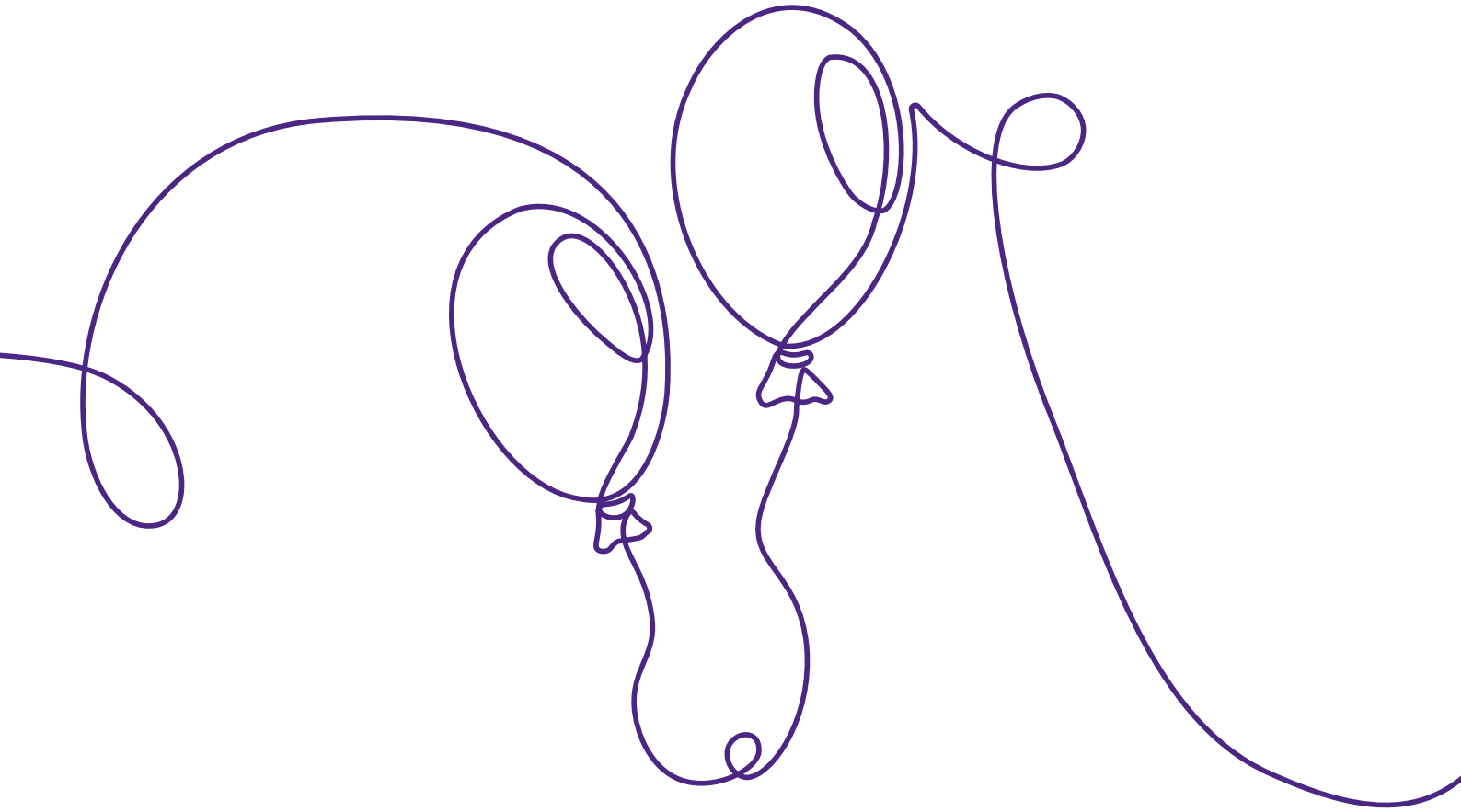
Events
@ KEDRON-WAVELL



PARTIES & PRIVATE EVENTS

PACKAGE

Phone: (07) 3350 0916
Email: events@kedron-wavell.com.au

21 Kittyhawk Drive, Chermside
www.kedron-wavell.com.au

PARTIES & EVENTS

Kedron-Wavell is north Brisbane's premier function venue.

We have multiple event spaces that cater for groups from 40 to 400 people.
With in-house gourmet catering and professional auido-visual technicians, we have the facilities to cater for any birthday party, celebration or other special occasion.

VENUE FACILITIES

PARKING
Extensive complimentary outdoor car parking.

BUSINESS FACILITIES
Video conferencing equipment for online meetings. Plus complimentary public WIFI*.

RESTAURANTS
The Kitchen and Bravo.

