

THE *Aviary*

EVENT SPACE | ROOFTOP | RESTAURANT | BAR

Level 1, 140 William St (Cnr William & Murray St) Perth WA 6000
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FUNCTION PACKAGES



The Aviary is a completely unique venue located in the heart of Perth offering a combination of function spaces, tantalising cocktails and mouth watering food.

Located above the Perth Underground train station, The Aviary has 3 social vistas to choose from including our Lounge Bar and Bird Cage Restaurant on level one or The Nest, our open aired rooftop bar. No matter where you host your next function it's sure to leave a lasting impression on all of your guests.

The Aviary can cater for a variety of functions, starting from an intimate cocktail party for 30 guests or larger functions, up to 600 guests split over the two levels.

THE BIRD CAGE BAR

This intimate area overlooking William Street is ideal for corporate entertaining or a relaxed drink & bite to eat after work. With its own circular bar, this space is suited for an exclusive cocktail party for up to 150 people or for a smaller style celebration with family & friends.

THE BIRD CAGE RESTAURANT

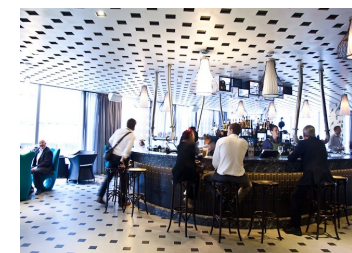
The Bird Cage is perfect for an exclusive sit down dinner or conference with views over the Murray Street Mall. This private area seats up to 100 people and has retractable bi-fold doors which separate the dining area from the Lounge Bar ensuring privacy and comfort for your function.

THE NEST (ROOFTOP)

WA's largest rooftop bar is ideal for corporate cocktails, product launches, birthday celebrations, engagement parties and much more. The Nest has the versatility to cater for groups as large as 350, or smaller exclusive areas for groups starting from 30 guests.

The Nest is available exclusively from Monday - Thursday day and evening events and Friday lunch times. Minimum food & beverage spends apply.

For more information or to make a booking, contact our Sales and Event Coordinator via functions@theaviaryperth.com.au or (08) 9226 0259.



BIRD CAGE BAR MENU

CANAPÉS

COLD

Freshly shucked oysters & lime (gf)
Vietnamese rolls, chilli & lime (v,gf)
Angus carpaccio, horseradish mustard (gf)
Cold smoked salmon tartare & chilli mayo (gf)
Hoisin duck, rice noodle rolls & plum (gf)
Red curry prawns, coconut caramel (gf)
Satay spiced swordfish, pickled cucumber (gf)
Scallop & coconut ceviche (gf)
Crab & ginger custard (gf)
Sushi, pickled ginger, soy (gf, v*)

HOT

Prawn & ginger gyoza
Sweet corn cakes, kaffir lime & green mayo (gf, v)
Wagyu beef & mushroom dumplings, chilli vinegar
Pink pepper squid, chilli & green onion (gf)
Salt & pepper chicken ribs, Aviary hot sauce (gf)
Vegetable spring rolls, soy, lime (v)
Chilli salted silken tofu, tamrind (gf, v)
Mushroom & truffle wontons (v)
Duck spring rolls, plum jam
Mini pork buns, pickled cucumber

6 canapés per guest	\$30pp
8 canapés per guest	\$40pp
10 canapés per guest	\$50pp

gf gluten free, v vegetarian, v vegetarian option*



GRAZING DISHES

Salt & pepper silken tofu, baby bok choy (v)
Sweet & sour pork belly, tomato, coriander & peanut salad (gf)
Salt & pepper barramundi with coconut salad (gf)

Grazing dishes	\$10pp
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BIRD CAGE RESTAURANT FEASTING MENU

SMALLS SHARED ON THE TABLE

Wild mushroom, truffle, wontons (v)

Pink pepper squid, chilli & green onion (gf)

Scallop & smoked bacon, avocado, black salt (gf)

Five spice lamb ribs, chilli caramel (gf)

Chilli salted silken tofu, tamarind caramel (gf, v)

Salt & pepper chicken ribs, Aviary hot sauce (gf)

Wagyu beef & mushroom dumplings, chilli vinegar

Green tea smoked salmon cakes, coconut caramel, chilli (gf)

SHARED DISHES FOR THE TABLE

Sweet & sour pork belly, tomato, coriander & peanut salad (gf)

Braised black bean beef cheek, chilli mint jam, Asian slaw (gf)

Ginger chicken, baby vegetables, cashews & oyster sauce (gf)

Pork cheek jungle curry, wok greens, herbs (gf)

Spiced slow roasted lamb shoulder, miso butter, peas & carrots (gf)

Salt & pepper soft shell crab, avocado & sesame salad, yuzu (gf)

Local spiced vegetables, coconut, lemongrass, chilli cashews (gf, v)

DESSERT \$10 per person

Five spiced apple pie, rum & raisin ice-cream

Banana fritters, coconut ice-cream, palm sugar

Chocolate custard, cherry jelly & coconut panacotta

All set menus include rice and kai-lan for the table



Option 1 - two smalls, two shared dishes \$45

Option 2 - three smalls, three shared dishes \$55

Option 3 - oysters, three smalls, three shared dishes \$85

including the choice of one of the following:

- Angus scotch fillet (mr), green horseradish,
potato, swiss browns, cress (gf)

- Whole market fish, green curry, coconut, kai-lan,
Thai basil (gf)

NEST MENU

CANAPÉS

COLD

Confit tomato & goat cheese tarte tatin (v)
Vietnamese rolls, chilli & lime (gf, v)
Freshly shucked oysters, lime (gf)
Danish feta, croute & dukkah (v)
Sushi, pickled ginger & soy (gf, v*)
Baby prawn cocktail (gf)
Scallop & preserved lemon ceviche (gf)
Roast beef & horseradish tarte tatin
Smoked chicken & avocado baby salad, mustard (gf)
Smoked salmon belini, crème fraîche, roe

HOT

Spiced chicken ribs, green peppercorn & shallot (gf)
Angus & truffle potato pie
Salt & pepper squid, green chilli mayo (gf)
Vegetarian spring rolls & chilli vinegar (v)
BBQ chicken satay, peanut sauce (gf)
BBQ beef satay, peanut sauce (gf)
Popcorn shrimp, tabasco mayo (gf)
Smoked salmon & chive fish cakes, mustard (gf)
Mushroom & goats cheees baby pizza
Pumpkin arancini, tomato reduction (gf)

6 canapés per guest	\$30pp
8 canapés per guest	\$40pp
10 canapés per guest	\$50pp



GRAZING DISHES

Mini Wagyu cheese burgers
Tempura snapper, chips & mayo
Baby meatball subs, onions & mustard

Grazing Dish	\$8pp
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NEST PACKAGES

(only available Mon - Thurs lunchtime)

BBQ PACKAGE 1 - \$45pp (min 20 guests)

Baby pork & herb sausages
Rosemary & garlic scotch fillet
Lemon & oregano crusted chicken
BBQ field mushrooms
Corn on the cob
Baked sourdough
Seeded mustard potato salad
Balsamic dressed leaves
Ketchup & mustards

BBQ PACKAGE 2 - \$60pp (min 20 guests)

Baby pork & herb sausages
Rosemary & garlic scotch fillet
Lemon & oregano crusted chicken
Baby school prawns
Dill & lime snapper
BBQ field mushrooms
Corn on the cob
Baked sourdough
Seeded mustard potato salad
Balsamic dressed leaves
Ketchup & mustards

THE
Aviary



BEVERAGE PACKAGES

AVIARY PACKAGE

NV Sparkling (VIC)

Blended White (WA)

Blended Red (WA)

Pure Blonde

Cascade Light

1 hour	\$25pp
2 hour	\$38pp
3 hour	\$52pp
4 hour	\$64pp
5 hour	\$72pp

PREMIUM PACKAGE

Canti Prosecco NV (Italy)

Kapuka Sauvignon Blanc (NZ)

Water Dancer Cabernet Merlot (WA)

Any tap beer

1 hour	\$33pp
2 hour	\$50pp
3 hour	\$66pp
4 hour	\$74pp
5 hour	\$82pp



DELUXE PACKAGE

Cloudy Bay Pelorus Brut NV (NZ)

Cape Mentelle Sauvignon Blanc Semillon (WA)

Breathing Space Cabernet Sauvignon (WA)

Any tap beer + 2 bottled beers (selection)

1 hour	\$49pp
2 hour	\$73pp
3 hour	\$98pp
4 hour	\$110pp
5 hour	\$122pp

TERMS AND CONDITIONS



1. Confirmation of Booking / Deposit

A deposit of 30% of the estimated function value, or quoted minimum food and beverage spend, is required to confirm your function booking. If the deposit and booking form are not received, The Aviary has the right to allocate the space to another client.

2. Confirmation of Final Numbers

Final numbers must be confirmed in writing 7 days prior to your function.

If final numbers are not provided the highest estimated numbers of guests as advised on the booking form will be confirmed. Clients will be required to pre pay according to final confirmed numbers.

If numbers increase on the night, the client must pay for the extra cost. If numbers decrease on the night the client must pay for the confirmed numbers.

3. Cancellation

All cancellations must be made in writing to the Sales & Event Coordinator.

