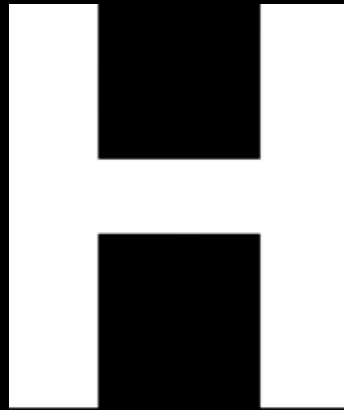


# FUNCTIONS & EVENTS



**HELVETICA BAR**



# H THE VENUE



## [HEL-VET-ICA] (N):

1. A sans-serif typeface associated with neutrality and clarity and widely used by the graphic design community.
2. Derived from the official Latin name of Switzerland.
3. A bar hidden amongst the office towers of Perth's central business district.

Helvetica presents as a modern day saloon, characterised by worn timbers and raw traces of natural materials mixed with textured loose furnishings, creating a charming and intimate atmosphere for the creative minded. With elements of urban New York, the outside vibes of the laneway find their way inside the bar.

There are two bars in Helvetica, offering the same range of products in two different service environments.



The ground level bar offers a spacious and welcoming experience, bubbling with frivolity and chatter between guests and bartender. Low lights and dark wooden floorboards set the mood.

Upstairs, the intimate lounge is quieter and more personalised. This is our main function space, perfect for groups of up to 70 people



- The Upstairs Lounge is available for private functions Monday through Saturday with a 70 person capacity.
- The entire venue is available for exclusive hire on Saturday, Sunday and Monday with a 120 person capacity.

**For more information or to make a booking, please visit our website or contact our Events Coordinator on (08) 9321 4422 or [events@helveticabar.com.au](mailto:events@helveticabar.com.au)**

# H PRIVATE FUNCTIONS



# H EXCLUSIVE EVENTS

We are happy to host an event for you and can cater to your specific needs. Anything from birthdays, engagement parties to corporate functions and a host of celebrations in between.



We recommend a predominately stand up cocktail style function for best use of the venue.

The Upstairs Lounge is available for exclusive use for a minimum of 2 hours on Tuesday, Wednesday and Thursday.

On Friday and Saturday the Upstairs Lounge is available for a minimum of 3 hours.

You can bring your own decorations, branding and even your own music for your function, with our events coordinator working with you to ensure all your requirements are met.

AV equipment is available for use at no additional cost.

**Are you organising a whimsical wedding or an industry launch party?**

**Want something extra special for your event?**

**Helvetica is available for exclusive events on Saturday, all day Sunday and Monday and can be hired out in its entirety (the Downstairs Bar and Upstairs Lounge) or just the Downstairs Bar.**



## SATURDAY

Suitable for 80 to 120 guests for at least 4 hours. You can have exclusive use of the venue in its entirety (the Downstairs Bar and the Upstairs Lounge) to 9pm.

## SUNDAY & MONDAY

Suitable for 80 to 120 guests for at least 3 hours. You can have exclusive use of the venue in its entirety (the Downstairs Bar and the Upstairs Lounge) from 8am to midnight on Sunday and Monday.

The Downstairs Bar is available by itself and is suitable for 50 to 80 guests for at least 4 hours.

# H BEVERAGE SELECTIONS



## STANDARD PACKAGE I FROM \$40

2 hours - \$40 per person  
3 hours - \$50 per person  
4 hours - \$65 per person

Min 20 guests

Includes full selection of our packaged beers and cider and the wines detailed below. Pricing includes GST.

SPARKLING / CHAMPAGNE - Growers Gate Brut Cuvée NV, SA

WHITE WINE - Growers Gate Sauvignon Blanc 2018, SA

RED WINE - Growers Gate Shiraz 2018, SA

Spirits and cocktails can be added to your tab on a consumption basis

## PREMIUM PACKAGE I FROM \$65

2 hours - \$65 per person  
3 hours - \$85 per person  
4 hours - \$100 per person

Min 20 Guests

Includes full selection of our packaged beer and cider, Premium Sparkling, two white wines and two red wines from our wine list and soft drinks. Our wine list is updated frequently so please ask for options available. Pricing includes GST.

