

# CELEBRATE WITH US?

Discover Oatley for your next Function



OATLEY  
hotel

# Celebrate with us!

We offer private and semi private spaces in our function rooms and alfresco rooftop terrace and gardens as well as table reservations in our park view front lounge and bistro

Perfect for:  
Birthdays and get together with family and friends  
Cocktail parties  
Engagements, Hens parties & baby showers  
Corporate lunch & dinner meetings  
Community groups

18+ only events apply for Friday nights and 18th birthdays.  
During other peak periods curfews may be imposed for underage guests

## PRIVATE ROOM HIRE

*Function rooms are not confirmed until fees are paid if applicable*

Fees include private access to a staffed bar in the room and access to adjoining outdoor spaces, use of AV and in house music system with blue tooth capability.

Fees are refundable with 14 days notice or due to Covid restrictions.

Outdoor areas are free of charge with a mix of seated and mingling areas for large groups.

There are limitations on moving outdoor groups in bad weather during peak periods.

### **Wine Lounge**

Weekdays free of charge  
Weekends \$100

### **North or South Lounge**

Weekdays \$100  
Saturday before 5pm \$200  
Saturday after 6pm \$300  
Sunday \$200  
Public Holidays \$300

### **Terrace Lounge**

Weekdays \$100  
Saturday before 5pm \$300  
Saturday after 6pm \$400  
Sunday \$300  
Public Holidays \$400

*Security Guards if Required \$250 each.*



# Function Areas

## Premium Function Rooms - Level 1

These naturally lit heritage feature rooms include private access to a staffed bar and adjoining heated, covered balcony or rooftop terrace space. Rooms can be combined to form larger spaces at additional cost.

A lift with restricted access to those with mobility issues opens into the south lounge.

### North Lounge

**Capacity:** 20 – 60 people in a private area



### South Lounge

**Capacity:** 20 – 60 people in a private area



### Terrace Lounge

**Capacity:** 60-80 people in a private area with adjoining fireside outdoor terrace area (Up to 200 with adjoining areas)



# Function Areas

## Outdoor Terrace and Mezzanine Gardens

With a variety of semi covered or sunny open spaces and fire pits these areas set amongst the gardens with a view of the big screen are perfect for Al fresco dining or casual gatherings

Capacity : 2-200 Free of Charge

Being susceptible to bad weather there may be limitations in moving large groups inside at short notice during peak periods. Exact locations are allocated on the day depending on group size, weather and other reservations. We will take into consideration but may not be able to meet all requests for specific garden locations.



## Ground Floor Wine Lounge

Enjoy the ambience of the hotels original heritage features in our semi private park view rooms on the ground floor. These rooms are popular with groups looking for an indoor dining or cocktail party area.

Capacity 20- 30 seated and up to 50 cocktail style.



# Ground Floor



Oatley Avenue



Oatley Avenue

# Level 1

# Clock & Oyster Function Menu

Please Speak directly with our Bistro Manager Robert to obtain a quote – 9586 1045  
email: [clockandoyster@oatleyhotel.com.au](mailto:clockandoyster@oatleyhotel.com.au)  
Minimum numbers may apply. Please be advised that one weeks notice is required.  
*Sorry - Self Catering options are not available.*

## Menu A • \$15.00 pp

Chicken Skewers  
Barramundi Fish Pieces  
Spring Rolls  
Gourmet Pizzas

## Menu B • \$19.50 pp

Sushi Pieces  
Meat Balls  
Sausage Rolls  
Pastizzi  
Chicken Drumettes  
Gourmet Pizza

## Menu C • \$20.00 pp

Mediterranean Dips  
Chicken Skewers  
Lamb Skewers  
Mini Gourmet Pies  
Gourmet Pizzas

## Menu D • \$24.50 pp

Chicken Skewers  
Prawn Skewers  
Mini Gourmet Pies  
Pastizzi  
Spring Rolls  
Dim Sims  
Gourmet Pizzas

## Menu E • \$29.50 pp

Seafood Skewers  
Chicken Skewers  
Lamb Skewers  
Sushi Pieces  
Mini Gourmet Pies  
Gourmet Pizzas  
Mini Dessert Pastries

