

thomas hardwick room

staffing & set up (venue hire)

\$600

Includes exclusive access to adjoining function terrace, standard staffing, white linen, lectern with microphone, and dance floor if required.

lunch function special

Discounted venue hire available for a lunch event (maximum three hours). Minimum spends and conditions apply. Speak to a sales co-ordinator.

venue capacities

layout	entire room	foyer only (section in front of curtain)
theatre style	150	n/a
open rounds (cabaret style)	100	30
cocktails	250+	80+
luncheon / dinner (no AV or dance floor)	140 / 150	50
luncheon / dinner with dance floor	120 / 130	n/a
wedding reception (incl. bridal table)	110 / 120	n/a

east-end of restaurant (semi-private)

venue hire

\$300

This area refers to the carpeted section of the restaurant. For casual cocktail functions, or informal lunches and dinners, you can book out a section of the restaurant.

venue capacities

layout	capacity
cocktails	80+
luncheon / dinner (no AV or dance floor)	50 / 60

minimum spend requirements

Minimum spend on **food and beverages** is required for exclusive use of function areas. Please speak to the Sales Staff for a tailored quotation - however, a general indication is as follows:

*** Special requirements apply in November and December.**

thomas hardwick room

Day Events

- Monday - Fridays require a minimum F&B spend of \$3,000
- Saturday - Sundays require a minimum F&B spend of \$8,000

Evening Events

- Monday - Thursdays require a minimum F&B spend of \$4,000
- Fridays & Saturdays, as well as Sundays on a long weekend, require minimum F&B spend of \$10,000
- Sundays require a minimum F&B spend of \$8,000

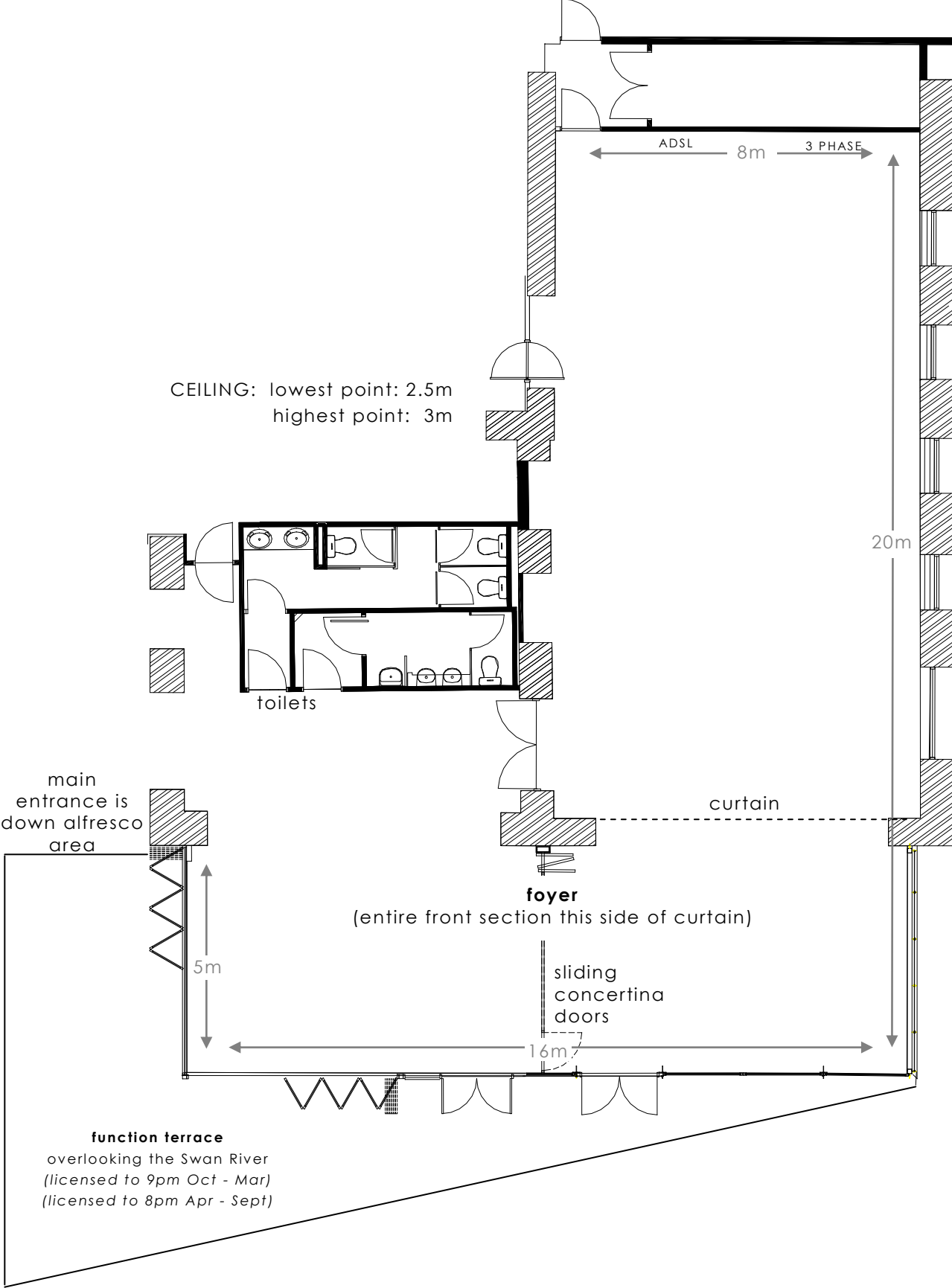
east-end restaurant area

Minimum F&B spend of \$6,000 to book this area for any event.



thomas hardwick room

* Diagram is not to scale.



Other venues in the group...

Kings Park Function Centre

The function centre has its own outdoor and colonnade area for pre-function drinks or breakout areas. The room has floor to ceiling windows allowing the natural light to flow through, however you have the added benefit of electronic blackout blinds to enhance your desired ambience. The venue is only minutes from the centre of the city and set amongst 400 hectares of park and natural bushland overlooking the Perth City skyline and Swan River.

Maximum Capacities

ROOM 1 – Round tables 7 and Theatre Style 80 guests

ROOM 2 – Round tables 14 and Theatre Style 110 guests

FUNCTION CENTRE – Round tables – 20 to 27 dependent upon dance floor requirements

Observation Deck – Kings Park

Situated on the rooftop of Fraser's, it is an ideal position overlooking the river and city. We can quote on a purpose built marquee or dine under the stars.

Maximum Capacities

UNDER THE MARQUEE – 42 tables or 600 cocktail style

GRASSED AREA – additional to the marquee area accommodates 200 guests cocktail style.

Fraser's and Private Dining Room – Kings Park

This award-winning restaurant has the most stunning views of the city and Swan River. It is split-level and has a large alfresco area.

