

Function Pack

Information & Menus 2012

The Venue

Chapel Farm, built with 100 year old timbers and Toodyay stone walls, is a truly unique venue. Our 3 ½ acre property contains a Victorian homestead, lake, waterfalls, hundreds of native plants, fields of natural pastures, a 100 year old Sugar Gum tree and is back-dropped by the Perth Hills. With a rustic setting, intimate atmosphere and charming hospitality, Chapel Farm is an ideal place for your function, and it is only 25 minutes from Perth's CBD in Western Australia's very own Swan Valley.

Chapel Farm has the following areas that can be used for your group function or event:

- ❖ An indoor restaurant that caters for up to 60 people sit down
- ❖ A semi-enclosed courtyard that caters for up to 200 people sit down (heated in winter, cool mist in summer)
- ❖ A lake area that caters for up to 100 people sit down
- ❖ An upper & lower waterfall area that caters for up to 80 people sit down

- ❖ THE TAP – Our tap house & tapas bar in our 100 year old Victorian house & beer garden.

Catering

With our unique and rather large BBQ, 4.2m jarrah wok table, stainless steel hibachi & wood-fired pizza oven, we offer a combination of menus that are sure to tantalise your palate and suit the style of your function. Some of the menu options on offer include:

- Set menu with a difference from \$58.00
 - Gourmet BBQ from \$32.00
 - Courtyard feast from \$55.00
 - Canapé menus from \$32.00
 - Chef's selection of tapas from \$22.00
 - Chef selection of tapas & wood fired pizza from \$28.00
- Or
- Let our chef design a unique menu just for you

Function menus are usually subject to a minimum of 20 people and some menus are not available during peak times.

Children under 12 years of age can choose from either our children's menu or the above and are charged at 50% of the above rates. If children are having a set menu the same as the adults they will be charged at the full price.

We have no problem with you bringing your own cake for special occasions, however, please note that a surcharge of 50c per person will be added to your bill to cover service, plates, cutlery & serviettes.

Beverages

We offer a large selection of wines & spirits & cocktails, 8 boutique tap beers & over 30 local & international beers, all at very competitive prices. Our special facility license allows us to serve liquor strictly between the hours of 10am to 12am.

*Beverages are available on a drinks package or charged on a consumption basis. Chapel Farm is fully licensed and subsequently **NO BYO** beverages are permitted.*

Bookings

Bookings will be tentatively held for fourteen days. To confirm your reservation, we require that a non-refundable deposit of \$500 (over 50 people) or \$200 (20 – 50 people) be paid within 14 days and unless a deposit is received or you inform us otherwise, your booking will automatically be cancelled.

Public Holidays

Please note that a surcharge of 15% is applicable for functions held on public holidays.

Final Confirmation of Arrangements

Final numbers, including your food & beverage requirements (and any special dietary needs of your guests) are to be finalised 7 days prior to your function. The total estimated food bill and drinks package is also to be paid 7 days prior to the function by cash, EFT or cheque. The balance, if different, is to be settled on the night of the function unless prior arrangements have been made. Please note there will be a 2% surcharge for payments made by credit card (Visa, MasterCard or American Express) and we regret that Diners Club cards are not accepted.

Please note, should guest numbers on the day be less than the confirmed number, you will be charged at the confirmed rate.

Cancellations

- ❖ *All deposits are non-refundable.*

We reserve the right to charge a fee of the estimated total cost of the function as follows:

- ❖ *Within 3-7 Days – 50%*
- ❖ *Within 72 Hours – 100%*

Set menu with a difference

\$ 58 per person

Canapés on arrival

Choice of 3 cold and 3 hot canapés from the canapé menu

Main course

*Choice of 2 main courses from the mains selection
(alternate servings or pre order)*

Dessert

*Selection of cakes
Fruit platter*

Main choices

French style chicken with crushed potato, avocado & watercress salad and a salsa verde dressing (gf)

Scotch fillet served medium with roast mushroom, herb butter and creamy mashed potato (gf)

Chicken cacciatore with crisp polenta gnocchi

Baked salmon with braised fennel, cauliflower purée and wild rocket pesto (gf)

Oven roasted snapper marinated with chermoula and shaved fennel, parsley and orange salad (gf)

Slow cooked lamb shank with roasted almond, parsley and lemon gremolata (gf)

Double cooked pork belly with apple, fennel and prune compote (gf)

(v) Vegetarian (gf) gluten free

Gourmet BBQ

\$32 per person

Mostly cooked on our outdoor BBQ area in front of your guests and served buffet style

Selection of house-made dips with warm Turkish bread

Harrisa spiced chicken (gf)

Lime & coriander squid (gf)

Garlic & rosemary marinated steak (gf)

Pork chipolata sausages (gf)

2 salads (from our salads listed below)