PRICES AND AVAILABILITY SUBJECT TO CHANGE



\* GFO – Gluten Free Option

VO – Vegetarian Option

DFO – Dairy Free Option

# Clock & Oyster Function Menu

## Custom Menu F – minimum order \$12pp – See Below for Options

Garlic Pizza and Mediterranean Dips (GFO).....	\$2.75
Barramundi Fish Pieces.....	\$2.75
Calamari.....	2 for \$2.75
Fresh King Prawn or Oyster Platters.....	POA
Prawn Skewers (GF, DF).....	\$3.75
Seafood Skewers (GF, DF).....	\$4.95
Sushi Pieces (VO).....	\$3.85
Thai Fish Cakes.....	\$2.45
Assortment of Mini Gourmet Pies.....	\$3.30
Chicken Skewers (GF, DF).....	\$3.50
Dim Sims.....	2 for \$2.20
Lamb Cutlets (GF, DF).....	\$6.05
Lamb Skewers (GF, DF).....	\$3.60
Marinated Chicken Drummettes.....	\$1.65
Meat Balls.....	2 for \$2.20
Mini Sausage Rolls.....	\$2.42
Samosas.....	2 for \$2.20
Savoury Vol-au-vents (VO).....	\$2.75
Beef Slider.....	\$4.95
Chicken Schnitzel Slider.....	\$5.17
Mini Caesar Salad Cups.....	\$4.40
Prawn Rice Paper Rolls (GF, DF).....	\$4.95
Vegetarian Rice Paper Rolls (GF, DF).....	\$4.40
Vegetarian Mini Spring Rolls.....	2 for \$2.20
Pastizzi – Spinach and Ricotta (V).....	\$2.75
Gourmet Pizzas (GFO, VO, DFO).....	\$6.60
Antipasto Platter.....	\$180
Cheese Platter.....	\$150
Mixed Sandwich Platters.....	\$150
(serves approx. 30-40 people)	
Fruit Platters.....	\$160
(serves approx. 25 People)	
Mini Dessert Pastries.....	\$3.85 pp

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# Clock & Oyster Function Menu

## Pizza Menu

<b>Pizza Crust</b> .....	<b>\$21.00</b>	<b>Moroccan Lamb Pizza</b> .....	<b>\$27.00</b>
Served with mixed dips		Moroccan spices, onion, lamb, & rocket-tossed Moroccan yoghurt	
<b>Herb Pizza</b> .....	<b>\$18.50</b>	<b>Versaci</b> .....	<b>\$26.50</b>
<b>Garlic Pizza</b> .....	<b>\$18.50</b>	Chilli beef, re fried beans, roasted capsicum & Spanish onion, topped with guacamole and sour cream.	
<b>Margarita Pizza</b> .....	<b>\$18.50</b>	<b>Dolce</b> .....	<b>\$26.50</b>
<b>Bruschetta</b> .....	<b>\$23.50</b>	Cheese, tomatoes, pepperoni, Cabanossi, ham, pineapple olives, mushroom, capsicum, onion and chilli.	
Cooked pizza base topped with Roma tomatoes & Spanish onion, olive oil and fresh basil.		<b>Reggio</b> .....	<b>\$27.00</b>
<b>DNYK</b> .....	<b>\$23.00</b>	Marinated prawns, spinach, olives, chilli and herbs.	
Fresh leg ham topped with pineapple, tomato base and cheese.		<b>Guci</b> .....	<b>\$26.00</b>
<b>Elle</b> .....	<b>\$25.80</b>	Italian sausage, marinated artichokes, char grilled eggplant, sun-dried tomatoes and ricotta.	
Tandoori chicken breast topped with cashews & cucumber yoghurt on a tomato base.		<b>Giorgio</b> .....	<b>\$27.00</b>
<b>John Paul</b> .....	<b>\$27.00</b>	Freshly sliced smoked salmon layered with Tassie brie and avocado, topped with snow pea sprouts	
King prawns, semi sun-dried tomatoes, Tasmanian brie and a pesto base.		<b>Vitton (V)</b> .....	<b>\$26.50</b>
<b>Ralph</b> .....	<b>\$27.00</b>	Sliced pumpkin and potato with spinach and beet chilli sauce, topped with pine nuts and sour cream.	
Garlic prawns, Spanish onions, baby octopus, Tassie scallops, calamari and cheese on a tomato base.		<b>Valentino</b> .....	<b>\$26.00</b>
<b>Vesuvio</b> .....	<b>\$27.00</b>	Finely sliced chicken breast fillet and fire roasted capsicum served on a teriyaki and tomato base, topped with fresh chives and roasted peanuts.	
Chilli oil base, pepperoni, mushroom, prawns.		<b>Stussi</b> .....	<b>\$26.50</b>
<b>Pierre (V)</b> .....	<b>\$26.00</b>	Marinated chicken breast fillet topped with lettuce, Caesar dressing and fresh tomatoes with a chilli oil.	
Char grilled eggplant, semi sun-dried tomatoes, Spanish onion, artichoke, fetta & fresh herbs.		<b>All Meat</b> .....	<b>\$26.50</b>
<b>Cerrut (V)</b> .....	<b>\$26.00</b>	Peperoni, cabanossi, ham, italian sausage, chilli beef and chicken on a barbeque base.	
Char grilled eggplant, marinated artichoke, grilled zucchini, olives, capsicum, fresh tomatoes, bocconcini.		<b>Hofman</b> .....	<b>\$26.50</b>
<b>Dior</b> .....	<b>\$27.00</b>	Cheese, pepperoni, cabanossi, ham, italian sausage, chilli beef, pineapple on a teriyaki and tomato sauce base.	
Fresh smoked salmon topped with cream cheese, carpers, semi sun-dried tomatoes.		<b>Chanel</b> .....	<b>\$26.00</b>
<b>Melly</b> .....	<b>\$27.00</b>	Chicken fillet, broccoli, snow peas, fresh tomato, satay sauce.	
Finely sliced prosciutto, fresh tomato, bocconcini, pesto base topped with rocket salad and artichoke.		<b>Big Daddy</b> .....	<b>\$26.50</b>
<b>Mocshino</b> .....	<b>\$25.50</b>	Make your own pizza with a selection of 5 toppings including 2 seafood.	
Cheese, fresh tomatoes, pepperoni and mushrooms.		<b>*Gluten Free Base</b> .....	<b>\$4.50</b>
<b>Calzone (folded over pizza)</b> .....	<b>\$24.50</b>	<b>*Vegan Cheese</b> .....	<b>\$2</b>
Leg ham, mushroom, capsicum, onion, spinach & beet chilli.			
<b>Pradda (V)</b> .....	<b>\$26.00</b>		
Pesto, sun-dried tomatoes, onion, artichokes, spinach, fetta & pine nuts.			

