

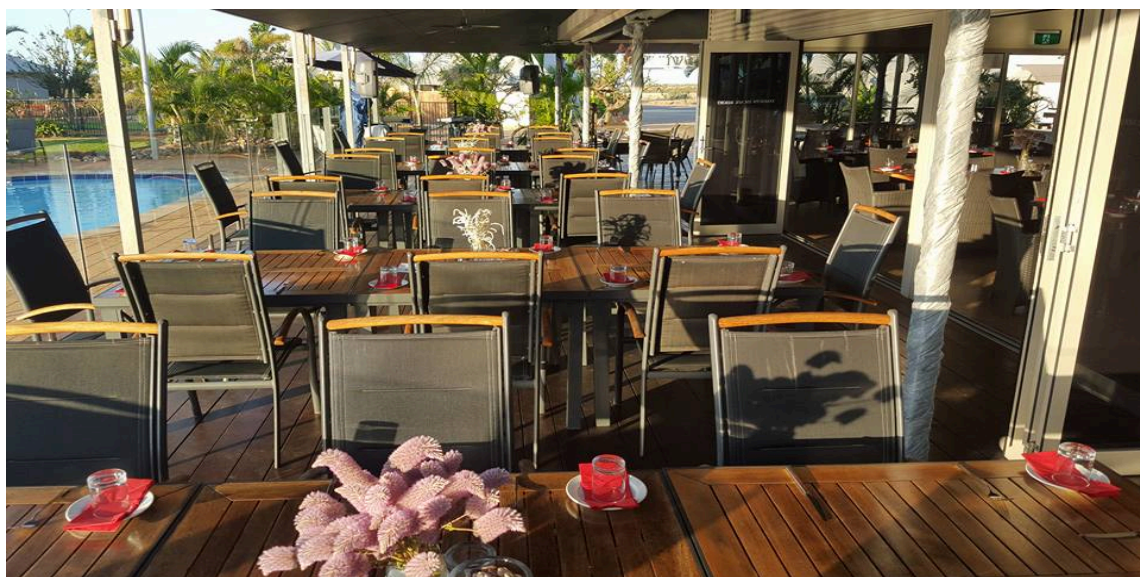
FUNCTION MENU

VENUE HIRE MARCH - SEPT – Exclusive use of the restaurant including Bar, Inside Dining & Deck area. **\$1000**
Minimum 70 guests

COCKTAIL MENU – Choose your own menu items to suit your guests & Budget **MIN \$55 / PERSON + GST**

TWO COURSE A LA CARTE MENU – Seated Menu including 4 selections from cocktail menu and 2 selections from Main menu with alternate drop **FROM \$50/ PERSON + GST**

THREE COURSE A LA CARTE MENU – Seated menu including 4 selections from cocktail menu, 2 selections from Main menu with alternate drop and Dessert platters **FROM \$60/PERSON + GST**



COCKTAIL MENU SELECTION*

***Prices Exclusive of GST**

ABROLHOS LOBSTER MEDALLIONS W CHILLI LIME DIPPING SAUCE	7.0/PIECE
CRISPY SOFT SHELL CRABS W/ LEMONGRASS AIOLI	7.0/PIECE
BALSAMIC AND MINT GRILLED LAMB CUTLETS	7.0/PIECE
ESPERANCE HALF SHELL SCALLOPS W/ SMOKED VENISON CHORIZO	5.0/PIECE
PEPPER SEARED RARE BEEF TENDERLOIN WITH HORSERADISH CREAM	5.0/PIECE
LOCAL PANKO SNAPPER W/ HOMEMADE TARTARE	5.0/PIECE
SHREDDED DUCK SPRING ROLLS WITH NAM JIM	16
ZUCCHINI AND HERBED GOATS CHEESE PARCELS (V)	5.0/PIECE
LOCAL TIGER PRAWN COCKTAIL SPOONS	4.5/PIECE
COFFIN BAY OYSTER SHOOTERS	4.5/PIECE
HOUSE SMOKED SALMON CROSTINI W/DILL CREME FRAICHE	4.5/PIECE
SALT AND PEPPER SQUID WITH LEMONGRASS AIOLI	4.5/PIECE
SHARKBAY CRAB AND SWEETCORN WONTONS W/ NAM JIM	4.5/PIECE
PANKO TIGER PRAWNS W/ WASABI MAYO	4.5/PIECE
SMOKED KANGAROO LOIN WITH CHILI JAM	4.5/PIECE
YAKITORI CHICKEN SKEWERS	4.5/PIECE
JAMON & GOATS CHEESE CROQUETTES	4.5/PIECE
LAMB PINCHOS WITH MINTED YOGHURT	4.5/PIECE
FIVE SPICED DUCK ON WONTON CRISPS WITH MANGO AND HOISIN	4.5/PIECE
SHREDDED PORK CARNITAS W/ ROAST CORN & JALAPENO SALSA	4.5/PIECE
PERSIAN FETTA STUFFED MUSHROOM CAPS (V)	4.5/PIECE
BRIE AND ROAST PUMPKIN ARANCINI WITH AIOLI (V)	4.0/PIECE
TRUFFLED PORTOBELLA MUSHROOM FRIES W/ PARMESAN, FRESH HERBS (V)	4.0/PIECE
BEER BATTERED JALAPENO POPPERS (V)	4.0/PIECE
CRISPY POLENTA BITES W/ CHILLI JAM (V)	4.0/PIECE

