JETTY



FUNCTIONS KIT

126 Beach St.
Fremantle WA 6160

jetty.bar

(f) (a) @jettyfreo

Opening Hours
Wed — Sat 11.30am till Late
Sun 10am till Late

For functions enquiries: drink@jetty.bar

PARTY BY THE RIVER AT JETTY

Welcome to Jetty Bar & Eats, Perth's ultimate party destination by the river.

Offering impeccable waterfront views, beautiful sunsets, and a lively atmosphere - our stunning venue sets the perfect backdrop for any celebration. We specialise in boutique wines, crafted cocktails, and delicious snacks - all carefully curated to please every party-goer.

Whether you're planning a birthday bash, corporate function, engagement party or special occasion, our team of experienced event planners will work with you to create a bespoke experience that exceeds all expectations.

So join us at Jetty Bar & Eats and celebrate in style! Kick back to soak up the uninterrupted river view with a cocktail in hand or dance the night away with friends. No matter the vibe, we're here to ensure your party is unforgettable.



The West End

Perfect for those looking to host a cocktail-style event with up to 60 guests.

With a mix of standing and seating options, The West End is the perfect space for celebrations with a party atmosphere, set to the backdrop of beautiful river views.

Featuring a glittering disco ball, The West End is sure to add little extra sparkle to your celebration.

Minimum spend requirement \$2,000 on food and beverage. 20 – 60 pax

Outdoor Extension

Need more space? The outside extension flows from the West End, giving your guests extra room to move about whilst getting the very best that the swan river has to offer!

Please note that this area is seasonal & is subject to availability

Minimum spend requirement \$2500 on food and beverage.

Need some serious party vibes? We offer DJ hire for \$100 per hour too.





The Bar

A versatile and social function area that is perfect for hosting casual gatherings or a seated feast.

Located in the heart of our venue, The Bar is easily accessible and offers a fantastic view of the beautiful riverfront surroundings.

With two large high tables, this space is ideal for guests to mingle and enjoy each other's company whilst taking in the beautiful views of the Swan River.

Minimum spend requirement \$500 on food and beverage. Standing \mid 20 – 40 pax Seated \mid 8 – 24 pax







Exclusive Venue Hire

Whether a corporate function, birthday celebration or wedding reception, Jetty is the perfect canvas for your cocktail style celebration!

Hire the venue exclusively from 4pm.

Wednesday or Thursday - venue hire is \$1,500 with a \$10,000 minimum spend.

Friday or Sunday - venue hire is \$1,500 with a \$18,500 minimum spend.

Saturday - venue hire is \$1,500 with \$28,500 minimum spend.

80 - 120 pax

Email drink@jetty.bar to book a walk-through appointment.







The Jetty Alfresco

A versatile and social function area across separate tables, that is perfect for hosting casual gatherings.

With five low picnic tables table + one cocktail table, this outside space has plenty of seating options, and room to move about whilst enjoying the East Freo breeze \mathcal{E} glistening waters.

Please note that this area is seasonal $\mathcal E$ is subject to availability

Minimum spend requirement \$800 on food and beverage. 10-20 pax





MENUS

Canapés

SHARE STYLE BOARDS | PERFECT FOR 10 GUESTS TO SHARE

JETTY ANTIPASTO BOARD \$140

cured meats, cheese, house pickles

CHEESE BOARD \$140

chef's cheese selection (3 cheeses), honeycomb, fresh fruit, quince paste & crackers

BREADS SPREADS \$60

everyday bread, selection of house dips

SNACK BOWLS | \$12 PER BOWL

skin on fries, tuscan salt, aioli (df) marinated olives (vg)

CANAPÉS

Minimum order 20 serves of each item

Please speak to the Jetty team if you need advice on how much to order for your function









Jetty Bar & Eats

Canapés

SMALL | \$6 each

roasted mushroom, whipped ricotta, shallot & sherry jam (v) crispy polenta, whipped ricotta, salmon caviar baby gem, romesco sauce, black olive crumble (gf, vg) corn tostada, spiced carrot, coconut labne, black sesame (gf, vg) heirloom tomato, stracciatella, bruschetta (gfo, v) garlic & chive 'cheese', focaccia crostini, marinated capsicum (vg) confit salmon, compressed cucumber, whipped feta mini pea & ham quiche, chives

MEDIUM | \$8 EACH

mushroom & provolone arancini, truffle aioli (v) local octopus gilda, green olives, guindilla pepper (gf, df) jamon & queso croquette, quince ketchup lamb koftas, tzatziki, pomegranate (gf) abrolhos island scallop, charcuterie butter, pangrattato (gfo)

SUBSTANTIALS | \$13 EACH

prawn roll, yoghurt tartare, rocket, brioche cheeseburger slider, pickle, onion, salsa verde, tomato, cucumber ricotta gnocchi, local mushrooms ragu, pecorino

SWEETS | \$6 EACH

orange & almond cake, pistachio labne, seasonal fruit (gf) lemon meringue tart sweet ricotta and dark chocolate cone goat cheese & strawberry tart, pink peppercorn syrup

v - vegetarian | vg - vegan | vgo - vegan optional | df - dairy free | gf - gluten free | gfo - gluten free optional

Chef's Tasting Menu | 75pp

glass of prosecco or schooner of southcamp beer

everyday focaccia, olive oil, balsamic mount zero marinated olives

shark bay tiger prawns, mojo verde, chilli, lime, coriander chorizo croquette, muhammara, parmesan

free range roast chicken, chicken jus, burnt lemon patatas bravas, tomato \mathcal{E} capsicum, aioli, chives leafy greens, shallots, herbs, orange dressing

limoncello or grappa

lemon cake, coconut labneh, pistachio, strawberry

Chef's Feast Menu | 95pp

glass of prosecco or schooner of southcamp beer

everyday focaccia, olive oil, balsamic mount zero marinated olives

chorizo croquette, muhammara, parmesan la deliza burrata cheese, cherry tomato, pesto rosso, fig

local market fish, salad shark bay tiger prawns, mojo verde, chili, lime, coriander

limoncello or grappa

harissa lamb shoulder patatas bravas, tomato $\ensuremath{\mathcal{B}}$ capsicum, aioli, chives

lemon cake, coconut labneh, pistachio, strawberry cinnamon pavlova, spiced apple compote, salted white chocolate ganache

TERMS & CONDITIONS

Thank you for considering Jetty Bar & Eats for your special event.

Jetty Bar and Eats requires a Guaranteed Minimum Spend to accept bookings for functions or events. This guarantee ensures a minimum spend on food and beverage catering for you and your guests. Please take a moment to read through the terms and conditions before signing and confirming your booking.

DEPOSIT, PAYMENT AND CONFIRMATION

We do not hold tentative bookings. A function booking is secured and confirmed once we have received the deposit.

We require full payment of the deposit within 72 hours of the invoice being sent.

Deposits are non-refundable and non-transferable. Refer to our cancellation policy for more information.

Confirmation is made by way of written confirmation and issued a booking reference number from the Jetty Bar & Eats team.

The outstanding balance to reach the minimum spend, or your catering costs, whichever is greater must be paid in full 14 days prior to the function date. Should the spend not be reached on the day/night, the balance is retained by Jetty Bar and Eats as venue hire.

HOW TO MAKE A PAYMENT

Online Payment

Our team will send you a link to a secure payment gateway for payment processing.

In Person

If you would like to pay in person we accept Visa, Master Card and cash in our venue.

CANCELLATION POLICY

All cancellations must be made via email to Jetty Bar & Eats

- A 50% refund of any monies paid excluding any deposit paid will be provided if the cancellation is made in writing at least 10 days before the date of the booking.
- No refund shall be provided should the booking be cancelled within 10 days of the booking
- Deposits are strictly non-refundable

The Final Details

Final numbers, menu and beverage selections are required 14 days prior to your function.

Please let us know in advance if you or your guests have any dietary requirements or allergies, and we will do our best to ensure you are catered for. Our kitchen contains flour, gluten, nuts, fish, and dairy products so we cannot guarantee that our food and beverages are 100% allergen free.

MENU PRICING & CHANGES

Please be aware that menus and pricing are subject to change due to factors like seasonality and availability. We'll do our best to inform you of any adjustments promptly.

DAMAGE / INSURANCE

We do not accept responsibility for damage to, or loss of any clients property left on premises prior to, during or after a function.

The event organiser is liable for any damage sustained to the venue's property by themselves or their guests during their event. This includes all equipment hired.

RESPONSIBLE SERVICE OF ALCOHOL

Under the Liquor Control Act of Western Australia we reserve the right to refuse service of alcohol to persons if he/she is deemed to be intoxicated and may do harm to themselves, other patrons or property, or for any other reason permissible under the act or by law.

The law in respect of people under 18 years of age will be enforced at all times. Approved identification must be provided upon request. It is an offence to provide false identification.

If any guests are showing signs of intoxication or anti-social behaviour, they will be asked to leave. The right of admission to an event is reserved by venue management.

All alcoholic beverages must be consumed on the licensed premises.

We do not allow entry to any patrons who have been on a party bus, boat party or river cruise. Any patron who attempts to gain entry after attending a party bus, boat party or river cruise will be declined entry and forfeit their deposit and minimum spend.

JUVENILES

Juveniles must be always accompanied by their parent or legal guardian.

All patrons who appear 25 years and younger are required to produce an acceptable form of identification. There are only three acceptable forms of photo ID (Section 126(2) LCA):

- Current Australian Driver's Licence with photograph
- Current Passport
- Current Western Australian Proof of Age card

BYO

External catering and BYO of beverages is not permitted.

Please advise your function coordinator if you would like to bring a cake, cupcakes or dessert option. Cakeage fees apply.

DECORATIONS AND STYLING

You are welcome to decorate and style the area. We recommend discussing your ideas with your function coordinator to ensure they can be executed on the day.

Please do not stick, nail, or screw anything to the walls or furniture. Tape and Blutac are not permitted. We do not allow confetti, glitter, or balloons due to our close proximity to the Swan River.

Jetty Bar & Eats have the right to remove or decline any decorations or styling at our discretion, and do not allow vulgar decorations or party themes.

COLLECTION OF ITEMS

All event items left at Jetty Bar \mathcal{E} Eats need to be collected within 24 hours of the post-event date. If this time lapses, then Jetty Bar \mathcal{E} Eats reserves the right to dispose of these items.

SMOKING AND VAPING

Jetty Bar & Eats has a strict no smoking or vaping policy. We kindly ask patrons to vacate the premise and move away from our doors, windows, and al fresco area.

BOOKING DETAILS

Name	
Company	
Mobile	
Email	
Date of Booking	
Start + Finish Time of Booking	
Total Number of Guests	
Occasion	
Function Area	☐ West End ☐ West End & Outdoor Extension ☐ The Bar☐ Dining ☐ The Jetty Alfresco
Menu Choice	☐ Canapé Packages ☐ Set Menu ☐ A la Carte
Dietary Requirements	
	_, have read and understand the terms and conditions outlined above.
Name:	Date:
Signed:	

Please email the completed form to: drink@jetty.bar Jetty Drinks Pty Ltd \mid ABN 54 638 830 841