



QUALITY HOTEL MILDURA GRAND

# *Function Pack*

# QUALITY HOTEL MILDURA GRAND

## Mildura – For Your Next Conference

There are many reasons to seriously consider the vast city of Mildura for your next conference. Consider the wide open spaces, blue skies and warm weather, the mighty Murray River, National Parks and fascinating flora and fauna, excellent food and wine and an attractive city with many historical references to its pioneering past as a backdrop to your next event.

## The Ideal Location

Located in the heart of Mildura on the corner of Langtree Avenue and Seventh Street and opposite to the River Murray, the Quality Hotel Mildura Grand is close to scenic walking trails, paddleboat cruises, shops and the popular 'feast' street. Mildura is 550 kilometres from Melbourne, 400 kilometres from Adelaide and 1025 kilometres from Sydney. Regular commercial air services are available from all three cities and the Mildura Grand is just ten minutes from the Mildura Airport.

## The Ideal Conference Venue

The Quality Hotel Mildura Grand is a historic landmark with a contemporary outlook. A cross-section of services and facilities have been designed to suit individual guests needs. There is an extensive range of accommodation from specialty suites to simpler, yet equally comfortable rooms. Located within Mildura Grand are seven varied dining outlets. These include the award winning restaurant, Stefano's, Mildura Brewery Pub and Theatre Club, The new Spanish Bar and Grill, Seasons, Pizza Café and Stefano's Cafe Bakery.

Your conference will be managed with professional care by our Function Coordinator and Function Team to ensure you have a memorable experience. Your specific needs will be met with the range of services and facilities on offer.

The Mildura Grand caters for 10-400 people and offers an extensive menu selection which can be tailored to suit your conference, budget, cultural preferences and dietary requirements.

A wide range of audio-visual and conferencing equipment can be supplied, as well as information about how to make the most of your conference in Mildura and experience what is available in the region. Additional services include assistance with arrangements for gift packs of local produce, winery tours, golf outings, paddleboat cruises, day tours to local attractions and sites, and team building activities.

For further details about what the Quality Hotel Mildura Grand can offer you and for a quote tailored to your needs and budget, please contact the Function Coordinator.

T (03) 5023 0511

E [functions@qualityhotelmilduragrand.com.au](mailto:functions@qualityhotelmilduragrand.com.au)

W [www.qualityhotelmilduragrand.com.au](http://www.qualityhotelmilduragrand.com.au)










# ACCOMMODATION RATES

The Quality Hotel Mildura Grand offers a range of accommodation across 92 rooms from Standard to Presidential Suite. Group rates are available and can be tailored to suit your requirements. All delegates attending a conference or function receive the below exclusive discounted Function Guest rates. Accommodation rates include a full cooked buffet breakfast. \*Conditions may apply

Room Type	Function Guest Rate
Presidential Suite	\$314.00
Superior 1BRM View	\$224.00
Superior Spa View	\$194.00
Superior Family	\$234.00
Superior View	\$174.00
Quality Family	\$194.00
Quality 1 BRM	\$164.00
Quality Queen Single	\$174.00
Quality Double	\$144.00
Quality Twin	\$144.00
Standard Queen Single	\$145.00
Standard Double	\$115.00
Standard Twin	\$115.00
Standard Single	\$ 70.00



# FUNCTION ROOMS & RATES

Conference and Function Areas	Floor	Full Day*	Half Day*							
Grand Ballroom		\$600	\$365	400	250	400	250	-	-	✓
Grand Ballroom 1	1	\$365	\$245	250	140	260	150	100	-	✓
Grand Ballroom 2	1	\$245	\$120	130	80	160	200	60	-	✓
Chandelier Room	G	\$365	\$245	150	80	200	100	90	-	✓
Don's Room	G	\$180	\$120	60	30	70	50	30	40	✓
Maria's Room	G	\$120	\$ 98	30	20	40	35	35	25	✓
Don's & Maria's Room	G	\$300	\$220	90	50	110	90	50	60	✓
Donata's Room	G	\$180	\$120	50	30	70	50	30	40	✓
Anna's Room	G	\$120	\$ 98	20	15	30	25	15	30	✓
Boardroom	G	\$ 85	\$ 65	-	-	-	-	-	12	✓
Club Lounge	G	\$150	\$150	-	-	100	-	-	-	✓
Rose Garden	G	\$150	\$150	-	-	150	60	-	-	✓

\*Capacities are subject to additional set up requirements and are only a guide

\*Half Day charge - 4 hours or less

\*Full Day charge - 4 hours or more



Theatre Style



U-Shape



Classroom



Boardroom



Cocktail



Wheelchair access



Banquet/Bufferet



# AUDIO – VISUAL

Having the right equipment for any conference or meeting is essential to a successful outcome. The Quality Hotel Mildura Grand can provide you with state of the art equipment for your needs. If required, technical support is available by arrangement.

The following equipment is included in room hire:

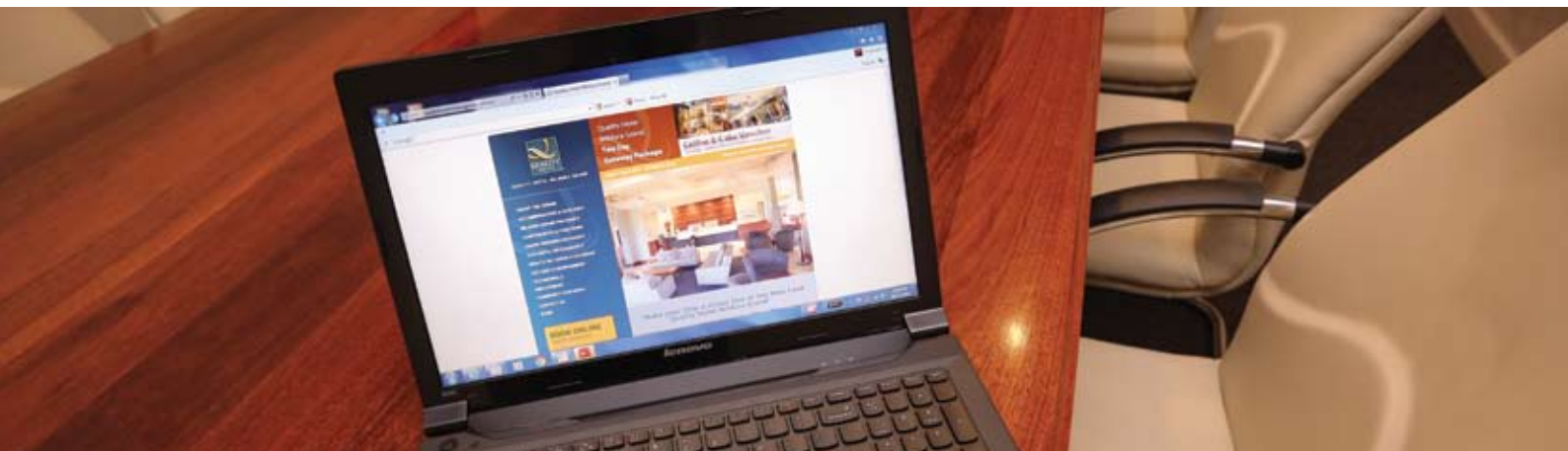
- lectern;
- microphone (only available in the Grand Ballroom);
- whiteboard and markers;
- flipchart and markers;
- television, DVD and video player;

For more complex audio-visual requirements, please contact your Function Coordinator for advice.

The following equipment is available at an additional cost:

- data projector – \$165 per day;
- laptop – \$110 per day;
- microphone available in the Grand Ballroom & Club Lounge (can be organised for other rooms)
- lapel microphone – \$50 per day, per microphone;
- roving microphones – \$60 per day, per microphone;
- public address system – Cost to be quoted dependent on size of venue and needs;
- portable hi-fi system – Cost to be quoted dependent on size of venue and needs.

Please note that prices are subject to change at anytime without notice.



# BREAKFAST

All prices inclusive of GST.

## **Continental Breakfast – \$19.50 per person**

Assorted Cereals, Ham Cheese and Tomato Croissants, Muffins, Danishes, Fresh Fruit Salad, Yoghurt, Juice, Tea/Coffee.

## **Hot Buffet Breakfast – \$25.50 per person**

Assorted Cereals, Toast, Fresh Fruit Salad, Yoghurt, Bacon, Eggs, Tomatoes, Hash Browns, Mushrooms, Chipolata Sausages, Juice, Tea/Coffee.

## **Plated Big Breakfast – \$28.50 per person**

Assorted Cereals, Toast, Fresh Fruit Salad, Yoghurt served from the buffet.

Plated Hot Meal of Bacon, Tomato, Mushrooms, Chipolata Sausages, and Hash Browns served with your choice of either:

- Eggs Benedict;
- Eggs Florentine;
- Scrambled Eggs; or
- Country Style Frittata (Vegetarian available).

With Juice, Tea and Coffee served on refreshment buffet.



# MORNING AND AFTERNOON TEA

All prices inclusive of GST.

## Tea & Coffee

½ Day Continuous - \$3.50 per person

Full Day Continuous - \$5.00 per person

## Juice

Served on Consumption - \$14.00 per jug

## Morning & Afternoon Tea Options

Homemade Biscuits - \$3.50 per person

Scones (Baked fresh daily) - \$4.00 per person

Muffins (Baked fresh daily) - \$4.00 per person

Danishes - \$4.00 per person

Cakes and Slices - \$5.00 per person

Cheese & Fruit Platter - \$5.90 per person

Chef's Assortment Package - \$6.50 per person

*Selection of Homemade Biscuits, Scones and Muffins or Danishes*



# FINGER FOOD/CHEESE AND FRUIT

Options can be served with 1/2 Hot Finger Food and 1/2 Sandwiches if requested. All prices inclusive of GST.

**½ hour canapès (4 items per person) - Chef's selection**  
**- \$10 per person**

**½ hour canapès (4 items per person) - Chef's selection**  
**and pre dinner drinks - \$18 per person**

*Sparkling Wine, Red and White Wine, Tap Beer, Juice and Soft drink.*

**Option 1 (6 items per person) - \$16 per person**

Assorted Bruschetta, Mini pizzas, Savoury tarts, Mini pies, Sausage rolls, Dim Sims, Spring rolls.

**Option 2 (8 items per person) - \$19.50 per person**

Crumbed calamari, Fish pieces, Prawn and Avocado mini toasts, Honey mustard chicken strips, Meatballs with dipping sauce, Savoury tarts, Assorted bruschetta, Ham and cheese roulade.

**Option 3 (10 items per person) - \$24.50 per person**

Tempura prawns, Crumbed calamari, Risotto balls, Honey soy chicken kebabs, Savoury tarts, Assorted bruschetta, Parmesan crumbed mushrooms, Beer battered fish fillets, Grilled ginger and garlic quail, Beef kebabs.

**Option 4 (5 items per course) \$35 per person**

3 Course finger food menu - Chef's selection

Entree - Cold and lighter items - Assorted bruschetta, Prawn toasts etc.

Main - Hot and more substantial items - Quail, Pumpkin and gorgonzola tarts, Risotto balls etc.

Dessert - Mixed dessert platters - Lemon tarts, Profiteroles, Sweet tarts etc.

**Cheese and Fruit platter - \$7.50 per person**

A selection of 3 cheeses with fresh fruit, crostini and water crackers.

**Antipasto platter - \$8.50 per person**

Antipasto selection - including Marinated olives, Smoked ham, Sopressa, Pickled and grilled vegetables, Frittata, Bocconcini tomato salad and Balsamic Chicken.

**Seafood platter - \$14 per person**

Prawns, Oysters, Salmon and Calamari Fritti with a salad garnish.





# LUNCH

All prices inclusive of GST.

## Platter Options

### Option 1 - \$17.50 per person

Gourmet rolls and wraps using freshly baked bread, Fresh Fruit Platter, Juice, Tea and Coffee.

### Option 2 - \$19.50 per person

Homemade Soup of the Day. A variety of Deluxe Point Sandwiches, Fresh Fruit Platter, Juice, Tea and Coffee.

### Option 3 (1/2 & 1/2) - \$22.50 per person

A variety of Deluxe Point Sandwiches, Hot Finger Food, Fresh Fruit Platter, Juice, Tea and Coffee.

## Sit Down (Buffet Style)

Minimum number of 20 guests required.

### Cold Antipasto Selection of Cured and Roast Meat - \$24.50 per person

Cheese, Pickled Vegetables and Fresh Bread, Fruit Platter, Juice, Tea and Coffee.

### BBQ Buffet - \$27.50 per person

*(Not available for Weddings or Corporate Dinners)*

Variety of Sausages, Chicken Kebabs, Hamburgers, Steak, Fresh Salads, Bread, Fruit Platter, Juice, Tea and Coffee.

