



## CHAPEL FARM

# FUNCTION PACKAGE 2013

## OUR VENUE

A rustic setting, intimate atmosphere and charming hospitality, Chapel Farm is an ideal location for your next celebration. Offering an extensive range of packages that you can tailor to suit any occasion or budget. Intimate affairs to exclusive use of the entire venue we have the location that you have been looking for to have a truly pleasant event. A hidden secret without the distance, 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 function or event:

AREA	DETAILS	CAPACITY
Dining Room	Intimate setting with private bar	60 guests seated 75 cocktail style
Courtyard	Semi-enclosed courtyard Heating in winter Cool mist in summer	200 guests seated 500 cocktail style
Lake	An outdoor paved, elevated setting overlooking the pristine lake with views of farm animals and fields.	100 guests seated 110 cocktail style
Upper and Lower Waterfall	Private, elevated outdoor area amongst trees with a fresh waterfall and shady setting. With the option of combining both areas or using either the upper or lower area.	Combined 80 guests seated Combined 120 cocktail style Lower 50 guests seated Lower 70 cocktail style Upper 30 guests seated Upper 50 cocktail style
The TAP	Our tap house and tapas bar built inside a 100 year old Victorian house and encapsulated by gardens.	Living Wall Gardens 100 guests cocktail style Paved Gardens 30 guests seated Paved Gardens 40 cocktail style
The Fireplace	Inside our 100 year old Victorian house. Your very own intimate room with an inviting setting and fireplace.	15 people cocktail style 10 people seated
The Lounge	Inside our 100 year old Victorian house. An intimate and private lounge setting catering to the larger crowds.	40 guests seated 60 guests cocktail style

*Please note: Availability is subject to change dependent on weather conditions.*

## CATERING

Our chefs offer a variety of menus that will tantalize your palate and suit your style of event. With our unique, award winning BBQ, 4.2m Jarrah wok table, our stainless steel hibachi, our wood-fired pizza oven and a recently refurbished kitchen, Chapel Farm can personalize your menu for your function.

Some of the menu options Chapel Farm offers are as follows:

OPTION	DETAILS	PRICE
Chef's selection of tapas	Chef's choice of tapas served during your function	From \$24.00 per person
Chef's selection of tapas and wood fired pizza	Chef's choice of tapas and pizza served during your function	From \$34.00 per person
Canapés	A selection of canapés served during your function	From \$34.00 per person
Gourmet BBQ	Watch your selection of meals be cooked in front of you on Australia's most unique BBQ.	From \$44.00 per person
Courtyard Feast	Indulge in a selection of meals served buffet style	From \$64.00 per person
Set Menu	Personalised set menu with option of 2 course or 3 course	From \$68.00 per person
Unique Menu	Let our chef's design a unique menu just for your function	From \$75.00 per person

*Please note: Function menus are usually subject to minimum numbers, please refer to menus. Some menus may not available during peak times.*

Children under 12 years of age can choose from either our children's menus 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 will be charged at the full price.

We have no problem with you bringing your own cake for special occasions, however, please note that a surcharge of 50c per person will be added to your bill to cover service, plates, cutlery and serviettes.

## BEVERAGES

We offer a large selection of wines, spirits, cocktails, 8 boutique tap beers and over 30 local and international beers. Enjoy our huge range of over 35 Tequilas, 20 Scotch and Irish Whiskey, 14 Gin, 28 Bourbon and Irish Whiskey, 34 Rum and 22 Vodka 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.

## ACCOMMODATION

Chapel Farm Getaways, situated on our 3½ acre property contains 6 individually themed units each with a king or queen size bed, private bathroom, lounge, TV/DVD, coffee and tea making facilities and a small fridge. Accommodation guests also have access to our pool, spa and BBQ facilities.

### BEACH HOUSE

Has a casual sea side feel with cool blues and soothing hues. If you like the serenity of lazy days at the beach, this room will help put you in the mood. Cool off pool-side or bubble it up in the spa, with a cocktail of course. King.

### BLACK AND WHITE

Is what it says on the box, because literally everything is black and white. With cool lines and sleek decoration, this contemporary and somewhat urban number is racy but chilled. Queen.

### AFRICAN SAFARI

Each corner of this room is designed to bring out your inner tiger. With velvet walls, leather sofas, animal prints and tribal beats, you'll think you've awoken in a luxury shanty on the Serengeti. King.

### ORIENTAL

Captures the clean and elegant simplicity of Asia with striking colours, silky linens and moody hues. All you need to do is pour yourself a soothing green tea and grab *Memoirs of a Geisha*. Queen.

### AUSTRALIAN CLASSIC

This is traditional, simple and classically elegant. With a high, cosy wooden bed and Victorian furniture to snuggle on to watch one of our many DVD's, you'll feel at home before you've even popped the kettle on. Queen.

