



COOEE

COOEE EVENTS

cooee

(/ˈkuːiː/) a shout to attract attention,
especially at a distance.



A guide to Group Bookings at Cooee

We are a casual eatery nestled on the scenic banks of the Swan River, surrounded by the greenery of Kings Park. Located at the historic Old Swan Brewery, our restaurant embraces the unique warm tones of the West Australian environment while celebrating modern Australian culture through food.

Our team are here to create a memorable experience for your next celebratory occasion. For bookings of ten or more, we can assist you in selecting the menu and beverage package that best suits your plans and will help select the ideal table for you and your guests.

To discuss or book your next occasion at Cooee, please contact our team by emailing hello@cooeeperth.com.



Cooee signature menus

Group bookings of **ten or more** are required to select from one of our signature degustations. Our set menus showcase the best of our current offerings and are seasonally influenced to share Western Australia's world-class local produce.

The current set menus are available below.



COOEE EVENTS

Banksia Banquet

\$85 per person

TO START (SHARING)

Focaccia, white anchovy

Applewood smoked Akoya, chilli, garlic, pangrattato

Mushroom tartare, radish, potato chips VG

Cauliflower, jalapeno, cheddar, croquettes V

TO CONTINUE (INDIVIDUAL - CHOICE OF ONE)

Leeks, polenta, almond, chervil V

Beef fillet, winter berries, shallot, thyme, shiraz jus

Market fish, lemon, lentils, chives, capers

TO COMPLEMENT (SHARING)

French fried potatoes V

Gem lettuce, buttermilk, dill, anchovy, toasted crumbs

DESSERTS (SHARING)

Chocolate tart, crème chantilly, cacao nibs

Add Australian cheese platter - \$26

* Please note, we are happy to accommodate any dietary and allergy requirements. Please make these requirements known when discussing your booking with our team. Set menus are subject to seasonal changes.

BEEF FILLET, WINTER BERRIES, SHALLOT, THYME, SHIRAZ JUS





FROM TOP: AKOYA,
LEEKs, MARKET FISH,
GEM LETTUCE

Grevillea Menu

\$75 per person

TO START (SHARING)

Applewood smoked Akoya, chilli, garlic, pangrattato

Mushroom tartare, radish, potato chips VG

Cauliflower, jalapeno, cheddar, croquettes V

TO CONTINUE (SHARING)

Leeks, polenta, almond, chervil V

Beef fillet, winter berries, shallot, thyme, shiraz jus

Market fish, lemon, lentils, chives, capers

TO COMPLEMENT (SHARING)

French fried potatoes V

Gem lettuce, buttermilk, dill, anchovy, toasted crumbs

DESSERTS (SHARING)

Chocolate tart, crème chantilly, cacao nibs

Add Australian cheese platter - \$26

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COOEE EVENTS

Caledonia Canape

\$80 per person

Recommended for events between 2-4 hours.

TO SHARE

Albany rock oysters, grape mignonette

Focaccia, white bean, rosemary

Confit Leeuwin Coast Akoya, dill oil, apple jelly, saltbush

Mushroom tartare, radish, potato crisps

Chicken parfait, waffle, date puree

Pumpkin, apple, nuts

Charred sweetcorn filo cups, jalapeno mayo

Cauliflower, jalapeno, cheddar croquettes

Wagyu beef, native butter

Harvey Beef cheeseburgers

Chocolate tart, crème chantilly, cacao nibs

Australian cheese, lavish, apricot

Yuzu, meringue tart

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FROM TOP: MUSHROOM TARTARE,
ALBANY ROCK OYSTERS

CHOCOLATE TART,
CRÈME CHANTILLY,
CACAO NIBS



Chorizema Canape

\$45 per person

Recommended for events between 1-2 hours.

TO SHARE

Focaccia, white bean, rosemary

Mushroom tartare, radish, potato crisps

Chicken parfait, waffle, date puree

Cauliflower, jalapeno, cheddar croquettes

Harvey Beef cheeseburgers

Chocolate tart, crème chantilly, cacao nibs

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COOEE EVENTS

Banksia Breakfast

\$30 per person

Max. 25 people per booking.

Make your selection from our à la carte breakfast menu, and you can preview the [current breakfast menu here](#).

Your selection will be accompanied by seasonal fruit platters and your selection of Barista coffee or tea.

OPTIONAL

Glass of sparkling on arrival (additional \$8 per person).

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SMASHED AVOCADO,
WHITE BEAN, CAPSICUM,
CHIPOTLE, RADISH



Beverage menus

Our creative bar team have developed a range of beverage packages that can be enjoyed by group bookings of **ten or more**. The menus have been thoughtfully prepared to take the trouble out of your event planning, with the best of our current drinks list (and maybe a few special additions!) and featuring some of the finest beers and wines locally and nationally.

The current beverage menus are available below.

