

Australian Institute of Sport

External Catering Compendium



TRIPPAS WHITE GROUP

AIS Breakfast

Fuel for Performance

Champions Kick-Off (Plated Breakfast) \$45pp

Minimum of 10 guests. Alternate Serve: \$5pp

Start the day with a hearty, plated breakfast designed to energise and inspire. Perfect for formal meetings, morning presentations, or intimate gatherings.

Freshly brewed coffee, assorted selection of teas, chilled juices and water

Freshly baked croissants, Danish pastries, and seasonal fruit platters preset on tables

Plated Option

Choose one:

Victory Benedict: Poached eggs on toasted sourdough with smoked salmon, sautéed spinach, and hollandaise sauce

Avo Slam: Smashed avocado, poached eggs, cherry tomatoes, and feta on rye toast (v)

AIS Big Breakfast: Scrambled eggs, grilled bacon, chicken sausages roasted tomatoes, mushrooms, and hash browns

Veggie Star Slice: Focaccia topped with broccolini, mushroom, tomato and Swiss cheese (v)

Vegan Power Bowl: Quinoa, roasted sweet potato, wilted spinach, avocado, and toasted seeds (vg, gf)

Wattle seed Pancakes: Strawberry compote, mascarpone cream and maple syrup glaze (v)

Ready, Set Go! (Grab & Go Breakfast Set) \$35pp

Minimum of 10 guests

Ideal for busy mornings, early risers, and groups on the move. This quick and nutritious option keeps your team fuelled and ready to tackle the day ahead.

Breakfast wraps with scrambled eggs, bacon, avocado, spinach, and tomato relish.

Chia seed pots with mixed berries and coconut yogurt (vg, gf)

Assorted mini bagels with smoked salmon, cream cheese, and dill

Protein-packed granola bar and a whole fruit

Fresh juice bottle or bottled water

(v) vegetarian, (vg) vegan, (gf) gluten free, (df) dairy free | Anything with 'O' on the end means option available





AIS Tea Break

Minimum of 10 guests
Additional sweet or savoury item - \$6 per item per person

An energising mix of sweet and savoury bites to keep guests alert and engaged

Rapid Refresh Break \$12pp

Choose two options from either savoury or sweet selections

Halftime Snack Set \$15pp

- Freshly brewed coffee and assorted tea
- Freshly baked cookies
- Seasonal fruit skewer

Quick Recharge Set \$18pp

Freshly brewed coffee and assorted tea
Choose two options from either savoury or sweet selections

Tea Break Selections

Savoury

- Mini Ham and Cheese Croissants
- Spinach and Feta Triangles (v)
- Mini Sausage Rolls
- Sundried Tomato and Basil Quiches (v)
- Cheese & Chive Scones (v)
- Vegetable Tikka Mini Pies (v)
- Mini Chicken Tandoori Skewers
- Mini Chicken and Leek pies
- Open Ratatouille Tart (gf, vg)

Sweet

- Assorted Muffins
- Mini Danish Pastries
- Lemon Myrtle short bread (vgo)
- Chocolate Brownies
- Banana Bread (gf)
- Portuguese Custard Tarts
- Lamingtons
- Vanilla Bean Scones with Jam and Cream
- Fruit skewers

Athletes Choice

Add \$2pp extra per choice

- Bliss Balls (house-made energy balls) (df, v)
- Yoghurt and granola cups
- Vegetable Garden with carrot sticks, cucumber sticks, celery sticks, avocado and hummus (v)
- Superfood Salad Cup with quinoa, kale, carrot, beetroot, onion, avocado, sunflower seeds and balsamic dressing (vg)
- Coconut yoghurt layered Chia Seed Pots with mixed berries and honey
- Homemade Superfood Energy Bars: toasted quinoa, dried fig, oats seeds with honey and cinnamon topped with chocolate

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Conference Lunch

Grazing Stations

Taste of Asia \$60pp

Minimum of 10 guests.

Set as a working style lunch buffet or communal share at table.
Additional staff charges would be applicable for communal option.

Dive into a diverse array of Asian cuisine, featuring popular dishes from across the Continent, perfect for a hearty and satisfying lunch experience.

Hot Selections

Choose two:

Teriyaki Chicken Skewers (gf, df)

Beef Rendang (gf, df)

Chicken and Prawn Pad Thai (gf, df)

Butter Chicken (gf)

Lamb Rogan Josh (gf)

Stir-Fried Tofu with Vegetables in Black Bean Sauce (gf, df, v)

Salad Selections

Choose two:

Fresh Asian Slaw with Lime and Sesame Dressing (vg, gf, df)

Asian style crunchy noodle salad (vg, df)

Cucumber and Carrot Salad with Rice Vinegar Dressing (vg, df)

Side Selections

Choose two:

Steamed Jasmine Rice (vg, gf)

Garlic Naan Bread (v)

Sesame noodles (v, df)

Stir fried Asian greens (vg, gf, df)

Mini Dessert Selections

Choose one:

Coconut Sticky Rice with Mango Slices (vg, df, gf)

Green Tea Matcha Cheesecake Bites

Lychee and Raspberry Jelly Cups (df, gf)

(v) vegetarian, (vg) vegan, (gf) gluten free, (df) dairy free | Anything with 'O' on the end means option available





Conference Lunch

Grazing Stations

Taste of the Mediterranean \$60pp

Minimum of 10 guests.
Set as a working style lunch buffet or communal share at table.
Additional staff charges applicable for communal option.

Savour the flavours of the Mediterranean with a grazing station that offers a diverse and rich selection of dishes perfect for a delicious lunch.

Hot Selections

- Choose two:
- Moroccan Spiced Lamb Skewers (gf, df)
 - Spanish Paella, Seafood, and Chorizo (gf, df)
 - Grilled Halloumi with Lemon and Herbs (gf, v)
 - Italian Meatballs in Rich Tomato Sauce (gf, df)
 - Baked Chicken Souvlaki with Tzatziki (gf)
 - Middle Eastern Falafel with Tahini Sauce (vg)
 - Moussaka with Eggplant, Lamb, and Bechamel Sauce

Salad Selections

- Choose two:
- Greek Salad with Feta, Olives, and Oregano (gf)
 - Roasted Vegetable Couscous with Fresh Herbs (df)
 - Tomato, Cucumber, and Mint Salad with Olive Oil Dressing (vg, gf)
 - Quinoa Tabbouleh with Parsley, Mint, and Lemon (gf, df, vg)

Side Selections

- Choose two:
- Hummus and Garlic Pita Bread
 - Herb-Roasted Potatoes (gf)
 - Baked Zucchini and Eggplant Gratin (v, gf)
 - Steamed Green Beans with Pangrattato (df)

Mini Dessert Selections

- Choose one:
- Vanilla Slice Slab Bites
 - Tiramisu
 - Lemon Tartlets with berries
 - Chocolate Eclairs

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Essential Conference Lunch

\$40pp

Half a sandwich, half a wrap and a mini roll per person.

Served on a selection of breads including gourmet sliced bread, wrap selection, assorted mini bread rolls.

Sandwich Fillings

Choose three:

Classic Ham & Cheese: Served with rocket and honey mustard

Roast Beef with Horseradish and Rocket: Thinly sliced roast beef, horseradish cream, and rocket

Chicken and mayonnaise and avocado with red onion, snow pea sprout

Sliced Smoked Turkey with cranberry and spinach

Salami, fennel, spinach, and ricotta

Falafel and Hummus Wrap: Crispy falafel, hummus, tabbouleh, and mixed greens (vg)

Italian Caprese with basil (Vegetarian)- Fresh mozzarella, vine-ripened tomatoes, basil (v)

Tuna Salad with rocket, capers and lemon mayonnaise

Roasted vegetable with spiced pumpkin, carrot, feta and baby spinach (v)

Garden Veggie with mashed chickpea, avocado, tomato and salad (vg)

Egg Salad Sandwich: Egg, cucumber, rocket and mayonnaise

Accompaniments With

Chef's selection of two salads.

Chef's selection of two savoury bites

Seasonal Fresh Fruit Platter

Jugs of orange juice

Jugs of water

Upgrade Your Lunch

Must be accompanied with either of the Lunch Package options

Bowl of Chips **\$7.5 per bowl**

(suitable for 1 to 3 guests)

Antipasto platter with crisp bread **\$9.9 pp**

Mezze platter with olives with crisp bread (v, gfi) **\$7 pp**

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AIS Conference Packages

Package One - Essential Conference Package

Half Day \$55pp

Minimum of 10 guests

Morning or Afternoon Tea: Choose two options from either savoury or sweet selections

Lunch: Essential Conference Lunch with 3 fillings,
Chef's Selection of two salads, fresh fruit platter, bowls of wedges

Beverages: Continuous tea and coffee station with assorted teas and freshly brewed coffee.

