

LAMONT'S

• BISHOPS HOUSE •

“Once in a while, right in the middle of an ordinary life,
Love gives us a fairy tale.”



Kitchen & Wine

Kate Lamont & Nathan Le have been managing our kitchens for over a decade. They impart a delightful marriage between fresh and local ingredients and combine traditional methods with new techniques, always staying true to the idea of simple flavours.

Family

The Lamont Family have a proud and long tradition in the WA's food and wine industry with now three generations involved across our businesses. Our family's philosophy has, as one of it's basic tenets, is to enjoy delicious food and wine together – Corin Lamont

Heritage

Bishops House is one of the most iconic locations in Perth. A heritage listed home in the heart of the city with incredible gardens. Lamont's is fortunate to have been it's resident for the last decade, bringing together our Lamont and Mann tradition in this historical setting.

Hello & Congratulations

Congratulations on your engagement and we thank you for the opportunity of hosting your special occasion at Lamont's Bishop's House.

Our restaurant is steeped in old world charm and majestically stands amongst the high rises of the Perth CBD. Originally built in the 1850's for the first Anglican Bishop of Perth, it has been the home for the family of Lord McAlpine and is now situated in one of the few privately owned and managed heritage listed gardens in the city. Lamont's has a long tradition of providing an exceptional dining experience at our other central and South West locations and we bring that high level of service to you here at this unique and iconic sought-after Perth wedding destination.

We have a range of options to suit your requirements from spectacular dining or cocktail events for 200 of your closest friends in a delightful garden setting, to small intimate affairs in one of our private dining rooms. The house consists of 2 levels inside, 4 rooms in total that can seat from 10 to 50 guests. The Rose Garden is flanked by Perth's high-rises and offers a wonderful visual display as dusk rolls in. The Lower Courtyard situated by the rolling lawns of the heritage listed gardens provides a tranquil backdrop while enjoying a chilled glass of Lamont's Sparkling. The balcony also overlooks the gardens with glimpses of the sun setting over Kings Park.

At Lamont's we pride ourselves on being able to offer a package that reflects your requirements. Our suggested packages can be tailor made to suit your needs and we have a large range of options available. Please contact us if you wish to view the restaurant or book a time to discuss the possibilities. Lamont's is renowned for its high quality and unique dining and its friendly and helpful staff; we hope you will be delighted with what Lamont's has to offer.

Matthew Schwind
Events Manager



Lamont's Bishop's House
08 9226 1884
bishops@lamonts.com.au
Corner of Spring Street and Mounts Bay Road

The wonderful surrounds of Lamont's Bishop's House can also provide the setting for your wedding ceremony and photographic opportunities. Our central location within the CBD enables easy access to other locations if you desire. We are also in close proximity to boutique and premium hotels in and around central Perth.



Capacities & Locations

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	COCKTAIL CAPACITY	DINING CAPACITY
ROSE GARDEN	150	100
LOWER COURTYARD	250	140
DINING ROOM 1	30	16
DINING ROOM 2	50	30
MAIN LEVEL	70	30
PRIVATE DINING ROOM	40	24
BOARDROOM	20	12
BALCONY	40	20



Rose Garden

This brick paved area is bordered by manicured gardens, white Iceberg roses and climbing figs and can lend itself to starlit long table events, spectacular cocktail evenings and marquees, & has ample room for a dance floor and live music. Dusk with the surrounding high rises is quite spectacular.

Lower Courtyard

Cocktail events for up to 200 can be hosted here with enough room for staging and audiovisual equipment. Marquees will also fit nicely on the paving and can accommodate up to 140 for a sit-down dinner.

Dining Room 1

In the heart of the restaurant and is accessed from the main level. Three French doors open up onto the balcony to provide sweeping views of the garden. This room and the balcony can also be used for cocktail events or dining, a popular option because of the view.

Dining Room 2

This room features a bay window accessing the balcony at one end and the original marble fireplace at the other. Dining events can be a single table for 20 guests or two tables of 15. The surrounding balcony is used for pre-dinner service for canapés and cocktails.

Board Room

A private and secluded room situated upstairs and is appropriate for up to 12 guests on a boardroom table. Corporate clients or weddings will often congregate on the balcony for a pre-dinner drink before moving upstairs for dinner.

Private Dining Room

This long room best suits a boardroom style table for 20 though it can be modified for presentations and seat up to 24. The adjoining sitting room is for drinks on arrival before dining. Cocktail events for up to 40 can also be held in this room.

Main Level

The partition dividing dining room 1 & 2 can be opened to create a larger space for exclusive use of the whole main floor and balcony. Seated dining for up to 50, cocktail events for 70, or theatre style presentations are possible, and privacy from other diners can also be provided.

Balcony

The balcony overlooking the gardens is best suited for dining events for up to 20 guests or cocktail events for up to 40. Bar tables and stools already line the western side providing an area to relax during your dining event.