### BALI PARADISE

Pack your sarong to lounge on your own Bali day-bed and fall asleep to the sounds of the waterfall from your private garden. Take a massage or sip a cocktail pool-side whilst soaking up the sun on your mini Bali getaway. King.

### LOVE SHACK

A casually decorated 3 bedroom (King, Queen and 2 singles) self-contained shack. An understated hideaway with spa and private gardens. Kick back and reflect over calming views of rustic pastures and fauna.

## ACCOMMODATION RATES

OPTION	DETAILS	RATES
Private Unit	Monday to Thursday Including breakfast per night	\$185.00 per night
	Friday to Sunday and public holidays Including breakfast per night	\$235.00 per night
Self-contained shack	Monday to Thursday Including breakfast for 2 per night	\$245.00 per night
	Friday to Sunday and public holidays Including breakfast for 2 per night	\$295.00 per night
	Additional guests including breakfast	\$30.00 per night
	Up to 6 guests with no breakfast	\$295.00 per night
Massage	Indulge with a private massage in your room	From \$75 per hour

*Please note: Payment is due at time of booking, unless stated otherwise.*

## EXTRAS FOR YOU TO INDULGE IN

OPTION	DETAILS	PRICE
Private area hire	A private area reserved exclusively for you and your guests Display board dedicated to your function with your choice of wording A complimentary cocktail for you or your guest of honor upon arrival Waitpersons dedicated to service your function	From \$120.00
French Champagne or Gold Leaf Sparkling	Served upon arrival or for tasting	From \$15.00pp
Celebration tables	Tables for presenting cake, presents, signing.	From \$10.00
Lolly Buffet	Allow your guests to indulge with a selection of lollies presented buffet style (minimum numbers apply)	From \$12.00pp
Chocolate Fountain	Chocolate fountain with all the good things (minimum numbers apply)	From \$14.00pp
Selection of Cakes	Personalised selection of cakes (minimum numbers apply)	POA
Tea, Coffee and Biscuits	Barista made coffee, tea and selection of biscuits served buffet style	From \$8.00pp

## ENTERTAINMENT

We highly recommend the services of Phillip Clair (0412 110 350 or email [ratdatpash@hotmail.com](mailto:ratdatpash@hotmail.com)).

If other DJs are used, a compliance form will need to be completed 2 weeks prior to your function to assist us with noise restrictions. POA.

Live music. POA.

*Please note: Entertainment is strictly subject to certain areas.*

## PHOTOGRAPHY

Morrison Photography takes pride on a professional yet personal approach. They aim to give a fun twist to your photographs, whilst ensuring every intimate and key moment will be captured. Morrison Photography offers you the chance to tailor make your package to suit your individual style and budget. Please contact Michelle for a quote on [info@morrisonphotography.com.au](mailto:info@morrisonphotography.com.au)

## BUS SERVICES

With over 30 years' experience in bus and coach transport, Dingo bus services offer commitment to absolute customer satisfaction. A perfect transport solution guaranteeing you and your guest's safety travelling to and from Chapel Farm.

E: [Info@dingobus.com.au](mailto:Info@dingobus.com.au)

PH: 1300 854 533

## BOOKINGS

Bookings will be tentatively held for 14 days. To confirm your reservation, we require that a non-refundable deposit.

\$500.00      Over 50 guests

\$200.00      20 – 50 guests

To be paid within 14 days and unless a deposit is received or you inform us otherwise, your booking will automatically be cancelled.

*Please note: A surcharge of 15% is applicable for functions held on public holidays.*

## CANCELATIONS

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%

## FINAL CONFIRMATIONS

Final numbers, including your food & beverage requirements (and any special dietary needs of your guests) are to be finalized 14 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 using American Express and we regret that Diners Club cards are not accepted.

**Please note: Should guest numbers on the day be less than the confirmed number, you will be charged at the confirmed rate.**

## CHAPEL FARM DRINK PACKAGES

Duration 4 hours.

