

LAMONT'S

- BISHOPS HOUSE -



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Cocktail Events Package



BISHOPS HOUSE - *Cocktail Events Package*

WELCOME TO LAMONTS

At Lamont's Winery in the Bishops House we focus on casual informal dining in a relaxed atmosphere. We want our guests to feel relaxed and at home while enjoying our premium wines and delectable fare.

Our set menu is designed to suit all special occasions and corporate events. Please ask for an appointment to discuss your event in more detail.

CAPACITY

ROSE GARDEN - UP TO 150

LOWER COURTYARD - UP TO 250

DINING ROOM ONE - UP TO 30

DINING ROOM TWO - UP TO 50

BOARDROOM - UP TO 20

PRIVATE DINING ROOM - UP TO 40

MAIN LEVEL - UP TO 70

BALCONY - UP TO 40



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BISHOPS HOUSE COCKTAIL EVENTS

PARKING

We recommend parking at the Perth Convention Centre directly opposite us on Mounts Bay Road. Street parking is available on Spring Street and Mount Street and there is a Wilson's car park next door that you enter from Spring Street. The Lamont's driveway can be made accessible for deliveries and disabled persons. Prior consent is required to enable the gate to be opened.

SET-UP FEE

All events require a set-up fee and are priced according to the volume of guests and the input required by Lamont's.

HIRE COSTS

Most outdoor events will require furniture hire charges. Any equipment hire is discussed before confirming your booking and a final costing will be presented to you. We have a range of different suppliers who can enhance the atmosphere of your event, please ask for our suggestions or feel free to provide your own requests.

SECURITY

If required Lamont's will be able to organize security and crowd control for your event. In some cases we may insist on their presence and a cost will be discussed before your event.

MARQUEE

we are able to organize the hire of a marquee or other structure for your event. The cost will be agreed upon before the event and will be charged in addition to the food and beverage package.



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COCKTAIL PACKAGES

All cocktail packages are for a minimum of 2 hours

\$34 per person/per hour (GST inclusive)

Chef's selection of seasonal canapés

Diva IT Prosecco

Apostrophe White and Red

Corona, James Boag Premium Light,

Peroni Leggera

Juice and soft drinks

Sparkling wines can be provided and charged on consumption

\$39 per person/per hour (GST inclusive)

Choice of six canapés from the lists provided

Dessert canapés can be arranged on request

Veuve d'Argent Sparkling Brut NV,

Pazo do Mar 'Expresion' Albarino & Picardy Semillon Sauvignon Blanc

Pagos de Familia Langa Peiza El Coll Old Vine Grenache & Oakridge Pinot Noir

Little Creatures Pale Ale, Peroni Nastro, Little Creatures Rogers, James Boag Premium Light

Juice and soft drinks

\$44 per person/per hour (GST inclusive)

Choice of eight canapés from the list provided

Choice of two small plates for functions over three hours

Dessert canapés can be arranged on request

Lamont's Vintage Sparkling Brut NV,

Pazo do Mar 'Expresion' Albarino & Picardy Semillon Sauvignon Blanc

Pagos de Familia Langa Peiza El Coll Old Vine Grenache & Oakridge Pinot Noir

Little Creatures Pale Ale, Peroni Nastro, Little Creatures Rogers, James Boag Premium Light

Piccolo Latte

Additional beverage packages are available on request
These cocktail packages can be modified for events longer than 3 hours



BISHOPS HOUSE - *Cocktail Events Package*

COCKTAIL PACKAGES...CONTINUED

\$199 per person COCKTAIL WEDDING PACKAGE 6 hours (GST inclusive)

Choice of eight canapés from the list provided.

Choice of three small plates or substantial items

Selection of Dessert canapés included

Welcome cocktail on arrival

Pommery Champagne

Lamont's Sauvignon Blanc Semillon & Picardy Chardonnay

Tempo Sangiovese & Lamont's Cabernet

Eagle Bay Kolsch & Peroni Nastro

James Squire Cider & Little Creatures Rogers

James Boag Premium Light

Juice and soft drinks

Please note these suggested packages are guides and may change at any time. They can also be modified to suit your requirements. You may want to consider an 'old school' cocktail on arrival for you guests as well. Additional charges may apply.

