

# *Bells Functions Packages*



# THE VENUE

Bells Functions is situated on the upper deck of Pier 3 Barrack Street Jetty and operates as an exclusive functions space.

With floor-to-ceiling glass windows, uninterrupted views of the city skyline and riverside location, Bells Functions is a stunning intimate space to host your special day.

We provide local WA wines, beers and fresh local produce which can be customized to suit your event. By night the CBD shines bright with sparkling lights and sights of the Perth city skyline.

Our professional Functions team will work with you from your initial enquiry through to the final planning stages to ensure your function runs seamlessly on the day.

## Venue Hire

\$700

## Capacity

Cocktail - 170 guests  
Seated - 60 guests  
Cabaret - 30 guests  
Theatre - 80 guests  
U Shape - 40 guests  
Boardroom - 40 guests  
Classroom - 30 guests

## Inclusions

In-house sound system & microphone

Black or white linen and white napkins

Square & rectangle tables

Cocktail tables & wine barrels

Entry signage

Standard set-up not inclusive of round tables, however, can be hired at an additional cost.

Please see our preferred supplier list for any additional requirements.





# DAY DELEGATE

## The ultimate Day Delegate Package

Our ready-made Bells Business package has been designed to simplify planning and create a stunning, effortless event.

## Morning and Afternoon Tea - select one per break

### Sweet

Dark chocolate walnut wellness bar (gf, vg)  
Berry ripe protein balls (vg, gf)  
Apple Danish (vg, gf)  
Honey & berry granola yoghurt cups (v, nf)  
Artisanal scones, strawberries, cream & jam (v, nf)  
Banana bread, honey & cream (v, gf, nf)  
Honey & macadamia cheesecakes (v)  
Salted caramel & burnt butter muffins (nf)  
Chocolate croissant

### Savoury

Ratatouille & hummus tartlet (vg, nf)  
Mediterranean pizza 3" (v, gf)  
Vegetarian mini quiche, sour cream & chives (v, nf)  
Teriyaki chicken sushi (vo)  
Peking duck rice paper roll (vo)  
Smoked salmon pinwheels, cream cheese gremolata (nf, gf)  
Bacon & egg artisanal muffins (nf)  
Leg ham & Swiss cheese croissant (nf)  
Beef burgundy mini pie (nf)  
Chicken & leek mini pies

## Pricing

Full day  
\$95 per guest

Half day  
\$65 per guest

## Minimum Guests

15 guests

All pricing based on  
minimum spend of 15 guests

## Inclusions

Venue hire  
Morning Tea  
Lunch  
Afternoon Tea  
Continuous tea and freshly brewed  
coffee  
Iced water and mints  
Notepads and pens  
AV screen projector  
whiteboard  
Lectern and microphone  
Complimentary WiFi

# DAY DELEGATES

## Lunch - select one menu option

### Menu option 1

Gourmet pies & sausage rolls  
Assortment of sandwiches, wraps or sliders (vgo, gfo)  
Coleslaw

### Menu option 2

Warmed bread rolls & butter  
Garden salad (vg, gf, nf)  
Mac & cheese croquette (v, nf)  
Panko chicken Parmigiana (nf)

### Menu option 3

Garden salad (vg, gf, nf)  
Salt & szechuan squid (nf)  
Beer battered barramundi, chips, house made tartare (nf)

### Menu option 4

Assorted sushi & rice paper roll (vgo)  
Chicken Singapore noodles (gfo, df, nf)  
Pork belly, ginger & cucumber salad

### Menu option 5

Tandoori chicken (gf, nf)  
Basmati pilaf (vg, gf)  
Kachumber salad (vg, gf, nf)  
Naan & riata

### Menu option 6 - choose your roast

Chicken, lemon myrtle & wild thyme (gf, nf)  
Pork shoulder, Cuban mojo marinated (gf, df, nf)  
Slow roasted Tandoori lamb shoulder (gf, df, nf)  
Smoked BBQ beef topside (gf, df, nf)

## Menu Inclusions

Roast chat potatoes  
Sweet baby carrots &  
broccolini (vg, gf, nf)  
Garden salad (vg, gf, nf)

