

Functions at the Windsor

The Windsor is one of the most established & exciting venues in Perth. The team at The Windsor is here to make your function as stress free, enjoyable and memorable as we possibly can.

The Windsor can cater for a variety of functions & events, such as intimate private dining experiences, cocktail parties, al fresco bbq's and our famous Melbourne cup party...just to name a few. No matter what area of The Windsor you choose to host your next function, it will be an event to remember.

The Windsor has an abundance of areas to choose from including the Verandah Bar, Bali Room, Singapore Room, Zephyr Private Dining and The Windsor Restaurant.

Our food packages are designed around the concept of "ease of use", with simple pricing structure, fresh, in house produced items and a menu that ranges from classic to contemporary, capable of pleasing every palate. We can cater for any sized bar tab, although we do not offer drinks packages due to licensing laws.



The Windsor Restaurant

With both indoor and alfresco options available and a lively atmosphere, the Windsor Restaurant is a fantastic place for your next group dining experience. We have a range of set menus to suit all budgets and tastes, ensuring your guests receive the best possible dining experience.

Zephyr Room

The Zephyr Room is an intimate private area suitable for corporate meetings & private dining reservations. The Zephyr room is suitable for up to 35 guests, with a minimum of 25 guests for use as a private dining area.

Singapore Room & Bali Room

These are our two most popular rooms in the garden bar area, both are furnished in their individual themes. The rooms are partially enclosed with one side opening out into the garden so guests can enjoy the atmosphere. Both of these rooms are suitable for stand up cocktail style functions of up to 60 guests.

Verandah Bar (weather depending)

The verandah bar celebrates the al fresco with an open roof and is the perfect space for cocktail parties & bbq's. It is located next to the Mends St Bar and is equipped with its own private bar. Suitable for functions from 60 to 150 people, the private bar can be opened for functions of over 60 guests. Alternatively, for smaller functions, guests can use the main bar inside.



Canapé Selections

Below is our current canapés menu where you can make your selections:

\$18 per head = choice of 5 items; **\$21** per head = choice of 7 items; **\$30** per head = choice of 9 items

Savoury

Assorted nori rolls w/ soy & wasabi sauces (vegetarian options available)

Italian meatballs in a rich, spicy tomato sauce

North Beach sausage rolls w/ tomato sauce

Mini tomato & basil bruschetta's

Guacamole on toasted tortillas

Fried fish goujons w/ tartare sauce

Mini Mends St cheese burgers

Cajun chicken skewers w/ spiced yoghurt (gf)

Vegetarian spring rolls w/ sweet chilli sauce (v)

Panko crumbed prawns w/ ponzu sauce

BBQ lamb cutlets w/ salsa verde (gf)

Salt and pepper calamari w/ lemon, capers, parsley & aioli (gf)

<u>Sweet</u>

Cheese platters, a selection of fine Australian cheeses, crackers & dried fruits
Individual Tiramisu's
Mini lemon meringue pies
Chocolate mousse w/ peanut brittle

<u>Pizzas Menu</u>

*You can also include some pizzas to your food order from our current Pizza Menu:

Margnerita tomato, cherry tomatoes, basil & mozzarella	17
Vegetarian tomato, mushroom, red onions, olives, cherry tomatoes & rocket	19
Hawaiian smoked leg ham, tomato pineapple & mozzarella	19
Capricciosa ham, tomato, mushrooms, olives, green beans & egg	21
Diavola spicy salami, tomato chilli, olives & mozzarella	20
Miss Piggie ham, bacon, spicy salami, tomato, mozzarella & BBQ sauce	21
Zingara sausage, potato, rosemary & mozzarella	20
Ligure tomato, potato, pesto, peas & mozzarella (v)	21
Division 4 tomato, salami, olives, anchovies, mushrooms, roasted capsicum & mozzarella	20
Meat Lovers bacon, sausage, chicken, spicy salami, red onions, mozzarella & BBQ sauce	21
Gamberetto prawns, tomato, pineapple, chilli, olives, rocket, basil pesto & mozzarella	23
Cobber's Break bacon, tomato, red onions, egg & mozzarella	20
Ocean seafood mix, red onions, olives, cream, lemon wedges & mozzarella	23
Chicken chicken, tomato, roasted capsicums olives, cream & mozzarella	22
Mushrooms tomato, mushrooms & mozzarella (v)	22

(v) = Vegetarian or option of available (gf) = gluten free



Dining packages

all menus are inclusive of table breads, salads with mains, after dinner mints.

