



BISTRO FELIX WINE BAR

FUNCTION PACK

THE SPACE

Bistro Felix is a stylish venue that offers a diversity of choice and thoughtful approach when it comes to planning your next function or event.

We can tailor a package to reflect your desired style and budget and ensure that the requirements of you and your guests are thoroughly catered for.

Bistro Felix is a flexible space and the venue can be used exclusively or even a space for just drinks & nibbles! There are several private areas that can be hired for smaller, more intimate events.

We offer a variety of function packages for companies, individuals, and groups, including:

- ❖ Corporate Functions (e.g. EOFY)
- ❖ Birthday Party
- ❖ Wedding Reception'
- ❖ Christmas Party
- ❖ Engagement Party
- ❖ Wine Dinners
- ❖ Wake
- ❖ Cocktail Event Party
- ❖ Hen's Night
- ❖ Speed Dating
- ❖ Social Events
- ❖ Product Launching Events
- ❖ Networking Events
- ❖ Ladies Lunch
- ❖ Melbourne Cup
- ❖ Masterclass (e.g. European food masterclass)
- ❖ Halloween Party
- ❖ New Year's Eve Event
- ❖ Valentine's Special Event

Check our promotional video:

https://www.youtube.com/watch?v=XKuqkZ_KYVc

<https://www.facebook.com/bistrofelixwinebar/videos/258862681466920/>

THE RESTAURANT

Capacity: 110 guests

The restaurant is an exclusive space that caters up to 110 seated for either a long table feast style dinner, or an elegant three – five course event. This space boasts framed 1930s French posters on the walls looking to impress. With options for bar area pre and post dinner drinks space this space has everything to make your event one to remember.

Whether it's a first date or 50th anniversary, Bistro Felix can cater romantic lunch or dinner in the main dining area or kindly request a booth for a little more intimate dining.

For group bookings of 10 to 30 people, a deposit of \$10 per person is required to secure the reservation. Reservations are not confirmed until deposit has been paid. This amount will come off your account at the end of your meal. For exclusive use, please scroll below.

To keep prompt timing and consistency of meals for our guests, the a la carte menu is only available for groups under 12 people. If you book for the maximum amount for a la carte and your booking increases, your group will need to select from one of our group menus.



THE PRIVATE DINING ROOM

Capacity 14 guests

The Private Dining Room or the Wine Room is our most versatile space. It offers glimpses into the stunning wine cellar featuring both local & international wines or can be fully concealed from curious onlookers by our red velvet curtain. Sound proofed, it caters for up to 14 guests seated. We offer free use of our projector screen for presentation purposes.

A deposit of \$10 per person is required to secure the reservation. Reservations are not confirmed until deposit has been paid. This amount will come off your account at the end of your meal.

To keep prompt timing and consistency of meals for our guests, the a la carte menu is only available for groups under 12 people. If you book for the maximum amount for a la carte and your booking increases, your group will need to select from one of our group menus.



DECK AREA

Capacity: 38 guests Sit Down or Standing

This space is outdoor, yet undercover and heated. This space is frequently used throughout the year for small cocktail event to sundowners, as well as social events. We recommend a seated or standing event in this space up to 38 guests.

For group bookings of 10 to 30 people, a deposit of \$10 per person is required to secure the reservation. Reservations are not confirmed until deposit has been paid. This amount will come off your account at the end of your meal.

To keep prompt timing and consistency of meals for our guests, the a la carte menu is only available for groups under 12 people. If you book for the maximum amount for a la carte and your booking increases, your group will need to select from one of our group menus.



BAR AREA

Capacity: 30 Sit Down or Standing

Whether you desire an elegant wedding reception, cocktail party, or a tailored thematic experience, Bistro Felix has got covered.

Just wanting a drink? Then pop into our bar and select from our extensive range of quality wines and cocktails, or perhaps a glass of bubbles to brighten your day. We also offer a range of delicious bar snacks.



GROUP MENU

FUNCTION MENU A \$55 PP

MAIN

Char grilled Gingin eye fillet, medium rare, gratin dauphinois, asparagus,
red wine jus

Or

Pan-fried Tasmanian salmon, Paris mash, broccolini, lemon beurre blanc

DESSERT

Gateau au chocolat, coffee anglaise, strawberry ice cream, orange tuile
Or

D' argental brebrousse, soft cheese, muscatel, lavosh, apple

FUNCTION MENU B \$60 PP

ENTRÉE

Pork & pistachio terrine, cornichons, mustard, garnish salad

Or

Chicken liver parfait, 18th century chutney & bread crisps (gfo)

MAIN

Char grilled Gingin eye fillet, medium rare, gratin dauphinois, asparagus,
red wine jus

Or

Pan-fried Tasmanian salmon, Paris mash, broccolini, lemon beurre blanc

FUNCTION MENU C \$65 PP

ENTRÉE

Pork & pistachio terrine, cornichons, mustard, garnish salad

Or

Chicken liver parfait, 18th century chutney & bread crisps (gfo)

MAIN

Char grilled Gingin eye fillet, medium rare, gratin dauphinois, asparagus,
red wine jus

Or

Pan-fried Tasmanian salmon, Paris mash, broccolini, lemon beurre blanc

DESSERT

Gateau au chocolat, coffee anglaise, strawberry ice cream, orange tuile
Or

D' argental brebrousse, soft cheese, muscatel, lavosh, apple

FUNCTION MENU D \$70 PP

AMUSE BOUCHE

Seared scallop & antiboise

ENTRÉE

Pork & pistachio terrine, cornichons, mustard, garnish salad

Or

Chicken liver parfait, 18th century chutney & bread crisps (gfo)

MAIN

Char grilled Gingen eye fillet, medium rare, gratin dauphinois, asparagus, red wine jus

Or

Pan-fried Tasmanian salmon, Paris mash, broccolini, lemon beurre blanc

DESSERT

Gateau au chocolat, coffee anglaise, strawberry ice cream, orange tuile

Or

D' argental brebrousse, soft cheese, muscatel, lavosh, apple

CHEF'S SELECTION \$70PP (Sharing Style)

Our chefs welcome the change of season with a selection of dishes to share for your table.

TO BEGIN

Squid rings, spring onion, chili, sumac, garlic, pepper
Chicken liver parfait, 18th century chutney, & crisp bread
Beef tartare, capers, cornichons, shallots, cured egg yolk

TO FOLLOW

Barbecued king prawns with zesty herb butter dressing
Whole flounder, toasted almonds, caperberries, butter
Linley Valley pork loin, butternut pumpkin puree, stringless beans, nectarine & hazelnuts

SIDES

Frisse salad, blue cheese, dried berries & walnut vanaigrette
Duck fat baby potatoes, thyme, sea salt

TO FINISH

Spiced poached peach, apple sorbet, salted caramel, almond tuile
French cheese platter, lavosh, quince, green apple

Subject to change without prior notice

Canapés Menu

We have an extensive range of fresh, tasty canapés your guests will love. We are here to you in your selection from the canapés below to suit your theme, budget and event size, or tell us if you have other ideas you would like incorporated.

something hot

Shark Bay Scallops w. King Oyster Mushrooms– \$4.5

Mini Pork Slider w. Coleslaw and Rocket Pistou - \$4.5

Salted Cod Croquette w. Cauliflower Puree and Red Capsicum Coulis - \$3.8

Mushroom Tart w. Artichoke, Spinach and Goat cheese (VG) - \$3.8

Mini Beef Steak, Fried shallots, Asparagus and Aioli - \$4.2

Chicken goujons w. Lemon, parsley and Tartare Sauce - \$3.7

something cold

Freshly shucked oyster Natural or with Soy & Citrus Jelly and White Sesame -\$4.3

Cured Ocean Trout w. Fried Caper, Creme Fraiche and Lemon Zest - \$4.3

Country Style Pork Terrine w. Pineapple and Pear Chutney and Chives - \$3.8

Summer Vegetable Ratatouille w. Boccochini and Basil (VG) - \$3.5

Beef Tartare w. Potato Crisp, Cornichon and Herb mayonnaise - \$4.2

Chicken Liver Parfait w. Red Onion Jam and Pine Nuts - \$3.5

something sweet

Classic Profiterole w. Chocolate Ganache - \$2.8

Lemon Curd Tartlet and Italian Meringue - \$3.6

Vanilla Ice cream w. Fresh strawberry - \$2.8

Mini iced Donut with Confetti Sprinkles 18g - \$2

`Mini Eclairs - \$3.5

Macaron - \$2.5

STANDARD BEVERAGE PACKAGE

2 HOURS – \$40 PP | 3 HOURS – \$50 PP | 4 HOURS – \$60 PP

SPARKLING

Louis Bouillot Blanc De Blanc
(Cremant de Bourgogne)

WHITE

Byron and Harold Semillon Sauvignon Blanc
(Great Southern Region, Western Australia)

Vasse Felix Chardonnay
(Margret River, Western Australia)

RED

Byron and Harold Shiraz
(Great Southern Region, Western Australia)

Lavau Grenache Shiraz Mouvedre
(Cotes Du Rhone, France)

BEER ON TAP

Peroni Nastro Azzuro
Estrella Cervesa

HOUSE SPIRITS & MIXERS

Beefeater Gin, Johnnie Walker Black Whiskey, Bulleit Bourbon,
Wyborowa Vodka, Kraken Rum

SELECTION OF JUICE AND SOFT DRINKS

Orange, Apple, Grapefruit, Pineapple

** ALL FOOD & BEVERAGES ARE SUBJECT TO CHANGE WITHOUT PRIOR NOTICE

CONTRACT

Booking, Confirmation & Payment: Bookings will be considered tentative & held for a maximum of seven (7) days until the Booking Form is completed, signed and returned in person, by fax or email, a 50% deposit (or deposit agreed by management) has been made and credit card details are given.

