- a) within 7 days of making the reservation, confirm by return email your acceptance of the reservation, at which time we will issue the Confirmation/Event Order;
- b) within 7 days of confirming the reservation, pay us a Deposit equal to the greater of 20% of the Fee or \$250;
- c) if an order is placed within 7 days of the event date, a payment guarantee by way of either a credit card authority to charge or full upfront payment must accompany the confirmed booking
- d) within 11 days prior to the Catering Services or Venue Hire, provide relevant function or meeting details to us. These details must include (but are not limited to) room set up, menu selection, beverage requirements, audio visual/technical requirements, revised estimated numbers, and duration including starting, catering and finishing times. We will then confirm your order by providing you with a Confirmation/Event Order.

## CATERING SERVICES AND VENUE HIRE TERMS AND CONDITIONS

e) Final details for items referred to in 4.1 d) are due not less than 5 working days prior to your event date. Details advised on this date will be deemed guaranteed and any changes thereafter are at our discretion to honour.

4.2 If you do not do the things required under clause 4.1 within the specified time, then we may cancel your reservation without notice. If you pay the Deposit, but do not sign and return this Agreement, then you are nevertheless taken to have accepted, and agree to be bound by the terms of this Agreement.

### 5. EVENT ORDER

5.1 Final confirmed numbers will provide the basis for our invoicing. Should numbers increase following the final notice the invoice will reflect these changes and will include changes to numbers that are notified during an event or whilst onsite. Should the numbers decrease the invoice will reflect the final numbers received 5 business days prior. All increases must be advised in writing and/or phone to our Venue and Catering Coordinator by an authorised person. It is at our discretion to determine whether to accommodate these changes.

5.2 Catering Services and Venue Hire received with less than 48 business hours' notice may be honoured at our discretion and may incur a 25% surcharge to the final invoice.

### 6. CATERING SERVICES

6.1 All Catering Services have minimum numbers outlined in our menu planning guide. Should original or final numbers not reach the minimum requirement, you agree to pay the full account as if the minimum were reached.

6.2 Minimum numbers of 10 catered guests apply to all menus with the exception of the following:

- a) buffet menus require a minimum of 20 guests;
- b) canapé menus require a minimum of 30 guests and minimum spends may also apply (please refer to your Confirmation/Event Order);

6.3 If the Catering Services require delivery, then a delivery fee applied. Delivery fees apply to both on campus and off campus venues.

Where multiple deliveries are required, the delivery fee will be applied for each delivery.

6.4 Additional charges will apply for crockery and cutlery on all deliveries.

Environmentally friendly disposable items are included within our prices.

6.5 Any variation to our menu for Catering Services must be approved by us. This excludes celebration cakes for special events

## CATERING SERVICES AND VENUE HIRE TERMS AND CONDITIONS

6.6 All prices are quoted per person and are subject to change based on product availability and seasonal influences. Should one of the items on our menu for Catering Services not be available as per your ordered requirements, a substitute will be provided. Please note that this may also affect the menu price. All care will be taken to ensure any product changes are advised as soon as possible.

6.7 Sunday events will attract labour costs in addition to all catering and venue charges. We are closed on gazetted public holidays.

6.8 A minimum food and beverage spend applies on Saturdays. Consult your Confirmation/Event Order for spend details.

6.9 Any known dietary requirements are to be advised with final numbers 5 days prior. Where possible we will make every effort to cater for guests with diverse catering needs. Should an occasion arise where this is not possible, or the requirement has not been advised in the necessary timeframe, we will continue to make every effort to satisfy the requirement, however we do not guarantee a full service of your selected menu will be available.

### 7. VENUE HIRE

7.1 If your Confirmation/Event Order indicates that you will also be hiring a Venue from us, you agree that you must:

- a) not use the Venue for any purpose except the function specified in the Confirmation/Event Order;
- b) not exceed any maximum capacities specified in the Confirmation/Event Order;
- c) not promote or use the Venue for any public meeting or entertainment unless we have first agreed to hire the Venue to you for that purpose;
- d) not cause any nuisance or damage to the Venue, or any fixtures, fittings or equipment located in it;
- e) pay to us on demand any expense we incur if you leave the Venue, or any fixture, fitting or equipment in it, in an unclean or damaged condition;
- f) not assign, novate or sub-licence your rights or obligations under this Agreement;
- g) not park any vehicle in or around the Venue unless you first obtain our permission;
- h) observe all signs located in or around the Venue;
- i) not provide any catering or beverages to the Venue. The only exception is for provisions of a celebration cake;
- j) not sell or serve alcohol in or around, or allow alcohol to be brought onto, the Venue without our permission;
- k) not smoke in the Venue, or any building within which the Venue is located;
- l) bring onto, or store in or around, the Venue any toxic or inflammable substances;
- m) comply with our requirements concerning access, insurance, parking and safety (including emergencies);

