



FOYS
KIRRIBILLI

EVENTS PACKAGE

www.birdandbear.com.au

WELCOME

FOYS KIRRIBILLI, NESTLED WITHIN THE HISTORIC SYDNEY FLYING SQUADRON, AUSTRALIA'S OLDEST OPEN-BOAT SAILING CLUB, WITH A VIBRANT HISTORY STEEPED IN THE LEGACY OF ITS FOUNDER, MARK FOY.

Our objective at Foys is to deliver hospitality that is befitting of our unique harbourside location and heritage. We're motivated by delivering memorable experiences for our guests and continuing the long and colourful history of this iconic venue.

Foys offers three unique spaces suited to a variety of events, from corporate lunches and conferences to birthday celebrations, engagements, wedding receptions and baby shower.

The Main Diner boasts serene views of Careening Cove, with an airy and light-filled interior that opens out onto the waterfront balcony. The Flying Bear deck downstairs provides a casual open-air space perfect to take in the harbour views and salty air. The Heritage Room offers a unique and intimate space ideal for corporate meetings, small gatherings and private dinners.

With bespoke event planning, and seaside-inspired menus, we're here to make your next event an experience to remember.



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SPACES AVAILABLE

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[Click here for a 3D view](#)



MAIN DINER & SUNSET BALCONY

SEATED: 110 GUESTS
STANDING: 170 GUESTS

An airy, light-filled space suitable for large events, with a beautifully finished bar. When you book the Main Diner exclusively, you also gain access to the sunset balcony, with stunning harbour views. From weddings to anniversaries, engagements to birthdays, reunions and more, Foy's Kirribilli is ideal for your next celebration.

DINER NON-EXCLUSIVE

SEATED: 30 GUESTS
STANDING: 60 GUESTS

Partition walls section off an area of Foy's main diner to accommodate more casual celebrations, from cocktail, baby showers and birthdays, to lunchtime group catchups. This grants shared access to the balcony, and picture-perfect moments for your event. Create memories in your own corner of this historic venue.



FLYING BEAR DECK

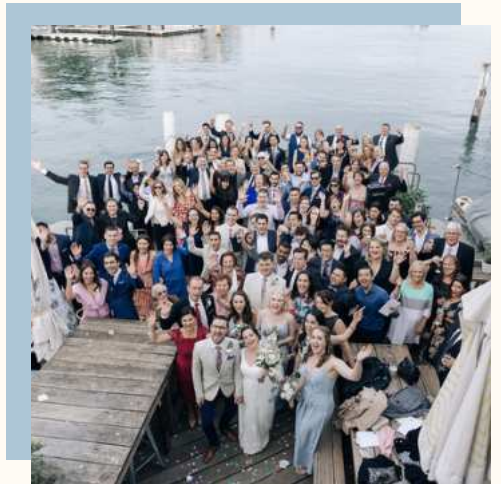
SEATED: N/A
STANDING: 80 GUESTS

Enjoy the beautiful open air of Careening Cove on the Flying Bear Deck, perfect for cocktail birthdays, engagements, and sunset gatherings. Please be aware the Flying Bear Deck is an exposed space with limited undercover area. We cannot guarantee against adverse weather. Available for evening events only.

HERITAGE ROOM

SEATED: 20 GUESTS
STANDING: 30 GUESTS

Nestled in the rear of Foy's Restaurant, this is the perfect space for an intimate group, bathed in natural light and decorated with historical sailing memorabilia. The Heritage Room is ideal for corporate offsites and meetings, small gatherings and private dinners. Combine with the Saloon Bar for pre-dinner drinks and nibbles.



CANAPÉ PACKAGES

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Our canapé packages are perfect for cocktail events, featuring curated menus that allow your guests to sample a delightful variety of flavors from our kitchen.

