



2024

FUNCTIONS & EVENTS

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WELCOME TO YOUR NEXT FUNCTION OR EVENT SPACE

Lunch, dinner, or drinks. Corporate or private. Casual or formal. We have the perfect space for your next event.

Take in sweeping riverside views with delicious seasonal food by our executive chef Ben Keal, matched to an enticing drink selection. Enjoy the ease of collaborating with our professional in house events team.



200PAX STANDING

EXCLUSIVE USE*

CANAPÉS

À LA CARTE

GROUND FLOOR SPACES

THE **BOARDWALK**

CITY SIDE ALFRESCO

A fully covered, versatile space that is bookable 7 days a week.

It offers access to our large downstairs bar, all facilities, its own entry (dependent on logistics of your function) as well as beautiful views of the Perth CBD & the Elizabeth Quay inlet. It is a great option for your next casual networking event, business presentation or private celebration.

Capacity of 25 to 120 all year round. (Conditions & Charges Apply for

Exclusive Use)

SOUTH SIDE ALFRESCO

Need a little more privacy? Our south side alfresco area can be found at the rear of our venue with views across the Swan River to Kings Park.

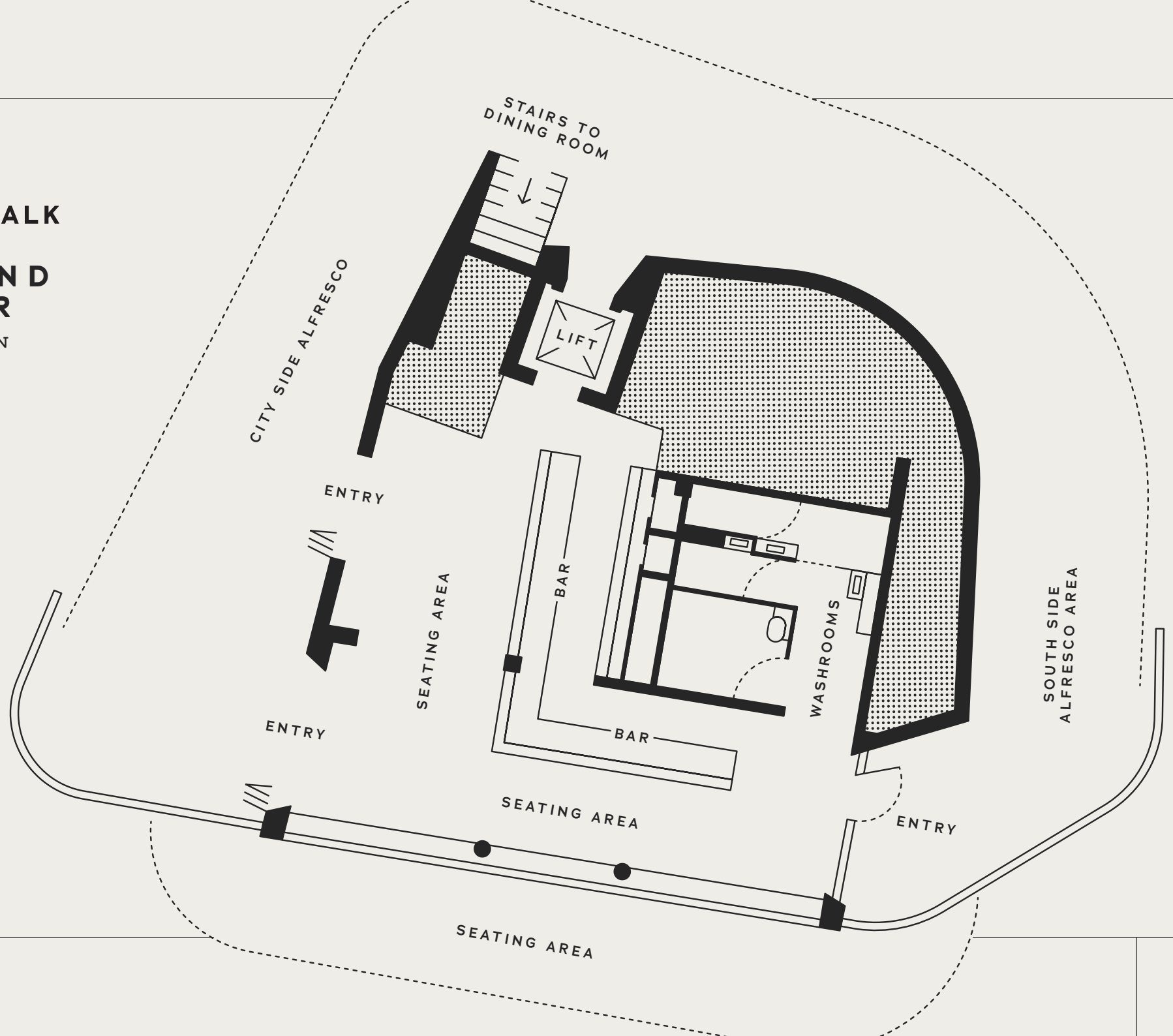
Offering a fully enclosed space with access to all facilities, a versatile floor plan & access to our large inside bar. The space is a great option for a more discreet networking event, presentation or a private celebration.

