



Function Planner 2026



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.



*Robert Louis Stevenson Chair and Book
Club Library, Level 2*

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

Dress codes are an integral part of club life; members and guests are expected to be appropriately attired in the Club at all times. The etiquette of attire is designed to make the Club a comfortable place for all members and to reflect the elegance of the Club's surroundings.

NO SPORTS SHOES

GROUND FLOOR

FOYER • MEMBERS' BAR • DANGAR ROOM
BILLARDS ROOM



OR
WHITE SOLED

LEVEL 1

MEMBERS' DINING ROOM



OR
WHITE SOLED

LEVEL 2

RED ROOM • LIBRARY • CARD ROOM
KNOW ROOMS



OR
WHITE SOLED

LEVEL 3

BAR • TERRACE



DRESS DENIM



OR WHITE
SOLED



FADED/TORN

LEVEL 4

CLUB BOARDROOM • ADMINISTRATION OFFICES



OR
WHITE SOLED

ACCOMMODATION

LEVEL 5 • LEVEL 6 • LEVEL 7



**Sports apparel, puffer jackets and faded, ripped or torn denim
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 \$10/guest.

Saturday: 15% surcharge. Minimum spend of \$5,000.

Sunday & Public Holidays: 25% surcharge. Minimum spend of \$5,000.

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 after 8am two days prior to the event will incur a full charge.

Room Hire

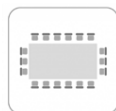
Full Day Rates (Between 7am – 5pm only)

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.

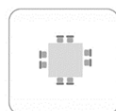
Room	Layout/Capacity	Rates (max 4 hrs)	Available Hours
DANGAR ROOM Ground	Cocktail 80 Theatre 40	\$120/hr	MON – FRI After 4 pm only
BILLIARDS ROOM Ground	Cocktail 20	\$75/hr \$300 full day	MON – FRI 7 am – 11 pm
MEMBERS' DINING ROOM (MDR) 1st Level	Banquet 140 Theatre 80 Cocktail 180 Cabaret 110	\$175/hr	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 – 5 pm
KNOX DINING ROOM 2nd Level	Dining 50 Theatre 50	\$125/hr \$500 full day	MON – FRI 7 am – 5 pm
LEVEL 3/TERRACE 3rd Level	Cocktail 80	\$175/hr	SAT & SUN 7 am – 11 pm
WINE ROOM 3rd Level	Boardroom 10	\$75/hr \$300 full day	MON – FRI 7 am – 11 pm
CLUB BOARDROOM 4th Level	Boardroom 8	\$75/hr \$300 full day	MON – FRI 7 am – 11 pm



