Functions at Baillie Hill

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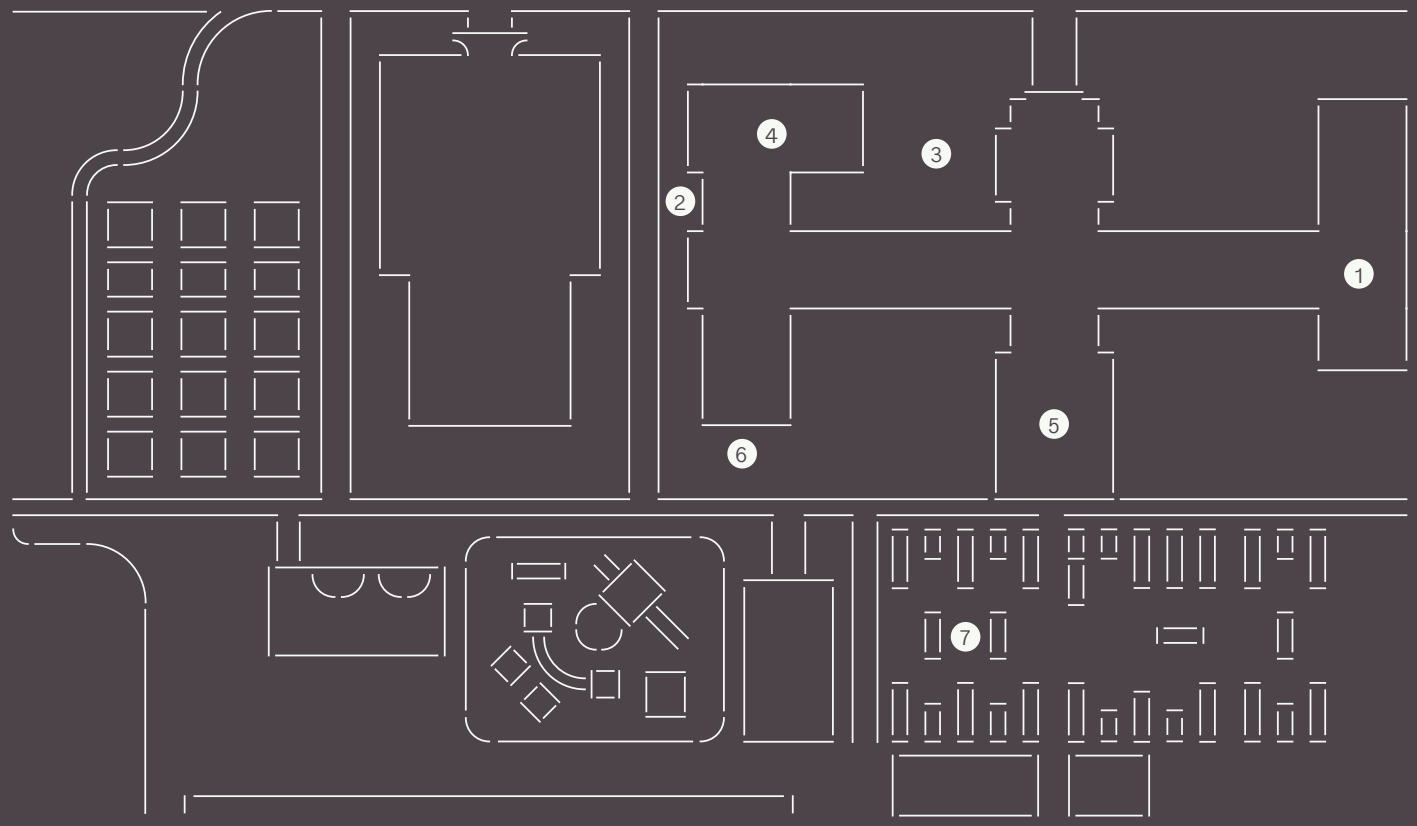
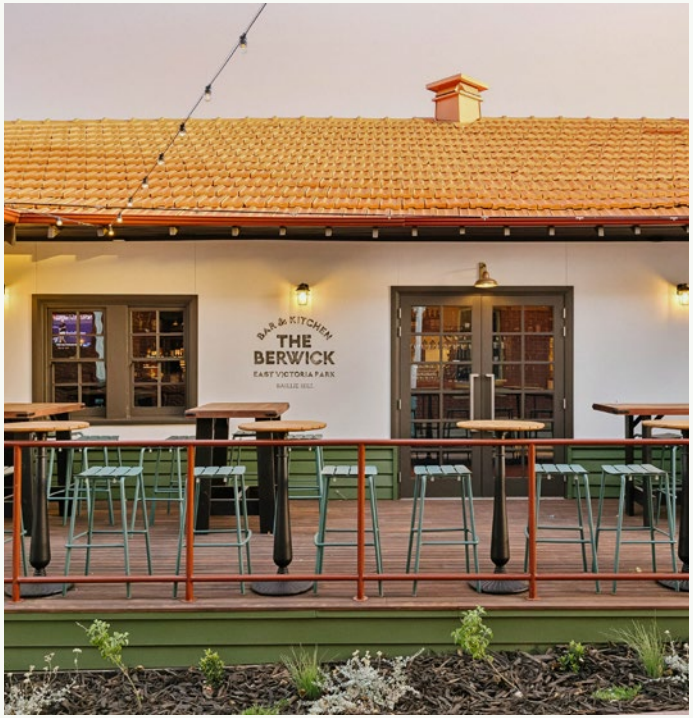
With an array of unique spaces across our grounds, we're sure you'll find the perfect spot for any happening; loud or quiet, big or small.



