



SUBIACO LIONS FOOTBALL CLUB

Functions Package for S.F.C



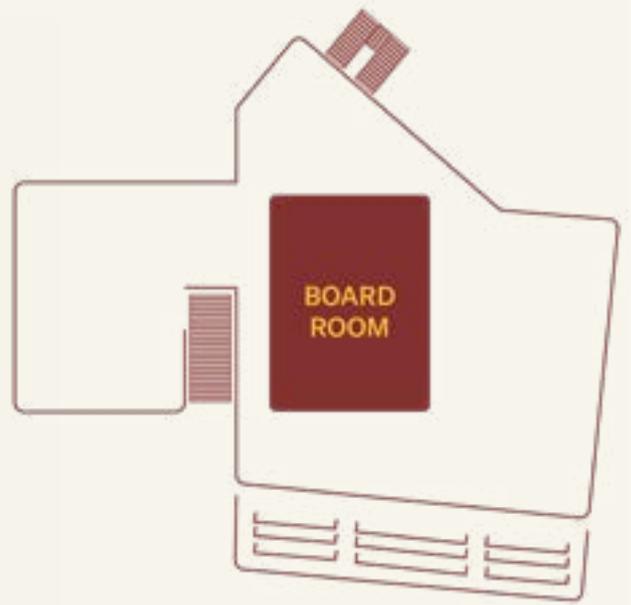
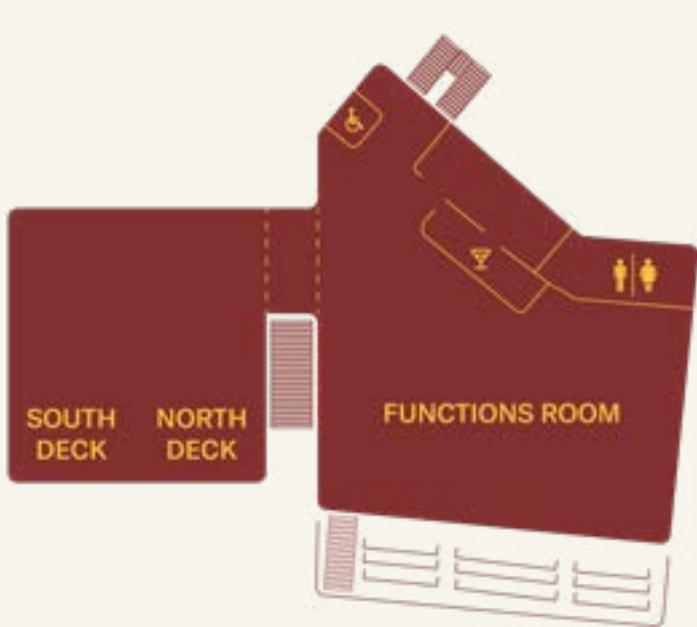
OUR SPACES

Our Functions Room seats 220 or holds 400 guests in a Cocktail Style Function with AV equipment included. We also offer a Boardroom and Private Deck for event bookings.

Venue	Space	Capacity	Private Bar	Weather Proof	Private AV	Wheelchair Access
Function Room	Seated	220	Y	Y	Y	Y
	Cocktail	400	Y	Y	Y	Y
Board Room	Seated	20	Y	Y	Y	Y
	Cocktail	50	Y	Y	Y	Y
North Deck	Cocktail	40	N	Y	N	N
South Deck	Cocktail	30	N	Y	N	N

FIRST FLOOR

GROUND FLOOR



**SUBIACO
W.A.N.F.L. 1973
PREMIERS**





CANAPÉ MENU

PACKAGES

Just Nibbles

4-Piece Canapé
Selection

21PP

A Bite More

4 Canapés
+ 1 Substantial

32PP

CANAPÉS

5.5 EACH

MEAT

Party Pies

TOMATO SAUCE

Sausage Rolls

TOMATO SAUCE

Grilled Chicken Skewers

PERI PERI SAUCE

Lamb Koftas

GARLIC LABNEH, MALASA, SUMAC

SEAFOOD

Prawn Gyoza

TOMATO NAM PRIK

Creole Spiced Crispy Squid

CHIPOTLE MAYO

Beer Battered Fish Goujons

TARTARE SAUCE & LEMON

VEG

Veggie Spring Rolls

CHILLI CRUNCH

Mac & Cheese Bites

AIOLI, PARMESAN

Spinach Arancini

ARTICHOKE MAYO, BALSAMIC

SUBSTANTIALS

16 EACH

Butter Chicken

WITH SAFFRON RICE

Roast Pork n Gravy Roll

Rigatoni Alla Vodka

STRACCIATELLA, PANGRATTATO

COLD PLATTERS

Antipasto Board

LOCAL CURED MEATS,
MARINATED VEGETABLES,
DIPS AND BREAD

120

Cheese Board

SELECTION OF CHEESES,
CONDIMENTS, OLIVES,
FRUIT & BREAD

100

Assorted Sandwiches

85

Seasonal Fruit Platter

45

*

A MINIMUM OF 20 PEOPLE ARE REQUIRED FOR ALL CANAPÉ PACKAGES

SET MENUS

Wow your guests with a set menu dining experience,
featuring hand-picked favourites from our chefs.

