

FUNCTIONS

AT THE PADDO





WELCOME TO THE PADDO

Situated in the heart of Mount Hawthorn this iconic local pub was built in 1932 for good drinks, dining and celebrations. The Paddington offers a range of unique spaces perfect for small gatherings with friends, large corporate events, or a milestone birthday anniversary. Our pub is your pub and we look forward to hosting you.

OUR TEAM ARE HERE TO HELP

08 6376 0700 | book@paddo.com.au | 141 Scarborough Beach Rd, Mount Hawthorn



FAIRFIELD

Suitable for 30 – 50 guests

Located right next to the bar, this cocktail style area is made for celebratory drinks with a warm atmosphere.

BACK BAR

Suitable for 10 – 20 guests

The perfect relaxed setting for cocktail drinks with lounge seating, ideal for a casual catchup or intimate corporate gathering.





LOUNGE

Suitable for 15 – 20 guests

After a cosy space for a smaller soirée? The Lounge is tucked away to cater to groups of up to 20 guests in an intimate atmosphere.

COURTYARD

Suitable for 40 – 60 guests

Soak up the sunshine or celebrate under the stars in our Courtyard area. This semi-private area overlooks the streets of Mount Hawthorn offering a stunning backdrop for your next event.





SKYLINE ROOM

Suitable for 100 – 180 guests

Located in the heart of The Paddo and guaranteed to impress your guests, this versatile space boasts exceptional AV and stage facilities, perfect for your next corporate presentation or milestone celebration.



DRINKS

We'll raise a glass to you! Tailor your drinks package to suit your event, select from a tier below or contact the team to discuss what you're after.

SILVER PACKAGE

Includes all tap beers & ciders, selected house wines & sparkling, juices & soft drinks

2 HOURS / \$39PP

3 HOURS / \$49PP

GOLD PACKAGE

Includes packaged beers, ciders and all draught taps, all wines & sparkling by the glass, juices & soft drinks

2 HOURS - \$49PP

3 HOURS - \$59PP

**ADD
ON**

Add selected cocktails and gin tonics to your package - \$15 per person per hour



FOOD

Graze, Celebrate & Enjoy from our platter menu below
Each platter contains 20 serves

<input type="checkbox"/> Pumpkin & goats cheese quiche (GF, V)	\$60
<input type="checkbox"/> Bacon & cheddar quiche (GF)	\$60
<input type="checkbox"/> Pork & fennel sausage rolls, tomato chutney	\$70
<input type="checkbox"/> Truffled mushroom arancini, aioli (GF, V)	\$60
<input type="checkbox"/> Ham & turkey croquettes, cranberry sauce	\$90
<input type="checkbox"/> Mac n' cheese bites, cheese fondue (V)	\$90
<input type="checkbox"/> Popcorn chicken, ranch sauce	\$110
<input type="checkbox"/> Thai pork skewers, chilli jam (GF)	\$90
<input type="checkbox"/> Lamb koftas, labneh, mint (GF)	\$90
<input type="checkbox"/> Buffalo wings, blue cheese sauce (GF)	\$60
<input type="checkbox"/> Mushroom & haloumi sliders (V, GFO)	\$110
<input type="checkbox"/> Fish taco, guacamole, tomato salsa (GFO)	\$120
<input type="checkbox"/> Fried chicken sliders, pickled slaw, ranch dressing (GFO)	\$120
<input type="checkbox"/> Pork belly bánh mì sliders (GFO)	\$120

TO GRAZE

<input type="checkbox"/> Natural oysters, mignonette (per dozen)	\$50
<input type="checkbox"/> Charcuterie platter	\$90
<input type="checkbox"/> Cheese & charcuterie platter	\$140

CHEFS TABLE

Our Chefs Table menu can be enjoyed seated in our restaurant. The menu has been curated to showcase the best local suppliers, featuring seasonal grazing, family style dining and pub classics with a twist.



TWO COURSE - \$49PP | THREE COURSE - \$59PP

Minimum of 15 pax required to order

SHARED ENTRÉE

Grazing plate - cold cuts, pâté, pickles, olives, relish, grilled ciabatta (GFO)

Mac n' cheese bites, truffle aioli (V)

Sizzling garlic prawns, grilled ciabatta (GFO)

MAINS (Choice of)

250gm sirloin, salad, chips (GF)

or

Chargrilled chicken, roast royal blues, asparagus, romesco (GF)

or

Pan roasted barramundi, new potatoes, roasted courgettes, truss tomatoes, salsa verde (GF)

or

Pan fried gnocchi, roast pumpkin, balsamic onions, roquette, burnt butter, goats cheese (V)

DESSERTS

Chocolate torte, raspberry coulis, vanilla ice cream, white chocolate (GF)

BOOKING FORM

CONTACT INFORMATION

CONTACT NAME:

COMPANY NAME *optional*:

PHONE NUMBER:

WORK PHONE *optional*:

EMAIL:

FUNCTION DETAILS

DATE OF FUNCTION:

START TIME :

END TIME:

OCCASION:

NUMBER OF ADULTS :

NUMBER OF CHILDREN:

TOTAL NUMBER OF GUESTS:

AREA REQUESTED *please tick* : ☐ Courtyard

☐ Fairfield

☐ Skyline Room

☐ Lounge

☐ Back Bar

TEXT TO BE DISPLAYED ON SIGNAGE *Special Requests* :

PAYMENT INFORMATION

(Must be provided for guarantee at all times)

CARD TYPE

☐ Mastercard

☐ Visa

☐ Amex

CARD HOLDERS NAME:

CARD NUMBER:

CARD EXPIRY DATE:

CCV:

CARD HOLDERS SIGNATURE:

DATE SIGNED:

**If you're unable to sign this document please type your name and signature to acknowledge our terms and conditions.*

TERMS & CONDITIONS

1. CONFIRMATIONS - A function is not considered confirmed until we are in receipt of the signed booking form with credit card details provided, terms and conditions are read and a confirmation email has been sent.

2. MINIMUM SPENDS - The venue reserves the right to request a minimum spend depending on factors such as: Time/date of the year, area required and number of guests. Venue will advise of minimum spends during the booking process.

3. FINAL NUMBERS - Please advise the venue of any changes to numbers. Final numbers must be confirmed seven (7) business days prior to the function date. Should the final numbers be below minimum requirements, the difference will be charged in room hire/area fees.

4. FINAL MENU SELECTION - Must be confirmed seven (7) business days prior to the function date and may not be changed outside of this period or charges may apply.

5. TIMING - The venue is not responsible for the service disruptions caused by late guests and this may impact food service times.

6. RESERVED AREAS - Reserved areas are held for a period of 15 minutes from booking time unless notified of delayed arrival.

7. DEPOSITS & PREPAYMENTS - Full pre-payment, final numbers & final catering selections are required 7 business days prior to your event. Credit card payments incur a 2% processing fee. EFT payment option is available, however must be settled 10 business days prior to your event. All pre payments are strictly non-refundable.

8. FINAL PAYMENT - Any additional charges must be settled at the conclusion of the function and charged to the nominated card provided on the booking form.

9. CANCELLATION BY CLIENT/AGENT - Cancellations outside of the seven (7) business days notice period will be charged a 50% cancellation fee based on final beverage & catering orders (catering selection and final numbers must be provided also at that time). All pre payments are strictly non refundable.

10. AREA ALLOCATION - The venue reserves the right to substitute a similar space at the management's discretion, however every effort will be made to fill requests.

11. OTHER FUNCTIONS - The vendor reserves the right to book concurrent functions in available areas within the venue.

12. PRICING - Prices will be confirmed in writing along with final function details. Every endeavour is made to maintain prices as printed, however these may be subject to increase at the management's discretion. All prices quoted are inclusive of the State and Federal Government tax or levy.

13. DAMAGES - The client is financially liable for any damages sustained to the venue by their guests, outside contractors or any other persons attending the function.

14. SECURITY - The venue will not accept responsibility for the loss or damage to any equipment or personal belongings left prior to or after a function.

15. DRESS CODE - All guests must abide by our house dress code policy which prohibits inappropriate or offensive clothing regardless of function theme or occasion.

16. LIQUOR ACT - Under WA law, all guests under the age of 18 must be accompanied by their legal guardian and supervised at all times. All guests must be 18 or over to consume alcohol and are expected to provide legal identification where necessary. All guests under the age of 18 must vacate the premises by 9pm.

17. RESPONSIBLE SERVICE OF ALCOHOL - Paddington Ale House abides by WA guidelines on responsible service of alcohol as per our house policy. The venue reserves the right to refuse the service of alcohol to any patron deemed to be showing signs of intoxication. This includes guests on a beverage package.

18. DECORATIONS - You will have access to your reserved area 30 mins prior to your event to add any decorations. Please inform your functions co-ordinator if you wish to do so. Confetti, glitter, nails or tape is not permitted.

19. Paddington Ale House is part of the ARK Group.