STEVES

Function Pack 2018

Steves Bar & Cafe @stevesnedlands @stevesnedlands

30 The Avenue, Nedlands WA 6009

steves.com.au | functions@steves.com.au

08 9386 3336

BAR & CAFÉ | Bistro | FUNCTIONS | Winestore

Revised February 2018

STEVES - AN INSTITUTION · SINCE 1908 · NEDLANDS WESTERN AUSTRALIA

WELCOME TO STEVES

STEVES, a purpose-built fine wine & food venue in the heart of Nedlands, sits adjacent to the historic building, formerly Nedlands Park Hotel. The venue sits atop the original underground wine cellar containing W.A.'s most comprehensive collection of European wines. Boasting a stylish bar, a casual dining restaurant & the beautifully appointed, award winning Winestore Bistro, Steves has a selection of dining & function options to suit every occasion. We are open for breakfast, lunch & dinner daily (excluding some public holidays).

Built in 1908 as a residential hotel for farmers & country residents, the Nedlands' Park Hotel was once serviced by a tram from the city centre. Purchased in 1935 by Stephen McHenry, the hotel soon became fondly known as 'Steves' & has etched its colourful mark in the history of Perth's business establishment ever since.

The McHenry family then acquired the freehold from the Swan Brewery in 1977. The 'new Steves' was conceptualised 20 years ago. The Nedlands Park Hotel closed in late 2006 & the actual renovations commenced in early 2007.

Our team pride themselves on delivering the best possible service & making every function one to remember. Our stylish venue offers a variety of function spaces to suit all types of events, catering to small gatherings or groups of up to 250 people.

For group bookings or function enquiries contact our function team:
08 9386 3336 | functions@steves.com.au

FUNCTION SPACES

THE WINESTORE

Nestled between our award winning selection of wines, are our premium function spaces.
The Cellar, Bistro & Backroom can provide your guests with an intimate, private and unforgettable experience surrounded by a collection of the world's best wines.

WINESTORE EXCLUSIVE USE FEES * :

The Cellar $400 | The Backroom $200 | The Bistro $600*

THE CELLAR

The jewel in our crown, a stunning room housing some of the world's best wine. Leave a lasting impression on your guests by hiring this stunning & sophisticated space. Ideal for private dinners, wine tastings or corporate meetings.

The Cellar is fully equipped with an inbuilt projector system & screen.

The Cellar can seat up to 40 guests or up to 50 guests cocktail style.

*Please note that phone reception & wifi access is very limited in the Cellar

THE BACKROOM

A cosy, private space, perfect for small get-togethers, whether it be a business meeting or an intimate celebration . Located in the Winestore, the backroom can be separated from the dining area by closing the large glass sliding doors, ensuring privacy for your function.
The Backroom is fully equipped with an inbuilt projector & screen.

The Backroom can seat up to 14 guests or up to 20 guests cocktail style.

THE BISTRO

Nestled between the shelves of the Winestore itself. Start off your event with some canapés & a wine tasting at the Wine Bar before enjoying an intimate dining experience. Choose a bottle from our extensive collection, straight off the shelf to be served to you & your guests. Tables can be reserved for group bookings or the area can be hired exclusively.

The Bistro can seat up to 50 guests or up to 70 guests cocktail style.

** minimum spends apply to all non-exclusive functions*

** minimum spend applies to exclusive use of the Bistro*

FUNCTION SPACES

THE BAR & CAFÉ

For a more casual affair, our spaces in the Bar & Café can provide just the right atmosphere for any event.

BAR & CAFÉ EXCLUSIVE USE FEES *:
The Lawn $600 | The Terrace $600 | Combine Lawn & Terrace $1200*
Bar & Cafe $3000*

THE LAWN

Shaded by large umbrellas & surrounded by garden, the Lawn has become very popular for stand up cocktail functions & sun-downers. Providing a relaxed atmosphere, the Lawn encourages guests to socialise in an elegant & relaxed setting.

The Lawn can seat up to 70 guests or up to 100 guests cocktail style.

THE TERRACE

Overlooking the Lawn & with its own private bar, the Terrace is another fantastic space for private dining or cocktail style functions. By closing the retractable bi-fold doors & café blinds this area is suitable for all seasons.

The Terrace can seat up to 50 guests or up to 100 guests cocktail style.

The Lawn & Terrace can be halved for smaller functions or combined for up to 200 guests

BAR & CAFE

If it is more space you are after, the Main Bar, Terrace & Lawn can be hired exclusively. This area has two fully stocked, private bars & room for a dance floor. Perfect for pre-drinks & canapés on the Lawn followed by a sit down meal.

The area can seat up to 120 guests or up to 250 guests cocktail style.

* *minimum spends apply to all non-exclusive functions*

* *minimum spends apply to exclusive use of the combined Lawn & Terrace and the Bar & Cafe*

BEVERAGES

With an extensive & award winning wine list, two fully stocked bars and a range of imported & local tap beers, our knowledgeable staff will be more than able to quench the thirst of even your most particular guest. Select a package or let us create a bespoke beverage list designed specifically for your event.

STANDARD PACKAGE

Includes domestic tap beer, selected wines, sparkling & soft drink

$42 per guest for 3 hours | $14 per guest for each additional hour

PREMIUM PACKAGE

Includes domestic & premium tap beer, selected wines, sparkling, basic spirits & soft drink

$52 per guest for 3 hours | $18 per guest for each additional hour

ON CONSUMPTION

If you would prefer not to choose a package, we suggest pre-selecting a few beverages to be served to your guests. This will ensure that we have enough stock on hand for your event.

Ask our functions team for the current wine list.

CANAPÉ MENU

Minimum of 20 pieces per canape selection

Chef's canape selection, 3 pieces per guest **$10** per guest | **$23** per guest | Select 2 cold & 4 hot canapes
Select 3 cold, 3 hot, 1 substantial & 1 premium **$35** per guest | **Stations** | Add stations to any package at the prices listed below

DESIGN YOUR OWN MENU
Select any canapes or stations from the list below with individual pricing

COLD $4 PER PIECE

Assorted sushi, soy, pickled ginger, wasabi *gf v**
Assorted rice paper rolls, chilli dipping sauce *gf v**
Smoked salmon tartlets, cream cheese & dill *gf**
Fresh burrata, apple, fennel, crispy buckwheat *v gf*
Market fish ceviche, lime, cucumber, coriander *gf*
Steak tartare, mustard vinaigrette, bourbon, cheddar *gf*

HOT $4 PER PIECE

Lamb kefta, cumin yoghurt, mint *gf*
Pork & chive dumplings, mushroom & soy dressing
Honey glazed chicken, toasted sesame, kombu *gf*
Crispy vegetable spring rolls, chilli & peanut dipping sauce *v*
Roasted mushroom & brie arancini, garlic aïoli *v*
Crispy 5 spice school prawns, tartar sauce, pea tendrils *gf*
Sourdough crusted fish croquettes, lemon pepper mayo
Spiced pork & beef meatballs, tomato sugo, parmesan *gf*

To ensure the seasonality & quality of our food, all menus are subject to change.
v = vegetarian v = vegetarian available gf=gluten free gf*= gluten free available*

PREMIUM $5.5 PER PIECE

Tempura king prawns, wasabi aïoli, flying fish roe
Baked oysters, lemon butter, parmesan gremolata
Confit duck salad, shallots, ginger, fresh herbs *gf*
Ocean trout blinis, crème fraîche, salmon roe *gf*

SUBSTANTIAL $8 PER PIECE

Grilled chicken fried rice, crispy shallots, peanuts *gf v**
Individual fish & chip cups, tartar sauce, lemon
Brioche beef sliders, cheese, tomato relish, aïoli *gf* v**
Grilled lamb cutlets, crispy potato, salsa verde *gf*

