Monash Club

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2018 Function & Event Packages
Dining Menus
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Monash Club

Located centrally within the Clayton campus at 32 Exhibition Walk, the Monash Club opened in 1976 and underwent a major redevelopment between 2013-14. After an extensive tender process, The Princeton Group was appointed to run the day to day operations at the new Monash Club, which opened in July 2014. The Princeton Group was founded by Salvatore Malatesta (of ST. ALi, Sensory Lab and most recently, Mercedes me x ST. ALi), who has shaped the club into the fine establishment that it is today.

2018 brings with it a new kitchen management team, with brand new menus across all of our offerings. The best seasonal ingredients have been sourced to create tantalising menu options. The Long Room offering has been refocused on providing an à la carte experience. Bookings are available and encouraged for lunch in The Long Room, Monday to Friday (between 11:30AM–03:00PM), and can be made online at: monash.edu/club/online-booking.

The Monash Club is exclusively open to current staff, higher degree research candidates, alumni and their guests. Trading hours during University study periods is 08:00AM to 05:00PM, Monday to Wednesday. The club extends its trading hours on Thursday and Friday evenings until 06:00PM for happy hour.

The Club Lounge and Courtyard provide a vibrant, social and multi-purpose place to relax, meet with colleagues and guests, dine (and work of course). Coffee is available right through the day, from open till close, as is the full bar. The club has two large meeting rooms, and available to be booked for meetings, luncheons, dinners, seminars or even an all day conference. The Club Lounge and Courtyard, Long Room, Private Dining Room and Deck are also available to be booked for private events.

For any private event enquiries, or to book a meeting room, please email monash.club@monash.edu, and one of our event coordinators will be in touch. We also offer an external function and meeting catering service, at spaces and offices around the Clayton campus. Let our event coordinators know what you need and we’ll be in touch with a quotation for you.

Please note, all private event and external catering bookings are subject to minimum spends.
Meeting Rooms 1 & 2

Large windows along the southern wall provide an abundance of natural light, and both rooms have intelligent lighting, allowing for the dimming of light during presentations.

Both meeting rooms can accommodate a maximum of 16 people, boardroom style. The rooms feature a large square table, and comfortable executive chairs. Meeting room 1 has a large LCD screen mounted on the wall, and has PC connectivity, linked to the Monash University network, along with connections for PC laptop computers.

Meeting room 2 has a projector mounted on the ceiling, with the same connectivity as meeting room 1. There is an operatable wall which allows the 2 rooms to be joined together, creating one large rectangular boardroom table, able to accommodate a maximum of 32 people.

When sending through your enquiry please let us know your audio visual requirements.

For an additional service charge, the rooms can be booked for a standing function, please let us know your requirements so we can provide a quotation for you.

<table>
<thead>
<tr>
<th>ROOM</th>
<th>CONFIGURATION</th>
<th>MAX. CAPACITY</th>
</tr>
</thead>
<tbody>
<tr>
<td>Meeting Room 1</td>
<td>Boardroom</td>
<td>16</td>
</tr>
<tr>
<td>Meeting Room 2</td>
<td>Boardroom</td>
<td>16</td>
</tr>
<tr>
<td>Meeting Room 1 &amp; Meeting Room 2</td>
<td>Boardroom</td>
<td>32</td>
</tr>
</tbody>
</table>

The Long Room

The Long Room is the Monash Club’s à la carte restaurant, open Monday to Friday, from 11:30AM-03:00PM. Bookings are encouraged, and can be made by visiting monash.edu/club/online-booking. Tables for breakfast are available by bookings only.

The Long Room is available to be booked for private events, subject to the applicable minimum spend. The room is able to be set in various configurations, for different event types, including cocktail style, cabaret, theatre & banquet. From 2018, The Long Room is now available to be booked for breakfast events.

Aside from floor to ceiling windows surrounding the room, a fully integrated audio system, along with a motorised projector screen and ceiling mounted projector make this the perfect venue to host a presentation, talk or even a launch.