More Substantial Portions:

BEER BATTERED LOCAL FISH AND CHIPS WITH WASABI AIOLI	12/PORZION
CHILLI BASIL FRIED RICE WITH FIVE SPICE DUCK, PRAWNS OR TOFU	12/PORZION
CHILLED PAD THAI NOODLES WITH CHICKEN, PRAWNS OR TOFU	12/PORZION
HOT BEEF TENDERLOIN ROLLS WITH BÉARNAISE	12/PORZION

MAIN MENU SELECTIONS

LOCAL FISH OF THE DAY – Pan Seared on Crisp Potatoes with Seasonal Vegetables and Lemon Caper Butter Sauce

CHARGRILLED LAMB LOIN – Roasted Vegetable Salad, Persian Fetta, and Red Wine Jus

GRILLED CONFIT DUCK LEG – Porcini Risotto, Baby Spinach, Cherry Port Jus

CHARGRILLED TERIYAKI CHICKEN BREAST (GF) – Potato Salad and Rocket

ROAST EGGPLANT, SPINACH AND HALOUMI FILO PARCEL – Beetroot Slaw, Quinoa Tabouli, and Tzatziki

GOATS CHEESE STUFFED PORTOBELLA MUSHROOM – Set on Crisp Polenta Fries with Roast Tomato Sauce, Rocket and Parmesan

DESSERT

DESSERT TASTING PLATE FOR 2 – Enjoy a taste sensation. Selection changes with seasonality of dessert menu.

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FUNCTION TERMS AND CONDITIONS

CONFIRMATION AND DEPOSIT – A non-refundable deposit of \$1000 is required to secure the venue. Tentative bookings will be held for 14 days after which the date will be available for others to book

FINAL NUMBERS – Final numbers are required 14 days prior to the function date and will be invoiced at this number. If the number of guests increases after this date then the additional guests will be charged at the per person rate.

FULL PAYMENT – Final Payment is required 7 days prior to the event. Direct deposit, cash, Eftpos and credit card (VISA or MASTERCARD) can be used as payment. A 1.5% credit card surcharge applies to credit card payments
» Cancellation more than 14 days before the event will receive a full refund. Cancellation less than 14 days before the event will not receive a refund.

VENUE INCLUSIONS – Guests will have exclusive use of Whalers Restaurants inside dining and alfresco deck and its furniture as it is currently presented. We do not supply decorations, table cloths, seat covers, flowers, PA Systems, etc. These can all be rented from Sand & Salt Event Hire if required. Please discuss your needs with us.
» In heavy wet weather conditions the alfresco deck may not be available for use. In such instances the function will be moved to inside dining only.

ADDITIONAL BEVERAGES – Our beverage packages do not include Tea, Coffee, Cocktails, Soft drinks, Juices or Spirits. These can be purchased separately at the bar as a tab held with the clients credit card details or through guest on the spot payments.

RIGHT TO ALTER MENU – In the rare event that deliveries are delayed or products are not available Whalers Restaurant reserves the right to alter the menu selection. This would only be done following communication with the client.

ALCOHOL CONSUMPTION – Whalers Restaurant practices Responsible Service of Alcohol as required by West Australian Licensing Authority. The Restaurant Manager and wait staff reserve the right to refuse service to intoxicated patrons. Disruptive persons may be asked to leave the premises. Juveniles under the age of 18 are prohibited from consuming alcohol on the premises. It is also illegal for another person to serve them alcohol including guests. Such persons may also be asked to leave the premises.

DAMAGE – Any damage to the venue caused by function guests may be charged to the client. Please remember that you are responsible for their actions. Please do not nail, screw or staple any decorations to any part of the building.

MUSIC AND FINISHING TIMES – We can accommodate live music or DJ's/sound systems on the alfresco deck and arrange tables to allow for a dance floor. The cut off time for live music is 11pm followed by background music until closing. The bar will close at 11:45pm (latest) and venue at midnight. Please respect the peace of other resort guests as you leave.

I HAVE READ AND UNDERSTAND THE ABOVE TERMS AND CONDITIONS AND ACCEPT RESPONSIBILITY TO ABIDE BY THESE TERMS

NAME:

SIGNED:

DATE: