



function package

.....central location

.....for parties of 10 to 200 people

.....sundowners, cocktail parties, lunch, dinner
and everything in between

Ph: 9321 6100

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black tom's



cocktail functions

\$50 per platter
minimum order 4 platters
1 platter caters for 5 people

each platter includes:

natural oysters
turkish breads and dips
salt and pepper squid
wedges with sour cream & sweet chilli
teriyaki chicken wings
mixed olives and fetta
spicy meatballs

black tom's



set menu

\$35 per person – 2 courses *lunch only*

\$45 per person – 3 courses

** choices can be increased at additional cost*

entree

*please select one**

salt & pepper squid

½ dozen oysters natural

tasting platter (shared entree): *garlic bread, salt & pepper squid, teriyaki chicken wings, garlic prawns, salad, lemon wedges & dipping sauce*

main

*please select two**

crispy skin salmon fillet; steamed greens, mash & tomato salsa

fish & chips with tartare sauce and lemon

sausages and mash, red wine, onion gravy

classic chicken caesar salad

dessert

*please select one**

sticky date pudding

lemon tart

chocolate cake

black tom's



beverage package

Beverage Package #1

Veuve Moisans Cuvee Extra Blanc de Blanc
Annie's Lane Semillon Sauvignon Blanc
Annie's Lane Cabernet Sauvignon Merlot
Cascade Premium Light (Tap)
Pure Blonde (Tap)
Soft Drinks & Juice

2 Hours - \$25, 3 Hours - \$35, 4 Hours - \$45

Beverage Package #2

Coldstream Hills Pinot Chardonnay
Miles From Nowhere Sauvignon Blanc Semillon
Miles From Nowhere Cabernet Merlot
Cascade Premium Light (Tap)
Stella Artois (Tap)
Corona
Soft Drinks & Juice

2 Hours - \$30, 3 Hours - \$40, 4 Hours - \$50



Credit Card Details Form

Name:

Email Address to send Tax Invoice:

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Phone: Mobile:

Reason for payment:

.....

.....

Booking Details:

Date

Time Number of Guests

Payment Details

Visa M/Card Amex Diners

Card Number

..... / / /

Expiry ... / ... Total \$_____

Card Holders Name

.....

Signature



Terms and Conditions

Payment of deposit is confirmation of the terms and conditions as noted below.

CANCELLATION - CORPORATE	<ul style="list-style-type: none"> • Written notice is required • After deposit has been paid – forfeiture of the deposit • Between 3 months – 2weeks – 50% of the anticipated food/beverage account and venue hire • 0-14 days notice – 100% of the total anticipated food/beverage account
CONFIRMATION	<ul style="list-style-type: none"> • The booking is confirmed when we receive the deposit. Payment of the deposit is your acceptance of these terms and conditions. • The venue will be under no obligation to proceed with the event if the deposit or full payment has not been received.
CHANGES IN NUMBERS AND SLIPPAGE	<ul style="list-style-type: none"> • Any decrease in numbers in excess of 20% with less than 30 days notice to the event will incur a slippage charge. This will be calculated on 80% of the anticipated function cost per person.
DAMAGE TO PROPERTY	<ul style="list-style-type: none"> • The client is responsible for the conduct of the client's guests and indemnifies the restaurant for all costs, expenses, damage and loss caused by any act made by the client or the client's guests. • Any damage caused by guests to Black Tom's Restaurant will be the financial responsibility of the organiser and the costs associated with repairs or abnormal cleaning will be charged to your final account at the rate of \$55.00
DISPLAY & SIGNAGE	<ul style="list-style-type: none"> • Nothing is to be nailed, screwed, stapled or adhered to any wall, door or other surface of the building. Signage in public areas is to be kept to a minimum and must be approved by the Venue's management.
FINAL ATTENDANCE NUMBERS	<ul style="list-style-type: none"> • Guaranteed minimum number of guests required by seven (7) working days prior to the function date.
HIRE OF CATERING EQUIPMENT, DAMAGE AND LOSS	<ul style="list-style-type: none"> • We do not accept responsibility for damage to, or loss of, any client property left on the premises prior to, during or after a function (including hired equipment/goods). Clients are financially responsible for any damage to fittings, property or equipment by themselves, guests and • outside contractors, prior to, during or after a function.
INSURANCE	<ul style="list-style-type: none"> • The Venue's staff are always extremely careful when looking after guests belongings; however accept no responsibility for the



	<p>damage or loss of property left in the venue prior to, during or after a function. The onus to arrange insurance is that of the clients.</p>
MENU & DETAILS	<ul style="list-style-type: none"> The menu must be chosen three weeks prior to the event. Menus will be printed especially for the day with any additional titles added.
PAYMENT	<ul style="list-style-type: none"> Full payment is required at conclusion of the event. If paying via EFT payment must be made in advance Diners & American Express credit card payments attract a 3% surcharge.
PRICING	<ul style="list-style-type: none"> Prices are based on current and expected cost increases, any change in price will be advised within 30 days. All prices are inclusive of GST. Prices quoted more than 12 months in advance may incur a cpi increase. Minimum spends must be met for exclusive use of restaurant for Saturday Lunch and Dinner – On application. Exclusive use of the venue Monday – Friday may be available at the discretion of management.
SUPPLIERS & DECORATORS	<ul style="list-style-type: none"> The Venue's has no restrictions on suppliers, however please advise your function co-ordinator of who is delivering, contact numbers and times of deliveries to be discussed. The suppliers are responsible for pickup and delivery within the venues guidelines.
TENTATIVE BOOKING	<ul style="list-style-type: none"> Tentative bookings will be held for a period of two (2) weeks and will be cancelled automatically unless your deposit and confirmation form has been received.
CONFIRMATION OF BOOKING	<ul style="list-style-type: none"> A deposit of \$500 within the two week period is required to guarantee the booking and will be deducted from the final account. Upon confirmation of the booking a receipt will be issued noting the venue date and time of the function.
CONSUMPTION	<ul style="list-style-type: none"> Function organisers are not permitted to supply their own food or beverage under any circumstances.
DUTY OF CARE	<ul style="list-style-type: none"> Under the liquor licensing laws of Western Australia we have a duty of care to all our clients and reserve the right of our duty manager to refuse service of alcohol to persons he/she deems approaching intoxication.