

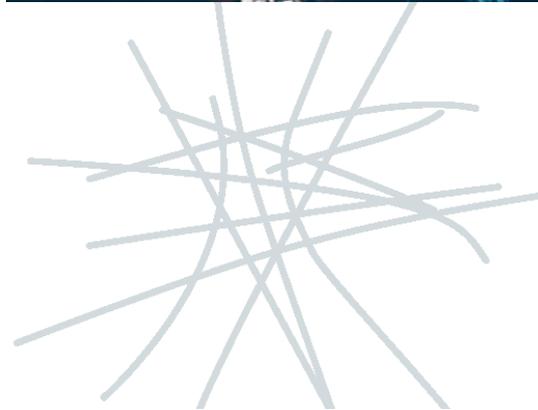


Ambrose Estate

WEDDINGS | FUNCTIONS | EVENTS



**Function & Seminar
Packages 2023**



Ambrose Estate

Located only 9km from the CBD on Wembley Golf Course's 300 acres of parkland, Ambrose Estate is an ideal venue if you are looking to impress your guests. We offer a range of function spaces and cater for all styles of functions from seminars, breakfasts, lunches, sit down dinners, cocktail parties and more. Our team at Ambrose Estate understands the importance of your event and your dedicated coordinator works closely with you to accommodate all your needs. With industry expertise and utmost attention to detail, we will ensure everything is taken care of for you

Venue Spaces

Ambrose Room

Ambrose Room is the heart of the complex, featuring a stylish interior and bright, contemporary design. It opens up to a magnificent timber balcony where guests can enjoy breathtaking views of the surrounding lush green lawns, picturesque lakes with fountains and natural bushland.

Ambrose Room has a capacity of up to 230 seated and 400 cocktail style and can be divided for more intimate events, becoming Ambrose 1 and Ambrose 2. The room comes with oval tables and chairs and is fitted with premium AV equipment, including data projectors, built-in screens & audio facilities which are available to hire.

Mon -Thur / Fri-Sun

Full Room \$1000 / \$1750

Ambrose 1 \$850 / \$1250

Ambrose 2 \$600 / \$800

Exclusive use of the venue requires booking the full room.



Swingview Room

Located on the top floor of the driving range, Swingview Room features ceiling-to-floor windows and is filled with natural light. It opens up to a private balcony where guests can enjoy uninterrupted views of the surrounding greenery and picturesque lakes with fountains. It also offers magnificent views of Perth City skyline.

Swingview Room is ideal for cocktail parties and smaller meetings and seminars. It can accommodate 80 guests cocktail style and up to 50 seated. A minimum spend of \$2,000 on food & beverage plus venue hire fee applies for all weekend events.

Full Room \$600

To make your event more interactive, contact WGC & book the driving range bays so your guests can have a leisurely hit over lunch, dinner or during a seminar break (additional cost)

**If function is longer than 5 hours a staffing cost applies*



Pavilion - Exclusives ONLY

Our open air Pavilion is a central feature of the Miniature Golf Course's landscaped gardens and is the ideal place to enjoy drinks and canapés amongst the lush greenery and water features. Please note no glass is allowed in the pavillion. Catering only available for exclusive use events.

Licencing and staffing costs apply. Please contact our function coordinator for a detailed quote.



**High heels are not permitted on the mini golf course. A minimum of 28 days is required for events that require alcohol service.*

Plated Menu Options



Menu One

Baked rolls to start
Set entrée OR set dessert
Set main course
Brewed tea & coffee

\$68 per person

Menu Two

Baked rolls to start
Set entrée
Set or alternate main course
Set dessert
Brewed tea & coffee

\$78 per person

Menu Three

Chef's canapes on arrival
Baked rolls to start
Set entrée or alt
Choice of two main courses
Set dessert or alt
Brewed tea & coffee

\$93 per person

Please make your choice of entrée, main & dessert items from the following menu

Entrees

12hr slow cooked pork belly, apple & walnut salsa, peach puree
Spanish jamon, chicken, kipfler potato, with tomato & herb salad, salsa verde
Lamb carpaccio, slow cooked shoulder of lamb & soubise morsel, sauce vierge
Torched Atlantic salmon with crustacean & ginger oil, brandade & toasted ciabatta
Goats cheese, potato, tomato & herb salad, filo pastry and pesto salad (vegetarian)

Mains

* served with chef's choice of seasonal salad to table (shared)

Pistachio crusted lamb rump, slow cooked shoulder, potato gratin, sauce vierge, lavender jus

