

BURSWOOD — ON SWAN —



FUNCTION PACKAGE

1 Camfield Drive, Burswood WA 6100

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Thank you for taking the time to enquire about functions at Burswood on Swan. We offer a unique setting for your guests with all rooms offering spectacular views of the Swan River and Perth city skyline.

In this pack you will find information on menus, prices and our terms and conditions. All the packages can be tailored to suit your function's style and requirements. We offer 3 different size rooms that can accommodate small functions of 50 guests or a maximum of 260 with a dance floor. We also specialise in outdoor events on our lawn esplanade. Please see below information on our rooms and event spaces:

ROOM HIRE

- **Swan Room – \$775**

This is our main function room that can seat from 60 up to 170 guests. It includes a large bar area and a dance floor.

- **3/4 Venue – \$850**

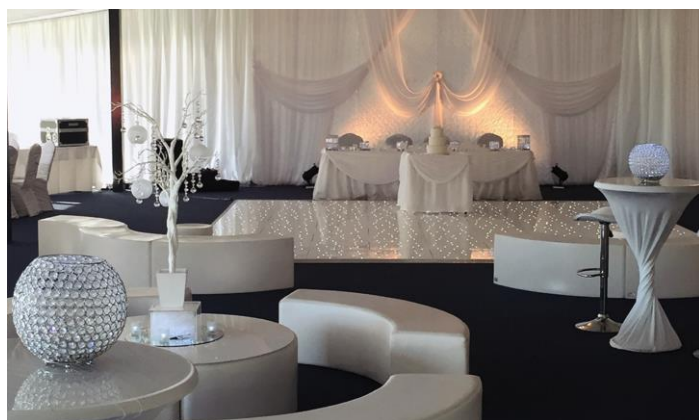
By opening up one of the partition walls, this space can accommodate up to 270 guests. It also includes the bar area and dance floor.

- **Full Venue – \$1200**

This is our largest area. Opening up both partition walls creates an area to seat up to 350 guests with a dance floor.

- **Lawn Area – \$900**

Our lawn area is perfect for outdoor or marquee events – it offers one of the best views in Perth and the area is private with very few noise restrictions. This event space can accommodate all size groups of up to 700 guests.



If you have any queries on the information mentioned in this function pack, please do not hesitate to contact us. We look forward to welcoming you at Burswood on Swan.

Regards,
Burswood on Swan



STAFF

Service staff for all functions held at Burswood on Swan are hired out at \$38 per person per hour. Please see below a table of how many staff we recommend for your event. If you would like more staff present at your function, please speak to your function coordinator.

STAFF NEEDED FOR FOOD SERVICE

Number of Guests	25 PAX or under	25-50	50-75	75-100	100-125	125-150	150-175	175-200	200-225
Plated	1	2	3	4	5	6	6	6	6
Buffet	N/A	N/A	2	2	3	3	4	5	5
Cocktail	1	1	1	2	2	3	3	4	4

STAFF NEEDED FOR FOOD & BEVERAGE SERVICE (IF INCLUDING A DRINKS PACKAGE)

Number of Guests	25 PAX or under	25-50	50-75	75-100	100-125	125-150	150-175	175-200	200-225
Plated	2	3	4	6	7	8	9	10	12
Buffet	N/A	N/A	3	4	5	6	7	8	9
Cocktail	2	2	4	5	6	7	8	9	10

Please note if you would like to do a bar on consumption, the staffing amounts will be slightly less

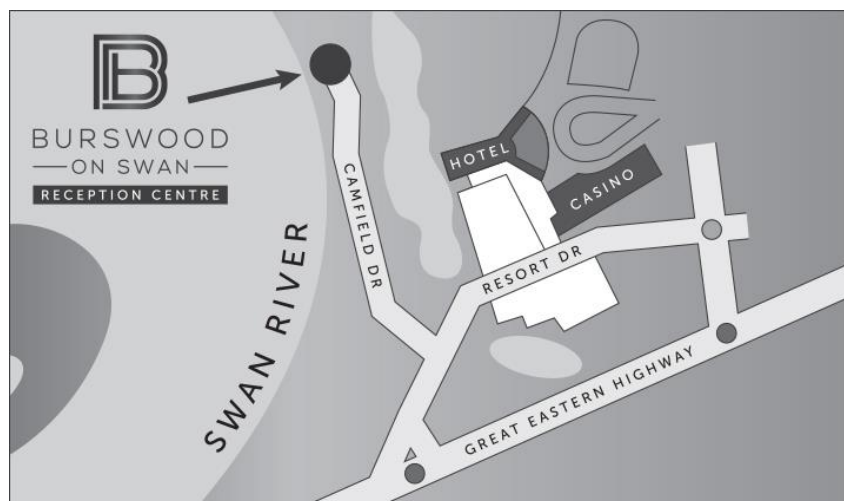
If you have any queries or would like to be provided with a full quote for catering, beverages and staff, please do not hesitate to contact your coordinator.



