

THE CLAREMONT

EST. 1902

FOR YOUR NEXT BIRTHDAY, ENGAGEMENT OR
CORPORATE FUNCTION



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Welcome to The Claremont

The Claremont is a much-loved local pub, located in the heart of Claremont; one of Perth's iconic Western Suburbs.

Operating since 1902, with many of its original features still intact, The Claremont is a timeless and sophisticated venue, perfect for your next social event or corporate function.

Our Functions Manager will work closely with you to provide you with the perfect space for your event, with personalised and professional service to ensure it will be one to remember.

Function spaces

TERRACE BAR

With a huge balcony overlooking the hustle and bustle of Bay View Terrace, a fully equipped 18 tap bar and private dance floor & bathrooms, this area can be configured and decorated to suit all occasions. Perfect for birthdays, corporate parties, & engagements.

FACILITIES : PRIVATE TERRACE BAR | AV SYSTEM | DANCE FLOOR | PRIVATE TOILETS | PROJECTOR
CAPACITY : 300 GUESTS



GAUDI GROUND FLOOR

The Gaudi space is located on the ground floor* and perfectly accommodates small table bookings and casual corporate drinks. With its selection of cocktail tables, greenery, low lights, and blue feature wall the space was named after the famous Architect and designer, Antoni Gaudi. Perfectly designed for a casual get together with friends and families.

FACILITIES : GROUND FLOOR ACCESS | MAIN BAR ACCESS |
DJS & BANDS ON WEEKENDS
TABLE BOOKINGS : 6 - 15 GUESTS
***public access area**

THE MEZZANINE

With exposed brick walls, timber floors, open lounge seating and a cosy fireplace, The Mezzanine is well suited for those more intimate gatherings. This is a dynamic space that can be tailored to suit your specific needs.

Perfect for corporate sun-downers and small social gatherings.

FACILITIES : GROUND FLOOR ACCESS | PRIVATE COCKTAIL SPACE
GROUP BOOKINGS : 30 GUESTS



Function Beverages



BEVERAGES ARE AN IMPORTANT PART OF EVERY EVENT, OFFER YOUR GUESTS UNRESTRICTED ACCESS TO OUR LIST, PRE-SELECT A MENU FOR THEM OR LET US TAILOR A PACKAGE TO SUIT YOUR NEEDS.

BEVERAGE PACKAGE

For those that want something a little more personalised than a bar tab, we offer all-inclusive beverage packages for a nominated duration. Choose from either our standard or premium packages or let us tailor a package to suit your needs.

ON CONSUMPTION

A flexible bar tab option for those who want to see where the night takes them! Beverages are available on consumption and can be revised throughout the night as your function progresses. This can be used across the whole bar or restricted to a product offering of your choice.

CASH BAR

The Claremont can facilitate a cash bar or pay as you go option for your function, allowing your guests the beverage of their choice from our extensive range.

Beverage Package

Looking for something in particular? Ask to speak to our Head-Sommelier so we can individually tailor a package that best suits you.

COFFEE & TEA PACKAGE

A selection of teas, instant coffee, milk, urn. +\$2 per guest.

WELCOME COCKTAIL

A tailored cocktail on arrival.
1 per guest. +\$10 per guest.

STANDARD PACKAGE

\$40PP - 2 HOURS
\$46PP - 3 HOURS
\$54PP - 4 HOURS

TAP BEER & CIDER

A selection of tap beers.

HOUSE WINES

Surfside Sparkling Brut NV,
Sauvignon Semillon Blanc, Rose &
Shiraz

SOFT DRINKS

A selection of soft drinks & juices.

PREMIUM PACKAGE

\$49PP - 2 HOURS
\$55PP - 3 HOURS
\$63PP - 4 HOURS

TAP BEER & CIDER

A selection of tap beers.

HOUSE WINES

Surfside Sparkling Brut NV,
Sauvignon Semillon Blanc, Rose &
Shiraz

HOUSE SPIRITS

Vodka, Gin, Tequila, Rum, Bourbon
& Scotch available.

SOFT DRINKS

A selection of soft drinks & juices.



Catering Platters

PLATTER MENU

Our platters are made sourcing the freshest local produce and supporting local West Australian suppliers.

CHOOSE FROM

CHARCUTERIE SELECTION

San Daniel prosciutto, beef bresaola & pork cabecera served with a selection of condiments, pickles, local breads & grissini. (gfo)

CHEESE SELECTION

A seasonal selection of local & international cheeses. Platters feature hard, soft & blue cheeses with dried fruits, honey, nuts, condiments & lavosh. (gfo)

CRUDITÉS & DIPS

Crudité vegetables & house made dips. Smoked eggplant, pumpkin & whipped feta, beetroot & walnut. (gf/v/ve)

DEVILLED EGGS

Devilled eggs, pancetta, pickled shallot. (gfo)

+ optional assorted breads \$20



HOUSE MADE SAUSAGE ROLLS

Port & apple sausage rolls, flaky pastry.

CROQUETTES

Sweet corn & parmesan croquettes served with house made romesco sauce. (V)

CHORIZO PLATE

Grilled chorizo sausage

PLATTER PRICING

\$99 - per platter

40 pieces per platter

Terrace Bar: minimum order 5 platters per function.

Group Bookings: minimum order 2 platters per function.

Any dietary requirements must be advised in advance, every care is taken to accommodate and avoid any cross contamination when preparing an allergen free order, however, our kitchen does process allergenic products and does not have a specific allergy free area.

Catering Canapés & Bites

CANAPÉ MENU

Our canapes are hand made by Head Chef Jacob D'Vauz and his team, made using local WA produce and are based around key local suppliers and fresh seasonal ingredients.

Select from our range to create your own personalised menu.

CANAPÉ PRICING

CHEFS CHOICE:

Selected for you by the chef \$29 pp
3 cold / 2 hot

ESSENTIAL PACKAGE:

Selected for you by the chef \$32 pp
4 cold / 2 hot

PREMIUM PACKAGE:

Selected for you by the chef \$42 pp
3 cold / 4 hot

EXCLUSIVE PACKAGE:

Selected for you by the chef \$55 pp
3 cold / 3 hot / 2 Handheld

Minimum order is 20 people.

Our Chef is dedicated to accommodating all dietary requirements and allergies. All menu selections are subject to seasonality and may change without notice.

HOT CANAPÉS

Wood Grilled. Prawn Skewer. Espelette. Garlic Butter.

Cheeseburger. Ketchup. Mustard. Pickles

Fried Chicken Drumsticks. Chilli. Vinegar Sauce.

Pork Ribs. Black Vinegar. Caramel.

Crumbed Fish. Green Goddess. Pickled Cucumber.

Pumpkin. Togarashi. Scarmoza. Cigars.

COLD CANAPÉS

Natural Oysters. Lemon. Hot Sauce. Mignonette.

Steak Tartare. Parmesan. Potato Crisps.

Raw Fish Crudo. Avocado. Coriander. Lime. Toasts.

Smoked Eggplant Tartlet. Macadamia. Spiced Yoghurt. Currants.

Rare Beef. Horseradish Mayonnaise. Apple. Rye.

Crab Toast. Aioli. Pickled Shallot. Seaweed.

HANDHELD BITES

Chicken Schnitzel Roll. Iceberg. Kewpie.

Porchetta Roll. Mustard Mayonnaise. Vinegar Slaw.

Spiced Roast Chicken. Whipped Potato Gravy.

Batter Fried Fish. Tartare. Fries. Pickles.

Smoked Mushroom & Buckwheat Braise. Chard. Comte.

Pear. Roasted Milk & Caramel Ice Cream.

Chocolate Mousse. Cacao Nibs & Strawberries.

Any dietary requirements must be advised in advance, every care is taken to accommodate and avoid any cross contamination when preparing an allergen free order, however, our kitchen does process allergenic products and does not have a specific allergy free area.

Terms & conditions

FINAL DETAILS

Event details including timings, room set-up, final numbers and beverage requirements must be forwarded to the Functions Manager no later than fourteen (14) days prior to the event.

PAYMENTS & CANCELLATIONS

A full catering payment is required, along with a signed booking form, to confirm the booking no less than fourteen (14) days before the event date. There will be no refund of the catering payment for cancellations made within fourteen (14) days of the event date. All cancellations must be made in writing by the client/hirer to the Functions Manager.

DAMAGE & DECORATIONS

The client/hirer is financially liable for any and all damages to venue fixtures or fittings whether sustained through their own actions, or through the actions of their guests, contractors, sub-contractors, including movement in or out of the venue. any styling or event theming of the venue in any form is at the discretion of management and must be approved in advance. Not all areas are suitable for decorations. For more information please contact the Functions Manager.

JUVENILES

Persons under 18 years of age are not permitted as guests of private functions unless accompanied by a parent or guardian and have a signed juvenile attendance form provided by The Claremont.

INSURANCE & PUBLIC LIABILITY

Under no circumstances will The Claremont take responsibility for any items brought into the venue by the client/hirer or their guests. It is the client/hirer's responsibility to ensure the security of their possessions as well as those of their guests. The Claremont hereby advises the client/hirer that The Claremont will not take responsibility for lawsuits or damaged incurred by anyone.

RESPONSIBLE SERVICE OF ALCOHOL

The Claremont supports the responsible service of alcohol. We will not allow any violent, indecent or anti-social behaviour on the premises. It is a requirement of the law that intoxicated persons are removed from the premises. If the majority of the guests are deemed to be approaching intoxication, management reserves the right to refuse service and conclude the function at any time. The client/hirer is ultimately responsible for the orderly behaviour of their guests and management reserves the right to intervene where deemed fit. Bar service will conclude 20 minutes prior to the venue closing time.

ADDITIONAL IMPORTANT TERMS

We do not hold any functions for persons under the age of 21.

PROHIBITION OF FOOD & BEVERAGE

The client/hirer and their guests are not permitted to bring food or beverages on to the premises with the exception of celebration cakes.

ENTERING THE VENUE

The Claremont is a Licensed Venue; all patrons are required to present Photo ID to enter. Acceptable forms of ID are limited to CURRENT Western Australian Drivers License, current Passport or Western Australian Proof of Age Card. No other identification will be accepted.

DRESS STANDARDS

Guests are encouraged to wear neat/casual attire by day, and smart/casual attire by night. Please avoid the following at all times: Construction/sports clothing, thongs, runners, gym shoes, skate shoes, combat brands or singlets, fancy dress

IMPORTANT NOTICE

By confirming your booking and filling out the booking form you are acknowledging that you have read, understood and agree to the terms and conditions. If you have any questions or concerns regarding these terms and conditions please contact the Functions Manager prior to your function date.

By signing these Terms & Conditions

I, _____

i confirm that i have read and understood the terms and conditions and agree to comply.

Name:

Signature:

Date:

Date of Function:

