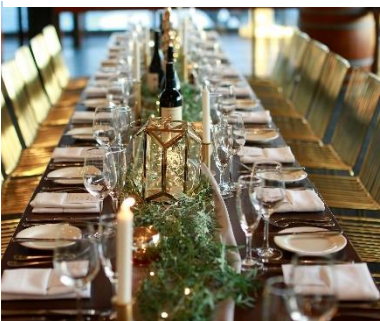


bells

FUNCTIONS



Functions Kit

(08) 9221 2344

admin@bellsfunctions.com.au

Upper Level Pier 3, Barrack Street Jetty, Perth WA 6000

www.bellsfunctions.com.au



About Us



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 function.

With floor to ceiling glass windows and uninterrupted views, Bells Functions offers exclusive hire for banquet lunches and dinners, cocktail functions, wedding receptions and corporate meetings and conferences.

We provide all local WA wine and premium menus which we can customise to suit your requirements.

Our friendly function's team will work with you from your initial enquiry through to the final planning stages to ensure your function runs effortlessly on the day!



CAPACITY

Cocktail	170
Cabaret	40
Theatre	80
U Shape	34
Boardroom	40
Classroom	40
Banquet	80 (+bridal table)
Banquet (including enclosed balcony seating)	90 (+bridal table)

Standard setup is not inclusive of round tables. To hire, a surcharge applies (reduced capacity)

CANAPES

Minimum 30 guests required. Must cater for all guests. 1 piece served per person.
Desserts are additional to the minimum required quantity. \$500 room hire applies

Canapes

Cold

Goats Cheese, Cherry Tomato & Basil Tart V	\$3
Baby Frittatas with Tomato Relish GF, V	\$3
Baby Bocconcini, Basil & Tomato Skewer, Balsamic Reduction V	\$2.5
Roast Beef, Fruit Chutney, Horseradish Mayo on Crustini DF	\$3
Rockmelon & Parma Ham on Skewer GF, DF	\$3
Smoked Salmon Crème Fraiche on Cucumber GF	\$3.5
Cacciatore, Cheddar & Apricot Skewer GF	\$3
Brie & Semi Dried Tomato on Crusty Baguette V	\$2.5
Poached Prawn, Avocado Salsa on Rice Cracker	\$3.5
Warm Turkish Bread, Crackers, Crudites with Dips V	\$2.5
Assorted Nori Rolls with Wasabi and Soy Sauce	\$3

Hot

Beef Wellington Parcels	\$4
Prawn and Chorizo Skewer GF	\$4
Mini Curry Puffs V	\$2.5
Chicken Satay Skewers with Peanut Sauce	\$3.5
Vegetarian Arancini with Arrabiata & Parmesan V	\$3
Lamb Kofta with Mint Yoghurt	\$3.5
Beef Pies & Sausage Rolls	\$3
Peking Duck Spring Rolls	\$4
Steamed BBQ Pork Buns with Sriracha	\$3.5
Steamed Chicken Dumplings with Sweet Chilli	\$3

Gourmet Pizza

Serves 8-10 / GF option available – \$5 per pizza surcharge applies

Chorizo, Kalamata Olive & Rocket	\$50
Pumpkin, Feta, Pine Nuts & Basil V	\$45
Traditional Hawaiian, BBQ Sauce	\$50
Garlic Prawns, Capers & Salsa Verde	\$55
Mushroom, Baby Tomato, Feta & Pesto V	\$45

Mini Dish

Fish Goujons, Salt and Pepper Squid, Tartare, Lemon	\$10
Butter Chicken, Cumin Rice, Pappadum GF	\$10
Nasi Goreng, Satay Chicken Skewers, Prawn Crackers	\$10
Meatball Arrabiata, Fusilli, Pecorino	\$10
Chilli Dog, Cheese, Caramelised Onion	\$10
Pulled Lamb Sliders, Slaw, Chips & Gravy	\$10
Aussie Beef Burger, Wedges, Sour Cream	\$10
Chicken Taco, Sour Cream, Iceberg	\$10

Mini Dessert

Fruit & Custard Tarts	\$4
Chocolate Ganache Tarts	\$4
Lemon Meringue Pie	\$4
Coconut Panna Cotta with Mango Gel GF, VG	\$4
Caramel Slice	\$4
Assorted Doughnuts	\$4
Cheese Grazing Barrel (caters 50)	\$200 per board

Minimum Requirements

2-hour function (7 canapes)
3-hour function (9 canapes)
4-hour function (10 canapes & 1x mini dish)
5-hour function (12 canapes & 1x mini dish)

Buffet

BUFFET

\$76pp

Minimum 30 guests required. 3-6 hour function. \$500 room hire applies

Salad

4x Chef's Seasonal Selection

Roast

Choose One

Beef Rump with Peppercorn Jus GF
Pork Leg with Sage Sauce GF
Lamb Shoulder with Rosemary Gravy GF
Chicken Saltimbocca with Gremolata GF

Hot Selection

Choose One

Beef Stroganoff GF
Grilled Market Fish with Garlic Cream & Pesto GF
Butter Chicken GF
Lamb Rogan Josh GF
Thai Green Chicken Curry GF
Lamb and Rosemary Casserole GF
Chicken Cacciatore GF
Sweet Soy & Garlic Chicken Stir-fry with Asian Vegetables
Beef Korma Curry GF

All Dishes Served With

Cumin Spiced Rice V
Roasted Gourmet Potatoes V, GF
Baked Vegetables with Béchamel V, GF
4 Cheese & Spinach Tortellini with Arrabiata Sauce V
Crusty Bread Rolls with Butter V
Selection of Condiments & Sauces

Dessert

Mini Profiteroles V
Passionfruit Cheesecake V
Carrot Cake V
Seasonal Fruit Platter V
Australian Cheeseboard with Crackers, Dried Fruits & Nuts V

Additional Options

Canapes on Arrival

Maximum 30-Minute Service / Minimum 3 Items Required / Refer to Canape Menu

Antipasto (Pre-Set) \$8pp

Chilled Continental Meats, Feta, Roasted Vegetables, Marinated Olives, Chargrilled Turkish Bread with Hummus

Seafood (Pre-Set) \$15pp

Poached King Prawns with Cocktail Sauce, Green Lip Mussels with Spicy Salsa, Natural Half Shell Oysters with Lemon GF

Additional Salad \$2pp / per salad

Watermelon, Spanish Onion & Mint V, GF, DF | Tuna Nicoise GF, DF | Bocconcini, Roma Tomato & Basil GF, V | Pear, Walnut & Goat's Cheese GF, V | Vermicelli Noodle, Bean Shoot, Coriander, Thai Dressing GF, DF | Traditional Caesar

Additional Roast \$7.50pp

Additional Hot Selection \$6pp

Additional Dessert \$4pp / per dessert

Traditional Pavlova GF | Coconut Panna Cotta with Mango Gel GF, VG | Chocolate Mudcake | Caramel Slice | Rocky Road Slice | Chocolate Ganache Tart with Berries | Jaffa Cake GF

SET-MENU

Minimum 30 guests required. 3-6 hour function. \$500 room hire applies

Two Course	\$65 pp
Three Course	\$79 pp
Three Course (choice of 2 mains – alternate drop)	\$84 pp