LOCATION

We are located on the same grounds as the Crown Casino Perth. After making your way into the Casino grounds, follow the signs that will lead you to Burswood on Swan.

Below is a map of our location:



Burswood on Swan
1 Camfield Drive, Burswood WA 6100

PARKING

Burswood on Swan has ample free parking for all guests on site. There is also free public parking located along Camfield Drive that patrons are also welcome to use.



SET MENU PACKAGE ONE

\$136 PER PERSON

ON ARRIVAL

Three choice canapés

ENTRÉE

Antipasto Platter

Cream cheese peppadews, grilled zucchini, fire roasted capsicum, Persian fetta, marinated mixed olives, smoked eggplant dip & a selection of Italian meats

or

Roasted pumpkin & sweet potato soup
with coconut & coriander

Crusty bread roll & butter

MAIN

Alternate Drop

Lemon & tarragon roasted free range chicken breast,
confit tomato, buttered greens, garlic roasted potatoes & grain mustard cream sauce

–

Amelia Park beef fillet char grilled,
buttered greens, garlic roasted potatoes & mushroom peppercorn sauce

Garden salad with stringless beans & French dressing

DESSERT

Please make your selection from page 14

TO FINISH

Tea & coffee

BEVERAGES

6 Hour Standard Beverage Package

Redbank Sauvignon Blanc

Redbank Merlot

Redbank Emily Sparkling N.V

Boag's Premium Light, Hahn 3.5 & Hahn Super Dry

Assorted Coca Cola Soft Drinks

Package includes white fitted chair covers with sash (choice of colour)



SET MENU PACKAGE TWO

\$147 PER PERSON

ON ARRIVAL

Three choice canapés

ENTRÉE

Creamy cauliflower & leek soup with truffle oil & chives

or

Caprese Salad

Roma tomatoes, buffalo mozzarella, green Sicilian olives, basil, olive oil & vincotto

or

Warm Moroccan spiced chicken salad, quinoa tabbouleh & harissa yogurt

Crusty bread roll & butter

MAIN

Alternate Drop – Choice of Two

Amelia Park beef fillet char grilled,

buttered greens, garlic roasted potatoes & mushroom peppercorn sauce

–

Brioche herb crusted Dorper lamb rack,

fire roasted red capsicum, buttered greens, creamy mash potato & rosemary jus

–

Crispy skin Tasmanian salmon,

steamed spinach, asparagus, creamy mash potato & chive butter sauce

SALAD

With your choice of salad

Please make your selection from page 13

DESSERT

Please make your selection from page 14

TO FINISH

After dinner chocolate truffles

Tea & coffee

BEVERAGES

6 Hour Standard Beverage Package

Redbank Sauvignon Blanc

Redbank Merlot

Redbank Emily Sparkling N.V

Boag's Premium Light, Hahn 3.5 & Hahn Super Dry

Assorted Coca Cola Soft Drinks

Package includes white fitted chair covers with sash (choice of colour)



SET MENU PACKAGE THREE

\$166 PER PERSON

ON ARRIVAL

Three choice canapés

ENTRÉE

Tiger prawn and vermicelli salad with mango, chili, lime & fried shallots

or

Beetroot carpaccio with local goat's cheese, toasted walnuts, orange & baby herbs

or

Free range chicken & sweetcorn chowder with crispy bacon & spring onion

Crusty bread roll & butter

MAIN

Alternate Drop – Choice of Two

Amelia Park beef fillet char grilled, buttered greens, garlic roasted potatoes & mushroom peppercorn sauce

–

Brioche herb crusted Dorper lamb rack, fire roasted red capsicum, buttered greens, creamy mash potato & rosemary jus

–

Pan fried pink snapper, cumin roasted carrots, green beans, lemon & baby herbs

–

Duck confit with sweet potato puree, buttered greens & cherry shallot sauce

SALAD

Please make your selection from page 13

DESSERT

Please make your selection from page 14

CHEESE

Quicks Farm House cheddar (England), Fourme D'ambert (French blue), Tarrago River (Australian triple brie), served with quince paste & mixed crackers

TO FINISH

After dinner chocolate truffles

Coffee & tea

BEVERAGES

6 Hour Premium Beverage Package

Dunes & Greene Pinot Chardonnay Sparkling N.V South Australia

West Cape Howe Cape to Cape Moscato

West Cape Howe Regional Range Sauvignon Blanc

West Cape Howe Cape to Cape Cabernet Merlot

West Cape Howe Regional Range Tempranillo

Boag's Premium Light, Hahn 3.5 & Hahn Super Dry

Apple Cider by The Hill's Cider Company

One Choice of Premium Beer*

Assorted Coca Cola Soft Drinks

Antipodes Still & Sparkling Water

Package includes white fitted chair covers with sash (choice of colour)



SET MENU PACKAGE FOUR

BUFFET MENU – \$130 PER PERSON

Minimum of 50 people

ON ARRIVAL

Three choice canapés

ROAST – CHOICE OF TWO

Roasted sirloin of beef, pan gravy

Honey & mustard glazed ham

Roast lamb leg, mint sauce (MP)

Roasted leg of pork, apple sauce

SIDES – CHOICE OF TWO

Garlic & rosemary roasted baby potatoes

Honey & thyme roasted butternut pumpkin

Buttered carrots & green stringless beans, flaked almonds

Freshly steamed mix vegetables, olive oil & sea salt

Steamed buttered minted peas

Traditional English cheddar cauliflower cheese

Creamy potato, sage & onion gratin

Hot chips with malt vinegar & Maldon sea salt

HOT DISH – CHOICE OF ONE

Ricotta, spinach & pumpkin cannelloni, freshly grated parmesan (V)

Macaroni & cheese with grilled tomato & oregano (V)

Chicken Rogan josh, fresh tomato, coriander & saffron rice (GF)

Chili con carne, spicy beef, red kidney beans & steamed rice (GF)

SALADS – CHOICE OF THREE

Classic potato salad with Dijon mustard mayonnaise & spring onions

Red cabbage coleslaw with lemon mayonnaise & chives

Garden, Greek, Caesar salad

Bocconcini, tomato & basil pasta salad, lemon & olive oil

Served with warm crusty bread rolls & butter

DESSERT

Assorted cakes & cheesecakes

Fresh whipped cream

Seasonal fruit platter

Coffee & tea

BEVERAGES

6 Hour Standard Beverage Package

Redbank Sauvignon Blanc

Redbank Merlot

Redbank Emily Sparkling N.V

Boag's Premium Light, Hahn 3.5 & Hahn Super Dry

Assorted Coca Cola Soft Drinks

Package includes white fitted chair covers with sash (choice of colour)



SET MENU PACKAGE FIVE

BUFFET MENU – \$149 PER PERSON

Minimum of 50 people

ON ARRIVAL

Three choice canapés

COLD SELECTIONS

Assorted sushi & mixed rice paper rolls, soy, wasabi & ponzu
Oysters, natural with assorted accompaniments

ROAST – CHOICE OF TWO

Roasted sirloin of beef, pan gravy
Honey & mustard glazed ham
Roast lamb leg, mint sauce (MP)
Roasted leg of pork, apple sauce
Roast free range chicken, tarragon cream sauce

SIDES – CHOICE OF THREE

Garlic & rosemary roasted baby potatoes
Honey & thyme roasted butternut pumpkin
Buttered carrots & green stringless beans, flaked almonds
Freshly steamed mix vegetables, olive oil & sea salt
Steamed buttered minted peas
Traditional English cheddar cauliflower cheese
Creamy potato, sage & onion gratin
Hot chips with malt vinegar & Maldon sea salt

HOT DISH – CHOICE OF TWO

Catch of the day – fresh snapper or salmon with lemon butter sauce
Ricotta, spinach & pumpkin cannelloni, freshly grated parmesan (V)
Chicken Rogan josh, fresh tomato, coriander & steamed rice (GF)
Chili con carne, spicy beef, red kidney beans & steamed rice (GF)

SALADS – CHOICE OF THREE

Classic potato salad with Dijon mustard mayonnaise & spring onions
Red cabbage coleslaw with lemon mayonnaise & chives
Garden, Greek, Caesar salad
Bocconcini, tomato & basil pasta salad, lemon & olive oil
Served with warm crusty bread rolls & butter

DESSERT

Assorted cakes & cheesecakes
Fresh whipped cream
Seasonal fruit platter
Coffee & tea

BEVERAGES

6 Hour Standard Beverage Package
Redbank Sauvignon Blanc
Redbank Merlot
Redbank Emily Sparkling N.V
Boag's Premium Light, Hahn 3.5 & Hahn Super Dry
Assorted Coca Cola Soft Drinks

Package includes white fitted chair covers with sash (choice of colour)



SET MENU PACKAGE UPGRADE OPTIONS

- Premium Beverage Package – \$11.00 per person
- Deluxe Beverage Package – \$21.00 per person
- Choice of Entrée or Dessert (plated menu only) – \$5.00 per person
- Choice of Main Meal (plated menu only) – \$9.00 per person
- Cheese Plate for table with Dried Fruits & Water Crackers – \$12.00 per person
- Antipasto Platters for the Table to Share – \$9.00 per person

PLATED MENUS

On the following pages you will find our plated menus. You are welcome to put together your own menu should you not wish to choose a Set Menu Package. For any function there is a minimum requirement of 2 x courses.

- A surcharge of \$9.00 per person applies for the choice of two main course items at time of service.
- A \$5.00 per person charge applies for choice of Entree or Dessert.
- We can do a 50/50 drop with any 2 x main meals free of charge.





PLATED MENUS

SOUPS

Roasted pumpkin & sweet potato soup
with coconut & coriander (V, GF)

\$14.00

—

Cream of wild mushroom soup
with croutons & tarragon (V)

\$15.00

—

Creamy cauliflower & leek soup
with truffle oil & chives (V, GF)

\$16.00

—

Country style leek & potato soup
with crumbled goats cheese (V, GF)

\$16.00

—

Free range chicken & sweetcorn chowder
with crispy bacon & spring onion

\$18.00

All served with crusty bread roll & butter



PLATED MENUS

STARTER

Turkish Bread Platter

Warm freshly baked Turkish bread with virgin olive oil, balsamic & homemade dips served on platters to share

\$8.00

ENTRÉES

Antipasto Platter

Cream cheese peppadews, grilled zucchini, fire roasted capsicum, Persian fetta, marinated mixed olives, smoked eggplant dip & a selection of Italian meats

\$11.00

—

Vine roasted tomato risotto, basil, parmesan & olive oil (V, GF)

\$16.00

—

Pumpkin ravioli with Pecorino cream sauce, fresh oregano and toasted pine nuts (V)

\$17.00

—

Caprese Salad

Roma tomatoes, buffalo mozzarella, green Sicilian olives, basil, olive oil & vincotto (V, GF)

\$17.00

—

Warm Moroccan spiced chicken salad, quinoa tabbouleh & harissa yogurt (GF)

\$20.00

—

Beetroot carpaccio with local goat's cheese, toasted walnuts, orange & baby herbs (V, GF)

\$21.00

—

Tiger prawn and vermicelli salad with mango, chili, lime & fried shallots (GF)

\$22.00



PLATED MENUS

MAINS

Lemon & tarragon roasted chicken breast,
confit tomato, buttered greens, garlic roasted potatoes & grain mustard cream sauce
\$35.00

Amelia Park beef fillet char grilled,
buttered greens, garlic roasted potatoes & mushroom peppercorn sauce
\$43.00

Brioche herb crusted Dorper lamb rack,
fire roasted red capsicum, buttered greens, creamy mash potato & rosemary jus
\$44.00

Crispy skin Tasmanian salmon,
Steamed spinach, asparagus, creamy mash potato & chive butter sauce
\$38.00

Pan fried pink snapper,
cumin roasted carrots, green beans, lemon & baby herbs
\$42.00

Duck confit,
with sweet potato puree, buttered greens & cherry shallot sauce
\$42.00

SIDE SALADS

Garden salad with stringless beans & French dressing

Greek salad with local olives & Danish fetta

Caesar salad, candied bacon & croutons

Wild rocket, pear & parmesan salad with aged balsamic

Tomato, red onion & grilled chorizo with sherry vinaigrette



PLATED MENUS

DESSERTS

Lemon cheesecake,
raspberry sauce & mint
\$18.00

—

Sticky fig pudding,
butterscotch sauce & banana ice-cream
\$18.00

—

Honey & saffron crème brulee,
almond cookies (GF)
\$20.00

—

Dark chocolate mousse,
sour cherries & sugared hazelnuts
\$20.00

—

French strawberry tart,
vanilla custard cream
\$20.00

—

Salted caramel tart,
bitter chocolate & pistachio
\$20.00

—

All desserts include tea & coffee

ASSORTED CHEESE PLATE (60gms per person)

Quicks Farm House cheddar (England), Fourme D'ambert (French blue), Tarrago River (Australian triple brie),
served with quince paste & mixed crackers
\$8.00



CHILDRENS MENU

(Under 12yrs)

MAIN

Crispy fried chicken pieces
with French fries & lemon mayonnaise

-

Fish and Chips
with mushy peas & tomato sauce

-

Macaroni & Cheese
with grilled tomato (V)

DESSERT

Assorted ice-cream with raspberry sauce & wafer

-

Fresh fruit salad with fruit sorbet (DF)

Includes Coca Cola soft drinks

\$35.00



BUFFET SELECTION

\$62 PER PERSON

Minimum of 50 people.

ROAST – CHOICE OF TWO

Roasted sirloin of beef, pan gravy
Honey & mustard glazed ham
Roast lamb leg, mint sauce (MP)
Roasted leg of pork, apple sauce

SIDES – CHOICE OF TWO

Garlic & rosemary roasted baby potatoes
Honey & thyme roasted butternut pumpkin
Buttered carrots & green stringless beans, flaked almonds
Freshly steamed mix vegetables, olive oil & sea salt
Steamed buttered minted peas
Traditional English cheddar cauliflower cheese
Creamy potato, sage & onion gratin
Hot chips with malt vinegar & Maldon sea salt

HOT DISH – CHOICE OF ONE

Ricotta, spinach & pumpkin cannelloni, freshly grated parmesan (V)
Macaroni & cheese with grilled tomato & oregano (V)
Chicken Rogan josh, fresh tomato, coriander & saffron rice (GF)
Chili con carne, spicy beef, red kidney beans & steamed rice (GF)

SALADS – CHOICE OF THREE

Classic potato salad with Dijon mustard mayonnaise & spring onions
Red cabbage coleslaw with lemon mayonnaise & chives
Garden, Greek, Caesar salad
Bocconcini, tomato & basil pasta salad, lemon & olive oil

Warm crusty bread rolls & butter

DESSERT

Assorted cakes & cheesecakes
Fresh whipped cream
Seasonal fruit platter
Coffee & tea



PREMIUM BUFFET SELECTION

\$83 PER PERSON

Minimum of 50 people.

COLD SELECTION

Assorted sushi & mixed rice paper rolls, soy, wasabi & ponzu
Oysters, natural with assorted accompaniments

ROAST – CHOICE OF TWO

Roasted sirloin of beef, pan gravy
Honey & mustard glazed ham
Roast lamb leg, mint sauce (MP)
Roasted leg of pork, crackling & apple sauce
Roast free range chicken, tarragon cream sauce

SIDES – CHOICE OF THREE

Garlic & rosemary roasted baby potatoes
Honey & thyme roasted butternut pumpkin
Buttered carrots & green stringless beans, flaked almonds
Freshly steamed mix vegetables, olive oil & sea salt
Steamed buttered minted peas
Traditional English cheddar cauliflower cheese
Creamy potato, sage & onion gratin
Hot chips with malt vinegar & Maldon sea salt

HOT DISH – CHOICE OF TWO

Catch of the day – fresh snapper or salmon with lemon butter sauce
Ricotta, spinach & pumpkin cannelloni, freshly grated parmesan (V)
Chicken Rogan josh, fresh tomato, coriander & saffron rice
Chili con carne, spicy beef, red kidney beans & steamed rice (GF)

SALADS – CHOICE OF THREE

Classic potato salad with Dijon mustard mayonnaise & spring onions
Red cabbage coleslaw with lemon mayonnaise & chives
Garden, Greek, Caesar salad
Bocconcini, tomato & basil pasta salad, lemon & olive oil

Warm crusty bread rolls & butter

DESSERT

Assorted cakes & cheesecakes
Fresh whipped cream
Seasonal fruit platter
Coffee & tea



COCKTAIL FOOD & CANAPÉS MENUS

8 CHOICE MENU – \$41 PER PERSON
10 CHOICE MENU – \$47 PER PERSON
12 CHOICE MENU – \$52 PER PERSON

Salt & pepper squid, chili & honey sauce
Tempura battered snapper pieces, wasabi mayonnaise
Baked Ceduna oysters with pancetta and balsamic (GF)
Freshly shucked oysters with lemon and shallot dressing (GF)
Persian feta, saffron potato tortilla, avocado and chili (V, GF)
Wild mushroom and mozzarella arancini, truffle emulsion (V)
Crispy fried buttermilk chicken and hot sauce
Greek style lamb koftas with tzatziki and lemon (GF)
Chilli and cheese pastry dogs, tomato relish
Mini steamed pork bubs, plum sauce
Sri Lankan curry puffs, green chilli chutney (V)
Homemade cocktail sausage rolls, tomato relish
Assorted sushi, pickled ginger & soy sauce (V, GF)
Mixed cocktail rice paper rolls, ponzu (V, GF)
Grilled corn, manchego and parsley croquettes, green tabasco aioli (V)
Chunky pepper steak mini pies
Indian spiced red lentil mini pies (V)
Lamb, mint and vegetable mini pies
Smoked salmon and raw salmon tartare brik cones with crème fraîche
Truffle creamy goats cheese, plum jam and beetroot basket (V)
Crispy fried vegetable spring roll, cumin scented yoghurt (V)
Polenta and parmesan crumbed zucchini fritters (V)
Prawn twisters with lemongrass, mango and coriander
Smashed pea, mint and lemon bruschetta, grated pecorino (V)
Roasted capsicum, zucchini and tomato pizza (V)
Asian duck rillettes with cucumber, spring onion and coriander (GF)
Sesame prawn cutlet with coconut and lime
Grilled chorizo with lemon and parsley

DESSERT CANAPÉS

Mini chocolate éclairs
Assorted petit fours
Mixed mini macarons
Assorted piccolo ice cream cones
Cocktail donuts and mini jam donut balls
All served with fresh brewed coffee & tea

All cocktail menus are served over a 1.5 – 2 hour duration



FOOD STATIONS

1 STATION - \$25 2 STATIONS - \$40 3 STATIONS - \$65

SEAFOOD

Salt & pepper squid, lime chili sauce
Tempura battered snapper pieces
Hot chips with Maldon sea salt
Fresh lemon, tartare sauce

INDIAN

Chicken korma curry, coconut & ginger
Lamb Rogan josh, fresh tomato & coriander
Cardamom scented rice
Vegetable samosas
Pappadums
Chutneys & raita

ASIAN

Grilled lamb & chicken skewers with peanut sauce & sesame
Assorted sushi, nigari & rice paper rolls
Pickled ginger, wasabi & soy
Crispy fried vegetable spring rolls, plum sauce

ITALIAN

Pumpkin, spinach & ricotta cannelloni, basil & mozzarella
Selection of Italian meats
Fresh tomato & basil salad
Marinated olives & bocconcini
Ciabatta with olive oil

MEXICAN

Chilli con carne
Crisp corn chips
Steamed rice
Monterey Jack cheese, sour cream, guacamole, salsa & fresh lime
Cream cheese jalapeno poppers

DESSERT STATION

*****Please choose 2 x items*****

Seasonal fruit platter
Mini chocolate éclairs
Petite fours
Selection of cup cakes
Cheese board with traditional accompaniments

IMPRESS YOUR GUESTS

Chef's selection of 4 x canapé items on arrival
Your choice of 4 x food stations
Plus a dessert station, tea & coffee

\$90 per person



GOURMET BBQ MENU

\$46 PER PERSON

Chargrilled 200g sirloin of beef, sticky Jack Daniel's marinade
Southern BBQ chicken thighs
Honey glazed pork chipolatas
Wholegrain mustard gravy

Crispy smoked paprika potato wedges, sour cream and chives
Slow steamed buttered corn with coriander
Green beans with lemon and garlic
Maple spiced Boston bean casserole

Red cabbage coleslaw, lemon mayonnaise
Caesar salad with candied bacon and garlic croutons

Crusty bread rolls with butter
Variety of condiments

OPTIONAL ADDITIONS TO BBQ MENU (COST PER PERSON)

Australian Cheese Board
\$8.00

—
Selection of Cakes & Cheesecakes
\$10.00

—
Seasonal Fruit Platter
\$5.00

—
Coffee & Tea
\$5.00



BEVERAGE PACKAGES

STANDARD PACKAGE

Redbank Sauvignon Blanc
Redbank Merlot
Emily Sparkling NV
Boag's Premium Light, Hahn 3.5 & Hahn Super Dry
Assorted Coca Cola Soft Drinks

PREMIUM PACKAGE

Dunes & Greene Pinot Chardonnay Sparkling N.V South Australia
West Cape Howe Cape to Cape Moscato
West Cape Howe Regional Range Sauvignon Blanc
West Cape Howe Cape to Cape Cabernet Merlot
West Cape Howe Regional Range Tempranillo
Boag's Premium Light, Hahn 3.5 & Hahn Super Dry
Apple Cider by The Hill's Cider Company
One Choice of Premium Beer*
Assorted Coca Cola Soft Drinks
Antipodes Still & Sparkling Water

DELUXE PACKAGE

2014 Saint Clair Sauvignon Blanc & 2013 Vasse Felix 'Filius' Chardonnay
2013 Saint Clair Pinot Noir & 2012 Vasse Felix Cabernet Merlot
2012 Corte Giara Prosecco Millesimato Dry, Vento, Italy
Boag's Premium Light, Hahn 3.5 & Hahn Super Dry
The Hill's Cider Company Apple Cider
One Choice of Premium Beer*
Assorted Coca Cola Soft Drinks
Antipodes Still & Sparkling Water

**Premium Beer Choices: Corona, Peroni, Becks, Crown Lager, Cider, Millers, Pure Blonde*

	Standard	Premium	Deluxe
Two Hours	\$32.00	\$37.00	\$42.00
Three Hours	\$36.00	\$43.00	\$51.00
Four Hours	\$40.00	\$49.00	\$60.00
Five Hours	\$44.00	\$55.00	\$69.00
Six Hours	\$48.00	\$61.00	\$78.00

- All packages can be adjusted to suit your requirements – please speak to your coordinator.
 - All prices are based on a Per Person costing.
- Beverages and Prices are subject to market availability and may vary on some items.
- Consumption Packages are available on request; please speak to your coordinator about terms and conditions.



WINE LIST & BAR PRICES

SPARKLING WINE

House Sparkling – Redbank Emily	\$8 per glass	\$26 per bottle
Dunes & Green Chardonnay Pinot Noir NV	\$9 per glass	\$33 per bottle
Corte Giara Prosecco	Bottle ONLY \$40	

WHITE WINE

House White – Redbank Sauvignon Blanc	\$8 per glass	\$26 per bottle
West Cape Howe Sauvignon Blanc Semillon	\$9 per glass	\$33 per bottle
Saint Clair Sauvignon Blanc	Bottle ONLY \$40	

RED WINE

House Red – Redbank Merlot	\$8 per glass	\$26 per bottle
West Cape Howe Cabernet Merlot	\$9 per glass	\$33 per bottle
Saint Clair Pinot Noir	Bottle ONLY \$40	
Vasse Felix Cabernet Merlot	Bottle ONLY \$40	

BEER

Boag's Premium Light	\$7
Hahn 3.5	\$7
Hahn Super Dry	\$7
Corona	\$10
Crown Lager	\$10
Peroni	\$10

SOFT DRINKS

Assorted Soft Drinks	\$4 per glass	\$13 per jug
Lemon, Lime & Bitters	\$5 per glass	

SPIRITS

Assorted Spirits with Mixer	\$10
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Please note that not all products will be available at the time of your event



FUNCTION TERMS & CONDITIONS

The Burswood on Swan Team are delighted that you are interested in holding your function at our venue. To ensure your event meets the highest standard please read the following terms & conditions.

1. Bookings will be considered tentative pending receipt of a deposit and will be held without obligation for a period of two weeks. Burswood on Swan reserves the right to cancel an unconfirmed booking without notice and reallocate the date to other enquiries.
2. Confirmation of a booking occurs on receipt of a \$1,000 deposit payment and a completed booking form. Payment of your deposit is acceptance of these function terms & guidelines.
3. Staff charges are non-negotiable and are included in every function held at Burswood on Swan. Burswood on Swan will not be held accountable for poor service if the recommend amount of staff has not been purchased.
4. Guaranteed minimum numbers must be received two weeks (14 days) before the function. Final numbers MUST be given 1 week prior to the event. Acceptance of extra numbers is dependent on availability of space and pre-payment.
5. Full payment is required seven clear working days prior to your event. Payment by EFT, cash, bank cheque or credit card is required.
6. All payments made with credit cards incur a 3.0% surcharge. Diners and AMEX credit cards will incur a surcharge of 5.0%.
7. Room hire applies to all of our private function rooms. Included in your room hire is the cost of room set up, white linen tablecloths & serviettes, and the service equipment needed to provide your choice of food & beverages.
8. Minimum spends apply for Friday night and weekend bookings. Please see next page for minimum spend requirements.
9. Cocktail & Canapés Terms and Conditions: Cocktail Receptions held between September and April over meal periods (12.00pm-3.00pm or 6.00pm-9.00pm) require a minimum of 8 cocktail items and one fork food dish.
10. No food or beverages of any kind will be permitted to be brought in for consumption at the function by the Organiser or the Organisers' Guests.
11. Christmas events held in November and December must pay an amount to the value of 25% of their function costs 3 months prior to their function date. Full payment is also required 7 clear working days prior to any Christmas event.
12. Function Times. For lunchtime bookings: access to the room is from 10.00am the morning of the function. Lunchtime functions must conclude by 4.00pm. Evening bookings: access to the room is from 5.00pm, and evening functions are required to conclude at 12.00am. Burswood on Swan will do all possible to accommodate special requests regarding access to the rooms.
13. Burswood on Swan reserves the right to increase the package prices at any time without prior notification.
14. Functions held on Public Holidays will incur an additional 15% on the total cost of food and beverages.
15. Burswood on Swan will be pleased to assist with obtaining quotes for all of your hire equipment, entertainment and decoration requirements and the costs will be added to your final account. Please note that no items are to be nailed, screwed, stapled, or adhered to any surfaces in the venue.
16. Burswood on Swan operates under the principles of the Responsible Service of Alcohol guidelines. The Burswood on Swan staff are instructed not to serve any alcoholic beverages to guests under the age of eighteen (18) years, or guests in a state of intoxication. Burswood on Swan reserves the right to exclude persons, without liability, from an event.
17. Organisers are financially responsible for any damage sustained to the Burswood on Swan function centre and / or surrounding grounds by the Organiser, Organisers' Guests, Invitees or other persons attending the function whether in the room or any other part of the Burswood on Swan premises.
18. General cleaning is included in the cost of the function. The Organiser may incur additional charges in the instance where an event has created cleaning requirements that are considered, in the opinion of Burswood on Swan, over or above normal cleaning requirements.



19. Burswood on Swan does not accept responsibility for damage or loss of any goods left at Burswood on Swan prior to or after a function.
20. In the event that the venue cannot be made available to the Organiser on the date(s) for which it has been booked for reasons of fire, flood, damage, industrial dispute, or any other reason, the management of Burswood on Swan shall not be liable for any loss, damage or injury whatsoever suffered by the client as the result of the unavailability of the venue.
21. Alcohol must be served with a substantial meal. What constitutes a standard meal will be the sole discretion of Burswood on Swan.
22. Burswood on Swan can only set the room for the same number of people that has been confirmed for catering. No additional chairs will be put out.
23. We have recommend staffing amounts for functions on page 3 of this function package – if you require more staff at the event, the extra wait staff will be charged accordingly.
24. At least 2 weeks prior to your function, we require confirmation of final arrangements of menus and beverage requirements. Please advise us of any vegetarian or dietary needs. Burswood on Swan will only provide dietary requirements to guests with medical conditions such as dairy free or gluten free or preferences such as vegetarian or vegan. Dietary requirements such as “low fat” or “low sugar” will not be considered a suitable requirement for a separate meal. Any persons with extensive allergies will be asked and allowed to bring their own food. The Organiser of the function will NOT be charged for this person.
25. Any Dietary Requirements needed when having a plated menu will be charged at an additional \$15 per person.
26. Any 18th or 21st function held at the venue requires a \$1000 bond paid via credit card. This will be refunded after the event should there be no damage to the property.

***Minimum Spends apply for Friday and Saturday evening bookings:**

January	Friday \$6,000	Saturday \$8,000
February	Friday \$8,000	Saturday \$10,000
March	Friday \$12,000	Saturday \$15,000
April	Friday \$8,000	Saturday \$10,000
May	Friday \$6,000	Saturday \$8,000
June	Friday \$6,000	Saturday \$8,000
July	N/A	
August	N/A	
September	Friday \$6,000	Saturday \$8,000
October	Friday \$12,000	Saturday \$15,000
November	Friday \$12,000	Saturday \$15,000 — The last Saturday in November \$25,000
December	Friday \$20,000	Saturday \$25,000

**All minimum spends can be reviewed depending on the circumstances of the event at time of booking. Please speak to your Coordinator for more information.*

In the event of a cancellation, Burswood on Swan must be notified in writing. Verbal cancelations will not be accepted. The following cancellation fees and charges apply:

13 months+	Deposit refunded in full
12 months — 3 months	No refund of deposit
3 months — 1 month	25% of the estimated total amount payable
1 month — 10 days	75% of the estimated total amount payable
Within 10 days	100% of the estimated total amount payable



FUNCTION BOOKING FORM

Upon receipt of this form and a deposit we will confirm your booking for you.

Date of Function: _____

Company Name (if applicable): _____

Contact Person: _____

Email Address: _____

Contact Phone Number: _____

Mobile: _____

Postal Address: _____

Post Code: _____

How did you hear about Burswood on Swan: _____

BOOKING DETAILS

Number of Guests Expected: _____

Room Requested: _____

Start / Finish Times: _____

Comments:

Have you read and agreed to our terms and conditions? YES NO

Signed: _____

Date: _____