
THE WELLARD

FUNCTION PACKAGE

21 Chiswick Parade, Wellard WA 6170 | P: 1300 843 935

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The Well Tavern is a family owned venue and community minded, our staff take on that welcoming family feeling and extend it on to you. A true farm-to table venue, featuring our Melaleuka Farm beef and Hawthornden Farm lamb from our very own family farm, our quality food is thoughtfully created by our talented kitchen.

With function spaces to suit each occasion, whether it's large or small, a casual get together, a stand-up cocktail function, or a sit-down event, our team at The Well Tavern will help you create a memorable experience for your special occasion.



CANAPES

Guest numbers: 15 - 200 pax

5 Canapes - \$25 pp

7 Canapes - \$34 pp

10 Canapes - \$46 pp

12 Canapes - \$52 pp

OYSTERS

Natural, Beef Kilpatrick, Mignonette

CANAPES

Katsu chicken slider - pickled slaw, sriracha mayo (nf)(gfo)

Katsu eggplant slider, chipotle tomato relish, mozzarella cheese, basil leaf (v)(gfo)

Pulled beef sliders - american cheese, spicy slaw , BBQ sauce (nf)(gfo)

Cheeseburger spring rolls (nf)

Melaleuka Farm party pie (nf)

Melaleuka Farm sausage rolls choose: Jalapeno & cheese (nf) or Herb & garlic (nf)

Vegetarian arancini , aioli, baby herb (nf)(v)

Jalapeno poppers, green goddess labneh, pico de gallo (v)(nf)

BBQ meatball, blue cheese ranch (nf)

Lamb lollipop, smoked onion puree , chimichurri (nf)(gf)

Truffle Mac & cheese bites, cheese sauce, beef bacon jam (vo)(nf)

Tempura Prawns, B&B pickle, chunky tartare (gf)(nf)

Baby pumpkin & goats cheese tartlet (v)(nf)

Beef tartare/ egg yolk/ cornichon/ mushroom pate/ truffle croute/parmesan (gfo)(nfo)

Battered cauliflower , Miso caramel & sweet tamarind (v)(gf)(nf)

Malay satay beef skewer/ satay sauce/ cucumber pickle (gf)

SWEETS

Petite Chocolate brownies, chocolate ganache, sake raspberry coulis, american honey creme fraiche (v)

Petite creme brulee, persian fairy floss, candy orange, praline (v)(gf)

Cheesecake, popcorn & spiced ginger crumble, fresh raspberry (gfo)(v)

GRAZING BOARDS & PLATTERS

GRAZING BOARDS

Charcuterie & Cheese Board

A selection of Melaleuka Farm cold cuts, local cheeses, marinated olives, pickled vegetables, house dip & breads, crackers and a selection of condiments \$220
serves approx 20 guests

Cheese & Chocolate Board

A selection of local cheeses, fresh breads, crackers & condiments.
Variety of chocolates & sweet treats \$200
serves approx 20 guests

PLATTERS

All of our platters serve 7-10 people

Paddock Platter

Melaleuka Farm beef kebab, cheeseburger spring rolls, bbq pork ribs, spicy chicken wingettes, bbq meatballs, glazed chorizo \$180

Ocean Platter

Panko crumbed squid rings, fresh shucked oysters, kaffir lime prawns, tempura fish goujons & crispy soft shell crab, smoked salmon & hung yogurt croutes \$220

Garden Platter

Vegan pumpkin sausage rolls, roast pumpkin & goats cheese tart, bang bang cauliflower, jalapeno poppers, vegetarian arancini (v) \$160

Asian Platter

Melaleuka farm beef asian spring rolls, veg samosas, indian spiced lamb curry puffs, chicken dim sims, tempura veg \$160

Assorted Sushi Platter

Tuna, smoked salmon, char siu chicken, vegetarian (gfo)(vo) \$90

Pizza Platter

Hawaiian, BBQ chicken, Meatlovers, Vegetarian
choose 1 or half & half (nfo, vo) \$50

