



FUNCTION PACK



08 9408 5444 | FUNCTIONS@WHALEANDALE.COM.AU

WHALE & A

OUR FUNCTIONS

CASUAL EVENTS

20+

- SUITABLE FOR 'LOW-KEY' EVENTS
- RESERVE A SMALLER AREA WITH A PAY-AS-YOU-GO OPTION OVER THE BAR (MINIMUM SPEND APPLIES TO GROUPS OVER 30).

COCKTAIL EVENTS

20+

- SUITABLE FOR STAND UP OR COCKTAIL EVENTS WITH A PAY-AS-YOU-GO OPTION (MINIMUM SPEND)
OR
- OPTIONAL CUSTOM & TAILORED DRINKS PACKAGE AVAILABLE
- GRAZING SELECTIONS & CANAPÉS OPTIONS AVAILABLE

SIT DOWN FEASTS

20+

- SUITABLE FOR FORMAL SIT DOWN LUNCHEES OR DINNERS
- YOUR CHOICE BETWEEN 3 OR 4 COURSE SET MENUS
- SIT DOWN WITH OUR FUNCTIONS MANAGER AND PLAN THE BANQUET OF YOUR DREAMS (MINIMUM SPEND)
- OPTIONAL CUSTOM DRINKS PACKAGE AVAILABLE

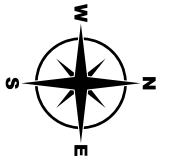
CORPORATE EVENTS

20+

- PERFECT FOR GROUP TRAINING, MEETINGS AND FUNCTIONS
- VARIETY OF CATERING OPTIONS OR ORDER STRAIGHT FROM OUR EVERY DAY MENU

PLEASE NOTE, OUR FACILITIES ARE NOT AVAILABLE FOR 18TH BIRTHDAY PARTIES.
MINIMUM SPEND APPLIES FOR ALL FUNCTIONS DURING PEAK SEASON (MAY-DECEMBER)

CHOOSE YOUR SPACE



**CHILDREN'S
PLAYGROUND**

WEST COURTYARD

**RESTAURANT
AREA
(10-20 GUESTS)**

**FUNCTION ROOM
(30-100 GUESTS)**

**+ NORTH
COURTYARD
(20-60 GUESTS)**

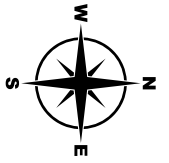
**COCKTAIL AREA
(15-20 GUESTS)**

PRIVATE BAR

STAFF AREAS

**LOUNGE BAR
(20-80 GUESTS)**

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PLATTER MENU

Tasting Plate \$110

Grilled chorizo, Greek olives, feta, salt and pepper squid, pickled vegetables, prosciutto + freshly grilled turkish bread.

Aussie Assorted Platter \$80

15 party pies, 15 sausage rolls, 15 mini quiches, bbq and tomato sauce

Oriental Platter \$90

Assorted selection of hot food including spring rolls, samosa, dim sim's served with sweet thai chilli sauce, honey soy sauce

Sandwiches \$80

44 assorted quartered all served on white + grained fresh bread.

Dips with fresh cut crudités \$50

Two homemade dips with freshly cut carrots, capsicum, celery, cucumber and corn chips, with freshly cut turkish bread.

Hot Chicken Platter \$110

15 spicy chicken wings

15 tandoori chicken drumsticks

15 satay chicken skewers

Seafood Platter \$120

A combination of tasty salt and pepper squid, salmon, prawns & scallop skewers, snapper goujons with tartare + lime aioli.

Fresh Fruit Platter \$80

Freshly prepared seasonal fruit

Cheese Platter \$80

4 assorted cheeses dried fruits + nuts served with water crackers.



PLATTER MENU

Oysters Natural (1 DOZ) **\$65** || Kilpatrick (1 DOZ) **\$75**

Oysters served your way, either natural with fresh lemon and salt or Kilpatrick with smokey bacon and Worcestershire sauce

Thai Prawn Skewers \$150

25 fresh and delicious prawn skewers marinated in Thai inspired spices

Sliders \$110

Assorted selection of sliders including beef, cheese and tomato , pulled pork & slaw or fried chicken and lettuce

Wraps \$80

44 assorted halved wraps all served on white + grained fresh bread.

