

GROUP BOOKINGS & SUCKLING PIG OPTIONS 2020



Reservations for 8 adults and above are required to dine on one of our set menu options.

- Special dietary considerations are to be provided at time of booking.
- Dishes will contain onion and garlic. If a dietary cannot be catered for within the menu, dishes may be substituted from our a la carte menu.
- While we do our best to accommodate all dietary requirements there may still be traces.

DEL CHEF // CHEF'S MENU

\$63 per person

With 3 matching beverages \$87 per person

Upgrade the main course to Slow braised Beef cheek or Lamb shoulder additional \$6 per person

Seven classic favourites for the whole table to share

Menu includes: Six savoury dishes and a dessert to finish

MENU DE MAURO // MAURO'S TABLE

\$83 per person

With 4 matching beverages \$117 per person

Mauro show cases a nine course food experience

Menu includes: Eight savoury dishes and a dessert to finish

** Please inform us if you would not like any offal included in this menu*

LECHON AL HORNO // SUCKLING PIG OPTION

Our suckling pigs are free range, they are sourced from Western Plains Pork, Victoria.

As part of your dining experience pigs are served to the table for you to carve. Sides served are relative to the portion of suckling pig ordered.

We require pre-ordering and payment of suckling pigs and a selected time you would like the pig to be served.

SIZE	PRICE	SERVING SIZE
¼ Pig	\$130	3 – 4 people
½ Pig	\$250	6 – 8 people
1 Whole Pig	\$490	10 – 12 people

PRIVATE DINING ROOM // PDR

Our private dining room seats 16 to 27 guests.

We require a minimum of 16 adults to use this space privately.

If you would like the Private Dining room, you are to make this request upon booking.

Lunch event access: 12pm-4pm

Dinner event access: 5.30pm -10.30pm

If you would like to extend your access time for the room you will need to request this at the time of booking.

Additional Information

- Should any changes of final numbers occur ***within 24 hours or upon arrival***, the deposit for said number of guests will be retained. Please ensure your numbers are correct as this is non-negotiable.
- The attached form must be completed and returned with your deposit to secure your booking.

TERMS AND CONDITIONS

1.0 TRANSACTIONS

1.1 Set menus require a \$10 per person deposit at the time the reservation is made.

Set menus of 20 guests and above require a 25% deposit of all costs calculated at the time the reservation is made. Once deposits and completed form is received, your booking is confirmed. The deposit can be paid via credit card, in cash or via EFT upon request. The balance will be due 10 working days prior to your event date. Payments made via Debit, Mastercard or Visa incur a surcharge of 1%. Suckling pig orders must be paid in full at the time the order is made.

1.2 Should a group reservation be cancelled more than 21 working days in advance the full deposit amount you will be refunded. If the booking is cancelled within 7 working days of the reservation the full deposit will be retained by The Independent.

1.3 Where a suckling pig reservation is cancelled with less than 7 days notice, The Independent will retain full payment.

If cancellation is within the time frame this amount can be transferred to a once-off alternative date to act as a credit toward a future suckling pig reservation within a 6 month period.

2.0 GUEST NUMBERS

2.1 Guests are permitted to change reservation numbers 24 hours prior to their booking. If numbers change within 24 hours to the booking or upon the arrival of your group, the deposit of said guest numbers will be retained.

3.0 MENU

3.1 All dietary requirements need to be advised to The Independent before the arranged booking time. Whilst we take care to provide dietary requirement friendly atmosphere we cannot guarantee that no traces of specified ingredients will be free from our products or dishes. **If a guest has anaphylaxis we require them to show a manager their epipen upon arrival, failure to do so will result in the guest not being provided catering.**

3.2 Please note that our menus are seasonal and are subject to change without notice. Food and beverage prices are current and are subject to change without notice.

3.3 We do not allow external food items to be brought into or consumed in the venue. Unfinished meals can be taken from the premises upon request.

3.4 You may bring in your own birthday/celebration cake. We do not allow ice cream cakes, or similar cakes. All cakes will be stored in the refrigerator before and after service. We offer complementary cake cutting to a table that is dining on one of the set menu options. We charge a cake-age fee of \$2.50 per person for diners not on set menu.

The Independent takes no responsibility for the quality or the repercussions of the service of the cake. We ask that you notify us to tell us that you will be bringing in a cake prior to your arrival.

4.0 SERVICE OF ALCOHOL

4.1 We are a fully licensed venue, we do not have a BYO licence. Our licence finishes at 11pm.

4.2 We do have a takeaway licence. Any alcohol purchased takeaway must be un-opened and can only be consumed off premises.

4.3 The Independent reserves the right to refuse the supply of alcohol under the terms outlined by the Responsible Service of Alcohol Act. The Independent reserves the right to ask intoxicated or disorderly patrons to leave the premises at any time.

4.4 The Independent also reserves the right to request proof of identification before serving alcoholic beverages to our guests. As of September 2018 minors are no longer legal allowed to have an alcoholic drink while eating with their parents.

5.0 MISCELLANEOUS

5.1 No live animals are permitted in the premises. Aid dogs are an exception.

5.2 Aggression (physical or verbal), offensive language or behaviour towards any of The Independent staff or other customers will not be tolerated.

5.3 Under the Tabacco ACT 1987, Smoking is banned in outdoor and dining areas from the 1st August 2017.

Smoking is only permitted 4 meters away from the front entry. No smoking is permitted indoors or in the courtyard area.

2020 GROUP BOOKING FORM

Name:			Booking Date:	
Mobile:			Email:	
Guest Arrival Time:			Guest size: _____ Adults _____ Children + _____ High chairs required	
Please note what menu you would like to select for the group to the right:		Suckling Pig Options: Please Circle	¼ Pig \$130	½ Pig \$250
		Whole Pig \$490		
	Time you would like the suckling pig to be served: _____pm			
Deposit Required: (\$10 per adult per set menu , 25 % for groups over 20 guests OR Full payment of pig)				
Credit Card Number:				
Expiry:			CCV:	
Notes: *Please make note if you would not like offal featured in the menu. *Please note the allergies and special dietaries of your guests, with their names beside.				

Would you like to join The Independent mailing list? (please circle) Yes please. / No, thanks

I understand if my numbers change I understand it is my responsibility inform the Independent with more than 24 hours notice,

otherwise I understand I will lose the deposit for the said number of guests.

I/have read, understood and accept the terms and conditions listed in this document.

Client Signature: _____ Date: _____