

LAMONT'S
- BISHOPS HOUSE -



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2019 Wedding Events

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

**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.

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.

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.

Regards,

Matthew Schwind
Events Coordinator

Lamont's Bishop's House

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Corner of Spring Street and Mounts Bay Road

CAPACITY AND LOCATION

	Cocktail Capacity	Dining Capacity
Rose Garden	180	110
Lower Courtyard	250	140
Dining Room One	30	16
Main level	70	50

	Cocktail Capacity	Dining Capacity
Dining Room Two	50	30
Private Dining Room	40	24
Boardroom	20	16
Balcony	40	30

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 One

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 Two

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 up to three tables for 30 guests. The surrounding balcony is used for pre-dinner service for canapés and cocktails.

Boardroom

A private and secluded room situated upstairs and is appropriate for up to 14 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 30 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.

*Other arrangements can be made if you require more than one room for your event.
Please ask what room best suits your needs.*

OTHER POINTS TO CONSIDER

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

Location

Lamont's Bishop's House, 90 Mounts Bay Road, Corner of Spring Street & Mounts Bay Road



Wedding Cake

Lamont's is happy to liaise with you and your cake supplier in coordinating the delivery, storage and service of your wedding cake on the day. Charges for storage, cutting and serving the cake may apply and are dependent on the size and elaborate nature of the cake and what preferred condiments are required. The cake can be offered as a dessert course for your guests or passed around as a sweet offering with coffee service. You may also wish to have it cut and served as a take home treat for your guests

OTHER POINTS TO CONSIDER...cont

Fees and charges

The final costing for your wedding will depend on the elaborate nature of your event and your requirements.

Set-up fee - all events incur a set-up fee and is priced according to the volume of guests, labour, and type of event.

Ceremony fee - we do not charge for hosting the ceremony at Lamont's Bishop's House though there may be equipment hire charges if you require furniture, carpet, or audio equipment. Staff hire charges may also apply.

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 you event. The cost will be agreed upon before the event and will be charged in addition to the food and beverage package.

Children's menu - children are offered a separate meal package for \$45 each, consisting of grilled fresh fish, chicken or beef served with hand cut chips and unlimited juice and soft drinks. Teenagers partaking in the same menu as the adults will be charged at the same rate as the adults.

SUGGESTED FOOD AND BEVERAGE PACKAGES

We have a range of packages available & would be happy to discuss special requests such as grazing, shared options or informal dining needs as well

Food Package # 1 / \$ 95 per person

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

Food Package # 2 / \$ 105 per person

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

Food Package # 3 / \$ 125 per person

6 course seasonal degustation menu
Menus with paired wines can be requested, POA

Food Package # 4 / \$ 125 per person

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

Banquet Package # 5 / \$ 125 per person

Canapés on arrival (choice of 5)
Fresh bread and olives
5 substantial small plate items
6 Banquet main course items (including seafood, meat and poultry and vegetarian)
Dessert canapés
Espresso coffee and tea service with handmade petit fours

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

SUGGESTED FOOD AND BEVERAGE PACKAGES...cont

Beverage Package # A / \$ 65 per person

Diva IT Millesimato Prosecco
Apostrophe Stone's Throw White and Progressive Red
Corona, James Boag Premium Light, Little Creatures Rogers
Juices and Soft Drinks

Beverage Package # B / \$ 75 per person

Veuve D`Argent Blanc de Blanc Brut NV
Pazo do Mar`Expresion` Albarino & Ad Hoc Chardonnay
Pagos de Familia Langa Peiza El Coll Old Vine Grenache & Lamont's Cabernet Sauvignon
Little Creatures Pale Ale, Peroni Nastro, Little Creatures Rogers, James Boag Premium Light
Juices and Soft Drinks

Beverage Package # C / \$ 99 per person

Welcome cocktail on arrival
Pommery Brut Royal Champagne
Lamont's Sauvignon Blanc Semillon & Picardy Chardonnay
Robert Oatley Shiraz & Lamont's Cabernet
Little Creatures Pale Ale & Peroni Nastro
Eagle Bay Kolsch & Little Creatures Rogers, James Boag Premium Light
Juice and soft drinks

All Packages are for a 5 hour period, extended hours can be arranged with prior approval.
Additional beverage packages are available on request
#ALCOHOL SELECTION SUBJECT TO CHANGE AT MANAGEMENT'S DESCRETION

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 Millesimato Prosecco, Apostrophe Stone's Throw White and Progressive Red,
Corona, James Boag Premium Light, Juice and soft drinks

\$ 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 Blanc de Blanc Brut NV, Pazo do Mar 'Expresion' Albarino, Ad Hoc Chardonnay,
Pagos de Familia Langa Peiza El Coll Old Vine Grenache, Oakridge Pinot Noir 2016, Yarra Valley, VIC, Peroni Nastro,
Little Creatures Pale Ale, 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
Veuve D`Argent Blanc de Blanc Brut NV, Lamont's Sauvignon Blanc Semillon, Ad Hoc Chardonnay
Leeuwin Estate Shiraz, The Yard Riversdale Cabernet, Heineken, Stella Artois & Little Creatures Rogers,
Juice and soft drinks, Piccolo Latte

ADDITIONAL BEVERAGE PACKAGES ARE AVAILABLE ON REQUEST
THESE COCKTAIL PACKAGES CAN BE MODIFIED FOR EVENTS LONGER THAN 3 HOURS

\$ 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 Brut Royal Champagne, Lamont's Sauvignon Blanc Semillon & Picardy Chardonnay,
Robert Oatley Shiraz & Lamont's Cabernet, Little Creatures Pale Ale & Peroni Nastro,
Eagle Bay Kolsch & Little Creatures Rogers, Juice and soft drinks, Piccolo Latte

You may want to consider an 'old school' cocktail on arrival for your guests as well.

\$15 per person, some suggested cocktails are:
*Blushing Duchess, Happily Ever After, Pimms Punch, Moscow Mule
Peach Bellini, Champagne cocktail, Gin Negroni, Lime mojito, Old fashioned, Luigino*

#ALCOHOL SELECTION SUBJECT TO CHANGE AT MANAGEMENT'S DISCRETION

BANQUET MENU ITEMS

Food Package # 5 / \$ 125 per person

Canapés on arrival (choice of 5)

Fresh bread and olives

5 substantial small plate items

6 Banquet main course items (including seafood, meat and poultry and vegetarian)

Dessert canapés

Espresso coffee and tea service with handmade petit fours

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

Tapas Plates (choose 5 items)

- Angus beef tartare, potato crisps
- Salmon ceviche, fried capers
- Lobster tail, mornay sauce
- Iberico Jamon
- Garlic tiger prawns
- Half-shell scallop, Kilpatrick sauce
- Buttermilk fried quail
- Duck parfait, brioche donuts
- Grilled asparagus, toasted almonds
- lemon crumb whiting, lemon aioli
- Chorizo, jalapenos and romesco sauce
- Seafood gyoza, lemon soy

Main Fare

(choose 3 items: we suggest 1 seafood, 1 poultry & and 1 meat item)

- Baked snapper fillets, ginger and spring onion
- Tasmanian Salmon, preserve lemon and fennel
- Cone bay Barramundi, port reduction
- Slow cooked lamb shoulder, chimichurri
- Roast wagyu rump, caramelised onion
- Organic Corn fed chicken breast, mustard and honey cream
- Peking duck, plum sauce
- Roast pork belly, curried apple sauce

Sides to share (choose 3 items)

- Fried duck fat potatoes
- Sweet potato, aged balsamic
- Whipped truffled potatoes
- Wood roasted vegetables
- Watermelon and Persian fetta salad
- Grilled radicchio, orange and hazelnut salad
- Pear, kale and walnut salad
- Grilled corn, fusilli and pomegranate salad
- Baby cos, garlic croutons, egg

The items listed above are subject to seasonal constraints and availability.
Your final selection will be discussed in the weeks leading up to your event
and suitable suggestions can be offered.
Special requests for items that are not on this list may incur additional costs.

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

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 mail. All private events must be paid in full prior 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

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.