Full Day \$68pp

Minimum of 10 guests

Morning Tea: Choose two items from savoury or sweet break options

Lunch: Essential Conference Lunch with 3 fillings,
Chef's selection of two salads, fresh fruit platter, bowls of wedges

Afternoon Tea: Choose two items from savoury or sweet break options

Beverages: Continuous tea and coffee station throughout the day

Package Two - Elite Conference

Half Day \$74pp

Morning or Afternoon Tea: Choose two items from savoury or sweet break options.

Lunch: Grazing Station – Taste of Asia or Taste of the Mediterranean option

Beverages: Continuous tea and coffee station with assorted teas and freshly brewed coffee.

Full Day \$85pp

Minimum of 10 guests

Morning Tea: Choose two items from savoury or sweet break options

Lunch: Grazing Station – Taste of Asia or Taste of the Mediterranean option

Afternoon Tea: Choose two items from savoury or sweet break options

Beverages: Continuous tea and coffee station throughout the day

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AIS Plated Lunch and Dinner

(Minimum of 20 guests. Alternate serve \$5pp)

Arrival canapés \$12pp

(Suitable for 30 to 45 minutes prior)

Selection of two canapés

Two Course \$75pp

Entrée & main or main & dessert

Three Course \$95pp

Entrée, main & dessert

Sides \$8pp

Entrée

Smoked salmon layered with avocado mousse, topped with micro herbs and a citrus dressing

Thinly sliced beef fillet with shaved parmesan, rocket, capers, and truffle oil (gf)

Whipped goat cheese, roasted peppers, and basil served on crispy crostini (v, gf)

Marinated prawns with fresh mango, avocado, chili and lime dressing on mixed greens

Peking duck breast, poached pears, watercress and a port wine reduction (gf, df)

Roasted beetroot, quinoa, feta tossed with a lemon and herb vinaigrette (v, gf)

Lightly seared tuna on a bed of green beans, cherry tomatoes, olives, and boiled egg, drizzled with olive oil

Caramelised onion and mushroom tart topped with fresh herbs and balsamic glaze (v)

Main

Herb-crusted lamb rack, rosemary jus, roasted root vegetables, and garlic mashed potatoes

Grilled Barramundi, lemon butter sauce, sautéed spinach, and crushed potatoes

Char-grilled beef fillet, truffle jus, potato gratin, and asparagus

Chicken breast, sundried tomatoes, spinach and feta herb polenta and seasonal greens

Slow-cooked pork belly with apple cider glaze, sweet potato purée, and braised red cabbage

Atlantic salmon fillet, quinoa, broccolini, with a dill and caper butter sauce

Pumpkin risotto with parmesan and sage butter sauce (v, gf)

Layers of roasted eggplant, zucchini, lentils and béchamel sauce (v, gf)

Dessert

Crushed Lemon Myrtle meringue, fresh raspberries, whipped cream, and poppyseed crumb (gf)

Vanilla Bean Crème Brûlée, caramelised sugar crust, served with shortbread

Creamy lemon pudding topped with fresh berries and biscotti

Rich chocolate tart with a chocolate custard, bitter chocolate mousse
in a truffle shell and raspberry coulis

Smooth panna cotta with mango puree and coconut flakes (gf)

Sticky Date Pudding, warm butterscotch sauce and vanilla ice cream

New York-style cheesecake, mixed berry compote

Coconut black sticky rice, mango sorbet, caramelised pineapple, coconut snow

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AIS Canapé Selection

(Minimum of 20 guests. Alternate serve \$5pp)

Two hour canapés \$45pp

Selection of six canapés

Three hour canapés \$60pp

Selection of six canapés and two substantial canapés

Four hour canapés \$78pp

Selection of nine canapés and three substantial canapés

Additional canapés \$8pp

Additional substantial canapés \$12pp

Cold Canapés

Vegan

Vietnamese Rice Paper Rolls with vegetables and fresh herbs (gf)

Avocado and Tomato Bruschetta on sourdough crostini

Mini Cucumber Cups filled with quinoa, mint, and pomegranate (gf)

Beetroot Tartare with microgreens on crispbread

Vegetarian

Caprese Skewers with cherry tomatoes, bocconcini, and basil (gf)

Goat Cheese and Fig Crostini with balsamic glaze

Stuffed Mini Bell Peppers with herbed ricotta (gf)

Roasted Pumpkin and Feta Tartlets

Seafood

Smoked Salmon Blini with dill cream and salmon caviar

Prawn Cocktail Spoons with avocado and lime (gf, df)

Tuna Tartare on crispy wonton with soy and ginger dressing (df)

Ceviche Cups with white fish, coriander, and chilli (gf, df)

Meat

Prosciutto-Wrapped Asparagus with parmesan (gf)

Beef Carpaccio on rye with horseradish cream

Chicken Caesar Bites with crispy bacon and parmesan

Duck Breast with plum sauce on brioche

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AIS Canapé Selection

(Minimum of 20 guests. Alternate serve \$5pp)

Hot Canapés

Vegan

- Mushroom Arancini with truffle oil
- Mini Vegetable Spring Rolls with sweet chili dipping sauce (gf)
- Grilled Eggplant Roulades with tomato and olive tapenade (gf)
- Stuffed pumpkin flowers with diced pumpkin and onion, cumin, coated in tempura batter

Vegetarian

- Spinach and Feta Triangles
- Mini Caprese Pizza Bites with mozzarella and basil
- Halloumi Skewers with honey and sesame
- Mac and Cheese Bites with a parmesan crust

Seafood

- Salt and Pepper Calamari with aioli (df)
- Crab Cakes with lime aioli (gf, df)
- Grilled Prawn Skewers with garlic and lemon (gf, df)
- Seared Scallops with cauliflower purée and pancetta (gf, df)

Meat

- Mini Beef Wellingtons with mushroom duxelles
- Peri Peri chicken skewers (df)
- Lamb Kofta Bites with tzatziki (gf)
- Chorizo and Potato Croquettes

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AIS Canapé Selection

(Minimum of 20 guests. Alternate serve \$5pp)

Substantial Canapés

Vegan

- Falafel Wraps with tahini and fresh salad (df)
- Coconut Curry Noodles with tofu and vegetables (gf, df)

Vegetarian

- Wild Mushroom Risotto Cups (gf)
- Vegan Sticky Tofu Bao Bun (df)

Seafood

- Fish Tacos with slaw and lime crema
- Paella Bites with prawns and chorizo

Meat

- Pulled Pork Sliders with apple slaw.
- Beef Sliders with cheddar and pickle
- Chicken Parmigiana Roll – classic crumbed chicken fillet with tomato sauce and melted mozzarella on a crusty roll

Dessert Canapés

- Mini Lemon Meringue Tarts.
- Chocolate and Raspberry Brownie Bites.
- Tiramisu Bites
- Passionfruit Cheesecake Shots.
- Mini Berry Pavlova
- Mini Profiteroles
- Fruit Skewers

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Beverage Packages

Classic

- 1 hour package / \$40 per person
- 2 hour package / \$45 per person
- 3 hour package / \$50 per person
- 4 hour package / \$55 per person
- 5 hour package / \$60 per person

Local

- 1 hour package / \$55 per person
- 2 hour package / \$60 per person
- 3 hour package / \$65 per person
- 4 hour package / \$70 per person
- 5 hour package / \$75 per person

National

- 1 hour package / \$70 per person
- 2 hour package / \$75 per person
- 3 hour package / \$80 per person
- 4 hour package / \$85 per person
- 5 hour package / \$90 per person

Beverage Packages

Classic

Sparkling

Here & Now ‘Brut Cuvee’ Sparkling, NSW

White Wine

Here & Now Sauvignon Blanc, NSW

Red Wine

Here & Now Cabernet Merlot, NSW

Beer & Cider

- James Boags Light, TAS
- Heineken Lager, NED

Non-Alcoholic

- Lyres Classico Sparkling, AUS
- BentSpoke Non Alc IPA, ACT
- Juice, soft drinks & chilled water