Baked white flesh fish, tomato fondue, white wine velouté, parmesan crisp, pepper feuillette, lemon & basil risotto

Macadamia crusted chicken breast, chicken croquette, candied orange, mustard cream, candied jamon, broccolini

Wagyu rump with braised beef cheek, fregola, mint & tomato herb salad, beetroot textures

Pumpkin, walnut & ricotta pasta, butternut squash puree, tempura asparagus, candied walnuts, parmesan salad (vegetarian)

Desserts

Chocolate tart, jaffa macaron

Strawberry panna cotta, balsamic strawberries, confit lemon

Raspberry & vanilla vacherin, seasonal berries, pistachio & vanilla cream

Sticky date pudding, butterscotch, vanilla ice cream, brandy snap

Buffet Menu Options

Buffet Menu One

Fresh baked rolls

Hot Buffet Items - (pre-select one)

Sliced roast

Slow roasted South West beef

Succulent roast pork leg

Glazed champagne ham

Served with an assortment of mustards, sauces, dressings & relishes

Golden roast baby potatoes

Medley of seasonal vegetables

Main dish (pre-select one)

Ginger beef and lime stir fry

Lightly spiced chicken korma and rice

Pomodoro gnocchi with bocconcini (veg)

Cold Buffet Items

Selection of market salads

Desserts

Fresh selection of buffet cakes

Lightly whipped vanilla cream

\$65 per person

Buffet Menu Two

Fresh baked rolls

Hot Buffet Items - (pre-select two)

Sliced roast

Slow roasted South West beef

Succulent roast pork leg

Glazed champagne ham

Served with an assortment of mustards, sauces, dressings & relishes

Golden roast baby potatoes

Medley of seasonal vegetables

Main dish (pre-select two)

Ginger beef and lime stir fry

Lightly spiced chicken korma and rice

Pomodoro gnocchi with bocconcini (veg)

Cold Buffet Items

Local cooked tiger prawns

Chilli & coriander mussels with lemon

Market garden salad of assorted greens

Classic caesar salad

Roast pear, rocket, parmesan, candied walnuts

Assortment of continental meats, pickled vegetables & olives

Desserts

Cheese board with dried fruit, nuts & crackers

Selection of cakes and petite desserts

Fresh seasonal fruit

Lightly whipped vanilla cream

\$95 per person

**Minimum numbers of 24 adults apply for all buffet menus

Cocktail Events

Canape Menu

Standard Canapes

Cocktail sushi, soy sauce
Mini assorted quiches
Wild mushroom tartlet
Crostini with burrata, cherry tomato, basil pesto
Slow cooked lamb arancini, pea puree
Pork belly bites, pineapple salsa
Greek salad & basil feta cream tartlet
Smoked salmon, & dill cream cheese crepe
Pea & mint croquette with mint sour cream

Premium Canapes

Stirling ranges beef & bacon, bernaise sauce
Sticky bourbon & siracha chicken skewers
Assorted mini rice paper rolls
Prawn Toast with kaffir lime & sweet chili
Ceviche with avocado cream & puffed rice
Prawn & guacamole tartlet with mango salsa
Thai beef roll
Jamon, rocket & quince roll
Jamon, brie & quince crouton

Substantial Items

Greek style lamb kofta with mini naan & raita
Mushroom & spinach creamed potato gnocchi (add chicken for \$5.50pp)
Mini steak sandwiches
Sticky pork tacos
Pearl cous cous, basil pesto Mediterranean vegetables & tempura broccolini
Pulled beef sliders with slaw
Pulled pork sliders with slaw
Halloumi, pesto & tempura pumpkin slider