PRICES AND AVAILABILITY SUBJECT TO CHANGE

## TAP BEER

Carlton Draught Tank	8
Carlton Dry	8.5
VB	8
Reschs Draught	8
Great Northern Mid	7.5
Tooheys New	8
Toohey Black	8
Asahi	12.5

## TAP CRAFT STYLE BEERS

4 Pines Pacific Ale	9.3
Stone & Wood Pacific Ale	10
Balter XPA	12

## TAP CIDER

Bulmers	8.5
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## OTHER TAP OPTIONS

Tap CC and Dry	14
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## BOTTLED BEER

Corona	12.5
Hahn Lite	7.5
Hahn Super Dry	10.2
Peroni	12.5
Pure Blond	10.2

## BOTTLED BEER NON ALCHOLIC

Great Northern Zero	6.2
Heaps Normal ZERO	6.5

## BOTTLED CIDER

Somersby Apple	10.2
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## RTD BOTTLES

Cruisers	11.5
CC & Dry	14.5
Jack Daniels & Cola	15
Jim Beam & Cola	14.5
Seltzers Flavours	11.5
Minus 196 Flavours	16
Alcoholic Ginger Beer	14.5
Alcoholic Iced Tea	14.5

## SPIRITS

House Vodka	10.5
House Scotch	10.5
House Gin	10.5
Jim Beam Bourbon	10.5
Bundaberg Up Rum	10.5
Jack Daniels	11

## SCHOONER

## SCOTCH

Chivas Regal 12 Year old	12.5
Glennfidich 12 Year old Special Reserve	14
Jamieson Irish	11.9
Johnnie Walker Black Label	12.5
Johnnie Walker Red Label	10.5
Sheepdog Peanut Butter	11
Dimple Whiskey	13

## BOURBON

Canadian Club 12 Year old	13
Fireball Cinnamon	11
Gentleman Jack	13
Jack Daniels	11
Jim Beam Black	11.5
Makers Mark	13
Southern Comfort	11
Wild Turkey	11.5
Jim Beam Classic	10.5

