

Functions & Events

AT MULBERRY ESTATE



JANUARY - DECEMBER 2024



FUNCTION ROOMS...

Mulberry ROOM

Located on the second floor, the Mulberry Room has sweeping views of the Swan River with floor to ceiling glass windows and a balcony stretching the length of the room. A popular room choice for conferences, product launches, runways and large corporate events.



ROOM CAPACITY

250 SEATED, 400 COCKTAIL

ROOM HIRE

\$900 MONDAY - THURSDAY
(BREAKFAST & LUNCH EVENTS)

\$1800 FRIDAY - SUNDAY

**Please note, all rooms require a minimum spend on Friday, Saturday and Sunday. Please refer to the terms and conditions.*



Burgundy ROOM

The Burgundy Room is located on the ground floor with stunning views of the Swan River. With your own private courtyard for break outs or post event drinks, this space is great for seminars or workshops.

ROOM CAPACITY

120 SEATED, 280 COCKTAIL

ROOM HIRE

\$750 MONDAY - THURSDAY
(BREAKFAST & LUNCH EVENTS)

\$1500 FRIDAY - SUNDAY

Champagne ROOM

The Champagne Room is a popular choice with its own private driveway and bar area. Ideal for a birthday celebrations, seminars or workshops the room has excellent views of the Swan River and surrounding gardens.

ROOM CAPACITY

90 SEATED, 165 COCKTAIL

ROOM HIRE

\$600 MONDAY - THURSDAY
(BREAKFAST & LUNCH EVENTS)

\$1200 FRIDAY - SUNDAY



Taphouse

The Taphouse is a rustic space with indoor and outdoor options. It is ideal for cocktail parties, birthdays, engagement or small gatherings. This space has incredible views of the Swan River and private use of the large beer garden and courtyard - it's the perfect place for a relaxed event.

ROOM CAPACITY

40 SEATED, 100 COCKTAIL

ROOM HIRE

\$500 MONDAY - THURSDAY
(BREAKFAST & LUNCH EVENTS)

\$1000 FRIDAY - SUNDAY



Pavilion

The Pavilion is a stunning paved outdoor space surrounded by lush gardens and includes a beautiful white gazebo. Enjoy the ambience of dining under the stars in this versatile space with elegant festoon lighting and outdoor bar. Perfect for either a casual cocktail style event or a full sit down event.

ROOM CAPACITY

80 SEATED, 120 COCKTAIL

ROOM HIRE

\$750 MONDAY - THURSDAY
(BREAKFAST & LUNCH EVENTS)

\$1500 FRIDAY - SUNDAY



Seminar Menus

Seminar Menu available 9am - 4pm

Lunch Package

\$40 per person

Assorted Sandwiches (V)
Individual Homemade Quiches (V)
Homemade Sausage Rolls
Antipasto Platter
Garden Salad
Fresh Fruit Platter
Water station
Tea & Coffee



Morning or Afternoon Tea Package

\$40 per person

Select 5 items from menu options
Water station
Tea & Coffee

Menu options:

Assorted Cookies
Assorted Danish Pastries
Selection of Muffins
Sliced Carrot, Banana or Chocolate Cake
Scones, Preserve & Whipped Cream
Warm Cheese & Pumpkin Savoury Scones
Assorted Quarter Sandwiches
Gourmet Party Pies
Assorted Hot Mini Quiche
Homemade Mini Sausage Rolls
Warm Ham & Cheese Croissant
Seasonal Fruit Platter
Australian & International Cheese Board
Assorted Petite Cakes & Slices



Buffet

Silver Buffet Package

Choice of 2 hot dishes
Choice of 2 salads
Choice of 2 desserts with tea & coffee station

\$70 per person

(minimum of 70 guests)

Gold Buffet Package

Choice of 2 carvery, accompanied with sauteed chatz potatoes and medley of seasonal vegetables.
Choice of 2 hot dishes
Choice of 2 salads
Choice of 2 desserts with tea & coffee station

\$85 per person

(minimum of 70 guests)

