




# FUNCTIONS PACKAGE

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DUE SOUTH

11am-late | 6 Toll Place Albany WA | 08 9841 8526 | Find us 

**Thank you for considering us for your next event.  
We look forward to hosting you & exceeding your expectations.**

Feel free to contact our friendly management team at **Due South**  
on **[duesouthalbany@hotmail.com](mailto:duesouthalbany@hotmail.com)** or **(08) 9841 8526**  
to discuss your next event.

# OUR SPACES

## Welcome to Due South.

With 5 separate function spaces, we are a venue that can cater for every occasion.

Due south offers semi private & private function spaces 364 days of the year.

We cater for sit down, cocktail style, inside, outside, casual and corporate functions.

Located on Princess Royal Harbour with dynamic waterfront views, we aspire to provide a unique experience that is memorable for both you and your guests.

## LET'S CELEBRATE!

## PRIVATE DINING

Situated upstairs overlooking the main dining area is an ideal space for intimate social occasions, business meetings or corporate events.

### CAPACITY:

- > 50 guests seated
- > 60 guests standing (Cocktail style)
- > 60 theatre style (Seating only)

### SUITABLE FOR:

- > Private Dinners
- > Business meetings
- > Conferences
- > Exhibitions/Trade shows

## MARINA VIEW

Situated along the east side of the tavern overlooking Albany Port area this diverse space is great for small or large groups, with added exclusivity and priority bar access. This area has a relaxed yet vibrant atmosphere.

### CAPACITY:

- > 30 – 120 Guests dispersed between high and low tables and a general standing area.

### SUITABLE FOR:

- > Cocktail events
- > Birthdays
- > Corporate entertaining
- > Launch parties, etc.
- > Sporting events (AFL Grand Final, etc.)

## HARBOUR VIEW

### BAR

Adjacent to the main restaurant this area allows for both immediate bar access and a spacious environment suitable for relaxed social gatherings.

#### CAPACITY:

- > 10 – 60 guests

#### SUITABLE FOR:

- > Sundowner Drinks
- > Pre-dinner gatherings
- > Cocktails & Canapes

### RESTAURANT

A bright and spacious restaurant area catering for groups as large as 200 guests, suitable for all occasions with a high diversity of menu options.

#### CAPACITY:

- > Up to 200 guests

#### SUITABLE FOR:

- > Convention dinners
- > Commemorative dinners
- > Large gatherings

## AL FRESCO

An al fresco area with uninterrupted views over the beautiful Princess Royal Harbour. A great spot for corporate sundowners and family gatherings. Hire a chef with a pit BBQ or a can/stubby or cocktail bar for convenient and exclusive food and beverage service.

#### CAPACITY:

- > 30 – 120

#### SUITABLE FOR:

- > Outdoor summer events – BBQ's & Sundowners
- > Sunday Sessions
- > Family Birthday parties

# CATERING OPTIONS

## PLATTERS

All platters cater for 8 to 10 guests as a light snack or 4 to 6 guests as something more substantial.

We require a minimum order of one platter per 10 people.

GF = GLUTEN FREE / GFO = GLUTEN FREE OPTION AVAILABLE / V = VEGETARIAN / VEG = VEGAN

### **Corn Chips** / GF V / \$30

Fresh corn chips with chipotle sour cream and guacamole.

### **Ribs** / GF / \$50

Pork Ribs with housemade BBQ sauce.

### **Hummus** / V VEG GFO / \$30

Hummus topped with pickled radish, olive oil and chickpeas served with grilled flat bread.

### **Sausage Rolls** / \$50

Homemade sausage rolls with tomato sauce.

### **Charcuterie** / GFO / \$60

House cured salami, Jamon, dried sausage, terrine with pickles and toasted bread.

### **Tacos** / GF / \$50

Corn tortillas with either pulled pork or mushrooms and refried beans, radish salad and jalapenos.

### **Cheese** / GFO / \$60

Selection of Great Southern Cheeses with pickles chutneys and toasted bread.

### **Wings** / GF / \$45

Spicy fried chicken wings with BBQ and B!@\$@%D sauce.

### **Vegetarian Plate** / V / \$60

Vegetable fritters with spiced yogurt, mini quiches, mushroom arancini and marinated olives.

### **Sliders Platter** / \$50

Beef or pulled pork sliders.

### **Seafood Plate** / \$60

Housemade fish cakes, beer battered local fish and fried squid with tartare sauce.

### **Pizza** / GFO +\$2 / \$24 each

Make your selection from our daily menu.