Spirits and cocktails can be added to your tab on a consumption basis

## CONSUMPTION BASIS

For those not wanting to use a beverage package and instead pay on a consumption basis, this facility is available.

The whole range of food and drinks we provide are available to be included or excluded from your account at your request. e.g. Just wine and beer or just wine, beer and house spirits, or an open bar with wine, beer, spirits and cocktails available.

A minimum beverage spend applies.

Tues, Wed & Thurs - \$500 per hour (2 hour minimum booking)  
Fri & Sat - \$500 per hour (3 hour minimum booking)  
Sun - \$1000 per hour (3 hour minimum booking)



## 1. CANAPÉ MENU

Our Function Food Menu is designed for you to pick and choose exactly what you would like served during your function.

There is a no minimum order for each canapé chosen.

(v) indicates vegetarian option, gf (gluten free)

**Vegetarian bruschetta of the season (v) - 3.50**

**Prosciutto wrapped grissini - 4.00**

**Roasted chorizito, lemon, balsamic (gf) - 2.00**

**Black angus party pies with tomato relish - 3.50**

**Spring Roll Vegetable (v) - 3.50**

**Spring Roll Peking Duck - 3.50**

**Mini BBQ Pork Buns - 3.00**

**Chilli Beef Empanada - 4.00**

**Potato, Pea & Parmesan Croquette (v) - 3.50**

**Jamon & Potato Croquette - 5.00**

**Saffron, Manchego & Fontina Arancini - 4.00**

**Four Cheese Arancini - 4.00**

**Potato Wedges (suits up to 4 guests) (v) - 8.00**

**Antipasto plate - 60.00 (suits up to 15 guests)**

cured meats, marinated olives, sun dried tomatoes, pickles, baguette

**Cheese plate – 60.00 (suits up to 15 guests)**

Mauri gorgonzola, Maffra cheddar, Meredith goats cheese feta, muscatels, quince paste, bread and crackers

## 2. FOOD PACKAGES

Take the stress out of organising food selections by letting us choose a package for you.

**Chefs choice - 3 canapés - \$10 per person**

**Chefs choice - 3 canapés plus a shared Antipasto & Cheese platter - \$15 per person**

**Chefs choice - 5 canapés plus a shared Antipasto & Cheese platter - \$20 per person**

Food package canapés are selected from the Canapé Menu above.

Food orders must be placed at least 10 days prior to the date of the function. Please note that all canapés and cheese's are subject to seasonal availability. Pricing includes GST.



## 3. PREMIUM FINGER FOOD MENU

The Premium Finger Food menu is ideal for special get-togethers, exclusive events and everything is between.

Minimum of 40 guests.

Choose items from the menu over the page

Select 8 items - \$42 per person

Select 10 items - \$47 per person

Select 12 items - \$51 per person

If considering Wedding Finger Food – 12 items per person is suggested. Talk to us and we can help design a menu.

\* These items can be made Gluten Free on request  
(V) Vegetarian  
Vegan items available on request.



### Additional Dessert Options:

Choose 1 variety for up to 50 guests and 2 varieties for over 50

Blueberry and Honey Cheesecake  
Chocolate Beetroot Mousse  
Tiramisu  
Spiced Jaffa Mousse  
Oreo Cheesecake  
New York Cheesecake

All the above @ \$4.50 each

1. Salmon Blinis – Horseradish Cream – Avocado Mousse – Caviar
2. Moroccan Lamb Pies – Spicy Lamb – Tomato Relish
3. Zaatar Chicken Tart \* – Chicken – Middle Eastern Spices – Yoghurt
4. Fish & Chips – Tartare Sauce – Lemon Wedges – Individual Cones
5. Mini Quiche – Quiche Lorraine – Cheesy Chorizo – Spinach & Fetta
6. Salt & Pepper Squid – Chilli Aioli
7. Risotto Bites – Arancini – Porcini – Shitake – Champagne
8. Cheese Burger – Brioche – Patty – Pickle – Cheese – Mustard
9. Black Sesame Bun – Roast Veg – Other Seasonal Goodies (V)
10. Salmon Bruschetta \* – Fennel – Avo – Tomato – Crisp Tortilla
11. Kimchi Mac & Cheese Bites – Chipotle Crema
12. Vegetable Samosa – Riata
13. Mix Fungi Tart \* – Goats Chevre (V)
14. King Island Pie – Tomato Relish
15. Baked Triangles – Spinach And Fetta (V)
16. Thai Fish Cakes – Thai Spices – Sweet Chilli Sauce
17. Indian Chicken Skewers \* – Dry Rubbed Charred – Fresh Riata
18. Three Cheese Tart – Seasonal Preserves
19. Southern Prawn Po Boy – Baguette – Herby Mayo – Greens
20. Fire-Cracker Hot Wings – Bean-shoot & Herbs
21. Pork Belly \* – Crispy- Sweet Glaze-Pineapple- Pepper- Chilli Salsa
22. Fish Taco – Shredded Barramundi – Softshell – Green Salsa – Riata
23. Chorizo Prawn Skewers \* – Grilled – Herby Yogurt
24. Caprese Skewers \* – Bocconcini – Heirloom Tomato – Basil Pesto (V)
25. Vietnamese Duck Salad \* – Nuoc Cham Dressing
26. Brisket Slider – Tennessee Braised Beef – Sweet Spiced Pickle
27. Beef Baguette – Rare-Mushed Peas – Ricotta – Tiny Greens
28. Balinese Beef Satay – Peanut sauce – Lime
29. Philly Cheese Sub – Traditional – Spiced Jus – Smoked Cheese
30. Satay \* – Chicken – Peanut – Pineapple Sauce
31. Spiced Pumpkin Tart \* – Onion Jam – Chevre (V)
32. Oriental Carpaccio \* – Rare Beef – Poor Man's Parmesan- Truffle Mist – Nori
33. Two Beet Textures \* – Roasted/Pickled – Crème Fraiche – Milo Soil – Micro Basil (V)
34. Coconut Tiger Prawns – Mango Salsa
35. Indian Chicken Skewers \* – Dry Rubbed Charred – Fresh Riata
36. Char Sui Bao Bun – Pork Neck – Oriental Slaw – Fried Shallots
37. Piggy Backs \* – Charred Scotch – Pork Crackle
38. Chicken Kickons \* – Black Sesame – Rice Crust – Szechuan Sauce
39. Peking Duck Spring Roll– Plum Dipper
40. Tuna Tostada– Diced Tuna- Shallots-Avo- Black Rice Crisps

Food orders must be placed at least 10 days prior to the date of the function. Full payment is required on confirmation of selections and final numbers for the Premium Food menu.

All canapés and cheese are subject to seasonal availability. Menu items on the Canapé and Premium Food menus are not interchangeable. Please note a 5% surcharge applies to the Premium Finger Food menu pricing in December. Pricing includes GST.

# H COCKTAIL MASTERCLASS



# H WHISK(E)Y TASTING

If you're after a unique event for a hens party or a team-building day, a cocktail masterclass is ideal.

An interactive tasting experience to ignite or further your whisky knowledge.



You might already be an expert in drinking cocktails, but wouldn't it be great if you could craft some fine concoctions of your own?

You and your friends will learn the tools required from our experienced bartenders to mix, muddle and mash your way through three classic crowd-pleasing cocktails.

From \$50 per person

Suitable for up to 30 guests

Note - this is a hands on session where each of your guests will make a cocktail

A selection of snacks can also be ordered at an additional cost.

Select from a range of different whiskies, explore popular and experimental styles while learning about the history, how it's made and comparisons between different types. You'll also get our tips on how best to appreciate while tasting and drinking, all this from some of the most knowledgeable whisky professionals in Australia.

From \$25 per person

Suitable for up to 60 guests

Flights or bottles can be selected from our bar menu

A selection of snacks can also be ordered at an additional cost.

# H TERMS & CONDITIONS

## CONFIRMATION OF BOOKING

- Tentative bookings will only be held for up to 3 days, after which time your booking will be expired without notice and the area will be available to other enquiries.
- The online booking form, terms & conditions and relevant deposit must be completed to secure the booking date and/or area.
- If your booking falls within a 7 day lead up, then the booking form, terms & conditions and deposit (if required) will be required on the day of the booking.
- Deposits or prepayment are required for all bookings or at the discretion of Helvetica Bar management.

## PAYMENTS

- Payment in full must be received at the end of your function, unless organised prior to your function with management. Failure to make payment will result in your credit card being debited for the full amount of your bill (as authorised by the signature on the credit card details supplied with the function terms and conditions).
- A valid credit card number and expiry date must be provided before the event for security purposes and for any additional expenses.

## FOOD AND BEVERAGE SELECTIONS

- All food and beverage selections must be finalised 10 days prior to the date of your function.
- At the time of print, prices quoted in this brochure are correct. Prices and menus are subject to change without notice. Prices quoted at time of booking within 3 months will not be altered.
- All food and beverages are subject to availability and may change without notice. If changes are required, every attempt will be made to keep it as close as possible to the original selection.
- We reserve the right to substitute menu items of a similar quality without notice, due to, but not limited to supplier shortages and seasonal changes.

## FINAL NUMBERS & MINIMUM SPEND

- Final numbers must be confirmed 10 days prior to your function.
- For functions on a beverage package where you do not achieve your final confirmed numbers we will waive any charge for the first 3 guests. If more than 3 guests do not arrive you will be charged for the extra no show guests.
- Canape orders will be charged at the confirmed amount 10 days prior to the function without exception.
- If your function is organised with a minimum spend and does not reach the minimum spend, you will be charged the difference as room hire on your final invoice.

## CANCELLATIONS

All cancellations must be made in writing. Functions booked for January – October, cancellations must be made at least 14 days prior to your function date to receive a full refund of your deposit. Functions booked for November and December cancellations must be made 28 days prior to the function date to receive a full refund of the deposit.

## BYO POLICY

No food or beverage of any kind will be permitted to be brought into Helvetica Bar.

## UNFORESEEABLE CIRCUMSTANCES

Helvetica Bar will endeavour to provide the required services contingent on being able to do so. We will not accept liability in the case of business interruption i.e major mechanical failure of any circumstances that may inhibit the trading capacity of the venue. In such circumstances Helvetica Bar reserves the right to cancel any booking without notice at any time and will refund any payments made to us.

## PRIORITY ENTRANCE

Due to the strict capacity legislation, we cannot guarantee entry if we have reached the venue capacity. We do however offer a priority line for guests attending your function. They must arrive within 30 minutes of the function booking time to take advantage of this.

## HELVETICA BAR FUNCTION STAFF

Function staff are trained to our high standards to ensure all functions provide a high level of service, if you feel that you would like to have additional staff exclusively for your function we can organise additional staff at a charge of \$40.00 per staff member per hour (minimum 2 hours per staff).

## DUTY OF CARE

Helvetica Bar is managed in such a way as to provide a safe and pleasant environment for both our guests and staff.

All guests attending a function held at Helvetica Bar will be served in accordance with our own house policy and code of conduct.

We insist on customers maintaining a certain standard of behaviour and reserve the right to refuse service to the customer approaching and/or showing signs of intoxication as per RSA legislation. By law, once a customer is refused service they must leave the venue.

## CLIENT LIABILITY

Helvetica Bar does not accept responsibility for lost, stolen or damaged goods during or after your function. However we will make every endeavour to recover any lost property should this occur.

Should there be any damage to our property or additional cleaning during your function, these additional costs will be passed onto your final invoice. All decorations are to be approved by the function co-ordinator prior to your function. Please refrain from using any form of confetti, glitter, sparklers, poppers or streamers.

## IDENTIFICATION

One of the following forms of identification must be shown upon request before entering the venue:

- Current valid Australian Drivers Licence
- Current passport
- Proof of age card

Under WA law, all guests who are under the age of 18 years must be accompanied by their own parents or a legal guardian. All guests must be over the age of 18 to consume any alcohol.





# HELVETICA BAR



## RESPONSIBLE SERVICE OF ALCOHOL

Helvetica shall be responsible for ensuring the function is conducted in an orderly manner and in accordance with the rules and laws that govern the operation of a licensed premise in Western Australia.

Furthermore, all guests at functions held at Helvetica will be served in accordance with our own house policy and code of conduct.

We reserve the right to refuse service to persons approaching and/or showing signs of intoxication.  
We reserve the right to define intoxication for this purpose.

