



9913 7165

experience . passion . commitment

MENU

CLOUD 9 EVENT MANAGEMENT

Cloud 9 Event Management create, plan and deliver memorable events, weddings and private celebrations . We are passionate about what we do and are dedicated to providing exceptional service. Priding ourselves on attention to detail and quality, you can relax knowing that our committed team are at work for you. Every event is unique and we work with you to understand your needs and create something special.

Catering is a very important part of any event. Our food is prepared according to health and safety standards with a focus on quality and freshness. We offer flexibility and can tailor menus to dietary requirements as well as custom create menus to a specific theme or event. Our team of chefs and service staff are professionals who love what they do and focus on ensuring that the needs of you and your guests are attended to.

Our industry experience enables us to coordinate every detail of your event from hire, decor, theming and styling items to lighting and audio visual, entertainers, guest speakers, celebrants and more. We can also arrange accommodation and guest transport on your behalf.

We look forward to working with you to create a unique and memorable event.

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ABOUT US - Cloud 9 Event Management

experience . passion . commitment



CATERING

We commit to providing quality, tasty food that is prepared using fresh ingredients by skilled chefs and food service staff. We lovingly prepare food in our commercial kitchen located in Cromer on Sydney's beautiful Northern Beaches. Should you or your guests have any dietary requirements we can discuss alternative menu options with you.

EVENT MANAGEMENT

Our extensive experience in events ranges from corporate, themed events and expos to private parties, intimate dinners for two and weddings. We have worked on events in various industries including; fashion, motor vehicle, consumer goods and many more... we offer a complete event management service or our consulting services provide advice so that you can DIY.

SUSTAINABILITY

We care about the environment and where possible use biodegradable products for food service. We support local business and purchase Australian meat and seafood*

*unless the dish requires speciality imported products.

THE COMMUNITY

Cloud 9 Event Management host local year 9 and 10 students who are seeking work-placement positions to gain experience in the events industry.

We also support local charity group - Young Love - a group set-up to help young mothers.



MENU STYLES - Which menu is right for your event

we can customine a menu based on your event requirements



canape & fork food

canape style catering provides a great social atmosphere as a variety of food circulates the room throughout the event. canape menus can be designed for the purpose of providing a few bites or enough food to become a meal replacement.

formal sit down

if you are looking for a more formal celebration a sit-down lunch or dinner is the traditional approach. you can choose from a 2, 3 or 4 course menu with the option to tailor and the choice of having the entree served as canapes or your wedding cake as dessert.

high tea

tea and scones, sandwich triangles - high tea style catering is great for social gatherings, christenings, birthday parties and more. this menu style suites a relaxed, casual style celebration being held mid morning or afternoon.

picnic lunch

similar in service style to a buffet, the picnic lunch is a selection of cold foods that are prepared fresh and delivered to the event and set-up on beautiful platters. there is also the options to include vintage linen, platters and decor items.

buffet

stylishly presented buffets are visually appealing and provide a variety of food for your guests. for weddings, the bridal party can be served as if for formal sit-down. theming the food served on buffets also works well.

themed

menus can be created to fit within the theme, country or era of your event.
for example : spanish - paella, tapas, sangria



CANAPE MENU - Premium

bite sized menu items : also available as table platters



COLD CANAPES from the sea

selection of nori rolls w soy sauce, pickled ginger and wasabi

from the land

teriyaki chicken rice paper rolls
rare roast beef w dijon on crustini
san choy bow

vegetarian

vegetarian nori rolls w soy sauce, pickled ginger and wasabi
beetroot and goat cheese tartlet
crisp green apple w blue cheese and fig jam
cherry tomato and bocconcini wrapped in fresh basil w balsamic glaze
bruschetta w fresh tomato, basil and garlic
pumpkin and feta tartlet w caramelised onion
buckwheat corncake w tomato and avocado salsa
potato salad w dill mayonnaise wrapped w lettuce leaf
fresh date stuffed w walnut
camembert w pear compote on pumpernickel
tofu rice paper rolls





