

**FIRE IN THE BELLY**  
109 Dawson Street Lismore 2480  
p: 02 6621 4899  
f: 02 6622 0210  
info@fireinthebelly.com.au



## GROUP BOOKING AGREEMENT

Please return along with deposit payment

### BOOKING INFORMATION

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Date of Booking: \_\_\_\_\_ Booking Time: \_\_\_\_\_

Booking Name: \_\_\_\_\_

***Please ensure your guests are aware of the booking name to avoid seating delays***

Total No. of Guests: \_\_\_\_\_ (No. of adults: \_\_\_\_\_ No. of children: \_\_\_\_\_)

Company Name (if applicable): \_\_\_\_\_

What is the night in celebration of? \_\_\_\_\_

Name of Organiser: \_\_\_\_\_ I agree I have read & understood the 'TERMS & CONDITIONS OF GROUP BOOKINGS' :Sign please \_\_\_\_\_

Postal Address: \_\_\_\_\_ P/code: \_\_\_\_\_

Contact Details: Home: \_\_\_\_\_ Work: \_\_\_\_\_ Fax: \_\_\_\_\_

Mobile: \_\_\_\_\_ email: \_\_\_\_\_@\_\_\_\_\_

### CHOICE OF MENU

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SET MENU 1 \$25.00

SET MENU 2 \$35.00

SET MENU 3 \$60.00

Dietary restrictions/preferences? \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

**PAYMENT DETAILS**  Credit card, see below  Cash, in person  Cheque, out to 'Fire in the Belly'

Name on Card: \_\_\_\_\_ Expiry date on card \_\_\_/\_\_\_/\_\_\_

Credit Card Number: \_\_\_\_\_ Visa/ MC/ Amex/ Diners (please circle)

Amount \$ \_\_\_\_\_ Authorisation Code: \_\_\_\_\_ (Last three digits of the number on signature panel)

I authorise Fire in the Belly to deduct \$100.00 from my credit card, as a deposit for the above booking.

Signature: \_\_\_\_\_ Date: \_\_\_\_\_

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OFFICE USE ONLY – Please staple this agreement into diary on left hand side of booking date.

Agreement received by: \_\_\_\_\_ Date: \_\_\_/\_\_\_/\_\_\_ Deposit entered into POS: \_\_\_/\_\_\_/\_\_\_

C/Card processed by: \_\_\_\_\_ Date: \_\_\_/\_\_\_/\_\_\_ RRN: \_\_\_\_\_

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# **Bookings of 14 people or over are regarded as 'group bookings'**

## **TERMS AND CONDITIONS OF GROUP BOOKINGS**

### **Booking Confirmation**

*A tentative booking will be held for a period of five (5) working days, after which time the booking shall be released if a \$100 deposit has not been paid and a completed 'Group Booking Agreement' received.*

Payment can be made in person via cash/credit card/EFTPOS or over the phone via credit card. The deposit will be credited towards the total bill at conclusion of the evening.

### **Cancellation of group bookings**

Where notification is provided in writing by fax or post (5) five working days prior to the date of the booking, a full refund of the booking deposit will be made. Cancellations made less than this time will forfeit all rights to any refund.

### **A guaranteed final number**

A guaranteed final number of guests attending is required two (2) business days prior to the booking. If notified by 2pm on the day of the booking, up to four (4) people can cancel from the confirmed numbers. After the fourth cancellation, each cancellation thereafter will be charged the full food cost.

### **Alcohol**

**FIRE IN THE BELLY IS FULLY LICENSED.** Unless otherwise agreed upon by Management, no BYO alcohol is permitted to be brought onto the premises. Fire In The Belly supports Patron Care and Responsible Service of Alcohol. It is illegal to serve alcohol to (1) intoxicated patrons (2) disorderly patrons (3) or patrons under the age of 18 years of age. Food products are not to be brought onto the premises by the organizer, unless by prior arrangement. This includes cakes.

The preferred method for drinks payment is 'pay as you go' by individuals or on a pre-approved TAB. Should you wish to charge drinks to a table account without a TAB, the insurance of complete payment for drinks becomes the responsibility of the group booking organizer.

### **Trading hours**

Our liquor license allows the service of alcohol to patrons dining between the hours of 12 noon and 12 midnight. Group bookings must therefore finish at midnight. If you have requested to be seated in the courtyard, please note that we have an 11pm curfew in this area, at which time your group will be moved into the lounge area to continue your evening.

### **Menu variation/Price variation**

Whilst every possible effort is made to maintain menus and prices, these are subject to change at Management's discretion. A 20% surcharge will apply to food and beverages on any function conducted on a gazetted Public Holiday.

### **Accounts**

Our policy requires full payment of the bill at the conclusion of the evening. Strictly one bill per group, no split bills. WE DO NOT HAVE 'CASH OUT' FACILITIES. Should guests be paying for themselves, please convey this to all guests so they may have the required money on them. Accepted payment facilities include cash, EFTPOS and credit card. Payment facilities for Visa, Bankcard, MasterCard, American Express & Diners Club cards are available, however a payment processing fee applies. The rates are 0.63% for Visa, Bankcard and MasterCard, and 2.9% for Diners and American Express, plus any applicable GST. Some exemptions may apply.

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## Set Menu 1                      \$25 per head

### **Upon arrival**

Wood fired breads - a selection of herb & garlic; macadamia nut & basil pesto; herb & anchovy

### **Starters & Salads**

A tasting, as per our Chef's selection, of our entrees and salads from our menu and specials board. Below are some examples to tempt you:

- Crispy housemade chickpea fries, served with our basil and lemon aioli
- Tomato, mozzarella and artichoke bread salad with basil and olive oil
- Selection of cheeses and local salamis, served with crostini breads
- Roasted mushroom caps, stuffed with our housemade basil and macadamia pesto and fetta cheese

### **Main Course Pizzas**

A range of Australian, Traditional and Gourmet style pizzas, as per our Chef's selection.

We will endeavor to provide a range of vegetarian, seafood and meat pizzas in the selection. Should you require spelt or gluten-free bases, goats cheese etc, there will be an additional charge associated.

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## Set Menu 2                      \$35 per head

Breads and 2 courses - Entrée+Main or Main+Dessert, individuals to choose on the night

### Upon arrival

Wood fired breads – a selection of herb & garlic; macadamia nut & basil pesto; herb & anchovy

### Entree

Pre-select, on behalf of the group, three of the following:

- Chilled cucumber and yoghurt soup – with mint and shallot, finished with or without shaved, salted local tuna
- Mackerel Gravlox – marinated and thinly sliced with a salad of fennel, red onion and sprouts finished with lemon & olive oil
- Mixed market lettuces – cherry tomatoes, cucumber, chickpeas, bocconcini mozzarella, lemon basil dressing
- Rocket and apple salad – thinly shaved fennel and red onion, almonds and sherry vinaigrette
- “Petite Legume” – Stuffed, roasted baby vegetables filled with mozzarella, tomato and eggplant
- Local salami plate – sliced thinly, served with spicy garden greens, basil aioli and crostini breads
- Baked parmesan gnocchi – served with silverbeet, tomato and basil
- Braised beef pappardelle – slowly cooked in red wine and tomato, finished with fresh sugar snap peas, olives & parsley

### Main Course

Pre-select, on behalf of the group, three of the following:

- Fish of the day, fresh from Ballina
- Chicken Saltimbocca – with prosciutto, potatoes and finished with a Marsala and mushroom sauce
- Braised beef pappardelle – slowly cooked in red wine and tomato, finished with fresh sugar snap peas, tomato, olives & parsley
- Mix of local vegetables from the Market, served over cauliflower and pine nut couscous with a spicy lentil vinaigrette
- Slow roasted leg of lamb – crispy golden potato, green beans, red wine jus and garlic taziki
- A pizza selection off the menu

### Dessert

You will be given a choice of dessert on the night, however, due to the ever changing, always amazing nature of our dessert menu, we offer the following as examples only. If there is something that particularly takes your fancy, just let us know and we can ensure it is included in the Chef's selection

- Organic rhubarb and ginger trifle – Poached rhubarb layered with vanilla bean crème fraiche
- Sticky date puddings – served with a warm butterscotch sauce and vanilla ice cream
- Citrus tart served – with a side of raspberry mousse and fresh strawberries
- Warmed chocolate macadamia brownies – drizzled with chocolate, Baileys-laced custard
- Passionfruit crème brûlée – served with rum flavoured tuiles and fresh strawberries

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## Set Menu 3                      \$60 per head

3 Course Meal, with housemade breads, tea & coffee

### Upon Arrival

A gift from the Chef to begin

### Entree

Pre-select, on behalf of the group, three of the following:

- Chilled soup of the day
- Fresh local pacific oysters
- Mackerel Gravlox – marinated and thinly sliced with a salad of fennel, red onion, sprouts finished with lemon & olive oil
- Fresh local grilled octopus – served with a warm potato salad, sun-dried tomatoes, preserved lemon and paprika
- House-made potato gnocchi – in an asparagus and herb cream sauce with smoked salmon
- Rocket and apple salad – thinly shaved fennel and red onion, almonds and sherry vinaigrette

### Main Course

Pre-select, on behalf of the group, three of the following:

- Rib eye fillet of beef (250gm) with roasted mushrooms, crispy potato cake and rosemary jus
- house-made potato gnocchi in an asparagus and herb cream sauce with smoked salmon
- Fish of the day, fresh from Ballina
- Crispy duck breast in a honey and lime glaze with sauteed greens and sweet potato
- Mix of local vegetables from the market, served over cauliflower and pine nut couscous with a spicy lentil vinaigrette

### Dessert

You will be given a choice of dessert on the night, however, due to the ever changing-always amazing nature of our dessert menu, we offer the following as examples only. If there is something that particularly takes your fancy, just let us know and we can ensure it is included in the Chef's selection:

- Organic rhubarb and ginger trifle – Poached rhubarb layered with vanilla bean crème fraiche
- Sticky date puddings – served with a warm butterscotch sauce and vanilla ice cream
- Citrus tart served – with a side of raspberry mousse and fresh strawberries
- Warmed chocolate macadamia brownies – drizzled with chocolate, Baileys-laced custard
- Passionfruit crème brûlée – served with rum flavoured tuiles and fresh strawberries

Potted organic tea and freshly brewed coffee to finish.

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