

EVENTS AT
folly

**EVENT HIRE OPTIONS
AND PRICING STRUCTURE 2023/2024**

OUR SPACES



PRIVATE DINING ROOM

Our Private Dining Room features a beautiful natural timber long table capable of seating up to 14 people. Perfect for special occasions where privacy is a must. This room is well insulated from noise and has built-in audio-visual options.



PRIVATE DINING ROOM + PRIVATE BALCONY

Our Private Dining Room can be coupled with a private wrap around balcony with amazing views of the city, river, and eastern side of Perth's landscape. This combination of indoor and outdoor space is perfect for cocktail events up to 30 people. The Private Dining Room can be modified to suit cocktail style events.



EXCLUSIVE VENUE HIRE

For exclusive hire of the entire venue, Folly can host events for up to 75 people. With full run of the venue, we can host your special event for up to 5 hours in duration. We will allow extra time for setup and pack-down on the day. Event styling and theming is acceptable however subject to approval by the venue. Includes use of our in-house music system with speakers installed throughout the venue.

EVENT SPACES PRICING

(FOOD & BEVERAGE)

Event Space	Capacity	Function Time	Minimum Spend / Venue Hire fees
Private Dining Room (Up to 5 hours)	14 people (Min of 6 people)	Wed-Sun (Available from 4:00pm)	\$2,000 (\$2,500 in Nov & Dec)
Private Dining Room + Private Balcony (Up to 5 hours)	30 people (Min of 10 people)	Wed-Sun (Available from 4:00pm)	\$3,500 (\$4,500 in Nov & Dec)
Exclusive Event Hire (Up to 5 hours)	75 people	Subject to availability Mon-Sun	Mon-Thu \$10,000 (PLUS \$2,000 Venue Hire fee in Nov & Dec, Total \$12,000) Fri-Sun \$15,000 (PLUS \$3,000 Venue Hire fee in Nov & Dec, Total \$18,000)

EVENT MENUS

CANAPÉ MENU

COCKTAIL STYLE EVENTS

Based on a minimum of 10 guests.

Prices are per person and include
one piece of each canapé per person.

3 PIECES (<i>Suitable for up to 2Hrs</i>) Select 2 cold items and 1 hot item	\$18
5 PIECES (<i>Suitable for up to 3Hrs</i>) Select 3 cold items and 2 hot items	\$29
7 PIECES (<i>Suitable for 4Hrs minimum</i>) Select 4 cold items and 3 hot items	\$40
9 PIECES Select 4 cold items, 3 hot items and 2 sweet items	\$50
SUBSTANTIAL CANAPÉS Substantial canapé/s of your choice <i>(Recommended over a meal period combined with a selection of canapés)</i>	\$10 per item

COLD CANAPÉ SELECTION

Shark bay scallop, yellow chili, coconut, Asian pear GF
Freshly shucked oyster, red onion and ginger dressing GF
Baby cucumber, sesame, toasted pine nuts
Chicken liver pate with black garlic, shallots and thyme
Local fresh fish tartare, chili garlic mayonnaise, prawn cracker

HOT CANAPÉ SELECTION

Grilled chorizo with pickled peppers
Korean fried chicken with sesame and fermented chili
Tempura eggplant, black vinegar and chili glaze
Vegetable and tofu dumpling with Sichuan pepper and spring onion

EVENT MENUS

SUBSTANTIAL CANAPÉ SELECTION

Cheeseburger slider
Korean fried cauliflower, Gochujang sauce
Shark Bay scallop with Nahm Jim dressing, herb salad
Lamb cutlet, sheep's yoghurt, chimichurri (\$12 Per piece)

DESSERT CANAPÉ SELECTION

Assorted chocolate truffles
Assorted macarons
Double cream Brie with quince paste and candied walnuts

CHARCUTERIE AND CHEESE BOARD

(MINIMUM 8 PEOPLE)

