



The historic property of Belvoir is located in the Swan Valley at the base of the Darling Ranges, approximately 35 minutes from the CBD.

The building is of traditional Australian Federation design with five metre high ceilings, brass chandeliers, sweeping Jarrah staircases, beautifully appointed rooms, grand entrances and full-length French windows capturing views that few venues in Perth can surpass.

The team at Belvoir is innovative, dedicated and able to design for you a unique event that will long be remembered. We have the capacity to cater for large and small functions with the flexibility to meet your requirements. We encourage you to be unique and would be delighted to help you create your own individual package. Our in-house catering facilities are state of the art and our Executive Chef can prepare for you a truly five-star menu.

Please do not hesitate to contact our creative, enthusiastic and talented team with any queries you may have or if you would like to make an appointment to view our stunning venue.

Shaw Room

The Shaw Room is named after the Shaw family who originally settled in the Swan Valley in the 1830's and named the property "Belvoir" after their family estate in England.

The French interpretation of "Belvoir" means beautiful view - a perfect description of the natural surroundings of The Shaw Room. The Shaw Room looks out onto a canopy of gum trees that descend toward the Swan River whilst the vineyards and hills roll into the distance.

Loton Room

The Loton Room is named after the Loton family who resided at Belvoir for four generations. This room takes on a country garden aspect as the garden arbours and archways give a brilliant display of colour. Beyond the formal gardens is the private residence home to the original stables, old shearing shed, barn and pastures.

Loton & Shaw Atriums

The Loton & Shaw atriums consist of terracotta tiled flooring, high timber ceilings and are surrounded by French windows overlooking the beautiful rustic gardens. The Atriums are ideal for small intimate events.

Outdoor Ceremonies

Nestled on the banks of the Swan River in a beautiful rustic setting are our two wedding ceremony areas.

Entertainment

Belvoir can assist in creating the right ambience for your special day by providing a list of recommended DJ's, string quartets, guitarists, flautists and live bands who offer comprehensive and professional service.

Photographers

Belvoir recommends quality photographers who are familiar with our venue and will be sure to capture those precious moments on your special day.



You may choose from either standard or deluxe packages or you can create your own menu.

All special dietary needs require 10 days notice

Vegetarian alternative created by the chefs – can be pre ordered.

All red meat is cooked *medium* unless otherwise arranged

Minimum menu price is \$67.00 per person.

Valid from 1st July 2009 to 30th June 2010

Standard Menu

\$ 67.00

Choice of 3 canapés

Soup

Main

Dessert

Tea & coffee

Standard Menu

\$ 74.00

Choice of 3 canapés

Soup

Choice of two standard main courses

Dessert

Tea & coffee

Deluxe Menu

\$ 91.00

Choice of 3 deluxe canapés

Plated Entree

Choice of two deluxe mains

Dessert

Tea & coffee

Standard Canapés | Served cold

Smoked salmon mousse on glazed cucumber and dark rye, lemon & dill
Mini Bruschetta of Roma tomato, red onion, Kalamata olives, feta cheese & basil
Fresh assorted sushi & Californian rolls served with sesame & soy dip
Savory cups filled with Provencal vegetables, tomato pesto & pine nuts
Shaved beef fillet, Dijon & horseradish cream & pickled cucumber on croutons
Bloody Mary shooters, served with rock oysters and celery sticks
Creamed Camembert & pear rolled in Parma ham served on croutons

Standard Canapés | Served warm

Crispy fried vegetable spring rolls, served with green chilli & lime pickle
Double smoked bacon, spinach & blue cheese rolled in flaky puff pastry
Mini quiche Lorraine of champagne ham & mild cheddar cheese
Crusty baked beef & Guinness pies served with a native bush tomato sauce
Black pepper & garlic fried soft shell crab, coriander & fresh lime mayonnaise
Crispy goujons of Barramundi served with a creamy lemon & caper aioli
Garlic tiger prawns from the griddle tossed in lemon & parsley cream
Choice of 3 standard canapés \$11.00 per person | Additional canapés \$3.50 per choice

Deluxe Canapés | Served cold

Crayfish salad on toast, fresh King Island salmon roe, lemon & dill
Seared diver scallops on the shell, saffron confit, coriander & cucumber salsa
Gin & herb infused Margaret River venison, Juniper & chive cream
Fresh local oysters served with Spanish Serrano ham, Midori & melon salsa

Deluxe Canapés | Served warm

Grilled crocodile tail, served with a native Kakadu plum chutney
Tempura of fresh Coral Trout, lemongrass & Flying fish roe dip
Homemade duck sausage rolls, served with native Akudjura chutney
Tender lamb cutlets of the rack, sweet honey mint mayonnaise
Choice of 3 deluxe canapés \$13.50 per person | Additional canapés \$4.00 per choice

Appetizers

Garden Salad served with balsamic dressing

\$4.00 per person

Freshly prepared platter of ham, salami, coppa, marinated & grilled vegetables
Kalamata olives & feta cheese, served with crispy baked Ciabata

\$12.50 per person

Freshly prepared Seafood platter of pesto prawns, garlic & saffron braised squid,
Coriander & chilli gratinated mussels & cold smoked Tasmanian salmon
Served with lemon wedges & cocktail sauce

\$19.50 per person

Charcuterie Appetizer

Thin slices of selected ham, prosciutto, calabrese & coppa
Char grilled eggplant & peppers, marinated Roma tomatoes & mushrooms
Served on grilled artichoke hearts, Kalamata olives & feta

\$22.50 per person

Local Seafood Appetizer

Seafood appetizer of saffron poached scallops wrapped in prosciutto
Smoked salmon rosettes served with a cucumber & salmon roe dressing
Large Exmouth tiger prawns & fresh oysters lemon and crisp lettuce

\$26.50 per person

Standard Soup

Fresh tomato gazpacho grilled squid, cucumber & pepper salsa, basil oil
Creamy Blue Mussel & bacon chowder served with garlic croutons and fine herbs
Creamy Butternut pumpkin soup, roasted macadamia nuts, soured cream & chives
Roast garlic, asparagus & leek soup served with black pepper & chive cream
Rich Cappuccino of forest mushrooms, fresh rosemary & chervil crème fraiche

\$11.50 per person | Additional choice \$4.50

Deluxe Soup

Rich butternut pumpkin & saffron marmite, tomato, dill & mussel salsa
fresh herb & garlic crème fraiche

Smooth sweet potato & coriander soup, poppy & sesame coated prawns
Served on garlic & herb French stick

WA crayfish bisque served with a baked crayfish, cognac & tarragon mousse
crisp parmesan & herb cheese sticks

\$13.50 per choice | Additional choice \$5.00

Pastas

Fresh spinach & ricotta mezzeluna, rich tomato sugo, shaved parmesan & basil
Fresh duck Agnolotti, shitake mushroom & rocket salsa, brown onion consommé
Prawn & scallop Ravioli, tomato & watercress salsa, fresh Parmesan and basil cream

\$16.50 per person | Additional choice \$5.50

Risottos

Creamed green pea and scallop risotto, crisp Parma ham shaved parmesan
Roma tomato & roast garlic infused virgin olive oil

Fresh mussel, saffron & pumpkin risotto, gratinated black Tiger prawns
Shaved Parmesan, lemon & basil infused virgin olive oil

Porcini & wild mushroom risotto, Black Truffle infused virgin olive oil
Roma tomatoes, fresh basil & shaved parmesan

\$16.50 per person | Additional choice \$5.50

Plated Entrees | Served Cold

Duck liver & brandy parfait set on a chestnut, bacon and Mirabelle rilette
pickled baby mushrooms and raspberry vinaigrette

Smoked salmon, layered with cucumber & dill crème fraiche,
crisp lettuce, sweet mustard & caper dressing

Caesar salad of roast duck Supremes, Crispy bacon, boiled egg and fresh avocado
Garlic croutons and creamy Caesar dressing

Carpaccio of premium beef fillet, baby spinach & rocket salad, shaved Parmesan
Fresh lime & cold pressed virgin olive oil

Baked honey and Parmesan custard topped with slices of roast duck
Watercress & baby leaves, herb aioli and balsamic reduction

\$19.50 per person | Additional choice \$6.00

Plated Entrees | Served warm

Fresh tomato, shallot & basil terrine, herb gratinated scallops & prawns
Baby mesclun & rocket leaves, smooth parmesan vinaigrette

Black pepper and garlic grilled Quail Supremes, fresh tomato & mint risotto
Baby spinach, parmesan & crisp pancetta, lime emulsion

