LOVE'S EXCUSE TO THROW A PARTY

WEDDINGS

TWIN TOWNS CONFERENCE & FUNCTION CENTRE

TWIN TOWNS CONFERENCE & FUNCTION CENTRE

THE SEBEL TWIN TOWNS

TWIN TOWNS CLUBS + RESORTS

mantra twin towns

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EVENTS EXCELLENCE

Twin Towns Conference & Function Centre is proud of its trusted reputation as the premier, weddings venue in the Gold Coast and Northern Rivers regions.

Rest assured, your experienced Wedding Co-ordinator will be there for you, every step of the way, to assist with planning your big day.

Explore our flexible wedding reception spaces with stunning ocean and harbour views and check out our luxury, onsite accommodation.

HOW WILL YOU TIE THE KNOT?

BAREFOOT ON A BEACH?
A ROMANTIC CHAPEL SURROUNDED BY FAMILY AND FRIENDS?

AND THEN...

After the 'I do's' are done, it's time to party. And it's not just any party. It's your wedding day.

The entire events team are here to make sure everything goes to plan, your guests eat, drink and be merry, and your wedding day is one you'll hold close to your heart forever.

Beautiful romantic settings for ceremonies and photographs surround, with stunning Southern Gold Coast beaches and the picture-perfect boat harbour just a short stroll from the venue.

Twin Towns offers a range of modern rooms and spaces where you and your guests can celebrate your special day. Most have ocean and harbour views by day or twinkling star-filled skies by night.

Whether you'd love to share a big and bold family banquet or a candlelit formal dinner with lashings of elegance, we have the perfect place where you can do just that.

Share your dreams with us and let's begin the journey to make those dreams come true.

After that, happily ever after begins. Then, it's all up to the two of you.

SUNSHINY DAYS, STARRY NIGHTS

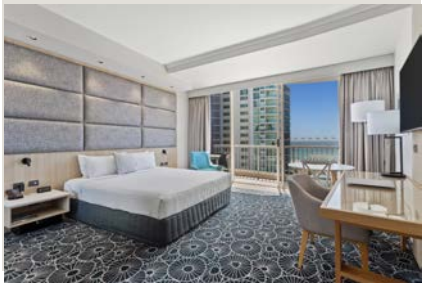
Twin Towns combines location, stylishly appointed event space, elegant decor, panoramic ocean and harbour views, onsite luxury accommodation and multi-award-winning chefs and events team.

Everything you need to create the complete wedding experience is all under one roof.

Guests can relax and mingle at one of Twin Towns many bars and lounges while the wedding party takes time out for photos. Sunset drinks on the Harbour Terrace Balcony overlooking the boat harbour is a perfect option.

There is also a range of restaurants and bars at Twin Towns where you can get together for rehearsal dinners and catch-ups in the lead-up to your big day.

Staying onsite at The Sebel Twin Towns ensures a stress-free experience for you and your guests. Everyone can take all the time they need to get ready in their own room or apartment. Share the love and organise this for family and friends. We can help!



THE CHOICES ARE IMPRESSIVE

Ocean and harbour views, elegant, contemporary design, and so much more. Discover why Twin Towns offers more than any other wedding venue.

Like onsite accommodation at The Sebel Twin Towns, just footsteps away from your reception. Award-winning banquet chefs who can design and create your menu. A weddings team that is determined to make your day simply perfect in every possible way.

And an exceptional range of beautiful rooms and spaces for you to choose from.

WEDDING SPACES

HORIZONS

Sleek modern décor with curtained backdrop and full service bar with guest access to a balcony overlooking the harbour and ocean. Horizons can accommodate 110 guests banquet style.

BAY

Floor to ceiling glass delivers stunning views of the harbour and ocean. This room can accommodate up to 120 guests for a gala banquet.

RIVER

This spacious, sought-after room with ocean views accommodates up to 160 banquet style, perfect for a large, sit-down affair.

BORDER & WHARF

For small, intimate weddings, seating up to 40 people.

VISIONS

Stylish bar, ample natural lighting and access to a garden courtyard and water feature. Visions accommodates 160 guests for a gala wedding banquet style.

ROOM	AREA SQ. M	BANQUET	ROOM HIRE
Horizons	270	110	$1,500
River	270	160	$1,500
Bay	200	120	$1,300
Border	68	40	$600
Wharf	72	40	$600
Visions	390	160	$1,200

THE PERFECT WEDDING DAY UNFOLDS

7AM I'm awake! It's my wedding day? Peeked through the curtains in my room at the resort. Blue skies, sunshine. Yessss! What better way to kickstart the day than a swim in the ocean. Who's up?

8AM Sandy feet, coffee on the balcony and conversation. It's peaceful and the air is filled with anticipation. This is it. My wedding day has finally arrived.

9AM Downstairs we go to the hairdresser – everything is all onsite at The Sebel. Spending a few days at the resort was a great idea.

11AM Back to the room for champagne and canapes. Thanks for organising, Twin Towns. My hands are shaking. Having my bridesmaids here with me is amazing. We laugh, we cry. Where would I be without them.

12PM Mum and dad have arrived and they're staying on the same floor. I so need my mum today. She'll make sure everything is perfect because that's what she does best. I love her so much.

1PM Bouquets have arrived and so has lunch. Twin Towns thought of everything. The girls are stuffing more sandwiches on my plate. Our make-up artists are here. One for each bridesmaid, and me of course.

2PM We're ready. I look in the mirror and can't believe that beautiful bride is me. It's me. There's a knock at the door and I hear the girls giggling. It's the photographer.

3PM Just had a call from reception. Wedding cars are here. Signing off for a while as I have something very important to do. I'm getting married!

7PM I'm married! Wedding photos will be amazing - first the beach, then the boat harbour. How cool is this. I was able to slip back to the room with the girls and fix my make-up before making my grand entrance at the reception with my new husband. Take a breath. The best is yet to come.

11PM What a night! Food, venue, music, staff, everything was just perfect. Now, it's time for a quiet champagne on the balcony and recap the day with my husband. My husband. Has a nice ring to it, don't you think? So romantic looking out at the ocean, and the stars. It's so peaceful. Sweet dreams.

FAMOUS FOR FOOD

Twin Towns chefs are the best in the business.

They know what it takes to wow a crowd with a spectacular menu and jaw-dropping presentation and plating. They're flexible too. Whatever your heart desires, tell them about it. They'll do their best to make it happen.

If you or any of your guests have special dietary requirements, let your Wedding Co-ordinator know in advance. Additional charges may apply. Chefs are happy to adapt or add a special dish to the menu to ensure everyone is happy when the food arrives.

Affordable beverage packages are also available. Inclusions are clear and simple, no hidden costs, and if you would like to set a limit on drinks costs, just let us know.

BANQUET

CANAPES

(Served in conjunction with a set menu or buffet)
Min 30 guests | P.O.A*

1/2 HOUR	1 HOUR	2 HOURS
choose three items	choose five items	choose seven items

COLD

- Japanese beef salad, sesame
- Vermicelli noodle salad
- Assorted sushi, wasabi, mayo
- Pumpkin, caramelised onion and goats cheese tartlet (V)

OYSTERS

- Oyster, natural, lemon (A)
- Oyster, vodka, chili, lime (A)
- Oyster, champagne mignonette (A)

HOT

- Sumac salt and pepper squid, garlic aioli (I)
- Portuguese barbeque chicken skewers, peri-peri sauce
- Pumpkin, spinach and hummus tartlet (V/VGN)
- Spiced wagyu and spinach sausage rolls
- Vegetarian quiche (V)
- Assorted mini pies, tomato relish
- Coconut prawns, curry mango mayo (I)
- Asian vegetable spring rolls, plum sauce (V)
- Moroccan roasted vegetable filo, chermoula sauce (V)
- Lamb kofta, tzatziki
- Wagyu beef slider, tasty cheese, tomato relish
- Paprika grilled chicken slider, Asian slaw, mayo
- Mushroom falafel slider, charred vegetable relish (V)
- Herbed crusted garlic butter jacket potatoes (V)

* Price includes Gluten Free, Dairy Free, Vegetarian and Vegan options; other specific dietary requirements incur an additional charge of $5 per person.

GRAZING MEZZE TABLE

(Served in conjunction with a set menu or buffet)

Includes chef's selection of deli meats, cheese, olives, dips, char-grilled vegetables, breads, crackers, nuts, fruit

PLATTERS

Vegetable crudités, duo of dips, lavash (V)

Three cheese plate, dried fruit, quince paste, crackers (V)

Turkish bread with trio of dips (V)

Mediterranean style with two cold meats, toasted ciabatta, olives, marinated peppers, grissini, cheese

SET MENU

Min 30 guests | P.O.A*

2 COURSE 3 COURSE

ENTREE

COLD

- Local king prawn (A) cocktail, avocado puree, caviar (M) tartare (GF/DF)
- Portuguese barbeque chicken salad, tomato pineapple chili salsa, peri peri
- Grilled miso marinated beef, Japanese daikon cucumber salad (GF/DF)
- Smoked salmon salad, goats cheese, watercress, pickled radish, spicy remoulade (GF/I)
- Crisp romaine tossed in robust Caesar dressing, topped with herbed croutons, parmesan cheese; add chicken, smoked salmon (I) or serrano

HOT

- Pan seared potato gnocchi, charred corn, asparagus, zucchini, peas, parmesan, lemon thyme (V)
- Chermoula chicken, green olives, preserved lemon couscous, minted yoghurt smear
- Twice cooked carraway spiced pork belly, roasted baby beets, carrot puree, micro salad
- Semi dried tomato, pistachio and saffron arancini (V)
- Local seafood (M) chowder, charred ciabatta
- Spiced lamb kofta, pickled red onion, pistachio and bocconcini salad

MAIN

- Porcini spiced chicken breast, braised cabbage, pancetta, fried sage and truffle jus
- Fennel tarragon infused spiced pork cutlet, confit shallots, pumpkin puree, candied apple jus
- Canadian maple mustard grilled salmon (I), minted pea puree, parmesan crusted potato pavé
- Chargrilled pasture fed rib eye, creamy potato bake, buttered mushrooms, honey infused carrots, jus
- Red wine rosemary braised beef cheeks, Paris smashed potato, green beans, citrus and thyme curd
- Rosemary infused lamb shank, garlic mashed potato, grilled zucchini
- Grilled barramundi (I), potato gratin, blistered heirloom tomato, lemon butter reduction
- Herb crusted risotto, chargrilled root vegetables, parsnip puree (V/VGN)

* Price includes Gluten Free, Dairy Free, Vegetarian and Vegan options; other specific dietary requirements incur an additional charge of $5 per person.

SET MENU
continued

DESSERT

- Spiced poached pear with white chocolate and vanilla bean panna cotta
- Sticky date pudding, butterscotch sauce, vanilla bean ice-cream
- Variety of baked or set cheesecake, berry coulis, double cream
- Italian tiramisu, macadamia ice-cream, espresso anglaise
- Rhubarb and apple tart, vanilla bean ice-cream, custard
- Individual pavlova, balsamic peppered berry compote, Chantilly cream (GF)
- Citrus tart, torched meringue, vanilla bean ice-cream
- Locally sourced tropical fruit salad, blueberry coulis, mango sorbet (VGN)

EXTRAS

Prices below are per person

- Three cheese platter, blue vein, brie, cheddar, quince paste, lavash, dried fruit (Platters served to each table)
- Twin Towns house selection of filtered coffee and gourmet teas

YOUR WEDDING CAKE

A wedding cake, provided by you, will be cut by our Banquet Chef and served with whipped cream and strawberries.

Prices below are per person

- Served buffet style on platters
- Served individually to each guest

BUFFET

Min 30 guests | P.O.A*

STANDARD	DELUXE	PREMIUM
choose two main courses	choose three main courses	choose four main courses

- Stone-baked artisan breads
- Four chef-crafted salads to complement your mains
- Rosemary and sea salt roasted potato
- Brown sugar roasted pumpkin
- Steamed seasonal vegetables
- Complementary condiments

MAIN

- Mustard and pepper crusted beef sirloin
- Honey glazed leg ham
- Roast chicken, lemon, oregano
- Roast pork leg, crackling, apple sauce
- Oven-baked barramundi (I), wilted spinach, lemon myrtle hollandaise
- Lasagne – beef, vegetarian or vegan (V/VGN available)
- Caramelised gnocchi, roasted butternut pumpkin, house made pesto, spinach and hazelnut (GF/VGN)
- Spinach and ricotta cannelloni, tomato and eggplant ragout (V)
- Moroccan chicken, green olives, preserved lemon
- Wok-fried vegetables, chilli plum sauce, rice (V/VGN)
- Thai beef Massaman curry, sweet potato, peanuts, rice
- Indian butter chicken curry, rice

DESSERT

Served with Chantilly cream

- Chef's selection of gourmet desserts
- Chef's own creation of Sticky Date Pudding and Apple Crumble

Twin Towns house selection of filtered coffee and gourmet teas included

* Price includes Gluten Free, Dairy Free, Vegetarian and Vegan options; other specific dietary requirements incur an additional charge of $5 per person.

CHILDREN'S MENU

CHILDREN'S MEALS INCLUDE ICE-CREAM & TOPPING

P.O.A per child*

A range of children's meals can be served at your function, wedding or event at Twin Towns.

We recommend children's meals are served at the same time as adult entrées. These meals are only available for children aged 12 years and under.

- Battered flathead (I) with chips, lemon, tartare
- Macaroni & cheese, side salad (V)
- Pizza with ham, cheese, pineapple
- Cheeseburger, fries
- Spaghetti bolognaise, shaved parmesan
- Crumbed chicken fingers, French fries

* Price includes Gluten Free, Dairy Free, Vegetarian and Vegan options; other specific dietary requirements incur an additional charge of $5 per person.

Disclaimer: A 15% surcharge applies on Sundays and public holidays.
Whilst we endeavour to accommodate special dietary requests for customers with food allergies or intolerances, we cannot guarantee completely allergy-free meals. This is due to the potential of trace allergens within the working environment and supplied ingredients.
ALL DISHES: (GF) GLUTEN FREE, (V) VEGETARIAN, (VGN) VEGAN, (DF) DAIRY FREE
SEAFOOD: (A) AUSTRALIAN, (I) INTERNATIONAL, (M) MIX

BEVERAGE LIST

SPARKLING WINES

Bottle

- Até Brut NV, South Eastern Australia
- Garfish Prosecco, South Eastern Australia

WHITE WINES

SAUVIGNON BLANC

- Shell Bay, SA
- Lost Turtle, Marlborough, NZ

CHARDONNAY

- Black Pearl, South Eastern Australia

OTHER WHITE VARIETALS

- Black Pearl Semillon Sav Blanc, South Eastern Australia
- Brown Brothers 'Moonstruck' Moscato, King Valley, VIC
- Brown Brothers 'Moonstruck' Pinot Grigio, King Valley, VIC

RED WINES

SHIRAZ

- Grigori Vintners, South Eastern Australia

MERLOT

- Kings Roar, South Eastern Australia

CABERNET & BLENDS

- Black Pearl, Cabernet Merlot, South Eastern Australia
- Shell Bay, Cabernet Sauvignon, South Eastern Australia

PINOT NOIR

- Wicked Thorn, Grampians, VIC

ROSÉ

- Stonefish, Margaret River, WA

DRAUGHT BEER 425ML

- Tooheys New
- VB
- XXXX Gold
- James Squire 150 Lashes Pale Ale
- Stone & Wood Pacific Ale
- James Squire Alcoholic Ginger Beer

*Draught beer only available in Horizons & Events Bars (Level 3)

PACKAGED BEER

- Tooheys Extra Dry
- Tooheys New
- Tooheys Old
- VB
- XXXX Gold
- James Boag's Premium Light
- Heineken Zero
- Hahn Super Dry Gluten Free
- Great Northern Super Crisp
- Great Northern Original
- Corona

*Only available for selection if not available in Draught

PACKAGED CIDER

- 5 Seeds Original

RTDS

- Canadian Club & Dry
- Smirnoff Ice Red
- Bundy & Cola
- Jim Beam & Cola
- Hard Rated Alcoholic Lemon