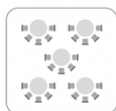
BANQUET



BOARDROOM



SQUARE



CABARET



THEATRE

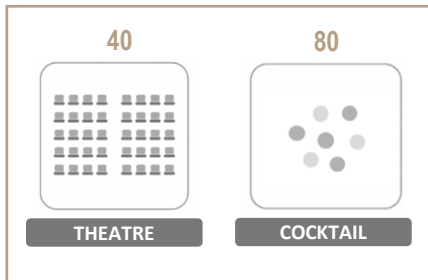


COCKTAIL



DANGAR ROOM

Capacity



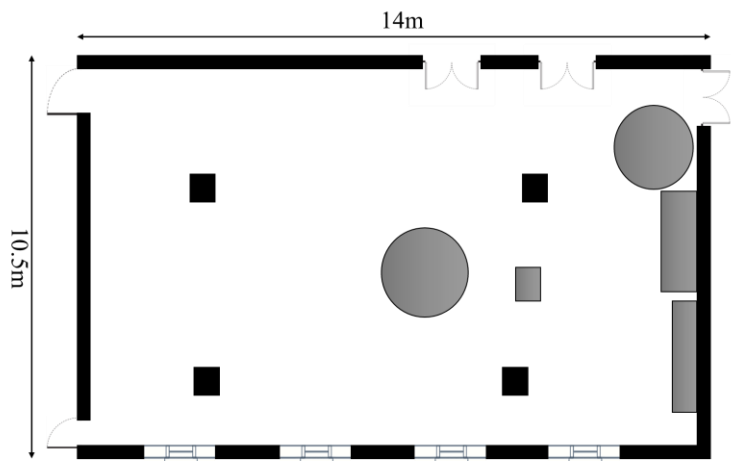
Hourly Room Hire

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

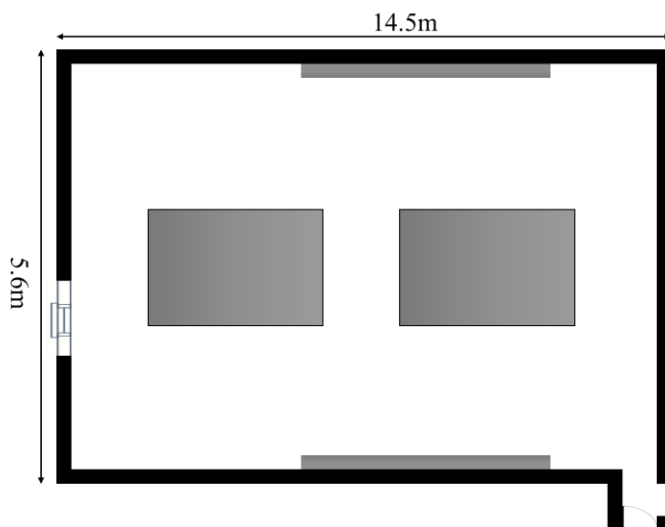
Mon-Fri
7 am – 11 pm

\$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

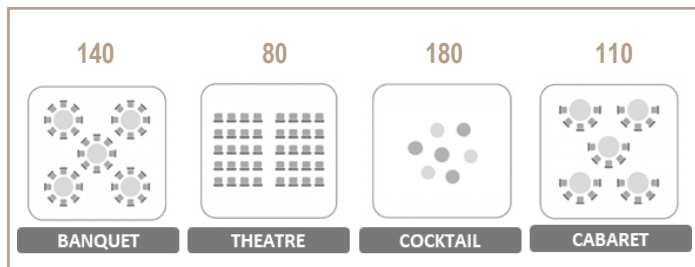
Selection of 3,5 or 7 light/
substantial canapes.





MEMBERS' DINING ROOM

Capacity



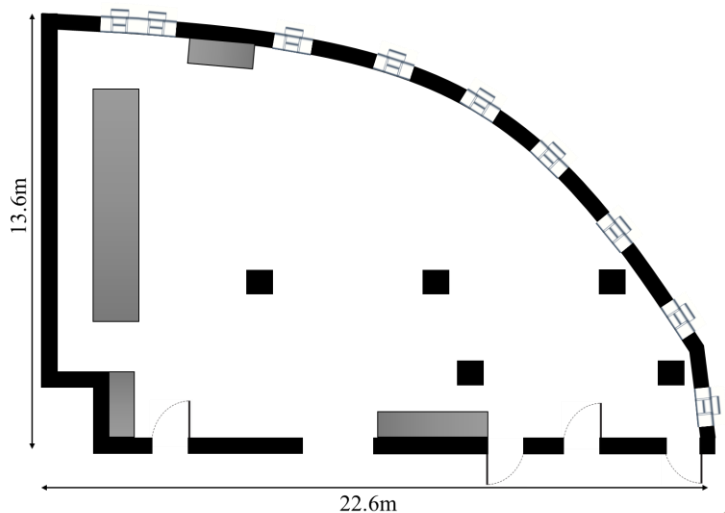
Hourly Room Hire

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

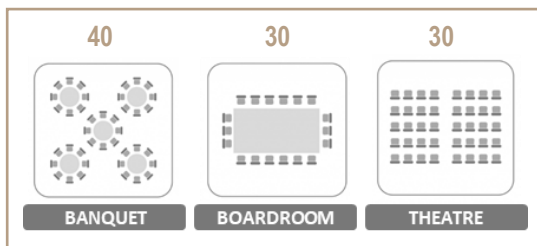
- Piano
- 60" TVs
- Projector & screen
- Lectern & microphone
- Stages





PRIVATE DINING ROOM

Capacity



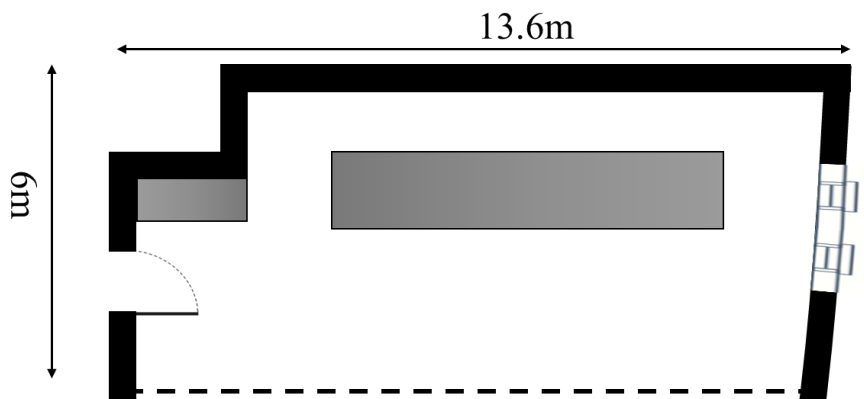
Hourly Room Hire

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

\$75 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.

