



SUBIACO
Hotel

FUNCTION PACK

ABOUT THE SUBI HOTEL

The Subiaco Hotel has been an integral part of Perth hospitality since the start of the 20th century.

Over this time, the pub has seen many eras and after recently changing hands for the first time in 50 years, the new Subi brings back the Good Old Pub.

Our recently completed revamp returns some old pub charm and introduces new defining features to the Subi's heritage frame.

The Subiaco Hotel has long been a popular venue for events and functions and our renovation means there are some truly special locations in the venue for you and your guests.

For booking enquiries and further information please contact our Functions & Events Manager at functions@subiacohotel.com.au



TOP FLOOR FUNCTION SPACES



HENRY'S LOFT

Named after Henry Stirling Trigg, the architect of the iconic Subiaco Hotel, this is the largest of our dedicated function areas and has long been a popular function choice for everything from conferences to 21sts.

Located on our top floor, Henry's Loft includes your own private bar with 4 beer taps, independently controllable audio and video zone, multiple configurations of furniture including tables, chairs, couches and stools.



OUR SPACES

TOP FLOOR FUNCTION SPACES

ROOFTOP DECK

Featuring an outdoor bar overlooking the city roofscape. The Rooftop Deck is perfect for Perth summer sundowners, private dinners, or cocktail and canapes under the stars. This is an open space and not protected from the elements.



LOWER MEZZ

One of the most striking features of the new Subi are our Mezz decks, floating above the revamped courtyard space. The Lower Mezz decks offers an integrated, yet private space away from the hustle of downstairs, and makes the perfect private function spot for small-medium bookings.





OUR SPACES

GROUND FLOOR FUNCTION SPACES

COURTYARD

A fully enclosed, industrial styled space. Our Courtyard is perfect place for those semi private events, after-work drinks or birthday and social gatherings. Boasting both seating and standing space for you guests, along with the hustling atmosphere of the bar and restaurant.



LITTLE BLUE ROOM

An intimate space located between our busy Front and Lobby bars, boasting the best of both worlds with the exclusive feel of your own private area, as well as the option to join the busy atmosphere of our bars. Perfect for smaller gatherings and celebrations.

OUR SPACES

GROUND FLOOR FUNCTION SPACES

LOBBY BAR

Boasting the full atmosphere of the Subiaco Hotel, the Lobby bar is located on the ground level on the Hay Street side of the hotel. You will have shared use of the bar along with designated tables and stools for your group.



FRONT BAR

Located at the front of the venue on the Rokeby Road side of the Subiaco Hotel, with a mixture of tables, stools and good vibes, this area is perfect for informal occasions, after work drinks or birthday celebrations.



CATERING CANAPES

COLD CANAPES

- Soy salmon tartare, sesame avocado, charcoal bark (dfo, gfo) \$4
- Stracciatella cheese, roasted cherry tomatoes, basil, fig glaze, garlic crisp (v, gfo) \$5
- Grilled prawn cutlet, wasabi mayo, nori seasoning and tobiko \$5
- Oysters, french mignonette, lemon (gf) \$5

WARM CANAPES

- Pumpkin & feta arancini (gf) \$2
- Sausage rolls \$4
- Grilled coconut chicken, ginger, garlic, fried shallot, sweet chilli sauce (gf) \$5
- Pea & potato curry puff (ve, gf) \$5
- Sticky pork belly bites, sesame, spring onion, fresh chilli (df, gfo) \$5
- Cauliflower taco, sriracha aioli, herb & corn slaw (v) \$5
- Cheeseburger beef slider, cheddar, tomato sauce \$6
- Battered fish goujon, chips, tartare (df) \$6



CATERING

SHARE PLATES

TO SHARE

Chips, tomato sauce (v, gfo)	\$12
Wedges, sweet chilli & sour cream	\$13
Sweet potato fries, aioli	\$13
Salt & pepper squid, lemon pepper, roasted garlic, lime aioli (df)	\$21

