



FUNCTIONS



LOOKING FOR AN EXCEPTIONAL & AFFORDABLE GUILDFORD VENUE FOR YOUR NEXT CORPORATE FUNCTION, BIRTHDAY PARTY OR SOCIAL EVENT?

The Stirling Arms Hotel is the ideal venue, holding events for up to 500 guests.

Centrally positioned in the historical town of Guildford, The Stirling Arms Hotel is just 4.6km from Perth Airport, 400m from Guildford Train Station and 14km from Perth CBD. The Stirling Arms Hotel also offers accommodation suites; a convenient option for guests who may be travelling to your event. Free parking is also available for up to 200 cars, subject to availability. Local attractions include the Swan Valley Wine Region, Swan River, Guildford Visitor Centre & Guildford Shopping Strip.





WE DO HOTEL DIFFERENT

We have a guarantee to beat competitor pricing.

We want to provide our clients with the best value possible & the best event possible! If you find a comparable package at a cheaper price, we will beat it!*

We also offer no room hire & no minimum spend options for non-exclusive use of our function spaces*

*T&C's apply. Please contact our friendly event manager for further details

THE SPORTS BAR

The Sports Bar is the ideal room for your next function. With marble-style table tops & high bar cocktail tables, this room offers both comfort & style. Choose from a sophisticated seated event for 10 to 150 guests or a cocktail soiree for up to 280 people.

Features:

- Projector & large pull-down screen
- Elevated stage area
- Surround sound entertainment system
- Microphone
- Marble-style bar area
- Timber floors
- Reverse cycle air-conditioning
- Marble-style table tops



THE 1852 LOUNGE BAR

The art-deco inspired bar is sure to impress your guests with the chandelier-lit entrance and spacious design. The bar is suited for a cocktail reception or private dinner, holding anywhere from 10 to 100 people.

Features:

- Marble-style bar area featuring art-deco lights
- Projector & large pull-down screen
- Surround sound entertainment system
- Microphone
- 3 large, wall-mounted TV's
- Timber floors
- Natural light
- Reverse cycle air-conditioning



THE LOT 142 BEER GARDEN



Our stunning Beer Garden provides ample space for large celebrations for 10 up to 250 guests.

If you are looking for a lively outdoor reception area, this is the space for you.

Features:

- Trees adorned with fairy lights
- Easily accessible adjoining bar areas
- Pet-friendly
- Stylish, rustic-style white chairs
- Undercover alfresco area with high tables



ACCOMMODATION

QUEEN & SPLIT KING SUITES



We offer 9 split king and queen suites, four with balconies.

Features:

- 24 Hour Check-In
- Free Wi-Fi
- Tea/Coffee Facilities
- Bar Fridge
- Microwave
- Reverse Cycle Air Conditioning
- Iron & Ironing Board
- All Linen & Guest Amenities

SELF- CONTAINED APARTMENT



The 3 bedroom, fully self-contained apartment is an ideal space for crew, executives or for a special night away.

Extra Features:

- Full Kitchen
- 2 Additional Sofa Beds, to fit up to 11 people
- Entertaining Courtyard & Barbeque
- Laundry
- Lounge & Dining Area

SPECIAL RATES



We offer exclusive discount rates off accommodation for the guests attending your function at The Stirling Arms Hotel.

Ask us about special rates for your function guests.

MORNING & AFTERNOON TEA

FULL DAY DELEGATE PACKAGE \$49 PER PERSON

MIN. 10 DELEGATES
INCLUDES:

MORNING & AFTERNOON TEA
CHOICE OF ONE SAVOURY OR
SWEET ITEM PER BREAK

LUNCH
SANDWICH SELECTION 1, IN-HOUSE
AV, ROOM HIRE & SETUP,
CONTINUOUS TEA & COFFEE

CONTINUOUS TEA & COFFEE \$10 PER PERSON
MORNING OR AFTERNOON TEA \$15 PER PERSON
LUNCH \$25 PER PERSON

HALF DAY DELEGATE PACKAGE \$39 PER PERSON

MIN. 10 DELEGATES
INCLUDES:

