

BIB & TUCKER

FUNCTIONS PACKAGE
2020/2021





THE TERRACE

Seated Capacity: 20 ppl - 40 ppl

Cocktail capacity: 30 ppl - 60 ppl

Facing west towards the crystal clear water of the Indian Ocean, The Terrace at Bib & Tucker boasts one of the most stunning views in Perth. The perfect destination for a birthday celebration, engagement party, intimate wedding, sundowner, baby shower, product launch or networking event, The Terrace is equipped with a PA system and a retractable roof and blinds for inclement weather.

[minimum spends apply - please contact us for more information]



LONG TABLE FEASTS

Seated Capacity: 20 ppl - 30 ppl
North facing balcony

Sit back, relax and let Bib & Tucker's talented chefs and friendly front-of-house team cater to your every need at a long table lunch overlooking Leighton Beach. With space to accommodate up to 30 guests, a long table lunch or dinner at Bib & Tucker is a wonderful way to commemorate a special occasion such as an anniversary or engagement, or to impress clients and colleagues.

FULL VENUE

Seated capacity: 125 ppl

Cocktail capacity: 150 ppl

Nestled amongst the sand dunes, with views across the Indian Ocean to Rottnest Island, Bib & Tucker combines sublime vistas with superb fare and sensational service. With capacity to sit 125 guests comfortably, or to accommodate 150 guests for a cocktail style function, a full venue event at Bib & Tucker offers exclusive use of the restaurant and The Terrace. The exquisite location and stylish interior is complemented with an extensive array of delicious canapés, as well as grazing tables and set menus devised by renowned head chef Scott Bridger.





Canapes

[minimum order of 20 per canapé]

COLD

- Raw fish tostadas. avocado and lime / **4** [GF]
- Wagyu Beef bresola, seeded grissini, house mustard / **5** [GFO]
- House smoked salmon rilletes, fennel lavosh, pickled red onion / **5** [GFO]
- Heirloom Tomato and stracitella cheese tart, basil oil / **5**

HOT

- Korean fried chicken. cucumber kimchi, kewpie / **6**
- Crispy Pork hock, XO, witlof, compressed apple / **6** [GF]
- Corn and lupin fritter, avocado, mojo picon / **4** [GF/V]
- Pumpkin and feta cigars, smoked almonds and crispy sage / **6**
- Haloumi and cauliflower fritters, chimichurri / **5** [GFO]
- Smoked Brisket croquettes, miso mayo, pickled onion / **6**
- Pimped prawn toast. milk bread, lemon myrtle, fermented chilli, flowers from the garden / **7** [GFO]

SWEET

- Bibs Mini Bombe alaska, banoffee ice-cream, torched meringue / **6** GFO
- Miso snickers, chocolate, peanuts, miso caramel / **5** [GF]
- Strawberry yuzu cheesecake, almond crumbs / **5** [GFO]
- Selection of vegan sorbets, aqua faba meringue / **5** [GF/ V]



Substantial Dishes

Perfect for those wanting to add something more substantial to their canapé event, or a late evening soak at a wedding

[minimum of 20 per dish]

Bib and tuckers fish taco / 8 [GFO]

crispy market fish, smoked chilli crema, avocado, pickled cabbage

Pumpkin Gnocchi / 12

brown butter, sage, kale, goats curd, walnut pangrattato

Crispy Shark bay whiting / 10

house chips, tartare, lemon

Black angus beef sliders / 9

smoked cheddar, brioche, bread and butter pickles, aioli

Mushroom risotto / 11 [V]

Fremantle mushrooms, vegan cheese, crispy buckwheat

\$60 Set Menu



PLEASE NOTE THESE MENU ITEMS ARE
INDICATIVE AND ARE SUBJECT TO CHANGE
SEASONALLY. REST ASSURED THE NEW ITEMS
WILL BE JUST AS GOOD!

TO START

Sourdough
saltbush butter

Fish tacos

crisp market fish, avocado, smoked chilli crema

Crispy pork hock

charcuterie XO, witlof, pickled apple

MAINS

North African spiced rotisserie chicken

woodfired carrots, whey dressing, burnt harissa

Wood roasted Cone Bay barramundi

cauliflower, green raisin, almonds, brown butter

SIDES

Steamed winter greens

lemon, almond, mint

Crispy royal blue potatoes

preserved lemon aioli, saltbush dukkah

DESSERTS

Valrhona chocolate delice

mandarin sorbet, cardamom shortbread

Winter apple sorbet

blueberries, coconut crumb, aqua fabas

TO START

Gin Gin olives

burnt orange, chilli, rosemary

Sourdough

saltbush butter

Hamlet pork charcuterie

house pickles

Wood roasted Exmouth tiger prawns

aleppo pepper, lemon, fennel, crispy chickpeas

Crispy pork hock

charcuterie XO, witlof, pickled apple

MAINS (CHOICE OF 2)

North African spiced rotisserie chicken

woodfired carrots, whey dressing, burnt harissa

Wood roasted Cone Bay barramundi

cauliflower, green raisin, almonds, brown butter

Chargrilled Harvey grain fed beef sirloin

shoestring parsnip, rosemary, mushroom butter

SIDES

Steamed winter greens lemon, almond & mint

Crispy royal blue potatoes preserved lemon aioli

DESSERTS

Valrhona chocolate delice

mandarin sorbet, cardamom shortbread

Winter apple sorbet

blueberries, coconut crumb, aqua faba

\$75 Set Menu



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Grazing Boards & snacks

Looking to add that little bit extra? Why not add on some of our grazing table options or late night soaks, as these are all tailor-made options they will be quoted individually.

Grazing tables

provide your guests with a colorful spread to feast on and mingle over. This family-style setup is a great addition to canapés any day—guests don't have to wait on waiters to bring them nibbles and can dive right into a grazing table whenever they please.

Oyster stations

A great way to start your function with one of our chefs schucking oysters to order for you. This comes with a selection of house made condiments.

Cheese trolleys

Why not add a cheese trolley for an after dinner savoury snack or you could build in a cheese course to your menu.

Late night pizzas

This is a must! great way to soak up the drinks and everyone gets hungry after hours on the dance floor.

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BEVERAGE PACKAGES

STANDARD PACKAGE

2hr \$45 pp / \$15 per hour after

Bubbles

House Sparkling

Wine

Upside down SSB
Upside down Cabernet Merlot
Swings & Roundabouts Rose

Beer [select 3]

Peroni
Corona
Little Creatures Elsie Ale
Cascade Light
Little Creatures Rogers

SPECIAL OCCASION PACKAGE

2hr \$55 pp / \$18 per hour after

Bubbles

Bandini Prosecco

Wine

Wild Rock Sauvignon Blanc
Puiattino Pinot Grigio
Talisman 'Arida' Rose
Thorne Clarke 'Sandpiper' cabernet
Kaesler 'Stonehorse' Shiraz

Beer [select 3]

Eagle Bay Pale Ale
Barossa Apple Cider
Peroni
Little Creatures Rogers
Little Creatures Elsie Ale

SPECIAL OCCASION PACKAGE

2hr \$70 pp / \$25 per hour after

Bubbles

Laurent Perrier Brut NV

Wine

Shaw & Smith Sauvignon blanc
Vasse Felix 'Filius' Chardonnay
Maison Saint AIX Rose
Howard Park Cabernet Sauvignon
La Violetta Shiraz

Beer [select 3]

Eagle Bay Pale Ale
Barossa Apple Cider
Little Creatures Elsie
Peroni
Little Creatures Rogers
Gage Roads IPA

BEVERAGES ARE ALSO AVAILABLE ON CONSUMPTION

TAILORED OPTIONS CAN BE ARRANGED ON REQUEST
SEASONAL CHANGES MAY OCCUR BETWEEN APPROVING PACKAGES

Terms & Conditions

Quotations and Booking Confirmation

Quotations are valid for 30 days from the date of quotation unless otherwise specified. A 20% deposit is required to confirm a function booking. Quotes must be confirmed in writing so a deposit invoice can be issued. Bib & Tucker does not accept tentative bookings.

Cancellation Policy

Should you wish to cancel your confirmed booking, written notice is required. After deposit has been paid, cancellation results in forfeiture of the deposit.

