

Members Dining Room Booking Form

BRISBANE LIONS Vs ESSENDON

SATURDAY 17th APRIL 2021

Dining Room opens at: 5.45pm

3 Course Dining Menu - \$75.95 per person

Game commences: 7.25pm

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

	PAX	Entrée	Main	Dessert
Commences 5.45pm	<input type="checkbox"/>	Ocean king prawns on a green papaya salad with ginger and chilli dressing	<input type="checkbox"/> Chicken Breast	<input type="checkbox"/> Apple Tarte tatin
			<input type="checkbox"/> Beef Fillet	<input type="checkbox"/> Cheese
Kids Meal \$19.50	<input type="checkbox"/>	Chicken and chips with a magnum ice cream		
Dietary Requirements				

MEMBER PAYMENT DETAILS

Member Name:..... Member Number:.....

Email:..... Phone:.....

Mastercard Visa Amex

Credit Card Number:

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 bookings 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 SELECTIONS

ENTRÉE

Ocean king prawns on a green papaya salad with ginger and chilli dressing

MAIN

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

or

Beef fillet with braised Puy lentils, pumpkin puree & roasted vegetables

DESSERT

Apple tarte tatin & cinnamon cream

or

Individual cheese plate, dried & fresh seasonal fruit, fig & fennel paste & poppy seed lavosh