

GROUP BOOKINGS 2021



Reservations of 8 adults and over are required to dine on our set menu option.

- We require credit card details to secure bookings. This is taken via our secure online booking system OBEE. We will not debit anything from your credit card at the time of booking.
- Reservations of 8 guests and over that cancel/decrease in size 14 days prior to the booking, or that simply do not show up, will be charged \$69pp (this includes children over 12 months).
- Dietary requirements/allergies are to be provided at time of booking.
- **If you or one of your guests within your booking have an allergy / dietary requirement they may miss out on a few dishes from the menu if we have not been informed prior to your booking.**
- Menu items may contain or come into contact with wheat, egg, dairy, all nut and other allergens.
- Whilst we do our best to accommodate for any dietary requirements there may still be traces.
- If a dietary cannot be catered for within the set menu, dishes may be substituted from our a la carte menu.
- Please inform us if you require pram space and/or highchair/s.

PLEASE NOTE:

Under the Coronavirus Hospitality Industry Guidelines

- It is mandatory for all dinners to sign in on the Government QR form provided at your table.
- Face masks are mandatory indoors and outdoors and **must** be worn (unless there is a medical reason/exemption) at all times unless seated at your table.

In the case of bad weather (storms, rain, heat) we unfortunately may not be able to move bookings in our courtyard to a table inside the restaurant due to the limitations. We can however move your booking to another day or cancel your booking (you will not be charged the cancellation fee).

If you have made a reservation for our courtyard area we recommend bringing along with you, a jacket/jumper, sunscreen and hat.

DEL CHEF | CHEF'S MENU

\$69PP

Seven course chef's menu selection for the whole table to share.

Menu includes: Six savoury dishes and little sweets.

With three matching beverages \$94pp

PRIVATE DINING ROOM

During the current covid-19 restrictions we can only seat a maximum of 12 guests

Our private dining room seats 10 to 25 guests.

We require a minimum of 10 adults to use this space privately.

Lunch reservation access is from - 12pm to 4pm

Dinner reservation access is from - 5.30pm to 10.30pm

Please let us know if you would like to extend your reservation time upon booking.

CHILDREN'S MENU



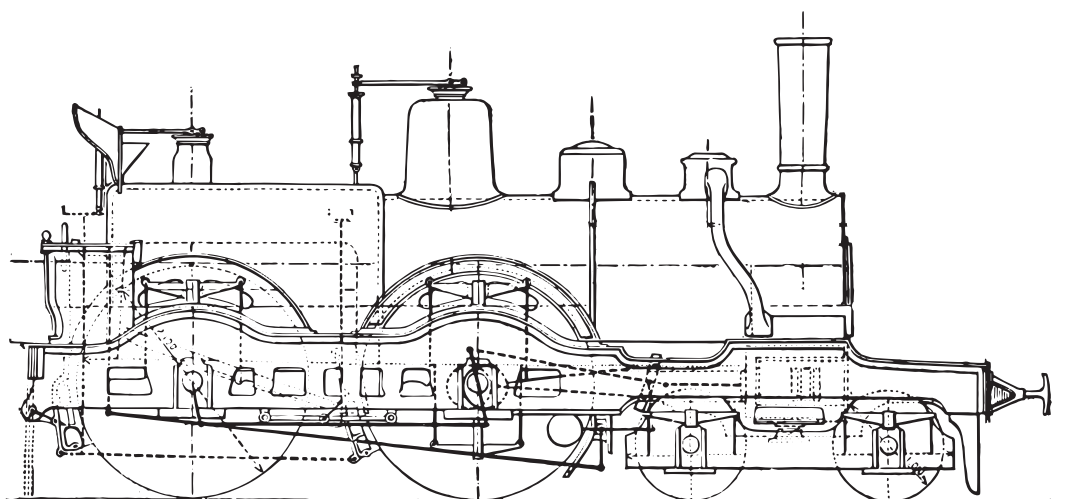
CALAMARI, POTATO CAKE (GF)(DF)	15
CRISPY CHICKEN, POTATO CAKE (GF)	15
CASARECCE PASTA, CHEESE SAUCE (V)	15
VEGAN CASARECCE PASTA(VE)	15

All meals include one drink

Please inform us of any dietary requirements

Menu items may contain or come into contact with wheat, egg, dairy, all nuts and other allergens.

