

**GOOD FOOD  
GOOD DRINKS  
GOOD VIBES**



**THE TAVERN AT UWA**  
2018 Function Pack

# CONTENTS

- 04 | About The Tavern
- 05 | What We Do
- 06 | What We Offer
- 07 | Food and Drink
- 08 | Plan Your Event
- 09 | Function Platter Menu
- 10 | Canape Menu
- 11 | BBQ Menu
- 12 | Drinks Packages
- 13 | Terms and Conditions



# ABOUT THE TAVERN

Situated centrally within the beautiful UWA campus, The Tavern is the ultimate entertainment space.

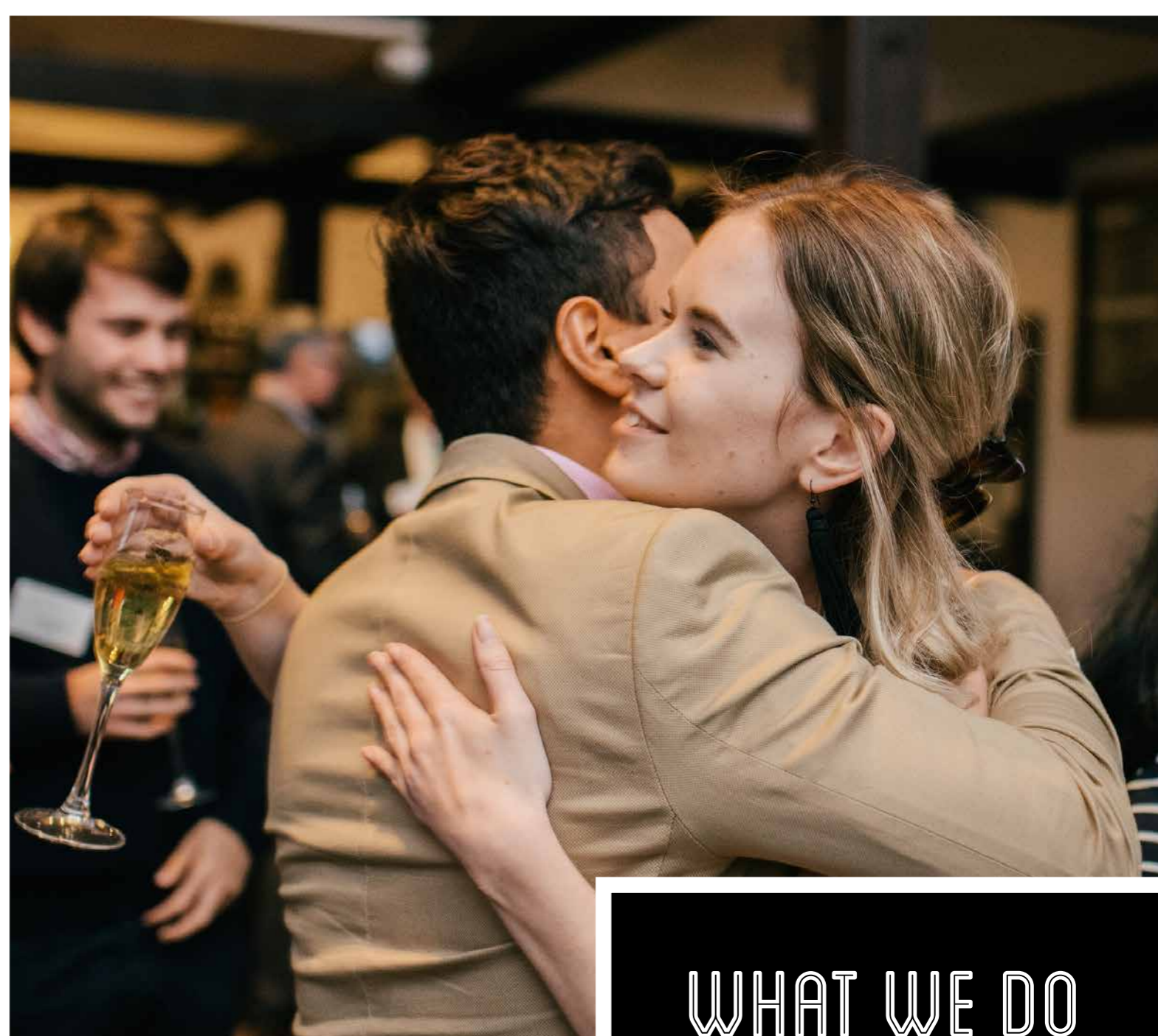
This spacious venue offers a 500-person capacity (a rarity for Perth) along with other great features including a brand new audio and visual system, onsite kitchen, outdoor courtyard, mezzanine level, and free parking\*.

The Tavern is proud to be able to cater for functions regardless of size or occasion.

Guests can indulge in mouth-watering eats, craft beers on tap, and carefully selected local wines all in a relaxed, modern environment.

The Tavern is available for hire 363 days a year (closed Christmas Day and Good Friday) and our friendly and experienced team look forward to welcoming you!

\* Weekends and after 5pm weekdays.

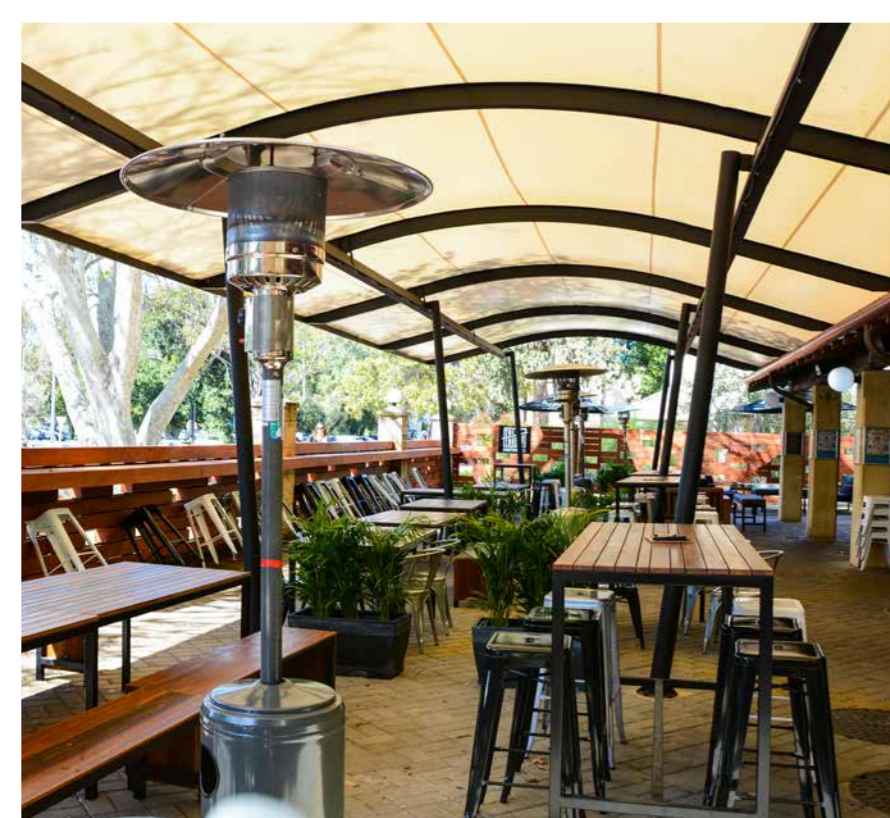


# WHAT WE DO

The Tavern's expert functions team can help you to create and execute an event for every occasion, from private parties to corporate functions.

- Birthday parties
- Engagement parties
- Fundraisers
- Quiz nights
- Movie nights
- Breakfasts
- Team-building events
- Presentations
- ... and much more!

We strive to create functions that are as unique as they are memorable.





# FOOD AND DRINK

With an onsite team and executive chef, The Tavern can create the perfect menu for your next function. Whether you're after trendy bar snacks, European-inspired canapés, share plates or more formal sit-down fare, anything and everything can be arranged to suit your event and dietary requirements. Harnessing a bounty of fresh and local ingredients, the final dishes are plated beautifully to ensure they look as good as they taste.

And then there's the drinks! With craft beers on tap, top drops by the glass or the bottle, and cocktails shaken, stirred and twisted to perfection by our experienced staff, the only question is what to try first!