\$18 per person

Selection of cured meats, premium cheeses,
pickled vegetables, condiments

Served with lavosh crackers and French baguette

Boards can also be prepared with only cheese to compliment dessert

ENHANCEMENT

(MINIMUM 10 PEOPLE)

1 Hour unlimited oysters on arrival \$25 per person

Custom-made cocktail on arrival \$25 per person
with either Hendrick Gin or Grey Goose Vodka

Signature Farewell shot - 1800 Coconut Tequila \$25 per person
Served with a side of grilled king prawn

PRIVATE DINING MENU

Please note the private dining menu is available for a minimum of 6 guests and a maximum of 14 guests, serviced exclusively in our private dining room.

2 COURSES: \$75 per person

Entrée and Main or Main and Dessert

3 COURSES: \$90 per person

Entrée, Main and Dessert

BESPOKE MENUS

For special occasions, please note, we can create you a bespoke menu with a minimum of 3 courses and a maximum of 6 courses to suit your desires and budget. We have access to some of the highest quality and freshest produce from around the country and beyond. Please ask our team for more information.

PLEASE SELECT ONE DISH PER COURSE TO BE SERVED TO ALL GUESTS.

The set menu includes fresh baked bread, coffee and tea.

Filtered still and sparkling mineral water.

ENTRÉE SELECTION

Salmon tartare, chili garlic mayonnaise, avocado

Spiced lamb ribs, chimichurri

Tempura eggplant, black bean and chili glaze v

Half shell scallops, yellow chili, Asian pear, coconut, lime

MAIN COURSE SELECTION

Chicken breast, spring onion, sweetcorn and yakitori sauce GF

Rangers' Valley flank steak, black pepper sauce

Linley Valley pork, fermented cabbage, miso caramel GF

Poached salmon, witlof, lobster bisque (\$10 surcharge per person)

EVENT MENUS

DESSERT SELECTION

Coconut crème caramel, lychee
Cheese selection with seasonal accompaniments
Chocolate and raspberry

ADD ONS/UPGRADE OPTIONS

Chef's selection of 2 canapés on arrival	\$12 per person
Alternate Drop	\$5 per person per course

SIDES

(Serves 2) \$12 each

Potato chips
Fried cauliflower, Asian dressing, puffed rice
Cucumber salad, sesame, and pine nuts
Mixed salad greens, French dressing

CONDITIONS

Sample menu only, subject to seasonal change without prior notice.

15% surcharge applies on Public Holidays.

We will make every effort to cater for guests with special dietary requirements, including vegetarian, vegan, gluten and/or lactose intolerant and other allergies (please see below important notice).

We will cater for special dietaries up to 10% of your total guests for no additional cost when informed at least 48 hours prior to the event. Any other additional special meal requests or additional dietary requirements (requested on the day or over and above 10% of your total guests) will incur a 25% surcharge per person.

IMPORTANT NOTICE – FOOD ALLERGY STATEMENT

Please be aware that our products may contain or are produced in kitchens which contain/use the allergens of peanuts, tree nuts, seafood, soy, milk (or other dairy), egg, sesame, wheat (gluten), lupin, and sulphite preservatives.

Whilst we endeavour to cater for all food allergies, we cannot guarantee any of our products are 100% allergen free.

BEVERAGE PACKAGES

FOLLY RESERVE PACKAGE

Price per person:

2 hours - \$45
3 hours - \$52
4 hours - \$59
5 hours - \$66

Mortar & Pestle Cabernet Merlot

Mortar & Pestle Semillon Sauvignon Blanc

Red Bank 'Emily' Pinot Noir Chardonnay Brut Cuvée

Packaged Beers including Gage Roads Single Fin and Peroni Leggera 3.5

Selection of Soft Drinks

FOLLY DELUXE PACKAGE

Price per person:

2 hours - \$53
3 hours - \$61
4 hours - \$69
5 hours - \$90

San Martino Prosecco DOC, ITA

Leeuwin Estate 'Siblings' Sauvignon Blanc, Margaret River, WA

Leeuwin Estate 'Siblings' Shiraz, Margaret River, WA

Packaged Beers and Cider including Gage Roads Single Fin, Peroni Leggera 3.5
and Bertie Apple Cider

Selection of Soft Drinks

FOLLY PREMIUM PACKAGE

Price per person:

2 hours - \$75
3 hours - \$85
4 hours - \$95
5 hours - \$105

NV Clover Hill Tasmanian Cuvee, Pipers River, TAS

Snake + Herring 'Perfect Day' Sauvignon Blanc Semillon, Margaret River, WA

Leeuwin Prelude Chardonnay, Margaret River, WA

Rameau d'Or Rose, Provence, FRA

Vasse Felix Filius, Cabernet Sauvignon Merlot, Margaret River, WA

Leeuwin 'Art Series' Shiraz, Margaret River, WA

Packaged Beers and Cider including Gage Roads Single Fin, Peroni Leggera 3.5
and Bertie Apple Cider

Selection of Soft Drinks

EVENT BEVERAGES

BEVERAGE ON CONSUMPTION

Please note, events with beverages on consumption must have pre-selected choices. This is to ensure we have adequate stock on hand and efficient service for your guests.

COCKTAILS

*Cocktails for events must be pre-ordered,
minimum order of 10 units per cocktail selection.*

Please select up to 3 different cocktails for your event.

FOLLY PALOMA	21
<i>Tequila Reposado, house-made grapefruit syrup, fresh lemon juice, grapefruit soda *Perfect balance of sweet and sour, a super refreshing tequila cocktail for any occasion</i>	
SPICED MULE	20
<i>Chili infused Zubrowka, fresh lime juice, agave, ginger beer, orange bitters *A classic zingy combination heightened with the added spice of chili</i>	
CAFFÈ 43	20
<i>Licor 43, freshly brewed espresso, soda and fresh orange *A great alternative to the espresso martini, a great fusion of coffee, citrus and refreshing bubbles</i>	
SPRITZ	
SLOE MOTION	19
<i>Hayman's Sloe, fresh lemon juice, sugar syrup, topped with cuvée sparkling *A fresh take on a classic, the cuvee sparkling gives this sloe gin cocktail subtle complexity</i>	
MOCKTAILS	
STRAWBERRY FIELDS	13
<i>Fresh strawberry purée, fresh lemon juice, rose water syrup, topped with Indian tonic water *A fresh take on a classic, the cuvee sparkling gives this sloe gin cocktail subtle complexity</i>	

CREATE YOUR OWN COCKTAIL

For special occasions, our team can curate a custom cocktail to suit the occasion, theme or company colours.

Please ask our friendly team for more information.

EVENT BEVERAGES

TAP BEER

425ML

*To ensure that beer is served cold and promptly, tap beer is available
for exclusive events only**

Swan Draught	10
Little Creatures Little Hazy 3.5% ALC/VOL	10
Stone & Wood Pacific Ale	11
Kirin Ichiban	11

PACKAGED BEER & CIDER

Single Fin Summer Ale	11
Peroni Nastro Azzuro 3.5	10
Bertie Apple Cider	10
Hills Pear Cider	10
Heaps Normal (Non-Alc)	10

SOFT DRINKS (NON-ALCOHOLIC)

Sparkling Water (750ml)	5
Coca-Cola, Coke No Sugar, Sprite, Dry Ginger Ale, Tonic Water	5
Lemon, Lime & Bitters	6
Orange Juice, Apple Juice, Pineapple Juice, Tomato Juice, Cranberry Juice	5
Crodino Biondo, Italian Aperitivo	7
London Essence Grapefruit Soda	7
London Essence Pineapple Soda	7
Fever-tree Mediterranean Tonic	6

