

SOCIAL

FIVE KNOTS

TAMAKI YACHT CLUB

Tamaki Yacht Club
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Mission Bay
Auckland

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FIVEKNOTS.CO.NZ



Located in the quiet, picturesque and central location of Mission Bay, Five Knots is the complete package when planning your next conference or meeting.

Only a short 10-minute drive from Auckland CBD, Five Knots is home to two neutral and light-filled spaces that can be tailored to suit your desired outcomes.

Hosting your next event at Five Knots guarantees you;

Complimentary on-site car parking & complimentary Wi-Fi
Curated menus full of fresh, seasonal produce
A full liquor licence

ROOM HIRE

Half day	4 hours maximum	\$450
Full day	Until 5.00pm	\$600
Evenings Sun-Thur	From 6.30pm – late	\$650
Evenings Fri/Sat	From 6.30pm – late	\$750

Room hire includes, staff, set up, cleaning, furniture, dinnerware, glassware and linen in your choice of black or white.

	COCKTAIL	BANQUET	ROUND TABLES
Five Knots Room	190	120	120
Commodores Room	120	70	70

ADDITIONAL OPTIONS *All charges from:*

+ Data projector	\$190
+ Pull up screen	\$30
+ Handheld wireless microphone	\$50
+ Commodores Lounge dance floor	\$200
+ PA system	\$210
+ Fairy lights	\$200
+ Chair covers + sashes (per chair)	\$8.5
+ Security (per hour/per guard)	\$40

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BREAKFAST

EASY GOING ————— \$21.0pp

- + Bakers selection of the day
- + Petit croissants & preserves
- + Mini Danish pastries
- + Freshly cut fruits
- + Freshly squeezed orange juice
- + Tea & coffee

PICK ME UP ————— \$25.0pp

- + Scrambled or poached eggs
- + Crispy bacon
- + Balsamic roasted tomatoes
- + Grilled field mushrooms
- + Gourmet hash browns
- + Breakfast sausages
- + Baker's basket (includes gf)
- + Selection of preserves
- + Tea & coffee

BALANCE BREAKFAST ————— \$27.0pp (FLOATING BUFFET OR GRAZING STATION)

- + Berrylicious or passionate mango smoothie (v) (gf) (vg)
- + Homemade muesli w chia seeds & apple-sultana compote, served w Greek style yoghurt (gf) (v)
- + Avocado smash & baby cress served w seed crackers (v) (gf)
- + Breakfast salad
- + Fruit basket
- + Baker's basket (includes gf)
- + Selection of preserves
- + Crunchy peanut butter
- + Tea & coffee

Add the following items \$3.5 ea

- + Fresh fruit
- + Sweet or savoury muffin of the day
- + Hot porridge
- + Bircher muesli
- + Mini croissants (select 1)
 - Smoked salmon, cream cheese & capers
 - Crisp pancetta, scrambled egg & hollandaise
 - Tomato, baked ricotta & basil
 - Ham, poached egg & chive

MORNING + AFTERNOON TEA

TEA & COFFEE ————— \$4.5pp

TEA & COFFEE WITH
TWO BITES ————— \$10.5pp

Additional sweet or savoury bite \$4.0pp

Dietary requirements surcharge \$2.0per item



SWEET BITES

- + ANZAC cookies
- + Petit Danishes
- + Fresh fruit skewers w passionfruit glaze (vg) (gf)
- + Bliss bites - goji & nut or apricot & macadamia (gf) (df)
- + Macadamia & white chocolate cookies

MUFFINS

- + Lemon curd & poppy seed
- + Blueberry & cream cheese
- + Apple & oat crumble

SCONES

- + Devonshire w jam & Chantilly cream
- + Orange & date

FRIANDS

- + Raspberry (gf)
- + Blueberry (gf)
- + Lemon & sour cream (gf)

MINI CAKES

- + Carrot w cream cheese icing
- + Orange & almond (gf)
- + Old fashioned cheesecakes