PACKAGE	DRINKS INCLUDED	ADD ONS
\$30.00 Per Person	Chapel Farm White Chapel Farm Red Chapel Farm Sparkling Hahn Premium Light, Carlton Mid Strength, Carlton Cold, Toohey's Extra Dry Soft Drinks, Lemon, Lime & Bitters (LLB) Fruit Juice Tea & coffee	\$8.00pp for each additional hour
\$36.00 Per Person	Chapel Farm White Chapel Farm Red Chapel Farm Sparkling Chapel Farm Sparkling Pink Selection of six Chapel Farm's boutique Tap beers All beers \$8.00 & below on beer list All ciders \$8.00 & below on cider list Soft Drinks, Lemon, Lime & Bitters (LLB) Fruit Juice, Tea & coffee	\$9.00pp for each additional hour
\$44.00 Per Person	Garbin Estate Chenin Blanc Jane Brook Sauvignon Blanc Garbin Estate Cabernet Merlot Garbin Estate Shiraz Garbin Estate Sparkling Semillon Chapel Farm Sparkling Pink All of Chapel Farm's 8 boutique tap beers All beers \$8.00 & below on beer list All ciders \$8.00 & below on cider list Soft Drinks, Lemon, Lime & Bitters (LLB) Fruit Juice Tea & coffee	\$10.00pp for each additional hour
\$60.00 Per Person	Garbin Estate Chenin Blanc Jane Brook Sauvignon Blanc Garbin Estate Cabernet Merlot Garbin Estate Shiraz Garbin Estate Sparkling Semillon Chapel Farm Sparkling Pink All of Chapel Farm's 8 boutique tap beers All beers \$9.00 & below on beer list All ciders \$9.00 & below on cider list All spirits \$9.00 & below on drink list not including shots Soft Drinks, Lemon, Lime & Bitters (LLB) Fruit Juice Tea & coffee	\$11.00pp for each additional hour

*Chapel Farm red, white & sparkling are bottled exclusively by Garbin Estate.*

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

*Beverages can be charged on a consumption basis.*

*Menus & Prices are current at the time of printing but may be subject to change.*

*Please request latest version of drink lists.*

*Additional sparkling poured for toasts is not included, we recommend toasting with the drink you are drinking.*

## CHEFS SELECTION OF TAPAS

Minimum 15 guests required.

CATERING OPTION    PRICE

CATERING OPTION	PRICE
Chef's selection of 6 tapas dishes with Turkish bread and dips	\$24.00pp
Chef's selection of 8 tapas dishes with Turkish bread and dips	\$30.00pp

### SAMPLE TAPAS ITEMS

Porcini mushroom and Persian feta Arancini, truffle aioli **v**

Beer battered prawns with aioli

Lamb koftas, sumac yogurt, micro cress **^**

Beef skewers, salted almond dukkah, red sweet peppers **^**

Crispy Spiced chicken wings, in-house sweet chilli sauce **^**

Crispy pork belly, Bulmer's Pear cider glaze **^**

**^** GLUTEN FREE    **^\*** GLUTEN FREE OPTION    **v** VEGETARIAN    **vo** VEGETARIAN OPTION

Chef's selection subject to change, we can confirm menu one week prior when requested or let our chef surprise you. Any dietary requirements must be advised prior to function.

## CHEFS SELECTION OF TAPAS AND WOOD FIRED PIZZA

As per the sample menu above with a selection of wood fired pizzas.

Minimum 15 guests required.

CATERING OPTION	PRICE
Chef's selection of 6 tapas dishes and wood fired pizza with Turkish bread and dips	\$34.00pp
Chef's selection of 8 tapas dishes and wood fired pizza with Turkish bread and dips	\$40.00pp

### SAMPLE WOOD FIRED PIZZAS

THE SKINNY PIG	Bacon, mushroom, cherry tomato, mozzarella on a tomato base, finished with spinach, avocado, aioli <b>Λ*</b>
THE CAVEMAN	Beef, lamb, pork sausage, caramelized onion & mozzarella on a tomato base, finished with BBQ sauce <b>Λ*</b>
GREEN PEACE	Zucchini, eggplant, onion, mushroom, cherry tomato, mozzarella, feta and spinach on a tomato base <b>Λ*v</b>
THE HOT CHICK	Spice rubbed chicken, capsicum, caramelized onion & mozzarella on a tomato base, finished with sweet chilli aioli, rocket
THE TRITON	Crab, prawn, onion, cherry tomatoes on a tomato base finished with parsley, lemon, garlic yogurt <b>Λ*</b>
SLEAZY CHEESE	Mozzarella, bocconcini, on a tomato base, finished with fresh basil <b>Λ*v</b>
PROTECTION FROM VAMPIRES	Garlic, parmesan, mozzarella finished with rocket <b>Λ*v</b>

**Λ** GLUTEN FREE    **Λ\*** GLUTEN FREE OPTION    **V** VEGETARIAN    **VO** VEGETARIAN OPTION

Chef's selection and subject to change. We can confirm the menu one week prior when requested or let our chef surprise you. Any dietary requirements must be advised prior to function.



## CANAPÉ MENU

Minimum 40 guests required.

