

Bells Wedding

Package



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

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.



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)

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30 guests

1 piece serves per person

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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



ON CONSUMPTION

Spirits

	Glass	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

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

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