



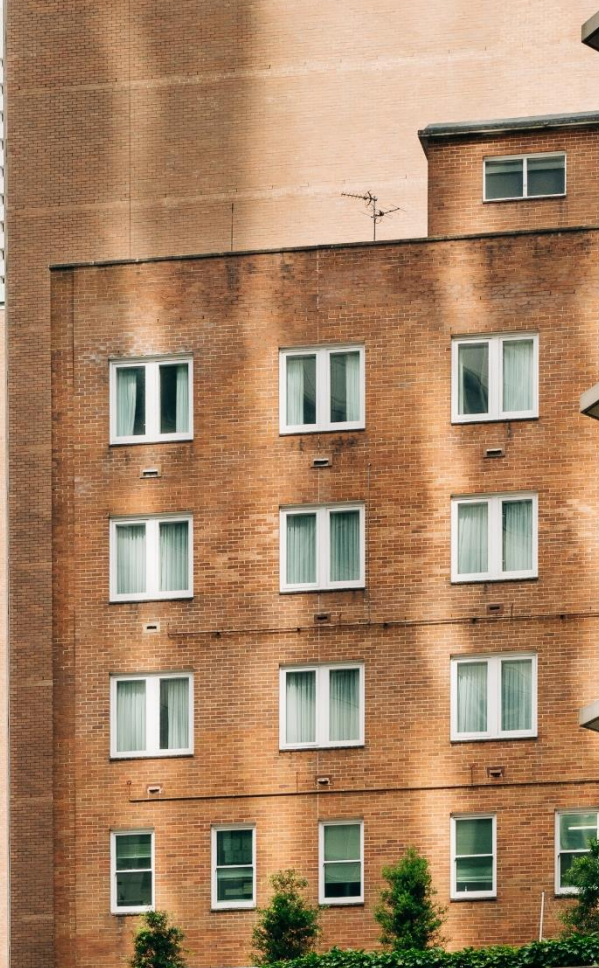
Function Planner 2024



Experience the Club

25 Bent Street, Sydney NSW 2000

www.uusc.com.au



About the Club

Since 1857, the Club has been at the centre of Sydney life, with an ambience and style befitting all occasions from intimate celebrations to the most formal of events. Guests are charmed by the attentive service and quality of offering in equal measure. When you have an occasion consider your Club for:

- Anniversaries • Awards • Annual Events • Breakfast • Celebrations • Cocktail Events
- Conferences • Dinner Parties • Festive Occasions • Formal Occasions • Lectures • Luncheons
- Meetings • Remembrances • Seminars • Training Sessions • Wakes • Weddings • Workshops

Events, as part of our food and beverage offerings, are at the heart of the Club, allowing Members to entertain their guests in one of the most exclusive venues Sydney has to offer.



We look forward to welcoming you to the Club.

Functions

Phone: +61 (0) 2 8988 7625
Email: functions@uusc.com.au

Accommodation

Phone: +61 (0) 2 9232 8266
Email: reception@uusc.com.au

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Dress Code

Members and their guests are asked to dress in a manner consistent with the elegant atmosphere of the Club. The Dress Code requires:

GROUND FLOOR: Members' Bar, Dangar Room & Billiards Room modern professional dress is acceptable. This is defined as a buttoned shirt with collar, tailored trousers and dress shoes for men.

1ST FLOOR: Members' Dining Room a jacket is mandatory, and a tie preferred but not required.

2ND FLOOR: Library, Red Room, Card Room & Knox Rooms a jacket and tie are always required.

3RD FLOOR: The Terrace and Business Centre smart casual dress is acceptable.

WOMEN: Are expected to dress with commensurate formality according to the occasion and within the spirit of these rules, for example a dress, skirt, tailored trousers with a jacket, or evening pants with appropriate top in the Club.

Sports training shoes are not permitted in the public rooms at any times. A lifestyle sneaker, similar to a sports training shoe is acceptable to wear in the Club, preferably in dark colours without a contrasting white sole. This excludes members who require orthotic footwear.

Members and their guests staying in house may dress more casually as they enter and leave the Club.

Shirts with a collar and cuff – no rolled sleeves and shirt should be properly tucked into the trouser for the professional look.

Denim and Sports apparel are NOT acceptable attire.





Club Policies

To comply with Club policy at least one Club member must vouch for and attend the function, hence, the Club requires the name of the host Member attending the function.

A list of attendees must be provided to comply with the Club Rules. It is the member's responsibility to notify the Club of any changes to guests attending functions.

Mobile Phones

Mobile phones are NOT tolerated in the public areas of the Club. Designated phone booths are located on the Ground Floor and Level 2.

Photography or Filming

Strictly no photography or filming is permitted in the Club unless permission has been given by the Club Secretary.

Function Arrangements

Function details are to be finalised no later than 5pm Tuesday (the week prior to your booking) to allow for ordering and processing of your catering needs.

Functions over-running 11.00pm incur an hourly surcharge of \$5/guest.
Saturday, Sunday & Public Holidays: minimum spend \$5,000
Sunday & Public Holidays: 10% surcharge

In the case of over-running the room hire as per Function Proposal, the room hire fees are added accordingly and are charged per hour (no quarterly or half hourly charges). Function Proposals do not reflect the final cost of a function.

Guest numbers may go down until 48h prior the event but cannot go up after this date. Any attendee cancellation later than 48 hours prior to the event will incur a full charge.

Room Hire

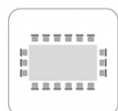
Full Day Rates (Between 7am – 5pm only)

Lunches and dinners require a minimum 2 hour booking to ensure staff have enough time to serve all meals in a timely manner. Room rates are charged hourly.

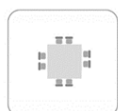
Room	Layout/Capacity	Rates (max 4 hrs)	Available Hours
DANGAR ROOM Ground	Cocktail 80 Theatre 40	\$120/hr	MON & FRI After 4 pm only
BILLIARDS ROOM Ground	Cocktail 20	\$75/hr \$300 full day	MON & FRI 7 am – 11 pm
MEMBERS' DINING ROOM (MDR) 1st Level	Banquet 140 Theatre 80 Cocktail 180 Cabaret 110	\$175/hr	MON - THUR 7 am – 11 pm FRIDAY 5 pm – 11 pm
PRIVATE DINING ROOM 1st Level	Banquet 40 Boardroom 30 Theatre 30	\$75/hr	MON & FRI 5 pm – 11 pm
RED ROOM 2nd Level	Banquet 12 Cabaret 10	\$75/hr \$300 full day	MON & FRI 7 am – 11 pm
LIBRARY 2nd Level	Banquet 30 Square 12 Boardroom 28 Theatre 35 Cocktail 40 Cabaret 27	\$125/hr \$500 full day	MON 5 pm – 11 pm TUE – FRI 7 am – 11 pm
CARD ROOM 2nd Level	Banquet 50 Square 12 Boardroom 32 Theatre 40 Cocktail 50 Cabaret 45	\$125/hr \$500 full day	MON & FRI 7 am – 11 pm
KNOX ROOM 2nd Level	Banquet 50 Boardroom 32 Theatre 50 Cocktail 70 Cabaret 45	\$125/hr \$500 full day	MON & FRI 7 am – 11 pm TUE, WED & THUR 7 am – 5 pm
KNOX DINING ROOM 2nd Level	Dining 50 Theatre 50	\$125/hr \$500 full day	MON & FRI 7 am – 11 pm TUE, WED & THUR 7 am – 5 pm
LEVEL 3 & TERRACE	Cocktail 80	\$175/hr	MON & FRI 7 am – 11 pm
CLUB BOARDROOM 4th Level	Boardroom 8	\$75/hr \$300 full day	MON & FRI 7 am – 11 pm



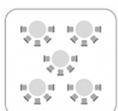
BANQUET



BOARDROOM



SQUARE



CABARET



THEATRE

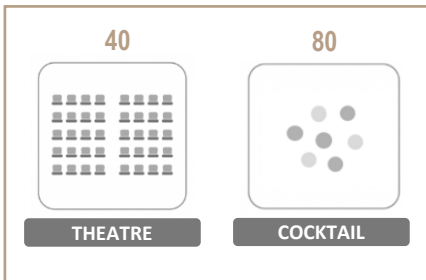


COCKTAIL



DANGAR ROOM

Capacity

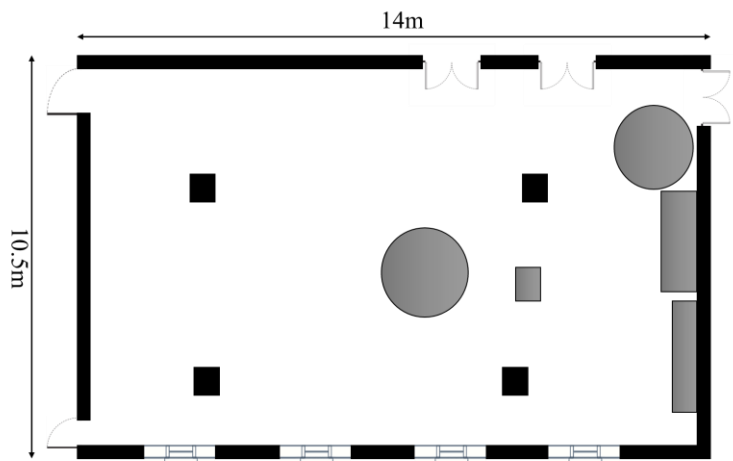


Hourly Room Hire

Mon-Fri After 4 pm only
\$120 per hour

An ideal room for larger cocktail parties or presentations requiring a theatre style setting. As it is one of the general areas of the Club it is only available for functions from 4 pm on weekdays or any time on the weekend.

- Extras available**
- 60" TVs
 - Projector and screen
 - Lectern & microphone





BILIARDS ROOM

Capacity

20



COCKTAIL

Hourly Room Hire

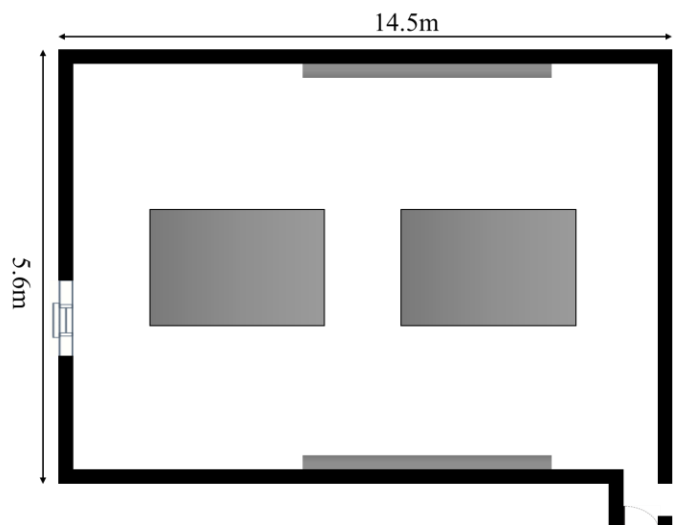
Mon-Fri
7 am – 11 pm

\$75 per hour

The stylish, relaxed atmosphere of the Billiards Room, featuring two full-size billiards tables and a collection of historic memorabilia, makes this classic setting the hidden gem of the Clubhouse. Members are welcome to enjoy this wonderful room and the selection of snooker and billiards social matches, team competitions and the annual Club Championships.

Catering available

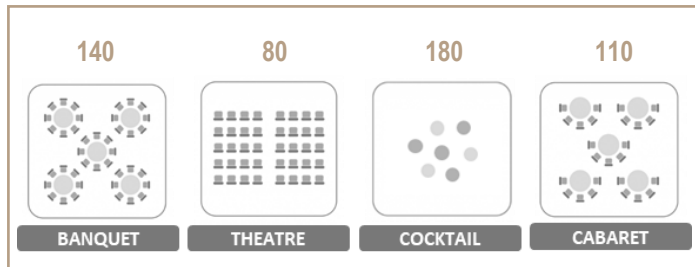
Selection of 3, 5 or 7 light/
substantial canapes.





MEMBERS' DINING ROOM

Capacity



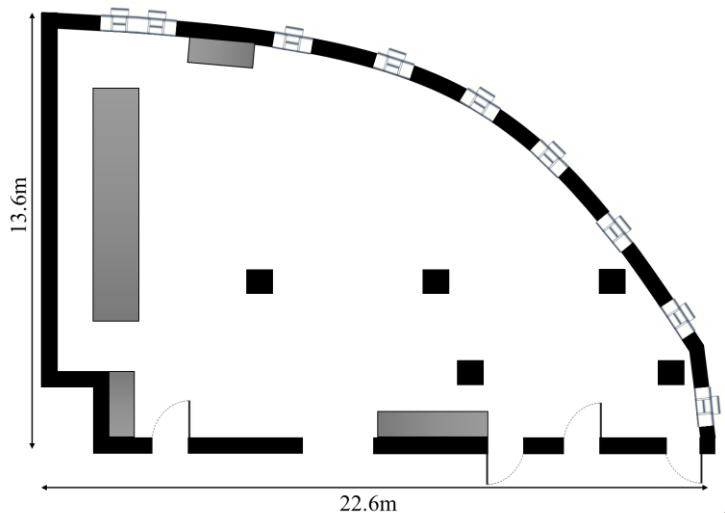
Hourly Room Hire

Mon - Thur 7 am – 11 pm Fri 5 pm – 11 pm
\$175 per hour

This is the Club's largest function space. It is ideally suited to banquet, theatre and cocktail settings and caters to large groups of more than 80 people. Please note this room is not available for a Friday lunch.

Extras available

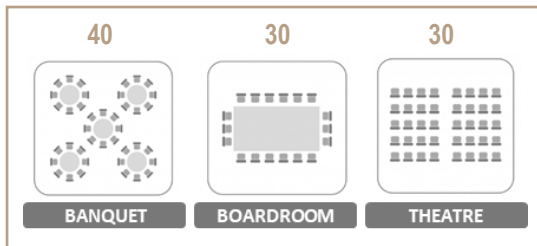
- Piano
- 60" TVs
- Projector & screen
- Lectern & microphone
- Stages





PRIVATE DINING ROOM

Capacity



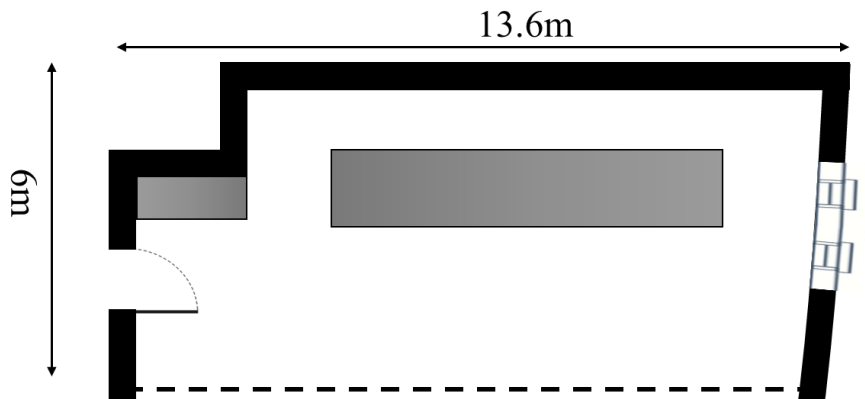
Hourly Room Hire

Mon - Thur
7 am - 11 pm
Fri
5 pm - 11 pm

\$175 per hour

The Private Dining Room is a subdivision of the Members' Dining Room and is suitable for boardroom style dining and theatre style settings.

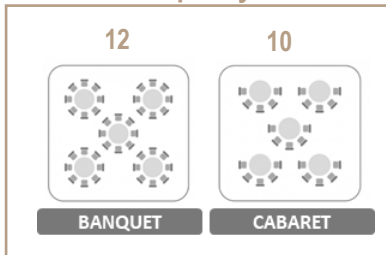
Extras available
Large Screen TVs
Lectern & Microphone





RED ROOM

Capacity



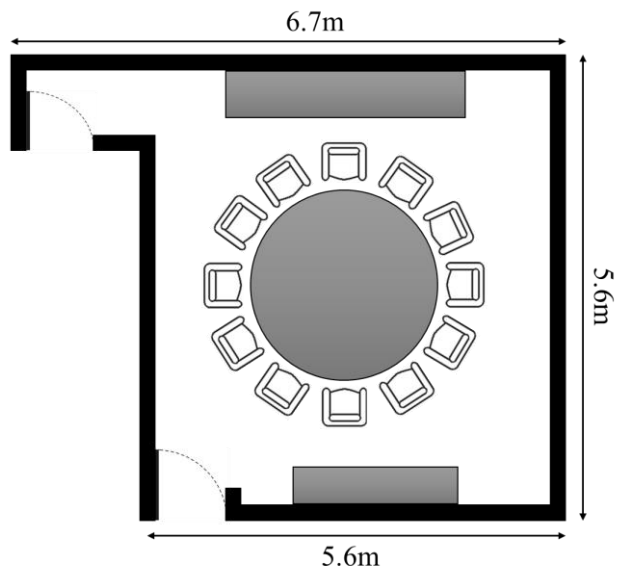
Hourly Room Hire

Mon-Fri
7 am – 11 pm

\$75 per hour

The Red Room exudes color, charm, and character, popular for smaller meetings and dining. Its round table can accommodate a maximum of 12 people.

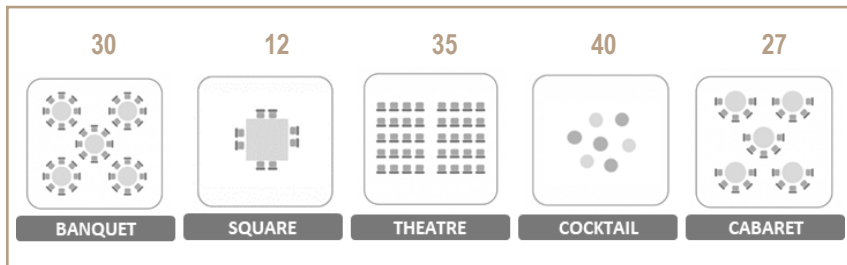
Extras available
60" TV





LIBRARY

Capacity



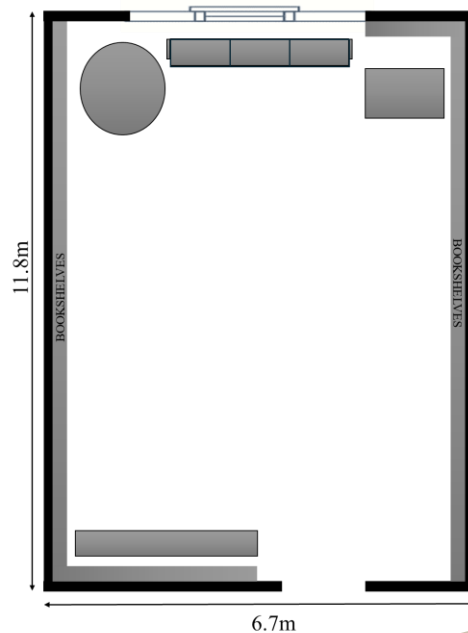
Hourly Room Hire

Mon-Fri
7 am – 11 pm
\$125 per hour

A versatile room suited to dinners, meetings, and cocktail parties. The room caters for up to 50 people for a sit-down meal whilst maintaining an intimate atmosphere.

Extras available

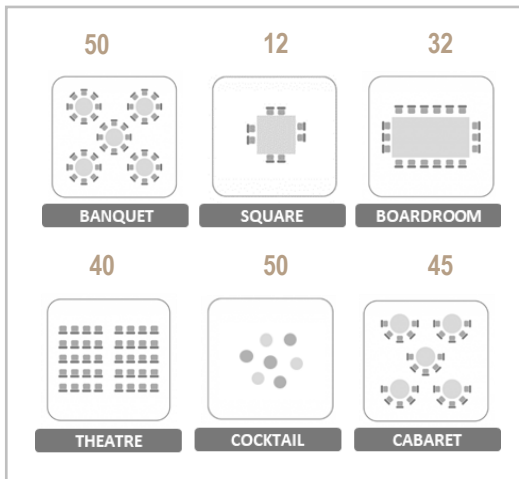
- 60" TV
- Projector & screen
- Lectern & microphone





CARD ROOM

Capacity



Hourly Room Hire

Mon-Fri

7 am – 11 pm

\$125 per hour

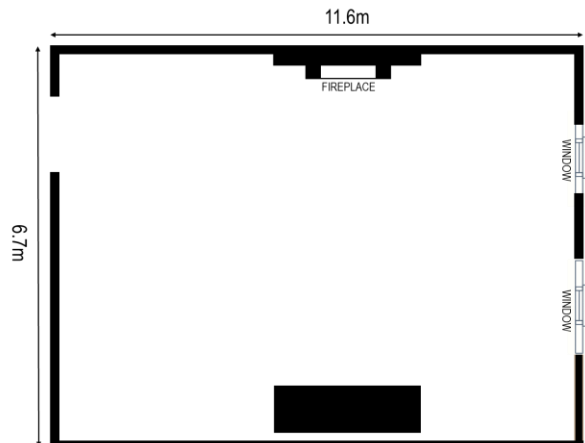
This room has a unique and historical ambience, ideal for a variety of settings for up to 50 guests. The Card Room is the go-to location for both smaller and larger groups and will leave memorable impression.

Extras available

60" TV

Projector & screen

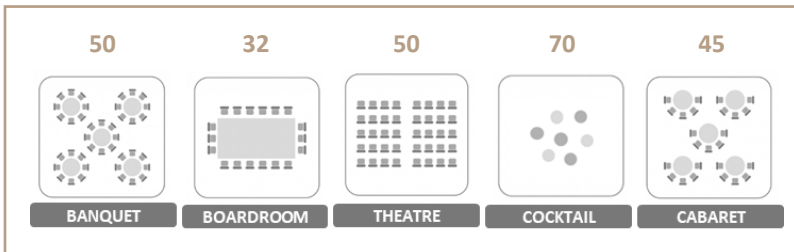
Lectern & microphone





KNOX ROOM

Capacity



Hourly Room Hire

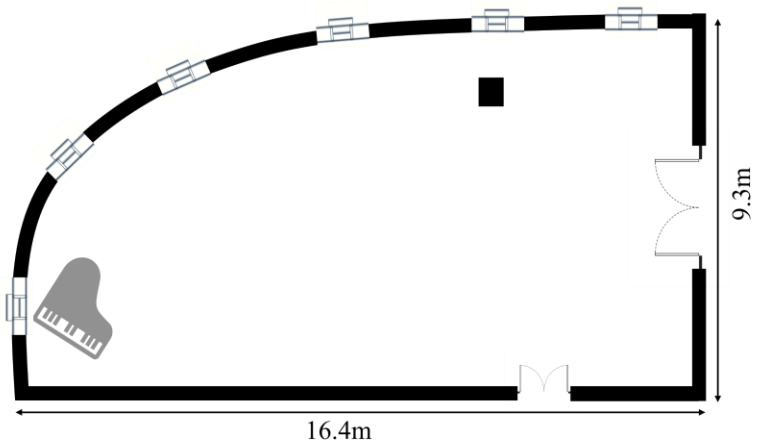
Mon & Fri
 7 am – 11 pm
Tue, Wed & Thur
 7 am – 5 pm

\$125 per hour

The Knox rooms are used as the Club's main evening dining facility. Imbued with charm and style, the Knox Room is ideal for Cocktail functions or as pre-dinner drinks, location for up to 70 people.

Extras available

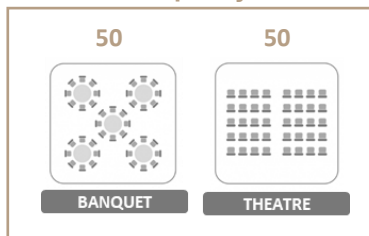
- Piano
- 60" TV
- Projector & screen
- Lectern & microphone





KNOX DINING ROOM

Capacity



Hourly Room Hire

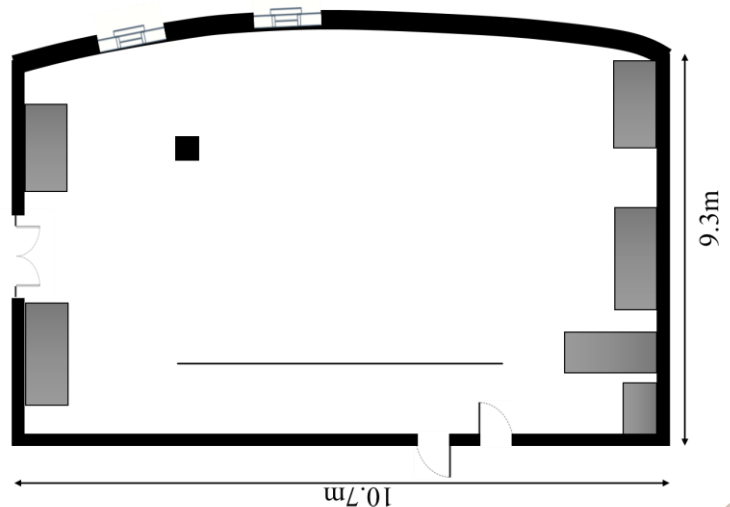
Mon & Fri
7 am – 11 pm
Tue, Wed & Thur
7 am – 5 pm

\$125 per hour

A traditional Club room, ideally suited to a fine dining experience. The Knox Dining Room represents fine dining at its best but can also be booked as a function room for up to 50 guests outside of dining hours.