Banksia
Bar

Banksia
Premium Bar



Banksia Bar

\$40 per person for the first two hours and then \$12.50 per person, per hour after

SPARKLING

Castelli Estate Crescendo NV Sparkling (Denmark, WA)

ROSE

Mazza Bastardo (Donnybrook, WA)

WHITE

Other Wine & Co Pinot Gris (Adelaide Hills, SA)

Forest Hill Estate Chardonnay (Great Southern, WA)

RED

Vasse Felix Filius Cabernet Merlot (Margaret River, WA)

Mount Macleod Pinot Noir (Gippsland, VIC)

WA BEERS/CIDERS

Dingo Lager

Colonial Small Ale Mid Strength

Beerfarm Pale Ale

Funk Cider

NON-ALCOHOLIC

Soft drinks

OPTIONAL ADD-ONS

Tattarang Springs Spirits Package (\$18 per person, per hour)

Welcome champagne on arrival – NV Taittinger Brut (\$16 per person, per hour)

* Please note that guests can choose to order drinks on consumption.



NV TAITTINGER BRUT

COOPER

Banksia Premium Bar

\$50 per person for the first two hours
and then \$15 per person, per hour after

SPARKLING

Silverstream Blanc de Blancs
(Denmark, WA)

ROSE

Dominique Portet Rose
(Yarra Valley, VIC)

WHITE

2018 Cullen Mangan Sauvignon
Blanc Semillon
(Margaret River, WA)

Picardy Chardonnay
(Pemberton, WA)

RED

Moorilla Praxis Pinot Noir (TAS)
Leeuwin Estate Prelude Cabernet
Sauvignon (Margaret River, WA)

WA BEERS/CIDERS

Dingo Lager
Colonial Small Ale Mid Strength
Beerfarm Pale Ale
Funk Cider

NON-ALCOHOLIC

Salted Raspberry and
Chamomile Non-Alcoholic Wine
Soft drinks

OPTIONAL ADD-ONS

Tattarang Springs Spirits Package
(\$18 per person, per hour)
Welcome champagne on arrival
– NV Taittinger Brut
(\$16 per person, per hour)

* Please note that guests can choose to order drinks on consumption.



Signature spaces

Cooee's light-filled interior offers a range of unique vantage points from which to enjoy our amazing cuisine and Perth's best view.

Based on the size and style of your booking, we will work with you to select the best space for you and your guests.

The Mounts
Bay Terrace

The
River Terrace

The Parlour

* Please note the location of group bookings is at the discretion of the Functions Manager with and will be determined based on booking arrival time, duration of booking, weather conditions and additional seating requirements.





The Mounts Bay Terrace

Embracing the lush greenery surrounds and breathtaking views of the Perth skyline, our Mounts Bay Terrace is perfect for an intimate gathering.





The River Terrace

Boasting panoramic city and river views, our River Terrace bathes in the glistening light from the Swan River by day, and the warm city lights by night.





The Parlour

The Parlour is one of our most popular and versatile settings. The space can be configured for a mix of table seating and lounge.



Terms and conditions

By booking your event at Cooee, you agree to be bound by these terms and conditions.

Group bookings: Groups of 10 or more guests must select one of our set menus and may be required to pre-arrange beverage requirements.

Deposits: For groups of 25 or more guests, you must pay Cooee a deposit of \$500 to secure your booking.

Confirmed bookings: Your booking will be secured when we receive payment of the deposit. Until your deposit is paid, Cooee will not hold your booking and may allocate the space to another client.

Minimum spend: Cooee may apply minimum food and beverage spends for exclusive book-outs of the venue, and will provide details of the minimum spend that will apply to your event when you make the booking.

Final numbers: You must confirm the total number of guests at your event at least 48 hours before the event. You will be liable to pay the cost of the event based on this number even if the actual number of guests is less than this confirmed number. If, after confirming the number of guests, you tell us you would like additional guests to attend your event, you will need to agree that with us in advance. We may increase the costs of your event accordingly.

Menus: You must confirm your selections to us in writing at least 7 days prior to your event. We will notify you of any price changes or product unavailability after you confirm your selections. All prices are subject to change by Cooee prior to your confirmation of final numbers, menu selections and any other event requirements you have. All prices are GST inclusive.

Special dietary requirements: We will endeavour to accommodate for any special dietary requirements, provided that you notify us of those requirements at least 7 days prior to your event. Our products either contain or are produced in kitchens which contains or use the allergens of peanuts, tree nuts, seafood, soy, milk (and other dairy), egg, sesame, wheat

(gluten) sulphite preservatives. We cannot guarantee that any of our products are 100% allergen free.

Payment: You must pay the full costs of the event (less any deposit paid) on or before the day of the event. Payment may be made by cash, eftpos or credit card. We may, in some circumstances, accept payment by direct deposit. Split billing is not accepted.

