

The Perfect Venue

FOR YOUR NEXT EVENT

MEETINGS AND EVENTS



MEETINGS AND EVENTS - GENERAL INFORMATION

THE ROE FUNCTION ROOM

Named after John Septimus Roe, the Roe Function Room offers picturesque views of both the city of Perth and the Swan River.

SEATED FUNCTION

- 70 to 140 guests.
- Minimum charge for 70 guests, food and beverage package rates apply from Monday to Thursday.
- On a Friday, Saturday and Sunday night minimum charge for 80 guests, food and beverage package rates apply.

COCKTAIL FUNCTION

- 80 to 200 guests.
- Minimum charge for 80 guests food and beverages package rates apply at all times.

FEES & CHARGES

- Room hire fee of \$500 applies to all bookings
- On Friday, Saturday and Sunday evenings a minimum charge of 80 guests applies for a seated function, equivalent to \$9,300 inclusive of room hire.

THE CATALINA ROOM

Situated on the water's edge, this room takes its name from the famous Catalina flying boats which were based here during World War II. The room has exclusive use of the stunning alfresco area which makes any event a unique experience.

SEATED FUNCTION

- 30 to 50 adults
- Minimum charge for 30 adults, food and beverage package rates apply from Monday to Thursday.
- On Friday, Saturday and Sunday night minimum charge for 40 guests, food and beverage package rates apply.

COCKTAIL FUNCTION

- 60 to 100 adults
- Minimum charge for 60 guests, food and beverage package rates apply from Monday to Thursday.
- Minimum charge for 80 guests, food and beverage package rates apply on Friday, Saturday and Sunday evenings.

FEES & CHARGES

- Room hire fee of \$300 applies to all bookings.
- On Friday, Saturday and Sunday evenings a minimum charge of 40 guests applies for a seated function, equivalent to \$4,700 inclusive of room hire.
- On Friday, Saturday and Sunday evenings a minimum charge of 80 guests applies for a cocktail function, equivalent to \$9,900 inclusive of room hire.

THE WINE ROOM

This exclusive room is situated on the ground floor and is ideal for intimate events. It takes its name from the wines on display in the room.

SEATED FUNCTION

- 12 to 20 guests.
- The restaurant a la carte menu is available in this room.

COCKTAIL FUNCTION

- Not Available.

FEES & CHARGES

- Room hire fee of \$250 applies to all bookings.
- A minimum spend of \$1,500 on food and beverage applies for all bookings.

All Function Room Availability & Access: Lunch: 11am to 4pm, bump in from 9am / Dinner: 6pm to 12am, bump in from 4.30pm

MEETING AND EVENTS - VENUE HIRE INCLUSIONS

VENUE HIRE INCLUSIONS

- Round or banquet guest tables
- Standard venue chairs
- White or black table cloths & napkins
- Standard table settings including cutlery & glassware
- Standard printed black & white A5 menus with our logo
- Lectern & microphone
- Built in dance floor (Roe room)
- Rooms are fully air-conditioned
- Free parking
- Dedicated coordinator to assist you with the planning of your day

OUTDOOR AREAS

CATALINA ROOM ALFRESCO AREA

Should you wish to have additional coverage over the paved area adjacent to the Catalina Room we can arrange a marquee structure to provide all weather protection. Below are the style and size options for the marquee as well as pricing for lighting.

SILK LINED MARQUEE:		CLEAR MARQUEE:		LIGHTING:	
6m x 8m	\$1,500	6m x 8m	\$1,100	Festoon	From \$550
9m x 8m	\$1,950	9m x 8m	\$1,500	Fairy Lights	\$480 to \$750
12m x 8m	\$2,400	12m x 8m	\$1,900	Chandelier	\$95 each

Please do not hesitate to discuss your specific requirements with your function co-ordinator. They will do everything they can to assist making your function your own individual event.