SLICES

- + Raspberry & chocolate brownie
- + Salted caramel
- + Honey seed bar (df) (gf) (vg)
- + Russian fudge

SAVOURY BITES

- + Club sandwich, pinwheel selections
- + Homemade sausage rolls w tomato relish
- + Petit pies or quiches

SAVOURY MUFFINS

- + Chorizo, caramelised onion & feta
- + Pumpkin, pepita, cottage cheese & thyme (v)
- + Ham, cheddar & tomato
- + Spinach, pesto & pine nuts (v)

SCONES

- + Cheese & caramelised onion
- + Ham & cheese w tomato

PASTRIES

- + Olive-pesto & sundried tomato palmiers (v)
- + Slow roasted tomato & ricotta tarts (v)
- + Smoked salmon, crème fraiche & dill blini
- + Bacon & chorizo wraps
- + Spinach, feta & pine nut flaky pastry (v)

MINI CROISSANTS

- + Smoked chicken, brie & cranberry
- + Pickled spicy eggplant, feta, vine tomato & cress (v)
- + Ham & cheese

REWANA BREAD

- + Minced lamb
- + Sweet corn & melted cheese (v)



PLATTERS AND BOARDS

SUITABLE FOR UP TO
10 PEOPLE



GOURMET SANDWICH BOARD — \$44.5

SELECT 1 OPTION PER BOARD

- + Smoked salmon, avocado cream & cress roll
- + Lamb, mint & cream cheese
- + Cajun chicken, cos & tomato
- + Smashed egg, chives & cheddar

ANTIPASTO — \$40.0

- + Salami, chorizo, sundried tomatoes, stuffed peppadews, marinated vegetables, stuffed green olives, artichoke hearts, onion jam, feta, dukkah, flat bread w extra virgin olive oil

ARTISAN CHEESE — \$50.0

- + Gorgonzola style blue, Kaipara washed rind, aged cheddar, brie, crackers, toasted focaccia crisps, cheese straws, quince paste, seedless grapes

FRUIT — \$40.0

- + Selection of seasonal fruits w passionfruit glaze

SEAFOOD — \$55.0

- + Poached prawns, crumbed green lipped mussels, smoked salmon, salt & pepper calamari, ceviche salad

SLIDERS — \$45.0

SELECT 1 OPTION PER BOARD

- + Pulled pork & cilantro slaw
- + Meatballs w marinara sauce & mozzarella
- + Sweet potato w salad & spicy eggplant
- + Quinoa & feta falafels w beetroot relish (v) (gf)

DEHLI BOARD — \$45.0

- + Bhuja mix, vegetarian samosas, spring rolls w sweet chili sauce

ASIAN FUSION — \$40.0

- + Mini vegetarian spring rolls & samosas, pork & chive dumplings, prawn twisters, chicken meatballs w chilli soy dipping sauce

SWEET TREATS — \$45.0

SELECT 1 OPTION PER BOARD

- + Red velvet truffles w pistachio crumb
- + Chocolate nut fudge w flaked almond
- + Custard tarts w cinnamon dusting
- + Gluten free chocolate & mint truffles
- + Fruit skewers w passionfruit & yoghurt dip
- + Mini lemon meringue pie jars
- + Banana & chocolate wonton poppers
- + Black forest eclairs
- + Strawberry cheesecake w raspberry powder
- + Lemon cheesecake bites
- + Double chocolate brownie & strawberry skewers

AFTER PARTY SNACK BOARD — \$50.0

SELECT 1 OPTION PER BOARD

- + Lattice chips w garlic salt & aioli
- + Beer battered onion rings
- + Mac & cheese croquettes
- + Jalapeño popper corn fritters w harissa mayonnaise
- + Hand cut fries w tomato sauce
- + Seasoned wedges w bacon bits & cheese
- + Meat lovers pizza bites w BBQ sauce

SKEWERS — \$45.0

SELECT 1 OPTION PER BOARD

- + Lamb koftas w raita
- + Chicken tikka & w yoghurt
- + Mongolian beef w chilli jam
- + Spicy shrimp & chorizo w tartare sauce
- + Antipasto skewers w grilled peppers, eggplant & zucchini

HAM OR BEEF CARVERY — \$15.0PP

SERVED WITH

- + Seasonal garden salad
- + Fresh bread rolls
- + Condiments & sea salt butter

CANAPÈS

2 SELECTIONS	—————	\$10pp
3 SELECTIONS	—————	\$14pp
4 SELECTIONS	—————	\$18pp
5 SELECTIONS	—————	\$20pp



COLD

VESSELS

- + Ceviche salad w coconut cream & micro cilantro (gf)
- + Seared scallops w corn butter sauce & salsa Verde (gf)
- + Half shell Kilpatrick oysters (gf)

CROUTONS

- + Rare roast beef w horseradish cream
- + Rare lamb w mint & hazelnut pesto sauce
- + Slow roast duck breast w pineapple salsa & coriander
- + Sundried tomato, pesto, olive & feta (v)(vg)(gf)

BLINIS

- + Smoked salmon & cream cheese w dill & caviar
- + Charred chicken & sour cream w mango salsa
- + Prawn mousse & chives

SUSHI

- + Tuna, salmon or vegetarian w capsicum, cucumber, avocado & ricotta cheese
- + Teriyaki chicken
- + Vietnamese rice paper rolls (v)(vg)(gf)



HOT

BITES

- + Lemon & herb chicken bites (gf)
- + Harissa beef bites w raita (gf)
- + Moroccan lamb tzatziki (gf)
- + Arancini balls – mushroom or pumpkin (v)
- + Jalapeño corn poppers w harissa mayonnaise (v)
- + Crumbed wasabi mushroom w cream cheese & macadamia nut (v)
- + Quinoa & feta falafels w tzatziki (v)

SKEWERS

- + Moroccan chicken w raita (gf)
- + Spicy lamb kofta w tzatziki (gf)
- + Fillet mignon w béarnaise (gf)
- + Grilled fajita veggie w haloumi cheese (gf) (v)

DEEP FRIED

- + Tempura battered prawns w Asian dipping sauce (gf)
- + Crumbed prawns w sweet chilli sauce
- + Crispy wontons w chilli & soy dipping sauce – pork or chicken
- + Steamed pork buns w soy sauce
- + Mini spring rolls & samosa (v)
- + Tempura battered vegetable chilli dipping sauce (v) (vg) (gf)
- + Fish goujons w house made tartare sauce
- + Pane chicken tender w chilli jam & aioli dipping sauce

SLIDERS

- + Pulled pork & cilantro slaw
- + Meatballs w marinara sauce & mozzarella
- + Sweet potato w salad & spicy eggplant
- + Quinoa & feta falafels w beetroot relish (v) (gf)

TARTS

- + Roasted veggies w ricotta (v)
- + Sundried tomatoes w blue cheese (v)
- + Caramelised onion & feta (v)

SWEET

PASTRIES & CREAMS

- + Crème brûlée pots w raspberry compote
- + Chocolate dipped mini profiteroles
- + Lemon curd & meringue (df)
- + Coconut panna cotta pots (gf) (vg) (df)
- + Assorted macarons (gf)

CAKES/SLICES

- + Chocolate & raspberry brownie bites
- + Mini cookies & cream cheesecake
- + Petite pavlova w seasonal fruits & passionfruit glaze
- + Apple & date oats slice
- + Coconut & flaked almond caramel slice

TRUFFLES

- + White chocolate red velvet w pistachio crumb (v)
- + Coconut & chocolate w roasted coconut (v) (vg) (gf)
- + White chocolate & lemon w roasted macadamia (v) (vg) (gf)
- + Date & pistachio bliss balls (v) (vg) (gf)



LUNCH BUFFET MENU

—————\$55.0PP

TO START

- + Bread selection w olive oil & spreads

THE MAIN COURSE

SELECT 2

- + Grilled market fish
- + Charred Moroccan lamb & minted couscous
- + Spinach & grilled vege frittata (vg)(gf)
- + Char Siu chicken (gf)(df)

