



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 Dining 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 Dining 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 who 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 (e.g. vegan, coeliac or nut allergy etc.)

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

All red meat is cooked *medium* unless otherwise arranged

Minimum spend per person for a menu is \$80.00.

Valid from 1st July 2017 to 30th June 2018

Essential Menu

\$ 80.00

Choice of 3 canapés

Soup

Main

Dessert

Tea & coffee

Standard Menu

\$ 88.00

Choice of 3 canapés

Soup

Choice of two standard main courses

Dessert

Tea & coffee

Deluxe Menu

\$ 102.50

Choice of 3 deluxe canapés

Plated Entree

Choice of two deluxe main courses

Dessert

Tea & coffee

Standard Canapés | Served cold

Roasted shave Turkey breast with triple brie on puff crouton with apple and cranberry chutney
Savoury beetroot baskets with Provencal vegetables, basil pesto & toasted sesame seeds
Goat's cheese rolled in fresh herbs on flaky pastry with semi dried tomatoes and Kalamata olives
Tartlets of semi dried tomatoes, brie cheese, olive & basil pesto
Shaved tandoori chicken fillets on Turkish crouton with minted yoghurt
Duck liver parfait on ciabatta croutons with house made apple chutney

Standard Canapés | Served warm

Crispy pastry shells filled with spinach and ricotta, topped with tomato pesto and fresh parmesan
Tandoori chicken fillets skewered from the grill with minted yoghurt
Roasted pumpkin and soft feta aranchini balls with wasabi mayo
Spanish smoked chorizo with red onion jam and chili lime mayo
Marinated grilled chicken sautéés with creamy coconut peanut sauce

Choice of 3 standard canapés \$13.00 per person | Additional canapés \$4.00 per choice

Deluxe Canapés | Served cold

Smoked salmon roulade rolled with dill and soft cheese topped with baby capers & red onion jam
Fresh southern Rock Oysters with lime & lemon, ocean trout caviar and chives
Indian spiced lamb loin on flat brad croutons with yoghurt and parsley
Seared fresh teriyaki salmon, pickled ginger seaweed, cucumber & wasabi mayo
Chilled mini Seafood tartlet with crab, prawns, scallops, crayfish, smoked salmon and cocktail sauce

Deluxe Canapés | Served warm

Seared scallop spoons with Japanese seaweed, wasabi mayo, sesame seed & crisp seaweed
Warm mini seafood tartlet, prawn, scallop and salmon with thick creamy seafood sauce
Fresh Oysters Kilpatrick, grilled with shaved bacon and Worcestershire sauce
Sliced Peking duck breast with spring onions, cucumber, sesame seeds and Peking dressing
Garlic tiger prawns skewered from the grill, tossed with tomato pesto, mango & fresh mint

Choice of 3 deluxe canapés \$14.50 per person | Additional canapés \$4.50 per choice

Appetizers – Freshly prepared platters to the table

Fresh garden salad, mixed leaves tomato cucumber, red onion with balsamic dressing

\$5.00 per person

Traditional Caesar salad, baby cos lettuce leaves, grilled bacon, eggs wedges, anchovies, parmesan, crisp croutons, creamy Caesar dressing

\$8.50 per person

Greek salad, cos lettuce leaves, Kalamata olives, crisp cucumber, vine ripe Roma tomatoes, soft feta cheese, oregano and dressed with Australian extra virgin olive oil

\$9.50 per person

Antipasto platter of double smoked ham, salami, roasted peppered beef, marinated & grilled vegetables mixed olives & feta cheese, served with assorted cut crusty breads

\$13.50 per person

Chilled Fresh Local Seafood Platter

BBQ peeled prawns, tender pickled squid rings, slow roasted fresh salmon, marinated mussels, crisp lettuce, seedless watermelon wedges with lemon & lime aioli, crusty assorted cut breads
\$19.50 per person