BRONZE PACKAGE - \$50PP

5 Classic Canapés

SILVER PACKAGE - \$75PP

5 Classic
2 Substantial Canapés

GOLD PACKAGE - \$85PP

6 Classic
3 Substantial Canapés

CLASSIC CANAPÉ SELECTION

HOT SELECTION

Miso Eggplant Spring Roll, Sweet Chilli Sauce (V)
Mini Beef Wellington, Tomato Sauce
Lamb Kofta Skewer, Labne & Pomegranate
Chicken Skewer, Herbed Yoghurt Dipping Sauce (Gf)
Wagyu Beef Skewers, Chimichurri (Gf, Df)
Saffron & Manchego Arancini, Aioli (Vg)
Potato & Pea Croquette, Chilli Mayo (Vg)
Pork & Fennel Sausage Roll, Tomato Relish
Mushroom & Fontina Arancini, Truffle Aioli (Vg)
Tempura Prawn, Wasabi Mayo

COLD SELECTION

Avocado Bruschetta, Cherry Tomato, Chilli Oil (V)
Tomato Bruschetta, Basil, Balsamic (V)
Caprese Skewers, Cherry Tomato, Basil, Bocconcini, Balsamic Glaze (Vg, Gf)
Sashimi Skewers, Avocado Mousse, Wasabi (Gf)
Smoked Salmon Blinis, Crème Fraiche, Chives
Market Fish Ceviche Tostada, Lime, Chipotle Slaw, Jalapeno (Gfo)
Stuffed Pumpkin Flower Ricotta & Sweetcorn, Pesto (Vg)
Seared Scallop, Crisp Rice Cracker, Sauce Vierge (Gf)

SUBSTANTIAL CANAPÉ SELECTION

Cheeseburger Slider, Pickles, Aioli & Mustard (Gfo)
Falafel Slider, Pickles, Aioli (Vg, Gfo)
Crispy Chicken Slider, Chipotle Mayo, Pickles (Df)
Smashed Falafel, Corn Tortilla, Green Tahini, Pickles (Vg, Gf)
Crispy Fish Taco, Corn Tortilla, Iceberg, Pickles, Tartare (Df)
Pulled Pork Taco, Corn Tortilla, Slaw, Chipotle Mayo (Gf)
Prawn Roll, Milk Bun, Chives & Roe (Gfo)
BBQ Pork Bun, Hoisin Dipping Sauce (Df)

Additional canapés available - One in, all in. Classic \$9 each | Substantial \$15 each. All dietary requirements can be catered for upon prior knowledge only. Please note menu is subject to change, items marked gluten-free are made without gluten products, however we cannot guarantee against cross-contamination with other food items; please notify us if you have a food allergy.

Vg - Vegetarian | V - Vegan | Df - Dairy free | Gf - Gluten free | Gfo - Gluten free option | Vgo - Vegan option

SEATED PACKAGES

PAGE 6

Designed for elegant sit-down occasions, our seated packages create a satisfying dining experience for every guest.

CLASSIC 2 COURSE MENU - \$75PP

SHARED ENTREES

Select 3

Smoked Salmon Plate, Croutons, Crème Fraiche, Roe (Gfo)

Roasted Beetroot Salad, Goats Curd, Frisée, Walnuts, Aged Balsamic (Vg, Vgo, Gf)

Peeled Prawn Cocktail, Avocado, Cos, Blush Mayo (Gf)

Calamari Fritti, Aioli, Rocket, Lemon (Gfo)

SHARED MAINS

Select 3

Pumpkin Ravioli, Burnt Butter, Sage, Shaved Reggiano Cheese (Vg, Gfo)

Grilled Barramundi, Soubise Sauce, Vierge (Gf)

Roasted Spring Lamb Loin, Smoked Carrot Puree, Agro-Dolce Sauce (Gf)

Roasted Chicken Breast, Peperonata, Port Jus (Gf)

SHARED SIDES

Select 2

Mixed Leaf Salad, Herbs, French Vinaigrette (Vg, Gf)

Sauteed Green Beans, Brown Butter & Lemon (Vg, Gf)

