

bathers
beach house

functions 25/26





bathers beach house

located on the beautiful white sands of bathers beach in fremantle, the bathers beach house function room offers stunning 180° views of the indian ocean with two adjoining balconies for your guests to take in the view.

we are all about creating unique experiences & the bathers beach house function team will work with you to organise your next function. with options of seated, standing & live food stations, we have something for everyone.





the bathers beach house functions team will work with you to help organising your event an enjoyable experience.

with great recommendations for local & trusted suppliers that will to bring your function to life.

we charge a venue fee for each exclusive event which in part covers the cost of your dedicated event co-ordinator plus the following inclusions:

- event coordinator on the day of your function who oversees the setup & running of your event
- exclusive use of our first floor area including two adjoining balconies
- printed menus
- use of internal microphone
- professional & friendly staff
- round or long banquet tables with standard white linen & white chairs for seated events and/or
- high bar tables with stools & a selection of lounges for cocktail events
- cake knife & standard cake fee
- set up & pack down of the event

the following pages outline our food and beverage packages.
the food packages for seated and standing events are examples of our most popular options and can be customised to suit your specific requirements.

smaller functions/group bookings

bathers has a variety of areas for smaller/casual group bookings. from a semi formal engagement party to an after work catch up, there is an option for every occasion. split function spaces are available for smaller or casual events in our upstairs function room (subject to availability). this is a great way to reduce costs & maintain the stunning 180 degree view of bathers beach. an area will be allocated to your group based on size and availability, with guests having full access to our upstairs bar and facilities.

we also have options in our licensed beach area, downstairs alfresco areas & restaurant spaces for more casual events.



cocktail
300



seated
dining
180



private
bar



private
bathrooms



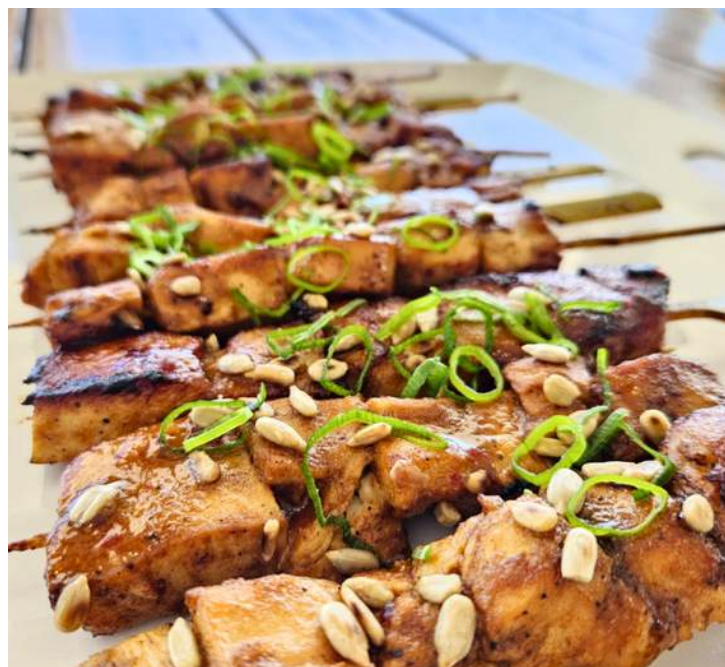
wheelchair
access



WIFI



beach
10m



the sample menus below are examples of our most popular menu combinations.
alternatively you can pick & choose options to create your own menu format.
ask your function manager for a quote

standing menu one

- \$63pp
- 2 cold canapés
- 4 hot canapés
- 1 slider
- 1 substantial

standing menu two

- \$77pp
- grazing table
- 3 hot canapés
- 1 slider
- 1 substantial
- 1 dessert canapé

standing menu three

- \$86pp
- 2 cold canapés
- 3 hot canapés
- 1 sliders
- paella or nacho bar
- dessert table

standing options

cold canapes

pumpkin & whipped feta tart, hot honey, thyme **v**
whipped ricotta & roasted cherry tomato bruschetta, garlic, basil **v**
natural oyster, finger lime mignonette **gf df**
crispy tortillas, guacamole, capsicum, pickled jalapenos **gf df v**
caramelised red onion tart, brie **v**

hot canapes

mushroom & truffle arancini, truffle aioli **gf df v**
teriyaki beef skewer, sesame **gf df**
chicken skewers, sunflower seed satay, coriander **gf df**
snapper, prawn & potato croquettes, lemon myrtle mayo
pork belly with sweet chilli glaze, pickled cucumber **gf df**

premium canapes

steak tartare, smoked mayonnaise, pickled shallot **df**
tuna tataki, sesame, ponzu **gf df**
prawn & crayfish profiteroles, shellfish mayonnaise
roasted scallop, pancetta, garlic butter **gf**
potato rosti, crab, caviar, lemon myrtle, sorrel **gf**
lamb shoulder cigar, salsa verde

sliders

crispy prawn bao buns, korean bbq sauce, pickled cucumber, kewpie, sesame
classic beef burger, cheese, tomato, red onion, lettuce, mayo
fried chicken slider, jalapeno slaw, mayo, cos
soft shell crab sliders, iceberg, sriracha remoulade

substantial

slow cooked lamb shoulder, mediterranean cous cous, herb yoghurt, pomegranate, pita crisp
battered fish & chips, tartar sauce, lemon **df**
potato gnocchi, tomato, mozzarella, basil **v**
coconut chicken curry, basmati rice, curry leaf, yoghurt, shallots, coriander

dessert canapes

apple crumble tart, cinnamon cream
mini donuts, salted caramel cheesecake filling, chocolate sauce
portuguese custard tart
honey panacotta, honeycomb **gf**



live stations

paella pans

paella rice, snapper, squid, chorizo sausage, prawns, chicken, mussels, peppers, parsley, saffron & lemon | gf df
\$18pp | minimum 70pax

nacho bar

mexican beans, guacamole, sour cream, tomato salsa, cheese sauce, jalapenos, corn chips | gfo dfo v veo
\$18pp | minimum 50pax

gourmet hot dog bar

choice of bratwurst or italian sausages with accompaniments served in brioche bun; bratwurst | sauerkraut, caramelised onions, ketchup, mustard
italian sausage | marinated red capsicum, caramelised onion, chilli sauce, tomato sauce
\$14pp | minimum 50pax

dessert table

blue, brie, hard cheese, quince paste, lavosh, grissini, sourdough bread, portuguese custard tarts, mini donuts with salted caramel cheesecake filling, churros, warm chocolate sauce, caramel popcorn, honey pannacotta, chocolate brownie, rose & coconut marshmallow, caramel slice, coconut lime brulee tarts, seasonal fruit
\$25pp | minimum 50pax

grazing table

sliced serrano ham, felino, sopressa, blue cheese, brie, hard cheese, quince paste, lavosh, grissini, seasonal fruit, olives, stuffed baby capsicums, hummus, muscatels, sourdough
\$26pp | minimum 50pax

cheese table

selection of 4 handpicked cheeses by the chef, honeycomb, dried fruits, quince paste, seasonal fruit, assorted crackers, sourdough
\$25pp | minimum 50pax





the sample menus below are examples of our most popular menu combinations.
alternatively you can pick & choose options to create your own menu format.
ask your function manager for a quote

seated menu one

\$84pp
1 cold & 2 hot canapes
alternate drop main
set dessert*

seated menu two

\$89pp
grazing table or set entree
alternate drop main
set dessert*

seated menu three

\$109pp
1 cold & 2 hot canapes
set entrée
alternate drop mains
set dessert*

*upgrade to dessert table \$5pp



seated options

entree

- torched salmon, cucumber, green sauce, pickled fennel **gf**
- crispy beef salad, spring onion, pickled carrot, noodles, soy and sesame dressing **df**
- potato, pea & spinach ravioli, brown butter, crispy sage, parmesan **v**
- market fish crudo, basil oil, pickled tomato, cucumber, creme fraiche **gf**
- chicken & smoked duck terrine, raisin puree, brioche, pickled mushroom
- braised lamb shoulder, beetroot hummus, pickled onions, mint **gf df**

main

- beef oyster blade, pomme puree, beans, confit onions, red wine jus **gf**
- roasted barramundi, crushed peas, baby potatoes, dill butter sauce **gf**
- lamb rump, caponata, kipfler potato, rosemary jus **gf df**
- pork belly, master stock, glazed potatoes, bok choy, crispy mushrooms **gf df**
- glazed duck leg, cauliflower puree, savoy cabbage, baby onions, green peppercorn jus **gf**
- chicken breast, butternut pumpkin puree, hasselback potatoes, bacon & mushroom sauce **gf**

dessert

- white chocolate cheese cake, macerated strawberries
- coconut creme brulee tart, lime mascarpone, candied lime
- honey panna cotta, raspberry, honeycomb, meringue **gf**
- chocolate tiramisu



example menus can be sent out for different size groups.
when selecting your platters, keep in mind a grazing option to start,
substantial middle & sweets or cheese to finish.
platters are served on tables in your area.

example combinations

<u>35pax</u>	<u>50pax</u>
1 grazing	2 grazing
1 vegan	1 vegan
2 sliders	3-4 sliders
1 bathers or cheese	1-2 bathers
approx 5 platters	dessert and/or cheese
	approx 9 platters



slider board

wa angus beef, cheese, pickle, tomato relish (8) & fried chicken, jalapeno slaw,
mayo, cos (8), fries & aioli
\$170

bathers board

teriyaki beef skewers, pork belly with sweet chilli glaze, pickled cucumber,
popcorn chicken with chipotle mayo, sweet potato chips, sour cream GF
\$160

vegan board

mushroom & truffle arancini, rice paper rolls, onion rings, zucchini & corn fritter,
vegetable crudité, seasonal hummus, sourdough V DF
\$150

grazing board

2 styles of cheese, prosciutto, sopressa, felino, grissini, seasonal hummus,
quince paste, lavosh, marinated olives, stuffed peppers, pickles, sourdough GFO
\$170

cheese board

4 styles of premium cheese, seasonal fruits, quince paste, honeycomb, olives,
lavosh & grissini
\$160

dessert board

chocolate brownie, churros, warm chocolate sauce, strawberries, marshmallows,
portuguese custard tarts, caramel slice
\$160

sandwich board

chef selection of sandwiches, croissants & turkish pizza breads
(available Mon-Thurs only)
\$170



package one 3 hour | \$49pp 4 hour | \$59pp 5 hour | \$69pp

sparkling grant burge petite bubbles
white grant burge benchmark sauvignon blanc
red grant burge benchmark shiraz

packaged beer three seasonal packaged beers

non alcoholic pepsi, pepsi max, lemonade, solo, sunkist, ginger ale, lemon lime
 bitters, orange juice, pineapple juice, apple juice and cranberry juice

package two 3 hour | \$59pp 4 hour | \$69pp 5 hour | \$79pp

sparkling yalumba y series prosecco
white vasse felix filius sauvignon blanc semillon

rose vasse felix classic rose

red vasse felix filius cabernet sauvignon

on tap all tap beer, cider, ginger beer

non alcoholic pepsi, pepsi max, lemonade, solo, sunkist, ginger ale, lemon lime
 bitters, orange juice, pineapple juice, apple juice and cranberry juice

package three 3 hour | \$69pp 4 hour | \$79pp 5 hour | \$89pp

sparkling leeuwin estate brut
white leeuwin estate 'siblings' sauvignon blanc
 leeuwin estate art series riesling

rose leeuwin estate rosé

red leeuwin estate 'siblings' shiraz

on tap all tap beer, cider, ginger beer & beyond beer products

non alcoholic pepsi, pepsi max, lemonade, solo, sunkist, ginger ale, lemon lime
 bitters, orange juice, pineapple juice, apple juice and cranberry juice
 lyre's 0% sparkling, heineken 0%, carmel cider 0%



JCE bridal events

champagne tower from \$385

| speak with your function manager for a quote

cocktail on arrival from \$18pp

| choose from our current drink list

additional beverage package hour \$10pp

pre paid bar tab

| must meet minimum spend requirement

children's 3 course menu | \$39 (up to 11 years)

- entrée | cheesy garlic bread
- main | your choice of
 - cheese burger & chips
 - lightly battered fish & chips (df)
 - pasta, tomato sauce, parmesan cheese (v)
- dessert | vanilla ice cream

supplier meal | \$40

| main course & one drink

late night snack | \$10

| classic cheeseburger sliders

cake cutting

- cut & served on platters included in venue hire.
- plated with cream & berry coulis \$2.5p.p.

additional items



minimum spend requirements

will be quoted for each function & are based on seasonality & other requirements | minimum spend is based on food and beverage only

pricing

prices are based on current & expected cost increases.

when booking a function we will guarantee any price within 6 months of the confirmation date. bookings greater than 6 months from confirmation date may be subject to review & increase, however this will be limited to the published cpi rate.

venue hire fees

a venue hire fee is applicable for all private exclusive functions. the venue hire fees cover function management, setup, basic staffing costs & standard cleaning costs.

quotes

quotes are valid for 1 month from the date of quotation unless otherwise specified. quotations do not automatically confirm a booking has been made.

tentative booking

tentative bookings will be held for a period of 1 week & may be cancelled automatically unless your deposit & signed booking form have been received.

confirmation

the booking is confirmed when the deposit has been received & the contract or booking form as been received. payment of the deposit is your acceptance of these terms and conditions

additional cleaning

an additional cleaning fee may apply if the use of confetti or glitter is used in the venue (including confetti balloons)

deposit & payment schedule

the following outlines payment terms & intervals for events. invoices will be issued 14 days prior to the specified payment dates with payments due by the specified dates. the venue will be under no obligation to proceed with the event if the deposit or progress payments have not been received

deposit payment | 20% of estimated event value

3 months from booking date | 20% of estimated event value

3 months from function date | 20% of estimated event value

14 days from function date | remaining balance

a 1.8% surcharge will be applied to all credit card payments.

payment can be made via direct deposit using details on invoice.

cancellation

cancellation is required in writing. the cancellation fee will be equal to the amount of prepayment of your event, so the cancellation fee will increase the closer your event is cancelled to the event date. please discuss cancellations with your function manager asap

change of date

change of dates may be requested & will be accommodated where possible if the event is within four weeks of the original date or greater than six months in advance (subject to availability). Under all other circumstances or if we are unable to accommodate your change of date request your event will need to proceed on the original date or the event will be cancelled under our standard cancellation policy

administration fee

a 20% administration charge may apply to hired equipment or services organised by bathers beach house function coordinators. this will be included in any prices quoted

final numbers

must be confirmed 2 weeks in advance and may not slip below your minimum spend requirements. your final invoice will be based upon this number

food and beverage

confirmed food & beverage selections must be received a minimum of 4 weeks prior to the function. changes made within this period may incur additional charges. bathers beach house branded menus will be printed specially for the event

nuts

bathers beach house uses ingredients & foods that may contain traces of nuts. we can take no responsibility for guests who may be affected by the ingredients contained in products used at the restaurant or function room. whilst all care will be taken to avoid cross contamination, we would like to insist that you carry appropriate medical aids that will alleviate any reaction experienced if you or any of your guests are affected by nuts.

dietary requirements

dietary requirements will need to be provided to your functions manager 2 weeks prior to the event.

bathers beach house will endeavour to cater for allergies/intolerances including vegetarian/vegan, gluten free/coeliac, dairy free/lactose intolerant, shellfish allergies & garlic/onion allergies.

replacements for dietary preferences will not be accommodated without additional fee.

any dietary requirements not provided 2 weeks prior can't be guaranteed.

bathers beach house doesn't operate an allergen free kitchen however all care will be taken to avoid cross contamination

deliveries

all deliveries to the venue will be accepted no more than 1 day prior to an event. all deliveries must be pre-approved with your functions manager in advance & labelled with your booking name & event date. all deliveries will need to be between 9am and 5pm to our delivery bay area which is on the side of the building facing mews road (fishing boat harbour). whilst all care will be taken, bathers beach house will take no responsibility for any items held on our premises. it is advised all items are actually brought by yourself or your representative at the time your function setup window is allocated

audio visual equipment

audiovisual providers arranged by the client are required to contact the function coordinator a minimum of 5 days prior to the event

display & 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 bathers beach house management.

suppliers & decorators

bathers beach house has no restrictions on suppliers, however please advise your function coordinator of who is delivering & contact details. bump in & bump out times must be confirmed with your function manager in advance. the suppliers are responsible for pickup & delivery within bathers beach house guidelines

dress code

for functions in our upstairs venue, smart casual dress standard is required

decorations

candles are allowed – however the wax must be contained 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 coordinator. helium balloons are allowed but must be weighted. no glitter. bathers beach house staff may assist in the set-up of any place cards, menus, seating chart and bonbonnières that are provided prior to the function. place cards must be in the correct order of seating & grouped by table number

rsa + safety

whilst bathers beach house does encourage you and your guests to enjoy yourselves, we must also practice responsible service of alcohol. our first responsibility in this practice is to ensure guest & staff safety. any guest deemed to be intoxicated may be refused service at the discretion of the functions supervisor or registered manager on duty. by signing our terms and conditions you as the organiser agree to this practice regardless of drink package

security

this can be arranged – it is suggested that security is provided for larger cocktail parties & around specific periods like christmas. bathers beach house can arrange this at an additional cost from our regular security company. any events over 250 will attract security charges. security charges may also be attracted for other events at the discretion of the functions coordinator.

celebration cake

bathers beach house will provide a cake knife, cut & serve your cake. an additional charge will apply if you wish to have your cake served with cream, coulis or any other accompaniment.

minors

the client must ensure that all minors are supervised by a responsible adult as this is a condition of entry to licensed premises. alcohol must not be provided to minors by any guests. it is important to note that contravening our liquor license in any way is a serious issue that can result in fines for individuals & the business & may result in a guest being asked to leave. we may ask for identification from any of guest to confirm age before the service of alcohol

noise

whilst we appreciate the requirement for music, sound levels will always be monitored & at the final discretion of the bathers beach house approved manager on duty. reasonable volume is easily achieved however excessive noise and interference with our neighbours & local residents must of course be avoided. a band is allowed in the venue with a maximum of 3 pieces & no drums

damage to property & equipment


the client is responsible for the conduct of their guests & indemnifies the restaurant for all costs, expenses, damage & loss caused by any act made by the client or the client's guests. the client agrees to reimburse bathers beach house for any extraordinary expenses incurred for repairs or in cleaning the premises as a result of actions of the client or guests of the client, whether accidental or otherwise. staff are always extremely careful when looking after guest/ client 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

public holidays

a surcharge will be applied to the total bill for all functions booked on a public holiday





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