BARS
The Kitchen Lounge, Bravo and The Shack.

CATERING
Catering options include cocktail, buffet and full service sit down.

SPECIAL FEATURES
Convenient location, wheelchair accessible, event spaces with natural light, in-room bars, adjacent to Westfield Chermside and Quest Hotel for accommodation.

Meet with our dedicated events team to create your perfect event!

Joanne Gilbert
Kedron-Wavell Events Manager

*Corporate internet connection available at an additional fee.

RESTAURANTS & BARS

THE KITCHEN

Pop in and visit The Kitchen, the best place in Chermside for café and restaurant dining.

Open 7 days a week, we have something for everyone, from our seasonal menu to our daily specials. Select a tasty treat from our cake cabinet or enjoy our delicious burgers, pizzas or something from the grill!

BRAVO BREWHOUSE

There's always something new brewing at Bravo Brewhouse!

Our craft beer flavours are expertly created by our in house flavour maestro. Check out our exclusive Bravo craft brews currently on tap in Bravo Brewhouse, you never know… you may just find a new favourite!

THE SHACK

Open 7 days a week, start your morning off the right way with a barista made coffee, and a delicious brekky treat.

On Saturday and Sunday afternoons, drop in and chill out with your favourite frothies and a range of food options. Plus, we've got some fun games to play while you hang out at our tropical oasis.

ROOMS

BLUE PACIFIC SHOWROOM

KITTYHAWK ROOM

VC SUITE (DONALDSON & MCNAMARA)

DONALDSON

LEVEL 2 SUITE (LONG TAN & BOARDROOM)

SKY LOUNGE

ROOM HIRE RATES & CAPACITIES

	Cocktail	Banquet	Size m²
Blue Pacific Showroom[1]	500	350	500
Kittyhawk Room	400	200	400
VC Suite	240	120	240
Donaldson Room	80	60	120
Sky Lounge[2]	80	50	110
Sky Lounge w/ Deck[2]	150	80	180
Level 2 Suite	100	80	180
Long Tan Room	64	50	120
Boardroom	30	30	60

[1]Set up fees may apply for the Blue Pacific Showroom. Please speak to the events team regarding your requirements.
When booking the Blue Pacific Showroom, a Kedron-Wavell audio visual technician must be used to operate sound and lighting.
This is an additional cost to the room hire and a quote will be provided when booking the room.

[2]The Sky Lounge deck can be used for extra seating.

[4]Evening hire commences from 6pm, with a 5.30pm bump in time. Fees apply for additional access.

Noise restrictions are in place from 10pm and will be advised based on room hire.

A 20% surcharge applies to all room hire and catering fees for events booked on a Sunday.

Room capacity may change pending layout.

Additional items that can be requested for the room include:

- Table and chairs
- High chairs

BUFFET

MINIMUM 50 GUESTS | POA

ACCOMPANIMENTS

- Tea and coffee station
- Dinner rolls with butter

COLD DISHES

- Pumpkin, feta and spinach frittata (VG, GF)
- Chargrilled Tuscan chicken pieces (GF, DF)
- Sliced charcuterie meats (DF, GF)

HOT DISHES

- Sweet and Sour Chicken with fragrant rice (GF)
- Vegetarian Lasagne with garlic bread (VG)
- Choice of;
  - Roast pork with apple sauce (GF)
  - Rosemary roast lamb with mint jus (GF)
- Barramundi on dill cream sauce

SIDES

- Dauphinois potatoes (GF)
- Roast root vegetables (V, GF)

SALADS

- Caesar salad; egg, bacon, croute
- Beetroot, green bean and fetta (GF, V, DFO)
- Roast sweet potato, spinach, bacon and carmelised onion (DF, GF)
- Mediterranean vegetable pasta salad (V)
- Garden salad – tomato, cucumber, capsicum and fresh herbs (V, GF)

DESSERTS

- Cakes and slices platter (GFO)
- Pavlova with fresh fruit and cream (GF)
- Cheese platter with dried fruits, nuts and lavosh
- Individual mousse glasses (GF)
- Seasonal fruit platter (GF, V)

UPGRADES

- 5kg fresh king tiger prawns | MP
- 5 dozen oysters | MP
- Salmon on hollandaise | MP

GF - GLUTEN FREE | GFO - GLUTEN FREE OPTION | VG - VEGETARIAN | VGO - VEGETARIAN OPTION | V - VEGAN | VO - VEGAN OPTION | DF - DAIRY FREE

SOME DISHES MAY CONTAIN TRACES OF NUTS. PLEASE ADVISE THE EVENTS TEAM WHEN BOOKING IF YOU HAVE ANY DIETARY REQUIREMENTS.