BASIC SPIRIT (30ml)

excluding additive

- Bacardi Rum, Bundaberg Rum, Gordon's Gin, Jim Beam Bourbon, Johnnie Walker Scotch & Smirnoff Vodka

*Other spirits available on request

NON-ALCOHOLIC

POST MIX

- Glass (285ml)
- Jugs (1140ml)

JUICE

- Glass (285ml)
- Jugs (1140ml)

PACKAGED NON-ALCOHOLIC

- Coke
- Cool Ridge Still Water 600ml
- Pepsi Max
- StrangeLove Sparkling Mineral Water
- Ginger Beer

ADD ON MENU AVAILABLE ON REQUEST

BEVERAGE PACKAGES

Prices are per person

CLASSIC PACKAGE

2 HOURS **3 HOURS** **4 HOURS**

Min 30 guests | P.O.A*

DRAUGHT BEER

- Tooheys New
- XXXX Gold
- VB

*Draught beer only available in Horizons & Events Bars (Level 3)

PACKAGED BEER

- James Boag's Premium Light
- Tooheys Old

WINES

SPARKLING WINE

- Ate Brut NV, South Eastern Australia

WHITE WINES

- Black Pearl Semillon Sauvignon Blanc, South Eastern Australia

RED WINES

- Black Pearl Cabernet Merlot, South Eastern Australia

Assorted post mix soft drinks included (excludes packaged soft drinks)

PREMIUM PACKAGE

2 HOURS **3 HOURS** **4 HOURS**

Min 30 guests | Prices are per person*

DRAUGHT BEER

- Tooheys New
- XXXX Gold
- Stone & Wood Pacific Ale
- James Squire 150 Lashes Pale Ale
- VB

*Draught beer only available in Horizons & Events Bars (Level 3)

PACKAGED BEER (choose 3)*

- Tooheys Extra Dry
- Hahn Super Dry Gluten Free
- Hahn Super Dry 3.5
- Great Northern Super Crisp
- Tooheys Old
- Heineken Zero
- James Boag's Premium Light

CIDER

- 5 Seeds Original

WINES (choose 5)

SPARKLING WINE

- Stonefish Platinum Chardonnay Pinot Noir Brut, SA

WHITE WINES

- Shell Bay Sauvignon Blanc, South Eastern Australia
- Stonefish Chardonnay, Margaret River, WA
- Brown Brothers Moonstruck Pinot Grigio, King Valley, VIC
- Brown Brothers Moonstruck Moscato, King Valley, VIC

RED WINES

- Stonefish Rose, Margaret River, WA
- Kings Roar Merlot, South Eastern Australia
- Grigori Vintners Shiraz, South Eastern Australia
- Shell Bay Cabernet Sauvignon, South Eastern Australia

Assorted Schweppes soft drinks included

LUXURY PACKAGE

2 HOURS 3 HOURS 4 HOURS

Min 30 guests | Prices are per person*

DRAUGHT BEER

- Tooheys New
- XXXX Gold
- Stone & Wood Pacific Ale
- James Squire 150 Lashes Pale Ale
- VB
- James Squire Alcoholic Ginger Beer

*Draught beer only available in Horizons & Events Bars (Level 3)

PACKAGED BEER (choose 4)*

- Asahi
- Corona
- Stone & Wood Pacific Ale
- Crown Lager
- Peroni Nastro Azzurro
- Great Northern Original
- Tooheys Old
- James Boag's Premium Light

*Only available for selection if not available in Draught

CIDER

- 5 Seeds Original

Assorted Schweppes soft drinks included

WINES (choose 5)

SPARKLING WINE

- Chandon Brut, Yarra Valley VIC
- Garfish Prosecco, SA

WHITE WINES

- Rockbare Riesling, Clare Valley, SA
- Lost Turtle Sauvignon Blanc, Marlborough, NZ
- Shaw & Smith Sauvignon Blanc, Adelaide Hills, SA
- Big Buffalo Chardonnay, alifornia, USA
- Aquilani Pinot Grigio, ORGANIC, Sicily, Italy

RED WINES

- Dal Zotto Rosato Rose, King Valley, VIC
- Wicked Thorn Pinot Noir, Grampians, VIC
- Kings Roar Merlot, South Eastern Australia
- Stonefish Shiraz RESERVE, Barossa Valley, SA
- Wynn's Coonawarra Estate 'The Gables' Cabernet Sauvignon, Coonawarra, SA

If your event is being held in Stars or The Showroom an Event Co-ordinator will provide a separate menu and pricing.

