



MONASH CLUB EXTERNAL EVENTS

CONFERENCE MENU

SWEET OPTIONS

Banana Bread (V)	5.0
Mini Cinnamon Scroll (V, VGO)	5.0
Mini Croissant with Jam (V)	5.0
Mini Muffin (V)	5.0
Mini Danish with Icing Sugar (V)	5.0
Mini Granola with Yoghurt and Passionfruit (V, VGO, GF, DFO)	6.0
Petite Brownie (V, VG, GF, DF)	6.0
Fruit Bread with Butter and Jam (V)	6.0
Mini Pain au Chocolat (V)	6.0
Mini Almond Croissant (V)	6.0
Scones with Jam and Cream (V)	6.0
Mini Eclairs (V)	6.0
Mini Fruit Tarts (V)	6.0

SAVOURY OPTIONS

Mini Beef Sausage Roll with Tomato Sauce	6.0
Mini Lamb Sausage Rolls with Tomato Sauce	6.0
Cucumber Bites with Hummus and Sundried Tomato (V, VG, GF, DF)	6.0
Mini Croissant with Tomato and Cheese (V)	6.0
Bacon, Cheddar and Chives Savoury Mini Muffin	6.0
Mini Beef and Mushroom Mini Pie	6.0
Mini Chicken Curry Pie	6.0
Thai Vegetable Tart (V, VG, DF)	6.0
Spinach and Fetta Roll with Tomato Sauce (V)	6.0
Spanakopita Filo (V)	7.0
Pumpkin Roll with Vegan Aioli (V, VG, GF, DF)	7.0
Chicken and Rocket Pinwheels (GFO, DF)	7.0
Mediiterranean Vegetable Pinwheel (V, VG, GFO, DF)	7.0
Bacon and Egg Slider (GFO)	9.0
Halloumi and Spinach Slider (V, GFO)	9.0

PLATTERS

Chef Selection Savoury Platter	7.5
Chef Selection Sweet Platter	7.5
Chef Selection Sweet and Savoury Platter	15.0

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SANDWICH PLATTERS

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Choice Of -
Point Sandwiches
Baguette
Panini
Wrap

20 Piece Platter	50.0
— 2 filling options	
40 Piece Platter	95.0
— 3 filling options	

SANDWICH FILLINGS (GFO)

Ham, Cheese and Tomato with Pesto Mayo
Roast Chicken with Rocket, Lemon and Herb Mayo
Mediterranean Vegetables (V, VG, DF)
Falafel and Salad (V, VG, DF)
Beef, Cheese, Rocket and Mustard

SALADS TO SHARE

\$7.5 Per Person

Garden Salad (V, VG, DF, GF)
Creamy Pasta Salad (V)
Mexican Quinoa and Bean Salad (V, VG, DF)
Edamame, Freekah and Kale Salad (V, VG, DF, GF)

ADDITIONAL OPTION 4.0 PP
Add Chicken or Tofu

SHARE PLATES

House-Made Dips and Bread (V)
Seasonal Fresh Fruit (V, VG, DF, GF)
Crudites - Seasonal Vegetables and Dip (V, VG, DF, GF)
Charcuterie - Cured Meats (GFO)
Cheese - Three Kinds of Cheese, Relish, Crispbread and Quince (V, GFO)

small	large
20.0	100.0
28.0	140.0
30.0	150.0
33.0	165.0
38.0	190.0

CONFERENCE PACKAGES

MORNING TEA PACKAGE

15.0 PP

Banana Bread (V, GF, VGO)
Seasonal Fruit (V, VG, GF, DF)

LUNCH PACKAGE

25.0 PP

Point Sandwiches (VO, GFO, VGO, DFO)
- Roast Chicken, Mediterranean Vegetables, Ham, Cheese and Tomato
House Salad (VO, VGO, GFO, DFO)
Seasonal Fruit (V, VG, DF, GF)

AFTERNOON TEA PACKAGE

15.0 PP

Chef’s Selection of Sweet and Savoury Items (VO, VGO, DFO, GFO)