Capacity of 25 to 60 guests standing

THE BOARDWALK

GROUND FLOOR

FLOOR PLAN





MAX 70PAX SIT DOWN

EXCLUSIVE USE*

FEED ME MENU

SET MENU

À LA CARTE

FIRST FLOOR SPACES

LOW
kee

THE DINING ROOM

Perfect for your next corporate luncheon, networking dinner or private celebration. Plan your next seated event in our stunning first floor Dining Room.

Marvel at one of Perth's best river views as you enjoy a seasonal 2 or 3 course Set Menu or abundant Chef's Table, complimented by a savvy drinks list. Our space is also available for early morning presentations & small corporate breakfast groups of 50 -70 guests.

We offer a variety of special events on this floor including extravagant wine dinners partnered with prestigious wineries & cocktail degustation's, just to name a few.

Speak with our functions team about your special event enquiry & hear more about the endless possibilities to entertain your guests.

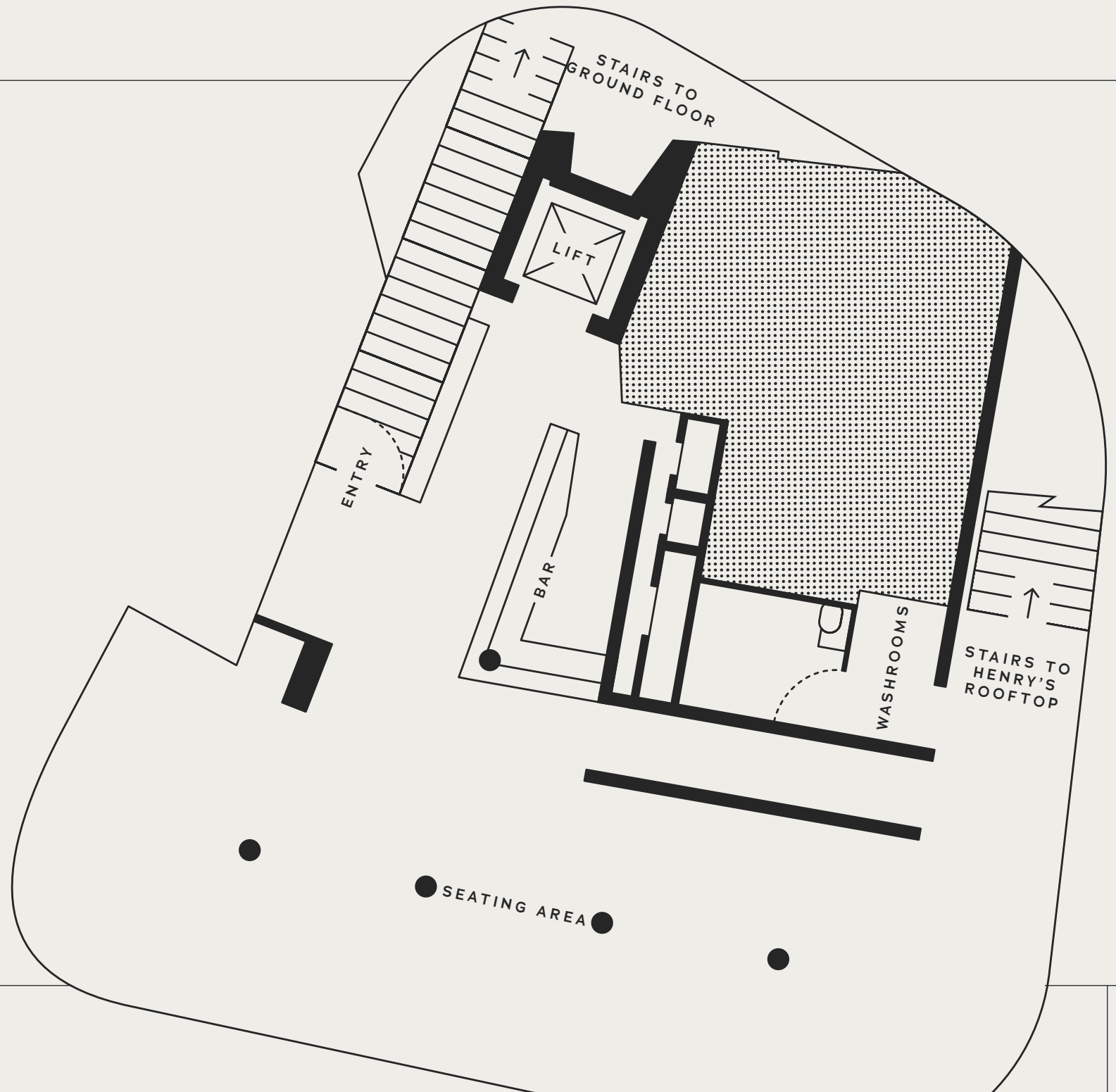
The Dining Room provides exclusive access, complete privacy, AV capabilities & full catering based on your group's needs. To receive your personalised quote be sure to include your requirements in your enquiry.