SHARE PLATES

3 Selection dips, crudité, sourdough (v, dfo, gfo)	\$45
Selection cured meats, pickles, olives, sourdough (df, gfo)	\$60
Cheese board, quince, nuts, crackers (v, gfo)	\$65

DESSERT BOARDS

Chef selection of petit fours	\$65
Macarons & fresh fruit	\$65

*(GF) Gluten Free | (V) Vegetarian | (VE) Vegan | (DF) Dairy Free (GFO)
Gluten Free Option | (DFO) Dairy Free Option | (VEO) Vegan Option*





CATERING SET MENUS

For groups 15 - 25 people
2 course - \$50 per person | 3 course - \$60 per person

SHARED ENTREE

Buffalo chicken tenders spiced fried chicken tenders, celery, ranch

Salt & pepper squid lemon pepper, roasted garlic and lime aioli (gf)

Battered snapper taco corn and cabbage slaw, tomato salsa, sriracha mayo, lime, coriander (veo)

Roasted cauliflower za'atar, almond, cranberries, parmesan, turmeric tahini dressing (v, veo, gf)

CHOICE MAIN

Elote bowl charred corn, onion & tomato salsa, shredded cabbage, mexican cheese, blue tortilla chips, organic quinoa, rocket, coriander, sriracha mayo, avocado, lime roasted pepper and jalapeno vinaigrette (v, vgo, gf)

Market fish pan-fried market fish, kombu consomme, asian greens, seaweed tempura, red capsicum, leek

Half chicken sherry gastrique, herb potato, house fermented hot sauce, watercress (gfo)

250G porterhouse medium cooked amelia park aged black angus beef, chips, rocket salad, red wine jus (gf)

Backyard burger grilled halloumi & mushroom burger, avocado, tomato kasundi, cos, chips (v, veo, gfo)

CHOICE DESSERT

Basque burnt cheesecake baked spanish style cheesecake, macaroon, chocolate mousse, raspberry powder

Sticky date pudding warm pudding, vanilla bean ice cream, butterscotch sauce, biscotti biscuits crumbs

Trio of gelato chef's selection of seasonal gelato

CATERING FEASTING MENU

For groups 25 people or more.
Our most relaxed yet premium dinner option for you and your guests.
Seasonally inspired 100% share dishes dropped down the length of your table.

\$70 per person

ROUND ONE

Marinated mixed olives (gf, ve)

Ciabatta bread stracciatella cheese, sundried tomato, fresh basil (gfo, v)

Roasted butter pumpkin baby rocket, pecorino, candied almond, vincotto (gf, v)

Moroccan style braised lamb shoulder risoni (gfo)

Shark bay grilled king prawn kombu butter (gf)

ROUND TWO

Crispy skin roast chicken breast orange & fennel salad, tahini

Locally caught gold band snapper herb panko crusted with lemon mustard

Black angus sirloin caramelized onion jus, sauteed king oyster mushroom (gf)

Chickpea & pumpkin coconut curry papadum, mango chutney, steamed rice (v)

SIDES:

Stir-fried asparagus roasted garlic, vegan oyster (gf) (ve)

Heritage tomato salad crisp garlic, black olive, basil emulsion (gf) (v)

Charred corn cobs japanese spiced mayo, lime (gf) (v)

ROUND THREE (+ \$10 per person) shared on the table.

If selecting the addition of round three, all guests must go on this option

Chef selection of petit fours, eclairs, cheesecakes, profiteroles and fresh fruit





BEVERAGE BEVERAGE OPTIONS

BAR TAB

A bar tab can be set up with a specified limit. Your tab can be revised as your function progresses and increased if need be. You can also limit the drinks available on your tab to a restricted list.

CASH BAR

Guests purchase their own beverages on the night of your function. This does not contribute towards functions with a minimum spend.

BEVERAGE PACKAGE

A minimum of 20 people is required for all beverage packages. Prices listed are per person, and all guests in attendance must be accounted for. Wristbands will be supplied. Please note that our wines and sparkling are served by the glass only.

BEVERAGE

BEVERAGE PACKAGES

2 hours - \$55 per person | Every hour thereafter \$10 per person

A minimum of 20 people is required for all beverage packages. When adding on spirits, this includes the beer and wine listed below. Beverage packages are required to be pre-paid, as well as any add on options.

BEER

Swan Draught

James Squire 150 Lashes Pale Ale

Swan Gold 3.5%

James Squire Orchard Crush Apple Cider

WINE

Wavelength Semillon Sauvignon Blanc

Stella Bella Sauvignon Blanc

Vinteloper Pinot Gris

Domaine De Triennes Rose

Howard Park Petit Jete Sparkling Brut

Villa Fresco Prosecco

Wavelength Shiraz

Puppetmaster Pinot Noir

Howard Park "Miamup" Cabernet Sauvignon

SOFT DRINK & JUICE





BEVERAGE BEVERAGE ADD ONS

ADD SPIRITS

\$10 extra per person, per hour

Smirnoff vodka

Gordon's gin

Jose Cuervo silver tequila

Bulleit bourbon

Johnnie Walker Red Label scotch

Captain Morgan spiced rum

SPARKLING ON ARRIVAL

\$9 per person

Kick start your event with a glass of sparkling on arrival for your guests

COCKTAIL ON ARRIVAL

\$15 per person

Select two of the below cocktails.

Guests will have a choice from the selected options for their arrival cocktail

Espresso Martini

Vanilla infused ketel one vodka, espresso, coffee liqueur

Freo Doctor

Plantation pineapple, pampero rum, pineapple juice, passionfruit

Violet Hill

Tanqueray gin, crem de violette, cointreau, elderflower, lemon, egg

Aperol Spritz

Aperol, prosecco, orange, soda

VENUE

TERMS AND CONDITIONS

BOOKING A FUNCTION:

To confirm your function at the Subiaco Hotel, minimum spends of \$1000 or more require 50% of the deposit to be paid at the time of booking. Minimum spends of less than \$1000 require 100% of the minimum spend to be paid as a deposit at the time of booking.

Please note: As of Monday 3rd July 2023, a 1% card fee applies to all card transactions.

All remaining payments are due no later than 7 days prior to the function booking. Credit card details are taken to secure your booking and will be used for the payment of your deposit. All final payments owing will also be taken from the card on file unless advised otherwise. Payment via EFT is possible when organised with the Functions & Events manager. Payments must be received within the above time frames.

All functions bookings and area reservations are a maximum of 4 hours in duration, unless arranged prior with the Functions Manager.

CANCELLATION:

If you cancel your function reservation within 7 days of your event (14 days during Nov/Dec), a cancellation fee applies. The cancellation fee is equal to 25% of pre-organised food & beverage. For example, a function with \$1000 worth of food organised is subject to a \$250 cancellation fee. If you provide notice of cancellation prior to 7 days of your function (prior to 14 days during Nov/Dec), we don't charge a cancellation fee.

ARRIVAL:

Functions will be given 1 hour from the commencement of their booking for all guests to enter. In the unlikely event there is a line at the door, this is the allotted time guests are welcome to enter ahead of the queue. After 1 hour, any additional guests may have to queue for entry as our security team strives to ensure the safety of all guests, including adhering to venue capacity rules. If you are more than 15 minutes late for your booking, please contact the venue. After 15 minutes, if no members of your party have arrived, your table may be given up to walk in groups.

ATTENDANCE NUMBERS:

Function areas have a maximum capacity. We cannot guarantee entry or access for extra guests if your numbers grow unexpectedly. Guest attendance numbers must be finalised no later than 7 days prior to your event (14 days during Nov/Dec). This number will dictate final charges on all set menus regardless of if your guest numbers decrease on the night.

