



# SPECIAL OCCASIONS

**CANBERRA SOUTHERN CROSS CLUB**

02 6283 7216 • 02 6283 7265 • [events@csccl.com.au](mailto:events@csccl.com.au)



# Welcome to the Canberra Southern Cross Club

Thank you for considering the Canberra Southern Cross Club for your next event. With venues conveniently located across Canberra, we have a range of versatile function rooms to select from. Whether you are planning a small intimate gathering or a large gala dinner, we have a great range of options at your finger tips.

At Woden, our Corinna Ballroom caters for 700 people for a banquet style, and 1,000 for a cocktail event, or choose our Private Dining Room for a more intimate gathering. The Brindabella Room at our Tuggeranong venue caters for up to 100 guests and includes an outdoor balcony area, making it the perfect location for your next celebration. At Jamison, our Catchpole Room offers a unique split-level design with full length windows creating an intimate atmosphere.

You'll be impressed with our highly qualified and dedicated team, with over forty years' experience in assisting clients plan and deliver successful events.

Our award-winning chefs have developed an extensive range of affordable function packages for you to choose from, or if you prefer, we can work with you to tailor a menu to reflect your personal taste and style – from ocean fresh seafood to decadent desserts – allowing of course for any special dietary requirements.

All our venues have free parking and are conveniently located close to public transport, which makes attending your event that little bit easier for your guests.

Please come in and talk with us about how we can make your next event a success.

We look forward to hearing from you.



**Nicole Lieschke**  
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Manager

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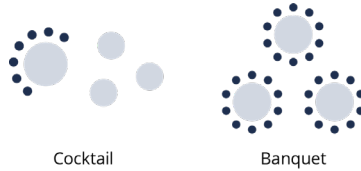
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# Room Hire Rates



Room	Rate*	Capacity	
		Cocktail	Banquet
Woden			
The Corinna Ballroom	\$1,200	1000	700
Corinna Room 1	\$800	500	320
Corinna Room 2	\$500	300	150
Corinna Room 3	\$250	70	50
Corinna Room 4	\$250	35	20
The Top of the Cross	\$800	400	250
The Orion Room	\$500	150	100
The Private Dining Room	\$500	80	50
Tuggeranong			
The Brindabella Room	\$500	-	100
Jamison			
The Catchpole Room	\$250	-	80

\*Room hire rates require a catering spend per person, based on a minimum of 30 guests. A surcharge will apply for groups with less than 30 attending. Please speak to our team for more details.

Please note a 10% surcharge applies on Sundays and Public Holidays.

Our Clubs open at 9am, access prior to 9am will incur a \$50 per hour surcharge.

Visit [www.csc.com.au/occasions](http://www.csc.com.au/occasions) to view our rooms.

## Audio Visual

We offer a basic plug and play package consisting of lectern, roving microphone, data projector and screen.

Prices start from \$150.00

## Additional AV

If you require audio, visual or lighting for your event, please contact Mr Neil Whiteley from Elite Event Technology using the below email address, who can provide you with a quote detailing costs in association with your specific AV requirements. AV costs associated with Elite Event Technology are applied to your total event cost.

[neil@eetechnology.com.au](mailto:neil@eetechnology.com.au) • 02 6260 2311

# Set Menu

## Two Course

### \$47 per person

Select 2 items from each course for alternate service

Entree & Main / Main & Dessert

#### Entrée

- Salad of poached tiger prawns with guacamole, and cocktail sauce *(GF)*
- Gravalax Tasmanian salmon, roe, pickled cucumber, whipped cream cheese and fresh dill *(NF)*
- Free range pork belly, cauliflower puree, brussels sprout, apple, and raisin chutney *(GF)*
- Moroccan beef filo creamed Persian fetta, spiced chickpea, dukkha.

## Three Course

### \$57 per person

Select 2 items from each course for alternate service

- Roasted vegetable tart, Persian fetta, aged balsamic and baby salad leaves.
- Coconut chicken salad, fresh Asian herbs, vermicelli noodles, roasted cashew nuts and nam jhim dressing *(GF, DF, can be served as a main)*
- Tandoori chicken salad, cucumber yoghurt, papadum and mint chutney

#### Main

Served with seasonal vegetables

- Pan-fried Tasmanian salmon served with garlic potato mash, lemon caper butter *(GF)*
- Barramundi fillet, roasted pumpkin puree, grilled zucchini, crispy shallot, cumin yoghurt
- Pan-fried chicken breast with desiree puree, roasted cherry tomatoes, and thyme jus
- Grilled chicken breast, sour cream and chive mash, honey roasted carrot, creamy mushroom sauce
- Caraway seed crusted pork belly served with potato and red onion hash, buttered greens and apple sauce
- Roasted Riverina lamb rump, sautee pink potato and salsa verde *(GF)*
- Black Angus Sirloin (220g), Parisian mash, braised eschalot and bearnaise sauce
- Butternut squash and mushroom risotto *(can be served as an entrée)*

#### Dessert

- Raspberry and white chocolate cheesecake, berry ripple ice cream *(NF)*
- Mango panna cotta, finger limes, petite berry salad *(NF)*
- Chocolate mousse cake, caramelia ganache and clotted cream *(NF)*
- Passionfruit tart, fresh passionfruit, mint, creme chantilly *(NF)*
- Pavlova, lime curd, fresh berries *(GF)*
- Warm sticky date pudding, salted caramel sauce and vanilla bean ice cream
- Orange and almond cake with fresh berry salad *(GF, DF)*
- Assorted French pastries *(shared per table)*
- Shared cheese platter for the table consisting of Maffra cheddar, Gippsland Brie and Tasmanian Blue served with fruits, nuts, and crackers *(to share on the table)*

Our Set Menu includes artisan bread rolls and butter, freshly brewed Lonsdale Street Roasters coffee and a selection of tea.

# Feasting Menu

Our Feasting Menu is served in the center of the table and is shared amongst your family and friends.

## Two Course

**\$49 per person | \$24 child under 12**

Entrée / Main

Select 2 entrées, 2 mains and 2 sides

Or Main / Dessert

Select 2 mains, 2 sides and 2 desserts

### Entrée

- Sticky Buffalo chicken wings with hot sauce and blue cheese dipping sauce
- Salt and pepper prawns with sweet chilli aioli
- Pumpkin and ricotta arancini with aioli (V)
- Toasted foccacia with confit garlic and chive butter (V)
- Penne arrabiata penne in tomato and chilli sauce (V) *(can be served as a main)*
- Spinach and cheese ravioli with creamy white wine sauce *(can be served as a main)*

### Main

- Tasmanian salmon fillet with salsa verde
- 12hr slow cooked Lebanese style braised lamb shoulder with labne and zartar
- Chicken fillet with creamy mushroom sauce
- Baked fresh fish fillet with broccolini, cherry tomato and baby caper salsa
- Sticky pork ribs with coleslaw and spicy bbq glaze
- Roast black Angus sirloin served with béarnaise sauce

## Additions

- Additional entrée - \$9 per person
- Additional main - \$13 per person
- Additional sides - \$5 per person
- Additional dessert - \$9 per person

## Three Course

**\$59 per person | \$29 child under 12**

Select 2 entrées, 2 mains, 2 sides and 2 desserts

### Dessert

- Lemon curd tartlet with strawberry
- Passion fruit tartlet with fresh mint
- Mini pavlova with fresh fruit (GF)
- Vanilla bean panna cotta with raspberry (GF)
- Dark chocolate mousse with caramel crunch
- Sliced seasonal fresh fruits

### Sides

- Caprese salad - Tomato, basil and bocconcini drizzled with extra virgin olive oil
- Beer battered fries (V)
- Potato and crispy bacon salad (GF)
- Garden salad with seeded mustard vinaigrette (GF, V)
- Grilled broccolini topped with toasted almonds

Our Feasting Menu includes artisan bread roll and butter, freshly brewed Lonsdale Street Roasters coffee and a selection of tea.