FULL DAY PACKAGE

70.0 PP

Morning Tea, Lunch and Afternoon Tea
Tea and Brewed Coffee Station (includes 2 refreshes)
Plates, Cutlery and Napkins
Delivery Fee

HALF DAY PACKAGE

50.0 PP

Morning Tea and Lunch, or Afternoon Tea and Lunch
Tea and Brewed Coffee Station (includes 1 refresh)
Plates, Cutlery and Napkins
Delivery Fee

ADD ONS

700ml Capi Sparkling Water	9.0
700ml Capi Still Water	9.0
Glasses	1.5 pp
Tea and Instant Coffee Station	4.0 pp
Tea and Brewed Coffee Station	5.0 pp

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PACKED LUNCHES

Sandwich, Salad, Item, and Drink 25.0

20 GUESTS OR LESS
— 1 option per item
20 GUESTS AND OVER
— 2 options per item

Please inform us of any dietary requirements and we will provide an alternate packed lunch where required.

SANDWICH FILLINGS (Point Sandwich, Wrap, Baguette or Panini)

Ham, Cheese and Tomato with Pesto Mayo
Roast Chicken with Rocket, Lemon and Herb Mayo
Mediterranean Vegetables (V, VG, DF)
Falafel and Salad (V, VG, DF)
Beef, Cheese, Rocket and Mustard

SALADS

Garden Salad (V, VG, DF, GF)
Creamy Pasta Salad (V)
Mexican Quinoa and Bean Salad (V, VG, DF)
Edamame, Freekah and Kale Salad (V, VG, DF, GF)

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ITEMS

Mini Muffin (V)
Mini Croissant (V)
Mini Danish (V)
Mini Brownie (V, GF)
Mini Sausage Roll
Pumpkin Arancini (V, VG, DF, GF)
Vegan Thai Pie (V, VG, DF)
Beef Pie

DRINKS

Juice (Apple or Orange)
Coke
Coke No Sugar
Sprite
Still Water
Sparkling Water

ADD ONS

\$5 Each
Vegetarian Fritatta (V)
Ham and Cheese Filled Croissant
Cheese and Tomato Filled Croissant (V)
Fruit Cup (V, VG, GF, DF)
Granola Yoghurt Cup (V, GF, VGO, GFO)

HIGH TEA MENU

28.0 P/P

Includes Six Items (Savoury or Sweet)
and Tea/Coffee Urn Station

SWEET

- Banana Bread (V)
- Mini Fruit Tart (V)
- Mini Eclair (V)
- Mini Muffin (V)
- Mini Danishe with Icing Sugar (V)
- Mini Granola with Yoghurt and Passionfruit (V, VGO, DFO, GF)
- Mini Brownie (V, VG, GF, DF)
- Mini Almond Croissant (V)
- Mini Pain au Chocolat (V)

SAVOURY

- Beef Sausage Roll with Tomato Sauce
- Lamb Sausage Roll with Tomato Sauce
- Cucumber Bite with Hummus and Sundried Tomato (V, VG, DF, GF)
- Mini Croissant with Tomato and Cheese (V)
- Bacon, Cheddar and Chives Savoury Mini Muffin
- Pumpkin Roll with Vegan Aioli (V, VG, DF, GF)
- Spinach and Fetta Roll with Tomato Sauce (V)
- Point Sandwiches (VO, VGO, DFO, GFO)
- Baguette Pieces (VO, VGO, DFO)
- Bacon and Egg Slider (GFO)
- Halloumi and Spinach Slider (V, GFO)

BEVERAGES

- Tea and Instant Coffee Urn Station
- Tea and Brewed Coffee Urn Station
- Tea and Coffee Orders
- 700ml Sparkling Mineral Water
- Jugs of Juice (Apple or Orange)

