



Mulgrave
Country
Club

Your Club

Function Packages



MULGRAVE COUNTRY CLUB

ABN 16 004 568 610

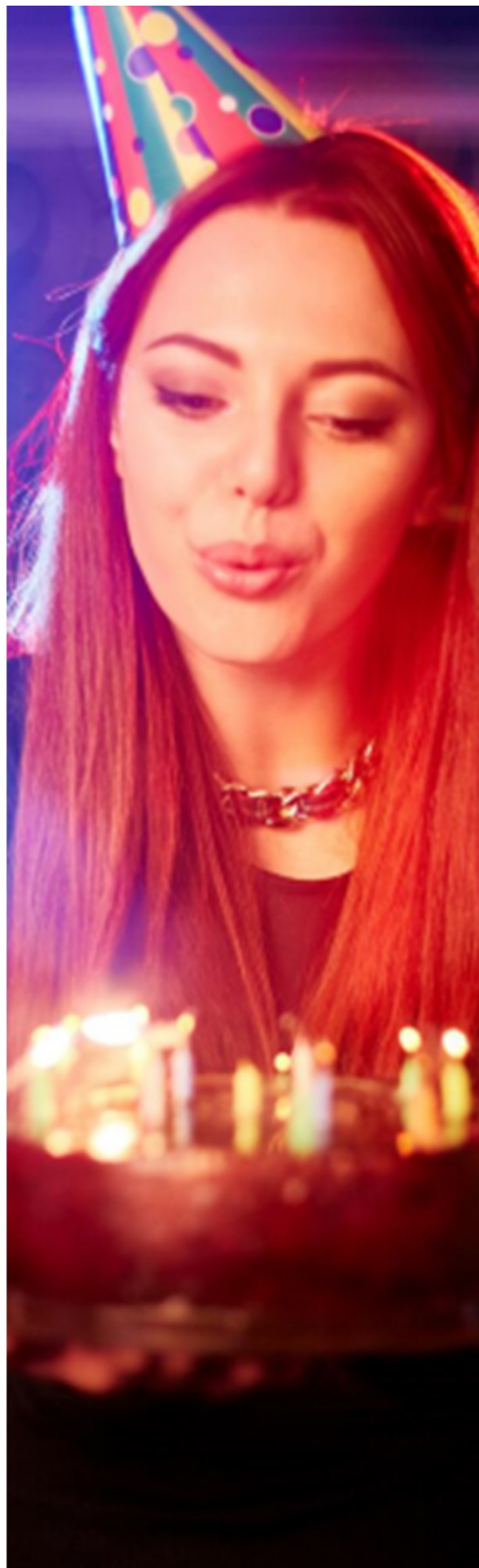
Corner Wellington & Jells Roads

Wheelers Hill 3150

Tel. 03 9582 4600 • Fax. 03 9582 4699

www.mulgravecc.com.au •

information@mulgravecc.com.au





Thank you for considering Mulgrave Country Club to host your next event.

Whether it is a Sit Down dinner for 30 guests or a Black Tie event for 190 people, we have what you are looking for. Our Function Rooms are modern with their own distinct style. Three of our Function Rooms have their own private terrace and beautiful views of the Club's grounds.

Located on the corner of Wellington and Jells Roads Wheelers Hill, Mulgrave Country Club has been in operation since 1961. The Club has been renovated in recent years and is considered one of the finest licensed and sporting clubs in Victoria .

Our Function Packages can be tailored to your needs by our dedicated Functions and Events Team. Whether it is a birthday celebration, engagement party or a corporate function, Our professional Functions and Events Team will make sure your wishes are met.

We cater for both Sit Down meals as well as Cocktail functions.

We invite you to book an appointment with our experienced Functions and Events Team for a private tour of the function rooms and to discuss about our packages.

We look forward to hearing from you.

Kerry Scarlett

General Manager

ROOM HIRE COSTS

5 hours Duration

Rooms	Members	Non Members
Heritage	\$100	\$150
Panorama	\$225	\$275
Mulgrave	\$300	\$350
Mulgrave + B2	\$450	\$500
B2 Terrace	\$200	\$250

Room Hire Inclusions

- 5 Hour Duration
- White or Black Table Cloths
- Table Settings
- Paper Napkins — Coloured
- Dance Floor
- Clothed Cake and Gift Table
- Iced Water

Cakeage Surcharge

- Heritage / B2 Terrace — \$50
- Panorama / Mulgrave — \$100

Optional Extras

- Data Projector & Screen — \$80.00
- Prices on demand:
- Photo Booth

ROOM CAPACITY

Room	Round Tables Banquet	Round Tables -Buffet	Cocktail	With Dance Floor
Heritage*	40	N/A	50	N/A
Panorama**	150	120	150	120
Mulgrave**	180	150	180	120
Mulgrave + B2	230	220	250	200
B2 Terrace	60 (Trestles)	50 (Trestles)	70	N/A

*Please note there is no bar and no dance floor in the Heritage Room OR B2 Terrace

**Please note minimum numbers are required for the Mulgrave Room and Panorama Room on Fridays, Saturdays and Sundays as follows:

Mulgrave Room: Minimum of 90 adults seated or 100 adults cocktail style

Panorama Room: Minimum of 60 adults seated or 80 adults cocktail style

Functions held on Sunday will incur an additional charge of \$5 per person

Functions held on Public Holidays will incur a additional charge of \$10 per person

* Please note capacities are subject to change due to Covid 19 restrictions and current Victorian DHHS guidelines

Mulgrave Room + B2:

- Caters for up to 300 people
- Bar Facilities
- Dance Floor
- Data Projector and Screen
- Air Conditioning
- Block out Blinds
- In built Audio System
- Portable Stage



Panorama Room:

- Caters for up to 150 people
- Dance Floor
- Bar Facilities
- Data Projectors and Screens
- Air Conditioning
- Block out Blinds
- Private Balcony
- Portable Stage
- In built Audio System



Heritage Room:

- Caters for up to 40 people
- Data Projector and Screen
- Air Conditioning
- Block out Blinds



FINGER FOOD MENUS

Minimum Numbers of 30 people

\$32.00 per person

8 Savoury Items

\$37.50 per person

10 Savoury Items Or 8 Savoury & 2 Sweet Items

Tempura prawns | wasabi mayo

Lamb kofta | spiced yoghurt | paprika (gf)

Prawn twisters | nahm jim sauce

Chicken skewer | honey | soy | garlic

Quiche Loraine | ketchup

Gourmet sausage rolls | ketchup

Southern fried chicken bites | aioli

Salt & pepper calamari | aioli

Fish & chips | Tartare Sauce | Lemon

Assorted Sushi | soy sauce | wasabi

Assorted Rice Paper Rolls | soy sauce

Mac n cheese croquettes | truffle mayo | parmesan

Beef & red wine pie

Butter chicken pie

Cauliflower, cheese & leek pie (v)

Gourmet spinach & ricotta rolls | ketchup (v)

Vegetable samosa, spring roll, platter (v)

Vegetarian arancini balls | aioli (v)

Quiche spinach & cheese (v)

Only with \$37.50 menu (Up to 3 choices)

Pork belly bites | caramelized apple sauce

Oysters | Natural

Cheeseburger sliders | ketchup | american mustard | pickles

Pulled pork sliders | smoked bbq sauce | slaw | pickles

Prawn cocktail boats

Sweets

Chocolate coated profiteroles

Fresh fruit platter

Assorted mini cakes

Assorted vegan bites (ve, gf, df, nf)

V – vegetarian

Ve – vegan

Vo – vegan option available

Gf - Made with non-gluten containing ingredients

Df – dairy free

Nf – nut free

* Please note this menu is subject to change due to Covid 19 restrictions and current Victorian DHHS guidelines

While we will endeavour to accommodate requests for special meals for customers who have food allergies or intolerances, we cannot guarantee completely allergy-free meals. This is due to the potential of trace allergens in the working environment and supplied ingredients.

