

MEET. GATHER. CELEBRATE.

Festive Functions at The Leederville Precinct

NOV 16-DEC 31 2026

Functions at The Leederville Precinct

Contents

Function Spaces	3
The Leederville Hotel	4
Servo	7
The Garden	10
Evergreens	13
The Red Room	15
Canapés	18
Pizzas	19
Set Menus	20
Bottomless Offerings	21
Drink Packages	22
Ts + Cs	24



FUNCTIONS SPACES

Ground Floor

Venue	Space	Capacity	Private Bar	Weather Proof	Private A.V.	Wheelchair Access
The Leederville Hotel	The Nook	6-10	N	Y	N	Y
	The Pool Room	15-20	N	Y	N	Y
	The Courtyard	20-30	N	N	N	Y
	Publican	30-90	N	Y	N	Y
	Exclusive	100-250	Y	Y	Y	Y
Servo	Electric Terrace	30-70	Y	N	N	N
	Servo Restaurant	90 seated 140 cocktail	Y	Y	Y	Y
	Yard Bar	150-300	Y	P	N	Y
	Yard Bar Exclusive	150-300	Y	P	N	Y
	Venue Exclusive	<500	Y	P	P	Y
The Garden	The Terrazza	15-20	N	N	N	Y
	The Pergolas	25-80	N	P	N	Y
	The Cabanas	25-100	N	P	N	P
	Garden Restaurant	70 seated 80 cocktail	Y	Y	Y	Y

First Floor

Venue	Space	Capacity	Private Bar	Weather Proof	Private A.V.	Wheelchair Access
Evergreens	Private Diving	15-30	Y	Y	Y	Y
	Cocktail Party	30-50	Y	Y	Y	Y
	+ Portion of Terrace	50-80	Y	P	Y	Y
	+ Full Terrace	90-200	Y	P	Y	Y
The Red Room	The Red Room	80-250	Y	Y	Y	P
	First Floor Exclusive	300-400	Y	Y	Y	P



THE LEEDERVILLE *Hotel*

Embracing all walks since 1897, The Leederville Hotel has long been a cornerstone of the Leedy community.

The beer is always cold, the food is (mostly) hot, and you're always welcome.





The Pool Room

Take care of the day's entertainment with this semi-private, part seated/part standing space featuring a billiards table.

Capacity	Private Bar	Weather Proof	Private AV	WC Access
15-20	N	Y	N	Y



Courtyard

A leafy outdoor space, neatly tucked away behind the hustle and bustle of the main bar and adjacent to the vibrant Servo Yard Bar.

Capacity	Private Bar	Weather Proof	Private AV	WC Access
20-30	N	N	N	Y



The Nook

A cozy, private space to host your next meeting or workshop.

Capacity	Private Bar	Weather Proof	Private AV	WC Access
6-10	N	Y	P	Y









Publican

The perfect casual space for your celebrations! Entertain your guests in a semi-private space while still enjoying the atmosphere of your local neighbourhood favourite. Located within the main bar, this cosy section is ideal for relaxed casual celebrations and networking.

Capacity	Private Bar	Weather Proof	Private AV	WC Access
30-90	N	Y	N	Y

Exclusive

Expecting a bigger crowd? We can cut you a bigger piece of the pie, depending on your appetite. Exclusive use is available for up to 250 guests. Book out the whole venue to ensure your next function will be one to remember.

Capacity	Private Bar	Weather Proof	Private AV	WC Access
100-250	Y	Y	Y	Y



servo

Leederville's most popular restaurant and yard bar in service of all-day aphrodesia. Roll in for a quick fix or stay for a full overhaul, always with a smile.

Open for lunch and dinner everyday, and breakfast on weekends.



Yard Bar

Ideal for casual functions in the outdoor piazza amongst the foliage, shaded underneath the umbrellas.

Capacity	Private Bar	Weather Proof	Private AV	WC Access
15-30	N	N	N	Y



Servo Restaurant

Enjoy exclusive use of our stunning restaurant with floor to ceiling glass windows. Perfect for set menu banquets, long table lunches, or stand-up cocktail functions.