## BRANDY

St Remy Brandy	11
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## RUM

Bacardi white	11
Kraken Spiced Rum	11.5
Bundaberg OP	11.5
Bundaberg UP	10.5
Captain Morgan spiced	11.5

## GIN

Bombay Sapphire	12
Gordons	10.5
Gordons pink	11.2
Hendricks	13
Tanqueray	12

## VODKA

Absolut	12
Absolut Peach	12
Absolut Vanilla	12
Absolut Pear	12
Grey Goose	14
Smirnoff	10.5

## OTHER SPIRITS

Tequilla	10.5
Don Julio Tequila	13

## LIQUEURS

Absynthe	15
Alize	12
Amaretto	12
Aperol	12
Baileys	12
Bols Blue	12
Bols Strawberry	12
Schnapps Flavours	11
Chambord	12
Chartreuse	17
Cointreau	12
Frangelico	12
Galliano Sambucca	12
Galliano Vanilla	12
Jagermeister	12
Kahlua	12
Malibu	12
Midori	12
Paraiso Lychee	12
Pimms	12
Black Sambucca	12

## SOFT DRINK-TAP

Ginger Ale	6
Lemonade	6
Lemon Lime & Bitters	6
Pepsi	6
Pepsi Max	6
Pink Lemonade	6
Solo	6
Soda Water	6
Tonic Water	6

## SOFT DRINK-BOTTLED

Coke	8
Ginger Beer	8
Red Bull- can	10
Sparkling Mineral Water	8

## JUICE

Apple	8
Cranberry	8
Orange	8
Pineapple	8

## COCKTAILS

ZERO ALCOHOL COCKTAILS	19
SHOTS FROM	12
	10



# Cocktails

\$19

## SEX ON THE BEACH

Fruity flavours of peach, vodka, OJ and cranberry

## ILLUSION

Refreshing midori melon & vodka and pineapple

## MIDORI SPLICE

Tropical notes of Coconut rum with melon and pineapple

## FRUIT TINGLE

Raspberry & blue curacao in liquid version of this sweet

## FRENCH MARTINI

Ooh la la Chambord

## MARGARITA

Classic tequila, cointreau and lime flavours

## COSMOPOLITAN

New York in a glass with vodka, Cointreau and cranberry

## APEROL SPRITZ

Refreshing Aperitif of Aperol, sparkling wine and orange

## AMARETTO SOUR

Smooth almond flavours with tangy lemon

## CHOCOTINI

Who doesn't love a smooth chocolate delight?

## ESPRESSO MARTINI

This classic caffeine hit is better than a latte!

## PEANUT BUTTER ESPRESSO

A nutty whiskey addition to the classic Espresso

## PIMMS CUP

Pimms No1 Gin based Liqueur with a lemon twist

## LONG ISLAND ICED TEA

A cola based pick me up with a huge hit!

## MOJITO

Fresh taste of Cuba with white rum and mint

## LYCHEE MOJITO

Add asian mystique to your lime mint rum

## SPICED RUM MOJITO

A bit of Captain Morgan will spice it up!

## GIN FIZZ

Tangy, Foamy Citrus Classic!

# Mocktails

\$12

Great Taste, Zero Alcohol!

## SEX ON THE BEACH

## FRUIT TINGLE

## APEROL SPRITZ

## VIRGIN MOJITO

# Shots

## SCHNAPPES.....10

Apple, butterscotch or peach

## GALLIANO.....10.5

Black Sambucca, Vanilla or Amaretto

## LICK SIP SUCK.....10

Tequila, salt and lemon combo

## WET PUSSY.....10

Vodka, peach schnapps, cranberry and lime

## JAM DONUT.....10

Chambord layered with Baileys

## C\*CK SUCKING COWBOY.....10

Butterscotch schnapps layered with Baileys

## QUICK F\*\*K.....10

Kahlua, Midori and Baileys

## JÄGERBOMB.....14

Jägermeister and Red Bull

## SKITTLEBOMB.....14

Cointreau and Red Bull

## FIREBALL.....10

Spicy cinnamon

## PEANUT BUTTER.....10

Nutty surprise

RSA RESTRICTIONS MAY BE PLACED ON SERVICE OF SHOTS.  
PRICES AND AVAILABILITY SUBJECT TO CHANGE

# Wine

## WHITE WINE

### MOSCATO

	Small	Large	Bottle
Hartogs Plate Moscato .....			\$45.00
*T'Gallant Blush Moscato .....	\$9.50	\$15.00	

### RIESLING

	Small	Large	Bottle
Leo Buring Eden Vale Riesling .....			\$46.00
Penfolds Bin 51 Riesling Main Bar .....	\$18.00	\$28.00	\$69.00

### PINOT GRIGIO PINOT GRIS

	Small	Large	Bottle
*T'Gallant Pinot Grigio .....	\$9.50	\$15.00	
Cavaliere Dora Pinot Grigio (Italy) .....			\$56.00
Squealing Pig Pinot Gris .....			\$54.00

### SAUVIGNON BLANC SEMILLON

	Small	Large	Bottle
Rothbury Estate SSB .....	\$8.00	\$12.00	\$39.00
Early Harvest Low Alcohol SSB .....	\$8.00	\$12.00	\$39.00
*Squealing Pig NZ SB .....	\$9.50	\$15.00	
821 NZ Sauvignon Blanc .....			\$46.00
Little Berry SSB .....			\$50.00
Wild Oats Sauvignon Blanc .....			\$54.00

### CHARDONNAY

	Small	Large	Bottle
Rothbury Estate Chardonnay .....	\$8.00	\$12.00	\$39.00
Seppelts The Drives Chardonnay .....			\$47.00
Coldstream Hills Chardonnay Main Bar .....	\$16.00	\$24.00	\$65.00
Penfolds 311 Chardonnay Main Bar .....	\$19.00	\$30.00	\$79.00

### SPARKLING WINE

	Flute	Piccolo	Bottle
Rothbury Estate Sparkling Cuvee .....	\$8.50		\$39.00
Aurelia NV Prosecco .....		\$11.00	
Cavaliere Dora Prosecco (Italy) .....			\$56.00
Yellowglen Yellow Brut Cuvee .....		\$11.00	
Yellowglen Pink Sparkling Rose .....		\$11.00	
Georg Jensen Cuvee .....			\$60.00
Piper Heidsiek Cuvee .....			\$85.00

## RED WINE

### ROSE

	Small	Large	Bottle
*Squealing Pig Rose .....	\$9.50	\$15.00	
Upside Down Rose .....			\$48.00
Domaine De Triennes Rose (Provence FR.) .....			\$59.00
Yellowglen Pink Sparkling Rose Piccolo .....	\$11.00		
Pepperjack Grenache Rose (while stock last) .....			\$47.00

### MERLOT & CABERNET MERLOT

	Small	Large	Bottle
Rothbury Estate Cabernet Merlot .....	\$8.00	\$12.00	\$39.00
Wild Oats Cabernet Merlot .....			\$54.00

### PINOT NOIR

	Small	Large	Bottle
T'Gallant Pinot Noir .....	\$10.00	\$16.50	\$50.00
Fickle Mistress NZ Pinot Noir .....			\$54.00
Coldstream Hills Pinot Noir Main Bar .....	\$16.00	\$24.00	\$69.00

### CABERNET SAUVIGNON

	Small	Large	Bottle
Little Berry Cabernet Sauvignon .....			\$50.00
Wynns Black Label Coonawarra Main Bar .....	\$18.00	\$28.00	\$69.00

### SHIRAZ

	Small	Large	Bottle
Rothbury Estate Shiraz Cabernet .....	\$8.00	\$12.00	\$39.00
Little Berry McLaren Vale Shiraz .....			\$50.00
Wild Oats Shiraz .....			\$54.00
PepperJack Barossa Shiraz .....	\$12.50	\$19.00	\$59.00
Penfolds Bin28 Shiraz Main Bar .....	\$19.00	\$30.00	\$79.00
Penfolds Bin389 .....			
Shiraz Cabernet Main Bar .....	\$35.00	\$50.00	\$150.00
Penfolds St Henri Shiraz Main Bar .....	\$40.00	\$60.00	\$175.00

### ZERO ALCOHOL WINES

	Small	Large	Bottle
Ara 0% NZ Sauvignon Blanc .....	\$7.00	\$10.00	\$30.00
NV Giesen Estate 0% Rose .....	\$7.00	\$10.00	\$30.00
NV Giesen Estate 0% Merlot .....	\$7.00	\$10.00	\$30.00
Henkell 0% Sparkling Prosecco Piccolo .....	\$9.50		

PRICES AND AVAILABILITY SUBJECT TO CHANGE

\*PREMIUM TAP WINES

# Terms & Conditions

## BOOKING PROCEDURE AND CANCELLATIONS

Private Function Room dates and locations are confirmed on receipt of payment (if applicable) for the amount specified. Until then our function spaces remain available for others to book

Function room fees are refundable with 14 days notice or due to covid restrictions

Locations which are free of charge are allocated on the day of the booking. We will take into consideration but may not be able to meet all requests.

