

EVENTS AND FUNCTIONS

Coole



A guide to Group Bookings at Cooee

Cooee is for laid-back lunches, long afternoons, drinks with friends and nights that you never want to end. Set on the banks of the Swan River, Cooee serves contemporary dishes, alongside a thoughtful drinks list that is filled with modern classics and drops to savour. Cooee is calling out!

Our team are here to create a memorable experience for your next celebratory occasion. For bookings of eight 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.

Cooee holds a restaurant license which requires guests to be seated with a meal while consuming alcohol, therefore, all cocktail events require an Extended Trading Permit. These permits are restricted each year, and will require a set minimum spend.

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

cooeeperth.com | [@cooeeperth](https://www.instagram.com/cooeeperth)
171-173 Mounts Bay Road, Perth, 6000



Cooee Signature Menus and Experiences

Cooee has a range of menus and service styles available based on your group size and the occasion. The following pages outline the available options for both seated dining and canape events. Custom menus can also be requested.

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.



Group Breakfast

FROM \$30PP

Available weekends only

Start your weekend watching the world go by at our glistening riverside haven – the perfect location for your next group gathering. Our group breakfast menu (\$30pp) includes coffee/tea, shared banana bread and sourdough crumpets, and your choice of main.

Feeling special or celebrating an occasion? Our breakfast celebration menu (\$45pp) includes; coffee/tea, juice of the day and chef's granola pot to start, shared banana bread and sourdough crumpets, your choice of main, and a breakfast cocktail. Both the group and celebration breakfast menu must be booked at least 48 hours in advance.

SAMPLE MENU

To start

Choice of tea or coffee

Cooee 'juice of the day'*

Chef's granola cup, yogurt, seasonal fruit*

To celebrate*

Mimosa, Cooee spritz or Bloody Mary (mocktail available)

To share

Warm banana bread & sourdough crumpets served with a selection of Cooee condiments v

Your choice

Toasted oat granola, winter berries & orange yogurt GF V

Almond pancakes, coconut yogurt & poached rhubarb DF V VG

Kalbarri 'eggs your way' on toasted sourdough DF NF V

Creamed mushrooms & parmesan on toast NF V

Double bacon & Kalbarri egg roll with tomato chutney DF NF

*Included in celebration menu.





Event & Wedding Seated Dining

FROM \$85PP, PLUS BEVERAGES

For a non-exclusive (up to 40 guests) or exclusive (up to 80 guests) seated lunch or dinner, we have a number of dining options available. Please note, tables will be allocated in groups. You may wish to treat your guests to a shared dining experience or prefer to delight them with individually-plated dishes.

As always, we have options to elevate your dining experience, whether that be with a round of freshly-shucked oysters to start or a more premium protein selection.

We have also introduced a choice à la carte group menu, which allows you and your guests (up to 40 pax) to select from one of three options.

Exclusive-use bookings have the opportunity to begin with a canape style experience, which is perfect for wedding receptions and corporate networking*.

The following pages outline our dining options and sample menus.



*Minimum spend requirements apply.

Seated Dining

FROM \$85PP

Chef's Seasonal Shared Menu | \$85pp

4 to 80 guests

All plates designed to share - Oysters, starters, entrée, mains, sides and dessert.

Chef's Seasonal Shared Menu, With Individual Dessert | \$95pp

4 to 80 guests

To share - Oysters, starters, entrée, mains and sides. Individually-plated dessert.

Alternate Individual Menu | \$85pp

4 to 80 guests

Includes individual entrée, main and dessert, served via alternate drop*. Shared sides to complement mains.

Premium Alternate Individual Menu | \$110pp

4 to 80 guests

Includes oysters and starters. Individual entrée, main and dessert, served via alternate drop*. Shared sides to complement mains.

Individual Choice Menu | \$95pp

4 to 40 guests**

Individual choice of three options for entrée, main, and dessert. Shared sides to complement mains.

Premium Individual Choice Menu | \$110pp

4 to 40 guests**

Includes oysters and starters. Individual choice of three options for entrée, main with premium meat option, and dessert. Shared sides to complement mains.

*May choose same menu item for all guests.

**Available up to 80 pax with prior arrangement. Selections must be received 72 hours in advance.



Chef's Shared Menu

FROM \$85PP

All plates are designed to share. Individual dessert is available for an extra \$10pp.

