

Wedding Package



Weddings at Bells Functions

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.

From your initial enquiry our experienced functions team will work with you to create the memorable day you always imagined. Combined with delicious food, exceptional service and a fully flexible function space, we will ensure you have the perfect wedding day.



The Venue



Your dream wedding, our space

Prepare to fall in love with Perth's most intimate wedding space located on the banks of the Swan River. The Perth Waterfront offers the most exquisite backdrop to create unforgettable memories and special moments.

At Bells Functions you can combine gourmet WA produce with fine local wines and beers and premium service. We'll make sure your special day is everything you've imagined.

Take advantage of incredible photo opportunities and views that will mesmerise your guests. Leave your day in the hands of our experienced team for a flawless and stress-free experience.

Capacity

Up to 170 guests cocktail
Up to 60 guests seated

Inclusions

Professional and friendly
wait and bar staff

In-house sound system and
microphone

Simple styling, linen,
napkins, chairs, tables,
cocktail tables and wine
barrels

Please note: standard set up
not inclusive of round tables

Set Menu

Entree Options

Served with fresh bread rolls

Thai style roast pumpkin wedges, cashew & chilli pesto (vg, gf)

Moroccan stuffed pumpkin flower, pumpkin & ginger puree (v)

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

Shark Bay scallops, charred corn puree, crumbed chorizo, lemon chilli oil (gf, df, nf)

Cone Bay barramundi wings, chilli garlic & lime dressing (gf, df, nf)

Chicken, pumpkin, kale & mushroom ballotine, romesco sauce and truffle oil (gf, df)

Tandoori lamb cutlets, pickled cucumber salad, mint & dill yoghurt (gf, nf)

Terrine of pork, chicken & pistachio, balsamic beetroot relish, toasted crostini

Main Options

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

Ravioli, sweet potato, eggplant & chickpea filled, pomodoro & olive sauce (vg)

Cone Bay barramundi, smashed potato, chorizo, edamame, salsa verde & pickled fennel

Chicken supreme florentine, potato & pumpkin gratin, asparagus & wild mushrooms

Twice cooked pork belly, shitake mushrooms, bok choy, fragrant umami bone broth (gf, df, nf)

Slow braised lamb shank, baby shallots grilled asparagus, creamy mash potato (gf, df, nf)

Angus eye fillet, onion jam, roasted bone marrow, asparagus, potato gratin & rosemary jus

12-hour slow cooked Moroccan beef short rib, creamy mash potato & tempura onion rings (gf, nf)

*Ocean & earth - Angus eye fillet, asparagus, potato gratin, sauteed W.A prawns, & scallops, creamy garlic sauce

*(additional \$10pp)

Set Menu

Two course \$83 per guest

Three course \$98 per guest

Three course (alternate drop entree and main) \$103 per guest

Room hire - \$700

Minimum requirements

30 guests

All guests should be catered for

3-6 hour function

Set Menu

Dessert Options

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)

Classic cheesecake (v, nf)

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

Additional Options

Grazing Barrel - \$330, caters for 50

Grazing Dessert Barrel - \$360, caters for 50

Seafood Barrel - \$385, 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 - \$6 per person/ per dish

Cake cutting - served platter style, complimentary

Cake plated - garnished with ice cream and served as dessert, \$7 per guest



Canape Menu



Standard - \$5 per person, per item

Vegetable spring roll, Vietnamese dipping sauce (vg, nf)

Aloo bonda, minted yoghurt (vgo, nf)

Vegetable samosa, tomato kasoundi (vg, nf)

Moroccan fried cauliflower, mango chutney (vg, gf, nf)

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

Ratatouille & hummus tartlet (vg, nf)

Avocado rice paper roll, dipping sauces (vg, gf, nf)

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

Smoked cod croquette, house tartare (nf)

Fresh Australian oysters, natural and 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 requirements

30 guests

All guests should be catered for

1 piece serves per person

Desserts are additional to minimum requirements

Room hire - \$700

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 8 for mini dish menu.

Deluxe Canape Menu



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, creamed horseradish & native finger lime (gf, df, nf)

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

Raw salmon nigiri (gf, nf)

Kingfish nigiri, spiced mayo (gf, nf)

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

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

Seared tuna, miso mayo & black sesame (gf, nf)

Seared scallop sambal 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 (nf)

Lamb rogan Josh samosa, tomato kasoundi (nf)

Duck rice paper roll, dipping sauces (gf, nf)

Singapore satay chicken skewers

Chinese pork belly & pickled cucumber skewer (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 - \$700

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 8 for mini dish menu.

Substantial

Gourmet Slab Pizza

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

\$35 Roma cherry tomato, buffalo mozzarella & fresh basil (v, nf)

\$35 Hot peppers & onion (v, nf)

\$35 Pineapple, ham & jalapeno (nf)

\$40 Fungi, artichoke & gorgonzola (v, nf)

\$40 Spanish sausage, olives & anchovies (nf)

\$40 Peri Peri chicken (nf)

\$45 Garlic prawns & chorizo (nf)

\$45 Prosciutto, goats' cheese & rocket (nf)

Mini dish - \$12 per dish (serves one)

Ravioli, sweet potato, eggplant & chickpea filled, puttanesca sauce, mini pumpkin arancini (vg, gf, nf)

Teriyaki tempeh stir-fry, organic ramen 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)

Mini dessert - \$7 per person

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)

Please note: desserts additional to minimum quantity



Buffet

Salad - all included

Four of the chef's seasonal selection

Roast - choose one

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)

Hot selection - choose one

Vegetarian 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 (gf, df, nf)

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)

Accompaniments - all included

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

Buffet

\$93 per guest

\$49 for children aged 5-12 years old

Based on minimum 30 guests

Room hire - \$700 (3-6 hour event)

Additional roast - \$9.50 per guest

Additional hot selection - \$8.50 per guest

Additional dessert - \$6 per guest, per dessert

Dessert - choose 3 sweet options

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)

Included:

Seasonal fruit platter

Australian cheese board, including dried fruits, quince pate & crackers

Kids Menu

Standard - \$19 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 - \$25 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

For dietary requirements, please enquire with our team.



Something more...



Dessert Grazing Barrel - \$360, 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 - \$330, 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 Package

Standard selection

Sparkling

The Riddle Brut Reserve NV, SA

White

Pepperily Sauvignon Blanc Semillion, WA

Red

Rose & Thorns Shiraz, WA

Beer

Hahn Permium Light, NSW

Gage Roads Alby Draught, WA

Non alcoholic

Assorted soft drinks

Orange juice

Coffee & selection of teas

Heineken Beer* 0%

Heaps Normal XPA 0%

Funky Monkey Prosecco* 0%

Soft drink package

\$15 per guest

Includes lemon lime bitters

Premium selection

Sparkling

Chardonnay Pinot Noir NV, SA

The Riddle Brut Reserve NV, SA

White

Artifacts Chardonnay, WA

Pepperily Sauvignon Blanc Semillion, 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

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 \$36 per guest

Three hours \$43 per guest

Four hours \$50 per guest

Five hours \$55 per guest

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

Premium

Two hours \$50 per guest

Three hours \$55 per guest

Four hours \$60 per guest

Five hours \$66 per guest

Six hours \$71.50 per guest
(sit down only)

Beverages on consumption

Sparkling & Champagne

The Riddle Brut Reserve NV, SA
Chardonnay Pinot Noir NV, SA
Veuve Clicquot Brut

Wine

Pepperily Sauvignon Blanc Semillion, WA
Four Jacks Late Harvest, WA
Artifacts Chardonnay, WA
Rose & Thorns Shiraz, WA
The Collection Cabernet Merlot, WA
Four Kings Shiraz, WA
Cabernet Sauvignon, WA
Firetower Tempranillo Rose, WA

Beer and Cider

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



Glass

\$11
\$13
-

Bottle

\$45
\$55
\$140

Glass

\$11
\$11
\$13
\$11
\$13
\$13
\$13
\$13

Bottle

\$45
\$55
\$55
\$55
\$55
\$55
\$55
\$55

Bottle

\$9
\$10
\$9
\$11
\$12
\$11
\$10
\$11
\$14

Spirits

Jack Daniels
Jim Beam
Grants
Absolut Vodka
Abrolhos Gin
Bacardi
Canadian Club
Johnny Walker Black Label
Grey Goose Vodka
Chivas Regal
Illegal Tender spiced Rum
Kraken
Hendricks

Assorted Beverages

Soft Drink
Bundaberg Soft Drink
Orange & Apple juice
Coffee
Selection of Teas
Still or Sparkling water

Heineken Beer* 0%
Heaps Normal XPA 0%
Funky Monkey Prosecco* 0%

Glass

\$11
\$11
\$11
\$11
\$12
\$11
\$12
\$13
\$14
\$13
\$13
\$13
\$15

Glass Bottle

\$4.50

\$5
\$4
\$4
\$3.50
\$4

\$8
\$10
\$10

Terms and 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 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 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.

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

Terms and 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 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