EVENT BEVERAGES

WINE BY THE BOTTLE

SPARKLING WINE & CHAMPAGNE

NV	San Martino Prosecco, ITA	59
NV	Clover Hill Tasmanian Cuvee, Pipers River, TAS	88
2016	Sitella Rose, Méthode Traditionelle, Pemberton, WA	98
2018	Clover Hill Cuvee Exceptionnelle Blanc de Blancs, TAS	110
NV	Louis Roederer, Reim, Champagne, FRA	170
NV	Laurent-Perrier Cuvée Rosé, Champagne, FRA	295

RIESLING

2022	Leeuwin 'Art Series' Riesling, Margaret River, WA	59
2011	Talisman Riesling, Ferguson Valley, WA	69
2022	Freycinet Riesling, Freycinet, TAS	78
2021	Pewsey Vale 1961 Block Riesling, Eden Valley, SA	84

PINOT GRIGIO & ITALIAN WHITES

2021	Puiati Pinot Grigio IGT, Friuli, ITA	74
2021	Unico Zelo 'River Sand' Fiano, Adelaide Hills, SA	79
2020	Antonella Corda Vermentino, Sardinia, ITA	85

SAUVIGNON BLANC & SAUVIGNON BLENDS

2022	Leeuwin Estate 'Siblings' Sauvignon Blanc, Margaret River, WA	61
2022	Snake + Herring 'Perfect Day' Sauvignon Blanc Semillon, Margaret River, WA	68
2021	Shaw + Smith Sauvignon Blanc, Adelaide Hills, SA	74
2020	Leeuwin Estate 'Art Series' Sauvignon Blanc, Margaret River, WA	75
2021	Saint Clair Block 1 Sauvignon Blanc, Marlborough, NZ	82

CHARDONNAY

2021	Via Caves Chardonnay, Margaret River, WA	65
2021	Leeuwin Prelude Chardonnay, Margaret River, WA	89
2020	Talisman 'Gabrielle' Chardonnay, Ferguson Valley, WA	90
2020	William Fevre Petit Chablis, FRA	99
2019	Collector Tiger Tiger, Tumbarumba, NSW	105
2021	Flametree 'SRS' Walcliffe Chardonnay, Margaret River, WA	130
2018	Stonestreet Estate Chardonnay, Alexander Valley, California, USA	175
2019	Leeuwin Estate 'Art Series' Chardonnay, Margaret River, WA	220

OTHER WHITE VARIETALS & DESSERT WINE

2022	Trentham Estate "The Family" Moscato	48
2021	Marcia Marcia Marcia, Sauvignon Blanc Pet Nat, Margaret River, WA	65
2020	Carmes de Rieussec, Sauternes, FRA	90

EVENT BEVERAGES

WINE BY THE BOTTLE

ROSE & CHILLED RED

2022	Rob Dolan Stuck in the 90's Crunchy Red, Yea Valley, VIC	55
2022	Leeuwin Estate Rosé, Margaret River, WA	59
2021	Blonde Crow Rosé, Porongurup, WA	65
2021	Rameau d'Or Rosé, Provence, FRA	70
2021	AIX Rosé, Provence, FRA (Magnum 1.5l)	130

PINOT NOIR

2020	Moorooduc Estate Devil Bend Creek Pinot Noir, Mornington Peninsula, VIC	74
2020	Palliser Estate, Pancarrow Pinot Noir, Martinborough, NZ	75
2021	Frogmore Creek Pinot Noir, Coal River, TAS	88
2019	Dog Point Vineyard Pinot Noir, Marlborough, NZ	105

SHIRAZ & SHIRAZ BLENDS

2020	Domaine Naturaliste 'Discovery' Syrah, Margaret River, WA	65
2019	Brokenwood Shiraz, Hunter Valley, NSW	88
2020	Leeuwin 'Art Series' Shiraz, Margaret River, WA	90
2019	Head Old Vine Shiraz, Barossa, SA	95
2018	Henschke 'Keyneton Euphonium' Shiraz Cabernet Blend, Barossa, SA	115

