

# bells

FUNCTIONS



## Wedding Functions Kit

(08) 9221 2344

[admin@bellsfunctions.com.au](mailto:admin@bellsfunctions.com.au)

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

[www.bellsfunctions.com.au](http://www.bellsfunctions.com.au)



## Weddings at Bells Functions

With floor to ceiling glass windows and uninterrupted views of South Perth, the CBD and Kings Park, Bells Functions offers exclusive hire for wedding receptions.

Celebrate your special day in the unique and intimate surroundings of Bells Functions and take advantage of incredible photo opportunities and views that will mesmerise your guests.

From your initial enquiry our experienced and dedicated functions team will work with you to create the memorable day you always imagined. They will be on hand throughout the preparation of your wedding to offer advice, guidance and support leading up to your big day.

Combined with delicious food and exceptional service, we will ensure you have a memorable wedding day.

We generally fill our calendar a year in advance, so take the first step towards your perfect day by contacting us now to secure your date!







## CAPACITY

<b>Cocktail</b>	170
<b>Cabaret</b>	40
<b>Theatre</b>	80
<b>U Shape</b>	34
<b>Boardroom</b>	40
<b>Classroom</b>	40
<b>Banquet</b>	80 (+bridal table)
<b>Banquet</b> (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 <b>V</b>	\$3	
Baby Frittatas with Tomato Relish <b>GF, V</b>	\$3	
Baby Bocconcini, Basil & Tomato Skewer, Balsamic Reduction <b>V</b>	\$2.5	
Roast Beef, Fruit Chutney, Horseradish Mayo on Crustini <b>DF</b>	\$3	
Rockmelon & Parma Ham on Skewer <b>GF, DF</b>	\$3	
Smoked Salmon Crème Fraiche on Cucumber <b>GF</b>	\$3.5	
Cacciatore, Cheddar & Apricot Skewer <b>GF</b>	\$3	
Brie & Semi Dried Tomato on Crusty Baguette <b>V</b>	\$2.5	
Poached Prawn, Avocado Salsa on Rice Cracker	\$3.5	
Warm Turkish Bread, Crackers, Crudites with Dips <b>V</b>	\$2.5	
Assorted Nori Rolls with Wasabi and Soy Sauce	\$3	

### Hot

Beef Wellington Parcels	\$4	
Prawn and Chorizo Skewer <b>GF</b>	\$4	
Mini Curry Puffs <b>V</b>		\$2.5
Chicken Satay Skewers with Peanut Sauce	\$3.5	
Vegetarian Arancini with Arrabiata & Parmesan <b>V</b>	\$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 <b>V</b>	\$45
Traditional Hawaiian, BBQ Sauce	\$50
Garlic Prawns, Capers & Salsa Verde	\$55
Mushroom, Baby Tomato, Feta & Pesto <b>V</b>	\$45

### Mini Dish

Fish Goujons, Salt and Pepper Squid, Tartare, Lemon	\$10	
Butter Chicken, Cumin Rice, Pappadum <b>GF</b>	\$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 <b>GF, VG</b>		\$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

\$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	<b>\$65 pp</b>
Three Course	<b>\$79 pp</b>
Three Course (choice of 2 mains – alternate drop)	<b>\$84 pp</b>

### 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

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  
\$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**

---