

Functions Kit



Welcome to Bells Functions

Overlooking the picturesque Swan River with stunning views of South Perth, The CBD and Kings Park, indulge your guests with Bells Functions for your next private event.

From your initial enquiry our experienced functions team work with you to create the memorable function you always imagined. Combined with delicious food, exceptional service and floor-to-ceiling glass windows promising uninterrupted views, Bells Functions is the perfect exclusive and intimate venue for you.



The Venue



Your dream event, our space

Bells Functions is situated on the upper deck of Pier 3 Barrack Street Jetty and operates as an exclusive functions space catering to weddings, birthday parties, engagement celebrations, conferences and corporate receptions.

We provide local WA wines, beers and premium menus which can be customised to suit your requirements. By night the close proximity to the CBD allows you to enjoy the shimmering 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.

Capacity

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

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

Canape Menu



Vegetarian Options - \$3 per person

Sundried tomato, olive and caramelised onion tart v, gfo

Toasted Turkish bread, dips, crudites gfo, veo, df, nf

Assorted mini quiches nf, veo

Mini arancini, arrabbiata sauce shaved parmesan gf

Curry puffs, mango chutney mayo

Crumbed mozzarella sticks, spiced tomato chutney nf

Falafel balls, herbed lemon yoghurt gf, ve, nf

Seafood Options - \$3 per person

Oyster - natural and lemon gf, df, nf

Assorted sushi, wasabi and soy sauce vo, gfo, veo

Prawn on a prawn cracker, chilli and lime gf, df, nf

Panko prawn cutlet, sriracha and lime mayo nf

Meat Options - \$3 per person

Beef pies and sausage rolls, dipping sauces nf

Chicken satay, peanut sauce

Beef satay, peanut sauce

BBQ bourbon chicken drumettes gf, df, nf

Minimum requirements

30 guests

All guests should be catered for

1 piece serves per person

Desserts are additional to minimum requirements

Room hire - \$500

Two hour function

7 canapes

Three hour function

9 canapes

Four hour function

10 canapes, 1 mini dish

Five hour function

12 canapes, 1 mini dish

See page 6 for mini dish menu.

Deluxe Canape Menu



Vegetarian Options - \$4 per person

Nigiri sushi, wasabi, pickled ginger and soy sauce v, gf, veo

Gunkan sushi, wasabi, pickled ginger and soy sauce v, gf, veo

Empanada (sweet potato and cashew), chipotle and lime mayo

Pumpkin, corn and cauliflower roll, smoked tomato chutney ve, nf

Seafood Options - \$4 per person

Oyster - natural, Kilpatrick, chimichurri gf, df, nf

Ceviche king fish, citrus and chilli cured gf, df, nf

Seared tuna, beef jerky dust, miso and wasabi mousse gf, nf

Smoked salmon tartlet, avocado and artichoke creme fraiche nf

Dirty martini prawn and olive skewer gf, df, nf

Prawn and chorizo skewer, lemon pil pil oil gf, df, nf

Meat Options - \$4 per person

Antipasto - cured meats, dips, Turkish bread, crackers gfo, dfo, nf

Peking duck spring roll, chilli plum sauce df, nf

Beef wellington parcels, horseradish mayo nf

Empanada (smoked chicken or beef and cheese), chipotle and lime mayo nf

BBQ pork buns, mirin and hoisin sauce

Chicken and walnut dumpling, ginger and soy sauce

Roast beef crostini, horseradish and chutney mayo nf

Sticky pork belly skewer, crackle crumbed, pickled cucumber gf, df, nf

Gourmet pie selection, dipping sauces df, nf

Minimum requirements

30 guests

All guests should be catered for

1 piece serves per person

Desserts are additional to minimum requirements

Room hire - \$500

Two hour function

7 canapes

Three hour function

9 canapes

Four hour function

10 canapes, 1 mini dish

Five hour function

12 canapes, 1 mini dish

See page 6 for mini dish menu.

Substantial

Gourmet Slab Pizza

Serves 8-10, gf option available (surcharge applies)

\$30 Margarita, cherry tomatoes, fresh basil, goats cheese, balsamic glaze v, nf

\$35 Pumpkin, mushroom, onion, pine nuts, pesto base v, ve

\$35 Hawaiian, smoked bacon, pineapple nf

\$35 Smoked salmon, chilli, capers, goats cheese nf

\$45 Garlic prawns and smoked chorizo nf

\$40 BBQ chicken, mushroom, onion, nf

Mini dish - \$10 per dish (serves one)

Mushroom and kimchi mini burger, sweet potato fries ve

Pulled pork brioche slider, pickled slaw, spicy battered wedges df, nf

Fish and Chips, tartare, lemon df, nf

Nasi Goreng, chicken or beef satay, prawn cracker df

Ravioli, eggplant, sweet potato, chickpeas, arrabbiata sauce v, ve, nf

Szechuan salt and pepper squid, lime aioli, fries df, nf

Beef chipotle adobo, char corned rice, totopos gf, df, nf

Sticky pork belly bites, scented rice, pickled cucumber gf, df, nf

Mini dessert - \$5 per person

Chocolate & vanilla cream éclair

Apple tartlet

Peanut butter cup gf, ve

Mud cake

Honey & macadamia cheesecake

White chocolate raspberry slice gf, ve

Bailey's cheesecake

White chocolate cake

Lemon tart cup gf, ve

Profiteroles variety

Strawberry tartlet

Custard tartlet

·Please note: desserts additional to minimum quantity



Set Menu

Entree Options

Served with fresh bread rolls

Oysters trio - natural, Kilpatrick or chimichurri gf, df, nf

Arancini ragu, arrabbiata sauce, shaved parmesan vo

Seared WA scallops, crispy prosciutto, minted pea puree, lemon chilli oil gf, df, nf

Ravioli, roasted eggplant, sweet potato, chickpea, arrabbiata sauce ve, nf

Chargrilled radicchio, asparagus, pepitas, garlic panko crumb, tahini lemon dressing gfo, ve, nf

Thyme buttered chicken breast, oyster mushrooms, cajun remoulade gf, nf

Seven spiced Lamb cutlets, minted tahini yoghurt gf, nf

Tasmanian smoked salmon, pickled cucumber salad, avocado and wasabi mayo gf, nf

Charred WA octopus, pickled salad, chimichurri salsa gf, df, nf

Main Options

Served with seasonal vegetables and dauphinoise potato (contains dairy - dfo)

Ravioli, roasted eggplant, sweet potato, chickpea, arrabbiata sauce ve, df, nf

Panko crusted field mushroom, sauteed spinach, pine nuts, herbed garlic oil gfo, ve, nf

WA barramundi (grilled or steamed), salsa verde gf, nf

Tasmanian salmon (grilled or steamed), creamy pesto sauce gf, nf

Eye fillet pitch black, spiced onion jam, red wine and rosemary jus gf, nf

Port and rosemary braised Lamb shank gf, nf

Crisp pork belly, macerated apple jus gf, nf

Confit duck Maryland, spiced plum jus gf, nf

Chicken breast goats cheese and semi-dried tomato stuffed, prosciutto, balsamic glaze, herbed oil gf

Ocean & Earth - eye fillet pitch black, sauteed prawns and Shark Bay bug, creamy garlic sauce gf, nf (extra \$8pp)

Set Menu

Two course \$65 per guest

Three course \$79 per guest

Three course (alternate drop entree and main) \$84 per guest

Room hire - \$500

Minimum requirements

30 guests

All guests should be catered for

3-6 hour function



v - vegetarian | ve - vegan | gf - gluten free | nf - nut free | df - dairy free | o - option

Set Menu

Dessert Options

Lemon Meringue
Fruits of the forest
Bailey's cheesecake
Mud cake
Apple pie
Baked New York
Salted Caramel cheesecake
Banoffee pie
Sticky date

Additional Options

Grazing Barrel - \$200, caters for 50

Grazing Dessert Barrel - \$300, caters for 50

Seafood Barrel - \$450, caters for 50

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

Additional menu option - \$5 per person/ per dish

Cake cutting - served platter style, complimentary

Cake plated - garnished with ice cream and served as dessert, \$5 per guest



Buffet

Salad - all included

Four of the chef's seasonal selection

Roast - choose one

Chicken, herbed lemon and garlic gf, df, nf

Pork, apple and star anise gravy gf, df, nf

Lamb, mint and rosemary salt, lemon yoghurt gf, nf

Beef, caramelised onion gravy, creamed horseradish gf, dfo, nf

Hot selection - choose one

Thai red pumpkin, snow pea and cashew curry gf, ve, nf

Chicken tagine, olives, lemon, roasted almond gf, df, nfo

Thai green barramundi curry gf, df, nf

Beef chipotle adobo, char corned rice, totopos gf, df, nf

Creamed chicken, thyme, smoked bacon and mushroom gf, nf

Prawn laksa, coconut and lime gf, df, nf

Accompaniments - all included

Dinner rolls, butter v, gfo

Scented pilaf rice, peas, fried shallots v, gf, ve, nf

Cajun roast chat potatoes gf, ve, nf

Ravioli, roasted eggplant, sweet potato and chickpea, arrabbiata sauce ve, nf

Sesame broccolini, lemon and olive oil dressing, gf, ve, nf

Selection of condiments, sauces and chutneys

Buffet

\$76 per guest

\$38 for children aged 5-12 years old

Based on minimum 30 guests

Room hire - \$500 (3-6 hour event)

Additional roast - \$7.50 per guest

Additional hot selection - \$6 per guest

Additional dessert - \$5 per guest, per dessert

Dessert - choose 3 sweet options

Mud cake

Honey & macadamia cheesecake

White chocolate cake

Caramel crumble slice gf, ve

Red Velvet cake

Choc raspberry loaf. ge, ve

Lemon Tart cup gf, ve

Profiteroles variety

Peanut Butter cup gf, ve

Bailey's cheesecake

Included:

Seasonal fruit platter

Australian cheese board, including

dried fruits, quince pate & crackers

Kids Menu

Standard - \$15 per child

Choose one meal

Spaghetti Napolitana

Mini pizza and chips

Fish and chips

Chicken nuggets and chips

Dessert

Vanilla ice cream, topping, sprinkles

Deluxe - \$20 per child

Choose one meal

Spaghetti and meatballs, shaved parmesan

Fish and chips (battered or grilled), salad, tartare, lemon

Chicken schnitzel*

Pork chipolatas*

Beef fillet*

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

Choose one dessert

Vanilla ice cream, topping, sprinkles

Mud cake

Fruit salad and ice cream



Breakfast

Continental buffet

\$20 per guest - minimum 20 guests

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

\$30 per guest - minimum 20 guests

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

Beverages

Iced water
Orange juice
Freshly brewed coffee and assortment of teas

Hot plated

Choice of one plated dish - \$30 per guest, minimum 20 guests

Choice of two plated dishes - \$35 per guest, minimum 30 guests

Pre-set

Assorted pasteries and muffins
Seasonal fruit platter

Plated service

Eggs benedict

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

Mushroom bruschetta

Sauteed 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, sauteed cherry tomatoes and spinach, pork and fennel sausage, pan fried potato, Bloody Mary baked beans, toasted sourdough

Additional options

Glass of sparkling on arrival - \$7 per guest

Something more...



Oyster Station - enquire for pricing

Take your event to the next level with an oyster station and personal shucker. Reviewed as the 'best in the west' let our Oyster Shucker to the Stars treat your guests at your next function.

Dessert Grazing Barrel - \$300, caters for 50

Indulge your guests in a collection of scrumptious desserts and confectionary. Tables are able to be themed around a particular event or colour scheme.

Grazing Barrel - \$200, caters for 50

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.

Beverage Packages

Standard selection

Sparkling

Hardy's The Riddle Brut Reserve, NV

White

Iron Cloud Pepperily Sauvignon Blanc Semillion, SA

Red

Byron & Harold Rose & Thorns Shiraz, WA

Beer

Hahn Permium Light

Gage Roads Alby Draught, WA

Non alcoholic

Assorted Soft Drinks and Juices

Coffee & a selection of Tea

Heineken Beer* 0%

Heaps Normal XPA 0%

Funky Monkey Prosecco* 0%

Soft drink package

\$15 per guest

Includes lemon lime bitters

Premium selection

Sparkling

Dunes & Greene Pinot Noir Chardonnay NV, SA

Hardy's The Riddle Brut Reserve, NV

White

Driftwood The Collection Chardonnay, WA

Iron Cloud Pepperily Sauvignon Blanc Semillion, SA

Graphite Road Cross Sections Sauvignon Blanc, WA

PEOS Estate Four Jacks Late Harvest Verdelho, WA

Red

Byron & Harold Rose & Thorns Shiraz, WA

PEOS Estate Four Kings Pinot Noir, WA

Thompson Estate Cabernet Sauvignon, WA

Nannup Estate Firetower Tempranillo Rose, WA

Beer and Cider

Gage Roads Alby Draught, WA

Gage Roads Side Track XPA, WA

Corona

Toohey's 5 Seeds Cider

Non alcoholic

Assorted Soft Drinks and Juices

Coffee & a selection of Tea

Heineken Beer* 0%

Heaps Normal XPA 0%

Funky Monkey Prosecco* 0%

Standard

Two hours \$30 per guest

Three hours \$35 per guest

Four hours \$40 per guest

Five hours \$45 per guest

Six hours \$50 per guest
(sit down only)

Premium

Two hours \$40 per guest

Three hours \$45 per guest

Four hours \$50 per guest

Five hours \$55 per guest

Six hours \$60 per guest
(sit down only)

Beverages on consumption

Sparkling & Champagne

	Glass	Bottle
Hardy's The Riddle Brut Reserve, NV	\$10	\$35
Dunes & Greene Pinot Noir Chardonnay NV	\$12	\$45
Veuve Clicquot NV Brut	-	\$120

Wine

	Glass	Bottle
Iron Cloud Pepperily Sauvignon Blanc Semillion, SA	\$10	\$35
PEOS Estate Four Jacks Late Harvest Verdelho, WA	\$10	\$35
Driftwood The Collection Chardonnay, WA	\$12	\$45
Byron & Harold Rose & Thorns Shiraz, WA	\$10	\$35
Driftwood The Collection Cabernet Merlot, WA	\$12	\$45
PEOS Estate Four Kings Pinot Noir, WA	\$12	\$45
Thompson Estate Cabernet Sauvignon, WA	\$12	\$45
Nannup Estate Firetower Tempranillo Rose, WA	\$12	\$45

Spirits

	Glass
Absolut Vodka	\$10
Bulldog Gin	\$10
Jack Daniels Bourbon	\$10
Jim Beam Bourbon	\$10
Bacardi Carta Blanca	\$10
Kraken Black Spiced Rum	\$12
Grants Family Reserve Scotch	\$12

Beer and Cider

	Bottle
Gage Roads Alby Draught, WA	\$9
Hahn Premium Light	\$8
Little Creatures Rogers, WA	\$10
Heineken	\$10
Corona	\$10
Toohey's 5 Seeds Cider	\$10
Gage Roads Single Fin Summer Ale, WA	\$10
Matso's Ginger Beer, WA	\$12

Non Alcoholic Beverages

	Glass	Bottle
Soft Drink	\$4	
Bundaberg Soft Drink		\$5
Orange & Apple juice	\$3.50	
Coffee	\$3	
Selection of Teas	\$3	
Still or Sparkling water		\$4
Heineken Beer* 0%	\$8	
Heaps Normal XPA 0%	\$10	
Funky Monkey Prosecco* 0%	\$10	

Terms and Conditions

Minimum Spends and Room Hire

There is a minimum spend requirement and a room hire charge of \$500 for all functions. Minimum spends are based on food and beverage only and will vary due to seasonality.

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 14 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 prior to 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 are 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

Smoking 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 he / she deems to be intoxicated. As we are a fully licenced 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 cruise

Terms and Conditions

Security

Bells Functions reserves the right to enforce certified Security if deemed necessary. The client is to bear costs and it is 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 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 50% of the quoted minimum spend. 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.

COVID-19 Clause and Vaccination Policy

•If, Due to the global pandemic known as COVID-19, government restrictions are implemented that will either restrict social gatherings or prevent quarantine free travel into Perth, the agreement will be cancelled without a cancellation fee being applied, and all deposits already paid will be refunded.

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

Full name

Signature

Date