THE LANDING

FUNCTION PACK



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OUR FUNCTIONS

CASUAL EVENTS

20+

- SUITABLE FOR 'LOW-KEY' EVENTS
- RESERVE A SMALLER AREA WITH A PAY-AS-YOU-GO OPTION OVER THE BAR
- \$200 DEPOSIT THAT WILL GO TOWARDS YOUR FOOD AND BEVERAGE



20+

- SUITABLE FOR STAND UP OR COCKTAIL EVENTS WITH A PAY-AS-YOU-GO OPTION OR
- A CUSTOM TAILORED DRINKS PACKAGE
- GRAZING SELECTIONS & CANAPÉS OPTIONS AVAILABLE
- \$200 DEPOSIT OR FULL PAYMANT OF YOUR PLATTER SELECTIONS

SIT DOWN FEASTS

20+

- SUITABLE FOR FORMAL SIT DOWN LUNCHES OR DINNERS
- YOUR CHOICE BETWEEN 2 OR 3 COURSE SET MENUS
- SIT DOWN WITH OUR FUNCTIONS MANAGER AND PLAN THE BANQUET OF YOUR DREAMS
- OPTIONAL CUSTOM DRINKS PACKAGE AVAILABLE







PLEASE NOTE, OUR FACILITIES ARE NOT AVAILABLE FOR 18TH BIRTHDAY PARTIES.



CHOOSE YOUR SPACE



ENTIRE ALFRESCO - COMBINED (100 GUESTS)

WEST ALFRESCO (60 COCKTAIL)

EAST ALFRESCO (40 COCKTAIL)

RESTAURANT (A)
(50-80 SIT DOWN / 200
STANDING COCKTAIL WITH
ACCESS TO ALFRESCO)
(MINIMUM SPEND \$5,000)

ENTIRE RESTAURANT
COMBINED AREAS
(150 SIT DOWN / 300
STANDING COCKTAIL
WITH ACCESS TO
ALFRESCO)
(MINIMUM SPEND
\$10,000)

RESTAURANT (B)
(30 -50 SIT DOWN
/100 STANDING
COCKTAIL WITH
ACCESS TO ALFRESCO)
(MINIMUM SPEND
\$2,500)

REST ROOMS WC **KITCHEN**

BAR

NORTH BEER GARDEN (10-20)

LIVE MUSIC / STAGE

DANCE FLOOR

PUBLIC AREA

PUBLIC BEER GARDEN

NON EXCLUSIVE AREA / RESERVE 10 - 30PAX (STANDING)



PLATTER MENUS









Tasting Plate \$110

Korean fried chicken, salt & pepper squid, pork belly, garlic bread, greek olives, feta,

Aussie Assorted Platter \$85

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

Oriental Platter \$90

Assorted hot food including spring rolls, samosa, dim sim's with thai sweet chili sauce, spicy aioli

Hot Chicken Platter \$110

Spicy chicken wings, tandoori chicken, peri peri chicken skewers, mint chutney, chipotle aioli

Seafood Platter \$120

A combination of tasty salt & pepper squid, prawn skewers, batter fried red emperor with tartar + lime aioli

Cheese board \$80

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

Fresh fruits and Berries Platter \$75

Freshly prepared seasonal fruits and berries

Sliders \$135

Assorted selection of sliders including beef, cheese and tomato / pulled bbq pork and slaw / fried chicken, lettuce & mayo.

Smoked Salmon Bruschetta \$110

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

Chicken Skewers \$110

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

Nibbles & Bites (Arancini, Jalapeno Poppers, Fried Mozzarella sticks) \$90

An assortment of fresh bite size arancini balls, jalapeno poppers and mozzarella sticks.



SET MENUS









2 course (\$49.00pp) (Entrée / Main) or (Main / Dessert)

Choose two options off both menus for your guests to select from.

Extra choice: \$5.00pp

Set menu: 3 course (\$59.00pp) (Entrée, Main & Dessert)

Choose two options off all three menus for your guests to select from.
Extra choice: \$5.00pp

Entrees

Cheese & Bacon Pull Part (Shared between two people)
Sourdough cob loaf filled with garlic butter, bacon, spring onion and cream cheese

Baked Camembert (V)

Whole baked camembert with fresh thyme, honey and roasted walnuts, served with warm turkish bread

Chili Plum and Citrus Pork Belly

Twice cooked pork belly served asian slaw and sticky plum glazed

Lemon Pepper Calamari

Served with aioli

Spicy Prawn Tempura

Battered fried tempura prawn, tossed with spicy aioli served with Asian slaw

Mains

Buddha Bowl (V/VGO/GF)

Roasted sweet potato, wild rice, avocado, cherry tomato, spiced cauliflower bites with enoki mushrooms, dukkha & roasted sesame dressing and tahini ranch

Chicken Picante

Peri peri spiced chicken breast, topped with a creamy bacon, onion, chili and sundried tomato sauce, served with rice and seasonal greens.

Salmon Fillet

Grilled salmon fillet served on sweet potato wedges topped with a dill butter sauce, asparagus and 3 prawns.

Prawn & Scallop Linguine

Prawns, fish, chorizo, and scallops with tomato napolitana sauce.

250g Msa Porterhouse Steak (cooked medium)

Served with house salad and chips or mash

Plus, your choice of sauce:

Mushroom, Peppercorn, Garlic, Gravy.

Desserts

Chocolate Fudge Brownie (GFO)

Warm chocolate brownie. Served with vanilla ice cream, hot fudge sauce and strawberries.

Eton Mess

Smashed pavlova, cream, mixed berry coulis and fresh seasonal berries.

Sticky Date Pudding

Sticky toffee and date pudding. Served with vanilla ice cream and toffee sauce

DRINK PACKAGES

PAY AS YOU GO	Suitable for small events Guests pay standard prices for beverages	
STANDARD BAR TAB	Put down an allocated tab for you and yo Your choice of drinks are stocked wristbands will be supplied to your guest Standard drink prices apply	
SMALL DRINKS PACKAGE	Free flowing for 2, 3 or 4 hours from \$45 / \$55 / \$60 per guest	House Brut, White & Red Wine by the glass D.O.C Da Luca Prosecco by the glass Tap Beer & Cider: Great Northern 3.5% / Carlton Dry / Bulmers Cider Soft drinks, Juice & Non alcoholic beers Anything not covered above can be purchased at the guest's expense.
MEDIUM DRINKS PACKAGE	free flowing for 2, 3 or 4 hours from \$50 per guest	Small drinks package PLUS House rose by the glass Bubbles on arrival Beer upgrade: extra beer of your choice Anything not covered above can be purchased at the guest's expense.
DELUXE DRINKS PACKAGE	Free flowing for 2, 3 or 4 hours from \$60 per guest	Bubbles on Arrival Tap upgrade All Tap Beers & Ciders. White wine upgrade SB, SSB, CHARD, Riesling & Moscato Red wine upgrade Shiraz, Cab Sauv & Merlot Sparkling & Prosecco by the glass Pre-mix spirits bottles Soft drinks, juice and non alcoholic beers Anything not covered above can be purchased at the guest's expense.
CUSTOM DRINKS PACKAGE	Free flowing for 2, 3 or 4 hours starting at \$65 per guest	Your custom choice of drinks beer, wine & non alcoholic **Upgrade** add A CUSTOM cocktail

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 \$65 pp your package includes your choice of the following free flowing for 2-4 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

please be advised WA licensing laws limit us to providing you with no more than 45ml of alcohol per rapid intoxication beverage - cocktails included and as such we can only accomdate 3x 15ml measurements of liquor in your cocktail.

• 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.*

Final numbers

The Landing needs to be given the final number of guests 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

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 Landing. 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 employees 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

Free of charge.

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 8pm the public bar is stricktly 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 Landing 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 \$80 is required for any styling requested at this venue.

Thank you for booking your event at The Landing 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:

