



FUNCTIONS & EVENTS

HELM BAR & BISTRO
THE COCKLE BAY YACHT CLUB



ABOUT US

With Sydney's world class harbour at its doorstep, Helm Bar & Bistro and the Cockle Bay Yacht Club are the perfect location for long harbour-side lunches or functions & events with a view. With two distinct spaces – our 'upper deck' which has a unique interior and our newly renovated Cockle Bay Yacht Club – we can offer a versatile space that can be set for cocktail style events up to 400 guests upstairs and 204 guests downstairs.

In addition to the impressive setting, we deliver an exceptional standard of service throughout the event process. Meet our experienced team of staff & management, whose job is to ensure that you have the best experience possible. We pride ourselves on being able to tailor packages to suit individual needs & desires, we know that no two parties are ever the same!



LOCATION

Helm Bar & Bistro & Cockle Bay Yacht Club are right by the water, conveniently located in Darling Harbour/ Cockle Bay, just a few steps away from the Sydney CBD, Sydney International conference centre & Barangaroo.

Multiple public transportation options are available to reach Helm Bar & Bistro:

- Taxi or Uber to 7 Wheat Road, Darling Harbour
- Catch a train to Town Hall or Wynyard train station. Just a short 7-minute walk to our door step
- Catch a Ferry to Barangaroo's new ferry wharf. Just a short walk around the corner from SEA LIFE Sydney Aquarium
- Travelling via light rail – alight at the Pyrmont Bay light rail station & we are just a short walk across the Pyrmont Bridge and down the escalators
- Driving in? Wilson Parking at Darling Park on Sussex Street

Helm Bar & Bistro also has lift access for those who struggle with stairs. Located on the ground level, next to the Captain Cook Cruises ticketing office, in the middle of the central corridor.



EVENT SPACE

Helm Bar & Bistro

Helm Bar & Bistro is located on the first floor of our building, overlooking the beautiful waters edge of Darling Harbour & Cockle Bay. It offers a large open space that is versatile in its setup to suit many styles of use such as cocktail-style functions & events & sit-down lunch & dinner receptions.

The space can be set with a mix of furniture styles to suit, depending on your requirements and if you are wanting to book a section or an exclusive hire. We are able to accommodate live entertainment and DJs when booking exclusively, we have multiple TVs for presentations as well as microphones for speeches.

We are a weatherproof space with a vergola roof that opens & closes depending on the weather & blinds to meet the glass fronting. Fans & heaters are also throughout.

Helm Bar has wheelchair access via our internal lift.

Events will require a deposit & all food & beverage packages must be confirmed & pre-paid 2 weeks prior to the event.

For a virtual venue walk-through of Helm Bar & Bistro & to see our floor plans, click [here](#)

CAPACITY

Max Sit Down 150

Max Cocktail 400

Entire Venue 600 (includes CBYC)



EVENT SPACE

Helm Bar & Bistro



EVENT SPACE

Cockle Bay Yacht Club

Cockle Bay Yacht Club (CBYC) is the new sister venue of Helm Bar, located on the ground floor, also overlooking the water.

A large open space, versatile to many function needs. With a mix of low dining furniture, lounges, cabana, high cocktail furniture & an alfresco dining area in the front with picnic tables. Whether it be a large lunch or dinner booking, corporate or personal cocktail party, drinks, conference, or product launch, this space can cater to your needs. The space is available for exclusive or area bookings.

We are able to accommodate live entertainment and DJs when booking exclusively, we have multiple TVs for presentations as well as microphones for speeches.

We are a weatherproof space with a vergola roof that opens & closes depending on the weather & blinds to meet the glass fronting. The Alfresco area is open with umbrellas for a more casual experience.

CBYC is wheelchair accessible.

For a virtual venue walk-through of CBYC and to see our floor plans, click [here](#)

CAPACITY

Max Sit Down 100

Max Cocktail 204



BEVERAGE OPTIONS

Bar Tab

Want to have the flexibility to design your own offering? Let us know what beverages you want served (e.g. tap beer, house wine & soft drink) & what you wish to spend on the bar tab. Depending on the size of your function, we issue you with either a tab card or multiple wrist bands.

Guests order their drinks at the bar. All bar tabs must be settled in full at the completion of the event.

Management may advise you when the tab is approaching the set limit, however staff are not held responsible should your tab exceed the discussed dollar limit. It is the responsibility of the function host to regularly monitor the bar tab total & liaise changes with the on-duty management.

Cash Bar

Guests can purchase their own drinks from the bar throughout the event or through the ME&U beacons on the tables.

Cash bar is not an option if your event incurs a minimum spend.

Packages

Please see our range of packages on the following page.

The following requirements must be met when selecting one of the packages:

- Maximum 1 drink per person per order.
- Minimum of 20 people for drinks packages, with all guests being on the same package.
- All prices shown are on a per head basis.
- All wines & sparkling wine are to be served by the glass (150ml), bottles not included.
- All spirits are to be served as single 30ml shots & with a mixer, no doubles & no shots.
- All packages have a 2 hour minimum & 4 hour maximum.
- Food must be ordered in conjunction with all beverage packages.
- All packages must be confirmed & paid for in full 14 days prior to your function.
- Numbers cannot be decreased within 2 business days of your event.
- Your beverage package must commence within 30 minutes of organised function start time, unless prior arrangements have been made with the Function Co-Ordinator.
- We provide coloured wristbands for all your guests so staff can easily identify them at the bar.



BEVERAGE PACKAGES

Classic

2 Hours \$55
3 Hours \$65
4 Hours \$75

Free water is available at all times

- Assortment of soft drinks & juice

Tap Beer

- Carlton Draught Tank, Great Northern Super Crisp, Balter Eazy Hazy, Carlton Dry & Brookvale Ginger Beer

Bottled Beer

- Cascade Premium Light & Carlton Zero

Wine

- Zilze BTW Brut NV Sparkling
- Zilze BTW Sauvignon Blanc
- Zilze BTW Cabernet Merlot

Deluxe

2 Hours \$75
3 Hours \$85
4 Hours \$95

Includes all products in the classic package as well as the below

Wine

- Chandon Brut NV Sparkling
- Soho Sauvignon Blanc
- Rocky Road McHenry Hohnen Chardonnay
- Ete d' Elodie Rosé
- Saddleback Pinot Noir
- Tumbalong Shiraz

Beer

- All tap beer

Premium

2 Hours \$65
3 Hours \$75
4 Hours \$85

Includes all products in the classic package as well as the below

Wine

- Rocky Road McHenry Hohnen Chardonnay
- Saddleback Pinot Noir

Beer

- 4 Pines Pacific Ale
- Balter XPA



ADDITIONS

Cocktail on arrival

- \$21 per person
 - Margarita
 - Cosmopolitan
 - Passionfruit Gin Fizz

Corona to any package

- \$6 per person

Peroni or Asahi on tap

- \$5 per person

Cider

- \$5 per person
 - Somersby Watermelon, Blackberry or Pear
 - Pure Blonde Cider
 - Bulmers Original

Rosé

- \$7 per person
 - Ete d' Elodie Rosé, Provence, France

House spirits to any package

- \$25 per person
 - Smirnoff Red Vodka
 - Bundaberg Rum
 - George Dickell Bourbon
 - Espolon Reposado Tequila
 - Gordon's Gin
 - J&B Rare Scotch
 - Pampero Blanco Rum

Red Bull for mixes

- \$7.50 per person

Champagne toasts are available on a consumption basis.

If your favourite product isn't available in the above packages, let us know & our Functions Manager will tailor the package to your request. Please note any changes or additions will incur an additional cost.

Products and vintages are subject to change without notice as advised by suppliers or stock issues. A similar product will be used in its place should this occur.



CANAPE PACKAGÉS

Package 1

Choice of 2 cold & 4 hot canapés \$45pp

Package 2

Choice of 3 cold & 5 hot canapés \$60pp

Package 3

Choice of 4 cold & 6 hot canapés \$75pp

Additional cold or hot canapés can be added to any package and will incur an additional charge.

Additional substantial canapés, pizzas, platters & stations can be added to any package. Please see the options over the page.