# WHAT WE OFFER

**Large capacity:** The newly refurbished venue can comfortably fit up to 500 people, making it one of the largest venues available for private hire in Perth.

**Custom catering:** Harnessing fresh produce and a passion for good food, our talented chefs can arrange catering for any event and accommodate all dietary requirements.

**Premium drinks:** With 11 beers on tap, fine wines, and custom cocktail options, The Tavern can turn your next event into something truly special.

**Prime location:** Located close to the freeway and just a few short kilometres from the Perth CBD, The Tavern is central to all and easy to reach by both car and public transport.

**Audio-visual technology:** A sound system along with three TV monitors, a retractable presentation screen, and an overhead projector provide seamless sound, visuals and entertainment.

**Free parking:** Free parking at The Tavern and around the UWA campus on weekends and weeknights (with no time limit)





## FUNCTION PLATTER MENU

### HOT PLATTERS

#### **PARTY TIME PLATTER (FEEDS 10-15)**

**\$70**

10 mini beef pies, 10 sausage rolls, 10 mac 'n' cheese bites

#### **ASIAN PLATTER (FEEDS 10-15)**

**\$85**

10 steamed pork buns, 10 giant spring rolls, 20 beef dim sims, crispy fried squid + dipping sauce

#### **VEGETARIAN PLATTER (FEEDS 10-15)**

**\$85**

10 haloumi cheese bites, 10 veg quiche, 10 paella quesadilla pieces

#### **FISH 'N' CHIPS PLATTER (FEEDS 10-15)**

**\$90**

10 individual hake and chunky chip serves topped with tartare sauce

#### **SLIDER BOARD (FEEDS 10-15)**

**\$110**

10 beef and cheese sliders, 10 pulled pork and slaw sliders (veg option on request)

#### **PIZZA PADDLES**

**\$65**

1 large spicy pepperoni pizza, 1 large BBQ chicken pizza, 1 large margherita pizza (each cut into 8 slices)

#### **POTATO PLATTER**

**\$30**

1 chip bucket, 1 wedges bucket, 1 sweet potato chips bucket and a selection of dipping sauces

### COLD PLATTERS

#### **BREAD AND DIPS**

**\$35**

#### **SUSHI PLATTER (FEEDS 10)**

**\$80**

40 pieces assorted sushi (choose from meat or veg options)

#### **ANTIPASTO PLATTER (FEEDS 10)**

**\$84**

A selection of continental meats, marinated olives, feta, pickled vegetables, cooked sausage, bread and dips

#### **SANDWICH PLATTER (FEEDS 10)**

**\$80**

Choose from veg or meat fillings

#### **FRUIT PLATTER (FEEDS 10)**

**\$40**

Watermelon, honeydew, rockmelon, strawberries and pineapple

#### **CHEESE PLATTER (FEEDS 10)**

**\$100**

Camembert, vintage cheddar, blue cheese, dried fruits, nuts and crackers



## PLAN YOUR EVENT

The Tavern is available to hire at great rates during evenings and weekends (and FREE with a minimum bar and catering spend of \$3000), or for dry hire at fixed costs. Hire includes free parking\*, our state-of-the-art audio-visual system, pool tables and much more. We can also help you arrange security and DJ hire.

Create your own menu to surprise and delight your guests. Our executive chef will fashion scrumptious fare on site from fresh, local ingredients, and our expert bar staff will pour and mix the perfect drinks for every taste.

\* Weekends and after 5pm weekdays.





# CANAPE MENU

**STANDARD | 20 PCES PER PLATTER | \$90 EA**

Polenta Chips with tomato relish ( VG DF )

Cheese, tomato and spinach pastry puffs (V)

Mini bruschetta with fetta and a balsamic glaze (V)

Vegetarian arancini balls with aioli (V, GF)

Malay-style satay chicken skewers (GF)

Mini pizzas (choose from ham and pineapple, blue cheese and rocket or vegan)

Watermelon and fetta cups (GF)

Home baked sausage rolls

Assorted mini donuts (dessert)



# BBQ MENU

**\$4.60 PER PERSON**

Fresh hot dog rolls

Beef sausages

Sliced onions

Tomato sauce

Additional fillings:

BBQ chicken kebab \$5 each

BBQ vegetarian kebab \$5 each

**\$18 PER PERSON**

Selection of condiments and brioche rolls

Marinated BBQ chicken thigh

Lamb kofta skewers

Selection of chicken, lamb, pork sausages

Pumpkin patties (V)

Caramelised onions

Potato salad

Greek salad

Pasta salad

Pickled eggplant (V)

Assorted mini donuts

**\$35 PER PERSON**

Selection of condiments and brioche rolls

Rosemary & pepper marinated lamb cutlets

Marinated BBQ chicken thigh

Lamb kofta skewers

Selection of chicken, lamb, pork sausages

Caramelised onions

Pumpkin patties (V)

Potato salad

Greek salad

Pasta salad

Fruit skewers

All menus include BBQ, tools and disposable plates, cutlery and napkins. Service costs not included.

VG = vegan, V = vegetarian, GF = gluten-free, DF = dairy-free

**GOURMET | 20 PCES PER PLATTER | \$150 EA**

Chorizo, hummus and rosemary pizza breads

Smoked salmon or duck blini

Prosciutto and ricotta pastry puff

King prawn skewers with lemon oil (GF, DF)

Peanut satay tofu skewers (V, GF)

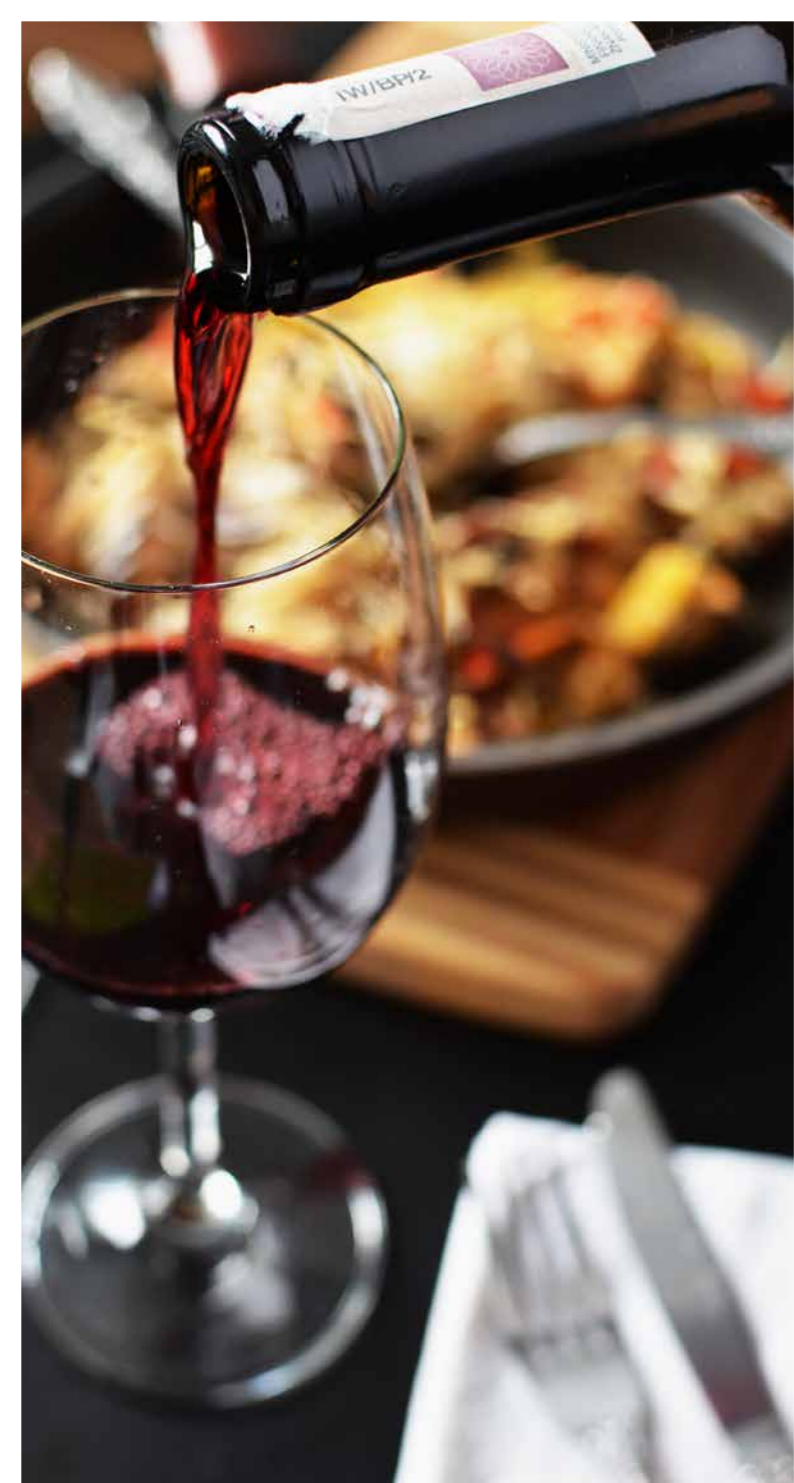
Seared long bone lamb cutlets (GF, DF)

Pumpkin and onion tartlets

Sliders (choose from Angus beef patties or pumpkin risotto patties)

Mini assorted eclairs (dessert)

Mini chocolate mud cake (dessert)



# DRINKS PACKAGES

Our bar is fully stocked with artisanal beers, premium spirits and world-renowned wines – making the drinking options simply endless.

We offer flexible beverage service options: you can set up a bar tab, have guests purchase their own drinks, or choose from one of our packages below.

## BASIC PACKAGE

House red and white wine; Swan Draught, Coors, Little Creatures Furphy and 5 Seeds Cider on tap; all postmix soft drinks and juices.

\$35 per head for three hours (min. 30 guests) - additional hours \$6.50 per head

## MEDIUM PACKAGE

House red, white and sparkling; all tap beer and cider; all postmix soft drinks and juices

\$40 per head for three hours (min. 30 guests) - additional hours \$9.50 per head

## PREMIUM PACKAGE

Premium red, white and sparkling wine; all tap beer and cider; house spirits (vodka, gin, scotch, bourbon, rum); all postmix soft drinks and juices.

\$50 per head (min. 30 guests) - additional hours \$12 per head

STILL LOOKING FOR THE PERFECT PACKAGE?

WE CAN CREATE CUSTOM FOOD AND DRINK MENUS TO SUIT ANY EVENT.



# TERMS & CONDITIONS



TO ENJOY YOUR FUNCTION AT THE TAVERN, YOU MUST AGREE TO THESE TERMS AND CONDITIONS AND SIGN THE FUNCTION AND EVENT ENQUIRY FORM ATTACHED.

## OPERATING TIMES

The Tavern's standard operating hours are Monday to Friday from 11am to 8pm. Function hire and catering requirements outside standard operating times are by prior arrangement.

## FUNCTIONS WITHIN NORMAL OPERATING HOURS

If your function is going to occur during normal trading hours, and the Tavern can remain open to the public within the other areas, there will be no cost to hire a section of the Tavern.

## FUNCTIONS OUTSIDE NORMAL OPERATING HOURS

If you wish to hire The Tavern outside normal trading hours, the cost is:

BAR & CATERING SPEND	UNDER \$2000	\$2000	\$3000
EVENING MONDAY - FRIDAY 7PM-12AM	\$800 INC. GST	\$400 INC. GST 50% DISCOUNT	FREE HIRE 100% DISCOUNT
DAYTIME SATURDAY 12PM-5PM	\$900 INC. GST	\$450 INC. GST 50% DISCOUNT	FREE HIRE 100% DISCOUNT
EVENING SATURDAY 7PM - 12AM	\$1000 INC. GST	\$500 INC. GST 50% DISCOUNT	FREE HIRE 100% DISCOUNT

## DRY HIRE RATE

EVENING MONDAY - FRIDAY 7PM-12AM	\$1500 INC. GST
DAYTIME SATURDAY 12PM-5PM	\$1700 INC. GST
EVENING SATURDAY 7PM - 12AM	\$2000 INC. GST

## ADDITIONAL COSTS

<b>SECURITY (COMPULSORY FOR 18TH AND 21ST BIRTHDAYS)</b>	<b>\$55 PER HOUR PER GUARD (MIN. 4 HOURS)</b>
<b>DJ HIRE INC. DECKS</b>	<b>\$640 FOR 5 HOURS</b>
<b>DJ HIRE INC. DECKS AND LIGHTING</b>	<b>\$750 FOR 5 HOURS</b>
<b>DJ EQUIPMENT ONLY</b>	<b>\$350 DECKS \$450 DECKS AND LIGHTS</b>

### VENUE ACCESS

Access to the venue can be made available two hours before the function. Should you require access to the venue before this time it will be charged at an hourly rate of \$45 per hour.

### HIRE INCLUSIONS

Venue hire includes use of house speaker system including microphone, projector and screen, and TVs.

### BOOKINGS, ADJUSTMENTS AND CONFIRMATIONS

You can make your function booking by emailing Tavern@guild.uwa.edu.au. The Tavern office is open 08.00 am to 4.00 pm Monday to Friday. In order to make the process smooth as possible, please include the following information:

- DATE OF THE FUNCTION
- TIME OF THE FUNCTION (START TO FINISH)
- NAME OF THE FUNCTION
- HOW MANY PEOPLE YOU EXPECT TO ATTEND
- FOOD REQUIREMENTS
- YOUR CONTACT DETAILS
- ANY OTHER DETAILS THAT ARE RELEVANT TO THE EVENT

We require a minimum of 7 working days notification to process your booking and issue confirmation notes.

### CONFIRMATION & ADJUSTMENTS

A non-refundable deposit of \$500 is required to guarantee the booking and will be deducted from the final account.

Any amendments to numbers, time, location, specific dietary requirements must be advised at least two full working days before the event (48 hours). No amendments will be accepted thereafter.

### PAYMENT

Payment in full must be made by cash or credit card at the conclusion of the event. Any payment that is required to be invoiced must be arranged & approved by the UWA Guild of Undergraduates prior to the event. Full payment must be received within 7 days after the event to avoid further penalties.

### CANCELLATION POLICY

Cancellations more than 3 working days before the function will incur no cost.

Cancellations 2 working days before the function will incur 50% of the costs associated with the confirmed function.

Cancellation 1 working day prior the function will incur full charge.

### SECURITY

For functions with 100+ guests The Tavern Manager may require you to hire security from the UWA Tavern's security contractor ACE Security Services. This

will be at an extra cost & will be charged accordingly to the function organiser.

For all 18th and 21st birthday parties security is mandatory.

### FOOD & BEVERAGE

Your food choices are to be provided no later than one week prior to your event. Minimum spend may apply for food ordering on evening or weekends.

Please note: No BYO drinks are to be consumed in the venue.

The Guild reserves the exclusive right to provide food services to the venue. In the exceptional circumstances of express permission being given to waive this condition you undertake to comply with all Food & Health Regulations required and indemnify the Guild from any losses/damages.

### DECORATIONS

Nothing is to be stapled, screwed, nailed or adhered to any way, door, surface or part of the building. The use of bubble machines, dry ice or smoke machines must have written approval of the Tavern Manager before being organised. No gaffer tape, no confetti or glitter are permitted.

### ID CHECKS & UNDER-AGED GUESTS

The Tavern is a fully licensed venue, therefore photo ID is required at all times. The only accepted forms are: Passport, Driver's License, Proof of Age Card.

Juveniles are welcome to attend private functions at the venue provided a legal guardian is with them at all times and they do not order or consume alcohol.

### ALCOHOL SERVICE

The UWA Tavern has a strict Responsible Service of Alcohol policy. The UWA Tavern does not encourage excessive or rapid consumption of alcohol. We ask that all liquor be consumed in a responsible way so as to not cause harm to the person or other persons visiting the UWA Tavern. Anyone deemed intoxicated by management shall not be allowed to remain on the premises.

Under the Liquor Control Act of 1988, any acts of violent, disorderly, indecent or argumentative behaviour will not be tolerated. Any guest/visitor found in breach of this Policy will be asked to leave by management. This may result in the event being shut down by the Approved Manager at the cost to the client.

When alcohol is supplied at an event by us, it is mandatory under the terms and conditions of our liquor license that it is served by our staff.