Optional Extras

- Glass of G.H. Mumm ‘Grand Cordon’ Champagne / \$25 per person
- Welcome Cocktail / \$18 per person

Beverage Packages

Local

Sparkling

Lark Hill Blanc de Blanc, Canberra District, NSW

White Wine & Rosé

Choose two

Lark Hill 'Regional Series' Riesling, Canberra District, NSW

Eden Road Pinot Gris, Canberra District, NSW

Nick O'Leary Chardonnay, Tumbarumba, NSW

Nick Spencer, Hilltops, NSW

Red Wine

Choose two

Nick O'Leary Shiraz, Canberra District, ACT

Lark Hill Regional Pinot Noir, Canberra District, NSW

Nick Spencer Light Dry Red, Gundagai, NSW

Lark Hill Sangiovese, Bungendore, NSW

Beer & Cider

Bentspoke Easy Cleansing Ale, ACT

James Squire Cider, NSW

Non-Alcoholic

BentSpoke Non Alc IPA, ACT

Juice, soft drinks & chilled water

Optional Extras

Glass of G.H. Mumm 'Grand Cordon' Champagne / \$25 per person

Welcome Cocktail / \$18 per person

Beverage Packages

National

Sparkling

MummXTasmania 'Brut Prestige Sparkling' TAS

White Wine & Rosé

Choose two

Philip Shaw 'No.19' Sauvignon Blanc, Orange, NSW

Handpicked Pinot Gris, Mornington Peninsula, VIC

Orlando 'Hilary' Chardonnay, Adelaide Hills, SA

Cullen 'Dancing in the Moonlight' Margaret River, WA

Red Wine

Choose two

Josef Chromy 'Pepik' Pinot Noir, TAS

Hentley Farm 'Estate' Shiraz, Barossa Valley, SA

Amelia Park Cabernet Sauvignon Merlot, Margaret River, WA

Beer & Cider

Choose two full strength beers

James Boags Light, TAS

Bentspoke Easy Cleansing Ale, ACT

Bentspoke Crankshaft IPA, ACT

Stone & Wood Pacific Ale, NSW

Young Henrys Newtowner Ale, NSW

Hills Apple Cider, SA

Non-Alcoholic

Lyres Classico Sparkling, AUS

BentSpoke Non Alc IPA, ACT

Optional Extras

Glass of G.H. Mumm 'Grand Cordon' Champagne / \$25 per person

Welcome Cocktail / \$18 per person



Terms and Conditions

Trippas White Group (TWG) are committed to the success of your event and the satisfaction and wellbeing of your guests. Our catering services are hired under these terms and conditions and as described in relevant documentation. The payment by any party of any fees and charges for such catering services will be deemed an acknowledgment and acceptance by such party of these conditions.

1. Quotation

Written quotations will remain valid for ten [10] days from date of issue. At the time of quote an Estimated Total Cost will be provided which may also include facility hire and additional services provided by the AIS and/or TWG.

2. Confirmation of Booking

Confirmation of your event will be upon receipt of the signed terms and conditions and payment of the required deposit by the specified date. Failure to do so may result in the Caterer cancelling catering services for the event.

3. Confirmation of Guaranteed Guest Numbers

Approximate attendance numbers for event and menu selection are required three months (91 days) prior to event – at this time an Estimated Total Cost will be the minimum spend guaranteed by the client. Should an event be booked within a 91 day period, approximate numbers and menu selection must be advised immediately. The confirmation of FINAL chargeable numbers attending your event and all DIETARY REQUIREMENTS must be advised no later than 12 noon, 14 DAYS prior to the event date. TWG cannot guarantee that event details not confirmed by this time or changed within 14 days prior to the event will be fulfilled. In the absence of written confirmation, the number taken from the most recent written catering request will be charged. The Caterer may accept up to a 10% increase in numbers 7 days prior to the event date from the previous final agreement.

4. Dietary Requirements

Dietary requirements must be provided no later than 12 noon, 7 DAYS prior to the event. If final dietary numbers may not be provided at this time the Caterer will endeavour to accommodate any requests however this may not be possible. The individual's name and table placement (where applicable) must also be referenced with their dietary requirements. Charges may apply.