MARQUEE FUNCTIONS IN THE PARK

Adjacent to the main restaurant there is an exclusive area set aside in the reserve for marquee functions, in this area we can cater for seated dinners up to 300 persons and cocktail style events up to 1000. Using this gives you the opportunity to create a unique function with Perth city as your backdrop. Below are some base costs for the marquee but please speak to your function co-ordinator for more details.

Marquee Sizes	Basic Clear Marquee Structure	+ ADDITIONAL COSTINGS		
		Silk Lining Walls and ceiling	Festoon Lighting	Fairy Lighting
15m x 20 m (suitable for 150 people)	\$6,300	+\$2,700	+\$1,800	+\$2,250
20 m x 20 m (suitable for 200 people)	\$7,500	+\$3,600	+\$1,950	+\$2,600
20 m x 25 m (suitable for 300 people)	\$9,500	+\$4,500	+\$2,100	+\$3,750



MEETING AND EVENTS - OUTDOOR AREAS

SIT DOWN MEAL EQUIPMENT HIRE:

Supply of tables, chairs, linen cloths, napkins, standard crockery, cutlery, glassware, staff, service equipment and service marquee \$45.00 per person.

OR

STAND UP COCKTAIL EQUIPMENT HIRE:

Supply of basic cocktail setting including minimal tables, chairs, cloths, cocktail napkins, glassware, staff, service equipment and service marquee \$25.00 per person.

This per head rate includes liquor license and CALM PERMITS.

WINDBREAKS:

Extended from front of marquee for privacy and wind protection, including picket fencing to the front. Required for liquor licensing - \$1,200.00

An additional fee of \$450.00 applies for council permit

ADDITIONAL COSTS:

DANCE FLOOR (optional)		Separate structure to cover
6m x 6m	\$1,500	+\$1,500
10m x 10m	\$2,500	+\$2,500

GARDEN LIGHTING \$550.00 (Mandatory for Evening Functions)

STAGING FOR DJ or BAND from \$120.00 per section (1.8m x 1.2m sections)- required if entertainment is used

P.A. SYSTEM and LECTURN - \$550.00

COLONIAL CLEAR PLASTIC WINDOW WALLS \$150.00 per 10m section (optional)

AIRCONDITIONING EVAPORATIVE DUCTED approx. from \$4,200 (optional)

GAS MUSHROOM HEATERS from \$85.00 each

VIP TOILET BLOCK AT - \$2500

FLOORING \$17 PER SQUARE METER (optional)

1 SECURITY GUARD PER 100 PEOPLE \$60 PER HOUR (minimum 2 guards required event, needs to be there half an hour before and half an hour after the event)



MEETINGS AND EVENTS - FUNCTION BEVERAGE INFORMATION

PRE-DINNER DRINKS

Adjacent to the main restaurant, an area of the Matilda Bay Reserve can be set aside for pre-dinner drinks for your guests. An area license fee of \$150 applies. If the pre-dinner drinks take place outside of the 6 hour function duration, there will also be an additional \$200 charge for additional staffing.

BEVERAGES ON CONSUMPTION

Opting for beverages on consumption means, you preselect what is to be served throughout the total duration of the function. There is a minimum charge of \$40.00 per person for both lunch and dinner functions. This will be charged pre event and the remainder of the beverages on consumption will be charged post event.

BEVERAGE PACKAGES

Opting for our beverages packages means the price is set per head, for the entire group – excluding guests who are under 18 years of age. Beverage packages must run for the total duration of the function.