It is an offence under the Liquor Control Act 1988, to sell or supply liquor to a person under the age of 18 years old on licensed or regulated premises or for a person under the age of 18 years to purchase, or attempt to purchase, liquor on licensed or regulated premises.

The Approved Manager reserves the right to shut down the event at the cost of the client should the client not comply with liquor control act 1988.

### AV FACILITIES & ENTERTAINMENT

It is the organiser's responsibility to ensure that any external AV equipment or devices (such as iPods, DVDs, laptops, etc.) are compatible with Tavern's in-house equipment. You may test any of this equipment at a mutually convenient time prior to the function.

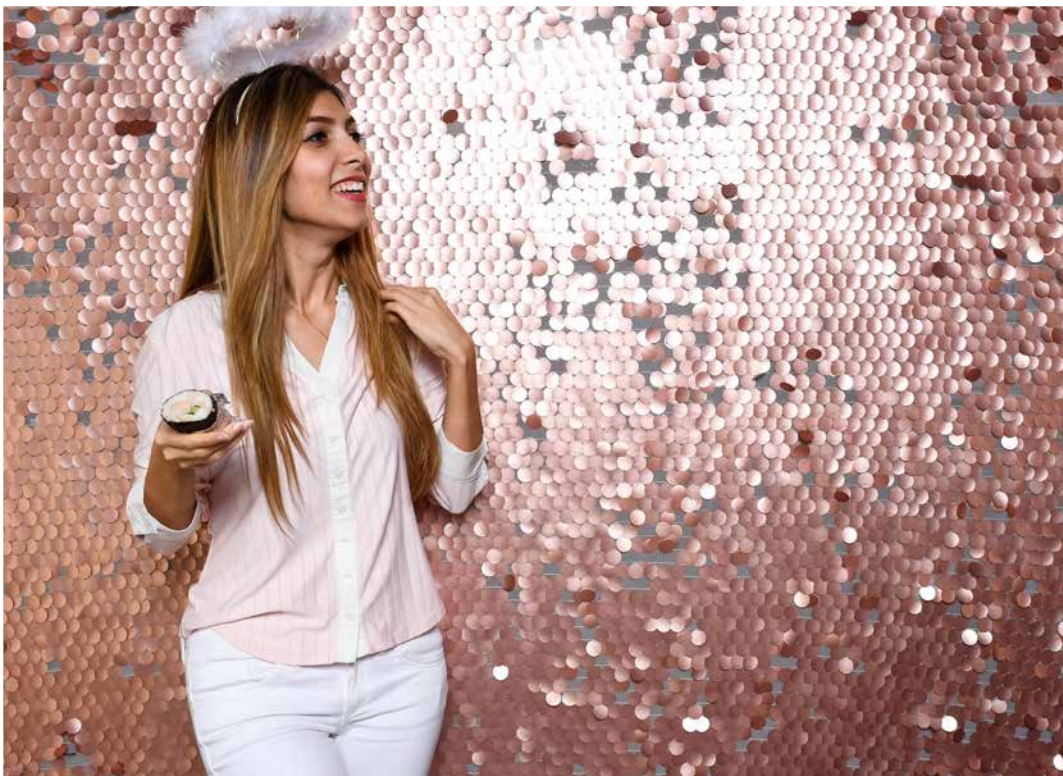
Approval by the Tavern Manager is required should you wish to hire a band, DJ or any other form of entertainment.

### RESPONSIBILITY

The Tavern does not accept responsibility for damage to, or loss of, items left on the premises before, 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.

All prices shown throughout this brochure are inclusive of GST. We reserve the right to increase prices in line with rising costs and the CPI without prior notice to clients, but will endeavour to honour quoted prices.





# CONTACT US

We're passionate about all things events and look forward to hearing from you soon.

To find out more or to discuss your next function contact us at:

**[tavern@guild.uwa.edu.au](mailto:tavern@guild.uwa.edu.au) | 6488 2318 | [universityfunctioncaterers.com](http://universityfunctioncaterers.com)**

You can also follow us on: [fb.com/uwatavern](https://www.facebook.com/uwatavern) | [@uwatavern](https://www.instagram.com/uwatavern)