Diamond Buffet Package

Choice of 3 seafood
Choice of 3 carvery, accompanied with sauteed chatz potatoes and medley of seasonal vegetables.
Choice of 3 hot dishes
Choice of 3 salads
Choice of 3 desserts with tea & coffee station

\$110 per person

(minimum of 70 guests)

Canapes on arrival, additional \$10 per person

Select 2 canapés from Cocktail menu, from the Cold or Warm selections

SEAFOOD

Ocean fresh king prawns with cocktail sauce (gf)
Oysters natural with lemon (gf)
Cooked Crayfish (gf)
Sashimi fresh salmon with wasabi (gf)

CARVERY

Slow roasted Dardanup beef with mulberry jus (gf)
Baked Champagne ham with honey glaze (gf)
Mulberry special roasted chicken with olives (gf)
Crumbed local snapper fillet with lemon butter
Traditional lamb leg roast (gf)

HOT DISHES

Tortellini in tomato & basil sauce (v)
Salmon baked cream pasta
Creamy butter chicken curry served with rice (gf)
Wine braised beef with root vegetables (gf)
Peri peri roasted chicken (gf)
Hokkien noodles with stir fried Asian vegetable in a szechuan sauce (v)
Cream paneer curry with basmati rice (gf) (v)
Crumbed local snapper fillet with lemon butter*
Burnt butter gnocchi, cherry tomatoes & rocket (v)*

SALADS

Greek Salad (gf) (v)
Traditional Potato salad (gf)
Classic Caesar Salad
Coleslaw (gf) (v)
Prawn, mango & avocado salad (gf)
Nicoise salad (gf)
Chicken, cos lettuce, avocado & onion salad (gf)
Freshly baked bread

DESSERT

Custard Fruit Tart
Vanilla Panna Cotta (gf)
Tiramisu Cake
Chocolate Tart
Mini Pavlova (gf)
Vanilla Cheesecake (gf)
Fresh seasonal fruits with cream
Tea & Coffee station



Set Menu

Canapes on arrival

Select 2 canapés from Cocktail menu, the Cold or Warm selections

Entrée

Select 1 option:

Teriyaki Beef sirloin strips with Asian slaw (gf)

Grilled garlic prawns with a hint of smoked paprika, charred peppers, feta cheese, olive oil & balsamic glaze (gf)

Twice-cooked sticky pork belly on a nest of crunchy apple, fennel and celery salad (gf)

Herb crusted field mushroom stack with roasted Mediterranean vegetables and basil pesto (v)

Cream of butternut pumpkin soup with fresh herbs, crispy croutons & a freshly baked bread roll (v)

Spicy honey & lime chicken with a shaven fennel, Spanish onion and feta salad (gf)

Main

Select 2 options for a 50/50 alternate drop:

Fresh Australian barramundi fillet with orange & fennel salad with roasted broccolini coated in a beurre blanc sauce (gf)

Moroccan spiced free range chicken breast with sweet potato scented mash, fresh herb salad and a mint saffron yoghurt (gf)

Hokkien noodles with stir fried Asian vegetables and szechuan sauce (v)

Wild mushroom risotto with aged parmesan cheese and rocket (v) (gf)

Succulent beef cheek with garlic mash served with roasted baby carrots, baby beetroot & fennel bulb (gf)

Char grilled Southwest eye fillet with spinach, garlic mash, garlic field mushrooms & red wine jus (gf)*

Dessert Bar

Select 3 options:

Chocolate Tart

Tiramisu Cake

Assorted Mini Cakes

Vanilla Panna Cotta (gf)

Custard tart with seasonal fresh fruits

Mulberry White Chocolate Mousse (gf)

Fresh Seasonal Fruit with whipped cream (gf)

Tea & Coffee station

\$100 per person

Available for lunch or dinner events



Cocktail Menu

Select 6 cold & 6 warm, 2 substantial & 2 desserts

Cold Selection

BLT Bruschetta
Cucumber, tuna salad bites (gf)
Assorted nori rolls with soy sauce (gf)
Fillet of beef tartare en croute
Shrimp with cocktail sauce (gf)
Cranberry, brie and prosciutto crostini
Caramelised onion, roast beef & goats' cheese
Roast beef crostini, cream cheese, tomato relish & mustard
Vietnamese rice paper roll with ponzu sauce (v) (gf)
Smoked salmon and cream cheese savoury tartlet



Warm Selection

Vegetarian arancini with chef's choice of dipping sauce (v)
Asparagus, polenta & parma ham (gf)
Chilli and garlic prawn skewers (gf)
Cheesy herb couscous stuffed eggplant rolls (v)
Chicken, cranberry & brie puffs
Mini salmon quiches
Mini roast vegetable quiches (v)
Mulberry meat ball, rice bubble & BBQ tomato (gf)
Vegetarian gyoza with soy sauce (v)
Prawn gyoza with soy sauce



Substantial Items

Mild, creamy butter chicken with steamed rice (gf)
American style BBQ beef ribs with slaw
Lamb cutlet served on a bed of creamy mash and ratatouille sauce (gf)
Braised beef with button mushrooms, red wine & shallots served with pilaf rice (gf)
Burnt butter gnocchi, cherry tomatoes & rocket (v)
Basket of fish & chips, with lemon & tartare sauce
Mixed sliders of classic beef with tomato relish, cheese & pickle
Peri-peri Portuguese roast chicken with slaw (gf)



Dessert Bar

Chocolate Tart
Tiramisu Cake
Assorted Cakes
Vanilla Panna Cotta (gf)
Mulberry Jelly Cream Cheese (gf)
Mulberry White Chocolate Mousse (gf)
Fresh Seasonal Fruit with whipped cream (gf)
Tea & Coffee station

\$105 per person

(minimum of 50 guests)

Available for lunch or dinner events

Beverage Packages

STANDARD BEVERAGE PACKAGE

Mulberry Estate Sparkling Wine
Mulberry Estate Red & White Wine
Draught beer (Alby Draught & Alby Mid)
Assorted soft drinks and juice

DELUXE BEVERAGE PACKAGE

Champagne
Moscato or Rose
Deluxe white wine
Deluxe red wine
Draught beer (premium offering of one full strength and one mid strength)
House Cider (Draught or Package depending on room selection)
Assorted soft drinks and juice

For a list of wine and beer options for the premium and deluxe packages, please contact your event coordinator.

PREMIUM BEVERAGE PACKAGE

Premium Sparkling Brut
Moscato
Premium white wine
Premium red wine
Draught beer (premium offering of 1 full strength and 1 mid strength)
House Cider (Draught or Package depending on room selection)
Assorted soft drinks and juice

NON-ALCOHOLIC BEVERAGE PACKAGE

Assorted soft drinks and juice

DRINKS ON CONSUMPTION

As an alternative to the beverage packages, you may choose to create a bar tab.

The minimum value is \$25 per person.

	Standard	Premium	Deluxe	Soft Drink
3 Hours	\$30.00	\$40.00	\$55.00	\$15.00
4 Hours	\$35.00	\$45.00	\$60.00	\$20.00
5 Hours	\$40.00	\$50.00	\$65.00	\$25.00
6 Hours	\$50.00	\$60.00	\$75.00	\$30.00



Upgrade Options

UPGRADE YOUR PACKAGE

	PER PERSON
Grazing table (or platter per table)	\$10
Extra beer selection (Draught or Packaged depending on room selection)	\$10
An extra choice of entree, mains or dessert on the night (plated menu only) per course	\$10
Add a pasta course	\$10
Upgrade per canape (plated or buffet menus only)	\$5
Add Mocktails for alcohol free functions	\$10
Mocktails on arrival (1 per person)	\$5

TO FINISH

Cheese board served with dried fruits & wafers	\$100 per platter
Antipasto Platter served with Turkish bread	\$100 per platter

KIDS MEAL 3-12 YEARS

Plated meal with soft drinks	\$35
Chicken breast nuggets or crumbed fish with chips, or Spaghetti Bolognese	
Or children can eat from the buffet for buffet events.	

AV Equipment

Please discuss your AV requirements with your event coordinator.

We have some wonderful preferred suppliers and we are more than happy to arrange quotes for you or pass on their contact details.

PA hire with microphone \$200

Large screen TV hire \$200

Projector with white screen hire \$200

Break out ideas

Every space at Mulberry Estate has a respective outdoor area for pre-event drinks or cocktail hours.

Let us help you arrange some garden games or outdoor furniture for break times during long seminar days or fill the space to enjoy at pre dinner drinks.

Host your pre or post drinks at the Taphouse.

Use our large outdoor space for demonstrations or activities.

Let us arrange an outdoor dance floor for your event.

Set up an outdoor bar for the duration of your event.

Event Tentative Booking Form



MULBERRY
E S T A T E

NAME

First name

Last name

E-MAIL

MOBILE

ADDRESS

Street address

City

State / zip code

**DATE OF
EVENT**

**EVENT
TIME**

**NO. OF
GUESTS**

**HOW DID YOU
HEAR ABOUT US?**

FOOD STYLE

- Buffet menu
- Plated set menu
- Cocktail menu
- Seminar Lunch menu
- Morning / Afternoon Tea

BEVERAGE STYLE

- Alcohol Package
- On consumption
- Alcohol free

FUNCTION ROOM / LOCATION

- Mulberry Room
 - Burgundy Room
 - Champagne Room
 - Taphouse
 - Outdoor Pavilion
 - Riverside
 - Open Field
 - Other
-

HAVE YOU READ AND AGREE TO OUR TERMS AND CONDITIONS? YES / NO

BOOKING CONTACT NAME: **SIGNED:**

MULBERRY ESTATE CONTACT: **DATE:**

OFFICE USE ONLY: DEPOSIT PAID: **INVOICE NO.**

TERMS & CONDITIONS

To ensure your event meets the highest standard please read the following terms & conditions;