Larger groups ARE REQUIRED to choose from our CHEF'S TABLE OR SET MENU options.

Exclusive use of the dining room attracts a minimum spend on food & beverage by the host.



FIRST FLOOR
FLOOR PLAN





MAX 140PAX STANDING

EXCLUSIVE USE*

CANAPÉS

À LA CARTE

ROOFTOP SPACES

HENRY'S

ROOFTOP BAR

HENRY'S ROOFTOP

Take in our 360 degree view of King's Park, Perth City, The Ritz Carlton and our iconic Swan River on our top level rooftop bar, Henry's. This level oozes entertainment with its sleek bar fit out & option of offering live entertainment.

Fully enclosed with retractable roofing & drop down blinds, enjoy the space all year round, with access to our facilities, AV capabilities & a private entrance.

The rooftop is the ideal destination for your next corporate drinks, networking sundowner or cocktail celebration.

Capacity of 25 to 140 guests stand up, all year round. All functions are required to start no later than 7pm

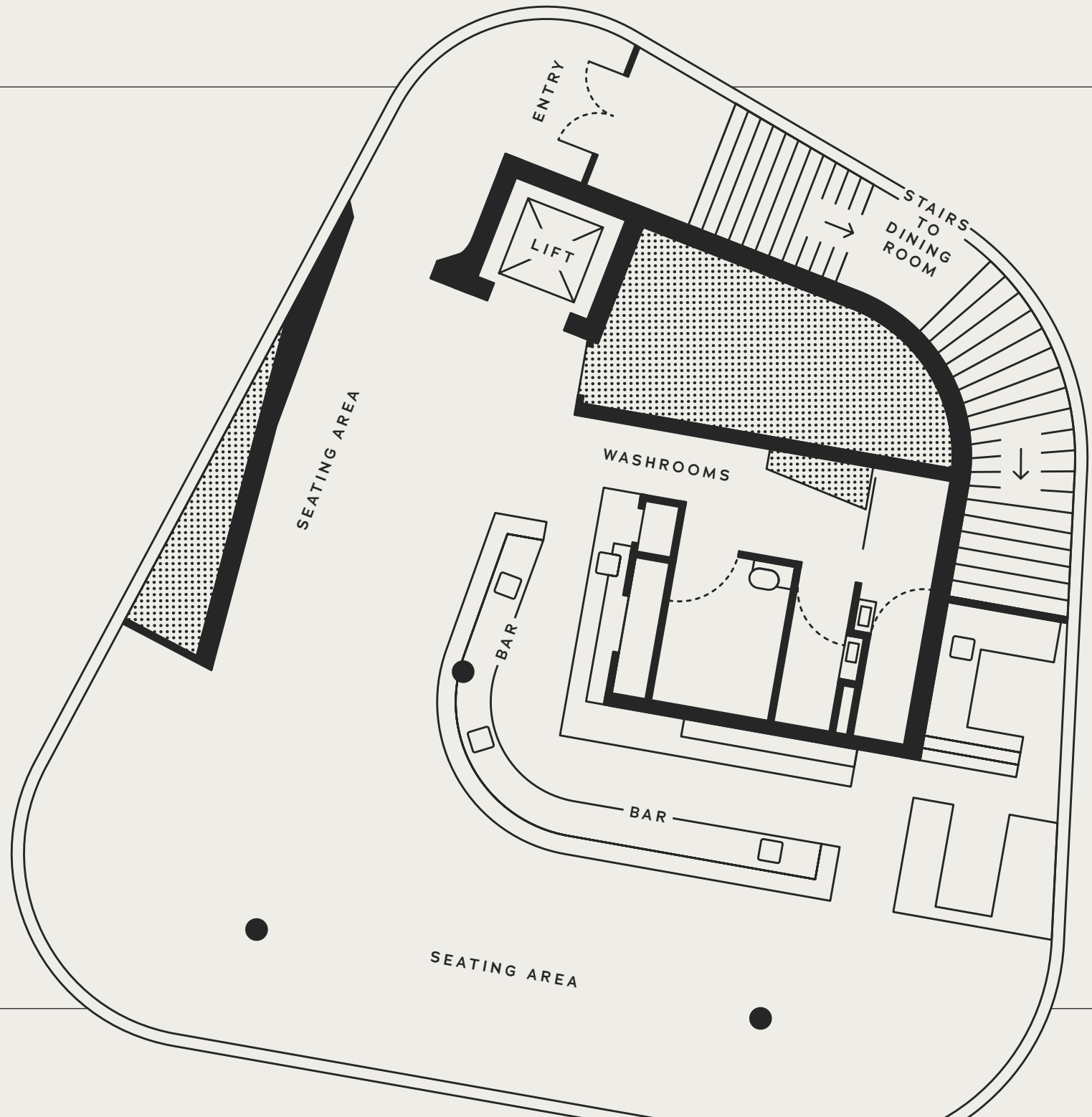
*(Conditions & Charges Apply for Exclusive Use)

HENRY'S

ROOFTOP BAR

ROOFTOP

FLOOR PLAN





We recommend 4 pieces per person for a light snack & 6 pieces per person for something more substantial. Each platter contains 20 canapés of the one option (please note we do not split or mix platters).

gf - Gluten Free *gfo* - Gluten Free Option
df - Dairy Free *dfo* - Dairy Free Option
v - Vegetarian *vo* - Vegetarian Option
vg - Vegan *vgo* - Vegan Option

CANAPÉ MENU

RECOMMENDED FOR GROUPS 25+