Capacity	Private Bar	Weather Proof	Private AV	WC Access
-90 seated -140 cocktail	Y	Y	Y	Y



Cocktail Style Electric Terrace

Electric Terrace is ideal for cocktail events, with high tables, a rooftop bar, and drinks from our curated menu.

Capacity	Private Bar	Weather Proof	Private AV	WC Access
30-80	Y	N	N	N



Yard Bar Exclusive

Thinking big outdoor party for your next event? Enjoy the ambience of our piazza, hidden in the heart of Leederville. This open-air space is surrounded by greenery and the buzz of the precinct.

Capacity	Private Bar	Weather Proof	Private AV	WC Access
150-300	Y	P	N	Y







Servo Exclusive

Book the Yard Bar, Restaurant and Terrace together in one package.

Capacity	Private Bar	Weather Proof	Private AV	WC Access
300-500	Y	P	P	Y

THE GARDEN

While away your days at The Garden, Leederville's home among the gum trees.

Plant yourself in the shade for a meal, or just float through for a drink or two – The Garden has you covered.





The Cabanas

Soak up the sunshine or settle in under the stars. Our cabanas are a semi-private, part outdoor area, nestledon the upper deck of our leafy beer garden.

Capacity	Private Bar	Weather Proof	Private AV	WC Access
25-100	N	P	N	P



The Terrazza

A serene spot by our bubbling koi pond, between the Beer Garden and the Trattoria and under the shade of the umbrellas and trees. A perfect casual option for those wanting a more low-key, part seated, part standing booking.

Capacity	Private Bar	Weather Proof	Private AV	WC Access
15-20	N	N	N	Y



The Pergolas

Perfect for groups seeking a casual atmosphere in the middle of the action. This prime piece of real estate is a partially seated and partially standing area, right next to the main Garden bar.

Capacity	Private Bar	Weather Proof	Private AV	WC Access
25-80	N	P	N	Y



The Restaurant

Exclusive use of the Garden Restaurant is available for seated dinners, or canapés and cocktails. Our long row tables are perfect for seating larger groups together.

Capacity	Private Bar	Weather Proof	Private AV	WC Access
-70 seated - 80 cocktail	Y	Y	Y	Y

SPACES



Evergreens Cocktail Event

Located above the bustling beer garden, Evergreens is ideal for cozy cocktail-style celebrations with a private bar. Also with A/V facilities available, Evergreens is also a great space for workshops and meetings, or just watching the footy.

Capacity	Private Bar	Weather Proof	Private AV	WC Access
30-50	Y	Y	Y	Y





Evergreens Private Dining

This indoor space is well-suited for celebrations all year round. Evergreens is the perfect spot for intimate dining and seated functions. Choose a set menu from The Garden, Servo, or explore bespoke options with us.

Capacity	Private Bar	Weather Proof	Private AV	WC Access
15 - 30	Y	Y	Y	Y

SPACES





Evergreens + Portion of Terrace

The terrace connecting Evergreens with an alfresco. Enjoy additional tables, a view of Newcastle Street, access to smokers area.

Capacity	Private Bar	Weather Proof	Private AV	WC Access
50-80	Y	P	Y	Y



Evergreens + Full Terrace

Combined space of Evergreens and Garden Rooftop. Minimum spend Applies.

Capacity	Private Bar	Weather Proof	Private AV	WC Access
90-200	Y	P	Y	Y

THE RED ROOM

Late Night Bar & Patio

Discover the charm of The Red Room, an exceptional setting for private celebrations, corporate events, and everything in between.

Whether hosting an intimate gathering, staff celebration, a corporate quiz night, or a comedy show, The Red Room provides a adaptable layout designed to bring your vision to life and create a memorable experience to your guests.



THE RED ROOM



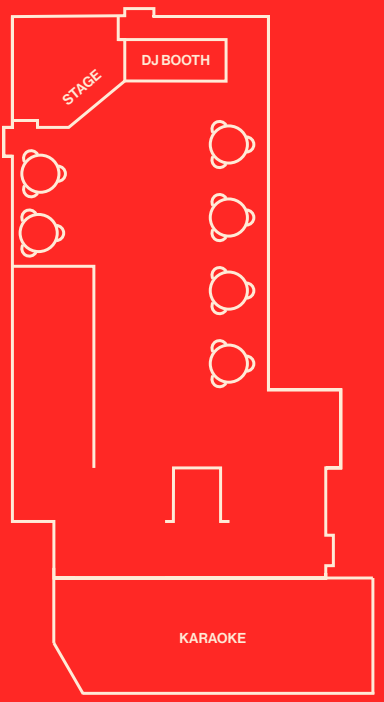
The Red Room

Have The Red Room all to yourself.
A fully functional space with a raised stage, two separate bars, equipped with live music facilities. Suitable for cocktails, cabaret, corporate or club.

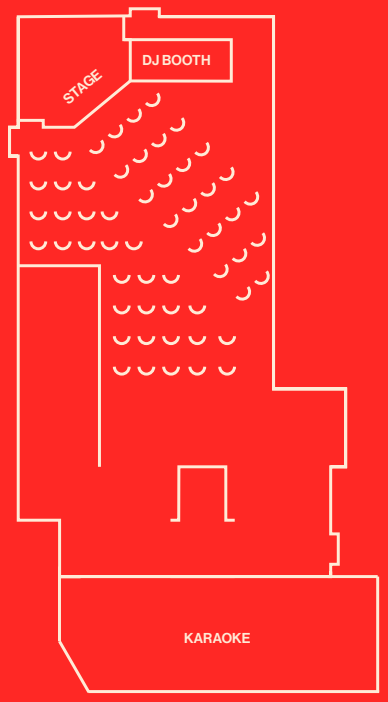
Capacity	Private Bar	Weather Proof	Private AV	WC Access
80-250	Y	Y	Y	P

Red Room Layout

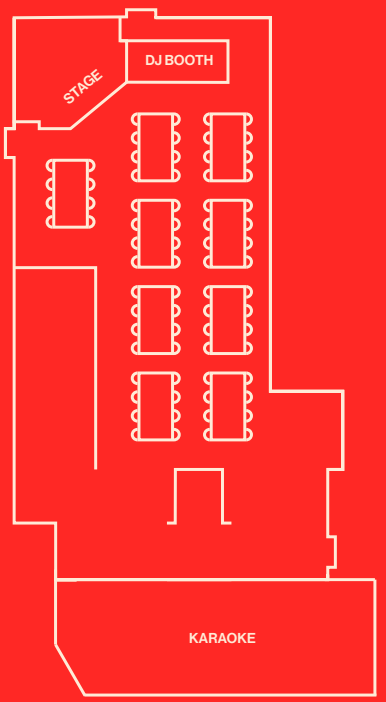
Cocktail



Theatre



Trivia



The Red Room is designed to adapt to any function. Here are some examples of how the space can be set up to suit your event. From creating space for a dance floor to setting up for a conference, we can customize the layout to meet your needs.

If you are looking for a quiz master, bingo host, DJ's, or band, we would be happy to organise on your behalf upon request.

THE RED ROOM



The First Floor

Take over the entire first floor of the Precinct, including Evergreens bar and our two outdoor terraces. for big parties, multi-stage activations, ticketed events and tech specs.

Capacity	Private Bar	Weather Proof	Private AV	WC Access
300-400	Y	Y	Y	P

FIRST FLOOR LAYOUT



CANAPÉ MENU



Packages

JUST NIBBLES
A selection of 4 Bites & Sweets — 25PP

A BITE MORE
A selection of 4 Bites & Sweets
+ 1 substantial — 35PP

SOMETHING SUBSTANTIAL
A selection of 4 Bites & Sweets
+ 2 substantials — 44PP

A minimum of 20 people are required for all canapé packages.

V - VEGETARIAN | VG - VEGAN | GF - GLUTEN-FREE
O - OPTION AVAILABLE UPON REQUEST
A - AUSTRALIAN | I - IMPORTED | M - MIXED ORIGIN

Bites & Sweets — 6.5/EA PP

VEG

Kimchi Dumplings, Tahini Cream, Chilli Crunch *VG*

Sundried Tomato Arancini Beetroot Mozzarella, Salsa Verde *VG GF*

Peperonata & Stracciatella Bruschetta, Preserved Lemon, Basil *V GF*

SEAFOOD

Ginger Prawn Wonton (I), Miso Sriracha, Kewpie

Crumbed Calamari (I), Tartare Sauce, Lemon

Ahi Tuna Toastada (I), Avocado Wasabi, Sesame, Lime *GF*

MEAT

Gourmet Sausage Rolls, Tomato Sauce

Gourmet Party Pies , Tomato Sauce

Lamb Koftas, Garlic Labneh, Zhoug, Pomegranate Molasses *GF*

Creole Spiced Chicken Skewers, House Hot Sauce, Pickles *GF*

Char Sui Pork Belly, Ginger Green Onion Relish, Cassava *GF*

SWEETS

Hazelnut Chocolate Churros, White Chocolate Dipping Sauce *GF*

Mini Ice Cream Cones

Substantials — 12EA

Meatball Slider, Marinara Sauce, Mozzarella, Pesto

Mini Chicken Schnitzel & Chips, Aioli, Lemon

Baja Fish Tacos, Chipotle Crema, Guacamole, Shredded Lettuce, Salsa

Peri Peri Cauliflower Burnt Maple, Hummus, Saffron Rice *VG GF*

GRAZING & PIZZAS



Grazing

Bread and Dip Trio *55*
BURNT HONEY HUMMUS, COCONUT TZATZIKI, MUHAMMARA, SERVED W/ SEASONAL FRUIT AND VEG, CORN CHIPS, TURKISH BREAD

Charcuterie *120*
CURED MEAT SELECTION OF MORTADELLA, SALAMI, BRESAOLA, PROSCIUTTO, HAM, PICKLES, MARINATED PEPPERS, BREAD

Cheese *120*
CHEDDAR, BLUE CHEESE, BRIE, STRACCIATELLA, SERVED WITH SEASONAL FRUIT, HONEY, CRACKERS, TOASTED BREAD

Antipasto *150*
AN ASSORTMENT OF THE ABOVE INCLUDING, CURED MEATS, CHEESES, PICKLES, OLIVES, BREAD

Vegan Plate *+35PP*
CHEF'S SELECTION OF VEGAN GOODIES

ADD-ONS
ROSEMARY GARLIC FRIES +14
ALBANY ROCK OYSTERS DOZ (A) +49

Á La Carte

Margherita *28 (V, VGO)*
TOMATO SUGO,FIOR DI LATTE, BASIL

Funghi *31*
MUSHROOMS, BECHAMEL, WALNUT PESTO, SPINACH, FIOR DI LATTE

Capricciosa *32*
ARTICHOKE, HAM, OLIVES, MUSHROOMS

Pepperoni *31*
LOCAL PEPPERONI, TOMATO BASE, FIOR DI LATTE

Marco Pollo *31*
JALAPEÑOS, ROASTED CAPSICUM, ONION, OLIVES

Hot La Salsiccia *32*
ITALIAN SAUSAGE, NDUJA, TOMATO SUGO, FIOR DI LATTE, HONEY

Bella Zucca *30 (V)*
SPICED PUMPKIN, CHILLI, BROCCOLINI, CURRENTS, FETTA

Hey Rucola *33*
PROSCIUTTO, PAREMSAN, TOMATO SUGO, FIOR DI LATTE

The Gamberi *33 (V)*
DILL MARINATED PRAWN, GREMOLATA, ROCKET, LEMON

+ GLUTEN FREE BASE: +5
+ VEGAN CHEESE: +3

Slabs

Margherita *55 (V, VGO)*
TOMATO SUGO,FIOR DI LATTE, BASIL

Funghi *60*
MUSHROOMS, BECHAMEL, WALNUT PESTO, SPINACH, FIOR DI LATTE

Capricciosa *60*
ARTICHOKE, HAM, OLIVES, MUSHROOMS

Pepperoni *60*
LOCAL PEPPERONI, TOMATO BASE, FIOR DI LATTE

Marco Pollo *55*
JALAPEÑOS, ROASTED CAPSICUM, ONION, OLIVES

Hot La Salsiccia *60*
ITALIAN SAUSAGE, NDUJA, TOMATO SUGO, FIOR DI LATTE, HONEY

Bella Zucca *60 (V)*
SPICED PUMPKIN, CHILLI, BROCCOLINI, CURRENTS, FETTA

+ GLUTEN FREE BASE: +6
+ VEGAN CHEESE: +6

OUR PIZZAS ARE HAND-ROLLED IN-HOUSE.
À LA CARTE: SERVES 2-3
PIZZA SLABS: EXTRA-LARGE SQUARE BASES, CUT INTO 12 GENEROUS SLICES, SERVING 6-8. AVAILABLE FOR BOOKINGS OF 40+



Set Menus

MENUS ARE SEASONAL, AND SUBJECT TO CHANGE.

The Garden

SHARED ENTREE

Pizzetta Bianca, Oregano, Sea Salt

Local Cured Meat, Salami, Mortadella, Prosciutto, Ham *GF*

La Delizia Stracciatella, Chilli Crunch *V*

Spinach Arancini, Artichoke, Balsamic *V*

CHOICE OF MAIN

250gr Stirling Ranges Beef Rump, Skordalia, Green Beans, Beef Jus *GF*

Grilled Salmon, Crispy Potatoes, Dill Butter Sauce, Watercress *A, GF*

Spinach Bolognese, Tagliatelle, Mushrooms, Parmesan, Pangrattato *GFO*

ALL STEAKS SERVED MEDIUM RARE

• SHARED DESSERT •

Tiramisu, Savoiardi, Mascarpone, Espresso *V*

2 COURSE 62PP / 3 COURSE 72PP

Servo

TO SHARE

Corn Chips, Taco Seasoning, Guacamole *GF, DF, VG*

Pacific Oyster, Margarita Granita, Chilli Salt *GF, DF*

King Fish Sashimi, Yuzu Leche De Tigre, Chilli Crunch *GF, DF*

Steak, Salsa Verde Cremosa, Nacho Crunch *GF, DF*

Taquitos, Potato, Mozzarella, Hot Honey

Barbacoa Lamb Shoulder, Tomatillo Zhoug, Labneh, Drop Peppers *GF, DFO*

Spiced Rice, Mexican Furikake, Dried Lime *GF, DFO, V, VGO*

House Made Pico De Gallo, Ripe Tomato, Watermelon, Red Onion, Coriander, Habanero, Lime *GF, V,VG*

Ice Cream Sandwich, Dulce De Leche, Coconut *GF*

78PP

Bespoke Menus

Chasing a more engaging culinary experience, or looking to order off-menu? Let us know how we can add some spice into your life.

We can accomodate requests for bespoke dining experiences, such as themed sit-down dinners or custom set menus.

We can also host live cooking stations, such as oysters shucked fresh at the table, hibachi grills, guacamole and taco stations, fairy floss and ice cream carts, paella, and much more.

DRINK PACKAGES

Libations and refreshments to kick off any party or function

*

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



House Favourites

2HR	3HR	4HR	5HR
55	70	85	100

SPARKLING WINES

Far Off Sounds ‘Zipp!’ Sparkling Brut
Alpha Box & Dice ‘Tarot’ Prosecco

WHITE WINES

Happenstance ‘Mood Ring’ Chardonnay
Brightside ‘Til Morning Sauvignon Blanc

PINK WINES

Casa Sud ‘Onirico’ Rose

RED WINES

Horseshoe Grange ‘Oddjob’ Shiraz
Roundhouse ‘Pesky Starling’ Pinot Noir

Premium Selection

2HR	3HR	4HR	5HR
60	75	90	105

SPARKLING WINES

Piccini Prosecco Extra Dry DOC
Howard Park ‘Petit Jete’ Blanc De Blancs

WHITE WINES

Howard Park ‘Miamup’ Chardonnay
Te Mata Estate Sauvignon Blanc

CHILLED PINK & RED WINES

Marchand & Burch ‘Villages’ Rosé
Mon Tout ‘Cherry Picking’ Grenache

RED WINES

Leeuwin Estate ‘Siblings’ Shiraz
Vasse Felix ‘Filius’ Cabernet Sauvignon

Non-Alcoholic

2HR	3HR	4HR	5HR
30	42	50	55

MOCKTAILS

Guava Highball
Four Pillars Bandwagon, Guava, Pink Grapefruit

Floradora
Four Pillars Bloody Bandwagon,
Raspberry, Lime, Ginger

NON-ALCOHOLIC BEERS

Gage Roads
‘Yeah Buoy’ XPA 0.5%

NON-ALC WINE ALTERNATIVE

Non 1 Salted Raspberry
& Chamomile
Balanced, sweet & salty. Chamomile
provides lingering tannins for a floral finish.

BEVERAGE PACKAGE ADD-ONS

Add a little something else to your original package and take your function to the next level



Spirits | 10PP/HR

GIN
Greene's Gin

VODKA
Greene's Vodka

TEQUILA
Cazadores Tequila Blanco

WHISK(E)Y
Old Forester Bourbon
Dewars White Label Scotch

RUM
Bacardi Spiced Rum
Bacardi Carta Blanca Rum

Cocktails | 22PP/HR · 3HR MAX

THROUGHOUT

LIMONCELLO SPRITZ
Baillie Hill Limoncello, Prosecco, Fizz, Lemon, Rosemary

STONEFRUIT SPRITZ
Rose, Mango, Peach, Hibiscus

Cocktails | 17/EA ON ARRIVAL

ON ARRIVAL

LIMONCELLO SPRITZ
Baillie Hill Limoncello, Prosecco, Fizz, Lemon, Rosemary

STONEFRUIT SPRITZ
Rose, Mango, Peach, Hibiscus

Sparking | 10 PER GLASS

SPARKLING ON ARRIVAL
Alpha Box & Dice
'Tarot' Prosecco

Consumption | SET LIMIT

Feeling picky? Choose from our curated list of wines, beers, spirits and cocktails on a consumption basis. A nominated tab amount can be set prior to your function and extended at any time throughout the duration of the event.

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 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 11:00am, 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 (21 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. All food orders are considered final once confirmed.

Please note that food items that have been ordered cannot be refunded, cancelled, or converted into vouchers if they are not consumed. While we make every effort to minimise food wastage, the preparation and allocation of food is based on confirmed orders. As such, we are unable to accommodate refunds or credits for food that has been purchased but not eaten.

SEASONAL REQUIREMENTS AND PRICE FLUCTUATIONS

Please note that food and beverage prices are based on current market rates and are subject to change. A 5% surcharge is applied on Sundays and 15% 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. A cakeage fee of $30 per cake / cupcake batch will be charged.

SMOKING

There are two Terraces located within The Precinct, both are designated smoking areas. Smoking is not permitted in any other areas within the Precinct.

OPEN-AIR VENUE

Our Beer Garden, Courtyard and Yard Bar are outside spaces, we operate in all weather conditions. The Leederville Precinct accepts no responsibility for weather impacting bookings and events. Clients are advised to consider this at time of booking as alternative spaces may not be available to accommodate. Refunds are not given due to inclement weather.

ATTENDENCE 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 in The Red Room, and considered on a case by case basis for Electric Terrace and Garden Terrace. All other areas will have access to our regularly scheduled live entertainment on weekends which is played throughout the venues. Private entertainment in these areas may be considered for weekday events and must be approved in advance.

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.

08 9202 8288

theleedervilleprecinct.com.au

info@theleedervilleprecinct.com.au

742 Newcastle Street
Leederville 6007