

Weddings and Celebrations - GENERAL INFORMATION

At Matilda Bay Restaurant our staff ensure that your special event will function to perfection.

The Roe Function Room

Named after John Septimus Roe, the Roe Function Room offers picturesque views of both the city of Perth and the Swan River.

SEATED FUNCTION

- 70 to 140 adults.
- Minimum charge for 70 adults, food and beverage package rates, applies Sunday - Thursday.
- On Friday and Saturday nights minimum charge for 80 adults, food and beverage package rate applies.

COCKTAIL FUNCTION

- 80 to 200 adults.
- Minimum charge for 80 adults on food and beverages package rates applies at all times.

FEES & CHARGES

- Room hire fee of \$800 applies to all bookings.
- On Friday and Saturday evenings a minimum charge of 80 adults applies based on the minimum 6 hour food and beverage package and room hire fee, equivalent of \$10,000
- On Friday and Saturday evenings a minimum charge of 80 adults applies for a cocktail function based on our 6 hour food and beverage package and room hire fee, equivalent of \$10,800.

The Catalina Room

This room takes its name from the famous Catalina flying boats which were based here during World War II. The room has exclusive use of the stunning alfresco area which makes any event a unique experience.

SEATED FUNCTION

- 40 to 50 adults.
- Minimum charge for 35 adults, food and beverage package rate applies from Sunday - Thursday.
- On a Friday and Saturday night minimum charge for 40 adults, food and beverage package rate applies.

COCKTAIL FUNCTION

- 60 to 100 adults.
- Minimum charge for 60 adults, food and beverage package rate applies from Sunday to Thursday.
- On a Friday and Saturday night minimum charge of 80 adults, food and beverage package rates applies.

FEES & CHARGES

- Room hire fee of \$500 applies to all bookings.
- On Friday and Saturday evenings a minimum charge of 40 adults applies for a seated function based on our 6 hour food and beverage package and room hire fee, equivalent of \$5,100.
- On Friday and Saturday evenings a minimum charge of 80 adults applies for a cocktail function based on our 6 hour food and beverage package and room hire fee, equivalent of \$10,500.

The Wine Room

This exclusive room is situated on the ground floor and is ideal for intimate events. It takes its name from the wines on display in the room.

SEATED FUNCTION

- 12 to 20 adults
- The restaurant a la carte menu is available in this room.

COCKTAIL FUNCTION

- Not Available

FEES & CHARGES

- Room hire fee of \$250 applies to all bookings.
- A minimum spend of \$1,500 on food & beverage applies for all bookings.

In the event that the minimum numbers, for both the Roe Function Centre and the Catalina Room, are not attained the food & beverage account will be rendered for the relevant minimum charge unless prior arrangements have been made. Sundays before a public holiday incur the same minimum charges as a Saturday night.



Weddings and Celebrations - FUNCTION BEVERAGE INFORMATION

Beverages on Consumption

Opting for beverages on consumption means, you preselect what is to be served throughout the total duration of the function. There is a minimum charge of \$30 per person for both lunch and dinner functions.

Beverages on Package Basis

Opting for beverages on one of our pre-set packages means the price is set per head, for the entire group – excluding guests who are under 18 years of age. Beverage packages must run for the total duration of the function.

Enclosed prices are calculated from 6.00 pm till 12:00am. Wines are supplied subject to availability and price variations at the time of order. A more comprehensive wine selection is available from our restaurant wine list. We would be pleased to discuss any individual requirements.

Please note: Special arrangements can be made for additional drinks on a tab, however a credit card must be presented to the function manager and the tab must be settled at the end of the function.

FUNCTION WINE LIST

A more extensive wine selection is available from our a la carte menu

Champagne & Sparkling Wines

Iron Cloud Pepperilly Pinot Chardonnay NV (WA)	50.00
Asti Riccadonna (Italy)	50.00
Spring Seed "Sweet Pea" Moscato (McLaren Vale, SA)	50.00
Larry Cherubino Ad Hoc "The Riddler" Pinot Chardonnay (Pemberton,WA)	55.00
Villa Jolanda Prosecco (Veneto, Italy)	60.00
Pirie Chardonnay Pinot Noir NV (Tamer Valley, TAS)	65.00
Jansz (Pipers Brook, TAS)	65.00
Leeuwin Estate Brut Pinot Noir Chardonnay (Margaret River, WA)	65.00
Louis Roderer NV (Eperney, France)	95.00
Pol Roger NV (Eperney, France)	110.00