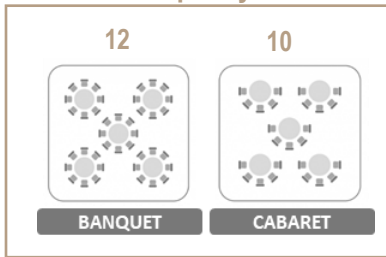
Extras available
Large Screen TVs
Lectern & Microphone





RED ROOM

Capacity

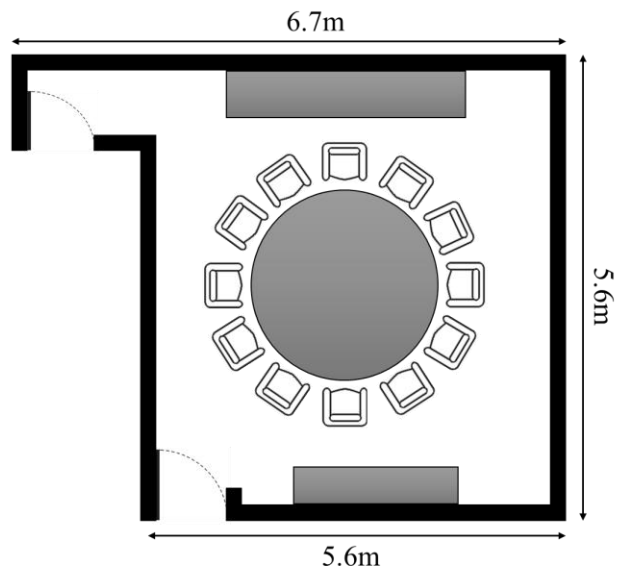


Hourly Room Hire

<p>Mon-Fri 7 am – 11 pm</p> <p>\$75 per hour</p>
--

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

30	12	35	40	27
BANQUET	SQUARE	THEATRE	COCKTAIL	CABARET

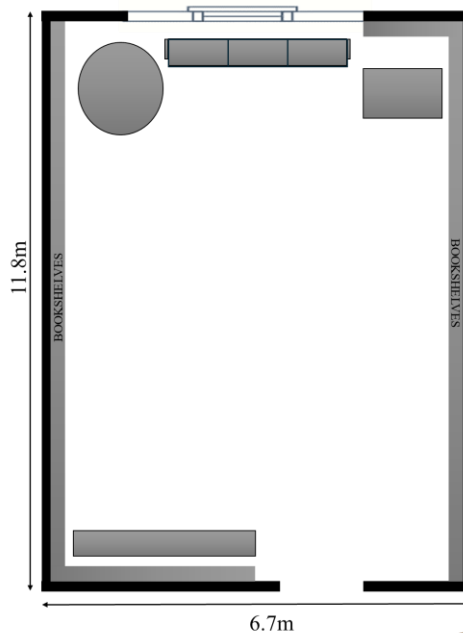
Hourly Room Hire

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

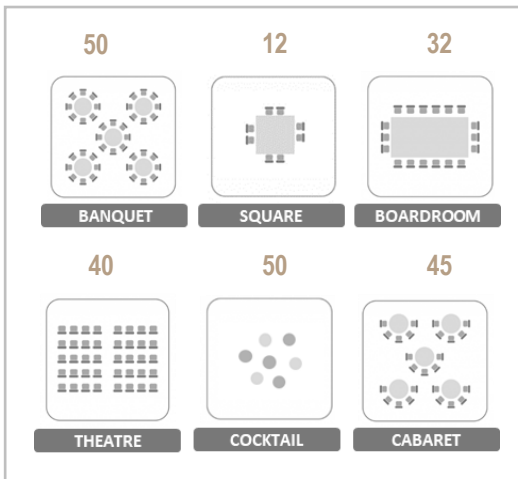
- 60" TV
- Projector & screen
- Lectern & microphone





CARD ROOM

Capacity



Hourly Room Hire

Mon-Fri

7 am – 11 pm

\$125 per hour

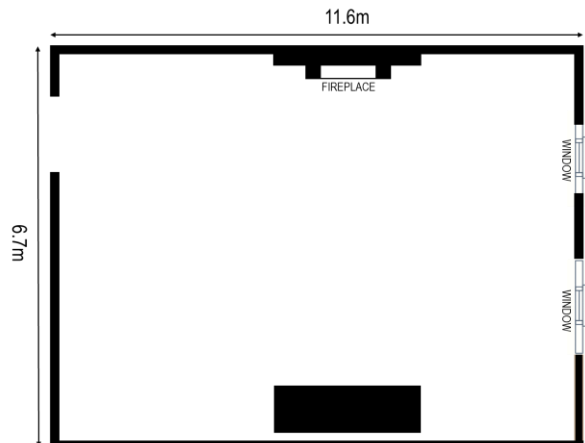
This room has a unique and historical ambience, ideal for a variety of settings for up to 50 guests. The Card Room is the go-to location for both smaller and larger groups and will leave memorable impression.