Venue	Space		Capacity	Private Bar	Weather Proof	Private A.V.	Wheelchair Access
The Long Hall	①	Seated	100	Y	Y	Y	Y
		Cocktail	200	Y	Y	Y	Y
The Berwick	②	Baillie Lane Deck	20–35	N	N	N	Y
	③	The Beer Garden	30–45	N	N	N	Y
	④	Front Bar	30–200	N	P	N	Y
Milly's Acre	⑤	The Distillery Bar	20–50	Y	Y	N	Y
	⑥	The Arbour	10–20	N	P	N	Y
	⑦	The Olive Grove	25–200	N	P	N	Y

Spaces.

The Berwick



Baillie Lane Deck

The perfect space to indulge in the sunny atmosphere of the pub. Park up beside the laneway and watch the world go by with a glass in hand.

Capacity	Private Bar	Weather Proof	Private AV	WC Access
20–35	N	N	N	Y

The Beer Garden

Perch on top of the hill overlooking the leafy grounds of Elizabeth Baillie Park. When the sun is shining and the evenings are warm, there won't be a better place to be.

Capacity	Private Bar	Weather Proof	Private AV	WC Access
30–45	N	N	N	Y

Front Bar

The ideal spot for a relaxed, social gathering, offering access to the main bar, pool table and outdoor patio.

Capacity	Private Bar	Weather Proof	Private AV	WC Access
30–200	N	P	N	Y

The Long Hall

A historic function hall, ready for your biggest moments.

Our beautifully restored, heritage listed functions hall is the perfect fit your next celebration, commemoration, or special occasion.

With an open plan layout, high ceilings, and historic timber detailing, it’s the perfect canvas for your next event.

The space features a private bar and bathrooms, and can be extended to include access to our grassed terraces, for lounging under the sun or mingling under the stars.

	Capacity	Private Bar	Weather Proof	Private AV	Wheelchair Access
Seated	100	Y	Y	Y	Y
Cocktail	200	Y	Y	Y	Y

Milly's Acre

The Distillery Bar

Enjoy cocktails and nibbles at our bar and distillery, a brass-clad space where good times flow freely.

Capacity	Private Bar	Weather Proof	Private AV	WC Access
20-50	Y	Y	N	Y

The Arbour

Our private pergola, perfect for long table lunches, family affairs, or a nice sit-down dinner under the stars.

Capacity	Private Bar	Weather Proof	Private AV	WC Access
10-20	N	PARTIAL	N	Y

The Olive Grove

Pull up a bench in our produce gardens, a casual space in the sun with lots of pockets for mingling.

Capacity	Private Bar	Weather Proof	Private AV	WC Access
25–200	N	P	N	Y

From our garden to your plate, treat your guests to fresh seasonal produce from our kitchen.

Eat.

Canapés

Packages

JUST NIBBLES
A selection of 4 Bites & Sweets — 26PP

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

GO BIG!
A selection of 4 Bites & Sweets — 44PP
+ 2 substantials

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

V – VEGETARIAN
VG – VEGAN
DF – DAIRY FREE
GF – GLUTEN FREE
NF – NUT FREE

Bites & Sweets

7/EA PP

Mushroom & truffle arancini, chilli jam pesto, pecorino V GF DFO NF

Crispy lamb ribs, sticky glaze, harissa yoghurt, tomato salsa GF DFO NF

Roast beef skewers, green chilli sambal, shallot crisp GF DFO NF

Tomato & basil bruschetta, stracciatella, balsamic VGO GFO DFO NF

Yuzu cured market fish (a), pickles, pears, seaweed dust GF DF NF

Sriracha prawn toast (i), saffron mayo, togarashi DF NF

House fennel & pork sausage roll, tomato relish NF

Charred corn ribs, burnt chilli, butter toasted coconut VG GF DF NF

Chocolate brownie, vanilla gelato V NF

Rum & vanilla canelé, créme chantilly V NF

Tropizienne, sugar pearls V NF

Milly's lemon curd tartlet, berries, honey V GF NF

Whipped local goats curd filo bites, balsamic V NF

Greensleeves Gelato - rotating geloto & sorbet

Substantials

12/EA PP

Cauliflower cheese penne pasta, sage, parmesan, pangratatto V NF

Beef sliders, mustard aioli, pickles, lettuce, cheese, brioche GFO DFO NF

Crispy pork bahn mi, pickles, xo aioli, cabbage slaw GFO DF NF

Mini fish & chips, tartare, lemon DF NF

Lemongrass chicken salad, rice noodles, pickles, chilli, shallot crisp, nahm jim VGO GF DF NF

Spiced carrot & broccoli salad, quinoa, feta, almonds VG GF DF NFO

Lobster & prawn (m) roll, mustard mayo, lettuce, crisp GFO DF NF

Additionals

FROM 14/EA

House chips, garlic aioli VG GF DF NF	14/EA
Milly's vegan grazing plate VG GFO DF NFO	30/EA
Antipasti board (suits 10-15 guests) GFO DFO NF	150
Cheese board (suits 10-15 guests) V GFO NFO	150
Fruit platter (suits 10-15 guests) VG GF DF NF	60

Grazing & More

parco pizza

Our dough is slow fermented for 48 hrs to bring out rich flavour and a light texture. We use fresh fior di latte and stracciatella, both made locally right here in Victoria Park by La Delizia Latticini!

Margherita, house made sugo, fior di latte, aged parmesan, fresh basil GFO VGO NF	27
Napoli, pork fennel sausage, broccoli, house made sugo, mozzarella, red pepper, chilli flakes GFO VO DFO NF	30
Pepperoni, house made sugo, mozzarella, nduja, salami, red peppers, smoked cheese, basil GFO DFO NF	31
Gamberi, garlic chilli tiger prawns (I), mozzarella, gremolata, chilli GFO DFO NF	32
Crudiola, house made sugo, mozzarella, rocket, serrano ham, stracciatella GFO DFO NF	32
Ortolana, mozzarella, roasted mushroom, capsicum, grilled zucchini, artichokes GFO VGO DFO NF	28
Siciliana, mozzarella, white anchovies (I), oregano, capers, lemon GFO DFO NF	28
Spiced lamb pide, mozzarella, baba ghanoush pickled onions, mint, dukkah GFO DFO NF	32
Bufala, la delizia buffalo mozzarella house made sugo, sundried tomato, basil, evoo, parmasan GFO V NF	29
Tripple pork, mozzarella, house made sugo, slow cooked porchetta, pepperoni, smoked ham GFO DF NF	32
Hawaiian, house made sugo, mozzarella, smoked ham, pineapple GFO DFO NF	29

GF Base +5 Vegan Cheese +4

BAILLIE PAELLA

Feed a crowd with our hearty paellas, cooked live in front of your guests. This aromatic centrepiece is a feast for the senses!

Chicken & Chorizo Marinated chicken thigh, Spanish chorizo, onion, garlic, pimientos, chicken stock, bomba rice, saffron GF DF	750/1300
Vegetarian Artichoke hearts, bell peppers, mushrooms, green beans, tomatoes, vegetable stock, saffron VG GF DF	600/1100
Seafood Shrimp, mussels, calamari, sweet peas, lemon, homemade seafood stock, bomba rice, saffron GF DF	850/1500

Regular size suits 40-60 guests
Large size suits 70-100 guests

Live Oyster Shucking Station

2hrs or until finished (16 dozen) Served with lemon, variety of hot sauces & lemon mignonette	800

Gelato Greensleeves

For a fuss-free function, let us take care of the cake! A range of stylish ice-cream centrepieces are available to pre-order from Greensleeves Gelato, made with care and delivered to your table.

Triple Choc Chocolate ice cream, milk chocolate sorbet, brownie layers, chocolate glaze NF	70
Humming Bird Cream cheese ice cream, toasted pecans, humming bird cake layers, pineapple jam, white chocolate spray NF	70
Black Forest vanilla and chocolate ice cream, devils food cake, cherry compote, chocolate spray NF	70
Milly Citrus Surprise raspberry sorbet, orange marmalade, orange and almond cake layers GF DF NFO	70

Gelato cakes & intended to come out frozen

Cakes suit 8-12 guests, depending on the generosity of your slicing...

The Gathering Table

The Gathering Table is crafted to bring people together over a shared dining experience. Choose one main dish to accompany three side dishes, all served to the table for sharing. Available in the Berwick Bistro, The Long Hall, and The Arbour.

We will happily make adjustments to accomodate the dietary requirements of your guests.

2 COURSE SHARED MENU	3 COURSE SHARED MENU
70PP	85PP

Entrée to Share

SHARED TO TABLE

Wood fired flat bread, trio of dips, dukkah olive oil VG GFO DF NF

Antipasti board, selection of cured meats, cheddar, pickle, olives GFO DFO NF

Semi-dried tomato & rosemary arancini, yuzu kosho aioli, pecorino VG GF DFO NF

Mains to Share

YOUR CHOICE OF ONE TO SHARE

Pan seared market fish (a), creamy mash, confit cherry tomatoes, salsa verde, soft herb salad GF DFO NF

Roast sage porchetta, roast baby potatoes, gremolata, salsa roja, apple cider gravy GF DF NF

SIDES TO SHARE

Roast baby carrots, summer greens, dukkah VG GF DF NF

Seasonal leaf salad, sumac vinaigrette, parmesan VGO GF DFO NF

Twice cooked baby potatoes, crème fraiche, bacon crisp V GF DFO NF

Dessert to Share

SHARED TO TABLE

Bread & butter fruit pudding, orange brandy sauce, white chocolate crumble V NF

Mulled pear & berry pavlova, wattle seed & honey mascarpone, candied pistachio V GF DFO NFO

Mildred's Dining Table

Designed for ease and flexibility, Midlred's Dining table is available in the Berwick Bistro, The Long Hall, and The Arbour, offering a carefully curated selection of dishes for your guests to enjoy.

We will happily make adjustments to accomodate the dietary requirements of your guests.