Roast Baby Potatoes, Garlic & Rosemary Butter (Vg, Gf)

PREMIUM 2 COURSE MENU - \$90PP

SHARED ENTREES

Select 3

Seared Hokkaido Scallops, Anise Butter, Capsicum Puree, Herb Crumbs (Gfo)

Hand Stretched Burrata, Heirloom Tomato, Basil, Aged Balsamic (Vg, Gf)

Tuna Tartare, Citrus, Radish, Herbs, Crisps (Gfo)

Chicken Liver Parfait, Condiments, Brioche Toast (Gfo)

Sydney Rock Oysters, House Mignonette & Lemon (Gf)

SHARED MAINS

Select 3

Split & Baked Yamba Kings Prawns, Chimichurri, Herbs, Burnt Lemon (Gf)

Steak Tagliata (250g), Rocket, Parmesan, Capers & Salsa Verde (Gf)

Roasted Butternut Pumpkin, Mixed Grains, Currants, Sumac, Onions, Walnuts & Yoghurt (Vg, Vgo, Gfo)

Herb Crusted Lamb Loin, Pea Puree, Tendrils, AgroDolce Sauce (Gf)

Grilled Market Fish, Niçoise, Olive Tapenade, Romesco Sauce (Gf)

SHARED SIDES

Select 2

Iceberg Wedge Salad, Buttermilk Dressing, Radish, Tomato (Vg, Gf)

Smashed New Potatoes, Garlic & Herb Butter (Vg, Gf)

Broccolini, Almond & Citrus Brown Butter (Vg, Gf)

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SEATED PACKAGES

PAGE 7

Designed for elegant sit-down occasions, our seated packages create a satisfying dining experience for every guest.

ALTERNATIVE SERVICE 2 COURSE MENU - \$110 PP

Maximum 80 guests

ENTREES

Select 2

Toothfish Crudo - Finger Lime, Target Beet, Tomato Oil (Gf, Df)

Anti-Pasto - Prosciutto, Testun Barolo, Pickled Pepper, Bread Sticks (Gfo)

Duck Liver Terrine - Condiments, Sour Cherry Jam, Toast (Gfo)

Seared Hokkaido Scallops - Chorizo Oil, Apple, Hazelnut (Df, Gf)

Vegetarian Option

Heirloom Tomato & Burrata Salad - Pickled Eschallots, Basil, Pangrattato (Gfo, Vgo)

SIDES

2 Sides per 4 pax

Brussels Sprouts - Currants, Sumac Onion, Walnut (V)

Duck Fat Potatoes - Confit Garlic, Rosemary, Thyme (Gf, Df)

Moroccan Spiced Cauliflower - Currants, Sumac Onion, Yoghurt Dressing (Gf, Df, Vg, V)

Seasonal Leaf Salad - Lemon Vinaigrette, Soft Herbs (Gf, Df, V)

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MAINS

Select 2

Blue Eye Cod - Sauce Grenobloise, Capers, Brown Butter, Croutons, Petite Bouche (Gfo, Dfo)

Wagyu Eye Fillet MBS-3 - Roasted Portobello, Caramelised Onion, Silverbeet, Red Wine Jus

Rack of Lamb - Mint Salsa Verde, Burnt Leek, Rosemary Jus (Gf, Df)

Grilled Spatchcock - Charred Corn, Red Chimichurri (Gf, Dfo)

Vegetarian Option

Spiced Cauliflower Salad - Beetroot Hummus, Walnuts, Sumac, Currants, Fresh Herbs (V)

DESSERT

Assorted Petite Fours (Gf) 2 per person

PLATTERS & STATIONS

To elevate your event and create an unforgettable experience for your guests, these premium additions are the ideal enhancement.

SHARED PLATTERS

Each Platter Serves 8 - 10

CHEESE BOARD | \$189

Chef's Selection of three Gourmet Cheeses, Quince Paste, Fresh Fruit, An Array of Condiments, Lavosh & Crusty Bread.

