

Members Dining Room Booking Form

2021 BRISBANE LIONS AFL SEASON

Brisbane Lions Vs Geelong

Thursday 24th June 2021

Member's Gates open at: 5.45pm

Dining Room opens at: 5.45pm

Game starts at: 7.20pm

Please complete total numbers of guests dining and select dining option below

| | | | |
|--------------------------------------|---|---|---|
| No of guests dining: | | | |
| Service commences from 5.45pm | <input type="checkbox"/> Option 1 Entrée & Main Course | <input type="checkbox"/> Option 2 Main Course & Dessert | <input type="checkbox"/> Option 3 Entrée, Main Course & Dessert |
| | <input type="checkbox"/> Smoked salmon, apple & radish salad with dill crème fraiche & toasted rye bread | <input type="checkbox"/> Chicken Breast | <input type="checkbox"/> Pannacotta |
| | | <input type="checkbox"/> Beef Fillet | <input type="checkbox"/> Cheese |
| Dietary Requirements: | | | |

MEMBER PAYMENT DETAILS

Member Name:

Member Number:

Email:

Mobile:

Master Card

Visa

Diners

Amex

Credit card number:

Expiry date:

Name on card:

Signature:

Date:

TERMS & CONDITIONS

- All bookings will only be accepted via completion of this form and returned via email, fax or post
- No phone reservations will be accepted
- All booking's will be charged on the night and not prior. All no show bookings will be charged.
- All payments made by credit cards will incur a surcharge 1.6% Visa 1.25% Mastercard, & 2.5% Amex
- Window seats are allocated at random and cannot be reserved
- By returning this booking form, I confirm I have read and understand the terms and conditions contained in this booking form
- A minimum of 40 patrons are required for this function. We reserve the right to change the menu if these numbers are not achieved.

O'BRIEN GROUP
AUSTRALIA

Please email your completed booking form to gabba.reception@obga.com.au
or fax to 07 3217 4639

Members Dining Room

Menu Selection

Entrée

Smoked salmon, apple & radish salad with dill crème fraiche & toasted rye bread

Main Course

Roasted chicken breast with roasted potatoes, marsala, sage & mushroom sauce

Or

Beef fillet with braised Puy lentils, Potato fondant, Heirloom Vichy carrots, Baby beet salad

Dessert

Salted caramel pannacotta

or

A selection of Australian cheeses w fig paste & wafer biscuits