Entrée

Served with Fresh Bread Rolls

Pumpkin & Nutmeg Soup **V**
 Cream of Mushroom Soup **V**
 Chilled Chicken Tikka, Mint Chutney **GF**
 Veal Scallopini, Pumpkin & Pine Nut Risotto, Basil Oil
 Honey Glazed Pumpkin, Feta, Roast Chicken, Pesto & Balsamic **GF**
 Smoked Salmon with Rocket, Parmesan, Baby Capers, Dill Mayonnaise **GF**
 Arancini, Warm Salsa, Parmesan **V**
 Garlic Prawns, Asian Slaw, Peanuts, Honey & Sesame Dressing **GF**
 Prosciutto & Cottage Cheese Tortellini, Portobello Mushroom, Warm Arrabiata
 Slow Cooked Lamb Ragout, Potato Gnocchi, Pecorino
 Poached Chicken, Saffron & Mushroom Risotto **GF**
 Steamed Barramundi, Soy & Ginger Broth, Garlic Bok Choy
 Snapper Fillet, Lemon Butter Sauce, Caper Salsa **GF**

Main

Served with a Selection of Seasonal Vegetables & Dauphinoise Potato

Chicken Breast Wrapped in Prosciutto with Gremolata **GF**
 Beef Fillet, Onion Jam, Green Peppercorn Sauce **GF**
 Grilled Barramundi with Chardonnay Beurre Blanc **GF**
 Moroccan Spiced Lamb Cutlets with Tahini & Coriander Yoghurt **GF**
 Grilled Salmon, Roma Tomato, Dill & Lime Salsa **GF**
 Chermoula Pork Cutlet, Apple Jam **GF**
 Tandoori Chicken Breast, Mint Chutney

Dessert

Passionfruit Cheesecake, Strawberry Coulis
 Mini Pavlova, Red Wine & Rosemary Syrup **GF**
 Chocolate Tart, Rum Sauce, Vanilla Ice Cream, Strawberry
 Lemon Meringue Pie, Raspberry Compote
 Coconut & Lemongrass Panna Cotta, Lychee, Mango Coulis **GF, VG**
 Sticky Date Pudding, Caramel Sauce, Vanilla Ice Cream
 Mini Profiteroles, Passionfruit Pulp, Raspberries
 Chocolate Fondant, Double Cream, Strawberries
 Pecan Pie, Warm Chocolate & Bourbon Sauce, Double Cream

Additional Options

Canapes on Arrival

Maximum 30-Minute Service / Minimum 3 Items Required / Refer to Canape Menu

Antipasto (Pre-Set) - \$8pp

Chilled Continental Meats, Feta, Roasted Vegetables, Marinated Olives, Chargrilled Turkish Bread with Hummus

Seafood (Pre-Set) - \$15pp

Poached King Prawns with Cocktail Sauce, Green Lip Mussels with Spicy Salsa, Natural Half Shell Oysters with Lemon **GF**

Alternating Menu - \$5pp / per dish

Cake Cutting (Served Platter Style) - Complimentary

Wedding Cake Plated, Garnished with Ice Cream & Served as Dessert - \$5pp

Cheese Grazing Barrel (Caters 50) - \$200 per board

Breakfast

BREAKFAST

2-3 hour function. \$500 room hire applies

Continental Buffet

\$20pp

Minimum 20 guests

Seasonal Fruit Platter **V, GF**
Freshly Baked Muffins **V**
Leg Ham, Swiss Cheese & Tomato Croissant
Bacon & Egg Tortilla with Tomato Relish
Bircher Muesli with Strawberries & Raisins

Hot Buffet

\$30pp

Minimum 20 guests

Assorted Pastries & Muffins
Seasonal Fruit Platter **V, GF**
Crispy Bacon with Maple Syrup
Scrambled Eggs with Chives **V, GF**
Breakfast Sausages
Grilled Tomato with Pesto **V, GF**
Homemade Baked Beans **V, GF**

Hot Plated

Choice of one plated dish (minimum 20 guests)

\$30pp

Choice of two plated dishes – alternate drop (minimum 30 guests)

