



FUNCTIONS

GROUP PACKAGES FOR 20+ GUESTS





GROUP PACKAGES FOR 20+ GUESTS

Welcome to Angelo's Cabarita, where every occasion is celebrated with elegance and flair. Nestled in the heart of Cabarita's waterfront, our iconic restaurant is more than just a dining destination; it's a venue where memories are made and milestones are celebrated. Situated in the picturesque Prince Edward Park, Angelo's Cabarita offers an unmatched setting for both intimate dinners and grand events.

Whether you're marking a special birthday, hosting a christening, or organising a significant group event, our venue caters to your needs with impeccable style.

Accommodating functions ranging from intimate gatherings of 20 to grand celebrations of over 120 guests, our flexible spaces include the chic Terrazzo marble bar, a private dining room, and our expansive, open-plan restaurant area. Each space is designed to offer a unique dining experience, complementing the style and atmosphere of your event.

Our dedicated functions team is committed to making your event a resounding success. We offer a variety of flexible options to suit the tone of your event, from relaxed and informal affairs to elegant, formal gatherings.

The stunning panoramic waterfront views and serene parkland setting form a spectacular backdrop to your special function. Coupled with Angelo's renowned Italian-inspired cuisine and our newly revitalised dining atmosphere, your event will not only delight but also impress.



Lamb Backstrap ^{GF}



THE KITCHEN IS A PLACE WHERE INGREDIENTS
ARE JUST A MEDIUM TO EXPRESS EMOTIONS -
LIKE LOVE, CARE, AND PASSION.

MASSIMO BOTTURA | ITALIAN CHEF

MEET THE CHEFS

Dalton Fernandes

Embark on a culinary journey like no other with Dalton Fernandes, our acclaimed head chef, at the helm of your next function. With over a decade of global culinary expertise, Dalton's rich tapestry of experiences—from the vibrant decks of Royal Caribbean International, to his tenure as a Chef de Partie of Crown Towers in Sydney and more recently the position of Head Chef at the prestigious Sky Feast at Sydney Tower—has shaped a chef of unparalleled skill and creativity.

Dalton's passion for culinary excellence was recognised when he led his team to win the coveted Best Tourist Restaurant in NSW, a testament to his ability to blend impeccable taste with a flair for innovation. His journey through diverse culinary landscapes has equipped him with a unique palette that he brings to every dish, promising a function menu that is both sophisticated and bursting with flavour.

At the core of Dalton's philosophy is a commitment to crafting menus that resonate with the personal taste and vision of our clients. His hands-on approach ensures that from the initial planning stages to the final execution, every aspect of your function's catering is tailored to perfection. Dalton excels in creating unforgettable dining experiences that are as unique as they are delicious, making your event stand out.

Let Dalton Fernandes take your function to new heights with his exceptional culinary craft that will leave your guests raving long after the event.

Nitin Dholam

Nitin is a culinary virtuoso whose expertise and passion are set to elevate your function to an extraordinary celebration of flavours. Nitin's illustrious journey through the culinary world has seen him perfecting his craft in some of the most renowned kitchens across the globe including the Intercontinental Resort in Mauritius, and more recently in Sydney from the prestigious Oncore by Clare Smyth in Crown Sydney, to the vibrant Sheraton Grand Hyde Park, to the innovative Deloitte Sydney.

Nitin's culinary philosophy is deeply rooted in the belief that every meal should be a nutritious, flavourful journey, a principle he brings to every dish he crafts. His pragmatic approach, combined with a relentless pursuit of excellence, has seen him leading teams in high-pressure environments, always ensuring the quality and consistency that is synonymous with his name. With an Advance Diploma in Culinary Arts from City and Guilds University, UK, Nitin combines classical training with his innovative flair to create unforgettable dining experiences.

Allow Nitin Devendra Dholam to bring his culinary excellence to your table, making your function not just an event, but a momentous occasion that celebrates the art of fine dining. With Nitin at the helm, rest assured that your culinary experience will be nothing short of spectacular.

STANDARD INCLUSIONS

Bespoke and private location in the parklands of Prince Edward Park

Access to outdoor Stepaway space (subject to room bookings)

5 Hour Dinner reception or 4 1/2 Hour Lunch reception

Modern guest tables & Italian back bentwood chairs

Event Glassware, crockery & cutlery

Uninterrupted water views of Hen and Chicken Bay

Restrooms & Private Dining room

Floor to ceiling glass windows

Crisp white linen tablecloths & napkins

Oak wooden floor boards

Luxurious and modern interiors

Onsite car parking

Cordless Microphone

Onsite bar & kitchen

Cake Knife & Server set

Cake Table

SERVICE

Professional and well presented wait staff

Host on entrance

Placement of your Stationery, Event Accessories & Bonbonniere

PLANNING

Complimentary 2 hours hour set up prior to your event (unless specified otherwise)

Assigned and dedicated Event Coordinator to liaise with through your planning process



EXCLUSIVE USE BOOKINGS

For those special occasions where privacy and exclusivity are desired, Angelo's Cabarita offers the entire venue for your exclusive use. This option allows you to host your event in a stylish and iconic waterfront setting, tailored specifically to your personal requirements. Our extensive menus can be customised to meet the unique tastes and preferences of your guests. When opting for exclusive use, the following conditions apply:

