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GROUP BOOKINGS 2025

RELISH ON ADDISON GROUP BOOKING TERMS & CONDITIONS

Applicable to groups 12 people and over (Maximum 80 people)

FUNCTION DETAILS

Menu choice must be confirmed when paying your deposit.

BEVERAGE POLICY

We do allow guests to pay for drinks directly at the bar & we can arrange a bar TAB. We do NOT provide individual drink service to guests at tables.

FOOD & BEVERAGE

No food or beverages are to be brought onto the premises, with the exception of cake:

CAKEAGE – Cakeage of \$1.50 per person applies to cakes served

BYO – Strictly no BYO on group bookings.

Management and Staff of Relish on Addison are committed to the responsible service of alcohol polices and abide by the Liquor Act 1983 & Food Act 2003.

SMOKING

Relish on Addison is a Non Smoking venue which includes both balconies.

TIMINGS OF BOOKINGS

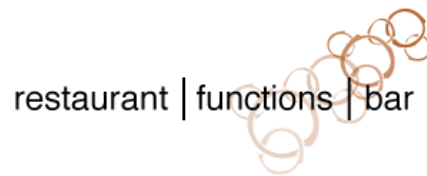
Due to the high demand or reservations we will do two sittings on Friday & Saturday nights. Therefore, we can do a 5:30pm or 6:00pm reservation, but we will need it vacated by 8:00pm. Alternatively, we can do 7:30pm or 8:00pm. For groups larger than 20ppl we can discuss a start time and no need to vacate the table.

TABLES

The maximum we can seat on one table is 20 people. We only allow 2 large groups per night, with a maximum of 80 people having a group set menu at once.

Groups over 35ppl will need to choose 2 main courses for the \$55 menu and 2 entrées & 2 main courses for the \$65 menu to be served to the guests alternately. Dietary requirements can also be catered for.

Desserts can also be included in the menu for \$15pp .



Relish on Addison can be booked out for private functions for up to 80 guests for sit down menu or 110 for cocktail function, prices and menus please contact us to discuss.

CONFIRMATION AND DEPOSITS

From the first meeting, Relish on Addison will take a tentative booking for a period of 7 days. Confirmation of the booking will require a security deposit of 10% of the total cost. At this time, we ask you complete a group booking form & sign the booking policy. If a tentative booking is not confirmed within 7 days, Relish reserves the right to cancel a tentative booking.

FINAL GUEST CONFIRMATION

At the time of your booking an estimated number of guests are required. A guest number will be confirmed 48 hours prior to your function. For catering purposes, **this is the amount of guests that will be paid for on the night** unless notice is given to us 24 hours before the function.

CANCELLATION

The deposit is only refundable if cancellation occurs at least 1 week prior to the event. Regrettably, it is against our policy to give a refund within 1 week of the date of function. We may however be able to transfer the deposit to another date.

PAYMENT

*One bill will be issued per table. **We do not split bills. Please note that there is a 10% surcharge on Sunday.***



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\$55 SET MENU
ENTREE – *Mezze platters to share:*

Garlic bread

Bruschetta with cashew nut & basil pesto, tomato & parmesan

+

Mushroom & spinach risotto cake

Spiced crispy calamari

Fetta & caramelised onion tart

Marinated olives

+

MAIN - *Choose from the following:*

Barossa roasted chicken breast, Paris mash, asparagus,
prosciutto & red wine jus

Grilled beef skirt, crushed potato, chimichurri & red wine jus

Confit duck, pumpkin, miso puree, calovo nero & nashi pear chutney

Market fish, potato & leek gratin, champagne velouté
& finger lime pearls



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\$65 SET MENU

ENTREE – *Choose from the following:*

Grilled Clarence River octopus, celeriac & nduja, caper burnt butter

Mushroom & spinach risotto cakes, goats curd, rocket, pear, glazed walnuts
& balsamic caramel