Service times: Cooee's quotes for venue hire are based on an 'earliest guest arrival' and 'latest departure time', inclusive of bump in and out. Any additional time you require for your event beyond these times will incur additional costs. Cooee caters for lunch or dinner, but may be able to accommodate requests for group bookings outside of these times (for example, afternoon tea).

Bump in and bump out: These times must be agreed by us in advance of the event and any additional fees will be included in the final price (for example, storage fees). Cooee will not accept delivery of any products prior to any agreed times.

Cancellations and date changes: If you want to cancel or change your booking, you must do so in writing to us at hello@cooeeperth.com.

For exclusive venue book-outs, if you cancel or change the date of your booking within 30 days of your event, your deposit will be forfeited to Cooee. If you cancel or change the date of your booking within 7 days of your event, you must pay Cooee the full amount of minimum spend that would have been payable to Cooee had your event proceeded (including the deposit).

For non-exclusive large group bookings of 25 or more guests, if you cancel or change the date of your booking within 7 days of your event, a fee of \$25 per person will be payable by you to Cooee. If you cancel or change the date of your booking within 24 hours of your event, or in the event of a "no show", a fee of \$50 per person will be payable by you to Cooee.

For non-exclusive group bookings of less than 25

guests, if you cancel or change the date of your booking within 24 hours of your event, or in the event of a "no show" a fee of \$25 per person will be payable by you to Cooee.

If you are required to cancel or postpone your event due to a Covid-19 government restriction, the cancellation fees set out above will not apply.

Cakes: You may bring your own cake to the event by prior arrangement with Cooee. Cakeage fees of \$2.50 per person apply. No external food or beverages are otherwise permitted.

Security: You must ensure that your guests strictly observe and comply with all applicable laws (including non-smoking laws), the rules and policies of Cooee (as varied from time to time) and any lawful directions of Cooee. You assume full responsibility of the conduct of your guests, and you must ensure Cooee's other guests and visitors are not disturbed by your event or guests. Cooee may refuse admission to, or eject from, the venue any person who in Cooee's opinion is not conducting him or herself in a proper, orderly or lawful manner.

Loss and damage: You are responsible for, and you release and indemnify Cooee, its employees and agents from and against, any loss, any claim, demand or damage however arising in connection with the event, except to the extent that such loss, claim, demand or damage is caused by Cooee or its employees or agents.

Cleaning: General cleaning is included in the event cost. You must pay us the costs of any specialist cleaning fees, or any repair or replacement costs (including to external or internal equipment) that we determine are required as a result of your event.

Responsible service of alcohol: You acknowledge Cooee practices the responsible serving of alcohol in accordance with its obligations under its liquor licence. You must comply and procure the compliance of your guests with the conditions of our liquor licence

and with any request from restaurant staff limiting the serving and or consumption of alcohol.

Signage: You can arrange for signage for your event with our prior approval. We prefer that any signage be kept to a minimum.

Equipment and AV Hire: We may, by prior agreement and at your cost, arrange for any additional specialty furniture, event styling, crockery or linen, amongst other things. Decorations and signage must not be attached to any surfaces except with our prior approval. Confetti, open flame candles and sparklers are not permitted. If you want to engage any external contractors to style the event, or if you want products delivered to the venue, you must obtain our prior approval. You must remove all property that you or your guests bring onto the venue at the conclusion of the event. Cooee is not responsible for any loss or damage whatsoever to any such property.

Outdoor events: If you book the terrace areas, we cannot guarantee that a back-up indoor space will be available in the event of bad weather. We take no responsibility for, and no refunds will be provided, in the event of bad weather.

Site visit: You can visit the venue outside of peak service times at a mutually agreeable time.

Termination: Without limiting any other rights Cooee has at law, Cooee may terminate the event if you and or any of your guests fail to comply strictly with these terms and conditions, or where an event which is beyond the reasonable control of you or Cooee (including, without limitation, an Act of God, industrial relations action, a terrorist act or an accident) prevents the holding of the event.

For the purposes of these terms and conditions "Cooee", "we" and "our" means Z1Z Venues Pty Ltd ACN 622 839 892, and includes, where appropriate, its employees, agents and contractors.

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PERTH CBD

Limited amount of parking
Entrance to Garra-Katta parking travelling WEST
(pass under Mounts Bay Road)

KINGS PARK

MOUNTS BAY ROAD travelling WEST

cooee

Offices

Shared Lobby

Forecourt

SWAN RIVER

P
Garra-Katta Parking

FOOTBRIDGE

TUNNEL

MOUNTS BAY ROAD travelling EAST

Entrance to Garra-Katta parking travelling EAST

CRAWLEY
↓



The Swan
171/173 Mounts Bay Rd, Perth WA 6000

(08) 6389 9808 | hello@cooeeperth.com
cooeeperth.com | [@cooeeperth](https://www.instagram.com/cooeeperth)