SERVED MULTI COURSE

ALTERNATE DROP | MINIMUM 50 GUESTS

ACCOMPANIMENTS

- Tea and coffee station
- Dinner rolls with butter

ENTRÉE POA

SELECT TWO:

- Seared scallops on cauliflower puree with rosé wine sabayon (GF)
- Roasted tomato arancini with truffle aioli, basil leaves & Parmesan cheese (GF)
- Smoked duck breast in a black bao bun with carrot, coriander & fresh chilli
- Prawn and crab ravioli with bisque, tomato concasse & fresh chive
- Crispy pork belly on cream corn puree with an apple glaze (GF)
- Goats cheese & caramelised onion jam tartlet with rocket (VG)

MAIN POA

SELECT TWO:

- Roasted pumpkin gnocchi with asparagus spears, toasted pinenuts & sage (V)
- Macadamia crusted barramundi, dauphinoise potato & garden vegetable ratatouille
- Roast chicken breast layered with smoked cheddar on sweet potato rosti & blistered cherry tomatoes (GF)
- Fillet of beef with caramelised onion & mushroom sauce with broccolini & jacket potato
- Chargrilled pork cutlet on Paris mash with a medley of heirloom carrots & a sticky jus (GF/DF)
- Harissa, pineapple glazed salmon with red onion, zucchini, citrus couscous & Tzatziki (GF)

DESSERT POA

SELECT TWO:

- Honey, lavender brulee with rustic hazelnut biscotti & fresh berries (GFO)
- Spiced apple tart with toasted almonds & thick brandy custard
- Vanilla bean pannacotta with macerated strawberries & roasted pistachios (GF)
- Charred citrus meringue tart with raspberry gel (GF)
- Chocolate & salted caramel tart, wafer pearls with rose pashmak
- Cookies & cream cheesecake with berry coulis and Oreo crumb

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CLUB FAVOURITES

ALTERNATE DROP | MINIMUM 40 GUESTS | POA

ACCOMPANIMENTS

- Tea and coffee station
- Dinner rolls with butter

MAINS

SELECT TWO:

- Creamy chicken and mushroom gnocchi with basil and parmesan
- Tomato and mozzarella ravioli, Napoli sauce, basil and parmesan (VG)
- Vegetable/Beef Lasagne with chips and garden salad (VG)
- Chicken Parmigiana with chips and garden salad
- Crispy skin barramundi, dauphinois potato, steamed greens and a dill cream sauce (GF)
- Cottage pie with chunky beef and vegetable ragu, with chips and salad

DESSERTS

- Trio of desserts
  - Passionfruit cheesecake (GF)
  - Chocolate, caramel slice (GF)
  - Pavlova with fresh fruit and cream (GF)

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PLATED ROAST

MINIMUM 40 GUESTS | POA

ACCOMPANIMENTS

- Tea and coffee station
- Dinner rolls with butter

MAINS

ALTERNATE DROP | SELECT TWO:

Served with roast potatoes, roast pumpkin, buttered green beans, carrots and jus

- Roast pork (GF)
- Roast lamb (GF)
- Roast beef
- Roast chicken breast (GF)
- Roast turkey (GF)
- Corned beef with white sauce (GF)
- Roast mushroom and vegetable stack (V, GF, DF)

DESSERT

ALTERNATE DROP | SELECT TWO:

- Apple and rhubarb crumble with coconut ice cream
- Vanilla bean panna cotta with strawberry and mint salsa (GF)
- Baileys and white chocolate brulee (GF)
- Pavlova with fresh fruit and cream (GF)
- Chocolate cheesecake with chocolate flakes
- Lemon and pistachio cake with lemon curd and whipped cream

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CANAPÉS

MINIMUM 40 GUESTS

SELECT FIVE | POA
SELECT SEVEN | POA
SELECT FIVE AND ONE SUBSTANTIAL | POA
SELECT FIVE AND GRAZING STATION | POA

COLD

- Tomato and basil bruschetta with parmesan and balsamic | 2pp (VG, VO, GFO)
- Assorted sushi | 2pp (can be customised to include VGO, GFO)
- Pumpkin, feta and spinach frittata | 2pp (VG, GF)
- Avocado and tomato salsa tart with sour cream | 1pp (VO, GF)
- Smoked salmon and dill cream cheese cucumber bites (GF) 2pp
- Pastrami and babaganoush on croute l (DF) 2pp

HOT

- Arancini - pumpkin (VG) 2pp
- Sweet potato croquettes | 2pp (V, GF)
- Gyoza - vegetable (V) | chicken and mushroom | 2pp
- Coriander, lime and ginger chicken skewers | 1pp (GF)
- Panko prawns | 2pp
- Salt and pepper calamari |2pp
- Gourmet Moroccan lamb pies | 1pp
- Gourmet beef pies | 1pp
- Cornish pastry, beef and vegetables | 2pp
- Spinach and ricotta sausage rolls | 2pp
- Assorted quiches | 1pp (VG, GFO)
- Vegetable money bags | 2pp (VG)
- Salt and pepper fried tofu | 1pp (V, GF)
- Cocktail vegetable spring rolls and samosas | 3pp (V)
- Duck spring rolls | 1pp

SUBSTANTIAL

- BBQ pulled pork belly and slaw sliders | 2pp (GFO)
- Beef, cheese, tomato and lettuce sliders | 2pp (GFO)
- Chicken pad Thai (GF)
- Battered fish and chips with aioli and lemon
- Tandoori chicken skewers with fragrant rice and raita |2pp (GF)
- Vegetable Singapore noodles (V)
- Chicken Caesar salad (GFO)

GRAZING STATION

- Charcuterie (GF)
- Dips and crudities (GF, Ve)
- Cheese selection with dried fruits and lavosh
- Pickled vegetables (GF, Ve)
- Assorted breads

PLATTER UPGRADES
POA PER PLATTER

- Gluten free hot savoury selection (GF)
- Vegan hot savoury selection (Ve)
- Cheese selection with dried fruits and lavosh
- Freshly cut seasonal fruit (GF/Ve)
- Big foot pizzas x 2 Pepperoni and Chicken supreme
- Cakes and Slices
- Gluten Free Cakes and Slices (GF)

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INDIAN BANQUET

MINIMUM 50 GUESTS | POA

ACCOMPANIMENTS

- Tea and coffee station
  (including Indian black tea and freshly brewed chai)
- Cakes and slices platter (GFO)
- Bhaja Mix

ENTRÉES

PLATTER SERVED TO THE TABLE | 1 PIECE PP

- Chicken tandoori pieces (GF)
- Lamb seekh kebab (GF, DF)
- Fish pakora
- Vegetable samosas (VG, DF)
- Spinach and onion bharji (VG, DF)
- Pappadums
- Condiments
  - Mango chutney
  - Raita sauce

MAIN

SERVED FROM THE BUFFET

- Butter chicken (GF)
- Lamb korma (GF)
- Gobi Aloo (VG, DF)
- Saag Paneer (VG)
- Naan
- Fragrant rice
- Garden salad (VG)

DESSERT

INDIVIDUALLY SERVED TO THE TABLE

- Raspberry and mango sorbet with fresh fruit salsa

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CHILDRENS MENU

12 YEARS & UNDER

SERVED MEALS | POA

MAIN COURSE

SELECT ONE:

- Penne pasta with bolognaise sauce
- Mini Hawaiian pizza
- Mini beef and cheese burger with chips and tomato sauce
- Crumbed chicken tenders with chips and tomato sauce
- Grilled fish with chips or vegetables
- Small serve of your plated meal

DESSERT

- Ice cream

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BOOKING FORM

CONTACT DETAILS

NAME

COMPANY (IF APPLICABLE)

PHONE NUMBER

EMAIL

BILLING ADDRESS

POSTAL ADDRESS (IF DIFFERENT FROM BILLING ADDRESS)

EVENT DETAILS

NAME OF EVENT (TO APPEAR ON DIRECTIONAL SIGNAGE)

DATE

ROOM

ROOM HIRE FEE

EXPECTED ATTENDANCE

ROOM CONFIGURATION

BUMP IN

START TIME

BUMP OUT

END TIME

DAY OF EVENT CONTACT DETAILS (IF DIFFERENT TO ABOVE)

NAME

PHONE NUMBER

POSITION/ROLE

BOOKING FORM

EQUIPMENT	PRICE	
AV Technician	POA	
Lighting Technician Blue Pacific Room only	POA	
Security	POA per hour Monday - Saturday	POA per hour Sunday
Data Projector and Screen	POA	
Television with Video Conferencing	POA	
Corporate Internet Connection	POA	
Additional Tables e.g. registration, merchandise, head panel.	POA	
Microphone and Lectern	POA	
Social Media Microphone	POA	
Whiteboard and Markers	POA	
Flipchart and Markers	POA	
Powerboard and Cords to Tables	POA	
Presentation Pointer	POA	
Laptop	POA	
Pen and Pad	POA	
Portable Staging	POA	
Coloured LED Lighting party lighting packages	POA	
Tea Light Candles battery powered	POA	
Chair Covers | Black or White	POA	
Chair Covers | Coloured with Sash	POA	
Tablecloths | Black or White	POA	
Coloured Tablecloth	POA	
Cloth Napkins	POA	
Red Carpet and Rope Bollards	POA	
Balloon Bunches on Weights minimum order 5 bunches | bunch contains 3 balloons	POA	
Balloon Garland/Arch	POA	
Floral Bud Vases	POA	
Table/Stage Floral Arrangements	POA	
Table Numbers	POA	
Christmas Centerpiece, Bon-Bons and Coloured Napkin	POA	

A 20% surcharge applies to all equipment hire fees for events booked on a Sunday. Speak with our events team for a customised equipment package.

BOOKING FORM

Please advise your catering items along with any extras or upgrades (including quantity and preferred service time) below.

CATERING ITEM	QUANTITY	PREFERRED SERVICE TIME

BAR

Several of our event spaces have a private bar available, where you have the option to provide a bar tab for your guests. Typically a bar tab will cover beer, wine and soft drinks, but we can tailor this to suit your taste and budget.

PLEASE SELECT OPTION

SERVICE TIME

DETAILS

KEDRON-WAVELL EVENTS TERMS & CONDITIONS

BOOKINGS
A booking form must be completed to make your booking. Contact Kedron-Wavell's events team for this form.

Tentative bookings will be held for seven (7) days. If there is another party interested in the booked date and time, you will be contacted for a decision. Tentative bookings must be confirmed within seven (7) days, by deposit. Otherwise the booking will be cancelled, and the room made available for hire. If the party can't be contacted, Kedron-Wavell has the right to terminate tentative bookings.

CONFIRMATION
A deposit is required to confirm your booking. A 20% surcharge applies to all room hire and catering fees for events booked on a Sunday.

CANCELLATIONS
Notification of cancellation must be made in writing. As Kedron-Wavell may not be able to re-book the space after a cancellation, the following conditions apply.

- Notification of cancellation up until sixty (60) days of the scheduled date – full refund of deposit.
- Notification of cancellation between thirty (30) to fifty nine (59) days prior to scheduled date – 50% refund of deposit.
- Notification of cancellation within seven (7) to twenty nine (29) days of the scheduled date – no refund of deposit.
- If an event is cancelled within seven (7) days of the scheduled event there will be a 50% fee charged on all catering ordered and no refund of deposit.
- COVID19 cancellations are no longer accepted, postponement options are up to the discretion of the events team.

No transfers of deposits will be made.

FLOOR PLANS
Seating plans (if applicable) must be provided three (3) days prior to your event. Kedron-Wavell can advise of event space specifications if required.

No changes to the seating will be accepted two (2) days prior to your event. Changes cannot be made on the day.

Kedron-Wavell reserves the right to adjust specified room set-ups to comply with Workplace Health and Safety Regulations.

Kedron-Wavell reserves the right to re-allocate your event space should the need arise. The event planner will be contacted in this instance, and you will be notified as soon as possible if this occurs.

FOOD AND BEVERAGE
Catering and setup details are required fourteen (14) days prior to the event, with final numbers confirmed seven (7) days prior.

All events booked on a Friday evening, Saturday or Sunday must include catering. A minimum $25pp spend on catering is required on these bookings.

MENU
Confirmed numbers and full payment of account for catering is required seven (7) days prior to your event. Fees will be based on this confirmed number. An increase in numbers will be allowed at the discretion of Kedron-Wavell.

We require four (4) days notice if you require special meals or have specific dietary requirements. These meals cannot be produced on demand, Kedron-Wavell doesn't guarantee that these can be provided without prior notice.

Member's discounts do not apply for events, catering, bar, or room hire.

Every effort is made by the venue to hold menu prices as printed; however, menu prices may vary on occasion at the discretion of management.

Costs of meals for DJs, bands, entertainers etc. will be added to the client's account and these are not automatically included in your event. Should you require meals for such, Kedron-Wavell requires seven (7) days notice. These meals will not be produced on demand.

FOOD AND SAFETY
Please be advised that due to our food and safety procedures, no food or beverages can be brought onto Kedron-Wavell premises. Likewise, no food or beverages can be removed from the premises.

Celebration cakes are exempt from this rule. A "cakeage" fee of $4pp applies if you require staff to cut and serve your own cake as dessert.

EMERGENCIES
In case of an emergency, Kedron-Wavell warden staff are to direct people to safety.

ALCOHOL
Kedron-Wavell does not permit alcohol to be brought in from outside of the venue.

Please advise your beverage requirements fourteen (14) days prior to your event. A copy of the House Policy can be forwarded to you if you require more information in relation to the service of liquor.

Serious fines are in place for minors who obtain alcohol on a licensed premise to both the venue and the minor. Sufficient photo identification must be produced to provide evidence of age. Fines are also in place for people who buy or supply minors with liquor. Management and staff are required by law to refuse you liquor service if you are under 18 years of age or unduly intoxicated, and/or creating a disturbance.

All guests under the age of 18 years must have a legal guardian remain on the premises during the visit to the Club.

Alcohol can be harmful to some people. Kedron-Wavell Ltd actively practices the responsible service of alcohol and is committed to ensuring alcohol is served, consumed and enjoyed in a responsible manner in our venues to those over 18 years of age. Help is available from our onsite Chaplain. Drink responsibly.

SECURITY
All 18th and 21st birthdays or other events considered high risk by management must hire Kedron-Wavell's security for the duration of the event at the cost of $85 per hour (Monday to Saturday) and $95 per hour (Sunday).

DECORATIONS
Decorations can not be fixed in any way that may cause damage to the venue (e.g. walls, floors, windows, or any other surfaces). The organiser will be responsible for all costs associated with damage.

Smoke machines may be requested, but we cannot guarantee their use.

ELECTRICAL EQUIPMENT
Any electrical equipment brought in by the hirer, contractors, or event attendees must undergo tagging and testing, adhering to the guidelines outlined in Australian Standard 3760 and relevant work health safety legislation. The equipment must bear a current test tag to ensure compliance.

RESPONSIBILITY FOR EQUIPMENT PROTECTION
The Sands Social assumes no responsibility for any damage incurred by the hirer's equipment due to surges or fluctuations. It is the sole responsibility of the hirer to implement measures to safeguard their equipment against such occurrences.

NOISE AND SOUND LEVELS
The Client acknowledges that noise levels are subject to the venue's sound management policy and local regulations. Noise levels measured at approximately three (3) metres from the primary source must not exceed 75 decibels (DB). The venue reserves the right to monitor and adjust sound levels at any time to ensure compliance with these limits and to prevent disturbance to other patrons or neighbouring properties. Failure to comply with sound level requirements may result in the reduction of volume levels, cessation of music, or early closure of the event, without refund.

DAMAGE
Please note that the organiser is financially responsible for any damages to the property/equipment during the event. Kedron-Wavell will take all necessary care but will not accept responsibility for damage or loss of any client's property in the event spaces before, during or after your event. Any breakages, loss or damage to equipment or facilities will be charged to the organiser responsible for the event.

CLEANING
General and normal cleaning is included in the cost of the room hire fee, but additional fees may be payable if the event has created cleaning needs beyond normal cleaning.

COMPLIANCE
The organiser making the booking is responsible to conduct the event in an orderly manner. We reserve the right to intervene if an event's activities are considered illegal, noisy, or offensive. Noise restrictions are in place from 10pm and will be advised based on room hire. Likewise bookings may be denied or cancelled should the event cast Kedron-Wavell in a negative light or have a conflict of interest.

When attending an event at Kedron-Wavell you must adhere to the clubs general rules of entry. They can be found at: kedron-wavell.com.au/conditions-of-entry

Filming or photography of Kedron-Wavell staff is prohibited outside of the event space.

SMOKING/VAPING
Smoking and/or vaping is not permitted in Kedron-Wavell. There are designated outdoor smoking area (DOSA) available for these purposes.

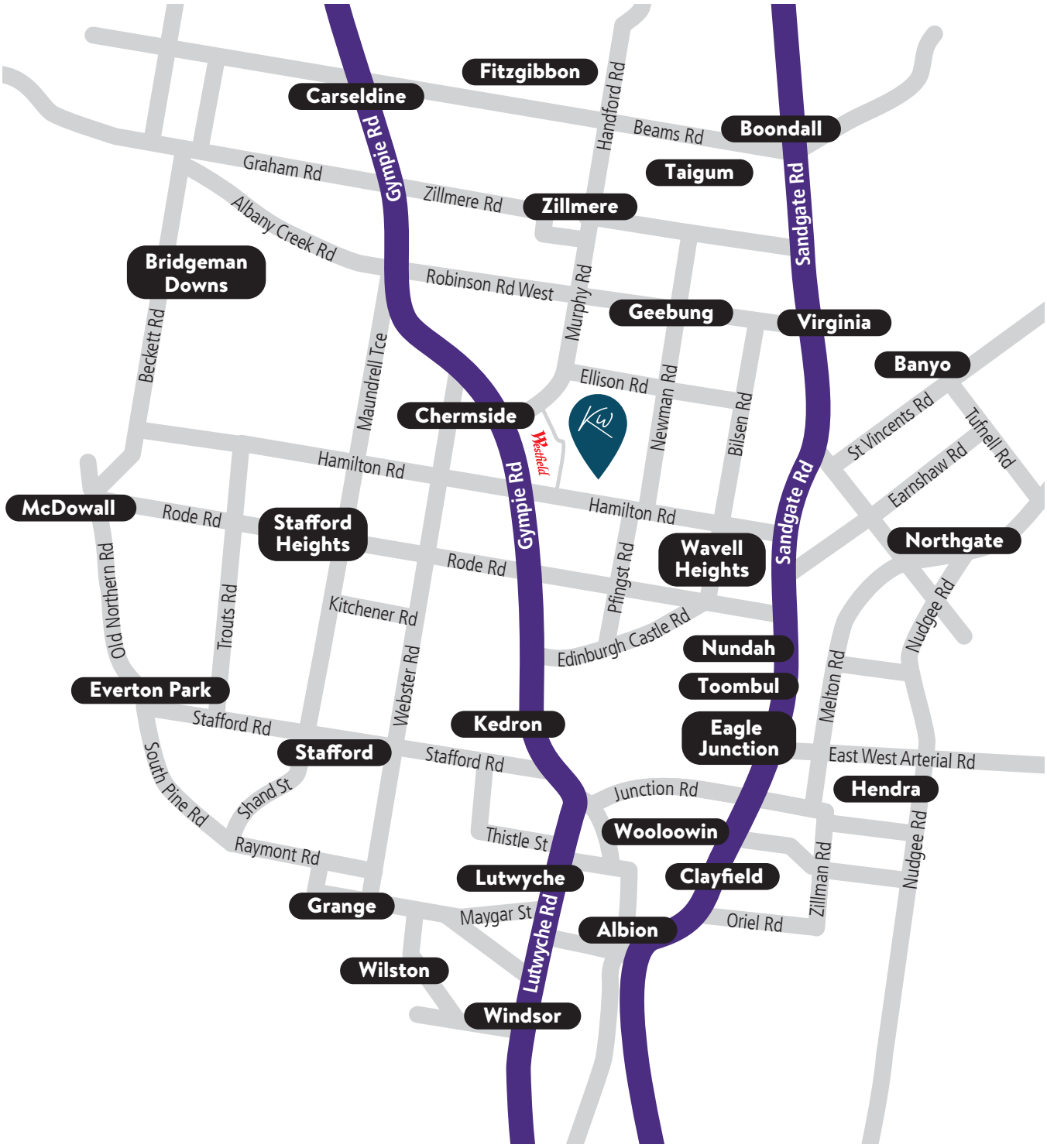
FEEDBACK
Feedback is welcome and can be sent to: events@kedron-wavell.com.au

Once this booking form has been received by the events team, within seven (7) days, a deposit invoice will be issued. You have the option to pay via EFT transfer or by credit card. If paying via EFT transfer, please put the invoice number as the reference. Please note that paying via credit card incurs a 1.75% fee.

By signing below, I am confirming my booking, acknowledging that I am authorised to make this booking on behalf of the company and that I have read, understood and will comply with the terms and conditions of the booking.

Signature _____ Date _____

LOCATION

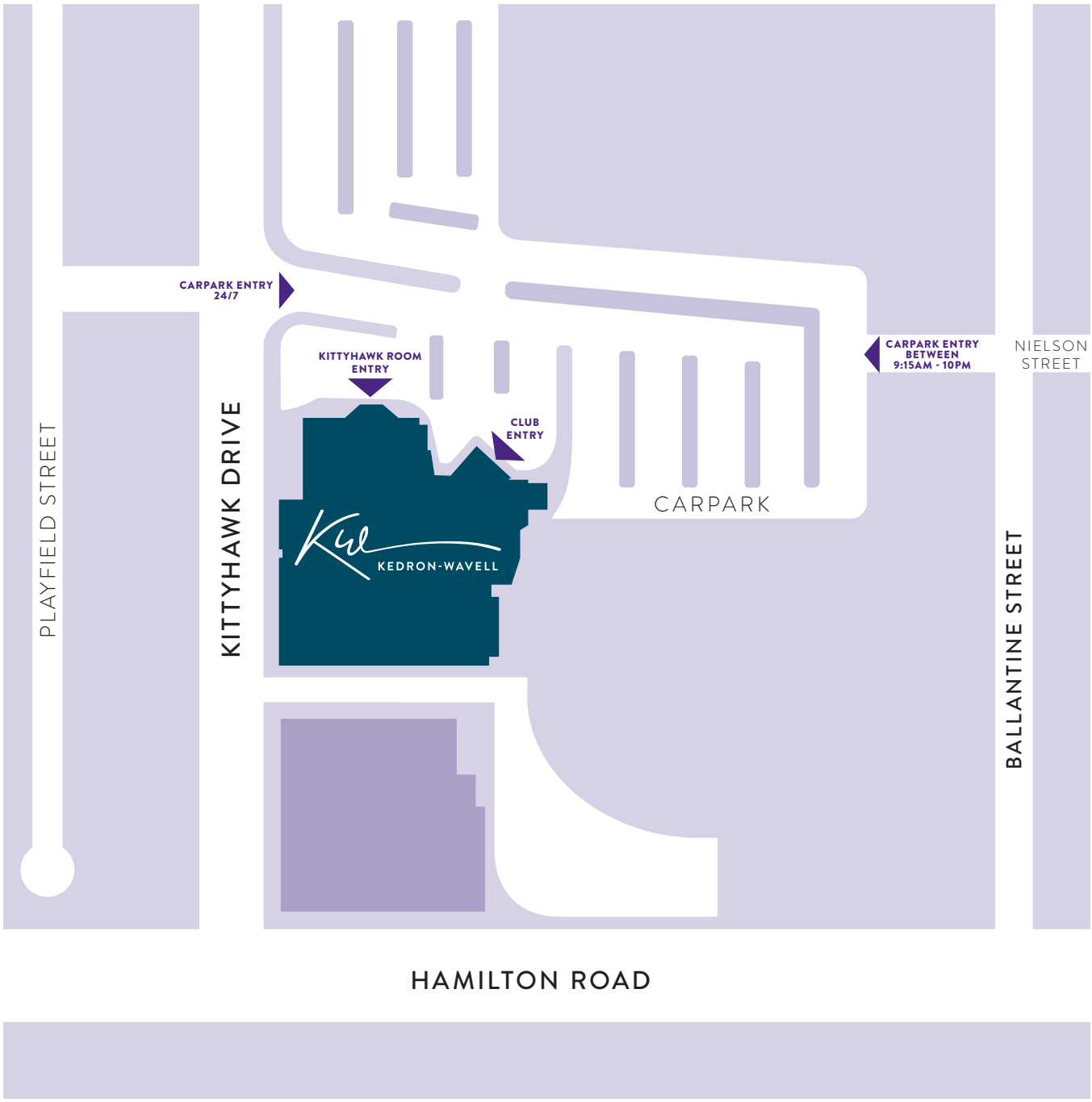


Events KEDRON-WAVELL

Phone: (07) 3350 0916
Email: events@kedron-wavell.com.au

21 Kittyhawk Drive, Chermside
www.kedron-wavell.com.au

VENUE MAP


CARPARK ENTRY 24/7
KITTYHAWK ROOM ENTRY
CLUB ENTRY
CARPARK ENTRY BETWEEN 9:15AM - 10PM
NIELSON STREET
PLAYFIELD STREET
KITTYHAWK DRIVE
KEDRON-WAVELL
CARPARK
BALLANTINE STREET
HAMILTON ROAD

ACCOMMODATION

There is a wide range of accommodation located within a convenient distance to the Club.

Quest Apartments and Quest Chermside offer a charge-back when dining at Kedron-Wavell.

QUEST APARTMENTS ON PLAYFIELD

39-40 Playfield Street, Chermside
(07) 3624 0800
questcop@questapartments.com.au
www.questchermsideonplayfield.com.au

QUEST CHERMSIDE

9 Thomas Street, Chermside
(07) 3363 0100
questchermside@questapartments.com.au
www.questchermside.com.au

THE CHERMSIDE APARTMENTS

22 Thomas Street, Chermside
(07) 3256 5500
reservations@thechermside.com.au
www.thechermside.com.au

ESSENCE SERVICED APARTMENTS

541 Rode Road, Chermside
(07) 3613 7400
res.chermside@essenceapartments.com.au
www.essenceapartments.com.au

CHERMSIDE COURT MOTEL

105 Farnell Street, Chermside
(07) 3359 3988
enquiries@chermsidecourtmotel.com
www.chermsidecourtmotel.com

CHERMSIDE MOTOR INN

644 Gympie Road, Chermside
(07) 3359 9255
chermsidemotorinn@hotmail.com
www.chermsidemotorinn.com.au

ASPLEY MOTOR INN

1159 Gympie Road, Aspley
(07) 3263 5400
bookings@aspleymotorinn.com.au
www.aspleymotorinn.com.au

ASPLEY PIONEER MOTEL

794 Zillmere Road, Aspley
(07) 3263 6122
aspleypioneer@ecn.net.au
www.aspleypioneermotel.com.au

ASPLEY CARSEL MOTOR INN

1549 Gympie Road, Carseldine
(07) 3263 5988
info@aspleycarsel.com.au
www.aspleycarsel.com.au

COMFORT INN NORTH BRISBANE

77 Denver Road, Carseldine
(07) 3554 0219
reservations@comfortinnbrisbane.com.au
www.comfortinnbrisbane.com.au