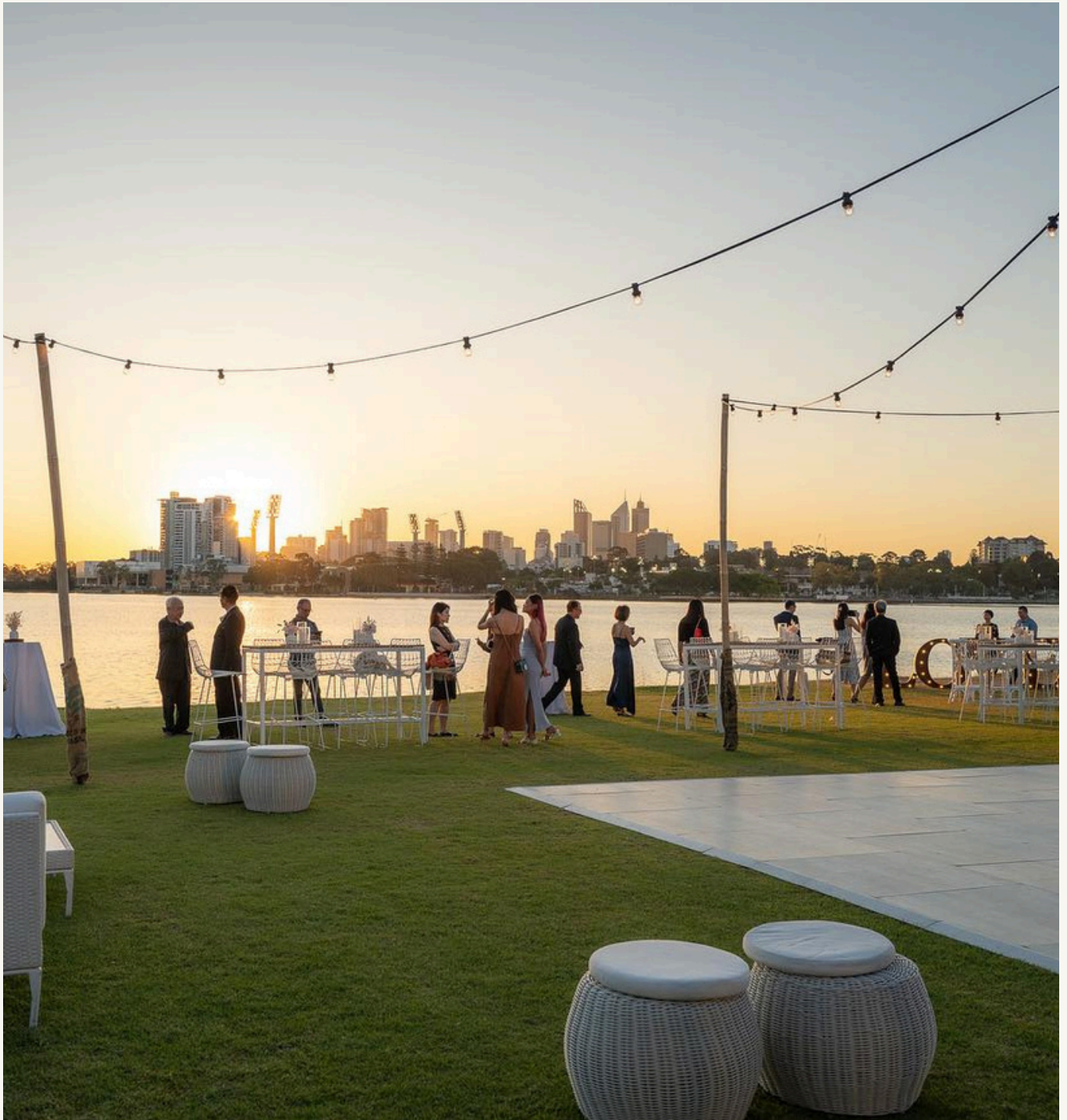


FUNCTION

PACKAGE



Thank you for taking the time to enquire about functions at Burswood on Swan. We offer an unique setting for your guests with all rooms boasting spectacular views of the Swan River and Perth city skyline.

In this pack you will find information on menus, prices and our terms and conditions. All the packages can be tailored to suit your functions style and requirements. We offer two different size rooms that can accommodate small receptions of 40 guests to a maximum of 250 with a dance floor. We also offer outdoor functions on our lawn esplanade up to 700 guests.

Please note Burswood on Swan is a fully catered and licensed venue. We do not allow outside catering or BYO.

ROOM HIRE

Burswood on Swan can be utilised as one large room or two smaller rooms to suit any size function.

	River	Swan	Full Venue	Lawn Area	Lawn with Marquee
Monday - Thursday	\$1,000	\$1,700	\$2,000	\$2,000	\$8,000
Friday - Saturday	\$1,250	\$2,300	\$2,500	\$2,500	\$9,000

Marquees must be sourced from Marquee Magic or The Event Mill and festoon lighting from Black Label Events or The Event Mill. Please speak to your Coordinator for more information regarding this.

Swan Room – This is our main function room including a large bar area and white ceiling silk canopy with a fairy lights. Swan Room hire includes access to the lawn for the duration of your event. 150 seated / 280 standing.

Full Venue (Swan + River Room) – By opening up one of the partition walls, we can combine the Swan and River rooms to offer your function more space. Full venue hire includes access to the lawn for the duration of your event. 250 seated / 350 standing.

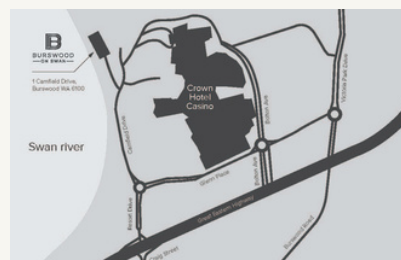
Lawn - Our lawn area is perfect for outdoor events, it offers one of the best views in Perth. This event space can accommodate all size groups of up to 500 guests. Lawn hire includes access to the Swan Room for use of bar and toilets.

Lawn with Marquee - You will have access to the lawn area to erect a marquee. We do not supply the marquee but will supply you with a list of suppliers for you to arrange marquee hire with. Lawn hire includes access to the Swan Room for use of bar and toilets. The marquee must be removed by 6am the following day.

Security - Security may be required for your event at Burswood on Swan. Your Coordinator will advise of the number of guards required. Please allow \$76.00 per hour, per security guard. Minimum of 2 x guards and 4 hours.

Location

We are located in front of Crown Towers on the waterfront.
1 Camfield Drive, Burswood WA 6100
Proudly located at the Burswood Water Sports Centre



Parking

Burswood on Swan has free parking on site. There is also free public parking located along Camfield Drive that patrons are welcome to use.

BOS Function Package 2027
Price & items are subject to change

Plated Set Menu

\$154 per person

Entree

Charcuterie plate - selection of cold cut deli meats, cheeses, pickles, dips, marinated olives, soaked fruits, assorted artisan biscuits & crackers to share

Main (Alternate Service)

Tarragon roasted chicken breast - salt baked potatoes, steamed broccolini & porcini cream sauce (GF)

Grain-fed Harvey beef fillet - goose fat potatoes, honey carrots, broccolini & creamy peppercorn sauce (GF)

Warm crusty bread & butter

Dessert

Sticky fig pudding - butterscotch sauce, vanilla bean ice-cream (V)

Tea & coffee station

Drinks

4 hour standard beverage package - please see page 11

Package Additions

price per person

Add 3 x canapes on arrival \$15

Choice of main meal \$10

Alternative drop for entrée \$5

Alternative drop for dessert \$5

Cheese plate for table \$10

Shared Starter

Oven baked Turkish bread - balsamic, olive oil, homemade hummus & roasted red capsicum dip (V) \$15

Charcuterie plate - selection of cold cut deli meats, cheeses, pickles, dips, marinated olives, soaked fruits, assorted artisan breads & biscuits \$24

Cold Entrée

Maple roasted pumpkin salad, baby spinach, feta, red onion, toasted pepitas & aged balsamic (V) (GF) \$20

Roasted 'Salt Baked' beetroot salad, goat's cheese, candied walnuts, orange & baby herbs (V) (GF) \$20

Caprese salad, Roma tomatoes, buffalo mozzarella, green Sicilian olives, basil, olive oil & vincotto (V) (GF) \$22

Classic prawn cocktail, avocado, shredded iceberg lettuce, lemon & pea shoots (GF) \$24

Hot Entrée

Creamy cauliflower & leek soup, truffle oil & chives (V) (GF) \$20

Goats cheese & rocket tortellini, vine roasted tomato sauce, fresh basil & parmesan (V) \$21

Beef ravioli with bolognese ragu, baby spinach, wild mushrooms & parmesan \$22

Moroccan spiced chicken salad, quinoa tabbouleh, kale & harissa yoghurt (GF) \$24

Mains

Penne al'arrabiata, eggplant, basil, chilli, parmesan & olive oil (Vegan) \$28

Middle Eastern spiced chicken, saffron, almond, lemon couscous, charred eggplant with fresh chilli & herb butter \$40

Tarragon roasted chicken breast, salt baked potatoes, steamed broccolini & porcini cream sauce (GF) \$41

Twice cooked pork belly, colcannon mash, grilled asparagus & cider cream sauce (GF) \$42

Slow braised Amelia Park beef cheeks, soft parmesan polenta, green beans, shallots & rosemary jus (GF) \$45

Crispy skin Tasmanian salmon, creamy mash potato, local asparagus, lemon & chive butter sauce (GF) \$46

Duck confit, spiced sweet potato puree, grilled zucchini & cherry shallot sauce (GF) \$46

Grilled WA Cone Bay barramundi, crispy potatoes, chorizo, parsley, citrus reduction & blistered cherry tomatoes (GF) \$46

Pan fried Kalbarri pink snapper, tomato, red onion & sweet corn salsa, preserved lemon & coriander salad (GF) \$52

Grain-fed Harvey beef fillet, goose fat potatoes, honey carrots, broccolini & creamy peppercorn sauce \$53

Garlic & thyme roasted Dorper lamb rack, pumpkin puree, marinated peppers, wild rocket, feta & salsa verde (GF) \$54

Salad - shared at table

Fresh garden salad, French dressing (GF) (Vegan)

Greek salad, local olives & Danish feta (GF) (V)

Caesar salad, candied bacon & garlic croutons

Wild rocket, pear, parmesan salad, aged balsamic (GF) (V)

Tomato, red onion, grilled chorizo, sherry vinaigrette (GF)

Individual Desserts

Vanilla bean panna cotta - marinated berries, & Italian biscuits (V) \$22

Dark chocolate Nutella brownie - hazelnut gelato, crushed shortbread (V) \$22

Sticky fig pudding - butterscotch sauce, vanilla bean ice-cream (V) \$22

Classic pavlova - passionfruit cream, mango gelato & strawberries (GF) (V) \$22

Chocolate salted caramel fondant - pistachio ice-cream (V) \$22

Shared Dessert Plate

Mini chocolate profiteroles, jam donut balls - cinnamon sugar, coffee macarons (GF), torched lemon & passionfruit meringue tartlets, vanilla & salted caramel bambino gelato cups (GF) - served on platter to table
\$22 per person

All desserts include a tea & coffee station

Shared Cheese Plate

Maffra mature cheddar, Mount Lofty traditional brie, King Island heritage blue, served with crackers, onion jam & fruits
\$12 per person

Children's Menu

(under 12yrs) \$35

MAIN (please choose)

Fried chicken pieces - French fries & tomato ketchup

OR

Mini cheeseburger - French fries & tomato ketchup

DESSERT (please choose)

Vanilla bean ice-cream - chocolate sauce & wafer

OR

Fresh fruit salad - fruit sorbet (DF)

Includes soft drink or juice

Buffet

\$76 per person
minimum of 50 people

Roasts

choice of two

Slow roasted beef brisket, pan gravy with horseradish cream (GF)
Champagne ham, honey & mustard glazed (GF)
Roast lamb leg, rosemary and garlic, mint sauce (GF)
Slow roasted pork shoulder, spiced apple sauce (GF)

Sides

choice of three

Roasted baby potatoes - garlic & herb (V) (GF)
Creamy potato, sage & onion gratin (V)
Maple roasted butternut pumpkin (GF) (Vegan)
Assorted oven roasted vegetables, blistered cherry tomatoes & rosemary (GF) (Vegan)
Green stringless beans, carrots, flaked almonds & olive oil (GF) (Vegan)
Freshly steamed mixed vegetables, olive oil & sea salt (V) (GF) (Vegan)
Traditional English cheddar cauliflower cheese (V)
Mashed sweet potato with nutmeg & butter (V) (GF)

Hot Dish

choice of one

Ricotta, spinach & pumpkin cannelloni, freshly grated parmesan (V)
Moroccan spiced vegetable tagine, lemon herb couscous, flaked almonds & apricots (V)
Chicken Rogan josh, fresh tomato, coriander & saffron rice (GF)
Spicy beef chili con carne, red kidney beans & steamed rice (GF)

Salads

choice of two

Kipfler potato salad, eggs, mustard, capers and parsley (V) (GF)
Red cabbage coleslaw, lemon mayonnaise & chives (V) (GF)
Caesar salad, candied bacon & garlic croutons
Bocconcini, tomato & basil pasta salad, lemon & olive oil (V)
Greek salad, local olives & Danish feta (V) (GF)
Fresh garden salad, French dressing (V) (GF) (Vegan)

Buffet includes warm bread & butter (V) (GFO)

Dessert

Mini chocolate profiteroles, jam donut balls - cinnamon sugar, coffee macarons (GF), torched lemon & passionfruit meringue tartlets, vanilla & salted caramel bambino gelato cups (GF) - served on platter to table
Tea & coffee station



Premium Buffet

\$96 per person
minimum of 50 people

Canapes

Choice of 3 x canapes

Roasts

 choice of two

Slow roasted beef brisket, pan gravy with horseradish cream (GF)

Champagne ham, honey & mustard glazed (GF)

Roast lamb leg, rosemary and garlic, mint sauce (GF)

Slow roasted pork shoulder, spiced apple sauce (GF)

Sides

 choice of three

Roasted baby potatoes - garlic & herb (V) (GF)

Creamy potato, sage & onion gratin (V)

Maple roasted butternut pumpkin (GF) (Vegan)

Assorted oven roasted vegetables, blistered cherry tomatoes & rosemary (V) (GF)
(Vegan)

Green stringless beans, carrots, flaked almonds, olive oil (GF) (Vegan)

Freshly steamed mixed vegetables, olive oil & sea salt (GF) (Vegan)

Traditional English cheddar cauliflower cheese (V)

Mashed sweet potato with nutmeg & butter (V) (GF)

Hot Dish

 choice of two

Ricotta, spinach & pumpkin cannelloni, freshly grated parmesan (V)

Moroccan spiced vegetable tagine, lemon herb couscous, flaked almonds & apricots (V)

Chicken Rogan josh, fresh tomato, coriander & saffron rice (GF)

Spicy beef chili con carne, red kidney beans & steamed rice (GF)

Grilled Tasmanian salmon, lemon butter sauce & fresh herbs (GF)

Salads

 choice of three

Kipfler potato salad, eggs, mustard, capers and parsley (V) (GF)

Red cabbage coleslaw, lemon mayonnaise & chives (V) (GF)

Caesar salad, candied bacon & garlic croutons

Bocconcini, tomato & basil pasta salad, lemon & olive oil (V) (GF)

Greek salad, local olives & Danish feta (V) (GF)

Fresh garden salad, French dressing (V) (GF) (Vegan)

Buffet includes warm bread & butter (GFO)

Dessert

Mini chocolate profiteroles, jam donut balls - cinnamon sugar, coffee macarons (GF), torched lemon & passionfruit meringue tartlets, vanilla & salted caramel bambino gelato cups (GF) - served on platter to table

Tea & coffee station

Canapes

4 choice menu - \$24 per person

6 choice menu - \$35 per person

8 choice menu - \$46 per person

10 choice menu - \$52 per person

Vegetarian

Whipped goat cheese & beetroot tartlet, onion jam, baby herbs (V)

Smashed pea, mint & lemon bruschetta, grated pecorino (V)

Wild mushroom & mozzarella arancini, truffle emulsion (V)

Mac & cheese jalapeno bites, green tabasco (V)

Curry puffs, green chilli chutney (V)

Crispy fried vegetable spring roll, nahm jim sauce (V)

Roasted capsicum, zucchini, olive & tomato pizza (V)

Deep fried brie bites, apple shallot sauce (V)

Indian vegetable samosas, mango chutney (V)

Mexican vegetable empanadas, avocado & lime (V)

Seafood

Salt & pepper squid, chilli & honey dipping sauce

Beer battered barramundi pieces, tartare sauce

Panko & sesame fried King prawns, siracha mayonnaise

Baked Ceduna oysters, pancetta & balsamic (GF)

Freshly shucked oysters, lemon & shallot dressing (GF)

Fried smoked salmon & dill rice barrels, lemon sour cream (GF)

Salmon tartare cornets with sweet red onion & crème fraiche

Meat

Crispy fried buttermilk chicken, hot sauce

Greek style lamb koftas, tzatziki & lemon (GF)

Pulled pork croquettes with corn & chipotle

Chilli & cheese pastry dogs, American mustard (V)

Cocktail sausage rolls, smoky BBQ sauce

Teriyaki chicken sushi, soy sauce (GF)

Beef & beer mini pies, smoked tomato relish

Slow cooked lamb arancini, minted yoghurt

Asian duck rillettes, cucumber, spring onion & coriander (GF)

Spanish chorizo, capsicum & Kalamata olive pizza

Dessert

Milk chocolate profiteroles

Coffee macarons (GF)

Vanilla & salted caramel bambino gelato cups

Jam donut balls, cinnamon sugar

Torched lemon & passionfruit meringue tartlets

All canape items are served over a 1.5 - 2 hour duration



Substantial Bowl Meals

Cheese burger beef slider with McClure's pickles & mustard \$9.50

Creamy pumpkin & feta risotto, wild rocket (GF) (V) \$10

Beer battered fish and chips, lemon & tartare sauce \$12

Spicy beef chilli ragout, steamed rice, guacamole & tomato salsa (GF) \$11

Sticky bourbon glazed brisket, sour cream & chive mash (GF) \$12

Thai green chicken curry, coconut rice & coriander (GF) \$12

Cocktail Food Stations

Grazing \$22 per person

Charcuterie table, selection of cold cut deli meats, cheeses, pickles, dips, marinated olives, soaked fruits, assorted artisan breads & biscuits to share

Indian \$26 per person

Chicken korma curry, coconut, ginger & cardamom infused rice (GF)

Spicy red lentil dahl with spinach and fresh coriander (Vegan) (GF)

Vegetable samosas (V)

Naan bread, chutneys & raita (V)

Mexican \$26 per person

Spicy beef chilli con carne, red kidney beans (GF)

Mexican bean casserole (Vegan) (GF)

Corn chips & steamed rice (GF)

Monterey Jack cheese, sour cream, guacamole, tomato salsa (V)

Moroccan \$26 per person

Lamb tagine, tomato, dates & fresh coriander (GF)

Spiced vegetable tagine, baby spinach (GF) (V)

Lemon herb couscous, flaked almonds & apricots (V)

Cucumber, tomato & mint salad (Vegan) (V) (GF)

Charred flat bread (V)

Italian \$26 per person

Traditional Italian meatballs, rich tomato sugo, parmesan & oregano (GF)

Classic fusilli arrabbiata, baby spinach, pecorino (V)

Caprese salad, fresh basil, virgin olive oil (V)

Italian orzo salad, fresh mint, balsamic, lemon (V)

Warm ciabatta (GFO)

Seafood \$33 per person

Beer battered barramundi, tartare sauce

Fried calamari, cumin salt & Romesco sauce

Grilled Tasmanian salmon with tomato sugo (GF)

Garlic & rosemary roasted potato bits (GF) (V)

Cold Seafood \$37 per person

Tiger prawns, citrus, olive oil, chilli and parsley (GF)

Fresh Smoky Bay oysters, tabasco & lime (GF)

Tasmanian smoked salmon, fresh lemon (GF)

Mediterranean marinated octopus, Kalamata olives (GF)

Warm bread (GFO)

Beverage Packages

prices per person



	Standard	Premium	Deluxe
Three Hours	\$55.00	\$60.00	\$65.00
Four Hours	\$62.00	\$67.00	\$74.00
Five Hours	\$70.00	\$75.00	\$82.00
Six Hours	\$79.00	\$82.00	\$90.00

Standard

Dunes & Greene Chardonnay Pinot Noir NV
 Hayshed Hill Wines Margaret River -
 Pitchfork SSB
 Pitchfork Chardonnay
 Pitchfork Moscato NV
 Pitchfork Pink Rose
 Pitchfork Cabernet Merlot
 Pitchfork Shiraz
 Corona Extra 4.5%
 Somersby Apple Sparking Cider 4.5%
 Great Northern Super Crisp 3.5%
 Swan Draught 4.5%
 Pure Blonde Ultra Low Carb Lager 4.2%
 Carlton Zero Non Alcoholic
 Soft Drinks & Juices

Premium

Riverbank Estate 'On the run bubbles', Caversham, WA
 West Cape Howe Wines Mount Barker -
 West Cape Howe Sauvignon Blanc
 West Cape Howe Chardonnay
 West Cape Howe Moscato
 West Cape Howe Rose
 West Cape Howe Cabernet Merlot
 West Cape Howe Shiraz
 Corona Extra 4.5%
 Gage Roads Single Fin Summer Ale 4.5%
 Gage Roads Side Track XPA 3.5%
 Gage Roads Pinky's Sunset Pink Lady Cider 4.5%
 Pure Blonde Ultra Low Carb Lager 4.2%
 Carlton Zero Non Alcoholic
 Soft Drinks & Juices

Deluxe

Veuve D' Argent Cuvee Prestige Sparkling, France
 Vasse Felix Margaret River WA -
 Vasse Felix Filius Chardonnay
 Vasse Felix Filius SSB
 Vasse Felix Classic Dry Rose
 Vasse Felix Filius Shiraz
 Vasse Felix Cabernet Sauvignon
 Christobel's Moscato
 Corona Extra 4.5%
 Little Creatures Hazy 3.5%
 Asahi Super Dry 5%
 Colonial Brewing Bertie Apple Cider 4.6%
 Pure Blonde Ultra Low Carb Lager 4.2%
 Carlton Zero Non Alcoholic
 Soft Drinks & Juice

• All prices are based on a per person costing. Table service can be arranged at an extra cost. Beverages and Prices are subject to market availability and may vary on some items. Consumption Packages are available on request; please speak to your coordinator about terms and conditions

TERMS & CONDITIONS

The Burswood on Swan Team are delighted that you are interested in holding your function at our venue. To ensure your event meets the highest standard please read the following terms & conditions.

1. Bookings will be considered tentative pending receipt of a deposit and will be held without obligation for a period of two weeks. Burswood on Swan reserves the right to cancel an unconfirmed booking without notice and reallocate the date to other enquiries.
2. Confirmation of a booking occurs on receipt of a **\$5,000 deposit payment** and a **completed booking form**. Payment of your deposit is acceptance of these terms & conditions.
3. A part payment of \$2,000 or 20% of your estimated event total (whichever is greater) is required six (6) months prior to your event date. This part payment and deposit will be deducted from your final invoice.
4. Full payment is required seven clear working days prior to your event. Payment by EFT, bank cheque or credit card is required.
5. All payments made with credit cards incur a 1.5% surcharge. Burswood on Swan does not accept American Express or Diners Club.
6. Guaranteed minimum numbers must be received two weeks (14 days) before the function. Final numbers MUST be given 1 week prior to the event. Acceptance of extra numbers is dependent on availability of space and pre-payment. Burswood on Swan can only set the room for the same number of people that has been confirmed for catering. No additional chairs will be put out.
7. Burswood on Swan reserves the right to increase the package prices at any time without prior notification. Regardless of booking date the client is subject to the current year terms & conditions and pricing of when the event occurs
8. Functions held on Public Holidays will incur an additional 15% on the total cost of food and beverages.
9. Cocktail & Canapés terms and conditions: Cocktail receptions held over meal periods (12.00pm-3.00pm or 6.00pm-9.00pm) require a minimum of 6 cocktail items and 1 food station or substantial meal.
10. No food or beverages of any kind will be permitted to be brought in for consumption at the function by the Organiser or the Organisers' guests. Our beverage packages does not include table service. This can be arranged for an additional fee.
11. Function access times. Access times to the venue will be dictated by the Burswood on Swan event coordination team. Please inform your suppliers to contact us directly for access times. Burswood on Swan will do all possible to accommodate special requests regarding access to the rooms. Burswood on Swan reserves the right to enforce a midnight bump out of all items and suppliers. Fees associated to midnight bump out are to be born by the client.
11.a) Functions are required to conclude at 12.00am.
12. At least 2 weeks prior to your function, we require confirmation of final arrangements of menus and beverage requirements. Please advise us of any dietary needs. Burswood on Swan will only provide dietary requirements to guests with medical conditions such as dairy free or gluten free or preferences such as vegetarian or vegan. Dietary requirements such as "low fat" or "low sugar" will not be considered a suitable requirement for a separate meal. Any persons with extensive allergies will be asked and allowed to bring their own food. The Organiser of the function will NOT be charged for this person.
13. Burswood on Swan operates under the principles of the Responsible Service of Alcohol guidelines. The Burswood on Swan staff are instructed not to serve any alcoholic beverages to guests under the age of eighteen (18) years, or guests in a state of intoxication. Burswood on Swan reserves the right to exclude persons, without liability, from an event. Alcohol must be served with a substantial meal. What constitutes a standard meal will be the sole discretion of Burswood on Swan.
14. You will have exclusive use of the room you have booked and a section of the lawn area. Burswood on Swan is located at the Water Sports Centre and parts of the members area, lawn and river may be used for member activities or functions.
15. All suppliers are required to collect all equipment upon the conclusion of your function, in most cases this would be a midnight collection, unless otherwise arranged with Burswood on Swan.
16. Please note that no items are to be nailed, screwed, stapled, or adhered to any surfaces in the venue.
17. No artificial petals, confetti, glitters, rice or other items are to be used on Burswood on Swan's grounds or in the room. Some organic material may be used on the grounds but only with prior permission from the venue management.

TERMS & CONDITIONS CONT...

18. Organisers are financially responsible for any damage sustained to the Burswood on Swan function centre and / or surrounding grounds by the Organiser, Organisers' guests, invitees or other persons attending the function whether in the room or any other part of the Burswood on Swan premises.

19. The Organiser is required to pay a \$500 bond for all bookings. Should the Venue or Equipment be damaged, or guests do not leave by the event finishing time, the Bond will be retained by BOS. Subject to the Hirer's compliance with these T&C, the Bond, minus any expenses or costs deducted by BOS, will be refunded to the Hirer within 14 days after the Event.

20. Burswood on Swan does not accept responsibility for damage or loss of any goods left at Burswood on Swan prior to or after a function.

21. In the event that the venue cannot be made available to the Organiser on the date(s) for which it has been booked for reasons of fire, flood, damage, industrial dispute, or any other reason, the management of Burswood on Swan shall not be liable for any loss, damage or injury whatsoever suffered by the client as the result of the unavailability of the venue.

22. Any function may also require security which will be organised by Burswood on Swan and paid by the Organiser.

23. 18th or 21st Birthday parties will require a \$1,000 bond, paid via bank transfer or credit card. This will be refunded after the event should there be no damage to the property. A minimum of two security guards to be organised by Burswood on Swan and paid by the organiser will also be required. At the discretion of Burswood on Swan, any function may require \$1000 bond and / or security which will be organised by Burswood on Swan and paid by the Organiser.

24. Refund and COVID 19 Policy: If your event is unable to go ahead due to Government mandated restrictions Burswood on Swan will postpone your event to the next available date of your choosing or refund any payments made. If you choose to cancel your event due to personal reasons, no refund will be made.

In the event of a cancellation, Burswood on Swan must be notified in writing. Verbal cancelations will not be accepted.

The following cancellation fees and charges apply:

15 months+	Deposit refunded in full
12 months — 3 months	No refund of deposit or part payment
3 months — 1 month	25% of the estimated total amount payable
1 month — 10 days	75% of the estimated total amount payable
Within 10 days	100% of the estimated total amount payable

A re-scheduling fee of \$500.00 will apply if you require to move your event date. This fee covers administrative costs and the loss of potential bookings for the original date.

25. Burswood on Swan takes no control or liability due to noises, disruptions and/or traffic due to other events and/or business in the surrounding area.

26. Burswood on Swan is a cashless venue.

27. For safety and weather considerations, marquees can only be erected at Burswood on Swan during the months of October through to April.

28. Minimum spends apply for Friday night and weekend bookings as outlined below:

January	Friday \$6,000	Saturday \$8,000
February	Friday \$6,000	Saturday \$10,000
March	Friday \$12,000	Saturday \$15,000
April	Friday \$8,000	Saturday \$10,000
May & June	Friday \$6,000	Saturday \$8,000
July / August	Friday \$4,000	Saturday \$5,000
September	Friday \$6,000	Saturday \$8,000
October	Friday \$12,000	Saturday \$15,000
November	Friday \$12,000	Saturday \$15,000
	The last Friday in November	\$35,000
	The last Saturday in November	\$20,000
December	Friday \$35,000	Saturday \$30,000

*All minimum spends can be reviewed depending on the circumstances of the event at time of booking. Please speak to your Coordinator for more information.

We love it, book us in...

Upon receipt of this form and a deposit we will confirm your booking for you.

Date of Function: _____

Company / Client Names: _____

Email Address: _____

Mobile (main contact): _____

Postal Address: _____

Post Code: _____

How did you hear about Burswood on Swan: _____

BOOKING DETAILS

Number of Guests Expected: _____

Venue Hire: Swan River Full Venue Lawn Area Lawn / Marquee

All suppliers are required to collect all equipment upon the conclusion of your function, in most cases this would be a midnight collection.

Bond of \$500.00 as per terms & conditions is applicable. Please provide BSB and Account details for refund of bond. Account Name _____

BSB: _____ Account: _____

Function Type: Birthday Awards Night Dinner Conference

Cocktail Party Ball Other

Food: Plated Buffet Cocktail

Drinks: Standard Premium Deluxe Bar Tab

Expected Start Time: _____

Expected Finish Time: _____

Signed: _____ Date: _____

Name: _____

Please ensure you have read the functions terms and conditions before returning your booking form. You will have exclusive use of your hired area. Burswood on Swan forms part of the Burswood Water Sports Centre and the members bar and members lawn area (located at the North of the venue) may be being used for water sport activities and events. Signing of this form is acceptance of the Burswood on Swan terms and conditions.