Seasonal fruit platter

Warmed bread rolls & butter

## Half day event?

Your choice of morning  
or afternoon tea

Additional items can be added  
starting at \$5 per guest

## Continuous

Freshly brewed tea & coffee  
Iced water  
Orange juice  
Assorted soft drinks

# THE MENU



# CANAPÉ

## Standard - \$5 per person, per item

Vegetable Spring roll, sweet chilli sauce (vg, nf)

Aloo bonda, minted yoghurt (vgo, nf)

Vegetable samosa, tomato kasoundi (vg, nf)

Moroccan fried Cauliflower, lime & mango chutney (vg, gf, nf)

Vegetable gow dumplings, wasabi & yuzu dressing (vg, nf)

Ratatouille & hummus tartlet (vg, nf)

Avocado rice paper roll, nuoc jam (vg, gf, nf)

Beetroot & feta arancini, herbed aioli (v, gf, nf)

Smoked cod croquette, house tartare (nf)

Fresh Australian oysters, natural & lemon (gf, df, nf)

Assorted sushi, wasabi and soy sauce (vo, vgo, gfo)

Chilli prawn & tomato tartlet (gf, nf)

Sriracha crab & chive Rangoon tartlet (gf, nf)

Lamb & rosemary mini pie (nf)

Chicken & leek mini pie (nf)

Korean gochujang hot chicken wings, nashi sour cream & chives (nf)

## Minimum Guests

30 guests

1 piece serves per person

## Canape Requirements

2 hour function

7 canapes

3 hour function

9 canapes

4 hour function

10 canapes, 1 mini dish

5 hour function

12 canapes, 1 mini dish

Dessert canapes not included



# DELUXE CANAPÉ

## Deluxe - \$6 per person, per item

Vegetable pakora, minted yoghurt (vgo, nf)

Barramundi spring roll, jalapeno & gherkin tartare (nf)

Prawn on lemongrass, nam jim sauce (gf, nf)

Fresh Australian oysters, horseradish & native finger lime (gf, df, nf)

Blue swimmer crab cake, balsamic & beetroot relish (df, nf)

Raw salmon nigiri (gf, nf)

Nigiri Kingfish torched spiced mayo (gf, nf)

Ceviche kingfish, leche de tigre (gf, nf, df)

Prawn & chorizo skewer, gremolata dressing (df, nf)

Seared Tuna, miso mayo, roasted sesame vinaigrette (gf, nf)

Sambal scallop spoon (gf, df, nf)

Smoked salmon blini, salmon roe & native finger lime (nf)

Spiced lamb kofta, green tomato relish (gf, nf, df)

Thai Red Duck Dumpling, spring onion chilli oil (nf)

Lamb Rogan Josh samosa, tomato kasoundi (nf)

Duck rice paper roll, nuoc jam (gf, nf)

Singapore satay chicken skewers

Chinese pork belly & pickled cucumber skewer (gf, df, nf)

## Dessert canape - \$7 per person, per item

Double choc mousse (v, gf, nf)

Salted caramel mousse (v, gf, nf)

Tiramisu (v, nf)

Apple tart, vanilla bean ice cream (gf, nf)

Chocolate fondant (v, nf)

Cheesecake classic (v, nf)

Crepes Suzette, vanilla bean ice cream (v, nf)

## Minimum Guests

30 guests

1 piece serves per person

## Canape Requirements

2 hour function

7 canapes

3 hour function

9 canapes

4 hour function

10 canapes, 1 mini dish

5 hour function

12 canapes, 1 mini dish

Dessert canapes not included



# SUBSTANTIAL

## Gourmet Slab Pizza -serves 8-10 guests, GF option available

- \$35 Roma cherry tomato, buffalo mozzarella & fresh basil (v, nf)
- \$35 Hot peppers & onion (v, nf)
- \$35 Pineapple, ham & jalapeno (nf)
- \$40 Fungi, artichoke & forgonzola (v, nf)
- \$40 Nduja, olives & anchovies (nf)
- \$40 Peri Peri chicken (nf)
- \$45 Garlic prawns & chorizo (nf)
- \$45 Prosciutto, goats' cheese & rocket (nf)