Canape Prices & Packages

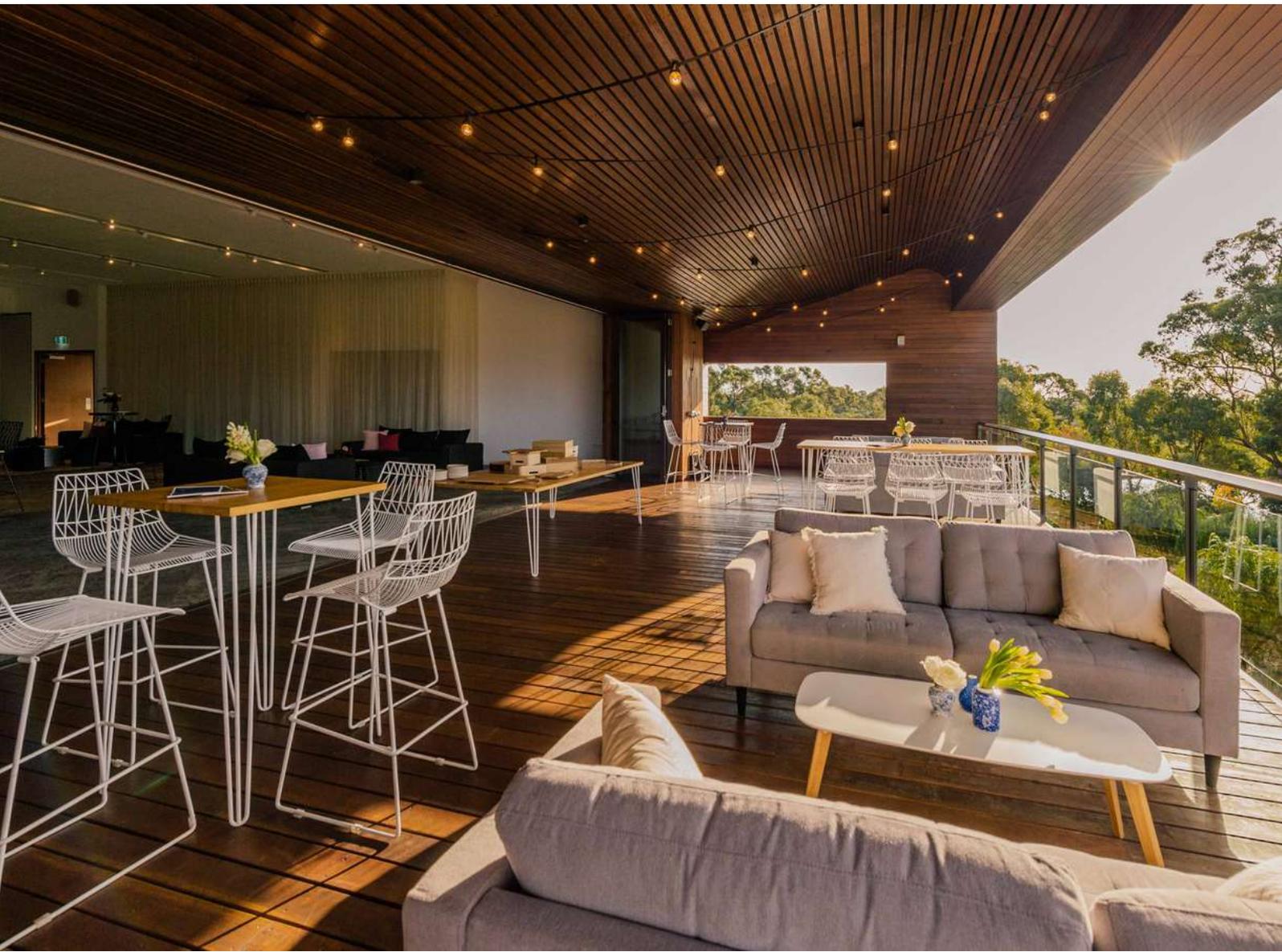
Standard canape items - \$6 per person per item

Premium canape items - \$10 per person per item

Substantial items - \$12 per per person per item

Duration of Event	Minimum Number of Items	Minimum Spend*
1 Hour	5 Standard Canapes	\$28.50 pp
2 Hours	5 Canapes + 1 Substantial Item	\$39.50 pp
3 Hours	5 Canapes + 2 Substantial Items or 3 Standard+ 2 Premium + 2 Substantial	\$57.50 pp
4 + Hours	6 Canapes + 3 Substantial Items or 3 Standard + 3 Premium + 2 Substantial	\$61.00 pp

Please contact our dedicated Functions Coordinator for a personalised quote & detailed information. Our team is always happy to customise our packages & make your event unique.