(V) Vegetarian | (VE) Vegan | (GF) Gluten Free | (DF) Dairy Free



*Menu is subject to change

TERMS & CONDITIONS

Under the Coronavirus Hospitality Industry Guidelines

- It is mandatory for all dinners to sign in on the Government QR form provided at your table.
- Face masks are mandatory indoors and outdoors and **must** be worn (unless there is a medical reason/exemption) at all times unless seated at your table.
- We can only seat a maximum of 10 people per table (this includes children 12 months and over). Larger groups can be seated over a couple of tables.
- For larger groups guests cannot move from table to table or switch chairs. Guests must remain seated at their designated table.

Terms & Conditions may change at any stage.

1.0 TRANSACTIONS

- 1.1.** To secure your reservation we require your credit card details. This is taken via our secure online booking system OBEE. **We will not** debit anything from your credit card at the time of booking.
- 1.2.** Reservations of 1 - 7 adults that decrease the size of their booking or cancel within 72 hours, will be charged \$69 per person (including children over 12 months).
- 1.3.** Reservations of 8 guests and over that decrease the size of their booking or cancel 14 days prior to their reservation will be charged \$69 per person (including children over 12 months).
- 1.4.** For any reservations that simply do not show up. You will be charged \$69 per person (including children over 12 months).
- 1.5.** All card transactions incur a 1.5% terminal fee.
- 1.6.** On Public Holiday's there is a 15% surcharge on all card transactions.

2.0 MENU

- 2.1.** All dietary requirements need to be advised to The Independent prior to your booking. **It is EXTREMELY IMPORTANT to inform us if a guest in your group has an ANAPHYLAXIS allergy. We require them to show a manager their Epipen upon arrival, failure to do so will result in the guest not being provided catering.** While we take care to cater for any dietary requirements we cannot guarantee that no traces of specified ingredients will be free from our products or dishes.

If you or one of your guests within your booking have an allergy / dietary requirement they may miss out on a few dishes from the menu if we have not been informed prior to your booking.

- 2.2.** Our menus are seasonal and are subject to change without notice. Food and beverage prices are current and are also subject to change without notice.
- 2.3.** We do not allow external food items to be brought into or consumed within the venue. Un-finished meals can be taken from the premises upon request.
- 2.4.** You may bring in your own birthday/celebration cake which will be stored in the refrigerator until required. We do not allow ice-cream cakes or similar cakes due to storage availability.
- 2.5.** We offer complimentary cake cutting to tables dining on one of our set menu options. There is a \$2.50 per person cake-age fee for diners not on one of our set menu options.
- 2.6.** The Independent takes no responsibility for the quality or repercussions of the service/storage of cakes. We ask that you notify us prior to your arrival that you will be bringing in a cake.

3.0 SERVICE OF ALCOHOL

- 3.1.** We are a fully licensed venue, we do not have a BYO licence. We are licenced until 11pm Monday to Sunday.
- 3.2.** We do have a takeaway licence. Any alcohol purchased to takeaway must be consumed off the premises. Un-finished bottles of wine that have been purchased to drink while dining in can be taken home.

- 3.3. 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 and/or disorderly patrons to leave the premises at any time.
- 3.4. 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 legally allowed to have an alcoholic drink while eating with their parents or guardian.

4.0 MISCELLANEOUS

- 4.1. Live animals are only permitted in the courtyard of the venue. Aid dogs are an exception. Animals must be kept on a leash at all times, and you are required to clean up any mess / poop before you leave.
- 4.2. Aggression (physical or verbal), offensive language or behaviour towards any of The Independent staff or other customers will not be tolerated and you may be asked to leave the venue.
- 4.3. Under the Tobacco ACT 1987, smoking is banned in outdoor and dining areas from the 1st of August 2017. Smoking is only permitted 4 meters away from the front entry. No smoking is permitted indoors or in the courtyard.