Saturday nights and Sunday lunches

Minimum spend of \$20,000

Sunday nights

Minimum spend of \$18,000

Friday nights and Saturday lunches

Minimum spend of \$15,000

Wednesday & Thursday lunch or evening, or Friday lunch

Minimum spend of \$12,000

SHARED USE BOOKINGS

If you prefer a more open and vibrant atmosphere, our shared use booking option allows you to enjoy your event alongside the restaurant's regular dining service. This option carries no additional charges or minimum spends, offering flexibility and the opportunity to experience the lively ambiance of Angelo's Cabarita. With shared use, other diners may be present in the venue, contributing to a dynamic and diverse environment. Parties of 90 guests or more must opt for exclusive use.



FUNCTION PACKAGES

We present an array of meticulously curated set menus to offer an unparalleled dining experience.

	Silver 99pp	Gold 110pp	Platinum 125pp	Signature 175pp
Pane Freshly baked artisanal breads	✓	✓	✓	✓
Entree Appetising Italian starter selection	2	2	2	2
Pasta Authentic, handmade pasta.		2	2	2
Main Elevated main course options	2	2	2	2
Dessert Decadent desserts			2	2
Cakeage Priced per person or complimentary	\$5	\$5	✓	✓
Tea, Coffee and Mineral Water Throughout and at the end of meal service			✓	✓
Cold Seafood Platters served with Primi Freshly Shucked Sydney Rock Oysters, Honey Bugs, Spanner Crab, Yamba Prawns, Smoked Salmon, Avocado Prawn Cocktail, Marie Rose Sauce				✓
Hot Seafood Platters served with Secondi Crispy Fried Calamari, BBQ Yamba Prawns, Whole WA Lobster with Herb & Garlic Butter, Hervey Bay Scallops, Pan Fried Market Fish, Oyster Kilpatrick, Hand Cut Chips with Truffle Salt				✓

The figures within the table above specify the number of choices we invite the host to make from each category on the opposite ‘cuisine selection’ page. These selections can be presented as shared platters or served individually in an alternate drop style, according to the host’s preference. Hosts opting for the Gold Package may trade their Pasta selections for Dessert selections instead. Cakeage involves the slicing and individual plating of your provided cake. Reduced midweek pricing can apply during off peak periods. Discuss options with your event manager.

CUISINE SELECTION

Host invited to make the number selections from each section as outlined in the packages table

All packages include Sides: **Hand Cut Chips**^{D G} and **Mixed Leaf Salads**^{VN GF}

ENTREE

Antipasto Board^{G D}
Bresaola, Prosciutto, Mortadella, Olives, Artichoke, Grissini, Stuffed Bell Peppers, Bocconcini

Tomato Burrata^{VG N D}
Blackmans Point Farm Blistered Heirloom and Cherry Tomatoes, Homemade Burrata, Pesto, Balsamic, Basil Oil

Calamari^{G SE SF}
Crispy Fried, Umami Seasoning, Sriracha Mayo

MAIN

Pan-Seared Salmon
Sauce Vierge, Roasted Garden Vegetables

Lamb Backstrap^D
Polenta, Haircot Beans, Jus

Crispy Skin Barramundi
Sicilian Dressing, Five Beans, Asparagus

Beef Eye Fillet^D
Mash Potato and Dutch Carrots, Merlot Jus

Sous Vide Crispy Skin Chicken^D
Garlic Mash, Roasted Vegetables, Truffle Jus

Three Point Lamb Rack (Platinum and Signature)^D
Sundried Tomato Polenta, Asparagus, Mint Jus

Veal Chops (Platinum and Signature)
Kipfler Potato, Roasted Seasonal Veg, Merlot Jus

Crispy Pork Belly (Not available in Silver)
Spiced Apple, Fennel Asparagus Salad, Jus

Half Lobster (Signature Only)^{SF D}
Choose Mornay or Butter Garlic

Grilled Miso Eggplant^{VN}
Bok Choy, Yuzu Mayo, Wasabi Peas, Sesame Dressing

PASTA

Gnocchi^{G D VG}
Alla Norma, Ricotta Salata

Penne^{G D SF}
Spiced Seafood Marinara

Fusilli^{G D VG N}
Pesto and Sundried Tomato, Shaved Parmesan

Rigatoni^{G D}
Wagyu Beef Ragu

Ravioli^{G D VG}
Spinach, ricotta with roast tomato and basil sauce

Gnocchi^{G D VG N}
Quattro Formaggi, Walnuts

Wild Mushroom Risotto
truffle pecorino

DESSERT

Chocolate Hazelnut Tart^{G D N}
Decadent chocolate and hazelnut indulgence.