Extras available

60" TV

Projector & screen

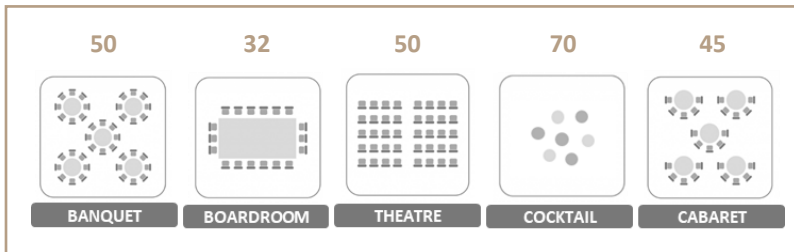
Lectern & microphone





KNOX ROOM

Capacity



Hourly Room Hire

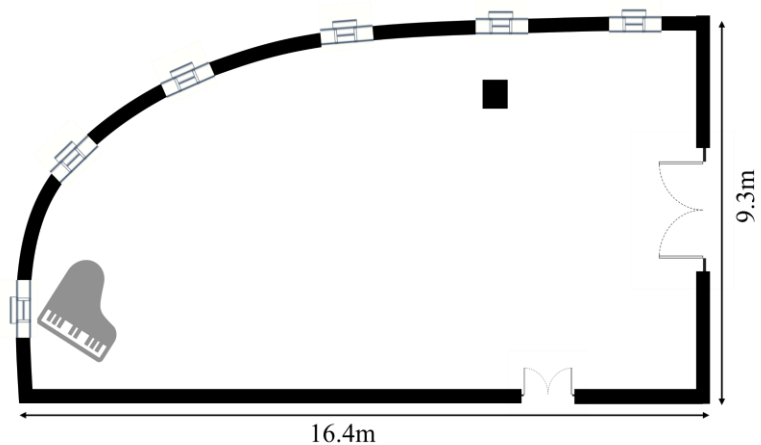
Mon & Fri
 7 am – 11 pm
Tue, Wed & Thur
 7 am – 5 pm

\$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

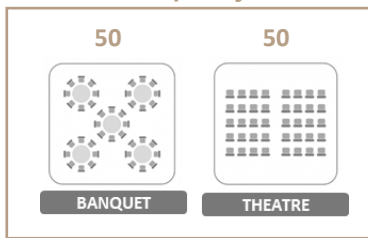
- Piano
- 60" TV
- Projector & screen
- Lectern & microphone





KNOX DINING ROOM

Capacity



Hourly Room Hire

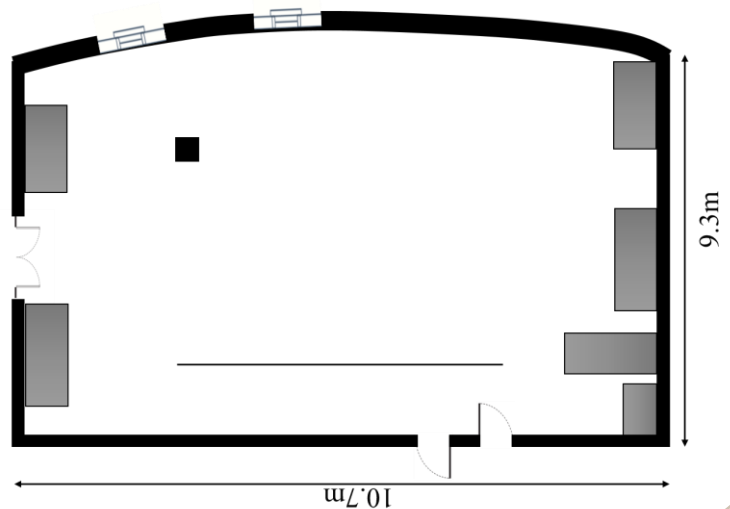
Mon & Fri
7 am – 11 pm
Tue, Wed & Thur
7 am – 5 pm

