

Members Dining Room Booking Form



Brisbane Lions v West Coast Eagles Saturday 11th May, 2013

Reservations will be accepted from <u>8.30am on Tuesday 30th April 2013</u> and <u>must</u> be emailed to Michael O'Brien Catering at <u>functions@mobc.com.au</u> or fax on (07) 3217 4639.

Section A – Contact De				
Member Name:			Member Number:	
Email:		Mobile Number:		
	nority is required to conf te by tick box and signin For future bookings in 20	irm your booking. ng below if you would li	ke your credit card and	-
Expiry Date:		Name on Card:		
Signature:		Date:		
Section C – Catering Se	lections			
	Total number of guests:			
Lunch service commences from 12.30pm	OPTION 1 Entrée & Main \$53.50	OPTION 2 Main & Dessert \$53.50	OPTION 3 Entrée, Main & Dessert \$65.20	KIDS MEALS (under 10) \$17.50
Please select your dining choice				
Special dietary requirements:				
Section D — Seating Sele Reserved seating will be set as your preference and number of Section Section E — Terms & Co 1. All payments made by cre 2. Unsettled accounts on the 3. Should a Member not he their credit card.	ide for dining room patr of seats required in the b 45 Section onditions dit cards will incur a 2.5 e day/night will be charg onour their booking and	oxes below. on 48 No that we surcharge. ed to credit card details fail to attend, the total	nks, 1 will reserve my ow provided on this bookir I of the food componen	vn prior to dining ng form. t will be charged to
4. Cancellations will be acce5. On public holidays, a 15%6. Requests for seats on the7. I understand that by signic contained in this booking fo	surcharge will apply to window can be made, h ing this booking form 1 of	the total cost of food & owever, cannot be guara confirm that I have read	beverage. anteed	
Member Signature:			Date:	



Pre Mother's Day treat

Complimentary glass of bubbles & Lindt chocolates for all Mum's

Menu Selection

Entrée

Grilled lamb tenderloin w spiced yoghurt & soft herb salad

Main Course

Roasted breast of chicken w fresh pea & lemon herb risotto

or

Grilled snapper w a warm salad of peas, artichoke, wilted baby spinach & kipfler potatoes

Dessert

Grandma's apple & pear sponge w cinnamon anglaise

or

A selection of Australian cheeses w fig paste & wafer biscuits

Premium blend coffee & a selection of traditional & herbal teas