MORNING OR AFTERNOON TEA
CHOICE OF ONE SAVOURY OR
SWEET ITEM

LUNCH
SANDWICH SELECTION 1, IN-HOUSE
AV, ROOM HIRE & SETUP

SAVOURY

Ham, cheese & tomato mini croissants

Roasted vegetable frittata v, gf

Gourmet mini pies

Egg, mushroom & pesto tarts v

Antipasto board, smoked & cured meats, cheeses, marinated vegetables, spreads,
turkish bread

Tomato & olive bruschetta

Coffee & tea selections

SWEET

Berry friands v, gf

Sliced seasonal fruit, mango drizzle v, gf

Strawberry, almond, vanilla yogurt cups v

Buttermilk scones, blueberry jam, chantilly cream v

Mini cinnamon apple puffs, raisins, pistachios v

Petite mixed muffins v

Coffee & Tea Selections

SANDWICH SELECTION 1 - Selection of wraps and rolls

Smoked salmon, spanish onion, capers, dill cream cheese

Chicken, crispy bacon, parmesan, cos, ceasar dressing

Roasted pumpkin, basil pesto, spinach, semi dried tomatoes v

Ham, swiss cheese, pea & herb slaw, lemon dressing

Whole fruit selections

SANDWICH SELECTION 2 - Selection of wraps and rolls

Harissa spiced chicken, avocado, sweet corn mayo, rocket

Baby prawns, preserved lemon aioli, mixed cress, roasted capsicum

Brie, caramelized onion, baby spinach, carrot & raisin salad v

Slow roast beef, seeded mustard, artichoke, spinach, horseradish

Whole fruit selections

SET MENU

SET MENU ONE

2 COURSES

\$36 PER PERSON

3 COURSES

\$45 PER PERSON

SET MENU TWO

2 COURSES

\$39 PER PERSON

3 COURSES

\$48 PER PERSON



PLEASE CHOOSE 1 OPTION PER COURSE.

ADDITIONAL OPTIONS \$10 EXTRA PP, PER OPTION
\$5 PER PERSON, PER COURSE FOR ALTERNATE DROP

v - vegetarian gf - gluten free
dietary requirements can be catered for - please ask our friendly team

ONE

ENTRÉE (choice of 1)

Lemon pepper chicken, avocado puree, baby rocket, preserved lemon dressing gf
Semi-dried tomato & fetta bruschetta, olive tapenade v
Ham hock & mustard terrine, grilled bread, pickles
Chef's soup of the day, crusty bread, creme fraiche

MAINS (choice of 1)

Rosemary braised lamb shank, mixed mushrooms, chickpea salsa gf
Baked barramundi fillet, fattoush salad, pesto, grilled lemon
Grilled haloumi, warm roasted cauliflower, dried cranberry & almond salad, rocket dressing v, gf
Slow braised beef brisket, soft polenta, spring onions, green peas, roasted garlic jus gf

DESSERTS (choice of 1)

White chocolate & pistachio nut brulee, biscotti
Banana & wild berry cake, double cream
Mango & passionfruit cheesecake, raspberry compote, ice cream
Warm double chocolate & raisin brownie, white chocolate ganache, double cream

TWO

ENTRÉE (choice of 1)

Crab & prawn risotto cake, sweet corn puree, crispy spec
Vegetable ratatouille & goats cheese tart, basil pesto v
Chicken liver pate, champagne jelly, crostini
Pork & beef meatballs, spicy romesco sauce, cress, olive oil gf

MAINS (choice of 1)

Grilled sirloin steak, (served medium) caramelised onions, creamed spinach, garlic butter
roasted potatoes, red wine jus gf
Sumac dusted chicken breast, colcannon mash, oven dried tomato, dill butter sauce gf
Jerk salmon fillet, cous cous, asparagus, lime drizzle
Roast pork porchetta, pear, fennel & radicchio salad, balsamic dressing gf

DESSERTS (choice of 1)

Orange & almond syrup pudding, hot cream sauce
Apple tarte tatin, caramel sauce, vanilla ice cream
White chocolate cheesecake, berry compote, double cream

BUFFET

**BUFFET MENU ONE
\$55 PER PERSON**

**BUFFET MENU TWO
\$65 PER PERSON**



v - vegetarian gf - gluten free
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ONE

Selection of baked breads & rolls

COLD

Kale & feta cheese salad, roasted hazelnuts, poached raisins, lemon dressing v, gf
Caesar salad station
Pea & herb slaw v, gf

HOT

Cajun chicken pieces, tomato salsa gf
Roasted pork leg, apple jus, crackling gf
Roasted lamb leg, mint jus gf
Garlic & rosemary roasted garden vegetables v, gf
Vegetable ratatouille v, gf
Yorkshire puddings v

SWEET

Sticky date pudding, butterscotch sauce
Mango & passionfruit pavlova gf
Coffee & tea selections

TWO

Selection of baked breads & rolls

COLD

Antipasto selection of smoked & cured meats, marinated vegetables, cheeses
Baby gem lettuce, cucumber, spec lardons, garlic croutons, citrus dressing
Shaved pear & mixed leaf salad, blue cheese, honey & lemon dressing v, gf
Sweet corn salsa & shredded kale salad, roasted capsicum, cherry tomatoes, mint vinaigrette v, gf

HOT

Buttery cauliflower & parmesan soup v, gf
Slow cooked beef brisket, light tomato, garlic & olive sauce gf
Grilled crispy skin Tasmanian salmon fillet, caper, lemon, parsley butter sauce gf
Marinated grilled beef sirloin steak, mixed mushrooms, pink peppercorn sauce gf
Spicy chickpea & vegetable curry v, gf
Baked Eggplant, zucchini, capsicum, tomato sauce, toasted bread crumbs, mozzarella v
Steamed garden vegetables, herb emulsion v, gf

SWEET

Apple tarte tatin, rum & raisin custard
Marmalade and whisky bread and butter pudding
Coffee & tea selections

PLATTERS & PIZZAS

SERVES:
10 PER PLATTER
8 SLICES PER PIZZA



v - vegetarian ve - vegan vo - vegetarian option
 gf - gluten free (extra \$4 for gluten free pizza base)
 dietary requirements can be catered for - please ask our friendly team

SAVOURY PLATTERS

Selection of soft & hard cheeses, crostini, pear chutney \$125
 Antipasto- smoked & cured meats, marinated vegetables, spreads, house pickles, breads \$95
 Turkish bread, hummus, feta cream, pesto v \$75
 Truffle & mushroom arancini, aioli v \$75
 Sweet corn, spring onion & coriander fritters, sambal aioli (40) v \$75
 Buffalo chicken wings, ranch \$95
 Sausage rolls & party pies, tomato sauce \$75
 Smoked salmon & lemon grass fish cakes, chilli mayo (40) \$95
 Jamaican jerk chicken lollipops (40) gf \$95
 Lebanese lamb koftas, creamy tzatziki (40) gf \$95
 Tempura fish bites, lemon, tartare (40) \$95
 Chickpea Falafel Balls - Siracha Dipping Sauce ve \$95
 Chilli Tomato & Basil Petite Bruschetta ve \$95
 Spinach and Vegan Cheese Filo Bites - Tomato Kasundi ve \$130
 Vegetable and Tofu Sushi - Chilli Soy Dipping Sauce ve \$150

SWEET PLATTERS

Vanilla cheesecake bites, passionfruit drizzle (25) \$95
 Elderflower scented jelly, mixed grapes (25) gf \$95
 Mini apple tarts, rum & raisin glaze (25) \$95
 Fresh sliced fruits, mint dipping sauce gf \$75
 Chocolate Jaffa shot (25) gf \$95
 Gourmet sorbet spoons (25) gf \$75

PIZZAS

The Harry Lyons - fresh tomato, fior di latte cheese, basil, mozzarella, napolitana sauce v \$23
 The William Wheatley - double smoked ham, candied pineapple, mozzarella, napolitana sauce \$25
 The James Herbert - pepperoni, Italian sausage, bacon, mushrooms, Spanish onion, mozzarella, house smoked bbq sauce \$26
 The Yung Lee - Korean bbq chicken, kimchi, roasted peanuts, crispy shallots, mozzarella, gochujang sauce \$26
 The William A. Rummer - prosciutto, sun-dried tomato tapenade, kalamata olives, fior di latte cheese, rocket \$26
 Gluten free pizza base - \$4

CANAPES

ONE

4 ITEMS \$19 PER PERSON
6 ITEMS \$29 PER PERSON
8 ITEMS \$39 PER PERSON
10 ITEMS \$49 PER PERSON

TWO

4 ITEMS \$24 PER PERSON
6 ITEMS \$34 PER PERSON
8 ITEMS \$44 PER PERSON
10 ITEMS \$54 PER PERSON



MINIMUM OF 20 PEOPLE REQUIRED

v - vegetarian gf - gluten free
dietary requirements can be catered for - please ask our friendly team

ONE

COLD

Pesto stuffed mushroom cups, grilled haloumi gf, v
Cos cup, apple, walnuts, sour cream, chives gf, v
Pea & mint crostini, goat's cheese, olive oil v
Watermelon, Parma Ham & Feta Skewer gf
Baby prawn bruschetta, cocktail & dill dressing

HOT

Potato Skins, Dips gf, v
Gourmet House Sausage Roll, House Ketchup
Salmon & dill croquettes, lemon crumb
Baby parmi, feta cheese, cherry tomatoes, fresh basil
Spicy meatballs, rich tomato sauce, parmesan gf

TWO

COLD

Spicy Smoked Salmon & Guacamole Cones
Caramelized Onion & Goat's Cheese Crostini
Zucchini Frittata, Red Onion, Oregano gf, v
Ham Hock Terrine, Crusty Bread
Brie, Pumernickel, Strawberry

HOT

Crispy pork belly bites, Truffle pesto gf
Petite potato rosti, prawn, preserved lemon
Spicy jerk chicken skewer, red pepper sauce gf
Saffron arancini, garlic aioli v
Steak on sticks, mustard aioli gf

**ADD MINI FORK BOXED MEAL TO ANY
PLATTER OF CANAPÉ SET
\$10PP, PER SELECTION**

Gourmet pizza selections
Beer battered fish & chips
Creamy chicken, bacon & pesto penne pasta
Spicy meatballs, creamy mash gf
Slow braised mustard beef, garlic mash gf

**ADD SWEETS
\$4PP, PER SELECTION**

Mini macaroons
Turkish delight
Sorbet spoons gf
Baby mango & passionfruit pavlova gf
Chocolate & honeycomb mouse pot gf

BEVERAGE PACKAGES

ONE

3 hours \$35 per person
4 hours \$45 per person
5 hours \$55 per person

Beach Days SSB
 Beach Day Cab Merlot
 Beach Days Moscato
 Running With Thieves Lager
 Soft Drinks & Juices

TWO

3 hours \$45 per person
4 hours \$55 per person
5 hours \$65 per person

Includes Package One PLUS:

Hardy's The Riddle Cab Merlot
 Hardy's The Riddle Sauv Blanc
 Hardy's The Riddle Brut
 Bulmers
 Hahn Super Dry 3.5
 Swan Draught

THREE

3 hours \$55 per person
4 hours \$65 per person
5 hours \$75 per person

Includes Package One & Two PLUS:

Cape Mentelle Chardonnay
 Cape Mentelle SBS
 Cape Mentelle Shiraz Cabernet
 Pirate Life South Coast Pale
 House Spirits

ADDITIONS

Upgrade your beverage package with one of these options:

Add Frozen Cocktails: \$10 per person total

Add Packaged Beer (Corona, Heineken, 5 Seeds Cider, Hahn Super Dry): \$8 per person, per hour

Add House Spirits: \$10 per person, per hour

Bar tabs, pay own accounts & tailored options are also available





AUDIO VISUAL

We have the below available to hire for your convenience.

Microphone: \$50

Data Projector & Screen: \$100

Includes set up/installation

For more extensive Audio Visual requirements, we enlist PAV Events - please email your requirements and we will provide you with a quote.

CONTACT US



FOR MORE INFORMATION ON
FUNCTIONS AT THE STIRLING ARMS
HOTEL PLEASE CONTACT

Emma Kostarelas
Sales & Events Manager

(08) 6142 4352
events@thestirlingarms.com.au
www.thestirlingarms.com.au

117 James Street (cnr Meadow St)
Guildford, Western Australia



FACEBOOK
facebook.com/thestirlingarms



INSTAGRAM
@stirlingarmshotel

#EVENTSATTHEARMS

TERMS & CONDITIONS

We are sure you will appreciate the following policies, which will enable us to effectively service your forthcoming event. If you have any enquiries, please contact our events manager at events@thestirlingarms.com.au

COVID-19: THE STIRLING ARMS HOTEL complies with all relevant & current WA government mandates as outlined: www.wa.gov.au/government/covid-19-coronavirus

As of February 2022, all function guests are required to show proof of their COVID-19 vaccination to the required government level of dose/s, either in a digital or paper-based form, along with approved identification if required upon arrival to the venue. It is also required that all guests sign in using the SafeWA app, ServiceWA app or via our manual register. Should you be required to cancel your function due to COVID related government mandates, all event dates are transferable & we will do our best to work with you to secure a new suitable date. Please note all deposits are NON-REFUNDABLE. For additional information regarding cancellations please see 'CANCELLATIONS AND POSTPONEMENTS' below. If you are unable to hold your event due to contracting COVID-19 or being placed in isolation by WA Health, we will transfer your function to the next available date (subject to availability). In the event of an event postponement, all funds will be held by THE STIRLING ARMS HOTEL until a new date (within 12 months of intended function) is booked & confirmed by the venue. If you wish to cancel your event from this point, you will forfeit all funds paid. Speak with your Function Coordinator for further information.

CONFIRMATION: Written confirmation must be received along with a signed copy of this terms & conditions and either a credit card authorisation form or proof of direct deposit to secure your event. THE STIRLING ARMS HOTEL reserves the right to cancel and/or re-allocate the venue space to another booking if the stated documentation is not returned. Credit card details will be taken at the time of booking to guarantee payment and may be used for any additional charges at the end of the event. All payments made via credit card will incur a 1.5% Fee. Cost of debt recovery will be recovered from the client.

DEPOSITS: A 10% NON-REFUNDABLE deposit will be taken on confirmation of your event. This will be based on the minimum estimated food and beverage total for your event. If you are unaware of your food and beverage requirements, a \$100 deposit will be requested. Final payment will be due 2 weeks prior to your stated function. All-inclusive wedding package payment structure will be discussed on acceptance of package.

CANCELLATIONS AND POSTPONEMENTS:

Clients cancelling within forty-five (45) days of the event commencement date will lose their non-refundable deposit. Clients cancelling within thirty (30) days of the event commencement date will be billed 50% of the total estimated food and beverage costs. Clients cancelling within fourteen (14) days of the event commencement date will be billed 75% of the total estimated food and beverage costs.

Clients cancelling within forty-eight (48) hours of the event commencement date will be billed the total estimated charges for the event including quoted accommodation tariffs. All cancellations must be advised to us in writing to take effect. In the event of an event postponement all funds will be held by THE STIRLING ARMS HOTEL until a new date (within 12 months of intended function) is booked and confirmed by the venue. The venue will make every effort to accommodate a new proposed date but reserves the right to not displace any other business or cause/risk financially detrimental circumstances. If you have not rescheduled a new date within the 12 months, THE STIRLING ARMS HOTEL will retain all held monies.