Breakfast Packages

Continental Buffet Breakfast

Assorted cereals

Ham & cheese croissants

Mini Danish pastries

Yoghurt assortment

Sliced seasonal fruit

Orange juice

Freshly brewed tea & coffee station

\$30 pp

Full Buffet Breakfast

Assorted cereals

Sliced seasonal fruit

Yoghurt & compote

English muffins

Scrambled eggs

Crispy grilled bacon

Breakfast sausages

Tomato, mushroom & spinach ragout

Hash browns

Baked beans

Orange juice

Freshly brewed tea & coffee station

\$40 pp

Plated Breakfast

Pre - set on the tables:

Warm croissants with butter and jam

Yoghurt

Sliced seasonal fruit

Orange juice

Freshly brewed tea & coffee - served to the table on request

Hot breakfast option (pre-select one)

Scrambled eggs, grilled bacon, hash brown, grilled tomato

Poached eggs, hash brown, ham, spinach, hollandaise sauce

Poached eggs, hash brown, grilled bacon, sausage, grilled tomato

Smashed avocado on toast, spinach, feta, grilled tomato

\$35 pp

** scrambled eggs replace poached eggs when there are more than 50 guests*



Seminar Packages

Seminar Package 1

Freshly brewed tea & coffee available on arrival & throughout the event

Morning Tea

Assorted sweet muffins

OR

Scones with jam & whipped cream

Lunch

Assorted sandwiches

Selection of healthy wraps

Gourmet Chef's salad

Sliced seasonal fruit

Selection of juices & soft drinks

Afternoon Tea

Assorted cookies

\$45 pp

Seminar Package 2

Freshly brewed tea & coffee available on arrival & throughout the event

Morning Tea

Choose 1 item from the morning & afternoon tea menu plus fresh fruit

Lunch (pick 2)

Chicken korma & rice

Pomodoro gnocchi with bocconcini (veg)

Thai beef salad boats

Fish cake tacos with mango, lime, cumin & yogurt

Cauliflower fritters with tatsiki

Served with gourmet chef's salad

Selection of juice & soft drink

Afternoon Tea

Choose 1 item from the morning & afternoon tea menu plus fresh fruit

\$50 pp

Seminar Package 3

Freshly brewed tea & coffee available on arrival & throughout the event

Morning Tea

Choose 2 items from the morning & afternoon tea menu plus fresh fruit

Lunch

Carvery of beef, served with fresh rolls, red wine jus, condiments, coleslaw, potato salad & garden salad

OR

Roast pork belly salsa verde with jacket potatoes

Lunch continued..

OR

Harissa chicken with crushed corn & salsa

OR

Chicken Marbella, chicken spiced rice with riata

Selection of juice & soft drink

Afternoon Tea

Choose 2 items from the morning & afternoon tea menu plus fresh fruit

\$60 pp

Seminar Packages

Paella

Meat lovers paella

OR

Chicken & vegetable paella

OR

Seafood paella (\$45pp)

Served with crusty bread and 3 chef salads

\$40 pp (min of 30pp)

Morning & Afternoon Tea Menu

Sliced seasonal fruit

Scones with jam and whipped cream

Assorted sweet muffins

Dark chocolate brownies

Selection of mini Danish pastries

Assorted cookies

Sausage rolls with dipping sauce

Assorted quiches

Ham & cheese croissants

Gourmet mini pies

* add any of these items to your package for \$6 pp

Morning Tea (2 items) OR Afternoon Tea (2 items) plus tea and coffee station
\$20pp



Package Upgrades / Additions

Grazing table

Fresh quality seasonal produce, sliced meats, seasonal fruits and assorted accompaniments

- Small - suitable for up to 20 people (no cheese) \$250
- Large- suitable for 50 - 80 people (with cheese) \$550

Platters & Boards

- Seasonal fresh fruit platter - suitable for 8 people \$30 per platter
- Bread and three dips - suitable for 8 people \$15 per table
- Sorbet cleanser \$10 per person
- Large cheese board - suitable for 15 people, selection of three cheeses, fruits, nuts, crackers and quince \$250 or \$20 per person
- Dessert platters - suitable for 25 people with a selection of delicious petite fours \$300 (25 pax)

Additions

- Additional alternate drop entree \$15 per person
- Additional alternate drop main course \$20 per person
- Additional alternate drop dessert \$15 per person
- Additional choice main course \$30 per person
- Additional choice dessert \$20 per person

*Limited availability for the swing view room, please speak to your coordinator



Ambrose Room Beverage Packages

Package One

House White
House Red
House Sparkling
3 Tap beers
Assorted soft drinks

Three hours \$39 pp
Four hours \$44 pp
Five hours \$49 pp

Package Two

Charles Pelletier Blanc de Blanc NV
Skuttlebutt Sauvignon Blanc Semillon
Skuttlebutt Cabernet Sauvignon Shiraz
Mr Mick Rose
3 Tap beers
Assorted soft drinks + Voss Water

Three hours \$53 pp
Four hours \$60 pp
Five hours \$66 pp



Package Three

Oyster Bay Sparkling Cuvee Brut
Oyster Bay SB
Oyster Bay Pinot Noir
Pepperjack Shiraz
3 Tap beers
Assorted soft drinks + Voss Water

