

Functions & Events Kit

BANANA

About

BAHA Poolside Bar & Kitchen is a vibrant, Caribbean inspired restaurant located on Level 1 of The Adnate Perth – Art Series, overlooking the hotel’s rooftop pool. The space offers a relaxed yet stylish atmosphere, perfect for casual lunches, cocktail functions, and private events.

BAHA can accommodate up to 250 guests cocktail-style with flexible indoor and outdoor dining options. Whether for corporate gatherings or social celebrations, it provides a lively backdrop filled with flavour and energy.

Baha is open 7 days a week from 7am – late.

Exclusive Hire

Capacity

up to 250 pax

Minimum Spend

| | |
|--------------------------------|-------------|
| BAHA Restaurant | from 10,000 |
| BAHA Restaurant + Terrace | from 25,000 |
| BAHA Restaurant, Terrace + Bar | from 30,000 |

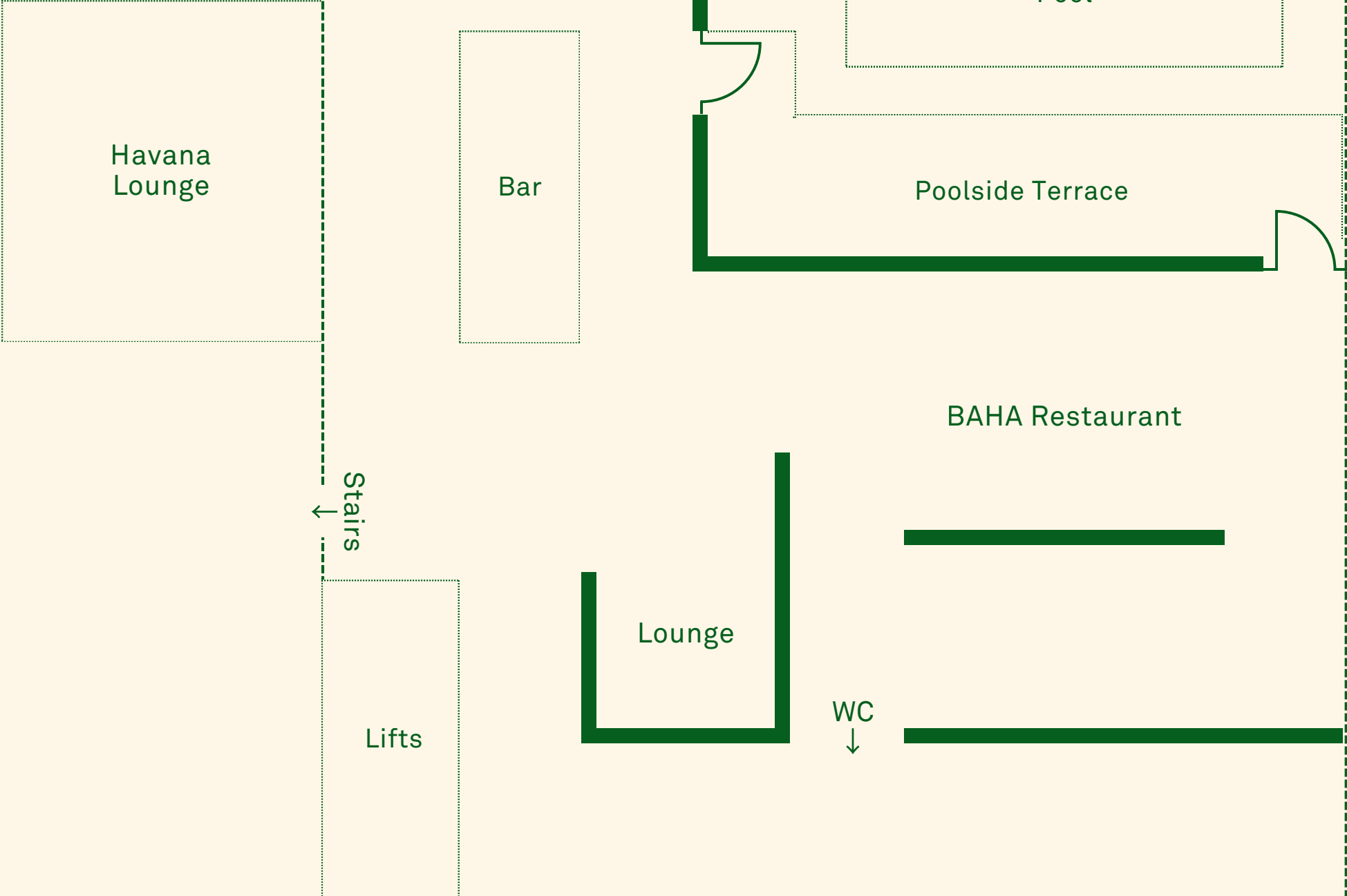
Section Hire

Minimum Spend

| | |
|---------------------------------|------------|
| Poolside Terrace (up to 60 pax) | from 6,000 |
| Lounge (up to 20 pax) | from 1,000 |
| Bar (up to 80 pax) | from 5,000 |
| Havana Lounge (up to 40 pax) | from 1,500 |



Floor Plan





Food & Beverage Packages

Drinks Packages

Essentials

1hrs
25pp

Extra Hour
+15pp

Sparkling

De Bortoli Legacy Brut

Choice of 1 White Wine

De Bortoli Legacy Sauvignon Blanc

De Bortoli Legacy Semillon Sauvignon Blanc

De Bortoli Legacy Chardonnay

Choice of 1 Red Wine

De Bortoli Legacy Cabernet Merlot

De Bortoli Legacy Shiraz Cabernet

Beer | Cider

James Boag Premium

James Boag Light

Pipsqueak Cider

Soft Drinks, Juices & Sparkling Water

Favourites

1hrs
35pp

Extra Hour
+18pp

Sparkling

Ate Brut

Rosé

Ate Rosé

Choice of 1 White Wine

Ate Sauvignon Blanc

Ate Pinot Grigio

Ate Chardonnay

Choice of 1 Red Wine

Ate Cabernet Sauvignon

Ate Shiraz

Choice of 2 Beer/s + 1 Cider/Ginger Beer

James Boag Premium or Light

Heineken

James Squire 150 Lashes

Little Creatures Hazy Lager

Swan Lager

Stone & Wood

James Squire Ginger Beer

Pipsqueak Cider

Soft Drinks, Juices & Sparkling Water

Drinks Packages

Limitless

1hrs
45pp

Extra Hour
+25pp

Choice of 1 Sparkling

Vedova Prosecco, Howard Park Petit Jete

Choice of 1 Rosé

Vasse Felix Classic Rose, Dal Zotto Rosato Rose

Choice of 2 White Wine

The Sum Riesling

Alkoomi Sauvignon Blanc

Wildflower Pinot Grigio

Pedestal Chardonnay

Choice of 2 Red Wine

Ad Hoc Cruel Mistress Pinot Noir

Credaro Five Tales Shiraz

Cape Mentelle Cab Sauvignon

Mitolo Jester Malbec

Choice of 2 Beer/s + 1 Cider/Ginger Beer

James Boag Premium

Swan Lager

James Boag Light

Stone & Wood

Heineken

James Squire Ginger Beer

James Squire 150 Lashes

Pipsqueak Cider

Little Creatures Hazy Lager

Soft Drinks, Juices & Sparkling Water

Add Ons

Customised Bar Tab

POA

Customise your own drink experience and let your guests make their own selection for the evening, choosing from any of the drinks from the BAHA menu.

Cocktail on Arrival

+25pp

*All packages subject to change



Canapés

1HR
25pp
4 items (2 cold, 2 hot)

2HR
36pp
6 items (6 cold, 6 hot)

3HR
50pp
8 items (4 cold, 4 hot)

Cold

Whipped Goat Cheese Crostini - Crushed pistachios, caramelized onion, honey-truffle drizzle

Ratatouille Tartlet with Hummus - Roasted Mediterranean vegetables on a crispy tart shell

Prawn cocktail tostada - Asian slaw on a crispy corn chip (I)

Sesame Ahi Tuna Tartare tart - Fresh tuna mouse with soy, mirin, wasabi-kewpie mayo, toasted sesame (A)

Roast Beef Crostini - with Horseradish creme fraiche

Roast pumpkin - served on a rye crostino with pine nut salsa

Hot

Thai-Style Grilled Satay Skewers - Peanut and coconut-lime dipping sauce

Chorizo & Spinach pastry - With tangy green tomato mayo

Vegetarian Samosas & Spring Rolls - Served with tamarind aioli and sweet chili dipping sauces

Wild Mushroom Arancini - Served with truffle aioli

Twice-Cooked Pork Belly Skewers - Sticky glaze, pork skin

Mediterranean Falafel Skewers - Chipotle relish and fresh herbs

Lamb kofta skewers - Mint yoghurt

Braised beef cheek tartlet - Mint yoghurt, and micro coriander

Spinach & Green Pea Potato Cakes - Mango chutney

Smoked cod croquette - Lime and dill aioli (I)

Dessert

Biscoff and Macadamia Brownie - served with miso caramel

Mini tropical pavlovas meringue nests - with passionfruit curd, mango, whipped cream and mint

Salted chocolate ganache tarts - with a dark chocolate ganache and sea salt flake finish

Fresh berry & vanilla Custard tart - with vanilla bean custard topped with fresh berries and a light apricot glaze

Assorted profiteroles - selection of chef's selection profiteroles

Citrus panna cotta - short bread crumble

Add Ons

Additional Canape +6.5pp

Dessert Canape +5pp

SEAFOOD ORIGIN

Australian (A) Imported (I) Mixed (M)

Please inform our team if you have any allergies or intolerances

Canapés

Substantial +16pp

Wagyu Beef Sliders - Tomato relish, aioli, pickles, rocket, cheddar cheese on brioche sliders with fries

Crispy Karaage Chicken - With togarashi and Sriracha-kewpie mayo

Beer-Battered fish of the day - chunky tartare sauce, fries, and lemon wedges (I)

Shredded lamb pita - Cucumber yoghurt, crispy iceberg lettuce

Salt & Pepper Squid - Chipotle aioli, lime cheek (A)

Haloumi sliders - Lemon herb aioli, balsamic onion jam, rocket

Fish Tacos - Asian slaw, tangy dressing, kewpie mayo, fried shallots (I)

Tom yum fried rice - Peas, corn, egg

Truffled mushroom taco - edamame and black bean puree, crunchy tostada chips, cotija cheese

*All packages subject to change



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B A H A

FAQ

CAN YOU TENTATIVELY HOLD MY BOOKING?

All bookings must be confirmed within seven (7) days by returning a signed contract and paying the invoiced deposit. The hotel will not hold any booking or reserve space until both requirements have been fulfilled.

STYLING & EXTERNAL VENDOR BUMP IN

We welcome styling in the space for your event, be it floral decoration or signage design. Kindly note that all styling must be appropriate in nature and is subject to hotel management approval. All external vendors are to be engaged and managed directly by the client. All bump in and bump out of furniture or equipment is the responsibility of the client and/or their vendors and not the hotel or its staff.

CAN A DJ OR ENTERTAINMENT BE BOOKED FOR MY EVENT?

Entertainment is permitted for exclusive hire events; however, music volume and playlist selection must remain appropriate to a hotel setting at all times. For non-exclusive events, entertainment is subject to approval.

CAN I BRING MY OWN CAKE?

You are more than welcome to bring a cake. We will provide plates and cutlery. A \$5 cakeage fee applies per person.

WHAT TIME CAN I BUMP IN/ARRIVE PRIOR TO MY EVENT?

A complimentary 60-minute window is permitted for organizer arrival prior to the start time of the event.

WHAT IF I DON'T MEET THE REQUIRED MINIMUM SPEND?

The minimum spend of the space consists of Food and Beverage charges. Should the final bill fall below this amount, the difference will be charged as room hire.

CAN WE USE THE POOL DURING OUR EVENT?

Pool use is exclusive to hotel guests and cannot be used during the course of your event. Unless the space is hired exclusively hotel guests are permitted to use the pool during your event.

Terms & Conditions

CONFIRMED BOOKINGS

Confirmation of bookings must be made by signing the issued contract and requested deposit within seven days of confirming a booking. The Hotel is under no obligation to proceed with the event if the deposit has not been received. Full pre payment is required 7 days in advance of your event.

CANCELLATIONS

- Cancellations between 61-90 days prior to arrival will be subject to forfeiture of 25% of the full contracted amount.
- Cancellations between 31-60 days prior to arrival will be subject to forfeiture of 50% of the full contracted amount.
- Cancellations within 30 days prior to arrival will be subject to forfeiture of the full contracted amount.

FINAL DETAILS

Details of all arrangements must be finalised 7-14 days prior to the event, including menu selection. The Hotel reserves the right to choose menu options on your behalf should the details not be received by this time frame. Rates are valid for details contracted. Should details change after a signed contract has been received by the Hotel a rate increase may be applicable. Should the set up of the event space need to be changed within 48 hours of the event commencing, or during the event, a room re-set fee of \$200.00 will apply. A guaranteed number of guests attending the function is required ten (10) working days prior to the event. Charges will be based on these minimum numbers or the actual attendance, whichever is greater. The hotel reserves the right to move the event to a more suitably sized room. Should a guaranteed number not be received by the due date, the number indicated on the Registration form will be taken as final or actual attendance whichever is greater.

CONSUMPTION

No food or beverage of any kind will be permitted to be brought into the hotel for consumption at the function by the client or any of the client's guests, invitees or person attending the function.

DIETARY REQUIREMENTS

Please note that dietary requirements refer to specific medical or health-related needs, rather than personal preferences. Our menu and kitchen contain a variety of allergens and ingredients that may cause intolerances. While we take all reasonable precautions, there is always a risk of cross-contamination during the storage and preparation of food. Therefore, we cannot guarantee that any menu item will be completely free from traces of allergens.

COMMENCEMENT & VACATING THE ROOM

The Client agrees to begin the function and vacate the designated function space at the scheduled times agreed upon. In the event that a function should go beyond the agreed finishing time, we reserve the right to charge any additional cost incurred. Should the room be sold to another function we reserve the right to vacate your function from the room.

RESPONSIBLE SERVICE OF ALCOHOL

We are committed to responsible service of alcohol practices. Therefore, service may be refused in instances where it is considered that the level of alcohol consumption by an individual or a group is deemed to breach this legislation.

LOSS & DAMAGE TO HOTEL PROPERTY

- The Client is responsible for all loss or damage to the property of the Hotel caused by or arising from any act or omission by you, your guests or any other persons attending your conference or event.
- The Hotel will not accept any responsibility for damages to, or loss of merchandise, property or equipment left in the Hotel or function area, prior to, during or after the function.
- Nothing is to be nailed, screwed, stapled or adhered to any wall, door or other surface or part of the building. Signage in the property's public areas is to be approved by the hotel.