



carnaby's

— CAFE, BAR & RESTAURANT —

FUNCTION MENUS



Event planning made easy.

Carnaby's in East Fremantle is the ideal venue for all your event needs, from corporate meetings to joyous celebrations. Our versatile spaces and comprehensive function packages are designed to suit any occasion, large or small. A dedicated Event Manager is on hand to ensure every detail is perfect, allowing you to enjoy a seamless and memorable experience. Choose from a variety of culinary options tailored to your preferences and budget, and let us help you create the perfect event.



The Menu

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The Menu

Breakfast Buffet

Start your event right with our energising breakfast buffet, perfect for corporate meetings or morning celebrations, offering a variety of delicious options to fuel your day.

\$45pp (min 40 pax)

Assorted danish pastries, muffins and fresh fruits.

Hot buffet including bacon, scrambled eggs, pork chipolatas, roasted tomatoes, panfried mushrooms, hash browns and grilled tomatoes.





The Menus

Canapés

Delight your guests with our exquisite selection of canapés, ideal for cocktail parties and pre-dinner gatherings, providing a mix of flavours and textures to set the tone for your event.

4 piece hot or cold canapés + 2 substantial
\$48pp (min 40 pax)

6 piece hot or cold canapés + 3 substantial
\$68pp (min 40 pax)

Hot canapés

Chicken satay, peanut sauce
Mushroom arancini (V)
Pork belly, chilli caramel (GF)
Potato bravas, aioli, chorizo crumb (GF)
Vegetable samosa, yoghurt dip (V)
Spiced cauliflower, ranch dip (V, GF)
Vegetarian spring rolls (V)

Cold canapés

Confit tomato and basil tart (V)
Local snapper ceviche, avocado, waffle basket
Roast pumpkin frittata, whipped feta (V, GF)
Roast chicken and chilli rillette, corn chips (GF)

Substantial collection

Fish goujons, chips, caper mayo
Panfried gnocchi, tomato sugo, shaved parmesan (V)
Pulled beef sliders, slaw, smokey bbq sauce
Butter chicken, steamed rice, riata (GF)
Honey glazed prawns, fried rice (GF)
Mushroom risotto, shaved parmesan (V, GF)

V = Vegetarian
VG = Vegan
VGOA = Vegan Option Available
GF = Gluten Friendly
GFOA = Gluten Friendly Option Available
DF = Dairy Free



The Menus

Grazing Tables

Enhance your social gatherings with our beautifully arranged grazing tables, perfect for informal events and networking, offering a relaxed and inviting atmosphere.

\$30pp (min 40 pax)

Selection of cold cuts, assorted dips, marinated vegetables, olives, relishes and condiments, nuts, crackers and freshly baked breads.

The Menus

Share Platters

Our share platters provide a versatile and communal dining experience, ideal for casual events and informal meetings, catering to a wide range of tastes and preferences.

Priced per platter (min 4 platters)

Bread and dips, Chef's selection of 3 dips served with toasted breads (V, GFOA) **\$55**

Selection of mini gourmet pies and sausage rolls, tomato sauce **\$90**

Cheese platter, double brie, aged cheddar, blue cheese, quince paste, dried fruits, assorted lavosh and crackers (V, GFOA) **\$170**

Assorted sandwich platter (VOA, GFOA) **\$65**

Fruit Platter (GF, VG) **\$80**

Assorted pizzas (minimum 10) **\$28/pizza**

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The Menus

Seated Menu

For a formal dining experience, our seated menu offers an elegant and refined culinary journey, tailored to larger groups and special occasions, ensuring a memorable event.

Priced per à la carte menu (for groups over 20pax)

Sit down plated options will be a reduced version of the à la carte menu, alternatively you can pre order for your event. Bespoke 2 or 3 course dinners available on request and subject to availability. Please talk with our function and event staff for options.



The Menu

Buffets

Our buffet options cater to events of any size, providing a diverse and abundant selection of dishes, ensuring a delightful dining experience for all your guests.

BBQ Buffet - Cook your own bbq \$35pp min 30pax

Sausages, marinated chicken, bbq ready vegetables (zucchini, eggplant, field mushrooms)

Bread rolls, assorted salads, condiments and sauces

Addition -

+ 150g beef sirloin steaks **\$10pp**

+ lamb loin chops **\$10pp**

+ chef to cook for your event **\$100**

Carvery Buffet \$38pp min 30 pax

Carvery buffet

Chef carvery station with roast beef rump

Roasted vegetables

Rich gravy

Bread rolls

Chefs selection of 3 salads

Full Dinner Buffet \$75pp min 50 pax

Fresh bread and condiment

Chef selection of 3 salads

Beef sirloin with mushroom sauce

Baked barramundi with herb dressing

Butter chicken

Steamed rice

Roasted potato

Steamed seasonal vegetables

Ricotta gnocchi with tomato sugo

Fruit platter

Chocolate brownie

Apple and berries crumble

Whipped cream



The Menu

Drinks

We can tailor a selection to fit your budget. Drinks are set up on a bar tab and charged based on consumption, allowing for flexibility and personalised service.

Prices vary (inquire within)

Our extensive drinks menu features a curated selection of wines, beers, and crafted cocktails to create a lively and enjoyable atmosphere.



The Spaces

Room Hire

We can tailor a selection to fit your budget. Drinks are set up on a bar tab and charged based on consumption, allowing for flexibility and personalised service.

Area	Standard Fee	NFP or Community Groups Fee
Group Fitness Room	\$50 p/h	\$25 p/h
Board Room	\$50 p/h	\$25 p/h
Oval	\$100 p/h	\$50 p/h
Oval	\$535 (full day)	\$275 (full day)
Oval	\$270 (half day)	\$135 (half day)
Bowls	\$15 (per head for 2hrs)	—
Dining Room & Front Bar	\$120 p/h	—
Dining Room Only	\$60 p/h	—
Dining Room & Front Bar	\$320 (per 3 hour block)	—
Dining Room Only	\$150 (per 3 hour block)	—

Terms & Conditions

Tentative Bookings & Deposits

All bookings are considered tentative until a deposit is received. Tentative bookings will be held for 7 days. To confirm your booking, please ensure the deposit is paid in full. Deposits are necessary to secure the date of your event. Payment of the deposit signifies your acceptance of our terms and conditions. If the deposit is not received within one week of making a tentative booking, Carnaby's reserves the right to reallocate the space to another potential client. We will attempt to contact you if we receive inquiries for the same date.

Final Numbers & Final Menu

To ensure the smooth running of your event, we require final numbers and menu selections at least 7 days prior to the event. Guaranteed numbers are necessary. Should your numbers increase, we will try to accommodate, but full payment for additional costs must be made on the night.

Final Payment & Minimum Spend Agreements

Full pre-payment for your food is required at least 7 days before the reservation. We accept cash, MasterCard, Visa and direct deposit. The agreed minimum spend must be paid in full at the conclusion of your event (we do not invoice after the event).

Music & Audio

Requests to provide your own DJ or audio-visual equipment will only be considered for groups hiring the Wine Garden and/or the venue exclusively.

Cancellations

All cancellations must be made in writing. Cancellations made within 7 days of booking will be fully refundable. Cancellations beyond the initial 7-day booking period will result in a non-refundable deposit. Cancellations made within 7 days of the event will receive a 50% refund of the food order. Cancellations made within 48 hours of the event will forfeit all monies paid. If The Standard is unable to operate due to government-enforced restrictions, a full credit will be provided for use on an alternative date. If no alternative date can be arranged, a full refund will be issued.

Decorations & Cakeage

You're welcome to bring a cake to your event without any cakeage charge. We will provide a knife and napkins, and you can store the cake in our fridge if needed. Please note that any extra cleaning required due to decorations or cakeage may incur an additional fee. Please discuss any decoration plans with the Events Manager beforehand.

Responsible Service of Alcohol & Under 18s

Customers are responsible for ensuring the orderly behavior of their guests. Responsible Service of Alcohol laws will be enforced during the event. Under Western Australia's Liquor Licensing Laws, we have a duty of care to all our customers and may refuse service to those approaching intoxication. All guests under 18 must be accompanied by their parents or legal guardian and are only permitted if they are joining us for a seated meal.

Bowling Greens

You can arrange to hire bowls rinks as part of your booking at an additional cost and subject to availability around the East Fremantle Bowling Club.

Other Information

We are happy to meet with you and discuss your event needs/requirements and are flexible to work within your budget constraints.

Please feel free to email or phone to arrange a time to meet to discuss your options surrounding the area, food and beverage and anything extra.



Book your event with us today

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