\$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

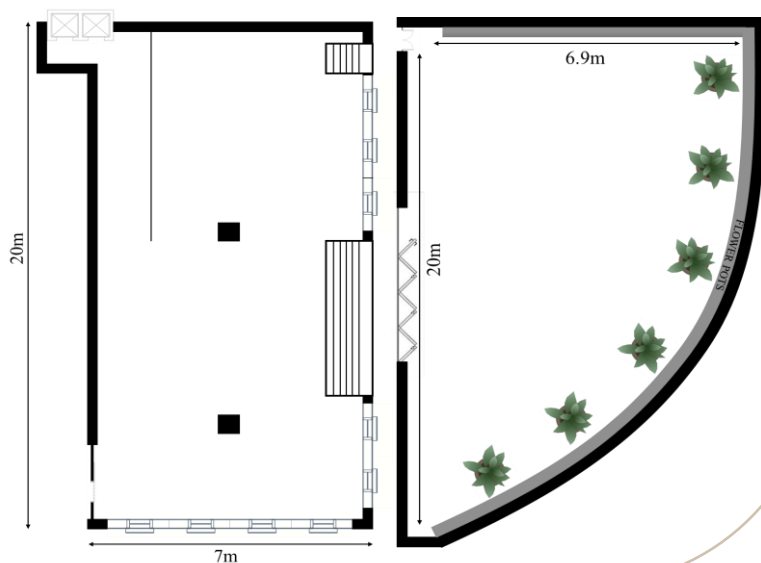
Sat-Sun
7 am – 11 pm

\$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

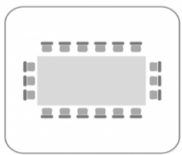




WINE ROOM

Capacity

10



BOARDROOM

Hourly Room Hire

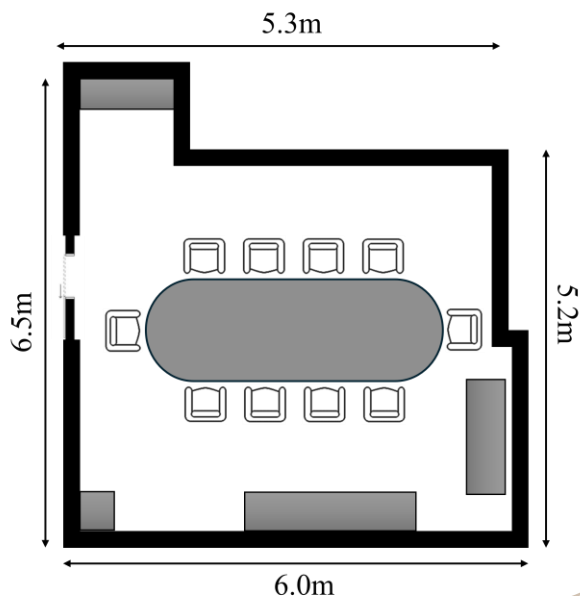
Mon-Fri
7 am – 11 pm

\$75 per hour

Our Wine Room offers an intimate, sophisticated setting perfect for meetings, lunches, and elegant dinners. Tucked beside the Terrace Bar, it provides exceptional privacy while remaining close to the venue's vibrant atmosphere. Whether hosting clients or celebrating moments, this refined space delivers comfort, style, and a truly memorable experience.

Extras available

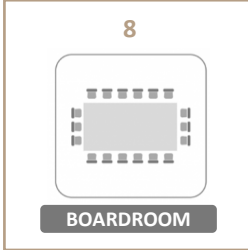
60" TV





CLUB BOARDROOM

Capacity

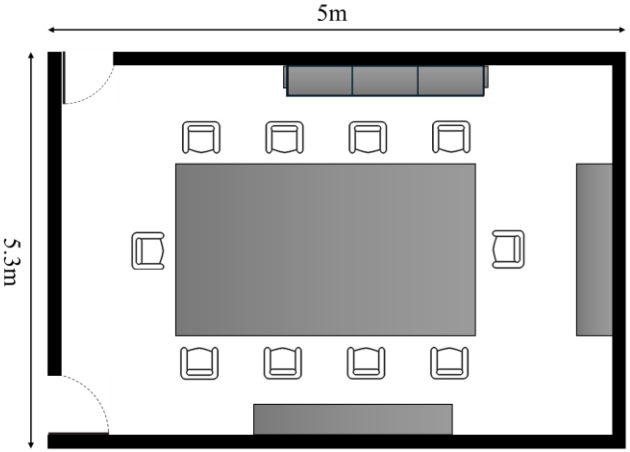


Hourly Room Hire

<p>Mon-Fri 7 am – 11 pm</p>
<p>\$75 per hour</p>

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, Arthit Sawangchom, 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

- Mini Peking duck pancake with pickled cucumber and hoisin sauce
- Beef and brie crostini with pickled jalapeños
- Smoked salmon roulade with mascarpone and dill **M**
- Panko prawns with lemon mayonnaise **I**
- House arancini with aioli **V**
- Compressed watermelon with feta, shiso and mint oil **GF V**
- Pumpkin, goat's cheese and pine nut tartlets **V**

SUBSTANTIAL CANAPÉS

- Tuna ceviche in a charcoal cone with yuzu and smashed avocado **A**
- Beef slider with Swiss cheese and caramelised onions
- Nepalese chicken momo with cashew nut chutney
- Beer-battered flathead and chips **I**
- Cocktail pies
- Falafel with labneh **GF V**
- Stilton, apricot and caramelised walnut tartlets **V**

SWEET CANAPÉS

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

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

A = Australian origin, **I** = Imported origin, **M** = Mixed origin

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	\$95	\$95	\$115
3 Courses	\$95	\$110	\$110	\$135

SATURDAY: 15% surcharge. Minimum spend of \$5,000.

SUNDAY & PUBLIC HOLIDAYS: 25% surcharge. Minimum spend of \$5,000.

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

Salmon gravlax with beetroot veil, radish and crème fraîche **GF A**

Seared beef carpaccio with rocket gremolata and parmesan **GF**

Yamba prawn with compressed watermelon, feta, snow mint oil and citrus dressing **GF A**

Pork belly with apple purée, pickled mushrooms and jus **GF**

Kingfish ceviche with caramelised miso potato crisp and yuzu dressing **GF A**

Wild mushroom risotto with truffle oil **GF V**

Beetroot and goat's cheese salad with walnuts **GF V**

Burrata with pickled grapes, verjus jelly and cherry tomatoes **GF V**

Main

Seared salmon fillet with parmesan, polenta, asparagus and beurre blanc **GF A**

Pan-roasted barramundi fillet with colcannon, green beans and grenobloise sauce **A**

Roasted rack of lamb with pommes Anna, pea purée and red wine jus **GF**

Slow-cooked short rib with truffle mashed potatoes and Dutch carrots **GF**

Grilled beef fillet with fondant kipfler potatoes, broccolini and marrow jus **GF**

Roasted chicken supreme with pearl couscous, sautéed spinach and field mushrooms

Grilled pork medallions with parmentier potatoes, peas and chorizo cream sauce **GF**

Roasted miso-glazed pumpkin with cauliflower purée and almond crumb **GF V**

Dessert

Pavlova with vanilla cream, strawberries and lemon curd **GF V**

Apple and almond pastis with crème anglaise and vanilla ice cream **V**

Chocolate crème caramel with white chocolate cream **GF V**

Sticky date pudding with butterscotch sauce and vanilla ice cream **V**

Basque cheesecake **GF V**

Passionfruit parfait with lime cream

Coconut panna cotta with black sesame crumb and candied pineapple **GF**

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

A = Australian origin, **I** = Imported origin, **M** = Mixed origin

Vegan can be catered for with prior arrangement

Please note that we do not allow outside catering

Cakes & Flowers

Special occasion cakes

Discuss your next cake with our Functions Department

Prices are starting at \$15/pp.

Prices for flowers are subject to size and quantity – please advise your budget.



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)

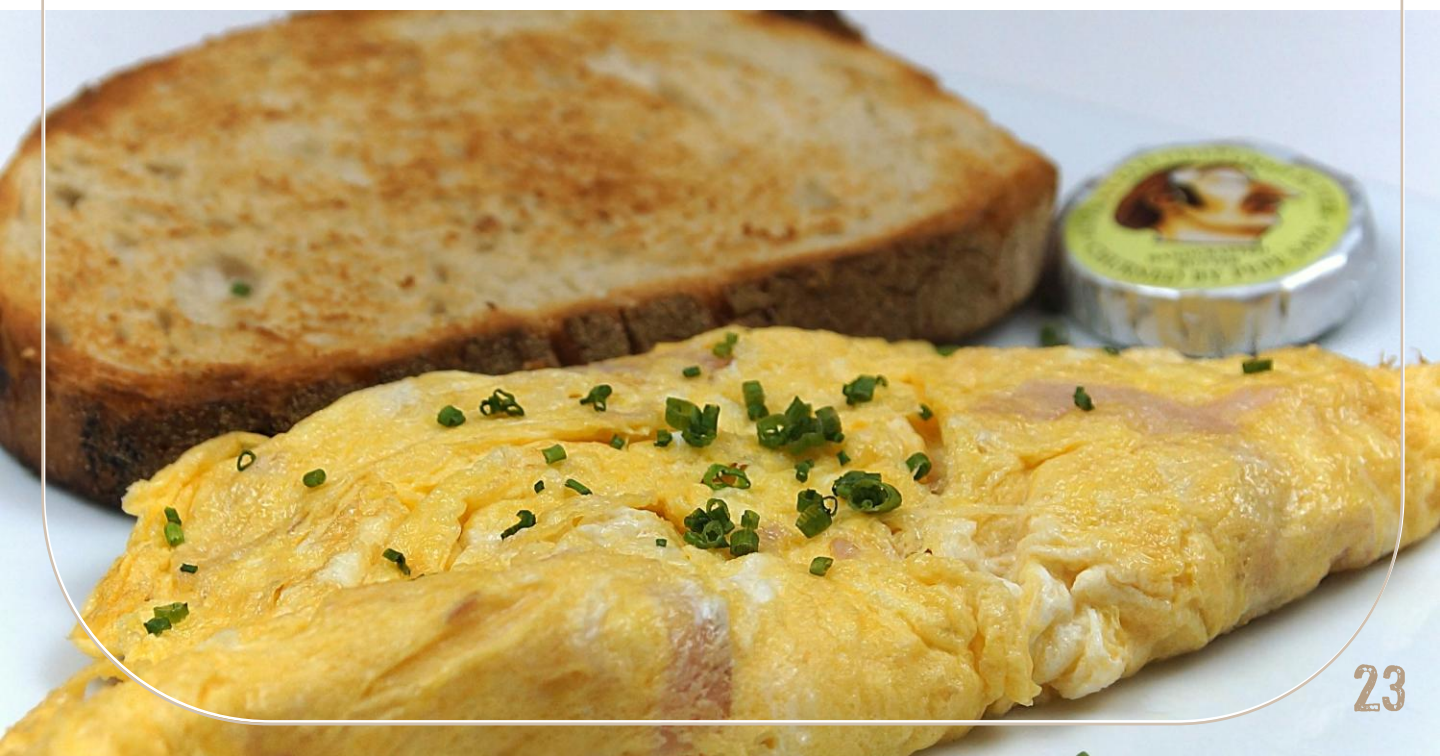
- 1** Scrambled eggs, grilled tomato, mushroom, and bacon with sourdough toast
- 2** Smoked salmon, asparagus and hollandaise on sourdough toast
- 3** Sautéed mushrooms with fetta and spinach on sourdough toast

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 wine glasses filled with a golden liquid, likely white wine or champagne, resting on a silver tray. The glass on the left is a classic wine glass, while the one on the right is a taller, more slender flute glass. Both glasses are covered in condensation droplets, suggesting they are chilled. The background is softly blurred, showing warm, ambient lighting.