Smoked Salmon Bruschetta \$110

30 mini smoked salmon bruschetta's - smoked salmon, dill, capers, bruschetta mix and fresh herbs

Traditional Bruschetta \$95

30 traditional mini bruschetta's made with fresh tomato, onion and basil, finished with a balsamic glaze

Chicken Skewers \$110

A combination of honey soy, BBQ and satay chicken skewers, served fresh from the oven

Arancini \$95

An assortment of fresh bite size arancini balls

Grazing table services - price available on a per quote basis

Imagine the grazing table of your dreams, antipasto meats, cheese, olives, dips and fruit or even a dessert inspired treat Willy Wonka himself would envy. *prices dependant on customer requirements



SET MENUS

CHRISTMAS MENU

STARTERS

- Prawn Cocktail
- Pumpkin & Cumin soup

MAINS

- Traditional Roast Turkey
Roast Turkey Breast Served with Stuffing, Chipolata, Roast Vegetables & Potatoes, Broccoli, Gravy and Cranberry Sauce
- Salmon
Grilled Salmon, Minted Pea Puree, Gourmet Potatoes, Steamed Greens and Hollandaise
- Cous Cous Stuffed Eggplant
Topped with Coats Cheese, Roast Vegetables & Potatoes, Broccoli and Cranberry Sauce

DESSERTS

- Christmas pudding
Served with Warm Custard
- Pavlova
Served with Berry Compote, Whipped Cream

W & A

BOOKINGS ESSENTIAL
CALL 9408 5444 TO RESERVE

COMEDY NIGHT

3 COURSE MEAL

ENTREE: ANTIPASTO PLATE TO SHARE

Grilled chorizo, marinated olives & feta, prosciutto, mushroom arancini, Turkish bread, hummus

MAIN:

- Prosciutto wrapped chicken supreme mushroom & sage risotto cake, broccolini and pesto cream
- OR
Salmon Fillet
- Chorizo, olive & spinach mash, asparagus, Marie-rose dressing
- OR
Five Cheese Ravioli
- Creamy, rich rose sauce, spinach, crumbled feta

DESSERT: PETIT FOURS TO SHARE

Chocolate brownie, white chocolate ganache, pavlova, berry compote, caramel slice, whipped cream

Happy 90th Bill! Lunch Menu

Crispy Battered Fish & Chips
lemon, tartare sauce & salad

Chicken Supreme
Chicken breast, bacon,
macadamia butter, mash
broccolini, mushroom sauce (GF)

Sirloin Steak
Chips, salad, choice of sauce
(mushroom, garlic, gravy, pepper)

W & A

DRINK PACKAGES

<p>PAY AS YOU GO</p>	<p>SUITABLE FOR SMALL EVENTS PRIVATE BAR FOR YOU AND YOUR GUESTS GUESTS PAY STANDARD PRICES FOR BEVERAGES</p>	
<p>STANDARD BAR TAB</p>	<p>PUT DOWN AN ALLOCATED TAB FOR YOU AND YOUR GUESTS YOUR CHOICE OF DRINKS ARE STOCKED WRISTBANDS WILL BE SUPPLIED TO YOUR GUESTS STANDARD DRINK PRICES APPLY TAB MUST BE PREPAID AND CAN ONLY BE EXTENDED BY PRE-PAYING</p>	
<p>SMALL DRINKS PACKAGE</p>	<p>FREE FLOWING FOR 3 HOURS AT \$50 PER GUEST (FOR FUNCTIONS OVER 40 PAX ONLY) *MINIMUM AMOUNT \$2000</p>	<p>HOUSE WHITE WINE BY THE GLASS HOUSE RED WIN BY THE GLASS D.O.C DA LUCA PROSECCO BY THE GLASS GREAT NORTHERN 3.5% TAP BEER PINTS & MIDDYS CARLTON DRY TAP BEER PINTS & MIDDYS BULMERS CIDER ON TAP, PINTS & MIDDY'S SOFT DRINKS, JUICE & NON ALCOHOLIC BEERS</p> <p>ANYTHING NOT COVERED ABOVE CAN BE PURCHASED AT THE GUEST'S EXPENSE.</p>
<p>MEDIUM DRINKS PACKAGE</p>	<p>FREE FLOWING FOR 4 HOURS AT \$75 PER GUEST (FOR FUNCTIONS OVER 40 PAX ONLY) *MINIMUM AMOUNT \$3000</p>	<p>SMALL DRINKS PACKAGE PLUS HOUSE ROSE BY THE GLASS BUBBLES ON ARRIVAL HOUSE BRUT SPARKLING</p> <p>ANYTHING NOT COVERED ABOVE CAN BE PURCHASED AT THE GUEST'S EXPENSE.</p>
<p>DELUXE DRINKS PACKAGE</p>	<p>FREE FLOWING FOR 4 HOURS AT \$95 PER GUEST (FOR FUNCTIONS OVER 40 PAX ONLY) *MINIMUM AMOUNT \$3800</p>	<p>BUBBLES ON ARRIVAL TAP UPGRADE ALL TAP BEERS & CIDERS, PINTS & MIDDY'S WHITE WINE UPGRADE SB, SSB, CHARD, RIESLING & MOSCATO RED WINE UPGRADE SHIRAZ, CAB SAUV & MERLOT SPARKLING & PROSECCO BY THE GLASS SPEED RACK SPIRITS + MIXERS SOFT DRINKS, JUICE AND NON ALCOHOLIC BEERS</p> <p>ANYTHING NOT COVERED ABOVE CAN BE PURCHASED AT THE GUEST'S EXPENSE.</p>
<p>CUSTOM DRINKS PACKAGE</p>	<p>FREE FLOWING FOR 4-6 HOURS STARTING AT \$100 PER GUEST (FOR FUNCTIONS OVER 40 PAX ONLY) *MINIMUM AMOUNT \$4000</p>	<p>YOUR CUSTOM CHOICE OF DRINKS BEER, WINE & NON ALCOHOLIC **UPGRADE** ADD A CUSTOM COCKTAIL</p>



