



MATILDA BAY  
weddings · events

*Corporate Cocktails*

# 3 Hour Event



Photo: Simone Addison Photography

## 120-200 GUESTS

*The three hour gathering package is perfect for your post-work Christmas Sundowner!*

*Our lawn space is the ideal venue, creating a relaxing and enjoyable atmosphere. Watch the sun set over the bay surrounded good company and even better nibbles!*

### \$120 PP

PACKAGE INCLUDES:

**6 Canapes**

*2 Cold & 4 Hot items*

**1 Bowl Food**

**3 Hour Standard Beverage Package**

Toilets (Portaloos)  
Standard Festoon Lighting  
Event Security  
Market Umbrellas  
Pop-Up Bar

HIRE FEE & LICENSING

**\$2000 applies to all bookings**

# 4 Hour Event



150+ GUESTS

*If you're seeking a more extensive menu, our four hour package is the perfect fit.*

*With a food station of your choice and delectable canapes all around, your guests are well taken care of as they enjoy the panoramic views!*

\$155 PP

PACKAGE INCLUDES

**6 Canapes**

*2 Cold & 4 Hot items*

**1 Bowl Food**

**1 Food Station**

**4 Hour Standard Beverage Package**

Toilets (Portaloos)  
Standard Festoon Lighting  
Event Security  
Dome Tents  
Pop-Up Bar

HIRE FEE & LICENSING

**\$2500 applies to all bookings**

Photo: SoCo Studio

# 5 Hour Event



Photo: Simone Addison Photography

## 180+ GUESTS

*If you enjoy a variety of delicious food with good company, our 5 hour package was made just for you!*

*Beginning with a cocktail upon arrival, your guests will enjoy a delightful grazing table and oyster bar, transitioning to canapés and food stations designed by our Executive Chef! Our open bar will be the show stopper, with a selection of wines and beers served throughout the evening.*

## \$180 PP

### PACKAGE INCLUDES

Grazing Station

Oyster Bar (+\$800 for an oyster shucker)

**4 Canapés**

*2 Cold & 2 Hot items*

**1 Bowl Food**

**2 Food Stations**

**5 Hour Standard Beverage Package**

Toilets (Portaloos)

Standard Festoon Lighting

Event Security

Pop-Up Bar

Marquee Hire (additional cost - quote available on request)

## HIRE FEE & LICENSING

**\$2500 applies to all bookings**

# Food Menu Selections



Photo: SoCo Studio

## 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)  
Hoisin duck rice paper roll (df) (gf)

## HOT ITEMS

Fried camembert, quince jam (nf) (v)  
Buttermilk fried chicken, ranch dressing (nf)  
Porcini, mushroom, Persian feta risotto arancini (v) (nf)  
Lamb kofta, ras el hanout, tzatziki (nf) (gf)  
Gyoza, dumpling sauce (vegan) (df) (nf)  
Satay skewers, peanut lime sauce (df) (gf) – choice of  
Beef / Chicken / Prawns

## BOWL FOOD

Lemon peppered baby calamari, garlic aioli, lime (nf)  
Lamb rump, beetroot puree, black garlic curd (gf) (nf)  
Buffalo cauliflower, ranch dressing, sriracha (v) (nf)  
Pulled beef slider, mustard, pickled cucumber, chips (gfo) (nf) (df)

## STATIONS

Traditional style paella station – local seafood, chicken and chorizo (gf) (df) (nf)  
BBQ Station – selection of jerk chicken, boerewors, pork ribs and chili prawn skewers cooked on the bbq with fresh condiments  
Asian Bao Station – Steamed bao buns, Asian slaw, your choice of two: pork belly, duck and crispy tofu

# Beverage



## BEVERAGE PACKAGE

Aperol Spritz on arrival

*Tap Beers + Cider:*

Mash Brewing Lager

Eagle Bay Pale Ale

Carmel Cider

*Wines include:*

Ironcloud "Pepperilly" Pinot Chardonnay Sparkling

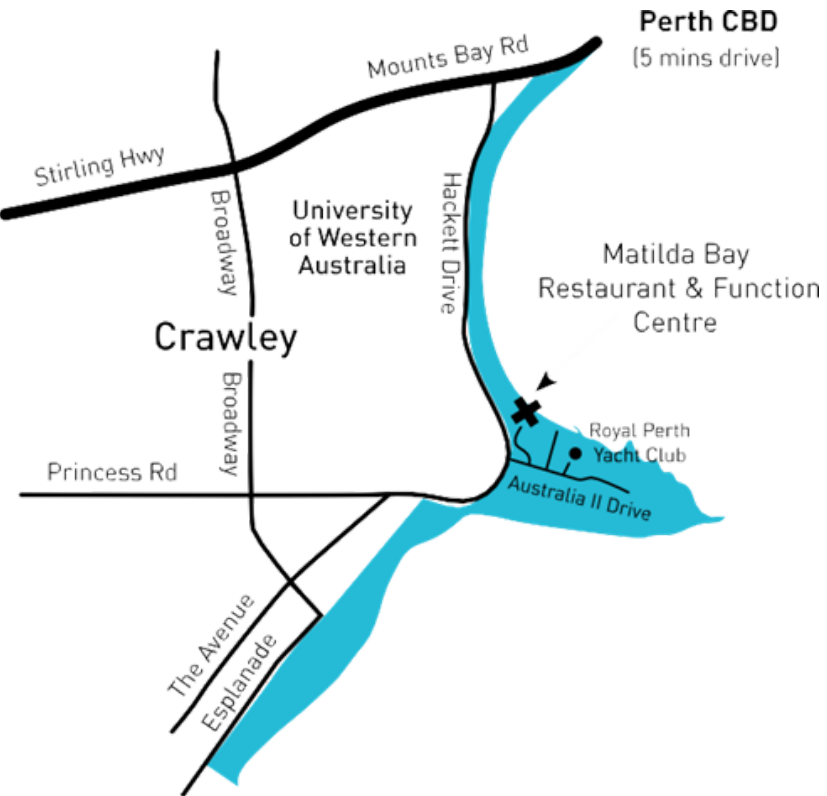
Ironcloud "Pepperilly" Sauvignon Blanc Semillon

Ironcloud "Pepperilly" Rose

Ironcloud "Pepperilly" Cabernet Shiraz

Soft drinks and juices

# Contact us



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# Terms & 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 \$2500 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 6 weeks prior to the event, preferably by personal appointment confirming menu, beverages, timings and additional requirements.

## **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, menus and bonbonnières. Any additional set-up will be charged as a \$200 staffing fee. There are no restrictions on suppliers, however, please supply all contact and delivery details to your function co-ordinator. 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.

## **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.

## **COVID-19**

We adhere to Western Australian Health guidelines and restrictions.

ALL PRICES SHOWN THROUGHOUT THIS BROCHURE AND CEREMONY PACKAGES 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