## Mini dish - \$12 per person, per dish

- Sweet potato eggplant & chickpea ravioli, pomodoro olive sauce, mini pumpkin arancinii (vg, gf, nf)
- Teriyaki tempeh stir fry, rice noodles, soybean krupuk (vg, gf, nf)
- Jackfruit, chickpea & sweet potato curry, basmati rice & papadum (vg, gf, nf)
- Moroccan fried cauliflower, harissa chickpeas, garlic flatbread (vg, gf, nf)
- Five spiced tofu banh mi slider, sweet potato fries (v, nf)
- Fish n chips, calamari & house made tartare (nf)
- Chicken & prawn szechuan noodles (nf, df, vgo)
- Tandoori chicken, basmati rice & mini naan (gf, nf)
- Beef rendang, basmati rice & papadum (gf, df, nf)
- Chinese braised pork belly, pickled cucumber, steamed rice (gf, nf, df)
- BBQ bourbon pork short ribs, spiced wedges (gf, nf, df)
- Greek lamb slider, rosemary fries (nf)
- Pork belly bao bun, mini chicken dumplings (nf, df)

## Grazing Barrel - \$330

Allow your guests to feed their appetite and their eyes with our spectacularly designed tablescape featuring artfully arranged meats, cheese, crudites, seasonal fruits and dips.

## Seafood Barrel - \$385

WA tiger prawns, Tasmanian smoked salmon, fresh Coffin Bay oysters natural, Shark Bay bugs, baby octopus, dipping sauces, lemon

## Dessert Barrel - \$360

Indulge your guests in a collection of scrumptious desserts and confectionery. Tables can be themed around a particular event or colour scheme.

All barrels cater for 50 guests

# SET MENU

## Entree Selection

### **Accompanied with fresh bread rolls**

Terrine of Pork Chicken & pistachio, balsamic beetroot relish, toasted crostini  
Oz Oysters' fresh creamed horseradish & native finger lime (gf, df, nf)  
5 cheese Arancini, salsa Verde & parmesan shaved (v, nf)  
Baked Rottneest Island scallops in shell, herbed nduja butter (gf, nf)  
Moroccan stuffed Pumpkin flower, pumpkin & ginger puree (v)  
Prosciutto & mushroom chicken ballotine, romesco sauce, shaved parmesan, truffle oil (gf, df)  
Tandoori Lamb cutlets, pickled cucumber salad, mint (remove dill) yoghurt, garlic naan (nf)  
Cone Bay Barramundi wings, chili (remove garlic &) lime dressing (gf, df, nf)  
Thai style roast pumpkin wedges, pepitas, chili pesto sesame dressing (gf, ve, nf)

## Main Selection

### **Accompanied with seasonal vegetables & dauphinoise potato**

Sweet potato, eggplant & chickpea ravioli, pomodoro olive sauce. (ve, nf)  
Cone Bay Barramundi, smashed potato, chorizo, edamame, salsa Verde, pickled fennel  
Twice cooked Pork Belly, shitake mushrooms, Bok choy, pickled chilli eggplant, XO sauce (gf, df, nf)  
Lamb shank slow braised, baby shallots, grilled asparagus, creamy mash potato (gf, df, nf)  
Angus fillet, baby carrots, Swiss brown mushroom, parmesan potato pave, roasted bone marrow, rosemary thyme jus (gf, df, nf)  
Ocean & Earth. Angus Eye fillet, grilled asparagus, potato gratin, sauteed W.A prawns & scallops, creamy garlic sauce. (extra \$10pp)  
Chicken supreme bacon & brie, potato gratin, grilled asparagus, wild mushrooms, creamy peppercorn sauce (gf, nf)  
12-hour slow cooked Moroccan Beef Short Rib, creamy mash potato, tempura onion rings (gf, nf)

## Dessert Selection

Double choc mousse (v, gf, nf)  
Salted caramel mousse (v, gf, nf)  
Tiramisu (v, nf)  
Apple tart, vanilla bean ice cream (gf, nf)  
Classic cheesecake (v, nf)  
Crepes Suzette, vanilla bean ice cream (v, nf)

## Pricing

Two Course  
\$83 per guest

Three course  
\$98 per guest

Three course alternate drop  
\$103 per guest

## Cake cutting

Served platter style,  
complimentary

## Cake plated

Garnished with ice cream and  
served as dessert,

\$7 per guest

# BUFFET

## Salad Selection

Chef's selection of three seasonal salads

## Roast - choose one

Chicken, lemon myrtle & wild thyme (gf, df, nf)  
Pork shoulder, Cuban mojo marinated (gf, df, nf)  
Slow-roasted tandoori lamb shoulder (gf, df, nf)  
Smoked BBQ beef topside (gf, df, nf)

## Hot selection - choose one

Spiced tofu Singapore noodles (v, vgo)  
Barramundi, chorizo & black bean sofrito (gf, df, nf)  
Seafood coconut Thai laksa (gf, df, nf)  
Garlic Chicken breast, tomato olive & basil salsa (gf, df, nf)  
Korean Gochujang Chicken Stir fry (gf, df, nf)  
Tikka chicken pieces, riata & mini-naan (gf, nf)  
Indonesian beef rendang, riata & roti (gf, df, nf)  
Xinjiang cumin lamb stir-fry (gf, df, nf)

## Accompanied with

Dinner rolls, butter (v, gfo)  
Basmati pilaf (vg, gf, nf)  
Mediterranean tortellini, marinated feta, creamy pesto sauce (v, nf)  
Roast potatoes, sweet baby carrots & broccolini (vg, df, nf)  
Selection of condiments, sauces & chutneys  
Seasonal fruit platter  
Australian cheese board, including dried fruits, quince pate & crackers

## Dessert - choose three

Salted caramel slice (vg, gf)  
Passionfruit & lime cheesecake (vg, gf)  
Bailey's cheesecake (v, nf)  
portuguese tart (v, nf)  
Mini chocolate fondant (v, nf)  
Assorted petite fours (v)  
Mixed mousse chocolate cake (v, nf)

## Pricing

\$93 per guest

\$49 for children  
aged 5-12 years

## Buffet Requirements

Additional roast  
\$9.50 per guest

Additional hot selection  
\$8.50 per guest

Additional dessert  
\$6 per guest, per dessert



# KIDS MENU

## Standard \$19 per child, choose one

Spaghetti Napolitana  
Mini pizza and chips  
Fish and chips  
Chicken nuggets and chips

## Dessert

Vanilla ice cream, topping, sprinkles

## Deluxe - \$25 per child, choose one

Spaghetti and meatballs, shaved parmesan  
Fish and chips (battered or grilled), salad, tartare, lemon

Chicken schnitzel

Comes with choice of chips and salad or roast potatoes, vegetables, and gravy

Pork chipolatas

Comes with choice of chips and salad or roast potatoes, vegetables, and gravy

Beef fillet

Comes with choice of chips and salad or roast potatoes, vegetables, and gravy

## Dessert - choose one

Vanilla ice cream, topping, sprinkles  
Mud cake  
Fruit salad and ice cream

## Soft Drinks Package - \$15 per guest

Selection of soft drinks, Includes lemon lime bitters





# BREAKFAST

## Continental buffet

Chia and granola yoghurt berry glasses  
Danish and mini muffins assorted  
Smoked salmon and cream cheese mini bagel  
Charcuterie platter  
Seasonal fruit platter  
Preserves, chutneys, sauces, condiments

## Buffet

Chia and granola yoghurt berry glasses  
Danish and mini muffins assorted  
Crisp maple bacon  
Creamy scrambled egg and chives  
Grilled roma tomatoes, pesto panko crumb  
Pork and fennel sausage  
Sautéed mushroom and spinach  
Bloody Mary baked beans

## Hot plated Breakfast

### Eggs benedict

Smoked leg ham, wilted spinach, poached eggs, hollandaise, toasted sourdough (nf)

### Mushroom bruschetta

Sautéed mushroom, spinach, pepitas, alfalfa, pesto oil, balsamic glaze, toasted sourdough (v, ve, gfo, nf)

### Smoked salmon

Tasmanian smoked salmon, avocado smash, goats cheese, capers, poached egg, dill hollandaise, toasted sourdough (nf)

### Big Breaky

Creamy scrambled eggs and chives, crispy bacon, sautéed cherry tomatoes and spinach, pork and fennel sausage, pan fried potato, Bloody Mary baked beans, toasted sourdough