CUSTOM DRINK PACKAGES



If you're more for exploring all your options or perhaps you want our team to craft you the perfect custom cocktail for your event then this package is the perfect fit for you!

Starting from \$100 a head your package includes your choice of the following free flowing for 4-6 hours;

A glass of bubbles for each guest (*18+) on arrival

A selection of Tap Beers & Ciders

A selection of red, white & sparkling wines

Your choice of spirits

Your choice of cocktails - custom & traditional
soft drinks, juice and non alcoholic beers

Sit down with our managers during your booking consultation to create the package of your dreams

CUSTOM COCKTAIL ORDER FORM

- Liquor Choice 1 ; _____
- Liquor Choice 2; _____
- Liquor Choice 3; _____
- Suggested Mixers; _____
- Garnish; _____
- Glass; _____

Cost on consultation; _____

Please sign below on agreement;



CUSTOM EVENT STYLING



The venue is happy to provide you with custom styling for your event to best suit the space, as no one knows it better than we do! However if you wish to utilise outside companies there are no restrictions or added cost on this

TABLES

Our standard tables are rectangular and can seat between 4-6 people, these can be arranged in ways to seat up to 30 people per table if you wish and high cocktail tables from other areas of the venue can be provided at request

LINEN

We supply all table linen at a small added cost (\$40), these come in a range of standard colours being white, black or neutral. If choosing white linen please be advised that if heavy staining or soiling occurs you may be charged an additional laundering fee of \$55* and this is up to the discretion of management on the day.

CUSTOM TABLE DECOR

In order to create your dream set up the venue will provide custom table décor and scatters at no extra cost, examples of such can be provided upon request

CHAIR COVERS

Chair covers can be provided upon request, these are available in white or black and incur a flat fee of \$35.

CUSTOM DECORATIONS

Looking to make your event stand out from the run of the mill stock standard function you've been to 100 times? Look no further our team can offer you a completely custom decorations package including balloon arches, photo booth back drops, banners and more! This will however incur an additional set up fee comparative to the size of the job requested (Capped at \$350). Sit down with our functions manager to get a free quote today!





T&CS

Tentative Bookings

All tentative bookings will be held for a period of two weeks. If a deposit, conformation email or booking fee has not been received at the end of this period the booking will be cancelled and the date will become free. It is the responsibility of the client to pay the deposit by the due date.

Booking fee/Deposits

A fee of \$5 per person (capped at \$200) is payable on the confirmation of your booking of cocktail events, deluxe banquets and corporate lunches this is seen as your deposit. This fee applies strictly to any custom and tailor made functions booked as these type of events require a large amount of set up prior to the day This covers any setting up of the room required as well as staff and preparation costs for your event. This amount is credited to your final account but is non refundable should your event be cancelled.*

Room Hire Fee

Functions during peak season (May-December) who do not meet requirements to reserve the entire function room (eg. 30+ guests, minimum spend of \$500 for lunch or \$1000 for dinner events) will incur a room hire fee of \$150 - this is a non refundable and non-offsetable fee, meaning this \$150 will be added to your total bill.

Final numbers

The Whale and Ale needs to be given the final number of guest 48 hours prior to your function. Any decrease in numbers after this time will not result in any refund or reduction of cost to any already paid fees.

Payment

Payment for the function is preferred no later than 24 hours prior to the event., however arrangements with management can be made to pay on the day in extenuating circumstances to be paid at a more suitable time. Credit cards payments will attract a 2% surcharge.

Cancellation

We too will be disappointed if your function has to be cancelled.

All booking fees paid are non-refundable and will be kept as a cancellation fee to cover the cost of preparations for your event, however they are transferrable to a more suitable date.

**We do understand due to current world events events may need to be cancelled due to mandates, if this is the case please seek advice from management in regards to cancellation policies due to extenuating circumstances*

Damages

Any damages to the property or theft during the function will be the financial responsibility and liability of the host or function organiser. Please note that utmost care will be taken for any items brought onto the premises prior to the function, however we cannot take responsibility for the loose or damage of such items. Any event requiring us to supply delicate decorations will incur a refundable bond of \$50 , this can be used to offset the cost of your food and beverage packages



T&CS

Children

Children remain the responsibility of their parents at all time and must be supervised by a legal adult (18+) when on the licensed premises. Please note that there are objects in the venue which may pose a danger to unsupervised children and any unfortunate accidents or injury cannot be considered the responsibility of The Whale and Ale. Alcohol will not be served to minors and anyone under the age of 18 found to be in possession of an intoxicant will be promptly removed from the venue and may result in your event being shut down. There are hefty fines for people caught supplying alcohol to minors and we will not be held responsible for any decisions made outside of our control that result in laws being broken.

Identification

Correct identification is required to all those drinking on the premises, without correct ID that person will be unable to drink.

Intoxication

As per liquor licensing rules and laws outlined in the Liquor Control Act (1988) management in this venue reserves the right to refuse service to patrons showing signs of intoxication. The team here have a duty of care and want all of your guests to enjoy your special day, Please be advised that those who do not cooperate with us on this stance will be asked to move on from the venue.

It is an offence for employers or employees of licensed premises to sell or supply alcohol to a drunken person.

PENALTY:

- Licensee or Manager: \$1000 infringement or maximum \$10,000 fine
- Employee: \$400 infringement or maximum \$4,000 fine
- Any other person: \$200 infringement or maximum \$2,000 fine

Cakeage Fee's

Our team are happy to supply the service of cutting and serving your cake perfectly for your big day, however in doing so require a fee of \$15-\$30 depending on the size of the cake to cover the cost of labour to do so. This fee provides you with the perfect amount of slices for you and your guests, presented nicely on plates with serviettes and silver-wear.

House rules

Normal house rules do apply for dress codes.

No alcohol is allowed to be brought onto the premises or taken away from the premises.

No outside catering (excluding cakes) is permitted to be brought onto the premises, we have an extensive range of options to cater for all your dietary needs and can create custom menus if needs be.

After 7pm the public bar will require 18 + patrons only - as such no Eighteenth birthday parties with patrons under the age of 18 are permitted in this venue





T&CS

Customisable, Disposable Decoration and Room Setup Fee

We aim to provide you with the full package upon booking an event with us here at the Whale + Ale and this includes dressing tables and decorating the room for you. We currently have a rather extensive range of decorations and table linen for you to choose from, however we do understand that some events can call for something outside of the norm. We have teams on hand who are happy to provide these services for an additional fee. A non refundable deposit of \$100 is required for any styling requested at this venue.

Thank you for booking your event at The Whale + Ale
We're so excited for you to become part of the family!

Please return the following to the management team via email with correct email address and contact numbers as soon as possible;

Deposit Required y / n

Deposit Amount \$ _____

Function Initial quote \$ _____

Function Final Quote \$ _____

Amount Outstanding \$ _____

Confirmation Given: Y / N

Guest numbers and final details must be confirmed 48hours prior to function commencement. These details will be regarded as the minimum for charging purpose.

Client Signature _____

Date ____ / ____ / ____

Staff Contact: _____