Maximum Capacities

FRASER'S RESTAURANT – 100-120 people for a seated function or 250 guests cocktail style

The restaurant can be hired on application only.

PRIVATE DINING ROOM – 32 people seated at the cherry wood board table or cocktails for 70 people using inside and out. There is also a private terrace area overlooking the city. The Private Dining Room offers guests specialised menus and wine list designed exclusively for this venue. *A separate function kit for the Private Dining Room is available upon request.*

FRASERS BRIDAL ROOM

Fraser's has one bridal room which is situated in the Fraser's complex next to the King's Park Function Centre. Use of this room for your own personal use will incur a fee of \$350.

Alternatively it will be up to the discretion of the wedding coordinator on the evening in the case that there are two weddings as to who will have use on the night. If you as the client have not been allocated the bridal room, a separate area will be given.

Bluewater Function Centre - Applecross

This venue is situated on Point Heathcote, Applecross surrounded by water and grass, overlooking the South Perth Yacht Club, Swan River and back towards the city skyline. It is a heritage building that has been renovated to complement the surroundings. The grounds are beautifully manicured and it has a very tranquil ambience. The complex is only eight minutes drive from the city centre.

Capacities

FUNCTION CENTRE - Round tables 10 and Theatre Style 100

PRIVATE WINE ROOM - 22 people on a purpose built boardroom table or 4 round tables/ 40 people or 60 guests for a cocktail reception.

A separate function kit for the Private Wine Room is available upon request.

Indiana – Cottesloe Beach

This West Australian landmark is located directly on Cottesloe Beach on the Indian Ocean offering uninterrupted views from every window.

Capacities

Sit down restaurant style seating – 150

Cocktail – 200



breakfast menu selection

traditional breakfast (minimum 20 guests)

**\$29 per person weekdays
\$32 per person weekends**

On the table:

Bircher muesli shots **or** Assorted individual yoghurts (*please pre-select one*)
Selection of breakfast cereals
Freshly sliced seasonal fruit
Warmed croissants & muffins, with preserves & honey
Selection of danish pastries

With your choice of the following (please pre-select one):

- Scrambled eggs, toasted muffin, baked beans, herbed tomato, breakfast sausage & crispy bacon
- Scrambled eggs, toasted muffin, sautéed new potatoes, sautéed mushrooms, grilled asparagus
- Asparagus, mushroom, & semi-dried tomato frittata, with prosciutto, tomato & rocket salad, balsamic dressing
- Eggs Benedict: toasted muffins, ham, spinach, hollandaise, grilled asparagus
- Eggs Florentine: toasted muffins, smoked salmon, baby spinach, hollandaise, herb tomato

**** Additional choice of hot meal \$10 per person ****

Beverages:

Selection of 100% juices
Brewed coffee & assorted leaf teas

optional sides

\$3 each per person

Sautéed mushrooms, herb tomato, baby spinach, grilled asparagus, crispy bacon, baked beans, breakfast sausages, sautéed potatoes, hollandaise, guacamole

tea and coffee station available on arrival

\$3 per person

cocktail breakfast (minimum 50 guests)

**\$42 per person weekdays
\$46 per person weekends**

Emmental & ham croissant
Spanish vegetable frittata
Florentine egg tart
Dill pancake with smoked salmon
Grilled pork skewer
Scrambled eggs & bacon on mini toast
Mini apple & blackberry tart, cream
Fresh baked assorted mini muffin
Grilled fruit skewer

Selection of 100% juices
Brewed coffee & assorted leaf teas

pancake station

\$7.50pp

Fresh pancakes, with assorted condiments (*maple syrup, lemon, cinnamon, strawberries, cream*)



canapé menus

Choose from one of the following cocktail menus, or create your own from the selections.

menu one

\$42 per person

(for a maximum 2hr function)

Chicken spring rolls, teriyaki sauce

Roasted vine ripe tomato soup, bocconcini & basil leaves

Mezze: flat bread, balsamic & evoo, olives, feta

Mushroom frittata, hoummos

Prosciutto & bocconcini pizza, shaved fennel

Marinated beef on horseradish crouton & salsa verde

Sumac & cumin seed crumbed reef fish goujons, lemon mayonnaise

Smoked salmon on dill pikelets, crème fraiche

Assorted sushi, wasabi & soy

Chicken & pumpkin risotto *(more substantial hot dish, served in small bowl with cutlery)*

menu two

\$49 per person

(for a maximum 3hr function)

Natural oysters, fresh lime

Chilled prawn cocktail

Marinated beef on horseradish crouton & salsa verde

Roma tomato, feta, & red onion bruschetta

Sumac & cumin seed crumbed reef fish goujons, lemon mayonnaise

Lamb koftas pan-fried; beetroot yoghurt

Tomato & bocconcini arancini (risotto) balls, chili & basil

Sticky BBQ pork belly, fresh coriander

Tiger prawn & coriander wonton, chili & soy

Chicken spring rolls, teriyaki sauce

Assorted sushi, wasabi & soy

Chicken & pumpkin risotto *(more substantial hot dish, served in small bowl with cutlery)*

menu three

\$67 per person

(for a maximum 4hr function)

Roma tomato, feta, & red onion bruschetta

Marinated beef on horseradish crouton & salsa verde

Chilled prawn cocktail

Assorted sushi, wasabi & soy

'Tom Kha Goong' (demitasse of spiced coconut & prawn soup)

Prosciutto & persian feta on crostini

Caramelised onion & feta tartlet

Sumac & cumin seed crumbed reef fish goujons, lemon mayonnaise

Braised beef cheek with spiced eggplant

Hot sugar-glazed pork skewers, sesame dipping sauce

Pumpkin & parmesan arancini, basil pesto

Tiger prawn & coriander wonton, chili & soy

Duck & pork vietnamese rice paper roll, traditional hoisin

Yakitori chicken skewers, shabu shabu

Selection of finger sandwiches

Chicken & pumpkin risotto *(more substantial hot dish, served in small bowl with cutlery)*



hot dishes served individually

(to complement cocktail party)

\$8.50 per person

(minimum 25 persons)

- Carvery of beef **OR** pork, bread rolls & condiments to suit - add \$3pp (*served from station*)
- Slow-cooked lamb shank off the bone, lemon, sage, & porcini risotto
- Thai green chicken curry, steamed rice
- Lamb korma, with pappadums & kachumba
- Braised chicken, mushrooms, ginger, apricots, coriander, with steamed rice
- Penne pasta, with tomato, spinach and olives (v)
- Tomato, roast capsicum, & basil paella, with smoked paprika aioli
- Tofu, pumpkin, & eggplant red curry, steamed rice (v)
- Fish n' chip cones
- Mini Brewery burgers



canapé selections – create your own menu

**Minimum of four pieces per person per hour of function.
Minimum spend of \$30 per person.**

cold selection

\$4.20 per piece

Avocado & smoked chicken on basil crouton
Beef tartare on brioche toast
Chili lavosh, topped with sour cream & guacamole
Dill & pepper muffin, with smoked trout & horseradish cream
Duck & pork vietnamese rice paper roll, traditional hoisin
Duck pate on brioche toast
Mushroom frittata, hoummos
Chilled prawn cocktail
Prosciutto & persian feta on crostini
Roma tomato, feta, & red onion bruschetta
Marinted beef & horseradish crouton & salsa verde
Marinated snapper with coconut & lime, fried onion
Selection of finger sandwiches
Smoked salmon on dill pikelets; crème fraiche
Spicy roast beef salad, with mizuna, basil & sesame seed dressing
Sweet spiced pork with toasted coconut
Swimmer crab & avocado filoette
Vegetable vietnamese rice paper roll, yellow bean hoisin

hot selection

\$4.50 per piece

Chorizo & manchego cheese croquettes, smoked paprika aioli
Salt roasted cherry tomato, with goats cheese crumble
Braised beef cheek with spiced eggplant
Caramelised onion & feta tartlet
Chermoula lamb skewers, minted yoghurt
Chicken & ginger wonton cup
Chicken spring rolls, teriyaki sauce
Confit chicken with tomato & thyme
Crispy duck dumpling, chili lime dip
Gourmet mini pies, tomato sauce
Hot sugar-glazed pork skewers, sesame dipping sauce
Lamb koftas pan-fried; beetroot yoghurt
Mediterranean vegetable quiche
Minted lamb kebabs, with a yoghurt, sultana, & mint dressing
Pea & potato curry puff
Prosciutto & bocconcini pizza, shaved fennel
Roast duck breast with red curry & grape salsa
Sautéed king prawns with tomato kasundi
Slow cooked oxtail croquette, garlic mayonnaise
Steamed organic chicken & coriander dumpling, chili lime dip
Steamed pork buns, with chili & soy
Steamed scallop dumpling with Asian pickled vegetables
Steamed snapper, chili jam & fresh lime
Sticky BBQ pork belly, fresh coriander
Sumac & cumin seed crumbed reef fish goujons, lemon mayonnaise
Seared scallops, cauliflower puree & lemon oil
Tomato, basil, and mozzarella flat bread
Tiger prawn & coriander wonton, chili & soy more canapé selections



Tomato & bocconcini arancini, chili & basil Napoli sauce
Pumpkin & parmesan arancini, basil pesto
Vegetable samosas, cucumber yoghurt
Vegetable spring rolls, chili & soy
Yakitori chicken skewers, shabu shabu

Mini brewery burgers \$8.50 per person
Fish n' chip cones \$8.50 per person
Dorper lamb cutlet, marinated in harrissa \$8.50 per person

demitasse soup ("shot" of soup)

\$4.50 per serve

French onion, with parmesan croutons
Hot & sour chicken soup, coconut & lime
Porcini mushroom & tarragon, basil oil
Roasted sweet potato & pumpkin, chive crème fraiche
Roasted vine ripe tomato, bocconcini & basil leaves
Roast pumpkin & chorizo
Green pea, truffle oil
Seafood chowder, saffron & dill
Sweet carrot & caramelized onion
'Tom Kha Goong' (spiced coconut & prawn soup)
Puy lentil & slow-cooked lamb
Minestrone

sushi selection (minimum of 10 pieces of any selection)

handformed (ngiri sushi) \$3.90 per piece
nori rolls (hosomaki) \$2.90 per piece

oysters

natural oysters, fresh lime \$42/doz
oysters, citrus & soy \$42/doz
oysters, shallot vinegar \$42/doz
oysters Kilpatrick \$45/doz
garlic & herb crumble \$45/doz
pecorino cheese fondue \$45/doz

hot stations - manned by a chef

\$150 / hour

Sautéed king prawns with tomato kasundi \$5 per person
Lamb koftas pan-fried; beetroot yoghurt \$5 per person
Seared scallops, cauliflower puree, lemon oil \$5 per person
Open Wagyu burgers, béarnaise \$8.50 per person

platters

Seafood: smoked & house-cured salmon, chilled prawns, pickled octopus \$15 per person
Mezze: flat bread, balsamic & evoo, olives, feta, sauteed Italian sausage \$9 per person
House made dips, vegetable crudités or crisp breads \$4.50 per person
Assorted sweet pastries & cakes \$4.20 each
Selection of continental meats, olives, & house pickles \$9.50 per person
Selection of cheese, assorted wafers & dried fruits \$12 per person



dessert canapés & sweet pastries

\$4.20 each

Powder puffs with your favourite cream filling: *vanilla, lemon, passionfruit, or strawberry*
Lemon meringue tartlet
Chocolate & macadamia nut brownie (*also available without nuts*)
Chocolate torte, topped with chocolate ganache **gluten free*
Mini apple strudels, with vanilla anglaise
Banana cake, with caramelised banana
Baked rhubarb cheesecake, rhubarb coulis
Honeycomb cheesecake
Mini crème brulee in your favourite flavour: *vanilla, Kahlua, lime*
Caramel nut tart
Carrot cake, lemon icing
Chocolate layer sponge cake
Baci chocolate cake
Chocolate & pecan tart (*also available without nuts*)
Fruit cake, pear butter
Sugared churros with chocolate sauce
Lemon tart, with honey yoghurt
Cup cakes with your favourite icing: *lemon, orange, chocolate*
Orange almond cake **gluten free*
Custard profiteroles, drizzled with toffee, white chocolate, or dark chocolate
Rocky road
Yoghurt cake, with lemon butter icing
Mini chocolate éclairs
Madeira cake



premium cocktail function package

\$75 per person (4 - 6hrs)

select six (6) from the cold canapé selections

Avocado & smoked chicken on basil crouton
Beef tartare on brioche toast
Chili lavosh, topped with sour cream & guacamole
Dill & pepper muffin, with smoked trout & horseradish cream
Duck & pork vietnamese rice paper roll, traditional hoisin
Duck pate on toasted brioche
Mushroom frittata, hoummos
Chilled prawn cocktail
Prosciutto & persian feta on crostini
Roma tomato, feta, & red onion bruschetta
Marinated beef & horseradish crouton & salsa verde
Marinated snapper with coconut & lime, fried onion
Selection of finger sandwiches
Smoked salmon on dill pikelets; crème fraiche
Spicy roast beef salad, with mizuna, basil & sesame seed dressing
Sweet spiced pork with toasted coconut
Swimmer crab & avocado filoette
Vegetable vietnamese rice paper roll, yellow bean hoisin
Mezze: flat bread, balsamic & evoo, olives, feta, sauteed Italian sausage

