

EVENTS AT
follly

**VENUE HIRE OPTIONS
AND PRICING STRUCTURE 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**.



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 4 hours in duration. We will allow adequate time for setup and pack-down. Event styling and theming is subject to approval by the venue. Includes use of our in-house music system with speakers installed throughout the venue.

PRICING

(FOOD & BEVERAGE, strictly NO BYO)

Event Space	Maximum Capacity	Booking Times	Minimum Spend
Private Dining Room (Up to 4 hours)	14 people (Min of 6 people)	Wed-Sun Day: Available from 1pm Evening: Starting no later than 6pm	Up to 2 hours hire: \$1,300 2-4 hours hire: \$2,500 (\$2,800 in Nov & Dec)
Private Dining Room + Private Balcony (Up to 4 hours)	30 people (Min of 10 people)	Wed-Sun Day: Available from 1pm Evening: Starting no later than 6pm	Up to 2 hours hire: \$2,350 2-4 hours hire: \$3,800 (\$4,800 in Nov & Dec)
Exclusive Event Hire (Up to 4 hours)	75 people (Min of 30 people)	Subject to availability Mon-Sun Day: Available from 1pm Evening: Starting no later than 7pm	Mon-Thu \$10,000 (\$12,000 in Nov & Dec) Fri-Sun \$12,000 (\$14,000 in Nov & Dec)

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 (Suitable for up to 2Hrs) Select 2 cold items and 1 hot item	\$18
5 PIECES (Suitable for up to 3Hrs) Select 2 cold items, 2 hot items and 1 sweet item Or Select 3 cold items and 2 hot items	\$29
7 PIECES (Suitable for up to 4Hrs, Over a meal period) Select 3 cold items, 3 hot items and 1 sweet item Or Select 4 cold items and 3 hot items	\$40
9 PIECES (Suitable for up to 4Hrs, Over a meal period) Select 4 cold items, 3 hot items and 2 sweet items	\$50
SUBSTANTIAL CANAPÉS Substantial canapé/s of your choice	\$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 complement dessert

ENHANCEMENT

(MINIMUM 10 PEOPLE)

1 Hour unlimited oysters on arrival	\$25 per person
Custom-made cocktail on arrival with either Hendrick Gin or Grey Goose Vodka	\$25 per person
Signature Farewell shot - 1800 Coconut Tequila Served with a side of grilled king prawn <i>(wristbands will be provided by the venue if not ordered for all guests)</i>	\$25 per person
1 Hour Spirits Beverage package Up to 5 varieties <i>(wristbands will be provided by the venue if not ordered for all guests)</i>	\$29 per person

EVENT MENUS

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-COURSE MENU: \$75 per person
Entrée and Main or Main and Dessert

3-COURSE MENU: \$90 per person
Entrée, Main and Dessert

ADD ONS/UPGRADE OPTIONS

Chef's selection of 2 canapés on arrival	\$12 per person
Sides (serves 2)	\$12 each
Alternate Drop Service	\$5 per person & course

BESPOKE MENUS

For special occasions, please note we can create a bespoke menu with a minimum of 3 courses and a maximum of 6 courses to suit your requirements 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.

STRICTLY NO BYO

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.

Dietary requirements are catered separately if submitted 14 days prior to your event date.

EVENT MENUS

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)

DESSERT SELECTION

Coconut crème caramel, lychee

Cheese selection with seasonal accompaniments

Chocolate and raspberry

SIDES

(Serves 2)

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 14 days prior to the event.

Any other additional special meal requests or additional dietary requirements requested within 14 days of your event date, and/or above 10% of your total guests will incur a

25% surcharge per person, pending availability.

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 - \$44

3 hours - \$52

4 hours - \$59

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

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 - \$53

3 hours - \$61

4 hours - \$69

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

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

SPICED MULE

\$20

Chili infused Zubrowka, fresh lime juice, agave, ginger beer, orange bitters
A classic zingy combination heightened with the added spice of chili

CAFFÈ 43

\$20

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

SPRITZ

SLOE MOTION

\$19

Hayman's Sloe, fresh lemon juice, sugar syrup, topped with cuvée sparkling
A fresh take on a classic, the cuvée sparkling gives this sloe gin cocktail subtle complexity

MOCKTAILS

STRAWBERRY FIELDS

\$13

Fresh strawberry purée, fresh lemon juice, rose water syrup, topped with Indian tonic water
A fresh take on a classic, the cuvée sparkling gives this sloe gin cocktail subtle complexity

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 Azzurro 3.5	\$10
Bertie Apple Cider	\$10
Hills Pear Cider	\$10
Heaps Normal (Non-Alc)	\$10

SOFT DRINKS (NON-ALCOHOLIC) – BY THE GLASS

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

NON-ALCOHOLIC BEVERAGE PACKAGE

Price per person:

2 hours	-	\$20
3 hours	-	\$35
4 hours	-	\$45

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 Cuvee Rose, 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 Rose, Margaret River, WA	\$59
2021	Blonde Crow Rose, Porongurup, WA	\$65
2021	Rameau d'Or Rose, Provence, FRA	\$70
2021	AIX Rose, 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	\$44

COGNAC & OTHER

Calvados	\$13
Hennessy VS	\$14
Martell VSOP Blue Swift	\$15
Hennessy VSOP	\$16
Hennessy XO	\$32
Martell Cordon Bleu	\$44