CABERNET SAUVIGNON & CABERNET SAUVIGNON BLENDS

2020	Vasse Felix Filius, Cabernet Sauvignon Merlot, Margaret River, WA	68
2021	Two Hands, 'Sexy Beast' Cabernet Sauvignon, McLaren Vale, SA	85
2018	Yalumba "The Signature" Cabernet Sauvignon & Shiraz, Barossa, SA	135
2018	Leeuwin 'Art Series' Cabernet Sauvignon, Margaret River, WA	160

FRENCH & ITALIAN REDS

2020	Jasci Montepulciano d'Abruzzo, ITA	57
2021	Scagliola Barbera d'Asti 'Mati', Piedmont, ITA	75
2020	Joseph Faiveley Bourgogne Rouge Pinot Noir, Burgundy, FRA	110
2015	Negretti Barolo 'Rive', Piedmont, ITA	165

OTHER RED VARIETALS

2021	Radio Boka Tempranillo, Castille, SPA	51
2020	La Boca Malbec, Mendoza, ARG	52
2022	Unico Zelo 'Fresh A.F Nero Zibibbo, Adelaide Hills, SA	65
2021	Yangarra GSM, McLaren Vale, SA	78
2021	Tonic Wines Mataro, Barossa, SA	82

EVENT BEVERAGES

SPIRITS

VODKA

Zubrowka	11
Absolut	12
Skyy	12
Ketel One	12
Stolichnaya	14
Old Young's Pavlova	15
Grey Goose	15
Belvedere	15
Ciroc	15

GIN

Tanqueray	11
Malfy Lemon	13
Roku	13
Haymans Sloe	13
Giniversity Pink 500ml	13
Ink Gin	13
Malfy Grapefruit	14
West Wind Cutless	14
West Winds Pinque Rose Gin	14
Hendricks	15
Monkey 47 Dry	17
Tanqueray NO 10	18
Ki No Bi Dry	18
Pinkskin Silver	19

RUM

Bati Spiced	11
Bati White	11
Havana Club White	12
Bacardi Carta Blanca	12
Sailor Jerry Spiced Rum	12
Black Tears Spiced Rum	12
Malibu	12
Appleton Est Signature	13
Kraken Black Spiced Rum	13
Plantation Pineapple Rum	14
Zacapa Cent 23 Dark Rum	19
Zacapa Cent Dark Rum XO	34

BOURBON

Jim Beam	11
Jim Beam Black	12
Jack Daniels Black Label	12
Bulleit Bourbon	12
Wild Turkey Amer Honey	13
Woodford Res Bourbon	13
Jack Daniels Gentleman Jack	14
Wild Turkey 81proof	14
Basil Hayden Bourbon	15

INTERNATIONAL WHISKEY

Johnnie Walker Black Label	11
Chivas 12 YO	12
Jameson Irish	12
Monkey Shoulder Scotch	12
Glenfiddich 12 YO	13
Johnnie Walker Green Label	15
Laphroaig 10 YO Malt	16
Balvenie Malt 12 YO	16
Dalwhinnie Malt 15 YO	17
Glenfiddich 15 YO	18
Glenlivet 15 YO	20
Limeburner American Oak	23
Johnnie Walker Blue Label	36

TEQUILA

Pueblo Viejo Blanco	11
Casamigos Blanco	13
Herradura Tequila Silver	14
Don Julio Blanco	14
1800 Reposado	15
1800 Coconut	15
Patron Silver	15
Patron Anejo	18
Don Julio 1942	32

COGNAC & OTHER

Calvados	13
Barsol Quebranta Pisco	13
Hennessy VS	14
Martell VSOP Blue Swift	15
Hennessy VSOP	16
Hennessy XO	32
Martell Cordon Bleu	45