

the **gate**
Bar & Bistro

Function
— PACK —



TENFOLD
HOSPITALITY GROUP



About Us

Here at The Gate Bar and Bistro, we've been delivering an excellent pub experience since 2008. We're a modern Australian pub with a seasonally changing menu to match. Our big screen and the Sports Bar make us an ideal destination to watch all of your favourite sporting events. The Gate is focused on great food and catching up with friends and family, making us the perfect venue for your next function.

From our open air Beer Garden to our Bistro dining room, we have a space to suit any occasion. Our functions menu features a selection of options for both sit down dining or cocktail style events. With our extensive drinks list and Southern Craft bar, we have a variety of drinks to satisfy all of your guests. If you would like further information or to make a booking, please contact us via phone or email. Appointments can also be made to view our function areas and discuss the details of your next event.

SOUTHERN CRAFT
Society

The Southern Craft Beer Society is our way of connecting pub goers with craft beer. We have an ever-changing range of craft beer and host craft beer events with the brewers themselves. Our Southern Craft bar is home to 5 beer taps that showcase international products with a focus on W.A craft, giving you a taste of craft beer culture.



SHARED DINING

10 PEOPLE MINIMUM

TRADITIONAL \$35PP

Choice of beef or pork, baked seasonal vegetables, cauliflower au gratin, peas, gravy and yorkshire pudding. Chicken \$4 | Lamb \$6

SMOKED FEAST \$40PP

BBQ smoked beef brisket, pulled pork, bbq chicken, coleslaw & green salad, buttered corn, greens and cornbread

SEAFOOD FEAST \$60PP

Grilled prawns, battered barramundi fillets, lemon pepper squid, chilli mussels, oysters, natural & kilpatrick, garden salad, chips & fresh rolls. Add crayfish \$MP

SET MENUS

ALL SET MENUS ARE MINIMUM 10 PEOPLE

PUB CLASSICS: \$40 PER PERSON

ENTRÉE

(FOR THE TABLE TO SHARE)

GARLIC LOAF

Baby baguette, garlic butter

SALT & PEPPER SQUID

Sea salt, lemon pepper, aioli & lemon

MAIN

(CHOICE OF MAIN COURSE)

VEGETABLE RISOTTO (V/GF)

Mushroom, roasted pumpkin, spinach & broccolini topped with parmesan & fresh herbs

BEER BATTERED FISH & CHIPS

Battered fish, tartare sauce, lemon with chips & salad

CHICKEN PARMIGIANA

Napoli sauce, ham & mozzarella with chips & salad

300G RUMP STEAK

Served with chips, salad & red wine jus

PREMIUM: \$48 PER PERSON

ENTRÉE

(FOR THE TABLE TO SHARE)

PIZZA BIANCA

Stone baked pizza base, garlic & olive oil

TASTING PLATE

Chorizo, feta, olives, salt & pepper squid, toasted turkish bread with balsamic & olive oil

MAIN

(CHOICE OF MAIN COURSE)

PUMPKIN & SPINACH RAVIOLI (V)

With mushrooms, pine nuts & tomato sugo

SHARK BAY WHITING

Tempura battered whiting with tartare, lemon, chips & salad

MUSHROOM STUFFED CHICKEN BREAST

Wrapped in prosciutto with mash potato & broccolini a cream sauce

300G CHAR GRILLED SCOTCH FILLET

With rosemary baby potatoes, broccolini & red wine jus



CANAPÉS

COLD CANAPÉS

		QTY:
SUSHI (GF) 3 PER PERSON - 30 PIECE PER PLATTER Assorted sushi, pickled ginger, soy & wasabi	\$75	<input type="checkbox"/>
TARTINE 2 PER PERSON - 20 PIECE PER PLATTER Open focaccia sandwich topped with rare roast beef, mustard cream & rocket	\$65	<input type="checkbox"/>
OYSTERS (GF) 1 PER PERSON - 10 PIECE PER PLATTER Bloody Mary oyster shooters with celery salt rim	\$70	<input type="checkbox"/>
BRUSCHETTA (V) 2 PER PERSON (ONE LARGE PIECE) - 20 PIECE PER PLATTER Mini bruschetta on garlic toast with crumbled feta	\$45	<input type="checkbox"/>
SAN CHOY BOW (GF) 1 PER PERSON - 10 PIECE PER PLATTER Ground chicken infused with Asian style flavours served in a lettuce cup	\$55	<input type="checkbox"/>

HOT CANAPÉS

ORIENTAL (V) 4 PER PERSON (1 CURRY PUFF, 1 SPRING ROLL, 2 DIM SIM) - 40 PIECE PER PLATTER Curry puffs, springs rolls, mini dim sims, sweet chilli & soya sauce	\$55	<input type="checkbox"/>
CHICKEN WINGS 3 PER PERSON - 30 PIECE PER PLATTER Crunchy fried butter milk chicken wings with ranch dipping sauce	\$45	<input type="checkbox"/>
PIES & ROLLS 2 PER PERSON (1 SAUSAGE ROLL 1 PIE) 20 PIECE PER PLATTER Gourmet beef pies & handmade sausage rolls	\$65	<input type="checkbox"/>
ARANCINI (V) 2 PER PERSON - 20 PIECE PER PLATTER Three cheese arancini with a napoli dipping sauce	\$50	<input type="checkbox"/>