Tiramisú^{G D}
Pistoccus Biscuits, Pepe Saya mascarpone cream, Coffee & Mirto Bianco

Pavlova
Berry Coulis

Tasting Plate^{G D N} ALTERNATE DROP NOT AVAILABLE.
Crème Brule, Red Velvet, Chocolate Hazelnut Tart

N Contains Nuts • **D** Contains Dairy
SF Contains Shellfish • **SE** Contains Sesame
VN Vegan • **VG** Vegetarian • **G** Contains Gluten
NW No Wheat, but potential contamination
Surcharges apply on Credit Cards (1.5%) and Public Holidays (15%)
Service charges apply to Groups of 10+ (10%)

EXTRA PLATTERS

*Serving of 1 dozen

Grazing Board \$80	Tajima MB+5 Tomahawk \$110
Fresh King Prawns* \$95	Roast Chicken \$45
Chargrilled Yamba Prawns* \$95	Whole Barramundi \$65
Crumbed Eggplant Fritters* \$60	Lamb Shoulder \$75
Natural Oysters* \$75	Calamari \$80
Kilpatrick Oysters* \$80	Seasonal fruit platter \$75

CHILDREN’S MENU

Advanced notice is required • \$50 per child

At Angelo’s Cabarita, we cherish the joy and vibrancy that children bring to every celebration. Our specially crafted kids’ menu caters to young guests aged 3-12 years, featuring a delightful range of child-friendly dishes.

We understand that little ones need their own space to play and explore, which is why our venue is a stone’s throw away from a secure kids’ playground within Prince Edward Park. Additionally, our private dining room can be transformed into a fun play area, where toys can be set up to keep the children entertained during your event.

This unique combination of tasty, kid-approved cuisine and playful amenities ensures that families can enjoy their special occasions together, with every member, big and small, feeling thoroughly welcomed and engaged.

- Entree**
Host selects one
- Fried Baby Calamari
 - Penne Pasta
 - Neapolitan Sauce

- Main**
Host selects one
- Crumbed Chicken Breast
 - Battered Flathead Fillet
 - Beef Minute Steak

- Dessert**
- Gelato

VEGETARIAN SUBSTITUTES

Advanced notice is required

For our vegetarian guests, Angelo’s Cabarita is pleased to offer a selection of sumptuous vegetarian substitutes.

Our menu is thoughtfully designed to cater to your preferences, ensuring a delightful and satisfying dining experience.

- Entree and Pasta Substitutions**
Host selects one substitute
- Vegetarian antipasto plate
 - Gnocchi, Alla Norma, Ricotta Salata

- Main Substitutions**
- Grilled Eggplant,
 - Hummus and Asparagus



BEVERAGE PACKAGES

Standard Package

\$45pp (3 hours) / \$55pp (4 hours)

Sparkling Brut, Bay of Stones, South Eastern Australia
Chardonnay OR Sauvignon Blanc, Bay of Stones, South
Eastern Australia

Cabernet Sauvignon OR Shiraz, Bay of Stones, South
Eastern Australia

Corona, Peroni and Cascade Light

Soft drinks, juice, sparkling water

Tea & coffee (espresso, macchiato, piccolo only)

Premium Package

\$58pp (3 hours) / \$68pp (4 hours)

Blanc de Blanc, Chandon, Aust OR

Prosecco, Amanti DOC, Italy

Moscato d'Asti, La Caliera, Piedmont, Italy

Chardonnay, Il Pumo, San Marzano, Italy

Pinot Grigio, Castleforte, Delle Venezie, Italy

Pinot Noir: Airlie Bank, Yarra Valley, Mount Adam

Shiraz: Eden Valley

Corona, Peroni and Cascade Light

Soft drinks, juice, sparkling water

Tea & coffee (espresso, macchiato, piccolo only)

On Consumption

(Client Bar Tab or Guest Purchases permitted)

For more flexibility; set up a bar tab with our team or ask
them to charge your guests at the time of purchase.



CAKE

Celebratory cakes are available on request and need to be ordered 72 hours prior to the booking date.

Local Freshly Baked Cakes

Baked Ricotta Cake (with/without Nutella)

Cheesecake (Strawberry, Lemon, Blueberry or Passionfruit)

Mud Cake (Chocolate, White, Caramel or Marble)

Mousse Cake (Ferrero Rocher, Chocolate, Cappuccino, Carmel)

Continental Cake

Black Forest Cake

Tiramisu

Flan (Strawberry, Classic Fruit or Apple)

\$16.50 per person. Minimum 12 guests.

BYO CAKE

Should you choose to bring your own cake for your function, please inform us beforehand. If you're opting for the cake as a dessert in your package, a cakeage fee of \$5 per person will be applied for plating and serving. This fee applied only to the Silver package and is waived in all other package selections.

For an added touch of indulgence, you can enhance your cake with a scoop of our delicious gelato for an additional \$3 per person. We also offer the convenience of storing your cake safely prior to the day of your function, where reasonably possible.



RECOMMENDED VENDORS

FLORISTS

Clara's Flower Studio
0400 824 477
clarasflowerstudio.com.au

Jill Dyball
(02) 9634 4874
exquisitebouquets.com

DECOR & BALLOONS

Blissful Events
0415 311 752
blissfulevents.com.au

Ballooncini
02 9716 7600
facebook.com/Ballooncini

AUDIO VISUAL

Advanced Audio Visuals
02 9817 5455
advancedvisuals.com.au

DJ Bali
0452 482 357
facebook.com/DEEJAYBALISYDNEY

Abdul
0410 524 620
snsr.com.au

CELEBRANTS

Ash Reynolds
0414 742 429
ash.sydney/

Pauline Fawkner
0416 102 593
paulinefawkner.com.au

Coral Kortlepel
0417 717 359
getmarried.com.au

PHOTOGRAPHERS

Nicole Anderson
0407 403 691
naphoto.com.au

Southern Light
0402 874 141
instagram.com/southernlightphotos

Balzinder
0425 531 770
instagram.com/balzinderbalz

Perfect Media
0418 662 950
perfectmedia.com.au

Rolling Canvas
0401 189 734
rollingcanvas.com.au

PHOTOBOOTH

Amusing Photo Booths
1300 300 781
amusingphotoboosthssydney.com.au

Unique Photoboosths
0428 151 985
uniquephotoboosthssydney.com.au

CAKES & BAKERIES

Cakeoholic
0414 730 312
facebook.com/cakeoholicJL

Seracakes
instagram.com/seras_cakes

Lushcups
(02) 9743 4009
lushcups.com.au

Hummingbird Sweet Things
0414 586 694
cakes@hbsweetthings.com

EVENT STATIONERY

ABIA
0414 742 429
abia.design

TRANSPORTATION

HF Wedding & Hire Cars
(02) 9799 2222
facebook.com/HFWeddingandHireCars

Bayside Limousines
0413 613 337
baysidelimousines.com.au

H2O Taxis
1300 420 829
matesrates@h2otaxis.com.au

Luxury Mini Coaches
0416 166 658
luxuryminicoaches.com.au

MCs

Ash Reynolds
0414 742 429
<https://ash.sydney>

Robert Galati
0419 432 221
robertgalati.com.au

DJs

Partyzone
0407 229 242
partyzone@live.com.au

DJ Bali
0452 482 357
facebook.com/DEEJAYBALISYDNEY

ENTERTAINMENT

Cartoonist
02 9343 0833
cartoonkingdom.com.au

HAIR AND MAKEUP

Anna Martino
0418 165 749

Hair Inspiration
(02) 9743 1439
hairinspiration.com.au

WINE EXPERTS

Ross Anderson
0431 512 979
globalfine.wine





Gnocchi ^{GD VG}



Pan-Seared Salmon



Natural Oysters ^{SF}



Crème Brûlée



Crispy Skin Barramundi

BOOKING TERMS EXCLUSIVE USE BOOKINGS

In the following terms and conditions, the phrases ‘we’, ‘us’ or ‘our’ refers to Zivaan Pty Ltd t/a Angelo’s Cabarita. The phrases ‘you’ and ‘your’ refer to the other contractual party stated above.

1.0. Booking Details

1.1. Temporary holds are offered for 7 days from the date of the event order before a deposit, and a completed and signed Event Order Form is required to secure your booking. Angelo’s has the right to cancel your reservation should the deposit and this signed terms and conditions not be received in this time.
1.2. At the time of making your booking, we will provide you with an estimated minimum cost (‘Estimated Cost’) on the event order form, which will be payable on the day of your event. This cost is based on the number of people that will be in attendance.
1.3. On-site meetings are available for exclusive use bookings.
1.4. At our venue, we welcome groups of all sizes, including those with children. We want to ensure the best possible experience for all our guests, so we prefer to maintain a reasonable adults/kids ratio. Our experienced event managers reserve the right to accept or decline a booking based on the ratio of adults to kids, especially on weekends.

2.0. Deposits

2.1. To secure your exclusive use booking, we require a deposit of \$2,000.00.
2.2. Deposits are non-refundable. By signing these terms and conditions you acknowledge your understanding that the deposit is not refundable under any circumstances unless otherwise agreed in writing by Angelo’s.
2.3. By paying the deposit you agree to our terms & conditions.

3. Final Numbers

3.1. Your final numbers are required 10 days prior to your booking. We will re-confirm the estimated minimum cost that will be owing on the day of your booking based on this number.
3.2. Additional charges will apply if the head count on the day of your booking exceeds the number previously advised by you.
3.3. You acknowledge and agree that that if the confirmed final number of guests attending the Event decreases by the amount previously advised by you by an amount of 5% or more, that we shall be entitled to charge an additional amount to that stated on the Group Booking Form.

4.0. Hours

4.1. Our standard function duration is 4.5 hours.
4.2. If your booking is at lunch, all guests must vacate the premises by 4:00pm.
4.3. All dinner functions must conclude by 11:30pm.

5.0. Reschedule & Cancellation Policy

5.1. Rescheduling within 4 weeks of the booking date will result in a forfeit of the deposit. A new deposit will be required to secure a new date.
5.2. Rescheduling within 14 days is not permitted and will be treated as a cancellation for the purpose of applicable charging.
5.3. The following cancellation fees shall be payable by you if you cancel your event (in addition to forfeiture of your deposit):

Notice Period	Cancellation Charged
180+ days prior to event	No cancellation fee is charged.
180 to 90 days prior to event	Cancellation fee of 25% of the Estimated Cost stated on the event order.
90 to 31 days prior to event	Cancellation fee of 50% of the Estimated Cost stated on the event order.
Less than 30 days prior to event	Cancellation fee of 100% of the Estimated Cost stated on the event order.

