

QA_{hotel}

64 James Street
NEW FARM 4005

QA hotel
64 James Street, New Farm
PH: 07 3358 2799 EMAIL: functions@qahotel.com

Function Rooms:

SKY BAR:

Located upstairs at the QA Hotel, the Sky bar provides the ultimate space for social & corporate functions. With two open rooms, polished timber flooring, illuminating bar modified to suit your mood, this area can host up to 120 people for a sit down affair or 250 people for a cocktail affair

Perfect for corporate dining, Engagement parties, Weddings, Business meetings & seminars, Christmas parties or birthday parties, we can cater & tailor for all your function needs.

FACILITIES INCLUDE:

Large self contained bar, dance floor, private bathrooms, air conditioning, 4 plasma screens,
High quality in house sound system.

Please note for bookings on Friday & Saturday nights, a minimum spend of \$3000 applies (minimum catering spend of \$500) and is restricted to groups of 50 or more sit down & 80 or more stand up. The Sky Bar is available to midnight only.

ROOM HIRE: \$300 for up to 5 hours



CELLAR BAR:

The iconic cellars of the QA Hotel have been transformed to create a secluded underground bar. Together with the authentic rustic feel, the Cellar bar brings back the old world charm of yesteryear. Holding 120 guests for a standup affair or up to 50 guests for a sit down affair, the Cellar bar is ideal for a celebration of any kind, including birthday or cocktail parties, sit down dinners & buffets, degustation dinners & corporate parties.

FACILITIES INCLUDE:

Self contained bar, air conditioning, 3 plasma screens, High quality in house sound system

Please note for bookings on Friday & Saturday nights, a minimum spend of \$2000 applies (minimum catering spend of \$500) and is restricted to groups of 40 or more sit down & 50 or more stand up. The Cellar Bar is available to midnight only.

ROOM HIRE: \$250 for up to 5 hours



BOARDROOM:

The QA's exclusive boardroom located on the second floor, is perfect for business meetings, small conferences or workshops, seating around 16 people around a grand timber boardroom table. This stylish room can also double as a banquet setting for special occasions.

FACILITIES INCLUDE:

Self contained bar fridge that can be stocked with refreshments, air conditioning, Plasma television, hdmi & VGA connections for presentations, high quality in house sound system

ROOM HIRE: \$100

MAIN BAR & RESTAURANT:

Areas at the main bar can be sectioned off for groups of up to 50. Areas of the restaurant can be sectioned off for dinner bookings for groups of up to 40 people. Bookings essentials & specialty menus apply. Please contact the hotel for availability.

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Catering at the QA:

COCKTAIL PARTIES:

With our selection of platters, packages & noodle boxes, you can create your perfect menu for your stand up event. Select platters, designed for 10 to 15 people, for a more casual affair or select from our complete packages. Add to your platters or packages, with our selection of noodle boxes and desserts to create a menu to surprise and please your guests.

- Orders for catering required 10 days prior to function with payment 3 days prior to your function
 - Please use attached order forms
- Menus are seasonal and may change without notice

COLD PLATTERS

BREAD & DIPS:

A trio of housemade dips with toasted sour dough

\$30 per platter

With crudites \$36 per platter

ANTIPASTO PLATTER:

Marinated Kalamata Olives, Marinated Grilled Pumpkin, Sweet Potato, Mushrooms, Bell Peppers, Semi Dried Tomatoes, Bocconcini, Assorted Salamis Toasted sour Dough

\$95 per platter

CHEESE PLATTER:

Selection of cheeses served with lavosh bread, muscatels & quince paste

\$95 per platter

SUSHI PLATTER:

California rolls, Teriyaki beef & mushroom, Spanner crab & wasabi mayonnaise, Chicken, avocado & cucumber

50 pieces \$60 per platter

100 pieces \$110 per platter

GOURMET SANDWICH PLATTER:

Chef's selection of gourmet sandwiches, rolls & wraps

20 rounds \$65 per platter

ASIAN PLATTER:

Californian Sushi Rolls, Duck Rice paper rolls, Teriyaki salmon

45 pieces \$120 per platter

DESSERT PLATTER:

Chef's selection of mini desserts

30 pieces \$90 per platter

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HOT PLATTERS

MIXED PLATTER 1:

Housemade sun dried tomato & chorizo sausage rolls, vegetarian spring rolls & buffalo wings
60 pieces \$70 per platter

MIXED PLATTER 2:

A selection of house made beef & ale pies, tempura prawns & marinated chicken skewers
60 pieces \$85 per platter