SUBSTANTIAL

SEAFOOD 5 PER PERSON - 40 PIECE PER PLATTER (2 WHITING, 1 PRAWN, 2 CALAMARI) Whiting, prawns and calamari topped with dill aioli & a lemon wedge	\$135	QTY: <input type="checkbox"/>
PIZZA (VO) 2 PER PERSON - 20 PIECE PER PLATTER Gourmet stone baked pizza squares topped with a mix of vegetable & meat options	\$85	<input type="checkbox"/>

INDIVIDUAL SUBSTANTIAL

(Minimum order of 10 per item)

CURRY Butter chicken with basmati rice, naan bread & a pappadam	\$95	<input type="checkbox"/>
WOK Hokkien noodles with chicken, Asian vegetables & sweet soy	\$85	<input type="checkbox"/>
SATAY SKEWERS (GF) 2 SKEWERS AND RICE PER PERSON Chicken skewers topped with satay sauce & served with jasmine rice. Garnished with peanuts & spring onions	\$95	<input type="checkbox"/>
SLIDERS Cheeseburger sliders with chips & pickle	\$80	<input type="checkbox"/>



Image for illustration purpose only

Booking Form

TERMS & CONDITIONS

CONTACT DETAILS:

CONTACT NAME:	
COMPANY NAME: <i>(Optional)</i>	
PHONE:	WORK PHONE: <i>(Optional)</i>
EMAIL:	
DATE OF FUNCTION:	
OCCASION:	
START TIME:	END TIME:
NUMBER OF ADULTS:	NUMBER OF CHILDREN:
TOTAL NUMBER OF GUESTS:	
AREA REQUESTED: <i>(Please tick)</i>	
<input type="checkbox"/> THE BEER GARDEN	<input type="checkbox"/> THE DINING ROOM
<input type="checkbox"/> THE BIG GREEN	<input type="checkbox"/> THE BISTRO BAR
<input type="checkbox"/> THE ALFRESCO	<input type="checkbox"/> SPORTS BAR
<input type="checkbox"/> THE ALCOVE	<input type="checkbox"/> SPORTS BAR BEER GARDEN
<input type="checkbox"/> JUST A TABLE	<input type="checkbox"/> SPORTS BAR INDOORS
<input type="checkbox"/> THE BISTRO	
TEXT TO BE DISPLAYED ON SIGNAGE: <i>(Special Requests)</i>	

PAYMENT INFORMATION: *(Must be provided for guarantee at all times)*

CARD TYPE: <input type="checkbox"/> MASTERCARD <input type="checkbox"/> VISA <input type="checkbox"/> AMEX	
CARD HOLDERS NAME:	
CARD NUMBER:	
CARD EXPIRY DATE:	CCV:
CARD HOLDERS SIGNATURE:	
DATE SIGNED:	

**If you're unable to sign this document please type your name and signature to acknowledge our terms and conditions*

MINORS

Individuals under the age of 18 are welcome in our venue but to comply with our liquor licence, a parent or legal guardian must be present at all times. At 9pm minors will be required to leave the venue as per our licence.

FEES & PAYMENT

Here at The Gate we don't charge a hire fee for our function spaces. Instead we require you to have a minimum spend of \$70 on platters per 10 guests. The venue does require full payment for your platter selections 2 weeks prior to your event. Payment can be done over the phone via credit card, or by cash or card in person at the venue.

FUNCTION SPACES

We have a range of indoor and outdoor function spaces to suit any occasion. You're welcome to request a specific area or we can recommend a space depending on the size of your event. It's important to note that while you will have exclusive use of your reserved table/space, it is not necessarily the entire function area, and may be split between several events.

PLATTERS

Our function platters are designed with 10 servings per platter. They begin from \$45 per platter. We can also cater to a range of dietary requirements and allergies when requested in advance.

CAKE

You are more than welcome to bring a cake for your event. Our staff will be more than happy to refrigerate it for you until it is needed and will bring it out with cutlery and side plates. Please be advised that we do charge a \$10 cakeage fee.

DECORATIONS

If you are thinking of having a theme for your event, your guests are more than welcome to dress up, and you are able to decorate your area with flowers, banners and balloons. Glitter and confetti are not permitted. Items such as cakes, balloons and photo boards can be dropped off prior to the event. Please specify in advance if you will need additional time before the function to decorate the space.

POINT OF CONTACT

On arrival, make yourself known to the manager on duty. They will help you organise the timing of your function food and set up your bar tab if you choose to have one. They will also act as your point of contact for the evening and help you with any concerns you may have.

CANCELLATIONS

We would appreciate as much notice as possible for any function cancellations. A minimum of 10 days' notice is required for refunds of any platter payments or deposits.

DRESS CODE

The dress code is neat casual, no hi-vis/work wear, no bkie insignia or gang affiliated branding, and no tops with offensive slogans.



Contact Us

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