5.4. In addition to the cancellation fees advised above, if we have booked/hired any equipment, entertainment, other services for your event, you will be liable to pay the full amount that Angelo’s may be charged for cancellation of those services.
5.5. The cancellation fees and amounts referred to in this Clause 5, must be paid by you regardless of the reason that you cancel your booking, unless otherwise agreed in writing by Angelo’s.

Our cancellation fee is a conservative and genuine pre-estimate of our loss if you fail to keep your booking.

6.0. Payment

6.1. We will issue you an invoice for our services prior to your event, which is payable pursuant to this agreement. This invoice will stipulate the due date for each payment instalment.
6.2. Payment of our invoice may be made by bank cheque, bank transfer, cash or EFTPOS. Please note all credit cards incur a 1.9% surcharge.
6.3. If you do not confirm your final number of guests 7 days prior to the event, we are entitled to issue an invoice which has been calculated based on the number of guests advised in your event order.
6.4. If the actual number of guests attending your event exceeds the number stated on the invoice, you must pay any additional amount owing, as advised by us, on the day of the event.
6.5. You will be subject to a late payment penalty of \$100.00 per day for each day that the invoice is unpaid after the due date.

7.0. Public Holiday Surcharge

7.1. An additional 15% per person surcharge is applicable for all days gazetted by the Government as a public holiday.

8.0. Food & Beverage Supplied by You

8.1. If you wish to bring food and/or beverages to your event, you must obtain prior written consent from us to do so. You must advise us of your intention to supply food or beverages in writing at least 45 days prior to your event.
8.2. It is within our absolute discretion to grant or withhold our consent to permit you to supply food or beverage to your event.
8.3. If we consent to such requests made by you pursuant to this clause 8, you must abide by all conditions that we impose on you, including payment of any surcharges that we may require to be paid. We may refuse to serve any food which we consider to not be of an acceptable standard.
8.4. The quality and/or suitability of any food and/or beverage supplied by the you are your sole responsibility.

9. Set up & Styling

9.1. The restaurant premises will be made available for early access from 10:00am for lunch events and 5:00pm for dinner events.
9.2. All decorations and gifts must be removed at the conclusion of your event. You and your contractors/suppliers must remove all equipment, gifts and other items brought into the restaurant premises immediately after the conclusion of your event. There is a maximum of 1 hour bump out time
9.3. A cleaning fee of \$300 applies should restaurant staff be required to dispose of any flowers, balloons, decorations etc.
9.4. Should you wish to outsource cutlery, a \$8 per person handling/cleaning fee will apply.
9.5. Cakes can be delivered to the venue on the day of your event unless specified by our Functions Team
9.6. Angelo’s may dispose (as it deems fit) of any gifts, equipment or items that are left on or at its premises without being liable for consequential damages of any nature for any reason whatsoever.
9.7. Angelo’s Cabarita does not take responsibility for the loss or damage of any items brought into the venue.

10. Contractors

10.1. If you wish to engage contractors for the event, you must obtain our prior written consent to do so. If we give our consent, your contractors must:
10.1.1. Provide to us at least 7 days before entering the restaurant premises, certificates of currency from a reputable insurance company for all relevant insurance policies, including workers compensation insurance, product liability insurance, and public liability insurance, and any other insurance policy required by us;
10.1.2. At all times abide by all the conditions, rules, directions, instructions and requests given by us and our representatives whilst the contractors are on the restaurant premises.
10.1.3. Provide to us with their full contact details, including addresses and telephone numbers.
10.2. Regardless of whether we have given our consent for the contractors to operate on the restaurant premises, you are responsible for all costs and expenses incurred by us by reason of your contractors attending the property or by reason of the services provided by your contractors.
10.3. We will only accept delivery of any goods within a window of 5 working days prior to your event. We will take all care, but we do not accept responsibility for the items delivered to the restaurant premises.

11.0. Music & Entertainment

11.1. Exclusive use bookings will be offered Spotify connectivity to our sound system.
11.2. DJs, live music and microphones are permitted for exclusive use bookings. Please note that Sub woofers are not allowed.
11.3. Management reserves the right to adjust volume levels if they are excessive.
11.4. Any kind of children entertainment is permitted for exclusive use bookings only.
11.5. All contractors engaged by you must abide by our staff’s directions at all times.

12.0. Provision of Details

12.1. You must provide to us the following information by no later than the time periods below:

Notice Period	Cancellation Charged
35 days prior to event date	Finalise and advise of your menu choices for the event in writing.
10 days prior to event date	A duly completed copy of the guest and seating list in alphabetical order, as well as special meal request forms, which can be provided to you by our event manager.
7 days prior to event date	a) Duly completed copy of the run sheet b) Duly completed copy of the MC information sheet c) Guest place cards d) Bonbonniere e) Any extra items required on the day (for example CDs, toasting glasses, cake knife, etc) f) Confirmation of your contractors and suppliers contact details and specific details of the items/ services being provided

12.2. We shall not be liable for any consequences of you failing to comply with clause 12.1.

13.0. Variation of Price and Services

13.1. You acknowledge and agree that if any food, beverages, entertainment, or equipment required for your event are unavailable through circumstances beyond our control, that we shall be excused from providing any such food, beverages, entertainment, or equipment, and you agree to us arranging to provide alternate food, beverages, entertainment, or equipment as are available.
13.2. You acknowledge and agrees that:
13.2.1. The Estimated Cost figures stated in the Event Order for the provision of the services are calculated on the basis of the cost and availability of the food, beverages, entertainment and equipment of providing such services as at the date of the Event Order; and
13.2.2. We may, at our sole discretion increase the prices stated in the Event Order.
13.2.3. You acknowledge and agree that:
13.2.3.1. You have no claim of any nature against us arising out of or in connection with any of the matters referred to in this Clause 13; and
13.2.3.2. We shall not be liable for the loss of profit or consequential damages whether based on breach of contract, warranty or otherwise.

14.0. Rehearsals

14.1. If you would like to organise a rehearsal, your Event Manager can arrange a time that is appropriate and does not clash with other events. Please note all rehearsals must be held within business hours and on Monday – Thursday only. There will be a room only rehearsal fee beginning at \$200/ hour with no food or beverage served on site or to be brought in externally.

15.0. Patron Responsibilities

15.1. Children must remain seated in the restaurant premises. Running around the venue is not permitted, however patrons are free to use the public park adjacent to the venue.

16.0. Damage to the Premises

16.1. You are financially liable for any damage to the restaurant property, fixtures, or fittings or to any parties that have been affected by damages, whether that damage was caused by you or your guests, employees, or agents. And the event of damage to the restaurant room/paint/furniture, a quote for repair will be sent to be paid in full.
16.2. You must not nail, screw, glue, tape or attach to any doors, walls, ceilings, or surfaces on the restaurant premises without our written consent.

17.0. Parking

17.1. Car parking is available on premises. All car parking is at the vehicle owner’s risk. We suggest that you do not keep valuables in your car.

18.0. Responsible Service of Alcohol & Smoking

18.1. Angelo’s Cabarita is committed to the responsible service of alcohol. Intoxicated guests will not be served. It is a requirement of the law that intoxicated persons are removed from the premises.
18.2. Minors must be supervised at all times. We do not tolerate underage drinking on the restaurant premises, and we reserve the right to terminate your event if we reasonably suspect such behaviour to be taking place.
18.3. You are responsible for ensuring that your guests behave in an orderly manner. We reserve the right to remove any persons who we deem to be conducting themselves in a disruptive manner.
18.4. Smoking is strictly prohibited on the restaurant premises and within its immediate vicinity. Smoking is banned by law from any commercial outdoor areas and within 4 metres of a seated dining area at a licensed venue.

19.0. Termination of Event

19.1. Notwithstanding the other provisions of this Agreement, we may terminate this agreement immediately on the happening of any of the following events:
19.1.1. You fail to make any payments or to observe, perform, or fulfil any of your obligations under this Agreement, or
19.1.2. If you (being a company) enter into liquidation, or if a receiver or official manager or provisional liquidator be appointed; or
19.1.3. If you (being a natural person) are declared bankrupt, or insolvent, or if your property is assigned for the benefit of creditors.
19.2. In addition to the Company’s rights pursuant to Clause 19.1, if for any reason beyond our control, including but not limited to strikes, regulation or orders of any Authority, civil disorder, fire, flood or other emergency causes, lightning, storm tempest, acts of God, acts of war or other disabling cause which render us unable to perform our obligations under this Agreement, then such non-performance is excused and we can terminate this Agreement without further liability of any nature for any reason whatsoever.
19.3. If at any time during your event, we form the view that your event is disrupting the operation of the restaurant or affecting our reputation or security, or if there is an emergency event, we are entitled to:
19.3.1. Exclude, remove or restrain any person/s from the restaurant premises whom we deem disruptive; and/or
19.3.2. Terminate your function, upon which you must immediately take all necessary steps to ensure that you and all of your guests vacate the restaurant premises forthwith.
19.4. If we exercise our right to terminate your event pursuant to clause 19, we shall not be liable for any consequential damages of any nature for any reason whatsoever and you indemnify us for any claim made against Angelo’s Cabarita.
19.5. The termination of this Agreement by Angelo’s shall not prejudice or affect any rights or remedies we have against you on any account of any antecedent breach by you of any of the terms and conditions of this Agreement.

20.0. Leftover goods

20.1. You must provide full disclosure of substantial items that you are bringing to the Premises. All items and goods must be collected at the conclusion of your Event. Should there be any additional items remaining at the end of the pack-down period, or should your contractors take longer than allocated, then an overtime fee will be charged to you. The fee will be discussed once a scope of work has been conducted, however fees will begin at \$150.

21.0. Assignment

21.1. We may assign the benefit of this Agreement at our sole discretion.

22.0. Insurance & Public Liability

22.1. Angelo’s accepts no responsibility for damage or loss of merchandise, equipment or personal articles left in the restaurant prior to, during or after a function.

23.0. Security & Video Surveillance

23.1. Please be advised that the restaurant premises is under 24-hour video surveillance.
23.2. We do not accept liability or responsibility for loss, damage or theft of any items left on the premises prior, during or after your function.

