



WEDDING

FIVE KNOTS

TAMAKI YACHT CLUB

Tamaki Yacht Club
30 Tamaki Drive
Mission Bay
Auckland

P 09 528 6463

F 09 528 7861

E info@fiveknots.co.nz

FIVEKNOTS.CO.NZ

FIVE KNOTS

TAMAKI YACHT CLUB



Your wedding is one of the most special days in your life, so let us make your dream wedding a reality.

The perfect destination for a seaside wedding, escape to our over-water location just a short 10-minute drive from Auckland CBD. As your magical day comes to an end, you can watch the sun set over the glittering waters of Auckland's Waitemata Harbour.

Five Knots is a destination that can play host to an intimate & magical wedding, offering the choice of two boutique seaside rooms for your special day.

With mouth-watering catering, seating for up to 120 guests & a fully licensed bar, our wedding team will tailor your wedding to your way, so that your dream day becomes your reality.

All prices include GST. All menus are subject to change due to seasonal availability. Minimum of 40 guests for all packages.

C O N T E N T S

SPACES & PACKAGES	4-8
PLATTERS & BOARDS	9
CANAPES	10-11
BEVERAGES	12
BEVERAGE PACKAGES	13
FREQUENTLY ASKED QUESTIONS	14
CONTRACT & TERMS	15



FIVE KNOTS ROOM

With paired-back neutral décor & a stunning high-pitched A-frame ceiling, the Five Knots room is a beautiful canvas on which to create your dream wedding reception. Windows gracing the east & west sides of the room frame the captivating views over Auckland City & Rangitoto Island.

The mezzanine floor with private balcony overlooks the room & provides a unique area for drinks & nibbles, photo booths, candy buffets, or a separate children's space.

- + Seating for up to 120 guests, or 190 guests cocktail style
- + Add on the Commodores Lounge for your ceremony & enjoy your whole wedding day by the water
- + Private bar, bathroom facilities, air conditioning, & a covered entrance

COMMODORES LOUNGE

Fall in love with the expansive 180-degree views from the Commodores Lounge, looking directly out over Rangitoto Island & with the Auckland City skyline as your backdrop.

- + Seating for up to 70 guests, or 120 guests cocktail style
- + Ceremony space for up to 120 guests
- + Private bar, bathroom facilities & a private entrance

PACKAGES

**ALL PACKAGES REQUIRE
A MINIMUM OF 40
GUESTS & INCLUDE**

- + Reception room hire
- + Room setup
- + Bridal party & guest's tables & chairs set with classic floor length white table linen, white cloth napkins, cutlery, glassware & dinnerware
- + Gift table
- + Cake table, wedding cake knife & stand
- + Easel & blackboard for seating plan
- + Dedicated staff for the duration of your reception
- + Hand-held wireless microphone for speeches
- + Sound system compatible with iPod or CDs for background music
- + Dance floor
- + Complimentary on-site car parking
- + Post-event cleaning

BRONZE PACKAGE

—————\$89.0PP

SERVED AS A TRADITIONAL BUFFET (GUESTS TO HELP THEMSELVES). HEAD TABLE SERVED A PLATED SELECTION FROM THE BUFFET.

TO START

- + Artisan bakers selection w olive oil & spreads
- + Mediterranean platter w cured meats of two, sundried tomatoes, marinated vegetables, Kalamata olives, marinated feta, dukkah, flat bread & olive oil w balsamic glaze.

