
HOBBA EVENTS & FUNCTIONS KIT



CONTENTS

2	INTRODUCTION
5	THE DETAILS
7	THE FOOD
9	THE DRINKS
12	TERMS AND CONDITIONS
13	AGREEMENT

CONTACT

HOBBA EVENTS MANAGER

EVENTS@HOBBA.COM.AU

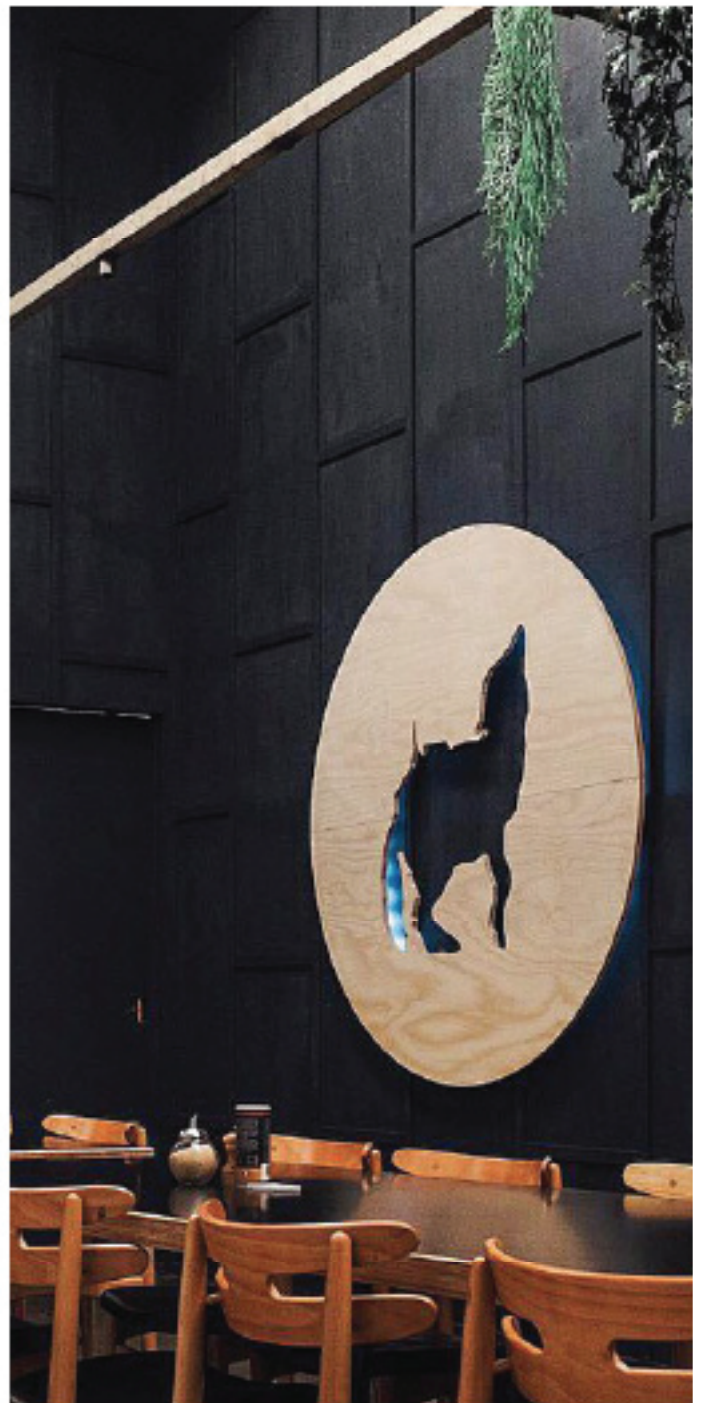
(03) 9510 8336

INTRODUCTION

BASED IN BUZZING PRAHRAN, HOBBA OPERATES AS A RESTAURANT DURING THE DAY AND AS A PRIVATE VENUE BY NIGHT. HOBBA'S UNIQUE SPACE IS SUITABLE FOR A WIDE RANGE OF FUNCTIONS AND CATERS FOR UP TO 150 GUESTS. WHETHER YOU'RE LOOKING TO HOST A WORK MEETING, PRODUCT LAUNCH, WEDDING RECEPTION OR A BIRTHDAY PARTY, OUR EXPERIENCED TEAM ARE HERE TO HELP YOU MAKE THE MOST OF YOUR EVENT.