Fresh Italian bread

Courtyard Feast

\$55 per person

Mostly cooked on our outdoor BBQ area in front of your guests and served buffet style

Canapés on arrival

Choice of 3 cold and 3 hot canapés from the canapé menu

Main course

Whole butter-fried harissa spiced chicken (gf)

Rosemary and garlic marinated leg of lamb (off bone) (gf)

Whole market fish with lemon and dill butter (gf)

Assorted crusty bread rolls

2 salads from below selection

Fruit platter

(v) Vegetarian (gf) gluten free

Salads

Garden salad- mixed lettuce with tomato, cucumber and Spanish onion

Roast pumpkin, baby spinach, feta and white beans

Tomato, bocconcini, fresh basil, olive oil and balsamic glaze

Pasta salad with basil pesto dressing, cherry tomato, rocket and parmesan cheese

Tabouleh, cous cous and chickpeas

Roast potatoes with garlic and rosemary

Chef's Selection of Tapas

\$22.00 per person

Enjoy the chef's selection of tapas from our current menu

Chef's Selection of Tapas & Wood Fired Pizza

\$28.00 per person

Enjoy the chef's selection of tapas & wood fired pizza from our current menu

Canapé menu

\$32 per person

Choice of 4 cold and 4 hot canapés (additional canapés \$4.00pp)

Cold canapé selection

Potato cake with smoked salmon and whipped feta

Bruschetta with fresh tomato salsa (v)

Bruschetta with roast beef, humous and onion jam

Champagne chicken vol- au-vents

Smoked salmon mouse vol-au-vents with mustard and dill dressing

Selection of house-made dips with warm Turkish bread

Crostini with pork terrine and pear relish

Toasted baguette with salmon rillettes

Rice paper rolls with duck and enoki mushrooms (gf)

Caramelised onion and goat's cheese tartlets (v)

Skewers with chorizo, olives and roasted peppers (gf)

Oysters with champagne jelly or rice wine, chilli and ginger (gf)

Hot canapé selection

Roast pumpkin arancini (v)

Serrano ham, lemon & green olive meatballs (gf)

Prawn and zucchini fritters with lemon aioli

Roast vegetable frittata rounds with basil pesto dressing (v) (gf)

Smoked salmon croquettes with dill aioli

Spicy Moorish pork skewer (gf)

Chilli and salt squid with fresh tomato and chilli jam

Thai marinated chicken skewers (gf)

Lamb and harissa sausage rolls

Beef kofta with saffron yoghurt (gf)

Beer battered prawns with tomato and chilli relish

Coconut and chicken skewers with avocado cream (gf)

Mussels with garlic and herb breadcrumbs

(v) Vegetarian, (gf) gluten free

Chapel Farm

Chapel Farm Drinks Package (Duration 4 Hours)

\$30.00 per person (\$8.00pp for each additional hour)

Chapel Farm White

Chapel Farm Red

Chapel Farm Sparkling

Hahn Premium Light, Carlton Mid Strength, Carlton Cold, Tooheys Extra Dry

Soft Drinks, Lemon, Lime & Bitters (LLB) Fruit Juice Tea & coffee

\$36.00 per person (\$9.00pp for each additional hour)

Chapel Farm White

Chapel Farm Red

Chapel Farm Sparkling

Chapel Farm Sparkling Pink

Selection of six Chapel Farm's boutique Tap beers

All beers \$7.50 & below on beer list

All ciders \$7.50 & below on cider list

Soft Drinks, Lemon, Lime & Bitters (LLB) Fruit Juice, Tea & coffee

\$40.00 per person (\$9.00pp for each additional hour)

Garbin Estate Chenin Blanc

Jane Brook Sauvignon Blanc

Garbin Estate Cabernet Merlot

Garbin Estate Shiraz

Garbin Estate Sparkling Semillon

Chapel Farm Sparkling Pink

All beers \$7.50 & below on beer list

All ciders \$7.50 & below on cider list

Soft Drinks, Lemon, Lime & Bitters (LLB) Fruit Juice

Tea & coffee

\$46.00 per person (\$10.00pp for each additional hour)

Garbin Estate Chenin Blanc

Jane Brook Sauvignon Blanc

Garbin Estate Cabernet Merlot

Garbin Estate Shiraz

Garbin Estate Sparkling Semillon

Chapel Farm Sparkling Pink

All of Chapel Farm's 8 boutique tap beers

All beers \$7.50 & below on beer list

All ciders \$7.50 & below on cider list

Soft Drinks, Lemon, Lime & Bitters (LLB) Fruit Juice

Tea & coffee

Please request latest version of drink lists.

Chapel Farm Red, white & sparkling are bottled exclusively by Garbin Estate

Beers of similar value from our list may be able to be included, please check with us.

Menus & Prices are current at the time of printing but may be subject to changes.

Additional sparkling poured for toasts is not included, we recommend toasting with the drink you are drinking