MAINS

- + Grilled market fish w lemon & capers
- + Char Siu chicken thigh w spring onion
- + Beef sirloin w Yorkshire pudding & rosemary reduction
- + Baked baby potatoes w garlic & herbs

SALADS

SELECT 2 OPTIONS FROM BELOW

- + Greek avocado crème de la crumb salad
- + Fresh harvest w picked herbs & tomato
- + Marinated beetroot w feta & glazed walnuts
- + Penne pasta w red onion, tomato & cucumber
- + Chargrilled vegetables w extra virgin olive oil & herbs (gf) (df) (vg)

DESSERT

SELECT 2 OPTIONS FROM BELOW

- + Black forest eclairs
- + Mini cheesecake bites – tiramisu, mango or raspberry
- + Lemon meringue tarts
- + Macaron medley
- + Crème brûlée pots
- + White chocolate & red velvet truffles
- + Coconut & peanut truffles
- + Sticky date pies topped w Chantilly cream & caramel salted sauce
- + Raspberry lamingtons
- + Coconut panna cotta pots topped w mango salsa (gf) (df) (vg)
- + Tea & coffee

SILVER PACKAGE

—————\$99.0PP

SERVED AS A TRADITIONAL BUFFET (GUESTS TO HELP THEMSELVES). HEAD TABLE SERVED A PLATED SELECTION FROM THE BUFFET.

TO START

- + Artisan bakers selection w olive oil & spreads
- + Seafood platter with a selection of poached prawn cutlets, half shell oysters w lemon, smoked mussels, ceviche salad, Atlantic smoked salmon slices w lemon & capers

MAINS

- + Teriyaki salmon w sesame & spring onion (gf) (df)
- + Tuscan roast chicken thigh w fresh garnish (gf) (df)
- + Slow roast lamb w rosemary, thyme & orange reduction (gf) (df)
- + Roast baby potatoes w fresh herbs & dukkah
- + Greek avocado crème de la crumb salad
- + Fresh harvest w picked herbs & tomato
- + Chargrilled vegetable w Mediterranean dressing

DESSERT

SELECT 3 OPTIONS FROM BELOW

- + Black forest eclairs
- + Mini cheesecake bites – tiramisu, mango or raspberry
- + Lemon meringue tarts
- + Macaron medley
- + Crème brûlée pots
- + White chocolate & red velvet truffles
- + Coconut & peanut truffles
- + Sticky date pies topped w Chantilly cream & caramel salted sauce
- + Raspberry lamingtons
- + Coconut panna cotta pots topped w mango salsa (gf) (df) (vg)
- + Tea & coffee



GOLD PACKAGE

—————\$109.0PP

SERVED FLOATING (BOWLS & BOARDS PLACED ON EACH TABLE).

TO START

- + Artisan bakers selection w olive oil & spreads
- + Seafood platter w a selection of poached prawn cutlets, half shell oysters w lemon, smoked mussels, ceviche salad, Atlantic smoked salmon slices w lemon & capers

MAINS

SELECT 2 OPTIONS FROM BELOW.
SERVED WITH GOURMET POTATOES.

- + Teriyaki salmon w sesame & spring onion (gf)(df)
- + Tuscan roast chicken thigh w fresh garnish (gf)(df)
- + Slow roast lamb w rosemary, thyme & orange reduction (gf)(df)
- + Rare roast sirloin w Yorkshire pudding, rosemary & thyme reduction

SALADS

SELECT 2 OPTIONS FROM BELOW

- + Green avocado crème de la crumb salad (df)(vg)
- + Fresh harvest w picked herbs & tomato
- + Chargrilled vegetable w Mediterranean dressing (vg)(df)(gf)
- + Marinated beetroot w feta & candied walnuts (v)(df)(gf)

DESSERT

SELECT 3 OPTIONS FROM BELOW

- + Black forest eclairs
- + Mini cheesecake bites – Tiramisu, Mango or Raspberry
- + Lemon meringue tarts
- + Macaron medley
- + Crème brûlée pots
- + White chocolate & red velvet truffles
- + Coconut & peanut truffles
- + Sticky date pies topped with Chantilly cream & caramel salted sauce
- + Raspberry lamingtons
- + Coconut panna cotta pots topped w mango salsa (gf)(df)(vg)
- + Tea & coffee



PLATINUM PACKAGE

THREE COURSE PLATED MENUS
WITH TEA & COFFEE TO FINISH.