Three hours \$57 pp
Four hours \$65 pp
Five hours \$71 pp



Ambrose Room Beverage List

Sparkling Wine	Glass	Bottle
Jean Pierre Brut	\$6.5	\$28
Charles Pelletier Blanc de Blanc NV		\$45
Oyster Bay Cuvee Brut	\$10	\$45
Mumm NV		\$95
Bollinger Special Cuvee nv. France		\$175

White Wine

Alchemist Twin Cellars Sauvignon Blanc	\$6.5	\$28
Mr Mick Riesling		\$44
Piero sbs LTC Margaret River		\$70
Best Block "Miles from nowhere" Margaret River	\$9	\$40
Skuttlebutt Sauvignon Blanc Semillon	\$9	\$40
Rosily sbs (organic)	\$9	\$40
Poetica Moscato, McLaren Vale	\$8.5	\$38
Valle Viti's, Pinot Grigio, Italy	\$8.5	\$38
Oyster Bay sb, New Zealand	\$9.5	\$44

Red Wine

Alchemist Twin Cellars Shiraz	\$6.5	\$28
Mt Monster Limestone Coast Cabernet Sauvignon	\$7.5	\$34
Skuttlebutt Cabernet Sauvignon Shiraz	\$9	\$40
Pepperjack Shiraz	\$10	\$45
Bowen Estate Coonawarra CS		\$68
Forrester 'Lifestyle', Cab Merlot, Margaret River		\$55
Oyster Bay, Pinot Noir, New Zealand		\$46
Apricus Hill, Pinot Noir, Denmark, WA	\$12.5	\$58

Rose

Mr Mick Rose	\$8.5	\$38
Le Vielle Ferne Provence, France	\$8.5	\$38

Bottled Beers

Corona	\$10	
Peroni	\$9	
Peroni Leggera	\$7	
James Boags Premium Light	\$6.5	
Heineken	\$10	
Heineken Zero	\$9	

Tap Beers Please speak to your event coordinator about our tap beer selection.

Swingview Room Beverage Packages

Package One

House White

House Red

House Sparkling

3 Bottled Beers:

Hahn Super Dry, Hahn 3.5, James

Boags Light

Assorted soft drinks

Three hours \$44 pp

Four hours \$49 pp

Five hours \$54 pp

Package Two

Charles Pelletier Blanc de Blanc NV

Skuttlebutt Sauvignon Blanc Semillon

Skuttlebutt Cabernet Sauvignon Shiraz

3 Bottled Beers:

Hahn Super Dry, Peroni Leggara, Corona

Assorted soft drinks

Three hours \$57 pp

Four hours \$63 pp

Five hours \$69 pp



Swingview Room Beverage List

	Glass	Bottle
Sparkling Wine		
Jean Pierre Brut	\$6.5	\$28
Charles Pelletier Blanc de Blanc NV		\$45
Oyster Bay Cuvee Brut	\$10	\$45
Mumm NV		\$95
Bollinger Special Cuvee nv. France		\$175
White Wine		
Alchemist Twin Cellars Sauvignon Blanc	\$6.5	\$28
Mr Mick Riesling		\$44
Piero sbs LTC Margaret River		\$70
Best Block "Miles from nowhere" Margaret River	\$9	\$40
Skuttlebutt Sauvignon Blanc Semillon	\$9	\$40
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Red Wine		
Alchemist Twin Cellars Shiraz	\$6.5	\$28
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Apricus Hill, Pinot Noir, Denmark, WA	\$12.5	\$58
Rose		
Mr Mick Rose	\$8.5	\$38
Le Vielle Ferne Provence, France	\$8.5	\$38
Bottled Beers		
Hahn 3.5	\$6	
James Boags Premium Light	\$6.5	
Peroni Leggara	\$7	
Hahn Super Dry	\$8	
Peroni	\$9	
Corona	\$10	
Heineken	\$10	
Heineken Zero	\$9	

Ambrose Room

Furniture Hire

(we can order in for you)