Dining Packages

\$ 95 per person **Food Package 1**
 Fresh bread and olives on arrival
 Choice of 2 entrees, 2 mains and 2 desserts
 Side dishes to share with mains
 Espresso coffee and tea service

\$ 105 per person **Food Package 2**
 Chef's selection of seasonal canapés on arrival
 Fresh bread and olives
 Choice of 2 entrees, 2 mains and 2 desserts
 Sides dishes to share with mains
 Espresso coffee and tea service with handmade petit fours

\$125 per person **Food Package 3**
 6 course seasonal degustation menu
 Menus with paired wines can be requested, POA

\$ 125 per person **Food Package 4**
 Canapés on arrival (choice of 5)
 Fresh bread and olives
 Choice of 3 entrees, 3 mains and 3 desserts
 Sides to share with mains
 Premium international cheese selection
 Espresso coffee and tea service with handmade petit fours

Shared dining experiences and grazing events can be discussed, and options will be presented. Package rates for grazing will be dependant on the number of courses and range of items. The menu selection will be created by our kitchen team and based around the seasonal daily menu at the time of your event. Menu items are selected from the seasonal a la carte menus available at the time of your event. Above packages may be modified, additional charges may apply. Additional items available on request.

\$65 per person 5hrs **Beverage Package A**
 Il Fiore Prosecco D.O.C extra dry NV, Italy
 Apostrophe Stone's Throw White and Progressive Red
 Corona, James Boag Premium Light, Little Creatures Rogers
 Juices and Soft Drinks

\$75 per person 5hrs **Beverage Package B**
 Veuve D `Argent Blanc de Blanc Brut NV
 Lamont's Sauvignon Blanc Semillon & Devil's Lair Chardonnay
 Josef Chromy Pinot Noir & Lamont's Cabernet Sauvignon
 150 Lashes Pale Ale, Peroni Nastro, Little Creatures Rogers,
 James Boag Premium Light
 Juices and Soft Drinks

\$99 per person 5hrs **Beverage Package C**
 Welcome cocktail on arrival
 Moët & Chandon Brut Impérial Champagne
 Lamont's Sauvignon Blanc Semillon & Picardy Chardonnay
 Leeuwin Estate Shiraz & Lamont's Cabernet Sauvignon
 150 Lashes Pale Ale & Peroni Nastro
 Eagle Bay Kolsch & Little Creatures Rogers, James Boag
 Premium Light
 Juice and soft drinks

Extended hours can be arranged with prior approval.
 Additional beverage packages are available on request

Cocktail Packages

\$174 per person 6hrs (inclusive of GST) **Cocktail Package 1**
 Choice of eight canapés from the list provided.
 Choice of three small plates or substantial items
 Wedding cake served as dessert
 Lamont's Vintage Sparkling
 Lamont's Sauvignon Blanc Semillon & Devil's Lair Chardonnay
 Lamont's Bunyip Rose
 Josef Chromy Pinot Noir & Devil's Lair Cabernet
 Little Creatures Pale Ale & Peroni Nastro
 Eagle Bay Kolsch & Little Creatures Rogers
 Juice and soft drinks, Piccolo Latte

\$199 per person 6hrs (inclusive of GST) **Cocktail Package 2**
 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 Brut Royal Champagne
 Lamont's Sauvignon Blanc Semillon & Picardy Chardonnay
 Château La Gordonne Tete de Cuvée Rose
 Robert Oatley Shiraz & Lamont's Cabernet
 Little Creatures Pale Ale & Peroni Nastro
 Eagle Bay Kolsch & Little Creatures Rogers
 Juice and soft drinks, Piccolo Latte

Our range of welcome cocktails are more simplistic and old school, we prefer the classics that can easily be assembled over ice. We are open to suggestions and will happily discuss your preferences, though cocktails requiring additional assembly and equipment will incur extra costs.

Here are some examples:

Blushing Duchess
 Happily Ever After
 Pimms Punch
 Moscow Mule
 Peach Bellini
 Champagne cocktail
 Gin Negroni
 Lime mojito
 Old fashioned
 Luigino

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 2.5% 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)

Cheque payment – this must be received 2 weeks prior to the event for clearance, Please send to 90 Mounts Bay Road, PERTH CBD 6000

PAYMENTS

Corporate clients with current accounts will be sent an invoice via mail. All private events must be paid in full prior to the event. All credit card payments over \$1000 will incur a 2.5% 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. Full payment is required 7 days prior by EFT or bank cheque.

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.

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.

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.

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.

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.

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 function coordinator. Any damage will be billed accordingly. Please refrain from using any form of confetti, glitter or streamers.

INTOXICATED PERSONS

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

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.

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

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.

Matthew Schwind

Events Manager

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