BEVERAGE PACKAGE UPGRADES

An upgrade can be added to any beverage package for an additional cost per person.

Add Spirits P.O.A*

- Smirnoff Vodka
- Bundaberg Rum
- Bacardi White Rum
- Jim Beam Bourbon
- Johnnie Walker Red Scotch
- Gordon's Gin

Twin Towns promotes and supports drinking responsibly

AV PACKAGES

LEAVE IT TO THE EXPERTS

PRESENTER PACKAGE A

(includes 15 minutes tech support)

- Large format screen & LCD projector, VGA/HDMI cable or supporting connectors
- Handheld radio microphone
- Whiteboard and markers

PRESENTER PACKAGE B

(includes 15 minutes tech support)

- Large format screen & LCD projector, VGA/HDMI cable or supporting connectors
- Professional lectern & Shure lectern microphone
- PC audio in-house ceiling sound system
- Whiteboard and markers

AUDIO

Handheld radio microphone

PC audio via in-house ceiling speakers

VISION

Installed LCD projector + Large format projector screen

DANCE FLOOR

Installation

LIGHTING

A full range of lighting on request, including effect lighting, moving & non-moving lights
P.O.A

TERMS & CONDITIONS

Below are the general terms and conditions for our facilities that apply to all event bookings. If you have any questions, please ask one of our Events Team.

These terms and conditions set out the obligations of each party. It is essential that a personal or electronic appointment be made with a member of the Events Team to communicate and confirm the details of your function.

We look forward to working with you on your upcoming event.

1 BOOKINGS & PAYMENT

1.1 Initial Bookings

An initial inquiry must be confirmed as soon as possible and will be held for a maximum 14 days.

1.2 Confirmation and Deposit

Confirmation of the booking and payment of the deposit is required within 14 days of the initial inquiry to confirm a booking. The deposit required will depend on the nature of your function and will be at least the equal of the room hire charge. A higher deposit may be payable if your event requires us to enter into external arrangements on your behalf.

1.3 Final Attendance

Final charges will be based on the number of people attending the function or the minimum guaranteed number whichever is the greater. Final numbers are required no later than 7 days prior to your event.

1.4 Payment

Catering, entertainment, equipment, estimated bar usage and other associated costs are to be paid 7 days prior to your function. Final beverage and other outstanding costs are to be paid at the conclusion of the function. Cash or credit cards are acceptable.

1.5 Prices

Catering prices are current at the time of the quotation but may be subject to revision if the cost of providing the catering varies between the time of the quotation and the time of the function. If this occurs you will be provided with notice of the increase. Some items also become unavailable and may need to be substituted.

1.6 Surcharges

A surcharge will be applicable for events held on Sundays and Public Holidays. (The current surcharge is 15% of the final invoice.) The rate of surcharge for these days is 15% and will be notified to you at the time of confirmation of your booking.

2 MENU, FOOD & BEVERAGE

2.1 Menu

Menu and beverage selections must be confirmed at least 30 days prior to the function and will be the basis of the minimum guaranteed attendance numbers for your event. All food and beverage menus are subject to seasonal change. Should the menu and beverages selections not be provided within 14 days of the date of the event then we reserve the right to cancel your event which will result in the loss of any deposits made by you.

2.2 We will cater for dietary requirements where possible, however 30 days notice is essential and menu variations may incur additional charges. We are unable to guarantee supply of some dietary requirements and this will be advised by the Events Team should this situation arise.

Prices listed herein include Gluten Free, Dairy Free, Vegetarian and Vegan options. Other specific dietary requirements incur an additional charge of $5 per person per dish.

Whilst we endeavour to accommodate special dietary requests for customers with food allergies or intolerances, we cannot guarantee completely allergy-free meals. This is due to the potential of trace allergens within the working environment and supplied ingredients.

2.3 Food & Beverage

No food or beverage is to be brought onto the Club premises with the exception of festive cakes by prior arrangement with the Events Team. Instructions on storage, display and service of cakes are necessary. No liability is taken for cakes/food brought onto the premises. All food not consumed with the exception of festive cakes remains the property of the Club. In some cases special requests for catering will be sourced offsite. This is only permissible through approved suppliers to the Club, a list of which will be provided as the need occurs.

3 ENTERTAINMENT

Assistance with the organisation of entertainment for your event is available from the Events Team. All entertainment must be approved by the Venue. All entertainers must adhere to directives setting out volume levels and completion times.

Entertainment may not be offensive to any person or employee. The venue reserves the right to cease any entertainment which contravenes the requirements at our absolute discretion.

4 DECORATIONS

Decorations or pictures supplied by the hirer or the hirers agent must not be adhered to the walls and ceilings.

5 SUPPLIERS

All suppliers, decorators, corporate clients and entertainers must produce a certificate of currency for public liability insurance to the venue prior to the event.

6 EXTENDED HOURS

Additional labour or venue charges will apply if your event continues after the agreed completion time. Extended arrangements are at the discretion of Management at the time of the function and are also subject to licensing conditions.

7 SECURITY

Arrangements for special security can be made upon request and will attract an additional charge. Particular events may require specific security arrangements and are subject to associated charges. The Club reserves the right to make the decision on whether or not additional security is required. The Clubs also reserves the right without liability to exclude or eject any or all objectionable persons from the premises.

8 CLIENT RESPONSIBILITY

8.1 It is your responsibility to ensure that all attendees behave in an orderly manner during the event. Guests are expected to comply with the behavioural codes of the venue and licensing laws, such as Responsible Service of Alcohol, under which the venue operates.

8.2 Any damage to premises, persons or equipment as a result of disorderly conduct by guests at the event is the responsibility of the hirer.

8.3 All care but no responsibility will be taken in respect to damage or loss of goods left on the premises prior to, during or after the event. Appropriate insurance cover should be taken out at the discretion of the hirer to provide coverage in this instance.

8.4 Venue Management will, at our absolute discretion, take all reasonable actions to ensure the conduct of your event is within acceptable standards, in accordance with the relevant laws and is a safe, harmonious and enjoyable event.

9 ADVERTISING

All advertising and signage is subject to the prior approval of Venue Management. Prior written permission is required to use the Club's name and/or logo in print and/or audio visual display. All proposed artwork must be approved by the Club's management prior to publication. Approval may be withheld at the absolute discretion of Venue Management and entering into an agreement to hire does not create a right to use the Venues intellectual property.

10 CANCELLATIONS

Cancellations of function rooms by you must be advised in writing. If the event is cancelled with less than 60 days' notice, deposits will be refunded only if the function room is resold. When bookings are cancelled within 30 days of the event, 50% of the deposit will be refunded should the room be subsequently resold at an equal or higher fee. The full deposit will be retained in lieu of costs incurred for cancellation notice of 14 days or less.

11 PRIVACY

The venue privacy policy is available at www.twintowns.com.au.

12 RESORT ACCOMMODATION

Conveniently located, adjacent to Twin Towns Club is the deluxe, The Sebel Twin Towns Resort, featuring stylish appointed hotel rooms and a myriad of apartment choices. Your event co-ordinator would be pleased to offer attractive and affordable accommodation options, when booking your next event at Twin Towns Club.

13 ENTRY TO TWIN TOWNS SERVICES CLUB

Please remind guests that entrance to the Club is subject to relevant state legislation. Guests who are not financial members of Twin Towns Services Club must produce photographic identification and sign into the Club as a visitor. Guests who live within a 5 kilometre radius of the venue being attended must be the guest of a member to use the Club's facilities. Children must be accompanied by a responsible adult at all times.

Please consider our local residents when leaving the premises.

I HEREBY ACCEPT THE TERMS AND CONDITIONS

NAME / COMPANY NAME

DATE

SIGNATURE

TWIN TOWNS
CONFERENCE
& FUNCTION
CENTRE

Email events@twintowns.com.au | **Phone** 1800 015 015 | **Visit** Wharf Street, Tweed Heads, NSW, 2485

www.**twintowns**.com.au/cfc