#ALCOHOL SELECTION SUBJECT TO CHANGE AT MANAGEMENT'S DISCRETION



SUGGESTED CANAPE SELECTION

Canapés Selection

(Check chosen package and chose canapés from this list)

Skewers

- Salmon poke with finger lime
- Quail egg with Japanese seasoning
- Smoked mussel with roast capsicum
- Hawaiian chicken w pineapple
- Octopus and chorizo
- Roast pork, lime and chilli

Mini sliders

- Banh mi, pickle daikon
- Karaage chicken with kewpie mayo
- Angus Beef with cheese and pickle
- Miso braised shitake mushroom

Bao buns

- Roast pork and hoi sin
- Peking duck and cucumber
- Butter chicken
- Prawn with sriracha cocktail sauce
- Teriyaki mushroom

Miniature Tarts & Pastries

- Mascarpone and asparagus
- Gorgonzola and caramelised onion
- Prosciutto and cherry tomato
- Pumpkin and feta
- Pork and fennel sausage roll
- Venison sausage rolls

Croquettes

- Ham and pea
- Pumpkin and maple syrup
- Potato and leek
- Snapper and chive
- Corned beef and mustard

Battered and fried

- Tempura whiting
- Indian ale fried barramundi
- Chickpea and broccoli fritters
- Goats cheese and truffle beignet
- Cauliflower and cumin

Rolled

- Vegetarian spring rolls
- Duck spring rolls
- Vietnamese summer roll - angus beef and chili
OR Satay vegetables

Lavosh

- Nduja and radish
- Pork rilette cumquat jam
- Roast vegetable and balsamic
- Brisket and horseradish
- Baked fetta and lavender honey

Sushi rice

- Salmon gravalax avocado
- Teriyaki chicken
- Avocado and bbq sauce

Arancini

- Tuna and lemon
- Bacon and Gorgonzola
- Tomato sugo and basil pesto
- Leek and gruyere
- Veal bolognaise

Jaffles

- Brie and asparagus jaffle
- Jamón and romesco
- Rueben – pastrami and pickles
- Confit duck and quince
- Kimchi and mozzarella



Canapés Selection Continued

(Check chosen package and chose canapés from this list)

Substantial Items

Sliders

- Wagyu cheese burgers
- Roast pork and apple slaw

Rice

- Mushroom risotto
- Paella , chorizo & saffron
- Paella, seafood & lemon

Chef's Specialty Substantials

- Bibimbap, Korean rice and kimchi
- Beef rendang with saffron rice
- Noodle with, chives and seared beef
- Spring roll with noodles salad
- Barramundi and chips
- Braised lamb and apricot filo parcel
- Truffle mash with braised beef
- Buttermilk quail with heritage coleslaw
- Lamb shoulder with fattoush
- Roast Angus with Yorkshire pudding

A selection of dessert canapés and handmade petit fours is also available on request and can be discussed in more detail.

We also offer supper for events that require something tasty at the end of the evening or the event. We are happy to offer some inspiration if required.

NB: please note due to seasonal constraints and availability, we recommend the chef's selection. Our team may need to modify your choices and items of comparable quality and style will be replaced where possible



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Terms and Conditions

PAYMENT INFORMATION:

Final minimum numbers must be confirmed 7 days prior to the event

Full payment must be received 7 days prior to the date of event; only bank cheques or EFT will be accepted

All Credit Card transactions over \$10,000 incur a 1.6% surcharge

Valid credit card details must be supplied prior to the event for additions to the final approved account

All hire equipment lost or damaged is the responsibility of the client contact named in this document

All functions that require setup of furniture and other equipment will incur a setup fee based on requirements and advised by Lamont's

Our bank transfer details for EFT payment: Bank: NAB, BSB 086 131, account # 480118541 and K Lamont Pty Ltd

(Please state the date of your function & company name on the transaction details for our account tracking purposes, thanks)

BISHOPS SEE GARDENS

The lawn and garden area is privately owned and managed and is part of the heritage listed complex. Access is restricted and cannot be guaranteed by Lamont's. Any damage caused to the lawn and garden area due to the negligence of the clients or their guests will be charged to the client.

SMOKING

The Bishops See precinct, buildings, grounds, gardens and paths are strictly NO SMOKING. Bar service will be restricted to guests who ignore this rule

SPIRITS

Serving spirits at weddings and large events is strongly discouraged. Guests bringing their own alcohol onto the property will be refused service and asked to leave

CONFIRMATION OF BOOKINGS

Lamont's will tentatively hold a booking for a period of ten days. This tentative booking will automatically be cancelled if there has been no confirmation by the client. Confirmation of the booking is verified when Lamont's receives a \$500 non-refundable deposit.

GUARANTEED NUMBERS

A minimum guaranteed number of guests is required seven days prior to the function. This number is the minimum number billed. Final numbers may increase one day prior by a maximum of five persons.