CANAPE MENU - Premium

delicious bite sized menu items served warm

HOT CANAPES

from the sea

salt and pepper calamari w citrus aioli
garlic and chilli prawns pan fried
crumbed fish bites w whole egg mayonnaise
thai style fish cakes

from the land

selection of mini pies : lamb and rosemary . curry chicken . pepper steak
mini pizza w chorizo, cheese, tomato and fresh basil
sweet moroccan chicken puffs
meat balls w honey and sesame
satay marinated chicken skewer
dutch beef croquettes w dijon mustard
house made sausage rolls w crisp pastry
mini lamb bites skewered w minted yoghurt
crispy pork belly marinated in apple jam

vegetarian

mini pizza w bocconcini, sun-dried tomato and fresh basil
vegetable spring rolls w sweet chili sauce
mexican bean tortilla wraps
grilled hallumi
goats cheese and asparagus tart



CANAPE MENU - **Elite**

we care about providing beautifully presented, tasty food



COLD CANAPES

from the sea

crab meat and cucumber on crustini
fresh tuna of spicy teryaki
oysters w spicy lime dressing . natural
smoked salmon w cream cheese and dill on pumpernickle
fresh australian prawn and avocado rice paper roll
cured ocean trout w fennel salad and citrus dressing

from the land

peking duck w hoi sin sauce
crispy pork belly marinated in apple jam
dried fig stuffed w gorgonzola, wrapped w prosciutto
marinated mini bocconcini w prosciutto and fresh basil
chicken and port pate on polenta crisps
chinese duck w plum sauce and fresh ginger

vegetarian

green mango salad on betel leaves
mushroom, polenta and gruyere cheese

SHOTS

vodka gazpacho
prawn laksa shots
pumpkin soup shots *v

* vegetarian





CANAPE MENU - **Elite**

food to excite the tastebuds

HOT CANAPES

from the sea

coconut crusted prawns w sweet chili sauce
seared atlantic salmon w rocket and lime aioli on fresh bun
seared scallop w pea puree and pancetta
seared scallop w saffron cream

from the land

mini lamb bites skewered w minted yoghurt
mini burger w fresh tomato, lettuce and cheese w red onion jam
pork, peanut and kaffir lime spring rolls
mini beef wellington w crispy pastry

vegetarian

mushroom and mozzarella arancini ball





FORK FOOD MENU - **Substantial**

substantial menu items served in bowls or noodle boxes

FORK FOOD - **Substantial Roving Menu**

Substantial menu items including Fork Food/ Bowl Food items are a great way to add substance to canape menus. Should you wish to offer your guests a wider selection of options or a themed menu our event managers can custom create a package for you. We also offer food stations such as a sushi bar, asian dumpling station, chocolate fountains and gelato stations. These and other unique food service options can be discussed if you would like to add an element of interest to your event.

NOODLE BOX

rare roast beef salad w asian lime & corriander dressing
fish and chips w lemon wedge and aioli
hokkien noodles w choice of chicken or beef w seasonal vegetables
pad thai w chicken
salt and pepper calamari w citrus aioli

BOWL FOOD

braised moroccan lamb shanks w dates on cous cous
thai green chicken curry on jasmine rice
mushroom risotto
beef ragu
spanish paella w chorizo, chicken, mussels and prawns
orecchiette pasta w braised beef cheeks and broccoli w parmigiano reggiano
lamb cutlet w mediterranean vegetable cous cous w garlic oil - add \$2 pp
indian butter chicken w nann bread

Fork & Bowl Food Dishes

\$6 per person . price based on min 30 guests

fork and bowl food items are served with either chopsticks or a bamboo fork



CANAPE MENU - Desserts

to finish on a sweet note...



CANAPE MENU - Desserts

- Petits Fours Desserts select 2 \$5.9pp

- Roving Desserts \$4.5 pp

Serving size - approx- 1.5 pieces pp

Minimum Numbers

- prices based on min 30 guests

PETITS FOURS DESSERT

mini lemon curd tarts

almond biscotti

chocolate mouse cups

raspberry, chocolate and pistachio macaroons

chocolate walnut brownie

mini berry cheesecake

chocolate truffle

mini profiteroles w vanilla cream

ROVING DESSERT

strawberries in katafi and honey

fresh sorbet shots - \$3.5 pp

mini meringue nest w fresh cream & berries
cannoli w ricotta, almond and glace orange