Set Menu

• SHARED ENTREE •

Toasted Ciabatta Bread, Garlic
Cheese Spread

Locally Cured Meats , Mortadella, Sopressa,
Coppa, Prosciutto, Lombardi Pickles

Spinach Mozzarella Arancini, Artichoke,
Mayonnaise, Parmesan, Balsamic

• CHOICE OF MAIN •

Grilled Goldband Snapper, Broccolini,
Tarragon Butter Sauce, Capers, Lemon

or

Slow Roast Lamb Shoulder, Parmesan Patate,
Sweet Carrots, Lamb Jus, Gremolada

• SHARED DESSERT •

Tiramisu, Savoiardi, Mascarpone, Espresso

2 COURSES – 60PP

3 COURSES – 65PP

*** Minimum of 50 persons to select this menu.*

*** For groups over 100 guests, a single main course
selection will need to be made for all attendees.*

Buffet

• SET PORTION PER PERSON •

Roast Stirling Ranges Beef, Jus

Chicken Cacciatore

Rosemary Parmesan Patate

Rigatoni Alla Vodka

Seasonal Steamed Greens

House Garden Salad

Dinner Rolls And Butter

55PP

*** Minimum of 100 persons to select this menu.*

*** Buffet is a set portion per person, not all you can eat.*

*

MENUS ARE SEASONAL, AND SUBJECT TO CHANGE.

DRINK PACKAGES

Libations and refreshments to kick off any party or function.

House Favourites (PP)

2HR 3HR 4HR 5HR
40 55 70 80

A selection of our favourite red, white, and sparkling wines & beers.

SPARKLING

ALPHA BOX & DICE 'TAROT' PROSECCO
FAR OFF SOUNDS 'ZIPP' SPARKLING

WHITE

BRIGHTSIDE 'TIL MORNING' SB
BRIGHTSIDE TIL MORNING SSB

PINK

CASA SUD 'ONIRICO' ROSE

RED

HORSESHOE GRANGE 'ODD JOB' SHIRAZ
ROUNDHOUSE 'PESKY STARLING' PINOT NOIR

ON TAP

CARLTON DRAUGHT
CARLTON DRY
GREAT NORTHERN
BALTER XPA
PIRATE LIFE SOUTH COAST PALE ALE
PIRATE LIFE HAZY XPA
4 PINES PACIFIC ALE

PACKAGED BEER

BROOKVALE UNION GINGER BEER
SOMERSBY APPLE CIDER

ADD ON OPTIONS

Spirits

+8PP PER HOUR

A great addition to any package, our selection of house spirits served with your choice of mixers.

GIN

Greene's

VODKA

Greene's

TEQUILA

Cazadores Blanco Tequila

WHISK(E)Y

Old Forester Bourbon

Dewar's White Label Scotch

RUM

Bacardi Spiced Rum

Bacardi Carta Blanca

Cocktails

+20PP PER HOUR • 3 HR MAX

Elevate your experience by treating them to hours of these free flowing cocktails.

LIMONCELLO SPRITZ

Limoncello, Soda,
Prosecco, Lemon

APEROL SPRITZ

Aperol, Soda,
Prosecco, Orange

A MINIMUM OF 20 PEOPLE ARE REQUIRED FOR ALL BEVERAGE PACKAGES
ALL PACKAGES ALSO INCLUDE TAP BEER, CIDER, SOFT DRINKS AND JUICES.

TERMS & CONDITIONS

PRICING AND MINIMUM SPEND

Pricing requirements for Functions will be determined by the number of expected guests, time of year and day of the week. Minimum spends and venue hire fees are generally required. Please ask our functions team for more information.

BOOKING CONFIRMATIONS

A booking is not confirmed until a completed booking form has been returned along with a deposit, and return confirmation from a functions coordinator has been issued.

BOOKING TIMES

Functions may begin any time from 10:00am, with the latest possible start time being 8:00pm. Bookings will be allocated a timeslot of 3 to 6 hours, depending on various factors. Please discuss this with the functions team at the time of booking.

PAYMENTS AND CANCELLATIONS

Deposits are non-refundable. Minimum spend requirements are payable 14 days prior to your function.

FOOD AND BEVERAGE SELECTIONS

Function bookings require food and beverage selections three weeks (14 days) prior to your event date. In the instance a booking is made within two weeks (14 days) prior to your event, food and beverage selections will be required at time of booking.

SEASONAL REQUIREMENTS AND PRICE FLUCTUATIONS

Please note that food and beverage prices are based on current market rates and are subject to change. A 10% surcharge applies on public holidays. The venue may adjust or remove menu items based on seasonal availability and market conditions. We strive to provide the freshest options and will notify you of any significant changes to the menu or pricing.

ALLERGENS AND DIETARY REQUIREMENTS

Please note that our food is prepared in a kitchen that regularly is exposed to peanuts, tree nuts, seafood, soy, milk (and other dairy), egg, sesame, wheat (gluten) and sulphite preservatives.

Whilst we are happy to make accommodations for dietary requirements, we cannot guarantee that any of our products are 100% allergen free.

AREA SIZING

Depending on the space booked, if the number of guests on the day of your event is significantly smaller than expected, the management team may discuss adjusting the size of your allocated area.

EXTERNAL CATERING

External catering and BYO beverages are not permitted. Food and beverage is to be purchased on premise, with the exception of celebration cakes which must be approved in advance.

ATTENDANCE OF MINORS

Persons under the age of 18 years are permitted to attend, but must remain under the supervision of their legal parent or guardian. Attendance after 8pm on Friday and Saturday nights will be at the discretion of the manager on duty.

DECORATIONS AND STYLING

You are welcome to style your function space with free-standing decorations. Please do not stick or hang decorations to the walls of your function space (such as with tape or blu-tac). Absolutely *no* confetti or glitter. Balloons must be weighted!

ENTERTAINMENT

Private entertainment bookings are welcome at Subiaco FC.

PARKING AND ACCESS

There is after-hours parking right at our doorstep, at 301 Vincent Street Car Park (a.k.a. ABN Building Car Park). Entry to the multi-level carpark is via Vincent Street, with 134 bays available evenings after 5:30pm, and all day on weekends. Additional parking is available throughout Leederville.

**Contact our events team to book
the perfect space for your
next occasion.**



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