### Quality Hot Fork Food - \$30 per person

Two Hot Dishes, Steamed Rice, Bread Rolls, Fruit Platter, Juice, Tea and Coffee.

### Hot and Cold Buffet - \$35 per person

Two Hot Dishes, Steamed Rice, Cold Meat Platters, Variety of Fresh Salads, Fruit Platter, Dinner Rolls, Juice, Tea and Coffee.

### Hot and Cold Carvery Buffet - \$42 per person

One Hot Dish, Two Roast Meats and Vegetables, Variety of Fresh Salads, Dinner Rolls, Fruit Platter, Juice, Tea and Coffee.

*Buffet style choices; please select from the following options:*

#### Hot Dishes Options

Beef Stroganoff  
Tandoori Chicken with Coriander  
Thai Green Curry Chicken  
Stir-fry Vegetables and Hoi Kin Noodles  
Lasagne  
Seafood and Pasta Mornay

#### Roast Meat Options

Beef  
Chicken  
Pork  
Lamb

### Dessert Buffet - \$10 per person

Chef's selection of assorted cakes and tarts.



# MENU

All meals are served alternately (50/50) unless arranged prior with the Function Coordinator. All prices inclusive of GST.

## Sit Down

### 1 Course Meal - \$35.50 per person

Two choices available - Main Course

### 2 Course Meal - \$47.50 per person

Two choices available for each course.

Entree and Main or Main and Dessert.

### 3 Course Meal - \$59.50 per person

Two choices available for each course.

Entree, Main and Dessert.

Select choices from the menu options on the following pages.

## Children's Menu

### Children 3-8 years old \$9.50 per person

Main course - Chicken Strips, Pasta or Fish.

Served with either chips or vegetables.

Dessert - Ice cream sundae

### Children 9-12 years old \$15.50 per person

Main course - Chicken Strips, Pasta or Fish.

Served with either chips or vegetables.

Dessert - Ice cream sundae

## Sit Down (Buffet Style) Minimum number of 20 guests required.

### Quality Hot Fork Food - \$30 per person

Two Hot Dishes, Steamed Rice, Bread Rolls, Fruit Platter, Juice, Tea and Coffee.

### Hot and Cold Buffet - \$35 per person

Two Hot Dishes, Steamed Rice, Cold Meat Platters, Variety of Fresh Salads, Fruit Platter, Dinner Rolls, Juice, Tea and Coffee.

### Hot and Cold Carvery Buffet - \$42 per person

One Hot Dish, Two Roast Meats and Vegetables, Variety of Fresh Salads, Dinner Rolls, Fruit Platter, Juice, Tea and Coffee.

*Buffet style choices; please select from the following options:*

#### Hot Dishes Options

Beef Stroganoff

Tandoori Chicken with Coriander

Thai Green Curry Chicken

Stir-fry Vegetables and Hoi Kin Noodles

Lasagne

Seafood and Pasta Mornay

#### Roast Meat Options

Beef

Chicken

Pork

Lamb

### Dessert Buffet - \$10 per person

Chef's selection of assorted cakes and tarts.



# ENTRÉE OPTIONS

Please select 2 of the following to be served alternately:

## Soups

Chicken and Corn topped with spring onion.

Cream of Cauliflower garnished with shredded smoked salmon.

Minestrone with baked parmesan wafer.

## Risotto

Roast Pumpkin and Parmesan finished with basil pesto.

Trio of Mushroom and Onion topped with crispy prosciutto.

Prawn and Spring Onion topped with asparagus spears.

## Pasta

Potato Gnocchi served with a bacon and mushroom napoli sauce, topped with shaven grana.

Fettucine tossed with roast pumpkin, baby spinach and cream.

Spinach and Ricotta Cannelloni.

## 1/2 Dozen Oysters Kilpatrick

Grilled SA Oysters topped with bacon, worstershire and barbeque sauce on a rocket salad.

## Atlantic salmon and asparagus crepes

Topped with a creamy cheese sauce and diced tomato.

## Salt and Pepper Calamari

Served with a wild rocket salad, lemon and aioli.

## Cold Thai Beef and Noodle Salad

With coriander and cucumber, finished with a mild chilli sauce.

## Moroccan Chicken

Wrapped in puff pastry and finished with a yoghurt and cucumber sauce

## Antipasto Plate

Including marinated olives, smoked ham, Sopressa, pickled and grilled vegetables, frittata, bocconcini tomato salad and balsamic chicken.

## Roast Pumpkin and Gorgonzola Tart

With rocket and parmesan salad.



# MAIN COURSE OPTIONS

Please select 2 of the following to be served alternately.

All mains served with bowls of salad to the table.

## **Chicken Filo Parcel**

Filled with bacon, cream cheese, spinach and almond flakes, topped with a lemon sauce.

## **Oven Baked Fillet of Chicken**

Filled with a prawn souffle, served with a potato and pumpkin rosti and citrus cream sauce.

## **Grand Grilled Chicken**

infused with Lemon and Garlic, served with tatziki and greek salad

## **Pork Medallion**

Topped with prosciutto, sage and a creamy sauce served with baby spinach and roast potatoes.

## **Scotch Fillet Steak (250g)**

served with potato gratin and fresh green vegetables

Topped with your selection of either of the following sauces:

- Prawn and peppercorn sauce
- Red wine and seeded mustard jus

## **Pan Seared Lamb**

Served with candy balsamic and chargrilled vegetables.

## **Parmesan Crusted Snapper Fillet**

Served with a garlic aioli, lemon and potatoes, green bean and cherry tomato salad.

## **Oven Baked Atlantic Salmon Steak**

Topped with asparagus and hollandaise sauce.

## **Pasta**

Bechamel Lasagne topped with bolognese sauce.

## **Traditional Roast**

Pork, Turkey, Lamb or Chicken

Finish with roast vegetables and greens, gravy and condiments.



# DESSERT OPTIONS

Please select 2 of the following to be served alternately:

## **Strawberry and Rhubarb Cheesecake Tart**

Served with double cream and strawberry coulis.

## **Passionfruit Cheesecake**

Served with cream and vanilla mousse.

## **Vanilla Pannacotta**

Served with a blueberry coulis and almond biscotti

## **Coffee and Kahlua Tiramisu**

Served with chocolate shavings.

## **Sticky Date Pudding**

Served with almond praline and double cream.

## **Flourless Orange and Almond Cake**

With citrus sauce.

## **Sweet Butterscotch Crepes**

Served with strawberries and cream.

## **Lemon Citrus Tartlet**

Served with a strawberry and mint salad

## **Steamed Fig Puddings**

With chocolate fudge sauce.

## **Petit Fours (Mini Desserts) Extra \$2.50 per person**

Mini Citrus Tart, Lemon Meringue Pie, Raspberry Tart and Mud Cake.

Served with whip cream.

## **Wedding Cake**

Served on a buffet (or bagged - please provide bags) - \$1.50 per person

Served on buffet with strawberries & cream - \$2.50 per person

Served to guests at tables with strawberries & cream - \$3.50 per person



# BEVERAGES - PACKAGES

All prices inclusive of GST.

## **Pre-Dinner Drinks - \$10 per person (per ½ hour)**

Sparkling Wine, Red and White Wine, Tap Beer, Juice and Soft Drink, served for a period of ½ hour.

## **Function Beverage Packages (four hours)**

### **Standard Package - \$35 per person**

Sparkling Wine, Red and White Wine, Tap Beer, Juice and Soft Drink.

#### **Sparkling Wine - Please select one of the following:**

- Yellowglen Yellow
- Rothbury Estate Sparkling Cuvee
- Yellowglen 'White' Sparkling Moscato

#### **White Wine - Please select one of the following:**

- Rothbury Estate Sauvignon Blanc
- Lindemans Bin 65 Chardonnay
- Trentham Estate Moscato

#### **Red Wine - Please select one of the following:**

- Lindemans Bin 50 Shiraz
- Rothbury Estate Shiraz Cabernet Sauvignon
- Wolf Blass Eaglehawk Merlot

**Tap Beer** - Carlton Draught **or** Desert Premium Lager  
Cascade Premium Light **or** Sunlight

## **Premium Package - \$45 per person**

Sparkling Wine, Red and White Wine, Tap Beer, Juice and Soft Drink.

#### **Sparkling Wine - Please select one of the following:**

- Asti Riccadonna
- Lindemans Reserve Label Pinot Noir Chardonnay Brut
- Yellowglen Pinot Noir Chardonnay

#### **White Wine - Please select one of the following:**

- Jamiesons Run Sauvignon Blanc
- Lindemans Reserve Chardonnay
- Secret Stone Sauvignon Blanc
- Wolf Blass Yellow Label Riesling

#### **Red Wine - Please select one of the following:**

- Lindemans Reserve Merlot
- Penfolds Koonunga Hill Shiraz Cabernet
- The Guilty Shiraz
- Wolf Blass Yellow Label Cabernet Sauvignon

**Tap Beer** - Carlton Draught **or** Desert Premium Lager  
Cascade Premium Light **or** Sunlight

**Note: Varieties subject to change.**



# BEVERAGES ON CONSUMPTION

Charge your Beverages on a consumption basis - pay only for what you consume or to a pre arranged amount. All prices inclusive of GST.

## Juice

By the glass	\$3.70
Jug	\$14.00

## Soft Drink

By the glass	\$3.20
Jug	\$13.00

## Beers

### Tap Beer

Heavy by the glass	\$4.20
Light by the glass	\$3.80

### Heavy - Stubbies

Tooheys Old	\$6.70
Coopers Stout	\$6.70
VB	\$6.70
Tooheys Extra Dry	\$6.70
Coopers Pale Ale	\$6.70
Pure Blonde	\$6.70
Desert Premium	\$7.20
Mallee Bull	\$7.20
Crown Lager	\$7.20
Boags Premium	\$7.20
Corona	\$7.70
Becks	\$7.70
Heineken	\$7.70
Stella Artois	\$7.70
Peroni Nastro Azzuro	\$7.70

### Light - Stubbies

Cascade Premium Light	\$5.70
Sun Light	\$5.70
Carlton Mid Strength	\$6.20

<b>Vodka Cruisers</b>	\$7.50
-----------------------	--------

<b>Spirits and Liqueurs</b>	from \$6.90
-----------------------------	-------------

## Wines

### Sparkling

	Glass	Bottle
Asti Riccadonna (Italy)		\$37.00
Deakin Estate Brut (Mildura)		\$27.00
Lindemans Reserve Label Pinot Noir Chardonnay Brut		\$33.00
Rothbury Estate Sparkling Cuvee (South Eastern Australia)		\$29.00
Yellowglen Yellow Piccolo 200ml (Victoria)		\$7.50
Yellowglen Yellow (Victoria)		\$29.00
Yellowglen Pinot Noir Chardonnay (Victoria)		\$34.00
Yellowglen 'White' Sparkling Moscato		\$29.00
Wolf Blass Cuvee Brut (South Eastern Australia)		\$29.00

### White

Rothbury Estate Sauvignon Blanc (South Eastern Australia)	\$6.90	\$29.00
Lindemans Bin 65 Chardonnay (S.A)	\$6.90	\$29.00
Lindemans Reserve Chardonnay (Limestone Coast)		\$33.00
Jamiesons Run Sauvignon Blanc (Limestone Coast)		\$37.00
Secret Stone Sauvignon Blanc (NZ)		\$39.00
Trentham Moscato (Mildura)	\$7.50	\$30.00
Wolf Blass Yellow Label Riesling (S.A)		\$37.00

### Red

Lindemans Bin 50 Shiraz (South Eastern Australia)	\$6.90	\$29.00
Lindemans Reserve Merlot (Limestone Coast)		\$33.00
Penfolds Bin 128 Kalimna Shiraz (Barossa)		\$53.00
Penfolds Koonunga Hill Shiraz Cabernet (S.A)		\$36.00
Pepperjack Shiraz (Barossa)		\$45.00
Rothbury Estate Shiraz Cab Sauv (South Eastern Australia)		\$29.00
The Guilty Shiraz (Mildura)	\$7.50	\$36.00
Wolf Blass Eaglehawk Merlot (S.A)	\$6.90	\$29.00
Wolf Blass Grey Label Shiraz (McLaren Vale)		\$65.00
Wolf Blass Yellow Label Cabernet Sauvignon (S.A)	\$8.00	\$37.00

### Dessert Wines

Morris Port Muscat (Torkay)	\$7.50	\$30.00
Trentham Noble Taminga 375ml (Local NSW)		\$20.00

# TERMS & CONDITIONS

## **Tentative Bookings**

Bookings are held for a maximum of seven days. If not confirmed within this time, booking becomes null and void.