Please note: Special arrangements can be made for additional drinks on a tab, however a credit card must be presented to the function manager and the tab must be settled at the end of the function

MEETINGS AND EVENTS - FUNCTION BEVERAGE LIST

TAP BEERS

Jugs of standard draught beer	\$22.00
Mash Brewing Indian Summer Ale, Mash Brewing Freo Doctor Lager and Eagle Bay Pale Ale	
Jugs of premium draught beer - Peroni	\$28.00
Jugs of premium draught beer - Asahi	\$33.00
Jugs of draught cider – Carmel	\$28.00

BOTTLED BEERS

Peroni Leggera (3.5% Alc.)	\$9.00
Eagle Bay Kolsch	\$10.00
Eagle Bay Amber Ale (3.5% Alc.)	\$9.00
Corona	\$9.00

NON-ALCOHOLIC BEVERAGES

Jugs of soft drinks	\$16.00
Jugs of juice	\$18.00
Jugs of non-alcoholic fruit punch	\$18.00
Mineral water	\$4.00 per person
Mocktails	\$12.00 minimum

NON ALCOHOLIC BEVERAGE PACKAGE

Including non-alcoholic punch, soft drinks and juices, Eden Vale sparkling, white and red or sparkling grape juice.

4 Hour beverage package	\$28.00
5 Hour beverage package	\$32.00
6 Hour beverage package	\$38.00

COCKTAILS (maximum two) - \$18ea

Espresso Martini
Aperol Spritz
Dark'n'Stormy
Cosmopolitan
Tom Collins
Margarita

*If you have a particular request please ask your wedding coordinator

SPIRITS

Glasses of standard spirits and mix	\$10.00
Glasses of premium spirits and mix	\$12.00
Liqueurs	\$9.00

MOCKTAILS (maximum two) - \$12ea

Grapefruit and Tonic
Cucumber and Thyme Cooler
Peach Ice Tea

PACKAGE COCKTAIL ADD ON (maximum two) - \$12pp *served on arrival only*

Espresso Martini
Cosmopolitan
Margarita

Wines are supplied subject to availability and price variations at the time of order. A more comprehensive wine selection is available from our restaurant wine list. We would be pleased to discuss any individual requirements.

MEETINGS AND EVENTS - FUNCTION BEVERAGE PACKAGE

HOUSE PACKAGE

Welcome Aperol Spritz on arrival

STANDARD PACKAGE

- 2 hour package \$40.00 per person
- 3 hour package \$42.00 per person
- 4 hour package \$48.00 per person
- 5 hour package \$50.00 per person
- 6 hour package \$56.00 per person

BEVERAGES INCLUDED

Tap Beers + Cider:

- Mash Brewing Freo Doctor Lager
- Eagle Bay Pale Ale
- Carmel Cider

Wines include:

- Ironcloud "Pepperilly" Pinot Chardonnay Sparkling
- Ironcloud "Pepperilly" Sauvignon Blanc Semillon
- Ironcloud "Pepperilly" Cabernet Shiraz
- Ironcloud Rock of Solitude "Purple Patch", G.S.M

Soft drinks and juices

INCLUSIVE OF PREMIUM BEERS

- 4 hour package \$60.00 per person
- 5 hour package \$66.00 per person
- 6 hour package \$70.00 per person

Bottled Beers:

- Corona
- Roger Amber Ale (Mid strength)
- Peroni Leggera (Mid strength)

Tap Beers + Cider:

- Peroni
- Asahi
- Eagle Bay Pale Ale
- Carmel Cider

UPGRADED PACKAGE

Welcome Aperol Spritz on arrival

STANDARD PACKAGE

- 4 hour package \$54.00 per person
- 5 hour package \$60.00 per person
- 6 hour package \$62.00 per person

BEVERAGES INCLUDED

Tap Beers + Cider:

- Mash Brewing Freo Doctor Lager
- Eagle Bay Pale Ale
- Carmel Cider

Wines include:

- Thorn-Clarke Pinot Noir Chardonnay Sparkling
- Millbrook Sauvignon Blanc
- Rosily Chardonnay
- Hay Shed Hill Cabernet Sauvignon
- West Cape Howe Shiraz

Soft drinks and juices

INCLUSIVE OF PREMIUM BEERS

- 4 hour package \$64.00 per person
- 5 hour package \$71.00 per person
- 6 hour package \$76.00 per person