HOBBA'S RUSTIC AND OPEN SPACE SERVES AS THE PERFECT BLANK CANVAS. OPENED IN 2011, THE FORMER TYRE-FACTORY HAS RETAINED MUCH OF ITS HERITAGE. HOBBA'S BARE, BRICK WALLS AND LOFTY CEILINGS ARE THE EPITOME OF ITS COMFORTING WAREHOUSE AESTHETIC AND HAVE WELCOMED WHAT HAS NOW BECOME A PRAHRAN INSTITUTION.

OUR KITCHEN DELIVERS HONEST, LOCALLY SOURCED FOOD WITH BIG FLAVOUR. OUR FOOD AND DRINKS PACKAGES CAN BE TAILORED TO YOUR NEEDS BY OFFERING BOTH BITE SIZED BITS AND MORE SUBSTANTIAL PLATED DISHES.



THE DETAILS

EVENTS CONFIGURATION

DEPENDING ON THE SIZE OF YOUR EVENT, WE ARE ABLE TO BREAK UP THE SPACE IN ORDER TO BEST SUIT YOUR NEEDS. THE BACK SECTION IS IDEAL FOR UP TO 50 GUESTS, THE WHOLE RESTAURANT IS CAPABLE OF COMFORTABLY FITTING 150 GUESTS.

WE HAVE THREE DIFFERENT CANAPÉ PACKAGES THAT OFFER VARYING AMOUNTS FOR YOU TO SELECT FROM.

THESE CAN BE PAIRED WITH ONE OF OUR DRINKS PACKAGES TO CREATE YOUR COMPLETE EVENT PACKAGE. THESE OPTIONS ARE FLEXIBLE AND HOBBA CAN WORK WITH YOU TO TAILOR FOOD AND DRINKS THAT WILL BEST SUIT YOUR EVENT AND ANY DIETARY REQUIREMENTS YOU OR YOUR GUESTS MIGHT HAVE.

SIT DOWN AND BUFFET OPTIONS ARE ALSO AVAILABLE AND CAN BE CUSTOMISED TO SUIT.

GETTING HERE

HOBBA IS LOCATED WITHIN A SHORT WALK FROM VARIOUS PUBLIC TRANSPORT STOPS MAKING IT AN EASY DESTINATION FROM ALL OVER THE CITY THE HAWKSBURN TRAIN STATION (CRANBOURNE, PAKENHAM AND FRANKSTON LINES) IS A QUICK FIVE-MINUTE WALK AWAY, AND STOP 33 ON TRAM ROUTE 72 IS RIGHT OUTSIDE HOBBA. HOBBA IS LOCATED 600M FROM CHAPEL ST AND ITS TAXI RANKS.

PARKING

THERE IS LIMITED ON STREET PARKING AVAILABLE IN THE IMMEDIATE AREA, WITH A CLEARWAY/LOADING ZONE DIRECTLY OUTSIDE HOBBA ON MALVERN RD DURING THE DAY VARYING PARKING RESTRICTIONS APPLY IN THE SURROUNDING STREETS. ON THE OPPOSITE SIDE OF MALVERN RD THERE IS A 1 HOUR PARKING LIMIT; AND ON FRANCIS ST, ADJACENT TO MALVERN RD, THERE IS A 2 HOUR PARKING LIMIT. HOBBA ENCOURAGES TAXIING OR CAR POOLING TO GET TO AND FROM YOUR EVENT.

FEATURES

- 4 PRIVATE TOILETS INCLUDING 1 TOILET WITH DISABILITY ACCESS
- EVAPORATIVE COOLING AND GAS RADIANT HEATING
- BOOTH SEATING FOR UP TO 24 GUESTS
- OUTDOOR SEATING FOR UP TO 20 GUESTS
- SOUND SYSTEM WITH INTERPHASE CAPABILITY FOR IPOD, USB, SD CARD OR LAPTOP
- MICROPHONE AND SPEAKERS
- DIGITAL PROJECTOR & SCREEN.