PRE-ORGANISED FOOD:

Pre-organised food (ie. set menus, canapes etc) must be finalised and pre-paid no later than 7 days prior to your event (14 days during Nov/Dec). Dietary requirements for all guests should also be communicated at this time.

Should you wish to increase food orders after this cut-off, please note function canape or set menu items are not likely to be available as these require additional preparation.

Please note that the Subiaco hotel reserves the right to amend the menu at any given time in addition to seasonal changes. You will always be advised of any changes if you have booked a function with us. We require payment for any catering that is ordered, prior to the function, unless otherwise organised with the Functions & Events Manager. If you order any catering outside of the minimum spend costs, this will also need to be paid prior to your function.

OUTSIDE CATERING:

Subiaco Hotel does not allow outside catering, with the exception of cakes. Should you wish for our staff to cut, plate and serve your cake for you, a \$2 per person cakeage fee applies. This is required to be pre-paid prior to your function. However, you're welcome to provide your own disposable plates and serve yourselves at no additional charge (cupcakes or donuts are also a great alternative).

DECORATIONS:

All decorations must be approved by Subiaco Hotel and must not utilise blue tac, tape or other adhesives unless explicitly stated otherwise. No confetti is allowed.

ENTERTAINMENT, DELIVERIES & BUMP IN

The Function Manager 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. If booking entertainment for your function, all performances must be approved by our functions team in writing at the time of booking the event. Subiaco Hotel reserves the right to control the volume of all entertainment on the day/night.

All decorations or items brought for your function must be taken on upon conclusion of your function unless organised with the Function Manager.

DRESS CODE:

Subiaco Hotel is a casual dress venue. We encourage you to wear what makes you feel good. Themes and fancy dress must be pre-approved by venue management.

DAMAGES:

Subiaco Hotel is not responsible for the protection of its guest's property. If any Subiaco Hotel property is damaged during your function, then we will invoice the function organiser for the cost of the repairs. The function organiser may also be invoiced for excessive cleaning costs as determined by the venue.

MINORS:

Due to liquor licensing and regulations, any minor's present during your function must be accompanied by the minor's own parent or legal guardian at all times. Any minor's found without a parent/legal guardian present will be asked to leave the venue immediately, and no refunds/discounts will be provided for the patron's absence. Any minors caught consuming alcohol will result in immediate termination of your function, and no refunds will be given. All guests must present correct and valid Identification documents upon request. We do not accept photos of ID documentation.

PUB CRAWLS, HEN'S OR BUCK'S OUTINGS:

Subiaco Hotel strives to provide a relaxed and inclusive environment for all guests. We accept bookings for pub crawls, hen's or buck's outings provided we are the first stop of the day and guests conduct themselves in accordance with all normal venue policies. Bookings of this nature must be made before 8pm.

RSA / FUNCTION CONDUCT:

Subiaco Hotel practises the Responsible Service of Alcohol (RSA). All staff have the right to refuse service of alcohol to any persons they believe to be intoxicated. In the unlikely event a guest is asked to leave a function due to intoxication or antisocial behaviour, no refund can be offered. It is the function organiser's responsibility to conduct their guests in an orderly manner. If an organiser has booked a function on forged pretenses or given falsified information, the venue reserves the right to cancel the function without notice and at the expense of the host.

SECURITY:

Some events will require additional security made available at a cost to the organiser. These costs will be provided by Subiaco Hotel at the time of booking.

SPEECHES:

As Subiaco Hotel is an open plan venue we do not provide AV equipment for amplified speeches during functions as a courtesy to our other guests. Except if you have reserved Henry's Loft.

SURCHARGE:

Please note: A 1% card fee applies to all card transactions. A 15% surcharge applies to all food and beverage purchases on public holidays. This includes all pre-organised food if you have booked a function that falls on a public holiday.