

Bells Functions Packages



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

\$1100

Capacity

Cocktail - 170 guests

Seated - 60 guests

Cabaret - 30 guests

Theatre - 80 guests

U Shape - 40 guests

Boardroom - 40 guests

Classroom - 30 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 through an external supplier

Please see our preferred supplier list for any additional requirements.





DAY DELEGATE

The ultimate Day Delegate Package

Our ready-made Bells Business package has been designed to simplify planning and create a stunning, effortless event.

Morning and Afternoon Tea - select one per break

Sweet

Dark chocolate walnut wellness bar (gf, vg)
Berry ripe protein balls (vg, gf)
Apple danish (vg, gf, nf)
Honey & berry granola yoghurt cups (v, nf, vgo)
Artisanal scones, strawberries, cream & jam (v, nf)
Banana bread, honey & cream (v, gf, nf)
Honey & macadamia cheesecakes (v)
Salted caramel & burnt butter muffins (nf)
Chocolate croissant (v, nf)

Savoury

Ratatouille & hummus tartlet (vg, nf)
Mediterranean pizza 3" (v, gf)
Vegetarian mini quiche, sour cream & chives (v, nf)
Teriyaki chicken sushi (vo)
Peking duck rice paper roll (vo)
Smoked salmon mini bagel, cream cheese gremolata (nf, gf)
Bacon & egg artisanal muffins (nf)
Leg ham & swiss cheese croissant (nf)
Beef burgundy mini pie (nf)
Chicken & leek mini pies (nf)

Pricing

Full day
\$95 per guest

Half day
\$74 per guest

Minimum Guests

15 guests

All pricing based on
minimum spend of 15 guests

Inclusions

Venue hire
Morning Tea
Lunch
Afternoon Tea
Continuous tea and freshly brewed
coffee
Iced water and mints
Notepads and pens
AV screen projector
whiteboard
lectern and microphone
Complimentary WiFi

DAY DELEGATES

Lunch - select one menu option

Menu option 1

Gourmet pies & sausage rolls (nf)
Assortment of sandwiches, wraps or sliders (vgo, gfo)
Coleslaw (v, gf, nf)

Menu option 2

Warmed bread rolls & butter
Garden salad (vg, gf, nf)
Mac & cheese croquette (v, nf)
Panko chicken parmigiana (nf)

Menu option 3

Garden salad (vg, gf, nf)
Salt & Szechuan squid (nf, df)
Beer battered barramundi, chips, house made tartare (nf)

Menu option 4

Assorted sushi & rice paper roll (vgo)
Chicken Singapore noodles (gfo, df, nf)
Pork belly, ginger & cucumber salad (df, nf, gf)

Menu option 5

Tandoori chicken (gf, nf)
Basmati pilaf (vg, gf)
Kachumber salad (vg, gf, nf)
Garlic naan & riata (nf)

Menu option 6 - choose your roast

Chicken, lemon myrtle & wild thyme (gf, nf, df)
Pork shoulder, Cuban mojo marinated (gf, df, nf)
Slow roasted tandoori lamb shoulder (gf, nf)
Smoked BBQ beef topside (gf, df, nf)

Menu 6 Inclusions

Roast chat potatoes
Sweet baby carrots & broccolini (vg, gf, nf)
Garden salad (vg, gf, nf)

All menu inclusions

Seasonal fruit platter

Half day event?

Your choice of morning
or afternoon tea

Additional items can be added
starting at \$5 per guest

Continuous

Freshly brewed tea & coffee
Iced water
Orange juice
Assorted soft drinks

THE MENUS



CANAPÉ

Standard - \$6 per person, per item

Vegetable spring roll, sweet chilli sauce (vg, nf)

Aloo bonda, minted yoghurt (vgo, nf, v)

Vegetable samosa, tomato kasoundi (vg, nf)

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

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

Ratatouille & hummus tartlet (vg, nf)

Avocado rice paper roll, nuoc jam (vg, gf, nf)

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

Smoked cod croquette, house tartare (nf)

Fresh Australian oysters, natural & lemon (gf, df, nf)

Assorted sushi, wasabi and soy sauce (vo, vgo, gf)

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 (nf, df)

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 - \$7 per person, per item

Vegetable pakora, minted yoghurt (vgo, nf)

Barramundi spring roll, jalapeno & gherkin tartare (nf, df)

Prawn on lemongrass, nam jim sauce (gf, nf, df)

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

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

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, gf)

Seared tuna, miso mayo, roasted sesame vinaigrette (gf, nf, df)