Minimum number of 30 guests applies.

# Canapés

## Premium

**\$28 per person**

Select 6 canapés

### Cold

- Poached prawns with fresh lemon and aioli dipping sauce *(GF, DF, NF)*
- Chicken liver parfait, brioche, port jelly and pickles
- Soy cured salmon, miso cream, and rice crisp *(NF)*
- Avocado and tomato bruschetta on sourdough croute *(V)*
- Vegetable tartlet, baba ganoush, goat cheese, dukkah
- Goat cheese, walnut and pickled beetroot bruschetta
- Compressed watermelon, avocado, puffed rice *(VE, GF, NF)*
- Tandoori chicken, minted yoghurt and baby spinach pinwheel sandwich

## Additional Dessert Canapés

**\$5 per item**

- Lemon curd tartlet with strawberry
- Passion fruit tartlet with fresh mint
- Mini pavlova with fresh fruit *(GF)*
- Vanilla bean panna cotta with raspberry *(GF)*
- Dark chocolate mousse with caramel crunch

## Platinum

**\$35 per person**

Select 8 canapés

### Hot

- Salt and pepper squid with nam jim dipping sauce *(DF, NF)*
- Vegetable spring roll *(VE, DF)*
- Mushroom arancini with truffle aioli
- Prawn and shallot dumpling with soy
- Mexican beef Empanada with spicy salsa
- Ricotta and spinach pastizzi with arabiata sauce
- Lamb kofte with cumin yoghurt *(GF)*
- Chicken souvlaki with tzatziki *(GF)*
- Beef and red wine pie
- BBQ pork bun with hoisin sauce

## Additional Substantial Canapés

**\$9 per item**

- Fish taco with salsa
- Butter chicken and steamed rice *(GF)*
- Fish and chips
- Pulled pork bao with hoisin sauce and shallot
- Schnitty slider
- Beef slider

# Buffet

## Classic

**\$55 per person**

select 3 salads and 2 mains

## Premium

**\$65 per person**

select 3 salads, 3 mains  
and 1 dessert

## Platinum

**\$75 per person**

select 3 salads, 4 mains  
and 2 desserts

### Main

- Baked fresh fish fillet served with roasted zucchini and broccoli, baby caper salsa and lemon beurre blanc sauce
- Roasted black Angus sirloin served with seasoned roasted potatoes and garlic jus (GF)
- Slow braised beef in red wine sauce served with crispy chat potatoes
- Roasted leg of Riverina lamb marinated in rosemary and garlic served with sautéed Layonnaise potato and mint jus
- Oven baked chicken breast served with sautéed mushroom and tarragon jus
- Caraway seed crusted pork belly served with potato and red onion hash, buttered greens and apple sauce
- Pumpkin and ricotta ravioli tossed with baby spinach, creamy white wine sauce and shaved parmesan (V)
- Penne arrabbiata penne in tomato and chilli sauce (V)

### Salad

- Roasted butternut pumpkin, baby spinach and fetta salad with toasted pinenut and balsamic dressing
- Caesar salad, baby cos, sourdough croutons, shaved parmesan, smoked speck, boiled egg
- Potato salad, bacon, fresh dill pickle and seeded mustard mayonnaise
- Penne pasta, pesto, semi dried tomato, capsicum and grilled vegetable salad
- Classic Greek salad, tomato, cucumber, red onion, crumbled feta, Kalamata olives and oregano dressing
- Fresh salad leaves with Bad Sally balsamic dressing

### Dessert

- Sliced seasonal fresh fruits
- Assorted slices, cakes and petite tarts
- Tiramisu
- Rich chocolate mudcake
- White chocolate pannacotta with berry compote
- Artisan cheese platter with dry fruits, nuts, and crackers

Our Buffet Menu includes artisan bread roll and butter, freshly brewed Lonsdale Street Roasters coffee and a selection of tea.

Minimum number of 30 guests applies.

# Additions

## Kid's Menu

**\$22 per child under 12 years**

### Main

- Chicken schnitzel and chips
- Ham and pineapple pizza
- Spaghetti bolognese
- Cheeseburger and chips
- Chicken nuggets and chips
- Lasagne and salad

### Desserts

- Ice cream
- Chocolate mousse
- Jelly with ice cream

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## Cakeage

- Family style platters  
**\$2.50 per person**

- Platted with cream and coulis  
**\$5 per person**

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## Grazing Station

**\$20 per person**

Grazing station on arrival, available as an upgrade to any menu

- Cured sliced meats including a selection of leg ham, artisan salamis and prosciutto
- A selection of cheeses
- Accompaniments including quince paste and fig jam

- A selection of crackers and crispbreads
- Stuffed and marinated olives
- Seasonal fresh fruits
- Selection of dips
- Add seafood - Fresh prawns, oysters, and Tasmanian smoked salmon  
**Extra \$12 per person**



# Sharing Platters

Our Sharing Platters are suitable for tables of 10 people to share.  
Available as an upgrade to any menu.

## Local artisan cheeses

**\$90 per platter**

Served with a selection of three NSW cheeses, dried muscatel clusters, Alto wild olives, nuts, lavosh, water crackers and quince paste (V)

## Vegetable crudité platter

**\$50 per platter**

Fresh seasonal vegetables served with three dips and condiments (GF, V)

## Fresh sliced fruits

**\$60 per platter**

Seasonal fruits served with passion fruit yoghurt (GF, V)

## Charcuterie platter

**\$110 per platter**

Artisan cured meats served with a selection of pickles, Alto olives, two cheeses and lavosh bread

## Assorted ribbon sandwiches

**\$75 per platter**

20 assorted ribbon sandwiches of:

- Roast chicken and guacamole
- Egg, salad and mayo
- Ham and tasty cheese

## Assorted wraps

**\$75 per platter**

assorted wraps of:

- Tandoori chicken, fresh salad leaves and minted yoghurt
- Korean BBQ pulled beef with spicy Asian slaw
- Roast pumpkin, Persian feta, iceberg and Cajun spice

## Vegan and vegetarian ribbon sandwiches on gluten-free bread

**\$75 per platter**

Assorted vegan and vegetarian ribbon sandwiches on gluten-free bread (GF, V)

## Sushi platter

**\$75 per platter**

Assorted hand cut sushi rolls served with wasabi, pickled ginger and soy

## Rice paper rolls

**\$75 per platter**

Assorted chicken, duck and vegetable rice paper rolls served with nuoc cham dipping sauce

# Our Beverage Packages

You can either select one of our beverage packages, or you are welcome to set up an on-consumption bar tab with a set dollar limit and pre-selected drinks. Otherwise, your guests can purchase and pay for their own drinks on the day.

## Classic

**3 hours \$30 | 4 hours \$34 | 5 hours \$38**

- Carlton Dry
- Great Northern
- Tatachilla Brut NV
- Tatachilla Sauvignon Blanc
- Tatachilla Shiraz Cabernet
- Soft Drink and Juice

## Premium

**3 hours \$38 | 4 hours \$43 | 5 hours \$48**

- Carlton Dry
- Great Northern
- Asahi Super Dry
- Croser Blanc de Blancs NV
- Mud House Rapaura Sauvignon Blanc
- Petaluma White Label Pinot Gris
- Grant Burge Cameron Vale Cabernet Sauvignon
- St Hallett Garden of Eden Shiraz
- Soft Drink and Juice

## Canberran

**3 hours \$44 | 4 hours \$50 | 5 hours \$56**

- Capital Brewing Co Coast Ale
- Capital Brewing Co XPA
- Mount Majura Silurian
- Mount Majura Pinot Gris
- Lake George Shiraz
- Soft Drink and Juice