SALADS

SELECT 3

- + Fresh garden salad (vg)
- + Roast potato salad w seed mustard & garlic aioli (gf)(df)
- + Slow roast beetroot & feta served w baby rocket & balsamic honey dressing
- + Caesar salad w herb croutons
- + Tabbouleh salad w Italian parsley & sundried tomatoes (vg)(df)(gf)
- + Greek salad w olive & feta (gf)

DESSERTS

SELECT 3

- + Mini chocolate eclairs
- + Strawberry cheesecake bites
- + Red velvet truffles w pistachios crumbs
- + Petit lemon meringue tartlets
- + Chocolate & raspberry lamingtons serve w French vanilla ice cream
- + Baby double chocolate brownie
- + Tea & coffee to finish

BUFFET ONE

————— \$65.0pp

TO START

- + Bread selection w olive oil & spreads

THE MAIN COURSE

- + Herb crusted lamb rump served w minted couscous (gf)
- + Honey soy glazed chicken w toasted sesame (gf)
- + Teriyaki salmon slices (gf)
- + Gourmet roast baby potatoes (gf)

SALAD

- + Mixed lettuce, pomegranate & blue cheese w roasted honey walnuts (vg) (df) (gf)
- + Iceberg lettuce, shaved parmesan, fresh tomatoes w croutes & sweet mustard dressing (vg) (df) (gf)

DESSERT

- + White & dark chocolate eclairs
- + Mini crème brûlée pots
- + Lemon curd meringue tartlets
- + Tea & coffee

BUFFET TWO

————— \$75.0pp

TO START

- + Bread selection w olive oil & spreads

THE MAIN COURSE

- + Seafood platter w poached prawns, fresh oysters, smoked mussels, salt & pepper calamari, smoked salmon w lemon & capers
- + Slow roasted lamb shoulder w cinnamon & orange
- + Char siu chicken (gf) (df)
- + Gourmet baby potatoes w confit garlic & Italian parsley (gf) (df)
- + Honey roasted root vegetables w oregano (gf) (df)

SALAD

- + Roasted pumpkin & kumara, red onion dukkha salad w tahini dressing (gf) (df)
- + Mixed baby lettuce w garnish (gf) (df)
- + Tomato & cucumber w olives & mint (gf) (df)

DESSERT SELECT 3

- + Pavlova bites w passionfruit & vanilla bean cream
- + Chocolate dipped strawberries (seasonal)
- + Mini chocolate glazed profiteroles
- + Mini passionfruit cheesecake bites
- + Red velvet truffles w pistachio crumb
- + Raspberry lamingtons w Chantilly cream
- + Crème patisseries tartlet bites w candied nuts
- + Double chocolate brownie bites w raspberries
- + Pana cotta w coconut cream
- + Tea & coffee

TABLE BUFFET

————— \$75.0pp

SERVED TO THE TABLE ON PLATTERS & BOWLS

TO START

- Bread selection w olive oil & spreads

THE MAIN COURSE SELECT 2 FROM BUFFET MENU 1 & 2

SALAD SELECT 2 FROM BUFFET MENU 1 & 2

DESSERT SELECT 3 FROM BUFFET MENU 1 & 2



PLATED

SET MENU

PLEASE SELECT 2 OPTIONS PER COURSE (FROM THE MENUS ON THE FOLLOWING PAGE) FOR YOUR GUESTS TO CHOOSE FROM ON THE DAY

2 COURSES ————— \$70.0pp

3 COURSES ————— \$85.0pp

ALTERNATE DROP

PLEASE SELECT 2 ITEMS PER COURSE (FROM THE MENUS ON THE FOLLOWING PAGE). ALTERNATE DISHES ARE SERVED TO EVERY SECOND PER PERSON