Cold Canapés

- Peking Duck Crepes (DF/H)
- Vegetarian Vietnamese Rice Paper Rolls (V/VG/DF/H)
- Prawn Vietnamese Rice Paper Rolls (DF/H)
- Duck Vietnamese Rice Paper Rolls (DF/H)
- Bocconcini w pesto & hazelnut (V/GF)
- Compressed Watermelon, bocconcini, basil oil & lemon balm skewer (GF/V)
- Fresh Shucked Oysters with condiments (GF)
- Fresh Cooked & Peeled Prawns with seafood sauce (GF) (add \$5 per head)
- Kingfish Ceviche (GF)
- Kingfish w roasted sesame & lime leaves (GF)
- Tuna w ponzu & truffle
- Salmon w avocado & wasabi puree on cassava cracker (GF)
- Scallops w citrus oil & finger lime (GF)
- Prawn Skewers w wild lime & ginger (DF/H)
- Thai Beef Skewers (DF/H)
- Rare Beef w chimichurri (GF/H)
- Bruschetta & Feta Tartlet (DF/V/H)
- Alaskan King Crab & Leek Tartlet (H)
- Smoked Chicken Waldorf Tartlet (H)

Hot Canapés

- Asian Vegetable Spring Rolls (V/VG/H)
- Peking Duck Spring Rolls (DF/H)
- Lobster Springrolls (DF/H) (add \$4 per head)
- Chicken Jalapeno & Coriander Empanada (V/H)
- Braised Lamb Empanada (DF/H)
- Sweet Potato, Manchego & Corn Empanada (V/H)
- Zucchini & Haloumi Fritter (VG)
- Chicken & Leek Pie (H)
- Barramundi Fish Pie (H)
- Caramelised Onion & Goats Cheese Quiche (V/H)
- Traditional Quiche Lorraine w Leek (H)
- Spinach & Ricotta Tart (GF/V)
- Aussie Beef Sausage Roll (H)
- Lamb & Harissa Sausage Roll (H)
- Pumpkin & Lentil Sausage Roll (V/H/DF)
- Laksa Chicken Curry Puff (H/DF)
- Traditional Vegetable Samosa (V/VG/DF)
- Beef Ragu Calzone (DF/H)
- Tandoori Chicken Skewers (GF/H)
- Lamb Souvlaki Skewers (GF/DF/H)
- Truffled Mushroom & Parmesan Arancini (V/H)
- Pumpkin & Ricotta Arancini (V/H)
- Salmon Fishcake (H)

DIETARY: GF = Gluten Free, V = Vegetarian, VG = Vegan available on request, DF = Dairy Free, H = Halal

Whilst we endeavor to cater to most dietary requirements, please be aware that we can not 100% guarantee that our products do not contain traces of gluten, nuts, shellfish, or other allergens. Please make us aware at the time of canapé selection if you have any specific dietary requirements.

Substantial Canapés

- Beef Burger Slider w cheese (H) \$10
- Beef Brisket Slider w coleslaw (H) \$10
- Southern-Fried Chicken Slider (H) \$10
- Kale, Onion & Chickpea Slider (V/H) \$10
- Lamb Slider w tzatziki (DF/H) \$10
- Barramundi & Potato Slider (DF/H) \$10
- Thai Vegetable Curry Puff (DF/V/H) \$10
- Mini Prawn Roll w lettuce & rose sauce \$10

Hot boxes

- Salt & Pepper Squid & Chips \$10
- Fish & Chips (H) \$10
- Roasted Vegetable Penne (V/H) \$10
- Baked Mac & Cheese w truffle oil (V/H) \$10
- Butter Chicken w jasmine rice (H) \$10
- Vegetable Con Carne w rice (V/H) \$10
- Beef Rendang w cumin rice (H) \$10

Chilled boxes

- Grilled Haloumi Salad (GF/V) \$10
- Salmon Poke Bowl (GF/H) \$10
 - w ginger dressing
- Thai Salad (GF/H) \$10
 - *w choice of:*
 - Tofu (V)
 - Salmon
 - Pork Belly

Platters

Shucked Sydney Rock Appellation Oysters \$7 each (GF)

served with fresh lemon mignonette vinaigrette

Freshly Peeled chilled Prawns \$7 per head (GF)

served with fresh lemon & marie rose sauce

Assorted Sushi Rolls \$80 (40 pieces)

w soy, wasabi & pickled ginger

Assorted Sashimi \$160 (8 -10 people) (GF)

Chefs selection of sashimi of the day

Platters

Antipasto Plate \$28 (1 - 2 person) (V)

stuffed peppers, marinated artichokes, pickles, marinated olives, daily cheese, hummus, pinot paste & crisp bread
add prosciutto (7) add spicy salami (6) add bresaola (6)

Vegan Antipasti Platter \$28 (1 - 2 person) (V/VG)

