



# SUBI CONTINENTAL

## *FUNCTIONS KIT*

**PERFECT FOR YOUR NEXT GET TOGETHER.**

Welcome to Subiaco's newest destination for all day dining. fresh oysters, cocktails, tap beer and great wine.

From intimate dinners in our semi private dining room to afternoon cocktail parties in the bar or long lunches with your favourites.

We'd love to host your next event.

To enquire about your function, email  
[hello@subicontinental.au](mailto:hello@subicontinental.au)

# GROUP DINING SPACES

Let us host you and your guests in our beautiful European inspired dining room.

Dine with us in our urbane bistro restaurant enjoying our seasonal Chef's set menus partnered with our contemporary drinks offerings.

\$500 deposit required to secure your booking



THE DINING ROOM | 10 – 70 GUESTS

Whether it's a birthday celebrations, business meeting or EOY celebration, immerse yourselves soak up our relaxed atmosphere enjoying our seasonal Chef's Set Menus accompanied by the finest beer, wine and cocktail selections.

Lunch - 12+ guests require set menu

Dinner - 10+ on set menu require set menu



SEMI PRIVATE DINING ROOM | 2 – 14 GUESTS

This space is a semi enclosed private area is lined with soft billowing drapes and a wine wall to envy most, providing you an exclusive celebration space whilst still enjoying the ambiance of the dining room.

Set menu option only

Freestanding TV hire available for presentations



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GROUP  
DINING  
*SET MENUS*

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## *TWO COURSES \$65*

### ENTRÉE

Crudo

honey yuzu dressing, pickled celery, finger lime, lime oil (gf)

Zucchini Flowers

romesco, lemon, ricotta and burnt honey (veg)

Chargrilled Baby Eggplant

green olive, tomato salsa, macadamia pesto (vgn, gf)

### MAIN PLATE

Ricotta Gnocchi

La Delizia stracciatella, golden beetroot, walnut (veg)

Grilled Market Fish

mussels, seafood broth, saffron, herb salad (gf)

250g Porterhouse Steak

frites, leaf salad, bearnaise (gf) + \$8pp

### SIDES TO SHARE

Crispy Potatoes, confit garlic, chives (vgn, gf)

Roasted Carrots, burnt honey, feta, dukkah (veg, gf)

Canapé and Set Menus are subject to change

# THREE COURSES \$75

## ENTRÉE

Crudo

honey yuzu dressing, pickled celery, finger lime, lime oil (gf)

Zucchini Flowers

romesco, lemon, ricotta and burnt honey (veg)

Chargrilled Baby Eggplant

green olive, tomato salsa, macadamia pesto (vgn, gf)

## MAIN PLATE

Ricotta Gnocchi

La Delizia stracciatella, golden beetroot, walnut (veg)

Grilled Market Fish

mussels, seafood broth, saffron, herb salad (gf)

250g Porterhouse Steak

frites, leaf salad, bearnaise (gf) + \$8pp

## CHOICE OF TWO SIDES FOR THE TABLE

Mixed Leaf Salad, mustard dressing (gf, vgn)

Shoestring Fries, aioli (gf)

Crispy Potatoes, confit garlic, chives (vgn, gf)

Roasted Carrots, burnt honey, feta, dukkah (veg, gf)

## DESSERT

Miso & White Chocolate Creme Brûlée, passionfruit (veg)

Cheese du Jour, fresh pear, quince paste, fruit bread

# *FOUR COURSES \$85*

Share style starters and entrees followed by your choice of main, sides and dessert

## TO START

Everyday Sourdough, cultured butter

Marinated Olives (vgn, gf)

## ENTRÉE TO SHARE

Seasonal Crudité, cashew cream, burnt onion (vgn, gf)

Charcuterie Board, cured meats, house pickles, relish

Crudo, honey yuzu dressing, pickled celery, finger lime, lime oil (gf)

## MAIN PLATE

Ricotta Gnocchi, La Delizia stracciatella, golden beetroot, walnut (veg)

Grilled Market Fish, mussels, seafood broth, saffron, herb salad (gf)

Pork & Saffron Ragout, mezze maniche, peas, mint

250g Porterhouse Steak, frites, leaf salad, bearnaise (gf) + \$8pp

## CHOICE OF TWO SIDES FOR THE TABLE

Mixed Leaf Salad, mustard dressing (gf, vgn)

Shoestring Fries, aioli (gf)

Crispy Potatoes, confit garlic, chives (vgn, gf)

Roasted Carrots, burnt honey, feta, dukkah (veg, gf)

## DESSERT

Miso & White Chocolate Creme Brûlée, passionfruit (veg)

Cheese du Jour, fresh pear, quince paste, fruit bread

Coconut panna cotta, caramelized pineapple, coconut praline (vgn, gf)

# CASUAL FUNCTIONS

## BAR

After work drinks, birthday celebrations or festive season cheers, you're invited to host your next casual function with Subi Continental.

Reserve an inviting area amongst our architectural bar for you and your guests to mingle and sip away the hours. Picture yourself enjoying our Paris meets New York vibes on the corner of Rokeby + Roberts as you enjoy our urbane European bistro offerings.



# CASUAL FUNCTIONS

## SPACES

Area reserved for 3hrs, no bookings after 6pm on Fridays

Canapé packages recommended

Mix of standing and seated furniture



The Bar Rokeby Road | 20 – 60 guests

Minimum spend requirement on F+B:

20-30 guests is \$750

31-60 guests is \$1,500



The Bar Roberts Road | 20 – 40 guests

Minimum spend requirement on F+B:

20-40 guests is \$750



The Bar Rokeby + Roberts Road | 60 – 100 guests

Minimum spend requirement on F+B:

60 - 100 guests is \$5,000



The Terrace Rokeby Road | 6 – 20 guests

Minimum spend requirement on F+B:

6-20 guests is \$500



# CANAPÉ OFFERING



Select a package to suit your budget, and choose canapés from our hot, cold and sweet menus below

4 pieces | \$30 per person

6 pieces | \$40 per person

8 pieces | \$48 per person

## COLD

Cashew cheese, compressed cucumber, burnt onion (gf, vgn)

Goats cheese en croustade, beetroot pesto, hazelnuts

Shucked oyster, mignonette, lemon (gf, df)

Subi continental gilda, green olive, anchovy, guindilla (gf, df)

Pickled mussel toast, saffron mayo (df)

Hot smoked salmon blini, crema fraiche, chive

Classic steak tartare, potato chip, horseradish (gf, df)

Noix de jambon, pear chutney, mustard leaf, sourdough (df)

## HOT

Spiced broccolini, macadamia pesto, rice cracker (vgn)

Tallegio toastie, smoked honey, truffle

Gougere, smoked salmon mousse

Torched oyster, xo salumi "kilpatrick" (gf, df)

Smoked ham hock croquette, tarragon mayo, cornichon (df)

Abrolhos island scallop, cauliflower puree, caper butter +\$3pp (gf)

## DESSERT

Flourless chocolate cake, vanilla cream, marmalade (gf)

Goats cheese and strawberry tart, pink peppercorn

Madeline, lemon curd

## SUBSTANTIALS \$12 PER PERSON

Mini continental cheeseburger (gfo)

Ricotta gnocchi, La Delizia Stracciatella,  
golden beetroot, walnut (veg)

Pork + saffron ragout, mezze maniche, peas, mint (gfo)





Thank you for considering Subi Continental for your special event.

Subi Continental requires a Guaranteed Minimum Spend and/or deposit to accept bookings for functions or events. This guarantee ensures a minimum spend on food and beverage catering for you and your guests. Please take a moment to read through the terms and conditions before signing and confirming your booking.

Area	Capacity	Minimum Spend + Deposit
<b>Group Dining Options:</b> Lunch: Groups of 12+ are required to dine on set menu Dinner: Groups of 10+ are required to dine on set menu		
Dining Room	10 – 60 guests	Set Menu Required 15-30pax \$500 deposit 31-60pax \$1000 deposit
Private Dining Room	6 – 14 guests	Set Menu Required \$500 minimum spend/deposit
Bar	10 – 24 guests	Set Menu Required \$500 minimum spend/deposit
<b>Casual Functions</b> An area reserved in our bar for 3hrs		
The Bar - Rokeby Road	20 – 30 guests	Minimum Spend \$750, Deposit \$500
The Bar - Rokeby Road	30 – 60 guests	Minimum Spend \$1,500, Deposit \$500
The Bar - Roberts Road	20 – 40 guests	Minimum Spend \$750, Deposit \$500
The Bar - Rokeby + Roberts Road	60 – 100 guests	Minimum Spend \$5,000, Deposit \$1,000
The Bar - The Terrace Rokeby Road	10 - 20 guests	Minimum Spend \$500, Deposit \$500
Exclusive Venue Hire	up to 350 guests	Minimum Spend \$TBA, Deposit \$5,000

#### Deposit, payment and confirmation

We do not hold tentative bookings. A function booking is secured and confirmed once we have received the deposit. We require full payment of the deposit within 72 hours of the invoice being sent. Confirmation is made by way of written confirmation from the Subi Continental team.

Deposits are non-refundable and non-transferable. Refer to our cancellation policy for more information.

The final invoice must be paid 10 days prior to the function date. This invoice will include the minimum spend amount, or the total cost of any catering, hire equipment, and other costs associated with your function, whichever is greater. Should the minimum spend not be reached on the day/night, the balance is retained by Subi Continental as venue hire.

#### How to make a payment

Our team will send you a link to a secure payment gateway. Please note there is a processing fee per transaction.

#### Cancellation Policy

All cancellations must be made via email to Subi Continental

·A 50% refund of any monies paid excluding any deposit paid will be provided if the cancellation is made in writing at least 10 days before the date of the booking.

·No refund shall be provided should the booking be cancelled within 10 days of the booking

·Deposits are strictly non-refundable.



#### The Final Details

Final numbers, menu and beverage selections are required 14 days prior to your function. Guest numbers can not be changed within 72 hrs of your booking date and time. Any guest no shows will be charged regardless.

Please let us know in advance if you or your guests have any dietary requirements or allergies, and we will do our best to ensure you are catered for. Our kitchen contains flour, gluten, nuts, fish, and dairy products so we cannot guarantee that our food and beverages are 100% allergen free.

#### Damage / Insurance

We do not accept responsibility for damage to, or loss of any client's property left on premises prior to, during or after a function.

The event organiser is liable for any damage sustained to the venue's property by themselves or their guests during their event. This includes all equipment hired.

#### Responsible Service of Alcohol

Under the Liquor Control Act of Western Australia we reserve the right to refuse service of alcohol to persons if he/she is deemed to be intoxicated and may do harm to themselves, other patrons or property, or for any other reason permissible under the act or by law.

The law in respect of people under 18 years of age will be enforced at all times. Approved identification must be provided upon request. It is an offence to provide false identification.

If any guests are showing signs of intoxication or anti-social behaviour, they will be asked to leave. The right of admission to an event is reserved by venue management.

All alcoholic beverages must be consumed on the licensed premises.

We do not allow entry to any patrons who have been on a party bus or pub crawl. Any patron who attempts to gain entry after attending a party bus or pub crawl will be declined entry and forfeit their deposit and minimum spend.

#### Juveniles

Juveniles must be always accompanied by their parent or legal guardian.

All patrons who appear 25yrs and younger are required to produce an acceptable form of identification. There are only three acceptable forms of photo ID (Section 126(2) LCA):

- o Current Australian Driver's Licence with photograph
- o Current Passport
- o Current Western Australian Proof of Age card

#### BYO

External catering and BYO of beverages is not permitted. Please advise your function coordinator if you would like to bring a cake. Cakeage fees apply.

#### Decorations and styling

You are welcome to decorate and style the area. We recommend discussing your ideas with your function coordinator to ensure they can be executed on the day. Please do not stick, nail, or screw anything to the walls or furniture. Tape and Bluetac are not permitted. We do not allow confetti, glitter, or candles.

Subi Continental has the right to remove or decline any decorations or styling at our discretion, and do not allow vulgar decorations or party themes.

#### Collection of items

All event items left at Subi Continental need to be collected within 24 hours of the post-event date. If this time lapses, then Subi Continental reserves the right to dispose of these items.

#### Smoking and Vaping

Subi Continental has a strict no smoking or vaping policy. We kindly ask patrons to vacate the premise and move away from our doors, windows, and alfresco area.

# BOOKING FORM

Name:			
Company:			
Mobile:			
Email:			
Date of Booking:			
Time of Booking:			
Total Number of Guests:			
Occasion:			
Host Name:			
Deposit / Minimum Spend:			
Menu Option:	Ala Carte	Set Menu Two Courses \$62 Three Courses \$72 Four Courses \$85	Canapes 4 pieces \$30pp 6 pieces \$40pp 8 pieces \$48pp
Dietary Requirements:			

I, \_\_\_\_\_, have read and understand the terms and conditions outlined above.

Name: \_\_\_\_\_

Signed: \_\_\_\_\_ Date: \_\_\_\_\_

Please email the completed form to: [hello@subicontinental.au](mailto:hello@subicontinental.au)