5. Payment Terms

A deposit of 20% of the total quotation is required to confirm your event within fourteen [14] days of written confirmation. Where any third-party services are booked on your behalf, an additional deposit may be required at the discretion of the Caterer. Where applicable, the client agrees that final beverage consumption will be charged according to the Caterers consumption records and payment to be made within fourteen [14] working days post event.

6. Prices

Prices may be subject to change at the discretion of the Caterer. Clients will be informed of price changes prior to the event date. Prices quoted include GST unless otherwise specified.

7. Additional Beverages

The Client agrees that the person nominated as signatory on the event confirmation form may, on the event date, authorise the Caterer to supply beverages in addition to those specified in the event confirmation form and agrees to pay the charge levied by the Caterer in respect of any additional beverages upon completion of the event. The Client further agrees that the Caterer shall not be obliged to supply any such additional beverages unless the Caterer is satisfied that the supply of such beverages is authorised pursuant to this clause and complies with its obligation to the venue and the responsible service of alcohol.

8. Event Extension Charge

Extensions of event hours are available by prior arrangement. A fee of \$10.00 per person for your total confirmed number of guests per hour, or part thereof, is applicable for all extensions. This fee is in addition to any additional food & beverage (refer point 7).

9. Equipment Hire Charge

Equipment hire charges may apply for special catering requests. You will be informed of these charges during the quotation process and a final quotation will be provided within two (2) working days of receiving the final numbers confirmation.

10. Cover Charges and Staff Charges

All quotes include standard staffing levels to deliver your event: If additional staff are requested an appropriate charge will apply. If your guest numbers fall below the set minimum, staff charges will apply.

A minimum weekend cover charge may apply for an event held on a Saturday or Sunday and is based on a minimum of 10 guests.* A minimum public holiday cover charge may apply to events occurring on a public holidays and is based on a minimum of 10 guests.*

*Cover charges will be set within your initial event quotation.

11. Cancellation

All cancellations must be made in writing and will incur the following charges. Please note charges reflect holding a specific date for your event as well as produce, production and staffing costs: Cancellation more than 90 days prior to the event date, the deposit will not be refunded. Prior to 90 days the booking may be amended to a new reduced Estimated Total Cost however the difference between the revised amount and deposit will not be refunded. Cancellation 90-15 days [inclusive] prior to the event date, the deposit will not be refunded and in addition, the client shall pay a cancellation fee equivalent to the difference between 75% of the latest updated estimated total cost as at 90 days and the deposit paid by the client. Cancellation 14 days prior to the event date the cancellation fee will be 100% of the latest updated Estimated Total Cost as per the most recent event documentation minus the deposit paid.

12. Smoking at venue

Smoking is NOT permitted within the venue premises. Clients, their guests and staff may only use designated areas by AIS.

13. Responsible Service of Alcohol/Disorderly Conduct

The Caterer has a Responsible Service of Alcohol Policy: Alcohol may not be removed from designated area. Liquor will not be sold or supplied to a person less than 18 years of age. Proof of age must be provided on request. Licensee will not permit intoxication or any indecent, violent or quarrelsome behaviour on the licensed premises. Liquor will not be sold or supplied to any person who is at the time in a state of intoxication. Accordingly, patrons will be denied service if they are considered to be intoxicated and in accordance with the law, will be asked to leave the venue.

13. Responsible Service of Alcohol/Disorderly Conduct

The Caterer has a Responsible Service of Alcohol Policy: Alcohol may not be removed from designated area. Liquor will not be sold or supplied to a person less than 18 years of age. Proof of age must be provided on request. Licensee will not permit intoxication or any indecent, violent or quarrelsome behaviour on the licensed premises. Liquor will not be sold or supplied to any person who is at the time in a state of intoxication. Accordingly, patrons will be denied service if they are considered to be intoxicated and in accordance with the law, will be asked to leave the venue.

14. Insurance

The Caterer holds a Public Liability Insurance for a minimum level of cover per claim of \$20 million. The Caterer will take all necessary care, however accepts no responsibility for damage or loss of property left at the AIS Arena or AIS Campus prior to, during or after your event. You are financially responsible for any wilful damage and/or loss [including glass breakages over 6 pieces] sustained by you and your guests during the event or for damage to and/or loss of, equipment hired by Caterer on your behalf.

Contact our Event Specialists

+61 2 6214 3565

asc.events@trippaswhitegroup.com.au



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