

LAMONT'S

- BISHOPS HOUSE

2024 Weddings



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 has 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 its resident for more than a decade, bringing together our Lamont & 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, Swan Valley 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
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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.

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 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.

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	30
PRIVATE DINING ROOM	-	24
BOARDROOM	-	12



Dining & Beverage Packages

FOOD PACKAGE 1

\$109 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

\$125 per person

Chef's selection of seasonal canapés
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 petit fours

FOOD PACKAGE 3

\$145 per person

Chef's selection of seasonal canapés
Fresh bread and olives
Choice of 3 entrees, 3 mains and 3 desserts
Sides to share with mains
Premium cheese selection
Espresso coffee and tea with petit fours

Shared table dining experiences available on request, with seasonal menus created by our kitchen. \$145pp with wedding cake as dessert

Wedding cake service	\$2.50pp
Grazing board, antipasto	\$12.50pp
Shared cheese boards	\$12.50pp
Welcome cocktail	\$16.50pp

BEVERAGE PACKAGE A

\$75 per person 5hrs

Il Fiori DOC Prosecco
Lange Estate Sauvignon Blanc
Picardy Cabernet Merlot
Corona, Heineken 0.0, Little Creatures Rogers
Juice and Soft Drinks

BEVERAGE PACKAGE B

\$86 per person 5hrs

Veuve Tailhan Blanc de Blancs Brut NV
Pikorua Sauvignon Blanc &
Devil's Lair Chardonnay
Pepik Pinot Noir & Picardy Cabernet Merlot
150 Lashes Pale Ale, Peroni Nastro, Little Creatures Rogers, Heineken 0.0
Juice and Soft Drinks

BEVERAGE PACKAGE C

\$115 per person 5hrs

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 beverages listed are suggestions and can be modified on request.

Cocktail & Beverage Packages

COCKTAIL PACKAGE 1

\$199 per person 6hrs (inclusive of GST)

Choice of 8 seasonal canapés
Choice of 3 small plates or substantial items
Wedding cake served as dessert
Il Fiori Prosecco DOC extra dry NV
Pikorua Sauvignon Blanc & Devil's Lair
Chardonnay
Lamont's Bunyip Rosé
Josef Chromy Pinot Noir & Jilyara Cabernet
150 Lashes Pale Ale & Peroni Nastro
Eagle Bay Kolsch & Little Creatures Rogers
Juice and soft drinks, Piccolo Latte

WELCOME COCKTAILS

Our 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, Aperol Spritz,
Gin Negroni, Lime mojito
Old fashioned, Luigino,
Gin & Tonic

COCKTAIL PACKAGE 2

\$229 per person 6hrs (inclusive of GST)

Choice of 8 seasonal canapés
Choice of 3 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 Rosé
Hentley Farm Shiraz, Lamont's Cabernet
Asahi & Peroni Nastro
Eagle Bay Kolsch & Little Creatures Rogers
Juice and soft drinks, Piccolo Latte



Terms & Conditions

COVID-19 TERMS & CONDITIONS

In the event of the venue being closed due to COVID-19 or other reasons beyond our control, your event will be transferred to a new date without penalties being charged. Any monies paid prior to your event will be transferred to the new date.

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.

CONFIRMATION OF BOOKINGS

Lamont's will tentatively hold a booking for a period of 14 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. Event details such menus, guest numbers and scheduling must be finalised 5 working days prior to your event.

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. Cancellation fees from third party suppliers booked by Lamont's may be passed on to the client.

MINIMUM SPEND

Minimum spend requirements are to be paid 3 months prior to the event date. These payments are not refundable but can be transferred to a new date. All events are charged for a minimum of 10 guests at the chosen catering packages.

GUARANTEED NUMBERS

A minimum guaranteed number of guests are 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 and will be charged additionally.

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. Additional labour surcharge for Sundays will apply

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 may change without notice. If changes are required, every attempt will be made to keep it as close as possible to the original selection.

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.

ADDITIONAL MENU SELECTIONS

Additional canapés are \$2.50 per option per person. Additional entrees are \$7.50 per person per option. Additional main courses are \$7.50 per person per option. Additional desserts are \$5 per person per option. Other additional requests will be priced accordingly and at the discretion of management

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 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.

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, sparklers, poppers or streamers.

LAWS & REGULATIONS

At no time will the client commit any act or permit its employees, agents or invitees to commit an act that is illegal, noisome 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.

INTOXICATED PERSONS

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

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 not encouraged, additional bar service will be charged accordingly to the client or the guests directly. Guests bringing their own alcohol onto the property will be refused service and asked to leave.

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.

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 \$45 per staff member per hour and \$65 per licensed manager 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.

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.



The Beginning.

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