Deep sea scallops wrapped in fresh salmon, caviar, cucumber and dill medley
creamy Chardonnay, saffron and lemon foam

Pepper crusted Swordfish medallions served with calamari salsa
Fennel risotto, lime aioli & balsamic reduction

Pizza crust topped with slices of prosciutto, olives, artichokes and goat cheese
Grilled peppers, rocket & semi dried tomato salad, virgin basil oil

Sancho pepper seared tuna fillet served rare, tat soi & enoki mushroom salad
Rich red miso broth and wasabi froth

\$19.50 per person | Additional choice \$6.00

Standard Mains

Grilled skin on salmon fillets, Roma tomato, shallots & mussel confit
Rich basil, saffron & champagne emulsion

Herb crusted fillets of baby snapper, tomato, rocket & prawn salsa,
fresh asparagus, rich saffron and dill bouillon

Medallions of succulent pork fillet wrapped in black forest ham, fresh asparagus
porcini mushroom & sage crème fraiche, port wine reduction

Veal loin filled with spinach and taleggio cheese, eggplant, caper & olive caviar,
fresh asparagus, rich tomato sugo and merlot reduction

Char grilled chicken Supremes, shallot, apple & oyster mushroom confit,
fresh asparagus, calvados cream and merlot reduction

Honey & eucalyptus glazed fillets of local chicken, warm marmalade of shallots
Apricot & rosemary smoked bacon, red wine reduction

Duo of double cutlet of the rack and a home made Sheppard's pie of lamb,
fresh asparagus, rosemary & garlic emulsion, rich red wine jus

Char grilled cutlet of yearling prime rib, creamy roaring forties & pear butter
fresh asparagus and rich red wine jus

Char grilled medallions of beef fillet topped with mushroom & onion confit,
fresh asparagus, Béarnaise sauce and Merlot reduction

\$32.50 per person | Additional choice \$7.00

Deluxe Mains

Classic fillet of duck ala orange, served on a celeriac and fennel brandade
Rich verjuice & candied orange emulsion

Char grilled fillet of corn fed chicken, marmalade of abalone & black trumpet
Mushrooms, Calvados & Camembert cream, black truffle oil

200 gram aged fillet of beef wrapped in pancetta, Chanterelle & chive ala crème,
Fresh asparagus, rich merlot & red currant reduction

Double cutlets of tender Q lamb, porcini mushroom, garlic & rosemary butter
Fresh Asparagus, rich honey & merlot reduction

Grilled fillets of Derby salt water barramundi, tomato, rocket & prawn salsa
French Dijon & dill hollandaise, sweet wine reduction

Herb crusted fillets of WA court pink snapper, scallop & green olive tapenade
Warm caper berries, dill & saffron bouillon

\$37.00 per person | Additional choice \$8.00

Dessert

Rich mango and white chocolate mousse served in dark chocolate shells
vodka & kiwi fruit coulis

Vanilla bean crème caramel set on hazelnut cookie, fresh cream and strawberry
maple syrup, coffee & drambuie sauce

Caramelized fresh lemon and lime tarts, vanilla infused cream & strawberries
sweet grand Marnier coulis

Warm apple and rhubarb crumble served with Cointreau ice cream,
fresh mint & coffee sabayon

Sticky date pudding served with fresh cream & strawberries,
rich toffee and butterscotch sauce

Creamy Vanilla & rum panacotta served with fresh mint & raspberry coulis,
with a chocolate croquant stick

Warm Mirabelle plum clafouti served with tiramisu ice cream
smooth mascarpone & rum sauce

Mango & kiwi Pavlova, fresh cream and strawberry, passion fruit coulis,
with a chocolate croquant stick

Freshly made Profiteroles filled with vanilla & coffee custard, cream & strawberries
chocolate and brandy sauce

Baked King Island Brie cheesecake, fig, pear & muscatel jam, Champagne sorbet
served with fresh mint sabayone

\$12.00 per person | Additional choice \$5.00

To Complete Your Meal

Platters of cheese served with dried fruit, strawberries & crackers

\$9.50 per person

Platters of fresh fruit in season

\$5.00 per person

Hand made chocolates

\$2.50 per person

Chocolate After Dinner mints

\$0.50 per person

Cocktail Supplements

Stone ground corn chips, peanuts & dips

\$4.50 per person

Baskets of Turkish bread brushed with olive oil & garlic, Hummus & babaganoush

Olives & feta cheese

\$6.50 per person

After Ceremony Service

Scones with jam & cream and mini muffins served with Tea & Coffee

\$6.50 per person

Selection of French patisseries with Tea & coffee

\$7.00 per person

Tea & coffee

\$3.50 per person

Children's Menu

Entrée - soup

Followed by a choice of

Traditional beef lasagne, crisp vegetables & tomato sauce

Home made Pizza topped with ham, pineapple, tomato & cheese

Golden chicken nuggets served with chips, vegetables & tomato sauce

Ice-cream sundae

\$23.00 per child | Aged 3-11

Belvoir Bridal Hamper

Bridal hampers are available to pre-order, please see your wedding coordinator for details.

Six Hour Beverage Packages

Package 1 | Pinelli | \$29.00 per person

Chenin Blanc & Cabernet Sauvignon (served by the Carafe)
Carlton Draught, Cascade Premium Light, Soft Drinks, Orange Juice, Stony Peak Brut Reserve

Package 2 | Stony Peak | \$31.00 per person

Chardonnay & Shiraz Cabernet
Carlton Draught, Cascade Premium Light, Soft Drinks, Orange Juice, Stony Peak Brut Reserve

Package 3 | Rosemount Road | \$31.00 per person

Classic Dry White & Classic Dry Red
Carlton Draught, Cascade Premium Light, Soft Drinks, Orange Juice, Stony Peak Brut Reserve

Package 4 | Fishers Circle | \$34.00 per person

Dry White & Cabernet Shiraz Merlot
Carlton Draught, Cascade Premium Light, Soft Drinks, Orange Juice, Stony Peak Brut Reserve

Package 5 | Catching Thieves | \$34.00 per person

Semillon Sauvignon Blanc & Cabernet Merlot
Carlton Draught, Cascade Premium Light, Soft Drinks, Orange Juice, Stony Peak Brut Reserve

Package 6 | Cartwheel Western Australia | \$39.50 per person

Sauvignon Blanc Semillon & Cabernet Sauvignon Merlot
Carlton Draught, Cascade Premium Light, Soft Drinks, Orange Juice, Stony Peak Brut Reserve

Package 7 | Goundrey Homestead | \$39.50 per person

Unwooded Chardonnay & Cabernet Merlot or Shiraz
Carlton Draught, Cascade Premium Light, Soft Drinks, Orange Juice, Stony Peak Brut Reserve

Package 8 | Penfolds Private Release | \$39.50 per person

Chardonnay & Shiraz Cabernet
Carlton Draught, Cascade Premium Light, Soft Drinks, Orange Juice, Stony Peak Brut Reserve

Package 9 | Non Alcoholic | \$25.00 per person

Soft Drinks and 100% Orange Juice, with Non Alcoholic Sparkling Wine for Toasts only

Package 10 | Non Alcoholic | \$28.00 per person

Soft Drinks and 100% Orange Juice, with Non Alcoholic Sparkling Wine throughout the evening

It is company policy to serve our patrons therefore we do not leave alcohol bottles on the dining tables.

Consumption & Cash Sale Prices

Carlton Draught	\$ 4.00 per gls	Standard Spirits	\$ 8.00 per gls
Stony Peak Brut Res.	\$ 7.00 per gls	Top Shelf Spirits	\$ 9.00 per gls
Soft drink	\$ 3.50 per gls	House Port	\$ 4.00 per gls
Bottled Water	\$ 3.50 per btl	Shooters	\$10.00 per gls
100% Orange Juice	\$ 4.00 per gls		

Wine List

Wine price lists are available upon request for beverages bought on consumption.

Bar Facilities

On the completion of your wedding ceremony, until the commencement of your reception, Belvoir can arrange for the bar to be open for your guests to purchase drinks on a cash sale basis.

Belvoir Room Hire Packages

The Loton & Shaw Dining Room Package | \$750 | Maximum 180 guests

Six hour room hire	Glass round
Standard white linen and napkins	Brass lectern and microphone
Bridal table	Standard dance floor (5m x 6m)
Cake table	Four Jarrah pedestals
Bridal & cake table chiffon scalloping	Cake knife
Glass lamp centrepiece	Parking

The Loton & Shaw Atrium Package | \$400 | Maximum 50 guests

Six hour room hire	Glass lamp centrepiece
Standard white linen and napkins	Glass round
Bridal table	Brass lectern
Cake table	Cake knife
Bridal & cake table chiffon scalloping	Parking

The Homestead Package | \$1,500 | Minimum 200 | Maximum 500 guests

The Loton Room and Shaw Room combine to make one grand room.

Exclusive use of the venue	
Six hour room hire	Brass lectern and microphone
Standard white linen and napkins	Dance floor (10m x 6m)
Bridal table	Four Jarrah pedestals
Cake table	Choice of either ceremony area
Bridal & cake table chiffon scalloping	Cake knife
Glass lamp centrepiece	Parking
Glass round	

Loton & Shaw Ceremony Areas | \$450 | Ceremony times start from 3.30pm

Mahogany table & two chairs	Six conical pines
Red carpet	Twenty outdoor chairs

Room Arrangements

Belvoir has available a large selection of room arrangements for hire to compliment our venue. Unit prices are as follows;

Candelabras & Centerpieces

Tall Antique Candelabra/3tier	\$20.00	Small Wine Goblet only	\$15.00
Tall Antique Candelabra/10tier	\$20.00	Large Wine Goblet Set	\$25.00
Black wrought iron urns	\$10.00	Large Wine Goblet only	\$20.00
Wrought Iron candelabra small	\$15.00	Tall Cylindrical Vase	\$10.00 each
Wrought Iron candelabra large	\$20.00	Tall Cylind. Vase & Silk flowers	\$20.00 each
Leaf tea light holders	\$ 2.00	Tall Black Oasis stand	\$ 8.00
Small Wine Goblet Set	\$20.00	Glass Brandy Balloon	\$ 8.00
Frosted tea light holders	\$ 2.50		

Bridal and Cake table Dressings

Cream Scalloping Package	\$180.00	Tulle and fairy light skirting	\$300.00
Satin Scalloping	\$ 10.00 each		

Table & Chair Linen

Organza Coloured Overlays	\$20.00	Selected Chair Cover/Bows	\$ 6.00
Colour Napkins	\$ 2.00	Chair Covers & Bows	\$ 7.00
Black Cloths	\$20.00	Chair Cover only Black/White	\$ 4.00
Table Runners	\$15.00		

Other

Ribbon tied Napkins	\$ 1.00 each	Individual Cake Bagging	\$ 1.00
3x3 metre dance floor in Atrium	\$200.00	Market Umbrellas	\$90.00 each
Belvoir Jarrah Lectern	\$ 35.00	Extra Outdoor Chairs	\$ 2.50 each
Staging (1.2m x 2.4 x 60cm)	\$ 55.00		



Confirmation, Deposit and Cancellation Schedule | Terms and Conditions

1. Tentative bookings

Tentative bookings are held for a period of two weeks and will be cancelled unless arrangements have been made for an extension or a deposit paid for the event.

2. Confirmation of Booking

To confirm your booking please forward a signed copy of this document together with a deposit of **\$500.00** for an Atrium, **\$850.00** for a Dining Room, **\$1600.00** for a Homestead function. Cash, credit, electronic funds transfer and cheque payments accepted. There will be a surcharge applying with a credit card payments of 1.73 %. Details are as follows;

Belvoir Function Centre & Amphitheatre
1177 Great Northern Highway
Upper Swan WA 6056

Account Name: Belvoir Function Centre
Account Number: 448 063
Bank Name: Westpac
Branch Number: 036 087

3. Cancellation Policy

Should your confirmed booking be cancelled within six months of your scheduled function date, your deposit will be forfeited. Should your confirmed booking be cancelled outside of the six months, your deposit will be refunded less \$100 retained as an administration fee. Should your booking be cancelled within 10 days of the event date, 100% of the estimated cost of the function will be deemed payable.

4. Final Catering Numbers & Final Payment

Final Payment is due **21 days** prior to the event together with final numbers and a signed contract. Half of the estimated drinks on consumption is to be paid **21 days** prior to the event with the balance payable at the conclusion of the event. Credit card imprint will be taken for settlement of balance of the account.

5. Minimum Numbers

During March, April, October and November minimum numbers of 100 guests apply to Saturday nights in Loton or Shaw Dining Room. The minimum for the Homestead is 250 guests for Saturday nights.

6. Public Holidays

A 20% surcharge on statutory public holidays is applicable

7. Minimum Price of Menus

The minimum price for the 2009-2010 menu (excluding drinks) is \$67.00. Every endeavor is made to maintain prices as printed, but may be subject to change without notice. Belvoir will commit to pricing on the 1st July of each year.

8. Beverages

It is company policy to serve our patrons; we do not leave alcohol bottles on guest tables. This premise does not encourage excessive or rapid consumption of alcohol. Our staff is required to assist patrons in a professional and friendly manner. Under no circumstances may any person under the age of 18 years consume alcohol on licensed premise. Belvoir reserves the right to remove offenders from the premises if in breach of our liquor license. Alcohol, including alcohol as gifts may not be brought onto the premises as it is an infringement of our Liquor licensing act. All alcohol brought onto licensed premises will be confiscated.

9. Ceremony

Belvoir will advise on the day as to where your ceremony will be situated pending adverse weather conditions.

Clients Signature _____

10. Cakes

Delivery of wedding cakes the day before the event must be in a sealed safe container. Cake bags and boxes are to be supplied by the client. Belvoir does not take any responsibility for agreed food items brought in prior to your wedding day. Wedding cake and decorations are to be taken off site at the completion of the event.

11. Sub-Hiring of Services

Belvoir must be informed of any sub-hiring of services (DJ's, photographers etc.) prior to event. Belvoir does not allow linen to be brought in from outside suppliers. Your photographer must contact Belvoir in order to be given instructions on where photos may and may not be taken.

12. Gifts

The gift table is located in the Atrium on the marble table. Clients are to ensure all gifts, wedding cake and personal belongings are taken at the completion of the wedding reception. Belvoir takes no responsibility for any personal belongings left on the premises.

13. Viewing Times

Belvoir is open Monday to Friday 8.00am to 4.00pm, Saturdays 9.00 am to 5.00 pm & Sundays 10.00 am to 4.00 pm subject to availability, or by prior arrangement. Appointments are preferred.

14. Events at Belvoir Amphitheatre

Please be aware that events may be held in the Amphitheatre throughout the year.

15. Decorations

Confetti, party poppers, colored streamers, open flamed candles, glitter shapes, smoke machines and bubble machines are not permitted at Belvoir. Damage caused by the unauthorized usage will be charged to the client.

16. Deliveries

Initial: Client _____

Items being delivered must be labeled and marked clearly and arranged to be dropped off 5 days prior to the event. Please ensure that you nominate a person, on your behalf to check the room set-up either the day before, or on the morning of your reception.

17. Smoking

Belvoir is a non smoking venue; smoking is permitted on the verandah.

18. Photographers

Photographers are not permitted within any part of the private sector.

19. Damages & Liabilities

Clients will be responsible for ensuring the orderly behavior of their guests.

Belvoir reserves the right to refuse service to disorderly behavior.

Clients will be responsible for any damage caused to the premises during the function by their guests. This applies twenty four hours after the function concludes.

Belvoir does not accept responsibility for damage or loss of property belonging to the client, guests or service providers.

Any damage that may be caused to Belvoir, Belvoir will notify to the client at the conclusion of the event, or up to 7 days after the event.

Clients Signature _____



ABN: 61 136 395 572

Brides Name: _____

Groom's Name: _____

Address: _____

Day/Date of Event: _____

Function Room: _____ Approximate Number of guests: _____

Please tick: Church Garden Ceremony

Brides Contact Details

Home: _____ Mobile: _____ Work: _____

Email: _____

Grooms Contact Details

Home: _____ Mobile: _____ Work: _____

Email: _____

I (We), the undersigned declare that I have read, acknowledge and agree to all conditions outlined above and accept responsibility to abide by these terms.

Date: _____ Bride Signature: _____

Date: _____ Groom Signature: _____

Function Centre Amphitheatre Parklands
1177 Great Northern Highway, Upper Swan, Western Australia 6069 ABN 61 136 395 572
Phone: 08 9296 3033 **Fax:** 08 9296 3034 **Email:** weddings@belvoir.net.au www.belvoir.net.au

Valid 1st July'09 – 30th of June'10