24.0. Permissions

24.1. You acknowledge and agree that from time to time, we may take photographs, audio or video recordings (“Media”) of the restaurant premises, which may include your event. You hereby provide express permission and consent for us to use the Media for promotional purposes, including original, edited and reproduced copies.

25.0. Release by Client

25.1. You hereby release Angelo’s, it’s agents, employees, and contractors from all claims for any loss, damage or injury to person or property or otherwise sustained by you or your guests, invitees, agents, employees or contractors, but provided that such release will not be applicable to any loss, damage or injury caused by or contributed to by any act or omission of Angelo’s, its agents, employees, and/or contractors.

26.0. Whole Agreement

26.1. The terms of this Agreement may only be varied by further written documentation between the Company and the Client which is signed by both parties.

BOOKING TERMS

SHARED USE BOOKINGS

In the following terms and conditions, the phrases ‘we’, ‘us’ or ‘our’ refers to Zivaan Pty Ltd t/a Angelo’s Cabarita. The phrases ‘you’ and ‘your’ refer to the other contractual party stated above.

1.0. Booking Details

- 1.1. Temporary holds are offered for 7 days from the date of the event order, before a deposit, and a completed and signed Group Booking Form is required to secure your booking. Angelo’s has the right to cancel your reservation should the deposit and signed terms and conditions not be received in this time.
- 1.2. At the time of making your booking, we will provide you with an estimated minimum cost (‘Estimated Cost’) that will be payable on the day of your event, based on the number of people that will be in attendance.
- 1.3. We will try to accommodate any requests for your event to take place in specific areas of the restaurant, however we cannot guarantee that such requests will be met.
- 1.4. On-site meetings are limited to exclusive use bookings due to demand. Phone/email consults are available for all smaller group bookings.
- 1.5. At our venue, we welcome groups of all sizes, including those with children. We want to ensure the best possible experience for all our guests, so we prefer to maintain a reasonable adults/kids ratio. Our experienced event managers reserve the right to accept or decline a booking based on the ratio of adults to kids, especially on weekends

2.0. Deposits

- 2.1. All deposits are non-refundable. By signing these terms and conditions you acknowledge your understanding that the deposit is not refundable under any circumstances unless otherwise agreed in writing by Angelo’s.
- 2.2. By paying the deposit you agree to our terms & conditions.
- 2.3. Our deposit policy is as follows:

Number of Guests	Deposit
10 to 30	\$300.00
30 to 50	\$500.00
50+	\$1,000.00

3.0. Final Numbers

- 3.1. You must confirm your final number of guests 7 days prior to your event date. We will re-confirm the estimated minimum cost that will be owing on the day of your booking based on this number.
- 3.2. Additional charges will apply if the head count on the event date exceeds the number previously advised by you.
- 3.3. You acknowledge and agree that that if the confirmed final number of guests attending the event decreases by an amount of 5% or more of the previously advised number, that we shall be entitled to charge an additional amount.

4.0. Hours

- 4.1. Our standard function duration is 4 hours.
- 4.2. If your event is at lunch, all guests must vacate the premises by 4:00pm.
- 4.3. All dinner functions must conclude by 11:00pm.

5.0. Reschedule & Cancellation Policy

- 5.1. Rescheduling within 4 weeks of the event date will result in a forfeit of the deposit. A new deposit will be required to secure a new date.
- 5.2. Rescheduling within 14 days is not permitted and will be treated as a cancellation for the purpose of applicable charging.
- 5.3. Cancellations within 14 days of the event date will incur a 50% cancellation fee of the Estimated Cost provided by us when the booking was made.
- 5.4. Cancellations within 7 days of the event date will incur a 100% cancellation fee of the Estimated Cost provided by us when the booking was made.
- 5.5. The cancellation fees and amounts referred to in this Clause 5, must be paid by you regardless of the reason that you cancel your booking, unless otherwise agreed in writing by Angelo’s.

Our cancellation fee is a conservative and genuine pre-estimate of our loss if you fail to keep your booking.

6.0. Payment

- 6.1. The outstanding cost of your event is to be settled on the day of your event via card payments or cash only. EFT payments are not accepted on the same day of your booking.
- 6.2. Please note all credit cards incur a 1.5% surcharge.
- 6.3. The following group surcharges apply to the final balance of all group bookings:
 - 6.3.1. 10% group surcharge for bookings of 10 to 50 guests.
 - 6.3.2. 5% group surcharge for bookings of 50+ guests.

7.0. Public Holiday Surcharge

- 7.1. An additional 10% per person surcharge is applicable for all days gazetted by the Government as a public holiday.

8.0. Set up & Styling

- 8.1. For non-exclusive use bookings, plinths/backdrops/cake tables/balloon setups must adhere to the following:
 - 8.1.1. Maximum of 1.5m width x 1.8m height
 - 8.1.2. Not obstruct the view for other diners
 - 8.1.3. Preferably clear/see-through
- 8.2. All decorations and gifts must be removed at the conclusion of your event.
- 8.3. A cleaning fee of \$300 applies should restaurant staff be required to dispose of any flowers, balloons, decorations etc.
- 8.4. Cake table availability subject to date & available floor space.
- 8.5. Cakes can be delivered to the venue on the day of your event unless specified by our Functions Team.
- 8.6. Angelo’s may dispose (as it deems fit) of any gifts, equipment or items that are left on or at its premises without being liable for consequential damages of any nature for any reason whatsoever.
- 8.7. Angelo’s Cabarita does not take responsibility for the loss or damage of any items brought into the venue.