<table>
<thead>
<tr>
<th>CONFIGURATION</th>
<th>MAX. CAPACITY</th>
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<tbody>
<tr>
<td>Seated</td>
<td>90</td>
</tr>
<tr>
<td>Standing</td>
<td>120</td>
</tr>
<tr>
<td>Cabaret</td>
<td>90</td>
</tr>
<tr>
<td>Banquet</td>
<td>90</td>
</tr>
<tr>
<td>Theatre</td>
<td>100</td>
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</table>
Private Dining Room

The Private Dining Room is the club’s exclusive, intimate dining space, available to be booked throughout the day and evening. Perfect for welcome reception luncheons, dinners and breakfast meetings, the Private Dining Room can accommodate up to 20 people around a large, square, executive boardroom table.

Cocktail functions are able to be booked, along with meetings or executive boardroom functions.

All bookings in the Private Dining Room are subject to minimum spends.

<table>
<thead>
<tr>
<th>CONFIGURATION</th>
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<tbody>
<tr>
<td>Seated</td>
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</tr>
<tr>
<td>Standing</td>
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</table>

The Club Lounge & Courtyard

The Monash Club’s lounge area is a space to have informal meetings with colleagues or guests, have something to eat and drink or use the space to work in, and grab a coffee. The bar is open from 8:00 till close, offering not only coffee and tea, but a superb wine list.

The lounge faces into an internal courtyard, which (weather dependant), is a great area to flow into for a cocktail function, or even to enjoy happy hour. Bi-fold doors allow the entire courtyard to open up into the lounge. Additional fees apply for utilising the lounge and/or the courtyard for private events.

<table>
<thead>
<tr>
<th>ROOM</th>
<th>CONFIGURATION</th>
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<tbody>
<tr>
<td>Lounge</td>
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<tr>
<td>Courtyard</td>
<td>Standing</td>
<td>30</td>
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<tr>
<td>Lounge &amp; Courtyard</td>
<td>Standing</td>
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### Minimum Spends

#### Room Code Key

<table>
<thead>
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<th>Code</th>
<th>Description</th>
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<tr>
<td>MR</td>
<td>Meeting Room</td>
</tr>
<tr>
<td>PDR</td>
<td>Private Dining Room</td>
</tr>
<tr>
<td>LR</td>
<td>Long Room</td>
</tr>
<tr>
<td>TCL</td>
<td>The Club Lounge</td>
</tr>
<tr>
<td>CY</td>
<td>Courtyard</td>
</tr>
<tr>
<td>TD</td>
<td>The Deck</td>
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#### CONFIGURATION MAX. CAPACITY

<table>
<thead>
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<th>Maximum Capacity</th>
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<tr>
<td>Cocktail (Standing)</td>
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#### JAN – SEPT

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<tr>
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<th>MR 1</th>
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<td>50.0 P/HR</td>
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<td>1500.0</td>
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<tr>
<td>03:00-05:00PM</td>
<td>50.0 P/HR</td>
<td>50.0 P/HR</td>
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#### OCT – DEC

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<th>CY</th>
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<td>3000.0</td>
<td>1000.0</td>
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<tr>
<td>03:00-05:00PM</td>
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<td>1000.0</td>
<td>2500.0</td>
<td>1000.0</td>
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<tr>
<td>06:00-10:00PM</td>
<td>2500.0</td>
<td>1000.0</td>
<td>3500.0</td>
<td>1000.0</td>
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### The Deck

At the rear of the Monash Club lies a beautiful Australian garden, with an undercover deck. This is the perfect area for a cocktail reception, utilising our selection of outdoor furniture (weather dependant). The Deck is surrounded by trees and screening, and makes for a perfect getaway sanctuary.
Catering
Conferences / Meetings / Seminars

Available for service in the meeting rooms, or externally around the Clayton campus

**Breakfast / Morning Tea**

15.0 pp

- Mini chia pudding
- Mini muffin
- Whole fruit
- Frittata (Mediterranean vegetable)

**Lunch (till 12:00PM)**

25.0 pp

- Mini bagel (assorted toppings)
- Point sandwiches (Chef's selection of fillings)
- Choice of protein:
  - Jerk chicken
  - Lamb fillet with fig & gorgonzola
- Salad - Chef's Selection

**Afternoon Tea**

17.5 pp

- Cheese board with quince paste and lavosh
- Petit fours (gluten free upon request)

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Conferences / Meetings / Seminars

Light Refreshment - Individual Options

Priced Per Item

Available for service in the meeting rooms, or externally around the Clayton campus

**Sweet**

- Petit fours (GF upon request) 4.5
- Mini chai bircher cups (V) 8.0
- Sweet mini muffin (V) 3.5
- Fresh fruit platter (V, VG, GF) 5.5
- 5 cut pieces per serve
- Additional fruit 2.5

**Savoury**

- Bagels (assorted toppings) mini 5.5, large 9.5
- Salad (GF upon request) 5.0
- Vegetarian frittata 6.0
- Savoury mini muffin 3.5
- Jerk chicken (Served cold after 12:00PM) 6.0
- Lamb fillet (Served cold after 12:00PM) 6.0
- Mini filled croissants (Ham / cheese / tomato) 5.5
- Sandwiches - Chef’s selection (GF upon request) 9.5
- Cheese board 36.0

V - Vegetarian         VG - Vegan        GF - Gluten free        DF - Dairy free
**Breakfast Package**

35.0 pp

Available for service within the Long Room, Private Dining Room or inside the meeting rooms for private event bookings.

**On Arrival**

- Orange juice
- Mini chia pudding
- Mini muffin

**Hot Breakfast Dish (Choice Of One)**

Seasonal mushrooms, macadamia nuts, 64° eggs & pickled celery (GF)

Cured ocean trout, heirloom beetroot & 64° eggs (GF, DF)

64° eggs, toast and choice of one (1) side:

- Mushrooms
- Heirloom Tomatoes (cold)
- Ricotta
- Avocado
- Streaky Bacon
- Cured Trout

**Served Continuously**

Filtered coffee and brewed tea

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**Cocktail**

24.0 pp

Five (5) items included

Available for service for private cocktail events in all rooms and spaces within the club.

All menu items are individually priced per portion.

**Cold**

- Ricotta, salsa verde on croutons
  
- Anchovy on toast, chilli and garlic mayonnaise (DF)

- Ham hock terrine, pressed fig and lovage (DF)

- Prawn cracker, lemon gel and seeds (DF)

- Cured ocean trout, beetroot and cured yolk (GF)

**Hot**

- Sautéed seasonal mushrooms with soy (V, DF)

- Baked whole potato bravas, mayonnaise (V)

- Heirloom truss tomatoes, sherry vinegar and Pecorino (V)

- Jerk chicken, spiced mayonnaise (GF)

- Pan-fried quail, crispy saltbush (GF)

- Sous-vide lamb loin, fig and gorgonzola

V - Vegetarian  VG - Vegan  GF - Gluten free  DF - Dairy free
Seated Luncheon / Dinner

65.0 pp - 2 courses
70.0 pp - 3 courses

Select from either two courses (entrée & main, or main & dessert) or three courses. As all courses are served alternately, you may select two dishes from each course.

Sides are provided with either selection

Starter
Chargrilled octopus served with fermented green chilli and pea salsa (GF, DF)
Roasted figs with goats curd and honey (GF, V)
Ham hock terrine served with toffee apple and pear (GF)
Jerk chicken, spiced mayonnaise (GF)

Mains
Braised pork jowl with textures of apple (GF, DF)
Gippsland beef served with potato churros and shallots
Free range chicken, corn puree, leek and polenta
Torched Kingfish with a fennel emulsion and pickled heirloom radishes (GF)

Sides
Green salad
Roasted potatoes

Dessert
Textures of peach with mascarpone and toasted almonds (GF)
Cheese platter, quince and lavosh
Seasonal fruits served with yoghurt sorbet and basil oil (GF)

V - Vegetarian       VG - Vegan       GF - Gluten free       DF - Dairy free
Private Dining Room

Starters are served shared from the centre of the table with house made bread rolls, guests may choose of one of the main dishes and one of the desserts with sides are shared from the centre of the table.

STARTER
Anchovies on toast, salsa verde and mayonnaise
Prawn cracker, lemon and seeds
Shitake mushroom and soy (DF)

MAINS
Whole baked garfish, heirloom beetroot and ricotta salad with macadamias (GF)
Free range chicken, corn puree, leek and polenta (GF, DF)
Scotch fillet, shallots, potato churros and jus
Pasta puttanesca (GF, VG, DF)

SIDES
Green salad
Roasted potatoes

DESSERT
Seasonal fruits served with yoghurt sorbet and basil oil (GF)
Cheese platter, quince and lavosh
Buffet 69.0 pp
Available within all rooms and spaces within the club

Antipasto
Selection of cured meats, marinated olives and pickled vegetables
Served with a selection of bread and olive oil

Cold Larder
Chef's selection of fresh salads (VG, V)

Seafood - Please Select 2 Options
Poached mussels (DF)
Clarence River prawns (DF)
Smoked salmon (DF)
Freshly shucked oysters with finger lime (DF)

Hot Dishes - Please Select 3 Options
* Accompanied By Chef's Selection Of Sides
Whole grilled garfish, macadamia nuts, heirloom beetroot and ricotta salad
Free range chicken, corn puree, leek and polenta
Gippsland beef, potato churros, shallots and jus
Pasta puttanesca (VG, V)

DESSERTS
Hot
Chef's selection of one hot dessert
Cold
Seasonal fresh fruit with basil oil and yoghurt sorbet (V)

Catering Beverage Menu
Charged On Consumption

Espresso coffee & tea (orders are taken upon arrival) 4.0
S. Pelligrino Sparkling Mineral Water (1L) 9.0
Orange Juice (1L Jug) 9.0
Coca Cola, Coca Cola Zero, Lemonade, Lemon Lime Bitters (1L Jug) 9.0

Coffee & Tea Station
Instant coffee, selection of teas and hot water urn 1.5 pp
ST. ALi filtered coffee, selection of teas and hot water urn 3.0 pp

Beer
Light from 6.0
Full Strength from 9.0

Wine
Varichon et Clerc Blanc de Blanc NV 32.0
Mr Mick Pinot Grigio 34.0
Bullant Shiraz 36.0

Please enquire with our event coordinators for premium beverage selections
### The Long Room

**À La Carte Menu**

### To Start

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Freshly shucked oyster with finger lime</td>
<td>3.5</td>
</tr>
<tr>
<td>1/2 dozen</td>
<td>20.0</td>
</tr>
</tbody>
</table>

### Mains

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Lamb short loin, saltwater pickled cucumber,</td>
<td>24.0</td>
</tr>
<tr>
<td>freshly shucked oyster, labne (GF, DF)</td>
<td></td>
</tr>
<tr>
<td>Whole baked garfish, macadamia,</td>
<td>23.0</td>
</tr>
<tr>
<td>heirloom beetroot and ricotta salad (GF)</td>
<td></td>
</tr>
<tr>
<td>Free range chicken, corn puree, leeks and polenta. (GF, DF)</td>
<td>26.0</td>
</tr>
<tr>
<td>Chargrilled octopus, pea and green chilli relish,</td>
<td>26.0</td>
</tr>
<tr>
<td>whipped cod roe, red grape puree (GF)</td>
<td></td>
</tr>
<tr>
<td>Scotch fillet, potato churros, shallots and jus</td>
<td>29.0</td>
</tr>
<tr>
<td>Roasted eggplant, pepper, onion, labne, herbs &amp; EVO</td>
<td>18.0</td>
</tr>
<tr>
<td>(GF, V)</td>
<td></td>
</tr>
<tr>
<td>Pasta puttanesca (GF, V, DF)</td>
<td>17.0</td>
</tr>
<tr>
<td>Charred whole broccoli, nuts and seeds, almond emulsion</td>
<td>16.0</td>
</tr>
<tr>
<td>(VG)</td>
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</table>

### Sides

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Crispy potatoes</td>
<td>8.0</td>
</tr>
<tr>
<td>Frizze lettuce</td>
<td></td>
</tr>
<tr>
<td>Beetroot, hazelnut, curd</td>
<td></td>
</tr>
</tbody>
</table>

### Dessert

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Seasonal berries, yoghurt sorbet and basil (GF, V)</td>
<td>12.0</td>
</tr>
<tr>
<td>Cheese, fruit, bread (V)</td>
<td>16.0</td>
</tr>
</tbody>
</table>

### The Club Breakfast Menu

### Toast, butter with seasonal preserves                    | 7.5   |
| Eggs your way (64°, fried or scrambled) on toast           | 10.5  |
| Coconut set chia with pineapple & mango (DF, GF & V)       | 16.0  |
| Yoghurt, berries, roasted buckwheat & honeycomb (GF)      | 14.0  |
| Seasonal avocado, kale, curds & seeds on rye              | 12.5  |
| Five fruits, textures of seasonal fruits with hazelnut & mint (DF, GF, V) | 14.0  |
| Eggs furikake on rye, avocado & seaweed (V)               | 16.5  |
| Ricotta on rye, salsa verde & anchovies                   | 13.0  |
| Cured ocean trout, heirloom beetroot & 64° eggs (GF, DF)  | 18.5  |
| Corn fritters, 64° eggs, grilled halloumi,               | 18.5  |
| corn and cucumber salsa, spicy tomato puree              |       |
| Seasonal mushrooms, macadamia nuts, 64° egg & pickled    | 15.0  |
| celery (GF)                                              |       |
| Asparagus spears, buttermilk, 64° eggs, white anchovies & Pecorino cheese on rye | 15.0  |

### Something Extra

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>Mushrooms</td>
<td>4.5</td>
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<tr>
<td>Heirloom Tomatoes (cold)</td>
<td>4.5</td>
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<tr>
<td>Ricotta</td>
<td>4.5</td>
</tr>
<tr>
<td>Avocado</td>
<td>4.5</td>
</tr>
<tr>
<td>Streaky Bacon</td>
<td>5.0</td>
</tr>
<tr>
<td>Cured Trout</td>
<td>6.0</td>
</tr>
</tbody>
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**V - Vegetarian     VG - Vegan     GF - Gluten free    DF - Dairy free**
Bar Menu / 3–4:30 PM Daily
Available in the Club Lounge

South Australian Oyster with finger lime (GF, DF)  3.0
Prawn crackers with lemon gel and seeds (GF, DF)  
House bread/olive oil  

Roasted mixed nuts (DF)  6.0
Marinated olives (GF, V)  
Fried quail egg / chorizo / toast (GF)  

Whipped cod roe / roe (GF)  8.0
Crispy white bait / mayonnaise  
Mac and cheese croquettes (2)  
Frisee lettuce / garlic / sea salt / parsley (GF, V)  
Beetroot / hazelnuts / goats cheese (GF, V)  
Potato bravas / roasted garlic mayonnaise (GF, V)  

Octopus / grape / green chilli / pea (GF)  14.0
Hanger steak / romesco / pickled onions (GF, DF)  
Lamb fillet / pickled shallots / salsa verde (GF, DF)  
Jerk chicken / spiced mayonnaise  
Morton bay bugs / spices / butter (GF)  
Eggplant / pepper / onion / labne / herbs / olive oil (V, GF)  

Cheese / fruit / bread (V)  16.0

V - Vegetarian    VG - Vegan    GF - Gluten free    DF - Dairy free
STAFF

The rates below provide a guide for staffing of external functions. They are also applicable should you wish to have additional staff for your function.

THE MONASH CLUB

<table>
<thead>
<tr>
<th>Day</th>
<th>Rate</th>
<th>Minimum</th>
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<tbody>
<tr>
<td>Monday – Friday</td>
<td>42.0 per hour, or part thereof (minimum of 3 hours)</td>
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<tr>
<td>Saturday</td>
<td>57.0 per hour, or part thereof (minimum of 3 hours)</td>
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<tr>
<td>Sunday</td>
<td>62.0 per hour, or part thereof (minimum of 3 hours)</td>
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<tr>
<td>Public Holidays</td>
<td>72.0 per hour, or part thereof (minimum of 3 hours)</td>
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EXTERNAL SERVICE

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<tbody>
<tr>
<td>Monday – Friday</td>
<td>42.0 per hour, or part thereof (minimum of 4 hours)</td>
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CHEF

<table>
<thead>
<tr>
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<th>Rate</th>
<th>Minimum</th>
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<tbody>
<tr>
<td>Monday – Friday</td>
<td>45.0 per hour, or part thereof (minimum of 4 hours)</td>
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<tr>
<td>Saturday</td>
<td>60.0 per hour, or part thereof (minimum of 3 hours)</td>
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<tr>
<td>Sunday</td>
<td>65.0 per hour, or part thereof (minimum of 3 hours)</td>
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<tr>
<td>Public Holidays</td>
<td>80.0 per hour, or part thereof (minimum of 3 hours)</td>
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EQUIPMENT HIRE

For any additional equipment, crockery, glassware or one off items, we will source for you and provide a quotation on your behalf. All external catering bookings are subject to equipment hire charges for front of house and kitchen, which will be detailed on your quotation.
MONASH CLUB

managed by The Princeton Group

32 Exhibition Walk,
Clayton, VIC 3800

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