INQUIRIES

SHOULD YOU HAVE ANY FURTHER QUESTIONS PLEASE CONTACT OUR EVENTS MANAGER. WE WOULD LOVE TO HAVE A CHAT AND WALK YOU THROUGH THE RESTAURANT TO DISCUSS YOUR EVENT OPTIONS. WE LOOK FORWARD TO WELCOMING YOU TO HOBBA!

CONTACT

HOBBA EVENTS MANAGER
EVENTS@HOBBA.COM.AU
(03) 9510 8336



THE FOOD

'CASUAL' FROM \$40 PER HEAD
5 CASUAL ITEMS PER PERSON

RARE BEEF EN CROUTE WITH HAZELNUT ROMESCO AND RADDISH (GFO, DF)
LAMB KOFTA WITH SUMAC YOGURT (GFO)
WAGYU CHEESE BURGER SLIDER ON BRIOCHE BUN
ARANCINI BALLS WITH MOZZARELLA AND PESTO
POLENTA CHIPS WITH LEMON AND GARLIC AIOLI (GF)
AVOCADO AND CUCUMBER SUSHI WITH TAMARI SOY (GF, VEGO, VEGAN, DF)
SELECTION OF GOURMET SAVOURY PIES AND SAUSAGE ROLLS
SELECTION OF VEGETARIAN QUICHES AND SPINACH AND CHEESE FILO PASTRIES
SATAY OR TERIYAKI CHICKEN SKEWERS (GF)
VEGETARIAN GYOZAS
SALT AND PEPPER CALAMARI WITH KIM CHI MAYO
TEMPURA VEGETABLES WITH ASIAN DIPPING SAUCE

'GOURMET' FROM \$55 PER HEAD
4 CASUAL ITEMS,
2 GOURMET ITEMS PER PERSON

SOY AND SESAME TUNA SASHIMI ON WONTON CROSTINI
PULLED BRISKET AND RACLETTE CROQUETTES
PULLED PORK AND SLAW SLIDERS ON BRIOCHE BUN
SOFT SHELL CRAB SLIDERS ON BRIOCHE BUN WITH ASIAN SLAW AND SIRACHA MAYO
SOUTHERN FRIED FISH TACOS WITH CHARRED CORN & TOMATO SALSA WITH AVOCADO & CRÈME
FRAICHE MOUSSE
FRIED CHICKEN BAO BUNS WITH PICKLED VEGE, KIMCHI HOISIN AND PEANUT CRUMB
CRUMBED TIGER PRAWNS WITH SWEET CHILLI AIOLI (GFO)
SMOKED SALMON EN CROUTE WITH DILL AND CAPER CRÈME CHEESE AND SALMON CAVIAR
PULLED LAMB SPRING ROLLS WITH TZAZIKI
SEARED SCALLOPS WITH CAULIFLOWER PUREE, BLACK PUDDING CRUMB & PRESERVED LEMON (GF)
FRESH SHUCKED OYSTERS, NATURAL WITH LEMON & SHERRY MIGNONETTE, KILPATRICK, BLOODY
MARY SHOOTERS (GF)
PARMESAN AND HERB CRUSTED LAMB CUTLETS
CHARGRILLED LAMB CUTLETS WITH CHIMICHURRI (GF)
SAGANAKI FINGERS WITH ROSEMARY HONEY (GF, VEG)
SUPERFOOD SALAD OF QUINOA, BEANS, BRUSSEL SPROUTS, SNOWPEAS, PICKLED SHALLOTS,
SOFT HERBS AND POMEGRANATE WITH LEMON VINAIGRETTE (GF, VEG, VEGAN)
PORK AND PRAWN DUMPLINGS WITH SOY AND VINEGAR

