



FUNCTION PACKAGE 2019

OUR VENUE

A rustic setting, intimate atmosphere and charming hospitality, Chapel Farm is an ideal location for your next celebration. Offering an extensive range of packages that you can style to suit any occasion or budget. With intimate affairs to exclusive use of the entire venue, we have the location that you have been looking for to have a truly pleasant event. A hidden secret without the distance, 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:

AREA	DETAILS	CAPACITY
Sink Bar	Inside	60 guests seated 75 cocktail style
Courtyard	Semi-enclosed courtyard Heating in winter Cool mist in summer	200 guests seated 500 cocktail style
Lake	An outdoor paved, elevated setting overlooking the pristine lake with views of farm animals and fields.	100 guests seated 110 cocktail style
Upper and Lower Waterfall	Private, elevated outdoor area amongst trees with a fresh waterfall and shady setting. With the option of combining both areas or using either the upper or lower area.	Combined 80 guests seated Combined 120 cocktail style Lower 50 guests seated Lower 70 cocktail style Upper 30 guests seated Upper 50 cocktail style
The TAP	Our tap house and tapas bar built inside a 100 year old Victorian house and encapsulated by gardens.	Living Wall Gardens – 100 guests cocktail style Tank Area - 80 guests cocktail style 60 guests seated Paved Gardens Various area's 50 guests cocktail style Big Tree 30 guests cocktail style
The Fireplace	Inside our 100 year old Victorian house. Your very own intimate room with an inviting setting and fireplace.	15 people cocktail style 10 people seated
The Lounge	Inside our 100 year old Victorian house. An intimate and private lounge setting catering to the larger crowds.	40 guests seated 60 guests cocktail style

Please note: Availability is subject to change dependent on weather conditions.

CATERING

Our chefs offer a variety of menus that will tantalize your palate and suit your style of event. Some of the menu options Chapel Farm offers are as follows:

OPTION	DETAILS	PRICE
Chef's selection of tapas	Chef's choice of tapas served during your function	From \$28.00 per person
Chef's selection of tapas and wood fired pizza	Chef's choice of tapas and pizza served during your function	From \$38.00 per person
Canapés	A selection of canapés served during your function	From \$38.00 per person
Gourmet BBQ	A selection of BBQ meats & salads served buffet style	From \$48.00 per person
Courtyard Feast	Indulge in a selection of meals served buffet style	From \$68.00 per person
Set Menu	Personalised set menu with option of 2 course or 3 course	From \$72.00 per person
Unique Menu	Let our chef's design a unique menu just for your function	From \$79.00 per person

Please note: Function menus are usually subject to minimum numbers, please refer to menus. Some menus may not be available during peak times.

Children under 12 years of age can choose from either our children's menus 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 \$0.50 per person will be added to your bill to cover service, plates, cutlery and serviettes.

VENUE HIRE

Functions of 70 guests or more will incur a \$500.00 venue hire fee, which allows you exclusive access to our courtyard area. If you request to have our fairy lights, an additional cost of \$150.00 will be incurred. Other areas may include a venue charge depending on requirements, please speak to our team.

BOOKINGS

Bookings will be tentatively held for 14 days. To confirm your reservation, we require a non-refundable deposit.

Over 50 guests \$500.00
20 – 50 guests \$200.00

To be paid within 14 days and unless a deposit is received or you inform us otherwise, your booking will automatically be cancelled. Please note: A surcharge of 15% is applicable for functions held on public holidays.

CANCELLATIONS

All deposits are non-refundable.

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

Within 3-7 Days – 50%

Within 72 Hours – 100%

FINAL CONFIRMATION

Final numbers, including your food & beverage requirements (and any special dietary needs of your guests) are to be finalized 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 2.2% surcharge for payments made using 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.

CHEFS SELECTION OF TAPAS

Minimum 15 guests required.

CATERING OPTION PRICE

CATERING OPTION	PRICE
Chef's selection of 6 tapas dishes with Turkish bread and dips	\$28.00pp
Chef's selection of 8 tapas dishes with Turkish bread and dips	\$34.00pp

SAMPLE TAPAS ITEMS (TAPAS WILL BE DISHES OFF OUR CURRENT MENU)

PORK, VEAL & PARMESAN MEATBALLS-mushroom, cream & parsley sauce

CRISPY FRIED SMOKED CHICKEN WINGS-lemon, green chilli & hot sauce **^***

PUMPKIN, FETA AND PARMESAN ARANCINI **^**

SWEET CORN FRITTERS-beetroot & walnut pesto **^v**

SPANISH CHORIZO-charred lime **^**

CALAMARI- caper aioli & lemon **^**

^ GLUTEN FREE **^*** GLUTEN FREE OPTION **v** VEGETARIAN **vo** VEGETARIAN OPTION

The chef's selection is subject to change. We can confirm your menu one week prior if requested or let our chef surprise you. Any dietary requirements must be advised prior to function.

CHEFS SELECTION OF TAPAS AND WOOD FIRED PIZZA

As per the sample menu above with a selection of wood fired pizzas.

Minimum 15 guests required.

CATERING OPTION	PRICE
Chef's selection of 6 tapas dishes and wood fired pizza with Turkish bread and dips	\$38.00pp
Chef's selection of 8 tapas dishes and wood fired pizza with Turkish bread and dips	\$44.00pp

SAMPLE TAPAS ITEMS (TAPAS WILL BE DISHES OFF OUR CURRENT MENU)

PORK, VEAL & PARMESAN MEATBALLS-mushroom, cream & parsley sauce

CRISPY FRIED SMOKED CHICKEN WINGS-lemon, green chilli & hot sauce **Λ***

PUMPKIN, FETA AND PARMESAN ARANCINI **Λ**

SWEET CORN FRITTERS-beetroot & walnut pesto **Λv**

SPANISH CHORIZO-charred lime **Λ**

CALAMARI- caper aioli & lemon **Λ**

SAMPLE PIZZA ITEMS (PIZZA WILL BE DISHES OFF OUR CURRENT MENU)

THE BUTCHER All the meat on the block, on a tomato base, finished with in house BBQ sauce. **Λ***

THE TANK Bacon, Spanish onion, olive, chilli, oregano mozzarella, san Marzano, tomato's

VEGN & STEVE Zucchini, eggplant, capsicum, Spanish onion, san Marzano tomatoes, basil, rocket, olives and Steve (vegan cheese)

THREE LITTLE PIGS Pulled pork, bacon, pork and fennel sausage, porcini mushrooms puree, parmesan, mozzarella

THE PRAWNSTAR Garlic prawns, fresh lemon, mozzarella, parmesan crème fraiche, olive oil, parsley

SMOKED CHOOK Barbeque sauce, mozzarella, Spanish onion, smoked scamorza, bbq chicken, smoked paprika aioli

Λ GLUTEN FREE **Λ*** GLUTEN FREE OPTION **V** VEGETARIAN **VO** VEGETARIAN OPTION

The chef's selection is subject to change. We can confirm your menu one week prior if requested or let our chef surprise you. Any dietary requirements must be advised prior to function

CANAPÉ MENU

Minimum 40 guests required.

CATERING OPTION	PRICE
Choice of 6 canapés	\$38.00pp
Choice of 8 canapés	\$46.00pp
Choice of 10 canapés	\$54.00pp

HOT CANAPÉ SELECTIONS

Persian and porcini mushroom Arancini, truffle aioli **v**

Fried baby squid, pickled cucumber mayonnaise

Lemon grass and chilli marinated chicken skewers **^**

Beef Skewers, Romeo dipping sauce **^**

Salted fish potato croquettes, salsa Verde

Chorizo, blistered lime **^**

Truffle and cauliflower soup shooters **^v**

Crispy Spiced chicken wings, in-house sweet chilli sauce

Fennel, haloumi and zucchini fritters, crumbled feta **^**

Little creatures battered prawns, wasabi mayonnaise

Peking duck and shitake spring rolls, hoi-sin sauce

Tempura vegetables, ginger, lime soy **v**

Spiced lamb koftas, sumac yogurt

Pork belly, Bulmer's pear cider glaze **^**

COLD CANAPÉ SELECTIONS

Smoked salmon bilini, dill crème fraiche

Crostini with tomato, basil, Spanish onion, apple balsamic **v**

Caramelised onion and blue cheese tartlets **v**

Selection of nigiri and sushi **^**

Rice paper rolls, Asian BBQ sauce **^**

Selection of house-made dips, Charred Turkish bread

Rare roast beef horseradish cream crostini

Duck Pate en crouete

Herb, nut crusted feta baguette chips **v**

Beetroot and Persian feta crisps, raspberry vinegar **v**

DESSERT CANAPÉ SELECTIONS

\$4.00 per canapé per person:

Lemon meringue pie

Chocolate mousse, pistachio crumbs

Coconut panna cotta, lychee pickles

Toffee apples

Sherbet and marshmallow ice-cream

Salted caramel brownies

Rose custard, Turkish delight

Chocolate éclairs

Jam donuts and malt milkshakes

Apple crumble, vanilla bean ice-cream

Banana and chocolate cigars

Berry cheese cake

^ GLUTEN FREE **^*** GLUTEN FREE OPTION **v** VEGETARIAN **vo** VEGETARIAN OPTION

GOURMET BBQ

Minimum 25 guests required.

Served buffet style.

CATERING OPTION	PRICE
Gourmet BBQ	\$48.00pp

Selection of house-made dips with warm Turkish bread

Lemon and Thyme marinated chicken

Lime & coriander squid

Garlic and rosemary marinated steak

Pork chipolata sausages

Charred corn with paprika butter

2 salads (from our salads listed below)

Fresh baked bread

SALADS

Garden salad **^v**

Old school coleslaw **^v**

Rocket, pear and pecorino salad with reduced apple balsamic **^v**

Greek salad with marinated feta and slow roasted olives **^v**

Tabouleh with pearl couscous and toasted almonds **v**

Asian slaw with coriander, lime and crispy noodles **v**

Cos and lentil salad with crumbled goats cheese **^v**

Potato, pea and bacon salad with whole egg mayonnaise

Additional salads are \$4.00pp

Vegetarian options available

^ GLUTEN FREE **^*** GLUTEN FREE OPTION **v** VEGETARIAN **vo** VEGETARIAN OPTION

COURTYARD FEAST

Minimum 40 guests required.

CATERING OPTION	PRICE
Courtyard Feast	\$68.00pp

CANAPÉS ON ARRIVAL

Your selection of 4 canapés

MAINS (SERVED BUFFET STYLE)

Lemon and Thyme roasted chicken, orange and cranberry stuffing

Slow roasted herb and mustard crusted beef **^**

Whole market fish with lemon and dill butter **^**

Roast potatoes with garlic and rosemary **^v**

Crusty bread and butter

Choice of 2 salads (from below)

Fruit platter

Selection of cakes

SALADS

Garden salad **^v**

Old school coleslaw **^v**

Rocket, pear and pecorino salad with reduced apple balsamic **^v**

Greek salad with marinated feta and slow roasted olives **^v**

Tabouleh with pearl couscous and toasted almonds **v**

Asian slaw with coriander, lime and crispy noodles **v**

Cos and lentil salad with crumbled goats cheese **^v**

Additional salads are \$4.00pp

Vegetarian options available please ask

^ GLUTEN FREE **^*** GLUTEN FREE OPTION **v** VEGETARIAN **vo** VEGETARIAN OPTION

SET MENU WITH A DIFFERENCE

Minimum 40 guests required.

CATERING OPTION	PRICE
Set Menu With a Difference	\$72.00pp

CANAPÉ'S ON ARRIVAL

Your selection of 4 canapés.

MAIN COURSE

Your selection of 2 main courses (alternate servings):

Scotch fillet, wild mushroom cream, runner beans, truffle mash (Eye fillet additional \$4.00pp)

Thyme crusted chicken breast, buttered onions and baby potatoes **Λ**

Seared fish of the day, dill burre blanc, asparagus, wilted spinach and salmon pearls **Λ***

Porcini mushroom and parmesan risotto, truffle oil **Λv**

Slow cooked lamb shank, wild rocket, parsley and lemon skordalia **Λ**

Pork belly, cabbage and fennel slaw, baked apple **Λ**

Please note: Choice of main courses are available if pre-ordered.

DESSERT

Selection of cakes

Fresh fruit platters

BEVERAGES

We offer a large selection of wines, spirits, cocktails, 8 boutique tap beers and over 30 local and international beers. Enjoy our huge range of over 35 Tequilas, 20 Scotch and Irish Whiskey, 14 Gin, 28 Bourbon and Irish Whiskey, 60 Rum and 22 Vodka 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.

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 change, please request latest version of drink lists. Additional sparkling poured for toasts is not included.

CHAPEL FARM DRINK PACKAGES

PACKAGES ARE A DURATION OF 4 HOURS.

PACKAGE	DRINKS INCLUDED	ADD ONS
\$36.00 Per Person	Chapel Farm White Chapel Farm Red Chapel Farm Sparkling blanc de blanc Chapel Farm sparkling rose Holy goat lager on tap 1 boutique beer on tap A selection of non alcoholic beverages including tea & coffee	\$9.00pp for each additional hour
\$42.00 Per Person	Chapel Farm White Chapel Farm Red Chapel Farm Sparkling blanc de blanc Chapel Farm Sparkling Pink 6 Chapel Farm's boutique Tap beers All beers \$9.00 & below on beer list All ciders \$9.00 & below on cider list A selection of non alcoholic beverages including tea & coffee	\$10.00pp for each additional hour
\$50.00 Per Person	All wines by the glass \$11.00 and below All bubbles by the glass \$11.00 and below All 8 boutique tap beers All beers \$11.00 & below All ciders \$11.00 & below A selection of non alcoholic beverages including tea & coffee	\$11.00pp for each additional hour
\$64.00 Per Person	All spirits \$11.00 and below (excluding shots) All bubbles by the glass All 8 boutique tap beers All beers by the bottle All ciders by the bottle A selection of non alcoholic beverages including tea & coffee	\$12.00pp for each additional hour
Bar Tab on Consumption	Alternatively to Chapel Farm drink packages, a Bar Tab may be run on the night. You may limit your bar tab to the above packages, or allow your guests unlimited access to our beverages. Your drink package may be extended on the night if requested.	Bar Tab limit to be advised prior to your function.

ACCOMMODATION UNITS

Chapel Farm Getaways, situated on our 3½ acre property contains 6 individually themed units each with a king or queen size bed, private bathroom, lounge, TV/DVD, coffee and tea making facilities and a small fridge. Accommodation guests also have access to our pool, spa and BBQ facilities.

BEACH HOUSE

Has a casual sea side feel with cool blues and soothing hues. If you like the serenity of lazy days at the beach, this room will help put you in the mood. Cool off pool-side or bubble it up in the spa, with a cocktail of course. King.

BLACK AND WHITE

Is what it says on the box, because literally everything is black and white. With cool lines and sleek decoration, this contemporary and somewhat urban number is racy but chilled. Queen.

AFRICAN SAFARI

Each corner of this room is designed to bring out your inner tiger. With velvet walls, leather sofas, animal prints and tribal beats, you'll think you've awoken in a luxury shanty on the Serengeti. King.

ORIENTAL

Captures the clean and elegant simplicity of Asia with striking colours, silky linens and moody hues. All you need to do is pour yourself a soothing green tea and grab *Memoirs of a Geisha*. Queen.

AUSTRALIAN CLASSIC

This is traditional, simple and classically elegant. With a high, cosy wooden bed and Victorian furniture to snuggle on to watch one of our many DVD's, you'll feel at home before you've even popped the kettle on. Queen.

BALI PARADISE

Pack your sarong to lounge on your own Bali day-bed and fall asleep to the sounds of the waterfall from your private garden. Take a massage or sip a cocktail pool-side whilst soaking up the sun on your mini Bali getaway. King.

BUSH SHACK

A casually decorated 3 bedroom (King, Queen and 2 singles) self-contained shack. An understated hideaway with spa and private gardens. Kick back and reflect over calming views of rustic pastures and fauna.

ACCOMMODATION RATES

OPTION	DETAILS	RATES
Private Unit	Monday to Thursday Including breakfast per night	\$185.00 per night
	Friday to Sunday and public holidays Including breakfast per night	\$235.00 per night
Self-contained shack	Monday to Thursday Including breakfast for 2 per night	\$245.00 per night
	Friday to Sunday and public holidays Including breakfast for 2 per night	\$295.00 per night
	Additional guests including breakfast	\$30.00 per night
	Up to 6 guests with no breakfast	\$295.00 per night
Massage	Indulge with a private massage in your room	From \$75 per hour

Please note: Payment is due at time of booking, unless stated otherwise.

EXTRAS FOR YOU TO INDULGE IN

OPTION	DETAILS	PRICE
French Champagne or Gold Leaf Sparkling	Served upon arrival or for toasting	From \$15.00pp
Celebration table cloths	Table cloths for cake, presents and lolly tables.	From \$10.00
Lolly Buffet	Allow your guests to indulge with a selection of lollies presented buffet style (minimum numbers apply)	From \$12.00pp
Chocolate Fountain	Chocolate fountain with all the good things (minimum numbers apply)	From \$14.00pp
Selection of Cakes	Personalised selection of cakes (minimum numbers apply)	POA
Tea, Coffee and Biscuits	Barista made coffee, tea and selection of biscuits served buffet style	From \$8.00pp

ENTERTAINMENT

We **highly** recommend the services of Phillip Clair:

Mobile: 0412 110 350

Email: djphil@inet.net.au Please cc chapelfarm@chapelfarm.com.au

Prior to booking a DJ or band for your function, please check with Chapel Farm management for approval, as it will depend on area's booked and other functions. DJ's will be required to sign a compliance form 2 weeks prior to your wedding to ensure they understand the requirements of Chapel Farm and assist us in keeping our neighbours happy. This will include location, set up & noise levels of bass & microphone & consistency.

Bands are only allowed with prior approval of Chapel Farm management. The name of the band, instruments used and style of music advised. If approved, a compliance form will need to be completed at the time of booking the band to ensure strict compliance and requirements of the band are met to assist us with our neighbour's and noise restrictions. This may include location, setup and finish times.

If your supplied DJ or band does not strictly adhere to the direction of Chapel Farm management, they will be replaced with our house music.

All live entertainment must finish by 12am.

Live music. POA. *Please note: Entertainment is strictly subject to certain areas.*