Extras available

60" TV
Projector & screen
Lectern & microphone





LEVEL 3 & TERRACE

Capacity

80



COCKTAIL

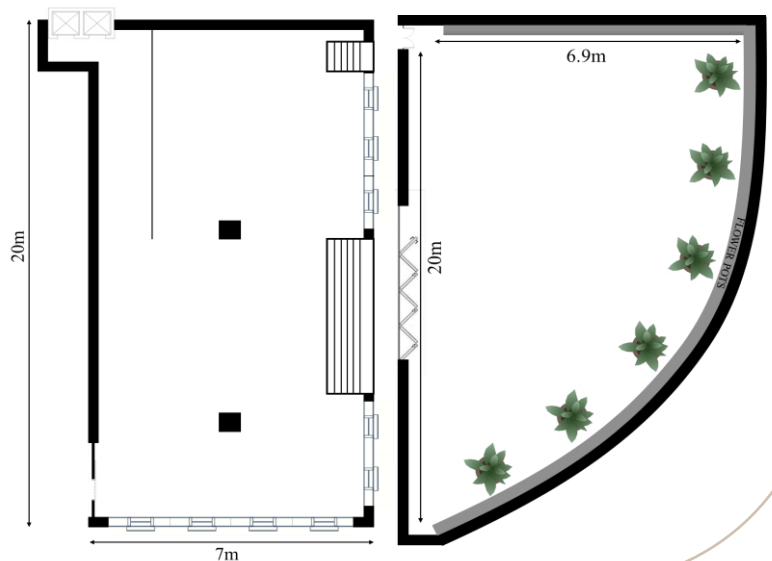
Hourly Room Hire

Mon-Fri
7 am – 11 pm

\$175 per hour

The Terrace, on the third floor of the Club, is increasingly the place for cocktails, special events and special occasions. The outdoor space is especially suited for those, who enjoy a pre- or postprandial cigar with fellow aficionados, or simply seek a relaxing outdoors on a garden seat amidst the verdant shrubbery and the sculpture, somewhat removed from the bustling central business district

Extras available
60" TV
Lectern & microphone

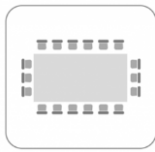




CLUB BOARDROOM

Capacity

8



BOARDROOM

Hourly Room Hire

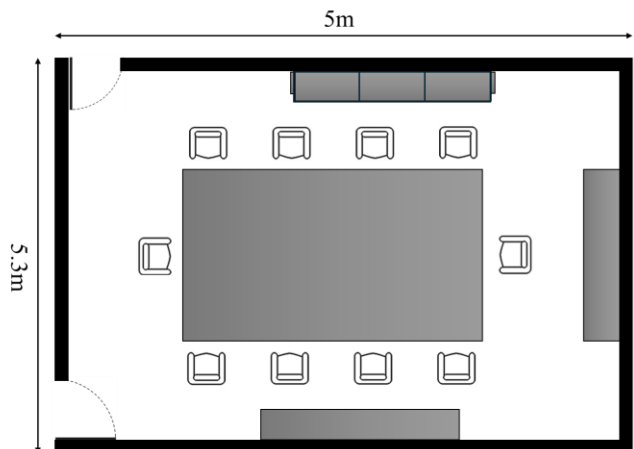
Mon-Fri
7 am – 11 pm

\$75 per hour

A boardroom, suitable for meetings for up to 8 people. The Club Boardroom, located on the 4th floor of the Club, is most suitable for private meetings for up to 8 people. Teleconference meetings can be made available upon request.

Extras available

60" TV
Zoom package





CATERING

Executive Chef, Dean Forbes is pleased to present you with a special menu for the season, drawing inspiration from traditional dishes using classic recipes and developing his own light fresh gourmet cooking.

The menus are composed with the 'Best of Australian' produce. Our philosophy is to retain the natural aroma and taste of the best ingredients available.

All meals are prepared in house and freshly cooked, using the finest fresh organic vegetables, meats, poultry & seafood which are sourced locally as much as possible.



Canapés

All prices are per person. Minimum 3 choices. Minimum 15 guests

Step 1

Please select your canapé package from the below list:

	3 choices	5 choices	7 choices
Light canapés package	\$19	\$27	\$36
Choose from light and sweet canapés			
Additional light or sweet canapé each	\$7	\$7	\$7
Substantial canapés package	\$25	\$39	\$52
Choose from substantial canapés			
Additional substantial canapé each	\$9	\$9	\$9

Step 2

Please select your canapés from the menu below:

LIGHT CANAPÉS

- Cape Byron sirloin steak basil and tomato **GF**
- Club arancini with aioli **V**
- Freshly shucked Sydney rock oysters **GF**
- Tartlet with pumpkin goat's cheese and pine nuts **V**
- Coconut prawns with chilli sauce
- Filo pastry quiche with salmon dill and spinach
- Brazilian cheese puffs **V/GF**

SUBSTANTIAL CANAPÉS

- Cheese board with quince paste and grapes **V**
- Beef sliders with Swiss cheese and brioche bun
- Bacon, lettuce and tomato slider with brioche bun
- Tempura battered fish and chips
- Selection of cocktail pies
- Selection of cocktail quiche **V**
- Frittata with potato, spinach and parmesan **V/GF**

SWEET CANAPES

- Chocolate beignet (small French doughnut) **V**
- Lemon meringue tart **V**
- Chocolate truffles **V/GF**

V = Vegetarian, **GF** = Gluten Free

Vegan can be catered for with prior arrangement

Lunch & Dinner

Prices are per person. All meals include bread rolls, tea/coffee and petit fours.

Menu Packages:	1 Chef's Choice Set menu	2 À La Carte Menu	3 Your Choice Set menu	4 Alternate Serve Menu
		Maximum of 12 people		Minimum of 20 people
2 Courses	\$80	\$90	\$90	\$110
3 Courses	\$90	\$100	\$100	\$125

SATURDAY, SUNDAY & PUBLIC HOLIDAYS: minimum spend \$5,000
SUNDAY & PUBLIC HOLIDAYS: 10% Surcharge

Chef's Choice Menu

1

A menu chosen and created by our Executive Chef offering special dishes which are not featured anywhere else in the Club. They comprise of fresh seasonal produce and can be advised approximately one (1) week prior to your function.

À La Carte Menu (12 pax max)

2

A menu created by our Executive Chef for smaller groups, allowing you to select your choice at the table. This menu will be presented to guests as they arrive and is subject to change throughout the year. Only available to groups of 12 and under.

* Your Choice Set Menu

3

Create your own menu by choosing 1 item from each of the relevant courses from the menu on the next page.

* Alternate Serve (20 pax min)

4

Alternate menus include two dishes served alternatively around the table. Guests don't order their choice of dish, but the idea is that they are free to swap with their neighbour if they wish. Choose your menu items from the menu on the next page.



Menu

For **Option 3:** Your Choice Set Menu & **Option 4:** Alternate Serve

Entrée

Freshly shucked Sydney Rock oysters with mignonette **GF**

Pork and duck terrine with chutney and croutons

Grilled prawns and chorizo with tomato coulis **GF**

Filo pastry quiche with goat's cheese, caramelized onions and parmesan **V**

Risotto with pumpkin, pine nuts and peas **V GF**

Salmon gravlax with fennel, radish and sorrel **GF**

Main

Pan-roasted barramundi fillet with crushed peas, kipfler potatoes and herb salad **GF**

Steamed salmon fillet with asparagus, green beans, peas and velouté

Roasted veal loin with soft polenta and mushroom ragu **GF**

Pan-roasted chicken supreme with boulangère potatoes, parsnip puree and broccolini **GF**

Herb crusted lamb loin with olive mashed potatoes, roasted carrot and rosemary jus **GF**

Grilled beef fillet with pommes anna, roasted onions, green beans and thyme jus **GF**

Roasted lamb rack with crispy potatoes, cherry tomatoes and green beans **GF**

Dessert

Pavlova with lemon curd and berries **GF**

Apple and blackberry crumble with vanilla ice cream **V**

Chocolate parfait with honeycomb and chocolate sauce **GF**

Crème fraîche cheesecake with passionfruit sauce **V**

Pear and almond tart with creme anglaise **V**

Sticky date pudding with butterscotch sauce **V**

Please note that we do not allow outside catering

V = Vegetarian, **GF** = Gluten Free

Vegan can be catered for with prior arrangement

Cakes

Special occasion cakes

Discuss your next cake with our Functions Department
Prices are starting at \$15/pp



Flowers

Special occasion flowers

Discuss your wishes with our Functions Department
Advise budget

Breakfast

All prices are per person and include fresh orange juice, tea and coffee

CONTINENTAL BREAKFAST

\$35

Seasonal fresh fruit, warmed pastries and toast served with preserves

CLUB EXECUTIVE

\$40

(Select one of the following)

- 1 Scrambled eggs, grilled tomato, mushroom, and bacon with sourdough toast
- 2 Smoked salmon, asparagus and hollandaise on sourdough toast
- 3 Sautéed mushrooms with fetta and spinach on sourdough toast

EXTRAS

\$10

Seasonal Fresh Fruit

Pastries



Meetings & Teas

Arrival refreshments • Mornings • Working lunches • Afternoon breaks

INDIVIDUAL

	Per person
Freshly brewed tea and coffee station	\$8
Club biscuits	\$4
Chef's pastry	\$6
Muffins	\$8
Chocolate brownies	\$8
Sandwich plate (4 pieces)	\$16
Fruit plate	\$12
Cheese and crackers	\$16

SHARING

(Minimum 4 people)

	Per person
Chips and nuts	\$5
Charcuterie and antipasto	\$16
Cheese and crackers	\$16
Fruit platter	\$12
Rocket salad with pear and parmesan	\$10
Caesar salad	\$10
Club home-made scones with cream and jam	\$8
Roasted Mediterranean vegetable salad	\$10
Mini quiche	\$8
Mini pies	\$8
Sandwich platter (2 pieces)	\$8

MEETING BEVERAGES

	Glass	Jug
Orange juice	\$5	\$15
Soft drinks	\$5	n/a

PUREZZA™

PREMIUM WATER

Unlimited Purezza sparking & still water - \$2 per person.

Iced water and mints are complimentary

A close-up photograph of two glasses of beer on a silver tray. The glass on the left is a tulip-shaped beer glass filled with a golden beer. The glass on the right is a tall, slender beer glass filled with a golden beer topped with a thick head of white foam. Both glasses are condensation-covered. The background is a blurred indoor setting.

BEVERAGES

The Club's Wine Committee maintains a cellar which reflects our commitment to a focussed perception of the wonderful vinous selections available in Australia and globally. They continuously review the cellar stock, their aim being to provide members and guests with high quality wines which will pair well with our dining menus.

Our club is fortunate to have a cellar with a capacity of 8000 bottles enabling us to keep a spread of styles.

Beverage Packages

Unlimited beverages within a fixed time frame and for a fixed price

	2 Hours	3 Hours	4 Hours
GOLD Club Champagne and your selection of two premium cellar wines and a standard/ imported beer	\$85	\$120	\$150
SILVER A selection of one sparkling wine, two cellar wines and standard beer	\$58	\$75	\$90
BRONZE A selection of one sparkling wine, two Club wines and a standard beer	\$45	\$60	\$75

Spirits are on consumption at extra charge. All packages include complementary soft drinks.

On Consumption

Beverages are charged per open bottle.

The final cost will only be known after the completion of the event.



Sommelier Recommendations



Our Sommelier, Elliot Gray, is happy to craft a special selection to match your menu to suit your budget. For further information on wines, vintages, and special requests, please contact: Elliot Gray on 02 8988 7636 or cellar@uusc.com.au

All wine is served by the bottle only.

Wine List

Gold Wines

Gold Champagne and White Wine

- NV UUSC Champagne by Jacquart, Epernay France **95**
- NV Veuve Clicquot Champagne, Brut, Epernay France **130**
- NV Taittinger Champagne, Brut, Reims France **110**
- Shaw & Smith M3 Chardonnay, Adelaide Hills **85**
- Leeuwin Prelude Chardonnay, Margaret River **76**
- Leeuwin Estate "Art Series" Riesling, Margaret River **68**
- Craggy Range Sauvignon Blanc, Martinborough NZ **64**

Gold Red Wine

- Massena "11th Hour" Shiraz, Greenock Barossa **83**
- Port Phillip Estate, Pinot Noir, Mornington Peninsula **79**
- Parker Estate Cabernet Sauvignon, Coonawarra **78**
- Two Hands 'Brave Faces' Grenache Mataro Shiraz, Barossa Valley **75**
- Te Mata Estate Vineyard Cabernet Merlot, Hawkes Bay NZ **72**
- Mitolo Shiraz, McLaren Vale **68**
- Killikanoon Grenache Prodigal, Clare Valley **65**

Silver Wines

Silver Sparkling and White Wine

- NV Veuve Ambal Sparkling Brut, France **58**
- Alkoomi Chardonnay, Franklin River **58**
- Shaw & Smith Sauvignon Blanc, Adelaide Hills **56**
- Tim Adams Pinot Gris, Clare Valley **56**
- Killikanoon Riesling, Clare Valley **55**

Silver Red Wine

- Howard Park Leston Cabernet Sauvignon, Margaret River **62**
- Mike Press, Jimmy's Block Shiraz, McLaren Vale **56**
- Wirra Wirra, Church Block, Cabernet Shiraz Merlot, McLaren Vale **55**
- Mike Press Pinot Noir, Adelaide Hills **55**

Bronze Wines

N.V. House Sparkling Wine, South Australia **45**

UUSC Pinot Grigio, Victoria **45**

UUSC Chardonnay by Highgate, Hunter Valley **45**

UUSC Riesling by Leo Buring, Clare Valley **45**

UUSC Pinot Noir, Tumbarumba **45**

UUSC Shiraz, South Australia **45**

UUSC Cabernet Sauvignon, South Australia **45**

Beer, Spirits, Soft Drinks, Juice and Mineral Water

Standard spirits **10/30ml**

Standard beers (Yenda Pale Ale, Crown Lager) **10/bottle**

Imported beers (Peroni, Asahi, Stella Artois) **10/bottle**

Light beers (Coopers light) **7/can**

Non-alcoholic beer (Heaps Normal) **10/can**

Non-alcoholic wine (Dr. Zenzen Pinot Grigio) **42/bottle**

Soft drinks and juices **5/glass**

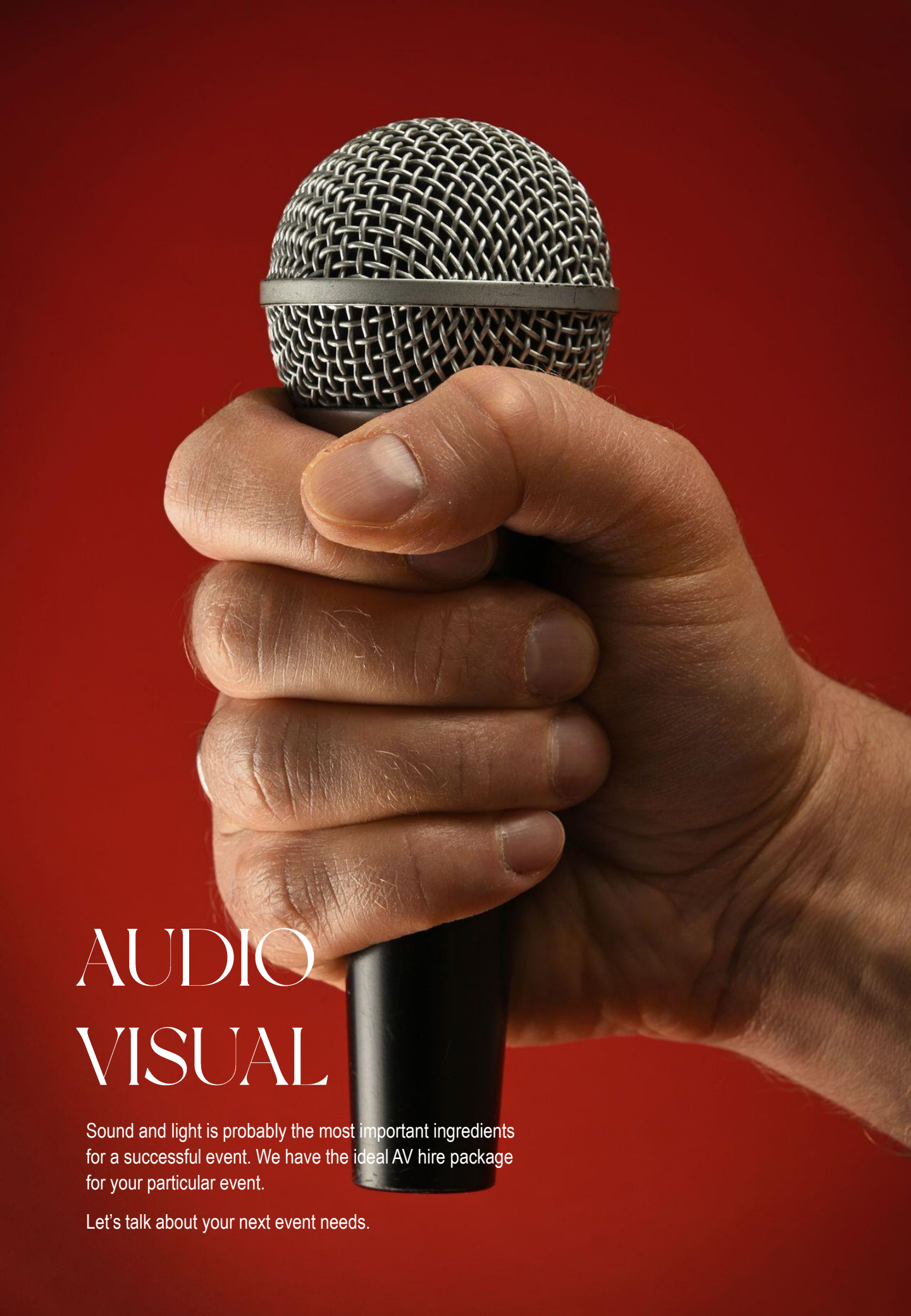
PUREZZA™

PREMIUM WATER

We are now offering Purezza sparkling & still water at \$2 per person (unlimited).

Wine is sold by the bottle only and charged per open bottle.

All wine selections are subject to availability.



AUDIO VISUAL

Sound and light is probably the most important ingredients for a successful event. We have the ideal AV hire package for your particular event.

Let's talk about your next event needs.

Equipment/Extras

Data Projector & Screen **200**

Video Conference amenities (speaker phone and camera) **150**

Tripod Screen **35**

Laptop, Projector & Screen Package **280**

Piano (price dependent on setup & tuning) **POA**

60-inch Plasma TV and laptop package **280**

60-inch Plasma TV **200**

Lectern with microphone **75**

Lectern **50**

PA System with microphone **75**

White board (includes markers and eraser) **40**

Portable speaker (iPod station) **40**

ZOOM Package (Camera, TV, speaker, microphone, and laptop (max 20 pax) **300**

Bluetooth Speaker **40**

Display board (attendee lists, table plan etc.) – A3 **30**

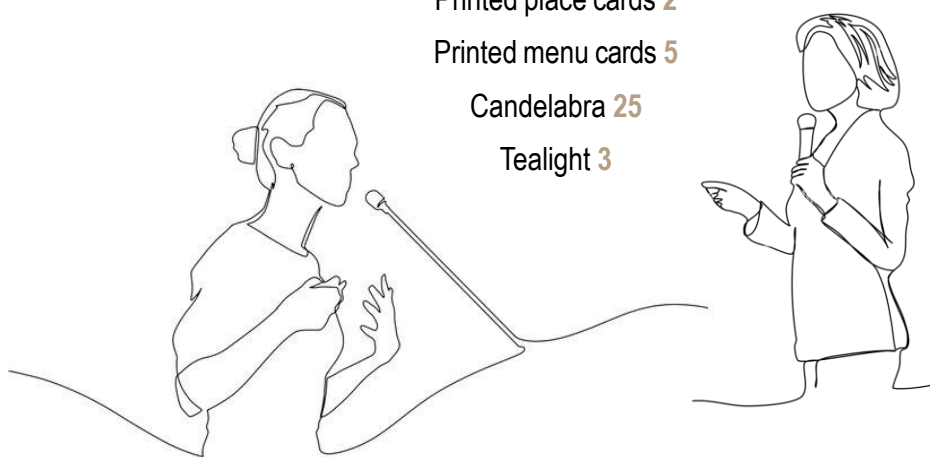
Stages (per piece) **50**

Printed place cards **2**

Printed menu cards **5**

Candelabra **25**

Tealight **3**



Additional audio visual can be hired at an additional fee.

Additional Services

Administrative Services at \$30 per 15 minutes

Candles, flowers, and decorations – POA

Your Check List

- Day and date of function
- Title of function
- Organiser
- Organiser's contact number
- Organiser's email address
- Host member name and membership number

REQUIREMENTS

- Time of arrival
- Estimated time of departure

FUNCTION ROOM

- Choose your function room

GUEST NUMBERS

- Approximate numbers must be confirmed by 5pm Tuesday the week prior.
- A list of attendees to be provided to cover the Registered Clubs' Act.

MENU SELECTION

- All menus must be submitted by 5pm Tuesday the week prior to the function.
- Are there any special dietary requirements?

BEVERAGES

- Beverage package or beverage on consumption?
- All beverage selections must be submitted by 5pm Tuesday the week prior to the function

SET-UP

- Room and table layout
- Audio-visual equipment
- Registration table

OTHER

- Are place cards or name badges required?
- Additional room decoration: table arrangements, flowers, birthday cake, music

TERMS and CONDITIONS

- Have you read and understood the Terms and Conditions?
- Are your guests aware of the Club's strict Dress Code?
- Have you informed your guests on departure time of 11:00pm?

INVOICES.

- Invoices for Reciprocal Club Members and guests: a credit card and billing information will need to be provided prior to booking your function

T&Cs

CONDITIONS

To comply with Club policy at least one Club Member must vouch for and attend the function, hence, the Club requires the name of the host Member.

Confirmation of the menu, beverage selections and guest numbers are required **by 5 pm Tuesday the week prior to the event** to ensure the Club has adequate time to roster staff and ensure the supply of food and beverage required. If not supplied within the necessary time constraint.

- The Club will select menu and beverage items in-line with the pricing of the quotation.
- The Club will rely on guest numbers as detailed in the proposal. The Client will be charged for actual guest numbers or quoted guest numbers whichever is the greater. The Club reserves the right to offer alternative meals to the menu selected to any such additional guests.

It is a legal requirement that a list of guests must be provided to the Club.

SURCHARGES

- A room service charge applies to all functions.
- **Functions over-running 11.00pm incur an hourly surcharge of \$5/guest.**
- **Weekend functions valued at less than \$5,000 will attract a surcharge equivalent to the shortfall. Sundays and Public Holidays incur a 10% surcharge.**
- Public holiday functions price upon application only.

PAYMENT

- The Club expects all Clients to settle accounts within 7 days upon final receipt of invoice.
- The Club prefers electronic funds transfer, however payment by cash, cheque or credit card is acceptable.
- Please note all credit card payments attract an additional transaction fee (1% for Visa and MasterCard, and 3% with Amex)

CANCELLATION POLICY

Unless notice of cancellation is received **at least 7 working days prior to the function**, the Client will be charged a minimum of the food ordered to the number of guests confirmed prior to the cancellation. If individual attendees cancel later than **48 hours prior** to the function, a full charge will apply.

T&Cs

NAME TAGS

The use of name tags is permitted in private rooms only.

CHILDREN

Must be always under the constant supervision of an adult or guardian. Children under 12 are not permitted in the public areas of the Club.

Dispensation of this rule is solely at the prior discretion of the Secretary.

MISCELLANEOUS

Function menus may be subject to seasonal variations.

The Club will endeavour to ensure specialist dietary requirements are accommodated; however, responsibility remains with the client in ensuring the wellbeing of their guests.

Closest commercial parking is available at:

- Chifley Tower access via Bent Street
- Wentworth Hotel access via Bligh Street

Management reserves the right to amend menus, wines, and pricing at its discretion.



Club Magazine

One of Sydney's best kept secrets

Let's share the enjoyment of our Club with friends and colleagues by having an exclusive look inside 'The Club Omnibus Magazine.' The QR code showcases the benefits of membership, which go well beyond the Club Houses in Bent and Phillip Street. It shows that along with the exceptional staff, our members (from a wide range of professions and backgrounds), maintain a convivial and invigorating haven in the heart of the CBD.



See you in the Club.





Booking Enquiry Form



Function Booking Enquiry Form.

Member Name:	<input type="text"/>	Member No:	<input type="text"/>
Contact Name:	<input type="text"/>	Email:	<input type="text"/>

Please provide the person to be contacted in relation to this function.

Non-member Booking

Please note if you are not a Member of the Club you can be sponsored by a Member, who must be attending the function.

Name:	<input type="text"/>	Company:	<input type="text"/>
Email:	<input type="text"/>	Mobile:	<input type="text"/>
Sponsoring Member's Name:	<input type="text"/>	UUSC Membership No:	<input type="text"/>

Contact Details

Please provide the person to be contacted in relation to this booking

Name:	<input type="text"/>	Email:	<input type="text"/>
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Function Details

Please provide brief details of your function to allow us to reserve a room.

Function Date:	<input type="text"/>	Number of Attendees:	<input type="text"/>
Function Start Time:	<input type="text"/>	Finish:	<input type="text"/>
Function Type:	<input type="text"/>		

Breakfast • Morning Tea • Lunch • Afternoon Tea • Dinner • Cocktail • Meeting • Wake • Wedding • Conference

Room Request

If you do have a preference for booking one of our Function Rooms:

Dangar Room	<input type="checkbox"/>	Card Room	<input type="checkbox"/>
Billiards Room	<input type="checkbox"/>	Knox Room	<input type="checkbox"/>
Members' Dining Room (MDR)	<input type="checkbox"/>	Knox Dining Room	<input type="checkbox"/>
Private Dining Room	<input type="checkbox"/>	Level 3	<input type="checkbox"/>
Library Room	<input type="checkbox"/>	The Terrace	<input type="checkbox"/>
Red Room	<input type="checkbox"/>	Club Boardroom	<input type="checkbox"/>

Upon completion of this form please send to functions@uusc.com.au.



Michelle

Italian
Game Dinner
Thursday 10 August 2023

Tartine
Tartelletta alla Putanesca
Carpaccio
Salsiccia
Prosciutto d'arista con
2023 Cordon di Prosciutto
Ravioli
2023 Cordon di Prosciutto
Sorbetto al limone
Mella di cinghiale al prosciutto e
secca e salsa d'arista
2023 Cordon di Prosciutto
Cassuola con crema di
Formaggio di capra in
di Farallo Salsiccia Putanesca, Putanesca

Uisce Cuisine Comm
28, rue de la... Sydney 2000, NSW