

Functions by **STEVES**

PRIVATE DINING, EVENTS, SUNDOWNERS, COCKTAIL PARTIES

At Steves, we are honoured to be host for all your special occasions.

Our event team pride themselves on delivering exceptional service, while our venue offers a variety of stylish spaces to accommodate functions ranging from small intimate gatherings to functions for up to 250 guests.



LOCATION

30 The Avenue, Nedlands WA 6009

CONTACT

Sage

08 9386 1340 | functions@steves.com.au

HOURS

Open from 9am everyday

steves.com.au

Indoor Venues

THE CELLAR

36 SEATED | 40 STAND UP

EXCLUSIVE USE \$400

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 unique and sophisticated space. Ideal for private dinners, wine-tastings or corporate meetings, the Cellar is fully equipped with lectern, data projector system and speakers, large screen, and WiFi connection.

* Please note that phone reception is limited in the Cellar



THE BACKROOM

14 SEATED

EXCLUSIVE USE \$200

A cosy, private venue perfect for small get-togethers, whether it be a business meeting or an intimate celebration. Located in the Winestore, the Backroom Private Dining can be separated from the Bistro dining area by large glass sliding doors. This venue is fitted with an inbuilt projector and speakers, and large screen.



Minimum food and beverage spend applicable, advised on booking.

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Outdoor Spaces

THE TERRACE

50 SEATED | 80 STAND UP

EXCLUSIVE USE \$400

Completely undercover and overlooking The Lawn and Garden Areas, the Terrace is a fantastic outdoor space for private dining or cocktail functions. By closing the retractable bi-fold door and cafe blinds this undercover area is suitable for all seasons.

For additional staffing surcharge the Terrace can offer use of it's own well-stocked bar.



THE LAWN

60 SEATED | 100 STAND UP

EXCLUSIVE USE \$600

Shaded by large umbrellas and surrounded by leafy gardens, the Lawn is an ideal space for cocktail functions and sundowners - providing a relaxed and ambient atmosphere.



Minimum food and beverage spend applicable, advised on booking.

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Exclusive Spaces

THE ALFRESCO

120 SEATED | 200 STAND UP

EXCLUSIVE USE \$1200

For your special event, exclusively book the entire alfresco area including the Terrace, Terrace Bar, Lawn Area and lower Garden Area. This space offers a fantastic outdoor venue for any special occasion.



THE BAR, CAFE & ALFRESCO

120 SEATED | 250 STAND UP

EXCLUSIVE USE \$3000

If it is more space you are after, then the Main Bar and entire Alfresco Area can be hired exclusively. This area offers two bars and room for a dance floor. Chat to the Functions Manager about the possibilities for your special event.



Minimum food and beverage spend applicable, advised on booking.

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Canapes

Canape menus offered for a minimum of 20 guests, and a minimum of 20 pieces per item.

Prices quoted are for standard inclusions - some premium canapés incur a small surcharge as noted.

6 Canapés (3 hot & 3 cold) | \$27 per person

8 Canapés (4 hot & 4 cold) | \$35 per person

Cold Canapes | from \$5pp

Vegetarian

Smashed garden pea, mint, stracciatella tart v

Hummus, lavouche, Persian fetta, dukka v

Guacamole blini, pomegranate v

Seafood

Freshly shucked oysters, mignonette gf

Tuna tataki, nashi pear, cucumber gf

House-smoked salmon blini, horseradish crème, capers, herbs

Marinated Aust prawn, mini brioche buns +\$3pp

WA crayfish "sando" +\$3pp

Meat

Beef tartare, garlic crouton, Reggiano gf

House made pate, brioche crisp, onion jam

Smoked duck breast, chestnut, quince gf

Seared beef tataki, ponzu, avocado, black sesame gf

Substantial | \$8pp

More substantial items to supplement the above canape menus...

Crunchy Katsu chicken bao, asian slaw, kewpie mayo

House ground beef slider, beetroot relish, cheese, milk bun

Crumbed Shark Bay whiting, chips, tartare Vegetarian

red curry, kai lan, steamed jasmine rice gf v Chicken

red curry, kai lan, steamed jasmine rice gf Bolognese

Casarecce

Hot Canapes | from \$5pp

Vegetarian

Wild mushroom arancini, aioli, Reggiano v

Saffron & Manchego croquettes v

Gorgonzola tart, fig relish v

Seafood

Crumbed Australian banana prawn, goddess aioli

Seared Shark Bay scallop, ponzu gf +\$3pp

Fish croquettes, capers, herbs

Grilled miso glazed salmon, spinach, lotus root

Meat

Polpette, sugo, basil, Reggiano

Slow cooked pork belly, rémoulade gf

Fried chicken, Korean style chili

Beef cheek croquette, aioli, gremolata

Lamb cutlet, garlic crumb, jus +\$3pp

Sweet | \$5pp

Dessert style bites to accompany canape menus...

Assorted petit fours & sweet bites

Mini ice cream cones

Mini Cannoli, vanilla custard

Flourless chocolate cake, ganache, berries gf

Little lemon tart +\$3pp

Delicate chocolate or coffee custard éclair +\$3pp

Something Special

For that wow-factor, available to accompany a canape menu...

Oysters and Champagne | \$29pp

Natural oyster and a glass of champagne, served on arrival

Chef Stations

Minimum of 40 guests, for a one hour duration...

Oyster and Sashimi station | \$25pp

Paella station *gf* | \$20pp

Seafood & chorizo

Grazing

Dessert Table | from \$20pp

Selection of delectable bites and petit fours, assorted sweets/lollies, gourmet chocolates, and more...

For a minimum of 30 guests.

Grazing Table | from \$37pp

Chef's selection of charcuterie, premium cheese, honeycomb, locally sourced produce, nuts, breads, dips, olives, popcorn, and more...

For a minimum of 30 guests.

Platters

Each platter serves between 15-20 guests unless specified otherwise

Charcuterie board | \$200

Cured meats, charcuterie, condiments, baguettes

House-made sushi (40pce) | \$80

Vegetarian, seafood, and chicken nori rolls, served with soy, pickled ginger, wasabi

Artisan vegetable crudites *v gf* | \$65

Hummus, guacamole, fresh bread

Fries platter *v* | \$35

Garlic aioli, ketchup, sweet chilli

Savoury pastries | \$85

Gourmet mini pies, sausage rolls & vegetable pasties, with a selection of condiments

Premium cheese selection *v gf* | \$200

Sweet bites *v* | \$200

Selection of delicate pastries and sweet bites

Gluten free Vegan plate *gf vg* (serves 5 guests) | \$48

Savoury pastries, crudites, dips, crackers

Set Menus

Offered for a minimum of 10 guests...

2 course | \$71 per person

3 course | \$85 per person

Entrée (choice of 3)

Australian whole peeled prawns (3), mayo, chilli jam, fresh herbs, slaw *gf*

Heirloom tomato, Stracciatella, basil, garlic crumb, vincotto *v*

Seared Shark bay shell scallops, lemon, butter, citrus salad *gf*

Pan seared pork gyoza ponzu, coriander, sesame, spring onion

Crumbed chicken katsu, steamed rice, tonkatsu sauce, kewpie mayo

Organic soba noodles, edamame, sesame, fresh herbs, chilli roasted peanuts *v*

Main (choice of 3)

Roasted market fish, stone fruit, soft herbs, goat's fetta *gf*

Chargrilled scotch fillet (250g) cooked medium, herbed potato cake, spinach, jus *gf* | eye fillet + \$10pp

300g Char-grilled pork cutlet, roast sweet potato puree, goats fetta, grilled asparagus, honey & carraway glaze *gf*

Casarecce pasta, pesto, heirloom cherry tomato, spinach, stracciatella *v*

Spaghetti Bolognese. The classic, Reggiano

Slow cooked Dorper lamb shoulder, black bean glaze, sauteed greens, king trumpet mushrooms

Lemongrass Chicken Breast, mango & coconut salad, fresh herbs, spicy sambal *gf*

Dessert (choice of 2)

Textures of chocolate, flourless almond cake, brownie, snow, soil, salted caramel macadamias *v*

Passionfruit brulee tart, rum crusted pineapple crisp, pashmak *v*

Baked custard, palm sugar caramel, blood orange, toasted coconut, lemon balm *v gf*

Individual single-serve cheese plate, seasonal accompaniments *v gf*

Something Shared

Swap your individual plated entrée for a selection of dishes served down the table to share...

European-inspired

House chicken liver pate, caramelised onion jam,

brioche wafers

Salumi selection sliced meats, pickles, baguette Wild

mushroom arancini, aioli, Reggiano *v*

Polpette, sugo, basil, Reggiano

Asian-inspired

House-made Nori Rolls (Chicken, Salmon, Tofu)

House sashimi, japanese pickles, wasabi, soy

Pan-seared pork gyoza, ponzu, coriander, sesame, spring onion

Prawn crepes, mayo, chilli jam, fresh herbs, slaw

Something Else

To accompany the above set menus...

To start

Chef's canapes on arrival (2pce) | \$9pp

Dinner roll & butter *v* | \$3pp

Freshly shucked natural oysters *gf* | \$5ea

Marinated olives & chilli roasted almonds *v gf* | \$4pp

To finish (platters for the table)

Premium cheese selection *v gf* | \$10pp

Assorted sweet bites *v* | \$10pp

v - vegetarian | vg - vegan | gf - gluten free
Dietary requirements and allergies can be accommodated on request.
To ensure freshness and quality of our food, all menus are subject to change.

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Share Menu

Dishes served on plates down the middle of the table, shared by guests

\$60 per person

Mains

Pan seared pork gyoza

Duck red curry, lychee, apple eggplant, crisp lotus gf

Slow cooked dorper lamb shoulder, black bean glaze, sauteed greens, king trumpet mushrooms

Lemongrass Chicken Breast, mango & coconut salad, fresh herbs, spicy sambal gf

Sides

Sautéed kai lan v gf

Steamed bao buns v

Asian cabbage slaw v gf

Steamed jasmine rice v gf

Degustation

Let Executive Chef Giles Bailey & Sommelier Kai Brooks create an inspiring, seasonally-focused, bespoke menu for your event, tailored to your preferred style and theme.

Chef's five-course | from \$170pp

Matched with Mirco's recommended wines | from \$270pp

Terms and Conditions

CONFIRMATION

A completed and signed FUNCTION CONFIRMATION FORM must be submitted at the time of booking as an acknowledgment of these Terms & Conditions.

A DEPOSIT is required to confirm the use of any function space or food order.

The DEPOSIT for the Exclusive Use of a private function space:

\$500 + venue hire for The Backroom

\$1000 + venue hire for all other Function Spaces

DEPOSIT for Non-Exclusive Functions: Total cost of food

A payment acknowledgement will be issued by Steves, as receipt to confirm booking.

PAYMENT

Instalment payments will be requested prior to a function, as determined by the venue.

Any balance payment must be paid in full by cash or credit card at the conclusion of the event. If the organiser is not present at the function or for the full duration, the client is required to advise of the person's full name who will be settling the final payment.

Any payment that is to be invoiced must be arranged & approved by Steves prior to the event.

CANCELLATION

6- 1 months: DEPOSIT will be applied as a credit to be used at a later date for a function or in-venue dining.

Under 1 month: 100% of DEPOSIT will be forfeit.

In the event that the Venue is forced to close or is no longer able to host your function due to state or federal COVID-19 restrictions, any deposit paid will be applied as credit for use at a later date.

SOCIAL DISTANCING

Steves is compliant with all current social distancing guidelines, guests who do not adhere to our policies and procedures may be refused service.

FINAL NUMBERS & DIETARY REQUIREMENTS

Your final guest attendance & dietary requirements are to be confirmed in writing five business days prior to the event. Charges will be based on these numbers provided. Additional guests attending the event will be charged accordingly. An increase of two or more guests on the day of the function will incur an additional fee of \$15 per guest on top of food & beverage costs.

Eg. If 12 guests are confirmed 48 hours prior & only 8 guests attend, you will be charged for 12.

FOOD & BEVERAGE

Food & beverage choices are to be provided no later than two weeks 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 due to supplier/market restrictions. No BYO food or beverages are to be consumed in the venue.

*It is the clients responsibility to contact Steves with menu choices no later than two weeks prior to the event.

CAKES

A cakeage fee of \$2.50 per guest applies to any cakes brought onto the premises to be cut & served from the kitchen. Cakes can be arranged on request by Steves 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 a two minute walk (at the end of Broadway, next to the Rugby club). A limited amount of street parking is available on Broadway.

ADMINISTRATION FEES

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

PUBLIC HOLIDAYS

Steves will only open for trade on public holidays at the manager's discretion. A 15% surcharge & minimum spend will apply to all purchases on public holidays.

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.

A cleaning fee of \$250 may be charged at management discretion.

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.

DELIVERIES

All deliveries to the venue must be prearranged & approved by Steves, be clearly marked with the date & name of function. Client is responsible for deliAvery & pick up within the venue guidelines.

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.

AV FACILITIES & ENTERTAINMENT

It is the organiser's responsibility to ensure that any external AV equipment or devices (such as phones, USBs, 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 Steves is required should the organiser wish to hire a band, DJ or any other form of entertainment. Noise restrictions apply to every area in the venue, management reserves the right to cease any entertainment if noise restrictions are exceeded.

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. 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.

SECURITY

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