CATERING OPTION	PRICE
Choice of 6 canapés	\$34.00pp
Choice of 8 canapés	\$42.00pp
Choice of 10 canapés	\$50.00pp

### HOT CANAPÉ SELECTIONS

Persian and porcini mushroom Arancini, truffle aioli **v**

Fried baby squid, pickled cucumber mayonnaise

Lemon grass and chilli marinated chicken skewers **^**

Beef Skewers, Romesco dipping sauce **^**

Salted fish potato croquettes, salsa Verde

Chorizo, blistered lime **^**

Truffle and cauliflower soup shooters **^v**

Crispy Spiced chicken wings, in-house sweet chilli sauce

Fennel, haloumi and zucchini fritters, crumbled feta **^**

Little creatures battered prawns, wasabi mayonnaise

Peking duck and shitake spring rolls, hoi-sin sauce

Tempura vegetables, ginger, lime soy **v**

Spiced lamb koftas, sumac yogurt

Pork belly, Bulmer's pear cider glaze **^**

### COLD CANAPÉ SELECTIONS

Smoked salmon blini, dill crème fraiche

Crostini with tomato, basil, Spanish onion, apple balsamic **v**

Caramelised onion and blue cheese tartlets **v**

Selection of nigiri and sushi **^**

Rice paper rolls, Asian BBQ sauce **^**

Selection of house-made dips, Charred Turkish bread

Rare roast beef horseradish cream crostini

Duck Pate en crouete

Herb, nut crusted feta baguette chips **v**

Beetroot and Persian feta crisps, raspberry vinegar **v**

**^** GLUTEN FREE    **^\*** GLUTEN FREE OPTION    **v** VEGETARIAN    **vo** VEGETARIAN OPTION

## GOURMET BBQ

Minimum 25 guests required.

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

CATERING OPTION	PRICE
Gourmet BBQ	\$44.00pp

Selection of house-made dips with warm Turkish bread

Lemon and Thyme marinated chicken

Lime & coriander squid

Garlic and rosemary marinated steak

Pork chipolata sausages

Charred corn with paprika butter

2 salads (from our salads listed below)

Fresh baked bread

### SALADS

Garden salad **^v**

Old school coleslaw **^v**

Rocket, pear and pecorino salad with reduced apple balsamic **^v**

Greek salad with marinated feta and slow roasted olives **^v**

Tabouleh with pearl couscous and toasted almonds **v**

Asian slaw with coriander, lime and crispy noodles **v**

Cos and lentil salad with crumbled goats cheese **^v**

Potato, pea and bacon salad with whole egg mayonnaise

Additional salads are \$4.00pp

Vegetarian options available

**^** GLUTEN FREE    **^\*** GLUTEN FREE OPTION    **v** VEGETARIAN    **vo** VEGETARIAN OPTION

## COURTYARD FEAST

Minimum 40 guests required.

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

CATERING OPTION	PRICE
Courtyard Feast	\$64.00pp

### CANAPÉS ON ARRIVAL

Your selection of 4 canapés:

Please refer to canapé menu on page 9.

### MAINS

Lemon and Thyme roasted chicken, orange and cranberry stuffing

Slow roasted herb and mustard crusted beef **^**

Whole market fish with lemon and dill butter **^**

Roast potatoes with garlic and rosemary **^v**

Crusty bread and butter

Choice of 2 salads (from below)

Fruit platter

Selection of cakes

### SALADS

Garden salad **^v**

Old school coleslaw **^v**

Rocket, pear and pecorino salad with reduced apple balsamic **^v**

Greek salad with marinated feta and slow roasted olives **^v**

Tabouleh with pearl couscous and toasted almonds **v**

Asian slaw with coriander, lime and crispy noodles **v**

Cos and lentil salad with crumbled goats cheese **^v**

Additional salads are \$4.00pp

Vegetarian options available please ask

**^** GLUTEN FREE    **^\*** GLUTEN FREE OPTION    **v** VEGETARIAN    **vo** VEGETARIAN OPTION

## SET MENU WITH A DIFFERENCE

Minimum 40 guests required.

CATERING OPTION	PRICE
Set Menu With a Difference	\$68.00pp

### CANAPÉ'S ON ARRIVAL

Your selection of 4 canapés.

Please refer to canapé menu on page 9.

### MAIN COURSE

Your selection of 2 main courses (alternate servings):

Scotch fillet, wild mushroom cream, runner beans, truffle mash (Eye fillet additional \$4.00pp)

Thyme crusted chicken breast, buttered onions and baby potatoes **^**

Seared fish of the day, dill burre blanc, asparagus, wilted spinach and salmon pearls **^\***

Porcini mushroom and parmesan risotto, truffle oil **^v**

Slow cooked lamb shank, wild rocket, parsley and lemon skordalia **^**

Pork belly, cabbage and fennel slaw, baked apple. **^**

*Please note: Choice of main courses are available if pre-ordered.*

### DESSERT

Selection of cakes.

Fresh fruit platters.