'SUBSTANTIAL' FROM \$80 PER HEAD
3 CASUAL ITEMS, 2 GOURMET
ITEMS, 1 SUBSTANTIAL ITEM
PER PERSON

TERIYAKI CHICKEN, JAPANESE RICE, SESAME, MISO MAYO AND SPRING ONION (GF)
BUTTER CHICKEN, BASMATI RICE CUCUMBER RAITA AND PAPADAM (GFO)
AROMATIC CONFIT DUCK, WITH SOBA NOODLE SALAD AND NHAM JIM DRESSING (GFO)
MASTERSTOCK BRAISED PORK BELLY, STICKY RICE WITH EDAMAME AND KEWPIE (GF)
CHICKPEA LENTIL AND POTATO CURRY WITH BASMATI RICE AND NAAN BREAD (GFO)
BEER BATTERED MARKET FISH AND CHIPS, TARTARE SAUCE AND LEMON (GFO)
PAN SEARED HAPUKA SEASONAL GREENS AND JALAPENO CRÈME FRAICHE SAUCE (GF)
MUSHROOM RISOTTO WITH TRUFFLE AND PECORINO (GF)
SOUS VIDE EYE FILLET, CREAMY MASH POTATO, RED WINE JUS (SERVED MEDIUM RARE) (GF)

SIT DOWN AND BUFFET CUSTOMISED OPTIONS AVAILABLE



MORE FOOD

**DESSERTS FROM
\$10 PER HEAD PER ITEM**

BAILEY'S CRÈME BRULÉE(GF)
TIRAMISU TRIFLES
MINI PAVLOVAS(GF)
SEASONAL FRUIT WITH SORBET(GF)
SELECTION OF PETIT FOURS

**ADDITIONAL ITEMS
(FROM \$10 PER HEAD)**

SELECTION OF GOURMET CHEESE, QUINCE PASTE, FRUITS AND NUTS, HOUSE MADE PICKLES
CHARCUTERIE BOARD, JAMON, SALAMI, TERRINE, HAM, COLD CUT ROAST MEATS
ANTIPASTO PLATTER, SELECTION DIPS WITH FRESH AND GRILLED SEASONAL VEGETABLES,
OLIVES AND HOUSEMADE PICKLES.
GRAZING BOARDS, SELECTION OF GOURMETS CHEESES AND CHARCUTERIE AND ANTIPASTO
GRAZING TABLE, CHEESE, CHARCUTERIE, SELECTION OF BREADS AND DIPS, ANTIPASTO AND
FRUIT ALL ROLLED INTO ONE EXTRAVAGANT TABLE DISPLAY

KIDS FOOD

**JUNIOR
FROM \$40 PER CHILD (5 CANAPÉS
PER CHILD)**

PULLED BEEF OR LAMB SLIDERS
SATAY CHICKEN SKEWERS
MARGHERITA PIZZA SLICES
TOMATO AND CHEESE TOASTIES
FOUR CHEESE, VEGETARIAN ARANCINI BALLS
ASSORTED HOUSE MADE VEGETARIAN QUICHES
CRISPY SPICED CALAMARI WITH SWEET CHILI AND LIME AIOLI
CHIPS WITH TOMATO SAUCE OR HOUSE MADE CHUTNEY

**A LITTLE BIT MORE
\$15 FOR AN ADDITIONAL MAIN
(1 MAIN PER CHILD)**

PASTA WITH NAPOLI SAUCE
CHICKEN STRIPS AND CHIPS WITH TOMATO SAUCE OR HOUSE MADE CHUTNEY
FISH AND CHIPS WITH TOMATO SAUCE OR HOUSE MADE CHUTNEY AND TARTAR SAUCE
MAC AND CHEESE

THE DRINKS

TIPSY' FROM \$45 PER HEAD

5 DRINKS PER PERSON OFF
THE FOLLOWING LIST

PROSECCO
D.O.C. PINOT GRIGIO, VIC ON TAP
D.O.C. SANGIOVESE /CABERNET, VIC ON TAP
LAGER OR PALE ALE ON TAP (SEASONAL)

'HAPPY' FROM \$55 PER HEAD

5 DRINKS PER PERSON OFF
THE FOLLOWING LIST

PROSECCO
TWIN ISLANDS, SAUVIGNON BLANC, NZ
PREECE, PINOT NOIR, VIC
D.O.C. PINOT GRIGIO, VIC ON TAP
D.O.C. SANGIOVESE /CABERNET, VIC 2016 ON TAP
CORONA BOTTLES
LAGER OR PALE ALE ON TAP (SEASONAL)
ROSE, VIC
MOSCATO, VIC
YERING CHARDONNAY, VIC

'SILLY' FROM \$65 PER HEAD

6 DRINKS PER PERSON OFF THE
FOLLOWING LIST

D.O.C. PINOT GRIGIO, VIC ON TAP
D.O.C. SANGIOVESE /CABERNET, VIC ON TAP
LAGER OR PALE ALE ON TAP (SEASONAL)
PROSECCO
TWIN ISLANDS, SAUVIGNON BLANC, NZ
PREECE, PINOT NOIR, VIC
FOX CREEK SHIRAZ MCLAREN VALE
CORONA BOTTLES
STONE & WOOD PACIFIC ALE BOTTLES
HEINEKEN BOTTLES
YERING CHARDONNAY, VIC

ADDITIONAL DRINKS

A BAR TAB CAN BE ARRANGED FOR ADDITIONAL DRINKS

'COCKTAILS' AT \$60/LITRE

MINIMUM ORDER OF 5 LITRES

HOBBA G&T

WESTWINDS GIN, FEVER TREE TONIC WATER, STRAWBERRIES, STAR ANISE

MOJITO

BACARDI, SODA WATER, LIME JUICE, CASTOR SUGAR, CLAPPED MINT

ESPRESSO MARTINI

VODKA, ESPRESSO, KAHLUA, TUACO, MR. MALA'S HONEY

MARGARITA

TROMBA TEQUILA, COINTREAU, LIME JUICE, SEA SALT

'MOCKTAILS' AT \$45/LITRE

MINIMUM ORDER OF 5 LITRES

LEMON, LIME AND GLITTERS

LEMONADE, LIME JUICE, CORDIAL, ANGOSTURA BITTERS, EDIBLE GLITTER

CLAYTONS KOLA TONIC

CLAYTONS KOLA TONIC, SUGAR SYRUP, ENGLISH BREAKFAST TEA, GINGER ALE, LEMON JUICE

VIRGIN MOJITO

GINGER ALE, SODA WATER, LIME JUICE, CASTORSUGAR, CLAPPED MINT

CHAI BLOSSOM

WHOLE STAR ANISE PODS, CHAI, SODA, SUGAR, LEMON, LIME

BASIC SPIRITS

GIN, BOURBON, VODKA, SCOTCH WHISKEY, RUM, OUZO \$10

TEAS BY LARSEN & THOMPSON

GOOD MORNING, EARL GREY, PEPPERMINT, SENCHA GREEN, LEMONGRASS & GINGER OR CHAMOMILE \$4.5, WHITE PEONY \$5.5

SOFT DRINKS

COKE, DIET COKE, COKE ZERO, LEMONADE \$4

JUICE

ORANGE \$4

APEROL SPRITZ

STRAWBERRY TOM COLLINS

WESTWINDS GIN, VODKA, SUGAR SYRUP, MINT LEAVES, MUDDLED STRAWBERRIES

PIMMS JUG

PIMMS, LEMONADE, LEMON JUICE, SUGAR SYRUP, ORANGES, MINT, LEMONS

JAPANESE SLIPPER

MIDORI, COINTREAU, LEMONADE

VIRGIN MARGARITA

ORANGE JUICE, LEMONADE, LIME JUICE, SEA SALT

VIRGIN BLOODY MARY

HOBBA'S HOME MADE TOMATO JUICE, CRACKED PEPPER, SALT, SRIRACHA, BASIL

COFFEE 'MAVERICK' HOUSE BLEND BY 5 SENSES

SMALL \$4

LARGE \$4.7

+SOY +\$0.5

+ALMOND MILK +\$0.6

+VANILLA, HAZELNUT OR CARAMEL SYRUP \$5



TERMS & CONDITIONS OF HIRE

THANK YOU FOR CHOOSING HOBBA TO HOST YOUR EVENT. IN ORDER TO ENSURE A WELL-ORGANISED EVENT, WE REQUIRE THAT YOU FOLLOW OUR TERMS AND CONDITIONS. PLEASE DIRECT ANY QUESTIONS TO OUR EVENTS MANAGER PRIOR TO YOUR EVENT.

