

BIB & TUCKER

FUNCTION PACKAGE





The Terrace

Seated Capacity: up to 40 ppl

Cocktail capacity: up to 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: up to 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.





[minimum order of 30 per canapé]

COLD

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

Freshly shucked oysters, finger lime, rosella vinegar / 5 [GF/DF]

Rock lobster taco, creamy spiced lobster, pickled cabbage, espèllete pepper / 12

Cured Abrolhos Island scallop, yuzu, white soy, green onion, mandarin oil / 9 [DF]

Charred crostini, basil burrata, charred peppers, dried olives / 5 [GFO]

Gyoza Taco, miso pumpkin, pumpkin kimchi, sesame roasted zucchini / 7 [VEGAN]

Beef tartare, seaweed crackers, fermented chili, pickles / 6 [GF/DF]

HOT

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

Shitake mushroom wonton, sesame dressing / 4 [VEGAN]

Crispy South West lamb rib, pomegranate vinegar, garlic yoghurt, saltbush / 9 [GFO]

Zucchini and haloumi fritter, chermoula mayo, macadamia / 6 [GF]

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

Miso roasted Fremantle octopus skewer, burnt cucumber, shiso / 9 [GF/DF]

Woodfired Exmouth prawn, Ndjua butter, pickled shallot / 12 [GF]

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

Woodfired focaccia, smoked tomato, white anchovies, oregano / 5 [DF]

SWEET

Hazelnut, dark chocolate, miso caramel, wattle seed crisp / 8

Yuzu curd tart, toasted meringue / 7



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 30 per dish]

Bib and tucker's fish taco / 9[GFO]

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

Pumpkin gnocchi / 12

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

Black Angus cheeseburger slider / 10

pickles, burger sauce, lettuce

Kangaroo skewer / 7 [GF/DF]

sesame mole, native plum

Margherita pizza / 22 [GFO]

La Deliza mozzarella, San Manzano, basil

Ndjua pizza / 25 [GFO]

roasted peppers, mozzarella, oregano

\$75 Set Menu



Start

Woodfired flatbread

smoked eggplant dip, pickled shallots, curry leaf oil

Crispy pork hock

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

Fish taco

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

Mains

WA market fish

woodfired puttanesca, late season tomatoes, confit fennel

Woodfired chicken

zucchini, walnuts, lemon, herbs, smoked yoghurt

Sides

Autumn salad

rocket, radicchio, pickled pear, toasted pecans, chardonnay vinegar

Crispy potatoes

seaweed aioli, pickled shallots

Dessert

Choc pop

dark chocolate cremeux, caramelised popcorn, davidson plum

Coconut passionfruit

coconut mousse, shortbread, passionfruit curd, macadamia

Start

Warm local olives

lemon, thyme, garlic

Woodfired flatbread

smoked eggplant dip, pickled shallots, curry leaf oil

Woodfired Abrolhos Islands scallop kiev

Brown butter, saltbush & vinegar crumb

Crispy South West lamb rib

pomegranate, malt vinegar, garlic yoghurt

Mains

(choice of 2)

WA market fish

woodfired putanesca, late season tomatoes, confit fennel

Charcoal roasted sirloin (marble score +2)

cavalo nero, roasted shallots, mustard leaf, davidson plum jus

Woodfired chicken

zucchini, walnuts, lemon, herbs, smoked yoghurt

Sides

(choice of 2)

Crispy potatoes

seaweed aioli, pickled shallots

Cabbage salad

ricotta salata, toasted seeds, wakame, orange vinaigrette

Woodfired pumpkin

brown butter, yoghurt, toasted pepitas, harissa, pomegranate

Dessert

(choice of 2)

Choc Pop

dark chocolate cremieux, caramelised popcorn, davidson plum

Coconut passionfruit

coconut mousse, shortbread, passionfruit curd

Cambray manchego

fig membrillo, manchego mousse, sunflower wafers, watercress

\$95 Set Menu



Beverages

COCKTAILS

Aperol Spritz 18

Limoncello & Elderflower Spritz 19

Mojito 20

Margarita 20

BEER

Otherside 'Festive' Session Ale 4.2% Perth 13

White Lakes Brewing Dark Lager 4.8% Perth 12

Dingo West Australian Lager 4.5% Perth 11

Spinifex Lighthorse lager 2.9% Perth 12

Hiatus Pacific Ale 0.5% Victoria 11

Sapporo 5.0% Japan 12

Rocky Ridge Pilsner 4.5% Busselton 13

CIDER & GINGER BEER

Hills Apple Cider 5.0% South Australia 13

Spinifex Ginger Beer 3.5% Perth 14

SPIRITS

A selection of spirits and mixers are available form our full drinks menu



Wines Consumption

SPARKLING

Jean Pierre Brut NV, Riverina NSW / 40

Bandini Prosecco, Veneto ITALY / 60

Howard Park Petite Jete, Margaret River WA / 79

WHITE

Spear Tree SSB, Pemberton WA / 49

Crowded House Sauvignon Blanc, Marlborough NZ / 60

Puiattino Pinot Grigio, Friuli ITALY / 66

Clairault SBS, Margaret River WA / 62

Howard Park Dry Riesling, Mount Barker WA / 72

Shaw & Smith Sauvignon Blanc, Adelaide Hills SA / 78

Clairault Chardonnay, Margaret River / 79

ROSE

Vasse Felix Classic Rosé, Margaret River WA / 56

Maison Saint AIX, Provence France / 78

RED

Spear Tree Cabernet Merlot, Frankland River WA / 49

Umani Ronchi Montepulciano, Abruzzi Italy / 60

Howard Park 'Miamiup' Cabernet, Margaret River WA / 66

Storm Bay Pinot Noir, Coal River Valley TAS / 72

Leeuwin Estate 'Siblings' Shiraz, Margaret River / 74

Whistler Shiraz, Barossa Valley SA / 74

Stella Bella Cabernet Sauvignon, Margaret River / 87



*These are wines which we know are readily available, a full wine menu with more options is available on request.

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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