## Platinum

**3 hours \$44 | 4 hours \$50 | 5 hours \$56**

- Carlton Dry
- Great Northern
- Crown Lager
- Corona
- Croser Blanc de Blancs NV
- Mud House Rapaura Sauvignon Blanc
- Mt Majura Pinot Gris
- Grant Burge Thorn Riesling
- Houghton Wisdom Chardonnay
- Swanning Around Rosé
- Ta Ku Pinot Noir
- Petaluma Project Co Malbec
- St Hallett Garden of Eden Shiraz
- Soft Drink and Juice

## Cocktail Hour

**\$15 per person**

Available as an addition to any of our beverage packages

Speak to our team about which cocktails are available to select from at your venue. Examples may include:

- Cosmopolitan
- Espresso Martini
- Mojito
- Caipiroska
- Gin Spritz
- Pimms

# Our Beverage List

	glass	bottle		glass	bottle
<b>Sparkling</b>			<b>Rosé</b>		
Yarra Burn Curvée Brut ( <i>Yarra Valley, 200ml</i> )		\$11	Swanning Around Rosé ( <i>Riverland, SA</i> )	\$10	\$40
Tatachilla Brut NV ( <i>McLaren Vale, SA</i> )	\$10	\$40	<b>Red Wine</b>		
Croser Blanc de Blancs NV	\$14.5	\$56	Tatachilla Shiraz Cabernet	\$8	\$32
( <i>Adelaide Hills, SA</i> )			( <i>McLaren Vale, SA</i> )		
Vve Fourny and Fils Grande Reserve		\$95	Ta Ku Pinot Noir ( <i>Marlborough, NZ</i> )	\$10	\$40
Champagne			Jam Shed Red Blend Cabernet Merlot	\$10	\$40
<b>White Wine</b>			( <i>Clare Valley, SA</i> )		
Tatachilla Sauvignon Blanc	\$8	\$32	Grant Burge Cameron Vale	\$10	\$40
( <i>Regional, SA</i> )			Cabernet Sauvignon ( <i>Barossa, SA</i> )		
Mud House Rapaura Sauvignon Blanc	\$10.5	\$40	St Hallett Garden of Eden Shiraz	\$10	\$40
( <i>Marlborough, NZ</i> )			( <i>Eden Valley, SA</i> )		
Amberley Kiss & Tell Moscato	\$10	\$40	Petaluma Project Co Malbec	\$12.5	\$48
( <i>Margaret River, WA</i> )			( <i>Coonawarra, SA</i> )		
Petaluma White Label Pinot Gris	\$10	\$40	<b>Dessert Wines</b>		
( <i>Adelaide Hills, SA</i> )			De Bortoli Noble One Botrytis Semillon	\$12	\$48
Grant Burge Thorn Riesling	\$12	\$48	( <i>Riverina, NSW, 375mL bottle</i> )		
( <i>Eden Valley, SA</i> )			Grant Burge Aged Tawny ( <i>Barossa, SA</i> )	\$8	\$51
Houghton Wisdom Chardonnay	\$16.5	\$64			
( <i>Pemberton, WA</i> )					
David Hook Old Vine Semillon	\$12	\$48			
( <i>Hunter Valley, NSW</i> )					
<b>Bottled Beers</b>			<b>Ciders, Coolers &amp; RTDs</b>		
Cascade Premium Light	\$6		Strongbow Cider	\$8	
Pure Blonde	\$8		Vodka Watermelon	\$10.5	
Corona Extra	\$9		Smirnoff Ice Red	\$10.5	
Peroni Nastro Azzurro	\$9		Jack Daniels and Cola	\$10.5	
Crown Lager	\$9		Jim Beam White and Cola	\$10.5	
Guinness Draught	\$9		Canadian Club Whisky and Dry	\$10.5	
<b>Soft Drinks</b>			<b>Spirits</b>	glass	
Soft Drink	from \$4		Smirnoff Red Vodka	\$7	
Coke, Coke No Sugar, Sprite, Fanta,			Larios Gin	\$6	
Lift, Dry Ginger Ale, Mineral Water			Jim Beam White Bourbon	\$6	
Juice	from \$4		Bundaberg Rum	\$6	
Apple, Orange, Pineapple			Teacher's Whisky	\$6	
			See staff for full range, price does not		
			include mixer		

Many of our function rooms also offer beer on tap.  
Please ask when booking and our team can advise on available options.

A 10% surcharge applies on Sundays and public holidays.

# Canberra Southern Cross Club

## Terms and Conditions

### TENTATIVE BOOKINGS

The Club will hold your tentative booking for a period of 7 days. If your booking is not confirmed within this time your booking will be relinquished. To secure your booking, a non-refundable deposit of 20% is required based on the full amount of the invoice. If your booking is within 10 days of the event, full payment is required at time of booking. We require the signed Terms and Conditions to be returned at time of deposit and/or full payment of the invoice or it will be assumed that the Terms and Conditions have been accepted and that you will abide by the Terms and Conditions.

### CANCELLATION OF BOOKING

If your event is cancelled 60 days or more prior to the function, we will provide you with a full refund. If the function is cancelled between 59-10 days prior to function being held a cancellation fee equal to the deposit paid will apply. If the function is cancelled 10 days or less prior to the function, your deposit will not be refunded and 100% of estimated total cost will be charged.

### DATE CHANGE

A date change will be treated as a cancellation according to the Terms and Conditions above unless the Club is able to resell the room.

### GUARANTEED NUMBERS

We require a realistic indication of numbers 21 days prior to the function. We will not accept any reduction in numbers after this date. We ask for final numbers and dietary requirements to be confirmed 10 working days prior to the event taking place. Charges will be based upon this number. If the client fails to advise final numbers 10 working days prior to the event, the client will be required to pay for the numbers indicated provided 21 days prior to the function, or the number in attendance, whichever is the greater. We ask that you abide to the maximum number capacity applicable to the room you have booked; we cannot accept numbers greater than the room capacity. If you do not reach the required minimum number of guests for an event (40 on the MV Southern Cross, 30 at all other venues) you will be charged for the required minimum number at a fee of the selected menu costs per person for the difference.

### ROOM ALLOCATION

The Canberra Southern Cross Club Limited reserves the right to assign an alternative function room in the event that the room originally assigned is unavailable or inappropriate.

### SURCHARGES

A labour charge of \$500 per hour will be incurred for any event exceeding the booked time. Access prior to 9am will incur a \$50 per hour surcharge or part thereof. A 10% surcharge of the total event cost is applied on Sundays and public holidays.

### SECURITY

The Canberra Southern Cross Club Limited reserves the right to hire security staff at the client's expense if deemed necessary, subject to providing written notice to the client. This includes but not limited to 18th and 21st birthday celebrations.

### AV REQUIREMENTS

The Canberra Southern Cross Club has a preferred partnership with ELITE Event Technology and they are recommended when booking your event across any of our venues.

### PRICE VARIATION

We guarantee a function quotation for a period of one month. While we endeavour to maintain all prices printed, to meet rising costs we may have to make changes at our discretion. The Club will advise you beforehand.

### SETTLEMENT OF ACCOUNT

Upon confirmation of your final numbers 10 working days prior to your event, you will be issued with a tax invoice. Full settlement of the account, excluding on-consumption bar tabs, is required 10 working days prior to the event. A receipt must be provided to [events.accounts@cscc.com.au](mailto:events.accounts@cscc.com.au). Failure to settle the account 10 working days prior to the event will result in the event being cancelled. If the event is cancelled, full payment is still required. All other charges must be settled on the day at the completion of the function with the pre-authorised credit card provided.