mini gelato and sorbet cones - \$3.5 pp

shot glass creme brulee w strawberry couli & toffee

individual brandy snaps w fresh cream

chocolate dipped strawberries - \$3.5 pp

mini cupcakes - vanilla/ caramel/ chocolate

strawberry jelly cakes

gelato station - 3 flavours - cones or mini bowls - min 50 guests - \$6 pp

chocolate melting pot w fresh strawberry and mashmellow skewers

DESSERT PLATTERS

selection of australian and international cheese w fresh dates, muskatels, quince paste,

lavosh and assorted crackers - add \$8.8 pp

chocolate fountain w dippers - \$5.9 pp (min 50 people)

fresh seasonal fruit platters - \$5.9 pp





CANAPE MENU - **Themed**

themed menu packages tailored to your event



ASIAN

dumplings
steamed pork bun
mango pancakes

MEXICAN

tortilla wraps
nachos - beef or vegetarian w avocado salsa and sour cream

SPANISH

paella
assorted tapas dishes
sangria



INTERACTIVE FOOD STATIONS - **Theatre Food**

interactive stations that allow guests to mingle amongst the action



THEATRE FOOD **from the sea**

oyster bar w fresh lemon and lime wedges and select flavoured vinaigettes
seafood bar - fresh seasonal seafood w condiments
sushi and sushimi bar

from the land spanish paella

whole ham - carving station w condiments
antipasto : grilled vegetables, cured meats, olives, fresh ricotta & grissini
asian : noodle bar
asian : stemed dumpling bar
burger bar - burgers made to order
pizza bar - build your own pizza
crepes - sweet or savoury
build your own tapas - customised selection of menu items

science lab

custom menu served in shot glasses and test tubes

sweet

cheese : australian and international w muscatels, quince paste and crackers
high tea : selection of petit fours and sweets
gelato station : assorted flavours in mini cones
lolly station : assorted lollies in jars w tongs and brown paper bags
fresh seasonal fruit

\$POA





CANAPE PACKAGES

All packages include:

- white cocktail napkins, serving ware

Staff

- chefs and service staff will be charged in addition based on your event requirements

Serving size - approximately

- 1.5 servings per person of each canape selection
- 1 serving per person of each bowl or fork food selection

Minimum Numbers

- prices based on min 50 guests

CANAPE PACKAGES - Roving Menu

menu packages can be customised to your event & budget

COCKTAIL PARTY PACKAGE

\$22 per person inc gst - 6 course canape menu - 2hrs food service
6 selections from the premium menu *not suitable as a meal replacement

1.

\$26 per person inc gst - 6 course canape menu - 2hrs food service
3 selections from the premium menu + 3 selections from the elite menu

2.

\$32 per person inc gst - 8 course canape menu - 2.5hrs food service
4 selections from the premium menu + 4 selections from the elite menu

3.

\$36.5 per person inc gst - 9 course menu - 3hrs food service
8 selections from the premium menu + 1 substantial item

4.

\$42.5 per person inc gst - 9 course menu - 3hrs food service
3 selections from the premium menu + 4 selections from the elite menu + 2 fork or bowl
food selections

CLOUD 9 COMPLETE COCKTAIL EVENT PACKAGE

\$52.5 per person inc gst - 11 course menu - 3.5hrs food service
4 selections from the premium menu + 4 selections from the elite menu + 2 fork or bowl
food selections + 1 dessert selection

add: interactive food stations, platters and more...



FORMAL DINING MENU - Lunch or Dinner Menu

formal dining, table service

ENTREE - select 2

zucchini flowers w pumpkin and ricotta on basil pesto

salt and pepper calamari

blue swimmer crab and avocado salad w vine tomatoes

marinated and grilled baby octopus served w champagne and chili aioli

peking duck pancake w hoi sin sauce

goats cheese, fig and red onion jam tart

thai style rare roast beef salad

antipasto plate - add \$5 pp

Risotto : mushroom or pumpkin

MAIN - select 2

crispy skin snapper fillet w braised fennel, green beans and fresh tomato

beef fillet wrapped in prosciutto w carrots, beans and pepper glaze

ocean trout w avocado and tomato salsa

moroccan style lamb shanks w dates on cous cous

chicken breast stuffed w sun-dried tomato and baby spinach w toasted pine nuts

lamb rump served w potato cake and thyme sauce

braised beef cheeks in red wine w cheesy polenta

layered vegetable stack w ricotta and balsamic reduction

salmon fillet w herb beurre blanc sauce

ADDITIONAL SIDES

creamy mash or roast potatoes w rosemary

roast caramelised vegetables

rocket, parmesan, walnut and pear salad or green leaf salad w balsamic

hot chips

pan fried green beans w toasted almonds and butter sauce



FORMAL DINING - Lunch of Dinner

Formal dining menus work well for weddings and corporate luncheons.