Cancellations that are made four (4) weeks in advance will receive a full refund. Any cancellations made less than four (4) weeks in advance will forfeit the deposit and will receive a refund on all other payments made. Cancellations made less than seven (7) days in advance will forfeit all monies paid for deposit and food.

If numbers decrease without notification by email, we will charge \$55 per person. If you are concerned the numbers of your group may exceed the capacity of the room you wish to hire, please consult our Functions Coordinator. It is a last resort at Bistro Felix to charge you for seating which is not used, please ensure your numbers are adjusted accordingly to avoid extra charge.

Final payment: Bistro Felix Wine Bar will accept cash, credit card or EFTPOS for all payments in advance or on the day of the event. A credit card will need to be provided at the beginning of the function and kept until the account is paid in full. No personal cheques will be accepted. Credit card details given when booking is secured & may be used if any costs remain after the conclusion of the event.

Food selection and full payment for food items is required no less than fourteen (14) days prior to the event. Beverage payments can be made in advance or at the completion of the event.

Final numbers for your function need to be confirmed seven (7) days prior to the event.

Length of functions will be determined before the event and in conjunction with the trading hours. In some cases there will be bookings after one another, in these instances guests are required to vacate the area one hour before the second scheduled function commences. Normally we do not reserve spaces past 10pm.

Damage: The client will be accountable for any loss or damage which is caused to the Hotel by any guests of your function.

Music: Depending on the space booked for the function there may be a variety of music options available. The volume of the music is at the manager's discretion.

Cake: Guests are welcome to bring their own cake. We will store it and take every care however we can accept no responsibility to any damage that may occur. We will provide you with a cake knife, plates & serviettes with a fee.

Decorations: Your function coordinator can assist in themeing your function with appropriate decorations/ flowers etc at no additional charge. Note decorations and theming are at the function coordinator's discretion. Please note that any decorations left at the end of a function will be disposed of, unless otherwise stated in writing by prior arrangement.

Dress Regulations do apply. Minimum requirements are smart casual wear.

Prices and selection of beverages and canapés and platters are subject to change

Minors The attendance of minors under the age of 18, babies and infants must be approved by management prior to the function.

Minimum spend and room hire charges may be applicable

Accuracy of Information: When booking a function, it is the host's responsibility to give accurate details in relation to the type of function and its guests. If a guest falsifies information or a function is booked on forged pretences Bistro Felix Wine Bar reserves the right to cancel that function without notice and at the expense of the guest.

I have read the terms and conditions stated above and understand that it is a legally binding contract and that the Bistro Felix reserves the right to refuse entry without exception.

Client Signature:

Date:

Functions Coordinator:

Date:

118-120 ROKEBY ROAD
SUBLACO 6008
WESTERN AUSTRALIA

The Bistro Felix Wine Bar is committed to the responsible service of alcohol at all times. Bistro Felix and its licensee assumes responsibility for all persons in the premises and reserves the right to refuse entry, refuse service or remove any person that management feels is in any way behaving contrary to what is deemed acceptable by the approved government bodies or house policy.

Under no circumstances will any persons who are intoxicated by alcohol or any other substance be allowed entry or permitted to stay on the premises. If person is asked to leave the premises and refuses to do so, management is required by law to notify the police immediately and that person may be subject to fine for 'failure to quit a licensed premises'. Any persons involved in criminal activity such as violence, sale or use of prohibited drugs or possession of weaponry will be turned over to the police immediately without hesitation. No compensation will be afforded to any member of the function or its host if a member of the function is refused entry, refused service or removed from the premises.

I, _____ understand the responsibility of the Bistro Felix and I have in relation to enforcing the responsible service of alcohol and understand that I will not be compensated for any financial loss due to the behavior of my guests.

Date _____

Signed _____

CREDIT CARD PAYMENT

CREDIT CARD (please mark one)		<input type="checkbox"/> VISA	<input type="checkbox"/> MASTER CARD
ACCOUNT NUMBER: _____			
EXP DATE: _____ / _____		3 DIGIT SECURITY NO: _____ <small>(LOCATED ON THE BACK OF CARD)</small>	
CARD HOLDER NAME: _____ <small>(Exactly as printed on card)</small>			
BILLING ADDRESS: _____ _____ _____			
PHONE: (_____) _____ - _____		FAX: (_____) _____ - _____	
SIGNATURE: _____		DATE: _____	

DIRECT DEPOSIT

**Bistro Felix Wine Bar
Commonwealth Bank**

BSB: 066-125

Acc No: 1027 1254

Amount: \$

Thank you for your business!