INCLUDED IN PRICE ABOVE	
1.5 P/P	
4.5+	
9.0	
12.0	



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STANDING EVENTS MENU

LIGHT CANAPES

7.0

- Falafel with Coconut Tzatziki (V, VG, DF, GF)
- Tempura Eggplant with Miso Dipping (V, VG, DF, GF)
- Prawn Tempura with Aioli
- Pumpkin Rolls with Beetroot Hummus (V, VG, DF, GF)
- Smoked Cod Croquette
- Spinach Quiche (V)
- Pumpkin and Sage Arancini (V, VG, DF, GF)
- Curried Lentil Pie (V, VG, DF, GF)
- Sausage Roll with Tomato Sauce
- Chotto Motto Hot Honey Chicken Bite

SIGNATURE CANAPES

9.0

- Mini Naan, Baba Ghanoush, Apricots and Almonds (V, VG, DF)
- Mini Caprese Pizza (V)
- Roasted Zucchini and Corn Fritter, Jalapeno Relish and Pumpkin Seeds (V, GF, VG, DF)
- Smoked Salmon and Cream Cheese Vol-au-Vent
- Cauliflower, Pistachio and Leek Jam Tartlet (V, GF, VG, DF)

SUBSTANTIAL

11.0

- Lemon Myrtle Chicken Skewer (DF, GF, NFO)
- Lamb Skewer with Mint Jelly (DF, GF, NFO)
- Pesto Pasta, Fetta and Black Olives (V, GFO)
- Mini Bagel, Smoked Salmon, Cucumber and Herb Cream Cheese
- Beef Slider, Cheese, Pickles and Burger Sauce (DFO, GFO)
- Chicken Parma Slider (GFO)
- Grilled Halloumi Slider, Capsicum Pesto, Rocket and Pickled Cucumber (V, GFO)
- Vegan Chicken Slider with Vegan Cheese, Lettuce and Sriracha Mayo (V, VG, DF, GFO)

SWEET CANAPES

5.0

- Fruit Skewers (V, VG, DF, GF)
- Macarons
- Mini Lemon Tart (V)
- Mini Chocolate Tart (V)
- Mini Chocolate Brownie (V, VG, DF, GF)

SHARING

	small	large
House-Made Dips and Bread (V)	20.0	100.0
Crudites - Seasonal Vegetables and Dip (V, VG, DF, GF)	28.0	140.0
Seasonal Fresh Fruit (V, VG, DF, GF)	30.0	150.0
Charcuterie - Cured Meats (GFO)	33.0	165.0
Cheese - Three Kinds of Cheese, Relish, Crispbread, Quince (V, GFO)	38.0	190.0

PACKAGES - charged per person

OPTION 1	
1 x Sharing and 3 x Classic Canape	24.0
OPTION 2	
1 x Sharing, 2 x Light Canape, 1 x Signature Canape and 1 x Sweet Canape	32.0
OPTION 3	
2 x Sharing, 2 x Light Canape, 1 x Signature Canape, 1 x Substantial and 1 x Sweet Canape	48.0
OPTION 4	
2 x Sharing, 2 x Light Canape, 2 x Signature Canape, 2 x Substantial and 1 x Sweet Canape	65.0

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ALTERNATE DROP MENU

ENTREES - choice of two:

- Scallops with Crispy Chilli Oil (GF,DF)
- King Oyster Mushroom with Vegetables (V, VG, DF, GF)
- Beef Tataki with Ponzu (GF,DF)
- Caprese Salad (V, GF)
- Orange Chicken Thigh with Yoghurt (GF)

Two Courses 80.0 P/P
Three Courses 92.0 P/P

MAINS - choice of two:

- Boneless Lamb with Spiced Sweet Potatoes and Tabbouli (DF, GF)
- Chicken Teriyaki with Smashed Potatoes and Rataouille (DF, GF)
- Mediterranean Roasted Vegetables with Jasmine Rice and Pomegranate (V, VG, DF, GF)
- Handmade Pasta A Fiorentina (V, VG, DF, GF)
- Tandoori Salmon with Grilled Carrots and Zucchini (DF, GF)
- Boneless Beef Ribs with Roasted Potatoes and Pico De Gallo
- Porchetta with Roasted Sweet Potatoes and Apple Mint Sauce (DF)

ACCOMPANIMENTS - choice of two:

- Garden Salad (V, VG, DF, GF)
- Grain Salad with Cranberries, Cucumber and Sherry Vinegar (V, VG, DF, GF)
- Sour Cream Potato Salad (V, GF)
- Honey Yoghurt Coleslaw Salad (V, GF)
- Baby Carrots, Kipfler Potatoes and Wilted Spinach (V, VG, DF, GF)

DESSERT - choice of two:

- Basque Cheesecake with Berry Coulis (V)
- Classic Tiramisu (V)
- Vegan Chocolate Cake with Vegan Chantilly Cream (V, VG, DF)
- White Chocolate and Berry Tart (V)
- Passionfruit, Cream, Blueberries and Crumble (V, VG, DF, GF)

OPTIONAL

- Cheese Selection (platters to the table) (V, GFO) 5.5 P/P
- three kinds of cheese, relish, crispbread & quince
- Dinner Roll and Butter 4.0 P/P

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GRAZING BANQUET MENU

Standard Grazing Banquet 85.0 P/P

Bread and Butter, Choice of Three Mains, Two Sides and Two Desserts

Classic Grazing Banquet 95.0 P/P

Bread and Butter, Choice of Two Entree, Three Mains, Two Sides and Two Desserts

Deluxe Grazing Banquet 105.0 P/P

Bread and Butter, Choice of Two Grazing, Two Entree, Three Mains, Two Sides and Two Desserts



GRAZING

- House-Made Dips and Bread (V)
- Crudites - Seasonal Vegetables and Dip (V, VG, DF, GF)
- Charcuterie - Cured Meats (GFO)
- Cheese - Three Kinds of Cheese, Relish, Crispbread, Quince (V, GFO)

ENTREE

- Garlic Herb Prawns (GF, DF)
- Caprese Salad (V, GF)
- Pumpkin Couscous Salad (V, VG, DF, GF)
- Baked Salmon with Lemon and Capers (GF, DF)
- Beef Meatballs, Tomato Sugo and Parmesan (GF, DFO)

MAINS

- Beef Bourguignon with Potatoes (GF, DF, NF)
- Lamb Shepherd's Pie
- Chargrilled Mediterranean Vegetables, Lemon and Fresh Herbs (V, VG, DF, GF)
- Marry Me Chickpea Orzo (V, VG, DF)
- Moqueca Brazilian-Style Fish Stew with Coconut, Capsicum, Tomato, Coriander & Lime (GF, DF)
- Slow Cooked Chicken Thighs with Kipfler Potatoes and Carrots (GF, DF)
- Mexican Pulled Pork with Pico De Gallo (GF, DF)

SIDES

- Chargrilled Seasonal Vegetables (V, VG, GF, DF)
- Pesto and Pumpkin Pasta Salad (V)
- Jasmine Rice (V, VG, GF, DF)
- Roasted Potatoes (V, VG, GF, DF)
- Australian Potato Salad (V, GF, DF)
- Radicchio Salad, Pickled Apple, Pear and Carrot with Green Goddess Dressing (V, GF)

DESSERTS

- Classic Tiramisu (V)
- Basque Cheesecake (V, GF)
- White Chocolate Mousse with Coconut Praline (V)
- Roasted Stone Fruit with Coconut and Vanilla (V, VG, GF, DF)
- Seasonal Fresh Fruit Platter (V, VG, DF, GF)
- Cheese - Three Kinds of Cheese, Relish, Crispbread, Quince (V, GF)

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CUSTOM MENU

Make your event truly memorable with a custom menu designed especially for you and your guests.

Our custom menu option gives you the opportunity to work closely with our chef to create a dining experience that perfectly compliments your occasion.

