

BIB & TUCKER

Function Package





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: 120 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 the capacity to seat 120 guests, or 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 by an extensive array of delicious canapés, as well as grazing tables and set menus devised by renowned executive chef Scott Bridger.





Canapes

[minimum order of 20 per canapé]

COLD

Raw fish tostadas, avocado and lime / 4 [GF/DF]

Freshly shucked oysters, finger lime, cucumber mignonette / 5 ea [GF/DF]

Rock lobster taco, creamy spiced lobster, pickled cabbage, espéllete pepper / 11

Smoked kingfish remoulade, buckwheat blini, creme fraiche / 4

Laurent Perrier compressed watermelon, whipped feta, native mint / 4

Barat spiced hummus, fennel seed cracker, pickles / 3 [VEGAN]

'Avocado toast', quinoa wafer, smashed avocado, pickled crab, finger lime / 8

HOT

Korean fried chicken san choy bow, cucumber kimchi, kewpie / 7 [GFO]

Shitake mushroom wonton, sesame dressing 4 [VEGAN]

Crispy southwest lamb rib, pomegranate vinegar, garlic yoghurt, saltbush 9 [GFO]

Haloumi and cauliflower fritters, Green Zhug 5 [GFO]

Wagyu skewer, mountain pepper glaze, pickled oyster mushroom / 7 [GF]

Woodfired Fremantle octopus, red chimichurri, pickled courgette, ink cracker / 8 [GF/DF]

Potato rosti, smoked salmon, dill pickle mayo / 6 [GF]

Prawn empanadas, preserved lemon aioli / 9

Crispy pork hock, red miso, pickled radish, bravo apple, ginger, witlof, shisho / 6

Chickpea battered akoya oyster, salted lemon aioli / 5

SWEET

Soft set chocolate, espresso, wattle seed, banana / 5 [GF]

Yuzu curd tart, toasted meringue / 6



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 aioli, avocado, pickled cabbage

Pumpkin Gnocchi / 12

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

Choripan / 8

woodfired chorizo, milk bun, red chimichurri, pickles

Crispy Shark bay whiting / 10

house chips, tartare, lemon

Beetroot and barley risotto / 10 [VO]

curry leaf, sesame, spiced pepitas

Margherita pizza / 21

La Deliza mozzarella, San Manzano, basil

Ndjua pizza / 24

roasted peppers, mozzarella, oregano

\$75 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!

Start

West Australian olives

burnt orange, chilli, rosemary

Wood-fired flatbread

Stracciatella, peppers, oregano

Fish tacos

Crispy market fish, avocado, smoked chili aioli, pickled cabbage

Crispy pork hock

red miso, pickled radish, bravo apple, ginger, witlof, shiso

Mains

Wood roasted Chicken

Carnarvon sweet corn, ancho, lime crema, tapioca crisps, fresh herbs

Market Fish

Heirloom tomato, shiso, spanner crab, macadamia, lemon verbena broth

Sides

Summer leaf salad

pickled cucumber, kombucha vinaigrette, seeds

House made hand cut chips.

rosemary salt, aioli

Dessert

Milk Chocolate Cremoux

chantilly banana, espresso jelly, wattle seed wafers

Strawberry pistachio

financier, strawberry gum mousse, strawberry tartare, strawberry sorbet

Start

West Australian olives

burnt orange, chilli, rosemary

Fresh fish tostadas

avocado, lime, jalapeno, coriander

Wood-fired flatbread

Stracciatella, peppers, oregano

Crispy pork hock

red miso, pickled radish, bravo apple, ginger, witlof, shiso

Shark Bay prawns

fermented chili, fennel seed butter, fried pawn legs, pickled fennel

Mains

(Choice of 2)

Wood roasted Chicken

Carnarvon sweet corn, ancho, lime crema, tapioca crisps, fresh herbs

Market Fish

heirloom tomato, shiso, spanner crab, macadamia, lemon verbena broth

Charcoal roasted sirloin

green garlic butter, heirloom carrots, daikon, wattle seed

Sides

(Choice of 2)

Crispy royal blue potatoes

saffron aioli, saltbush dukkah

Cabbage salad

burnt green onion, buttermilk, dill, seeds

Woodfired pumpkin

brown butter, yoghurt, toasted pepitas, harissa, cranberries

Dessert

Milk Chocolate Cremoux

chantilly banana, espresso jelly, wattle seed wafers

Strawberry pistachio

financier, strawberry gum mousse, strawberry tartare, strawberry sorbet

Pyengara cloth bound cheddar

Zucchini pickle, fennel seed and quinoa lavosh

\$95 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.

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

Jean Pierre Sparkling

Wine

Spear Tree SSB
3 Gen Cabernet Merlot
Vasse Felix Classic Rose

Beer [select 3]

Asahi
Little Creatures Elsie Ale
Cascade Light
Little Creatures Rogers

PREMIUM PACKAGE

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

Bubbles

Bandini Prosecco

Wine

Crowded House Sauvignon Blanc
Puiattino Pinot Grigio
Talisman 'Arida' Rose
Howard Park 'Miamup' Cabernet
Mojo 'Full Colour' Shiraz

Beer [select 3]

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

SPECIAL OCCASION PACKAGE

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

Bubbles

Taittinger Brut Reserve NV

Wine

Shaw & Smith Sauvignon blanc
Vasse Felix 'Filius' Chardonnay
Maison Saint AIX Rose
Amelia Park Cabernet Sauvignon
Kaesler 'Stonehorse' Shiraz

Beer [select 3]

Asahi
Eagle Bay Pale Ale
Barossa Apple Cider
Little Creatures Elsie
Little Creatures Rogers
Running With Thieves West Coast IPA

BEVERAGES ARE ALSO AVAILABLE ON CONSUMPTION
IF CHOOSING A BEVERAGE PACKAGE, ALL GUESTS ARE INCLUDED
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. If you cancel within 1 month of your function, 100% of your deposit is refundable. Cancellations within one week of the function date will only be subject to 50% of deposit returned.

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 External Equipment & Furniture

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. Due to storage limitations, furniture can not be replaced or removed. 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

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