Natural oyster & lemon (6) GF DF NF +30

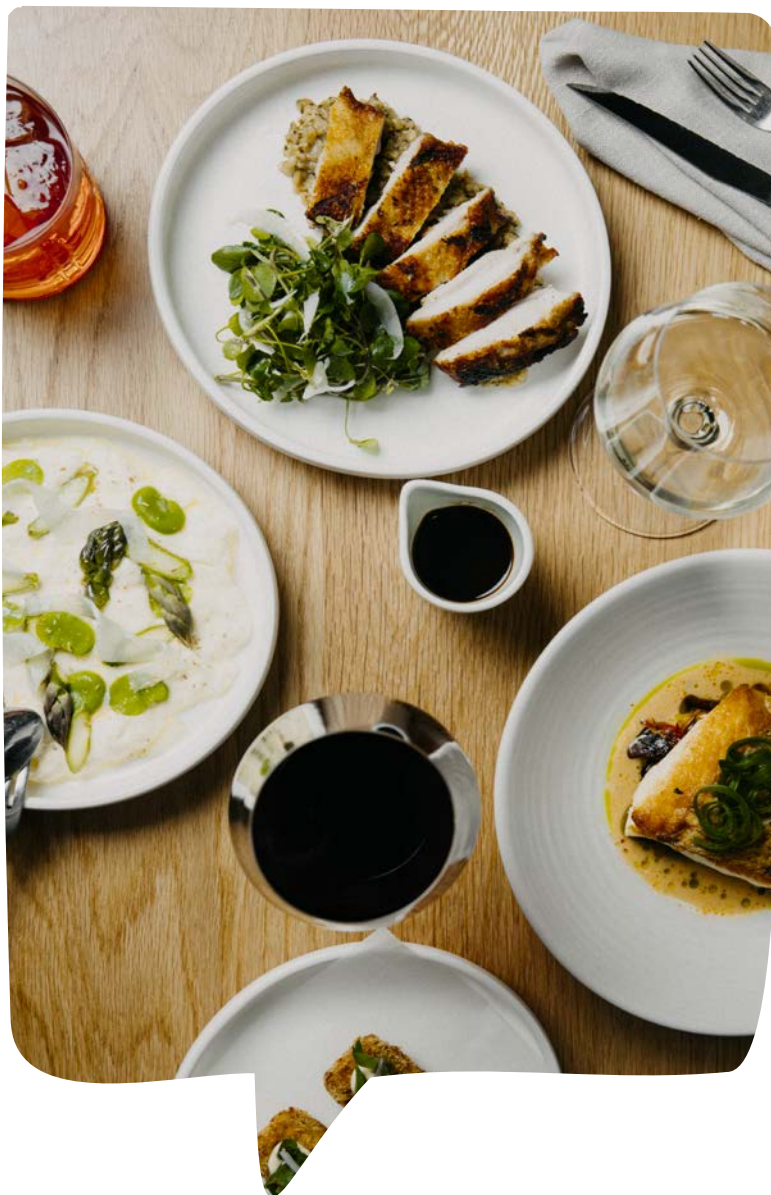
Rosemary focaccia, toasted pepita, basil pesto DF NF V VG
Marybrook lamb croquettes, spring pea, lemon, mint DF NF
La Delizia stracciatella, Torbay asparagus, new season broad beans GF NF V
Cured Hiramasa kingfish, grapes, finger lime, purslane GF DF NF
Duck and fig terrine, cucumber relish, sourdough DF NF

Pan roast chicken, freekeh, tarragon, gremolata NF DF
Goldband snapper, capsicum, coconut, spring onion GF DF NF
O'Connor scotch fillet, chimichurri GF NF
Spring leaf salad, radish, young celery, lemon vinaigrette GF DF NF V VG
Hand cut French fries, rosemary salt, green goddess mayo GF DF NF V

Coconut sorbet, mandarin granita, mint GF DF NF V VG
Valrhona chocolate mousse, strawberry, pistachio, rose water GF V
Manchego, pepita lavosh, grapes, quince NF V +15

Please note, this is a sample menu, and all menus are subject to changes due to seasonality or availability.





Individual Choice Menu

FROM \$95PP

Events of up to 40 guests can select from our individual choice menu. For an elevated experience, you may wish to include freshly-shucked oysters and an O'Connor scotch fillet, chimichurri GF NF (\$110pp).

Shared to the table

Rosemary focaccia, toasted pepita, basil pesto DF NF V VG

Choice entree

Myalup beetroot salad, caper cream, hazelnut GF DF V VG

Duck and fig terrine, cucumber relish, sourdough DF NF

WA cuttlefish, nduja dressing, sour cream, cashew GF DF

Choice main

Roasted cauliflower, black garlic, charred cabbage GF DF NF V VG

Goldband snapper, capsicum, coconut, spring onion GF DF NF

Harvey Beef Reserve striploin, chimichurri, pickled onion GF DF NF

Shared to the table

Spring leaf salad, radish, young celery, lemon vinaigrette GF DF NF V VG

Hand cut French fries, rosemary salt, green goddess mayo GF DF NF V

Choice dessert

Spring leaf salad, radish, young celery, lemon vinaigrette GF DF NF V VG

Hand cut French fries, rosemary salt, green goddess mayo GF DF NF V

Please note, this is a sample menu, and all menus are subject to changes due to seasonality or availability.

Canape Functions

Cooee's central location, magnificent outlook and heavenly food and beverage offerings, make for the perfect venue to host a canape-style celebration, launch or memorable affair.

Our sample menu options are listed in the following pages. Please note, our restaurant license only permits canape-style functions with an extended trading permit (ETP), which are capped each year.

Availability and minimum spend may determine if we are able to host your event in this style of service.





Canape Packages

We recommend choosing one of the below packages and adding on a tableside option for during speeches or snacking throughout your event. You may also choose to add an additional 'late night snack' for towards the end of the evening, for example, a round of sausage rolls or sliders.

Elevate the occasion by selecting one or more of our stations, for example, an oyster bar or charcuterie station.

PACKAGE ONE | \$70PP

Events under four hours

- 6 small canapes (includes dessert canapes)
- 1 skewer
- 1 substantial

PACKAGE TWO | \$85PP

Events under five hours

- 7 small canapes (includes dessert canapes)
- 1 skewer
- 2 substantial
- 1 dessert (or 50/50 selection)

PACKAGE THREE | \$100PP

Events under six hours

- 8 small canapes (includes dessert canapes)
- 2 skewer
- 2 substantial
- 2 dessert (or 50/50 selection)

Our chefs will provide 1.5 serves of each of the small canapes per person. Additional canapes can be added, and will be charged per item.