Please note that all menus are subject to change based on availability, seasonal changes, and price increases. Make your selections from our Full Canape Menu

4 CANAPE PER PERSON PACKAGE	\$20 ^{PP}
5 CANAPE PER PERSON PACKAGE	\$25 ^{PP}
6 CANAPE PER PERSON PACKAGE	\$30 ^{PP}

VEGETARIAN PLATTERS

Mozzarella Arancini, avocado, aji chilli, green tomato salsa *v*
 Buffalo Cauliflower Wings, ranch dressing *gf vg*
 Leek & Manchego Croquettes, saffron rouille *v*
 Roasted Pumpkin Tartlet, Bookara goats curd *gf v*

SEAFOOD PLATTERS

Crispy Chilli Prawns, avocado & coriander salsa
 Seared Tuna Loin, ponzu dressing, sesame seeds, crispy shallots *gf*
 Mini Smoked Salmon Bagels, french onion cream cheese *gf*

MEAT PLATTERS

Joe's Party Pies, tomato chutney
 Tandoori Chicken Skewers, mint & cucumber yoghurt *gf*
 Peking Duck Spring Roll, hoisin sauce, sesame *dfo*
 Miso Pork Belly Bites, green apple, coriander, cos leaf, togarashi *gf*

DESSERT

Espresso Martini Cannoli *v*
 Dark Chocolate Profiteroles *gf v*

ADD ONS

PIZZAS

Margherita, tomato, mozzarella, basil v.....	23
Potato, stracciatella, rosemary, rocket v.....	25
Hawaiian, smoked ham, pineapple, tomato, mozzarella	25
Prosciutto, mozzarella, basil, sugo	26
Tandoori Chicken, mint riata, spinach	27
Pepperoni, sugo, oregano, rocket, crispy capers	28
Garlic Tiger Prawns, chilli, rocket, garlic.....	26
Add Vegan cheese.....	\$6 extra per pizza
Gluten Free Pizza Base <i>NOT CELIAC FRIENDLY</i>	\$5 extra per pizza

Each pizza has 6 slices, is 12 inches and served on pizza tray!