### ON CONSUMPTION BAR TAB

If you wish to set up an on-consumption bar tab for your event, we will require completion of our credit card pre-authorisation form no later than 10 working days prior to your event. Upon completion of your event the Club will charge the outstanding beverage amount to your credit card. Alternatively, upon approval a cash deposit payment of \$500 must be made 10 working days prior, with the outstanding amount payable on the day upon conclusion of your event.

### CATERING DETAILS

Catering must be included when a private function room is booked. To achieve the highest possible standards of service we ask for confirmation in writing of all relevant details of the function at least 21 days prior to the function. To make your event a success, we need information such as function room set-up, menu and beverage selection and entertainment requirements along with an estimated number of guests. We cater for special dietary requirements, so please let us have the necessary information by this time.

### FOOD

No food is to be brought into the Club with the exception of celebration cakes. A minimum charge per person will apply. The Club will provide catering for no less than the number of guests attending.

### CONDUCT

Responsible Service of Alcohol policies are always adhered to. The management of the Club reserves the right to refuse service of liquor to any person as they see fit and terminate a function due to inappropriate behaviour. Due to adjoining function facilities and for the comfort of other patrons, the Club management may ask function organisers to reduce/ lower any amplified music or sound to an acceptable level. Inappropriate behaviour and failure to comply with the directions of staff, may result in the closure of some areas of the MV Southern Cross or other vessel, including disembarking passengers displaying inappropriate behaviour ashore at the nearest available jetty. Management reserves the right to early termination of the cruise with no refund, in the event of antisocial behaviour.

### DAMAGES

The client and guests will be financially responsible for any damages or loss sustained. The Canberra Southern Cross Club Limited does not accept any responsibility for damages or loss of property and equipment during or after the event. The Canberra Southern Cross Club Limited does not permit items or decorations to be attached to walls, ceilings, glass or any Club furniture without prior approval.

### SETUP, BREAKDOWN AND DELIVERIES

Clients are responsible for all costs associated with the setup and breakdown of external equipment. The Canberra Southern Cross Club Limited must be advised of all deliveries and pick-ups prior to their arrival and collection. Collection times must be within the Club's operating hours or by prior arrangement.

## Acceptance

☐ I have read and agreed to the above terms and conditions.

Name of function \_\_\_\_\_ Event Date \_\_\_\_\_

Contact name \_\_\_\_\_

Address \_\_\_\_\_

Email Address \_\_\_\_\_ Phone \_\_\_\_\_

Your Signature \_\_\_\_\_ Member # \_\_\_\_\_

Signature – Events Manager \_\_\_\_\_

For all event bookings, the organiser must be a member of the Canberra Southern Cross Club. If you are not currently a member you will need to join or have a member attending your function be responsible for signing in guests.

# Credit Card Authorisation

All information is kept confidential and is used only for the purpose of event booking and payment.

## Event Information

Event Name \_\_\_\_\_ Event Time \_\_\_\_\_ Event Date \_\_\_\_\_  
Event Type \_\_\_\_\_ Venue \_\_\_\_\_ Function No. \_\_\_\_\_  
Contact Name \_\_\_\_\_ Phone \_\_\_\_\_  
(person responsible for payment of function)  
Address \_\_\_\_\_  
Signature \_\_\_\_\_ Email \_\_\_\_\_

## Payment Information

☐ I certify that all information is complete and accurate. I authorise Canberra Southern Cross Club to collect payment by processing the following charges to this credit card.

☐ Deposit ☐ Beverage Dry Till ☐ Invoice No. \_\_\_\_\_ ☐ Other \_\_\_\_\_

☐ Visa ☐ Mastercard

Credit Card No. \_\_\_\_\_ Exp. \_\_\_\_\_ CVV Security No. \_\_\_\_\_

Name on card \_\_\_\_\_ Company Name \_\_\_\_\_

Address \_\_\_\_\_

Email \_\_\_\_\_

Cardholder Signature \_\_\_\_\_ Date \_\_\_\_\_

## Form Submission

Please email this completed form to [events.accounts@csccl.com.au](mailto:events.accounts@csccl.com.au) at least 2 weeks prior to your event date.