Small

Creamed leek Vol au Vent	4
Smoked beetroot, whipped goat's cheese, quince	5
Butternut squash arancini, sage, parmesan	6
Portabello mushroom croquette, Manjimup truffle	7
Freshly shucked oyster, smoked shallot mignonette	6
Smoked salmon, house crumpet, bottarga, crème fraiche	9
Marybrook lamb croquettes, spring pea, lemon, mint	8
Beef tartare, potato chip, horseradish	6
Cooee lamb sausage roll, harissa ketchup	6
Tempura prawn, spicy aioli	8

Above is a selection of our most popular items, all designed to be eaten in one or two bites. Where possible, we will cater to dietaries to ensure all guests are catered for.

Skewers

Miso eggplant skewer, cashew, wild rice	9
Glazed Hiramasa kingfish belly, togarashi	9
Ora king salmon skewer, ponzu	10
O'Connor beef skewer, Salsa Verde	12
Linley Valley sticky pork belly, white sesame	12





Substantial

Roasted portabello mushroom slider, Swiss cheese, chimichurri	10
Warm mortadella bun, capsicum relish, guindilla pepper	12
Lobster tail bun, spiced Marie Rose sauce, lemon	14
Harvey Beef slider, cheese, pickles, house ketchup	14

Our substantial canapés are made to be eaten in two or three bites, without cutlery. If you and your guests love seafood, the lobster tail buns are a perfect choice.

Tableside

Potato crisps, smoked onion salt	6
Cashew, macadamia, almond, cayenne salt	8
Great Southern Groves olives, orange, thyme	8
French fried potato, rosemary, Coeee ketchup	10

We recommend choosing from our delicious 'tableside' menu for the perfect mid-speech snack, pre-drink bite or late-night morsel.



Dessert

Caramel ice cream cone, popcorn	10
Seasonal sorbet, granita	8
Chocolate fudge brownie	6
Strawberry and white chocolate tart	6
Lemon curd tart, burnt meringue	6
Cooee pavlova, burnt orange cream	6

Bringing your own cake? We can cut and serve individually plated to your guests for \$6pp cakeage. Should you prefer a casual service-style, we will cut and serve your cake on a platter, canape-style for a flat fee of \$50.

Please provide us with any cake structural information for ease of cutting, and please provide a cake box should you wish to take home or save any spare cake.

Cooee

Stations & Grazing

Elevate your event by offering a culinary feast to graze on during the night or snack on to begin the event. The stations will be refreshed and maintained throughout the two hours.

CHARCUTERIE

A selection of local and Australian cured meats, and artisanal cheeses, served with traditional condiments and crackers.^ \$35pp

SALUMI

An assortment of local and Australian cured meats, served with pickles, and traditional condiments.^ \$20pp

FROMAGE

A selection of local and Australian cheese, served with traditional condiments and crackers.^ \$20pp

CRUDITES

An array of seasonal, bright and fresh baby vegetables with roasted beetroot hummus and whipped smoked eggplant. \$15pp

SEAFOOD STATION

The true showstopper. Includes a bountiful selection of freshly shucked oysters, torched skewers and raw seafood, served with traditional and/or custom condiments; manned for two hours (\$45pp/2hr). Min. spend \$3,600.

OYSTER BAR

Includes plentiful selection of Rock and/or Pacific oysters, traditional and/or custom condiments including seasonal mignonette; manned for two hours (\$30pp/2hr). Min spend \$2,400.

TORCHING STATION

Includes luxuriant selection of Hiramasa kingfish belly (SA) and Ora King salmon skewers (NZ) with custom glazes, condiments, salts and citrus; manned for two hours (\$30pp/2hr). Min spend \$2,400.

RAW BAR

Savour Hiramasa kingfish (SA), Yellow Fin tuna (WA) and Ora King salmon (NZ), served with traditional and/or custom condiments; manned for two hours (\$30pp/2hr). Min spend \$2,400.

SKEWER BAR

Choose up to 3 options from our skewers menu and enjoy as our chef torches and entertains your guests; manned for two hours (\$35pp/2hr). Min spend \$2,800.

SKEWER & OYSTER BAR

Choose up to 3 options from our skewers menu and alter between shucking back oysters or savouring torched skewers; manned for two hours (\$38pp/2 hr). Min spend \$3,040.

Beverage Menus

Our creative bar team have developed these beverage menus to take the trouble out of your event planning, with the best of our current drinks list.

Beverage packages can be enjoyed by group bookings of eight or more. Beverage on consumption is available (overall minimum spend must be met) and can often be preferred by our guests when desiring more premium or customised selections. A minimum charge of \$50 per person does apply when choosing beverages on consumption. Please note, some of our wines are only available in small allocations so will not be available for large events. We recommend choosing wines listed within our packages.

If you would like to discuss our wine options or have a special preference, we will introduce you to our Sommelier who will assist in selecting the perfect wines for your special event.





Banksia Bar

\$55PP FOR THE FIRST TWO HOURS
AND THEN \$25PP PER HOUR AFTER

SPARKLING

Borgo Molino Brut NV Glera (Valdobbiadene, Prosecco)

ROSE

Mazza 'Bastardo' Bastardo (Geographe, WA)

WHITE

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

Forest Hill Estate Chardonnay (Great Southern, WA)

RED

Vasse Felix Filius Cabernet Sauvignon, Merlot (Margaret River, WA)

Moorooduc Devil Bend Pinot Noir (Mornington Peninsula, Victoria)

WA BEERS/CIDERS

Gage Roads Single Fin Summer Ale - 4.5% 375ml (Fremantle, WA)

Beerfarm Pale Ale - 4.8% 375ml (Margaret River, WA)

Matso's Broome Brewery Ginger Beer - 3.5% 330ml (Broome, WA)

HOUSE SPIRITS

Vodka, Gin, Whiskey served with mixers & garnish

NON-ALCOHOLIC

NON 1 Salted Raspberry & Camomile

Gage Roads 'Yeah Buoy' XPA - <0.5% 355ml (Fremantle, WA)

Soft drinks selection

ADD-ONS

Spritz hour \$15pp

Cocktail hour \$20pp

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

Banksia Premium Bar

\$65PP FOR THE FIRST TWO HOURS

AND THEN \$30PP PER HOUR AFTER

SPARKLING

Frazer Woods NV Methode Traditionelle (Margaret River, WA)

ROSE

Dominique Portet 'Fontaine' (Yarra Valley, VIC)

WHITE

Cullen 'Mangan' Sauvignon Blanc (Margaret River, WA)

Domaine Naturaliste 'Floris' Chardonnay (Pemberton, WA)

RED

Polperro 'Even Keel' Pinot Noir (Mornington Peninsula)

Leeuwin Estate 'Prelude' Cabernet Sauvignon (Margaret River, WA)

WA BEERS/CIDERS

Gage Roads Single Fin Summer Ale - 4.5% 375ml (Fremantle, WA)

Beerfarm Pale Ale - 4.8% 375ml (Margaret River, WA)

Matso's Broome Brewery Ginger Beer - 3.5% 330ml (Broome, WA)

HOUSE SPIRITS

Vodka, Gin, Whiskey served with mixers & garnish

NON-ALCOHOLIC

NON 1 Salted Raspberry & Camomile

Gage Roads 'Yeah Buoy' XPA - <0.5% 355ml (Fremantle, WA)

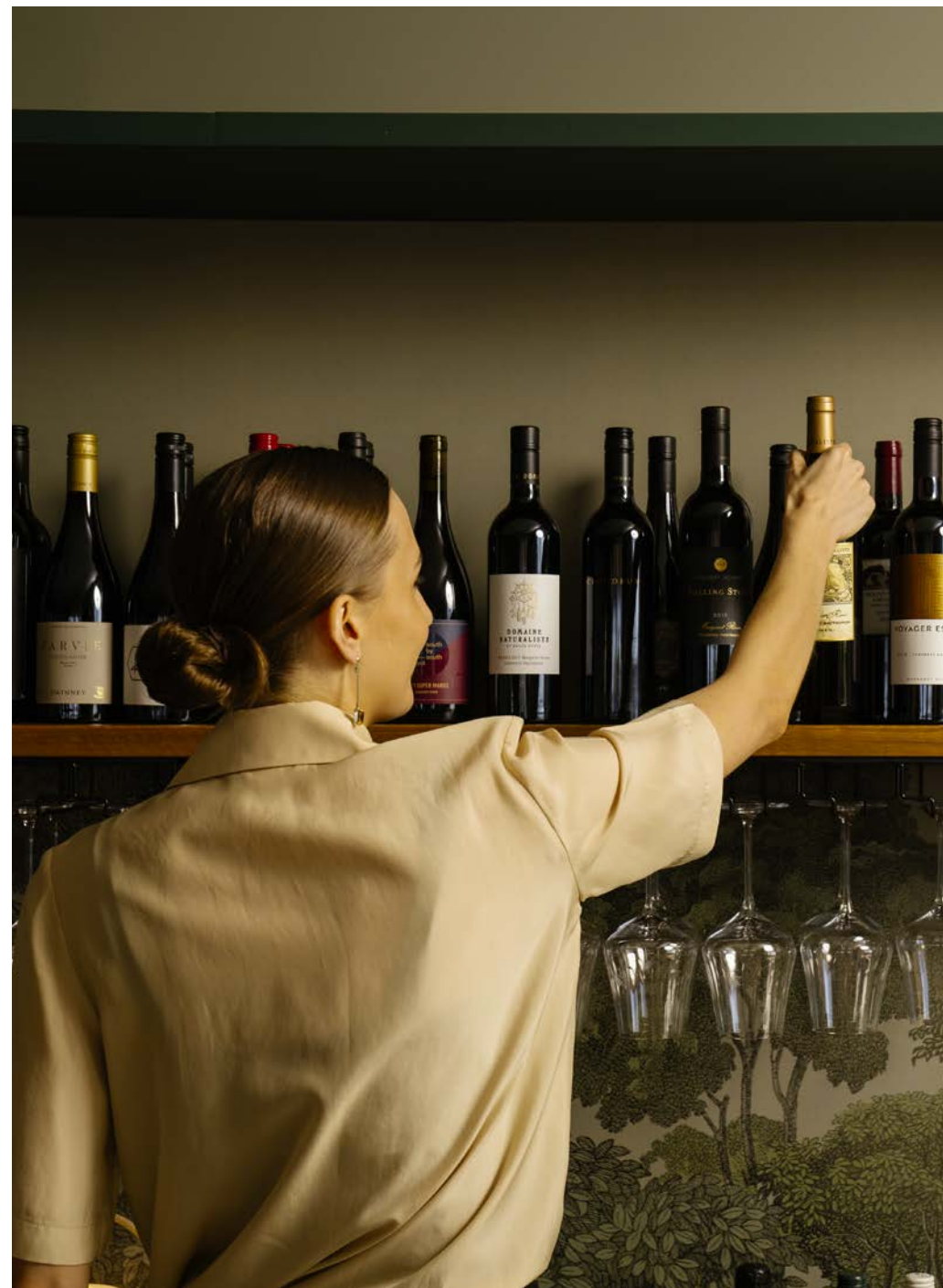
Soft drinks selection

ADD-ONS

Spritz hour \$15pp

Cocktail hour \$20pp

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





Western Australia Bar

\$90PP FOR THE FIRST TWO HOURS

AND THEN \$45PP PER HOUR AFTER

SPARKLING

Idee Fixe by Vasse Felix 'Premier Brut' - Méthode Traditionelle (Margaret River, WA)

ROSE

Battles (Geographe, WA)

WHITE

Picardy Sauvignon Blanc, Semillon (Margaret River, WA)

Cape Grace Chardonnay (Margaret River, WA)

RED

Vino Volta 'Post Modern Seriousism' Grenache (Swan Valley, WA)

Swinney Syrah (Frankland River, WA)

WA BEERS/CIDERS

Gage Roads Single Fin Summer Ale - 4.5% 375ml (Fremantle, WA)

Beerfarm Pale Ale - 4.8% 375ml (Margaret River, WA)

Matso's Broome Brewery Ginger Beer - 3.5% 330ml (Broome, WA)

HOUSE SPIRITS

Vodka, Gin, Whiskey served with mixers & garnish

NON-ALCOHOLIC

NON 1 Salted Raspberry & Camomile

Gage Roads 'Yeah Buoy' XPA - <0.5% 355ml (Fremantle, WA)

Soft drinks selection

ADD-ONS

Spritz hour \$15pp

Cocktail hour \$20pp

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

Banksia Prestige Bar

\$125PP FOR THE FIRST TWO HOURS

AND THEN \$55PP PER HOUR AFTER

CHAMPAGNE

NV Taittinger Pinot Noir, Chardonnay (Reims-Champagne, FRA)

ROSE

Maison Saint AIX Grenache, Syrah, Cinsault (Cotes de Provence, FRA)

WHITE

Rockford 'Local Growers' Semillon (Barossa Valley, SA)

Voyager Estate Chardonnay (Margaret River, WA)

RED

Picardy Pinot Noir (Pemberton, WA)

Samuel's Gorge Shiraz (McLaren Vale, SA)

WA BEERS/CIDERS

Gage Roads Single Fin Summer Ale - 4.5% 375ml (Fremantle, WA)

Beerfarm Pale Ale - 4.8% 375ml (Margaret River, WA)

Matso's Broome Brewery Ginger Beer - 3.5% 330ml (Broome, WA)

HOUSE SPIRITS

Vodka, Gin, Whiskey served with mixers & garnish

NON-ALCOHOLIC

NON 1 Salted Raspberry & Camomile

NON 3 Japanese Yuzu & Valencia Oranges

Gage Roads 'Yeah Buoy' XPA - <0.5% 355ml (Fremantle, WA)

Capi soft drinks selection

ADD-ONS

Spritz hour \$15pp

Cocktail hour \$20pp

*Please note that guests can choose to order additional 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.



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.

Seats up to 18 guests.



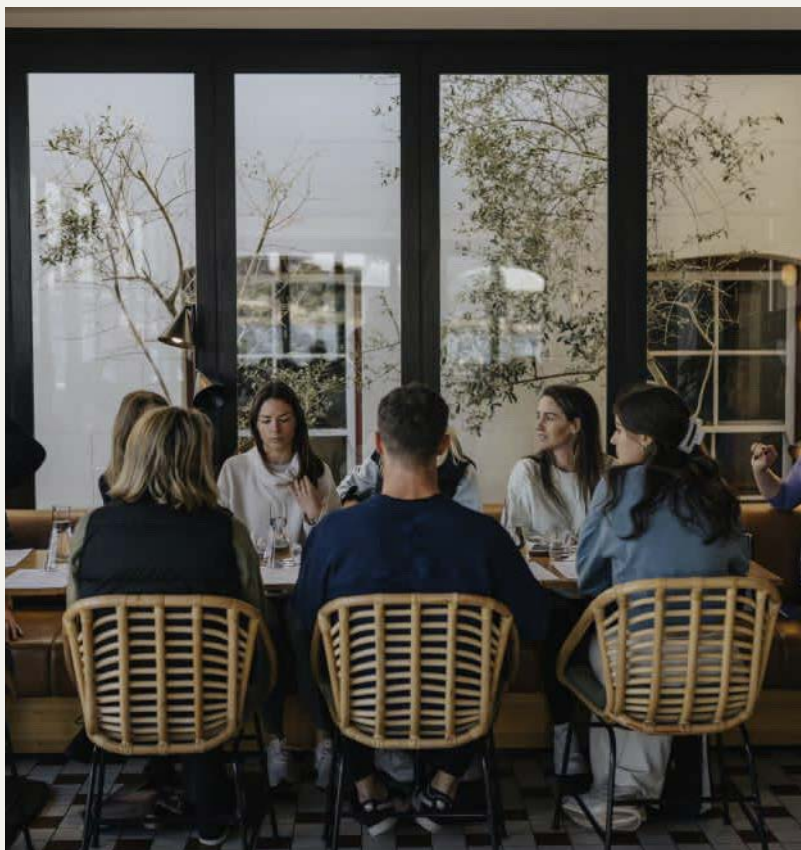


River Terrace

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.