2 COURSES ————— \$60.0pp

3 COURSES ————— \$75.0pp

BOTH PLATED MENUS SERVE TEA & COFFEE TO FINISH



ENTRÉES

- + Char seared tuna on mesclun w roasted pine nuts & tangy dressing (gf) (df)
- + Grilled lamb loin slices, spring roasted vegetable medley & Mediterranean tzatziki (gf) (df)
- + Beetroot cured salmon on baby cress & wasabi dressing (gf) (df)
- + Chicken or mushroom risotto w roast pumpkin, pine nuts, toasted capers & parmesan shavings
- + Tuscan roast chicken on crispy kumara rosti & baby cress w chilli jam dressing (gf) (df)
- + Thai style beef w chilli scented cucumber & cilantro salad (gf) (df)
- + Tea smoked venison carpaccio w baby cress, olive & feta salad (gf)
- + Seared scallops w corn butter & salsa Verde on baby cress (gf)
- + Deconstructed Caesar salad w southern style tempura chicken & baby cress (gf)
- + Spinach & ricotta tortellini, Roma tomato & basil salsa w shaved parmesan
- + Smoked duck breast on crispy w orange balsamic dressing & baby cress (gf) (df)
- + Poached prawn & avocado tower

MAINS

- + Twice cooked pork belly on champ mash and wilted greens finished w apple & bourbon jus (gf)
- + Rare lamb rump on garlic potato purée served w assorted greens & French herb dressing (gf)
- + Grilled market fish on garlic mash w wilted spinach & lemon hollandaise
- + Rack of lamb w parmesan herb crust, roast veg & rosemary jus (gf)
- + Spinach, feta & pine nut stuffed chicken breast wrapped in bacon w smoked corn & pea risotto & tamarillo hollandaise (gf)
- + Angus pure eye fillet, wilted spinach & potato gratin w madeira jus (gf)
- + Slow roasted lamb shank w kumara mash, greens & rosemary & kiwifruit dressing
- + Confit duck, herb rosti & wilted greens w orange reduction jus (df)
- + Kumara gnocchi w spinach pesto & cherry tomato (vg) (gf)
- + Lentil & quinoa meatballs w ratatouille sauce (vg) (gf) (df)
- + Beef Wellington w mushroom duxelle parsnip crisps, buttered greens & onion jus
- + Maryland chicken stuffed w garlic butter, sautéed green beans & asparagus w mushroom cream sauce

DESSERTS

- + Banana fudge cake w mascarpone & salted caramel sauce
- + Sticky date pudding w butterscotch sauce & vanilla bean ice cream
- + Chocolate marquise w berry compote & Chantilly cream
- + Chocolate trilogy w strawberry compote & vanilla bean ice cream
- + Lemon curd meringue w lemon lime sorbet
- + Banana spring roll w Baileys mascarpone & hokey pokey ice cream
- + Apple & rhubarb crumble w cinnamon cream
- + Chocolate cinnamon tart w cacao soil, mascarpone & coffee bean anglaise
- + Lemongrass panna cotta w macerated berries (df) (gf)
- + Berry & pretzel parfaits
- + Petit fours

BEVERAGES

WINE

CHAMPAGNE

	1/2 BTL	BTL
G.H. Mumm Cordon Rouge	49.5	99.0

SPARKLING

	FLUTE	BTL
Deutz Marlborough Cuvee		66.0
Brancott Estate Brut Cuvee	12.0	39.5
Brancott Estate Sparkling Rosé		39.5
Da Luca Prosecco		40.0

SAUVIGNON BLANC

	REG	LRG	BTL
Straw Island	8.7	13.5	39.0
Montana Festival Block	9.0	14.5	42.0
The Grayling	9.5	15.5	47.0
Babydoll	10.0	16.0	48.0
Mills Reef Estate			52.0
Babich Black Label			52.0

CHARDONNAY

Straw Island	8.7	13.5	39.0
Montana Festival Block	9.0	14.5	42.0
Babydoll	10.0	16.0	48.0
Square Mile	9.5	15.5	48.0
Matawhero Single Vineyard			58.0
Vidal Estate			50.0

PINOT GRIS

Straw Island	8.7	13.5	39.0
Montana Festival Block	9.0	14.5	42.0
Babydoll	10.0	16.0	48.0
The Grayling	9.5	15.5	46.0
Vidal Estate			50.0
Chard Farm Sur Lie			65.0

ROSÉ

Straw Island	8.7	13.5	39.0
Baby Doll	10.0	16.0	48.0
Villa Maria Cellar Selection	9.0	14.5	42.0
Man O' War Pinque			66.0
Rua			56.0

PINOT NOIR

Montana Festival Block	9.0	14.5	42.0
Babydoll	10.0	16.0	48.0
Left Field*			48.0
Gibbston Valley Gold River			65.0

MERLOT

	REG	LRG	BTL
Straw Island	8.7	13.5	39.0
Montana Festival Block	9.0	14.5	42.0
Tohu	10.0	16.0	48.0
Brookfields Burnfoot			52.0

OTHER REDS

Vidal Estate Merlot Cab Sauv	9.0	14.5	42.0
Barossa Valley Estate Cab Sauv			55.0
Jacob's Creek Reserve Shiraz	10.0	16.0	48.0
Mills Reef Estate Syrah	10.5	17.5	52.0
Brookfields Back Block Syrah			55.0

LOWER ALCOHOL

Peter Yealands Sauvignon Blanc 9%	9.0	14.5	42.0
Peter Yealands Pinot Gris 9%	9.0	14.5	42.0
Peter Yealands Merlot Rosé 9%	9.0	14.5	42.0

BEER

(PER BOTTLE) ————— from 8.5

Heineken
Tiger
Sol
Monteith's Black
Monteith's Original Ale
Monteith's Beacon Pilsner
Export Citrus
DB Export Gold
Tui Pale Ale
Tui Lager
Heineken Light 2.5%
Amstel Light

COCKTAILS ON TAP

————— from 12.0 ea

CIDER

(PER BOTTLE) ————— from 9.0

Rekorderlig Range
Monteith's Crushed Apple
Monteith's Crushed Pear
Monteith's Lightly Crushed Apple 2.8%

NON-ALCOHOLIC

Antipodes Still or Sparkling Water
Soft Drinks
Juices
Red Bull
Bundaberg Ginger Beer
Sparkling Grape Juice



BEVERAGE PACKAGES

	1 HR	2HR	3HR	4HR	5HR
SILVER	\$28	\$39	\$51	\$65	\$72
GOLD	\$32	\$43	\$58	\$71	\$84

SILVER PACKAGE

- + Da Luca Prosecco
- + Brancott Estate Brut Cuvee

WINE

- + Straw Island (Sauvignon Blanc, Chardonnay, Pinot Gris, Merlot)

BEER

- + Heineken, Amstel Light, Monteith's Original

NON-ALCOHOLIC

- + Juice, Soft Drinks

GOLD PACKAGE

- + Da Luca Prosecco
- + Brancott Estate Brut Cuvee

WINE

- + Festival Block (Sauvignon Blanc, Chardonnay, Pinot Gris, Merlot Cabernet Sauvignon)

BEER

- + Heineken, Tiger, Monteith's range, Amstel Light

NON-ALCOHOLIC

- + Juice, Soft Drinks

CONTRACT

Please ensure you have read and understand the terms and conditions outlined in the contract below. By signing this contract you are agreeing to the terms and conditions set out by Five Knots. I have read and agree to the Terms and Conditions below.

Name _____ Company Name _____

Email _____ Date _____

Phone _____ Signature _____

Address _____

Function Date _____ Start Time _____ Finish Time _____

Estimated Guest Numbers _____ Room Booked _____

CREDIT CARD DETAILS: (compulsory)

Name On Card _____

No. _____ Expiry Date ____ / ____

Charge Credit (tick box) Send Invoice (tick box)

Details For Invoice (if different to above) _____

DEPOSITS Subject to the provisions set out below a deposit of \$575 including GST is required to confirm the booking. The deposit amount will be charged to the credit card details provided on this form – unless Five Knots Management is advised otherwise. Five Knots has the right to charge the credit card provided for any outstanding invoices, loss or damages.

