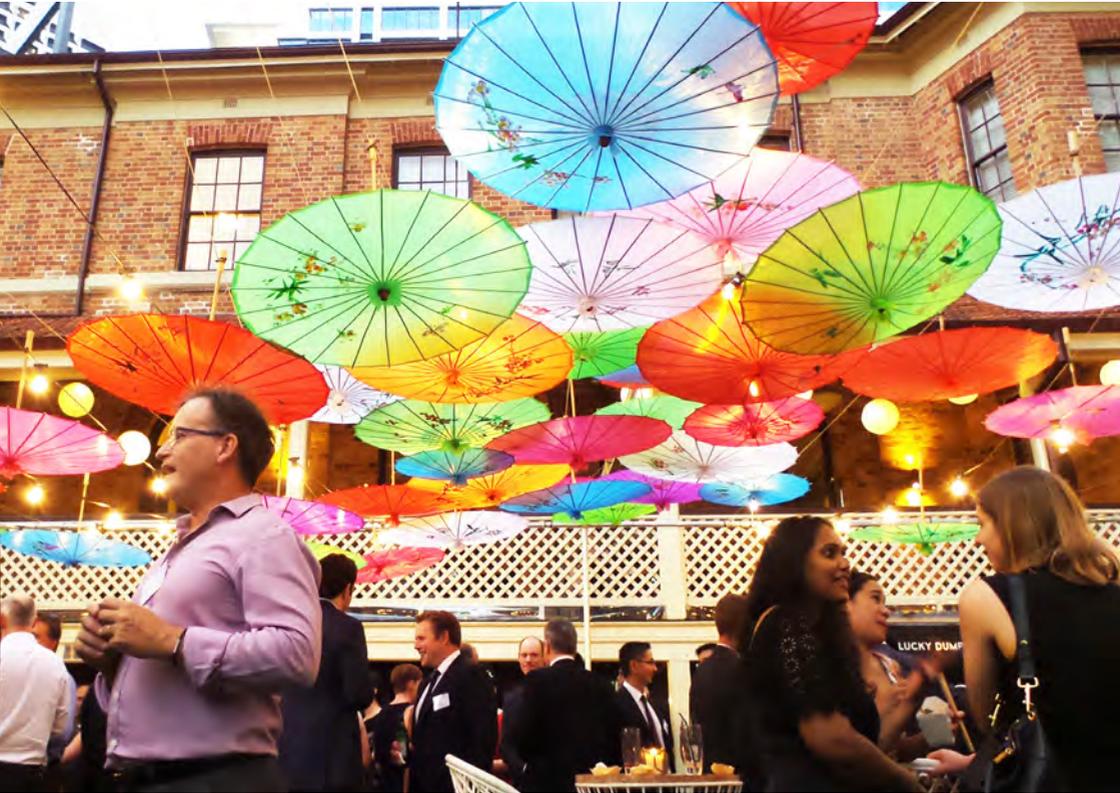


# LAMONT'S

- BISHOPS HOUSE -

## Cocktail



### Wine & Kitchen

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.

## Extraordinary events delivered.

We can cater for an intimate gathering of 20 or for a spectacular soiree for 200. Our private rooms and sweeping verandah can provide the perfect area to host your personalized wedding or corporate event.

At Lamont's we pride ourselves on being able to offer a package that reflects your unique 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, 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  
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### 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 300 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 150 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

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 two tables for 30 guests. 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.

### 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.

	COCKTAIL CAPACITY	DINING CAPACITY
ROSE GARDEN	120	80
LOWER COURTYARD	300	140
DINING ROOM 1	30	16
DINING ROOM 2	50	30
MAIN LEVEL	70	50
PRIVATE DINING ROOM	-	24
BOARDROOM	-	12

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

## Cocktail Packages

### PACKAGE 1

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

*Chef's selection of six seasonal canapés*

Il Fiori Prosecco

Lange Estate Sauvignon Blanc

Picardy Cabernet Merlot

Same beers, etc

Corona

James Boag Premium Light

Juice and soft drinks

### PACKAGE 2

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

*Choice of six canapés from the lists provided*

*Dessert canapés can be arranged on request*

Veuve Tailhan Blanc de Blancs Brut NV

Pikorua Sauvignon Blanc

Devil's Lair Chardonnay

Pepik Pinot Noir

Picardy Cabernet Merlot

Peroni Nastro, 150 Lashes Pale Ale, Little

Creatures Rogers

James Boag Premium Light

Juice and soft drinks

### PACKAGE 3

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

*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*

Howards Vineyard Pinot Chardonnay Sparkling NV

Lamont's Semillon Sauvignon Blanc

Devils Lair Chardonnay

Hentley Farm Shiraz & Jilyara Cabernet

Peroni Nastro, Eagle Bay Kolsch, Little Creatures

Rogers

Juice and soft drinks

Piccolo Latte

### COCKTAIL WEDDING PACKAGE 1

\$ 174 per person for 6 hours (incl GST)

*Choice of eight canapés from the list*

*Choice of eight canapés from the list provided*

*Choice of three small plates or substantial items*

Howards Vineyard Pinot Chardonnay Sparkling NV

Pikorua Sauvignon Blanc

Devil's Lair Chardonnay

Lamont's Bunyip Rose

Josef Chromy Pinot Noir

Jilyara Cabernet

150 Lashes Pale Ale & Peroni Nastro

Eagle Bay Kolsch & Little Creatures Rogers

Juice and soft drinks, Piccolo Latte

### COCKTAIL WEDDING PACKAGE 2

\$ 199 per person for 6 hours (incl GST)

*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

Hentley Farm Shiraz, Lamont's Cabernet

Asahi & Peroni Nastro

Eagle Bay Kolsch & Little Creatures Rogers

Juice and soft drinks, Piccolo Latte

All Cocktail Wedding Packages are for a 6 hour period, extended hours can be arranged with prior approval.

Additional beverage packages are available on request.

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

**Alcohol selection subject to change at management's discretion & offered as recommendations.**

## Suggested Canapes Selection

### CANAPE SELECTION

(Check chosen package and choose 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 | 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

### 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, items of comparable quality and style will be replaced where possible**





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