ANTIPASTO BOARD | \$179

A Premium Selection of Cured Meats & Salumi, Pickles, Marinated Vegetables, Olives & Dips, Served with Crusty Bread.

SYDNEY ROCK OYSTERS | \$80/DOZEN

Freshly shucked East 33 Sydney Rock oysters with mignonette and lemon.

SEAFOOD PLATTER | \$249

Rock Oysters, Calamari, Battered Fish, Prawns, Sashimi with Skin on Fries, Tartare, Aioli, Salad & Herbs

SWEET TREATS PLATTER | \$100

Chef's Favourite Sweet Bites – Carrot Cake, Mini Churros with Bittersweet Sauce, Lemon Meringue Tartlets & Double Choc Brownie Bites.



FOOD EXPERIENCE STATIONS

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To elevate your event and create an unforgettable experience for your guests, these premium additions are the ideal enhancement.

AUSTRALIAN CHILLED SEAFOOD STATION

\$59 per person | Minimum 30 guests

A celebration of Australia's pristine coastal waters, featuring sustainably sourced seafood. Guests will enjoy cooked Tiger Prawns, freshly shucked Sydney Rock Oysters, and Moreton Bay Bugs, all served chilled. The station includes vibrant Market Fish Ceviche with citrus and herbs, and sweet Western Australian Lobsters. Accompanied by house-made condiments, mignonettes, and seasonal citrus, this display showcases the natural elegance of Australia's finest seafood.



OUR ANTIPASTO GRAZING STATION

\$39 per person | Minimum 30 guests

Our Antipasto station will truly impress. Sliced cured meats, prosciutto, salami & bresaola (to name a few), marinated sweet vegetables, pickles and olives, a selection of dips, local and international cheeses, fresh cut fruits & crudités, served with bread, crispbread, and Lavosh

THE PAELLA EXPERIENCE

Experience the flavours of Spain with your own Paella Station. Minimum 20 guests, Maximum 40 guests

Seafood Spectacular - \$45 per person

Spring Bay Mussels, Australian King Prawns, Lolligo Squid & tender fish fillets, cooked with saffron rice, vegetables & herbs.

Chicken & Chorizo - \$39 per person

Juicy chicken and smoky Spanish chorizo in a saffron rice jumble with vegetables and herbs, straight from the paella pan.



CONFERENCE PACKAGES

Seeking a distinctive venue for your next corporate event? Let us handle every detail with our customized conference packages.

Full-Day - \$79PP | Minimum 10 guests

Morning Tea, Lunch & Afternoon Tea

MORNING TEA

Served Shared Style

Baked Pastry Selection (Vg)

Breakfast Frittata, Potato, Broccoli, Zucchini, Served With Chutney (Vg, Gf)

Seasonal Fresh Cut Fruits & Berries (V, Gf, Df)

Granola, Fresh Fruits, Berry Compote, Yoghurt (Vg, Df option with coconut yoghurt)

AFTERNOON TEA

Served Shared Style

Double Chocolate Brownie (Vg)

Pork and Fennel Sausage Roll, Tomato Chutney

Carrot Cake Topped With Whipped Cream Cheese Icing (Vg)

Half-Day - \$60PP | Minimum 10 guests

Lunch & Morning Tea OR Afternoon Tea

LUNCH

Chicken Caesar Salad

Grilled Chicken, Caesar Dressing, Bacon, Parmesan, Croutons (Gfo)

Classic Cheeseburger

American Cheese, Pickles, Comeback Sauce, Skin on Fries (Gfo, Dfo)

Free Range Chicken Schnitzel

Crisp Slaw Salad, Fries

Salmon Grazing Bowl

Miso Glazed Salmon, Brown Rice, Edamame, Pickled Ginger, Daikon, Furikake, Ponzu Dressing

Vegetarian Poke Bowl

Miso Glazed Greens, Brown Rice, Edamame, Pickled Ginger, Daikon, Furikake, Ponzu Dressing

Prawn Pasta

Banana Prawns, Blue Swimmer Crab, Lemon, White Wine, Cavolo Nero, Nduja, Bottarga (Dfo)

TEA & COFFEE?

