

# FUNCTION PACK



## GENERAL INFORMATION

### HIRE CHARGE

We **do not charge for hire** as areas are not exclusive.

There is a minimum food spend of \$20 per head, payable upon booking. The selections can be made from our platter menu only. Beverage consumption does not count towards minimum spend.

### BAR TABS

As our offering in the Loft is often changing, bar tabs are set up with the Bar Manager when you arrive for your function. We can supply wristbands for your guests.

### DECORATION

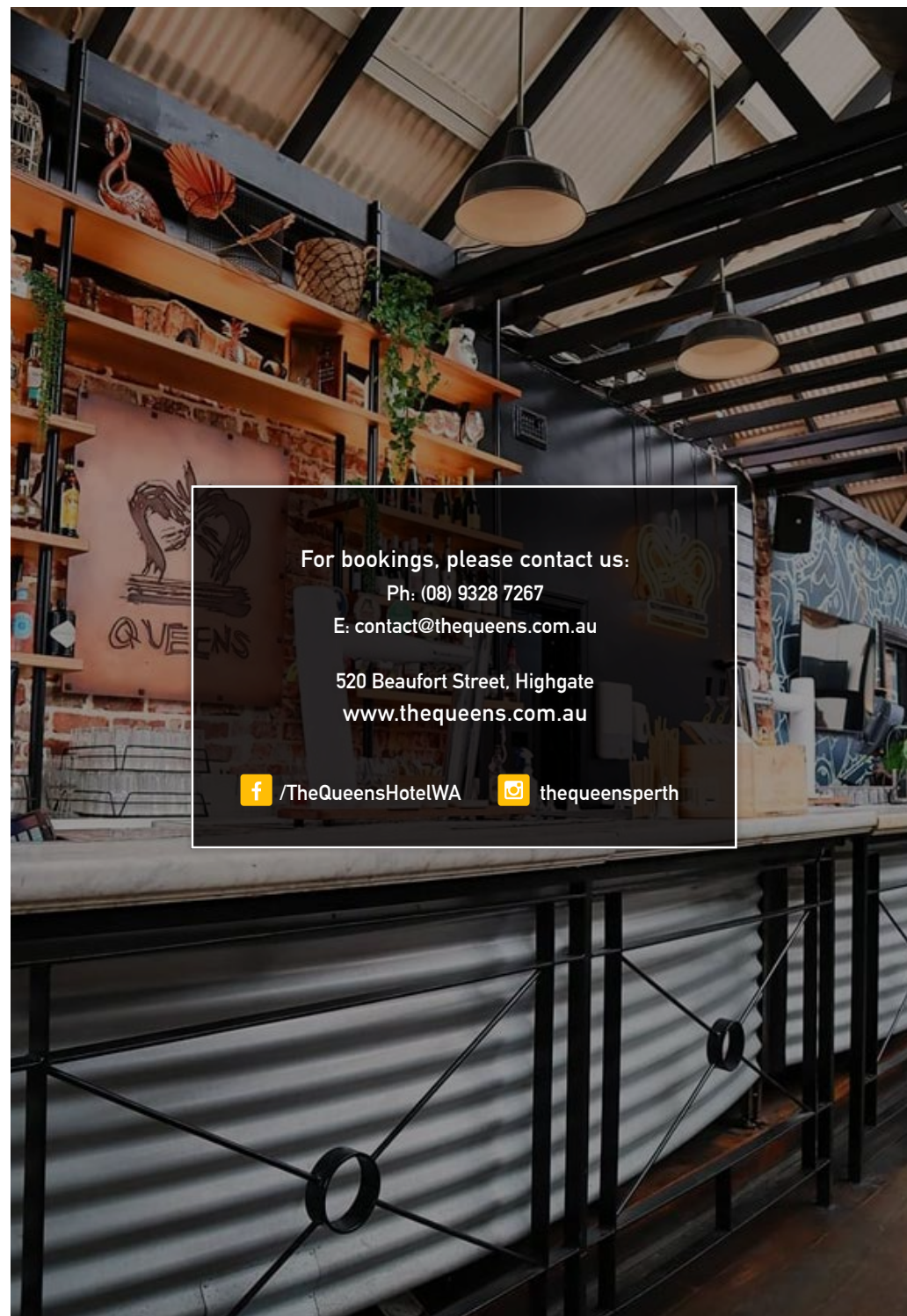
Small decorations are welcome for your event. The responsibility for set up & removal of these items are the responsibility of the function organiser, The Queens staff are not available to assist with set up or moving any items. All items must be removed at the conclusion of your booking, and can not be stored on the premises.

### CAKES

You are welcome to bring a cake to your function. There's no cake fee - We will provide you with a knife & napkins to cut & serve your cake. BYO Candles or cake toppers!

### PARKING

We have parking situated in the rear of the venue while a taxi rank is at the front of the venue.



For bookings, please contact us:

Ph: (08) 9328 7267

E: [contact@thequeens.com.au](mailto:contact@thequeens.com.au)

520 Beaufort Street, Highgate  
[www.thequeens.com.au](http://www.thequeens.com.au)



[/TheQueensHotelWA](https://www.facebook.com/TheQueensHotelWA)



[thequeensperth](https://www.instagram.com/thequeensperth)

# OCCASIONS

For groups of 20 plus we'd love to host you in our great Loft space! Whilst we don't charge a hire fee, we do have a minimum requirement of \$20 per head food spend. You can also choose to treat your guests to a personalised bar tab.

Simply want to catch up with your friends outside at the Queens? You're welcome! Our outdoor space is vast and we don't save tables so first in best dressed.

## PLATTER MENU

Qty:

- |                                                                          |                                                                           |        |
|--------------------------------------------------------------------------|---------------------------------------------------------------------------|--------|
| <input type="checkbox"/>                                                 | <b>MEATBALLS</b><br>House-made pork and beef meatballs, passata, pecorino | \$70   |
| <input type="checkbox"/>                                                 | <b>CHICKEN SKEWERS</b><br>Caesar dressing, pecorino                       | \$80   |
| <input type="checkbox"/>                                                 | <b>MOZZARELLA STICKS</b><br>Sugo, basil                                   | \$65   |
| <input type="checkbox"/>                                                 | <b>CANNOLI CHIPS</b><br>Ricotta dip, icing sugar                          | \$70   |
| <input type="checkbox"/>                                                 | <b>PORK &amp; CHEESE ARANCINI</b><br>Aioli                                | \$65   |
| <input type="checkbox"/>                                                 | <b>PUMPKIN &amp; FETA ARANCINI</b><br>Aioli                               | \$65   |
| <input type="checkbox"/>                                                 | <b>FRIED RAVIOLI</b><br>Fried ravioli, pistou, pecorino                   | \$75   |
| <b>PIZZAS - 1/2 METER:</b>                                               |                                                                           |        |
| <input type="checkbox"/>                                                 | <b>CAPRICCIOSA</b>                                                        | \$75   |
| <input type="checkbox"/>                                                 | <b>ZUCCHINI</b>                                                           | \$75   |
| <input type="checkbox"/>                                                 | <b>SOPRESSA</b>                                                           | \$80   |
| <input type="checkbox"/>                                                 | <b>MARG</b>                                                               | \$75   |
| <b>GRAZING TABLE OPTIONS:</b><br>(charcuterie style - served on arrival) |                                                                           |        |
| <input type="checkbox"/>                                                 | <b>SMALL: 20 - 30 PEOPLE</b>                                              | \$500  |
| <input type="checkbox"/>                                                 | <b>MEDIUM: 40 - 50 PEOPLE</b>                                             | \$1000 |
| <input type="checkbox"/>                                                 | <b>LARGE: 60 - 80 PEOPLE</b>                                              | \$1500 |

Can't decide? Contact us about our package options!

## PERSONAL DETAILS

EVENT ORGANISER \_\_\_\_\_ COMPANY \_\_\_\_\_

ADDRESS \_\_\_\_\_

PHONE (M) \_\_\_\_\_ (W) \_\_\_\_\_ EMAIL \_\_\_\_\_

### BOOKING DETAILS

DATE \_\_\_\_\_ TIME \_\_\_\_\_

CONTACT ON THE DAY \_\_\_\_\_

### TYPE OF FUNCTION

- BIRTHDAY       WORK FUNCTION       ANNIVERSARY  
 ENGAGEMENT       OTHER (please specify)

GUEST NUMBERS \_\_\_\_\_ EVENT SIGNAGE MESSAGE: \_\_\_\_\_

### BAR TAB

Bar tabs to be arranged and security held on the day - speak to a team member to organise.

### BEVERAGE OPTIONS

- DRAUGHT BEER       SPIRITS  
 SOFT DRINK & JUICE       WINE  
 BOTTLED BEER  
 SPARKLING  
 OTHER (please specify)

### FUNCTION OPTIONS

FOOD	\$
BEVERAGE	\$
TOTAL	\$

## TERMS & CONDITIONS

### ARRIVAL

On arrival please ask for the Functions Manager.

### CONFIRMATION OF BOOKING

Your booking is confirmed once payment for platters is received and once we have received the personal details and terms and conditions page completed in full.

### PAYMENTS

All aforementioned pricing is inclusive of GST, and are current at the time of printing, but can be subject to change. Payment is accepted via electronic invoice or on-site Monday - Friday 9am - 4pm by prior arrangement.

### CAPACITY

In the event we reach licence capacity, entry or re-entry may be delayed.

### REFUSAL OF SERVICE

We reserve the right, without liability, to refuse the supply of alcohol to any guests or patrons we deem necessary.

### MINORS

Minors (under 18) will be allowed to attend your function, under the supervision of a direct Parent or Guardian ONLY. We ask parents to arrange for minors to leave the venue by 9pm.

### FOOD & BEVERAGES

No beverages are permitted to be brought in or taken off premise as part of our food safety programme. With the exception of cakes, we do not permit outside food in the venue.

### CLOSING HOURS

The upstairs function floor closes at 11pm. Please note hours may vary at management discretion.

### FINAL NUMBERS

Final numbers and any additional platter selections must be finalised 7 days prior to your function.

### RESPONSIBILITY

No liability is accepted by the venue for loss or damage of patron/s property. The event organiser is responsible for any to the venue caused by themselves or their guests.

### MUSIC

The Loft is an open, shared and mezzanine space. In order to ensure the enjoyment of The Queens for all patrons, we can't facilitate performers/musicians. Should you wish to book a DJ, we can recommend one of our house DJ's for your event.

SIGNATURE: \_\_\_\_\_ DATE: \_\_\_\_\_