Weddings and Celebrations - FUNCTION WINE LIST

A more extensive wine selection is available from our a la carte menu

White Wines

SAUVIGNON BLANC

Te Mata (Hawkes Bay, NZ)	55.00
Rosily (Margaret River, WA)	55.00
Millbrook (Jarrahdale, WA)	55.00
Stella Bella (Margaret River, WA)	60.00
Shaw and Smith (Adelaide Hills, SA)	70.00

CHARDONNAY

D'Arenberg Olive Grove (McLaren Vale, SA)	50.00
Iron Cloud "Rock of Solitude" (Ferguson Valley, WA)	60.00
Rosily (Margaret River, WA)	60.00
Woodlands (Margaret River, WA)	65.00

BLENDED WHITES

Iron Cloud "Pepperilly" SBS (Ferguson Valley, WA)	50.00
Deep Woods Semillon Sauvignon Blanc (Margaret River, WA)	55.00
Pierro "LTC" (Margaret River, WA)	65.00

CHENIN. VERDELHO, PINOT GRIS

Paul Conti "The Tuarts" Chenin Blanc (Swan Valley, WA)	50.00
Mandoon Estate Verdelho (Swan Valley, WA)	50.00
Tim Adams Pinot Gris (Clare Valley, SA)	55.00
Antichello Pinot Grigio (Veneto, Italy)	55.00

RIESLING

Bellarmino Auslese (sweet) (Pemberton, WA)	45.00
Skillogalee (Clare Valley, SA)	60.00
Castle Rock (Porongarup, Great Southern)	65.00

Red Wines

SHIRAZ

Iron Cloud "Rock of Solitude" (Ferguson Valley, WA)	60.00
Rosily (Margaret River, WA)	60.00
Rockcliff "Third Reef" (Great Southern, WA)	65.00
Brokenwood (Hunter Valley, NSW)	65.00
Elderton (Barossa Valley, SA)	75.00

PINOT NOIR

Mt Riley (Marlborough, NZ)	55.00
Mt Trio (Porongorup, WA)	65.00
Mt Difficulty Roaring Meg (Central Otago, NZ)	80.00
Picardy (Pemberton, WA)	95.00

BLENDED REDS

Iron Cloud "Pepperilly" Cabernet Shiraz (Ferguson Valley, WA)	55.00
Rock of Solitude "Purple Patch" (Ferguson Valley, WA)	55.00
Geoff Merrill Cabernet Shiraz (McLaren Vale, SA)	55.00
Woodlands Cabernet Merlot (Margaret River, WA)	60.00

CABERNET SAUVIGNON

D'Arenberg "High Trellis" (McLaren Vale, SA)	55.00
Rosily (Margaret River, WA)	65.00
Hay Shed Hill (Margaret River, WA)	65.00
Bowen Estate (Coonawarra, SA)	65.00
Thompson Estate (Margaret River, WA)	65.00
Rosabrook (Margaret River, WA)	70.00

MERLOT

Punt Road (Yarra Valley, VIC)	55.00
Nanup Ridge (Nanup, WA)	55.00



Weddings and Celebrations - FUNCTION BEVERAGE LIST

TAP BEER

Jugs of standard draught beer – Carlton Dry and Fat Yak	18.00
Jugs of premium draught beer - Peroni	20.00
Jugs of premium draught beer - Asahi	30.00
Jugs of draught cider – Bulmers	20.00

BOTTLED BEERS/CIDER

Peroni Leggera (3.5% Alc.)	8.00
Pilsner Urquell	8.50
Eagle Bay Pale Ale	9.00
Eagle Bay Kolch	9.00
Eagle bay Vienna	9.00
Little Creatures Rogers Amber Ale	8.00
Corona	8.50
Cascade Light	6.50

NON-ALCOHOLIC BEVERAGES

Jugs of soft drinks	14.00
Jugs of juice	18.00
Jugs of non-alcoholic fruit punch	18.00
Mineral water	3.00 per person
Mocktails from	9.00 each

NON ALCOHOLIC BEVERAGE PACKAGE

4 Hour beverage package	28.00
5 Hour beverage package	32.00
6 Hour beverage package	38.00

*Including non-alcoholic punch, soft drink and juices
Eden Vale sparkling, white and red or sparkling grape juice.*

COCKTAILS

We have a large selection of cocktails available on request
From \$15.00 each (please discuss with your co-ordinator).

Champagne punch 19.00 per jug

SPIRITS

Glasses of standard spirits and mix	8.00
Glasses of premium spirits and mix	9.00
Liqueurs	9.00



Weddings and Celebrations - FUNCTION BEVERAGE PACKAGE

House Package

STANDARD PACKAGE

- 4 hour package \$42.00 per person
- 5 hour package \$46.00 per person
- 6 hour package \$49.00 per person

BEVERAGES INCLUDED

Tap beers + Cider

- Carlton Dry
- Fat Yak
- Bulmers Cider

Wines include:

- Iron Cloud "Pepperilly" Pinot Chardonnay NV
- Iron Cloud "Pepperilly" Sauvignon Blanc Semillon
- Iron Cloud "Pepperilly" Cabernet Shiraz
- Iron Cloud Rock of Solitude "Purple Patch"

Champagne punch, soft drinks, juices

INCLUSIVE OF PREMIUM BEERS

- 4 hour package \$58.00 per person
- 5 hour package \$64.00 per person
- 6 hour package \$68.00 per person

Bottled Beers

- Corona
- Rogers Amber Ale (Mid strength)
- Peroni Leggera (Mid strength)

Tap Beers + Cider

- Peroni
- Asahi
- Fat Yak
- Bulmers Cider

Upgraded Package

STANDARD PACKAGE

- 4 hour package \$50.00 per person
- 5 hour package \$54.00 per person
- 6 hour package \$57.00 per person

BEVERAGES INCLUDED

Tap beers + Cider

- Carlton Dry
- Fat Yak
- Bulmers Cider

Wines include:

- Larry Cherubino Ad Hoc "The Riddler" Chardonnay Pinot Noir NV
- Millbrook Sauvignon Blanc
- Rosily Chardonnay
- Hay Shed Hill Cabernet Sauvignon
- Rosily Shiraz

Champagne punch, soft drinks, juices

INCLUSIVE OF PREMIUM BEERS

- 4 hour package \$62.00 per person
- 5 hour package \$69.00 per person
- 6 hour package \$74.00 per person

Bottled Beers

- Corona
- Rogers Amber Ale (Mid strength)
- Peroni Leggera (Mid strength)

Tap Beers + Cider

- Peroni
- Asahi
- Fat Yak
- Bulmers Cider

Superior Package

STANDARD PACKAGE

- 4 hour package \$57.00 per person
- 5 hour package \$60.00 per person
- 6 hour package \$64.00 per person

BEVERAGES INCLUDED

Tap beers + Cider

- Carlton Dry
- Fat Yak
- Bulmers Cider

Wines include:

- Leeuwin Estate Brut, Pinot Noir Chardonnay
- Stella Bella Sauvignon Blanc
- Woodlands Chardonnay
- Rockcliffe "Third Reef" Shiraz
- Rosabrook Cabernet Sauvignon

Champagne punch, soft drinks, juices

INCLUSIVE OF PREMIUM BEERS

- 4 hour package \$69.00 per person
- 5 hour package \$74.00 per person
- 6 hour package \$79.00 per person

Bottled Beers

- Corona
- Rogers Amber Ale (Mid strength)
- Peroni Leggera (Mid strength)

Tap Beers + Cider

- Peroni
- Asahi
- Fat Yak
- Bulmers Cider



Weddings and Celebrations - SIT DOWN FUNCTIONS MENU SELECTION

Set Menus

3 COURSE MENU AT \$85 PER PERSON LUNCH AND DINNER FUNCTIONS

Sour dough rolls, sea salt butter

One entrée

One main course

Salad to the table

One dessert

Coffee and tea

*If you wish to add a choice to any course there is an additional charge of \$10 per person per option added.
Dishes to be selected from the listed options on pages 7, 8 and 9.

Children's options are available - please ask your function co-ordinator.

Dietary requirements can be catered for as long as prior notice is given.

Pre dinner Drinks Canapé Options

Please select 4 items from the list below.

Items are served as 40 piece platters at \$100.00 per platter

COLD ITEMS

Duck san choi bao on crispy spring roll wrapper (df)

Beetroot cake, smoked goats curd, dukkah spice (v)

Mini tomato and shallot tatin, rocket aioli (v) (nf)

Corn chip taco - black bean, sweetcorn and avocado succotash (vegan) (nf)

Zucchini and mozzarella fritters, yoghurt (v) (nf)

HOT ITEMS

Hot smoked salmon tartlet, seafood bisque cream, salmon roe (gf) (nf)

Tomato and mushroom quiche (gf) (v) (nf)

Crispy fried tiger prawn, smoky barbeque (nf)

Porcini mushroom, persian feta risotto cake (v) (nf)

Mini meatballs, cherry vine tomato sauce (gf) (nf)



Weddings and Celebrations - ENTRÉE OPTIONS

All entrées include hot bread rolls

Cold and Warm Entrée

Smoked chicken and avocado salad, crumbled Persian feta, dressed baby spinach (gf)

Individual antipasto platters, prosciutto, ham, mild salami, mediterranean vegetables, cheese, crusty Italian loaf
-with tiger prawn and fresh Australian oyster - **add \$5.00 per person**

Roma tomato and shallot tarte tatin, goats cheese, rocket, green oil (v)

Fried zucchini and mozzarella fritter, pea, mint and rocket salad, smoked yoghurt (v)

Grilled salmon fillet, crusted scallop, creamed cauliflower, green oil

Sliced prosciutto, buffalo mozzarella, roasted red peppers, tomatoes, aged balsamic drizzle (gf)

Soup and Pasta

Roasted sweet potato and pumpkin soup, sour cream, mini polenta loaf (v)

Seafood chowder, poached prawns, scallops, buttered baby leeks

Potato and leek soup, crème fraîche, smoked salmon (gf)

Rigatoni pasta, tossed with pinenut and basil pesto, olive oil, black olives, shaved parmesan (v)

Gnocchi, roasted vine cherry tomato sauce, shaved chilli pecorino, spinach (v)

Orecchiette pasta, tossed with hot smoked salmon, broccolini, chorizo, chilli garlic oil, ricotta salata

Hot Entrée

Roast pumpkin, Persian feta and caramelised onion risotto, fresh baby thyme (gf) (v)

Chicken cotoletta, cannellini bean purée, fennel, watercress, green bean and Persian feta salad (gf)

Salt and pepper prawns, crunchy Asian slaw, honey soy drizzle (gf)

Pork belly, chorizo, smoked cherry tomato, coriander, maple apple puree (gf)

Slow cooked, herb crusted fried beef cheeks, fennel puree, orange glaze



Weddings and Celebrations - MAIN COURSE OPTIONS

Seafood and Fish

Grilled salmon fillet, caramelised soubise, peas, buttered leek, cauliflower, sour orange dressing (gf)

Barramundi fillet, Italian pea, fennel and caper slaw, vinaigrette, garlic basil prawn (gf)

Snapper fillet, cauliflower purée, chickpeas, harissa, almond and raisin salad, lemon yoghurt (gf)

Seafood plate – grilled scallop, tiger prawns, fresh water marron, Tasmanian salmon and barramundi, served with creamy mash and lemon reduction – **add \$15 per person**

Poultry

Half chicken, boneless thigh and kiev cut breast, soft polenta, mushroom cream sauce

Grilled chicken breast, beetroot and onion jam, cranberry, pink grapefruit and rocket salad, white balsamic dressing (gf)

Duo of chicken breast and oven roasted beef fillet, pommes purée, brioche and halloumi crust, red wine jus
– **add \$5.00 per person**

Confit duck leg, pumpkin puree, garlic greens, chilli soy glaze (gf)

Beef

Sirloin of beef, chargrilled, steamed asparagus, crushed potatoes, sauce béarnaise

Black Angus beef fillet, creamed potato, caramelised red cabbage, red wine jus

Scotch fillet, potato croquette, roasted field mushroom, prosciutto, garlic tomato butter

Beef cheek, slowly cooked, parsnip purée, candied orange (gf)

All steaks are cooked medium, unless otherwise requested

Lamb and Pork

Roasted herb crusted lamb loin, slow roasted spiced aubergine, garlic and mint labneh (gf)

Roasted rack of lamb, herb crust, maple sweet potato purée, sautéed spinach

Pork rib eye, quince glazed, smashed apple, fried potatoes, mint, crackling crumbs (gf)



Weddings and Celebrations - DESSERT OPTIONS

Baked chocolate cherry cheesecake, fresh cream, liqueur cherries

Layered berries, soft meringue, vanilla whipped cream, Cointreau syrup (gf)

Apple and rhubarb, Italian custard, coconut crumble topping, vanilla gelato

Classic vanilla crème brûlée, blueberry compote, almond biscuit (gf)

Sticky date pudding, bourbon baked pear, double cream, butterscotch sauce

Lemon tart, fresh berries, vanilla cream

Mango panna cotta, coconut lassi, mango macadamia crumb

Tiramisu – Kahlua soaked sponge fingers layered with sweet mascarpone, chocolate coated coffee beans

Mousse duo – dark chocolate and crème fraiche, almond praline

Cheese selection with dates, lavosh crackers

Additional Items

Platters of a variety of cheese served after dessert - **\$60.00 per platter, per table**

Antipasto platters served in conjunction with a 3 course meal

- **\$13.00 per person**

- **\$18.00 per person with prawn and oyster**

Seasonal vegetables with main course **\$3.00 per person**

Caesar salad, crisp pancetta, anchovies and croutons **\$5.00 per person**

Roasted new potatoes with a garlic and rosemary crust **\$4.00 per person**

Homemade petit four selection **\$4.00 per person**



Weddings and Celebrations - BUFFET MENU \$95.00 PER PERSON - MINIMUM 80 ADULTS

Fresh assorted rolls with sea salt butter to the table

ENTRÉE (SELECT ONE OF THE FOLLOWING)

Chef's selection of canapes served prior to seating or during pre – dinner drinks

Cold seafood platters served to each table - prawns, oysters, hot smoked salmon, marinated calamari, crusty loaf, selection of condiments (additional \$20 per person)

Antipasto platters served to each table - premium cold meats, semi-dried tomato, olives, truffled pecorino, selection of dips and breads

CARVERY

Pork – Roasted pork loin, crackling and apple sauce

Beef – Black Angus roasted sirloin

Lamb – Amelia Park lamb leg, rosemary and garlic crusted

HOT DISHES (SELECT TWO OF THE FOLLOWING)

Crusted spiced reef fish with cilantro dressing

Wood fired chermoula bone less chicken thighs

Madras beef curry, herb yogurt, poppadoms, rice

Mushroom herb, risotto, shaved parmesan

Rigatoni pasta with black olives, basil and pine nut pesto

Slow cooked lamb tagine, preserved lemon and green olives, Cous Cous

HOT VEGETABLES (SELECT TWO OF THE FOLLOWING)

Roasted baby potatoes, pumpkin, red pepper pesto

Mixed green vegetables, toasted almonds, butter sauce

Creamy royal blue mashed potatoes

Charred barbeque sweetcorn, maple butter

Honey and sesame roasted baby carrots

SALADS

Mixed garden salad, mixed olives, tomatoes, cucumber, white balsamic dressing

Classic Caesar salad, crispy bacon, cos lettuce, aged parmesan cheese

Asian style coleslaw, sesame dressing, crispy shallots

Chickpea, feta, chorizo and rocket salad

DESSERT (SELECT ONE OF THE FOLLOWING)

Lemon tart with fresh berries and vanilla cream

Classic vanilla crème brûlée, blueberry compote, almond biscuit (gf)

Mousse duo - dark chocolate and crème fraiche, almond praline (gf)

Layered berries, soft meringue, vanilla whipped cream, Cointreau syrup (gf)

PERCOLATED COFFEE & TEA



Weddings and Celebrations - COCKTAIL MENU SELECTION

Minimum of 80 adults in both the Catalina Room and the Roe Room.

Cocktail Menu A

\$75.00 per person food only - Lunch and dinner functions (for functions 4 hours or less in duration)

Choose 8 cocktail items

Choose 2 bowl foods

Choose 1 station

Cocktail Menu B

\$95 per person food only - Lunch and dinner functions (5-6 hours)

Choose 8 cocktail items

Choose 4 bowl foods

Choose 3 stations

Cocktail Menu C

\$120 per person food only - Lunch and dinner functions (5-6 hours)

Choose 10 cocktail items

Choose 4 bowl foods

Choose 4 stations

Please note we do not cater separately for dietary requirements for cocktail functions. Please select your menu to accommodate all your guests.

Please note tea and coffee are not included, please speak to your wedding coordinator to discuss your options.

Weddings and Celebrations - COCKTAIL OPTIONS

Cold Items

Naan bread, hummus, dukkah, olive oil (v)
 Duck san choi bao on crispy spring roll wrapper (df)
 Beetroot cake, smoked goats curd, dukkah spice (v)
 Mini tomato and shallot tatin, rocket aioli (v) (nf)
 Corn chip taco - black bean, sweetcorn and avocado succotash (vegan) (nf)
 Zucchini and mozzarella fritters, yoghurt (v) (nf)
 Kingfish ceviche, grapefruit, herb salad (df) (gf) (nf)

Sushi

Prawn and avocado (gf)
 Chicken teriyaki (gf)
 Tuna and cucumber (gf)
 Mixed omelette and vegetable (v) (gf)
 Nigiri – assorted pieces of fish and prawns on top of rice (gf)

Dessert Items

Banana churros, salted caramel sauce (nf)
 Lemon and raspberry curd, meringue kiss (gf)
 Mini chocolate cake, toasted marshmallow (gf)
 Little passionfruit cheesecakes
 Mini lemon meringue tarts (gf)
 Mini ice cream cones
 Vanilla profiteroles, butterscotch sauce (nf)
 Chocolate eclair
 Mini Eton mess - berries, meringue and vanilla cream (gf) (nf)

Mini vanilla slice (nf)
 Macarons - assorted flavours
 Little chocolate fudge brownies, peanut salted caramel
 Mini buckets of popcorn (gf) (nf)
 Mini ricotta choc chip cannoli

Hot Items

Garlic pesto fillo scroll (vegan)
 Hot smoked salmon tartlet, seafood bisque cream, salmon roe (gf) (nf)
 Herb crusted beef cheek, fennel puree, candied orange (nf)
 Tomato and mushroom quiche (gf) (v) (nf)
 Crispy fried tiger prawns, smoky barbeque (nf)
 Porcini mushroom, persian feta risotto cakes (v) (nf)
 Crispy chinese style chicken drumettes, chili caramel sauce (df) (nf)
 Mini meatballs, cherry vine tomato sauce (gf) (nf)
 Avocado and swiss cheese brioche toasty (nf) (v)
 Assorted mini pies (nf)
 Mini beef and cheese sliders (nf)
 Vegetable samosa, mango green chilli chutney (v)

Pizzas

(Gluten free on request only)

Roasted vegetable, buffalo mozzarella, pumpkin sauce (v) (nf)
 Italian mixed meat, prosciutto, chorizo, rocket, persian feta (nf)
 Seafood pizza, black olives, white sauce, aged cheddar (nf)
 Pineapple, ham and mozzarella (nf)



Weddings and Celebrations - COCKTAIL OPTIONS

Bowl Food

Lemon peppered baby calamari, garlic aioli, lime (nf)
Mini penne pasta, vine tomato, basil sauce, shaved chilli pecorino (v)
Mini kebab, souvlaki lamb, tabbouleh, garlic tzatziki (nf)
Grilled salmon tikka, basmati rice, mini poppadoms (nf)
Fish and chips, tartare sauce, lemon (nf)
Sweet pea and persian feta risotto (nf) (v)
Yorkshire puds, beef cheek, caramelised cabbage, mash, horseradish cream (nf)
Crispy falafel, spiced pumpkin, cauliflower and halloumi crumbs (v)
Roast pumpkin, red pepper, spinach and semi dried pesto salad (vegan) (gf) (df)
Truffle and bacon mac and cheese (nf)

Stations

Oyster shucker - selection of fresh shucked oysters, selection of condiments (subject to availability)
Wood fired pizza cooked to order in our wood fired oven, select 3 options (Catalina room only)
Traditional style paella station - local seafood, chicken and chorizo (gf) (df)
Sushi station - selection of fresh sushi, cured fish, nigiri and condiments (gf)
Rotisserie station - roast sirloin and roasted pork leg carved with rolls, gravy and condiments
Cheese station - local and imported cheese, fresh and dried fruits, assorted crackers and bread
Charcuterie table with selection of cold cut meats, parfait and terrines, breads and mustards
Curry station - Thai chicken and beef madras curry with rice, poppadums, naan bread and condiments
Barbecue station - selection of beef, chicken and lamb skewers with sauces and condiments (gf)
Seafood station - fresh local prawns, fresh oysters, smoked salmon (gf) (add \$10 per person)
Dessert station - assorted mini desserts, macarons and petit fours



Weddings and Celebrations - MATILDA BAY CEREMONY PACKAGES

Matilda Bay offers beautiful outdoor ceremonies conveniently located on the lawns next to the venue with a beautiful outlook over the Swan River and Perth's city skyline. Our ceremony packages allow you to select and customise your ceremony set up to suit your own personal style.

Packages start from \$1,700 and include seating for your guests, aisle runners, signing table, arbours and floral arrangements. As an added personal touch we also include a drinks station filled with a selection of beverages to refresh your guests after the ceremony.

All ceremony set ups must be ordered through Matilda Bay Restaurant. If you would like to add any additional decorations please discuss with your function coordinator.

All prices are inclusive of GST, delivery, set up and collection. Ceremonies can only be held outside weather permitting, your functions co-ordinator will discuss a contingency plan with you in case of rain. Our standard terms and conditions apply.

In the event our ceremony area is not available on your selected date, please speak to your wedding co-ordinator for an alternative location.

Outdoor Areas

PRE-DINNER DRINKS AREA

Adjacent to the main restaurant, an area of the Matilda Bay Reserve can be set aside for pre-dinner drinks for guests from the Roe Function Centre. Area license fee of \$150.00 applies.

The Catalina Room patio can only be utilised by functions booked in the Catalina Room.

MARQUEE FUNCTIONS

Adjacent to the main restaurant there is an exclusive area set aside in the reserve for marquee functions, in this area we can cater for seated dinners up to 300 persons and cocktail style events up to 1000. Using this area gives you the opportunity to create a unique function with Perth city as your backdrop. Please speak to your function co-ordinator for more details.

CATALINA ROOM ALFRESCO AREA

Should you wish to have additional coverage over the paved area adjacent to the Catalina Room we can arrange a marquee structure to provide all weather protection. The marquee is silk lined with chandelier lighting.

SILK LINED WITH CHANDELIER LIGHTING:

6m x 9m	\$1,500.00
9m x 9m	\$1,950.00
12m x 9m	\$2,400.00

CLEAR MARQUEE, NO LIGHTING:

6m x 9m	\$1,020.00
9m x 9m	\$1,440.00
12m x 9m	\$1,840.00

Please do not hesitate to discuss your specific requirements with your function coordinator. They will do everything they can, to assist making your function your own individual event.



Weddings and Celebrations - TERMS & CONDITIONS

Tentative Booking

Tentative bookings are held for a period of two weeks and will automatically be cancelled unless arrangements have been made to extend the tentative booking period.

Confirmation of Booking

A deposit of \$1000.00 within the two week period is required to guarantee the booking and will be deducted from the final account. Upon confirmation of the booking a receipt will be issued noting the venue date and time of the function. For ceremonies a \$500 deposit is required.

Final Confirmation of Arrangements

It is desirable to finalise all arrangements no less than 6 weeks prior to the event, preferably by personal appointment confirming menu, beverages, seating plan, timings and additional requirements.

Payment

Final numbers are to be confirmed 14 days prior to the event whereupon a final invoice will be issued and the full amount is to be paid in advance by cash, direct deposit or credit card. The guaranteed number of guests at this time will be the final number charged for. The balance of the account will be dispatched during the week following the event and full payment will be required within 7 days. No surcharges for Visa or MasterCard. American Express and Diners Club will incur a 2% surcharge.

SLIPPAGE

Any decrease in numbers in excess of 10% with less than 14 days' notice to the event will incur in a slippage fee. This will be calculated on 80% of the anticipated cost per person.