Gold \$59

Three courses

shared entree platters, mains from our current menu, choice of 3 desserts

Silver \$46

Main & Dessert

mains from our current menu, choice of 3 desserts

Bronze \$46

Entrée & Main

chef selection of entrée to share, mains from our current menu

Entrée Selection

chef's selection of entrée platters to share

Current Main Selections

Chicken parmigiana with a garden salad & fries

Battered king snapper & fries with a tartare sauce

Mushroom linguini with a creamy sauce, fresh herbs, finished with shaved parmesan (v)

Pork bratwurst bangers & mash with minted peas (gf)

350g T-Bone (medium), served with a creamed mash and tossed garden salad, with an apple cider & xo oil dressing

Dessert Selection

Tiramisu al amaretto

Lemon berry meringue nest with blood orange sorbet

Cheese Selection

(v) = Vegetarian or option of available (gf) = gluten free



Our wine list

*Please, be aware a few wines will only be available in the restaurant area

SPARKLING			MERLOT Rosily Vineyard, Margaret River		40
Dunes & Greene NV, Eden Valley	8	35	Grant Burge Hillcott, Barossa Valley	11	50
Chandon NV Brut, Coldstream		50	Grant Barge rimosti, Barossa vancy		30
La Gioiosa Prosecco, Valdobbiadene	10	45	CABERNET MERLOT		
Mumm Cordon Rouge, Reims	12	60	Stella Bella, Margaret River	10	44
Moet & Chandon Brut NV, Epernay		80	Voyager Estate 'Girt By Sea', Margaret River		48
SAUVIGNON BLANC			Woodlands, Margaret River		55
Yealands Baby Doll, Marlborough	8	35	CABERNET SAUVIGNON		
Oyster Bay, Marlborough	9	40	Cape Naturaliste, Margaret River		40
Cape Naturaliste, Margaret River		42	Howard Park, Cowaramup	10	45
Shaw & Smith, Adelaide Hills		54	Wynns 'The Gables', Coonawarra		50
SEMILLON SAUVIGNON BLANC			Penfolds Bin 9, McLaren Vale		55
Madfish, Cowaramup	7 L	₋ - 35	Vasse Felix, Margaret River		65
Skuttlebutt, Margaret River	8	38	SHIRAZ		
Voyager Estate, Margaret River		50	Mr Riggs 'The Gaffer', McLaren Vale		42
Moss Wood Ribbonvale, Margaret River		65	Barossa Valley Estate, Barossa Valley	9	45
CHARDONNAY			Pepperjack, Barossa Valley		48
West Cape Howe, Mt Barker	9	40	Best Western Bin 1, Great Western		50
Howard Park 'Flint Rock', Cowaramup	5	54	Penfolds Bin 28, Barossa Valley	12	65
Vasse Felix, Margaret River		65	Shaw & Smith, Adelaide Hills		80
-			OTHER RED VARIETALS		
RIESLING	10	F.O.	Madfish Shiraz Grenache, Cowaramup	7 L	35
Leeuwin Estate Art Series, Margaret River	10	50	Devils Lair Hidden Cave Shiraz Cabernet,		
Penfolds Bin 51, Eden Valley		60 70	Margaret River		42
Grosset Polish Hill, Clare Valley		70	Coriole Sangiovese, McLaren Vale		44
OTHER WHITE VARIETALS			Cotes Du Rhone Vin Rouge, Rhone Valley		55
Aravina Chenin Blanc, Margaret River	9	40	Henschke Henry's Seven Shiraz Grenache		60
Tim Adams Pinot Gris, Clare Valley		42	Mataro, Barossa Valley		60
Ashbrook Semillon, Margaret River		45	Cape Mentelle Zinfandel, Margaret River		80
Yalumba Viogner, Eden Valley		50	DESSERT WINES		
Grant Burge Moscato, Barossa Valley	9	35	Heggies Botrytis Riesling, Eden Valley	8	45
ROSÉ			De Bortoli Noble One, Yarra Valley	10	60
Mateus, Vila Nova de Gaia	8	30	FORTIFIEDS		
Charles Melton Rose of Virginia, Barossa Valley		50	Penfolds Club Reserve Port, Barossa Valley	8	38
PINOT NOIR			Morris Tokay, Rutherglen	8	38
Devils Corner, Kayena	10	45	Morris Muscat, Rutherglen	8	40
Stefano Lubiano Primavera, Granton		70	De Bortoli Show Liqueur Muscat, Yarra Valley	9	60
			Galway Pipe Grand Tawny, Langhorne Creek	10	75
			Penfolds Grandfather Tawny, Barossa Valley	14	110



Our Beer List

beer on tap	mid	pint	bottled beer	
hahn super dry 3.5	5.5	10	cascade premium light	6
hahn super dry	6	11	coopers pale ale	8
rogers amber ale	6	10	crown lager	8
carlton dry	6	10	pure blonde	8
swan draught	6	10	boags premium	8
little creatures pale ale	6	11	tooheys extra dry	8
james squire pale ale	6	11	pirate lite IPA	8
heineken	7	12	budweiser	9
stella artois	7	12	matsos mango beer	9
feral hop hog	7	12	matsos ginger beer	10
pirate life	7	12	mountain goat fancy pants	10
james squire 150 lashes	7	12	brewdog punk IPA	11
guiness	7	12	nail oatmeal stout	11
kirin	7	12	grolsch	11
nail red ale	7	12	little creatures pale ale	12
trumer pils	7	12	stone & wood pacific ale	12
matso's ginger beer	8	13	sierra Nevada pale ale	12
			leffe blonde	12
cider on tap	mid	pint	imported bottled	
hills apple	6	11	corona	9
young henrys apple	6	11	peroni	9
orchard crush apple	7	12	hoegaarden	9
			asahi	12
bottled cider				
strongbow original	7			
hills cider pear	8			
magners apple		13.5		
magners pear		13.5		
rekorderlig strawberry & lime		14.5		
rekorderlig pomegranate		14.5		

^{*}Please note not all beers are available at every bar.

^{*} Please be aware our drinks menu might have a few changes from time to time



Function & Group Booking - Terms & Conditions

Confirmation of Booking and Deposit

A deposit of \$250 is to be paid within 7 days of booking the function. The deposit amount will be deducted from a nominated card, in which will be refunded for the deposit amount the day after the function. If the function is held over the weekend, the card will be refunded the following Monday. If the deposit and the booking form are not received, The Windsor has the right to allocate the space to another client.

Confirmation of Final Numbers

To ensure all your needs are met with efficient service and high catering quality, we request that confirmation of guest numbers, menu and beverage selections are advised to us no later than **10 working 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 and you may be liable for the costs associated. If numbers increase on the night, the client must pay the extra associated costs. If numbers decrease on the night, the client must pay for the confirmed numbers.

Cancellations

All cancellations must be made in writing to the Function Coordinator. If cancellation occurs within 10 days prior to your function, the deposit will be forfeited.

Tentative Bookings

All tentative bookings will be held for a period of 7 days. Arrangements can be made through the Functions Coordinator to extend this period otherwise the booking will automatically expire. We will make all attempts to contact you if another enquiry is received for the same date. If you would like to confirm your tentative booking, Terms & Conditions are to be completed and returned to the function coordinator immediately.

Function Requirements

Stand up cocktail style functions must have a minimum of 25 guests confirmed. Your finger food order amounting to and/or exceeding \$18 per person must be confirmed 10 days before your function. The function coordinator can help select the finger food to ensure the food requirements are met. Sit down functions require 20 guests or more to utilise set menu options.

Final Payments

Final payment of your function is required on **the day of your function**. We accept MasterCard, Visa, Amex, Diners and Cash (unless a cheque was approved by the Function Coordinator prior to your function). Direct deposits must be arranged prior to the function, through the Function Coordinator where a copy of the remittance must be emailed or faxed to the Function Coordinator at the time of payment. If the final payment is not made, the Windsor 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 Windsor reserve the right to increase prices. The Windsor function packages are reviewed and updated 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.

Responsibility & Damage

The Windsor does not accept responsibility for damages to, or loss of, any client'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 Windsor, by the client or guests, prior to, during or after a function.

Duty of Care

We have a duty of care to our clients and reserve the right for our Managers and bar staff to refuse service of alcohol to persons he/she deems are intoxicated and may do harm to themselves, other patrons or property. If a function has purchased a bar tab, The Windsor still reserves the right to refuse service of alcohol to a member of the function if deemed intoxicated. We have the right to request security to escort persons staff members deem are intoxicated and may do harm to themselves, other patrons or property. If guests are removed from the premises, no refund is offered on food, beverage or room hire. The Windsor does not allow take-away on any food consumed or bought on our premises.

Security

At all times, patrons must have access to their current photographic identification. Failure to show this ID on request may result in admittance to the venue being denied. Security staff, at their discretion, has the right to refuse entry to any person. Security have the right to remove any patron from the premises should they be acting in an inappropriate manner.

Patrons under the age of 18 must be accompanied, at all times, by their parent or <u>legal</u> 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 areas at all times and are under the strict supervision of their guardian. Minors are required to be accompanied to the toilet by an adult.

Entertainment/Decorations

We are more than willing to assist in organising the finer points of your function in whatever way possible. We do not authorise our guests to supply their own music as we have live music & djs. We are happy to allow you to set the atmosphere to suit your function however The Windsor will not allow guests to fix, in any way, decorations and/or signs to the establishment walls or its fittings.

Audio Visual Equipment

We supply some equipment. Please ask the Function Coordinator if you have any specific requirements.



ATTENTION Windsor Hotel Administration

Confirmation of Function Booking

After reading our Terms & Conditions, please complete and return within 10 days of booking to ensure confirmation of your reservation.

Personal Details		
Event organiser:		
Company:		
Address:		
		(m)
Function details		
Date:		
Time:		
Occasion:		
Room:		
Guest number:		
Contact on the day:		
**	clude ALL of the following deta ments will need to be made in a	ils) a form of a bond prior to the function.
Visa / MasterCard (Unfortuna	tely we do not accept <u>Diners</u> or	r <u>AMEX</u> for Function Deposits)
Name:		
Card Number:		
Expiry:	Verification	Number:
Authorisation Signature:		
I have read & understand the	Windsor Terms & Conditions &	accept responsibility, abiding by these terms.
Signed:		Date: