



Elmar's IN THE VALLEY®

MICRO GLASS BREWERY
RESTAURANT ■ SMALLGOODS

Function Pack 2018

Elmar's in the Valley
8731 West Swan Road, Henley Brook WA 6055
TEL: 08 9296 0058 WEB: www.elmars.com.au

Thank you

**FOR CONSIDERING ELMAR'S IN THE VALLEY
FOR YOUR FUNCTION. WE ARE DELIGHTED
TO OFFER OUR BEAUTIFUL VENUE TO YOU
AND YOUR GUESTS.**



Situated in the picturesque Swan Valley and just 40 minutes from Perth CBD, Elmar's in the Valley is a unique and ideal venue for all occasions. Our indoor and outdoor facilities are available for exclusive use and non-exclusive use. Elmar's is popular for all types of corporate events, including Team Building Activities, Launches for Vehicle and Machinery, and of course celebrations such as Special Events, Birthday Parties and Social Club events.

At Elmar's we understand that every function is unique. This package aims to provide menu suggestions and offer the flexibility to design a personalised menu to meet your specific function requirements, ensuring a truly memorable occasion for you and your guests.

It is imperative to General Manager Steffen Hoer along with all of our team members that our guests are provided with quality meals which is why 99% of our menu items are house made right here at Elmar's in the Valley with extensive hours contributed to each cooking process and are produced from fresh local produce.

Some of these including Elmar's Smallgoods, Hillseafood, Little Home Bakery, Rusty Plume, Gourmet & More and Benara Fresh.

Elmar's has been host to many outdoor concerts and themed functions, which have required our experienced and specialised events team to coordinate all aspects of some major corporate and private events. Our attention to detail, impeccable service, unique facilities, and of course our Micro-brewery, are certain to give your event, and your guests, an unforgettable experience with a difference.

Holly Buglass

Function & Events Coordinator

Tel: 08 9296 0058

Email: marketing@elmars.com.au

Venue Details

Marquee

Maximum 250 guests seated & 400 cocktail

- Dedicated Function and Event Coordinator to assist with all your planning needs at the venue
- 30m x 15m white outdoor marquee
- White manor fencing to cordon off your private area from the public
- Eclectic mixed seating offered: rustic picnic style bench seating; plastic trestles; green plastic chairs (we recommend to cover these to fit in with your chosen theme); and restaurant style tables and wooden chairs
- Cutlery, crockery, glassware, natural calico napkins, natural calico table runners
- **Mini** deluxe toilet suite
- Dance Floor
- Generator for additional lighting - 12 KVA if required
- Private bar set up with back drop and portable beer taps
- LED Festoon Lighting

Exclusive Marquee Hire \$2,500

Elmar's Restaurant and BIERGARTEN

Maximum 600 guests seated (spread between indoors and outdoors) & 2400 cocktail

Includes:

- Dedicated Function & Event Coordinator to assist with all your planning needs at the venue
- Eclectic mixed seating offered: rustic picnic style bench seating; plastic trestles; green plastic chairs (we recommend to cover these to fit in with your chosen theme); and restaurant style tables and wooden chairs
- Cutlery, crockery, glassware, natural calico napkins, natural calico table runners
- Exclusive use of inside restaurant and BIERGARTEN area
- Raised bar area as a dance floor
- Raised stage for musician or DJ to use

Exclusive Hire \$999

Under the Stars

Elmar's BIERGARTEN area only - maximum 500 guests seated & 2000 cocktail

Includes:

- Dedicated Function and Event Coordinator to assist with all your planning needs at the venue
- Eclectic mixed seating offered: rustic picnic style bench seating; plastic trestles; green plastic chairs (we recommend to cover these to fit in with your chosen theme); and restaurant style tables and wooden chairs
- **Mini** deluxe toilet suite
- Cutlery, crockery, glassware, natural calico napkins, natural calico table runners
- Dance Floor
- LED Festoon Lighting

Exclusive Outdoor Hire \$2,200

German Feast

Buffet Style; similar to a banquet served down the centre of your table

Replenished as required during the first hour it is served

Selection of Elmar's most popular German Cuisine

Entrée

Assorted Artisan Bread Basket with a Duo of Dips

Main

Vegetable Coleslaw with Spanish Onions

German Potato Salad

Crisp House Salad with Elmar's Craft Beer Dressing

Variety of Elmar's Sausages

Spicy Marinated Chicken Drumsticks on Royal Blue Mashed Potato

Elmar's Signature Specialty Pork Shanks with Traditionally Cooked Sauerkraut

Dessert

Homemade Sticky Date Pudding
with Butterscotch Sauce and Whipped Cream

\$55 per person

Minimum 10 guests

Deluxe German Feast

Entrée

Assorted Artisan and Turkish Bread Basket
with a Duo of Sundried Tomatoes and Basil Pesto Butter
Selection of Elmar's Smallgoods served with Cheese
and all the Traditional German Trimmings

Main

German Potato Salad
Tangy Fettuccini Vegetable Salad with a Creamy Orange Dressing
Gourmet Garden Salad topped with Greek Feta and Avocado Cream

Beef Sirloin Roast cooked Medium with Pepper Cognac Jus
Pork Steak in a Creamy Mushroom Sauce
Chicken Breast with Honey, Garlic and BBQ Glaze

Parley Butter Spätzle
Seasonal Vegetables

Dessert

Homemade Baked Brownie Cheesecake Sprinkled with White Chocolate Shavings
and served with Italian Vanilla Bean Gelato

\$67 per person

Minimum 10 guests

Two Course Set Menu

Main

Succulent Fried Chicken Breast
Stuffed with Baby Spinach, Greek Feta
& Pine Nuts, served with Market Vegetables,
Royal Blue Mashed Potato and a Shiraz Jus

OR

Elmar's Gourmet Sausages
(Smoked Chilli Cheese Kransky, Beer Infused Bratwurst)
served with Onion & Bacon Fried Potatoes,
Sauerkraut and German Mustard

Dessert

Sticky Date Pudding
served with Butterscotch Sauce, Macadamia Nuts,
Chocolate Shavings and Italian Vanilla Bean Gelato

\$29 per person

Minimum 20 guests

\$32 per person

19 guests and under

Three Course Set Menu

Entrée

Crumbed Camembert and Venison Chorizo
served with White Wine Poached Pear, Cranberry Jam,
White Sourdough Crostini accompanied by a Rocket, Walnut and Cranberry Salad

Main

Sirloin Steak cooked Medium served with
Butter Sautéed Bread Crumb Green Beans,
Gratinated Royal Blue Potato Bake and a Green Pepper Cognac Jus

or

Pan Fried Barramundi Fillet on top of Crushed Potatoes,
Blistered Garlic Cherry Tomatoes, Baby Beetroot
served with Lemon Butter Sauce and Sprinkled with Crunchy Fried Capers

Dessert

Banana & Baileys Chocolate Crumble
served with a 15ml Shot of Baileys and Italian Vanilla Bean Gelato

\$55 per person

Minimum 20 guests

\$59 per person

19 guests and under

BBQ Buffet

Elmar's impressive large cast-iron fry-pans used for serving

Available in the Alfresco Area and Beer Garden

Replenished as required

Cold Selection

Artisan & Turkish Bread Basket with Butter

Greek Salad with Feta, Olives and Balsamic Dressing

German Potato Salad

Elmar's Caesar Salad with Crispy Cos Lettuce, Elmar's Bacon Bits
and Crunchy Garlic Croutons, Anchovies, topped with Shaved Parmesan,

Rusty Plume Boiled Egg and Creamy Caesar Dressing

Hot Selection

Grillbratwurst, Coarse Beer Bratwurst,

Cheese Kransky, 100 % Beef Knackwurst

Chicken Drumsticks in Spicy Seasoning

Steamed Seasonal Vegetables with Garlic Butter

Fried Gourmet Potatoes with Onion Butter

Dessert Selection

Freshly Cut Seasonal Fruit Platter

Sticky Date Pudding with Butterscotch Sauce

Whipped Cream

Selection of Individually Wrapped Connoisseur Ice Cream

\$59 per person

Minimum 50 Guests

Gourmet BBQ Buffet

Buffet with a wide range of menu items to suit a variety of tastes

Elmar's impressive large cast-iron fry-pans used for serving

Replenished as required

Cold Selection

Selection of Gourmet Artisan Style Bread with a Duo of Homemade Dips

Greek Salad with Feta, Olives and Balsamic Dressing

Vegetable Coleslaw with Spanish Onions

German Potato Salad

Spicy Glass Noodle Salad

Elmar's Caesar Salad with Crispy Cos Lettuce, Elmar's Bacon Bits and Crunchy Garlic Croutons,

Anchovies, topped with Shaved Parmesan, Rusty Plume Boiled Egg

and Creamy Caesar Dressing

Hot Selection

Variety of Elmar's Famous Grilled Bratwurst

Elmar's Signature Specialty Pork Shanks

Chicken Drumsticks in Spicy Seasoning

Grilled Garlic and Herb Marinated Prawns

Mixed Garden Fresh Vegetable Lasagne

Steamed Seasonal Vegetables with Herb & Garlic Butter

Colcannon - Roasted Green Cabbage folded into Royal Blue Potato Mash

Dessert Selection

Seasonal Fruit Platter

Homemade Sticky Date Pudding drizzled with Butterscotch Sauce

Warm Apple Strudel with Vanilla Sauce and Whipped Cream

Selection of Individually Wrapped Connoisseur Ice Cream

Selection of European and Australian Cheese with Crackers

\$82 per person

Minimum 50 Guests

Deluxe Buffet

Buffet with an extended range of menu items to suit a wider variety of tastes
Replenished as required

Cold Selection

Selection of Gourmet Artisan Bread with a Duo of Home Made Dips,
EVOO, Balsamic and Dukkah

Elmar's Cold Cuts and Hams

Greek Salad with Feta, Olives and Balsamic Dressing

Green Cabbage Coleslaw with Spanish Onion

German Style Potato Salad

Bocconcini, Tomato Platter with Garden Fresh Basil, Balsamic and Extra Virgin Olive Oil

Cooked Prawns on Ice served with a tangy Cocktail Sauce and Lemons

Elmar's Caesar Salad with Crispy Cos Lettuce, Elmar's Bacon Bits and Crunchy Garlic Croutons,
Anchovies topped with Shaved Parmesan, Rusty Plume Boiled Egg
and Creamy Caesar Dressing

Hot Selection

Succulent Chicken Breast coated in Parmesan Crumbs, topped
with Elmar's Gourmet Ham and Parmesan Cheese, atop Napolitana Sauce

Elmar's Signature Specialty Pork Shanks with Traditionally Cooked Sauerkraut

Baked Salmon with Lemon, Herbs and White Wine Sauce

Mixed Garden Fresh Vegetable Lasagne

Royal Blue Potato Cheese Bake

Seasonal Vegetable Medley with Garlic Butter

Cont...

Deluxe Buffet Cont...

Carvery - choose one meat

Slow Roasted Pepper Crusted Sirloin served with Shiraz Jus

or

Crispy Pork Belly with Elmar's Chorizo served with Beer Mustard Sauce

or

Marinated Lamb Leg Roast served with Rosemary Glaze

Dessert

Homemade Sticky Date Pudding drizzled with Butterscotch Sauce

Banana-Baileys Crumble

Vanilla Sauce and Whipped Cream

Selection of Individually Wrapped Connoisseur Ice Cream

Selection of European and Australian Cheese with Crackers

Seasonal Fruit Platter

\$89 per person

Minimum 50 Guests

+

\$180 Staff Carving Charge

The Suckling Pig

Relish in the scrumptious aroma of your very own Suckling Pig on a spit and impress all your friends, family and colleagues whilst our dedicated chefs tenderly baste your piglet.

The pork will be combined with flavoursome seasoning, such as Port-wine, Mustard and Bay leaf, and drizzled with Elmar's Beer throughout the cooking process, making the pork juicy and tender.

The Suckling Pig can be added to any of our buffet menus!

\$15 per person

Minimum 50 Guests

+

Includes Carving Station manned by a Chef



Children's Function Menu

Children aged 0-4 years free of charge
Suitable for Children aged 5-11 years

Elmar's Cocktail Vienna Sausages
Served with Chips and Cherry Tomatoes,
Chunks of Carrots and Apple & Tomato Sauce

or

Chicken Nuggets
Served with Chips and Cherry Tomatoes,
Chunks of Carrots and Apple & Tomato Sauce

Dessert

Upside Down Ice Cream Sundae
Vanilla Ice Cream Topped with Strawberry Sauce

Unlimited Soft Drinks and Juices

\$19 per child

Children dining from any menu in our Functions Pack

Children aged 5-11 years will be charged at a rate of 40% of adult cost
Children aged 12-16 years will be charged at a rate of 60% of adult cost
Teens 17 and above will be charged the full rate of an adult

Beverage Packages

We have created a number of beverage package options for you to choose from, all designed to meet a variety of function beverage requirements.

We would be more than happy to arrange any 'special' bottle for your function as long as it is of European or Australian origin as per our license stipulations.

If this option appeals to you, please see our
Function & Events Coordinator to make the necessary arrangements.



Beverage Package Options

Standard

Package Details

White Wine

Elmar's Range:
Semillon Sauvignon Blanc

Sweet Wine

Elmar's Range:
Moscato or (Shiraz, Grenache, Merlot Blend)

Red Wine

Elmar's Range:
Shiraz

Sparkling Wine

Elmar's Range:
Pinot Chardonnay

Beer Selection

Elmar's Boutique Beer Range:
Pilsner, Wheat, Alt, Koelsch plus seasonal varieties

Soft Drinks

Coca Cola, Coke No Sugar, Sprite, Fanta, Lift, Orange Juice

Freshly Brewed Tea and Coffee

Hours	2	3	4
Per person	\$38	\$51	\$64

Cider

Package Details

White Wine

Elmar's Range:
Semillon Sauvignon Blanc

Sweet Wine

Elmar's Range:
Moscato or (Shiraz, Grenache, Merlot Blend)

Red Wine

Elmar's Range:
Shiraz

Sparkling Wine

Elmar's Range:
Pinot Chardonnay

Beer Selection

Elmar's Boutique Beer Range:
Pilsner, Wheat, Alt, Koelsch plus seasonal varieties

Apple Cider

Pear Cider

Soft Drinks

Coca Cola, Coke No Sugar, Sprite, Fanta, Lift, Orange Juice

Freshly Brewed Tea and Coffee

Hours	2	3	4
Per person	\$42	\$55	\$68

Spirits

Package Details

White Wine

Elmar's Range:
Semillon Sauvignon Blanc

Sweet Wine

Elmar's Range:
Moscato or (Shiraz, Grenache, Merlot Blend)

Red Wine

Elmar's Range:
Shiraz

Sparkling Wine

Elmar's Range:
Pinot Chardonnay

Beer Selection

Elmar's Boutique Beer Range:
Pilsner, Wheat, Alt, Koelsch plus seasonal varieties

Spirits

Johnnie Walker Red Label
Old Young's 1827 Gin
Jameson Irish Whisky
Smirnoff Vodka
Baileys

Soft Drinks

Coca Cola, Coke No Sugar, Sprite, Fanta, Lift, Orange Juice

Freshly Brewed Tea and Coffee

Hours	2
Per person	\$48

Beverage Package Options Cont..

Cider & Spirits

Package Details

White Wine

Elmar's Range:
Semillon Sauvignon Blanc

Sweet Wine

Elmar's Range:
Moscato or (Shiraz, Grenache, Merlot Blend)

Red Wine

Elmar's Range:
Shiraz

Sparkling Wine

Elmar's Range:
Pinot Chardonnay

Beer Selection

Elmar's Boutique Beer Range:
Pilsner, Wheat, Alt, Koelsch plus seasonal varieties

Spirits

Johnnie Walker Red Label
Old Young's 1827 Gin
Jameson Irish Whisky
Smirnoff Vodka
Baileys

Apple Cider

Pear Cider

Soft Drinks

Coca Cola, Coke No Sugar, Sprite, Fanta, Lift,
Orange Juice

Freshly Brewed Tea and Coffee

Hours 2

Per person \$58

Deluxe Wine

Package Details

White Wine

Elmar's Range:
Semillon Sauvignon Blanc

Choose One:

Upper Reach Unwooded Chardonnay **or**
Soumah Pinot Grigio

Sweet Wine

Elmar's Range:
Moscato or (Shiraz, Grenache, Merlot Blend)

Red Wine

Elmar's Range:
Shiraz

Choose One:

Veronique Foundation Shiraz **or**
Bodegas Ateca Cabernet Sauvignon

Sparkling Wine

Elmar's Range:
Pinot Chardonnay

Choose One:

Sitella Sparkling Chenin **or**
Katlenberger Sparkling Strawberry Wine

Beer Selection

Elmar's Boutique Beer Range:
Pilsner, Wheat, Alt, Koelsch plus seasonal varieties

Soft Drinks

Coca Cola, Coke No Sugar, Sprite, Fanta, Lift,
Orange Juice

Freshly Brewed Tea and Coffee

Hours 2 3 4

Per person \$44 \$57 \$74

Platters

Platters are available anytime and in any area on weekdays

Platters are only available **before 12noon and after 2pm** on a Saturday or Sunday, in the Alfresco and Beer Garden areas.

Orders to be placed, along with pre-payment, 7 working days prior to the date of the booking

- Seating is not allocated - Platters are a Casual Standing Option

Platters will **not** be allocated undercover space if poor weather conditions are predicted/forecast.

A marquee may need to be arranged at the expense of the client to cater for rainy weather.

The Elmar's Hot Smallgoods Nibble Platter (Most Popular) (\$115)

A Selection of Elmar's Favourite Nibble Items, Served Hot:
Chilli Cheese Kransky, 100% Beef Knackwurst, Mettwurst,
Elmar's Home Made Pork Croquettes, Spicy Chicken Strips,
Cocktail Wiener Flowers & Golden Potato Chips
Served with Sour Cream, German Mustard and Tomato Sauce.

The Bavarian Pretzel Platter (\$60)

10 Original Bavarian Pretzels,
A Trio of Home Made Butters (Tomato, Basil and Sweet Mustard)
Served with Pickled Vegetables and Gherkins.

The Beer Garden Nibble Platter (\$83)

A Selection of Hot and Cold Nibble Items:
Krakauer, Salami, Chorizo, Grillbratwurst, Schuebling,
Cheddar Cheese, Kalamata Chilli Olives & Vegetable Crudités.
Served with a Selection of Artisan Bread,
Turkish Bread, Duo of Dips and German Mustard.

Cont...

Platters Cont...

Chicken Drumstick & Seafood Nibble Platter (\$99)

1KG of House Marinated Free Range Chilli Chicken Drumsticks,
Salt & Pepper Squid Flowers, Garlic Marinated Grilled Prawns.
Served with Turkish Bread, Sweet Chilli Sauce, Sour Cream,
and House made Curry Aioli

Raw Vegetable Crudit  Platter (\$52)

A Selection of Raw Vegetable Crudit s
with a Duo of Home Made Dips

Turkish Bread Platter (\$55)

Turkish Bread
With a Trio of Home Made Dips

Children's Platter (\$55)

(Children 12yrs and under only)

A Selection of Mini Pork Schnitzel, Chicken Nuggets, Vienna Sausages, Fries,
Carrot, Seasonal Fruit & Cheese Cubes

**To order please complete the Function Booking Form as well as the
Platter Order Form and email to marketing@elmars.com.au**



Fine Print

Booking Confirmation and Deposits

All function bookings are considered tentative until the deposit and completed confirmation form are received by Elmar's Function & Events Coordinator. A 50% anticipated food cost must be made in order to secure a booking and this amount will be deducted from the final invoice. Upon confirmation of the booking, a receipt will be issued. In the event of unforeseen circumstances, Elmar's in the Valley reserves the right to amend the booking. Amending your function date once the confirmation form and deposit have been received by Elmar's in the Valley will incur \$50 administration fee. Amending your function date is subject to approval by Elmar's Management and is dependent on availability, and if required, Elmar's in the Valley reserves the right to amend the conditions of the booking.

Tentative Bookings

Tentative bookings will be held for a period of 14 working days only. After this time, tentative bookings are automatically cancelled. Please advise Elmar's Function & Events Coordinator in writing if you wish to extend this holding period or cancel the reservation. Tentative bookings can be formalised by paying the requested deposit and completing the confirmation form. Should your tentative booking fall within 14 days of the reservation date, our Function & Events Coordinator will stipulate when the confirmation is required.

Payment

Elmar's accept the following payments; cash, bank or company cheque (made payable to Elmar's in the Valley, with prior notice of this form of payment approval required), credit cards (Visa, MasterCard or AMEX – an additional fee is charged for AMEX), Eftpos or direct deposit. Please liaise with our Elmar's Function & Events Coordinator for bank details and reference number. Diner's cards are not accepted.

The contract signatory is liable to pay all monies due under this agreement. Elmar's does not provide credit. Should beverages be on a consumption basis, then payment is required at the conclusion of the function. Should there be an outstanding amount left at the end of your function, this will be charged to the credit card provided on file.

Payment of the full amount of the booking must be paid at the conclusion of the event, unless invoice payment has been approved by Elmar's Function & Events Coordinator. Credit card details will be required as security. Should an invoice be issued for the balance or credit owing, all amounts must be paid within 7 days, or it may incur a 5% interest charge for each day it is not settled. If the final account is not paid within the specified time, you will be responsible for all legal and collection costs to recover this account.

Cancellation Policy

Cancellation of a function must be made in writing. Elmar's reserves the right to charge a cancellation fee on the total function value as follows;

- Notice within 60 days 20%
- Notice within 30 days 50%
- Notice within 14 days 100%

Final Arrangements and Numbers

Arrangements are to be finalised with the Elmar's Function & Events Coordinator no later than 10 working days prior to the event. Final guest numbers are to be confirmed 10 working days prior to the event and will be the minimum number invoiced. Full payment must be made 7 working days prior to the event, failing which Elmar's may cancel the function. For bookings fewer than 200 guests any decrease in numbers after the final numbers have been confirmed, a 10% slippage charge will apply. This will be calculated on 80% of the anticipated function cost per person.

Function Duration

Please see below the maximum function durations;

Lunch – 4 Hours

Dinner – 6 Hours

The function will commence and conclude at the agreed scheduled times. Any extension of time either before or after the allocated time may be granted at an additional fee. Failure to vacate the venue at the allocated time may result in an additional charge.

Food and Beverage

Elmar's in the Valley is a fully licensed venue and therefore does not allow BYO beverages and food to be consumed on our premises. A \$2.50 per person cakeage fee applies for cakes or cupcakes supplied by the client. Cakes are also available for pre-order through Elmar's in the Valley (no cakeage fee applies)

Elmar's in the Valley operates under a Special Facility License; therefore we are unable to serve any spirits unless they are of Australian or European origin. Gifts of alcohol presented to guests must remain sealed whilst on the premises.

Beverage packages are available to bookings opting for a set menu only. In the instance when a beverage package is selected, all guests must opt to be on the package; split beverage packages are not available. The menu selections are seasonal and subject to availability, and are subject to change; however, appropriate substitutes will be made. Large cast iron fry-pans only available for use for functions set up in the outdoor beer

garden area. Alternative serving arrangements are available for guests inside opting for a buffet menu seated inside the restaurant.

Dietary Requirements

Most dietary requirements can be catered for and we can also cater for those with allergies. It is the client's responsibility to let the Elmar's Function & Events Coordinator know of all dietary requirements 14 working days prior to your event date as the meals have to be pre-selected. Every endeavour is made to ensure food items adhere to guests dietary and allergy requirements. Please ensure your guests advise staff of all food restrictions prior to service.

Conduct

It is understood that the client will conduct their function in an orderly manner in full compliance with Elmar's Management and all applicable laws. Elmar's adheres to the harm management principles of the Liquor Licensing Act and reserves the right to refuse to serve any guest who has exceeded the acceptable level of alcohol consumption or displays offensive behaviour, or to stop the service of all alcoholic beverages; or to close the function in the event of unacceptable guest behaviour. No refund or compensation will be made in such events. Under no circumstance may any person under the age of 18 consume alcohol on the premises. All guests under the age of 18 must be accompanied by a responsible adult under the Liquor Licensing Act. Proof of age ID may be requested and failure to produce will result in no-beverage service – please advise your guests attending. Elmar's also requests that the client ensures that their guests do not drive under the influence.

Outside Suppliers & Entertainment

All entertainment suppliers and outside suppliers must be approved by Elmar's Management. Elmar's Function & Events Coordinator will require all booking and contact details for suppliers requiring access to Elmar's in the Valley at least 28 working days prior to your function date. Supervision and Public Liability Insurance is required for any amusement and entertainment hire. Elmar's reserves the right to charge a facility fee for any items brought into the venue, this is 10% of the equipment hire cost.

Guests must leave in a quiet and orderly manner so as not to disturb nearby residents. There is to be no beeping of car horns or screeching of tyres, etc. Should Elmar's in the Valley receive a fine by Swan City Council due to excessive noise caused by any of your guests or known persons, this fine will be passed onto the client and will become the responsibility of that person, both financially and for any legal obligations. All music must adhere to the Swan City Council noise regulations and must be turned down from 10pm.

All suppliers meals and drinks are at the cost of the client. Please liaise with the Elmar's Function & Events Coordinator to organise this.

In the event of extreme weather, it is the responsibility of the client to make provisions for suppliers should shelter be required. Elmar's Function & Events Coordinator can assist with arrangements; however Elmar's does not accept the responsibility for any costs that may incur.

Deliveries

The Elmar's Function & Events Coordinator must be advised in writing of any deliveries to the venue. All items should be marked for the attention of the Function & Events Coordinator with the function name, date and number of items being delivered. The venue will not accept any responsibility for items left at the premise. All items must be removed from the premise by no later than 10am the day after the function.

Displays and Decorations

Nothing is to be nailed, screwed, stapled or adhered to any wall, door, surface or part of the building, marquee and surrounds. Elmar's Management must approve all signage in public areas.

Please note confetti, glitter, streamers and the like are not permitted on the premise. It is the responsibility of the client to ensure that their guests are aware of this restriction. A cleaning fee of \$50 per hour will be charged in the event of unauthorized use of such items. The use of fireworks and sky lanterns is strictly prohibited.

Responsibility and Damages

The staff at Elmar's are extremely careful when looking after guests' belongings; however, do not accept any responsibility for the loss or damage of property at the venue prior to, during or after the function. Clients are financially responsible for any damages, loss or theft of property belonging to Elmar's in the Valley by the client or guests, prior to, during and after a function. The costs associated with abnormal cleaning will be charged to the final account at the rate of \$50 per hour or part thereof per staff member. Any repairs from damages to Elmar's property will directly be passed onto the client. Smoking and vaping is permitted only on grassed areas. Our restaurant, marquee and patio area are smoke-free.

Pricing and Increases

All prices are inclusive of GST and are based on current costs. Prices are subject to change without notice. Every endeavour is made to maintain prices as printed; however, they are subject to change. Bookings made more than 12 months in advance are subject to CPI increases.

Venue Hire and Minimum Spend

Venue hire applies when the restaurant, beer garden or marquee are being used exclusively. Any function that is hiring an area exclusively is required to meet a minimum spend on food and beverage. The minimum spend is dependent on the time of day, week and season. Minimum spend requirements are quoted on an individual basis.

Function Booking Form

Booking Name: _____ Contact Name: _____
Contact No. _____ Email Address: _____

Function Date: _____ Start Time: _____ End Time: _____
No. of adults: _____ No. of children: _____ No. of highchairs: _____
Occasion: _____

Menu Option: German Service / Deluxe German Service / Two Course / Three Course / BBQ Buffet /
Gourmet BBQ Buffet / Deluxe Buffet / Suckling Pig / Platters*

Beverage Option: Standard / Cider / Spirits / Cider & Spirits / Deluxe Wine / Consumption

Preferred Seating: Restaurant / Raised Bar / Beer Garden / Alfresco Area (NA for platter orders)

*If ordering platters do not complete this section

Exclusive Venue Hire: Y / N \$ _____ Minimum Spend: Y / N \$ _____
Food Total: \$ _____ Beverage Total: \$ _____

Deposit (50% of Food) *If ordering platters do not complete this section

Card Type: Mastercard / Visa / AMEX (additional fee applies for AMEX)

Card Name: _____

Card No. _____

Expiry Date: _____ Signature: _____

Payment can also be made via direct debit – please liaise with Elmar's Management to make arrangements.

I _____ have read, understood and agree to the Terms & Conditions, and accept
responsibility to abide by these terms.

Signature: _____

Date: _____

Platter Order Form

Platters are available Wed- Friday anytime.
Available on Saturday & Sunday before 12noon or after 2pm only.

Platters must be pre-ordered and pre-paid for a minimum of 7 working days prior to your function date or as indicated in writing by Elmar's Management.

Please note: if your group is deemed intoxicated on arrival and are not allowed access to the venue for whatever reason, NO refund of monies will be given to pre-paid items ordered.

Our Platter Menu is designed as a casual dining option. Guaranteed seating in our Alfresco Area is not provided. On weekends, platter bookings are located on the open paved area of the beer garden.

Should you wish to have seating allocated for all guests, please select a more formal dining menu.

	Elmar's Hot Smallgoods Nibble Platter @ \$115.00 ea	Time:
	Bavarian Pretzel Platter @ \$60 ea	Time:
	Chicken Drumstick & Seafood Platter @ \$99.00 ea	Time:
	Raw Vegetable Crudite Platter @ \$52.00 ea	Time:
	Turkish Bread Platter @ \$55.00 ea	Time:
	Beer Garden Nibble Platter @ \$83.00 ea	Time:
	Children's Platter @ \$55.00 ea (Children 12yrs and under only)	Time:

Payment:

Card Type: Mastercard / Visa / AMEX (additional fee applies for AMEX)

Card Name: _____

Card No. _____

Expiry Date: _____

Signature: _____