

Delacombe Community Hub

Managed by the Ballarat Neighbourhood Centre

Application for Casual Use

Note:

All room bookings are subject to the Casual Hire Agreement conditions of use, which require the facility to be left clean and tidy. Please refer to this document for a full list of conditions

Applicant Particulars		
Group or Organisation		
ABN / ACN		
Status of Hirer	 □ Not For Profit / Charity (CAV/ACNC Registered) □ Community (no paid staff) □ For Profit organisation or sole trader 	
Primary Contact Details:	Telephone: Mobile:	
DETAILS for INVOICING (Account Name and Contact)	Account Name: EMAIL:	
Postal Address for invoicing.	VIC	
Booking Details		
Booking Dates Booking Times		
Is the Booking Ongoing	☐ No ☐ Yes Daily Weekly Monthly End Date	
Number of people expected	AdultsChildren	
Type of Activity	☐ Training Class ☐ Meeting ☐ Community Group Activity	

	Other (please specify)
Area(s)/Room(s) Required	 ☐ Meeting Room ☐ Office 1 ☐ Office 4 ☐ Foyer Space – This is the facility entrance so exclusive access to this area is not guaranteed during of hours
Will there be alcohol at this event? (Conditions 4)	No / Yes Liquor Licence No:
Musicians (Conditions 6.6)	No / Yes
Electrical/Lighting (Conditions 6.9.5,6.9.6)	No / Yes
Security (conditions 7.1 & 7.2)	No / Yes
No Smoke Machines or Animals (conditions.6.9.6)	No / Yes
Public Liability Insurance Provided	No / Yes Certificate of Currency Provided
Conditions Initial and Read	No / Yes
your function. Please mark the box below which best o	erat Neighbourhood Centre if you will be serving food at lescribes your function.
■ No food will be served at my function.	
Guest BYO food and drinks for own c	onsumption.
Outside Catering In-house Cate	ering
If you ticked either Outside Catering or Self	Catering, please complete the following.
I. Do you have?	
Food Act Registration Registration Number: Council where caterer is register (NB: if registered in another Council, a separate)	red (if not Ballarat):statement of trade needs to be provided to the City of
 and/or Food Safety Supervisors Certification FSS No: and/or Food Handlers Certificate: Food Handlers Certificate No: 	

The following general rules and conduct are required from any organisation or individual using the facility:

- The Hirer will organise their own insurances, permits, comply with WorkSafe obligations and other legal requirements for the event or activity they are holding.
- The Hirer is required to comply with the <u>Victorian Child Safe Standards</u>, including ensuring appropriate Working with Children Checks and other screening requirements and training.
- When hiring the commercial kitchen, the Hirer will ensure appropriate <u>Food</u>
 <u>Safety Compliance</u> and hold their own business kitchen registration. No user is permitted to rely on the Hub's Certificate of Registration.
- You will be billed an additional cleaning charge if the room/s are not left clean
 and tidy, as you found them- floors, tables, benches, chairs etc should be
 cleaned and tables and chairs replaced in their original positions.
- All rubbish is to be removed by the Hirer and not left on site or in the rubbish bins.
- Facilities are hired by the hour or by the day (6+ hours) between 9am and 10pm. Rooms must be left clean and tidy for the next group. If the Hirer requires additional time to set up/ collect items / clean up after their booking they must hire additional time. If this is not done, BNC will charge the additional time the facility is used, including weekends if the facility is not available for other groups to hire.
- A bond may be payable upon signing of the agreement which will be returned to you if there are no damages to the facility and the facility is left clean and tidy.

PRINT NAME: APPLICANT:	
SIGNED:	DATE:
On Behalf of: *(Business Name))