

Function Information & Menus

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, lakes, 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 functions 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

Catering

With our unique and rather large BBQ, 4.2m jarrah wok table, stainless steel hibachi, wood fired pizza oven and our recently renovated kitchen, we offer a combination of menu's 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 \$50.00
 - 3 course set menu from \$50.00
 - Casual party menu from \$30.00
 - Gourmet BBQ from \$30.00
 - Buffet Tuscan style from \$45.00
 - Courtyard feast from \$50.00
 - Canapé menus from \$32.00
- Or
- Let our chef design a unique menu, just for you

Function menu's are usually subject to minimum number of 20 people and some menu's are not available during peak times, for example, December.

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 are charged at full price.

Here at Chapel Farm we have no problem with you bringing in your own cake for special occasions. However, please note that a surcharge of 50c per person charge will be added to your bill to cover service, plates, cutlery & serviettes.

Beverages

We offer a large selection of wines & spirits & 69 types of beer, 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) to be paid within 14 days. 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 that should the 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

\$ 50 per person

Canapés on arrival

Choice of 3 cold and 3 hot canapés

Main course

*Choice of 2 main courses from a la carte menu
(alternate serving)*

Dessert

*Choice of 2 main courses from a la carte menu
(alternate serving)*

3 course set menu

\$50 per person

Entrée

Choice of 2 entrees (alternate servings)

Main course

Choice of 2 main courses (alternate servings)

Desserts

Choice of 2 main courses from our a la carte menu (alternate servings)

Casual Party 3 course menu

\$30.00 per person

Selection of house-made dips with warm Turkish bread

Main course

Choice of 2 main specials (\$18.00) (Alternate servings)

Desserts

Choice of 1 dessert from our a la carte menu

Gourmet BBQ

\$30 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

Lime & coriander squid

Garlic & rosemary marinated steak

Pork chipolata sausages

Fresh Italian bread

2 salads (from our salads listed below)

Buffet Tuscan style

\$45 per person

Selection of house-made dips with warm Turkish bread

Antipasto platter – selection of char-grilled marinated vegetables, olives, cold meats and cheeses

Baked snapper with olives, cherry tomato and marjoram

Veal and ricotta meatballs with tomato fondue

Chicken cacciatore

2 salads from below selection

Assorted crusty bread rolls

Fruit platter

Courtyard Feast

\$50 per person

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

Canapés on arrival (your selection of 3 cold and 3 hot canapés)

Whole butter-fried harissa spiced chicken

Rosemary and garlic marinated leg of lamb (off bone)

Whole market fish with lemon and dill butter

Assorted crusty bread rolls

2 salads from below selection

Fruit platter

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

Canapé menu

\$32 per person

Choice of 4 cold and 4 hot canapés

Cold canapé selection

- Potato cake with smoked salmon and whipped feta*
- Bruschetta with fresh tomato salsa*
- Bruschetta with roast beef, humous and onion jam*
- Champagne chicken vol- au-vents*
- Smoked salmon mouse vol-au-vents with mustard and dill dressing*
- Crisp polenta rounds with truffled mushroom pesto*
- 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 shitake mushrooms*
- Caramelised onion and goat's cheese tartlets*
- Quail eggs with duké and herbs*
- Skewers with chorizo, olives and roasted peppers*
- Braised lamb and eggplant tartlets*
- Oysters with champagne jelly or rice wine, chilli and ginger*

Hot canapé selection

- Roast pumpkin and sundried tomato arancini*
- Veal ricotta meatballs with tomato fondue*
- Prawn and zucchini fritters with lemon aioli*
- Roast vegetable frittata rounds with basil pesto dressing*
- Smoked salmon croquettes with dill aioli*
- Spicy Moorish pork skewer*
- Chilli and salt squid with fresh tomato and chilli jam*
- Thai marinated chicken skewers*
- Lamb and harissa sausage rolls*
- Crabmeat and coriander fritters*
- Salt dusted prawns with chilli and ginger*
- Cumin and yoghurt battered whiting*
- Beef kofta with saffron yoghurt*
- Beer battered prawns with tomato and chilli relish*
- Coconut and chicken skewers with avocado cream*
- Mussels with garlic and herb breadcrumbs*

Chapel Farm Drinks Package

Duration 4 Hours

\$28.00 per person (\$7.00pp for each additional hour)

*Rothbury Estate
Semillon Sauvignon Blanc
Chardonnay
Shiraz Cabernet
Sparkling Cuvee*

*Hahn Premium Light
Carlton Mid Strength
Carlton Cold
Tooheys Xtra Dry*

Fruit Juice & Soft Drinks

\$34.00 per person (\$8.00pp for each additional hour)

*Chapel Farm White (bottled by Garbin Estate)
Chapel Farm Red (bottled by Garbin Estate)
Oakover Chenin Blanc
Oakover Shiraz
Oakover Sparkling*

*Hahn Premium Light,
Carlton Mid Strength
Carlton Cold,
Toohey Extra Dry*

Soft Drinks, Lemon, Lime & Bitters (L.L.B) Fruit Juice

\$38.00 per person (\$9.00pp for each additional hour)

*Garbin Estate Wines
Chenin Blanc
Unwooded Chardonnay
Cabernet Merlot
Shiraz
Sparkling Semillion*

*Hahn Premium Light,
Carlton Mid Strength
Tooheys Xtra Dry
Crown Lager
Corona*

Soft Drinks, Lemon, Lime & Bitters (L.L.B) Fruit Juice

Drinks may be done on consumption. Please request latest version of drink lists.

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

Selection may change with the opening of our Tapahouse & Tapas bar (October 2010)

We are having our own sparkling made by Garbin Estate and will substitute above sparklings when bottled.

Menus & prices current at printing but subject to changes by function date.