1. A NON-REFUNDABLE INITIAL \$2500 DEPOSIT IS REQUIRED TO CONFIRM YOUR EVENT DATE. THIS DEPOSIT WILL BE CREDITED TOWARDS YOUR FINAL BILL. DEPOSITS CAN BE MADE BY DIRECT DEBIT OR CASH. CREDIT CARDS INCUR A 1.5% BANK IMPOSED FEE. IN THE EVENT THAT YOU CANCEL YOUR EVENT, THE DEPOSIT IS NON-REFUNDABLE.
 2. CLIENTS MUST SUBMIT PAYMENT IN FULL OF THE ESTIMATED BALANCE DUE SEVEN DAYS PRIOR TO THE DATE OF THE EVENT, UNLESS OTHERWISE ORGANISED PRIOR TO THE SAID DATE WITH THE EVENTS MANAGER. IF PAYMENT IS NOT MADE SEVEN DAYS PRIOR TO THE EVENT DATE, HOBBA RESERVES THE RIGHT TO CANCEL YOUR EVENT.
 3. TO ENSURE OUR BEST SERVICE, OUR EVENTS MANAGER REQUIRES ALL EVENT DETAILS INCLUDING, BUT NOT LIMITED TO, FINAL GUEST NUMBERS, FOOD AND BEVERAGE SELECTIONS, TIMELINE AND SETUP NO LESS THAN TEN DAYS PRIOR TO EVENT DATE. ALL GUESTS NUMBERS MUST BE INCLUDED AS PART OF THE FOOD PACKAGE.
 4. THE SPACE IS AVAILABLE FROM 5PM ONWARDS FOR 4.5HRS. ADDITIONAL SURCHARGE OF \$500 PER HOUR APPLY IF THE REQUIRED START TIME IS PRIOR TO 5PM, OR IF THE EVENT GOES BEYOND THE 4.5HR TIME ALLOWANCE. HOBBA'S LIQUOR LICENSE REQUIRES THE BAR TO CLOSE AT 12AM. GUESTS CAN DRINK ON THE PREMISES UNTIL 11.55PM.
 5. PUBLIC HOLIDAYS INCUR AN ADDITIONAL 15% SURCHARGE.
 6. HOBBA RESERVES THE RIGHT TO REFUSE ALCOHOL TO ANYONE DEEMED INTOXICATED OR DISORDERLY. HOBBA, OR ANY THIRD PARTY SECURITY, DEEM THE RIGHT TO REMOVE ANY PERSON THAT IS INTOXICATED OR DISORDERLY FROM THE PREMISES.
 7. HOBBA RESERVES THE RIGHT TO CLOSE THE BAR AT ANY TIME THAT THE MANAGER FEELS THE GUESTS ARE TOO INTOXICATED AND THE VENUE IS DEEMED UNSAFE.
 8. SHOULD NO CONFIRMATION BE RECEIVED TEN DAYS PRIOR TO THE EVENT, HOBBA WILL PREPARE AND CHARGE FOR THE REMAINING AMOUNT QUOTED. THE CLIENT WILL BE CHARGED FOR THE CONFIRMED NUMBER, OR THE ACTUAL ATTENDANCE, WHICHEVER IS GREATER.
 9. HOBBA SHALL BE THE SOLE SUPPLIER OF ALL FOOD AND BEVERAGE AT ALL FUNCTIONS. CELEBRATION CAKES ARE THE ONLY EXCEPTION AND MUST BE APPROVED BY THE EVENTS MANAGER. A CAKEAGE FEE OF \$2 PER PERSON WILL APPLY. REFRIGERATION CAN BE PROVIDED ON REQUEST.
 10. BASED ON VICTORIAN HEALTH AND SAFETY GUIDELINES, ANY LEFTOVER FOOD AND BEVERAGE REMAINS THE PROPERTY OF HOBBA AND MAY NOT BE REMOVED.
 11. ACCESS FOR SET-UP DEPENDS ON EVENT START TIME, AND CAN BE ARRANGED WITH EVENTS MANAGER. A 45-MINUTE BUMP OUT TIME IS ALLOWED FOR, FROM THE AGREED EVENT FINISH TIME. SHOULD THE BUMP OUT TIME EXCEED THE 45 MINUTES, A \$500 PER HOUR SURCHARGE WILL APPLY. NB AS CAFE CLOSES AT 4PM, THERE MAY BE CUSTOMERS INSTORE TO 4:30PM.
 12. THE CLIENT IS RESPONSIBLE FOR THE CONDUCT OF THEIR GUESTS AND FOR THE COSTS OF ANY DAMAGES OR MISSING - ITEMS. A BREAKAGES DEPOSIT OF \$450 WILL BE REQUIRED. THIS WILL COVER ANY COSTS FOR REPAIRS OR REPLACEMENTS THAT HOBBA DEEMS NECESSARY DURING AND IMMEDIATELY FOLLOWING THE EVENT. PLEASE SEE BELOW FOR REQUIRED CREDIT CARD DETAILS FOR THE DEPOSIT.
 13. THE VENUE HIRE FEE INCLUDES, CLEANING, ARRANGING OR PACKING AWAY OF TABLES, CHAIRS, TREE TABLE, WAITER STATIONS, AV EQUIPMENT SET UP IF REQUIRED WHICH INCLUDES, AUDIO SYSTEM FOR CLIENTS TO PLUG IN MUSIC, CORDLESS MICROPHONE, PROJECTOR AND SCREEN, UPLIGHTS, AND 1 PERSON TO ASSIST CLIENTS WITH BUMP IN.
 14. THE USE OF TACKS, NAILS OR ADHESIVE TAPE IS NOT PERMITTED. A CLEAN UP AND/OR DAMAGE FEE WILL APPLY. NO EXCEPTIONS ARE ALLOWED. SMALL CANDLES AND TEA LIGHTS (MUST BE IN JARS) ARE THE ONLY OPEN FLAMES ALLOWED AT HOBBA UNLESS ORGANISED WITH THE EVENTS MANAGER.
 15. HOBBA MUST APPROVE ALL ENTERTAINMENT. ALL ENTERTAINERS MUST FOLLOW HOBBA'S GUIDELINES OF NOISE CONTROL. ENTERTAINERS MUST NOT EXCEED BACKGROUND LEVEL NOISE.
 16. HOBBA IS NOT RESPONSIBLE FOR ANY DAMAGES TO OR LOSS/THEFT OF ANY ARTICLES OR MATERIALS LEFT AT HOBBA TO, DURING, OR FOLLOWING ANY EVENT.
 17. DUE TO FIRE REGULATIONS, FUNCTION ATTENDANCE SHALL NOT EXCEED 150 GUESTS WHICH IS THE LICENSED MAXIMUM CAPACITIES.
 18. ALL EQUIPMENT AND DECORATIONS MUST BE REMOVED AND CLEANED UP AT THE END OF THE EVENT UNLESS PREVIOUSLY ORGANISED WITH THE EVENTS MANAGER.
 19. HOBBA IS PLEASED TO PROVIDE A SMOKE-FREE ENVIRONMENT.
 20. ANY EVENTS WHICH ARE CANCELLED DUE TO STAGE 4 OR ABOVE COVID RESTRICTIONS WHERE A LOCKDOWN IS IN PLACE, CLIENTS HAVE THE OPTION TO RESCHEDULE OR CAN OPT TO BE REFUNDED IN FULL MINUS 15% OF THE FINAL INVOICE TO COVER OUT-OF-POCKET COSTS BY THE VENUE.
 21. LOLLY TABLES MUST ONLY HAVE WRAPPED SWEETS, EG FANTAILS, MINTIES. CHEWING GUMS ARE NOT PERMITTED.
- SHOULD YOU HAVE ANY FURTHER QUESTIONS PLEASE CONTACT OUR EVENTS TEAM VIA EVENTS@HOBBA.COM.AU

AGREEMENT

I (CLIENT NAME) _____ AGREE TO THE ABOVE CONDITIONS OF HIRE AT HOBBA, 428 MALVERN RD , PRAHRAN.

SIGNED (CLIENT) _____ DATE

SIGNED (EVENTS MANAGER) _____ DATE

DATE OF EVENT ____ / ____ / ____

BREAKAGES DEPOSIT _____

TYPE OF CARD: VISA / MASTERCARD / AMEX

CARD NUMBER _____

NAME ON CARD _____

EXPIRY _____ CCV _____