

bells

FUNCTIONS



2011-2012 EDITION

Eastern Pavilion, Barrack Street Jetty, Perth
Postal address: PO Box 754, South Perth, WA 6951
T (08) 9221 2344 F (08) 9221 2355
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Thank you for your enquiry today. Please find enclosed a selection of menus and information regarding the facilities at Bells.

For your convenience, we offer a selection of cocktail, buffet and sit down menus as well as a variety of beverage options. We can assist you in creating a menu to suit your specific function.

Situated on the Swan River, Bells offers uninterrupted views of Perth city, Kings Park and South Perth, and is only a five minute walk from the CBD.

Providing you with an unforgettable experience, Bells is a truly versatile venue.

The first floor function room at Barrack Street Jetty is available for private receptions and launch events. We can accommodate up to 80 guests for a sit down and up to 200 guests for a cocktail function, making use of the wide verandahs on three sides of the dining room.

Should you have any further questions, or like to make an appointment to view the venue, please do not hesitate to contact us on 9221 2344.

Kind regards,

Fiona Morrison - *Business Manager* - fiona@bellsfunctions.com.au

Kylie Stephenson - *Function Coordinator* - kylie@bellsfunctions.com.au

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Sundowner Menu One

Selection of Chef's Dips served with toasted Turkish Flatbread

Sushi Roll Selection with Wasabi and Soy Dipping Sauce

Mini Chicken, Tomato and Basil Pizzas

Sesame Prawn Toasts

Malaysian Beef Satays with Peanut Sauce

Vegetable Spring Rolls and Curry Samosas with Sweet and Sour Dipping Sauce

\$23.50 per guest (based on 50 full paying guests)

This menu is recommended for a 2 hour function

Sundowner Menu Two

Peppered Beef with Caramelised Onion Jam en Croute

Miniature Vine Tomato, Basil and Goat Cheese Tartlets

California Rolls with Wasabi and Soy Dipping Sauce

Gourmet Petit Pies – Lamb & Rosemary, Pepper Steak, Curried Chicken

Tandoori Chicken Satays with Minted Yoghurt Dip

Spinach and Feta Triangles

Coconut and Honey Prawn Skewers

\$28.50 per guest (based on 50 full paying guests)

This menu is recommended for a 2-3 hour function





Cocktail Menu

Selection of Chef's Dips and Pates served with toasted Turkish Flatbread

Mixed Mushroom and Truffle Risotto Balls

Caramelised Red Onion and Goat's Curd Tartlets

Vegetable Spring Rolls and Samosas with Sweet Chilli Sauce

Salt and Pepper Squid with Lemon and Tartare Sauce

Spinach and Feta Triangles

Basil Polenta topped with a Tomato Salsa and Chorizo

Snapper Goujons with our own Fresh Aioli Dipping Sauce

Malaysian Beef Satays with Peanut Sauce

Homemade Sausage Rolls

\$37.50 per guest (based on 50 full paying guests)

This menu is recommended for a 2-4 hour function





Five Hour Cocktail

Selection of Chef's Dips served with toasted Turkish Flatbread
Caramelised Red Onion and Goat's Curd Tartlets
Sushi Roll Selection with Wasabi and Soy Dipping Sauce
Malaysian Beef Satays with Peanut Sauce
Vegetable Spring Rolls and Curry Samosas with Sweet and Sour Dipping Sauce
Mixed Mushroom and Truffle Risotto Balls
Gourmet Petit Pies – Lamb & Rosemary, Pepper Steak, Curried Chicken
Homemade Sausage Rolls
Chermoula Spiced Chicken Kebabs
Coconut and Honey Prawn Skewers

Mini Dish served to guests (select one option)

Chicken Tikka Masala with Steamed Rice and Poppadom

OR

Thai Beef with Hokkien Noodles

OR

Fish & Chips with Salt & Pepper Squid

Cheese board served with tea and coffee buffet

\$49.50 per guest (based on 50 full paying guests)

This menu is recommended for a 4-5 hour function





Cocktail/Fork Buffet

Platter Service

Selection of Chef's Dips served with toasted Turkish Flatbread

Vegetable Spring Rolls and Curry Samosas with Sweet and Sour Dipping Sauce

Sushi Roll Selection with Soy Dipping Sauce

Coconut and Honey Prawn Skewers

Mixed Mushroom and Truffle Risotto Balls

Fork Buffet

Beef Rendang with Fragrant Rice

Salt and Pepper Squid and Snapper Basket

Creamy Mixed Mushroom Penne

Leg Ham off the bone and Continental Meats and Condiments

Crusty Dinner Rolls

Chef's Selection of two Gourmet Salads

Assorted Frittatas

Platters of sliced Fresh Fruit

\$49.50 per guest (based on 50 full paying guests)

This menu is recommended for a 3-4 hour function





Sit Down Menu

Option One *Entrée - Main Course - Dessert*

\$66.50 per guest (based on 50 full paying guests)

Option Two *Entrée - choice of (2) Main Course - Dessert*

\$74.50 per guest (based on 50 full paying guests)

These menus are recommended for a 4-6 hour function

All Options include a Selection of Hot and Cold Canapés served on arrival, Dinner Rolls, Main Course plated with a selection of Seasonal Vegetables. Vegetarian Options available on request.

Entrée

Tiger Prawns served with a spiced Avocado Mousse, Tomato Frisee Salad drizzled with a Coriander and Lime Dressing

Medley of Seafood encased in Filo Pastry on a Champagne and Chive Cream

Roasted Vegetable and Goat's Cheese Tart topped with a Rocket and Crispy Prosciutto Salad and Red Pepper Pesto

Peking Roast Duck Shanks with Egg Noodles and a Hoisin Sauce

Veal Scaloppini served on a Wild Mushroom Risotto with a Marsala Cream Sauce

Market fresh Fish blackened Cajun style with a Lemon and Herb fondue

continued on following page





Sit Down Menu continued

Main Course

Roasted Tasmanian Salmon nestled on Dauphinoise Potatoes with a Saffron and Tomato Beurre Blanc

Parmesan and Herb Crusted Lamb Rack with Garlic Mash, Roasted Shallot and Merlot Jus (\$2.50 surcharge)

Seared Chicken Breast wrapped in Sage and Parma Ham served on a Roasted Garlic Cream

Confit of Duck on a Potato and Beetroot Stack with an Orange Cointreau Sauce

Medium Grilled Fillet of Harvey Beef Béarnaise on a Red Wine and Wild Mushroom Glaze

Porcini Dusted Barramundi Fillet on Sweet Potato Cake and a Lime and Herb Beurre Blanc

Desserts

Sticky Date Pudding glazed with Butterscotch Sauce served with Vanilla Ice Cream

Pecan Pie with a warm Chocolate and Bourbon Sauce and lashings of Double Cream

Lemon and Lime Tart served with fresh Berries and Mascarpone

Banoffee Pie topped with Chocolate Swirls and a Caramel Crisp

Chocolate Silk Tart served with a Summer Berry Compote and Vanilla Bean Ice Cream

White Chocolate Cheesecake served with Passion Fruit and Cream

Cheese Boards and Fruit Platters

A Collation of Sliced Seasonal Fruits *from \$40 per platter (serves up to 20 guests)*

A selection of fine Australian Cheese served with Dried Fruits and Nuts *from \$75 per platter (serves up to 20 guests)*





Buffet Menu

Hors D'oeuvres *served on arrival*

Hot Selection

Slow Roasted Beef with Seeded Mustard and Peppercorns served with Horseradish Cream and Gravy

Sage and Apple Roasted Leg of Pork served with Crackling

Grilled Fillet of Fish with a Citrus and Dill Hollandaise

Chat Potatoes with Sour Cream

Panache of Seasonal Vegetables

Cold Selection

Leg ham off the bone and Continental Meat Selection served with assorted Chutneys and Mustards

Chef's Selection of three (3) Gourmet Salads

Shark Bay Prawns served with Lemon Wedges and a Tangy Cocktail Sauce

Bread Basket

Bread assortment

Dessert

Assortment of Desserts including Gateaux, Pastries, Sliced Fresh Fruit and Gourmet Cheeses

\$68.50 per guest (based on 50 full paying guests)

This menu is recommended for a 3-6 hour function





Buffet Breakfast Menu

Assorted Danish Pastries and Muffins
Platters of Seasonal Sliced Fresh Fruit
Sautéed Mushrooms
Rashers of Grilled Bacon
Scrambled Eggs garnished with Parsley
Herbed Grilled Tomatoes
Country Style Chipolatas
Golden Hash Browns
Toast, Preserves and Jam
Fresh Orange Juice
Percolated Coffee and Tea

\$35.50 per person (based on 50 full paying guests)
Breakfast menus are recommended for a 2-3 hour function

Set Plated Breakfast Menu

Set on the table

Fresh Orange Juice
Selection of Fresh Fruit
Selection of Danish Pastries and Muffins
Percolated Coffee and Tea

Hot Breakfast Served to the Table *(choose one of the following)*

Scrambled Eggs with Chives, Grilled Bacon, Sausage, Herb Tomato, Grilled Field Mushroom and Potato Hash Brown

Eggs Benedict: Poached Eggs on English Muffins, Grilled Leg Ham, Hollandaise, Grilled Tomato and Field Mushrooms

Scrambled Eggs on Toasted Sourdough topped with Asparagus, Smoked Salmon, Capers, Roasted Cherry Tomatoes and Grilled Mushroom

\$35.50 per person (based on 50 full paying guests)

Champagne Breakfast \$44.00 per person
(based on 50 full paying guests)





Standard Beverage Package

Hardy's The Riddle Sauvignon Blanc

Hardy's The Riddle Chardonnay

Hardy's The Riddle Cabernet Merlot

Hardy's The Riddle Shiraz Cabernet

Angoves Chardonnay Pinot Noir

Carlton Draught and Cascade Premium Light

Soft Drinks and Orange Juice

Percolated Coffee and a Selection of Teas

1st hour **\$13.50** per person, **\$5.50** per person, per hour thereafter

For example, **\$30.00** per person for 4 hours

(includes up to 4 hours room hire)

Please note: when a beverage package is purchased, the \$100 per hour room hire charge is waived for the duration of the beverage package.

Premium Beverage Package

Capel Vale Debut Sauvignon Blanc Semillon

Capel Vale Debut Unwooded Chardonnay

Capel Vale Debut Cabernet Merlot

Capel Vale Debut Shiraz

Sir James Cuvee Brut

Carlton Draught and Cascade Premium Light

Soft Drinks and Orange Juice

Percolated Coffee and a Selection of Teas

1st hour **\$17.50** per person, **\$6.50** per person, per hour thereafter

For example, **\$37.00** per person for 4 hours

(includes up to 4 hours room hire)





Beverages

White Wines

Hardy's The Riddle Sauvignon Blanc	\$20.50 per bottle
Hardy's The Riddle Chardonnay	\$20.50 per bottle
Capel Vale Debut Sauvignon Blanc Semillon.....	\$30.00 per bottle
Capel Vale Debut Unwooded Chardonnay	\$30.00 per bottle
Amberley Sauvignon Blanc	\$35.00 per bottle
Amberley Margaret River Chenin Blanc (Chimney Brush)	\$35.00 per bottle

Red Wines

Hardy's The Riddle Cabernet Merlot	\$20.50 per bottle
Hardy's The Riddle Shiraz Cabernet.....	\$20.50 per bottle
Capel Vale Debut Cabernet Merlot	\$30.00 per bottle
Capel Vale Debut Shiraz	\$30.00 per bottle
Amberley Margaret River Merlot (Chimney Brush)	\$35.00 per bottle
Amberley Margaret River Shiraz (Chimney Brush).....	\$35.00 per bottle

Sparkling Wines

Angoves Chardonnay Pinot Noir.....	\$24.00 per bottle
Sir James Cuvee Brut	\$35.00 per bottle

Beers

Carlton Draught (jug)	\$15.00
Carlton Draught (middy)	\$4.50
Cascade Light (jug)	\$12.50
Cascade Light (middy)	\$4.00
James Boag's Premium Light (bottle)	\$6.00
Crown Lager (bottle)	\$8.00
Corona (bottle)	\$8.00
Redback Mild (bottle)	\$6.00
Redback Original (bottle)	\$8.00

Spirits

Standard.....	\$8.00
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Other

Tea and Coffee.....	\$3.00
Soft Drink (carafe)	\$7.50
Soft Drink (glass)	\$2.50
Lemon Lime Bitter (glass)	\$3.00





Terms and Conditions

Tentative bookings: will be held for a period of 14 days, unless a deposit and confirmation form has been received, the function space will be released.

Bookings: a deposit of \$500 will confirm your booking. If you wish to cancel a confirmed booking a refund of \$250 will be paid only if the room is rebooked.

Pricing: prices quoted are based on a minimum of 50 full paying guests, we are happy to quote on functions with less than 50 guests. Room Hire is charged at \$100 per hour. All Beverage Packages include room hire.

Minimum spend for Monday-Thursday functions \$1,800 (\$3,000 minimum spend required in November and December), Minimum spend for functions Friday, Saturday and Sunday \$3,000 (\$4,000 minimum spend required in November and December). Minimum spend will vary on all public holidays and special events. Please ask your Function Coordinator for a quote prior to booking.

Prices are current as at 1st July 2011. Every endeavour is made to maintain prices as printed, however some prices may be subject to change.

Beverages: Bells is a licensed venue and does not permit guests to bring their own alcohol. Our staff are responsible servers of alcohol, and as such will not serve patrons who appear to be affected by alcohol, regardless of how you are paying for beverages.

Special Meals: we are happy to cater to any of your guests with special dietary requirements. Please can you let us know when you finalise menu details.

Menu and Function Details: the menu is required no less than two (2) weeks prior to the event. Final numbers and final function details are required one (1) week prior to the event. Lunch functions must finish by 4pm allowing time to set up for evening events. Should you require a later finish time, please speak to your Function Coordinator when booking.

Payments: the client shall pay the full amount for the function seven (7) days prior to the function date, unless otherwise organised with Bells. Payment may be made by cash, cheque, direct debit or credit card. Regretfully, we do not accept Diners or American Express. When opting for beverages on consumption, we will invoice you half the estimated spend prior to the function date, with the balance to be paid at the end of your function.

Suppliers and Decorators: The venue has no restriction on suppliers, however please advise your function coordinator who is delivering, contact numbers and times of deliveries. Bells does not allow the use of party poppers, confetti, rice or sprinkles at the venue.

Damage to Property: any damage to Bells Functions property, function room fixtures or fittings made by your guests will be your responsibility and liability and you will subsequently be charged to replace or repair the damage.

A security bond may, at the discretion of Bells functions management, be required 1 week prior to the event and will be returned to the client following the function, providing that no damage has been recorded.

Insurance: we maintain full public liability insurance however regretfully this does not cover the damage or loss of guest's property prior to, during or after function.