This area is perfect for long table lunches and dinners in the warmer months. Festoon lights surround the terrace and offer a gentle, relaxing ambiance.

Seats up to 18 guests.



The Parlour

The Parlour is our most popular group setting. Please note that this area is not a private room.

The Parlour seats up to 20 guests in one long table.





Cooee Just For You

With unparalleled views of the Swan River and an array of culinary and beverage options to choose from, Cooee is the ultimate space to host your next private celebration or event.

Cooee can seat up to 80 guests* or host 120 guests for a canape-style event.**

An exclusive venue hire fee of \$3,500 (May - Aug) or \$5,000 (Sept - April) applies, in addition to minimum spend requirements..

*Additional hire furniture may be required.

**Extended Trading Permit permission applicable. Minimum spend applies.

Minimum Spends

For exclusive book-outs of Cooe, the below minimum spend on food and beverage, and venue hire fees are required. The venue hire fee is not inclusive of the minimum spend. Our hire fee covers the Extended Trading Permit, additional staffing, cleaning and set up/pack down required.

FULL BOOK OUT WEDNESDAY TO THURSDAY (5PM TO 11:30PM MAX)

November, February, March = \$14,000

April to October = \$12,500

December, January = \$25,000

FULL BOOK OUT FRIDAY TO SATURDAY (5PM TO 11:30PM MAX)

November, February, March* = \$25,000

April* to October = \$20,000

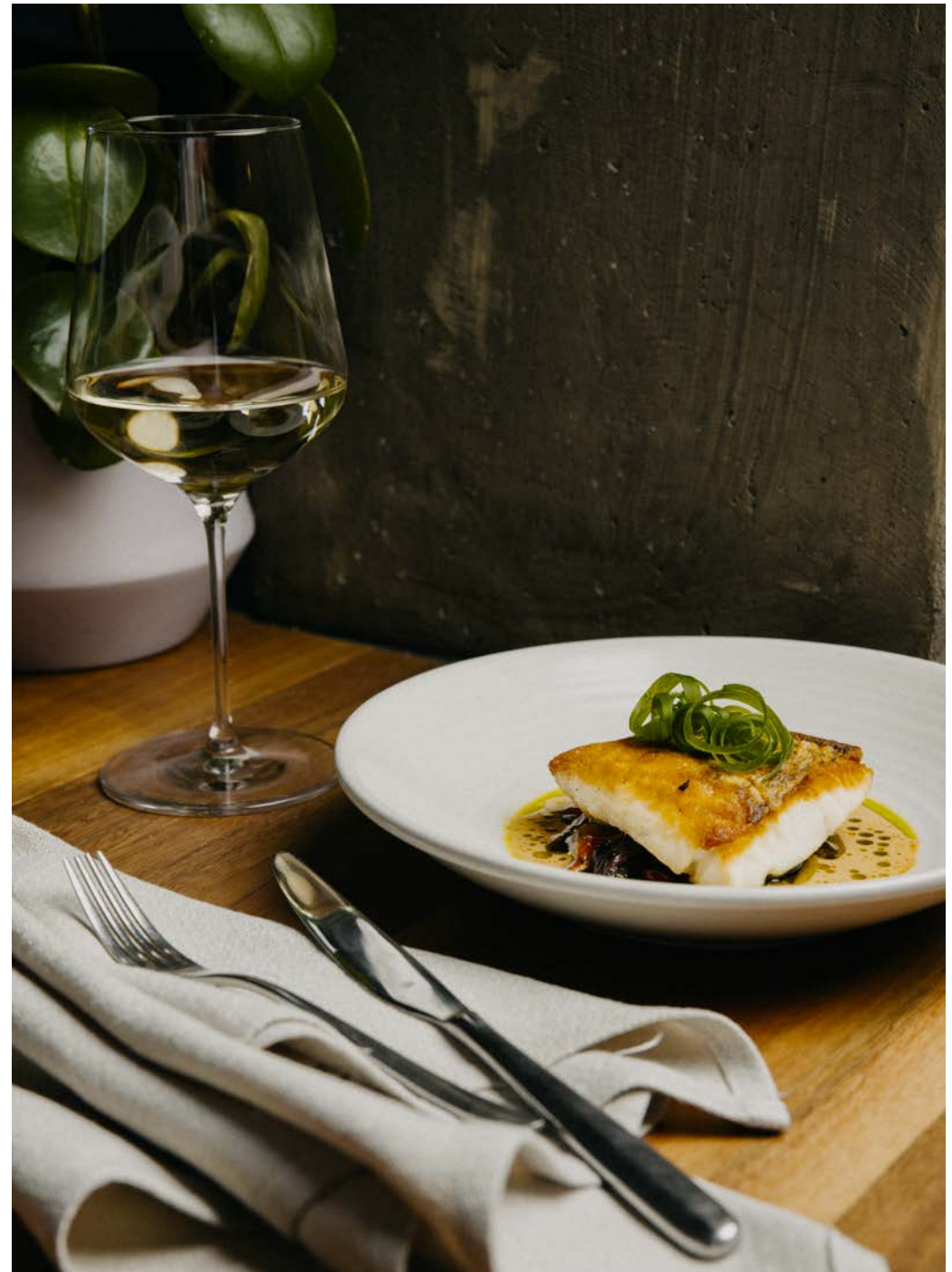
December, January = \$30,000

*Easter long weekend = \$25,000

VENUE HIRE FEE

May to August = \$3,500

September to April = \$5,000



Preferred Suppliers

Below is a list of local and reliable suppliers we have worked with in the past and who we recommend for arranging any linen and napery hire, florals, photography, AV, or to get the party started.

FURNITURE & EQUIPMENT

Hire Society
Event Artillery
M Event Hire
Maisey Collections
Heart Strings Hire and Style

AV & LIGHTING

Megavision AV
Micktric
Festoon Perth

FLORALS

Floral Army
Natural Art Flowers
Poppy's
Fox and Rabbit
Bohemian Flower Collective

PHOTOGRAPHY

Shot by Thom
Kate Drennan Photography
James Simmons Photography
Priscila Ribeiro Photography

DJ'S/MUSICIANS

Kate Woolley "DJ Wildflower"
Claire O'Shea "FADJ"
Elise Keddle
Luke Chan
Lucy Iffla Duo (acoustic)
Mark Turner (acoustic/sax)

DANCE FLOOR

The Dance Floor Co



KINGS PARK

Limited amount of parking

Entrance to Garra-Katta
parking travelling WEST
(pass under Mounts Bay Rd)

P

Coole

OFFICES

SHARED LOBBY

FORECOURT

SWAN RIVER

P

Garra-Katta
Parking

FOOTBRIDGE

Entrance to Garra-Katta
parking travelling EAST

MOUNTS BAY RD EAST
MOUNTS BAY RD WEST

Coole

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

(08) 6389 9809 | hello@cooeeperth.com
cooeeperth.com | [@cooeeperth](https://www.instagram.com/cooeeperth)

Cooee Canape Price List

CANAPE PACKAGES		\$ PER ITEM	QTY	SUB-TOTAL
Package 1 4 small, 1 skewer, 1 substantial		55		
Package 2 6 small, 1 skewer, 1 substantial		70		
Package 3 7 small, 1 skewer, 2 substantial, 1 dessert (or 50/50)		85		
SMALL				
Creamed leek Vol au Vent	NF, V	4		
Smoked beetroot, whipped goat's cheese, quince	GF, NF, V	5		
Butternut squash arancini, sage, parmesan	GF, NF, V	6		
Portabello mushroom croquette, Manjimup truffle	GF, DF, NF, V, VG	7		
Freshly shucked oyster, smoked shallot mignonette	GF, DF, NF	6		
Smoked salmon, house crumpet, bottarga, crème fraîche	NF	9		
Marybrook lamb croquettes, spring pea, lemon, mint	DF, NF	8		
Tempura prawn, spicy aioli	NF, DF	8		
Beef tartare, potato chip, horseradish	GF, DF, NF	6		
Cooee lamb sausage roll, harissa ketchup	DF, NF	6		
SKEWERS				
Miso eggplant skewer, cashew, wild rice#	GF, DF, V, VG	9		
Glazed Hiramasa kingfish belly, togarashi	GF, DF, NF	9		
Torched salmon skewer, miso, spring onion	GF, DF, NF	10		
O'Connor beef skewer, Salsa Verde	GF, DF, NF	12		
Linley Valley sticky pork belly, white sesame	GF, DF, NF	12		
SUBSTANTIAL				
Roasted portabello mushroom slider, Swiss cheese, chimichurri*	NF, V	10		
Warm mortadella bun, capsicum relish, guindilla pepper*	NF	12		
Lobster tail bun, spiced Marie Rose sauce, lemon*	DF, NF	14		
Harvey Beef slider, cheese, pickles, house ketchup*	NF	14		

TABLE SIDE		\$ PER ITEM	QTY	SUB-TOTAL
Potato crisps, smoked onion salt	GF, DF, NF, V, VG	6		
Cashew, macadamia, almond, cayenne salt	GF, DF, V, VG	8		
Great Southern Groves olives, orange, thyme	GF, DF, NF, V, VG	8		
French fried potato, rosemary, Cooee ketchup	GF, DF, NF, V, VG	10		
DESSERTS				
Caramel ice cream cone, popcorn*	NF, V	6		
Seasonal sorbet, granita	GF, DF, NF, V, VG	7		
Chocolate fudge brownie	NF, V	6		
Strawberry and white chocolate tart	NF, V	9		
Lemon curd tart, burnt meringue	NF, V	8		
Cooee pavlova, burnt orange cream	NF, V	8		
STATIONS		MIN SPEND		\$ PER PAX
CHARCUTERIE Selection of local and Australian cured meats, and cheese, served with traditional condiments and crackers^.				35
SALUMI Selection of local and Australian cured meats, served with pickles, and traditional condiments^.				20
FROMAGE Selection of local and Australian cheese, served with traditional condiments and crackers^.				20
CRUDITES Selection of seasonal baby vegetables with roasted beetroot hummus and whipped smoked eggplant.				15
Seafood station		3,600		45
Oyster bar		2,400		30
Torching station		2,400		30
Raw bar		2,400		30
Skewer bar		2,800		30
Skewer & oyster bar		3,040		30
TOTAL				

* Gluten-free substitute available # Nut-free substitute available ^ Optional 10% allocation to crudites

Terms and Conditions

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

GROUP BOOKINGS | Groups of eight or more guests are required to dine on our Chef's set, shared style menu. We can also work with you to create a larger group seated menu with three or four courses, including individual plating. This style of service is most suited to corporate or formal events. **FOR NON-EXCLUSIVE GROUP BOOKINGS OF LESS THAN 20 GUESTS**, a booking guarantee of \$20 is required per person (credit card pre-authorisation). A cancellation fee of \$15 per person from Sunday to Thursday, and \$25 per person from Friday to Saturday, will apply if a booking is cancelled with less than 24 hours' notice, or if the booking arrives more than 30 minutes late for the reservation with no prior contact with the restaurant. **FOR NON-EXCLUSIVE LARGE GROUP BOOKINGS OF 20 OR MORE GUESTS**, a deposit of 20% of the set menu price is required to secure your booking. Refundable up to 14 days' notice. Non-refundable less than 14 days. A cancellation fee of \$25 per person applies if you cancel or change the date of your booking within 7 days of your event. If you cancel or change the date of your booking within 24 hours of your event, or in the event of a "noshow", a fee of \$50 per person will be payable by you to Coeee. For exclusive-use venue bookings, a 10% deposit is required to secure the booking, with a 40% deposit due three months before the event. 100% of the minimum spend is due one month prior, with the remaining added extras on the day to be paid at end of function. If you cancel or change the date of your booking within 30 days of your event, your deposit will be forfeited to Coeee. If you cancel or change the date of your booking within 7 days of your event, you must pay Coeee the full amount of the minimum spend that would have been payable to Coeee had your event proceeded (including the deposit). All payments may be made by cash, eftpos or credit card. We may, in some circumstances, accept payment by direct deposit. Split billing is not accepted. If you need to cancel or change your booking, you must do so in writing to us at functions@cooeeperth.com.

MINIMUM SPEND | Coeee does apply minimum food and beverage spends for exclusive bookouts of any spaces, and will provide details of the minimum spend that will apply to your event during the time of enquiry. A 10% surcharge is applied to all events booked on public holidays.

COVID-19 | 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.

FINAL NUMBERS | You must confirm the total number of guests at your event at least 72 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 would like additional guests to attend your event, you will need to confirm that with us in advance. We may increase the costs of your event accordingly.

SERVICE TIMES | 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. Coeee caters for lunch or dinner, but may be able to accommodate requests for group bookings outside of these times.

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 Coeee 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 contain or use the allergens of peanuts, tree nuts, seafood, soy, milk (and other dairy), egg, sesame, wheat (gluten) and sulphite preservatives. We cannot guarantee that any of our products are 100% allergen free.

CAKEAGE | You may bring your own cake to the event by prior arrangement with Coeee. A cakeage fee of \$6.00 per person applies. 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 Coeee (as varied from time to time) and any lawful directions of Coeee. You assume full responsibility of the conduct of your guests, and you must ensure Coeee's other guests and visitors are not disturbed by your event or guests. Coeee may refuse admission to, or eject from, the venue any person who in Coeee'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 Coeee, 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 Coeee or its employees or agents. Coeee does not accept responsibility for damage to, or loss of, any client's property left on the premises prior to, during or after a function. Organisers are financially responsible for any damage sustained to fittings, property or equipment by the client, guests or outside contractors prior to, during or after a function.

CLEANING | General cleaning is included in the event cost. You will be required to pay for the cost of any specialist cleaning required, 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 Coeee practices the responsible serving of alcohol in accordance with its obligations under its liquor license. You must comply and procure the compliance of your guests with the conditions of our liquor license and with any request from restaurant staff limiting the serving and or consumption of alcohol.

EQUIPMENT, AV HIRE AND EXTERNAL SUPPLIERS | All additional specialty furniture, event styling, crockery, linen and AV equipment, amongst other things, is the responsibility of the guest. Any sub-contractors or suppliers installing or setting up items and equipment must be pre-approved by Coeee. We strongly recommend that all clients use our approved list of subcontractors. The client will be responsible for any contractors, hire companies or suppliers that visit our venue. We ask that they please respect the grounds and other customers while on our property. A detailed contact list of all sub-contractors must be provided before the commencement of your event (including proposed delivery/collection timings); 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 our team. Extra charges may apply if a staff person or management is required to be present outside normal trading hours.

SIGNAGE AND DECORATION | You can arrange for signage for your event with our prior approval. We prefer that any signage be kept to a minimum. Nothing is to be nailed, screwed, stapled or adhered to any wall, door or surface or part of the building. Confetti, open flame candles and sparklers are not permitted.

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 are welcome to arrange a site visit at a mutually agreeable time (preferably outside of peak service times) with a member of the Coeee or Z1Z team.

TERMINATION | Without limiting any other rights Coeee has at law, Coeee 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 Coeee (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 "Coeee", "we" and "our" means Z1Z Venues Pty Ltd ACN 622 839 892, and includes, where appropriate, its employees, agents and contractors.