# SET MENU

**2 courses / \$40**

**3 courses / \$50**

Minimum 25 guests.

## SHARED ENTRÉE

Choice of two:

Hummus, with pickled radish, olive oil, chickpeas and grilled flat bread.

Fresh corn chips with guacamole and chipotle sour cream.

Charcuterie, house cured Salami, Jamon, dried sausage and terrine with pickles and toasted bread.

Chicharron (pork tacos) twice cooked crispy pork with corn tortillas, refried beans, radish salad and jalapeños.

## MAIN

Alternate drop, choice of two:

Penne a la Arrabiata.

Black bean chilli with brown rice, tortillas and red onion salsa.

Small beer battered fish with fresh salad, chips and tartare sauce (can also be grilled).

Dry aged rump steak with chips, salad and jus (cooked medium).

## SHARED SIDES

Choice of two:

Seasonal buttered vegetables.

Roasted pumpkin with Za'atar, tahini and pumpkin seeds.

Chips with aioli.

Red cabbage, fennel and coriander slaw.

## DESSERT

Alternate drop, choice of two:

Strawberry fudge sundae.

Crème caramel with chocolate shortbread.

Treacle tart with vanilla ice cream.

# PREMIUM SET MENU

2 courses / \$55

3 courses / \$65

Minimum 25 guests.

## SHARED ENTRÉE

Choice of two:

Lamb ribs spiced and grilled with herb - chilli sauce.

Labneh with baby veg and grilled flat bread.

Seasonal soup with freshly baked bread.

Panko crumbed fish cakes with tomato mayonnaise and celeriac remoulade.

## MAIN

Alternate drop, choice of two:

Beer battered King George whiting with chips and salad. (Can also be grilled).

Dry aged sirloin steak served with potato pave, celeriac remoulade, café butter and jus (cooked medium).

Spaghetti with mussels.

Cumberland sausage ring with colcannon, cider and mustard gravy.

## SHARED SIDES

Choice of two:

Seasonal buttered vegetables.

Roasted pumpkin with Za'atar, tahini and pumpkin seeds.

Chips with aioli.

Red cabbage, fennel and coriander slaw.

## DESSERT

Alternate drop, choice of two:

Strawberry fudge sundae.

Crème caramel with chocolate shortbread.

Treacle Tart with vanilla ice cream.

## AL FRESCO DINING

Minimum 30 guests.

### **BBQ PIT** **\$20 PER GUEST**

BBQ ribs  
House made sausages  
Seasonal coleslaw  
Fresh baked buns  
Selection of sauces

### **PREMIUM BBQ PIT** **\$30 PER GUEST**

BBQ Beef brisket  
Dry aged steak (150g)  
Jerk chicken  
House made sausage  
Grilled vegetables  
Seasonal coleslaw  
Fresh baked buns  
Selection of sauces

## **BYO CAKE / NO CHARGE**

If you are happy to cut it and serve it we will provide you with small plates, napkins and forks.  
\$2 per person if you would like us to cut and serve your cake individually.

## SOMETHING DIFFERENT

### **COCKTAIL STATION** **\$20 PER HOUR PER PERSON**

Minimum 12 guests.

Your own cocktail bar with personal barperson.  
Price on application for cocktails per person.

### **CHOCOLATE!** **FROM \$12 PER PERSON**

Minimum 12 guests.

We display a beautiful selection of chocolates  
for your guests to enjoy. Choose from an array  
of delicious chocolate menu options.

### **CANDY!** **\$6 PER PERSON**

Minimum 20 guests.

We display a beautiful selection of candy for your  
guests to enjoy. Choose from an array of delicious  
candy menu options.

## BEVERAGE OPTIONS

Minimum 25 guests.

### **CASH BAR**

Guests can purchase their own drinks over the bar  
which will contribute to your maximum spend.

### **BAR TAB**

You can nominate the limit & drinks available on your  
tab, guests can purchase for themselves.

### **SUBSIDISED DRINKS**

Guests pay a nominal amount for each drink they  
order & the remaining cost is added to your tab.  
Like a normal tab you can set a limit and nominate  
the drinks available.

### **BEVERAGES PACKAGES**

Though we do not have set beverage package, if you  
would prefer a price per person on sparkling, white  
& red wine and beer please let us know what you are  
looking for and we can put together a personalised  
package for you.