CONFIRMATION A booking is considered confirmed upon receipt of the specified deposit & a signed copy of the Five Knots Terms & Conditions. Initial confirmation deposit is payable within 7 days of the request. If the deposit is not received Five Knots reserves the right to cancel or resell the venue to another client. Where a function is postponed any deposits paid may be transferred to the new function date at the discretion of Five Knots.

GUARANTEED NUMBERS Minimum numbers for catering, seating and beverage required no less than 7 working days prior to your event. Numbers charged for will be the minimum advised numbers or the actual numbers on the day of the event, whichever is the greater.

FOOD AND BEVERAGE No food or beverages may be brought onto the premises by you or your guests unless the prior consent of management has been obtained. Any beverages in excess of amount pre-arranged with Five Knots must be secured & paid for with a valid credit card at the time or at the conclusion of your event. No persons under the age of 18 will be served alcohol. Strict terms and conditions apply to all beverage packages. Menus are subject to seasonal availability, change & minimum numbers.

PAYMENT DETAILS All pricing is inclusive of GST. All charges (including estimated liquor consumption) are required to be paid 7 days prior to the function. Any additional charges incurred are payable within 7 days of the event. All costs incurred by Five Knots in recovering any outstanding moneys due will be the responsibility of the client. Surcharges may apply for functions held on or which run into Public Holidays.

CANCELLATIONS In the event a function is cancelled deposits will be refunded &/or charged according to the following:

- + 6-12 MONTHS PRIOR: 100% refund
- + 3-6 MONTHS PRIOR: 50% refund
- + LESS THAN 3 MONTHS PRIOR: No refund will be given
- + LESS THAN 2 WEEKS PRIOR: The client shall pay the full room hire, full estimated food menu charges & 25% of the estimated value of the beverage consumption.

LOSS / DAMAGES Five Knots is not responsible for any loss or damage to any guests or client's property before, during or after the event. You agree

to indemnify Five Knots for any breakages, thefts, damages or extraordinary cleaning requirements caused by you, the attendees or subcontractors and shall pay those costs within 7 days of the event. Five Knots does not permit the use of glitter or confetti during any event.

HEALTH AND SAFETY Five Knots will ensure, so far as reasonably practicable the venue & the services we provide are safe & healthy for the user & their guests, when used for the purposes of entertainment & hospitality as set out in this agreement, however overall responsibility for the behaviour, safety & health of guests & contractors you engage remains the responsibility of you the user.

If you chose to use a contractor (for music, AV installations etc.) in the venue a contractor approval form must be completed & approved by the venue prior to any work taking place.

In accordance with the Health & Safety at Work Act 2015 & Barworks Health & Safety Policy all clients, visitors & contractors must follow all reasonable instructions and signs whilst on site, to ensure that their actions or inactions do not cause harm to themselves, other people or property.

Emergency exits are to be kept clear at all times. It is important you inform guests & any contractors of the location of emergency exits (a good way to do this is at the start of a presentation, speech etc.). If you hear the emergency alarm please leave the building via the nearest emergency exit and assemble at Enter Assembly point for specific venue & await further instructions.

HOST RESPONSIBILITY It is illegal in New Zealand to promote intoxication &/or allow intoxicated persons on the premises.

Five Knots are responsible for creating a safe environment which complies with the Sale & Supply of Alcohol Act 2012 or any subsequent applicable legislation, & stand to receive a large fine & suffer temporary licence suspension if found in breach of our legal responsibilities. Therefore all staff have been informed to follow the below policy:

1. To detect early signs of intoxication & encourage persons to consume water & food.
2. To inform the host of the function of such intoxicated persons.
3. To cease providing alcohol to such intoxicated persons.
4. To remove intoxicated persons from the premises.

We expect all our guests to conduct themselves in an orderly & proper manner at all times. If guests spoken to do not adhere to our requests, then we will ask & insist that they leave the premise immediately.

If, for any reason, Five Knots is unable to meet its obligations in respect of any bookings, we reserve the right to cancel any such booking without liability & will refund any deposits made.