Final Numbers and Final Payment

Corporate and Private Events - Final numbers and full payment is required within seven (7) days prior to the event. EFT (direct deposit) payments must be referenced in accordance to the tax invoice. Bib & Tucker reserves the right to cancel the booking if payment is not received within the prescribed times.

Weddings

100% of the anticipated food and beverage costs are due one (1) month prior to the function date. Personal cheques will not be accepted. EFT (direct deposit) payments must be referenced in accordance to the tax invoice. A remittance advice must be emailed to the venue with the inclusion of the reference number.

TERMS & CONDITIONS

Minimum Spends

The minimum spend is based on food and beverage only and is not inclusive of the venue hire or any other subsidiary items. If the total charge of food and beverage does not meet the required minimum spend as per the agreement, an additional venue hire will apply to adjust the shortfall. There is no refund or credit issued if in the event there is a drop of numbers or the bar tab is not reached.

Pricing

Prices are based on current and expected cost increases, any change in price will be advised within one (1) month of your event. All prices are inclusive of GST.

Responsible Service of Alcohol

Bib & Tucker complies with Western Australian Responsible Service of Alcohol Legislation. All staff are trained by the Liquor Licensing Accredited 'RSA' (Responsible Service of Alcohol). Staff may refuse to serve alcohol to any person who they believe to be intoxicated. Any intoxicated person will be removed from the venue. In accordance with liquor licensing laws of Western Australia, persons under the age of 18 are not permitted to consume alcohol on the premises.

BYO Policy

No food or beverages from outside Bib & Tucker is permitted for consumption into Bib & Tucker unless a special arrangement has been made, e.g. wedding cake. Special circumstances: Gifts containing food or alcohol are permitted into Bib & Tucker, however, by no means permitted to be consumed on the premises unless a special arrangement has been made and approved in writing by management

Catering

Menu and beverage selections are required at least 14 (fourteen) days prior to your event. If selections are not advised at this point, your selection cannot be guaranteed to be available. Bib & Tucker's chefs can cater for all dietary requirements. Special dietary requirements must be communicated to Bib & Tucker at least seven (7) working days prior to the event.

Damages and Cleaning

Clients are financially responsible for any damage to the building, furniture, fixtures and fittings prior to, during and after the event caused by the client. Clients are also responsible for any damage caused by their guests or outside contractors, prior to, during and after the event.

Hire of Catering Equipment

Should you require speciality glassware, cutlery, crockery, linen etc. Bib & Tucker can coordinate this for you. This is an additional charge that the client is responsible for which may include a delivery/collection fee. Bib & Tucker does not accept responsibility for any damage or loss of external or internal hire equipment made by the client prior to, during and after the event.

Insurance

Bib & Tucker holds no responsibility for loss or damage of personal items of the client or their guests, prior to, during or after the event. Venue staff are always extremely careful when looking after guest's belongings; however accept no responsibility for the damage or loss of property left in the venue prior to, during or after a function. The onus to arrange insurance is that of the clients.

Audiovisual

For large-scale events, we recommend the services of a professional AV provider, our team will be more than happy to discuss your needs and recommend appropriate AV suppliers. Decorations, Display and Signage Nothing is to be nailed, screwed, stapled or adhered to any wall, door, floors or other surface of the building unless approved by management. Confetti, party poppers, coloured streamers, open flame candle, glitter shapes, smoke machines and bubble machines are not permitted. Signage in public areas is to be kept to a minimum and must be approved by management.

Deliveries and Bump In

The Event Coordinator must be advised of all external contractors and delivery arrangements prior to the event including delivery times, description and contact numbers. Items being delivered must be marked clearly and delivered as close to the start of the event as possible. Bump in time is 3.00pm for an evening function, unless otherwise arranged with the event coordinator. Bib & Tucker will not accept deliveries prior to the agreed bump in time due to limited storage space within the building. However, in special circumstances, if there is not an event booked the day before, we can allow deliveries to be made prior to the event.

Bump Out

Bump Out should occur at the conclusion of event. Any times outside those allocated must be agreed to in writing from management.



Contact

Please don't hesitate to contact us if you have any questions

Merete Lundsgaard
merete@bibandtucker.net.au
(08) 9433 2147