

LITTLE WAY

weddings

intimate and affordable weddings
in a stunning garden background.

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Little Way is located on Broadway Nedlands, river end, and is housed in a heritage building that offers plenty of charm and lush outdoor gardens. It is only a stone throw away from the river foreshore and picturesque parks.

We specialise in affordable weddings for up to 110 guests and are happy to work closely together with you to customise an intimate wedding to create a truly memorable experience.

Our menu is fresh and approachable, influenced by modern Mediterranean flavours. We have various beautiful outdoor spaces, including the Courtyard which has a retractable roof, and the Backyard Citrus Garden.

Corey and Adrian Stott, the owners of Little Way, personally handle function management and will help you plan the perfect wedding. The customer experience is always forefront in our minds and we pride ourselves on attention to detail.



Little Way can host sit down or cocktail style weddings, and offers a number of spaces to accommodate your special occasion.

Regardless of the space you choose, there is no venue or room hire fee*. There is also the option of hiring out the entire inside or outside areas for a truly intimate and private wedding.

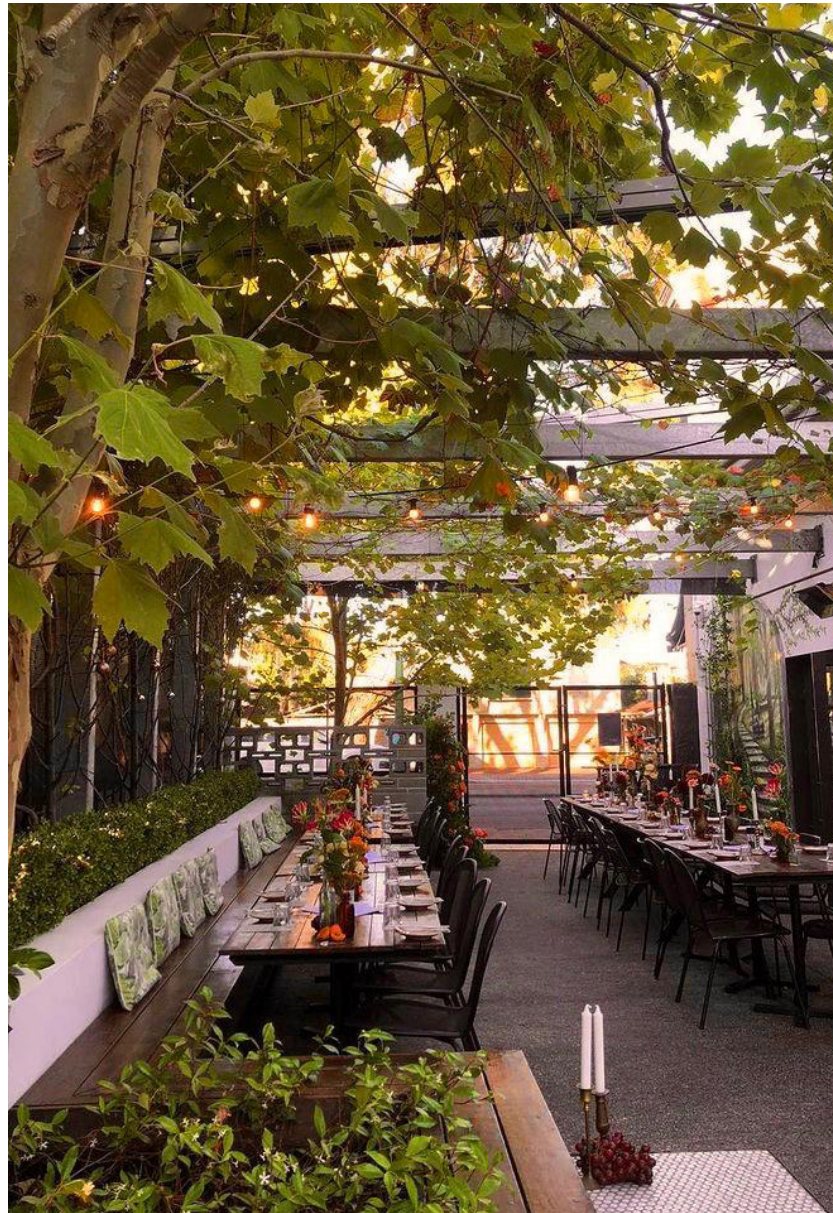
Courtyard

A large open air courtyard surrounded by lush gardens and overhead grape vines. The space is fitted with a retractable roof, and is suitable for either seated or cocktail functions. There is a stunning Cabana Room situated at the back of the Courtyard which can be incorporated into your special day.

Sit down – Up to 60 guests

Cocktail – Up to 110 guests

Cabana Room – 14 Guests



Backyard

The Backyard is a secret secluded garden located out the back of the Venue. With tropical creepers covering the fences, citrus & olive trees and herbs surrounding the space, and a beautiful sunset at night – you have found your very special place.

Sit down – Up to 32 guests

Cocktail – Up to 60 guests



Main Dining Room

The main dining room is set in a historic building dating back to the turn of the century, with an old fireplace and plenty of charm.

Sit down – Up to 60 guests

Cocktail – Up to 110 guests



The Park

Our brand new section called 'The Park' is located right down the back of the restaurant. It is a sizeable green space surrounded by beautiful gardens, perfect for a memorable wedding ceremony.



SEATED WEDDING – FEASTING STYLE PACKAGE

\$75 per person (drinks on consumption – bar tab)

\$115 per person (Feasting Style Set menu + Drinks package A)

\$125 per person (Feasting Style Set menu + Drinks package B)

Shared for the Table

Antipasto Della Casa w Artisan Prosciutto, Sopressa Salami, Bocconcini, Pecorino, Cheddar, Pickles & Handmade Focaccia, Marinated Olives, w Chilli Mint Dressing

Salt & Pepper Squid w Chilli, Spring Onion & Kewpie Mayo

Zucchini Fritters w Feta & Dill, Tzatziki (v) (gf)

Roasted Pumpkin Arancini w Garlic Aioli (v) (gf)

Chicken Lollipops w Free Range Chicken and Honey Glaze

Crispy Pork Belly w Carrot Puree, Charred Broccoli & Spiced Honey Vodka (df) (gf)

Super Salad w Broccoli, Roasted Cauliflower, Mixed Leaves, Soft Herbs, Avocado, Seeds, Apple Cider Vinaigrette (ve) (gf) (df)

Ricotta Gnocchi w Handmade Artisan Pasta, Porcini Mushrooms, Basil Pesto, Confit Cherry Tomatoes, Pine Nuts & Truffle Oil (v) (n)

Dessert (Alternate Drop)

Custard Cigar w Orange Syrup & Vanilla Bean Ice Cream (v)

Mango Panna Cotta w Raspberry Coulis & Creme Chantilly (gf)

DRINKS PACKAGE A

4 hours of bottomless drinks from the following:

Tap Beer

Swan Draught

White Wine

Yalumba Organics Pinot Grigio / Barossa Valley, SA

Red Wine

Coronas Tempranillo / Tenedes, Spain

Soft Drinks

Coffee & Tea

SEATED WEDDING – FOUR COURSE PACKAGE

\$80 per person (drinks on consumption – bar tab)

\$120 per person (Four Course Set Menu + Drinks package A)

\$130 per person (Four Course Set Menu + Drinks package B)

Bites Upon Arrival

Tomato and Ricotta Bruschetta (df) (v)

Artisan garlic Bread w Roasted Garlic Butter & parsley (v)

Entrée

Little Way Tasting Plate w Zucchini Fritters, Roasted Pumpkin Arancini, Salt & Pepper Squid, and Hummus Dip w Artisan Sourdough

Choice of Main

Cone Bay Barramundi Yellow Curry w Pumpkin, Asian Greens, Jasmine Rice & Crispy Eschalots (gf) (df)

Or

Crispy Pork Belly w Carrot Puree, Charred Broccoli & Spiced Honey Vodka (df) (gf)

Or

Ricotta Gnocchi w Handmade Artisan Pasta, Porcini Mushrooms, Basil Pesto, Confit Cherry Tomatoes, Pine Nuts & Truffle Oil (v) (n)

Dessert (Alternate Drop)

Custard Cigar w Orange Syrup & Vanilla Bean Ice Cream (v)

Mango Panna Cotta w Raspberry Coulis & Creme Chantilly (gf)

DRINKS PACKAGE B

5 hours of bottomless drinks from the following:

Tap Beer

Swan Draught, Rogers, Eagle Bay Kolsch

White Wine

Rosily Semillon Sauvignon Blanc / Margaret River

Red Wine

Pike & Joyce Pinot Noir / Adeliade Hills, SA

Rose

La Vielle Ferme Rose / Rhone Valley, France (vf)

Fizz

San Martino DOC Extra Dry Prosecco / Veneto, Italy

Soft Drinks, Coffee & Tea

COCKTAIL WEDDING – STANDARD PACKAGE

\$60 per person (drinks on consumption – bar tab)

\$100 (Standard Cockatitl Menu + 4 hour drinks package)

Canapes throughout the night as follows:

Roast Pumpkin Arancini (v) (gf)

Zucchini Fritters w Feta & Dill (v) (gf)

Chicken Lollipop w Free Range Chicken & Honey Glaze

Black Angus Beef Slider, Cheese, Tomato Relish (gfo)

Ricotta Gnocchi w Porcini Mushrooms (v) (n)

Algerian Style Roast Pumpkin w Marinated Eggplant, Turmeric Tahini
Sauce (ve) (gf) (df)

Salt & Pepper Squid w Chilli, Kewpie Mayo

Creme Patisserie & Sour Cherry Tart (gf) (v)

Bramble Pavlova w WA Gin Soaked Black Berries & Chantilly Cream (gf)

DRINKS PACKAGE

4 hours of bottomless drinks from the following:

Tap Beer

Swan Draught

Rogers

White Wine

Yalumba Organics Pinot Grigio / Barossa Valley, SA

Red Wine

Coronas Tempranillo / Tenedes, Spain

Soft Drinks

Coffee & Tea

COCKTAIL WEDDING – DELUXE PACKAGE

\$75 per person (drinks on consumption – bar tab)

\$125 (Deluxe Cocktail Menu + 5 hour drinks package)

Canapes throughout the night as follows:

Half Shell Tasmanian Scallops w Nduja Dressing & Pickle Fennel (gf) (df)

Roast Pumpkin Arancini (v) (gf)

Zucchini Fritters w Feta & Dill (v) (gf)

Crispy Pork Belly w Spiced Honey Vodka (df) (gf)

Ricotta Gnocchi w Porcini Mushrooms (v) (n)

Chicken Lollipop w Free Range Chicken & Honey Glaze

Black Angus Beef Slider, Cheese, Tomato Relish (gfo)

Algerian Style Roast Pumpkin w Marinated Eggplant, Turmeric Tahini
Sauce (ve) (gf) (df)

Salt & Pepper Squid w Chilli, Kewpie Mayo

Crepe Patisserie & Sour Cherry Tart (gf) (v)

Bramble Pavlova w WA Gin Soaked Black Berries & Chantilly Cream (gf)

DRINKS PACKAGE

5 hours of bottomless drinks from the following:

Tap Beer

Swan Draught

Rogers

White Wine

Rosily Semillon Sauvignon Blanc / Margaret River

Red Wine

Pike & Joyce Pinot Noir / Adeliade Hills, SA

Rose

La Vielle Ferme Rose / Rhone Valley, France (vf)

Fizz

San Martino DOC Extra Dry Prosecco / Veneto, Italy

Soft Drinks

Coffee & Tea

TERMS & CONDITIONS

DECORATIONS

You are welcome to dress your table with fresh flowers, balloons and decorations.

Please let us know what decorations you have in mind and we can assist with access times.

MUSIC & SOUND EQUIPMENT

Please speak with our Function Coordinator.

FINAL NUMBERS & MENU

To assist us in making your event run smoothly, all menu choices and an approximation of numbers are required at least 7 days prior to the function date. Any no shows or reduced numbers after this time will be charged.

FINAL PAYMENTS & MINIMUM SPENDS

Prepayment is required seven days in advance for the set menu portion of the bill. Any balance owing for additional purchases must be paid on the day of the function.

If the final payment is not met on the day of the function, Little Way reserves the right to deduct the balance from the credit card information supplied.

CANCELLATIONS

All cancellations must be made in writing. If cancellation occurs within 28 days of the function date, the deposit will be forfeited.

MENU CHANGES – SEASONAL AND DIETARY

The menu provided is subject to seasonal changes and product availability. Wherever possible, Little Way will endeavour to meet your requests. If you or your guests have special dietary requirements, please inform us well in advance. We cannot guarantee that we can cater for all dietary requirements.

RESPONSIBLE SERVICE OF ALCOHOL

Clients are to be responsible and assist with ensuring the orderly behaviour of their guests during an event. Responsible service of alcohol and related laws will be enforced during the function.

SECURITY

It is a client's responsibility to secure their personal belongings and equipment for the duration of the function. To ensure the security of larger events, a guest list may be requested to maintain the privacy of your function.

GST

All prices are inclusive of goods and services tax.

MINIMUM SPEND

If a minimum spend applies, that amount shall be paid Seven days in advance and any balance owing settled on the day.