Dessert platter

Selection of Petite Desserts (nfo)(vgo)(vo) \$120

Fresh fruit platter

Fresh cut seasonal fruit (gf)(nf)(v)(vgo) \$65

SET MENU

2 COURSES

\$39 per person
Guest numbers: 15-20 pax

ENTREE

Please choose one entree option:

House bread and dip

(v)(gfo)(nf)

Togarashi salt & pepper squid

sesame seeds, yuzu kewpie mayo, crispy nori (gf)

Baby Bruschetta

Turkish croutes, vine ripened heirloom tomato, house ricotta, basil,
pickled shallots, olive oil, spiced vinegar (3) (v)(vgo)

MAINS

Please choose two main meal options:

Melaleuka Farm beef steak

Beef fat potato, smoked onion puree, jus

Caesar salad

Baby cos, parmesan, beef bacon, croutes, poached egg, white anchovy,
house dressing +chicken (gfo)(vo)(vgo)

Fish and chips

local fish, tempura, bread and butter pickles, WA chips, salad and chunky tartare (grilled options) (gfo)(nf)

DESSERT

+ dessert for \$10 to make it 3 courses

Please select a dessert from our main menu

CHEF'S 6 COURSE FOOD JOURNEY

Progressive menu specially curated by our Head Chef

\$69.90 per person

+\$25 pp wine pairing option

SAMPLE MENU ONLY

House bread and dips (v)(gfo)(vg)

Paired wine: Stonegate Sparkling, Pinot Noir, Chardonnay, South Australia, 75ml

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Fresh shucked oysters (gfo)

Paired wine: Mount Langi Ghiran 'Billi Billi' Pinot Gris, Bayindeen, VIC, 75ml

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Cheeseburger spring rolls

Chipotle tomato relish, bread and butter pickles (3) (nf)

Paired wine: Mr. Mick Vermentino, Clare Valley, SA

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Baby caesar salad

Baby cos, parmesan, beef bacon, croutes, poached egg, white anchovy, house dressing (gfo)(vo)(vgo)

Paired wine: Castelli 'The Sum' Rose' Cabernet Shiraz, Great Southern, WA

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Melaleuka Farm petite beef steak

Beef fat potato, smoked onion puree, jus

Paired wine: Jilyara 'Honeycomb Corner' Cabernet Sauvignon, Margaret River WA

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Creme Brulee

Chocolate balsamic, persian fairy floss, freeze dried mandarin, sage and ginger praline (gfo)

Paired wine: Trentham 'Family' Moscato, Murray Darling, NSW

BEVERAGE PACKAGES

PACKAGE 1

2 HOURS - \$60pp | 3 HOURS - \$70pp | 4 HOURS - \$75pp

Sparkling: Stonegate Sparkling, Pinot Noir, Chardonnay, *South Australia*

White: Trails Semillon Sauvignon Blanc, *Great Southern, WA*

Rosé: Castelli 'Sum' Rose, *Great Southern, WA*

Red: Purple Ray Shiraz, *Great Southern, WA*

Beer: The Well Pale Ale 4%, Swan Draught Lager 4.5%, Hahn Super Dry 3.5 Lager 3.5%

Cocktails: Pink Gin Spritz & Lychee Mojito

Mocktails & Soft Drinks

PACKAGE 2

2 HOURS - \$70pp | 3 HOURS - \$80pp | 4 HOURS - \$90pp

Sparkling: San Martino Prosecco Glera, *Valdobbiadene, Italy*

White: Te Pa Montford, Sauvignon Blanc, *Marlborough, New Zealand*

Rosé: Castelli 'Sum' Rose, *Great Southern, WA*

Red: 2020 Yering Station 'Little Yering' Pinot Noir, *VIC*

All tap beer available

All packaged beers available

All choices Gintonica

Cocktails: Sparkling cocktails (Bellini - White peach / Rossini - Strawberry,
Pink Gin Spritz, Passionfruit Colada, Lychee Mojito)

Mocktails & Softdrinks

PACKAGE 3

2 HOURS - \$80pp | 3 HOURS - \$90pp | 4 HOURS - \$99pp

Sparkling: Buillot 'Perle de Vigne' Grand Reserve Sparkling Chardonnay, Pinot Noir, Aligoté, *Burgundy, France*

White: Lange Estate TSR Chardonnay, *Frankland River, WA*
and Te Pa Montford, Sauvignon Blanc, *Marlborough, New Zealand*

Rosé: Castelli 'Sum' Rose, *Great Southern, WA*

Red: West Cape Howe Regional Tempranillo, *Great Southern, WA*
and Jilyara Honeycomb Corner Cabernet Sauvignon, *Margaret River, WA*

All tap beer & all packaged beer available

All Gintonica choices

Cocktails: Sparkling cocktails (Bellini - white peach & Rossini - strawberry)
Pink Gin Spritz, Passionfruit Colada, Mango Cooler
Choice of 4 Mojitos: classic, passionfruit, lychee, mango

Mocktails & Softdrinks

COCKTAIL BEVERAGE PACKAGES

BUBBLY BAR

2 HOURS - \$40pp | 3 HOURS - \$50pp

DIY EXPERIENCE

Pour your bubbly, splash a little juice, add some fruit

Bellini - white peach

Rossini - strawberry

Mimosa - orange

5L COCKTAILS

\$349 EACH SERVES 20 GUESTS

Lotus Spritz

elderflower, mint, soda, prosecco, lime, rose petals

Sandy Feet

vanilla vodka, malibu, monin coconut, orange juice, pineapple juice, passion fruit puree, dehydrated lemons, coconut

White Sangria

peach liqueur, apple liqueur/schnapps, triple sec, apricot brandy, sparkling wine, solo, lemon juice, fruit salad, dehydrated lemon

Peach & Pomegranate Fizz

pama pomegranate, peach liqueur, white peach puree, lemon juice, tonic & soda, pomegranate and dehydrated lemon

Pink Gin Spritz

pink gin, sparkling wine, campari, lemonade, soda, dehydrated lemon and rose petals

Peach & Raspberry Fizz (mocktail) \$299

peach puree, raspberry syrup, lemon juice, soda, raspberries, dehydrated lemons, cherries

Orange Passion (mocktail) \$299

passion fruit puree, orange juice, lemonade, grenadine, orange slices, cherries



BOTTOMLESS BEVERAGE PACKAGES

SPARKLING

2 HOURS - \$40pp | 3 HOURS - \$50pp

San Martino Prosecco Glera, Valdobbiadene, Italy

ROSE'

2 HOURS - \$40pp | 3 HOURS - \$50pp

Castelli 'Sum' Rose, Great Southern, WA

GINTONICA

2 HOURS - \$50pp | 3 HOURS - \$70pp

Full Gintonica menu

MOJITO'S

2 HOURS - \$55pp | 3 HOURS - \$65pp

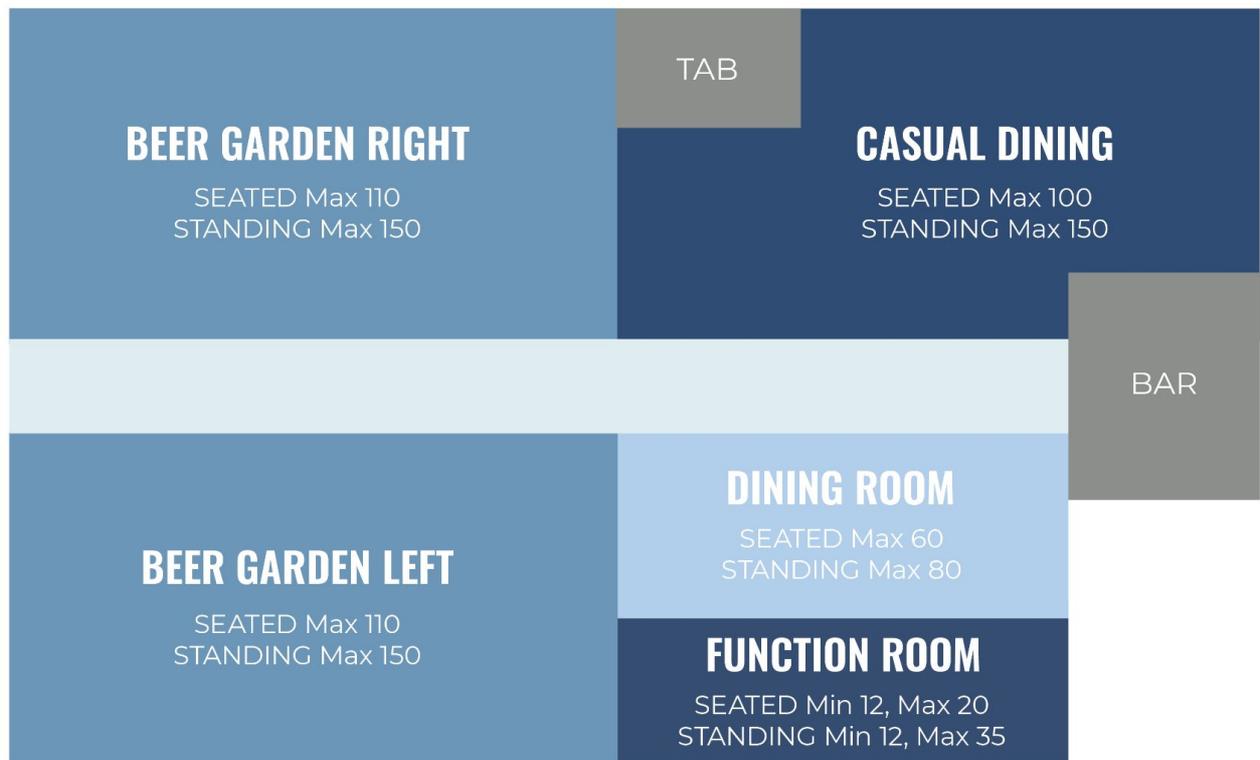
Choice of:

- Classic mojito
- Passionfruit mojito
- Lychee mojito
- Mango mojito

FUNCTION SPACES



Wellard
Train Station



A minimum spend on food per person applies to secure each function space and booking:
\$20 per person Thursdays from 5pm, Fridays till 5pm, Sundays from 5pm
\$25 per person Fridays from 5pm, Saturdays, Sundays till 5pm



TERMS & CONDITIONS

Confirmation of Booking/ Deposit:

We require a deposit of \$100 within 7 days of tentatively booking your function. The deposit amount will be deducted from the remaining balance at the conclusion of your event. Your booking is not confirmed until the deposit and the booking form are received. The Well Tavern has the right to reallocate your space on the day if your booking has not been confirmed.

Confirmation of Final Numbers:

To ensure the smooth running of your event, we request that you confirm guest numbers, food and beverage selections no later than 7 days prior to your function date. If final numbers are not provided, the highest estimated number of guests, as advised on the booking form, will be confirmed. If numbers do increase, we require you pay the extra associated costs. If numbers decrease, you will still be charged at the rate you quoted in confirmed numbers.

Cancellations:

All cancellations must be made in writing/email to the function coordinator. If cancellation occurs within 14 days prior to your function, the deposit will be forfeited.

Tentative Bookings:

All tentative bookings will be held for a period of 7 days, otherwise your tentative booking will lapse. We will make all attempts to contact you if another enquiry is received for the same date and same space. If you would like to confirm your tentative booking, 'Confirmation of Function Booking' sheet is to be completed and returned to the function coordinator with the \$100 deposit.

Function Requirements:

For sit down functions of 15 guests or more we ask that you use our set menu selections. We require a minimum spend on food per guest and, depending on area, may require a total minimum spend on space. When selecting platters or pizzas, these must be confirmed at least 7 days before your function. We can help select platters to ensure these food requirements are met. Please advise of guest dietary needs or allergies.