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, df, vgo)

Singapore satay chicken skewers

Chinese pork belly & pickled cucumber skewer (gf, df, nf)

Dessert - \$8 per person, per item

Baileys cheesecake (nf)

Salted caramel slice (gf, vg)

Passionfruit & lime cheesecake (gf, vg)

Chou chou & assorted profiteroles

Chocolate fondant (v, nf)

White chocolate raspberry mud cake (gf, vg)

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 not included



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 & gorgonzola (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 - \$14 per person, per dish

Sweet potato eggplant & chickpea ravioli, pomodoro olive sauce, mini pumpkin arancini (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 (nf, df)

Greek lamb slider, rosemary fries (nf)

Pork belly bao bun, mini chicken dumplings (nf, df)

Grazing Barrel - \$380

Allow your guests to feed their appetite and their eyes with our spectacularly designed tablescape featuring artfully arranged meats, cheese, crudites, antipasto's and dips.

Seafood Barrel - \$439

WA Tiger prawns, Tasmanian smoked salmon, fresh Coffin Bay oysters natural, Shark Bay bugs, Freo octopus, dipping sauces, lemon

Dessert Barrel - \$413

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 (gf, df)

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 yoghurt, garlic naan (nf)

Cone Bay barramundi wings, chili lime dressing (gf, df, nf)

Thai roast pumpkin wedges, pepitas, chilli pesto sesame dressing (gf, ve, nf)

Main Selection

Accompanied with seasonal vegetables & dauphinoise potato

Sweet potato, eggplant & chickpea ravioli, Pomodoro olive sauce (vg, nf)

Cone Bay barramundi, smashed potato, chorizo, edamame, salsa verde, pickled fennel (gf, nf)

Twice cooked pork belly, shitake mushrooms, bok choy, pickled chilli eggplant, XO sauce (gf, df, nf)

Lamb shank slow braised, shallots, baby carrots, grilled asparagus, creamy mash potato (gf, df, nf)

Angus fillet, baby carrots, swiss brown mushrooms, parmesan potato pave, roasted bone marrow, rosemary thyme jus (gf, df, nf)

Ocean & earth. angus eye fillet, grilled asparagus, potato gratin, sautéed WA 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, shallots, tempura onion rings (gf, nf)

Dessert Selection

Salted caramel mousse (v, gf, nf,)

Tiramisu (v, nf)

Apple tart, double cream (gf, nf, vgo)

Classic cheesecake (nf, v)

Chocolate fondant, double cream (v, vgo)

Mayan coffee chocolate crepes (v, nf, vgo)

Pricing

Two Course

\$96 per guest

Three course

\$109 per guest

Three course alternate drop

\$119 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)
Garlic roast potatoes, sesame baby carrots & lemon garlic 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)
Baileys cheesecake (v, nf)
Portuguese tart (v, nf)
Chocolate fondant, double cream (v, nf)
Assorted petite fours
Mixed mousse chocolate cake (v, nf)
Honey macadamia cheesecake (v, nf)

Pricing

\$109 per guest

\$55 for children
aged 5-12 years

Buffet Requirements

Additional roast
\$10 per guest

Additional hot selection
\$9 per guest

Additional dessert
\$6.50 per guest, per dessert



KIDS MENU

Standard \$22.00 per child, choose one

Spaghetti Napolitana (gf, vgo)

Mini pizza and chips (gf, vgo)

Fish and chips (gf, vgo)

Chicken nuggets and chips (gf, vgo)

Dessert

Vanilla ice cream, topping, sprinkles

Deluxe - \$28 per child, choose one

Spaghetti and meatballs, shaved parmesan

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

BREAKFAST

Continental buffet

Honey and berry granola
Danish and mini muffins assorted (v, gfo, nf)
Smoked salmon and cream cheese mini bagel (nf)
Charcuterie platter
Seasonal fruit platter
Preserves, chutneys, sauces, condiments

Buffet

Danish and mini muffins assorted (v, gfo, nf)
Crisp maple bacon (gf, df, nf)
Creamy scrambled egg and chives (gf, df, nf)
Grilled roma tomatoes, pesto panko crumb (gfo)
Pork and fennel sausage (gf, df, nf)
Sautéed mushroom and spinach (gf, nf)
Bloody Mary baked beans (gf, df, nf)

