

TERMS AND CONDITIONS

CONFIRMATION OF BOOKINGS - DEPOSIT

Tentative Bookings will be held for a period of five working days and a deposit is required to confirm all function bookings within 5 working days. After 5 working days, if payment is not received the space will be released unless prior arranged with your Functions Coordinator. On the seasonal busy period, tentative bookings will be held for a period of 48hrs only. 50 pax under \$250, 50 – 200 pax \$500, 200 pax over \$1000. Deposit payment for the event can be made by Direct Debit, Cash or Credit Card.

FINAL NUMBERS

The guaranteed minimum number of guests attending the event is required 10 working days prior to your event. Decreases to confirmed numbers within this 10-day period will be accommodated for catering purposes but the invoice CANNOT be adjusted after this time. We do not offer refunds if your numbers drop on the day. We do require a 48-hour notice if your guests' numbers to change.

FINAL PAYMENT

Full payment of your function is required prior to the event taking place or for smaller parties (20 or less) at the end of your event. Payment is for whichever is greater; confirmed final numbers or guests in attendance. Gusto da Gianni does not refund any payments if the guest count of attendees on the day is less than the confirmed final guest count. Final payment for the event can be made by Direct Debit, Cash or Credit Card (a fee of 2% applies to all payments made with Visa, MasterCard or American Express, we do not accept Diners Club).

CHANGE OF FUNCTION LOCATION / FUNCTION ROOMS

If your final guest numbers drop below the initial estimated numbers Gusto da Gianni reserves the right to change the location of your function and move your function to a more suitable area.

PRIVATE ROOMS

Private room allocations are subject to the numbers of your guests. If you do wish to select your room of choice, Please be aware an extra cost will apply.

MENUS

Our menus are subject to change as we are changing menus with the season. We require all menus to be confirmed 14 days prior to your function date. We charge an admin and printing fee of \$50 if you require us to alter any food item on the set menu. As all our menus are already printed for each set menu.

SPECIAL MEALS & DIETARY REQUIREMENTS

We cater for most allergies or dietary requirements. Please provide written details of the type of allergies or dietary requirements, guest name and table number (for larger functions) at least 14 days prior your function date. Extra charges will be added on any religious food request due to the high cost of purchasing the food eg; halal or kosher.

BEVERAGES

Gusto da Gianni is a fully licensed venue and does not permit B.Y.O. in the Restaurant or Bar. The beverage & wine list as well as the beverages packages are subject to change with availability, please confirm your actual package approximately 14 days prior your event.

RESPONSIBLE SERVICE OF ALCOHOL (RSA): In accordance with the Queensland Liquor Act 1992 and responsible service of alcohol (RSA), it is against the law to supply liquor to a person who is either a minor, unduly intoxicated or disorderly. Management reserves the right to refuse alcohol service and/or remove any patrons that are either a minor, unduly intoxicated or disorderly and ignore notice to cease consumption of alcohol as per the Queensland Liquor Act 1992. Gusto da Gianni reserves the right close the Bar at any time without notice.

SERVICE FEE

We do not have a minimum spend and room hire fee, however we charge a service fee for private rooms and area requested by guest. \$150 up to 50 guests, \$200 for function of 50/100 people, \$300 for function of 100/150 people, \$350 for function of 150/ 200 people and so on. Service fee also covers for your own personal team [private rooms only] for the duration of your Function, Event and Conference and all requirements of a function eg: printed menu, cloth napkins, decoration set up and any personal request. Please note additional room charge: For every additional hour within outside trading hours, there will be a \$100 per hour service fee applied. Our working hours are:

Mon – Lunch: 11:30am-2:30pm Dinner: 5:30pm-9:30pm
Tues – Lunch: 11:30am-2:30pm Dinner: 5:30pm-9:30pm
Wed – Lunch: 11:30am-2:30pm Dinner: 5:30pm-9:30pm
Thur – Lunch: 11:30am-2:30pm Dinner: 5:30pm-9:30pm
Fri – Lunch: 11:30am-2:30pm Dinner: 5:30pm-9:30pm
Sat – Lunch: 11:30am-2:30pm Dinner: 5:30pm-9:30pm
Sun – Lunch: 11:30am-3:00pm Dinner: 5:30pm-8:30pm

AV HIRE

AV Hire is also available for the cost of \$80, it includes the projector screen, sound, microphone and service. Please note you are required to bring your own cable, adapter, computer and usb.

PARKING

Approximately 350 car parks are available in the Portside Wharf precinct. Please note that these spaces are available to ALL patrons of Portside Wharf and are NOT exclusive to Gusto da Gianni. Gusto Gianni can validate your parking ticket for 3 Hours Free. Anything outside of this will be charged. We are not associated with the Parking Facility in any way.

<https://www.secureparking.com.au/en-au/car-parks/australia/queensland/brisbane/south-brisbane/portside-wharf-car-park>

CAKEAGE FEE

We permit cakes to be brought into our venue. No cakeage fee applies to any of our function packages, however we charge a fee of \$4.50 per person if you are to choose our A la carte menu.

LOST PROPERTY

Gusto da Gianni will ensure that every care is taken when looking after our guests and their possessions however, we cannot take responsibility for any lost items before, during or after an event.

BREAKAGES

If any part of our property / rooms is damaged by you or your guests at the time of your event / function. You are expected to pay for the damages or replace.

OUTSIDE CONTRACTORS

Any contractors appointed by the client or the venue on behalf of the client must liaise with Gusto da Gianni in all matters of deliveries, set-up or bump-out procedures and instructions. All outside contractors will be required to have their own Public Liability Insurance with a minimum of \$10,000,000 liability and must be able to provide a certificate of currency when requested to do so. Gusto da Gianni accepts no responsibility for damage of the Clients goods, assets, or equipment as a result of Contractor negligence. Any damage incurred to Gusto da Gianni by Contractors, is the responsibility of the person who contracted the Contractor, i.e. the person/company liable to pay their invoice.

AMPLIFIED MUSIC

Bands, DJ's or any other form of Amplified Music, organized by Clients, are considered Outside Contractors can play as background music during lunch or dinner at a low volume respecting other diner. Volume can be increased only after 9.30am or later if so, requested by Gusto da Gianni Management. Any form of Music must be turned off completely by Midnight or earlier if required so by Gusto da Gianni Management or Portside security.

CANCELLATIONS

Notice of cancellation for an event must be given in writing by the client and received by Gusto da Gianni at least 90 days prior to the event. The following cancellation fees are applicable:

Notice of Cancellation	Amount of Cancellation fee
More than 90 days prior to your event	Full deposit amount refunded
Between 89 to 30 days prior to your event	50% of deposit amount refunded
Within 29 days prior to your event	your deposit amount is forfeited

Function Date: _____

Booking Reference: _____

Organization: _____

Contact Person: _____

Contact Number: _____

Mobile Number: _____

E-mail: _____

Postal Address: _____

I have read and agree with the Terms and Conditions Please sign and e-mail to: events@gustodagianni.com – Grazie

Signature: _____

Date: _____

For All Enquiries please contact us on: (07) 3868 2011 or events@gustodagianni.com

