

Functions at Baillie Hill

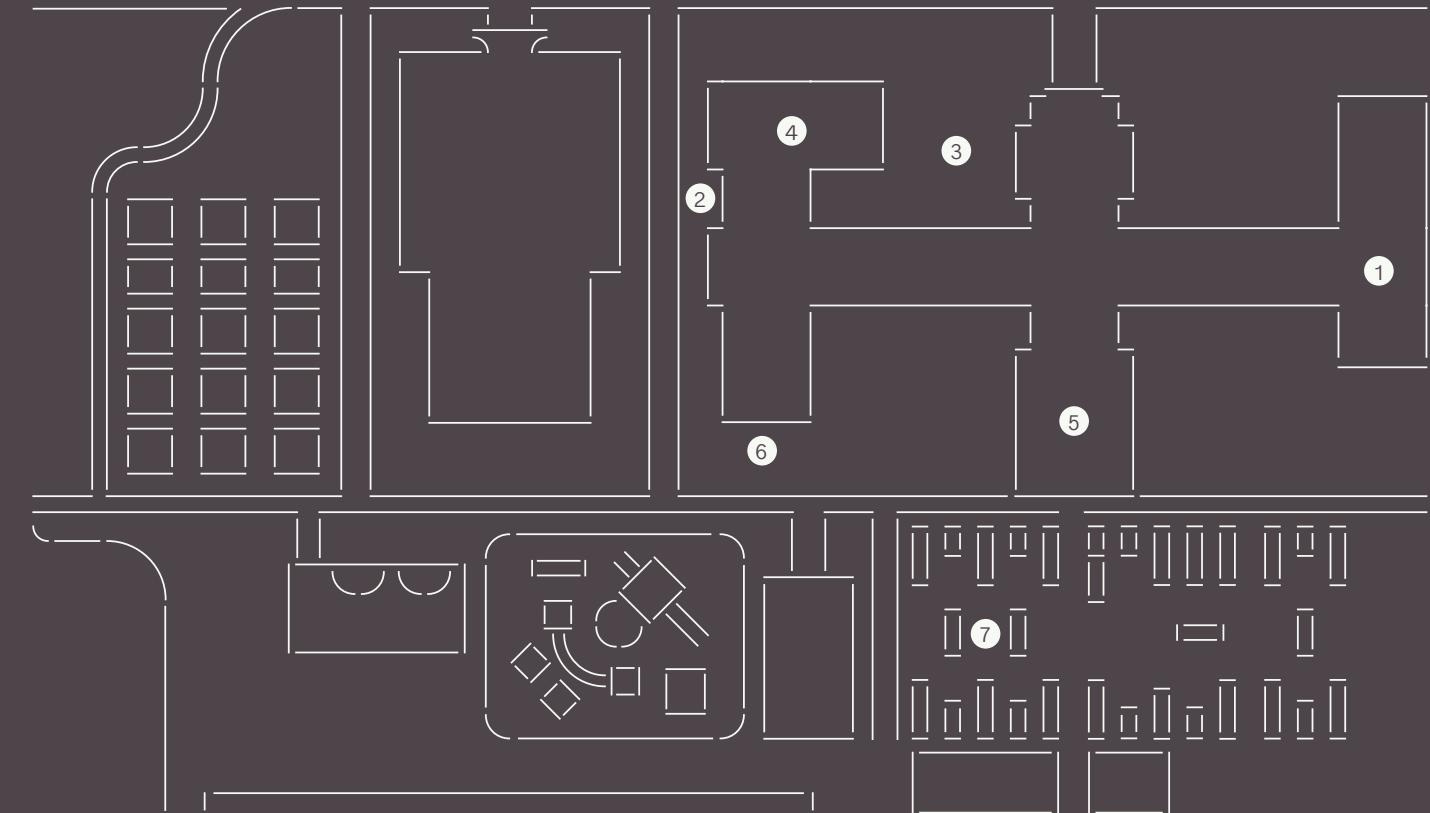


Contents

About Baillie Hill	2
Functions Spaces	3
The Long Hall	4
The Berwick	5
Milly's	6
Eat	7
Canapés	8
Grazing	9
Set Menus	10
Drink	11
Ts + Cs	14

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.

Spaces.