Whether you're planning a relaxed shared lunch, an elegant banquet, a themed dining experience, or a selection of plates designed to suit your celebration, we can tailor the menu to match the style, atmosphere and needs of your event.

Our chef will work with you to create a selection of dishes that showcases fresh ingredients, delicious flavours and thoughtful presentation, ensuring your guests enjoy a menu that feels unique to your occasion.

Custom menus are priced according to your chosen dishes and requirements.

A minimum of 15 guests applies

Terms and Conditions for Custom Menus

Custom menus require a minimum of 4 weeks notice prior to the event date. Any changes to a confirmed custom menu may be subject to availability and additional costs.

Cancellation or rescheduling of a custom menu within 2 weeks of the event will incur 50% of the catering cost. Cancellation or rescheduling of a custom menu within 7 days of the event will incur the full catering cost



STAFF AND HIRE FEES

EVENT FEES

Includes delivery drop off and pick up, napkins, catering labels and catering boards

1 - 20 guests	\$20 per delivery
20 - 60 guests	\$50 per delivery
60+ guests	\$100 per delivery

STAFF HIRE

Minimum of 3 Hours

Monday to Friday between 8-5pm	42.0 PH
Monday to Friday Between 5pm-9pm	47.0 PH
Monday to Friday after 9pm OR Saturday	57.0 PH
Sunday	62.0 PH
Public Holiday	72.0 PH

AVAILABLE FOR HIRE

Glasses - Water, Wine, Flute	1.5 PP
Dinner Plate	1.5 PP
Side Plate	1.0 PP
Cutlery Set	0.5 PP
Takeaway Box	0.5
Tablecloth	4.0
Cloth Napkin	2.0
Carafe	2.0
Tong	1.0



BEVERAGE PACKAGES

We have a variety of hot and cold drinks, as well as alcoholic beverages available for functions, both internal and external. These beverages can either be charged on consumption, or a drinks package can be purchased.

Hosts are able to create a selection of available drinks prior to the meeting if they wish, as well.



ALCOHOLIC DRINKS PACKAGE 40.0 PP

2 Hours of Service, T/C: Responsible Service of Alcohol

- Sparkling Mineral Water
- Soft Drink - Coke, Coke Zero and Sprite
- Juice - Orange and Apple
- Mornington Peninsula Non-Alc XPA
- Coopers
- Furphy Refreshing Ale
- White Wine
- Red Wine
- Sparkling Wine

NON-ALCOHOLIC DRINKS PACKAGE 20.0 PP

2 Hours of Service

- Sparkling Mineral Water
- Soft Drinks - Coke, Coke Zero and Sprite
- Juice

CHARGED ON CONSUMPTION

700ml Sparkling Mineral Water	9.0
Jugs of Soft Drink	12.0
Jugs of Juice - Orange and Apple	12.0
Mornington Peninsula Non-Alc XPA	7.0
Coopers	7.0
Furphy Refreshing Ale	11.0
White Wine	58.0
Red Wine	58.0
Sparkling Wine	58.0

TEA AND INSTANT COFFEE STATION

2 hours	4.0 PP
4 hours (includes 1 refresh)	6.0 PP
6 hours (includes 2 refreshes)	8.0 PP

TEA AND BREWED COFFEE STATION

2 hours	5.0 PP
4 hours (includes 1 refresh)	7.5 PP
6 hours (includes 2 refreshes)	10.0 PP



TERMS AND CONDITIONS

Final Details

All final details must be confirmed by midday of the Wednesday of the week prior to your event. This includes menu selections and guest numbers. Any changes that occur within 48 hours of the event may incur a late change fee.

Minimum Spend -

Minimum spend can be used towards catering and preselection of food and beverages for your guests throughout the time of the booking. If you go over the minimum spend, that amount is added to your final bill, and if under the minimum spend the remainder will show as a room hire fee.

Invoices -

For internal events paid via invoice, the full minimum spend must be paid 2 weeks prior. Any difference will be charged the day after the event. External event invoices must be paid in full 1 week prior to the event.

Lounge Bookings -

Bookings in the Lounge of over 15 people are subject to a minimum spend of \$10 per head. This minimum spend will be calculated based on the number of guests confirmed at the beginning of the week. Any cancellations or rescheduling of a booking within the week of the event, will be charged the minimum spend as a cancellation fee.

Operating Hours -

Monash Club opens at 8.30am and closes at 5pm. If your booking starts at 8.30am you will not have access to the building until 8.30am. Access for events outside of these times will incur an outside of hours fee. The fee will be subject to the event.

Cancellation / Date Change - Internal Events

Date changes can be arranged free of charge up to 7 days of the event, however the subsequent cancelling of this event at any time will incur a 25% total event cost. Cancellation within 14 days of the event will incur a fee of 25% of the minimum spend. Cancellation or rescheduling within 7 days of the event will incur a fee of 50% of the event cost. Cancellation or rescheduling within 48 hours of the event will incur the full cost of the event.

Cancellation / Date Change - External Drop Off Events

Date changes can be arranged free of charge up to 7 days notice. Cancellation or rescheduling up to 2 days of the event will incur a fee of 50% of the total costs of the event. Rescheduling or cancellation within 48 hours of the event will incur the total costs of the event.

Cancellation / Date Change - External Staffed Events

Date changes can be arranged free of charge up to 14 days notice. Cancellation or rescheduling within up to 7 days of the event will incur a fee of 25% of the total costs of the event. Cancellation or rescheduling within up to 2 days of the event will incur a fee of 50% of the total costs of the event. Rescheduling or cancellation within 48 hours of the event will incur the total costs of the event.

Cancellation / Date Change - Custom Menu

Custom menus require a minimum of 4 weeks notice prior to the event date. Any changes to a confirmed custom menu may be subject to availability and additional costs. Cancellation or rescheduling of a custom menu within 2 weeks of the event will incur 50% of the catering cost. Cancellation or rescheduling of a custom menu within 7 days of the event will incur the full catering cost

Event Timings -

The preferred timing for events set out by the organiser cannot be guaranteed in the circumstances of late arrivals, undisclosed dietary requirements, last-minute guest additions etc. The Monash Club organises event timings based on the information confirmed in the final event order, and does not take responsibility for delays caused by unconfirmed information.

Charged on Consumption -

The prices reflected for drinks or food charged on consumption are estimates. The final price will be calculated on the day, based on what is ordered by guests during your event.

Menus -

While we try our best to cater for all dietaries, please be advised that cross-contamination may occur in our kitchen. Menus and prices are subject to change. Any events that are within one month of a menu or price change will have their original food cost and catering upheld. Events further out than one month will be subject to change in accordance with the menu/price changes. Any alterations to our menus will come at a fee, which is dependant on the change.

Takeaway -

Takeaway boxes will be charged at 50c per box. Monash Club is not liable for any food safety risks once a host or guest takes leftover food from an event. The correct storing and consumption of food after the fact is then the responsibility of said host/guest.

Catering Services -

Monash Club provides full catering services. No alcohol or private catering can be brought into the venue with the exception of cakes. There is a \$2.50 per person cakeage fee.

Conduct of Guests -

The host and all guests attending the event shall conduct the function in an orderly manner in full compliance with the applicable laws and regulations. Dress code for the venue is smart casual.

Final Details

Monash Club organises and sets your event as per the final signed Banquet Event Order. Monash Club does not take responsibility for missing or incorrect information following the signing of this document. Any events with unsigned documents, will be run as per last communication, and we do not take responsibility for unconfirmed information.

Duty of Care -

Whilst all care is taken before, during, and after an event, Monash Club will not be held responsible for any damage or loss of property on premises. The client accepts full responsibility for any damage to the venue, its equipment, or fittings caused by the client, client's guests or external contractors engaged by the client prior to, during, or after an event

Emergency Evacuation Plan -

Monash Club can supply an evacuation plan on request.