



THE HERITAGE
PRIVATE DINING & EVENTS

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EXPRESS MENU SAMPLE



2 course \$80 - entree and main
3 course \$100 - entree, main, dessert
4 course \$120 - canapes, entree, main, dessert

The Heritage bread, fermented butter **V**

Canapes on arrival - 1 piece pp

Fish croquettes, tartare sauce, fish eggs
Potato hash, pumpkin **GF V DF**

Shared entrees

Pickled cucumber, olives, pepper oil **GF V DF**
Stracciatella, lemon, roquette pesto **V**
Charcuterie

Choice of mains

Beef striploin, carrot, crispy garlic **GF**
Pumpkin, dahl, peanut, lime caramel **GF V DF**

Shared sides

Leaves, herb vinaigrette, shallot **GF V DF**
Chips, aioli **V DF**

Set dessert

Petit Fours

CLASSIC MENU SAMPLE



2 course \$110 - entree and main
3 course \$130 - entree, main, dessert
4 course \$150 - canapes, entree, main, dessert

The Heritage bread, fermented butter **V**

Canapes on arrival - 1 piece pp

Fish croquettes, tartare sauce, fish eggs
Potato hash, pumpkin **GF V DF**

Choice of entrees

Salmon, potato & leek, horseradish butter **GF**
Pork terrine, pistachio, relish **DF**
Beetroot tartare, sunchoke, garlic **GF V DF**

Choice of mains

Fish, kohlrabi, bonito sauce **GF**
Pork belly, celeriac, apple, walnut **GF**
Pumpkin, dahl, peanut, lime caramel **GF V DF**

Shared sides

Leaves, herb vinaigrette, shallot **GF V DF**
Chips, aioli **V DF**

Choice of dessert

Coconut rice pudding, charred pineapple **GF V DF**
Chocolate tart, Poached pear

PREMIUM MENU SAMPLE



2 course \$120 - entree and main
3 course \$150 - entree, main, dessert
4 course \$180 - canapes, entree, main, dessert

The Heritage bread, fermented butter **V**

Canapes on arrival - 1 piece pp

Fish croquettes, tartare sauce, fish eggs
Potato hash, pumpkin **GF V DF**
Steak tartare, black garlic, bonito

Choice of entrees

Salmon, potato & leek, horseradish butter **GF**
Pork terrine, pistachio, relish **DF**
Scallops, ndjua crust, corn
Beetroot tartare, sunchoke, garlic **GF V DF**

Choice of mains

Fish, kohlrabi, bonito sauce **GF**
Pork belly, celeriac, apple, walnut **GF**
Beef striploin, carrot, crispy garlic **GF**
Pumpkin, dahl, peanut, lime caramel **GF V DF**

Shared sides

Leaves, herb vinaigrette, shallot **GF V DF**
Chips, aioli **V DF**

Choice of dessert

Coconut rice pudding, charred pineapple **GF V DF**
Chocolate tart, poached pear
Soft, blue or hard local cheese





FOOD

CANAPE MENU

\$10pp per piece

Steak tartare, black garlic, bonito
Chicken parfait, apple, brioche
Stracciatella, lemon, roquette pesto **V**
Scallop, corn, sauce vierge **GF**
Prawn skewer, garlic butter **GF**
Sardines on toast, hummus, capers
Fish croquette, tartare sauce
Chicken satay skewer, pork crackle **GF DF**
Potato hash, pumpkin **GF DF V**
Mushrooms, macadamia, sourdough **V DF**

\$20pp per piece - Substantial

Cheese burger, lettuce, pickles
Eggplant Caponata toast **GF DF V**



FOOD STATIONS

\$20pp per selection

Designed to be ready for arrival so your guests enter your booked space with food available immediately. Canape service will then be timed to be served over the duration of your booking.

Oyster station
Charcuterie selection
Local cheese arrangement

Recommended Cocktail Packages

1-2 hour event: 3-4 canapes
2-3 hour event: 4 canapes and 1 substantial
4-5 hour event: 6 canapes and 1 substantial



DRINKS

CLASSIC DRINK MENU *SUBJECT TO CHANGE



2 hours \$80pp | 3 hours \$110pp
4 hours \$130pp | 5 hours \$150pp

Sparkling Wine

Barringwood 'Tasmanian Cuvee' | TAS

White Wine

Forest Hill Chardonnay | Great Southern WA
Singlefile Semillon, Sauvignon Blanc | Great Southern WA

Rosé Wine

Fraser Gallop Rose | Margaret River WA

Red Wine

Denton 'Shed' Pinot Noir | Yarra Valley VIC
Forest Hill Shiraz | Great Southern WA

Beer

Tap beer selection available.

Tap beer not available for rooftop events, pack beer alternative will be offered.

Cocktails

Margarita Punch
Bizzaro X PS40 Strawberry Yuzu Spritz

Non Alcoholic

Lightning Minds Pale Ale
Lyre's non alc Prosecco
NON #1 'Raspberry Chamomile' Pet Nat Rose
Midnight Mixers sodas





DRINKS

PREMIUM DRINK PACKAGE *SUBJECT TO CHANGE



2 hours \$100pp | 3 hours \$140pp
4 hours \$170pp | 5 hours \$200pp

Sparkling Wine

Idee Fixe Blanc de Blancs 'Premier Brut' | Margaret River WA

White Wine

Vasse Felix Chardonnay 'Premier' | Margaret River WA
Swinney Riesling | Great Southern WA

Rosé Wine

MMAD Rose | McLaren Vale SA

Red Wine

Craggy Range Pinot Noir 'Martinborough' | Martinborough NZ
Vasse Felix Cabernet Sauvignon 'Premier' | Margaret River WA

Beer

Tap beer selection available.

Tap beer not available for rooftop events, pack beer alternative will be offered.

Cocktails

Margarita Punch
Bizzaro X PS40 Strawberry Yuzu Spritz

Non Alcoholic

Lightning Minds Pale Ale
Lyre's non alc Prosecco
NON #1 'Raspberry Chamomile' Pet Nat Rose
Midnight Mixers sodas

DRINKS

HOUSE DRINK PACKAGE *SUBJECT TO CHANGE

2 hours \$60pp | 3 hours \$85pp
4 hours \$100pp | 5 hours \$115pp

Sparkling Wine

Redbank Brut Cuvee 'Emily' | King Valley VIC

White Wine

Juniper Original White | Margaret River WA

Rose Winé

Hesketh 'Wild at Heart' Rosé | SA

Red Wine

Juniper Original Red | Margaret River WA

Beer

Tap beer selection available.

Tap beer not available for rooftop events, pack beer alternative will be offered.

Non Alcoholic

Lightning Minds Pale Ale

Lyre's non alc Prosecco

NON #1 'Raspberry & Chamomile' Pet-Nat Rosé

Midnight Mixers sodas



PRE-SELECTION ON CONSUMPTION

Here is a great short list of wines which are sure to impress your guests. By pre-selecting you ensure that we will be ready to serve your guests from the moment they arrive.

Our full list is always available on our website if you would like a greater selection.

We ask for 1 sparkling wine, 2 whites, 1 rose and 2 reds to be selected. You will only be charged for what is opened.

To round out your selection on the day of your event we always offer beers (pale ale, lager & mid strength) as well as a great non-alcoholic selection for all groups (sparkling water, non-alc beer, non-alc prosecco, non-alc wine)

Sparkling Wine *PICK ONE

Tar & Roses Prosecco King Valley VIC	65
Frazer Woods Blanc de Blancs 'La Cache' Margaret River	93
Barringwood 'Tasmanian Cuvee' TAS	95
Idee Fixe 'Premier Brut' Margaret River WA	125
Bollinger 'Special Cuvee' Champagne FRA	135
Louis Roederer 'Collection 242' Champagne FRA	213

White Wine *PICK TWO

Forest Hill Riesling Great Southern WA	63
Flowstone Pinot Gris Blend 'Moonmilk' Margaret River WA	65
Forest Hill Chardonnay Great Southern WA	70
Singlefile Semillon, Sauvignon Blanc Great Southern WA	70
Shaw + Smith Sauvignon Blanc Adelaide Hills SA	88
Vasse Felix Chardonnay 'Premier' Margaret River WA	100
Frankland Estate Riesling 'Isolation Ridge' Great Southern WA	115
Shaw + Smith Chardonnay M3 Adelaide Hills SA	135

Rosé Wine *PICK ONE

Fraser Gallop Rosé Margaret River WA	70
Triennes Rosé Provence FRA	70
MMAD Rosé McLaren Vale SA	93

Red Wine *PICK TWO

Forest Hill Shiraz Great Southern WA	70
Denton Shed Pinot Noir Yarra Valley VIC	75
Stonegaze Cabernet Blend 'Isabella' Margaret River WA	78
Craggy Range Pinot Noir Martinborough NZ	93
Frankland Estate Syrah 'Isolation Ridge' Great Southern WA	120
Vasse Felix Cabernet Sauvignon 'Premier' Margaret River WA	118
Picardy Pinot Noir Pemberton WA	145
McHenry Hohnen Cabernet Sauvignon 'Hazel's Vineyard' Marg. River WA	175



SPACES

PRIVATE DINING

Lunch 12pm - 4pm
Dinner 6pm - 11pm

Reservations are for a maximum of 4 hours for a lunch event and 5 hours for a dinner event.

Reservations exceeding these durations will incur an additional minimum spend requirement of \$1,000 per hour.

The Boardroom

16 guests on 1 table | 28 guests on 2 tables
AV: 55" TV, wireless connection with Apple TV and Microsoft Display Adapter

The Cellar

18 guests on 1 table | 32 guests on 2 tables
AV: 65" TV, wireless connection with Apple TV and Microsoft Display Adapter

The Wine Bar & Restaurant

64 guests on multiple tables
AV: Projector with HDMI connectivity, microphone available

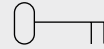
The Rooftop

30 guests on 1 table
AV: Projector with HDMI connectivity, microphone available

*Preselected beverage required

*Dinner service from 6pm only

*November to March bookings only



SEMI-PRIVATE DINING

Lunch 12pm - 4pm
Dinner 6pm - 11pm

Reservations are for a maximum of 4 hours for a lunch event and 5 hours for a dinner event.

Reservations exceeding these durations will incur an additional minimum spend requirement of \$1,000 per hour.

The Wine Bar

16 guests on 2 tables
AV: Not available

The Restaurant

24 guests on 1 table | 40 guests on multiple tables
AV: Not available



SPACES

COCKTAIL PARTIES

4pm - 11pm

Reservations are for 3 hours for any event.

Reservations exceeding 3 hours will incur an additional minimum spend requirement of \$1,000 per hour.

The Rooftop

50 guests

AV: 65" TV with HDMI connectivity

The Cellar

30 guests

AV: 65" TV, wireless connection with Apple TV and Microsoft Display Adapter

Bobèche Pit

30 guests

AV: Not permitted

Bobèche Exclusive

120 guests

AV: Not available - organiser to arrange if required

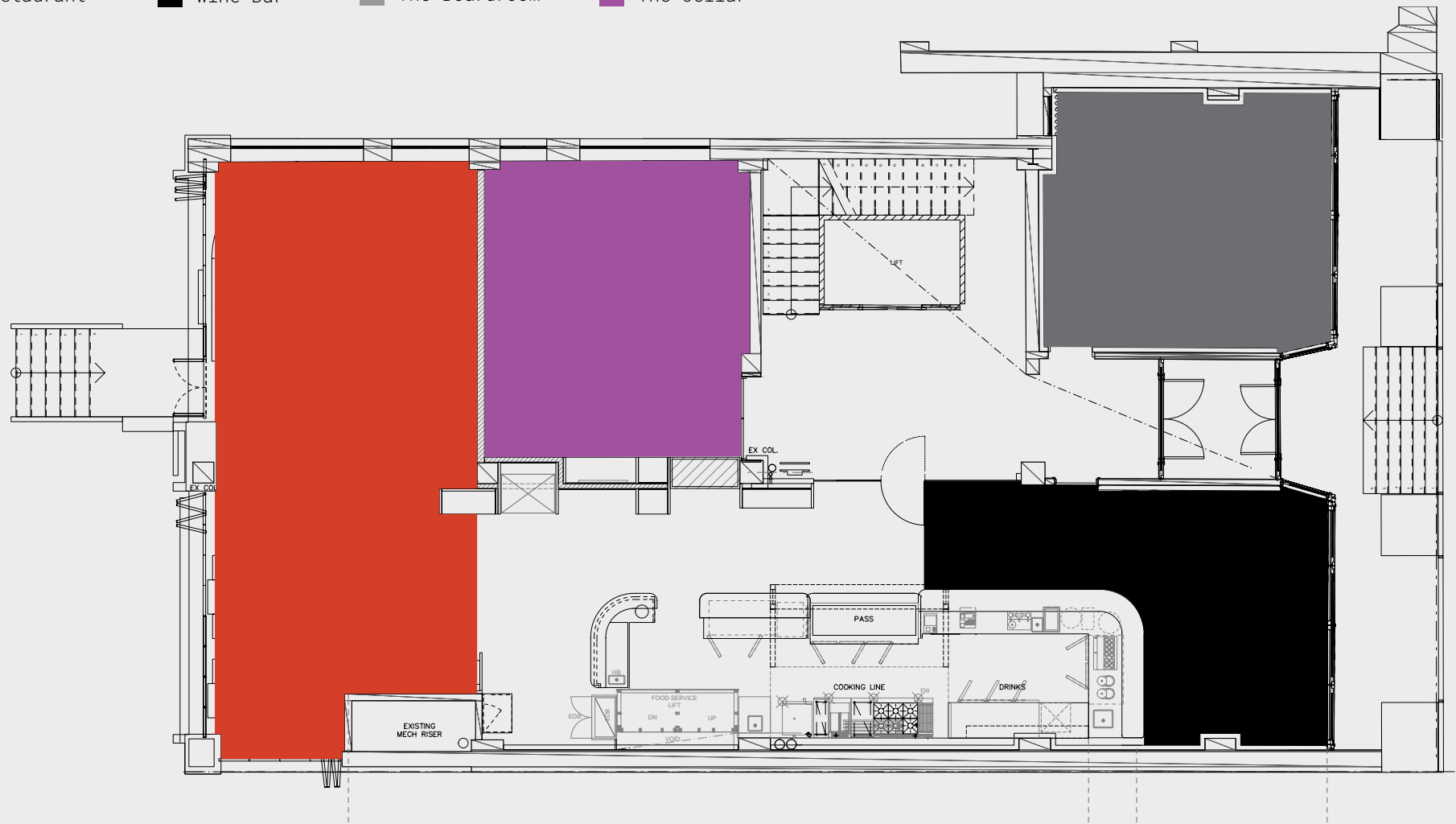


FLOOR PLANS

THE HERITAGE

PRIVATE DINING & EVENTS

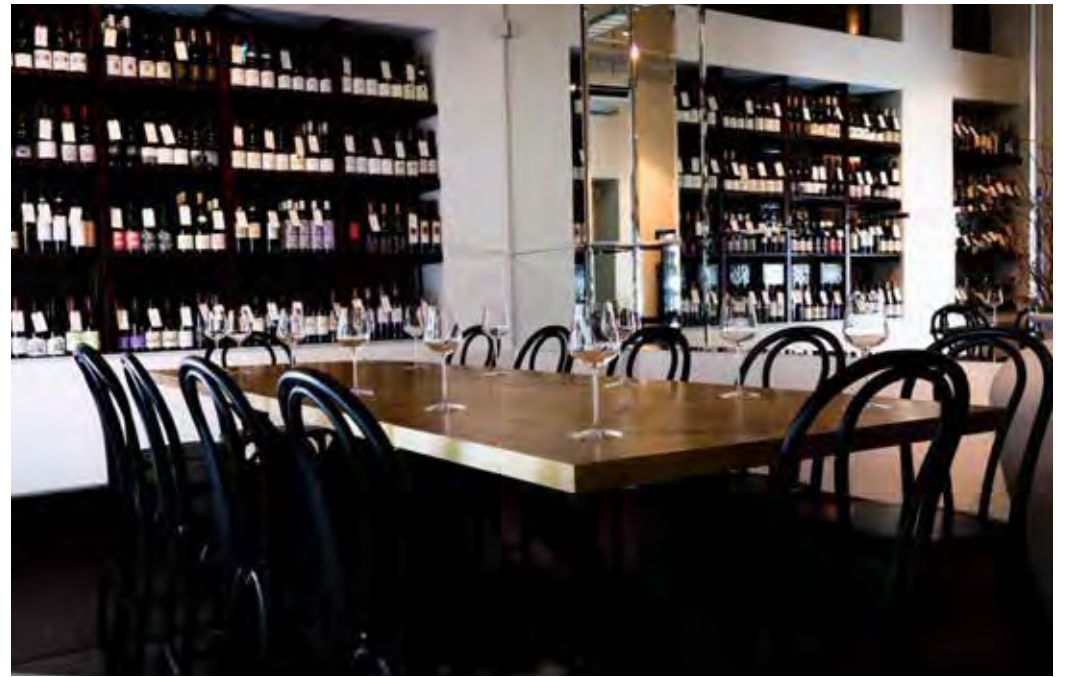
- Restaurant
- Wine Bar
- The Boardroom
- The Cellar







