



AMPHORAS
BAR

Private Dining Room & Function Information

p: 08 9226 4666

f: 08 9226 5666

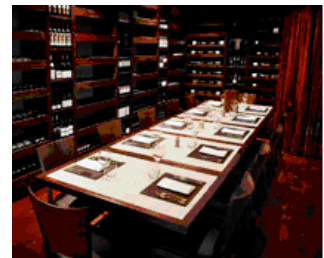
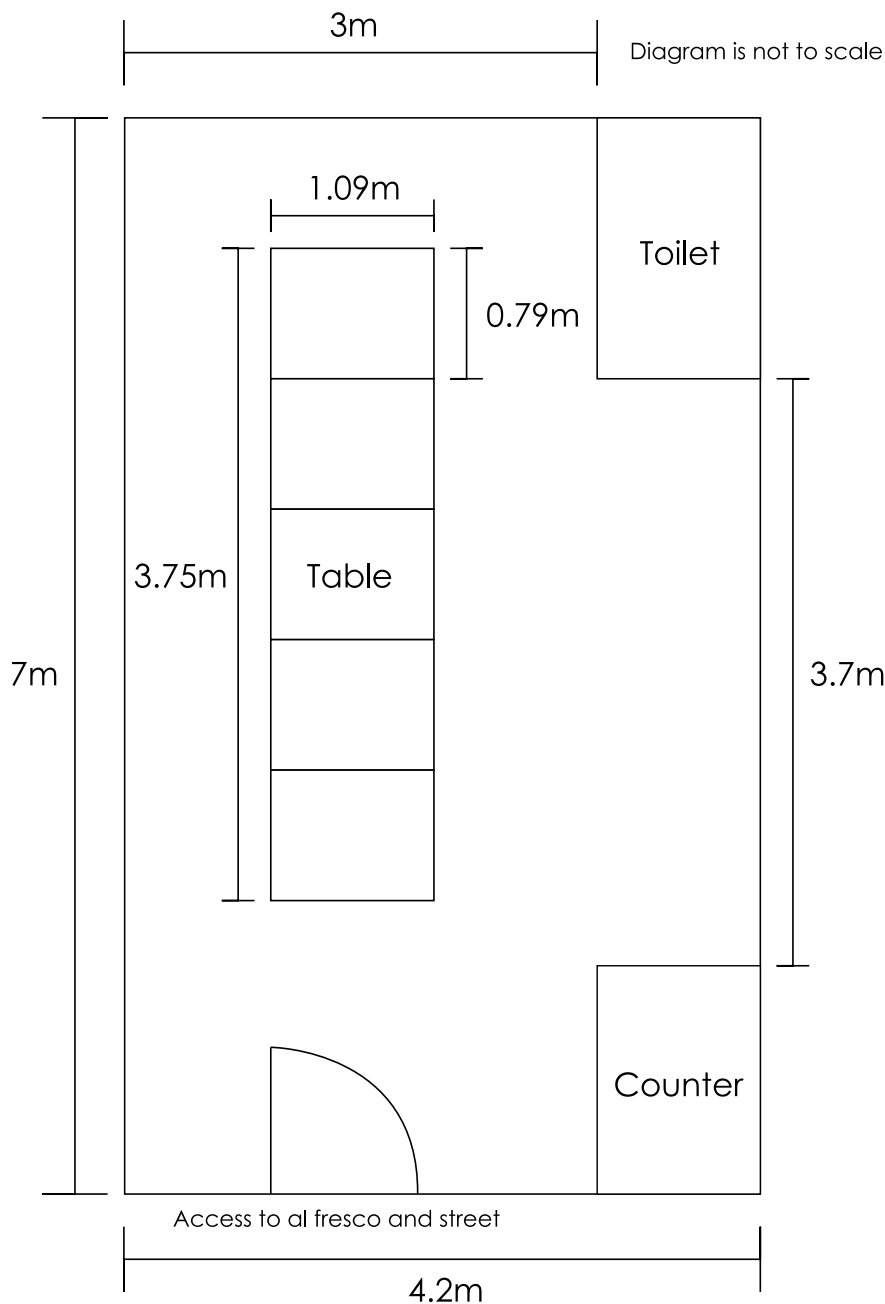
e: admin@amphorasbar.com.au

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Prices are subject to change.
All prices are inclusive of GST.

Private Dining Room

Amphoras Bar's new and intimate private dining room is now available for your special event. Whether your needs are corporate or social, our stylish room and central location, combined with fantastic food and service will ensure that your event is a success. We offer a Spanish influenced selection of menus with an extensive wine list to match. Our main bar is available for pre function drinks for those arriving early. Public transport in the form of Cat buses and train provide easy access to the venue from the CBD. There is plenty of street parking and two secure parking lots close by. We will work with you to organise the best possible package to make your event a success. Contact us now to book or for more information.



Parking

Street:	\$3 per hour
Wilson:	\$13 day
Secure	\$8 half day
Mayfair:	\$13.90 day
Secure	\$2.30 hour



All Day Seminars

All day seminar packages are very flexible and we tailor them to suit your needs. Select as many items as desired from our morning and afternoon tea options and the style of menu you would like for lunch. Coffee, tea and other beverages are available all day and will be charged on consumption. All food items must be preselected and we will cater for most dietary requirements.

Time:	8am – 5pm
Capacity:	Boardroom table – 14 Open faced table – 13 Theatre – 25*
Room Hire:	\$200
Audio Visual:	Available for hire

Beverage

Coffee, tea, juice, soft drink, wine & beer On consumption

Morning & afternoon tea selections \$3 each

Passion fruit & white chocolate muffins
Fresh baked scones with jam & cream
Macadamia & white chocolate cookies
Caramel slice
French pastries
Trio of cheeses \$24 per platter

Lunch selections

Light \$20 per person
Selection of sandwiches with patatas bravas

Tapas \$35 per person
Chef's selection of tapas from the a la carte menu, special requests welcome

Set Menu \$45 per person

Entree

Feta & asparagus tartlet with apple & rockette salad & pomegranate molasses

Main

Crispy skinned salmon fillet with green lentils, asparagus & capsicum coulis

or

Char grilled sirloin with roast garlic mash & prosciutto green beans

*Light and tapas menus available for lunch only. If the set menu is desired a table may be booked in the main bar for an additional \$10 per person.



Breakfast

All breakfast items must be preselected and for a more substantial breakfast one cold and one hot item per person is recommended. Beverages can also be pre-ordered to speed up service. Breakfast is only available on week days. We will cater for most dietary requirements.

Time: 8am – 11am (Mon – Fri)
Capacity: Boardroom table– 16
Room Hire: \$100

Beverage

Coffee, tea, juice, soft drink or select from our sparkling and champagne list. On consumption

Food

Fresh seasonal fruit plate with minted Greek yoghurt	\$12.50 per person
Toasted oat & nuts with berries natural yoghurt & honey	\$12.00 per person
Spanish style 'Bikini' toasted sandwich; Manchego, Black Forrest ham, & mixed rocket leaves with balsamic & olive oil	\$13.00 per person
Scrambled eggs w` Crisp Bacon, Grilled Mushroom & toast	\$15.00 per person

Lunch & Dinner

A range of meal options are available to suit your event. For casual events we recommend the tapas or cocktail menu. For corporate dinners the set menu options are an excellent choice. Tapas is selected from the a la carte menu or you can trust our chef to make the choices for you. A menu must be preselected and we will cater for most dietary requirements.

Time: Lunch: 12pm – 4pm
 Dinner: 6pm – midnight
Capacity: Boardroom table: 16
 Stand up: 25
Room Hire: Lunch: \$100
 Dinner: \$200

Beverage

A fantastic range of beer and wine is available and we'll be happy to help you put together a selection that suits your needs. Alternatively you can select on the night, but please note that stock can't be guaranteed. On consumption

Food

Tapas See a la carte menu

Set Menu See page 5

Cocktail See page 6



Set Menus

Set Menu 1

\$55 per person

Entrée

Feta & asparagus tartlet, apple & rockette salad, pomegranate molasses

Main

Crispy skinned salmon fillet, green lentils and asparagus with capsicum coulis
or

Char grilled sirloin, roast garlic mash, prosciutto green beans

Dessert

Banana bread & butter pudding, caramel sauce, vanilla bean ice cream

Set Menu 2

\$70 per person

Amiscule

Vichyssoise

Entrée

Smoked salmon, baby capers, crushed chat potatoes, dill aioli

Cleanser

Sorbet

Main

Saffron lamb rump, slow roast vegetables, red wine jus

or

Crispy skinned chicken breast, mushroom & asparagus risotto

Dessert

Treacle & lemon tart with anglaise & Vanilla bean ice cream

Set Menu 3

\$95 per person

Amiscule

Bouche

Entrée

Seared tuna, cherry tomatoes on horseradish & spinach with orange vincotto

Cleanser

Sorbet

Main

Herb crusted lamb rack, green pea puree`, baby glazed carrots, béarnaise`

or

Crispy skinned barramundi, parmesan gnocchi, seafood bisque

Dessert

Dark couverture chocolate cake with rich ganach, sweet potato shards & vanilla bean ice cream

Cheese

A selection of house cheese with quince paste



Cocktail Tapas Menus

Tapas Menu 1

\$45 per person

Freshly baked breads with balsamic & oil
Olives & marinated feta
Montaditos
Patatas bravas with aioli & paprika salt
Croquetas
Spanish potato omelette
Bocconcini, cherry tomato & basil pinchos
Grilled Spanish chorizo with fresh lemon
Spanish meatballs with spicy tomato sauce

Tapas Menu 2

\$55 per person

Freshly baked breads with balsamic & oil
Olives & marinated feta
Montaditos
Patatas bravas with aioli & paprika salt
Croquetas
Spanish potato omelette
Bocconcini, cherry tomato & basil pinchos
Grilled Spanish chorizo with fresh lemon
Spanish meatballs with spicy tomato sauce
Herb & goats cheese filo tartlet
Honey mustard roasted beef chipolatas
Grilled prawns with salsa verde

Tapas Menu 3

\$75 per person

Freshly baked breads with balsamic & oil
Olives & marinated feta
Montaditos
Patatas bravas with aioli & paprika salt
Croquetas
Spanish potato omelette
Bocconcini, cherry tomato & basil pinchos
Grilled Spanish chorizo with fresh lemon
Spanish meatballs with spicy tomato sauce
Herb & goats cheese filo tartlet
Honey mustard roasted beef chipolatas
Grilled prawns with salsa verde
Seared Moroccan spiced lamb skewers
Smoked salmon & dill blinis
Shredded lemon duck on whitlof leaf



Terms & Conditions

Payment of the deposit is acceptance of the terms and conditions as listed below:

TENTATIVE BOOKING

Tentative bookings will be held for a period of 2 weeks and may be cancelled automatically unless your deposit and confirmation form has been received.

CONFIRMATION

The booking is confirmed when we receive the deposit. Payment of the deposit is your acceptance of these terms and conditions.

Amphoras Bar will be under no obligation to proceed with the event if the deposit has not been received.

CANCELLATION OF A CONFIRMED BOOKING

After the deposit has been paid, results in forfeiture of the deposit.

Within 48 hours notice incurs 50% of the anticipated food/beverage account and venue hire.

CHANGE OF DATES

Is deemed a cancellation. Please discuss with your function coordinator.

CHANGE IN NUMBERS AND SLIPPAGE

Any decrease from confirmed numbers on the day of the event will result in a \$20 per person charge.

PRICING

Prices are based on current and expected cost increases, any change in price will be advised within 7 days of your event. All prices are inclusive of GST. Prices quoted more than 12 months in advance may occur a CPI increase.

FOOD AND BEVERAGE

Confirmed food and beverages must be received a minimum of 4 working days prior to the function.

DISPLAY AND SIGNAGE

Nothing is to be adhered in any way to any wall, door, window or other surface of the building. Signage in public areas is to be kept to a minimum.

SUPPLIERS AND DECORATORS

The venue has no restriction on suppliers. However please advise the venue of who is delivering, time of delivery and contact numbers. Storage outside the day of the event can not be guaranteed.

AUDIO VISUAL EQUIPMENT

The room includes an audio system for CDs and Ipod. Hire, set up and operation of specific audio visual equipment can be arranged on request. Audio visual providers arranged by the client are required to contact the venue a minimum of 3 days in advance.

DECORATIONS

Minimal decoration will be supplied by the venue. All decorations by client must be agreed on in advance. Candles are allowed however the flame must be enclosed.

DELIVERIES

The venue must be advised of all deliveries. Pickup and delivery must be between 9am – 5pm.

FINAL ATTENDANCE NUMBERS

Final confirmation of attending guests required 24 hrs prior to event or the venue will cater for the last number advised.

DAMAGE TO PROPERTY

The client is responsible for the conduct of the client's guests and indemnifies the restaurant for all costs, expenses, damage and loss caused by any act of the client or the client's guests.

HIRING OF CATERING EQUIPMENT, DAMAGE AND LOSS

We do not accept responsibility for damage to, or loss of, any client property left on the premises prior to, during or after a function (including hired equipment/goods). Clients are financially responsible for any damage to fittings, property or equipment by themselves, guests and outside contractors, prior to, during or after a function.

INSURANCE

The venue's staff are always extremely careful when looking after guests belongings; however accept no responsibility for the damage or loss of property left in the venue prior to, during or after a function. The onus to arrange insurance is that of the clients.

PAYMENT

Full payment is due at the conclusion of the event unless other arrangements have been approved by the venue.

Upon prior agreement an invoice will be issued for the balance of the account. All accounts not paid within 14 days will incur a 5% interest charge.

Personal cheques may be considered on request.



Booking confirmation form

Please complete and return to ensure confirmation of your booking.

Fax to (08) 9226 5666

CUSTOMER DETAILS

event organiser: _____

company: _____

address: _____

postcode: _____

phone: _____ **fax:** _____

email: _____

preferred method of communication: _____

FUNCTION DETAILS

day of function: _____ **date of function:** / /

commencement time: _____ am pm **conclusion time:** _____ am pm

type of function: _____ **approx. no guests:** _____

contact on the day: _____ **mobile no:** _____

PAYMENT TERMS

1.	<input type="checkbox"/> cash / cheque	make cheques out to Amphoras Bar Pty Ltd
	mail to:	Amphoras Bar, 1303 Hay Street, West Perth 6005
2.	<input type="checkbox"/> direct deposit	Bank: _____
		Account: _____
		BSB: _____
		Account #: _____
		Reference: _____
3.	credit card:	<input type="checkbox"/> Visa <input type="checkbox"/> Mastercard <input type="checkbox"/> Amex <input type="checkbox"/> Diners
	name on card:	_____
	card number:	_____ expiration: / /
4.	<input type="checkbox"/> invoice request	
	attention to:	purchase order #:
	email:	_____
	address:	_____
	if different to above	post code:
	phone:	fax:

Your signature below indicates that you have read and understood the terms and conditions. No booking is confirmed until the deposit has been received.

signature: _____

print name: _____ **date:** / /