ROOM HIRE FEE All room hire fees are dependent on the time period required, the number of guests in attendance and the overall catering requirements. Should this vary from the time at booking the room hire fee will alter accordingly. Minimum spend is required to have exclusive access to a venue space, unless waived in writing by THE STIRLING ARMS HOTEL.

MINIMUM SPEND THE STIRLING ARMS HOTEL offers a no room hire or minimum spend option on non-exclusive use of our function spaces & bar. Should you wish to have exclusive use to a function space please liaise with your event coordinator on spend amounts. Minimum spend can be made up of food costs, beverage costs & additional spend throughout the function. If the minimum spend is not met at the function, the remainder will be charged to the credit card supplied.

ROOM SET UP All events will be presented with a floor plan prior to their event for approval. If this is amended within 24 hours of your stated event you will be charged a \$150 amendment fee.

COMMENCEMENT AND VACATING OF ROOMS The client agrees to begin the function and vacate the designated function space at the scheduled times agreed upon on the event run sheet stated under bump in and bump out. In the event that a function should go beyond the agreed finishing time, we reserve the right to charge any additional costs incurred. Should the room be sold to another function we reserve the right to vacate your function from the room.

EVENT RUN SHEET All events held at the hotel must be formalised by a contract. The event run sheet forms part of this contract and must be signed and a copy forwarded to your event coordinator within fourteen (14) days prior to the event, any changes need to be made in writing. In the instance that any adjustments are made that affect the final costing of your event after signing the event order, a new event order will be sent to you which will also need to be signed and returned to your event coordinator.

MINIMUM GUARANTEED NUMBERS The client is responsible for confirming the number of delegates attending the event no later than 14 days prior to the stated event date. Charges will be based on numbers provided. Additional guests may be added at the agreed rates however if your numbers drop additional funds will not be refunded. THE STIRLING ARMS HOTEL will allow these funds to be used on addition food or beverage for the event only. If numbers drop by 20% of original quoted numbers you may be required to pay the above room hire fees, unless stated otherwise by THE STIRLING ARMS HOTEL.

MENU SELECTIONS Your menu selections are required to be confirmed in writing twenty-eight (28) days prior to your stated event date, or as otherwise advised. Menu selections are based on the hotel's current menu selection and prices. Please note bookings made in advance for the following year may alter with menu selection and pricing. A new functions/wedding kit will be sent to you when available.

SPECIAL DIETARY REQUIREMENTS THE STIRLING ARMS HOTEL will assist in supplying alternative meals for those guests with special dietary needs, provided fourteen (14) days written notice is given by the client. Any requests on the day not previously informed to THE STIRLING ARMS HOTEL will not be guaranteed however all efforts will be made to work with your request.

CONSUMPTION No food or beverage of any kind will be permitted to be brought into the hotel for consumption at the function by the client or any of the client's guests, invitees or person attending the function, unless prior approval from hotel management.

TERMS & CONDITIONS CONTINUED

FOOD SAFETY You are required to sign a waiver before removing provided food from the function. We are not responsible for the quality of food once it leaves the premises, as we are unable to control temperature & packaging conditions as per the Australian Food Standards code.

CAKAGE THE STIRLING ARMS HOTEL will allow for clients to bring their own cake onto the premise. We will provide you with plates and forks when required however your event coordinator must be informed on your decision to bring the cake on site. If you require us to store, cut and garnish your cake an additional charge of \$5.00 per person will be added to your event.

AMENDMENTS In the event of unforeseen circumstances, or any amendments to numbers or setup, THE STIRLING ARMS HOTEL reserves the right to change the venue to another suitable room, every effort will be made to discuss the changes with the client well in advance. All events will be presented with a floor plan prior to their event for approval.

DAMAGE OR LOSS The client agrees to be held financially liable for any damages sustained to THE STIRLING ARMS HOTEL property by any delegates, guests, contractors or sub-contractors, attending a particular event. The hotel will not be responsible for any loss to equipment or gifts left at THE STIRLING ARMS HOTEL after the completion of the event.