THE BOARDROOM



THE CELLAR



THE BOARDROOM



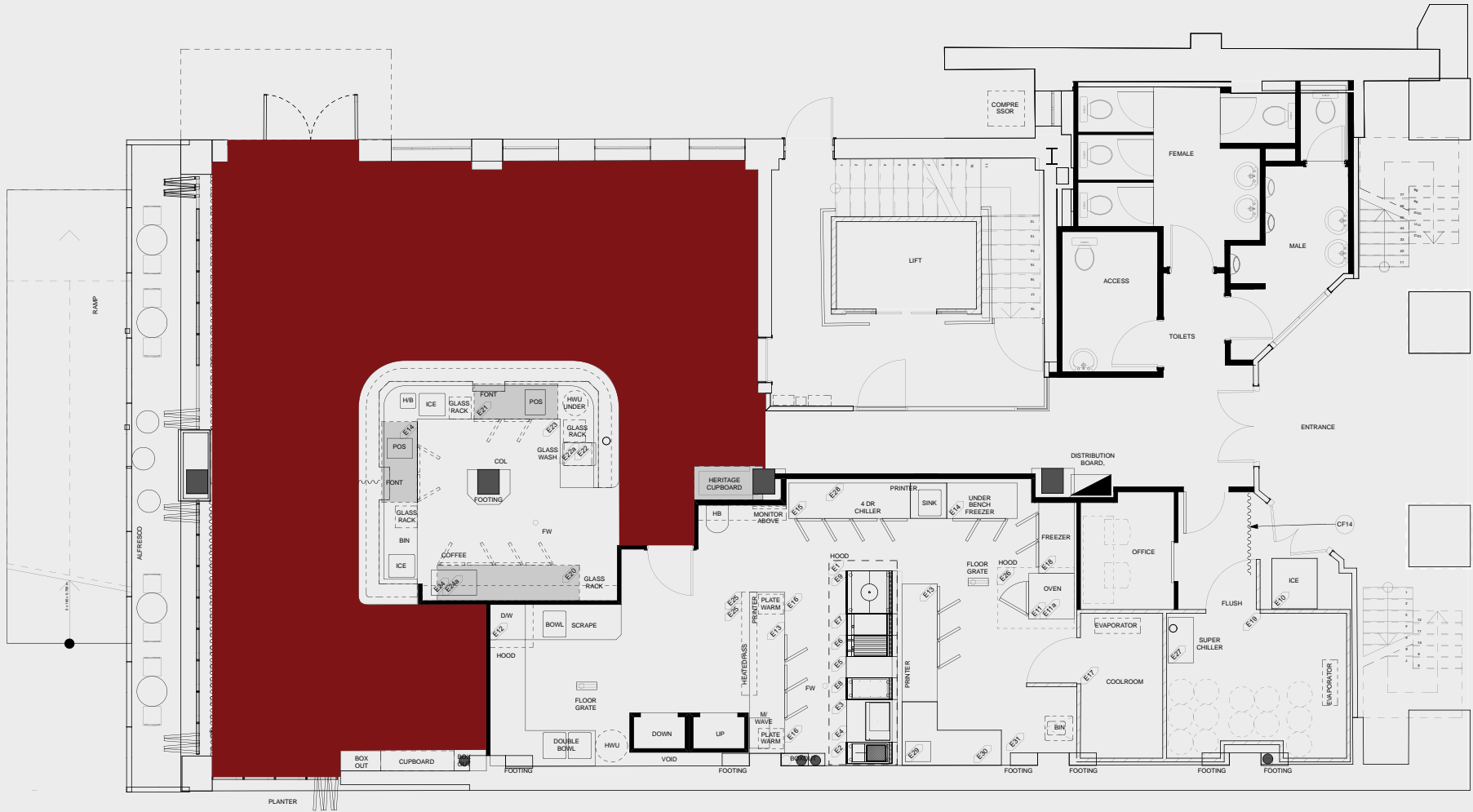
WINE BAR



RESTAURANT

BOBÈCHE

■ Bobèche



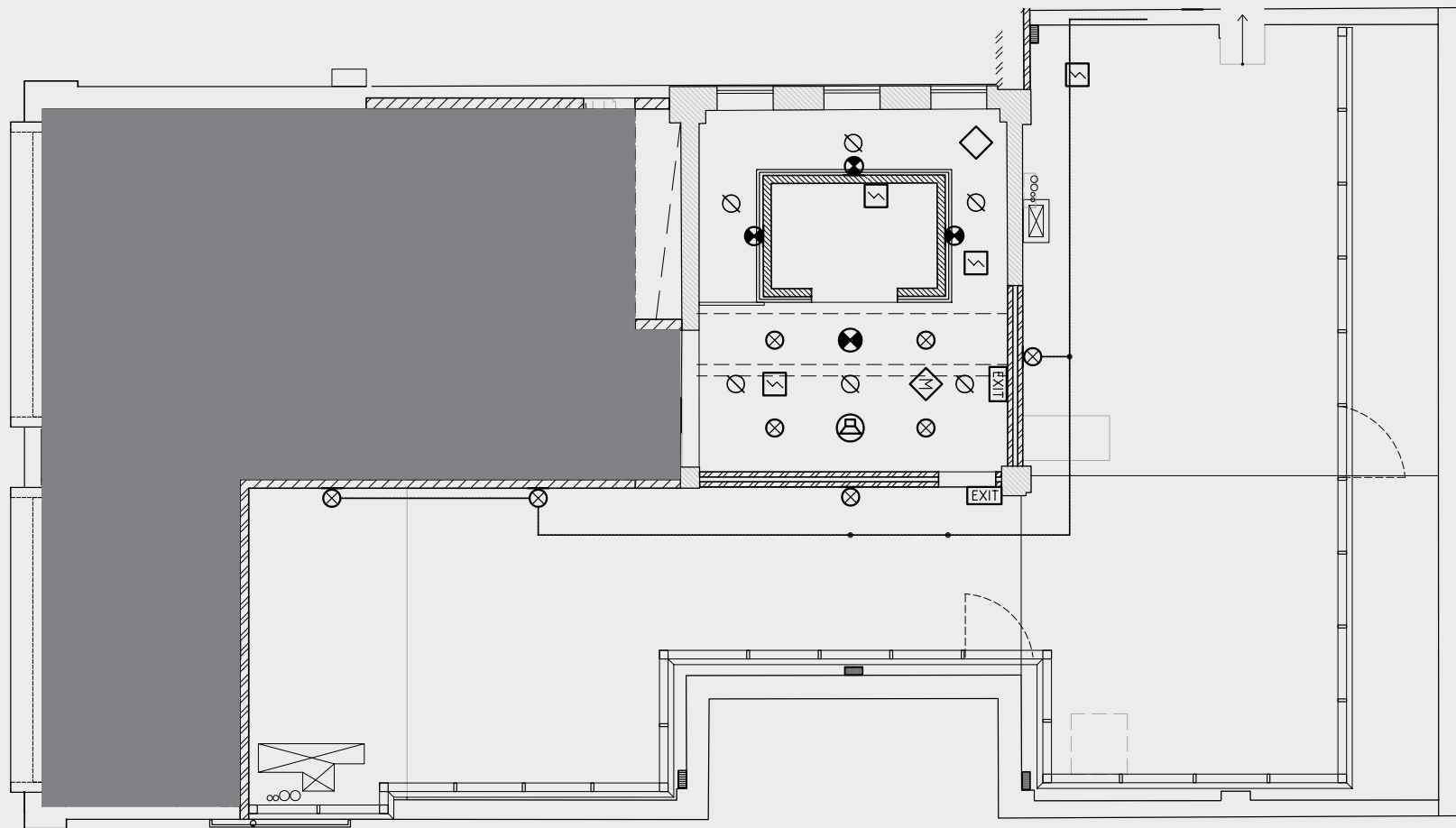


BOBÈCHE



ROOFTOP

■ Rooftop functions space





ROOFTOP EVENT SPACE

CONTACT & ACCESS

Contact

Tel: (08) 9226 5596

Enquiries: hello@theheritageperth.com.au

Location

The Heritage
Brookfield Place - Royal Insurance Building
131 St Georges Terrace
Perth Western Australia 6000

Opening Hours

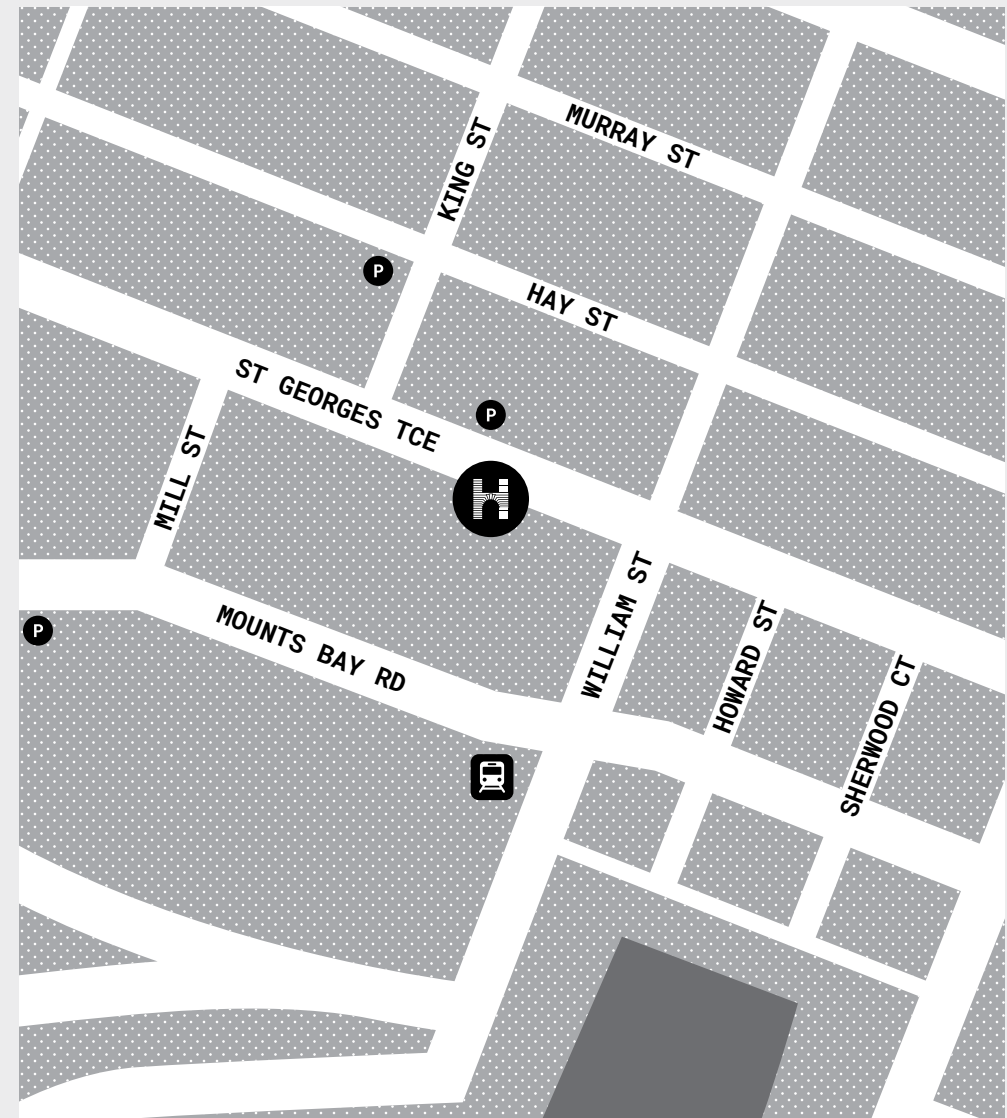
Private Dining and Cocktail Parties
Monday - Saturday

Parking

Perth Convention Centre (240m)
Wilsons Central Park Car Park (100m)
His Majesty's Theatre Parking (330m)
Council House Parking (600m)

Accessibility

The Heritage is a fully accessible venue.
Via Brookfield Place use the elevator outside Grill'd
Burgers to enter Lower Georges Lane. Access The
Heritage via the laneway between the Royal Insurance
Building and WA Trustee Building.



FREQUENTLY ASKED QUESTIONS

What is the capacity of your spaces?

The Wine Bar & Restaurant can accommodate 64 guests seated across 8 tables of 8 guests.

The Boardroom can accommodate 28 guests on 2 tables, and 16 guests on 1 table.

The Cellar can accommodate 32 guests on 2 tables, and 18 guests on 1 table.

The Cocktail Bar Bobeche can accommodate 120 guests cocktail style.

The Rooftop can accommodate 50 guests cocktail style and 32 guests seated.

Is there a minimum spend?

Our spaces can be booked based on a minimum spend plus a 5% service fee. The minimum spend is made up of your food and beverage selections and varies throughout the year. Please speak to our Reservations Manager for further details.

Is there a venue hire fee?

There is no venue hire fee required unless additional bump-in or bump-out is required. If, at the conclusion of your Event this minimum spend amount is not reached, the final bill will be rounded up to this amount accordingly and the remaining amount charged as a room hire fee.

Can we place a tentative hold on the venue, if so for how long?

We do not accept tentative holds on dates.

What is required to book our event?

A deposit is required to be paid and a contract to be signed.

How much is the deposit?

The deposit is \$1000 for all private dining and event bookings. For large scale events and larger private dining bookings whereby the minimum spend exceeds \$5,000, we will require full payment of the minimum spend to be paid via credit card or electronic funds transfer (EFT) 14 days prior to the date of the booking.

How long is a quote valid for?

A quote is valid for up to 7 days.

How long can our event go for?

We are licensed until 12.00am. All events have a stipulated duration depending on area booked and style of event. Additional charges apply for parties exceeding the booking duration.

Can we make changes to the food and beverage menus?

Our menus have been carefully created by our Executive Chef. We are happy to discuss tailored menus with you however additional fees may apply for the time to create a menu and the pricing for our menu may differ.

Can we bring in our own catering?

No external catering is permitted onto the site.

Can you cater to special dietary requirements?

Absolutely. We require notification of these requirements 7 days in advance.

Is there a cleaning fee?

Our venue is cleaned prior to your event and at the conclusion. If an additional clean is required this will be charged to the client.

Is BYO permitted, if so how much is the corkage fee?

We have an extensive wine list and do not allow BYO for events. Exceptions for this are for organised wine dinners where the wines being presented are not available through our suppliers. In this instance the corkage fee is \$30 per bottle. All alcohol is to be delivered the day before the event, and collected the following day. No alcohol is to be taken from the venue on the day of the event.

What time can our suppliers set up?

For larger events and private dining bookings where the minimum spend exceeds \$5000 you are allocated a 1.5 hour bump-in, however we do require the bump-in/ bump-out of your event to take place around the requirements of our other operating outlets. Please speak to our Reservations Manager for further details closer to your event. Should you require a longer period of time to bump in, or require venue access outside of these times, additional venue hire charges, security and staffing may be chargeable.

What time do our suppliers have to bump-out?

All items are to be taken at the conclusion of the event, unless another time is agreed with our Reservations Manager. You are allocated 1 hour post Event bumpout. Should you require a longer period of time to bumpout, or require venue access outside of these times, additional venue hire charges, security and staffing may be chargeable.

How do suppliers access the venue?

All suppliers access the venue via the Brookfield Place Loading Dock on Mounts Bay Road. Heading east immediately after the Westralia Square Parking entrance.

How do our guests access the venue?

Guests will access the venue through our main entry of the building at 131 St Georges Terrace Perth.

Are there noise restrictions?

Our venue does have noise restrictions. As sound can flow into our other venues within the building.

Who will run our event on the day?

For the lead up of your event you will be in contact with our Reservations Manager. As your event gets closer you will be introduced to your Event Supervisor who will run your event on the day.

When is our final information due?

7 days prior to your event. When your event is confirmed you will be sent a list of questions to complete which our team will use for the running of your event.

When is our final payment due?

For large scale events and larger private dining bookings whereby the minimum spend exceeds \$5,000, we will require full payment of the minimum spend to be paid via credit card or electronic funds transfer (EFT) 14 days prior to the date of the booking. Any additional food or beverages organised the day of the event are to be settled by the conclusion.

MINIMUM SPENDS

PRIVATE DINING MINIMUM SPENDS

<u>JAN - DEC</u>	<u>THE BOARDROOM</u>	<u>THE CELLAR</u>	<u>WINE BAR & RESTAURANT</u>	<u>THE ROOFTOP</u>
Monday - Thursday	\$2200	\$2200	\$9000	\$4000
Friday - Saturday	\$2500	\$2500	\$11000	\$4500
				*November - April

SEMI-PRIVATE DINING MINIMUM SPENDS

<u>JAN - DEC</u>	<u>THE WINE BAR</u>	<u>THE RESTAURANT</u>
Monday - Thursday	\$1500	\$4500
Friday - Saturday	\$1800	\$5400

COCKTAIL PARTY MINIMUM SPENDS

<u>JAN - DEC</u>	<u>THE CELLAR</u>	<u>BOBECHÉ PIT</u>	<u>BOBECHÉ EXCLUSIVE</u>	<u>THE ROOFTOP</u>
Monday - Thursday	\$2200 (3 hours)	\$2200 (3 hours)	\$6000 (5 hours)	\$4000
Friday - Saturday	\$2500 (3 hours)	\$2500 (3 hours)	\$12500 (5 hours)	\$4500
				*November - April

*All group bookings incur a 5% Service Charge as a gratuity to the staff looking after the Event.

TERMS AND CONDITIONS

Confirmation & Deposits

We require a \$1000 deposit to confirm a private dining or event booking. As secure payment link via Stripe will be issued for this payment.

Bookings are confirmed via an emailed booking confirmation from our reservations system Now Boot It. This confirmation includes the date, time, and location of the Event.

For large scale events and larger private dining bookings whereby the minimum spend exceeds \$5,000, we will require full payment of the minimum spend to be paid via credit card or electronic funds transfer (EFT) 14 days prior to the date of the booking. Paid deposits are non-refundable, however may be transferred to another date should your Event not proceed on the scheduled date and sufficient notice of cancellation is given.

In instances where the signed Terms & Conditions and/or a deposit have not been received by the due date, The Heritage (Volkow Trust ATF Skyshine Holdings PTY LTD) reserves the right to cancel the Event held on the client's behalf.

Minimum Spends

Please note that all private dining and event bookings require a minimum spend on food and beverages to be reached, which is quoted and agreed to at the time of enquiry. If, at the conclusion of your Event this minimum amount is not reached, the final bill will be rounded up to this amount accordingly and the remaining amount charged as a room hire fee. The deficit is payable by you on the day of and immediately after the conclusion of the Event, by credit card or cash.

Minimum spends apply based on booking duration. A commencement and completion time is to be provided for each booking. Additional charges apply for events extending beyond the agreed completion time.

It is the responsibility of the organiser to inform all guests attending that the event is exclusive to the reserved area, and that entry into other areas within the building will not be permitted.

Service Charge

All group bookings incur a 5% Service Charge as a gratuity to the staff looking after the Event. The Service Charge is payable on the final food and beverage components of the Event. It is to be paid on the day of, and immediately after the conclusion of the Event by credit card or cash. The Service Charge is not included in the minimum spend quote.

Public Holiday Surcharge

All bookings that fall on a Public Holiday incur a 20% surcharge.

Settlement of Final Bill / Invoice

Any deposit paid prior to the Event, will be deducted from the final bill. The Heritage (Volkow Trust ATF Skyshine Holdings PTY LTD) requires all final payment to be made in full, at the time the booking concludes by credit card or cash.

Cancellation

We require a minimum notice period of 14 DAYS NOTICE to cancel a confirmed Event. This request must be submitted in writing via email to our reservations manager and must be outside of the notice period to not incur a fee. Cancellations within the 14 day notice period will incur a fee, this fee is equal to the deposit amount paid.

Snap Lockdowns

Should the event be impacted by a snap lockdown, and you do not wish to move it to another date, you will receive the refund of the deposit. It can take up to 10 business days for the refund to be processed, we will need written confirmation from you as the event's host that you no longer wish to hold this event and are requesting a refund.

Food & Beverage Requirements

All food and beverage selections must be submitted 7 days prior to your booking date to ensure availability. All menus are subject to change, without notice, based on the seasonality and availability of produce. We will endeavour to advise all Clients / Organisers of any changes prior to an Event, however in certain instances this may not be possible. Due to this clients are not permitted to print or provide their own menus.

Confirmed numbers of guests attending must be submitted 48 hours in advance of the booking, along with any final dietary requirements. Charges apply for your confirmed final numbers or the number of attendees on the day, whichever is greater.

Alterations to menus may be accommodated on certain occasions, however the Chef must have advance notice to ascertain if such requests are possible. With sufficient notice we are always able to accommodate dietary requirements.

Indemnity & Liability

The client indemnifies The Heritage (Volkow Trust ATF Skyshine Holdings PTY LTD) against all damages caused during the Event by any of their guests, including but not limited to property damage, personal injury & loss of profits, indirect or consequential loss except to the extent of such damages are caused by the acts or omissions of The Heritage (Volkow Trust ATF Skyshine Holdings PTY LTD). Damage to The Heritage (Volkow Trust ATF Skyshine Holdings PTY LTD) property is the sole responsibility of the organiser and we reserve the right to charge for any damage, excess cleaning, repairs needed.

Acceptance of Agreement

By confirming your booking with us with credit card details you are accepting of and are bound by the terms and conditions as stated in this agreement.