

# Members Dining Room Finals Booking Form

## 2019 AFL FINALS

### Brisbane Lions V GWS

Saturday 14<sup>th</sup> September 2019

Dining Room opens at: 5.30pm

3 Course Dining Menu - \$73.90 per person

Game commences: 7.25pm

Please complete total numbers of guests dining and select menu options below

	PAX	Entrée	Main	Dessert
<b>Commences 5.30pm</b>	<input type="text"/>	Slow braised pork belly, saffron sweetcom cream, Sicilian eggplant, crispy sage & jus	<input type="checkbox"/> Lamb	<input type="checkbox"/> Pannacotta
			<input type="checkbox"/> Barramundai	<input type="checkbox"/> Cheese
<b>Dietary/additional requirements</b>				

#### 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
- A valid ticket must be purchased to the game to access to the dining room
- All booking's will be charged on the night and not prior
- All payments made by credit cards will incur a surcharge 1.6% Visa 1.25% Mastercard, & 2.5% Amex & Diners
- 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.



Please email your completed booking form to [gabba.reception@obga.com.au](mailto:gabba.reception@obga.com.au)  
or fax to 07 3217 4639

## Members Dining Room

### Menu Selection

#### Entrée

Slow braised pork belly, saffron sweetcorn cream, Sicilian eggplant, crispy sage & jus

#### Main Course

Seared lamb rump, sweet potato, truffle mushrooms, crispy salt bush & rosemary sauce

or

Pan Seared Barramundi, dill potato, buttered brocolini, shaved fennel salad & white wine sauce

#### Dessert

Salted caramel pannacotta, toffee crumble, baby macarons, seasonal berries

or

A selection of Australian cheeses w fig paste & wafer biscuits

Premium blend coffee & a selection of traditional & herbal teas