

Functions 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 adults
- Room hire fee of \$800 applies to all bookings. This hire fee incorporates tables, chairs, linen, crockery, plus your dedicated Function Coordinator.
- Monday to Thursday dinner there is a minimum charge for 70 adults for food (\$95pp) and beverage (\$25pp). Minimum food and beverage spend is \$8,400
- Friday, Saturday and Sunday there is a minimum charge for 80 adults for food (\$95pp) and beverage (\$30pp). Minimum food and beverage spend is \$10,000

COCKTAIL FUNCTION

- 80 to 200 adults
- Room hire fee of \$800 applies to all bookings. This hire fee incorporates tables, chairs, linen, crockery, plus your dedicated Function Coordinator.
- Monday to Thursday dinner there is a minimum charge for 70 adults for food (\$95pp) and beverage (\$25pp). Minimum food and beverage spend is \$8,400
- Friday, Saturday and Sunday there is a minimum charge for 80 adults for food (\$95pp) and beverage (\$30pp). Minimum food and beverage spend is \$10,000

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
- Room hire fee of \$500 applies to all bookings. This hire fee incorporates tables, chairs, linen, crockery, plus your dedicated Function Coordinator.
- Monday to Thursday dinner there is a minimum charge for 30 adults for food (\$95pp) and beverage (\$25pp). Minimum food and beverage spend is \$3,600
- Friday, Saturday and Sunday there is a minimum charge for 40 adults for food (\$95pp) and beverage (\$30pp). Minimum food and beverage spend is \$5,000

COCKTAIL FUNCTION

- 40 to 100+ adults
- Monday to Thursday dinner there is a minimum charge for 40 adults for food (\$38pp) and beverage (\$25pp). Minimum food and beverage spend for a 2 hour event is \$2,520
- Friday, Saturday and Sunday there is a minimum charge for 80 adults for food (\$95pp) and beverage (\$30pp). Minimum food and beverage spend is \$10,000
- Lawn extensions available for 120+ pax

THE WINE ROOM

This exclusive room is situated on the events. It takes its name from the wines on display in the room.

SEATED FUNCTION

- 12 to 20 guests.
- Only the restaurant a la carte and set 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 and napkins
- Standard table settings including cutlery and glassware
- Standard printed A5 menus with our logo
- Easel for displaying seating plans/signage
- Lectern and microphone
- Projector and screen
- 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.

CLEAR MARQUEE:

6m x 8m	\$1,400
9m x 8m	\$1,950
12m x 8m	\$2,900

LIGHTING:

Festoon	\$9.5 per square m
Fairy Lights	\$11 per square m
Chandelier	\$120 each

*Delivery Fee per truck: \$200

* Please note prices can change due to external supplier

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.



MEETING AND EVENTS – MARQUEE AREA

MARQUEE FUNCTIONS IN THE PARK

Adjacent to the main restaurant there is an exclusive area set aside in the reserve for marquee events. We can cater for seated dinners up to 300pax and cocktail style events up to 1000pax. Using this gives you the opportunity to create a unique function with Perth city as your backdrop. Below are some base costs, 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	Flooring
15m x 20 m (suitable for 150 people)	\$7,500	+\$3,250	+\$2,150	+\$3,250	+\$6,100
20 m x 20 m (suitable for 200 people)	\$9,000	+\$4,350	+\$2,600	+\$4,350	+\$8,150
20 m x 25 m (suitable for 300 people)	\$11,400	+\$5,400	+\$2,750	+\$5,400	+\$10,200

SIT DOWN MEAL EQUIPMENT HIRE:

Supply of tables, chairs, linen cloths, napkins, standard crockery, cutlery, glassware, staff, service equipment and service marquee \$55 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 \$30 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

An additional fee of \$450 applies for council permit

ADDITIONAL COSTS:

DANCE FLOOR (optional)	
6m x 6m	\$1,650
10m x 10m	\$2,750

GARDEN LIGHTING \$660 (Mandatory for Evening Functions)

STAGING FOR DJ or BAND from \$120 per section (1.8m x 1.2m sections) - required if entertainment is used

P.A. SYSTEM and LECTURN - \$550

COLONIAL CLEAR PLASTIC WINDOW WALLS \$150 per 10m section (optional)

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

GAS MUSHROOM HEATERS from \$150 each

VIP TOILET BLOCK (170pax) - \$2500

PORTALOO - \$200 each

FLOORING \$20 PER SQUARE METER (optional)

1 SECURITY GUARD PER 100 PEOPLE \$100 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 \$200 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. For events over 100pax the fee will be \$500.