Great also for presentation nights and charity events where speeches or presentations are involved.



FORMAL DINING MENU - Lunch or Dinner Menu

formal dining, table service, quality



DESSERT - select 2

sticky date pudding w caramel sauce and double cream

baked slices of apple w macadamic nut crumble and vanilla bean ice-cream

bread and butter pudding

baked blueberry cheesecake w cream

gooey chocolate fondant

panacotta

tasting plate - macaroon . chocolate truffle . gelato scoop . shot glass brulee - extra \$5 pp

Alternative service : entree . main . dessert

2 Course - from \$50 pp

3 Course - from \$60 pp

4 Course - from \$70 pp

Price is subject to change depending on selected menu.

Main meal served with dinner roll and butter pp

Canape - see options under premium canape menu : select 3

Crew meal : \$35 pp main meal only

note: menu subject to change based on seasonal availability

FORMAL DINING - Lunch of Dinner

Deitary requirements can be catered for - discuss this with one of our event managers to ensure all your guests are needs are met.



HIGH TEA MENU - Morning or Afternoon Tea Event/Picnic Lunch

great for kitchen teas, birthdays, hens day, christenings, weddings



HIGH TEA - Morning or Afternoon Tea Events

High tea events are becoming increasingly popular for engagements, corporate events and birthday celebrations. Similar to a canape style menu you receive a selection of food on tiered platters whilst enjoying tea, champagne or cocktails. The high-tea menu can be customised to your event based on timing and occasion. Contact our event managers to discuss your requirements for a custom quote.

SANDWICHES

cucumber . creme fraiche . dill
chicken . apple . walnut . brie
smoked salmon . creme cheese and capers
tomato . swiss cheese
tuna . red onion . mayonnaise
curried egg

BITES

frittata bites - sundried tomato and olive
cucumber cups w smoked trout
prosciutto wrapped melon skewer
fresh date stuffed w walnut
camembert on fruit and walnut toast
corncakes w avocado and tomato salsa

SWEETS

pettie fours
mini cupcakes
cannoli
chocolate truffle
scones w cream and jam
(blueberry or raspberry)
mini cheesecake
individual fruit tarts
sorbet flavour in shot glass
lemon . watermelon . strawberry . pineapple

BISCUITS

macaroon
chunky chocolate chip
meringue w cream and fresh berry
macadamia and white choc chip

TEAS

selection of teas
english breakfast . jasmine . chai
peppermint . earl grey . lemon honey

\$ POA



BUFFET - Gourmet BBQ or Themed Menu



BUFFET - Gourmet BBQ or Themed Menu

Buffets are a great menu style when looking to provide a variety of foods and flavours for your guests. You can also choose to theme a buffet to a particular event or cuisine type - for example: Asian, Italian, Mediterranean, Spanish, Modern Australian, Flavours of the Sea...

SEAFOOD

salmon fillett w beurre blanc sauce
fresh prawns w seafood sauce and lemon wedge
fresh mixed seafood - prawns . oysters . smoked salmon . ocean trout
baked fish fillets w fresh lemon . tomatoes and herbs
seafood paella
bq octopus salad w mango salsa and chilli lime dressing

MEATS - roast

roast beef
roast pork w crackling and house made apple sauce
oven baked smoked leg ham
turkey w cranberry sauce

MEATS - bbq

gourmet sausages - pork . wagu beef . lamb
marinated chicken pieces - marinade depending on menu theme
sumac marinated lamb bites
lamb cutlets
scotch fillet
leg ham sliced - cold

all meats served w condiments

WET DISH

chicken or lamb tagine
thai style green chicken curry on rice
mushroom risotto



BUFFET - Gourmet BBQ or Themed Menu



BUFFET - Gourmet BBQ or Themed Menu

3 selections from meats/ wet dish
4 selections from vegetables and salads

From \$38 pp

for buffets with the inclusion of seafood a tailored quote will be provided based on your menu selection.

VEGETABLES

green beans w almond flakes and butter
creamy potato mash
pan fried broccoli and squash w prosciutto
oven roast potatoes w rosemary
hot potato chips
potato bake
seasonal roasted vegetables

SALADS

pumpkin . pine nut . baby spinach
mediterranean cous cous w sun dried tomatoes, persian fetta and chickpeas
tomato . fresh basil and mozzarella
mixed leaf w balsamic and parmesan
rocket w sliced green apple . walnut and parmesan
crispy noodle salad w lettuce . toasted almonds and sweet soy dressing
creamy potato salad w bacon
grilled haloumi
basil pesto pasta salad

assorted bread and butter portions included





**CORPORATE CATERING -
Meetings & Seminars**

For corporate luncheons, meetings and seminars we can provide gourmet sandwiches, salads, buffet style lunch menus - delivered fresh.

CORPORATE CATERING - Working Lunch Menu

delicious platters delivered fresh to your workplace...

SANDWICHES

turkish bread w salami . roasted capsicum . fetta . pesto
wrap w tuna . roma tomato . spanish onion . mayonnaise . green leaf
sourdough loaf w leg ham . swiss cheese . tomato . seeded mustard
spiced chicken . rocket . sour cream . red onion jam on baguette
pumpkin seed loaf w roast beef . dijon mustard . caramelised tomato . rocket
baguette w chicken . avocado . tasty cheese . green leaf
smoked salmon . capers . cream cheese on bagel
grilled mediterranean vegetable wrap w basil pesto . baby spinach . ricotta

*bread options : turkish . sandwich bread - white/wholemeal/grain
wraps . sourdough . pumpkin seed loaf*

\$7.5 - \$9.5 pp

BOXED LUNCH - salads

cous cous salad w olives . sun-dried tomato . marinated roast vegetables . danish fetta
chicken caesar salad w crispy croutons . parmesan . bacon
thai beef salad w lime . chilli . coriander dressing
rocket . caramelised pear . walnuts . parmesan salad
mixed leaf . cherry tomato . avocado . marinated chicken
roast pumpkin w baby spinach . danish fetta . pine nuts

\$6 pp



CORPORATE CATERING - Working Lunch Menu

delicious platters delivered fresh to your workplace...



CORPORATE CATERING -

Meetings & Seminars

We can customise a package based on your event, budget and the number of people you are catering for.

PLATTERS

- select cheeses w crackers, fresh grapes and fig jam
- antipasto platter - italian cheeses, cold meats, roasted vegetables
- fresh fruit - selection of seasonal fresh fruit
- fresh seafood platter - cold: king prawns, oysters, marinated octopus
- mixed seafood platter - cold: as above : hot: salt and pepper calamari, seared scallops, fish bites w aioli
- cold meats platter - assorted cured and cold sliced meats w fresh bread and butter

SOMETHING SWEET

- portugese tarts
- fresh fruit skewers
- chocolate and walnut brownies
- friands : raspberry . almond
- muffins : chocolate chip . raspberry . banana
- scones w jam and fresh cream
- orange and poppyseed cookies w white choc chip
- banana bread
- pear and raspberry bread

\$4.4 - \$5.5 pp

we can also provide breakfast menus as well as boat and picnic hampers should you require catering off-site.



BEVERAGES - Alcohol Packages



BEVERAGES - Alcohol Packages

We can custom create a package based on your preferred brands. We also offer beverages on consumption with the option to provide a pre-paid tab or operate a cash bar whereby your guests can purchase the drinks of their choice. In addition to the packages offered we can also provide spirits and cocktails. Bar staff with flaring skills can also be arranged.

BRONZE PACKAGE

Zilzie Selection 23 Sparkling - Murray Darling
Zilzie Sauvignon Blanc 2009 - Murray Darling
Zilzie Bulloak Cabernet Merlot - Murray Darling
Tooheys Extra Dry . Cascade Light

\$30 pp - 5hr package

SILVER PACKAGE

Schild Three Springs Moscato - Barossa Valley
Shadow's Run Sauvignon Blanc - McLaren Vale
Richard Hamilton Almond Grove Cardonney - McLaren Vale
Richard Hamilton Cabernet Sauvignon - McLaren Vale
Schild Grenache Mataro Shiraz - Barossa Valley
Crown Lager . Tooheys Extra Dry . Hahn Light

\$45 pp - 5hr package

GOLD PACKAGE

Leconfield Syn Cuvee Blanc NV
Fox Creek Sauvignon Blanc - McLaren Vale
Fox Creek Verdehho - McLaren Vale
Tim Gramp Watervale Cabernet Sauvignon
2006/2007 - Clare Valley
Fox Creek Shiraz 2008 - McLaren Vale
Corona . Pure Blonde . Boags Light
Selection of soft drinks and juice

\$60 pp - 5hr package

note: wine list and prices subject to change



STAFF - Experienced Hospitality Professionals

the right staff are essential to a successful event...!



STAFF - Experienced Hospitality Professionals

We provide staff based on the requirements of your event and the number of guests attending. We recommend a supervisor at all events to oversee the smooth running of the celebration. In addition for Food and Beverage staff, we recommend 1 staff member per 25 guests.

SUPERVISOR - \$300+

event supervisors are responsible for the management of your event on the day including managing staff and leasing with suppliers. They are also your point of contact for anything that you or your guests require.

QUALIFIED CHEF - \$330+

our chefs are experienced professionals with a passion for serving quality food that is both tasty and visually appealing.

CHEFS ASSISTANTS & KITCHEN HANDS - \$220+

FOOD & BEVERAGE SERVICE STAFF - \$220+

food and beverage service staff are provided according to the number of guests you have attending your event.

The correct ratio of staff is vital in ensuring a smooth and attentive service.

COCKTAIL FLARING - \$POA

should you wish to elevate your event with a cocktail bar we can provide you with experienced cocktail flarers, guaranteed to entertain.

PROMOTIONAL MODELS - \$POA

hosting a VIP event, fashion show-case, product launch or media event we can provide you with some of Sydney's top promotional models.

note: staff prices are an indication only and will vary based on set-up required, number of guests attending and the duration of your event.



TERMS & CONDITIONS - page 1

CONFIRMING YOUR BOOKING

Once you have decided that you would like to employ the services of Cloud 9 Event Management, please fill in the booking form attached at the end of this document along with a deposit equal to 25% of your catering and event quote. This will confirm your booking.

SELECTING YOUR MENU

Menu selections are required, at the latest 2 weeks prior to your Function. Changes after this require head chef approval. This does not apply if you have booked your function at short notice.

PAYMENT AND FINAL NUMBERS

100% of the balance to be paid 1 week prior to your function date. Payment can be made by cash, bank cheque, direct debit, personal cheque.

Direct deposits details:

Account Name: Cloud 9 Event Management

BSB: 112-879 : Account No: 491 420 789 : Bank: St George Bank

The final number of guests that will be catered for is required 7 days prior to your function date and will confirm the minimum number to be charged. After this date increases may be accepted but not decreases.

GST

GST is applicable and will be shown on invoices.

CANCELLATION POLICY

Should you wish to cancel the catering/ booking, the following conditions apply:

Cancellations must be received in writing

- More than 6 months prior – you will be entitled to a 75% refund of your deposit

- 4 – 6 months prior – 50% of your deposit will be refunded
- 2 – 3 months prior – full deposit will be forfeited
- 14 days – 1 months prior – 50% of your catering quote cost will apply
- 13 days or less – 100% of your catering quote cost will apply

LEFT OVER FOOD POLICY

Due to food safety laws Cloud 9 Event Management does not make provision for the reuse of left over food.

ALCOHOL

Cloud 9 Event Management is obliged to abide by State Government regulations in regard to the responsible service of alcohol. Intoxicated persons, minors and those whose behaviour is considered by management as disorderly will be refused beverage service. It is your responsibility to ensure orderly conduct of your guests. By law Cloud 9 Event Management must conclude the service of alcohol by 12 midnight for service Mon-Sat and by 10pm on Sun.

SERVICE STAFF

Staff hours at functions are estimated in accordance with your catering and function requirements. Should staff be required to work beyond the estimated times the additional hours will be invoiced post event and payment due immediately. In our experience, using our professional staff contributes to the smooth and successful running of your function. All of our staff are covered under work cover and our beverage service staff have completed the required course in responsible service of alcohol.



TERMS & CONDITIONS - page 2

ADDITIONAL MEALS

Meals for entertainers and photographers are charged at \$35 each and includes a main course only.

DAMAGE, BREAKAGE OR LOSS OF PROPERTY

You are responsible for the safekeeping of personal belongings, merchandise and gifts. Cloud 9 Event Management will not accept any responsibility for the loss of or damage to any such property, before, during or after the function. If required, you should arrange your own personal insurance. Damage, breakage or loss of any equipment supplied by Cloud 9 Event Management are the responsibility of the client and any associated costs will be payable by the client on upon receipt of an invoice.

INDEMNITY

Cloud 9 Event Management uses quality ingredients, operates according to current food safety legislation and prepares food under the most hygienic conditions. However, no liability is accepted for any latent defect in any product used by us or any loss however arising there from.

PRICE VARIATION

All prices quoted are subject to variation depending on seasonal availability and market price. Notice will be given in writing of changes. Please expect an annual increase to occur 1st January each year in line with CPI.

MENU ITEMS

All menu items contained within this portfolio are designed to give an indication of the types and variety of food that we offer, however, depending on seasonal availability and your budget when selecting a menu certain items may not be available

CHILDRENS MEALS

We can cater a separate meal for children when selecting a formal sit-down style menu. Childrens meals are charged at around \$15 per child - depending on meal selected.

DIETARY REQUIREMENTS

We like to ensure all guests are catered for. In the case of specific dietary requirements please contact us to discuss. Cloud 9 Event Management can provide alternative meals for guests with the following dietary requirements:

Lactose intolerance

Gluten intolerance

Vegetarians

Seafood intolerance

Nut allergies (we emphasise that while we are able to take every reasonable effort to avoid the use of peanut derivatives in prepared food, it is impossible to provide any guarantee that you or any of your guests will come in contact with peanuts, peanut derivatives or peanut residue) We only cater based on an intolerance and if any of your guests has a severe allergy we recommend for their own safety they bring their own food.

EXTERNAL CONTRACTORS

In making arrangements for your event Cloud 9 Event Management may enlist the services of various contractors. In employing the services of Cloud 9 Event Management you acknowledge that any terms and conditions placed by any associated supplier also forms part of this agreement. Any breakages, damage or loss of items provided by external suppliers/ contractors will be at cost to you.



BOOKING FORM - **Securing Your Event**

Please fill in the following details below and forward a deposit equal to 25% of your function and event quote to secure our services for your celebration. Your function is tentatively booked until we receive your deposit.

Please make payment by way of direct deposit or cheque payable to:

“Cloud 9 Event Management”

Contact Name: _____

Business Name: _____

Ph: (Home) _____ (Work) _____ (Mob) _____

Postal Address: _____

Email: _____

Function Date: _____ Function Occasion: _____

Contact at Event: _____ Contacts Ph: _____

Number of Adult Guests: _____ Number of Children: _____ Crew Meals: _____

Time Guests Arrive: _____ Meal Time: _____

Duration of Event: 2hrs [] 3hrs [] 4hrs [] 5hrs [] 6hrs [] 1/2 day [] Full day [] Other [] _____

Menu Style: canape [] formal lunch/ dinner [] buffet [] platters [] high tea [] other []

Beverages: _____

Dietary Requirements: vegetarians x _____ gluten free x _____ celiac x _____ other _____

EFT Payments/ Bank Details: BSB 112-879 . Account No. 491 420 789 . Bank St George

So that we can identify your payment please include your full name and event date along with an email notifying us of your payment.

I/we (the client) agree to, and confirm that I/we will comply with the above terms and conditions (pages 1 & 2) and I/we have read and understand the terms and conditions (pages 1 & 2) in relation to employing the services of Cloud 9 Event Management.

Name: _____

Signature (client): _____ Date: _____

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