

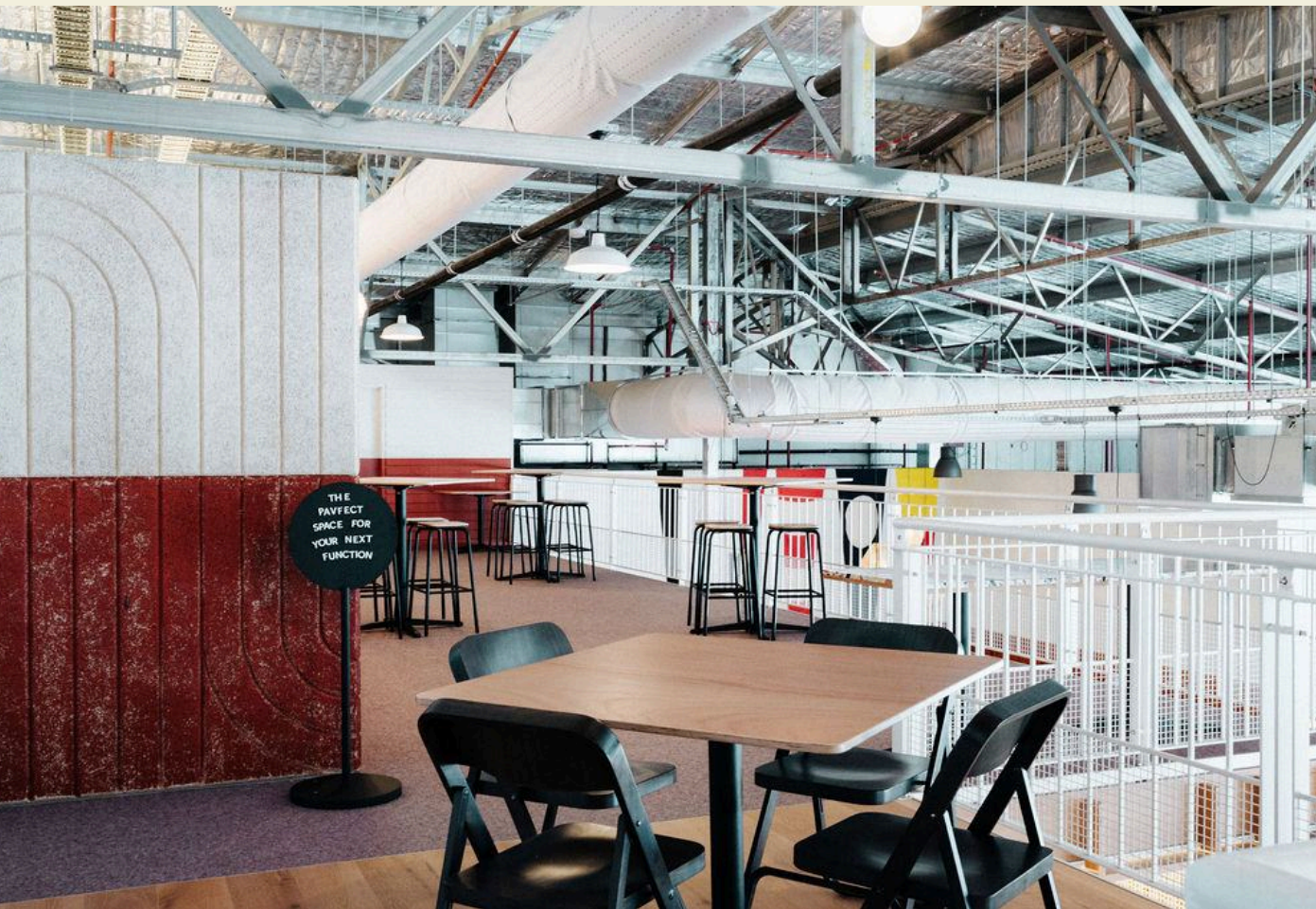
A silhouette of a man with a beard, wearing a dark t-shirt, holding a glass of beer up to the light. He is standing in front of a body of water during sunset or sunrise. The sun is low on the horizon, creating a bright reflection on the water. In the distance, a sailboat is visible on the water. The overall mood is relaxed and scenic.

BUSSELTON PAVILION

BUSSELTON PAVILION

The newest edition to Parker Group and a unique offering to Busselton, we are a multifaceted venue and function space celebrating the best of the South West in a space as diverse as the region itself.

With capacity to hold up to 400 guests, Busselton Pavilion is reimagining the classic gastro pub formula taking pride in providing effortless hospitality to all those who step foot in the relaxed, breezy space.



the mezzanine

suits up to 60 guests

overlooking the spacious pavilion, you'll have an exclusive area to enjoy amongst your friends and colleagues. the ability to cater for both cocktail and seated events.

availability: exclusive.

ideal for: corporate functions, birthdays and engagement parties.

beer garden

suits 10-80 guests

settle in under the ambient lighting, nestled amongst our lush greenery and south west wine shop. enjoy this open spacious area with mixed seating and standing for a casual cocktail style experience.

availability: semi exclusive/exclusive.

ideal for: sundowners, corporate functions, birthdays, engagement parties and baby showers.

the pub

suits 10-200 guests

reserve a space in the heart of the pav, enjoying a relaxed event atmosphere with a mixture of seating and standing.

availability: semi exclusive/exclusive.

ideal for: eofy functions, christmas functions, engagement parties, team lunches and corporate events.



pool room

suits 20 to 40 guests

after something a little more playful?
this is your space. enjoy a mix of high-
table seating and standing space for a
casual cocktail-style experience.

availability: semi exclusive/exclusive.
ideal for: sundowners, cocktail
functions, birthdays, engagement
parties and baby showers.



raised bistro

suits up to 14 guests

a private dining space, perfect for tailored
wine tasting or dining experiences.
minimum spend requirements for apply table
service.

availability: semi exclusive/exclusive.
ideal for: intimate dinners, catch ups and
business lunches.



supper club

suits 30 to 60 guests

a private space with an exclusive bar,
perfect for standing cocktail or seated
dining events.

availability: semi exclusive/exclusive.
ideal for: eofy functions, christmas
functions, engagement parties, team
lunches and corporate events.

CATERING MENU

standing cocktail (suits up to 400 pax)

- canapes
- substantial
- grazing + share-style platters
- dessert

sit down service (suits up to 150 pax)

chef’s choice menu



CANAPES

(\$6 per piece, 20-piece minimum)

hot

- bolognese arancini, tomato sugo
- mushroom arancini, roast garlic mayonnaise
- chorizo croquette, smoked paprika mayo
- manchego + leek croquette, garlic mayo
- roast pork belly + crackling, plum dipping sauce
- crisp fried prawn, golden spice, chipotle mayo

cold

- mortadella + agrodolce onion toast
- white anchovy on toast, remoulade + herbs
- crostini, caponata, stracciatella
- oysters, shallot mignonette, ordered by the doz

SUBSTANTIAL

(\$12 per piece, 20-piece minimum)

cheeseburger

grilled beef patty, cheese, pickles + sauce, brioche bun
(beyond beef cheeseburger available)

chicken + gravy roll

roast chicken, gravy + mayo, brioche bun

polenta + meatballs

slow cooked meatballs, soft creamy polenta + fresh herbs

massaman curry

beef massaman curry, jasmine rice + coriander

greek salad

lettuce, fetta, olives, capers, tomato + cucumber, oregano dressing

penne, stracciatella + sugo

penne, rich tomato sugo, finished with fresh stracciatella and basil

spaghetti bolognese, parmesan + basil

spaghetti, dry aged pork and beef ragu, parmesan + basil

ricotta gnocchi, mushroom, garlic + parmesan

ricotta gnocchi, mixed mushroom cream sauce, finished with nutmeg + parmesan

GRAZING + SHARE-STYLE PLATTERS

(each board is designed to cater to approximately 10 guests)

cold bites

- prawn crackers, sesame & shallot 20
- salt and vinegar cassava crisps 20
- chilled prawns, cocktail sauce & buttercrunch lettuce 60

hot bites

- frites & ranch 25
- salt and pepper squid, xo mayo 60
- prawn toast, sesame + shallot 55
- karaage chicken, wasabi mayo 55
- golden fried cauliflower, tahini + almond 55

boards

- flatbread & dip 60
 - house made dip with toasted turkish flat bread
- cheeseboard 100
 - a selection of local and international cheeses paired with condiments + crackers
- charcuterie 200
 - cured meats, pickled vegetables, condiments + lavosh



DESSERT

(\$6 per piece, 20-piece minimum)

canapes

rich chocolate tarts

crème fraîche, cocoa

sticky date pudding

caramel sauce

chocolate mousse cups

sea salt, olive oil

(\$12 per piece, 20-piece minimum)

substantial

crème brûlée

honey + saffron crème brûlée

sticky date pudding

caramel sauce, vanilla bean ice cream

tiramisu

coffee, savoiardi biscuits, vanilla, cocoa



chefs selection menu

suits from 2 guests

two courses starting at \$45pp. three courses starting at \$55pp.

shared entrees and a choice of main, a menu that changes with the seasons.

option to add on a hand picked bottle of wine to compliment each course.

DRINKS DRINKS DRINKS

our bar offerings are flexible to cater to your needs. whether you are after a bar tab, having your guests pay for their own drinks, or offering allocated drinks on arrival, we have you covered.

choose from our thoughtfully curated wine lists, featuring premium and easy-drinking pours, local rotating beers, and a mixture of house-made and sourced spirits, with non alcoholic alternatives available. we have something for everyone.

looking to give your event that extra touch? we are happy to organise wine or distillery masterclasses, themed pairings and tastings. provide a brief and we facilitate the rest!



terms & conditions

tentative bookings & deposits

all bookings are tentative until a non-refundable deposit is received.
tentative bookings are held for 7 days.deposit must be paid in full to confirm your reservation if deposit is not received within 7 days, the pavilion reserves the right to re-allocate the space to another potential client.
we will make attempts to contact you should we receive other enquiries for the same date. arrangements can be made to extend this period if required at the discretion of the pavilion. payment of your non-refundable deposit confirms your acceptance of the terms & conditions.

menu changes & dietary requirements

the menus provided are subject to seasonal changes, product availability and price changes. if you or your guests have special dietary requirements, please inform us well in advance. we cannot guarantee that we can cater for all dietary requirements. wherever possible, the pavilion will endeavour to meet your request.

responsible service of alcohol

clients are to be responsible and assist with ensuring the orderly behaviour of their guests during their event. responsible service of alcohol and related laws will be enforced. under the liquor licensing laws of western australia, we have a duty of care to all of our customers. we therefore reserve the right to refuse service of alcohol or entry to premises to persons we feel are approaching intoxication. dandelion does not tolerate aggressive or violent behaviour towards our staff or any member of the public. any person in violation may be removed from the premises at the discretion of security or management. to comply with wa laws, all guests under 18 years of age must be accompanied by their own legal guardian. no refunds of pre-paid food or deposits will be given if clients are refused entry or service.

final numbers & final menu

to assist us in the smooth running of your event, final numbers and final menu selections are required at least 7 days prior to the function date. confirmed numbers is the minimum you will be charged for the event. should the numbers increase, we will endeavour to accommodate however a full payment of additional costs must be paid on the night.

final payments & minimum spend

upon booking your event a minimum spend amount will be agreed upon. this minimum spend is on food. full pre-payment of your food is required a minimum of 7 or 14 days prior to your reservation. the bar tab is required to be paid in full on completion of your event. we do not invoice after the event has concluded.

we accept card and cash; however card payments are preferred. we accept mastercard, american express and visa cards.

cancellations

all cancellations must be made in writing and justifiable. cancellations made 14 days or more in advance of the reservation date will be eligible for a refund. cancellations made between 7- 14 days from the reservation date are subject to a non-refundable deposit. cancellations made between 7 days and 48 hours from the event will receive a 50% refund of the food order.
cancellations made within 48 hours of the event will forfeit all monies paid.
in the case that the pavilion is unable to trade due to government enforced restrictions of any kind or anything outside of the pavilions control and therefore forced to cancel reservations, refunds will be issued if a suitable alternative date cannot be arranged.