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	\$115	\$140
SILVER A selection of one sparkling wine, two cellar wines and standard beer	\$62	\$79	\$95
BRONZE A selection of one sparkling wine, two Club wines and a standard beer	\$48	\$65	\$80

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, 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: 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 Delamotte, Le Mesnil-sur-Oger France **120**

NV Taittinger Champagne, Brut, Reims France **145**

Leeuwin Estate Prelude Chardonnay, Margaret River **82**

Leeuwin Estate "Art Series" Riesling, Margaret River **74**

Craggy Range Sauvignon Blanc, Martinborough NZ **72**

Marc Bredif Vouvray Chenin Blanc, Loire Valley France **85**

Gold Red Wine

Mitolo Shiraz, McLaren Vale **78**

Giant Steps Pinot Noir, Yarra Valley **88**

Parker Estate Cabernet Sauvignon, Coonawarra **82**

Two Hands 'Brave Faces' Grenache Mataro Shiraz, Barossa Valley **80**

Ben Marco Malbec, Mendoza Argentina **86**

Silver Wines

Silver Sparkling and White Wine

NV Paul Louis Brut Blanc de Blancs, Loire Valley France **75**

Alkoomi Chardonnay, Franklin River **62**

Shaw & Smith Sauvignon Blanc, Adelaide Hills **68**

Tim Adams Pinot Gris, Clare Valley **65**

Kilikanoon Riesling, Clare Valley **65**

Silver Red Wine

Howard Park Leston Cabernet Sauvignon, Margaret River **68**

Mike Press Shiraz, McLaren Vale **60**

Kilikanoon Grenache Prodigal, Clare Valley **65**

Wirra Wirra, Church Block, Cabernet Shiraz Merlot, McLaren Vale **62**

Mike Press Pinot Noir, Adelaide Hills **60**

Bronze Wines

N.V. House Sparkling Wine, South Australia **48**

UUSC Pinot Grigio, NSW **48**

UUSC Chardonnay, Hunter Valley NSW **48**

UUSC Pinot Noir, Tumbarumba NSW **48**

UUSC Shiraz, South Australia **48**

UUSC Cabernet Sauvignon, South Australia **48**

Non-alcoholic wine (SocialLITE Pinot Grigio) **45**

Beer, Spirits, Soft Drinks, Juice and Mineral Water

Standard spirits **12/30ml**

