

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 90 guests seated

Inclusions

A dedicated wedding coordinator to plan and assist set up on the day

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

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 v, gf, ve, nf, df

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

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

Main Options

Served with seasonal vegetables and dauphinoise potato

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

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

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

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

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

Port and rosemary braised lamb shank gf, df, nf

Crisp pork belly, macerated apple and star anise jus gf, df, nf

Confit duck Maryland, spiced plum jus gf, df, 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)

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

Mini pavlova, passionfruit curd and pistachio gf

Belgium chocolate fondant, double cream nf

Rhubarb and apple crumble tart

Whipped white chocolate pots, raspberry and coconut oat crunch

Sago pudding, coconut and kaffir lime ve

Vegan carrot cake, roasted cashews nf, ve

Vegan chocolate and berry compote mud cake nf, ve

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

Additional Options

Grazing Barrel

Seafood Barrel

WA tiger prawns, Tasmanian smoked salmon, Leeuwin Coast oysters natural, Shark Bay

Bugs, baby octopus, dipping sauces, lemon

Additional menu option

Cake cutting - served platter style

Cake plated - garnished with ice cream and served as dessert



Canape Menu



Vegetarian Options

Sundried tomato, olive and caramelised onion tart

Toasted Turkish bread, dips, crudites [gfo](#), [veo](#), [df](#), [nf](#)

Assorted mini quiches [nf](#)

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](#), [df](#), [nf](#)

Mini frittatas, smoked tomato relish [nf](#)

Seafood Options

Oyster - natural and lemon [gf](#), [df](#), [nf](#)

Assorted sushi, wasabi and soy sauce [vo](#), [gfo](#), [veo](#)

Prawn on a prawn cracker, mango, chilli and lime [gf](#), [df](#), [nf](#)

Panko prawn cutlet, sriracha and lime mayo [nf](#)

Meat Options

Beef pies and sausage rolls, dipping sauces [nf](#)

Chicken or beef satay, peanut sauce

BBQ bourbon chicken drumettes [gf](#), [df](#), [nf](#)

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

Minimum requirements

30 guests

All guests should be catered for

1 piece serves per person

Desserts are additional to minimum requirements

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

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

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

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

Chickpea, spinach and caramelised onion roll, smoked tomato chutney ve, nf

Seafood Options

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

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

Peking duck spring roll, chilli plum sauce df, nf

Beef wellington parcels, horseradish mayo

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

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

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

Minimum requirements

30 guests

All guests should be catered for

1 piece serves per person

Desserts are additional to minimum requirements

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)

Margarita, cherry tomatoes, fresh basil, bocconcini, balsamic glaze v, nf

Pumpkin, mushroom, onion, pine nuts, pesto base v, ve, df

Hawaiian, smoked bacon, pineapple nf

Garlic prawns and smoked chorizo nf

Smoked salmon, chilli, capers, goats cheese nf

BBQ chicken, mushroom, onion, aioli nf

Mini dish

Mushroom and kimchi mini burger, sweet potato fries v, ve

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

Fish and Chips, tartare, lemon gf, df, nf

Nasi Goreng, chicken or beef satay, prawn cracker df

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

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

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

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

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

Mini dessert

Strawberry and rosewater éclair nf

Chocolate and hazelnut churros

White chocolate and raspberry cheesecake tartlet nf

Glazed passionfruit tartlet nf

Chocolate fudge brownie, salted caramel popcorn nf

Sago pudding, coconut and kaffir lime ve

Cinnamon custard tartlet nf

Espresso mousse spoons gf, nf

Chocolate and caramel tartlet nf

Vanilla and rum Canelé nf

Wiess chocolate bonbons assorted flavours

Please note: desserts additional to minimum quantity



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

Ravioli, roasted eggplant, sweet potato and chickpea, arrabbiata sauce [v](#), [gf](#), [ve](#), [df](#), [nf](#)