GRAZING BOARDS

SERVES 15-20PEOPLE

Bread board, hummus, olive oil, house dukkah *v gf** $50
Fries platter, garlic aïoli, ketchup, sweet chilli *v gf* $35
Premium cheese selection
Served with seasonal accompaniments *v gf* $200
Charcuterie board
Cured meats, charcuterie, condiments, baguettes *gf** $200

Savoury Pastry Platter
Selection of mini gourmet pies, sausage rolls & vegetable pastys with a selection of condiments *v** $80
Gourmet pizza slab
Margherita *v* $44 | Italian Sausage $59
Assorted mini desserts *v gf** $100

STATIONS Available only for 50 or more guests

All stations will be served for approximately 1 hour. Portion sizes are equivalent to approx. 2 substantials.

Paella $15 per guest *gf v** | Chicken & chorizo, seafood & chorizo paellas
BBQ $15 per guest *v* gf** | Grilled lamb, marinated chicken, vegetable skewers, Angus rump steaks
Salads & Sides $10 per guest *v*gf** | A selection of seasonal sides & breads to complement either the Paella or BBQ Station
Grazing table $15 per guest *v*gf** | Selection of cured meats, house charcuterie, premium cheeses, fresh fruit & assorted breads.

SET MENUS

For groups of 12 or more guests

Set Menu 1

2 course $60 | 3 course $75

Served with a selection of breads on arrival

ENTREE choice of:

House made pork terrine *gf*
Apple & rocket salad, almond, seeded mustard vinaigrette

Kingfish crudo *gf*
Lime salsa, shaved radish, spring onion, smoked paprika oil

Torn burrata *gf v*
Compressed apple, fennel, shallots, crispy buckwheat

MAIN choice of:

Roasted Market fish fillet *gf*
Saffron spiced wild grain salad, smoked carrot puree, sauteed kale, wine soaked currants

Char-grilled scotch fillet *gf*
Mustard dressed baby cos, toasted almonds, duck fat potatoes, Café de Paris butter, red wine jus

Pan seared gnocchi *v*
Roasted mushroom fricassee, baby spinach, soft feta

DESSERT choice of:

Amaretto crème brûlée *gf v*
Sour cherry compote, almond biscotti, white chocolate & cherry bark

Dark chocolate cremeux *v*
Honeycomb, crème fraiche, crystallised violet, chocolate shortbread

For groups of 50+ guests, please contact our function coordinator

Set Menu 2

2 course $70 | 3 course $85

Served with a selection of breads

An additional choice for both the mains & dessert course for your guests

Additional extras included in Set Menu 2:

Selection of house made & imported charcuterie on arrival

MAIN

Turmeric spiced free range chicken *gf*
Chickpeas, grilled chorizo, rocket salad, red wine jus

DESSERT

Chef's selected artisan cheese *gf v*
Served with seasonal accompaniments

ADDITIONAL EXTRAS

Chef's selection of canapés on arrival (3pc per guest) *v* gf**	$10 per guest
Charcuterie board *gf* (serves 3-4 guests)* Selection of cured meats, house made charcuterie, condiments, fresh baguette	$36ea
Sides for the table to accompany the main course *v gf* Pear, walnut salad & buttered seasonal vegetables	$5 per guest
Premium cheese selection *v gf (serves 3-4 guests)* Served with seasonal accompaniments	$42ea
Assorted mini desserts *v gf* (serves 15-20 guests)*	$100

For additional options, please feel free to make selections from our Canapé Menu

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TASTING MENUS

For groups of 20 or more guests

Let our experts create a unique wine tasting, selected from our world class cellar.
Our chef's will then work with you to create a customised menu for you & your guests. From simple yet elegant 5 course menus to the full degustation experience, our team will create a unique culinary journey to suit your budget.
Below is an example of a previous unique tasting menu designed for one of our clients.

**Prices listed are as a guide only, actual cost of tasting menus will be dependant on menus & wines chosen as well as current market conditions.*

SAMPLE TASTING MENU $240*

LALLIER MILLESIME 2008 *GRAND CRU*
ocean trout tartare
anchovy cream, buckwheat, mustard, pickles

DOMAINE BLAIN-GAGNARD CRIOTS-BÂTARD MONTRACHET 2007 *GRAND CRU*
smoked octopus
carrot bisque, cauliflower, black pudding

BOUCHARD PERE & FILS GRÈVES VIGNES DE L'ENFANT LÉSUS 2012 *1ER CRU*
slow cooked rabbit
mushroom cassoulet, preserved plum, bacon

CHÂTEAU LA CONSEILLANTE POMEROL 1996
rangers valley black angus rump cap
oxtail ragout, sour cherry, chocolate, polenta

PETALUMA ESSENCE BOTRYTIS SAUVIGNON BLANC SEMILLON 2010
bleu d'auvergne
cow's milk, blue mould. Auvergne, France
braised muscats, pancetta, liquorice

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CHRISTMAS SET MENU

For groups of 12 or more guests in Decemeber

EARLY BIRD SPECIAL

Book a Christmas Set Menu for December by August 31st and receive a $100 bar card to use at or before your function. *T&Cs apply**

2 course $70 | 3 course $85

Served with a selection of breads on arrival, complementary Christmas Crackers included

ENTREE to share for the table

Charcuterie selection *gf**
Cured meats, house made charcuterie, condiments, fresh baguettes

Seafood assiette *gf*
Assorted market fresh seafood with sauces & condiments

**vegetarian option available on request*

MAIN choice of:

Crispy skin Humpty Doo barramundi, lemon & caper vierge *gf*

Char-grilled scotch fillet, Café de Paris butter, red wine jus *gf*

Slow cooked turkey breast, sage & chestnut stuffing, cranberry jus

The above mains are served with
saffron fondant potatoes, caramelised brussel sprouts, confit garlic, pancetta

Pan seared gnocchi *v*
Roasted mushroom fricasse, baby spinach, feta, smoked paprika oil

DESSERT choice of:

Christmas pudding *gf* v*
Brandy crème anglaise, red currant compote, meringue, fresh berries

Coconut pannacotta *gf v*
Pineapple & mint salsa, caramelised almonds, white chocolate bark

ADDITIONAL EXTRAS

Chef's selection of canapés on arrival (3pc per guest) *v* gf**	$10 per guest
Charcuterie board *gf* (serves 3-4 guests)* Selection of cured meats, house made charcuterie, condiments, fresh baguette	$36ea
Sides for the table to accompany the main course *v gf* Pear, walnut salad & buttered seasonal vegetables	$5 per guest
Premium cheese selection *v gf (serves 3-4 guests)* Served with seasonal accompaniments	$42ea
Assorted mini desserts *v gf* (serves 15-20 guests)*	$100

For additional options, please feel free to make selections from our Canapé Menu

Dietary requirements can be catered for at the time of your function.
However to ensure prompt service, we ask that you inform our functions team of any dietary requirements prior to you event.

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BREAKFAST SET MENU

For groups of 12 or more guests

$25 PER GUEST

TO SHARE ON ARRIVAL

Fresh seasonal fruit platters *gf v*

MAIN choice of:

Eggs Benedict; *gf**
Poached eggs, braised ham hock & fennel, hollandaise, English muffin

Quinoa & kale salad *v gf*
Poached eggs, cherry tomatoes, goat's curd

Feta scrambled eggs
House spiced dukkah, Turkish bread, baby spinach

Steves oat & nut granola *v*
Seasonal fruit, natural yoghurt, creamed honey, fresh milk

ADDITIONAL EXTRAS

Freshly squeezed assorted seasonal fruit juice jugs on arrival	$10 per guest
Tea & Coffee Station suitable for groups of 30 guests or more Self-serve tea & coffee for the duration of your function	$80
Sides for the table to accompany the main course *v* gf* Includes roasted mushrooms, streaky bacon, roast tomatoes, toast	$4 per guest

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PREFERRED SUPPLIERS

At Steves, we understand that there are additional services that you may require for your event.
Here is a list of professional suppliers that we recommend to assist you with your event.

TABLE DRESSING | Hire Society
hiresociety.com.au | 08 9389 9921

CELEBRATION CAKES | My Petite Sweets
mypetitesweets.com.au | info@mypetitesweets.com.au

AUDIO VISUAL | Mega Vision Sound/Lighting
megavision.com.au | 08 9444 6556

FLORIST | Lizzie Bee Flowers
lizziebeeflowers.com.au | 08 9386 2608

LIGHTED LETTER HIRE | Love Letters
love-letters.com.au | 0435 742 558

ENTERTAINMENT | JoJo Roads
jojoroads.com.au | info@jojoroads.com.au

PHOTOGRAPHY | Huemen Media
huemenmedia.com.au | info@huemenmedia.com.au

EVENT STYLING | State of Art
soaevents.com.au | 0438 906 571

TERMS & CONDITIONS

Please read each condition carefully; any concerns arising from the below information are to be discussed with the functions manager prior to signing the agreement form.

Please complete the form & send it to **functions@steves.com.au** or fax 08 9386 2477.

CONFIRMATION

The booking form with signed Terms & Conditions must be submitted at the time of booking. The EXCLUSIVE USE FEE or $500 (whichever value is greater) is required as deposit to confirm any function. A payment acknowledgement will be issued by Steves, as receipt confirming your function.

PAYMENT

Payment in full must be made by cash or credit card at the conclusion of the event. If the organiser is not going to be present at the function or for the full duration, the client is required to arrange & advise of the person's full name who will be settling the final payment. Any payment that is required to be invoiced must be arranged & approved by Steves prior to the event. Full payment must be received within 7 days after the event to avoid further penalties.

CANCELLATION

Written notice is required for all cancellations. The following fees apply:

Up to 6 months	deposit will be refunded in full
6– 3 months	50% of deposit to be refunded
Under 3 months	100% of deposit will be forfeited by the client

All functions booked for December will forfeit 100% of deposit upon cancellation.

EXCLUSIVE USE FEE

Exclusive Use Fee is inclusive of standard staffing, set-up & pack down, black or white linen, black napkins for dinner events & background music.

SECURITY

For functions with 100+ guests you may be required to hire security. This will be at an extra cost & will be charged accordingly to the function organiser.

FINAL NUMBERS & DIETARY REQUIREMENTS

Your final guest attendance & dietary requirements are to be confirmed in writing 72 hours prior to the event. Charges will be based on these numbers provided. Additional guests attending the event will be charged accordingly.

Eg. If 12 guests are confirmed 72 hours prior & only 8 guests attend, you will be charged for 12.

FOOD & BEVERAGE

Your food & beverage choices are to be provided no later than one week prior to your event. Please note; although all care is taken to keep amendments to food & beverage to a minimum, items are subject to change without prior notice due to ordering & supplier/ market restrictions. No BYO drinks are to be consumed in the venue.

**It is the clients responsibility to contact Steves function team with menu choices no later than one week prior to the event*

DECORATIONS

Nothing is to be stapled, screwed, nailed or adhered to any wall, door, surface or part of the building. The use of bubble machines, dry ice or smoke machines must have the written approval of the function manager before being organised. No confetti or table scatters of any form are permitted.

RESPONSIBLE SERVICE OF ALCOHOL

All of our staff are trained in responsible service of alcohol in accordance with current government legislation; therefore they have the right to refuse service of alcohol to any one, at any time with no refund given. Management also reserves the right to stop/cancel a function at any time due to anti-social behaviour, intoxication or disorderly conduct by guests.

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Please complete the form & send it to **functions@steves.com.au** or fax **08 9386 2477**.

DELIVERIES

All deliveries to the venue must be prearranged & approved by the function manager & be clearly marked with the date & name of the function. Suppliers are responsible for delivery & pick up within the venue guidelines.

ADMINISTRATION FEES

A 20% surcharge is applicable on all hire equipment or services organised by our functions team & will be included in any prices quoted.

CAKES

A cakeage fee applies to any cakes brought onto the premise to be cut & served from the kitchen. A flat rate fee of $30 applies to any groups of up to 25 guests. Larger groups of 26 or more guests incur a $2 per person cakeage fee.
Cakes can be arranged on request by the Steves function team on behalf of the client.

PARKING

Steves has a small customer car park adjacent to the venue, off Broadway. Alternatively there is a larger car park situated within a 2 minute walk (at the end of Broadway, next to the Rugby club). A limited amount of street parking is available either side of the venue with no enforced hourly limit.

I.D CHECKS

Steves is a fully licensed venue, therefore photo ID is required at all times. The only accepted forms of ID are: Passport, WA Drivers License and WA Proof of Age Card. Management has the right to refuse entry to any person at their discretion.

UNDER-AGED GUESTS

Juvenile guests are welcome to attend private functions at the venue provided a legal guardian is with them at all times & they do not order or consume alcohol.

SMOKING

We have one designated smoking area, at the front of the lawn section. This area is not booked for functions at all.

AV FACILITIES & ENTERTAINMENT

It is the organisers responsibility to ensure that any external AV equipment or devices (such as iPods, DVDs, laptops etc.) are compatible with Steves in house equipment. You may test any of this equipment at a mutually convenient time prior to the function.
Approval by management is required should the organiser wish to hire a band, DJ or any other form of entertainment. Please note that noise restrictions apply to every area in the venue.

CLIENT RESPONSIBILITY

Steves takes no responsibility for the damage or loss of items left on the premises before, during or after a function. Organisers are financially responsible for any damage sustained to the fittings, property or equipment of the venue by the client, guests or outside contractors prior to, during or after a function.

PUBLIC HOLIDAYS

Steves will only open for trade on public holidays at the manger's discretion.
A 20% surcharge & minimum spend will apply to all purchases on public holidays.

FUNCTION CONFIRMATION FORM

Please complete this form & send it to **functions@steves.com.au** or fax 08 9386 2477
to confirm your function booking.

EVENT DETAILS

CONTACT NAME

DATE OF EVENT

NUMBER OF GUESTS

REQUESTED AREA

OCCASION

STYLE OF EVENT

START TIME

APPROXIMATE CONCLUSION TIME

BILLING DETAILS

COMPANY NAME

BILLING ADDRESS

SUBURB

POSTCODE

DAY CONTACT NUMBER

MOBILE

EMAIL ADDRESS

CREDIT CARD AUTHORIZATION

DEPOSIT AMOUNT $ *$500 MINIMUM*

Circle one:
AMEX DINERS CLUB VISA MASTERCARD
Please note, DINERS CLUB cards attract a 3% surcharge

CARD NAME

CARD NUMBER

CVV

EXPIRY

SIGNATURE OF CARDHOLDER

I,_____HAVE READ & UNDERSTOOD THE ABOVE TERMS & CONDITIONS. I AGREE TO ADHERE TO THEM & ACCEPT THE RESPONSIBILITY OF MY GUESTS. I ALSO ACCEPT THAT PRICES ARE SUBJECT TO CHANGE WITHOUT PRIOR NOTICE.

SIGN

DATE

If paying by EFT, please send remittance advice to functions@steves.com.au

Account name:
Steves Bar & Café Pty Ltd
BSB: 016-002 Account: 2159-73635