2 COURSE	3 COURSE
70PP	85PP

Entrée to Share

SHARED TO TABLE

Wood fired flat bread, trio of dips, dukkah olive oil VG GFO DF NF

Antipasti board, selection of cured meats, cheddar, pickle, olives GFO DFO NF

Semi-dried tomato & rosemary arancini, yuzu kosho aioli, pecorino GF VGO DFO NF

Mains

ALTERNATE DROP

Pan seared market fish (a), creamy mash, confit cherry tomatoes, salsa verde, soft herb salad GF DFO NF

Roast sage porchetta, roast baby potatoes, gremolata, salsa roja, apple cider gravy GF DF NF

UPGRATE OPTION (+10pp)

Grill aged striploin, roast baby potatoes, charred broccolini, beef gravy GF DF NF

Dessert

ALTERNATE DROP

Chocolate cookie dough sandwich, vanilla bean ice cream, honeycomb sprinkle V NF

Mulled pear & berry pavlova, wattle seed & honey mascarpone, candied pistachio V GF DFO NFO

Elizabeth's Grand Feast

Elizabeth's Grand Feast is available in the Berwick Bistro, The Long Hall, and The Arbour. Offering a carefully curated selection of dishes, it's guarenteed to deliver a memorable dining experience for your guests.

We will happily make adjustments to accomodate the dietary requirements of your guests.

4 COURSE DINING 99PP	STARTERS TO SHARE, YOUR CHOICE OF ENTRÉE, MAIN & DESSERT

Starters

SHARED TO TABLE

Wood fired flat bread, trio of dips, dukkah olive oil VG GFO DF NF

Antipasti board, selection of cured meats, cheddar, pickle, olives VG GFO DFO NF

WA lobster (a) tostada, avocado, bottarga GF NF

Entrée

YOUR CHOICE OF

Yuzu cured market fish (a), avocado, pickles, rice paper, seaweed dust GF DF NF

Crispy lamb ribs, sticky glaze, harissa yoghurt, tomato salsa GF DFO NF

Mains

YOUR CHOICE OF

Pan seared market fish (a), creamy mash, confit cherry tomatoes, salsa verde, soft herb salad GF DFO NF

Grill aged striploin, roast baby potatoes, charred broccolini, beef gravy GF DF NF

Sweets

YOUR CHOICE OF

Bread & butter fruit pudding, orange brandy sauce, white chocolate crumble V NF

Mulled pear & berry pavlova, wattle seed & honey mascarpone, candied pistachio V GF DFO NFO

PLUS

Selection of local artisan cheese board & condiments V GFO NFO

Treat your guests to the beverage package to suit your day, whether it's a sparkling soiree or casual catch-up!

Drink.

Beverage Packages

House Favourites

2HR	3HR	4HR	5HR
48	63	78	88

TAP BEER, CIDER, SOFT DRINKS & JUICES

Far off Sounds 'Zipp!' *Sparkling Brut*
Multi-regional, SA

Alpha Box & Dice 'Tarot' *Prosecco*
McLaren Vale, SA

Happenstance 'Mood Ring' *Chardonnay*
Margaret River, WA

Brightside 'Til Morning' *Sauvignon Blanc*
Margaret River, WA

Casa Sud 'Onirico' *Rosé*
Margaret River, WA

Horseshoe Grange 'Oddjob'*Shiraz*
Barossa Valley, SA

Roundhouse 'Pesky Starling' *Pinot Noir*
Great Southern, WA

Premium Selection

2HR	3HR	4HR	5HR
55	70	84	100

TAP BEER, CIDER, SOFT DRINKS & JUICES

Howard Park *Petit Jeté Brut*
South West, WA

Piccini *Prosecco D.O.C.*
Veneto, IT

Domaine Naturaliste 'Discovery' *Chardonnay*
Margaret River, WA

Little Darling *Sauvignon Blanc*
Marlborough, NZ

Vins Demodes 'Objet Petit' *Rose de Provence*
Provence, FR

Chaffey Bros 'Not Your Grandma's' *Chillable Red*
Barossa Valley, SA

Picardy *Shiraz*
Pemberton, WA

Honoro Vera *Garnacha*
Rioja, SP

Non-Alcoholic

2HR	3HR	4HR	5HR
30	42	51	55

Djirda
Mis Agave Tequila Inspired 0%, Grapefruit, Earl Grey, Lime, Soda

Limoncell-no
Tread Softly 0% Lemon Sorbet, Lemon, Rosemary

Virgin Mimosa
0% Prosecco, Orange Juice

Heineken Zero

Tread Softly 0% Prosecco

NON 9 Oaked Blackberry & Plum
(Wine Alternative)

Soft Drinks

Juices

Beverage Additions

Spirits

Throughout
10PP/HR

Baillie Hill Distillery
Vodka

Baillie Hill Distillery
Gin

Cazadores Blanco
Tequila

Old Forester
Bourbon

Dewar White Label
Scotch Whiskey

Bacardi Carta Blanca
White Rum

Bacardi
Spiced Rum

Cocktails

On Arrival
16PP

Throughout
21PP/HR

Choose one cocktail for your drink on arrival, or a selection of three to enjoy throughout

Limoncello Spritz
B.H. Distillery Limoncello, Prosecco, Fizz, Fresh basil

Soda for Dora
B.H. Distillery Vodka, Peche, Hibiscus, Lime, Soda

Zonzo Roro Apertivo
Fizz, Rosemary

Consumption

Set Limit

You can also 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 your event.

Sparkling

On Arrival
11/GLASS

Alpha Box & Dice ‘Tarot’ Prosecco
McLaren Vale, SA

Something for the
little ones...

Kids.

Kid's Package

The big kids shouldn't have all the fun.
We have something for the little ones too.

A minimum of 10 kids are required for our kid's package.

25PP	CHOICE OF 3 PLATTERS TO SHARE, JUICE & ACTIVITY PACK
50/EA	INDIVIDUAL PLATTERS (20 pieces)

Platters

Chicken tenders, tomato sauce NF

Kids party pies NF

Fish goujon bites, tartare DF NF

Margherita pizza slab VGO GFO DFO NF

Pork & veggie sausage rolls NF

Pigs in a blanket NF

Crumb mozzerella sticks V NF

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VG – VEGAN
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GF – GLUTEN FREE
NF – NUT FREE

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. Payments can be made by direct bank transfer or by debit/credit card payment online. Online payments incur a 1.7% processing fee and A$0.30 transaction fee.

Please note, unused bar tabs above minimum spend will be given a voucher to use at Baillie Hill Precinct.

Seasonal Requirements and Price Fluctuations

Please note that food and beverage prices are based on current market rates and are subject to change. A 15% surcharge is applied 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.

Food & 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.

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 $20 per cake / cupcake batch will be charged.

Open-Air Venue

A large portion of our areas are outside spaces; we operate in all weather conditions. Baillie Hill 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.

Attendance of Minors

Persons under the age of 18 years are permitted to attend the venue but must remain under the supervision of their legal parent or guardian. Please note the playground, Milly's Barn and Greensleeves Gelato are alcohol free zones and drinks are not permitted to be taken into these areas.

Smoking

A portion of The Berwick front deck is the designated smoking area. Smoking is not permitted in any other areas within the precinct.

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 All items brought must be taken when leaving.

Entertainment

Private entertainment bookings are welcome in the Long Hall. 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 but must be approved in advance. Muisc is required to be lowered at 10pm.

Parking and Access

Free visitor parking is available on site. Additional public parking is available along Baillie Avenue in verge and kerbside bays managed by the Town of Victoria Park. The site is well serviced by Transperth bus routes 177, 178, 179, 220 and 998/999, with Oats Street Station located approximately 1.3 km away. Guests are encouraged, where possible, to use public transport, taxi or ride-share services, or active travel.

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.