Enhance your event with a Freshly Brewed Tea & Coffee Station for just \$5.50pp.

Prefer something extra special? Barista-made coffee is available on a tab, payable at the conclusion of your event.

All conference packages include use of large TV with HDMI connectivity in the Heritage Room, and free WIFI. Whiteboard & markers available on request. Any additional food or beverages ordered will be added to a tab to be paid at the conclusion of event.

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BEVERAGE PACKAGES

Choose from our carefully selected collection of local and imported wines, craft beers, and premium non-alcoholic beverages. We've created two signature drinks packages showcasing our seasonal favorites to simplify your selection process. For greater flexibility, establish a bar tab with access to our complete wine and beverage menu, or opt for an open cash bar—your event specialist will provide full details on both options. Please note that all wines are subject to seasonal availability. Should any selected wines be unavailable, your Event Manager will notify you in advance and suggest comparable alternatives.

STANDARD PACKAGE

Pre-selected 1 Sparkling Wine,
1 White Wine, 1 Red Wine,
Beers & Non-Alcoholic Drinks

2 Hours - \$55pp | 3 Hours - \$65pp | 4 Hours - \$75pp

SPARKLING WINE

Stone Skimmer Sparkling
Limestone Coast, SA

RED WINE

Mr Mick Cabernet Merlot
Clare Valley, SA

Mr Mick Shiraz
Clare Valley, SA

WHITE WINE

Mr Mick Fiano
Clare Valley, SA

Stone Skimmer '24
Limestone Coast, SA

BEER

All Tap Beers except Asahi, Peroni, Balter XPA

Peroni & two tap beers, subject to seasonality. Your event manager will confirm these closer to your event. Peroni Zero & Heaps Normal 0.5% also available for all events.

PREMIUM PACKAGE

Choice of 2 White Wines
Choice of 2 Red Wines or 1 Red & 1 Rosé,
Pre-Selected 1 Sparkling Wine, Beers, Cider & Non-Alcoholic Drinks

2 Hours - \$69pp | 3 Hours - \$79pp | 4 Hours - \$89pp

SPARKLING WINE

Ruggeri "Argeo" Prosecco NV

WHITE WINE

Tim Adams Riesling
Clare Valley, SA

Printhie Chardonnay '21
Orange, NSW

Scorpius Sauvignon Blanc '22
Marlborough, NZ

Drumsara Pinot Gris '18
Central Otago, NZ

ROSÉ

Artea Rose '23
Alps de Houte Provence, France

RED WINE

Oscar's Folly Pinot Noir '22
Yarra Valley, VIC

Caparzo Sangiovese '22
Tuscany Italy

Faber Grenache
Swan Valley, WA

Torzi Matthews Schist Rock
Shiraz '22
Barossa Valley, SA

BEER

All Tap Beers except Asahi,
Peroni, Balter XPA



ADDITIONAL MENU OPTIONS

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ARRIVAL CANAPÉS

Add a savoury bite to kick off your celebrations!

2 Classic Canapés \$15pp
3 Classic Canapés \$22pp

CAKEAGE | \$5PP

Bringing a celebratory cake? Let us do the work for you! Cut and served on platters for your guests to enjoy.

KIDS MEALS | \$25PP

Kids meal, ice cream & soft drink

Available for children under 12 Includes kids activity pack

Kids Cheeseburger & Chips (Gfo)

Battered Or Grilled (Gf)

Fish And Chips (Df)

Pasta Napolitana, Shaved Parmesan (Dfo)

Crumbed Chicken Tenders, Chips & Salad

CREW MEAL | \$40PP

Chefs Selection Main Meal & Soft Drinks

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TERMS & CONDITIONS

This Event Booking Form outlines the terms and conditions for your event. Please contact us if you have any questions or require clarification.