## **Confirmation**

In order to confirm the booking, we require confirmation by fax, email or mail within 48 hours of initial correspondence. A \$500 deposit paid in full is required for wedding bookings (this deposit is paid off your wedding account). All Club Lounge bookings require a \$150 venue hire fee to be paid at the time of initial booking.

## **Reconfirmation**

### **Small bookings (under 100 delegates)**

- Final numbers are required 7 days prior to your event.
  - Equipment and room configuration is required 14 days prior to your event.
  - Menus and catering are required 14 days prior to your event.
- This is for rostering and ordering purposes.

Upon confirmation of final numbers, your account is to be paid in full, 7 days before the date of function.

If payment is not made at this time, access to the function room will be restricted.

### **Large bookings (over 100 delegates)**

Minimum numbers for your event are required 14 days prior.

This is the minimum that you will be invoiced for.

- Final numbers are required 7 days prior to your event.
  - Equipment and room configuration is required 14 days prior to your event.
  - Menus and catering are required 14 days prior to your event.
- This is for rostering and ordering purposes.

Upon confirmation of final numbers, your account is to be paid in full, 7 days before the date of function.

If payment is not made at this time, access to the function room will be restricted.

## **Weddings**

Minimum numbers for your wedding are required 14 days prior to your event.

This is the minimum that you will be invoiced for.

Final numbers are required 7 days prior to your event.

Equipment and room configuration is required 14 days prior to your event.

Menus and beverage requirements are required 30 days prior to your wedding.

This is for rostering and ordering purposes.

Upon confirmation of final numbers, your account is to be paid in full, 7 days before the date of reception.

If payment is not made at this time, access to the function room will be restricted.

## **Cancellation**

All deposits paid are non-refundable unless space can be rebooked.

Cancellation must be received in writing, if cancellation is not received 14 days prior to your event, you will be invoiced for the room hire component of your event.

If cancellation occurs within 7 days of your event, you will be invoiced for the total amount of your event.

If cancellation is received no less than 7 days prior to your event and the space is rebooked for another function, then cancellation fee will be waived.

## **Function Finishing Times**

All bars close at 11.30pm for a 12.00am departure.

## **Damage or Loss**

The organisers assume responsibility for any damage caused by themselves, their guests or agents prior to, during, or after a function; this applies to all areas of the Mildura Grand. Under no circumstances are displays or fixtures to be affixed to the walls of function rooms adjacent foyer areas unless agreed to by the Mildura Grand Management. The Mildura Grand will take all possible care to protect the property of its guests, but accepts no responsibility for any loss of or damage to merchandise or other property in the Mildura Grand prior to, during or after function.

## **Bond**

A \$400 bond is required prior to function (if requested), which will be refunded on completion of the event if no damage or loss is incurred. Should any damage or loss occur, your credit card will be charged accordingly. Bond will not be refunded.

## **Smoking Areas**

All guests are to use the Courtyard near reception for smoking until 11pm. At no time during the evening are guests to use the Rose Garden, (unless for pre arranged pre dinner drinks and canapes). The courtyard adjoining the Club Lounge is to be emptied of guests and the doors shut at 10.00pm.

## **Entertainment**

Bands are to be restricted to less than four pieces. No drum or base equipment is to be used (unless prior approval by coordinator). At any time the management of the Hotel reserves the right to ask the band or DJ to reduce the volume on their equipment, in the event of non compliance of a volume reduction the band will be asked to stop playing and the bar closed. No exceptions.

## **Price Changes** (all prices are inclusive of GST)

Although every effort is made to maintain prices (as per original quote) all prices are subject to variation. Quality Hotel Mildura Grand will notify you of such changes no later than 30 days prior to your event.

## **Payment**

### **Conferences**

If a current account is held with the Hotel or a credit application is filled out and approved, an invoice will be issued and sent within 7 days of your event. All accounts are to be paid in full, 7 days from date of invoice unless prior arrangement has been made.

- If an account is not held with the hotel and you are a single visit guest, payment in full is required on completion of your event.

## **A CREDIT CARD GUARANTEE IS REQUIRED UPON BOOKING.**

Please sign and date this form in the spaces below and return by email or fax to 03 5022 1801, or in person to; Quality Hotel Mildura Grand, Seventh Street Mildura.

Name (please print) \_\_\_\_\_

Signature \_\_\_\_\_

Date \_\_\_\_\_

**All prices and details are correct at time of printing, Feb 2013**