



Kitchen Policy

Please note: By signing and returning the Clubs 'Terms and Conditions' and paying a deposit, the client accepts our kitchen restrictions and costs. If their circumstances change, and they require the use of the kitchen or wish to change their type of use, it must be agreed in writing, via email, prior to the event.

The kitchen may be locked if not booked, and if left unclean after such event the Venue Manager has the right to deduct the cleaning cost from the clients bond.

The full use of the kitchen is restricted to the Clubs preferred caterers which can be found on the website. Other Professional caterers approved by the Venue Manager will be permitted if they do a short induction at the kitchen to ensure they know how to use the equipment and the \$300 kitchen hire fee is paid.

All caterers must email through their signed Kitchen Agreement Form "Provisions of Catering Services," Public Liability of \$20m (minimum) Certificate of Currency, RSA's of any staff working, and Food Safety Certificate. This needs to be received prior to the event date or they will not be permitted access to the kitchen.

At the moment, we also require the up to date covid plan that is specific to services at a Club such as Dixon Park SLSC. All documents must be supplied to the Venue Manager PRIOR to the event. **PLEASE NOTE: Due to Covid** we are not allowing Self Catering at this stage.

Conditions of Use

1. The kitchen can be used for preparing uncooked or precooked food. This includes bench spaces, sink and sink area.
2. The Silver door fridge/freezer can be used for short-term storage
3. The Combi oven **may be** used if approved by Venue Manager
4. The hot plate and dishwasher **are not** for use unless approved by Venue Manager
5. The deep fryer **is strictly not** for use (please ensure your caterer brings their own) unless they are from one of our preferred suppliers and agreed with Venue Manager
5. **We do not supply any utensils or crockery.** Please organize to have your own.
6. **The kitchen must be left clean as per photos on wall or a cleaning charge may be applicable (client is responsible for extra cleaning costs if their caterer leaves it dirty.)**
7. Any damage to equipment must be reported to the Venue Manager on the night. If damage is found post event, the client agrees they may be responsible for the cost if associated with their event.