



Home of the Irish Community

The Irish Club was formed in 1950 to promote the national and cultural aspects of Irish life in Perth. If you like Irish culture, plays, music, sport from around the globe on the big screen, good food, cold drinks, and fantastic fellowship in a relaxed environment, then the Irish Club of WA is the only place to be.



PERTH CATERING AND EVENTS

simple name. special events.

BOOKINGS@IRISHCLUBOFWA.COM.AU
9381 5213

Our Spaces

– Perth Catering and Events

MAIN HALL

This large flexible space is perfect for all kinds of events, from birthday parties, quiz nights, sit down dinners, watching sport, presentations and everything in between. Equipped with five screens, surround sound, projector and microphone. Located on the second floor with a capacity of up to 150 standing or 110 seated.

Venue Hire
member | free of charge
affiliate organisation | free of charge
private function | \$200.00

LIBRARY ROOM

Located on the second floor, perfect for a committee meeting, small presentation or private function. The library room has a capacity of up to 16 people with one large table in the centre of the room. This space is fitted with a large screen with HDMI compatibility.

Venue Hire
member | free of charge
affiliate organisation | free of charge
private function | \$50.00

ROSES ROOM

The roses room is a private function room with it's own bar, perfect for events of all types with a capacity of up to 50 people. Traditionally set with mixture of traditional and high table seating on the second floor.

Venue Hire
member | free of charge
affiliate organisation | free of charge
private function | \$100.00

TOWNSHEND THEATRE

Townshend theatre is a dedicated community theatre space located on the ground level of the Irish club. The venue is suitable for all types of performances from intimate shows or for crowds up to 200. Theatre, cabaret, tiered or cocktail seating option are available. Facilities include: Tap beer, stage, green room, dressing rooms and a stage with AV.

Townshend theatre has a dedicated bar whilst upstairs at the Irish Club has a kitchen, bar and two rooms to enjoy a meal and drink before and after a show.

venue Hire | please get in contact for a tailored quote
approved AV lighting operator | please get in contact for a tailored quote
tiered theatre seating set up cost | \$500.00



Beverage

CASH BAR | PACKAGES
ON CONSUMPTION

\$3.00 | tea and coffee station

Catering

SUBSTANTIAL LUNCH

FISH & CHIPS PLATTER | \$30.00

battered and grilled snapper
with chips, garden salad and tartare

ROAST MEAT ROLLS | \$15.00

served with coleslaw, fresh bread and
condiments with your choice of the following

slow roasted beef topside
bbq braised beef brisket
boneless roasted lamb leg
slow braised lamb shoulder
roasted pork loin with crackling

MORNING TEA

danishes and muffins | \$10.00
scones with jam and cream | \$5.00
ham, cheese and avocado croissants | \$10.00
assorted petite sweet treats | \$6.00
fresh fruit platter | \$4.00
fresh baked cookies and brownies | \$8.00

LIGHT LUNCH

OPTION ONE | \$18.00

assorted gourmet sandwiches,
fresh sandwiches and seasonal fruit platter

OPTION TWO | \$18.00

fresh meat and salad roll, house baked
sweet treat and a piece of fruit

OPTION THREE | \$10.00

a selection of house made sausage rolls,
mini pies, tarts and quiches

PETITE PASTRIES

chicken and chorizo sausage rolls
pork and fennel sausage rolls
house made lamb and rosemary pies
roasted red pepper and goats cheese tarts
zucchini and parmesan tarts

SWEET TREATS

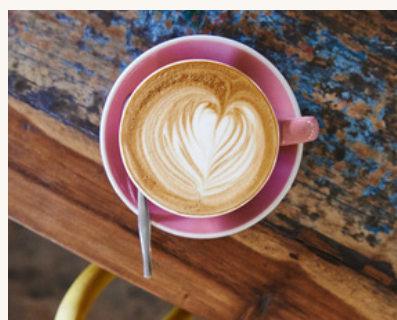
assorted macaroons
petite vanilla crème brulee
lemon myrtle tart with strawberry mint salsa
salted caramel panna cotta with chocolate
mousse and candied popcorn

SAVOURY DELIGHTS

mini pork bahn mi
thai beef rice paper rolls
eggplant, mozzarella and tomato bruschetta
potato gnocchi with tomato sugo and burrata
serrano ham, confit pumpkin and gruyere sandwiches
battered whiting fillets with black garlic aioli
fried chicken sandwich with slaw and pickles
coconut crumbed scallops with avocado and coriander
smoked brisket and bacon sliders
poached prawn with nim jam salad

CANAPE SELECTION

five items | \$26 per person
eight items | \$40 per person





— Perth Catering and Events

Plated Menus

DELUXE | \$70.00

to start, shared by the table

fire roasted peppers with goats cheese and dill on toasted sourdough

smoked duck terrine with mustard emulsion and pickles

crumbed whiting filets with black garlic aioli

alternate drop mains

roasted lamb rack and confit belly with tomato, eggplant and sweet potato

herb crusted fillet of rosy snapper with a ber-blanc, spinach and confit potato

to finish, shared at the dessert bar

lemon and saffron tart

dark chocolate and almond pudding

strawberry and champagne mousse

assorted macaroons

STANDARD | \$42.00

to start, shared by the table

antipasto platters with local cured meats, pickled vegetables, olives and fresh bread

alternate drop mains

roasted and braised wa lamb loin and shoulder with cauliflower puree, heirloom carrot and broccolini