Ambrose

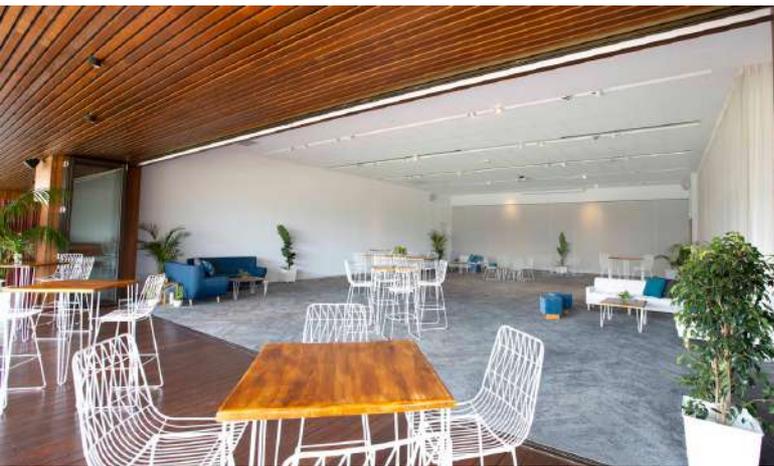
- 3 square bar tables & chairs
- 1 long bar table & chairs
- 1 sofa pairs with cushions and coffee table

- \$100 each
- \$150 each
- \$250 each

*There is an additional \$200 charge for the set up and pack down of furniture

*Furniture subject to availability

*Limited availability for the Swingview room, please speak to your coordinator



Ambrose Room Additions



Alternative Styling

- Banquet table - requires linen

- \$35 each
(+ \$150 for delivery)

Sound/DJ

- Corporate/ Function DJ 4hrs
- Corporate/ Function DJ 6hrs

- \$950
- \$1150

Photo Booth

- 4 hour package
- 5 hour package

- \$850
- \$900

*Surcharges apply for public holidays, Melbourne cup day and New years eve events

*Furniture subject to availability

*Limited availability for the Swingview room, please speak to your coordinator



Ambrose Room

Lighting



Festoons

Zigzag effect & dimmer

- Ambrose room balcony 30m (Fairy Lights or festoons) • \$470
- Ambrose half room 50m • \$680
- Ambrose full room 90m • \$1200

Up Lights

- Static colour - 12 units • \$420
- Static colour - 18 units • \$580

Fairy Lights

Zigzag low hang effect

- Ambrose half room 50m • \$500
- Ambrose full room 100m • \$850

Canopy effect with 50cm between string

- Ambrose half room 220m • \$1250
- Ambrose full room 400m • \$1850

Tunnel effect

- Ambrose full room 600m • \$2700

*Limited availability for the Swingview room, please speak to your coordinator



Try something different

Corporate Golf Day

A corporate golf day is the perfect opportunity to build and strengthen relationships in a relaxed & fun environment. Whether you are impressing new clients or thanking existing ones, networking, raising funds for charity or rewarding employees with a day of teambuilding, golf can be played by people of all age groups, from all walks of life.

Our Corporate Golf Team at Ambrose Estate & Wembley Golf Course can assist you with all aspects of planning the tournament, from booking the course, preparing prizes to organising pre & post tournament catering.

Miniature Golf

For more fun corporate and social events, hire our state of the art 18 hole Miniature Golf Course! Miniature Golf at Wembley is set in beautifully landscaped gardens, providing a serene location for your event. With three difficulty levels and disabled access to the first 9 holes, our Miniature Golf Course offers a fantastic opportunity for your guests to socialise in a relaxed environment.

You may also like to hire the centrally located open air Pavilion for your pre or post tournament event. Guests can enjoy drinks and canapés while watching the sunset over the golf course & surrounds. *Mini Golf Exclusives only

***All Golf Bookings are organised through Wembley Golf Course, please call on (09) 6280 1307 or email cfaulds@wembleygc.com.au**



Golfers' Lunch

Assortment of chicken, ham, roast beef & vegetarian rolls, served with a muffin & water

\$18 per person

Hot Dogs minimum 20 pax

BBQ beef sausage, caramelised onion, cheddar cheese & bourbon BBQ sauce on a fresh roll (2pp)

OR

Pork bratwurst sausage with sauerkraut and mustard on a fresh roll. (2pp)

\$20 per person

Carved Roast Rolls minimum 20 pax

Carvery of beef, lamb, pork or chicken (pre-select one), served with red wine jus, condiments, coleslaw, potato salad, garden salad & fresh bread rolls.