Thai red pumpkin, snow pea and cashew curry [v](#), [gf](#), [df](#), [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](#)

Seafood laksa, coconut and lime [gf](#), [df](#), [nf](#)

Accompaniments - all included

Dinner rolls, butter [v](#), [gfo](#)

Scented jasmine rice, peas, fried shallots [v](#), [gf](#), [ve](#), [df](#), [nf](#)

Cajun roast chat potatoes [v](#), [gf](#), [ve](#), [df](#), [nf](#)

Tortellini, spinach, four chesses, pine nuts, tomato, garlic, basil sauce [v](#)

Sesame broccolini, lemon and olive oil dressing, [v](#), [gf](#), [ve](#), [df](#), [nf](#)

Selection of condiments, sauces and chutneys

Dessert - choose 3 sweet options

Roasted banana banoffee tart [nf](#)

Vegan carrot cake [ve](#)

Chocolate whiskey profiteroles [nf](#)

White chocolate and strawberry pavlova [gf](#), [nf](#)

Baked New York cheesecake [nf](#)

Sago pudding, coconut & kaffir lime [ve](#)

Included:

Seasonal fruit platter

Australian cheese board, dried fruits, quince & crackers

[v](#) - vegetarian | [ve](#) - vegan | [gf](#) - gluten free | [nf](#) - nut free |
[df](#) - dairy free | [o](#) - option

Kids Menu

Standard

Choose one meal

Spaghetti Napolitana

Mini pizza and chips

Fish and chips

Chicken nuggets and chips

Dessert

Vanilla ice cream, topping, sprinkles

Deluxe

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

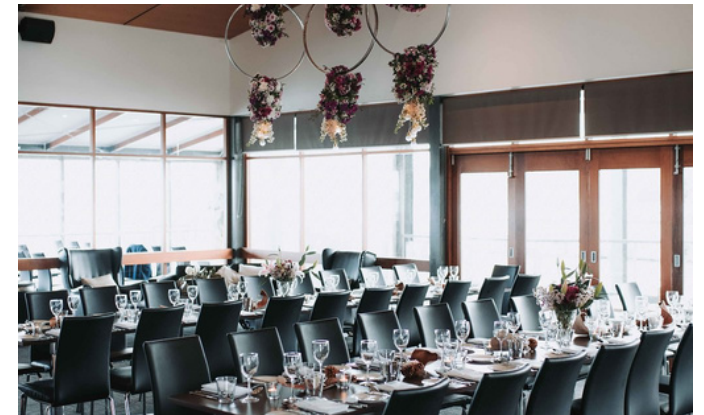
Choose one dessert

Vanilla ice cream, topping, sprinkles

Rocky road

Fruit salad and ice cream

For dietary requirements, please enquire with our Team.



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 - enquire for pricing

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 - enquire for pricing

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

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

Orange juice

Coffee & selection of teas

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

Corona

Little Creatures Rogers, WA

Toohey's 5 Seeds Cider

Non alcoholic

Assorted soft drinks

Orange juice

Coffee & selection of teas

Beverages on consumption

Sparkling & Champagne

Hardy's The Riddle Brut Reserve, NV
Dunes & Greene Pinot Noir Chardonnay NV
Veuve Clicquot NV Brut

Wine

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

Spirits

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

Beer and Cider

Gage Roads Alby Draught, WA
Hahn Premium Light
Little Creatures Rogers, WA
Heineken
Corona
Little Creatures Pale Ale, WA
Toohey's 5 Seeds Cider
Gage Roads Single Fin Summer Ale, WA
Matso's Ginger Beer, WA

Assorted Beverages

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

Terms and Conditions

Minimum Spends and Room Hire

There is a minimum spend requirement and a room hire charge 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 2 weeks prior to the function. Final numbers and function details are then required 1 week prior. 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 7 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.

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 on the rates as quoted for all public holidays.

Final Payment

We require full payment 7 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 American Express.

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

Full name

Signature

Date