3 COURSE MENUS

Minimum Numbers of 40 people

\$52.95 per person

Menu includes Tea and Coffee

Entrée - Choose 2

Chimi Churri Prawns | mizuna & chard leaves | grilled fennel | chorizo | feta | grapes | molasses

Roasted Pumpkin Ravioli | pumpkin cream | pine nuts | spinach | sage | parmesan

Salt and Pepper Calamari | Rocket Salad | Lemon | Chilli Hollandaise

Pepper Crusted Sliced Beef | watercress | radish | textures of beetroot | peppers | coriander lime Glaze

Main - Choose 2

Lamb shanks | creamy mash | seasonal vegetables | pan gravy

Atlantic salmon | caponata | potato gallet | crispy kale | lemon

Paprika rubbed chicken breast | rosemary potato | asparagus | chicken jus

***Eye fillet steak** | creamy mash | broccolini | jus

** Eye fillet will incur \$5pp surcharge*

Dessert - Choose 2

Lemon Meringue | Baked Lemon Curd Encased In a French Butter Pastry Shell Topped With Meringue

Passion Fruit & Raspberry Tart | Passionfruit Mousse Infused with Fresh Raspberries on a Sable Breton Topped with a White Chocolate Ganache.

Sticky Date Pudding | Decadent Sticky Date Pudding Topped with a Self Saucing Butterscotch Sauce.

Mars Cake | Moist Chocolate Cake with Layers of Caramel and Chocolate Ganache, Topped with a Chocolate Glaze.

\$62.95 per person

Menu includes Tea and Coffee

Entrée - Choose 2

Spinach & ricotta cannelloni | tomato sugo | grated cheese | basil

Seared scallops | pea puree | pangrattato | evo

Lamb backstrap | romesco | quinoa tabuli | spiced yoghurt

Confit duck leg | braised lentils | rocket | vincotto sauce

Main - Choose 2

Eye fillet steak | potato rosti | broccolini | black garlic butter | grilled shallot | red wine jus

Barramundi fillet | lemon herb potato | asparagus | caper butter |

Braised beef cheeks | celeriac & potato cream | green beans | gremolata | port sauce

Crispy pork belly | cauliflower puree | florets | peas | apple chutney | pomegranate jus

Herb and Parmesan Chicken Breast | pommes aligot | asparagus | heirloom carrots | chicken jus

Dessert - Choose 2

Black Forest | Layers of Vanilla Mousse, Layers of Chocolate Sponge, Whole Sour Cherries topped with Chocolate Curls and a Sour Cherry Compote.

The Grand Marnier | Orange Mousse Infused with Grand Marnier wiyj a jaconde Centre on a Dacquoise Base.

The Salted Caramel | Salted Caramel and Chocolate Mousse on a Chocolate Sponge Base, Topped with a Caramel Glitter Glaze.

Opera | Espresso Crème, Layered with Chocolate Ganache and Syrup Soaked Jaconde.

Apple & Raspberry Crumble | Apple and Raspberry Crumble Encased In a French Butter Pastry Shell

While we will endeavour to accommodate requests for special meals for customers who have food allergies or intolerances, we cannot guarantee completely allergy-free meals. This is due to the potential of trace allergens in the working environment and supplied ingredients.

CARVERY BUFFET

Minimum Numbers of 60 people

\$50.95 per person

Buffet Menu includes a Tea and Coffee Station

Choose 1 of the following Soup Dishes

All Soups are served with a Bread Roll and Butter

Roasted butternut pumpkin | pesto | herb croutons

Potato & leek soup | herb croutons

Root vegetable soup

Choose 2 of the following Roast Meats

Roast Pork

Succulent Beef

Roast Lamb Leg

Roast Turkey Breast

Glazed Leg Ham

Choose 1 of the following Dishes

Butter chicken curry | authentic style | mint yoghurt | mango chutney

Lamb Rogan Josh | tender lamb curry | mint yoghurt

Coq Au Vin | chicken supreme | bacon | mushroom | Napoli sauce | herbs

Choose 1 of the following Rices

Steamed Saffron basmati rice

Steamed white basmati rice

Choose 2 of the following Dishes

Vegetarian or Beef Lasagne

Ricotta & spinach cannelloni | Napoli sauce | parmesan cheese

Penne Bolognese | beef mince & tomato braise | parmesan cheese

Chicken noodle wok | Asian vegetables | sweet soy sauce | hokkien noodles

Sides

Cauliflower gratin

Rosemary & garlic roasted potatoes

Roasted root vegetable medley

Salads

Garden salad

Potato salad

Greek salad

Coleslaw

Choose 1 of the following Desserts

House-made Apple Crumble

Sticky Date Pudding

Desserts

Fresh Seasonal Fruit Salad

Selection of Cakes

Pavlova

Fresh Cream

ADDITIONAL OPTION — COLD SEAFOOD PLATTER \$120 EACH

Whole Cooked Prawns

Marinated Prawns

Smoked salmon

Chilli & tomato mussels

Oysters

CHILDREN'S MENU PRICES

2years - 12years

Finger Food \$24.95pp

Same Selection as Adult Menu

2 Course \$16.95pp

Main - Choose 1

6 Chicken Nuggets and Chips

Fish & Chips

Cheeseburger & Chips

Spaghetti & Meatballs

Dessert - Choose 1

Vanilla Ice Cream and Sprinkles

Fruit Salad

Buffet \$24.95

10 Children and less: 6 Chicken Nuggets & Chips Served to the table +

Selected menu

11 Children and more: Chicken Nuggets & Chips Served on Buffet +

Selected menu

While we will endeavour to accommodate requests for special meals for customers who have food allergies or intolerances, we cannot guarantee completely allergy-free meals. This is due to the potential of trace allergens in the working environment and supplied ingredients.

Summer Nights on the Terrace

October – April

* Barefoot Lawn Bowls available on Friday Nights \$15pp during this time of the year.

B2 Terrace

- Caters for up to 60 people
- Over Head Heaters
- Drop down Blinds
- Under Cover
- Over Looks Bowling Greens



Cabana's

- Caters for up to 50 people
- 4 Private Cabanas
- Over Head Heaters
- Drop down Blinds
- Under Cover
- Over looks Bowling Greens

BBQ ON THE TERRACE

Minimum numbers of 40 - Maximum 50

BBQ Buffet \$52.95pp

Sirloin Minute Steaks

Hickory Smoked BBQ Pork Ribs

Grilled Spiced Chorizo

Honey Soy Glazed Chicken Wings

Bbq Sausages

Vegetarian Skewers

Char grilled corn on the cob

Idaho baked potato

Condiments

Sour cream

Cheese

Bacon

Spring onion

Roasted Root Vegetable Salad

Greek salad

Coleslaw

Bread Rolls

Dessert

Fruit platter

Assorted Petit fours

CABANA PACKAGES

Includes Area Hire Fee

Gourmet Grazing and Food Platters & Bar Tab

PACKAGE 1 - \$1200 - 15 - 20 Guests

*Includes Area fee + Bar tab valued at \$500

PACKAGE 2 - \$1800- 20- 30 Guests

*Includes Area fee + Bar tab valued at \$700

PACKAGE 3 - \$2500 - 30 - 50 Guests

*Includes Area fee + Bar tab valued at \$900

MENU

Grazing Platter

Pumpkin hummus & tzatziki dip, marinated local olives with feta & chorizo

Grilled flatbread, sourdough, lavish, water cracker, grissini, cheddar, brie cheese, blue cheese, grapes, passionfruit, strawberries, berries, quince paste, dried apricots toasted walnuts, prosciutto, Calabrian salami, kabana

Hot Assorted Seafood Platter

Salt and Pepper Calamari

Prawn Twisters

Fish and Chip Boxes

Fresh Lemon / Tartare Sauce

Hot Assorted Finger Food Platter

Cheeseburger sliders | ketchup | American mustard | pickles

Mac n cheese croquettes | truffle mayo | parmesan

Assorted Mini Pizzas

ADD BAREFOOT LAWN BOWLS

Minimum Numbers of 15 - Maximum 100 - FRIDAY ONLY

\$15PP INCLUDES:

All bowls equipment included

Greens fee for 1 hour bowling session

Introductory bowling information training followed by Social Game tournament organised by Bowling Supervisors

RULES:

1. Flat sole shoes ONLY permitted on the greens
2. Please adhere to booking time by being punctual
3. Consumption of alcohol or smoking on the greens is NOT permitted, (however around the green is permitted)
4. Sitting on the bank with feet on the green or in the ditch is NOT permitted
5. No running on or around the greens
6. No deliberate dropping of bowls or damaging greens
7. Bowling may be cancelled due to rain or extreme heat (you will receive notification)
8. Hats and sunscreen for hot weather



PLEASE NOTE:

Guest bowlers behaviour is to be of the standard that respects the game of bowls and any person deemed to be adversely effected by alcohol will be excluded from the programme. All our staff are trained in the responsible service of alcohol and any member, guest or patron displaying signs of intoxication will be asked to leave the premises.

Crude behaviour and unbecoming language WILL NOT be accepted under any circumstances and will result in immediate expulsion from the club.

* No singlets or rubber thongs are permitted.

BEVERAGES

Option 1 - Beverage Package - \$40 per person

4.5 Hour Duration

Carlton Draught Tap Beer

Great Northern Tap Beer—Mid strength

Bulmers Apple Tap Cider

Coke

Diet Coke

Lemon Squash

Lemonade

Willowglen Brut Sparkling

Willowglen Semillon Chardonnay

Willowglen Semillon Sauvignon Blanc

Willowglen Cabernet Merlot

Willowglen Shiraz Cabernet

Willowglen Moscato

Apple Juice

Orange Juice

Excludes spirits and all other drinks from beverage list that are not listed below. These can be purchased individually at competitive rates

Option 2 - On Consumption (Bar Tab)

Mulgrave Country Club can provide your choice of drink selections up to the value that you nominate.

Our staff will ensure that this level of spending is observed.

We suggest Light and Heavy Beers, Red and White Wines, Soft Drinks, Orange and Apple Juices and Sparkling Wine to toast.

Option 3 - Individual Purchase

Drinks can be paid individually by guests from the bar.



TERMS AND CONDITIONS

BOOKING & CONFIRMATION

Tentative bookings are held for seven days only. Function clients are required to pay the associated room hire fee and catering deposit and return signed Terms and Conditions to confirm their booking or the request will automatically be released. Final numbers on which all charges will be made must be given to the club 10 days prior to the function.

DEPOSIT

A \$150 Catering Deposit is required in addition to the Room Hire Fee for all bookings. The Catering Deposit is then used as a credit towards your final catering total, only if you provide both final numbers and menu selection ten days prior to your Function. If this requirement is not met the \$150 will be used as an additional charge on top of your Function Total.

PAYMENT

Payment for security (if applicable), food and fixed price drink accounts must be received in full, ten days prior to the function by cash, bank cheque, eftpos or credit card. For an "on consumption" drink account, payment is required at the conclusion of the function by credit card or cash. (Amex Card payments will incur a 1% surcharge and 3% for Diners). Refunds cannot be given for guests once final numbers and payment have been received.

All charges made are inclusive of GST. Prices charged may vary slightly from those originally quoted, however all attempts will be made to communicate these to our function clients. Functions held on Public Holidays will incur an additional charge of \$10 per person and an additional charge of \$5 per person will apply to functions held on Sundays.

RESPONSIBLE SERVING OF ALCOHOL

Mulgrave Country Club practices responsible serving of alcohol meaning that intoxicated or argumentative patrons will not be served and will be asked to leave. Noisy patrons from a function will not be allowed entry back in to the function.

Patrons must carry appropriate identification at all times whilst on club premises. Under aged patrons must not be supplied with alcohol and must be accompanied by a responsible adult. No alcohol or other beverages are to be brought onto the club premises unless being used as presents or prizes. All beverage presents or prizes must be taken from the club unopened. Potato chips, nuts, pretzels and a celebration cake are only permitted to be supplied by the client for consumption at the function. The bar will close 15 minutes prior to schedule function conclusion time.

SIGNING IN

As the Mulgrave Country Club is a club, it is a requirement of the Liquor Licensing Control Act that all non-members are "signed in". For this purpose a guest register is provided and all non-members must fill in their full name and home address upon arrival. Alternatively, a printed list of names and addresses may be provided by the client on confirmation of final numbers. In this case the guests will not be required to complete the guest register.

DRESS CODE

A person, whose dress does not meet the generally required standard of the club, will not be allowed into the club. Function clients must observe the club's dress regulations when areas other than the function room are accessed. Mulgrave Country Club minimum standard is smart casual wear along with a neat and clean appearance. In general all smart shirts, blouses, smart jeans, slacks, shorts and skirts are acceptable. All smart shoes, sport shoes and sandals are permitted. Rubber thongs, scuffs and work boots are not permitted.

MUSIC

After 11.45 pm music volume may be decreased to a level over which the Duty Manager has complete control and cease by 12.00am due to the Club being in a residential area. Please ensure all guests have vacated the Function Room by 12.30am.

PROPERTY DAMAGE

The client will be responsible for any damage that may occur in relation to their function by all guests attending. In addition the client indemnifies Mulgrave Country Club against any claim for loss, damage or theft of any goods belonging to the client or their guests. Mulgrave Country Club strictly adheres to the Health, Liquor Health & Safety Acts and all Federal and State Regulations. The client and their guests also undertake to conform to these regulations as listed.

RESPONSIBILITY

Sparklers, Candles, Smoke and Fog Machines are prohibited from use. Guests are only permitted to smoke in nominated areas. If the MFB is required to attend through the use of the previously listed, the client will be liable for any charge incurred.

SECURITY

All Functions require a security guard or in the opinion of the Management of Mulgrave Country Club it is necessary to employ additional staff for the purpose of maintaining security at any function, the cost of \$200 (for one security guard) for employing such staff shall be added to the function charge, payable by the client. At the end of each Function,

Security will refuse entry to the Mulgrave Country Club Gaming area, or Café, or Terrace to any patron who is intoxicated or abundantly loud.

*All 21st Birthdays will require a Security Guard

DECORATIONS

Nothing is to be nailed, screwed, stapled or adhered to any wall, door or other surface or part of the building. No streamers or other items can be attached to any part of the clubs fittings. The only decorations permitted are table settings and helium balloons, which can be delivered to the club on the day of the function. Confetti is not permitted either inside or outside the premises. Place cards, cake bags etc are the responsibility of the client and should be delivered to the Mulgrave Country Club two days prior to the function. All decorations and equipment are to be removed by the client upon completion of the function. The decision of the Duty Manager shall be deemed final and conclusive.

IN ADDITION

ENTERTAINMENT

Mulgrave Country Club can help put clients in touch with reliable agencies to organize any type of entertainment they may require. Payment of entertainers is the responsibility of the client. It is necessary to indicate whether your entertainer/s require a meal, if so one will be supplied at a cost of \$26.90 per person. Management must be notified of the nature of entertainment booked.

DATA PROJECTOR & WIRELESS INTERNET

Data projector and screen hire can be arranged through the club at a cost of \$80. Wireless internet access can also be arranged at no extra cost. If you require any other audio visual equipment please ask our Functions and Events Team.

PARKING

Our car park caters for approximately 140 cars underground and 270 cars aboveground.

SEATING

Our seating arrangements are very flexible. Most arrangements are possible and our staff will prepare the seating in consultation with the client to suit the function requirements.

MINIMUM CHARGES

Please note that minimum numbers apply for the use of the Mulgrave Room and Panorama Room on Fridays, Saturdays and Sundays. Should the final number of guests fall below the minimum numbers required, the client is still required to pay for the minimum number. See Room Hire charges for details.

CATERING

Should any of your guests require a special dietary meal this is to be notified at least 7 days prior to your function. All dietary requirements except for vegetarian and vegan meals come with a \$5 surcharge. No food is allowed to be taken off the premises.

DANCE FLOOR

There are to be no drinks on the dance floor incase of a spillage non alcoholic or alcoholic.

Shoes are to worn at all times while dancing.

*Dance floor capacities are subject to change due to Covid 19 restrictions and current Victorian DHHS guidelines

RESPONSIBLE SERVICING OF ALCOHOL POLICY

Mulgrave Country Club is committed to the responsible serving of alcohol because we:

- Aim to provide a safe and friendly environment for our guests and staff
- Want to abide by our legal obligations under the Liquor Control Reform Act 1998.

Our staff are trained in the Responsible Serving of Alcohol (RSA). We seek the co-operation of patrons to assist us in achieving our aim to provide the best possible experience for you and your guests.

Therefore, we adopt the following RSA practices for functions:

Whilst the final decision in respect to RSA issues will at all times be the responsibility of the venue, we require you to nominate a responsible person to assist our staff with any issues regarding liquor service at your function.

Minors will be required to be identified, and will not be served alcohol during the function.

Water and non-alcoholic beverages will be readily available at all times.

Guests will be asked before glasses are topped up with alcoholic drinks.

We reserve the right to stop the supply of alcohol to the function guests, or any particular guest/s if it becomes apparent at any time (even prior to scheduled finish) that the guests are intoxicated.

Guests who are intoxicated will not be served any alcohol and will be required to leave the premises.

All guests are encouraged to ensure they have safe transport from the function.

Staff will offer to call a taxi for any guest/s they consider should not be driving.

We respect our neighbors, and encourage our customers to leave the premises in a manner that does not disturb the amenity of the area.

We know that you will agree with the sentiments of this policy, and it is understood when you book your function. Your co-operation with the objectives set out above is a term of the contract between us. We will not be liable for any loss experienced by you or your guests by the implementation of any of the elements of this policy.

COVID 19 RESTRICTIONS AND CANCELLATIONS

Menus & Room Capacities are subject to change due to COVID-19 restrictions and current Victorian DHHS guidelines

If your event is cancelled because of COVID-19 restrictions released by the Victorian DHHS you will receive a full refund of your deposit.

Mulgrave Country Club will supply the COVID-19 SAFE PLAN upon request or it can be downloaded from the website

If guests numbers decline due to contracting COVID-19 more than 5 days prior to the event the costs will be split 50/50 between the Client and Mulgrave Country Club . The Credit will be put toward the Bar tab

If guests numbers decline due to contracting COVID-19 4 days prior to the event the meals will be packaged for the client to take home at the conclusion of your event — **EXCLUDING BUFFET FUNCTIONS**

Proof of guests contracting COVID-19 stating date of the positive results will be required, PCR results or RAT test will be accepted.

CANCELLATIONS & REFUNDS

- Cancellation more than 60 days before the event: **100% refund**
- Cancellation less than 60 days and more than 30 days before the event: **90% refund**
- Cancellation less than 30 days, but more than 14 days: **80% refund**
- Cancellation 14 days or less, **no refund**
- Cancellation must be in writing. The effective date is the date of dispatch.

Function Details

Function Date _____ Function Room _____

I/We _____

have read and accept the terms and conditions above and the Mulgrave Country Club's Responsible Serving of Alcohol Policy.

Name of Event: _____

Client's Contact Number : _____

Client's Email Address : _____

Client Signed

Functions Manager/Coordinator Signed

Date

Date

MCC STAFF ONLY

Security Guard YES/NO





**Mulgrave
Country
Club**

Your Club

**Credit Card Authorisation Form– This is required to be filled out and kept as a bond
no money will be taken unless authorised by card owner**

NAME ON CARD: _____

TYPE OF CARD: ☐ VISA ☐ MASTERCARD ☐ AMEX (Surcharge Applies)

CARD NUMBER: ____/____/____/____

EXP DATE: ____/____/20____

CVV/ SECURITY CODE: ____

(VISA and MASTERCARD- Last 3 digits on back of card. AMEX- 4 Digits on front top right of card)

BILLING ADDRESS: _____

CITY: _____ STATE: _____ POST CODE: _____

PHONE NUMBER: (____) _____ - _____

BY SIGNING THIS DOCUMENT, I AUTHORISE THE MULGRAVE COUNTRY CLUB TO USE MY CREDIT CARD DETAILS, PROVIDED ABOVE, TO COLLECT ANY MONEY SHOULD DAMAGES BE DONE TO THE VENUE IN RELATION TO MY FUNCTION. FINAL AMOUNT WILL BE DETERMINED BY THE GENERAL MANAGER.

SIGNED BY CARD HOLDER: _____

DATE: ____/____/20____

DATE OF FUNCTION: _____