Function set up

All prices are inclusive of basic set up. The venue is happy to set place cards, menus and bonbonnières. Please supply all contact and delivery details to your function co-ordinator for any external suppliers you are using for your function. Ceremony and lighting set ups are exclusively organised through the venue. Bump in time for external suppliers is 4:30pm for an evening function unless otherwise advised 7 days prior. All items must be removed from the room the same day at the conclusion of the function. Any property left at the restaurant in excess of 7 days will be disposed of. DJs are required to use the in house sound system for all Roe Room functions.

Note: Afternoon functions are required to close the bar at 4:00pm and the room must be vacated by 4:00pm. Evening functions cannot commence any earlier than 6:00pm. Should you require extra staff (in addition to our usual allocation) a charge of \$35.00 per staff member per hour will apply.

Responsibility

Matilda Bay Restaurant does not accept responsibility for damage to, or loss of, any client's property left on the premises prior to, during or after a function. Organisers are financially responsible

for any damage sustained to fittings, property or equipment by the client, guests or outside contractors prior to, during or after a function.

Signage

Nothing is to be nailed, screwed, stapled or adhered to any wall, door or surface or part of the building. All signage in the public areas must be approved by Management.

Damage

Any damage caused by guests to Matilda Bay Restaurant and Function Centre will be the financial responsibility of the organiser and the costs associated with repairs or abnormal cleaning will be charged to your final account at the rate of \$65.00 per hour per staff member. Free standing candelabra are not permitted due to damage caused by wax. Candelabra are permitted on the tables provided drip trays are used.

Consumption

Function organisers are not permitted to supply their own food or beverage under any circumstances (wedding cakes being the exception). This includes lolly and dessert buffets. Should you wish to organise a dessert buffet for your event please speak to your function coordinator.

Duty of Care

Under the liquor licensing laws of Western Australia we have a duty of care to all our clients and reserve the right of our duty manager to refuse service of alcohol to persons he/she deems are intoxicated and may do harm to themselves other patrons or property.

Cancellation

Deposits will only be refunded if 12 months notice of cancellation is made in writing or a replacement function is found prior to the date. Deposits are not transferrable to the restaurant or subsequent bookings.

We reserve the right to take into account any administrative costs incurred to date and these will be deducted from the deposit.

In the event of a function being cancelled within 30 days of the date booked, we reserve the right to charge 50% of the estimated value of the function, should the function be cancelled within 7 days we reserve the right to charge 100% of the food and 50% of the estimated beverages.

ALL PRICES SHOWN THROUGHOUT THIS BROCHURE AND CEREMONY PACKAGES ARE INCLUSIVE OF GST AND ARE BASED ON CURRENT AND FORESEEABLE COSTS BUT MAY BE SUBJECT TO INCREASE AT THE MANAGEMENT'S DISCRETION, IN WHICH CASE 30 DAYS NOTICE WILL BE GIVEN.

Thank you for your understanding, we look forward to being of assistance.



Weddings and Celebrations - WEDDING RECEPTION CONFIRMATION FORM

Reception date: _____ Commencement time: _____

Approx. number of guests: _____ Venue: Catalina room Roe room Wine Room Marquee

Bride & Groom's names: _____

Contact name: _____

Address: _____ Suburb: _____ Postcode: _____

Contact numbers: Mobile: _____ Work/Home: _____

Email Address: _____

Persons responsible for payment of accounts

Contact name: _____

Address: _____ Suburb: _____ Postcode: _____

Contact numbers: Mobile: _____ Work/Home: _____

Email Address: _____

PAYMENT DETAILS

Credit card payment

Credit card number:

Expiry date: / CCV: Cardholder name: _____

Amount: \$ _____ * American Express and Diners incur a 2% surcharge

I authorise payment to provided credit card details.

EFT payments - Please note, narration with payment must include the date and name of function.

Account details: _____
(name of account the payment is coming from)

Date paid: _____ Amount paid \$ _____

Our bank details: Matilda Bay Restaurant, BSB 066 000, Account 10576977, Commonwealth Bank

I have read, understood and agree to the terms and conditions noted in the function information as attached to the menu package.

Signature: _____ Date: _____