Final Payments:

Final payment for your function is required on the day. We accept MasterCard, Visa, EFTPOS and cash (we do not accept cheques unless prior approval has been granted). Direct deposits must be arranged prior to the function and a copy of the remittance emailed or faxed at the time of payment. If the final payment is not made, The Well Tavern reserves the right to deduct the balance from the credit card supplied on the function booking form. Please note - we do not facilitate separate billing.

Pricing:

The management at The Well Tavern reserve the right to increase prices. We also review the function packages on a regular basis and possible price increases may result. While every endeavour is made to maintain prices as quoted, market variations and unforeseen circumstances may result in cost increase. Should any changes occur within the coordination time of your function, you will be advised no later than 14 days prior to the function date.

Food Preparation & Take-home Food:

All food is prepared to be consumed on our premises. Should the host wish to take leftover food items away from our premises at the conclusion of a function, they do so at their own risk. The Well Tavern practices safe food handling and hygiene and urges patrons to take every precaution when storing and consuming food. We do not permit food or drinks to be brought in from outside the venue. Please discuss with your function coordinator should you wish to bring a celebration cake.

Responsibility & Damage:

The Well Tavern does not accept responsibility for damages to, or loss of, any patron's property left on the premises prior to, during or after a function. Organisers are financially responsible for any damages to property belonging to The Well Tavern, by the client or guests, prior to, during or after your function.

Duty of Care:

In the interests of the responsible service of alcohol, we have a duty of care to all our patrons and reserve the right for management or bar staff to refuse the service of alcohol to persons deemed to be intoxicated. If a bar tab has been set up, The Well Tavern reserve the rights to refuse the service of alcohol to a member of the function if deemed intoxicated, this includes other patrons gaining alcoholic beverages for any member(s) of your party who may have been refused service due to intoxication. We reserve the right to request security to escort persons we deem to be intoxicated and/or may do harm to themselves, other patrons or property from our venue. If guests are removed from the premises, no refund is offered on food, beverage or associated costs.

Security:

At all times, patrons must have access to their current valid photographic identification. Failure to show this ID on request may result in admittance to the venue being denied. Security staff, at their discretion, have the right to refuse entry to any person. Staff have the right to remove any patron from the premises deemed to be acting in an inappropriate or intoxicated manner. Patrons under the age of 18 must be accompanied, at all times, by their parent or legal guardian. Minors are entitled to remain on the premises until 10pm if they are part of a function; so long as they remain within the confines of the function area at all times and is under the strict supervision of their parent/guardian. Minors are required to be accompanied to the toilet by an adult.

Decorations:

We would love for your event to be extra special and allow the use of decorations or balloons, but The Well Tavern does not allow guests to fix decorations and/or signs in any way to the establishment walls or its fittings. The use of confetti or party confetti/poppers is not allowed in any area. If you are organising a vendor to set up for your event, please contact your function coordinator to organise a time that suits the venue for both set up and pickup. Any decorations that are left on premises, unless prior arrangements have been made, may be discarded by the venue.

COVID -19 Policy:

All guests must comply with current government mandates and follow venue's instructions for terms of entry. In case of government regulations and changes that affect the hospitality industry, we may contact you to make changes to your function. If the venue cannot accommodate your function to comply with government changes, you will be given the option to postpone or be provided with a refund of your deposit. If the organiser wishes to cancel or postpone their event where the venue could accommodate them, refer to the cancellation policy.



CONFIRMATION OF FUNCTION BOOKING

Personal Details

Event Organiser:

Phone:

(h)

(m)

Email:

Function Details

Date:

Time:

Number of guests:

Occasion:

Room required:

Contact on day:

Unsettled Bill Payments/Deposits

Credit Card Details: (please include ALL of the following details)

Visa | Amex | MasterCard | Diners

Name:

Card Number:

Expiry:

Verification code:

Signature Authorisation

I have read and understood the Terms and Conditions above and accept responsibility for abiding by these terms. If guest numbers decrease, I understand that I will be charged for the number of guests quoted in confirmed numbers. If numbers increase, I will be charged for the associated costs.

Signed:

Date: