

BUSSELTON PAVILION

+

SOUTH WEST WINE SHOP

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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.

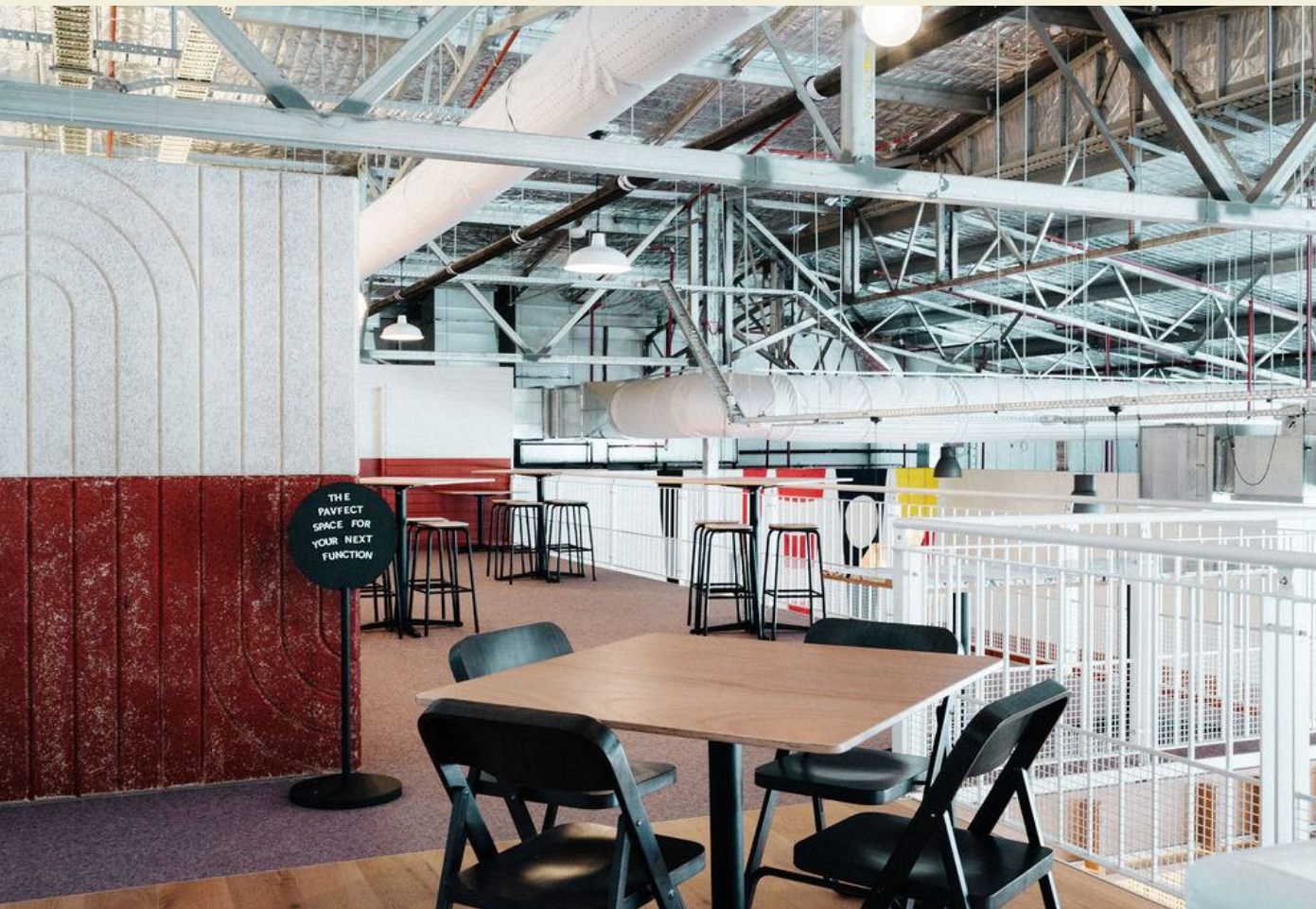
With capacity to hold up to 400 guests, Busselton Pavilion is reimagining the classic gastro pub formula taking pride in providing effortless hospitality to all those who step foot in the relaxed, breezy space.

SOUTH WEST WINE SHOP

Your local neighbourhood hangout for the wine folk.

The South West Wine Shop is a handpicked retail space and bar nestled within Busselton Pavilion playing host to a variety of wine focused community events from complimentary tastings with local wine makers to masterclasses.

Choose your own adventure. Take a bottle away to enjoy at home, bring a bottle into the Pavilion, or sit and enjoy a bottle in the shop.



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.



SOUTH WEST WINE SHOP

Choose your own adventure at our eclectic and inviting wine shop and bar, nestled within Busselton Pavilion.

Work with our team, who are bubbling with wine knowledge, to craft an unforgettable and tailored, wine-focused experience unique to your groups needs.

Let's discuss masterclasses, tastings, paired wine menus or any other ideas you have in mind.

Our offerings are available for semi-exclusive or exclusive arrangements, perfect for team building, birthdays and special gatherings.

Suits up to 30 guests.

FUNCTION FOOD

(ideal for parties of 20 and more)

canapes

\$6 per piece | 20 piece minimum per canape

bolognese arancini, tomato sugo / sff, nf

mushroom arancini, roast garlic mayonnaise / v, gf, sff, nf

mortadella & agrodolce onion toast / dfo, vgo, gfo

white anchovies on toast / nf, gfo

cassava cracker, ocean trout tartare & lemon / gf, nf, df, sff

oysters, shallot mignonette, ordered by the dozen, 1 dozen minimum / gf, df

substantial

\$12 per piece | 20 piece minimum per substantial

cheeseburger, grilled beef patty, cheese, pickles & sauce, brioche bun / gfo, vo, nf

chicken & gravy roll, roast chicken, gravy & mayo / gfo, nf

cavatelli, creamy pepper & parmesan sauce/ gfo, v

cavatelli, tomato sugo & parmesan / v, dfo, vgo, sff, nf, gfo





SNACKS TO SHARE

ideal for parties up to 30, all serve approx 10 guests

*minimum menu spend \$10 per person

cold bites

prawn crackers, sesame + shallot / **20** gf, df, nf

salt + vinegar cassava crisps / **20** gf, df, v, vg, sff, nf

chilled prawns, cocktail sauce + butter lettuce / **60** gf, df, nf

hot bites

frites + ranch / **25** gf, v, sff, dfo

salt + pepper squid, xo mayonnaise / **60** gf, df, sffo, nfo

prawn toast, sesame + shallot / **55** gfo, df

nashville fried chicken, hot sauce + pickles / **55** sff

golden fried cauliflower, sesame + spring onion / **50** v, vgo, gf, df

boards

flatbread + dip. house-made dip with toasted turkish flatbread / **60** v, vgo, sff, nf

cheese board, a selection of local & international cheeses paired with condiments + lavosh / **100** v, gfo, sff, nf

charcuterie board, cured meats, pickled vegetables, condiments, lavosh + foccacia / **200** nf, gfo

chilled prawns, salt + pepper squid, prawn toast, crisp fried snapper, tartare sauce + prawn crackers / **300** nf,df



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.

private dining room

suits 8-14 guests

an exclusive dining space, perfect for intimate dinners, catch ups and business lunches.

pick your adventure, where it be a tailored wine tasting, food and wine pairing

minimum spend requirements for table service.

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!



who are we:

parker group, the team behind popular, award winning west australian establishments the royal hotel, fleur, willi’s, the standard, ciao dandy, busselton pavilion and south west wine shop.

our venues exist outside the traditional boundaries of hospitality, providing an innovative and artful culinary offering, whilst synonymously renowned for good old-fashioned friendly service.

our venues are conceptualised to delight all senses; and provide our guests with distinct experiences that will leave them wanting more.

all venues are available for function hire, each with their own menus, drink offerings, ambiance and style. visit the parker group website for an overview and more details.

our brands:

THE STANDARD

THE ROYAL

WILLI'S

fleur

CIAO DANDY

DANDELION
SPIRIT CO.

BUSSELTON
PAVILION

SW
WS

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.