**Coffee, tea and soft drinks packages are available.**



## 1. TERMS & CONDITIONS

1.1 No externally purchased food or beverage may be brought into Due South with exception of Birthday Cakes.

1.2 Due South actively supports responsible service of alcohol. If a patron is deemed to be adversely affected by alcohol they will be required to immediately vacate the premises. This includes people who display aggressive, argumentative, or otherwise undesirable behaviour.

1.3 All staff including security have the right to request proof of identification at any time. Acceptable forms of proof of identification are Passports, Australian Drivers Licence or WA proof of age card.

1.4 Minors and juveniles can attend private functions. Management must be advised of the attendance of any underage patrons. All minors and juveniles must arrive with, remain in the company of, and leave with their parent or legal guardian.

1.5 Due South does not accept liability in the event of any natural disaster, labour dispute, transportation strike, picketing, power failure, or other unforeseen circumstance beyond the Due South's control.

1.6 No fixates, glue sticky tape are to be adhered to the walls door or windows or any space on the premise without prior consent from management.

1.7 Please discuss with management in advance if you require deliveries to be made to the venue of any goods.

1.8 Smart casual dress code rules apply. Management reserve the right to refuse entry if dress is otherwise offensive to other patrons.

## 2. BOOKING, DEPOSIT & PAYMENT POLICY

2.1 No booking is confirmed until the Booking Confirmation Form is filled out and returned complete with credit card details.

2.2 Once the deposit and signed Booking Confirmation Form has been received Due South will issue your confirmation. Until a confirmation has been issued, Due South will continue to offer the area to other interested groups.

2.3 A deposit of \$200 or 20% of your estimated function charge whichever is greater if required on completion of the booking confirmation form.

2.4 Management has the right to cancel any function whereupon the deposit was not received within the specified time.

2.5 Cash, EFPOS, Mastercard and Visa are the only acceptable forms of payment. Direct transfer payments must be made five (5) days prior to function date.

2.6 By signing and completing the booking confirmation form you accept full liability for any expenses theft or damage caused by any guest of the function. Payment will be required within 30 days of the completion of the event.

2.7 All food orders are required a minimum of seven (7) days prior to the function.

2.8 The final number of guests attending must be provided within specified time frames as follows:

- > Over 50 guests - The function organisers must advise the guaranteed number of guests attending the function 60 days prior to function date.
- > Under 50 guests - The function organisers must advise the guaranteed number of guests attending the function fourteen (14) days prior to function date.

2.9 Bar tabs can either be paid in advance or the day prior to the commencement of the function. Alternatively, credit cards can be held behind the bar by management and the bar tab can be paid in the conclusion of the function.

2.10 Should a balance remain outstanding at the conclusion of your function it will be charged to the credit card provided on the booking form.

## 3. CANCELLATION POLICY

3.1 Over 50 guests.

- > More than 60 days of the event date, all payments will be refunded.
- > 30-59 days prior to the event date, 25% of the deposit will be retained by Due South.
- > 0-29 days prior to the event date, 100% of deposit received will be retained.

3.2 Under 50 guests

- > More than 30 days of the event date, all payments will be refunded.
- > 7-29 days prior to the event date, 25% of the deposit will be retained by Due South.
- > 0-7 days prior to the event date, 100% of deposit will be retained.

# FUNCTIONS PACKAGE

# BOOKING FORM

## CUSTOMER DETAILS

Company: \_\_\_\_\_

Event Organiser: \_\_\_\_\_

Postal address: \_\_\_\_\_

\_\_\_\_\_  
\_\_\_\_\_

Phone: \_\_\_\_\_

Fax: \_\_\_\_\_

Email: \_\_\_\_\_

## FUNCTION DETAILS

Day & Date of function: \_\_\_\_\_

Arrival time: \_\_\_\_\_

Departure time: \_\_\_\_\_

Contact at function: \_\_\_\_\_

Number of guests: \_\_\_\_\_

## SPACE

- Private dining
- Marina View
- Harbour view / Bar
- Harbour view / Restaurant
- Alfresco

## BEVERAGE OPTIONS

- Cash Bar
- Bar Tab
- Subsidised drinks
- Beverage package

## SOMETHING DIFFERENT

- Cocktail station
- Chocolate!
- Candy!
- BYO Cake

## CATERING

- Platters
- Set menu (standard)
- Premium set menu
- BBQ Pit
- Premium BBQ Pit

We will discuss your menu selection with you in detail

## PAYMENT

Deposit Paid \$ \_\_\_\_\_

Customer sign:

\_\_\_\_\_

Date: \_\_\_\_\_

Management sign:

\_\_\_\_\_

Date: \_\_\_\_\_