

Burnside Beefsteak & Burgundy Club

Function Protocols

Month	Function	Dress Code	Function costs see also WINE COSTING below
January	Informal luncheon	Neat Casual	Maximum: Members & partners: \$75.00 per head Guests \$80.00 per head
February	Dinner	Lounge suit or Reefer Jacket	Maximum: Members & partners: \$75.00 per head Guests \$80.00 per head
March	President's luncheon Wine Taster of the Year	Neat Casual	Maximum: Members & partners: \$75.00 per head Guests \$80.00 per head <ul style="list-style-type: none"> The Club provides remnant wines from the Club Cellar, which are not otherwise required, to be served with the luncheon The cost of the Wine Taster of the Year event is met by the Club
April	Dinner	Lounge suit of Reefer Jacket	Maximum: Members & partners: \$75.00 per head Guests \$80.00 per head
May	Wine Tour	Neat casual	This is a Sample itinerary only. Details and costs will be advised well in advance. Friday: travel to location at your own timing Friday evening: Dinner - bring your best bottle (1 per head) Saturday: 8.30am - 4.30pm: visit wineries - lunch at one of these Saturday evening Dinner Sunday: 8.30am – 12pm or so - visit wineries - lunch at one of these Sunday pm: travel home at your own timing
June	Dinner	Lounge suit or Reefer Jacket	Maximum: Members & partners: \$75.00 per head Guests \$80.00 per head
July	Gourmet Dinner	Black Tie	Maximum: Members & partners: \$95.00 per head Guests \$110.00 per head <ul style="list-style-type: none"> This is a prestigious function, thus the venue, food and wine should be appropriate to the occasion. The Club Cellar has special wines available for such occasions which are not shown in the Cellar List - refer to the Cellarmaster for more information.
August	Dinner	Lounge suit or Reefer Jacket	Maximum: Members & partners: \$75.00 per head Guests \$80.00 per head
August	Annual General Meeting <i>Members only</i> <ul style="list-style-type: none"> Nichol Trophy taste-off Wine tasting 	Neat casual	Maximum \$30.00 per head <ul style="list-style-type: none"> In special circumstances this may be subsidised by the Club - refer to the Committee

September	Dinner	Lounge suit or Reefer Jacket	Maximum: Members & partners: \$75.00 per head Guests \$80.00 per head
October	Luncheon	Neat casual	Maximum: Members & partners: \$75.00 per head Guests \$80.00 per head
November	Dinner	Lounge suit or Reefer Jacket	Maximum: Members & partners: \$75.00 per head Guests \$80.00 per head
December	Christmas Gourmet Dinner	Black Tie	Maximum: Members & partners: \$95.00 per head Guests \$110.00 per head <ul style="list-style-type: none"> This is a prestigious function and the venue, food and wine should be appropriate to the occasion. The Club Cellar has special wines available for such occasions which are not shown in the Cellar List - refer to the Cellarmaster for more information.

WINE COSTING

Normal dinners & luncheons

Only the first \$14.00 of the cost of Club Cellar Wines is to be included in the cost of a function, with the balance (if any) of the cost being written-off as an Asset Contribution.

The maximum Asset Contribution is \$10.00 per head (based on the numbers of members and their partners attending - NOT guests)

If organisers wish to exceed any costs for a special reason, the matter must be referred to the Committee for consideration.

Gourmet Dinners

Only the first \$14.00 of the cost of Club Cellar Wines is to be included in the cost of a function, with the balance (if any) of the cost being written-off as an Asset Contribution.

The maximum Asset Contribution is \$15.00 per head (based on the numbers of members and their partners attending - NOT guests)

If organisers wish to exceed any costs for a special reason, the matter must be referred to the Committee for consideration.

The Club will subsidise the cost of genuine French Champagne at the rate of \$15.00 per bottle.

MAXIMUM DINNER COSTS TO BE CHARGED TO ATTENDEES

The Club normally decides maximum function costs per head at its AGM, based on Committee recommendations. These are shown above.

WINE MAKER'S FUNCTION

Where practical, at one dinner a year a winery and its winemaker will be invited to the dinner to speak upon and feature the winery's wines.