**Accompanied with assorted pasteries, muffins and seasonal fruit platter**

## Minimum Guests & Costing

### Continental buffet

\$27 per guest  
20 guests

### Buffet

\$39 per guest  
20 guests

### Hot plated Breakfast

One plated dish  
\$39 per guest  
20 guests

Two plated dishes

\$44 per guest  
30 guests

### Beverages

Iced water  
Orange juice  
Freshly brewed coffee and  
assortment of teas

### Glass of sparkling on arrival

\$8 per guest

# — BEVERAGE PACKAGES

## Standard

Two hours  
Three hours  
Four hours  
Five hours  
Six hours  
(sit down only)

\$36 per guest  
\$43 per guest  
\$50 per guest  
\$55 per guest  
\$60 per guest

## Sparkling

The Riddle Brut Reserve NV, SA

## White

Pepperilly Sauvignon Blanc Semillon, WA

## Red

Rose & Thorns Shiraz, WA

## Beer

Hahn Premium Light, NSW  
Gage Roads Alby Draught, WA

## Non alcoholic

Orange juice & assorted soft drinks  
Coffee & selection of teas  
Heineken Beer\* 0%  
Heaps Normal XPA 0%  
Funky Monkey Prosecco\* 0%

## Premium

Premium Two hours  
Three hours  
Four hours  
Five hours  
Six hours  
(sit down only)

\$50 per guest  
\$55 per guest  
\$60 per guest  
\$66 per guest  
\$71.50 per guest

## Sparkling

Sparkling Chardonnay Pinot Noir NV, SA  
The Riddle Brut Reserve NV, SA

## White

Artifacts Chardonnay, WA  
Pepperilly Sauvignon Blanc Semillon, WA  
Four Jacks Late Harvest, WA

## Red

Rose & Thorns Shiraz, WA  
Four Kings Shiraz, WA  
The Collection Cabernet Merlot, WA  
Cabernet Sauvignon, WA  
Firetower Tempranillo Rose, WA

## Beer and Cider

Gage Roads Alby Draught, WA  
Gage Roads Side Track XPA, WA  
James Squire 150 Lashes, NSW  
Hahn  
Premium Light, NSW  
Corona

## Soft Drinks Package

\$15 per guest  
Selection of soft drinks, Includes lemon lime  
bitters

# ON CONSUMPTION

## Spirits

	Bottle
Jack Daniels	\$11
Jim Beam	\$11
Grants	\$11
Absolut Vodka	\$11
Abrolhos Gin	\$12
Bacardi	\$11
Canadian Club	\$12
Johnny Walker Black Label	\$13
Grey Goose Vodka	\$14
Chivas Regal	\$13
Illegal Tender Spiced Rum	\$13
Kraken	\$13
Hendricks	\$15

## Assorted Beverages

	Glass	Bottle
Soft Drink	\$4.50	
Bundaberg Soft Drink		\$5
Orange & Apple juice	\$4	
Coffee	\$4	
Selection of Teas	\$4	
Still or Sparkling water	\$3.50	
Heineken Beer* 0%		\$4
Heaps Normal XPA 0%	\$8	
Funky Monkey Prosecco* 0%	\$10	
	\$10	

## Sparkling & Champagne

	Glass	Bottle
The Riddle Brut Reserve NV, SA	\$11	\$45
Chardonnay Pinot Noir NV, SA	\$13	\$55
Veuve Clicquot Brut	-	\$140

## Wine

	Glass	Bottle
Pepperilly Sauvignon Blanc Semillon, WA	\$11	\$45
Four Jacks Late Harvest, WA	\$11	\$55
Artifacts Chardonnay, WA	\$13	\$55
Rose & Thorns Shiraz, WA	\$11	\$55
The Collection Cabernet Merlot, WA	\$13	\$55
Four Kings Shiraz, WA	\$13	\$55
Cabernet Sauvignon, WA	\$13	\$55
Firetower Tempranillo Rose, WA	\$13	\$55

## Beer and Cider

Gage Roads Alby Draught, WA		\$9
Gage Roads Side Track XPA, WA		\$10
Hahn Premium Light		\$9
Heineken		\$11
Corona Single Fin		\$12
Summer Ale, WA		\$11
5 Seeds Crisp Apple, NSW		\$10
James Squire 150 Lashes, WA		\$11
Matso's Ginger Beer, WA		\$14

# GETTING HERE



# TERMS & CONDITIONS

## Minimum Spends and Room Hire

There is a minimum spend requirement and a room hire charge of \$700 for all functions. Minimum spends are based on food and beverage only.

## Bookings

No persons 21 years or under are permitted to make a booking. For persons under the age of 21, a parent or legal guardian is required to confirm the booking, sign the Terms and Conditions and be present throughout the duration of the function.

## Tentative Bookings

Tentative bookings are held for a period of 7 days and will be released unless the deposit and signed terms and conditions have been received.

## Menus and Pricing

Menus and pricing are subject to change.

## Menu and Function Details

We require menu choices final numbers and function details 2 weeks before your event. Please note you will be charged for confirmed final numbers and no refunds will be provided.

## Client and Supplier Access

Client and supplier access is available 1-hour prior for a breakfast or delegate function or 2-hours prior for all other functions. A surcharge of \$50 per hour will apply for additional set-up time.

## External Suppliers

We can provide you with our preferred suppliers to offer you a one-stop shop. You may also engage your own suppliers. We do not however permit the usage of tape, confetti, rice, poppers and table sprinkles.

## Dietary Requirements

We endeavour to accommodate the following dietary requirements only – Vegetarian, Gluten-Free, Dairy-Free and Vegan. We require special dietary requirements 14 days prior to your function as we cannot cater for additional requirements on the day. We ask that you make these guests known to a member of staff on the day of the function. We do not cater for allergies as we cannot guarantee no cross-contamination and guests are advised that some dishes may still contain substances, including nuts and shellfish which could have implications for people with food related allergies or intolerances.

## Standard Inclusions

We supply standard chairs, square or rectangle tables, cocktail tables and wine barrels. We also provide black or white linen and white napkins.

## Smoking and Vaping

Smoking and vaping is permitted only in the designated area.

## Social Media

Bells Functions may take photos of the venue set-up to use on social media. Please advise prior should you not give consent.

## Responsible Service of Alcohol

Our Approved Manager has the right to refuse the service of alcohol to guests that deem to be intoxicated. As we are a fully licensed venue, guests are not permitted to supply or consume their own alcohol. A parent or legal guardian must accompany any persons under the age of 18 years. Should the behaviour of guests at any time become uncontrollable, the Approved Manager may terminate the function at their discretion. No refunds will be made available.

## Event Order

Final details are to be confirmed by signing an Event Order no later than 14 days prior to the event.

# TERMS & CONDITIONS

## Security

Bells Functions reserves the right to enforce certified Security if deemed necessary. The client is to bear costs and may be the responsibility of the client to arrange the necessary Security. A ratio of security staff to guests must apply.

## Property

You are responsible for any damage to the property caused by your guests or suppliers and subsequently charged. A security bond may be required and will be returned post-function, providing no damage has occurred.

## Damage and Loss

Although the utmost care is taken to ensure guest's property is kept safe, we accept no responsibility for the damage or loss of the guest's property prior to, during or after a function.

## Cleaning

General cleaning is included in all rates however a cleaning fee will apply if the function has created cleaning needs above our standard requirements.

## Holding of items

We will hold any item left in the venue for up to 7 days before disposing should collection not be arranged within this time.

## Deposit

To confirm your function, we require a non-refundable deposit of \$2000. For a breakfast or Bells Business package, we require a \$1,000 deposit. The deposit amount will be deducted from your final invoice. A 15% surcharge will apply to the rates as quoted for all public holidays.

## Final Payment

We require full payment 14 days prior to your function. We do not offer any refunds for cancellations. When opting for beverages on consumption, we require upfront payment for your tab. Should the tab not be exhausted, we will arrange the refund post-function (subject to meeting your minimum spend).

## Payment Options

- EFT
- Credit / Debit Card
- Cheque (cannot be accepted less than 7 days prior to the function date)  
Regretfully we do not accept Diners or AmericanExpress.

I have read and understood the Terms & Conditions including minimum spend requirements:

Full name .....

Signature .....

Date .....