select six (6) from the hot canapé & demitasse soup selections

Chorizo & manchego cheese croquettes, smoked paprika aioli
Salt roasted cherry tomato, with goats cheese crumble
Braised beef cheek with spiced eggplant
Caramelised onion & feta tartlet
Chermoula lamb skewers, minted yoghurt
Chicken & ginger wanton cup
Chicken spring rolls, teriyaki sauce
Confit chicken with tomato & thyme
Crispy duck dumpling, chili lime dip
Gourmet mini pies, tomato sauce
Hot sugar-glazed pork skewers, sesame dipping sauce
Lamb koftas pan-fried; beetroot yoghurt
Mediterranean vegetable quiche
Minted lamb kebabs, with a yoghurt, sultana, & mint dressing
Pea & potato curry puff
Prosciutto & bocconcini pizza, shaved fennel
Roast duck breast with red curry & grape salsa
Sautéed king prawns with tomato kasundi
Slow cooked oxtail croquette, garlic mayonnaise
Steamed organic chicken & coriander dumpling, chili lime dip
Steamed pork buns, with chili & soy
Steamed scallop dumpling with Asian pickled vegetables
Steamed snapper, chili jam & fresh lime
Sticky BBQ pork belly, fresh coriander
Sumac & cumin seed crumbed reef fish goujons, lemon mayonnaise
Seared scallops, cauliflower puree & lemon oil
Tomato, basil, and mozzarella flat bread
Tiger prawn & coriander wonton, chili & soy
Tomato & bocconcini arancini, chili & basil Napoli sauce
Pumpkin & parmesan arancini, basil pesto



Vegetable samosas, cucumber yoghurt
Vegetable spring rolls, chili & soy
Yakitori chicken skewers, shabu shabu

select one (1) from the following hot dishes (served individually)

- Carvery of beef, bread rolls & condiments to suit (served from station)
- Carvery of pork, bread rolls & condiments to suit (served from station)
- Slow-cooked lamb shank off the bone, lemon, sage, & porcini risotto
- Thai green chicken curry, steamed rice
- Lamb korma, with pappadums & kachumba
- Braised chicken, mushrooms, ginger, apricots, coriander, with steamed rice
- Penne pasta, with tomato, spinach and olives (v)
- Tomato, roast capsicum, & basil paella, with smoked paprika aioli
- Tofu, pumpkin, & eggplant red curry, steamed rice (v)
- Fish n' chip cones
- Mini Brewery burgers

dessert station

Chef's dessert selection
Brewed coffee & assorted leaf teas

deluxe cocktail function package

\$85 per person (4 - 6hrs)

minimum 80 guests

select five (5) from the cold canapé selections above

select five (5) from the hot canapé & demitasse soup selections above

oyster station - manned by a chef

Selection of freshly shucked oysters, with assorted condiments

select two (2) from the following stations - manned by a chef

- Carvery of beef, bread rolls & condiments to suit (served from station)
- Carvery of pork, bread rolls & condiments to suit (served from station)
- Slow-cooked lamb shank off the bone, lemon, sage, & porcini risotto
- Thai green chicken curry, steamed rice
- Lamb korma, with pappadums & kachumba
- Braised chicken, mushrooms, ginger, apricots, coriander, with steamed rice
- Penne pasta, with tomato, spinach and olives (v)
- Tomato, roast capsicum, & basil paella, with smoked paprika aioli
- Tofu, pumpkin, & eggplant red curry, steamed rice (v)
- Fish n' chip cones
- Mini Brewery burgers

dessert station

Chef's dessert selection
Brewed coffee & assorted leaf teas



set menus

All set menus include:

- Chef's 3pce canapés on arrival
- Bread rolls to start
- Bowls of salad & vegetables to accompany the main meal
- Brewed coffee or tea, with nougat to finish

lunch menu (not available for dinner)

Select either:

One entrée and one main meal

or

One main meal and one dessert

* Additional choice of main meal

* Additional entrée or dessert course

\$52 per person weekdays

\$58 per person weekends

\$10 per person

\$15 per person

dinner menu one

One soup

One main dish

One dessert

\$70 per person

dinner menu two

One plated entree

One main dish

One dessert

\$74 per person

dinner menu three

One plated entree

Choice of two main dishes

One dessert

\$82 per person

dinner menu four

Choice of two entrees

Choice of two main dishes

One dessert

\$90 per person

* Additional choice of entrée & dessert

\$9 per person

optional

Seafood: smoked & house-cured salmon, chilled prawns, pickled octopus

\$15 per person

Mezze: flat bread, balsamic & evoo, olives, feta, sauteed Italian sausage

\$9 per person

Antipasto platters: selection of cold meats, olive, house pickles & cheese

\$11 per person

Menus excluding canapés are available.

** Chef is always more than happy to specially tailor a menu for you, should you have special ideas on dishes you may prefer.*



set menu entrée selections

soup

French onion, with parmesan croutons
Hot & sour chicken soup, coconut & lime (add prawns - \$3pp)
Porcini mushroom & tarragon, basil oil
Roasted sweet potato & pumpkin, chive crème fraiche
Roasted vine ripe tomato, bocconcini & basil leaves
Roast pumpkin & chorizo
Green pea, truffle oil
Seafood chowder, saffron & dill
Sweet carrot & caramelized onion
'Tom Kha Goong' (spiced coconut & prawn soup)
Puy lentil & lamb shank
Minestrone

cold plated entrée (can be selected as main)

Smoked chicken breast, with asparagus, feta, rocket salad, walnut dressing
Avocado & crab, with king prawns, tomato & horseradish dressing
Spicy roast beef salad, with mizuna, basil & sesame seed dressing (or pork)
Carpaccio of beef, with shaved parmesan & oven dried tomato; basil oil
Scallops marinated in coconut & lime, with crispy vermicelli & tatsoi
Prosciutto, with baby spinach, rocket, avocado & parmesan salad, chardonnay dressing
Slow-roasted tomato, chilled asparagus, Persian feta, watercress, spinach, lemon dressing
Chef's three-taste seafood plate - *add \$9pp
House cured salmon, sour cream, herb salad & lavosh

hot plated entrée (can be selected as main)

Artichoke, sun-dried tomato & feta tart, with pinenut & rocket salad, avocado oil
Roast capsicum, asparagus & goats cheese quiche, baby spinach & balsamic reduction
Twice-cooked pork belly & soft shell crab, with orange curry & black rice
Chicken confit, with smoked eggplant puree, broccolini & lemon
Crispy skin barramundi, slow-roast roma tomato, bocconcini, & fresh basil
Grilled snapper, warm nicoise salad, coddled egg & feta dressing
Grilled tiger prawns & chorizo, with pumpkin risotto, garlic & preserved lemon aioli
Duck leg confit, with apple & celeriac salad, hazelnut dressing
Slow-cooked lamb shoulder, white bean puree, green pea & mint
Spinach & chilli penne, with spicy napolitano sauce, fresh parmesan, pancetta crisp
Twice baked dukkah-crumbed cheese soufflé, with roma tomato, pear & chervil dressing
Roast dorper lamb saddle, saffron & olive potato, lemon & garlic dressing



set menu main selections

seafood

Seared salmon or snapper or barramundi fillet, with:

- pan-fried goats cheese gnocchi, with roast tomato, parsley & radicchio
- steamed choy sum & chinese cabbage, salt & pepper tofu, star anise broth
- saffron mash, tomato & preserved lemon salsa
- caper & verjus potato, citrus asparagus
- chickpea & pumpkin "stew" with basil & pecorino

Seared prawns, with any of the above accompaniments - *add \$15pp

Half lobster as entree, garlic butter - *add \$35pp (*when in season*)

Whole lobster as main, garlic butter - *add \$60pp (*when in season*)

poultry

Roast chicken breast, parsnip & sweet potato rosti, grilled field mushrooms, tarragon & Dijon cream

Chicken confit on lemon & garlic mash, chargrilled asparagus, olive tapenade

Roast chicken breast on sautéed beetroot, shallots & fennel; creamed spinach

Duck confit, with pearl barley & truffle risotto, cabernet vinegar jus

Roast & braised duck, canolini bean cassole, tomato & pancetta

beef (served medium to medium-well)

Grilled beef fillet, with roast pumpkin & potato gratin, sautéed green beans, jus

Roast beef fillet, with potato mash, beef cheek & red wine jus (*béarnaise sauce - add \$1.50pp*)

Grilled beef fillet, with roast new potatoes jus, cress salad

Roast scotch fillet, with salt roast potatoes, medley of mushrooms

Braised beef cheeks, with garlic mash, caramelised shallots, gremolata

Roast scotch fillet, chunky chips, béarnaise sauce

* All beef dishes can be alternated with accompaniments

lamb

Roast lamb cutlet, with braised shank & sweet pumpkin "cake", truffle jus

Roast & braised lamb, with pea puree & oven roasted tomatoes

Roast lamb rump, with spiced pumpkin, buttered courgette, red wine jus

pork / kangaroo

Pure pork "bangers & mash", onion & rosemary gravy

Roast pork sirloin, with vincotto jus, olive & sage polenta, sautéed spinach

Seared kangaroo on celeriac & sumac puree, caramelised shallots

Pork loin, cinnamon sweet potato mash, caramelised apples, seeded mustard cream sauce

vegetarian

Vegetable Curry - eggplant & capsicum pahie, black dahl & spiced sweet potato; pappadum & condiments

Green pea & truffle risotto, with spinach & semi-dried tomatoes, shaved parmesan

Roast pumpkin, char grilled asparagus, mushrooms, shallot vinegar dressing

Any vegetarian dish from entrée selections...



set menu dessert selections

cold desserts

Blueberry, apple, & mango sorbet gateau, with a mint & melon salad *gluten free
Chocolate & macadamia nut brownie; vanilla bean ice-cream (also available without nuts)
Honeycomb cheesecake, with strawberry compote
Lemon tart, with honey yoghurt; citrus confit
Passionfruit & mango pavlova roulade, berry compote
Strawberries in mandarin syrup, strawberry sorbet
Tiramisu with cappuccino gelato
Vanilla bean panacotta, strawberry & mint salad, sesame tuille *gluten free without tuille
Vanilla bean crème brulee, with mini raspberry cream sandwich

warm desserts

Apple & pinenut strudel, with cinnamon parfait, vanilla anglaise
Baked rhubarb cheesecake, warm rhubarb compote
Chocolate fondant in filo, with chocolate cream, berry coulis
Custard profiteroles, warm chocolate sauce & chocolate ice-cream
Individual valrhona chocolate & almond puddings, pistachio ice cream, chocolate sauce
Pear & peach crumble, with vanilla bean ice cream
Sticky date & banana pudding, butterscotch ice cream, rich toffee sauce
Sugared churros, with vanilla bean ice cream, warm chocolate sauce

dessert table platters

(in place of plated dessert)

Sliced fresh seasonal fruit, lavender syrup
Selection of brie, cheddar, & blue cheese; assorted wafers & dried fruits
Assorted sweet pastries, double cream

cheese selections

cheese in place of dessert – individual serves

\$7 per person

Cheddar on grilled fruit bread, pear & frizze salad
Blue cheese on grilled fruit bread, watercress & olives
Brie on grilled fruit bread, with quince paste & spinach salad

cheese course (platter for table)

\$12 per person

Selection of brie, cheddar, & blue cheese; assorted wafers & dried fruits

cheese course – individual serves

\$12.50 per person

Cheddar on grilled fruit bread, pear & frizze salad
Blue cheese on grilled fruit bread, watercress & olives
Brie on grilled fruit bread, with quince paste & spinach salad



“winter warmer” package

\$110 per person all inclusive (lunch 3 hours)
Minimum of 50 guests
\$120 per person all inclusive (dinner 4 hours)
Minimum of 70 guests

Special package for functions in June, July, August - *conditions apply.
Any alterations to the package will require a revised costing.

thomas hardwick venue hire

inclusive

Chair covers with colour sash of your choice

inclusive

chef's 2 pce canapés

Fresh bread rolls

entree

Set plated entree

main course

Alternate drop of two main dishes

Steamed seasonal vegetables

dessert

Set dessert

Freshly brewed tea & coffee

Nougat

beverages included (4 hours)

House bubbles

House red wine

House white wine

Three draught beers: *choose from Brewery Pale Ale, Brewery Reserve Lager, Brewery Brown Ale, and Hahn Premium Light.*

Soft drinks & juices



“European Menu”

\$110 per person

canapés on arrival

Calzone
Parmesan Crisps
Whitebait Fritters

antipasto platter

Served with fresh rolls

first entree

select from plated entree options

suggested second entree

Pasta Dish (tailored to your requirements)

suggested main course - choice of two

select from mains

Garden salad

Steamed seasonal vegetables

dessert

Choice of dessert

Brewed coffee or tea, with biscotti to finish



beverage packages

All beverage packages include wine, beer, soft drinks & juices.

