

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 for 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

5 PIECES (Suitable for up to 3Hrs)

\$29

Select 2 cold items, 2 hot items and 1 sweet item

Or Select 3 cold items and 2 hot items

7 PIECES (Suitable for up to 4Hrs, Over a meal period)

\$40

Select 3 cold items, 3 hot items and 1 sweet item

Or Select 4 cold items and 3 hot items

9 PIECES (Suitable for up to 4Hrs, Over a meal period)

\$50

Select 4 cold items, 3 hot items and 2 sweet items

SUBSTANTIAL CANAPÉS

\$10 per item

Substantial canapé/s of your choice

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 (wristbands will be provided by the venue if not ordered for all guests)	\$25 per person
1 Hour Spirits Beverage package Up to 5 varieties (wristbands will be provided by the venue if not ordered for all guests)	\$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
- 4 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 - \$75

3 hours - \$85

4 hours - \$95

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

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	\$12
Little Creatures Little Hazy 3.5% ALC/VOL	\$13
Stone & Wood Pacific Ale	\$14
Kirin Ichiban	\$14

PACKAGED BEER & CIDER

Bira Moretti	\$11
Heineken	\$11
Heaps Normal (Non-Alc)	\$11
Peroni Nastro Azzurro 3.5	\$11
Burleigh Bighead	\$12
White Rabbit Dark Ale	\$12
Single Fin Summer Ale	\$12
Little Dragon Ginger Beer	\$13
Hills Pear Cider	\$14

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	\$70
NV	Jansz Premium cuvee, TAS	\$95
2016	Sitella Rose, Méthode Traditionelle, Pemberton, WA	\$105
2018	Clover Hill Cuvee Exceptionnelle Blanc de Blancs, TAS	\$120

RIESLING

2022	Leeuwin 'Art Series' Riesling, Margaret River, WA	\$65
2011	Talisman Riesling, Ferguson Valley, WA	\$65

SAUVIGNON BLANC + SAUVIGNON BLENDS

2022	Leeuwin Estate 'Siblings' Sauvignon Blanc, Margaret River, WA	\$67
2023	Rosily Sauvignon blanc, Margaret River, WA	\$69
2022	Snake + Herring 'Perfect Day' Sauvignon Blanc Semillon, Margaret River, WA	\$72
2021	Shaw + Smith Sauvignon Blanc, Adelaide Hills, SA	\$76
2020	Leeuwin Estate 'Art Series' Sauvignon Blanc, Margaret River, WA	\$79

CHARDONNAY

2021	Via Caves Chardonnay, Margaret River, WA	\$69
2020	Talisman 'Gabrielle' Chardonnay, Ferguson Valley, WA	\$102
2020	William Fevre Petit Chablis, FRA	\$104
2019	Collector Tiger Tiger, Tumbarumba, NSW	\$108
2018	Stonestreet Estate Chardonnay, Alexander Valley, California, USA	\$189

OTHER WHITE VARIETALS & DESSERT WINE

2023	Wirra Wirra Mrs. Wigley Moscato, McLaren vale, SA	\$58
2022	Puiati Pinot Grigio IGT, Friuli, ITA	\$79
2022	Unico Zelo 'River Sand' Fiano, Adelaide Hills, SA	\$81

EVENT BEVERAGES

WINE BY THE BOTTLE

ROSE

2023	Charles Melton rose of virginia, Barossa, SA	\$85
2021	AIX Rose, Provence, FRA (Magnum 1.5l)	\$145

PINOT NOIR

2023	Bellarmino Pinot Noir, Pemberton, WA	\$69
2021	Frogmore Creek Pinot Noir, Coal River, TAS	\$95

SHIRAZ & SHIRAZ BLENDS

2020	Domaine Naturaliste 'Discovery' Syrah, Margaret River, WA	\$69
2022	Yalumba Samuel collection Shiraz, Barossa, SA	\$69
2020	Leeuwin 'Art Series' Shiraz, Margaret River, WA	\$96
2019	Head Old Vine Shiraz, Barossa, SA	\$99
2018	Henschke 'Keyneton Euphonium' Shiraz Cabernet Blend, Barossa, SA	\$129

CABERNET SAUVIGNON & CABERNET SAUVIGNON BLENDS

2020	Jim Barry cover drive Carbenet Sauvignon, Clare, SA	\$72
2020	Vasse Felix Filius, Cabernet Sauvignon Merlot, Margaret River, WA	\$76
2021	Two Hands, 'Sexy Beast' Cabernet Sauvignon, McLaren Vale, SA	\$92

OTHER RED VARIETALS

2020	La Boca Malbec, Mendoza, ARG	\$59
2020	Jasci Montepulciano d'Abruzzo, ITA	\$69
2022	Unico Zelo 'Fresh A.F Nero Zibibbo, Adelaide Hills, SA	\$72
2021	Yangarra GSM, McLaren Vale, SA	\$82
2021	Tonic Wines Mataro, Barossa, SA	\$89

EVENT BEVERAGES

SPIRITS

VODKA

Wyborowa	\$11
Stolichnaya	\$14
Skyy	\$14
Ketel One	\$14
Belvedere	\$15
Old Young's Pavlova	\$15
Grey Goose	\$17

GIN

Tanqueray	\$12
Malfy Lemon	\$15
Malfy Grapefruit	\$15
Haymans Sloe	\$15
West Winds Pinque Rose Gin	\$15
Roku	\$15
Hendricks	\$16
Ink Gin	\$17
Tanqueray NO 10	\$18
West Wind Cutless	\$18
Monkey 47 Dry	\$18
Giniversity Pink 500ml	\$18
Ki No Bi Dry	\$23

RUM

Malibu	\$11
Sailor Jerry Spiced Rum	\$12
Bati Spiced	\$12
Bati White	\$12
Appleton Est Signature	\$14
Bacardi Carta Blanca	\$14
Kraken Black Spiced Rum	\$14
Plantation Pineapple Rum	\$15
Zacapa Cent 23 Dark Rum	\$22
Zacapa Cent Dark Rum XO	\$38

COGNAC & OTHER

Hennessy VS	\$14
Barsol Quebranta Pisco	\$16
Hennessy VSOP	\$17

BOURBON

Jim Beam	\$12
Canadian Club	\$12
Wild Turkey 81proof	\$13
Jack Daniels Black Label	\$13
Jack Daniels Gentleman Jack	\$14
Bulleit Bourbon	\$14
Woodford Res Bourbon	\$14
Basil Hayden Bourbon	\$15
Wild Turkey Amer Honey	\$16

INTERNATIONAL WHISKEY

Johnnie Walker Black Label	\$13
Jameson Irish	\$13
Monkey Shoulder Scotch	\$14
Glenfiddich 12 YO	\$16
Balvenie Malt 12 YO	\$18
Laphroaig 10 YO Malt	\$18
Johnnie Walker Green Label	\$22
Dalwhinnie Malt 15 YO	\$22
Limeburner American Oak	\$24
Glenlivet 15 YO	\$26
Hibiki Harmony	\$32
Johnnie Walker Blue Label	\$49
Hakushu 12 years	\$58
Yamazaki 12 years	\$58

TEQUILA

Espolon Blanco	\$11
Casamigos Blanco	\$14
Patron Silver	\$14
1800 Reposado	\$14
1800 Coconut	\$14
Don Julio Blanco	\$16
Patron Anejo	\$17
Herradura Tequila Silver	\$16
Don Julio 1942	\$44

Martell VSOP Blue Swift	\$17
Hennessy XO	\$51
Martell Cordon Bleu	\$44