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COOKING CLASSES 🐼 CATERING 🐼 TEAM BUILDING 🐼 VENUE HIRE 🐼 CONSULTATION

VENUE HIRE TERMS & CONDITIONS

Studio Hire Fees

| | |
|--------------------------|--|
| Up to 5 hours | \$600 + GST |
| Taste Budds Staff Member | \$40 + GST per hour (for entire hire period) |
| Extra hours | \$75 + GST per hour |

Knife Hire Fees

\$200 + GST (for whole set)

24 x chefs knives
12 x paring knives
2 x bread knives

Included

- Hire of entire venue: cooking studio, back kitchen, toilet & 2 parking bays (office space not included). Cool room: **allocated** space for storing your products (**during hire period only**).
- All cooking equipment including; 4 x 900 ovens, utensils, blenders, preparation benches, double sink, commercial dishwasher, glassware, cutlery etc.
- Projector with large screen (**Please bring in a USB only. We operate presentations from an Apple Mac, in either PowerPoint or PDF formats. Other formats may not be supported.**)
- Long table seating for up to 36 people. Tea and filter coffee making facilities.

Confirmation

A 50% deposit is required within 7 days as well as the Terms and Conditions signed and returned to confirm your booking. You will be invoiced within the next few days. Taste Budds Cooking Studio reserves the right to cancel the booking date if the deposit is not received within 7 days.

Final Payment

Final payment is required 14 days prior to your event. Any extra hours of hire and any additional staff hours due to extra cleaning will be invoiced the day after.

Excluded

All knives

Taste Budds Staff Member

A Taste Budds staff member will remain on site for the entire hire period. They are here to provide you with: opening & closing the venue, health & safety procedures, any questions on equipment, wash up & final cleaning. Our staff will do a clean down after your departure. They are charged at \$40 + GST per hour.

Extra Staff

Staff are available for hire. Chefs: \$50 + GST per hour & Wait/Bar Staff: \$40 + GST per hour



Equipment Usage

No equipment is to be taken off site unless otherwise approved.

Any approved equipment must be logged in the hire book and inspected by Taste Budds staff member on departure. Upon return the equipment will be inspected by the same Taste Budds staff member to assess it's condition.

Should damage be incurred that renders that item unusable, it is expected that in good faith the item will be replaced as new; otherwise we will invoice you the replacement cost.

Loss/Damage

Any equipment that is damaged or removed from the studio without permission will be charged back to you at replacement value. Please note: we have an inventory of all items in our studio.

Cleaning

You must clean down the studio by taking away all of your equipment and cleaning down the benches, tables and stoves in the area that you have used. Our staff will clean the floors and do a final checklist to ensure place was left as found.

Food

It is expected that hirers will provide all necessary foodstuffs for their requirements. Taste Budds will not provide any ingredients, including oils and or seasonings. Any ingredients left for longer than 24 hours after your hire period (refrigerated or not) will become the property of Taste Budds Cooking Studio and will in all likelihood be disposed of.

Catering

Catering is available upon request at an extra cost per head. Please email cook@tastebudds.com.au for more information.

Deliveries

Taste Budds Cooking Studio is not responsible for receiving or checking your deliveries and will not take any responsibility for deliveries made that are incorrect.

Please ensure that you are present to receive or return any goods and that a time is scheduled with Taste Budds for such a hand over.

Parking

As per the above agreement, **2 parking bays** are provided. If more parking is required, there is parking on Court and Lincoln Streets. Please adhere to the parking signs which list NIB stadium event days, and other parking restrictions.

Utilities

Taste Budds Cooking Studio provides usage of utilities - water, power and gas as part of this rental agreement.

Children

Please note children under 16 are not permitted during hires.

Safety

Should potentially dangerous situations or behaviour be sighted then Taste Budds Cooking Studio reserves the right to shut the kitchen and any operations down.



Should this be directly through the actions of the hirer, then all monies are non-refundable. A nominated person of the hire must receive a safety induction and be present at all times during hire.

Insurance

Hirer is to provide a copy of their own Public Liability with this document

Availability

Please note that bookings are subject to availability and Taste Budds Cooking Studio reserves the right to cancel a booking and refund the deposit should the kitchen be required for use by Taste Budds Cooking Studio.

It is at Taste Budds Cooking Studio's discretion as to whether further hires will be approved.

Cancellation

Should you cancel your booking more than 14 days prior to your event date, we will charge a \$100 cancellation fee. If you cancel between 14 days and 8 days before your booking 50% of your fee will be retained. And if you cancel less than 7 days before your booking, we will retain the full amount of your booking.

Payment Details

Account Name: Sophie Budd Family Trust trading as Taste Budds Cooking Studio

BSB 016-363

Account #276062333



Please fill out the details below. Write N/A if any of the questions are not applicable to you.

To confirm your booking, please complete the details below and return the signed copy to Taste Budds Cooking Studio by email at cook@tastebudds.com.au

I _____ of _____ (Business name)

agree to the above terms and conditions for the hire period of:

_____ (Specify agreed period of hire)

Date/s of rental: _____ Time of Rental: _____

No of people attending: _____ (30 people maximum)

Do you required the use of the projector YES/NO

Does your presentation need sound YES/NO

**If yes, please bring your documents on a USB stick & we will upload via our laptop.*

Copy Of Public Liability attached YES/NO

Nominee for Site Induction Name _____

Contact Number _____

Signature _____ Date _____

Printed Name _____

Address _____

Mobile _____

Email _____