

bells

FUNCTIONS

IMPECCABLE EVENTS • UNFORGETTABLE VIEWS



Function Kit



Bells Functions

The riverside venue with Perth's finest views

Hold your corporate function, wedding or special celebration at our riverside venue and treat your guests to unprecedented views of the Swan River, Kings Park and Perth's spectacular city skyline.

Bells Functions offers exclusive hire for banqueting lunches and dinners, cocktail receptions, corporate meetings and conferences.

Our dedicated team are always on hand to assist you with all your requirements leading up to your function and will ensure your function runs smoothly on the day.

We provide a wide range of menus to suit your needs and are more than happy to create bespoke menus and packages in order to make your function extra special.



Capacity

Cabaret	40
Theatre Style	80
U Shape	34
Boardroom	40
Classroom Style	50
Cocktail	170
Banquet Lunch / Dinner / Wedding Reception *All guests seated inside the room	72 (+bridal party)
Banquet Lunch / Dinner / Wedding Reception *With seating inside the room & on the enclosed balcony	92 (+bridal party)

Standard Setup - Not inclusive of round tables. This can be arranged upon request however a hire fee applies & the capacity reduces.

Wedding Reception - Maximum of 8 on bridal table.

Dancefloor Area - Located within our enclosed balcony. To hire a dancefloor within the room, the venue capacity reduces significantly.

Sundowner Menu One

\$30pp

1-2 hour function

Selection of Chef's Dips served with toasted Turkish Flatbread

California Rolls with Wasabi and Soy Dipping Sauce

Mini Chicken, Tomato and Basil Pizzas

Torpedo Prawns with a Garlic Aioli

Malaysian Beef Satays with Peanut Sauce

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

Sundowner Menu Two

\$35pp

2-3 hour function

Peppered Beef with Caramelised Onion Jam en Croute

Miniature Vine Tomato, Basil and Goat Cheese Tartlets

Sushi Roll Selection with Wasabi and Soy Dipping Sauce

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

Tandoori Chicken Satays with Minted Yoghurt Dip

Pumpkin and Risotto Arancini

Coconut and Honey Prawn Skewers

Standard Cocktail

\$48pp

3-4 hour function

Room hire applies for functions under 50 guests

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

Herb and White Wine 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

Panko Prawns

Miniature Yorkshire Puddings topped with Smoked Salmon and Avocado

Snapper Goujons with Aioli Dipping Sauce

Malaysian Beef Satays with Peanut Sauce

Homemade Sausage Rolls

Premium Cocktail

\$60pp

4-5 hour function

Room hire applies for functions under 50 guests

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

Peppered Beef with Caramelised Onion Jam en Croute

Herb and White Wine 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

Dessert Canapes

**Available upon request*

Set Sit Down Menu

Entrée (1) - alternating drop of Main Course (2) - Dessert (1)

\$84 pp

4-6 hour function

Room hire applies for functions under 50 guests

Canapes - Optional

\$9 pp

Chef's selection upon arrival

Entrées

All options served with dinner rolls

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

Honey and Soy Pork Medallions with Roast Pear and Asian Greens

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

Market Fresh Fish blackened Cajun style with a Lemon and Herb Beurre Blanc

Mains

All options served with a selection of Seasonal Vegetables

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

**Alternating Menu - Additional \$5pp per dish*

**Choice Menu - Additional \$7.50pp per dish*

**Please note menus are subject to change*

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

\$76pp

3-6 hour function

Room hire applies for functions under 50 guests

Chef's selection of canapes 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

Buffet Breakfast

\$32pp

2-3 hour function

Assorted Danish Pastries and Muffins
Platters of Seasonal Sliced Fresh Fruit
Mixed Granola and Greek Style Yoghurt
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

Set Plated Breakfast Menu

\$37pp

2-3 hour function

Set on the table

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

Plated service

(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

**Add a glass of sparkling for \$7pp*

**Alternating Menu - Additional \$4pp per dish*

**Choice Menu - Additional \$6.50pp per dish*

**Please note menus are subject to change*

Bells Beverage Packages

Standard Beverage Package

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

Hardys The Riddle Sparkling
Windfall Estate Frog Song Sauvignon Blanc
PEOS Estate Four Jacks Late Harvest Verdelho
Driftwood The Collection Cabernet Merlot
Byron & Harold Rose & Thorns Shiraz
James Boags Premium Light
Heineken
Tooheys 5 Seeds Cider - Apple
Assorted Soft Drinks and Orange Juice
Percolated Coffee and a Selection of Teas (Tea Tonic)

Premium Beverage Package

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

Dunes & Greene Chardonnay Pinot Noir NV
Windfall Estate Frog Song Sauvignon Blanc
Driftwood The Collection Chardonnay
PEOS Estate Four Jacks Late Harvest Verdelho
Driftwood The Collection Cabernet Merlot
Byron & Harold Rose & Thorns Shiraz
Plantagenet Normand Pinot Noir
Thompson Estate Cabernet Sauvignon
James Boags Premium Light
Little Creatures Rogers
Corona
Asahi
Little Creatures Pale Ale
James Squire Orchard Cider
Assorted Soft Drinks and Orange Juice
Percolated Coffee and a Selection of Teas (Tea Tonic)

Beverage List

Sparkling Wines

	Glass	Bottle
Hardys The Riddle	\$8.50	\$32.00
Dunes & Greene Chardonnay Pinot Noir NV		\$39.00
Veuve Clicquot Brut Champagne		\$89.00

White Wines

	Glass	Bottle
Windfall Estate Frog Song Sauvignon Blanc	\$9.00	\$32.00
PEOS Estate Four Jacks Late Harvest Verdelho	\$9.00	\$32.00
Driftwood The Collection Chardonnay		\$42.00

Red Wines

	Glass	Bottle
Byron & Harold Rose & Thorns Shiraz	\$9.00	\$34.00
Driftwood The Collection Cabernet Merlot	\$9.00	\$36.00
Plantagenet Normand Pinot Noir		\$42.00
Thompson Estate Cabernet Sauvignon		\$43.00

Beer

	Bottle
James Boags Premium Light	\$7.00
Little Creatures Rogers	\$8.00
Corona	\$9.00
Heineken	\$9.00
Gage Roads Single Fin	\$9.00
Little Creatures Pale Ale	\$10.00
Asahi	\$10.00
Matso's Ginger	\$10.00

Cider

	Bottle
Tooheys 5 Seeds - Apple	\$8.00
James Squire Orchard - Apple	\$9.00

Spirits

	Glass
Standard	\$10.00
Premium	\$12.00-\$15.00

Bundaberg Soft Drinks

	Bottle
Lemonade	\$4.50
Lemon Lime Bitters	\$4.50
Ginger Beer	\$4.50
Passionfruit	\$4.50

Assorted Beverages

	Glass	Carafe
Soft Drinks	\$3.00	\$8.00
Orange Juice	\$3.00	\$9.00
Lemon Lime Bitters	\$3.00	
San Pellegrino Sparkling Water	\$8.00 (bottle)	
Tea/Coffee	\$3.00	

Terms & Conditions

Minimum Spends and Room Hire

There is a minimum spend requirement for most functions. Minimum spends are based on food and beverage only and vary due to seasonality and booking times. There is no minimum spend for breakfast and day seminars, however an hourly room hire rate will apply. Please note an hourly room hire rate also applies to all functions under 50 guests, along with a minimum spend.

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

Prices are based on current and expected cost increases. Any change in price will be advised within 90 days of your function. Menu items are subject to seasonal changes.

Dietary Requirements

We are happy to cater for any guests with special dietary requirements. Please confirm special dietary requirements 1 week prior to the function. We ask that you please make these guests known to a member of staff on the day of the function. All food is prepared in a kitchen that process nuts and shellfish.

Menu and Function Details

We require your menu choices no less than 2 weeks prior to the function. Final numbers and final function details are also required 1 week prior to the function. Please note you will be charged for confirmed final numbers and no refunds will be provided.

Function Timings

Breakfast	Latest Finish Time	11am
All-Day Seminar		8am – 5pm
Lunch	Latest Finish Time	4pm
Dinner	Earliest Start	6pm
Dinner	Latest Finish	Midnight (depending on menu / package selection)

Suppliers and Decorators

The venue has preferred suppliers for theming and decorating in order to provide you with a one-stop shop. You may however bring in your own suppliers. We do not permit the usage of confetti, rice, poppers and table sprinkles.

Furniture and Linen Inclusions

We supply chairs, square and rectangular tables only. A surcharge applies for round tables and cocktail tables which are hired in. We also provide black or white table cloths and white napkins.

Responsible Service of Alcohol

Our Duty Manager has the right to refuse the service of alcohol to guests he/she deems to be intoxicated. Please note staff will get the Police involved in the event that intoxicated guests threaten to or cause harm to themselves, our staff or other guests, or cause damage to property.

Property

The function booker will be held liable and subsequently charged for any damage to Bells Functions property, function room fixtures or fittings made by your guests or suppliers. A security bond may 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.

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.

Social Media

Bells Functions may take photos throughout the function to use on social media. Please advise prior should you not give consent.



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Deposit

To confirm your function, we require a non-refundable deposit of 50% of the quoted minimum spend for a sundowner, cocktail reception or seated lunch / dinner function. For a breakfast, delegate package or room-hire only booking, we require a \$1,000 deposit. The deposit amount will be deducted from your final invoice.

Payments

We require full upfront payment 7 days prior to the function date, unless otherwise agreed with the Functions Manager. Payment may be made by EFT, credit / debit card or cheque. **Regrettably we do not accept Diners or American Express cards.** When opting for beverages on consumption, we require upfront payment for half the estimated spend prior to the function date, with the balance to be paid at the end of your function.

Payment Method (please select)

- ☐ EFT
- ☐ Credit / Debit Card
- ☐ Cheque

Account Name: Vyscot Pty Ltd
BSB Number: 015-056
Account Number: 836814186

PLEASE QUOTE YOUR BOOKING REFERENCE NUMBER ON ALL PAYMENTS

Card Number: _____
Name on Card: _____
Expiry Date: _____
CCV Number: _____
Signature: _____

VISA & MASTERCARD TRANSACTIONS INCUR A 2% SURCHARGE