CANCELLATION

Please provide Lamont's with written notice of cancellation. Cancellation less than one month before the event will incur a 50% payment. Any deposits paid to secure a date are non-refundable.

PRICING AND MENUS

At the time of print, the prices quoted on our brochure are correct. All prices and menus are subject to change and may be changed without notice. Prices quoted will not alter once the booking is confirmed.

DAMAGE TO PROPERTY

Lamont's does not accept the responsibility for the cleaning, damage or loss to any client's property left on the premises prior to, during or after an event. Organisers are financially responsible for the damage to fittings, property or equipment by guests or outside contractors. Nothing is to be nailed, screwed, stapled or adhered to any wall, door or other surface of the building unless approved by the manager. All decorations need to be approved by the functions coordinator. Any damage will be billed accordingly. Please refrain from using any form of confetti, glitter or streamers.

LAWS & REGULATIONS

At no time will the client commit any act or permit its employees, agents or invitees to commit and act that is illegal, noise some or offensive or is in breach of any statutes, by-laws, regulations, or any other provisions having the force of law, included but not limited to the Liquor Licence and Fire Regulations.

PAYMENTS

Corporate clients with current accounts will be sent an invoice via email. All private event packages must be paid in full prior to the event. All credit card payments over \$10,000 will incur a 1.6% credit card fee. A valid credit card number and expiration date must be provided before the event for security purposes and for any additional expenses



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Terms and Conditions...continued

NOISE

Any events held at Lamont's must abide by the Environmental Protection (noise) regulation 1996. Noise levels must not exceed 65 dba between 7pm – 7am, Monday to Saturday and 60 dba on Sundays and public holidays and between 7pm - 7am Monday to Saturday. Music must cease at 12am.

FEES & SURCHARGES

All events at Lamont's Bishops House are subject to set-up fees and are charged at a rate compatible to the type of event.

All set-up fees are non-negotiable.

A 25% surcharge is applied to all events booked on public holidays. There is no surcharge for weekend events.

All hired equipment will be charged to the client and added to the total cost of the event. Costings provided by the supplier are correct at the time of booking but are subject to change. Any damage to or loss of hire equipment will be charged directly to the client.

PACKAGES

All wines are subject to availability and change without notice. If changes are required, every attempt will be made to keep it as close as possible to the original selection.

All dinner packages are for a maximum of five hours, and are based on a minimum of sixty guests.

ADDITIONAL MENU SELECTIONS

Additional canapés are \$2.50 per option per person.

Additional entrees are \$5 per person per option. Additional main courses are \$5 per person per option.

Additional desserts are \$5 per person per option

SUB CONTRACTORS

Any sub-contractors or suppliers installing or setting up items and equipment must be pre-approved by Lamont's and may be required to participate in a Bishops See induction course.

We strongly recommend that all clients use our approved list of sub-contractors. The client will be responsible for any contractors, hire companies or suppliers that visit our establishment. We ask that they please respect the grounds and other customers while on our property. A detailed contact list is required of all sub contractors before the commencement of your event; any damage to the building or its surrounds caused by the sub contractor may be billed to the client. Delivery and collection times must be pre arranged with management. Extra charges may apply if a staff person or management is required to be present outside normal trading hours.

BEVERAGE SERVICE

All beverages will be served strictly from the agreed start time of the event. Any beverages required before the agreed start time will be charged on a consumption basis.

All beverage service will conclude 15 minutes prior to the agreed conclusion time and guests will be given an additional 30 minutes from this time to finish their beverages. Lamont's staff will discreetly offer a last round and then the service of all beverages will be concluded. Any beverages served after this point will be charged on a consumption basis.

INTOXICATED PERSONS

Lamont's practices Responsible Service of Alcohol and reserves the right to refuse to serve alcohol to persons who are intoxicated.

DEPARTURE OF GUESTS

Guests are expected to leave quietly and promptly after the event has concluded. Lamont's is prepared to allow guests to stay for an additional half an hour with beverages being on consumption in this time.

Should guests stay longer than thirty minutes, staff charges will apply. This is billable at a rate of \$40 per staff member per hour required to stay to pack up the restaurant. (Only full hours apply). This staff charge is payable on the evening.

All pre-arranged extended stays for more than half an hour will be charged the rate of \$40 per staff member per hour starting from the time the package finishes until the time the bar is closed. A leeway of half an hour will be given for guests to finish their beverages.

Any additional staff or beverage charges are payable on the evening unless arranged prior with management.