Bottled Beers:

- Corona
- Rogers Amber Ale (Mid strength)
- Peroni Leggera (Mid strength)

Tap Beers + Cider

- Peroni
- Asahi
- Eagle Bay Pale Ale
- Carmel Cider

SUPERIOR PACKAGE

Welcome Aperol Spritz on arrival

STANDARD PACKAGE

- 4 hour package \$60.00 per person
- 5 hour package \$66.00 per person
- 6 hour package \$70.00 per person

BEVERAGES INCLUDED

Tap Beers + Cider:

- Mash Brewing Freo Doctor Lager
- Eagle Bay Pale Ale
- Carmel Cider

Wines include:

- Leeuwin Estate Brut, Pinot Noir Chardonnay Sparkling
- Stella Bella Sauvignon Blanc
- Credaro Kinship Chardonnay
- Elderton Shiraz
- Rosabrook Cabernet Sauvignon

Soft drinks and juices

INCLUSIVE OF PREMIUM BEERS

- 4 hour package \$71.00 per person
- 5 hour package \$76.00 per person
- 6 hour package \$81.00 per person

Bottled Beers:

- Corona
- Rogers Amber Ale (Mid strength)
- Peroni Leggera (Mid strength)

Tap Beers + Cider

- Peroni
- Asahi
- Eagle Bay Pale Ale
- Carmel Cider



MEETINGS AND EVENTS - COCKTAIL

Available for both the Catalina and Roe function rooms.

GRAZING MENU - \$35.00 PER PERSON FOOD ONLY

(Minimum charge 40 adults, for functions 2 hours or less in duration, Monday – Friday only)

Antipasto Grazing Table – sliced meats, terrine, pate, olives, vegetable terrine, dips, breads

Seafood Grazing Table – poached prawns, oysters, marinated snapper, pickled octopus, condiments

2 Cocktail items

COCKTAIL MENU 1 - \$42 PER PERSON FOOD ONLY

(Minimum charge 40 adults, for functions 2 hours or less in duration, Monday – Friday only)

Choose 8 cocktail items

COCKTAIL MENU 2 - \$52 PER PERSON FOOD ONLY

(Minimum charge 40 adults, for functions 2 or 3 hours in duration, Monday – Friday only)

Choose 6 cocktail items Choose 1 bowl food

COCKTAIL MENU 3 - \$65 PER PERSON FOOD ONLY

(Minimum charge 40 adults, for functions 3 or 4 hours in duration, Monday – Friday only)

Choose 6 cocktail items

Choose 1 bowl food

Choose 1 food station (Oyster Shucker additional \$500)

COCKTAIL MENU 4 - \$85 PER PERSON FOOD ONLY

(Minimum charge 70 adults, for function 4 or 5 hours in duration)

Choose 8 cocktail items, Choose 2 bowl foods Choose 1 food stations

Please note tea and coffee is not included, please speak with your function co-ordinator for further options

MEETINGS AND EVENTS - COCKTAIL OPTIONS

COLD ITEMS

Mini tomato and shallot tatin, rocket aioli (v)(nf)
 Corn chip taco – black bean, sweetcorn and avocado
 succotash (vg)(nf)(gf)
 Smoked zucchini, goat cheese, mini charcoal bun (nf)
 Vegetable rice paper rolls, nam jim (gf)(df)(nf)(vg)
 Lime cured ocean trout, wasabi crème fraiche, blini (nf)
 Oysters, watermelon & chili salsa - 1pp (gf)(df)(nf)
 Marinated snapper, jalapeno, shallot (gf)(df)(nf)
 Prawn, avocado, chili mayo lettuce wraps (gf)(df)(nf)
 Prosciutto, artichoke dip crostini (gf)(df)(nf)
 Hoisin duck rice paper roll (df) (gf)
 Beef tartare, horseradish, beetroot crisp (gf)(nf)

HOT ITEMS

Mini corn on cob, maple butter, shaved chili pecorino
 (v) (nf) (gf)
 Vegetable samosa, mango green chilli chutney (v)
 Pan fried gyoza, dumpling sauce (vg)(gf)(df)(nf)
 Porcini mushroom, Persian feta risotto arancini (v)
 (nf)
 Chermoula roasted prawns, preserved lemon,
 coriander yoghurt (gf)(nf)
 Crab croquettes, devilled mayo, lemon (nf)
 Baked scallops, garlic & herb crumb (nf)
 Chicken yakitori skewers, yuzu mayonnaise (nf) (df) (gf)
 Mini meatball, cherry vine tomato sauce (gf) (nf)
 Buttermilk fried chicken, ranch dressing (nf)
 Steamed pork & prawn dim sum, soy & ginger
 dressing

SUSHI

Prawn and avocado (gf)
 Chicken teriyaki (gf)
 Tuna and cucumber (gf)
 Mixed omelet and vegetable (v) (gf)
 Nigiri – assorted pieces of fish and prawns on top of rice (gf)

DESSERT ITEMS

Banana churros, salted caramel sauce (nf)
 Little passionfruit cheesecakes (nf)
 Mini lemon meringue tarts (gf)
 Mini ice cream cones
 Vanilla profiteroles, butterscotch sauce (nf)
 Chocolate éclair
 Mini Eton Mess – berries, meringue and vanilla cream (gf) (nf)
 Mini vanilla slice (nf)
 Macarons – assorted flavours
 Little chocolate fudge brownies, salted caramel
 Mini fruit tarts
 Rocky road slice



MEETINGS AND EVENTS - COCKTAIL MENU OPTIONS

BOWL FOOD

Buffalo cauliflower, ranch dressing, sriracha

Crispy falafel, cauliflower and halloumi crumbs (v)

Roast pumpkin, red pepper, spinach and semi dried pesto salad (vegan) (gf) (df)

Lemon peppered baby calamari, garlic aioli, lime (nf)

Grilled salmon tikka, basmati rice, mini poppadom's (nf)

Fish and chips, tartare sauce, lemon (nf) (df)

Mini kebab, souvlaki lamb, tabbouleh, garlic tzatziki (nf)

Roasted pork belly, spiced pineapple salsa (nf) (df) (gf)

Beef chili, fried tortillas, sour cream

Pulled pork sliders, coleslaw, spicy mayo, French fries (nf)

STATIONS

Oyster shucker – selection of freshly shucked oysters, selection of condiments (subject to availability) **(add \$500)**

Wood-fired pizza - cooked to order in our wood-fired oven, select 3 options (Catalina room only)

Traditional style paella station – local seafood, chicken and chorizo (gf) (df) (nf)

Tacos – tortillas, salads, cheese, condiments with your choice of two of the following - fried fish, beef chili, veggie chilli

Antipasto – sliced meats, terrine, pate, olives, vegetable terrine dips, breads

Hot dogs – Torres mini wieners, buns, caramelised onion, gherkin relish, mustard, cheese

Seafood station – poached prawns, oysters, marinated snapper, pickled octopus, condiments **(add \$10.00 per person)**

Cheese station – local and imported cheese, fresh and dried fruits, assorted crackers and bread

Dessert station – honeycomb slab, chocolate sauce, rocky road, almond brittle, mini fruit tarts, fresh seasonal fruit, cream, meringues



MEETINGS AND EVENTS - SIT DOWN FUNCTIONS MENU SELECTION

SET MENU

3 COURSE SET MENU AT \$85.00 PER PERSON LUNCH AND DINNER FUNCTIONS

Sour dough rolls, sea salt butter

One entrée

One main course

Side to the table

One dessert

Coffee and tea

PRE DINNER DRINKS CANAPÉ OPTIONS

\$5 per item per person - to be selected from the cocktail menu

*If you wish to add a choice to any course there is an additional charge of \$10.00 per person per option added. Dishes to be selected from the listed options on pages 10, 11, 12 and 13

Dietary requirements can be catered for as long as prior notice is given

ENTREE OPTIONS

SEAFOOD

Tiger prawns (4), avocado puree, rocket & orange salad (gf)(df)(nf)

Charred Octopus, fennel, smoked almond & parsley salsa (gf)(df)

Cured ocean trout, pickled cucumber, rye toast (nf)

Crab croquette, cherry tomato, white beans, tarragon mayo (nf)

Baked scallops (3), herb crumb, green olive & lemon

VEGETARIAN

Potato gnocchi, tomato butter sauce, basil, parmesan (nf)

Spinach & ricotta ravioli with burnt butter sauce

Buttermilk fried Cauliflower, hot sauce, celery, sesame (nf)(gfo)

Fior di latte, charred zucchini mint & olive salad, pistachio crumb (gfo)

Pumpkin tart, sage, spiced pine nuts, crème fraiche

MEAT

Chicken & leek terrine, watercress, sourdough toast, pickled vegetables (gfo)(nf)

Pork belly, braised greens, hazelnut crumb, apple (gf)(df)

Beef tataki, horseradish cream, cucumber, charred onion petals (gf)(nf)

Shaved prosciutto, tomato fondue, basil, whipped ricotta (gf)(nf)

Beef cheek ravioli with mushroom sauce

MEETINGS AND EVENTS - SIT DOWN FUNCTIONS MENU SELECTION

MAIN COURSE OPTIONS

FISH

Baked snapper with ginger & orange dressing, sesame, broccolini (gf)(df)(nf)

Grilled Barramundi, roast red capsicum, green olive & preserved lemon salsa (gf)(df)(nf)

BEEF

Glazed beef rib, truffled green beans, pickled radish, watercress (gf)(nf)

Chargrilled sirloin (250g), parsnip puree, garlic spinach (gf)(nf)

Chargrilled fillet (200g), honey roasted baby carrots, herb salad (gf)(nf)(df)

Steak are served with choice of sauce

Red wine jus / peppercorn / mushroom (contains dairy) / bearnaise (contains dairy)

All steaks are cooked medium, unless otherwise requested

LAMB

Lamb rack, grilled courgettes, faro, mint jus (df)(nf)

Confit lamb neck, miso bok choy, pickled chili & cashews (df)

POULTRY

Chicken breast, shitake, grilled corn, buttermilk & lime dressing (gf)(nf)

Charred chicken breast & thigh, braised peas, tomato & basil (gf)(nf)

Roasted duck leg, honey & pepper glaze, roasted sprouts, almonds (gf)(df)

PORK

Jerk spiced Pork fillet, watermelon & jalapeno salad (df)(nf)

Char grilled pork cutlet, cabbage & fennel slaw, crackling, apple sauce (gf)(nf)

VEGETARIAN

Grilled Portobello mushroom, chimichurri, lentils, crispy onions (vo)(gf)(nf)

SIDE DISHES (choose one)

Chips w' aioli (gf)(nf)(df)

Mashed potato (gf)(nf)

Potato gratin (gf)(nf)

Steamed seasonal vegetables, walnut & lemon dressing (gf)(df)

Chopped salad, truffle vinaigrette (gf)(df)(nf)

Additional sides \$5.00 per person



MEETINGS AND EVENTS - SIT DOW FUNCTIONS MENU SELECTION

DESSERT OPTIONS

Chocolate salted caramel tart, white chocolate & raspberry mousse (nf)
Passionfruit crème brulee, coconut shortbread (nf)
Chocolate & cherry pavlova, kirsch soaked cherries, pistachio crumb (gf)
Vanilla panna cotta, moscato poached seasonal fruits, almonds (gf)
Lemon meringue tart, lemon curd, chantilly cream, berries
Eton mess, meringue, vanilla cream, berries (gf)(nf)
Sticky date pudding, caramelised pecans, vanilla gelato, rum toffee sauce
Cheese selection with dates, lavosh crackers

ADDITIONAL ITEMS

Platters of a variety of cheese served after dessert **\$60.00 per platter, per table**
Antipasto platters served in conjunction with a 3 course meal
- **\$15.00 per person**
- **\$22.00 per person with prawn and oyster**
Homemade petit four selection **\$4.00 per person**
Kid's meals (up to 12 years) includes a main, dessert & soft drink **\$38.00 per person**
Ask for the most up to date menu
Supplier main meal **\$38.00 per person**

(nf) - nut free

(df) - dairy free

(gf) - gluten free

(gfo) - gluten free

(v) - vegetarian

(vo) - vegetarian option

(vg) - vegan

(vgo) - vegan option



MEETINGS AND EVENTS – SHARE MENU

\$95.00 PER PERSON – MINIMUM 80 ADULTS

Fresh assorted rolls with sea salt butter to the table

ENTRÉE – SELECT ONE

Pass around canapes on arrival - please select 4 canapes from our cocktail menu

MAIN COURSE - SELECT TWO

Roasted beef scotch fillet, rocket, horseradish cream, jus (gf)(nf)

Beef wellington, bordelaise sauce (nf)

Roast loin of lamb, apricot barley stuffing, mint jus (df)(nf)

Rotisserie chicken, harissa butter, chicken jus (gf)(nf)

Rotisserie duck, radicchio, orange & ginger glaze (gf)(nf)

Porchetta, fennel & herb stuffing, apple (gf)(df)(nf)

Baked snapper fillets, red pepper beurre blanc, crispy leek (gf)(nf)

Grilled barramundi fillets, tomato butter, salsa verde (gf)(nf)

Spinach & ricotta ravioli with burnt butter sauce (v)

Grilled Portobello mushroom, chimichurri, lentils, crispy onions (vo)(gf)(nf)

Additional item at \$10 per person

VEGETABLES – SELECT TWO

Chips w' aioli (gf)(nf)(df)

Mashed potato (gf)(nf)

Potato gratin (gf)(nf)

Steamed seasonal vegetables, walnut & lemon dressing (gf)(df)

Chopped salad, truffle vinaigrette (gf)(df)(nf)

Mixed leaf salad, mustard dressing (gf)(df)(nf)

DESSERT

A selection of mini dessert canapes to the table - assorted macarons, mini fruit tarts, chocolate brownies with salted caramel

PERCOLATED COFFEE & TEA

Corporate Sundowner Package

Available Monday to Friday 5pm to 8pm

Catalina Room – Minimum 40pax

Roe Function Room – Minimum 80pax

2 hour Package @ \$68.00 per person

GRAZING TABLE

Antipasto – sliced meats, terrine, pate, olives, vegetable terrine, dips, breads

Seafood – poached prawns, oysters, marinated snapper, pickled octopus, condiments

2 Canapes Items

2 HOUR HOUSE BEVERAGE PACKAGE

Ironcloud "Pepperilly" Pinot Chardonnay Sparkling

Ironcloud "Pepperilly" Sauvignon Blanc Semillon

Ironcloud "Pepperilly" Cabernet Shiraz

Ironcloud Rock of Solitude "Purple Patch", G.S.M

Mash Brewing Freo Doctor Lager

Eagle Bay Pale Ale

Carmel Cider

Soft drinks and juices



**Package not available in November and December*



MEETINGS AND EVENTS – TERMS AND CONDITIONS

Tentative Booking

Tentative bookings are held for a period of two weeks and will automatically be cancelled unless arrangements have been made to extend the tentative booking period.

Confirmation of Booking

A deposit of \$1000.00 within the two week period is required to guarantee the booking and will be deducted from the final account. Upon confirmation of the booking a receipt will be issued noting the venue date and time of the function.

Final Confirmation of Arrangements

It is desirable to finalise all arrangements no less than 3 weeks prior to the event, preferably by personal appointment confirming menu, beverages, seating plan, timings and additional requirements. All dietary requirements must be given to the function coordinator 7 days prior to the event, additional charges may apply if separate meals are requested on the night.

Payment

Final numbers are to be confirmed 14 days prior to the event whereupon a final invoice will be issued and the full amount is to be paid in advance by cash, direct deposit or credit card. The guaranteed number of guests at this time will be the final number charged for. The balance of the account will be dispatched during the week following the event and full payment will be required within 7 days. No surcharges for Visa or MasterCard. American Express and Diners Club will incur a 2% surcharge.

SLIPPAGE

Any decrease in numbers in excess of 10% with less than 14 days notice to the event will incur in a slippage fee. This will be calculated on 80% of the anticipated cost per person.

Function set up

All prices are inclusive of basic set up. The venue is happy to set place cards and menus. There are no restrictions on suppliers, however, please supply all contact and delivery details to your function co-ordinator. Bump in time for external suppliers is 4:30pm for an evening function unless otherwise advised 7 days prior. All items must be removed from the room the same day at the conclusion of the function. Any property left at the restaurant in excess of 7 days will be disposed of. DJs are required to use the in house sound system for all Roe Room functions.

Note: Afternoon functions are required to close the bar at 4:00pm and the room must be vacated by 4:30pm. Evening functions cannot commence any earlier than 6:00pm. Should you require extra staff (in addition to our usual allocation) a charge of \$45.00 per staff member per hour will apply.

Responsibility

Matilda Bay Restaurant does not accept responsibility for damage to, or loss of, any client's property left on the premises prior to, during or after a function. Organisers are financially responsible for any damage sustained to fittings, property or equipment by the client, guests or outside contractors prior to, during or after a function.

Signage

Nothing is to be nailed, screwed, stapled or adhered to any wall, door or surface or part of the building. All signage in the public areas must be approved by Management.

Damage

Any damage caused by guests to Matilda Bay Restaurant and Function Centre will be the financial responsibility of the organiser and the costs associated with repairs or abnormal cleaning will be charged to your final account at the rate of \$65.00 per hour per staff member. Free standing candelabra are not permitted due to damage caused by wax. Candelabras are permitted on the tables provided drip trays are used.

Dietary Requirements

Every effort is made to cater for dietary requirements. Each alternative meal will attract a \$30 per person charge

Consumption

Function organisers are not permitted to supply their own food or beverage under any circumstances (cakes being the exception). This includes lolly and dessert buffets. Should you wish to organise a dessert buffet for your event please speak to your function coordinator.

Duty of Care

Under the liquor licensing laws of Western Australia we have a duty of care to all our clients and reserve the right of our duty manager to refuse service of alcohol to persons he/she deems are intoxicated and may do harm to themselves other patrons or property.

Cancellation

Deposits will only be refunded if 6 months notice of cancellation is made in writing or a replacement function is found prior to the date. Deposits are not transferrable to the restaurant or subsequent bookings.

We reserve the right to take into account any administrative costs incurred to date and these will be deducted from the deposit.

In the event of a function being cancelled within 30 days of the date booked, we reserve the right to charge 50% of the estimated value of the function, should the function be cancelled within 7 days we reserve the right to charge 100% of the food and 50% of the estimated beverages.

ALL PRICES SHOWN THROUGHOUT THIS BROCHURE ARE INCLUSIVE OF GST AND ARE BASED ON CURRENT AND FORESEEABLE COSTS, BUT MAY BE SUBJECT TO INCREASE AT THE MANAGEMENT'S DISCRETION, IN WHICH CASE 30 DAYS NOTICE WILL BE GIVEN.

Thank you for your understanding, we look forward to being of assistance