package a

Angus Brut "Premium Cuvee" ,Barossa Valley, SA

High Tides "The Breakers" Semillon / Sauvignon Blanc, Barossa Valley, SA

High Tides "Deepwater" Cabernet / Merlot, Barossa Valley, SA

- Three draught beers: *choose from Brewery Pale Ale, Brewery Reserve Lager, Brewery Wheat Beer (seasonal), Brewery Brown Ale, and Hahn Premium Light.*

package b1

Deakin Estate Brut, VIC

Madfish Sauvignon Blanc Semillon, GS

Madfish Premium Red Cabernet Merlot, GS

Stella Bella Sleeping Dogs Lie Chardonnay

Stella Bella Sleeping Dogs Lie Shiraz, MR

- Three draught beers: *choose from selection above.*

package b2

Deakin Estate Brut, VIC

Devils Lair Whippersnapper Sauvignon Blanc Semillon, WA

Devils Lair Whippersnapper Shiraz Grenache

Sandalford Elements Chardonnay, MR

Sandalford Elements Merlot, MR

Three draught beers

package c

Grandin Method Traditional Brut, France

Juniper Crossing Chardonnay, MR

Juniper Crossing Shiraz, Margaret River, WA

Fonty's Pool Sauvignon Blanc / Semillon, Margaret River, WA

Fonty's Pool Cabernet / Merlot, Margaret River, WA

- Three draught beers: *choose from selection above.*

package d - includes sparkling, two whites & two red wines from:

CHAMPAGNE

- Veuve Clicquot Ponsardin, Reims, France - one glass per person on arrival (add \$15pp)

SPARKLING

Chandon Sparkling, Yarra Valley, Vic

WHITE WINES

- Howard Park Riesling, Great Southern, WA
- Brookland Valley Sauvignon Blanc, Margaret River, WA
- Moss Wood "Ribbon Vale" Semillon Sauvignon Blanc, Margaret River, WA
- Stella Bella Chardonnay, Margaret River, WA

RED WINES

- Madfish Gold Turtle Pinot Noir, Great Southern, WA
- Henschke "Henry's Seven" Grenache, Barossa valley, SA
- Vasse Felix Cabernet Sauvignon, Margaret River, WA
- Leeuwin Estate "Prelude" Cabernet Merlot, Margaret River, WA
- Peter Lehmann "The Futures" Shiraz, Barossa Valley, SA

DESSERT

- De Bortoli "Noble One", Riverina, NSW

Galway pipe port with coffee (dinner only)

- Three draught beers: *choose from selection above.*

See beverage package pricing on next page....



beverage package pricing

	package a	package b	package c	package d
two hours	\$28	\$31	\$41	\$57
three hours	\$32	\$35	\$45	\$62
four hours	\$36	\$39	\$49	\$66
five hours	\$38	\$41	\$51	\$69
six hours	\$40	\$43	\$53	\$72
replace draught beer with bottled	add \$4 per person per hour	add \$4 per person per hour	add \$3 per person per hour	add \$3 per person per hour

* Beverages may also be served on a consumption basis.

* NO BYO for functions.

* Limited Cash bar available on application only.

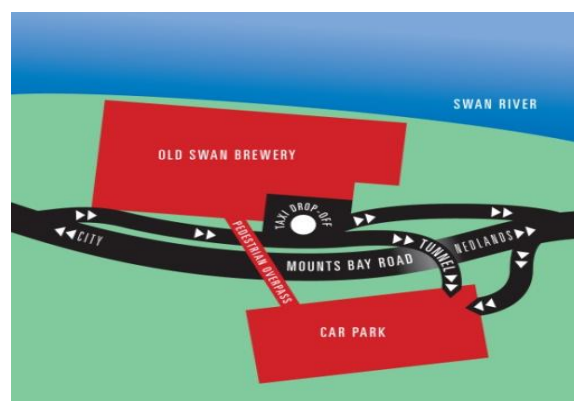


parking information

Plenty of bays are available in the Wilson Parking multi-storey public car-park located over the road from the Old Swan Brewery complex. This parking has convenient, covered access to our restaurant & function venue.

car park	days & hours	payment terms
Wilson Parking multi-storey parking Visit www.wilsonparking.com.au for current pricing information.	* Monday - Friday DAY: 5am - 6pm (maximum \$17.00)	\$4.00 0-1hrs \$7.00 1-2hrs \$9.00 2-3hrs \$10.00 3-4hrs \$12.00 4-5hrs \$15.00 5-6hrs \$17.00 6-7hrs
	* Monday - Friday EARLYBIRD RATE Entry before 9.30am Exit after 3pm	\$13.00 flat rate
	* Monday - Friday NIGHT: 6pm - 5am (maximum \$9.00)	\$3.00 0-1hrs \$6.00 1-2hrs \$8.00 2-3hrs \$9.00 3-4hrs
	* Saturday & Sunday 5am - 5am (maximum \$9.00)	\$3.00 0-1hrs \$5.00 1-2hrs \$7.00 2-3hrs \$9.00 3-4hrs
	* function special Available when all function attendee parking charges are put to client account.	\$8.00 flat rate
City of Perth Mounts Bay Rd open-air parking	Monday - Sunday 8am - midnight	\$2.80 per hour

* Pricing current as at 22-07-09. Subject to change without notice.



emergency procedures

The Old Brewery Grill - Functions - Private Dining is part of a co-ordinated fire safety and evacuation procedure for the entire Old Swan Brewery complex. Controlled by the fire warden's office at the concierge's desk, all areas are linked by communication points, incorporating:

- Fire communication telephones
- Siren and audio alarms
- Latest particle/smoke detectors with sprinkler systems
- 24 hour security manned concierge desk
- Video surveillance
- Key code entry systems to all service areas and private residences
- Direct alarm to WA fire brigade

emergency evacuation procedure – thomas hardwick room

- Should an evacuation emergency occur:
- A first alarm will sound – “beep” – as a warning
- A second alarm will sound – “whoop” – which means evacuation is necessary.
- A staff member will check the scullery and function room toilets, and all function guests will be escorted out of the function doors to the swan terrace, and down the ramp towards the river, to the open-air carpark (eastern side of the building).
- Function organiser is to check that all function guests are present.

emergency evacuation procedure – restaurant

- When an emergency situation arises (e.g. Fire) sound or raise alarm
- Inform appropriate personnel (e.g. Emergency crew) of the nature and location of the emergency
- Shut down all equipment, plant and machinery
- The fire warden will direct personnel and visitors when to move to nearest muster point
- The manager will notify fire brigade, ambulance, hospital etc.
- Block all entrances and exits to emergency area
- Supervisors will account for their employees

first aid and medical attention

If first aid or medical attention is required, contact your function supervisor immediately.



event terms & conditions

Payment of the deposit is acceptance of the terms and conditions as noted below:

TENTATIVE BOOKING

Tentative bookings will be held for a period of two (2) weeks and may be cancelled automatically unless your deposit and confirmation form has been received. Cancellations are required in writing.

QUOTATIONS

Quotes are valid for one (1) month from the date of quotation unless otherwise specified. Quotations do not automatically confirm a booking has been made.

CANCELLATION OF A TENTATIVE BOOKING

Written notice is required

CONFIRMATION

The booking is confirmed when we receive the deposit. Payment of the deposit is your acceptance of these terms and conditions.

Weddings and Family Events must be accompanied by signed terms and conditions.

The Venue will be under no obligation to proceed with the event if the deposit or full payment has not been received.

CANCELLATION OF A CONFIRMED BOOKING

Written notice is required.

After the deposit has been paid, results in forfeiture of the deposit.

Between 3 months - 2 weeks incurs 50% of the anticipated food/beverage account and venue hire

0-14 days notice incurs 100% of the total anticipated food/beverage account.

CHANGE OF DATES

Is deemed as a cancellation. Please discuss with your function co-ordinator.

CHANGES IN NUMBERS AND SLIPPAGE

Any decrease in numbers in excess of 20% with less than 30 days notice to the event will incur a slippage charge. This will be calculated on 80% of the anticipated function cost per person.

STANDARD FUNCTION TIMING

- Breakfast: 2 hours, latest possible finish time is 11.00am.
- Lunch: 3 hours, latest possible finish time is 4.00/4.30pm
- Dinner: 5 hours, standard earliest start time is 6.00pm; finish times are subject to specific license arrangements – please discuss with your function co-ordinator.

PRICING

Prices are based on current and expected cost increases, any change in price will be advised within 120 days of your event. All prices are inclusive of GST. Prices quoted more than 12 months in advance may incur a CPI increase.

FOOD AND BEVERAGE

Confirmed food and beverages must be received a minimum of **three weeks** prior to the function. Changes made within this period may incur additional charges.

MENU AND DETAILS

The menu must be chosen three (3) weeks prior to the event. Menus will be printed especially for the day with any additional titles added.

CAKES PROVIDED BY THE CLIENT

A standard \$5.00 charge per person will incur for garnishing cakes provided by the client and served as a dessert in place of the Venue's dessert.

FISH

The venue will endeavour to supply the type of fish you prefer for your function however fish is subject to availability.



event terms & conditions cont'd

MINIMUM SPEND REQUIREMENTS

Will be quoted for each function, they are based on seasonality and other requirements – minimum spend is based on FOOD AND BEVERAGE ONLY.

DISPLAY AND SIGNAGE

Nothing is to be nailed, screwed, stapled or adhered to any wall, door or other surface of the building. Signage in public areas is to be kept to a minimum and must be approved by The Venue's management.

GUEST LIST/SEATING PLAN

The Venue will provide typed black and white menus for your function or reception. It's the clients' responsibility to provide a clearly typed guest list and/or seating plan, to be displayed for the event.

A \$60 administration fee will apply to any information not provided in this way.

SUPPLIERS AND DECORATORS

The Venue's have no restrictions on suppliers, however please advise your function co-ordinator of who is delivering, contact numbers and times of deliveries to be discussed. The suppliers are responsible for pickup and delivery within the venues guidelines. Each venue has specific load in and out requirements. See section 14 – Delivery Instructions of the function kit for specific details.

Storage is not guaranteed.

AUDIO VISUAL EQUIPMENT

We can arrange hire, set up, and operation of specific audiovisual equipment if required. Audiovisual providers arranged by the client are required to contact the function co-ordinator a min. of five (5) days prior to the event.

ADMINISTRATION FEES

A 20% administration charge is applicable to all hired equipment or services organised by The Old Brewery function coordinators. This will be included in any prices quoted.

DECORATIONS

Candles are allowed - however the flame **must be enclosed** in a vase, holder or similar (tealights included). No smoke or dry ice machines are to be used without first obtaining written approval from your co-ordinator. No glitter. No blutak can be stuck to walls – only windows.

DELIVERIES

All deliveries to the venue must be advised to the Function Coordinator prior and marked with the name and date of the function.

Whilst every effort will be made to assist in the movement of goods from the loading bay to the function room, assistance will be offered only if staff are available at that time.

FINAL ATTENDANCE NUMBERS

Guaranteed minimum number of guests required by three (3) working days prior to the function date or the venue will cater on the last numbers advised. All final arrangements are to be confirmed 3 working days out by way of signing an event order. Changes after this time can be made, however it is not recommended.

DAMAGE TO PROPERTY

The client is responsible for the conduct of the client's guests and indemnifies the restaurant for all costs, expenses, damage and loss caused by any act made by the client or the client's guests.

HIRE OF CATERING EQUIPMENT, DAMAGE AND LOSS

We do not accept responsibility for damage to, or loss of, any client property left on the premises prior to, during or after a function (including hired equipment/goods). Clients are financially responsible for any damage to fittings, property or equipment by themselves, guests and outside contractors, prior to, during or after a function.



event terms & conditions cont'd

INSURANCE

The Venue's staff are always extremely careful when looking after guests belongings; however accept no responsibility for the damage or loss of property left in the venue prior to, during or after a function. The onus to arrange insurance is that of the clients.

SECURITY

This can be arranged – it is suggested that security is provided for larger cocktail parties and around specific periods like Christmas. The Venue can arrange this at an additional cost. For large events on the observation deck it is mandatory. Any events over 300 will attract security charges.

PAYMENT

- Weddings & Family Events - 50% of the anticipated food and beverage costs is due three (3) months prior to the function date
- Full payment is required seven (7) days prior to the function date, either by bank cheque or cash, unless other credit arrangements have been approved by the Venue.
- Personal cheques will not be accepted.
- EFT (direct deposit) payments must be referenced in accordance to the tax invoice or the venue has the right to charge a bank/admin fee. The EFT payments must be received 14 (fourteen) days prior to your function for final payment, with a remittance advice emailed to the venue with inclusion of the reference number, prepayment unless prior arrangements are made.
- All credit card payments attract a 1.75% surcharge.
- Corporate only – After the function an invoice will be issued for the balance/credit of the account. All accounts not paid within 14 days will incur a 5% interest charge. With payment a remittance advice must be emailed to the venue, stating the reference number.

REFERENCE NUMBER

Must be referenced for all payments, otherwise additional fees may be incurred.

SURCHARGES

- \$11.00 per guest on a Public Holiday (min charge \$500)
- \$4.00 per guests per hour after the standard function time (min \$300 p/h)
- \$6.00 per guest after midnight Friday/Saturday/Sunday (minimum \$400 charge, subject to licence arrangements)
- Breakfast (2 hours), Lunch (3 hours), Dinner (5 hours), All day Seminar (8am-5pm)

STAFFING

Relevant to when standard function timing is exceeded and outside catering:

Per staff member per hour:

- \$38.00 per hour Monday – Friday (7.00am – Midnight)
- \$40.00 per hour Saturdays and after Midnight any day
- \$40.00 per hour Sundays
- Security staff are available for a minimum 2-hour call at \$45.00 per hour
- Audio Visual operators are available for your function \$99.00 for the first hour and \$55.00 per hour thereafter.



music/sound terms & conditions

Payment of the deposit is acceptance of the terms and conditions as noted below:

outdoor areas

The terrace area adjacent to the function room is only available for use before 9.00pm between Oct-Mar, and until 8.00pm April - Sept. After this time, the area becomes unlicensed and the doors will be closed and remain closed. Whilst guests are permitted outside until 11.00pm, under no circumstances are drinks permitted on the terrace after this time.

The outdoor area officially closes at 11.00pm, and there can be NO ACTIVITY OUTSIDE - on the river-side of the building - after this time.

noise levels

As we are located in a residential building, we are obligated to maintain reasonable noise levels. Noise levels are monitored during functions and we will, at our discretion, determine if adjustments need to be made. It is the responsibility of the function client to ensure that the DJ / entertainer comply with this policy.

live music

Due to the sound level requirements of the Old Swan Brewery complex, we unfortunately cannot have drums on-site, bass guitars, or other instruments that cannot be played and monitored through our sound system (ie, trumpet, etc). We can allow DJs and stringed instrumentals. Please notify your event consultant **before** you book **any** live group and/or performers, using instruments of any type, to avoid any disappointment.

The Old Brewery has installed a high quality sound system within the venue. It is a requirement that all entertainment/presentations that require amplification are connected to our mixer and speakers. **Under no circumstances are any external speakers or amplification devices permitted within the venue – please inform your entertainment of this requirement.**

technical information

13 ev 150 watt speakers
Mackie 1202-vlz pro 12 channel mixer
2 lab gruppen amplifiers
Shure sm58 radio microphone and receiver

The Old Brewery prefers you use the DJ services of:

Da Doo Ron Ron DJ's
Dial da DJ

1300 337 735
0423 260 011

If you have any concerns in this regard, please contact your function co-ordinator.



recommended suppliers

Your function coordinator would be happy to help you in the planning of your reception or alternatively, we are happy to recommend the following suppliers to assist you in the details of your special day.

Audio visual & Lighting

Perth audio visual 9378 0888

Cakes

Kakes by karen 9457 9252
Chocolate art 9409 3570
Cupids delight 9494 1794
Glory box 9201 0076

Cars

Bellagio Limousines 9201 1789

Celebrant

Pamela Eaves 9375 5955
Josephine Arnold 9448 3525

Charter Boats & Cruise

Boatwest Charters 9430 9691

Decorations

Flamingo surprise 9361 2993
Touched by angels 9389 6011
Wedding Wells WA 0419 685 991
Pedersens 9456 3000

DJ's

Applause Entertainment 9259 4246
Da doo ron ron dj's 1300 337 735
Dial da DJ 0423 260 011
Roadshow dj's 1300 662 800

Florists

Romantic Rooms 0400 513 372
Poppy's florist 9386 1623
Romance roses 9497 9994
Hannah Etherington 9286 1120
Paulik Flowers 0417 965 267

Photographers

Lyn Whitfield-King 9361 9054
Deray Simcoe 9328 6911
White Tulip Photography 0430 061 682
Compose Photography 9361 6580

Music (orchestral/acoustic)

Wonderful with wine 0411 344 665
Tres classique 0417 992 990
Bronwyn wallace (harp) 0417 939 095
Les trois amies 9317 3300



ceremony booking form

Use of this lawn area must be in conjunction with a reception held at The Old Brewery.

The grass section in front of The Old Brewery Grill - Functions - Private Dining is classed as public open space. It is managed by CB Richard Ellis Asset Management, as part of the premises in accordance with development application approvals.

Use of this lawn area for a wedding ceremony will attract a ceremony set up fee of \$1,300.

Included: twenty (20) chairs only will be allowed for guests, a small signing table with 2 chairs, four (4) topiary trees plus a cream carpet, tailor made for the lawn in front of The Old Brewery.

Not available weekdays, but please speak to your co-ordinator for availability. Friday's only from 4.30pm. The function room will only be available to you 30 minutes prior to the reception start time.

Ceremonies must be held within 1.5 hours of the start of the reception.

The area cannot be reserved or booked, nor can someone (ie another visitor) be told to move on if they are peaceably using any other part.

Any person wishing to use this space for an event must submit a request to The Old Brewery Grill - Functions - Private Dining, who will submit a formal request to CB Richard Ellis Asset Management on their behalf.

Full responsibility shall be undertaken by persons using the space for wedding ceremonies for any loss, damage or injury that may arise during set up, duration, or break down of the event. Any damage caused to the grass, brick paving, garden beds or retaining walls is to be repaired by a licensed trades person to a standard acceptable by CB Richard Ellis Asset Management.

No food or beverages can be offered or consumed in this area.

No confetti, rice, rose petals, or similar are to be used.

No marquee will be allowed.

Any music for the event **cannot** be amplified in any way, and it must be intermittent (it cannot be played continuously throughout the entire ceremony). No amplifiers or speakers of any kind are allowed on-site.

The Old Brewery accepts no responsibility for any loss or damage to any property, or injury to any persons.

**** All ceremony requests are pending approval from CB Richard Ellis Asset Management**

I have read and understood the terms and conditions as outlined above and accept responsibility, abiding by these terms.

Wedding date _____

Ceremony times start: _____ finish: _____

Bride _____

Groom _____

Contact no: _____

Signed: _____ date: _____



booking confirmation form

Please complete and return to ensure confirmation of your reservation. Fax to **(08) 9211 8916**

CONTACT DETAILS

Contact name : _____ mobile number _____

bride: _____

groom: _____

address: _____

_____ postcode: _____

telephone no.: _____ fax no: _____

e-mail: _____

FUNCTION DETAILS

day of function: _____ date of function: _____ / _____ / _____

approx. no guests: _____ commencement time: _____ conclusion time: _____

PAYMENT TERMS

person responsible for payment

name: _____

address: _____ postcode: _____

telephone number: _____ fax number : _____

1. **cash / cheque** make cheques out to **The Old Brewery Bar, Grill & Functions** (for final payments - 7 days prior)
mail to: Att: Weddings Coordinator, The Old Brewery, 173 Mounts Bay Rd, PERTH WA 6000

2. **direct deposit** Bank Commonwealth Bank Of Australia
please include the Account The Old Brewery Bar, Grill & Functions Pty Ltd
booking reference BSB 063-188
number of your event Acc. no. 10268308

3. **credit card:** \$2,000 deposit and/or balance of payment (subject to 1.75% processing fee)

visa amex m/card b/card diners club

account name: _____ authorisation signature: _____

card number: _____ expiry date: _____

please sign below to indicate you have read and understood the terms and conditions and sound requirements as outlined in the old brewery events information, and accept responsibility, abiding by these terms

Payment of the deposit is acceptance of the terms and conditions.

signed: _____ print name: _____ date: _____