FUNCTION MATERIAL THE STIRLING ARMS HOTEL is happy for events to include signage and decorations and promotional material however if these items are deemed to be inappropriate or conflicts with another event taking place at the property THE STIRLING ARMS HOTEL has the right to ask for you to remove and pull down any item. In the event the request is ignored you may face immediate removal from venue with no refund provided.

INSURANCE THE STIRLING ARMS HOTEL will take all necessary care but cannot take any responsibility for the damage or loss of items before, during, or after any event. It is highly advisable for the clients to arrange their own insurance cover for property damage, loss, and public liability where appropriate.

RESPONSIBLE SERVICE OF ALCOHOL THE STIRLING ARMS HOTEL takes the Responsible Service of Alcohol very seriously and as such reserves the right for our managers to refuse alcohol to anyone they deem intoxicated.

CLOSING TIME The Stirling Arms Hotel closes at 11:59pm, with the bar closing 30 minutes prior. House rules apply due to RSA laws.

EQUIPMENT With regard to any equipment contracted by the client or sub-contracted by the hotel at the request of the client, we recommend that the client or their representative be present at least one (1) hour prior to the event commencement time to ensure the equipment meets your requirements. We also request that you provide us with all details of any equipment being brought into the hotel, prior to the event date. The hotel cannot accept any responsibility for any equipment failure, incorrect setup, or use of any equipment not provided by the hotel, or not hired by the hotel through our approved equipment supplier(s).

All installations required over and above those already available within our venue areas will be subject to appropriate connection and consumption fees. Any such installation may only be performed by our own technical staff, unless otherwise agreed by us in writing, and will incur appropriate labor charges.

ACCOMMODATION Guaranteed numbers of accommodation rooms, length of stays, and room-types are required at least twenty one (21) days prior to the event. Minimum accommodation charges will be based on these confirmed numbers. Excess rooms held in any allotment will then be released. After this date additional rooms may still be booked at the agreed rate, but will be subject to availability. A final rooming list showing individual names, arrival and departure dates is then required fourteen (14) days prior to the event.

SPECIAL CONDITIONS To enable us to effectively service your event, meet your needs and exceed your expectations, a special price structure will apply on events held on a Public Holiday and/or if an event is extended after midnight

SECURITY If the hotel has reason to believe that a function will affect the smooth running of the hotel's business, security or reputation, it reserves the right to cancel the function and remove any disruptive individuals. The hotel may also request the client to have mandatory security for any functions it deems necessary, at the expense of the client.

BASIS OF AGREEMENT Performance of this agreement is contingent upon the ability of the hotel to complete. This is subject to labour troubles, disputes, strikes or picketing, accidents, government requisitions, restrictions upon travel, transportation, food, beverages, or supplies, equipment failure and other causes, whether enumerated herein or not, which are beyond the control of the hotel. In no event shall the hotel be liable for the loss of profit or consequential damages whether based on breach of contract, warranty, or otherwise. In no event shall the hotel's liability be in excess of the estimated cost of the function.

PRICES All prices are current at the time of quotation and are subject to revision prior to signing the Event Run Sheet. Prices are inclusive of GST.

FORCE MAJEUR Should any act of God such as an earthquake, fire, flood or civil disturbance prevent either the client or THE STIRLING ARMS HOTEL from carrying out their obligations under this agreement, neither the client nor THE STIRLING ARMS HOTEL shall be liable for the non-performance under this agreement. In the event that the client cancels for reasons of Force Majeure, all payments will be refunded except for the initial deposit. If THE STIRLING ARMS HOTEL cancels the agreement due to the Force Majeure, all advanced payments will be refunded.

ENTIRE AGREEMENT Subject only to variation specified in a subsequent Event Run Sheet signed by the client, the attached letter and these Terms and Conditions constitute the entire agreement of THE STIRLING ARMS HOTEL and the client and shall supersede all prior offers, negotiations and agreements in connection with the function.