Minimum Guests & Costing

Continental buffet

\$29 per guest
20 guests

Buffet

\$45 per guest
20 guests

Beverages

Iced water
Orange juice
Freshly brewed coffee and
assortment of teas

Glass of sparkling on arrival

\$8 per guest

— BEVERAGE PACKAGES

Standard

Two hours	\$42 per guest
Three hours	\$50 per guest
Four hours	\$58 per guest
Five hours	\$63 per guest
Six hours (sit down only)	\$70 per guest

Sparkling

Hardy's Sparkling Brut

White

Altus/Rise Sauvignon Blanc Semillon, WA

Red

Peos Estate, Shiraz, WA

Beer

Hahn Premium Light, NSW
Great Northern, QLD

Non alcoholic

Orange juice & assorted soft drinks
Coffee & selection of teas
Heineken Beer* 0%
Heaps Normal XPA 0%

Premium

Premium Two hours	\$58 per guest
Three hours	\$64 per guest
Four hours	\$70 per guest
Five hours	\$76 per guest
Six hours (sit down only)	\$83 per guest

Sparkling

Hardy's Sparkling Brut
Dunes & Greene, Chardonnay Pinot Noir

White

Cape Landing Chardonnay, WA
Altus/Rise Sauvignon Blanc Semillon, WA
Peos Estate Late Harvest Verdelho, WA

Red

Peos Estate, Shiraz WA
Byron & Harold Shiraz, WA
Alkoomi Cabernet Merlot, WA
Thompson Estate, Cabernet Sauvignon, WA

Rosé

Altus/Rise, Wildlight Rosé WA

Beer and Cider

Great Northern
Gage Roads Side Track XP
James Squire Pale Ale
Hahn
Corona
5 Seeds Tooheys Crisp Apple

Soft Drinks Package

\$15 per guest
Selection of soft drinks,
Includes lemon lime bitters

ON CONSUMPTION

Sparkling & Champagne

	Glass	Bottle
Hardy's Sparkling Brut	\$11	\$45
Dunes & Greene, Chardonnay Pinot Noir	\$13	\$55
Veuve Clicquot Champagne		\$140

Wine

Altus/Rise Sauvignon Blanc Semillon, WA	\$11	\$45
Amberley Estate Moscato, WA	\$11	\$45
Peos Estate Late Harvest Verdelho, WA	\$11	\$45
Cape Landing Chardonnay, WA	\$13	\$55
Alkoomi Cabernet Merlot, WA	\$13	\$55
Byron & Harold Shiraz, WA	\$13	\$55
Peos Estate, Shiraz WA	\$11	\$55
Thompson Estate, Cabernet Sauvignon, WA	\$13	\$55
Altus/Rise, Wildlight Rosé, WA	\$13	\$55

Beer & Cider

	Bottle
Great Northern	\$9
Hahn Premium Light Beer	\$9
Corona	\$12
5 Seeds Tooheys Crisp Apple	\$10
Matso's Ginger Beer	\$14
Gage Roads Side Track	\$10
Gage Roads Single Fin	\$11
Heineken	\$11
James Squire Pale Ale	\$11

Spirits

	Glass
Absolut Vodka	\$11
Abrolhos Gin	\$12
Bacardi Carta Blanca	\$12
Bulldog Gin	\$11
Captain Morgan	\$11
Canadian Club	\$13
Chivas Regal 12 YO	\$12
Grants Scotch Whisky	\$11
Grey Goose	\$14
Hendricks	\$15
Illegal Tender Spiced Rum	\$13
Jack Daniels	\$11
Johnnie Walker Black Label	\$13
Jim Beam white Bourbon	\$11
Kraken Spiced Rum	\$13
Sailor Jerry's	\$12
Wild Turkey American honey	\$13

Assorted Beverages

	Glass
Soft Drink	\$4
Bundaberg Soft Drink	\$5
Orange & Apple juice	\$4
Coffee	\$4
Selection of Teas	\$4
Still or Sparkling water	\$4

Non Alcoholic

Heineken Beer* 0%	\$8
Heaps Normal XPA 0%	\$10

GETTING HERE



TERMS & CONDITIONS

Minimum Requirements and Room Hire

There is a minimum spend requirement based on guest numbers and a room hire charge of \$1100 for all functions with the exception of Bells Business packages. Minimum spends are based on food and beverage only. There is a minimum food requirement based on length of event, style and guest numbers.

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

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, dietary requirements, 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 Bells Business package 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.

Change of Date Clause

A change of date is permitted once, provided it occurs more than 6 weeks (42 days) before the event date. Any subsequent date changes, or any change requested within 6 weeks (42 days) - 3 weeks (21 days) of the event, will incur a change fee of \$800.00. No changes are permitted 21 days or less before the event.

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 _____