

# Members Dining Room Booking Form

## BRISBANE LIONS Vs PORT ADELAIDE SATURDAY 1<sup>st</sup> MAY 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"/>	Smoked salmon, apple & radish salad with dill crème fraiche & toasted rye bread	<input type="checkbox"/> Chicken Breast	<input type="checkbox"/> Pannacotta
			<input type="checkbox"/> Lamb Cutlets	<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 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.



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 SELECTIONS

#### ENTRÉE

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

#### MAIN

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

or

Frenched lamb cutlets with parsnip puree, roasted beets & herbed green onion tzatziki

#### DESSERT

Salted caramel pannacotta

or

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