Roasted peppers, artichoke, hummus dip, cashew milk brie, pinot paste, walnuts, muscatel, lavosh & rice crackers

Bowl of Shoestring Fries (V) \$11

w aioli

Pizza

Garlic Pizza (V) \$16

Margherita (V) \$25

Buffalo mozzarella, cherry tomatoes, fresh basil

Gamberone \$27

Marinated prawns, garlic, chilli oil, tomato, buffalo mozzarella & rocket

Capricciosa \$26

Tomato, ham, mushroom, artichoke, garlic, olive, & buffalo mozzarella

Prosciutto e Rucola \$27

Prosciutto, tomato, buffalo mozzarella, rocket & parmesan

Diavola \$27

Spicy pepperoni, parmesan, buffalo mozzarella, chilli oil

Duck \$27

Smoked duck, mushrooms, buffalo mozzarella, shallots, hoisin sauce and chilli oil, served with cucumber ribbon

Lamb \$26

Pine nuts, spiced mince lamb, chilli, zucchini & buffalo mozzarella

BBQ Chicken \$26

Onion, mushrooms, capsicum, buffalo mozzarella & bbq sauce

Potato (V) \$24

Confit garlic, rosemary & buffalo mozzarella

Vegan Pizza \$27 (V/VG)

Mixed vegetables w vegan cheese

All pizzas are available with Gluten Free 9" Bases for an extra \$5



FOOD & DRINK STATIONS

Food stations are priced per 10 (ten) people, unless otherwise specified.

Seafood

\$400

- Freshly shucked oysters
- Smoked salmon
- House salmon & kingfish tartare
- Taramasalata with sourdough
- Cooked peeled tiger prawns on ice
- Fish & Chip Boxes
- Assorted condiments of lemon, tartare, spicy tía maria sauce & mignonette vinaigrette

Additional \$150

- Assorted Sashimi platter

Vegetarian

\$200

- Hoummus dip
- Spicy Capsicum dip
- Babaganoush dip
- Celery & carrot sticks
- Mixed olives
- Stuffed roasted peppers
- Seasonal fruits
- Assortment of crackers & bread

Cheese &

Charcuterie \$300

- Three gourmet cheeses
- Quince paste
- Fresh honeycomb
- Dried fruits
- Three cold cut charcuterie meats
- Pickles
- Mixed olives
- Assortment of crackers & breads

Bespoke GrazingTable

We can tailor a grazing station to your individual needs.

Price per application. Minimum 100 people.

Candy Bar Station

Looking for something sweet? We can arrange for a candy bar to be built into your space for your guests

Price per application.

Drinks Station

Looking for something a bit different? Why not add a Whisky or Cocktail Station to your space. We can tailor it to suit your needs.

Price per application.

Cakes

We have a range of cakes available to pre-order. The cakes listed below are \$100 each and serve approximately 35-40 people. Price includes cake stand, cake knife & side plates. If you require candles please let us know so we can have this arranged.

Chocolate Mud Cake (GF available on request)

Moist, muddy chocolate base, topped with a rich, smooth chocolate ganache. It's gluten-free and nut free too! A perfect cake for all chocolate lovers.

Chocolate Decorated Sponge

Good old-fashioned chocolate sponge, with a centre of fresh cream. Topped with chocolate icing & finished with fresh cream & chocolate-dipped strawberries.

Red Velvet Cake

A raspberry chocolate sponge with lots of layers of cream cheese & a hint of tart flavouring. Nothing like it anywhere!

Victorian Sponge

Soft vanilla sponge with fresh cream & raspberry jam finished with icing sugar

Cheese Cake

Choose from: Baked Cheesecake, Blueberry Cheesecake, Caramel Cheesecake, Chocolate Cheesecake, Oreo Cheesecake, Gluten-Free Cheesecake

Vegan Chocolate Cake

A moist, muddy, gooey, and sticky chocolate cake, with a smooth velvety chocolate icing, topped with a sprinkle of edible rose petals.

Mini Puff Profiterole

1 dozen \$60
Caramel or Chocolate

Assorted Mini Cupcakes

1 dozen \$60
Assorted mini and individual cupcakes. Perfect selection for group parties.

Assorted Mini Sweet tarts

1 dozen \$60

Mini Lamingtons

1 dozen \$60
Traditional Aussie favourite. Soft vanilla sponge coated in chocolate cocoa and coconut flakes.

Mini Cheese Cake Rounds

1 dozen \$70
Blueberry, caramel, lemon, raspberry or chocolate.

Assorted Mini Muffins

1 dozen \$60
A mix of banana, blueberry, chocolate & orange poppyseed.

Looking for something specific? Let us know as we have a range of boutique suppliers that can cater to your needs.



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Whilst we endeavour to cater to most dietary requirements, please be aware that we can not 100% guarantee that our products do not contain traces of gluten, nuts, shellfish or other allergens. Please make us aware at the time of canapé selection if you have any specific dietary requirements.

P. 02 9290 1571 | E. functions@helmbars.com.au

Additional Suppliers

PHOTOGRAPHERS & PHOTO BOOTH

We have professional photographers and photo booth suppliers that we work with that can be booked in for your function. Please let us know if you would like a quote for your function.

BALLOONS

Individual balloons or garlands can be arranged. Price is based on your individual requirements.

THEMEING

We work with local party suppliers who can add that extra special touch to your event. Costumes, props, decorations....

ENTERTAINMENT

We are able to assist with the booking of bands, soloists, DJs, and accompanying musicians such as bongo drums, trumpet & saxophone. Entertainers such as magicians can also be arranged.

AUDIOVISUAL

Microphone \$50

Lectern \$40

TV's

\$50 per TV available for the duration of your organised function.

Please note that you must pre-arrange a time to test any TV displays at the venue prior to the commencement of your event. You will need to provide your own laptop. All content will need to be approved by our Functions Manager. As we do not have private rooms, your content may be visible to other guests in the venue. HDMI cable will be provided.





EVENT BOOKING AGREEMENT

To avoid any misunderstandings, we ask that you read through our function terms & conditions before confirming your booking. These conditions will help us to serve you in the best possible way.

TENTATIVE & CONFIRMED FUNCTION BOOKINGS

Tentative bookings will be held for five (5) days & are not guaranteed. Should the booking confirmation form not be received within five (5) days, Helm Bar & Bistro + Cockle Bay Yacht Club reserves the right to cancel the tentative booking at any time, without further notice. A signed booking form with valid credit card details & paid deposit is required to secure your chosen function date & area.

CELEBRATION CAKES

You are welcome to bring a celebratory cake, we charge \$2.50 per person cakeage, which is capped at a maximum of \$50 per cake. Cakes & cupcakes are allowed only. This charge covers storage, presentation & general handling of your cake/cupcakes. No other foods or desserts are to be brought into Helm Bar & Bistro + Cockle Bay Yacht Club.

FUNCTION AREA

Function areas are ready thirty (30) minutes prior to your confirmed booked time. Management reserves the right to reduce/minimize the size of the area at their discretion. Management reserves the right to change the location of your function within the venue without notice. Signage & bollards remain in place for up to four (4) hours unless otherwise specified & agreed to by the Events Manager prior to the commencement of your function. At the organised completion of your function, your designated area will need to be vacated for incoming bookings & functions within (15) minutes if no other arrangement has been made with the Event Manager

FINAL NUMBERS & CATERING

Final numbers & all catering must be confirmed fourteen (14) days prior to your function date. For December bookings this is thirty (30) days. This number will be the amount charged regardless of how many guests arrive on the day. Last-minute changes up to twenty-four (24) hours before your function will be considered but cannot be guaranteed. Use of confetti & candles are not permitted.

RESPONSIBLE SERVICE OF ALCOHOL

Helm Bar & Bistro + Cockle Bay Yacht Club practices the Responsible Service & Consumption of Alcohol. Whilst we encourage guests to enjoy themselves, we will not allow guests to drink to excess & place themselves & other guests at risk. Venue staff members are instructed to check IDs, and not serve alcoholic beverages to guests under the age of 18 years, or to guests perceived to be close to or in a state of intoxication. All minors must be in the immediate presence of their legal guardian at all times in our venues. Please be aware management will support staff who refuse service to intoxicated, underage, quarrelsome, unruly, or offensive guests. Such guests will be asked to remove themselves from the venue immediately. If management has reason to believe that the behaviour of your guest(s) affects the smooth running of our venue's business or reputation, we reserve the right to remove the individual(s) from the premises at any point before, during, or after your function.

DRESS REGULATIONS

Function guests are subject to the same dress regulations as all other guests. Please see our Terms & Conditions page on our website for a specific dress code & entry policy.

RESPONSIBILITY & LIABILITY

Helm Bar & Bistro + Cockle Bay Yacht Club does not accept responsibility for damage or loss of any guest's property left on the premises. Function organisers of your event are financially responsible for any damages sustained to our venue's property, fittings, or equipment. Credit card details are taken as a precaution before your function & any damages will be charged if applicable.

FORCE MAJURE

Where matters beyond the reasonable control of Helm Bar & Bistro + CBYC release Helm Bar & Bistro + CBYC from any liability or loss incidental or consequential to payment is received by Helm Bar & Bistro + CBYC. Please ensure your payment details are correct & can be charged as per the payment type below.

PRICES*

All prices quoted are inclusive of GST. Prices are correct at the time of printing & are subject to change without notice. During special events & peak periods (Easter, Christmas, & public holidays) may incur an additional rate. 15% surcharge on public holidays, 10% surcharge on Sundays. No promotional pricing will be available in any exclusive event. This will be pre-arranged from the functions event pack or Bistro menu. Membership Cards cannot be used on function food and beverage for discounts but are able to receive reward points. Daily food and drink specials are not applicable to functions.

PAYMENT

Full pre-payment of room hire, catering & bar packages/tabs is due prior to your function, this excludes beverages on consumption. All prices are inclusive of GST. Most events will be required to pay a 50% deposit, upon confirmation of their function. Final 50% to be paid 10 days before the start date. Beverages on consumption & any extras will need to be paid to the venue at the conclusion of your function. Bank transfers must be received by Helm Bar & Bistro or CBYC ten (10) business days prior to your function date & an email remittance sent at the time of payment. Bank details will be provided on the invoice should you want to pay by direct deposit. All credit card payments will incur a 1.5% surcharge online & be made in full ten (10) business days prior to your function date. Full cash payments will be accepted in person to your Events Manager. Cash payments must be received no later than ten (10) business days prior to your function start date.

CHRISTMAS PAYMENTS 11TH NOVEMBER - 24 DECEMBER 24

Full payment of room hire, catering & bar packages/tabs is due prior to your function, this excludes beverages on consumption. All prices are inclusive of GST. All events will be required to pay a 50% deposit, upon confirmation of their function. Final 50% to be paid 1 month before the start date. Beverages on consumption & any extras will need to be paid to the venue at the conclusion of your function. Bank transfers must be received by Helm Bar & Bistro or CBYC ten (10) business days prior to your function date & an email remittance sent at the time of payment. Bank details will be provided on the invoice should you want to pay by direct deposit. All credit card payments will incur a 1.5% surcharge online & be made in full ten (10) business days prior to your function date. Full cash payments will be accepted in person to your Events Manager. Cash payments must be received no later than ten (10) business days prior to your function start date.

BANK DETAILS

Pier 26 Pty Ltd
BSB 112879
ACC 496752299

CONDITIONS REFUNDS & CANCELLATIONS

Any cancellations must be made in writing to your Events Manager 2 months before (60) days prior to your function date, to avoid being charged. Cancellations inside (31-59) days will be charged 75% of the total contracted cost. Cancellation within thirty (30) days is 100% non-refundable. Non-appearance without said notification will not be applicable for a refund. Full function payments are non-refundable & are not transferable for any other products or services. Membership Cards cannot be used on function food & beverage for discounts but are able to receive reward points. Daily food & drink specials are not applicable to functions

DELIVERY & COLLECTION OF GOODS

Helm Bar & Bistro + CBYC will only accept delivery of goods on the day of the function at a time approved by the Events Manager. All goods must be collected on the same day unless prior arrangements have been made. Any goods delivered to our venues must be fully labeled with event details & contact information. All goods, & additional suppliers must be approved before use. Use of confetti & candles are not permitted.

COVID TERMS & CONDITIONS

1. If the event has to be canceled due to a government-mandated lockdown, what is our policy on refunds? Full refund returned
2. If the client chose to cancel the event because the Government prescribes mandatory social distancing measures & your guest number is above the venue capacity, what is our policy on refunds? A full refund or move the event to another date.
3. If the event must be downsized because the Government prescribes mandatory social distancing measures & your guest number is above the venue capacity, what is the policy on partial refunds? A full refund or move the date.

I,

have read & agree to the Terms & Conditions & confirm that all the information provided to Helm Bar & Bistro are true & correct.

Signature

Date