ALTERNATE DROP — \$109.0pp

SELECT TWO OPTIONS PER COURSE.
ALTERNATE DISHES ARE SERVED TO
EVERY SECOND GUEST.

SET MENU — \$119.0pp

SELECT TWO OPTIONS PER COURSE
FOR YOUR GUESTS TO CHOOSE
FROM ON THE DAY.



CANAPÉS

SELECT 2 OPTIONS FROM THE CANAPE MENU (PAGE 10)

TO START

- + Bread selection w olive oil & spreads

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

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

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)

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

ADD-ONS

P.A. SYSTEM	from \$210.0
ON-SITE CEREMONY 3 hour hire concluding before 5.30pm	\$500.0
FAIRY LIGHTS draped from the ceiling	\$200.0
CHAIR COVER & SASH in your choice of colour	\$8.5 ea
HAMPER WITH BUBBLES & CANAPES	from \$150.0

FREQUENTLY ASKED QUESTIONS

ARE WE ALLOWED A BAND / DJ?

Yes - there is an alcove area in Five Knots & a raised floor in Commodores which are both perfect for a band or DJ in either room. Your entertainment will need to bring their own PA system as ours is not compatible. Please discuss the set-up times prior to your wedding date & note that all equipment will need to be removed at the end of the night.

WHAT TIME DOES THE BAR / VENUE CLOSE?

The bar will be closed at midnight & we require all guests to exit the venue by 12.30am.

CAN WE HAVE OUR CEREMONY ON-SITE?

Yes, you can book our Commodores Lounge at the front, or have it at the seaside point. Bastian Point is also a great location (across the road), however you will require a council permit/licence.

DO YOU HAVE PHOTO LOCATIONS ON-SITE OR NEARBY?

Yes, there are several stunning locations for your photos including MJ Savage Memorial Park, Mission Bay beach, rocky points & wharfs - all within close proximity of Five Knots. If you're in need of a photographer, you can find links on our website to some of our favoured wedding photographers.

WHEN DO WE NEED TO FINALISE & CONFIRM THE DETAILS FOR OUR WEDDING?

We like to have everything finalised no later than a month prior to your wedding day. While small changes can be made within the weeks leading up, catering numbers must be finalised 2 weeks prior. We will arrange a 1-hour meeting with you to finalise details. If you require more time outside business hours there may be an additional fee for this.

WHAT ARE THE ACCESS TIMES FOR DECORATING/DELIVERIES?

We try our best to accommodate access for decorating & deliveries where possible. We recommend you prepare absolutely everything before coming in to set up & we will assist where possible. If you require more time than allocated for set up outside business hours, there may be an additional fee.

CAN WE BRING IN OUR OWN DECORATIONS?

Yes, but they will need to be set up & removed by you at the end of your function. Only blu tack is allowed on walls, & you must provide your own ladder if required.

ARE THERE ACCOMMODATION OPTIONS NEARBY?

Yes - most guests choose to stay in Auckland CBD or Parnell as it's only 7km away (10 minute drive) & has a variety of options.

CAN WE LEAVE CARS ON-SITE?

Yes, you may leave your vehicle here overnight & we can arrange taxis or Dial-A-Driver if required. There are 70 complimentary on-site car parks, plus plenty of unrestricted on-street parking.

WHAT IS THE PRICE FOR A CHILD?

Children under 5yrs are free. Children between the ages of 5 - 12yrs are half price if they eat from the buffet, or special children's meals can be arranged if pre-booked.

CAN WE SELF-CATER?

We have a full time kitchen team who prepare & make everything fresh on-site, so we don't allow self-catering. We are however open to altering or adding to menus for cultural dishes.

IS FIVE KNOTS SUITABLE FOR WHEELCHAIR ACCESS?

There is ramp access directly into the Five Knots Room, & accessible uni-sex bathroom facilities.

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 \$1000 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.