Pizzas are available for function bookings on the Rooftop only. **Not available for Ground Floor function bookings.**

EXTRAS

Beef Brisket Sliders	140 (20 pieces)
Cheese, iceberg, smoked paprika mayo	
Freshly Shucked Australian Oysters	54 per dozen
Mint + cucumber mignonette <i>gf df</i>	

SIDES

Chips, aioli *df* \$12 per bowl

SUBSTANTIALS 50 PAX MINIMUM

Beer Battered Fish & Chips	\$15pp
Tartare sauce <i>gfo df</i>	
Roasted Pumpkin Gnocchi	\$15pp
Bookara goats curd, kale, smoked walnuts <i>v</i>	
Vietnamese Rice Noodle Salad	\$15pp
Nuoc cham dressing, toasted peanuts <i>gf df vgo</i>	

CHEESE & CHARCUTERIE

Cheese Platter	90
Selection of Australian cheeses with house accompaniments <i>gf</i>	
Charcuterie Platter	90
Selection of cured meats with house accompaniments <i>gf df</i>	

OTHER

Vegan Platter	30
Selection of 6 vegan canapés <i>gfo</i>	

gf - Gluten Free *gfo* - Gluten Free Option
df - Dairy Free *dfo* - Dairy Free Option
v - Vegetarian *vo* - Vegetarian Option
vg - Vegan *vgo* - Vegan Option

ADDED EXTRAS

GRAZING TABLE \$30

per person (minimum 50 guests)

AUSTRALIAN CHEESE SELECTION

Seeded Lavosh, Fruit, Crackers, Quince, Dip

CHARCUTERIE

Cured Meats, House Pickles

OYSTER STATION \$54*

per DOZ. (minimum 10 DOZ. order)

Start your event in style with freshly shucked oysters & condiments. Additional cost for staffing and equipment applies. *Chef hire is required at a rate of \$50 per hour

DESSERT BUFFET \$25

per person (minimum 50 guests)

A fun addition to your special day, let us help you decide on a delicious selection of sweet treats made by our in-house patisserie chef.

CAKES POA

We are proud to offer an in-house cake making service. Please be aware that we are not a speciality cake shop, so our designs although beautiful, are limited.





SET MENU

Two Course (Entrée & Main) **\$65pp**

Three Course (Entrée, Main, Dessert) **\$80pp**

RECOMMENDED FOR GROUPS 12+

Please note that all menus are subject to change based on availability, seasonal changes, and price increases. Please note this menu is an example only & is subject to change.

SHARED ENTRÉE

Heirloom Tomato Salad, aged balsamic, basil pangritata *gf v vg*

Duck Liver Parfait, figs, pistachio crumble, house brioche *gfo*

Snapper Ceviche, buttermilk, aji verde, finger lime *gf*

CHOICE OF MAIN

Pan Roasted Barramundi, baby capsicum, chorizo, basil, fennel soffrito *gf*

Amelia Park Lamb Rump, smoked tomato ratatouille, kipfler potatoes, olive tapenade *gf*

Roasted Pumpkin Gnocchi, Bookara goats curd, kale, smoked walnuts *v*

SHARED DESSERT

Bahen Organic Dark Chocolate Tart, mint ice cream *gf*

Strawberry Eton Mess, vanilla bean panna cotta, davidson plum *gf*



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FEED ME MENU

Share Style Banquet (Entrée, Main, Sides, Dessert) **\$75pp**

FOR GROUPS 2+

The ultimate banquet style dining experience. Let our chefs serve you the very best our kitchen has to offer. Share an indulgent selection of entrees, mains, sides & desserts.

ENTRÉE

Mary Street Sourdough, aioli, chives *gfo dfo v vgo*

Heirloom Tomato Salad, aged balsamic, basil pangritata *gf v vg*

Duck Liver Parfait, figs, pistachio crumble, house brioche *gfo*

Snapper Ceviche, buttermilk, aji verde, finger lime *gf*

MAIN

Pan Roasted Barramundi, baby capsicum, chorizo, basil, fennel sofrito *gf*

Roasted Pumpkin Gnocchi, Bookara goats curd, kale, smoked walnuts *v*

1kg Arkady Grass Fed Lamb Shoulder *gf*

SIDES

Fat Chips, french onion sour cream *gf v*

Char-Grilled Broccolini, Bookara goats curd *gf v*

DESSERT

Bahen Organic Dark Chocolate Tart, mint ice cream *gf*

Strawberry Eton Mess, vanilla bean panna cotta, davidson plum *gf*

CORPORATE BREAKFAST

A variety of breakfast options are available in the Dining Room which can be tailored to your requirements.

Our fully exclusive space is available early until 10am for groups of 30 or more.

Satisfy your guests with a 2 course set menu including freshly baked pastries, seasonal fruits followed by an indulgent main dish inspired by café breakfast classics .Enjoy tea, coffee, juices & even treat yourself to bubbles on consumption.

Enquire now to discuss the options.



BEVERAGE OPTIONS

We recommend offering your guests either our House or Premium selection. You are welcome to select a range of beverages especially for your function from our Reveley beverage menu. Our experienced bar managers are happy to provide their expertise & create a tailored wine list to compliment your menu, showcasing local & international wine regions. Please enquire with your function coordinator for more details.

PACKAGE ONE (STANDARD)

*Includes house wines, including sparkling, all tap beer & cider & non-alcoholic

2 HOUR PACKAGE	\$50 ^{PP}
3 HOUR PACKAGE	\$70 ^{PP}
4 HOUR PACKAGE	\$85 ^{PP}

PACKAGE ONE (PREMIUM)

*Includes house wines, including sparkling, all tap beer & cider & non-alcoholic

2 HOUR PACKAGE	\$60 ^{PP}
3 HOUR PACKAGE	\$80 ^{PP}
4 HOUR PACKAGE	\$95 ^{PP}

FEELING EXTRA?

OPTIONAL ADD SPIRITS TO ANY PACKAGE \$12^{PP} PER HOUR

BAR TABS ON CONSUMPTION

Using a selection of your choice, available to any function size. Tab limits to meet minimum spend must be prepaid & are non-refundable.

**All of our tap beers & cider served in either a 425ml schooner or a 570ml pint size.*

**Packaged beer options are not offered unless arranged prior. Wine is served by the glass only, 150ml.*

**Menu is subject to change and availability.*

MINIMUM CAPACITY

SEATED MIN 20PAX

STANDING MIN 30PAX

**Full payment required before event date.*

**Option to upgrade package on the night.*

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PACKAGE ONE (STANDARD)

WINES

SPARKLING

NON-ALC Polka Sparkling, *Riverland, SA*
BRUT Seppelt Fleur De Lys, *Multi-Regional, SA*

WHITE

SAUVIGNON BLANC SEMILLON Hartog's Plate, *Margaret River, WA*
SAUV BLANC Squealing Pig, *Marlborough, NZ*

ROSÉ + COMPANY

ROSÉ Squealing Pig, *Marlborough, NZ*
MOSCATO T'Gallant 'Juliet Blush', *Mornington, VIC*

RED

CABERNET MERLOT Hartog's Plate, *Margaret River, WA*
PINOT NOIR Run Riot, *Marlborough, NZ*

BEER

All tap beer, cider, Heineken Zero

NON-ALCOHOLICS

Soft drinks & juices



PACKAGE TWO (PREMIUM)

WINES

SPARKLING

NON-ALC Polka Sparkling, *Riverland, SA*
BLANC DE BLANCS Chandon, *Yarra Valley, VIC*

WHITE

SAUV BLANC Howard Park 'Heritage', *Margaret River, WA*
CHARDONNAY McHenry Hohnen 'Rocky Road', *Margaret River, WA*

ROSÉ + COMPANY

ROSÉ Squealing Pig, *Marlborough, NZ*
MOSCATO T'Gallant 'Juliet Blush', *Mornington, VIC*

RED

SHIRAZ Vasse Felix 'Filius', *Margaret River, WA*
CABERNET SAUVIGNON McHenry Hohnen 'Rocky Road', *Margaret River, WA*

BEER

All tap beer, cider, Heineken Zero

NON-ALCOHOLICS

Soft drinks & juices



CONTACT US

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