## CATERING SERVICES AND VENUE HIRE TERMS AND CONDITIONS

- n) observe any direction we give, or any authorised officer of ours gives, you;
- o) not promote yourself as being associated with us, nor promote the function for which the Venue is being used as being associated with or conducted by us, unless we first give you permission (although you may, without our permission, advertise the Venue as the venue for the Function so long as this is not done in a way that is, or is likely to be, misleading or deceptive);
- p) maintain and cause to be maintained adequate public liability and any third party liability insurance;
- q) ensure, and take reasonable steps to ensure, that your employees, agents and invitees are aware of and observe these obligations;
- r) vacate the Venue by the end time stated in the Confirmation/Event Sheet. Should you or an employee, agent or invitee of yours continues to remain within the Venue past the nominated end time you will incur an additional charge of \$50 per half hour, which will be invoiced to you and must be paid in full no later than the specified date;
- s) provide your own audio-visual or technical support in relation to your technical equipment; or request support, at an additional cost, be provided from Southern Cross University staff.
- t) arrive at the Venue at least 30 minutes prior to the Venue hire time to allow us to properly advise you about the Venue area;
- u) accept that it is at our discretion to re-allocate the Venue area should an unexpected event occur, prior to consulting with you; and
- v) comply at all times with Southern Cross University's policies and procedures.

### 7B. EQUIPMENT HIRE

#### 7B.1 You agree to:

- a) use the Equipment in a proper, safe and prudent manner and only for the purpose and capacity for which it was designed;
- b) ensure all Equipment is returned or ready for collection by us in a clean, dry and properly packed condition and if being collected, is readily accessible;
- c) pay for all cleaning or drying costs and for any damage resulting from not properly drying, cleaning and/or packing the Equipment.

7B.2 If Equipment is lost, breaks down or is damaged, you must immediately notify us of the details.

7B.3 In the event that the Equipment breaks down or becomes unsafe to use, you must immediately stop using the Equipment and take all necessary steps to prevent the Equipment from sustaining any further damage and must also take all steps necessary to prevent injuries from occurring to any person or property as a result of the condition of the Equipment and must not repair or attempt to repair the Equipment without our prior written consent.

## CATERING SERVICES AND VENUE HIRE TERMS AND CONDITIONS

7B.4 If the Equipment is lost or damaged and the loss of or damage to the Equipment is caused by your negligence or wilful act or the breach of any of these terms and conditions, you shall without limitation be liable for the following;

- a) any costs incurred by us in repairing or replacing the Equipment;
- b) hire charges for the Equipment until the Equipment is replaced or repaired;
- c) any other costs whatsoever incurred or loss suffered by us as a result of the damage to or loss of the Equipment.

### 8. CANCELLATION

8.1 You may cancel this Agreement at any time before the Catering Services or Venue Hire Services are provided, but you must pay us the Cancellation Fee specified below if you do so. We may deduct the Cancellation Fee from any amount you have already paid to us.

The Cancellation Fee is:

- <60 days - deposit is held as cancellation
- >60 - <30 - deposit + 25% expected revenues
- >30 - <14 - deposit + 50% expected revenues
- >14 - < 7 - deposit + 75% expected revenues
- >7 days - Full payment of all known charges

### 9. INDEMNITY

9.1 You indemnify us against any claim, expense, loss or damage we suffer if you, or any employee, agent or invitee of yours, directly or indirectly, and wilfully or negligently:

- a) damages or destroys any property of ours, or of another person located within the Venue or any of our buildings at any time you have access to the Venue for the purposes of this Agreement; or
- b) injures, or causes the death of, any person within the Venue or any of our buildings or grounds at any time you have access to the Venue for the purposes of this Agreement.

9.2 This indemnity is a continuing and independent obligation, survives termination or expiry of this Agreement, and includes any expense we incur on a full indemnity basis.

### 10. TERMINATION

10.1 We may terminate this Agreement immediately and at any time, without notice to you, if you:

- a) do not pay on time any amount due to us under this Agreement;
- b) become bankrupt or insolvent; or

## CATERING SERVICES AND VENUE HIRE TERMS AND CONDITIONS

c) do not observe another obligation under this Agreement when we tell you to do so.

10.2 If we terminate this Agreement, you cannot hold us liable for, and agree to release us from, any claim, loss or expense you incur as a direct or indirect consequence of our termination.

### 11. SECURITY AND ACCESS

11.1 You agree that:

- a) unless the Confirmation/Event Order permits you access at other times, you may only have access to the Venue during the Confirmation/Event Order Period;
- b) any authorised officer of ours has full and irrevocable authority to remove any person (including you) from, or to prevent them from entering, the Venue if, in his or her reasonable opinion:
  - i. the Venue is being used for a purpose other than the Function;
  - ii. you, or an employee, agent or invitee of yours engages in conduct that we, acting reasonably, consider is (or likely to be) a nuisance, or compromise our safety or security procedures;
  - iii. the capacity specified in the Schedule is, or appears, to have been, exceeded; or
  - iv. there is any actual or suspected emergency that warrants evacuation of the Venue.

11.2 you will pay the cost of security required at your event, as notified by us in your Event Order.

### 12. GOVERNING LAW

The laws in force in New South Wales govern the terms of this Agreement. You and we agree to submit to the non-exclusive jurisdiction of the courts exercising jurisdiction in that State, including any courts of appeal from them.

By issuing the Confirmation/Event Order and receiving email confirmation from the Client, the Client accepts these terms and conditions.