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 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.

Minimum charge (Monday – Thursday) - \$25pp

Minimum charge (Friday – Sunday) - \$30pp

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

<i>Schooners</i>	
Mash Brewing Lager, Eagle Bay Pale Ale	\$12
Carmel Cider	\$12
Asahi	\$14

BOTTLED BEERS

Peroni Leggera (3.5%)	\$10
Eagle Bay XPA (3.5%)	\$10
Corona	\$12
Heineken Zero	\$9

NON-ALCOHOLIC BEVERAGES

Jugs of soft drinks	\$19
Jugs of juice	\$24
Jugs of non-alcoholic fruit punch	\$24
Mineral water	\$5 per person
Mocktails	\$14 minimum

NON-ALCOHOLIC BEVERAGE PACKAGE

Including non-alcoholic punch, soft drinks and juices, non-alcoholic sparkling/white/red/beer

4 Hour beverage package	\$32
5 Hour beverage package	\$38
6 Hour beverage package	\$42

SPIRITS

Glasses of standard spirits plus standard mixer	\$12
Glasses of premium spirits plus standard mixer	\$14
Liqueurs	\$12
Premium mixers	\$2.50

COCKTAILS (maximum two) - \$20ea

Espresso Martini
Limoncello Spritz
Cosmopolitan
Elderflower and Grapefruit Spritz
Margarita

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

COCKTAILS - \$18 per glass

Republic of Fremantle Cocktails

Negroni Classico

Meet the negroni classico. The Full Bodied Gin and Campari are mixed with a house vermouth blend. The addition of cascara and wattle seed brings extra complexity and depth, whilst highlighting the red fruit and spice flavours of the gin.

Sun Beams

Bright, fresh and bubbly – this spritz is a little ray of sunshine in a bottle. The Signature Vodka shines in the company of seasonal blueberries and double lemon in this delicious aperitif.

Freo 75 Spritz

An elegant, bright, and citrusy spritz; the classic French 75 cocktail refashioned. You can expect all the hallmark flavours; gin, lemon, and champagne.

Patio Pounder

This spritz is made for drinking outside with friends, and especially in the sunshine. The Aromatic Gin is paired with a house-made grapefruit liqueur, Umeshu, Verjus, granny smith apples, and a top secret tea blend.

Gimlet

Fresh, tart, aromatic and balanced. The Aromatic Gin is paired with a house-made lime cordial and native strawberry gum. The perfect beverage to start an evening.

MOCKTAILS (maximum two) - \$14ea

Grapefruit and Tonic
Summer Spritz
Peach Ice Tea

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

STANDARD PACKAGE

Welcome Aperol Spritz on arrival

2 hour package \$42 per person

3 hour package \$44 per person

4 hour package \$50 per person

5 hour package \$52 per person

6 hour package \$58 per person

BEVERAGES INCLUDED

Tap Beers + Cider:

Mash Brewing Lager

Eagle Bay Pale Ale

Carmel Cider

Wines include:

Ironcloud "Pepperilly" Pinot
Chardonnay Sparkling

Ironcloud "Pepperilly" Sauvignon
Blanc Semillon

Ironcloud "Pepperilly" Rose

Ironcloud "Pepperilly" Cabernet
Shiraz

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

Soft drinks and juices

ADDITION OF PREMIUM BEERS

4 hour package \$62 per person

5 hour package \$68 per person

6 hour package \$72 per person

Bottled Beers:

Corona

Peroni Leggera 3.5%

Heineken Zero

Tap Beers + Cider:

Mash Lager

Asahi

Eagle Bay Pale Ale

Carmel Cider

UPGRADED PACKAGE

Welcome cocktail on arrival

Please choose one:

Aperol Spritz

Limoncello Spritz

Grapefruit Gin and Tonic

4 hour package \$56 per person

5 hour package \$62 per person

6 hour package \$64 per person

BEVERAGES INCLUDED

Tap Beers + Cider:

Mash Brewing Lager

Eagle Bay Pale Ale

Carmel Cider

Wines include:

Pizzini King Valley Prosecco

Nikola Estate Sauvignon Blanc

Nikola Estate Rose

HayShed Hill Cabernet Sauvignon

West Cape Howe Frankland River
Shiraz

Soft drinks and juices

ADDITION OF PREMIUM BEERS

4 hour package \$66 per person

5 hour package \$73 per person

6 hour package \$78 per person

Bottled Beers:

Corona

Peroni Leggera 3.5%

Heineken Zero

Eagle Bay XPA 3.5%

Tap Beers + Cider:

Mash Lager

Asahi

Eagle Bay Pale Ale

Carmel Cider

SUPERIOR PACKAGE

Welcome cocktail on arrival

Please choose one:

Aperol Spritz

Limoncello Spritz

Grapefruit Gin and Tonic

4 hour package \$62 per person

5 hour package \$68 per person

6 hour package \$72 per person

BEVERAGES INCLUDED

Tap Beers + Cider:

Mash Brewing Lager

Eagle Bay Pale Ale

Carmel Cider

Wines include:

Pirie Sparkling NV

Stella Bella Sauvignon Blanc

Credaro Kinship Chardonnay

Rameau D'Or Cote de Provence Rose

Rosabrook Cabernet Sauvignon

Howard Park Scotsdale Shiraz

Soft drinks and juices

ADDITION OF PREMIUM BEERS

4 hour package \$73 per person

5 hour package \$78 per person

6 hour package \$83 per person

Bottled Beers:

Corona

Peroni Leggera 3.5%

Heineken Zero

Eagle Bay XPA 3.5%

Tap Beers + Cider:

Mash Lager

Asahi

Eagle Bay Pale Ale

Carmel Cider

MEETINGS AND EVENTS - COCKTAIL

Available for both the Catalina and Roe function rooms.

GRAZING MENU - \$38 PER PERSON FOOD ONLY

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

Grazing Table – sliced meats, cheese, pate, olives, vegetable terrine, dips, breads, mushroom arancini, sushi selection

COCKTAIL MENU 1 - \$38 PER PERSON FOOD ONLY

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

Choose 6 cocktail items

COCKTAIL MENU 2 - \$50 PER PERSON FOOD ONLY

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

Choose 6 cocktail items

Choose 1 bowl food

COCKTAIL MENU 3 - \$75 PER PERSON FOOD ONLY

(Minimum charge 50 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 - \$95 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 (Oyster Shucker additional \$500)

ADDITIONAL ITEMS

Canapes - \$6 per person per item

Bowl Food Item - \$15 per person per item

Food Station - \$20 per person per item

Please note we do not cater separately for dietary requirements for cocktail functions. Please select your menu to accommodate all your guests.

Please note tea and coffee is not included within the menus, please speak to your function coordinator to discuss your options.

MEETINGS AND EVENTS - COCKTAIL OPTIONS

COLD ITEMS

Vol-au-vent, pumpkin hummus, dehydrated cherry tomato (vegan) (nf)
 Prawn blini, yuzu mayo, chilli coriander salsa (nf)
 Wagyu bresaola tatin, mustard cream, pickled cucumber (nf) (gfo)
 Parmesan shortbread, whipped feta, fig, aged balsamic (nf) (v)
 Oysters (1pp)
 natural (gf) (nf) (df)
 shallot mignonette (gf) (nf) (df)
 chipotle salsa (gf) (nf)
 grapefruit, mint chilli salsa (df) (nf) (gf)
 Confit duck, brioche croute, fig jam, honey crisp (gfo) (nf) (dfo)
 Beetroot-cured salmon gravlax, dill crème fraiche, finger lime pearl, cucumber cup (nf) (gf)
 Vegetable rice paper rolls, nam jim (gf) (df) (nf) (vegan)
 Hoisin duck rice paper roll (df) (gf)

HOT ITEMS

Gnocco fritto – choice of
 pecorino (v) (nf)
 prosciutto (nf)
 Fried camembert, quince jam (nf) (v)
 Fish cake, chilli plum dipping sauce (nf)
 Baked scallops, mango puree, avocado salsa (gf) (nf)
 Buttermilk fried chicken, ranch dressing (nf)
 Tofu and edamame fritters, tentsuyu dipping sauce (vegan) (nf)
 Porcini, mushroom, Persian feta risotto arancini (v) (nf)
 Suppli arancini, beef bolognese, buffalo mozzarella, green peas (nf)
 Satay skewers, peanut lime sauce – choice of
 Beef (df)
 Chicken (df)
 Tempura prawns, tartar sauce (nf) (gf)
 Smoked ham hock croquette, chipotle sour cream (nf)
 Lamb kofta, ras el hanout, tzatziki (nf) (gf)
 Prawn toast, sesame crust (df) (nf)
 Gyoza, dumpling sauce (vegan) (df) (nf)

SUSHI

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

DESSERT ITEMS

Vegan churros, salted caramel sauce (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

Roasted chateaubriand, Brussel sprouts, horseradish cream (gf) (nf) (df)
 Dukkha crusted salmon, pearl couscous, preserved lemon yoghurt
 Confit duck ravioli, porcini cream sauce (nf)
 Gochujang pork fillet, pickled slaw, crackling (df) (nf) (gf)
 Lemon peppered baby calamari, garlic aioli, lime (nf)
 Lamb rump, beetroot puree, black garlic curd (gf) (nf)
 Buffalo cauliflower, ranch dressing, sriracha (v) (nf)
 Vegan gnocchi, roast pumpkin puree (vegan) (nf) (df)
 Fish and chips, tartare sauce, lemon (nf) (df)
 Pulled beef slider, mustard, pickled cucumber, chips (gfo) (nf) (df)
 Crispy falafel, cauliflower and halloumi crumbs (v)

STATIONS

Oyster shucker – selection of freshly shucked oysters, selection of condiments (subject to availability) **(add \$800)**
 Wood-fired pizza - cooked to order in our wood-fired oven, select 3 options (Catalina room only – 70 pax minimum)
 Margarita (v) (nf)
 Roasted vegetable, buffalo mozzarella, pumpkin sauce (v) (nf)
 Italian mixed meat, prosciutto, chorizo, rocket, persian feta (nf)
 Seafood pizza, black olives, white sauce, aged cheddar (nf)
GF available on request

Traditional style paella station – local seafood, chicken and chorizo (gf) (df) (nf) (70 pax minimum)

BBQ Station – selection of jerk chicken, boerewors, pork ribs and chili prawn skewers cooked on the bbq with fresh condiments (min 70pax, vegetarian option available on request)

Asian Bao Station – Steamed bao buns, Asian slaw, your choice of two: pork belly, duck and crispy tofu

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

GRAZING TABLE \$25 per person

sliced meats, cheeses, pate, olives, vegetable terrine, dips, lavosh, breads, fresh fruit



MEETINGS AND EVENTS - SIT DOWN FUNCTIONS MENU SELECTION

SET MENU

3 COURSE SET MENU AT \$95 PER PERSON - LUNCH AND DINNER FUNCTIONS

sourdough roll / one entrée / one main course / side to the table / one dessert

PRE DINNER DRINKS CANAPÉ OPTIONS

\$6 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 \$15 per person per option added.

*If you wish to add alternate drop to any course there is an additional charge of \$10 per person per option added.

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

*Dietary requirements can be catered for as long as prior notice is given. Last minute additions will be subject to charges.

ENTREE OPTIONS

SEAFOOD

Prawn and saffron risotto, cherry tomato, chilli, dill oil (gf) (nf)

Hot smoked trout, red quinoa, broad bean, radish, seeded mustard vinaigrette (gf) (nf) (df)

Herb baked scallop (3), orange, fennel, mint (nf) (gf)

Crab tian, cucumber carpaccio, fried caper, finger lime pearl (nf)

Grilled tiger prawns, spiced avocado mousse, cucumber dill slaw, grapefruit dressing (nf) (df) (gf)

VEGETARIAN

Potato gnocchi, sundried tomato, spinach, parmesan shards (nf)

Buttermilk fried cauliflower, hot sauce, celery, sesame (vegan) (nf)

Stracciatella, orange, hazelnut, ciabatta crostini (gfo) (nfo)

Fried artichoke, pea puree, medley of mushrooms, Persian feta (vego) (nf) (gf)

Spinach and ricotta ravioli, chilli, broccoli, smoked almond and parmesan pangrattato

Burrata, fig, walnut, aged balsamic, Turkish crisps (gfo) (nfo)

MEAT

Confit duck rillettes, brioche, red onion jam (gfo) (nf) (dfo)

Braised beef rib, mushroom risotto, red wine reduction (nf) (gf)

Spiced lamb rump, beetroot puree, fried kale (gf) (nf)

Beef cheek ravioli, basil pesto, peas, pine nut

Roasted pork belly, parsnip puree, compressed pear, charred broccolini (nf) (gf)

Wagyu bresaola, truffle oil, horseradish cream, charcoal bread crisp (dfo)



MEETINGS AND EVENTS - SIT DOWN FUNCTIONS MENU SELECTION

MAIN COURSE OPTIONS

FISH

Barramundi, celeriac puree, pickled fennel and pomegranate slaw (gf) (nf)
 Salmon, cherry tomato and olive salad, salsa verde dressing (gf) (df) (nf)
 Snapper, roasted baby beetroots, Swiss chard, honey chilli dressing (df) (gf) (nf)

BEEF

Glazed beef rib, beetroot puree, truffled greens, watercress (gf) (nf)
 Chargrilled Black Angus sirloin (250g), polenta chips, spiced silver beats (gf) (nf)
 Chargrilled Black Angus fillet (200g), roasted pepper puree, fregola salad (gfo) (nf) (dfo)

Steaks 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

Amelia Park lamb rack, pearl couscous, golden raisin, smoked almond, port jus (df) (nfo)
 Dukkha crusted Amelia Park lamb rump, onion puree, baby beetroot (gf)

POULTRY

Harissa chicken breast, grapefruit and pomegranate salad, yoghurt sauce (nf) (gf)
 Roast Wagin duck leg, fig and honey glaze, heirloom baby carrots, pecan (gf) (nfo) (dfo)
 Chargrilled spatchcock, sumac hummus, tabbouleh (df) (gf)

PORK

Pork cutlet, gochujang glaze, pickled kimchi slaw, crispy crackling (gf) (nf) (df)
 Pork fillet, spinach farro salad, roasted baby carrots, salsa verde (df) (nf)

VEGETARIAN

Stuffed field mushroom, whipped feta, pine nut pesto (gf)
 Eggplant parmigiana, mozzarella, fried basil (nf)
 Spinach and ricotta crepe cannoli, cherry tomato sugo, fried basil (nf)

SIDE DISHES (choose one)

Potato gratin (gf) (nf)
 Steamed broccolini, toasted almonds, lemon dressing (nfo) (gf) (vegan)
 Duck fat potatoes, rosemary gremolata (gf) (df) (nf)
 Rocket, pear, walnut and parmesan salad (nfo) (gf) (dfo)
 Green bean, orange and hazelnut salad, hazelnut dressing (vegan) (gf)

Additional sides \$5.00 per person



MEETINGS AND EVENTS - SIT DOWN FUNCTIONS MENU SELECTION

DESSERT OPTIONS

Chocolate salted caramel tart, white chocolate & raspberry mousse (nf)
Passionfruit crème brulee, coconut shortbread (nf)
Vanilla panna cotta, moscato poached seasonal fruits, almonds (gf)
Lemon meringue tart, lemon curd, 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 per platter, per table**
Antipasto platters served in conjunction with a 3 course meal
- **\$15 per person**
- **\$22 per person with prawn and oyster**
Homemade petit four selection **\$4 per person**
Kid's meals (up to 12 years) includes a main, dessert & soft drink **\$42 per person**
Ask for the most up to date menu
Supplier main meal **\$50 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 SELECTION

\$105 PER PERSON

ROE ROOM MINIMUM - 80 ADULTS / CATALINA ROOM MINIMUM - 50 ADULTS

Fresh assorted rolls with sea salt butter to the table

ENTRÉE – SELECT ONE

Canapes on arrival - please select 4 canapes from our cocktail menu

MAIN COURSE - SELECT THREE

Roasted beef sirloin, rocket, horseradish cream, jus (gf) (nf)

Beef wellington, bordelaise sauce (nf)

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

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

Chargrilled Wagin duck leg, cauliflower puree, fig and pecan salsa, blood orange glaze (gf)

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

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

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

Spinach and ricotta ravioli, chilli, broccoli, smoked almond and parmesan pangrattato (v)

Stuffed field mushroom, whipped feta, pine nut pesto (gf)

Additional item at \$15 per person

VEGETABLES

Select one

Duck fat potatoes, rosemary gremolata (gf) (df) (nf)

Mashed potato (gf) (nf)

Potato gratin (gf) (nf)

Select one

Rocket, pear, walnut and parmesan salad (nfo) (gf) (dfo)

Steamed broccolini, toasted almonds, lemon dressing (nfo) (gf) (vegan)

Green bean, orange and hazelnut salad, hazelnut dressing (vegan) (gf)

DESSERT

Select one

Dessert per person (please see previous page for selection)

A selection of petit fours served to the table

Cheese platter served to the table



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

sliced meats, terrine, pate, olives, vegetable terrine, dips, breads
2 Canapes Items

2 HOUR HOUSE BEVERAGE PACKAGE

Ironcloud "Pepperilly" Pinot Chardonnay Sparkling
Ironcloud "Pepperilly" Sauvignon Blanc Semillon
Ironcloud "Pepperilly" Cabernet Shiraz

Mash Brewing 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 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 coordinator. 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. After final numbers and event details are confirmed 7 days prior, each alternative meal requested 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.

COVID-19

We adhere to Western Australian Health guidelines and restrictions.

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. PRICES ARE SUBJECT TO A PUBLIC HOLIDAY SURCHARGE OF 15%.

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