TERMS AND CONDITIONS

These terms and conditions apply to all bookings of the Foys Kirribilli event spaces and should be read in conjunction with any additional terms and conditions that may be included in your quote or contract. To confirm your event, please return the signed contract with the Terms and Conditions, together with the requested deposit and completed Credit Card pre-authorisation form within seven (7) days of issue unless otherwise agreed upon. If this time frame is not met, all date holds will be released.

PARTIES

The parties of these Terms and Conditions are Flying Bear Pty Ltd ABN 43 650 384 679 (trading as Foys Kirribilli) and the client listed on the booking contract ('you' or 'client').

MINIMUM SPEND

Minimum spends apply to all events. The minimum spend applies to food and beverage ONLY. Venue hire, security, additional staffing and other costs are in addition to the minimum spend. Your minimum spend is stated on your quote and contract. Any shortfall from your final food and beverage spend will be added to your final bill.

PAYMENT TERMS

A non-refundable deposit of 30% of your anticipated total spend is required to confirm your event. The balance of your invoice is due a minimum seven (7) days prior to your event. If payment is not received we may release the date. Any additional or incidental charges incurred are payable on the date of your event. Foys Kirribilli has the right to pre-authorise/charge the credit authority form number provided with the signed contract for any balance owing, including additional event inclusions requested by the client, if final payment has not been received by the timeframe allocated. Any additional requests that we agree to provide will be subject to payment in full on the day of the event.

METHOD OF PAYMENT

Foys Kirribilli accepts the following methods of payment: Electronic Funds Transfer and Visa, Master Card and AMEX Credit Card.

SURCHARGES

MasterCard and Visa payments will incur a 1.5% surcharge - and AMEX a 1.7% surcharge. In addition, a 15% surcharge applies on public holidays. A 10% surcharge will apply on Sundays to any in-venue payments made on the day of your event. This includes bar tab payments, individual cash bar purchases and any incidental or additional catering provided or food items purchased.

CANCELLATION POLICY

Any cancellation will incur a loss of full deposit.

*Cancellations made less than 21 days from your event are not refundable.

*In the event of cancellation within 30 days of your event, any unpaid or outstanding invoices issued prior to your cancellation remain payable.

FORCE MAJEURE

Should performance by Foys Kirribilli be interfered with or prevented by an event or condition beyond its reasonable control (Force Majeure), including but not limited to: acts of God, government authority, disaster, actual or threatened terrorist attack, epidemic, war, public emergency or calamity, fire, civil insurrection, riot, earthquake, flood, labour dispute, strike, the unavailability of any necessary utility, or other emergencies, any of which make it illegal or impossible for Foys Kirribilli to perform its obligations, then Foys Kirribilli shall not be liable for such delay or failure to perform its obligations, and this contract may be terminated for any one or more of such reasons by written notice from Foys Kirribilli to the client without financial liability.

FOOD & BEVERAGE SELECTIONS

The final food and beverage selections are required fourteen (14) days prior to the event. No BYO food or alcohol is permitted, except cakes, which will incur a cakeage fee.

Dietary requirements are required fourteen (14) days prior to your event date. The venue can cater to gluten free, lactose free, vegetarian, vegan and pescatarian at no additional cost and upon prior request ONLY.

Any additional dietary requirements such as Kosher meals can be pre-ordered and may incur an additional fee. Whilst dietary requests may be accommodated, our food is prepared in a kitchen that handles nuts, shellfish, sesame, lactose and gluten. Whilst all reasonable efforts are made we cannot guarantee that our food will be completely allergen free.

All food and beverage is subject to seasonal change, however notification will be given for this. Our food is prepared using ingredients and under hygienic fresh conditions. However, Foys Kirribilli takes no liability for any latent defect in any product used.

BEVERAGES

Beverage Packages: Unlimited beverage service for your pre-selected beverage list for the duration of your event or pre-agreed beverage service duration, subject to the Responsible Service of Alcohol. Beverages Upon Consumption & Bar Tab: Client billed for the actual beverages consumed from the pre-selected beverages menu for the duration of your event or pre-agreed beverage service duration. A bar tab can be set with a limit to reach your minimum spend, or a limit of the client's choosing. The client may choose to extend this tab prior to or during their event. Any beverages consumed in addition to your minimum spend is to be paid in full at the conclusion of your event. Foys Kirribilli reserves the right to action the Credit Card details as provided in the Credit Card Authorisation form for any outstanding payments. Beverages upon consumption and bar tabs will require pre-selected beverages. Cash Bar: A cash bar can be made available, subject to the event space chosen. Guests are to pay for individual drinks purchased during event. Whilst an open bar is available, cocktails are not recommended for events over 30 guests.

Event Cocktails: Cocktails can be supplied for your event and must be pre-selected from the list provided by your Event Manager. Cocktails are batch-made and are not available to order throughout event, unless agreed to prior to your event by your Event Manager. Any batch-made cocktails are added to your balance invoice prior to your event and must be pre-paid. These are limited to the quantity of cocktails pre-ordered.

GUEST NUMBERS

Final guest numbers are required seven (7) working days prior to your event date. If your guest numbers have increased causing your total event spend to increase above your minimum spend numbers, then you will be invoiced accordingly as part of your Final Invoice. Guest numbers cannot be reduced within seven (7) days of your event. Children are included in your final numbers and venue capacity.

GRATUITY

A 10% gratuity applies to all events. This goes directly to staff and does not count towards the minimum spend.

RESPONSIBLE SERVICE OF ALCOHOL & GUEST CONDUCT

Foys Kirribilli functions as a fully licensed venue. No BYO beverages are permitted. It is your responsibility to ensure the orderly conduct of your guests. We are required by law to provide responsible service of alcohol (RSA) and therefore reserve the right to cease or suspend service and supply of alcoholic beverages should we feel that guests have become excessively inebriated. Last drinks will be provided 15 minutes before the end of your beverage package. Clients are asked to be responsible and assist with ensuring the orderly behaviour of their guests at all times whilst at Foys Kirribilli. Management reserves the right to refuse entry and enforce related RSA, licensing and good behaviour practices as well as the right to enforce wrist banding at events where deemed necessary, to ensure minors are identifiable. Our liquor license currently prohibits us from hosting 18th Birthday parties. For any 21st Birthdays, additional security will be required at cost to the client.

TERMS & CONDITIONS

Any guests under 18 years in attendance will be required to have a wrist band on and must leave the premises by 9pm. Foys Kirribilli is a non-smoking premises. Any guest wishing to smoke must leave the venue. Guests must respect our neighbours and ensure noise is kept to a minimum when outside the premises.

USE OF SPACE

Foys Kirribilli is a part of the Sydney Flying Squadron sailing club. Club members reserve the right to access and use designated areas of the club during any events, including the bathrooms.

EVENT TIMINGS

All events hosted in Foys Kirribilli & The Flying Bear - can commence no earlier than 7am and conclude no later than 11pm unless otherwise pre-approved by management.

DUE CARE

To the extent permitted by law, we will not be liable for any loss, damage, liability, claims or expenses (however caused, including negligence whether direct, indirect, or consequential) incurred by yourself, your guests, your employees or any contractors engaged by you, arising from the use of or connected with the venue.

Whilst our team will take care, no responsibility will be taken for damage or loss of goods, equipment or merchandise left on the premises prior to, during or after the event. Delivery of goods will only be accepted by the venue at the time of your contracted bump in access, unless otherwise agreed upon. All goods brought on site for your event must be removed from the venue by the conclusion of your contracted bump out time, unless otherwise agreed upon. Foys Kirribilli takes no responsibility for any items or valuables left on site and reserve the right to dispose of such items if not collected within seven (7) days of your event.

CLEANING FEE

A cleaning fee will be charged at the discretion of management, should the premises be left in an unacceptable state.

DÉCOR & STYLING

All decorations must be submitted to your Event Coordinator for approval at least fourteen (14) days prior to the event. Glitter, confetti, confetti balloons, sequins and any other form of small 'spreadable' materials, smoke and haze machines are not permitted in venue. Please check with your Event Coordinator if you are unsure. The venue comes dressed and furnished as is.

Additional labour fees will be incurred if extensive furniture needs to be removed for your event.

Fairy or festoon Lighting may be hung from ceiling beams with prior permission from your Event Manager. Battery operated lights are preferred. This must be carried out either the day prior or day of your event, outside of restaurant service timings. Any lighting must be removed the day after your event prior to restaurant service and cannot interfere with standard operations. Any events occurring on Sunday, lighting must be removed immediately after the event has concluded.

The venue is not responsible for event styling services. The client/event organiser must engage professional stylists or decorators for any desired aesthetic design. The venue shall not be liable for any dissatisfaction related to event setup or styling.

Bump-In and Bump-Out Guidelines

Bump-In:

- The client is entitled to a 1 hour bump in time.
- Any additional time required must be approved by the event coordinator.
- Venues are not to be used for storage of event related equipment or decorations. Any storage requirements must be approved by the event coordinator.

Bump-Out:

- All decorations and equipment must be removed immediately after the event.
- The client shall coordinate with the venue to ensure a timely and orderly bump-out process.
- The client is responsible for removing all event-related items, equipment and decorations from the venue.
- The client shall leave the event space in the same condition as it was prior to set up.

DAMAGES

Clients are financially liable for any damage sustained to property of the venue or any other property in the venue which is not owned by the venue whether caused by the client's own action, or by its employees, agents, sub-contractors or guests. Under no circumstances is anything to be nailed, screwed, stapled, or adhered to walls, ceiling, floor, doors or other surfaces that are or could reasonably be considered part of the venue. No items can be rigged to the ceiling of the venue. Any damages caused by fairy or festoon lighting to any parts of Foys Kirribilli will be invoiced to the client.

CONTRACTORS & SUB-CONTRACTORS

Contractors and sub-contractors appointed by the client or by Foys Kirribilli on behalf of the client, must at all times abide by the venue regulations and any instructions given by venue management, whilst on the premises. Regulations include and are not limited to the following:

- All contractors must provide a detailed list of equipment and staff members that they wish to bring onsite for your event to Foys Kirribilli prior to the event.
- Contractors and Sub-Contractors must provide proof of insurance policies in effect (including workers compensation and public liability) to Foys Kirribilli at least fourteen (14) days prior to your event.
- No sub contractor will be permitted to work in the venue without first providing proof of Public Liability. All contractors must report to the venue manager, located at the venue prior to commencement of work.
- Foys Kirribilli reserves the right to reject any request for venue access for any Contractor and Sub contractor they do not deem as not suitable or safe.
- Foys Kirribilli is not liable for any harm or damage to guests caused by external supplier equipment, styling décor, furniture, goods or service.

ENTERTAINMENT & MUSIC

- Due to noise constraints prescribed in our Liquor License, no amplified music is permitted outdoors after 8pm. If amplified music is being played indoors, all external doors and windows must be closed. ALL amplified music must cease at 11.30pm.
- Music sound levels will be monitored by staff members, and cannot exceed 90db. Foys Kirribilli staff reserve the ability to lower music volume if required.

Foys Kirribilli provides free of charge an in-house sound system for background music (client to provide device with pre-selected music). Additional AV equipment may be supplied on request at an additional cost.

Foys Kirribilli have preferred AV and entertainment providers that your Events Coordinator can recommend. If you choose to use your own provider, they must ensure all pre-existing equipment and settings are reinstated as before your event. Should we require our own technician to restore any pre-existing equipment or settings, this will be invoiced to the client.