Standard Soup

Roasted butternut pumpkin soup, sourdough croutons, macadamia nuts, soured cream & fresh chives
Thick and chunky chicken with sweet corn chowder & sour cream, herb croutons & fresh chives
Royal blue potato, leek & cheese soup, crisp pepperoni, cream fraiche and fresh green shallots
Fresh crème of roasted Roma tomato soup, sour cream chives and parmesan cheese croutons
Classic minestrone soup served with bacon, garlic & parmesan croutons, pesto cream & fresh chives
Sweet potato and roasted red capsicum soup with herb croutons, cream & fresh parsley
\$14.00 per person | Additional choice \$4.50

Deluxe Soup

Rich and full flavored seafood chowder, bacon, onions, wine, prawns, scallops, salmon & barramundi in a traditional seafood stock garnished with thick cream & fresh herbs with crusty croutons
Thick & creamy porcini & forest mushroom soup garnished with wild mushrooms truffle oil croutons, tarragon & cream fraiche
Spicy tom yum soup, lemongrass, galangal, kaffir lime leaves, lime & chili served with tomato wedges, baby mushrooms, prawns, scallops, coriander & fried shallots
Artichoke, celeriac & parsnip puree, thick and full flavored garnished with truffle oil, mascarpone cream & parmesan wafers
\$16.50 per choice | Additional choice \$5.00

Pastas

Pork & veal lasagna layered with cream spinach & mozzarella, rich tomato sugo, rocket, basil salad & shaved parmesan
Roasted vegetable lasagna layers of rich tomato sugo, mozzarella, pumpkin, eggplant, capsicum, mushrooms, rocket basil salad & shaved parmesan
\$18.00 per person | Additional choice \$5.50

Ravioli or Tortellini - Choice of

Pumpkin & Almond *or* Spinach & Ricotta *or* Roasted Veal
Bound in rich slow cooked tomato sauce, topped with fresh rocket, shaved parmesan & basil oil
Or
Bound in baby mushrooms, garlic cream, topped with fresh rocket, shaved parmesan & basil oil
\$18.00 per person | Additional choice \$5.50

Risottos

Porcini & wild mushroom risotto, black truffle oil, crisp pancetta, fresh basil & shaved parmesan

Roasted pumpkin and soft feta risotto, shaved parmesan & fresh basil fried pumpkin crisps

Rich seafood with prawns, calamari, mussels, Atlantic salmon, fresh rocket, shaved parmesan

Roasted capsicum, artichoke eggplant & semi dried tomato, shaved parmesan, rocket

\$18.00 per person | Additional choice \$5.50

Plated Entrees | Served Cold

Duck liver parfait, apple & apricot chutney, roasted cashew nuts
baby cornichons & crisp fresh baked sourdough parmesan wafers

Smoked chicken & watermelon salad, cos lettuce leaves,
red onions, cucumber & smoked garlic aioli dressing

Chilled seafood salad, chili prawns, scallops, picked calamari,
crisp cos lettuce, cherry tomatoes creamy egg mayonnaise

Smoked salmon roulade & fresh oysters, salmon rolled with soft cheese & dill,
two fresh oysters with lemon, chives & salmon roe

Chilled poached prawn cocktail with crisp fresh lettuce,
creamy cocktail dressing, chives & cucumber spears

\$21.50 per person | Additional choice \$6.00

Plated Entrees | Served warm

Tandoori chicken tenderloins, saffron steamed rice
spicy tandoori sauce, thick yoghurt and fresh mint

Slow roasted pork belly with crispy skin, star anise reduction
cauliflower puree & oven roasted Roma tomatoes

Slow roasted Wagyu beef rump, potato & horseradish salad
rocket, parmesan & balsamic dressing

Grilled fresh pan fried Teriyaki salmon fillet, pickled ginger,
wakame seaweed, cucumber, tomato & ponzu dressing

\$21.50 per person | Additional choice \$6.00

Standard Mains

Crisp skin barramundi fillets, prawn, tomato & chive salsa
rich saffron and dill butter sauce

Tender slices of aged black Angus scotch fillet
parsnip & royal blue mash potato with assorted peppercorn jus

Crisp skin chicken fillet folded with double smoked ham, mature cheese
roasted red peppers, chardonnay & white balsamic reduction

Tender slow roasted aged sirloin of beef,
royal blue mashed potato & baby mushrooms, red wine jus

Linley Valley crisp skin pork belly, star anise reduction
grilled scallops, ginger, mint & mild chili salad

Lemon & garlic roasted skin on chicken breast,
filled with herb spinach & ricotta, served with chardonnay & white balsamic reduction

Slow cooked rump of Amelia Park lamb, baby caramelized onions and baby mushroom
rosemary & mint pesto, merlot jus reduction

Grilled crispy skin Tasmanian salmon fillet, prawns,
Tomato and chives salsa, rich saffron & dill butter sauce

Crispy skin ocean trout, olive, caper, tomato & eggplant caviar,
smooth celeriac & saffron rouille

\$38.50 per person | Additional choice \$8.00

Deluxe Mains

Double cutlets of West Australian Lamb, Macadamia nut & rosemary crust
porcini and wild mushroom ragout, merlot reduction jus, truffle oil

Tender slices of slow roasted Angus fillet of beef
Forest mushrooms, roasted capsicum & onion confit, red wine jus

Corn fed chicken breast wrapped in prosciutto
filled with Cambozola blue brie cheese and chestnuts

Pan fried crisp skin pink snapper fillet, mango and prawn salsa,
reduced white balsamic and lemon glaze

Crispy skin free range chicken breast
braised baby fennel with caramelized sea scallops

\$44.00 per person | Additional choice \$8.00

Dessert

Baked lime and vanilla tart caramelized sugar crust,
whole strawberry, fresh cream & dark chocolate stick

Warm sticky date pudding, hot butterscotch toffee sauce
rich vanilla bean ice cream, whole strawberries

Mango & kiwi Pavlova, fresh cream & strawberries,
passion fruit coulis & dark chocolate stick

Frozen mocha & English toffee mud pie
chocolate sauce and raspberry coulis and white chocolate stick

Caramelized lime & vanilla crème brulee,
strawberries & cream, biscotti wafer

Indulgent rich bitter sweet Swiss chocolate pot
raspberry ripple ice cream and white chocolate stick

\$14.50 per person | Additional choice \$5.00

Children's Menu

Entrée – soup, followed by a choice of

Traditional beef lasagne served with fresh crisp salad, chips & tomato sauce

Battered fish fillet, chips & tomato sauce, fresh crisp salad

Tempura chicken nuggets, fresh crisp salad & chips served with tomato sauce

Vegetarian lasagne served with fresh crisp salad, chips & tomato sauce

Homemade ham, cheese & pizza

Vegetarian – tomato double cheese pizza

Ice-cream sundae with chocolate stick, and whole strawberry

\$25.00 per child | Aged 2 - 11 years

To Complete Your Meal

Platters of cheese served with dried fruit, strawberries & crackers

\$9.90 per person

Platters of fresh fruit of the season

\$6.50 per person

Chocolate After Dinner mints

\$0.50 per person

Cocktail Supplements

Stone ground corn chips, peanuts & dips

\$6.50 per person

Fresh trio of dips with assorted cut breads

\$7.50 per person

Platters of Turkish bread brushed with olive oil & garlic, hummus & babaganoush olives & feta cheese

\$8.50 per person

After Ceremony Service

Mini muffins & scones with jam & cream with Tea & Coffee

\$8.50 per person

Selection of French pastries with Tea & Coffee

\$9.00 per person

Tea & coffee

\$4.50 per person

Belvoir Bridal Hamper

Bridal hampers are available to take with you whilst you are having your photographs on site. To pre-order please speak to your wedding coordinator for details.

Six Hour Standard Beverage Packages

Package 1 | Pinelli | \$45.00 per person

Chenin Blanc & Cabernet Sauvignon (served by the Carafe)

Choice of Carlton Dry **Or** Great Northern Super Crisp Lager, Cascade Premium Light, Soft Drinks, Orange Juice, Angove Chalk Hill Blue Bubbles

Package 2 | Chalk Hill Blue | \$46.00 per person

Colombard Chardonnay **or** Semillon Sauvignon Blanc & Shiraz Cabernet **or** Cabernet Merlot

Choice of Carlton Dry **Or** Great Northern Super Crisp Lager, Cascade Premium Light, Soft Drinks, Orange Juice, Angove Chalk Hill Blue Bubbles

Package 3 | Studio Series | \$47.00 per person

Chardonnay **or** Sauvignon Blanc & Shiraz, Merlot **or** Cabernet Sauvignon

Choice of Carlton Dry **Or** Great Northern Super Crisp Lager, Cascade Premium Light, Soft Drinks, Orange Juice, Angove Chalk Hill Blue Bubbles

Package 4 | Rhythm or Rhyme | \$48.00 per person

Chardonnay & Shiraz

Choice of Carlton Dry **Or** Great Northern Super Crisp Lager, Cascade Premium Light, Soft Drinks, Orange Juice, Angove Chalk Hill Blue Bubbles

Package 5 | Mondiale | \$49.00 per person

NZ Sauvignon Blanc & McLaren Vale Shiraz

Choice of Carlton Dry **Or** Great Northern Super Crisp Lager, Cascade Premium Light, Soft Drinks, Orange Juice, Angove Chalk Hill Blue Bubbles

Six Hour Deluxe Beverage Packages

Package 6 | Ferngrove - Frankland River Symbols | \$55.00 per person

Sauvignon Blanc Semillon & Cabernet Merlot

Choice of Carlton Dry **Or** Great Northern Super Crisp Lager, Cascade Premium Light, Soft Drinks, Orange Juice, Angove Chalk Hill Blue Bubbles

Package 7 | Angove SA | \$55.00 per person

Sauvignon Blanc **or** Chardonnay & Shiraz **or** Merlot

Choice of Carlton Dry **Or** Great Northern Super Crisp Lager, Cascade Premium Light, Soft Drinks, Orange Juice, Angove Chalk Hill Blue Bubbles

Package 8 | Schild Estate or Barossa Valley | \$58.00 per person

Unwooded Chardonnay **or** Moscato & Red GSM Blend

Choice of Carlton Dry **Or** Great Northern Super Crisp Lager, Cascade Premium Light, Soft Drinks, Orange Juice, Angove Chalk Hill Blue Bubbles

Six Hour Non Alcoholic Beverage Packages

Package 9 | Non Alcoholic | \$32.00 per person

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

Package 10 | Non Alcoholic | \$35.00 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 Price

Cascade Premium Light	\$6.00 per gls	100% Orange Juice	\$ 5.50 per gls
Carlton Dry	\$6.00 per gls	Standard Spirits	\$12.00 per gls
Great Northern Super Crisp Light	\$ 6.00 per gls	Top Shelf Spirit	\$15.00 per gls
Chalk Hill Blue Bubbles	\$ 9.00 per gls	House Port	\$ 7.00 per gls
Soft drink	\$ 4.00 per gls		
Bottled Water	\$ 5.00 per btl		

Wine List

Wine price lists are available upon request for beverages bought on consumption, in addition to wines listed in our beverage packages.

Bar Facilities

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

There will be no alcohol served prior to the ceremony

Valid 1st June' 17 – 30th of July' 18

Belvoir Room Hire Packages

The Loton & Shaw Dining Room Package | \$850 | 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 | \$450 | 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 | \$1,700 | Minimum 160 | 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	Twenty outdoor chairs
Red carpet	

Optional Room Arrangements

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

Candelabras & Centerpieces

Crystal Candelabra/Red Rose Ball	\$60.00	Wrought Iron candelabra small	\$15.00
Silver Globe Candelabra	\$60.00	Trio of glass bowls with crystals & candles	\$18.00
Tall Antique Candelabra/3tier	\$30.00	Wrought Iron candelabra large	\$20.00
Tall Antique Candelabra/10tier	\$30.00	Tall Black Oasis stand	\$ 8.00
Black wrought iron urns	\$10.00	Frosted tea light holders	\$ 2.50
Silver Mood Lamp	\$15.00		

Bridal and Cake table Dressings

Satin Scalloping	\$10.00 each	Black linen & skirting package for Bridal & cake table	\$200.00
Tulle & fairy light skirting	\$300.00		

Table & Chair Linen

Coloured Napkins	\$ 3.00	Belvoir Chair Cover & Bow	\$ 6.00
Golden Satin Table Overlay	\$30.00	Chair Cover & limited Bow	\$ 7.00
Black Table Cloths	\$20.00		
Table Runners	\$15.00		
Chair Cover only Black/White	\$ 4.00		

Other

Ribbon tied on Napkins	\$ 2.00 each	Extra Outdoor Chairs	\$ 2.50 each
3x3 metre dance floor in Atrium	\$200.00	Fairy Light Curtains 3.5m Wide	\$150.00 each
Belvoir Jarrah Lectern	\$ 35.00	Fairy Light Curtains 7m Wide	\$250.00 each
Staging (1.2m x 2.4m x 60cm)	\$ 55.00	Fairy Light Curtain 10.5m Wide	\$380.00 each
Individual Cake Bagging per person	\$ 1.00	Light up LOVE letters	\$690.00 each
White Wishing Well	\$ 50.00		
Market Umbrellas	\$120.00 each		



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 **\$550.00** for an Atrium, **\$950.00** for a Dining Room, **\$1800.00** for a Homestead function. Cash, credit, electronic funds transfer and cheque payments accepted. There will be a surcharge applying with credit card payments of 1.73 %. Details are as follows;

*Belvoir Function Centre &
Amphitheatre
1177 Great Northern Highway
Upper Swan WA 6069*

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

3. Cancellation or Rescheduled Date Policy

Should your confirmed booking be cancelled or rescheduled 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 \$150.00 retained as an administration fee, a rescheduled date cannot be refunded. Should your booking be cancelled within 30 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. All of the estimated drinks on consumption is to be paid **21 days** prior to the event with any additional spend 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 60 guests apply to Saturday nights only in Loton or Shaw Dining Room. The minimum for the Homestead is from 160 guests for a Saturday. Should minimum numbers not be met, there is flexibility to discuss with the coordinator.

6. Public Holidays

A 20% surcharge on statutory public holidays is applicable, except Christmas Day whereby a 200% surcharge will apply.

7. Minimum Price of Menus

The minimum price for the 2017-2018 menu (excluding drinks) is \$80.00. 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 & please note that our packages can be changed on a regular basis.

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 on our Liquor License. All alcohol brought onto licensed premises will be confiscated. The venue is only licensed to serve, supply and consume alcohol that has been purchased from Belvoir

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. With the exception of your wedding cake, Belvoir does not allow commercial caterers to supply food products, to be consumed on the premises by your guests.

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 Tuesday to Friday 8.00am to 3.00pm, Saturdays 9.30 am to 3.00 pm & Sundays 10.00 am to 3.00 pm subject to availability, or by prior arrangement. Appointments are preferred.

14. Events at Belvoir Amphitheatre

Please take note & be aware that events may be held in the Belvoir Amphitheatre throughout the year & are often booked with very little lead up time. Upon Belvoir receiving a booking for an amphitheatre event the client will be sent a fax or email to be signed & sent back with acceptance & acknowledgement of this date. Acceptance & acknowledgement of this notification must be signed prior to the event settlement date.

15. Decorations and Bonboneirres

Confetti, party poppers, felted pens, crayons, coloured streamers, open flamed candles, glitter shapes, smoke machines, bubble machines and commercial chocolate fountains are not permitted at Belvoir. Damage caused by the unauthorized usage will be charged to the client. Alcohol cannot be given as bonboneirres or favours.

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. If there are any alterations or additions for your wedding and they are not stated on your final contract, you will require approval by the Belvoir Management.

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 of the grounds.

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, if they set-up prior by themselves or during their 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, the venue will notify the client at the conclusion of the event, and can also be advised to the client up to 7 days after the event.

Clients Signature _____

Belvoir Homestead 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: admin@belvoir.net.au www.belvoir.net.au



ABN: 61 136 395 572

Brides Name: _____

Groom's Name: _____

Address: _____ Postcode _____

Day/Date of Event: _____

Function Room: _____ Approximate Number of guests: _____

During the months of March, April, October & November a minimum number of 60 guests are required for a Saturday night only for the Loton or Shaw Dining Room & 160 guests for the Homestead – should minimum numbers not be met, there is flexibility to discuss with the coordinator.

Please tick: Church Garden Ceremony

Time: 3.30PM 4.00PM 4.30PM

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: _____

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