\$25 per person

BBQ Buffet Menu minimum 30 pax

BBQ Menu	Served with
Roast beef & gravy	Roast potato with paprika & olive oil
Moroccan chicken breast	Gourmet bread rolls
BBQ pork & fennel sausages	Chef's selection of two gourmet salads
BBQ onions & condiments	

\$48 per person

Paella Option minimum 30 pax

Meat lovers paella	Served with crusty bread and 3 chef
OR	salads

Chicken & vegetable paella

OR

\$40 per person

Seafood paella (\$45pp)



Terms & Conditions

Tentative Bookings

Bookings will be considered tentative only when a tentative contract has been emailed to the client. Tentative bookings can be held without obligation for a period of 10 days. Management reserves the right to cancel any unconfirmed booking without notice and reallocate the date to other enquiries unless a deposit and signed terms and conditions is received.

Confirmation

Confirmation of a booking occurs on receipt of deposit payment and a completed booking form with signed terms and conditions. Payment of your deposit is acceptance of our terms and conditions.

Cancellation and Change of Dates

In the event of a cancellation, Management must be notified in writing, verbal cancellations will not be accepted. Deposits are non-refundable unless a minimum of 12 months' notice is provided. Cancellation 3 months to 20 days prior to the event will incur 50% of estimated total amount of the function. Cancellation within 20 days of the event will incur 100% estimated total amount of the function. Change of dates is deemed as cancellation.

The venue may refuse and cancel a function booking at any time in the function booking process if the venue believes the event may include illegal acts or activities which may jeopardise the venue's operating licences.

Cleaning

General cleaning is included in the cost of the function. The Organiser may incur additional charges in the instance where an event has created cleaning requirements that are considered, in the opinion of Management, over or above normal cleaning requirements.

Damages / Theft

Organisers are financially responsible for any damage/ theft sustained to the function space and/or surrounding grounds by the Organisers, Organisers' Guests, Invitees, or other persons attending the function. Management does not accept responsibility for damage or loss of any goods left within the venue prior to or after a function. Organisers should arrange their own insurance and/or security.

Ceiling Anchor Hooks

The Ambrose Room is fitted with several hundred ceiling hooks for the purpose of hanging light etc - full permission is required before use is permitted due to weight restrictions. In the event damage is caused due to inappropriate use, the supplier and/or client will be responsible for full repairs and costs

Equipment Hire

Management will be pleased to assist with obtaining quotes for all of your hire equipment, entertainment and decoration requirements and the costs will be added to your final account. Please note that no items are to be nailed, screwed, stapled or adhered to any surfaces in the venue. For any items not hired by venue, management must be advised of all deliveries prior to the function and all deliveries must be marked with the name and date of the function.

All suppliers / vendors must be prepared for a midnight bump out, final notification of bump out times shall be given no more than 2 weeks prior to the event. A staff charge of \$35 per hour will apply if the venue is required to be available out of regular operating hours to take receipt of hired items and / or if the venue staff are required to set up equipment supplied by external vendors. Please speak with your coordinator for a detailed quote.

Car Parking

There are over 400 free public car parking bays available for customer use. Please note that the car park is owned and operated by the Town of Cambridge and not the venue. Due to this, no bays can be reserved. As it is also a public car park, the venue does not take any responsibility for any theft or damage to the vehicles while in the car park.

Attendance Numbers

Guaranteed minimum numbers must be received 14 days before the function. Final numbers must be given 7 working days prior to the event. Acceptance of extra numbers is dependent on availability of space and prepayment.

BYO

No food and beverages of any kind will be permitted to be brought in for consumption at the function by the Organiser or Guests.

Surcharge

Functions held on Public Holidays will incur an additional 20% on the total bill.

Terms & Conditions

Responsible Service of Alcohol

The venue operates under the principles of the Responsible Service of Alcohol. Staff are instructed not to serve any alcoholic beverages to guests under the age of 18 years, or guests in a state of intoxication. Management reserves the right to exclude persons, without liability, from an event. The golf course itself is not licensed for the consumption of alcohol. This can be arranged by lodging an Extended Trading Permit (ETP) with the Department of Racing, Gaming and Liquor, at a cost of \$130, at least 30 days prior to the event. ETP is subject to the Department's approval.

Menus

Our menus are indicative only and are subject to change.

Minimum Spend

Minimum spends apply to all bookings. These will be quoted individually depending on seasonality and other requirements. Minimum spends apply to the total function account.

Payment

Progress payment of 50% of the total value of the event is required at least 3 months prior to the event. Final payment is required at least 7 working days prior to your event. If paying via EFT, please allow additional time for the payment to be processed.

At the time of your booking, you will be provided with a credit card pre-authorisation form which the venue requires to be completed. In the event there is an outstanding balance post event, the supplied credit card will be processed on the next business day and a receipt provided. Prepayment is required for all events.

Price Increase

Management reserves the right to increase the package prices at any time without prior notification. Menu substitutions may be required in order to avoid price increases. If you are booked for a corporate golf day, green fees are reviewed on the 1st January every year. The client will be charged for the pricing at the time of the event not the pricing at time of booking.

Other Functions

The venue reserves the right to book other functions in the same room up to 2 hours before the scheduled start time of your event and one hour after your scheduled event conclusion. The venue also reserves the right to book another function in adjoining rooms at any time.

Food and Beverage

At least 2 weeks prior to your function, we require confirmation of final arrangements of menus and beverage requirements. Please advise us of any vegetarian or dietary needs at this time. Whilst we will make every effort to comply with guests' requests and take utmost care to avoid cross contamination, we will not be held responsible for an adverse reaction to our food by any guest, to the extent permitted by law. Management insists that all clients with food allergies carry appropriate medical aids in case an allergic reaction should occur.

Guest List/Seating Plan/Menus/ Name Cards

The venue will provide typed menus for your function on reception. It is the client's responsibility to provide a clearly typed guest list/plan to be displayed at the event. If name cards are provided, they are to be clearly labeled & separated into table order prior to delivery otherwise a surcharge will be applied.

Audio Visual

We recommend the services of our audio-visual company, Perth Audio Visual. The venue is able to organise any additional audio visual for you through Perth Audio Visual. We always suggest the use of an AV technician during your event to ensure the technical excellence of the equipment. If you wish not to use a technician, please be aware that our service staff can assist only to their capabilities and cannot problem solve if there are technical problems out of our control such as client laptops.

Please note that Ambrose Estate does not own any of the existing audio visual equipment in the function rooms, therefore hire fees will be applicable. Should you wish to use another audio visual company, this will need to be discussed with your dedicated event coordinator.

Security

Our security may be required for your event, please speak with your event planner for a quote. All Corporate and Social events with over 150 persons must have security. All sporting awards nights/ events / wind ups regardless of numbers will be required to have security. Please speak with your events coordinator to arrange a quote for our security that we can then add to your invoice.

Terms & Conditions

Timings

For lunchtime bookings access to the room is from 10am in the morning of the function. Lunchtime functions must conclude by 4pm. For evening bookings access to the room is from 5pm and evening functions are required to conclude at 12am. Management will do everything possible to accommodate special requests regarding access to the rooms.

The venue rosters staff according to agreed start & finish times. If the event runs past the agreed finish time, a staffing fee may be applied for any additional hours worked. If for any reason, staff are also not able to clear or enter the function room at a client's request, there may be an additional staff fee for staff needing to stay on and clean post event.

Golf / Mini Golf / Driving Range Bookings

If you decide to add mini golf, golf or the driving range to your event, final numbers must be received 7 days in advance and pre-payment made. If you decide to cancel or decrease numbers within that week, you will still be charged. If a golf/mini golf event is cancelled outside 14 days, there will be no fee charged. If the event is cancelled within 11 days, 50% of the golf/mini golf fee will be charged. If the event is cancelled within 7 days, 100% of the golf/mini golf fee will be charged.

Swingview Room

The Swingview room is located on the second floor of the driving range. As a result, some noise may be heard from people playing.

Special Circumstances

In the event that the venue cannot be made available to the Organiser on the date(s) for which it has been booked for any reason, the Management shall not be liable for any loss, damage or injury whatsoever suffered by the client as the result of the venue not being available.

Photos/Video

Photos or video taken by staff of the set up of your event will be used for promotion of the venue across all or any marketing material including social media & the company website. If your photographer shares images taken at your event on social media then Spices Group will share those images across their brands on social or marketing material.

COVID19

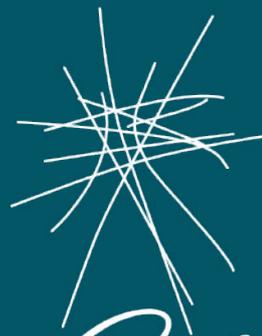
If we undergo a WA Government mandated closure Ambrose Estate will offer to reschedule your event or alternatively refund the deposit paid.

If you choose to cancel your event and Ambrose Estate is not in a WA mandated lockdown, then you will forfeit your deposit or if you cancel within 7 business days then all monies paid will be forfeit. There will be limited postponements on key dates

Terms and Conditions

Payment of the deposit is deemed to be your acceptance of our terms and conditions.





Ambrose Estate

WEDDINGS | FUNCTIONS | EVENTS



(08) 6280 1351

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