Pumpkin & ricotta ravioli, crispy zucchini flower, sage,
walnut & raisin burnt butter

Crispy pork belly, fennel remoulade, apple & plum chutney

MAIN - *Choose from the following:*

Roasted Barossa chicken breast, Paris mash, asparagus,
prosciutto & red wine jus

Market fish, potato & leek gratin, champagne velouté & finger lime pearls

Southern Ranges MB4+ sirloin, Tuscan potatoes, chimichurri,
& marrow jus

Crispy confit duck, pumpkin, miso puree, calovo nero & nashi pear chutney

OPTIONAL EXTRAS FOR THE TABLE:

Garlic bread & bruschetta	\$8 per person
Mixed leaf garden salad & verjuice dressing	\$10
Pear, beetroot, walnuts & fetta salad	\$10
Broccolini & calovo nero with sage, walnut & raisin butter	\$10
Chips with aioli	\$10
Crushed potatoes with kale, chilli & garlic	\$10
Children's menu up to 12 years (menu on request)	\$12 per child
Dessert	\$15



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BOOKING FORM

DATE OF BOOKING:	TIME:	VACATE TIME:	NUMBER OF PEOPLE:																												
NAME:		PHONE NUMBER:																													
EMAIL ADDRESS:																															
MENU CHOICE – PLEASE TICK OPTION 1 OR 2 ; AND ALTERNATE DROP OR GUESTS CHOICE:																															
OPTION 1: <input type="checkbox"/> GUESTS CHOICE - \$55 / HEAD		OPTION 2: <input type="checkbox"/> GUESTS CHOICE - \$65 / HEAD																													
<table border="1"> <thead> <tr> <th></th> <th>PRICE</th> <th>QTY</th> <th>TOTAL</th> </tr> </thead> <tbody> <tr> <td>Garlic bread & bruschetta</td> <td>\$8</td> <td></td> <td></td> </tr> <tr> <td>Mixed leaf garden salad & verjuice dressing</td> <td>\$10</td> <td></td> <td></td> </tr> <tr> <td>Pear beetroot, walnut & fetta salad</td> <td>\$10</td> <td></td> <td></td> </tr> <tr> <td>Chips with aioli</td> <td>\$10</td> <td></td> <td></td> </tr> <tr> <td>Crushed potatoes with kale, chilli & garlic</td> <td>\$10</td> <td></td> <td></td> </tr> <tr> <td>Children's Menu choice</td> <td>\$12</td> <td></td> <td></td> </tr> </tbody> </table>					PRICE	QTY	TOTAL	Garlic bread & bruschetta	\$8			Mixed leaf garden salad & verjuice dressing	\$10			Pear beetroot, walnut & fetta salad	\$10			Chips with aioli	\$10			Crushed potatoes with kale, chilli & garlic	\$10			Children's Menu choice	\$12		
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EXTRAS: ADDITIONAL COMMENTS / REQUEST:																															
BEVERAGE CHOICE: <input type="checkbox"/> Bar TAB		<input type="checkbox"/> Bar service – guest purchase own drinks from bar																													

PAYMENTS: TOTAL COST: \$				10% DEPOSIT: \$	
<input type="checkbox"/> CASH	<input type="checkbox"/> CHEQUE	<input type="checkbox"/> EFTPOS	<input type="checkbox"/> CREDIT	CREDIT CARD DETAILS:	
	Payable to			Name:	
	"TML			Expiry date: /	
	catering"			Card number:	
			_____ / _____ / _____ / _____ Security code: (3 digits on the back): / /		

☐ I UNDERSTAND AND ACCEPT ALL TERMS & CONDITIONS FOR RELISH ON ADDISONS GROUP BOOKING

Signed: _____

Date: _____

OFFICE USE ONLY: STAFF TO INITIAL AND DATE AT EACH STAGE:			
Booked	Deposit paid	Menu / drinks confirmed	Booking confirmed