# Bells Wedding Packages

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# 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.

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# THE MENUS

# CANAPÉ

**Standard - $6 per person, per item**
Vegetable spring roll, sweet chilli sauce (ve, nf)

Aloo bonda, minted yoghurt (v, nf, veo)
Vegetable samosa, tomato kasoundi (ve, nf)
Moroccan fried cauliflower, lime & mango chutney (ve, gf, nf)
Vegetable gow dumplings, wasabi & yuzu dressing (ve, gf, nf)
Ratatouille & hummus tartlet (ve, nf)
Avocado rice paper roll, nuoc jam (ve, gf, nf)
Beetroot & feta arancini, herbed aioli (v, nf, gfo)

Smoked cod croquette, house tartare (nf)
Fresh Australian oysters, natural & lemon (gf, nf, df)
Assorted sushi, wasabi and soy sauce (gf, vo, veo)
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)

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

A 15% surcharge applies to bookings on public holidays.

**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

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# DELUXE CANAPÉ

**Deluxe - $7 per person, per item**
Vegetable pakora, minted yoghurt (nf, veo)

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, nf, df)
Blue swimmer crab cake, balsamic & beetroot relish (gf, nf, df)
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 (gf, nf, df)
Seared tuna, miso mayo, roasted sesame vinaigrette (gf, nf, df)
Sambal scallop spoon (gf, nf, df)
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, veo)
Singapore satay chicken skewers
Chinese pork belly & pickled cucumber skewer (gf, nf, df)

**Dessert - $8 per person, per item**
Baileys cheesecake (nf)
Salted caramel slice (ve, gf)
Passionfruit & lime cheesecake (ve, gf)
Chou chou & assorted profiteroles
Chocolate fondant (v, nf)
White chocolate raspberry mud cake (ve, gf)

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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 & 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 (ve, gf, nf)
Teriyaki tempeh stir fry, rice noodles, soybean krupuk (ve, gf, nf)
Jackfruit, chickpea & sweet potato curry, basmati rice & papadum (ve, gf, nf)
Moroccan fried cauliflower, harissa chickpeas, garlic flatbread (ve, 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, veo)
Tandoori chicken, basmati rice & mini naan (gf, nf)
Beef rendang, basmati rice & papadum (gf, nf, df)
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)

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**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

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# 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, nf, df)
5 cheese arancini, salsa verde & parmesan shaved (v, nf)
Baked Rottnest 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, chilli lime dressing (gf, nf, df)
Thai roast pumpkin wedges, pepitas, chilli pesto sesame dressing (ve, gf, 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 (gf, nf)
Twice-cooked pork belly, shitake mushrooms, bok choy, pickled chilli eggplant, XO sauce (gf, nf, df)
Lamb shank slow braised, shallots, baby carrots, grilled asparagus, creamy mashed potato (gf, nf, df)
Angus fillet, baby carrots, Swiss brown mushrooms, parmesan potato pave, roasted bone marrow, rosemary thyme jus (gf, nf, df)
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 mashed potato, shallots, tempura onion rings (gf, nf)

## Dessert Selection

Salted caramel mousse (v, gf, nf)
Tiramisu (v, nf)
Apple tart, double cream (gf, nf, veo)
Classic cheesecake (v, nf)
Chocolate fondant, double cream (v, veo)
Mayan coffee chocolate crepes (v, nf, veo)

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

A 15% surcharge applies to bookings on public holidays.

## 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

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# BUFFET

**Salad Selection**
Chef's selection of three seasonal salads

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

**Hot selection - choose one**
Spiced tofu Singapore noodles (v, veo)
Barramundi, chorizo & black bean sofrito (gf, nf, df)
Seafood coconut Thai laksa (gf, nf, df)
Garlic chicken breast, tomato, olive & basil salsa (gf, nf, df)
Korean gochujang chicken stir fry (gf, nf, df)
Tikka chicken pieces, riata & mini-naan (gf, nf)
Indonesian beef rendang, riata & roti (gf, nf, df)
Xinjiang cumin lamb stir-fry (gf, nf, df)

***Accompanied with***
Dinner rolls, butter (v, gfo)
Basmati pilaf (ve, gf, nf)
Mediterranean tortellini, marinated feta, creamy pesto sauce (v, nf)
Garlic roast potatoes, sesame baby carrots & lemon garlic broccolini (ve, nf, df)
Selection of condiments, sauces & chutneys
Seasonal fruit platter
Australian cheese board, including dried fruits, quince pate & crackers

**Dessert - choose three**
Salted caramel slice (ve, gf)
Passionfruit & lime cheesecake (ve, gf)
Bailey's 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)

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**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

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# KIDS MENU

**Standard $22 per child, choose one**
Spaghetti Napolitana (gf, veo)
Mini pizza and chips (gf, veo)
Fish and chips (gf, veo)
Chicken nuggets and chips (gf, veo)

**Dessert**
Vanilla ice cream, topping, sprinkles

**Deluxe - $28 per child, choose one**
Spaghetti and meatballs, shaved parmesan

Chicken schnitzel
Comes with a choice of chips and salad or roast potatoes, vegetables, and gravy

Pork chipolatas
Comes with a choice of chips and salad or roast potatoes, vegetables, and gravy

Beef fillet
Comes with a 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

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

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# 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 Estate, Sparkling Brut, SA

### White
Altus/Rise, Sauvignon Blanc, WA

### Red
Byron & Harold, Shiraz, WA

### Beer
Hahn Premium Light 2.4%
Great Northern 4.2%

### Non-Alcoholic
Heineken 0%
Yeah Buoy XPA 0%
Orange juice & assorted soft drinks
Coffee & selection of teas

## 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 Estate, Sparkling Brut, SA
Dunes & Greene, Sparkling Chardonnay & Pinot Noir, SA

### White
Cape Landing Chardonnay, WA
Altus/Rise, Sauvignon Blanc, WA
Alkoomi, Late Harvest, WA

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

### Rosé
Altus/Rise, Rosé, WA

### Beer and Cider
Great Northern, Original Lager 4.2%
Hahn Premium Light, 2.4%
Corona, Lager 5.0%
Gage Roads Side Track, XPA 3.8%
James Squire Pale Ale, 4.2%
5 Seeds Tooheys Crisp Apple, 5.0%

### Non-Alcoholic
Lyres Sparkling Zero %
Heineken 0% Lager
Yeah Buoy Non-Alcoholic XPA

## Soft Drinks Package
$15 per guest
Selection of soft drinks, including lemon lime bitters.

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# ON CONSUMPTION

| White | Glass | Bottle |
|---|---|---|
| Altus/Rise, Sauvignon Blanc, WA | 11 | 55 |
| Alkoomi, Late Harvest, WA | 13 | 55 |
| Cape Landing Chardonnay, WA | 13 | 65 |
| **Rosé** | | |
| Altus/Rise, Rosé, WA | 11 | 55 |
| **Red** | | |
| Byron & Harold, Shiraz, WA | 11 | 55 |
| Thompson Estate, Cabernet Sauvignon, WA | 13 | 55 |
| Alkoomi, Cabernet Merlot, WA | 13 | 55 |
| Peos Estate, Shiraz, WA | 11 | 60 |
| **Sparkling & Champagne** | | |
| Hardy's Estate, Sparkling Brut, SA | 11 | 45 |
| Amberley Estate, Moscato, WA | 11 | 55 |
| Dunes & Greene, Sparkling Chardonnay & Pinot Noir, SA | 13 | 55 |
| Veuve Clicquot, Champagne Brut, France | | 180 |

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

| Non-Alcoholic | Glass | Bottle |
|---|---|---|
| Lyres Sparkling Zero % | 8 | 45 |
| Heineken 0% Lager | | 8 |
| Yeah Buoy Non-Alcoholic XPA | | 10 |

| Spirits | Glass |
|---|---|
| Absolut Vodka | 11 |
| Grey Goose | 14 |
| Bulldog Gin | 11 |
| Hendricks | 15 |
| Bacardi Carta Blanca | 11 |
| Captain Morgan Bells only | 13 |
| Kraken Spiced Rum | 13 |
| Sailor Jerry's | 13 |
| Grants Scotch Whisky | 11 |
| Jack Daniels | 11 |
| Jim Beam White Bourbon | 11 |
| Canadian Club | 12 |
| Chivas Regal 12 YO | 13 |
| Johnnie Walker Black Label | 13 |
| Wild Turkey American Honey | 13 |

| Assorted Beverages | Glass |
|---|---|
| Soft Drinks | 5 |
| Lemon Lime Bitters | 5.5 |
| Bundaberg Soft Drink | 6 |
| Juices | 4 |
| Mt Franklin Still or Sparkling water | 4 |
| Tea and Coffee | 4 |

A 15% surcharge applies to bookings on public holidays.

# GETTING HERE

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# 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.

**Food & Beverage / External Catering**
Bells Functions is a fully serviced venue. External catering, beverages, or food supplies are strictly not permitted, unless approved in writing by management.

**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.

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# TERMS & CONDITIONS

**Security**
Bells Functions is a serviced venue and engages approved, licensed security personnel. External or client-supplied security is not permitted. This ensures compliance with venue operations, safety standards, and RSA requirements.

**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.

**Wedding Ceremony Fee**
A wedding ceremony fee of $770 applies to cover the additional staffing, setup, coordination, and operational requirements involved in hosting a ceremony at the venue.

**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** _____