MIXED PLATTER 3:

Sesame Prawns on a stick, Oysters Kilpatrick, Mini Prawn & Bug Cocktail (cold)
45 pieces \$120 per platter

MIXED PLATTER 4:

A selection of Spicy BBQ Buffalo legs, mini wagyu burgers, mini gourmet hotdog
45 pieces \$100 per platter

MIXED PLATTER 5

A selection of house made Tempura Prawns, house made Salmon cakes, Zucchini & fetta Fritters
45 pieces \$100 per platter

WOOD FIRED PIZZA PLATTERS

Select 1 variety per platter: Pepperoni, Capsicum & Olive OR Chicken, Bacon & Mushroom OR Margarita
\$40 per platter for 25 slices

NOODLE BOWLS

Only available with platters or packages
\$7 per person
Minimum 30 noodle bowls

Spicy Satay Chicken
Served w' jasmine rice & deep fried shallots

Asian Glass noodle Salad
W' chicken

Chorizo
W' a warm marinated potato, roasted capsicum & aioli salad

Spicy house made meat balls
Tossed w' linguine

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PACKAGES

QUEEN PACKAGE

\$19.50 per person

Please select 1 cold & 6 hot OR Please select 2 cold & 5 hot

COLD CANAPES

Mini bruschettas

Mini Japanese Sushi

Wild Mushroom Pate on Melba toasts

Duck Rice Paper rolls

HOT CANAPES

Chicken Skewers

House made Semi dried tomato & chorizo sausage rolls

Beef & Ale Pies

Fish Cakes

Zucchini & Fetta Fritter

Vegetarian Spring rolls

Spicy bbq buffalo legs

Mixed Pizza slices

KING PACKAGE

\$24.50 per person

Please select 1 cold & 6 hot OR Please select 2 cold & 5 hot

COLD CANAPES

Duck Rice Paper Rolls

Mini Japanese Sushi

Asian Style Salmon

Mini Prawn & Bug Cocktail

Oysters Natural

HOT CANAPES

Mini Wagyu Burgers

Sesame Prawns on a stick

Gourmet mini hot dogs

Beef & Ale Pies

Tempura Prawns

Oysters Kilpatrick

House made salmon cakes

Zucchini & fetta fritters

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Catering at the QA:
SIT DOWN AFFAIRS:

With our choice of Sit Down Menus & buffets, allows us to create a memorable event for your guests. We have options available for groups of 20 people up to 120 people.
All our menus are guidelines only and if you require something special, please discuss your special requirements with your function co ordinator.

- Orders for catering required 10 days prior to function with payment 3 days prior to your function
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RESTAURANT MENUS:

Restaurant limited choice & set menus available on request

FUNCTION SIT DOWN MENUS:

\$40 per person 2 course alternate drop

\$50 per person 3 course alternate drop

Please select 2 items for an alternate drop menu:

ENTRÉES:

½ dozen Oysters 3 ways— Natural, Kilpatrick & marinated
Moreton Bay Bug & prawn cocktail w' tobiko & seafood sauce
Chilli & pesto Linguine
Duck & Beetroot Salad
Sesame Crusted prawns on a stick

MAINS:

Duck, Pork and Fennel Sausage
w/ almond puree, deep fried hollandaise & minted peas
Grilled Salmon or Reef fish
W' Orange, Beetroot & Goats Cheese Salad, Dressed with Raspberry Vinegar Reduction
Roasted eye fillet served medium
w' mushrooms, potatoes, beetroot & leek
Braised Lamb shank
w' garlic potato puree & salad of roast garlic, bacon, rosemary & cress
Roasted duck
w' sauted cabbage, pancetta, jus & carrots
Pork Cutlet
w' a prawn, tabiko & chilli mayonnaise
Mushroom risotto
w parmesan truffle foam

DESSERTS:

white Chocolate & honey comb semi freddo
Chocolate Brownie
w' chocolate truffle
Baked Cheesecake
W' balsamic & pepper strawberries
Cheese plate
with vintage cheddar, brie, muscatels, quince paste & lavosh

Special dietary requirements:
Please notify your function coordinator of any special dietary requirements 10 days prior to your function
TEA & COFFEE: self serve with desserts
\$3 per person

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Buffet Menus:

QUEEN BUFFET

Choice of 2 Meats, 1 braised dish, 3 Salads, 2 Desserts and all Vegetables plus breads and condiments
\$48 per head

KING BUFFET

Choice of 2 Meats, 2 braised dishes, 4 Salads, 3 Desserts and all Vegetables plus breads and condiments
\$55 per head

MEAT SELECTION

Honey Glazed Roast Ham on the Bone

Portuguese Roasted Chicken

Pepper and Mustard Roast Beef

Roast Leg of Lamb, Garlic & Rosemary

Roast Pork & Apple Sauce

BRAISED DISHES

Beef Curry Served w/ coconut rice

Chicken Coq au vin Served with wet parmesan polenta

Sweet and Sour Pork w Pineapple Cappacio Served with coconut rice

Chorizo and Prawn Paella

SALAD SELECTION

Tomato and Bocconcini and Basil Salad

Pumpkin, Feta, Olive, Rocket and Pine nut Salad

Caesar Salad

Fresh Garden Salad w Vinaigrette

Pear, Walnut, Gorgonzola and Bacon Salad

Taboulli

Asian Herb salad w Nahm Jim

VEGETABLE SELECTION

Oven Roasted Pumpkin, Parsnips, Roast Potato, Onion, Sweet Potato

CHEESE & DESSERT SELECTION

Poppy Candy Cheesecake with Fairy Floss

Warm Chocolate Brownies, White Chocolate Anglaise

Meringue w/ Vanilla Bean Cream and Strawberry Soup

Jam Doughnuts w/ Chocolate Dipping Sauce

Vanilla Bean Pancotta w/ Apple Jus

Selection of cheeses w/ Lavosh Bread

ADDITIONAL ITEMS (AVAILABLE ON REQUEST):

Extra \$20 per head

Fresh Prawns, Whole Baked Fish, Oysters Natural Oysters, Sand Crabs, Fresh Cod with Japanese Crumbs

TEA & COFFEE: self serve buffet with dessert

\$3 per person

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Beverage at the QA:

- Prices and products may change without notice

To create the perfect event, select from beverage packages or bar accounts providing your guests with your choice of beverages.

Full bar facilities available in both Sky Bar & Cellar Bar.

BEERS ON TAP

SKY BAR: Cascade light, Pure Blonde, Carlton Draught & Carlton Mid strength

CELLAR BAR: choose 2 beers from selection below

	Pot	Schooner	Pint
Cascade Premium Light	3.3	4.7	6.2
Xxxx Gold	3.6	4.8	6.3
Carlton Midstrength	3.6	4.8	6.3
Blue Tongue Lager	4.0	6.0	7.5
Bruers Bright	4.0	6.0	7.5
Carlton Draught	3.9	5.8	7.4
Carlton Dry	3.9	5.8	7.4
Cascade Pure	4.1	6.2	7.6
Coopers Pale Ale	4.4	6.4	7.9
Fat Yak	4.6	6.8	9.0
Hahn Super Dry	4.4	6.4	7.9
Kronenberg '1664'	4.8	7.0	9.2
Pure Blonde	4.0	6.0	7.5
Pure Blonde White "wheat beer"	4.0	6.0	7.5
Glass			
Asahi Super Dry		8.5	
Peroni		6.4	11.0
Bullmer Cider	4.75	6.9	8.8

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Bottled Beer

Australian

Boags Premium Light	5.0
Boags Premium Lager	6.0
Big Head	6.5
Carlton Midstrength	5.0
Coopers Sparkling	6.5
Crown Lager	6.5
GNB Super Crisp Lager	6.0
Hahn Premium Light	5.0
Hahn Super Dry 3.5%	5.0
James Squire Porter	7.0
James Squire Amber Ale	7.0
James Squire Golden Ale	7.0
James Squire IPA	7.0
James Squire Pilsener	7.0
James Squire Sundowner	7.0
Little Creatures Bright	7.0
Little Creatures Pale	7.0
Little Creatures Roger	7.0
Pure Blonde Naked	5.0
Sth Seas Pale Ale	6.0
Tooheys Extra Dry	5.5
Victoria Bitter	5.0
Xxxx Gold	5.0
Xxxx Summer	5.5
XXXX bitter	5.0

Imported

Becks Beer	6.5
Beer Lao	7.0
Budweiser	6.5
Carlsberg	6.0
Corona	7.0
Guinness	7.5
Grolsch	6.0
Heineken Lager	6.5
Kilkenny	7.5
Stella Artois	7.5
Peroni Nastro Azzuro	7.0

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BEVERAGE PACKAGES:

The below drink packages are available in all areas of the hotel for groups of 30 or more, in conjunction with a substantial food package only.

BASIC PACKAGE:

Includes:

Hightide 'Dunes' Sparkling, Regional SA
Hightide 'The Breakers' Semillon Sauvignon Blanc, Regional SA
Hightide 'Deepwater' Cabernet Merlot, Regional SA
Domestic Draught Beer (pots and schooners only)

Soft drink and juice

2 Hours: \$28.00

3 Hours: \$39.00

4 Hours: \$44.00

PREMIUM PACKAGE:

Includes:

Yarra Burn Premium Cuvee or Round 2 Sparkling
Robert Oatley Cabernet Merlot, Or Rymill "The Yearling" Cabernet Sauvignon
Ataahua Sauvignon Blanc Or Voyager Estate Sauvignon Blanc Semillon
Domestic Draught Beer (pots and schooners only)

Domestic Stubbies

Soft Drink And Juice

2 Hours: \$32.00

3 Hours: \$42.00

4 Hours: \$48.00

*DESIGNER PACKAGES AVAILABLE ON REQUEST
SPIRITS & LIQUEURS NOT AVAILABLE IN PACKAGES
QA Hotel practices Responsible Service of Alcohol

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SPARKLING

Hightide Dunes **Chardonnay Pinot Noir**, SA 6.5 / 32

Round 2 **Sparkling**, Barossa SA 38

Jansz **NV**, Pipers Brook, TAS 45

Les Petites Vignettes, France 8.5/ 48

Louis Bouillot **“Grand Reserve” NV**, France 55

Pol Roger **N.V**, France 95

WHITE WINES

Peter Lehman **Frontignac**, Barossa SA 6.5 / 32

Jim Barry Watervale **Riesling**, Clare Valley SA 7.5/40

Ataahua **Sauvignon Blanc**, Marlborough NZ 7/35

Squealing **Sauvignon Blanc**, Marlborough NZ 9/45

Wirra Wirra **“Hiding Champion” Sauvignon Blanc**, Adelaide Hills SA 48

“The Brothers” by Giesen **Sauvignon Blanc**, Marlborough NZ 60

Forest Hill **Sauvignon Blanc**, Great Southern WA 10/49

Hightide **“The Breakers” Semillon Sauvignon Blanc**, SA 6.50 / 32

Voyager Estate **Sauvignon Blanc Semillon**, Margaret River WA 38

Peppertree **Chardonnay**, Hunter Valley NSW 9/45

Woodlands **Chardonnay**, Franklin River WA 55

Yalumba FDW 7C **Chardonnay**, Adelaide Hills SA 65

Redbank Sunday Morning **Pinot Gris**, King Valley VIC 45

Wild Oats **Pinot Grigio**, Mudgee NSW 6.5/ 32

Fifth Leg **“Whippersnapper” White**, WA 8/39

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RED WINES

Rogers & Rufus Rose , Barossa Valley S.A	36
T’Gallant Juliet Pinot Noir , Mornington Peninsular VIC	9/46
Ten Minutes By Tractor 10X Pinot Noir , Mornington Peninsular VIC	75
Pirie South Pinot Noir , Tasmania	49
Pepperjack Shiraz , Barossa Valley SA	10.9/55
Kay Brothers Basket Press Shiraz , Barossa Valley SA	10 / 49
Taylors Jaraman Shiraz , Clare Valley SA	58
Yalumba Patchwork Shiraz , Barossa SA	45
Hewitson “The Hatter” Shiraz , McLaren Vale SA	85
Wynns Gables Cabernet Shiraz , Coonawarra SA	42
Wirra Wirra Church Block Cabernet Shiraz Merlot , McLaren Vale SA	45
Wild Oats Shiraz Viogner , SA	7/36
Paxton AAA Shiraz Grenache , Barossa SA	48
Hightide Deepwater Cabernet Merlot , SA	6.5 / 32
Robert Oatley Cabernet Merlot , Margaret River & Mudgee Valley	38
Primo Merlot , McLaren Vale SA	8/ 38
Rymill “The Yearling” Cabernet Sauvignon , Coonawarra SA	8/ 38
Vasse Felix Cabernet Sauvignon , Margaret River WA	68
Bibi Graetz Sangiovese , Italy	45

STICKY/FORTIFIED

Torbreck “the Bothie” Frontignac , Barossa SA	375ml 42
Seppeltsfield “No. 6” Tokay , Rutherglen SA	60ml 6.5

Events at the QA:

With all functions, there are other things to consider when putting together your perfect event.

ENTERTAINMENT

With all events, the QA hotel can provide you with a selection of options.

You can choose to use our in house system with our selection of music from our in house dj or our programmed night life system,
Plug in your ipod with your selection of music,

Your own dj or band. (conditions apply for live music in the venue. Please see the terms & conditions)

DECORATIONS

To ensure your event is perfect, the QA Hotel can help with all your decor needs.

You can choose to provide & put up your own decorations (conditions apply: please see the terms & conditions & discuss your options
with your function coordinator)

Or you can choose from a selection of options from the QA Hotel:

BALLOONS

We can provide you with quotes for balloon bouquets & floating balloons for your function

6 BALLOON BOUQUETS With Balloon Weights \$15.50

50 FLOATING BALLOONS 2 colours & metallic or pearlised balloons \$80

100 FLOATING BALLOONS 2 colours & metallic or pearlised balloons \$140

TEA LIGHTS

Let us do the work for you. We will provide & light tealights for your room to create a magical feel for your event.

25 TEALIGHTS scattered around room & lit \$15

50 TEALIGHTS scattered around room & lit \$25

100 TEALIGHTS scattered around room & lit \$45

*please note: you may provide, decorate & light your own tea lights.

CANDLEABRAS

At the QA Hotel, we have four fabulous wrought iron 4 candle candelabras available for our cellar bar.

These may be hired by you for your event

CANDLEABRA with 4 candles \$ 20 per candelabra

TABLE LINEN

To ensure your event looks professional, standard linen for your event is white table linen with black overlays.

This is included in your room hire for standard floorplans only.

If you require specialty set ups & specialty linen please discuss with your function coordinator for a quote.

AUDIO VISUALS

With four Plasmas in the Sky Bar & three Plasmas in the Cellar Bar, we can provide you with the option of showing dvd's during
your event. With all displays, they are required to be in dvd format, low resolution & looped. There is no charge for this service,

however all dvds must be tested at least 3 days prior to the event. For special audio visual presentations, please discuss your
requirements with the functions coordinator

CELEBRATION CAKES

At the QA Hotel, we do allow you to bring in a celebration cake for your event.

A cakeage will apply if the QA Hotel is required to cut, plate or serve the cake.

MINORS

With all functions, we do allow minors to attend with conditions applicable. (please check the terms & conditions with regards to all
minors)

Booking Form

Name of Function	<input type="text"/>	Business Phone	<input type="text"/>
Organisers Name	<input type="text"/>	Email	<input type="text"/>
Function Room	<input type="text"/>	Private Phone	<input type="text"/>
Postal Address	<input type="text"/>	Mobile Phone	<input type="text"/>
Date of Function	<input type="text"/>		
Time From:	<input type="text"/>		
Time To:	<input type="text"/>		
Function Type	<input type="checkbox"/> Breakfast <input type="checkbox"/> Luncheon <input type="checkbox"/> Meeting (U-shape)		
	<input type="checkbox"/> Cocktail <input type="checkbox"/> Dinner Party <input type="checkbox"/> Presentation (theatre-style)		
Catering	<input type="checkbox"/> Breakfast <input type="checkbox"/> Arrival tea & coffee <input type="checkbox"/> Morning tea/Afternoon Tea		
	<input type="checkbox"/> Lunch <input type="checkbox"/> Cocktail <input type="checkbox"/> Dinner		
RSVP Date	<input type="text"/>	Number of People	<input type="text"/>

Credit card details (room hire/deposit)

-Card Type: _____
-Name on card: _____
-Card Number: _____
-Expiry Date: _____

Other relevant details

NB: 21st Birthday Parties incur a \$40 per hour extra security guard surcharge. Alternatively, we offer the option of a minimum food spend subject to the number of guests attending.

Bookings are considered tentative until receipt of the required deposit and this Booking Application Form. Tentative bookings may be re-allocated without notice or liability and shall lapse after 7 days of original reservation if booking form has not been signed and returned.

Payment is required at the end of the evening. If this is not received, it will be deducted from your credit card in full.

I acknowledge having read a copy of the terms & conditions. I further comply with all respects of such conditions on acceptance of this application.

Signed:..... Date:.....

Print Name:.....

Terms & Conditions:

CONFIRMATION -

a booking is deemed to be confirmed when a signed booking confirmation form has been received in addition to a deposit of room hire.

TENTATIVE BOOKINGS -

will only be held for a period of seven days after which time the booking will be released if a deposit and signed booking confirmation sheet has not been received. We reserve the right to release a booking if, after reasonable attempts, we are unable to contact the client.

PAYMENT -

Deposits can be made by cash, credit card, eftpos or cheque. The QA Hotel accepts MasterCard, Visa & Amex. We do not accept

Diners. Company or personal cheques will not be accepted within seven (7) days prior to the function. Full payment is required in full

3 days prior to the event. Payment is required for all confirmed guests regardless of actual attendance on the day (i.e. 25 guest's confirmed and only 20 show then you are still required to pay for all 25 guests as per your confirmation). In the event that there is an outstanding balance on your account at the end of the evening, this amount will be debited from your

credit card guarantee form as supplied by you.

CANCELLATION POLICY -

all cancellations must be made in writing to the QA Hotel to receive a refund of any money of any money paid prior. 90 days notice or

more - deposit refunded in full 60 days notice - 50% of deposit refunded / 50% forfeited

Less than 60 days notice - 100% of deposit forfeited Please note that peak function times (i.e. Christmas and New Years) may warrant a more strict

FINAL NUMBERS & FOOD ORDERS -

final numbers and food orders must be confirmed ten (10) working days prior to the event (in some instances additional food can be ordered on the night if required). The QA Hotel is able to cater for all special dietary requirements at the QA with sufficient notice.

Please mention this when initially ordering food. No food or drinks are to be brought onto the premises from any external source. All

hot food must be served by 10pm (Wk ends) in compliance with kitchen operating times.

SURCHARGES -

functions booked on public holidays are subject to a standard 15% surcharge.

PROOF OF AGE -

upon request all guests are required to provide acceptable photo identification, that being Queensland government issued photographic identification, a current passport, or drivers license. Service of alcohol will be refused to any person who cannot produce appropriate proof of age.

UNDER AGE GUESTS -

in accordance with the current Liquor Licensing Laws, minors (individuals under 18 years of age) must be accompanied by a parent or

guardian at all times, must remain within the function area, and leave the premise by 10pm. We require notification at the time of

booking if minors are expected to attend your event.

ADULT LICENSED EVENTS -

The Queens Arms Hotel will not permit its function facilities to be hired for events where an Adult Event Licence is required i.e.: exotic dancing etc.

I acknowledge having read a copy of the terms & conditions. I further comply with all respects of such conditions on acceptance of this application.

Signed:..... Date:.....

Print Name:.....

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Terms & Conditions (continued):

INTOXICATED GUESTS -

any guest deemed to be intoxicated or behaving in a disorderly manner will be asked to leave the premises immediately.

LOSS OF PROPERTY / BELONGINGS -

the staff and management of the QA Hotel will always endeavour to ensure that a clients property and belongings are protected however we offer no guarantee of this and will not accept responsibility for lost, stolen or damaged property left at the venue prior to, during or after the function

DECORATIONS/DISPLAYS -

The QA Hotel does not permit any decorations or displays to be fixed to any surface of the building without prior approval from Management

DAMAGE -

clients assume full responsibility for their guests and will therefore be held liable for all costs associated to the repair of any damage that may occur to hotel property as a result of the function

AVAILABILITY OF BEVERAGE STOCK -

Any stock from our standard beverage list is available for use in our function rooms. All wines are charged at a per bottle price for bar tabs. Please note: minimum of 10 days notice required for selected wines & beers required in the function room

DESIGNATED OUTDOOR SMOKING AREA -

The Queens Arms Hotel has identified two (2) designated outdoor smoking areas (DOSAs), one along James Street and the other at the back of the QA Hotel. The DOSA is no more than 50% of the total licensed outdoor area. There is an appropriate buffer zone adjoining the outdoor areas. No entertainment is provided in the designated area and adequate signage is placed around the venue.

Upon request, the Hotel has a Smoking Management Plan available.

ENTERTAINMENT IN FUNCTION ROOMS -

The Queens Arms Hotel allows live entertainment in our function rooms. This is on proviso that the entertainment meets the noise level requirements of the venue & at no stage exceeds decibel levels. Please consult your function coordinator for noise level requirements.

Any entertainer or DJ in our sky Bar must provide carpet for under their equipment or instruments.

MINIMUM SPEND -

The Queens Arms Hotel requires a minimum spend by all functions on Friday & Saturday & during peak season i.e. Christmas, New Years, public holidays & special events. If minimum spend is not reached, the difference will be debited from your credit card guarantee form as supplied by you.

I acknowledge having read a copy of the terms & conditions. I further comply with all respects of such conditions on acceptance of this application.

Signed:..... Date:.....

Print Name:.....