1. Bookings will be considered tentative pending receipt of a deposit and will be held without obligation for a period of two weeks. After the two week period, Mulberry Estate reserves the right to cancel an unconfirmed booking without notice and reallocate the date to other enquiries. If dates have already been rescheduled due to COVID-19 and client then cancels, all monies will be retained by Mulberry Estate.
2. Confirmation of a booking occurs on receipt of a non-refundable \$1,500 deposit payment. Payment of your deposit is acceptance of these wedding terms & guidelines.
3. Guaranteed minimum numbers must be received two weeks (14 working days) before the function. Numbers may increase up to the day of the event at the discretion of the venue, but must be confirmed verbally and in writing. Acceptance of extra numbers is dependent on availability of space and prepayment.
4. At least 4 weeks prior to your function, we require confirmation of final arrangements of menus, beverage requirements and functions times. Please advise any vegetarian or special dietary needs.
5. Full payment is required seven clear working days prior to your event. Payment by EFT, cash, bank cheque or credit card is required. Once full payment has been made it is non - refundable.
6. All credit card payments will incur a 1.1% transaction fee.
7. Room hire applies to all of our private function rooms. Included in your room hire is the cost of room set up, white linen tablecloths & serviettes & the service equipment.
8. **The following minimum spends apply for a Friday, Saturday and Sunday bookings unless otherwise agreed to by the venue manager:**
 - Mulberry room \$15,000
 - Burgundy room \$12,000
 - Champagne room \$9,000
 - Taphouse \$6,000
9. In case of rain the ceremony may be held in one of our other rooms or, in most cases in the room you have hired for your reception. Mulberry Estate will assist in finding a suitable space on the premises to aid in wet weather or hot weather, but no room is specifically reserved for wet weather for you at the time of booking. It is subject to availability and other bookings held.
10. Weddings who do not book specific entertainment but, choose to have their own choice of music through a PA system must ensure that all music laws is subject to license and all recordings are legal.
11. Cocktail Receptions held over meal periods (12pm - 3pm or 6pm - 9pm) require a minimum of 9 cocktail items and one substantial item.
12. Functions held on Public Holidays will incur a surcharge on the total cost of food and beverage, please speak to your wedding coordinator for more details.
13. No food or beverages of any kind (other than wedding cake) will be permitted to be brought in for consumption at the function by the Organiser or the Organisers Guests.
14. Function times:
Lunchtime bookings: access to the room is from 9am the morning of the function.
Lunchtime functions must conclude by 4.00pm.
Evening bookings: access to the Mulberry, Burgundy or Champagne room is from 10.00am, access to the Taphouse is from 3pm (unless hired for the full day) evening functions are required to conclude at 12.00am. Mulberry Estate will do all possible to accommodate special requests regarding access to the rooms.
15. Mulberry Estate reserves the right to increase the package prices at any time without prior notification. Pricing will be applied at the time of your wedding, rather than at the time of booking.
16. Cancellations: All deposits are non refundable.
17. Mulberry Estate would be pleased to assist with obtaining quotes for all of your hire equipment, entertainment and decoration requirements & the costs would be added to your final account. Please note that no items are to be nailed, screwed, stapled, or adhered to any surfaces in the venue.
18. Mulberry Estate operates under the principles of the Responsible Service of Alcohol guidelines. The Mulberry Estate staff are instructed not to serve any alcoholic beverages to guests under the age of eighteen (18) years, or guests in a state of intoxication. Mulberry Estate reserves the right to exclude persons, without liability, from an event.
19. Organisers are financially responsible for any damage sustained to the Mulberry Estate function centre and / or surrounding grounds by the Organiser, Organisers Guests, Invitees or other persons attending the function whether in the room or any other part of the Mulberry Estate premises.
20. No petals, confetti, glitters, rice or other items are to be used on the Mulberry Estate grounds or in the rooms. Some organic materials may be used on the grounds but only with prior permission from the venue management.
21. General cleaning is included in the cost of the function. The Organiser may incur additional charges in the instance where an event has created cleaning requirements that are considered, in the opinion of Mulberry Estate, over or above normal cleaning requirements. A cleaning fee will be charged for any use of unauthorised petals, confetti, glitters, rice or other items.
22. Mulberry Estate does not accept responsibility for damage or loss of any goods left at Mulberry Estate prior to or after a function.
23. In the event that the venue cannot be made available to the Organiser on the date (s) for which it has been booked for reasons of fire, flood, damage, industrial dispute, loss of power or another reason, the management of Mulberry Estate shall not be liable for any loss, damage or injury whatsoever suffered by the client as the result of the unavailability of the venue.
This also extends to circumstances where rooms are shut for maintenance or refurbishment.
24. Alcohol must be served with a substantial meal. What constitutes a standard meal will be the sole discretion of Mulberry Estate.
25. Dietary requirements; Mulberry Estate will strive to accommodate dietary requirements and needs where possible however, due to the nature of many of the ingredients it is not always possible to guarantee that all allergens can be completely omitted. Customers are asked to be aware of this and ensure that the necessary precautions are taken. Mulberry Estate will endeavour to cater to dietary requirements only where there has been prior notification of the specific nature of the needs.
26. Private Menu Tastings are available upon request and require a minimum of 14 days notice. Only available to confirmed events.
27. Mulberry Estate is a multi-room venue. Upon booking, you confirm that you understand that booking a room does not give you exclusive booking of the Estate. You acknowledge that there may be another booking(s) at the same time or date, that there may be a ceremony happening just before or just after your timeslot and/or that the Taphouse may still be trading. Thus you agree to will work with your functions manager ensure that yours, along with any other events held on the day, are working towards positively geared solutions for the functions.
28. Access to your room prior to the event date is not guaranteed.
29. Payments for all events should not be made in more than three (3) installments unless otherwise agreed upon in writing by the Organiser and Mulberry Estate.



MULBERRY

E S T A T E

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