\$35pp

Pre-Set

Assorted Pastries & Muffins
Seasonal Fruit Platter **V, GF**

Plated Service

Eggs Benedict

Sourdough Bread, Leg Ham, Spinach, Poached Eggs, Hollandaise

Wild Mushroom Bruschetta

Toasted Panini, Sautéed Mushroom, Poached Egg, Pesto **V**

Open Salmon Sandwich

English Muffin, Smoked Salmon, Avocado, Capers, Poached Egg, Tomato & Dill Salsa

Garlic Field Mushrooms

Wilted Spinach, Poached Eggs, Chorizo, Hash Brown, Hollandaise

Eggs & Bacon

Scrambled Eggs, Rye Bread, Crispy Bacon, Baby Tomatoes, Hash Brown

Beverages

Iced Water
Orange Juice
Freshly Brewed Coffee & an Assortment of Teas

Additional Options

Glass of Sparkling on Arrival - \$7pp

Beverage Packages

BEVERAGE PACKAGES

Standard

2 hrs \$30pp | 3 hrs \$35pp | 4 hrs \$40pp | 5 hrs \$45pp
6 hrs \$50pp (sit down only)

Hardy's The Riddle Brut Reserve NV
Windfall Estate Frog Song Sauvignon Blanc, WA
Byron & Harold Rose & Thorns Shiraz, WA
Hahn Premium Light
Gage Roads Alby Draught, WA
Assorted Soft Drinks
Orange Juice
Coffee & a Selection of Teas

Premium

2 hrs \$40pp | 3 hrs \$45pp | 4 hrs \$50pp | 5 hrs \$55pp
6 hrs \$60pp (sit down only)

Dunes & Greene Pinot Noir Chardonnay NV, SA
Hardy's The Riddle Brut Reserve NV
Driftwood The Collection Chardonnay, WA
Windfall Estate Frog Song Sauvignon Blanc, WA
PEOS Estate Four Jacks Late Harvest Verdelho, WA
Plantagenet Normand Pinot Noir, WA
Thompson Estate Cabernet Sauvignon, WA
Byron & Harold Rose & Thorns Shiraz, WA
Nannup Estate Firetower Tempranillo Rose, WA
Gage Roads Alby Draught, WA
Corona
Little Creatures Rogers, WA
Toohey's 5 Seeds Cider, WA
Assorted Soft Drinks
Orange Juice
Coffee & a Selection of Teas

Soft Drink Package (including LLB) - \$15pp



Beverage List

BEVERAGE LIST

SPARKLING & CHAMPAGNE

GLASS

BOTTLE

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

\$10
\$12

\$35
\$45
\$120

WINE

GLASS

BOTTLE

Windfall Estate Frog Song Sauvignon Blanc, WA
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
Plantagenet Normand Pinot Noir, WA
Thompson Estate Cabernet Sauvignon, WA
Nannup Estate Firetower Tempranillo Rose, WA

\$10
\$10
\$12
\$10
\$12
\$12
\$12
\$12

\$35
\$35
\$45
\$35
\$45
\$45
\$45
\$45

BEER & CIDER

BOTTLE

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

\$9
\$8
\$10
\$10
\$10
\$10
\$12
\$12
\$10

ASSORTED BEVERAGES

GLASS

CARAFE

Soft Drinks
Orange Juice
Lemon, Lime & Bitters
Coffee
Selection of Teas

\$4
\$3.50
\$4
\$3
\$3

\$8
\$7.50

WATER

BOTTLE

Mount Franklin Still or Sparkling 330mL

\$4

SPIRITS

GLASS

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

\$10
\$10
\$10
\$10
\$10
\$12
\$12

TERMS & 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 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 T&Cs 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.

DIETARY REQUIREMENTS

We endeavour to accommodate the following special 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 on the day. We ask 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.

MENU AND FUNCTION DETAILS

We require your 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 & 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 instead provide your own suppliers. We do not however permit the usage of tape, confetti, rice, poppers and table sprinkles.

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 fully licenced, 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 & CONDITIONS

SECURITY

Bells Functions reserves the right to enforce certified Security if deemed necessary. The client is to bare 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 delegate 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 _____