Venue	Space	Capacity	Private Bar	Weather Proof	Private A.V.	Wheelchair Access
The Long Hall	① Seated	120	Y	Y	Y	Y
	Cocktail	200	N	Y	N	Y
The Berwick	② Baillie Lane Deck	20-40	N	N	N	Y
	③ Beer Garden	30-40	N	N	N	Y
Milly's Acre	④ Front Bar Exclusive	100-150	Y	PARTIAL	Y	Y
	⑤ Distillery	70-100	Y	Y	N	Y
	⑥ Patio	10-20	N	PARTIAL	N	Y
	⑦ Olive Grove	25-100	N	N	N	Y

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.

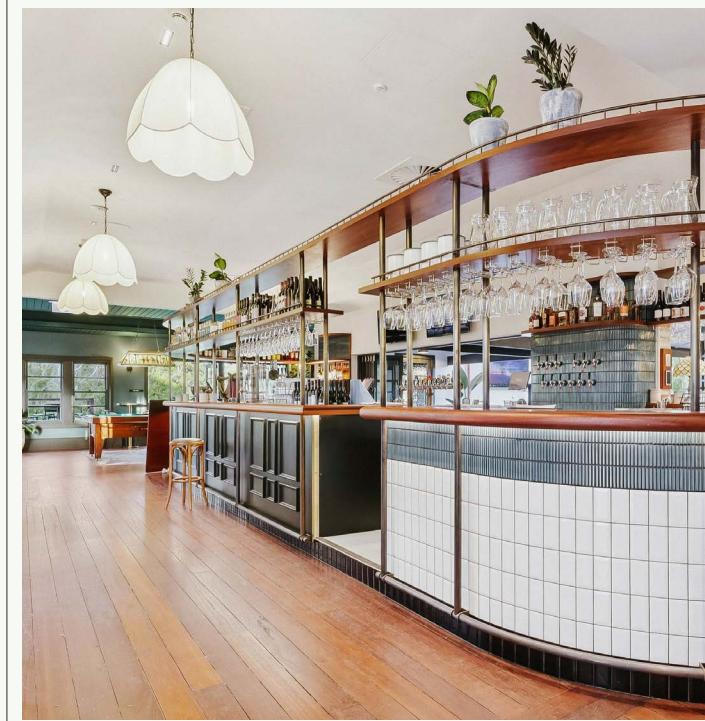
Capacity	Private Bar	Weather Proof	Private AV	WC Access
20-40	N	N	N	Y



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
20-40	N	N	N	Y



Front Bar

Keep it to yourself, with exclusive use of the main bar, unimpeded access to the pool table, and your own private section of outdoor patio.

Capacity	Private Bar	Weather Proof	Private AV	WC Access
100-150	Y	P	Y	Y

The Long Hall

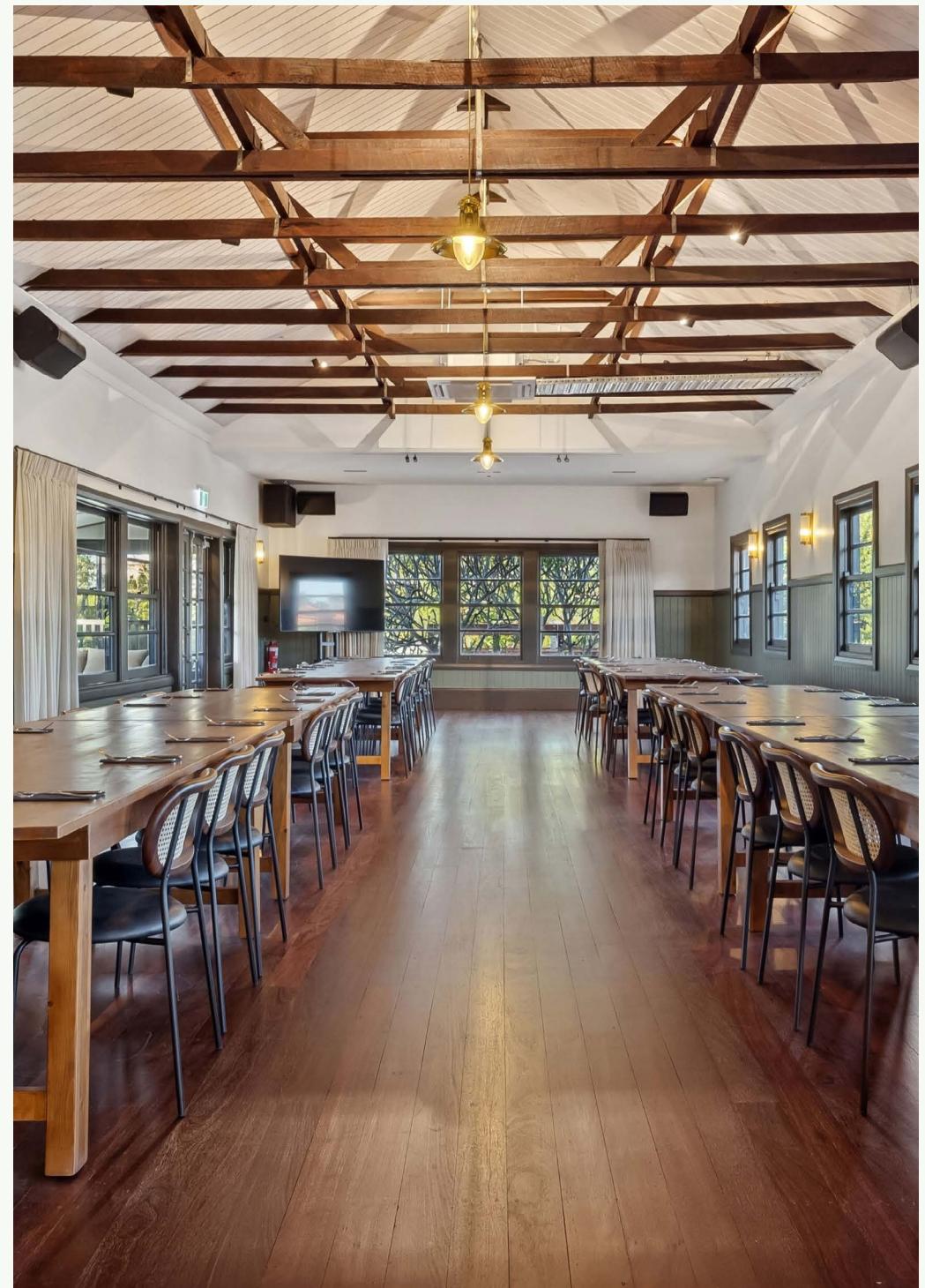
A historic function hall, ready for your biggest moments.

Our beautifully restored, heritage listed functions hall will soon be available to host your next celebration or special occasion.

With an open plan layout, high ceilings, and historic timber detailing, it's 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	120	Y	Y	Y	Y
Cocktail	200	Y	Y	Y	Y



Milly's Acre



The Distillery

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
70-100	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	PARITAL	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
25-100	N	N	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

23PP

A BITE MORE

A selection of 4 Bites & Sweets
+ 1 substantial

32PP

GO BIG!

A selection of 4 Bites & Sweets
+ 2 substantials

40PP

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

Bites & Sweets

6/EA PP

Mushroom & mozzarella arancini,
chilli jam pesto, pecorino V NF

Cauliflower pakora, mint, sumac labneh,
turmeric dukkah DF GFO

Heirloom Tomato Bruschetta,
stracciatella, balsamic, basil GFO DFO

Grilled chicken, pickled cucumber dipping sauce DF GFO

Crispy lamb rib, harissa yoghurt, tomato salsa DF GFO

Fennel and pork sausage roll, house tomato relish NF

Beef skewers, green sambal, crispy shallots DF GF

Crispy local squid, spiced aioli,
pickled radish, lemon DF GF

Albany rock oyster, lemon grass mignonette DF GF

Smoked salmon, rye, horseradish cream, beetroot
hummus, dill pickle DFO GFO

Frangelico tiramisu cup, amaretti V NF

Chocolate brownie, vanilla gelato V NF

Whipped ricotta mini tart, sour cherry, basil oil GF

Greensleaves Gelato - rotating gelato & sorbet DFO GF

Substantials

10/EA PP

Taco, nam jim, xo aioli, pickles, soft herb, with
your choice of fillings:

pork carnitas, pineapple salsa · tempura mushroom v

Mushroom and ricotta pie,
house made bbq sauce NF V

Cauliflower cheese penne pasta, sage,
parmesan, pangratatto DFO

Beef slider, mustard aioli, pickles, lettuce GFO

Panko crumbed chicken roll, xo aioli,
cabbage slaw NF

Braised lamb ragu rigatoni pasta,
green chilli, pecorino DFO GFO

Fish & chips, tartare, lemon DF GFO

Shark bay prawn skewer, olive, caper, basil DF GFO

House chips, garlic DF GF NF

13/EA

Milly's vegan grazing plate VG

28/EA

Antipasti board (suits 10-15 guests)

150

Cheese board (suits 10-15 guests)

100

Grazing & More



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

Regular size suits 30-50 guests
Large size suits 80-100 guests



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	70
Chocolate ice cream, milk chocolate sorbet, brownie layers, chocolate glaze)	
Humming bird	70
Cream cheese ice cream, toasted pecans, humming bird cake layers, pineapple jam, white chocolate spray)	
Black Forest	70
vanilla and chocolate ice cream, devils food cake, cherry compote, chocolate spray)	
Lemon Sorbet	70
raspberry sorbet, orange marmalade, orange and almond cake layers	

Cakes suit 12-16 guests, depending on the generosity of your slicing...



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 Lattucini!

Margherita, san marzano, mozzarella, fior di latte, fresh basil v VGO	26
Gamberi, tiger prawns, san marzano, mozzarella, fior di latte, gremolata, chilli	32
Fungi, mix local mushroom, mozzarella, scamorza, truffle vinaigrette, parsley v VGO	28
Pepperoni, san marzano, mozzarella, salami, provolone, basil	29
Salsiccia, san marzano, mozzarella, pork sausage, fennel, fior di latte	29
Green goddess, grilled zucchini, kale, parmesan cream, fior di latte, rosemary v VGO	28
Crudaiola, san marzano, mozzarella, rocket, serrano ham, stracciatella, black pepper	32
Lamb Pide, san marzano, mozzarella, moussaka, mint, eggplant, sumac labneh, pickled onion	30

GF Base +4 Vegan Cheese +2

Set Menu Dining

Our set menu dining experience is available in the Berwick Bistro, The Long Hall, or at Millie's courtyard tables.

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

2 COURSE
60PP

3 COURSE
75PP

Entrée

SHARED TO TABLE

Wood fired flat bread, trio of dips, dukkah, olive oil

FD,GFO

Mushroom and goat's cheese arancini, chilli jam pesto, pecorino

NF

Pork and duck terrine, onion jam, sourdough, pickles

DF,GFO



Mains

ALTERNATE DROP

Market fish, fennel skordalia, pickled tomatoes, capers, bottarga

GF,DF

Grilled free range maryland chicken, muhammara, broccolini, pickled radish, chermoula

DF,GF

Vegetarian Option
Homemade gnocchi, zucchini, macadamia, smoked zucchini pesto, basil, pecorino

V,NFO

Upgrade Option (Add 8PP)

250g Stirling Range Sirloin, chips, mixed leaf salad, beef gravy

GF,DFO

Sweets

ALTERNATE DROP

Frangelico tiramisu, amaretti

V,NF

Chocolate brownie, lemon curd ice cream

V,NF

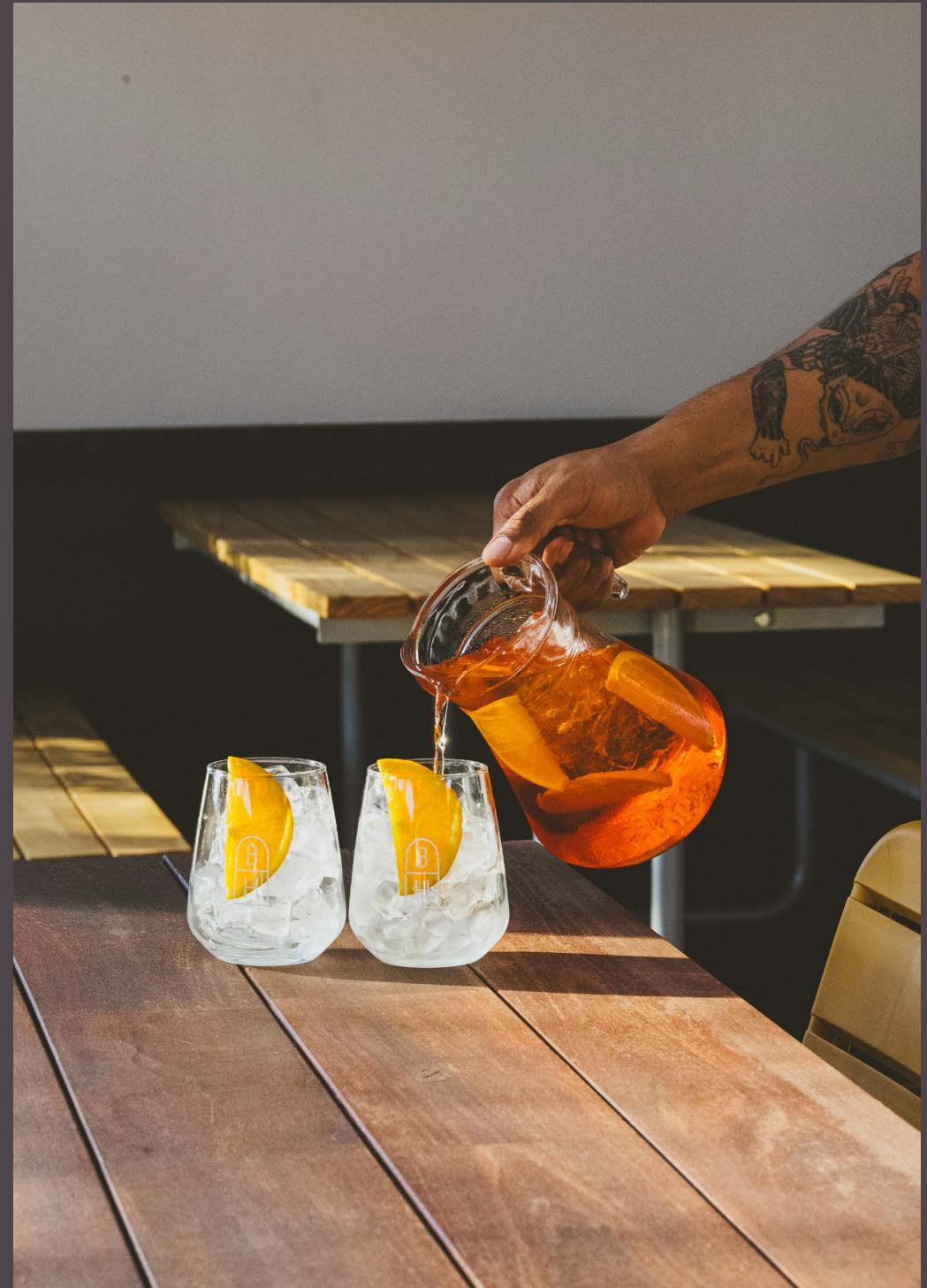
Dietary Option

Greensleaves Gelato & sorbet available upon request

DFO,GFO

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
40	55	70	80

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

Brightside 'Til Morning'
Semillon Sauvignon Blanc
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
45	60	75	85

Piccini
Prosecco DOC
Veneto, IT

Happenstance 'Mood Ring'
Chardonnay
Great Southern, WA

Dog Point
Sauvignon Blanc
Marlborough, NZ

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

Troppo 'Little Red'
Chilled Red
Adelaide Hills, SA

Gipsie Jack
Malbec
Langhorne Creek, SA

Happenstance 'Shrinking Violets'
Cabernet Sauvignon
Margaret River, WA



Non-Alcoholic

2HR	3HR	4HR	5HR
28	40	48	53

Sangria
Ovant Royal De-alc Red Wine,
Spiced Honey, Orange, Lemon

Limoncell-no
Ovant Grace Zero Hour Prosecco,
Lemon Oleo, Lemon

Heineken Zero
Rebel Rebel Zero
NV Blanc de Blanc Brut 0%

NON 9 Wine Alternative
Oaked Blackberry & Plum

Soft Drinks
Juices

Beverage Additions

Spirits

Throughout
7PP/HR

Baillie Hill Distillery
Grain Vodka

Baillie Hill Distillery
London Dry Gin

Cazadores Blanco
Tequila

Bacardi Carta Blanca
White Rum

Jack Daniel's
Tennessee Whiskey

Johnnie Walker Red Label
Scotch

Jim Beam No. 7
Bourbon

Cocktails

On Arrival 15PP	Throughout 19PP/HR
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*Include your choice of
three of the below cocktails*

Limoncello Spritz
B.H. Limoncello, Prosecco,
Soda, Fresh basil

Aperol Spritz
Aperol, Prosecco, Soda

Milly's Sangria,
Red Wine, Brandy, Spiced Honey,
Orange, Lemon

Meloncholy Punch
B.H. Vodka, Chambord, Watermelon
Berry Shrub, Dry Ginger Ale

Cosmopolitan
Vodka, Cranberry, Cointreau

Mildred Mule
B.H. Vodka, Ginger Beer, Bitters

Espresso Martini
Vodka, Kahlua, Espresso



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.

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.

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.

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.

Smoking

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

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.

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 Greensleaves Gelato are alcohol free zones and drinks are not permitted to be taken into these areas.

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 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.

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.