

UNIVERSAL BAR

FUNCTIONS PACKAGE

Thank you for considering Universal Bar for your function. Below is a list of information to assist you in the planning of your special occasion. If you have any special requests, please do not hesitate to ask as we can tailor our packages to suit any need.

EXCLUSIVE AREA

| Area | Capacity | Room Hire |
|--|----------|--|
| Terrace Bar (First story exclusive) | 90 - 130 | Complimentary, \$400 deposit to secure your booking |
| Front Bar | 15 - 30 | Complimentary |
| Back Bar | 30 - 90 | Complimentary |

The Front and Back Bar areas are exclusive to your group until 10pm.

Universal Bar is open to the public from 3pm Wednesday to Friday and 5pm on weekends, however exclusive hire is available from 6am.

On weekends the Terrace is exclusive until 11pm unless otherwise negociated.

We regret that we cannot cater for birthday functions under the age of 21.

DRINK SPECIALS

Universal Bar offers three drinks packages:

OPTION ONE - PAY AS YOU GO

Your guests pay for their own drinks, and receive discounted function pricing for the first two hours.

OPTION TWO - BAR TAB

If you would like to provide a bar tab for your guests, we will increase your tab by 25%. For example, a tab of \$500 would be topped up to \$625 at no extra cost.

OPTION THREE - PER HEAD DRINKS PACKAGE*

This option is available to corporate clients only; Option 3 must be ancillary to catering.

We can provide a per head drinks package that includes the following:

House Wines (Semillon Sauvignon Blanc, Cabernet Shiraz, and Bubbles), Australian local bottled beers (please ask for the list of included beers), soft drink, and juice. The cost per head is:

| 1 | hour: | \$30 |
|---|--------|------|
| 2 | hours: | \$45 |

To include selected Australian premium beers in your package add an extra **\$5** per head, per hour.

To include standard spirits in your drinks package, just add an extra **\$8** per head, per hour.

*When choosing this option, please note that all guests must be on the same package. Pre-payment is required. With regard to responsible service of alcohol and wastage, it is advised that guests may only order for themselves and only one drink at a time.





THE HOUSE OF JAZZ AND BLUES

CATERING

Universal Bar chefs prepare all function catering requirements from our very own kitchen, ensuring oven fresh food at all times. Our gourmet platter menu is available at the end of this pack. Please note, the chef requires two weeks notice on all catering requirements.

ENTERTAINMENT

Universal Bar offers an outstanding level of live entertainment for you and your guests to enjoy, with no cover charge at any time. You can visit **www.universalbar.com.au** for details on upcoming acts.

If you are holding your function in the Terrace Bar, live music from downstairs can be live streamed up to the bar with the footage played on the plasma screens.

DRESS STANDARDS

Dress standard requirements at Universal Bar are as follows. Please pass them onto your guests if necessary.

- Neat appearance essential
- No thongs, sandals or work boots
- No sporting attire (leisure wear acceptable)

IDENTIFICATION

The following forms of identification are valid at Universal Bar:

- Current Australian Drivers License
- Current Passport
- Proof of age card

DECORATIONS

We can provide helium balloons in the colours of your choice free of charge, and will set these up prior to your arrival. You are more than welcome to arrange specialised decorations also, and we can give you access to the building before opening times to set up.



THE HOUSE OF JAZZ AND BLUES

PRESENTATION FACILITIES

If you would like to play a presentation via a laptop, this can be linked to our plasma screen. This service is available in our Terrace Bar only. We also have a radio microphone facility in our Terrace bar area. Chairs can also be set up for sit down presentations, and additional presentation equipment such as lecterns can be hired for you. The terrace bar also has an independent PA system which can be utulised to provide your own music if you wish.

STAFF

Your event will be attended by one of our function co-ordinators. They will show you to your area and organise stamps and wristbands to identify you as a party member. Most importantly, they will ensure your function runs in a professional manner, and your catering is served to your requirements.

If we can be of any assistance at any stage of the planning process, please do not hesitate to contact us.

TRANSPORT

Want to arrive in style for your special event?

Hughes Chauffeured Cars & Limousines are offering Universal Bar VIP members 10% off their next booking.

Service, reliability, efficiency, 24hrs a day, every day of the year. Hughes provides chauffeured luxury vehicles for all occasions. Perfect for that special event!

Visit Hughes online at **www.hugheslimousineswa.com.au** or call on (08) 9365 9777 and mention your Universal Bar VIP membership for this special offer.

If you have any questions, or you would like to enquire about a booking please do not heisitate to give us a call on (08) 9227 6771. Alternativly, you can reach us by email at **functions@universalbar.com.au 24 hours a day.**

For more information please check out our website: www.universalbar.com.au

Kind Regards,

Trevor Candido and the Universal Bar Events Team.



THE HOUSE OF JAZZ AND BLUES





GOURMET PLATTER MENU

The following options are individual platters, and normally cater for up to eight guests. Please note, the chef requires two weeks notice on platter orders. Vegetarian (V) where marked.

| Asian platter, including vegetarian samosas and mini spring rolls (V) | \$45 |
|--|------|
| Fresh crudities, including carrots, asparagus, cucumber, broccoli, celery, cherry tomatoes, feta cheese, olives and sundried tomatoes with dip (V) | \$45 |
| Turkish Bread with dips (V) | \$45 |
| Water chestnut and shitake mushroom pastry puffs and shrimp wontons | \$45 |
| Mauritian inspired curry puffs served with sweet chilli sauce | \$45 |
| Mix sausages including spicy Italian, smoked vienna and beef sausage with dipping sauce | \$60 |
| Vegetarian Arancini balls served with lime aioli (V) | \$60 |
| Vietnamese Style fresh vegetable spring rolls (V) | \$60 |
| Chicken and mushroom vol aux vents | \$60 |
| Calamari rings with dipping sauce | \$60 |
| Spicy veal rissoles with tomato concasse and turkish bread | \$60 |
| Mini quiches | \$65 |
| Mini pizzas | \$65 |
| Petite Gourmet Pies, including chicken Florentine, pepper steak and mushrooms and lamb with rosemary | \$65 |
| Potato Spun Prawns, lightly fried with sweet chilli sauce | \$65 |
| Chicken OR Beef Kebabs with roast Capsicum | \$65 |
| Seafood platter of calamari, beer battered flat head and tempura prawns with Tartare sauce | \$70 |
| Vietnamese style fresh chicken spring rolls | \$70 |
| Fresh Nori rolls (mixed selection) | \$70 |
| Fresh oysters with mignonette sauce or Oysters Kilpatrick with shallot salsa | \$80 |
| Antipasto platter, including chorizo sausage, marinated feta, olives, sundried tomatoes with turkish bread and dips. | \$80 |
| Shark Bay Crab Cakes with cocktail dipping sauce | \$80 |
| | |