roasted free range chicken ballotine, butter roast potato, broccolini and tomato jam

to finish, shared at the dessert bar

vanilla bean crème brulee with champagne strawberries

Buffet Options

FORK BUFFET | \$25.00

something filling and easy to eat

your choice of one of the following:

classic butter chicken with steamed rice

braised lamb in rich tomato and olive sauce with
buttered polenta

grilled beef with spicy thai salad and nam jim

lemon crumbed snapper with chips and tartare

coconut satay prawns with steamed rice

CLASSIC ROAST | \$38.00

your choice of two of the following:

slow roasted beef topside

bbq braised beef brisket

boneless roasted lamb leg

slow braised lamb shoulder

roasted pork loin with crackling

whole roasted free-range chicken

served with

crispy buttered roast potatoes

steamed seasonal green vegetables

honey roasted carrots

chef's selection of fresh salad

rich red wine gravy and condiments

fresh bread and butter

BBQ Packages

DELUXE SEAFOOD | \$75.00

slow smoked lamb shoulder
thick pork and fennel sausage
wagyu beef rump
whole split scampi in garlic

served with

exmouth king prawn tails with classic seafood sauce
blue swimmer crab and noodle salad with nam jim dressing
kipfler potato and baby caper salad with lemon herb aioli
wild rocket and kale salad with mustard dressing
caprese salad of fresh heirloom tomato, basil and mozzarella
house made bbq and tomato sauce, chipotle relish and muustards
fresh baked brioche and turkish rolls with butter

to finish

petite crème brulee
mini jam doughnuts
dark chocolate, almond and caramel slice
selection of local cheeses

GOURMET BBQ | \$45.00

slow smoked lamb shoulder
thick pork and fennel sausage
bbq glazed pork ribs
cajun spiced chicken maryland

served with

whole exmouth king prawn with classic seafood sauce
kipfler potato and baby caper salad with lemon herb aioli
wild rocket and kale salad with mustard dressing
caprese salad of fresh heirloom tomato, basil and mozzarella
house made bbq and tomato sauce, chipotle relish and mustards
fresh baked brioche and turkish rolls with butter

to finish

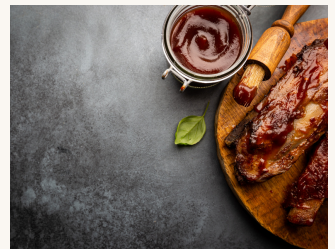
mini jam doughnuts
dark chocolate, almond and caramel slice
selection of local cheeses

CLASSIC BBQ | \$30.00

assorted artisan sausages
spiced chicken skewers
smoked pork skewers
bourbon-soaked sticky beef ribs

served with

chef's selection of fresh salads and condiments
classic antipasto platters
fresh bread



Additional Info

— Perth Catering and Events

VENUE HIRE

venue hire is dependant on a couple of factors. please get in contact with your function information, including catering, set up and equipment requirements, for a quote.

FINAL NUMBERS

final numbers are required 7 business days prior to your function.

CATERING

2 weeks prior to your function, we require confirmation of final arrangements of menus and beverage requirements. please advise us of any vegetarian or dietary needs at this time.

PLATTER OPTIONS

platter options available upon request.

PAYMENT

full pre payment is required for all events
5 business days prior to your function.

ADDITIONAL COSTS

additional costs may apply to book outside of normal operating hours.
member and affiliate organisations free of charge venue hire is only applicable if during clubs normal operational hours, does not conflict with a commercial booking and does not require venue set up.

MEMBERSHIP

more information on memberships is available online
at www.irishclubofwa.com.au/profile/register

BOOKING FORM

a signed booking form is required to confirm a booking.

OPENING HOURS

monday - wednesday (kitchen closed monday)

from 5.00pm | Irish club

6.00pm - 8.30pm | kitchen

friday and saturday

from 5.00pm | Irish club

6.00pm - 8.30pm | kitchen

MINIMUM SPENDS | STAFFING

the Townshend theatre is not staffed during normal club opening hours. Staffing charges may apply or a minimum spend may be required to avoid staffing charges.

Terms and Conditions

1. Restaurant opening time are subject to change and can be dependant on patronage (the restaurant may close to accommodate a function booking).
2. Confirmation of a booking occurs once a completed booking form has been received.
3. In the event of a cancellation, no refund will be given if cancellation or change of date is within 5 business days of your event.
4. Responsible Service of Alcohol The venue operates under the principles of the Responsible Service of Alcohol. Staff are instructed not to serve any alcoholic beverages to guests under the age of 18 years, or guests in a state of intoxication. Management reserves the right to exclude persons, without liability, from an event.
5. Other Functions The venue reserves the right to book other functions in the same room up to 2 hours before the scheduled start time of your event and one hour after your scheduled event conclusion. The venue also reserves the right to book another function in adjoining rooms at any time.

Booking Form

Event time :

Client access :

Event Name :

Organiser Name :

Contact Email :

Contact # :

Guests :

Space Preferred :

Date of Event :

Recurring :



PRIVATE



MEMBER



AFFILIATE ORGANISATION

Equipment
Required :

Invoiced To :

Invoiced To
Address :

Room Set- Up Notes



SPACE AS IS

Catering Selection

Catering Required



YES



NO

Menu Choice :

Dietary's :

Food Service Time:

Beverage Requirement

Notes :

☒ CASH BAR ☐ PACKAGE ☐ ON CONSUMPTION ☐ NOT REQUIRED

Other Requests/ Notes