9.0. Public Holiday Surcharge

- 9.1. An additional 10% per person surcharge is applicable for all days gazetted by the Government as a public holiday.

10.0. Variation of Price and Services

- 10.1. You acknowledge and understand that there may be variations to our menu based on the price and availability of ingredients and products, and that such variations do not comprise a breach of this agreement.

11.0. Music/Entertainment Policy

- 11.1. Music (including live music), DJ’s, and microphones are permitted for exclusive use bookings only.
- 11.2. Children’s entertainment is permitted for exclusive use bookings only.

12.0. Private Dining Room

- 12.1. Angelo’s Cabarita offers you the exclusive use of our stunning Private Dining Room that fits up to 14 people. The following is our current schedule of charges and conditions for bookings requiring the use of the PDR.
 - 12.1.1. Saturday & Sunday, available with a minimum number of guests to be 8 adults, the minimum spend is \$1,000.00.
 - 12.1.2. Wednesday to Friday, the minimum number of guests to be 8 adults with approximately 2.5 hours allocated service time.

13.0. Patron Responsibilities

- 13.1. Please keep in mind that there may be several functions taking place on the same day as your event. Patrons of non-exclusive bookings must remain in their designated area of the venue and not interfere with other events.
- 13.2. Children must remain seated in the restaurant premises. Running around the venue is not permitted, however patrons are free to use the public park adjacent to the venue.
- 13.3. Please be considerate of other patrons and ensure that noise levels do not cause annoyance to others. Angelo’s Cabarita reserves the right to terminate your event if patrons are acting in an unruly or unreasonable manner or causing disruption to other patrons.

14.0. Damage to the Premises

- 14.1. You are financially liable for any damage to the restaurant property, fixtures, or fittings or to any parties that have been affected by damages, whether that damage was caused by you or your guests, employees or agents. In the event of damage to the restaurant room/paint/furniture, a quote for repair will be sent to be paid in full.
- 14.2. You must not nail, screw, glue, tape or attach to any doors, walls, ceilings, or surfaces on the restaurant premises without our written consent.

15.0. Parking

- 15.1. Car parking is available on the restaurant premises. All car parking is at the vehicle owner’s risk. We suggest that you do not keep valuables in your car.

16.0. Responsible Service of Alcohol & Smoking

- 16.1. Angelo’s Cabarita is committed to the responsible service of alcohol. Intoxicated guests will not be served. It is a requirement of the law that intoxicated persons are removed from the premises.
- 16.2. Minors must be supervised at all times. We do not tolerate underage drinking on the restaurant premises, and we reserve the right to terminate your event if we reasonably suspect such behaviour to be taking place.
- 16.3. You are responsible for ensuring that your guests behave in an orderly manner. We reserve the right to remove any persons who we deem to be conducting themselves in a disruptive manner.
- 16.4. Smoking is strictly prohibited on the restaurant premises and within its immediate vicinity. Smoking is banned by law from any commercial outdoor areas and within 4 metres of a seated dining area at a licensed venue.

17.0. Termination of Event

- 17.1. If at any time during your event, we form the view that your event is disrupting the operation of the restaurant or affecting our reputation or security, or if there is an emergency event, we are entitled to:
 - 17.1.1. Exclude, remove or restrain any person/s from the restaurant premises whom we deem disruptive; and/or
 - 17.1.2. Terminate your function, upon which you must immediately take all necessary steps to ensure that you and all of your guests vacate the restaurant premises forthwith.
- 17.2. If we exercise our right to terminate your event pursuant to clause 16, we shall not be liable for any consequential damages of any nature for any reason whatsoever and you indemnify us for any claim made against Angelo’s Cabarita.
- 17.3. The termination of this Agreement by Angelo’s shall not prejudice or affect any rights or remedies we have against you on any account of any antecedent breach by you of any of the terms and conditions of this Agreement.

18.0. Insurance & Public Liability

- 18.1. Angelo’s accepts no responsibility for damage or loss of merchandise, equipment or personal articles left in the restaurant prior to, during or after a function.
- 19.0. Security & Video Surveillance**
 - 19.1. Please be advised that the restaurant premises is under 24-hour video surveillance.
 - 19.2. We do not accept liability or responsibility for loss, damage or theft of any items left on the premises prior, during or after your function.

20.0. Whole Agreement

- 20.1. The terms of this Agreement may only be varied by further written documentation between the Company and the Client which is signed by both parties.

21.0. Release by Client

- 21.1. You hereby release Angelo’s, it’s agents, employees, and contractors from all claims for any loss, damage or injury to person or property or otherwise sustained by you or your guests, invitees, agents, employees or contractors, but provided that such release will not be applicable to any loss, damage or injury caused by or contributed to by any act or omission of Angelo’s, its agents, employees, and/or contractors.