The following cancellation fees apply to all function bookings:

More than 60 days prior to the function a full refund of the deposit will apply

Within 60-29 days prior to the function the client will forfeit the deposit

Within 28-8 days prior to the function the client will forfeit the deposit and, on The Aviary's request in writing, pay up to 50% of the minimum charge

Within 7 days of the function the client will forfeit the deposit and, on The Aviary's request in writing, pay up to 100% of the minimum charge

4. Payment

All function accounts must be paid with cash, credit card or bank cheque at least 2 days before the date of the function unless otherwise specified.

Personal and company cheques will only be accepted with prior approval and must clear at least 2 days prior to the date of the function.

Direct deposits must be accompanied with a remittance emailed or faxed to the Sales & Event Coordinator at the time of payment.

Any outstanding balance will be charged to the credit card provided on the booking confirmation form.

Any additional charges, such as beverages on consumption are to be paid upon the completion of the function.

5. Minimum Spends

The Aviary reserves the right to apply minimum food and beverage spends where a room is specifically allocated for a function. If the minimum food and beverage spend quoted is not met the difference will be charged as venue hire.

6. Food and Beverage

Food and Beverage Packages must be confirmed and selections advised to the venue 14 days prior to the date of the function.

No food or beverage of any kind will be permitted to be brought into the venue by the client or any other person attending a function unless by prior arrangement with The Aviary, and may incur a charge. Cakeage is charged at \$5 per person. Menus are subject to change due to availability of seasonal produce.

7. Price Variation

Every endeavour is made to maintain our menu prices, venue hire and minimum spends as originally quoted to you, however they are subject to change. Should any increases occur, we will notify you immediately.

8. Labour Charges

Functions booked on Public Holidays may incur a 15% surcharge on all food and beverage. Functions which require our standard furniture arrangement to be cleared or moved may incur an additional labour charge. If you require furniture to be moved or cleared this must be advised at least 7 days prior to the date of the function.

TERMS AND CONDITIONS



9. Equipment, Decorations and Entertainment

To personalise your function or for a unique atmosphere we are more than happy to arrange special equipment, decorations or entertainment through our range of suppliers. Charges may apply dependant on the arrangement. No entertainment is to be arranged without approval from the Venue Manager in writing.

For all functions including hens or bucks nights there is to be no inappropriate paraphernalia. Confetti, glitter and any decoration of that nature is not permitted, a cleaning charge may apply if these are used.

10. Storage

All belongings are asked to be collected at the conclusion of your function. Unfortunately there are no facilities for storage of any items on the premise. The Aviary does not accept responsibility for the damage or loss of goods left on the premises prior to, during or after a function.

11. Access to Venue

12. The client is allowed access to the venue 1 hour before the commencement of the function. This includes DJ's, musicians, function organisers and suppliers. The Aviary must be notified at least 48 hours prior to the function regarding times of arrival, equipment and areas that need to be accessed.

12. Supplier Meals

Meals must be provided for all bands according to the national award. Meals can be purchased at The Aviary prices.

13. Signage

Nothing is to be nailed, screwed, stapled or adhered to any wall, door or other surface or part of the building. Signage in The Aviary public areas is to be kept to a minimum and must be approved by the Sales & Event Coordinator in writing prior to the function.

14. Security

Security is compulsory for all functions over 50 guests at \$60 per guard, per hour. Legislation also requires at least 2 guards rostered on when security is required.

The client is responsible to conduct the function in an orderly manner and in full compliance with all applicable laws. The Aviary reserves the right to intervene or eject any or all guests from the function if their actions are considered illegal, noisy or offensive.

15. Supply of Alcoholic Beverages

The Aviary reserves the right to refuse the supply of alcoholic beverages to any guest attending the function that are considered to be under age, intoxicated or behaving in an offensive manner.

16. Underage Guests

All underage guests must be in the accompaniment of their parent or court appointed legal guardian for the duration of the function.

17. Responsibility

The client is financially responsible for any damage that is sustained to the venue or any other property owned by or in the care and custody of The Aviary, which is caused by the client or any other person attending the function. General and normal cleaning is including in the cost of the function, however additional charges may be payable if the function has created cleaning needs above and beyond normal cleaning.

TERMS AND CONDITIONS



18. Termination of Functions

Without limiting any other rights, The Aviary may terminate the function if you and/or any of your guests, or invitees fail to comply strictly with these terms and conditions; or an event which is beyond reasonable control, which prevents the holding of the function. It is the responsibility of you, the organizer, to inform all guests of The Aviary's terms and conditions.

19. Change of Area

In the event of unforeseen circumstances or any dramatic alteration to numbers, The Aviary reserves the right to change the allocated area to another suitable area. Every effort will be made to discuss the changes with the organiser well in advance where possible.

20. Audio Visual

All audio visual presentations are to be sent to The Aviary 2 days prior to your event, to ensure all audio visual requirements can be displayed in house.