Standard beers (Yenda Pale Ale, Crown Lager) **12/bottle**

Imported beers (Peroni, Asahi, Stella Artois) **12/bottle**

Light beers (Coopers light) **8/can**

Non-alcoholic beer (Heaps Normal) **12/can**

Soft drinks and juices **5/glass**

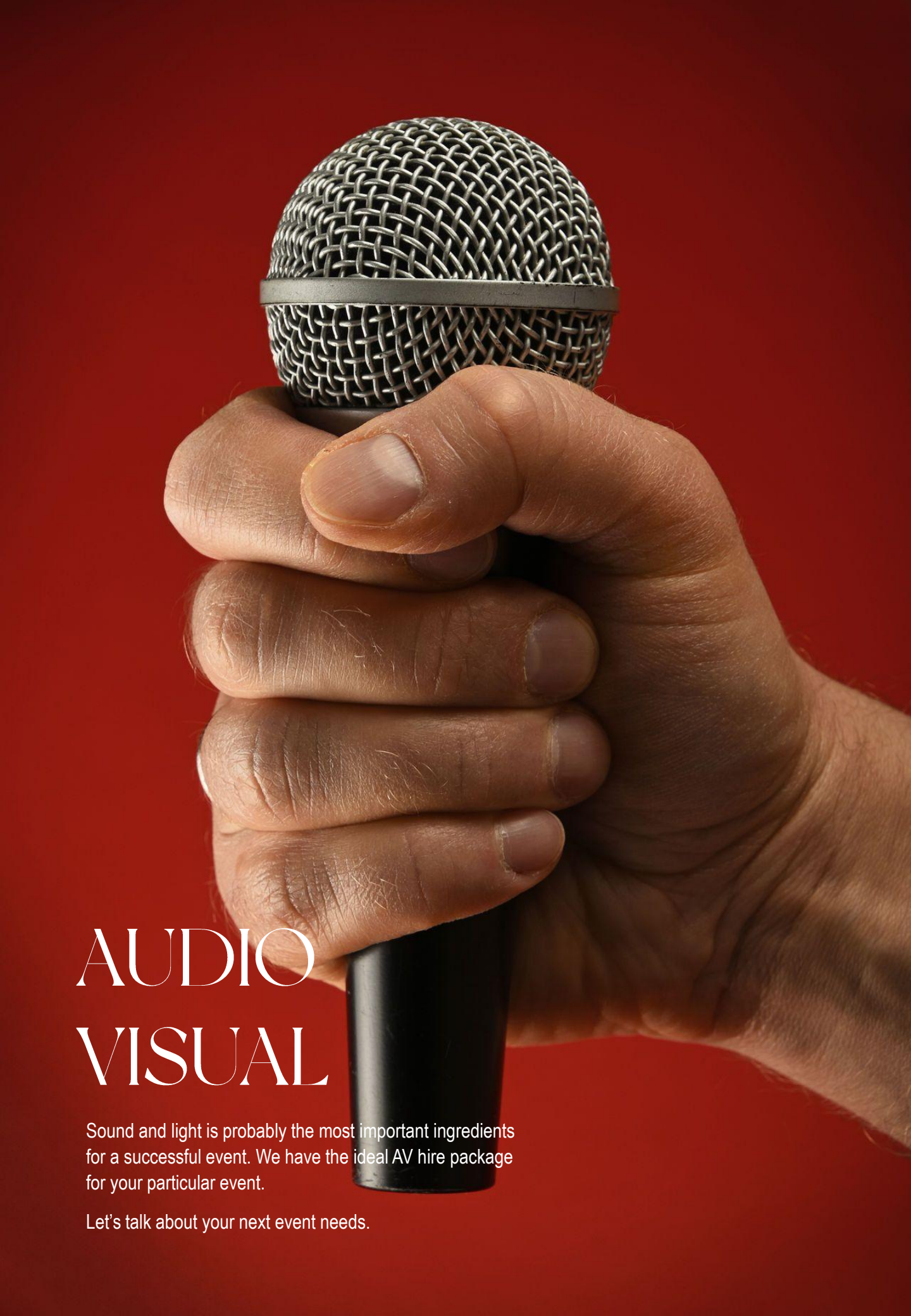
PUREZZA™

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**

75-inch TV Screen and laptop package **280**

75-inch TV Screen **200**

Lectern with microphone **75**

Lectern **50**

PA System with microphone **75**

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

Portable speaker **40**

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

Bluetooth Speaker **40**

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

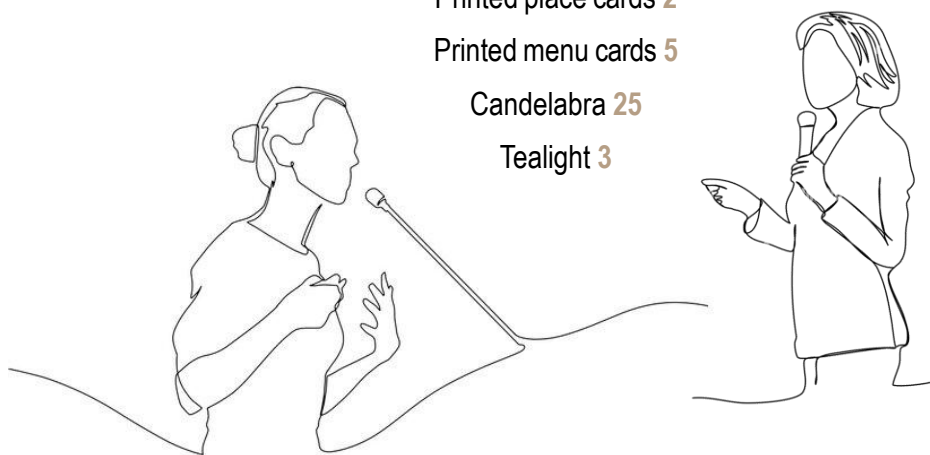
Stages (per piece) **50**

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.**
- **A 15% surcharge applies to all Saturday functions and a 25% surcharge applies to all Sunday functions. These surcharges are calculated on the total bill.**
- 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 after **8am two days 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.

THE CLUB

2025/2026

—OMNIBUS MAGAZINE—



SYDNEY • AUSTRALIA

Booking Enquiry Form



Function Booking Enquiry Form.

Member Name:

Member No:

Contact Name:

Email:

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:

Company:

Email:

Mobile:

Sponsoring Member's Name:

UUSC Membership No:

Contact Details

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

Name:

Email:

Function Details

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

Function Date:

Number of Attendees:

Function Start Time:

Finish:

Function Type:

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

Card Room

Billiards Room

Knox Room

Members' Dining Room (MDR)

Knox Dining Room

Private Dining Room

Level 3

Library Room

The Terrace

Red Room

Club Boardroom

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



Functions

functions@uusc.com.au