Final numbers should be notified during the week prior to your event or earlier if there is a considerable change.

**WARNING** During Peak periods large outdoor groups may not be able to relocate in bad weather

## UNDER 18s

Children are welcomed into an adult environment and must remain in the immediate presence of their parents at all times.

Due to strict licensing laws that could result in venue closure a 9pm evening curfew may be imposed for underage guests without adequate supervision.

Underage guests at 18ths and Fri night functions are NOT permitted.

The licensee Lyn Humphreys can be emailed to discuss any exceptions [lyn@oatleyhotel.com.au](mailto:lyn@oatleyhotel.com.au)

## RESPONSIBLE SERVICE OF ALCOHOL

All guests must adhere to our RSA policies. Intoxicated, violent or quarrelsome patrons including the host will be asked to leave or functions closed down.

Drinking games, skulling, and yardglasses are prohibited. To monitor and prevent intoxication, containers such as open wine bottles, shots or jugs may be restricted.

Low and non alcoholic alternatives are always available for purchase and free tap water provided and tea and coffee can be organised through the bistro.

## BAR TAB

Alcohol consumed must be purchased from the bar – evidence of products bought into the venue and consumed will result in closure of your function. For any exceptions email [lyn@oatleyhotel.com.au](mailto:lyn@oatleyhotel.com.au)

There is no minimum spend required.

If required a bar tab can be set up at the beginning of your event with the manager on duty. You can choose both the \$ amount and the style of drinks you want your guests to have access to. We will hold a credit card as security but you only pay for what you actually use. Staff will notify you when your \$ limit is getting close and you can choose to increase or end the bar tab. At anytime you can ask the bar staff what the bar tab is up to.



# Terms & Conditions

## CATERING

Please contact the bistro operator ROB if you need to discuss catering arrangements and all payments will be made directly to the Bistro operator. For large groups we suggest organising your menu two weeks prior.

The direct number is 95861045 or email [clockandoyster@oatleyhotel.com.au](mailto:clockandoyster@oatleyhotel.com.au)

Advertised menus are subject to change.

NO BYO food or drinks permitted. Only Celebratory cakes can be self catered and the bistro will assist with service at no charge.

## DECORATIONS

For Private function areas we allow a 1 hour transition between events for the first group to leave, staff to clean and the next group to start setting up

Storage of decorations and personal items is not available and all items will need to be removed promptly after your event. 3rd party event suppliers will also need to adhere to this.

CONFETTI BALLOONS and tinsell scatters are NOT PERMITTED and will be removed. \$100 cleaning fee will be added if these are used despite this request.

Anything which damages wall, floors and furniture is not permitted. We have hooks on walls in the function rooms and blue tac is permitted.

Table candle decorations must be battery operated (cake candles are ok).

Furniture can be rearranged within the room but otherwise the rooms come as is with minimal change of furniture allowed.

Trestle tables are available for function rooms but you will need your own decorative tablecloth.

## MUSIC

These options are applicable in the level 1 function rooms only

- 1) Use our system to generate an auto playlist from thousands of titles in the genre of your choice.
- 2) Bluetooth your own device to our system to play your own list (note that if you walk away from the room with the device in your pocket the playlist will stop in the room).
- 3) Bring your own music set up - speakers, DJ, Karaoke, live performer etc.

Any external amplification system brought into the venue including live performers must be approved and will need to comply with volume requests so that other functions, patrons and neighbours are not effected. Space available in the room is also a consideration.

## TV PRESENTATIONS

For a TV display of photos there are two options.

Bring a USB with Jpeg format photos which we can connect to the TV via our system or

Staff can connect your laptop to a TV via HDMI cable to display your program.

APPLE computers are generally not compatible with our TV connections.

We do suggest coming in during the week prior to test the usb or laptop display

