

ESTD  1902

THE

PARKERVILLE

TAVERN & HERITAGE VENUE

FUNCTION PACK

Join us!

Life's better at the Parkerville Tavern!

Established in 1902, The Parkerville Tavern is a historic Federation-style pub and restaurant, nestled in the heart of the Perth Hills. Featuring a charming double-storey layout with versatile spaces and a spacious outdoor beer garden, this venue is the perfect place for your next event! From anniversaries, birthdays or corporate events – whatever your occasion, we'll make it memorable.

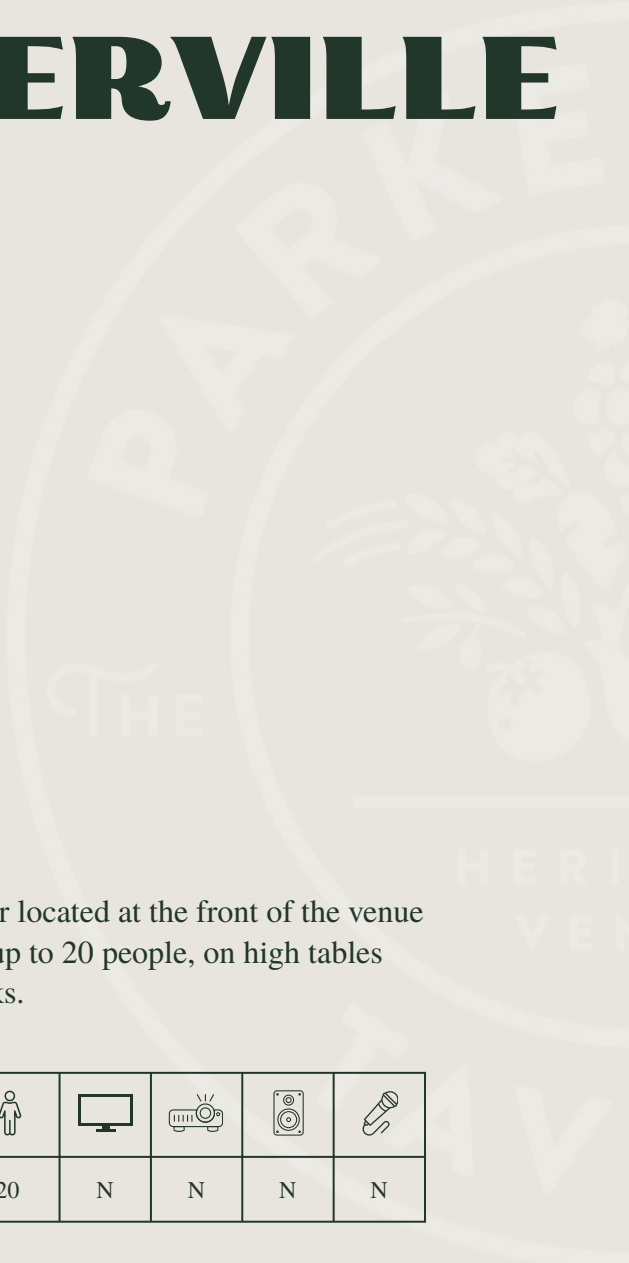
Contact our dedicated and friendly functions team today and let us help you create an event tailored to your specific needs and special occasion.











**RELAXED FUNCTIONS WITH
OLD SCHOOL CHARM**

LITTE PARKERVILLE



An intimate, indoor, cocktail bar located at the front of the venue with a private bar space. Seats up to 20 people, on high tables and padded bar stools with backs.

SPACE TYPE						
INDOOR	-	20	N	N	N	N











LITTLE PARKERVILLE & FRONT VERANDA

At the front of the Parkerville Tavern, discover the charming, connected spaces of Little Parkerville and the Front Veranda, overlooking Owen Road and Jane Brook across the road.

This area accommodates for up to 50 guests and is suited for cocktail-style functions with grazing board catering.

SPACE TYPE						
INDOOR / OUTDOOR	-	50	Y	N	N	Y

HERITAGE VERANDA

An outdoor veranda space with café blinds and overhead heating overlooking the beer garden in summer and conservatory in winter. This space is perfect for casual events, comfortably hosting up to 25 guests seated or standing, ideal for platter-style catering.

SPACE TYPE						
OUTDOOR	25	25	N	N	N	N





DINING ROOM

Located indoors at the rear of the venue close to the main bar, the Dining Room is a provincial-styled room with heating, cooling, and wheelchair access via the rear of the tavern. Chair & table seating for up to 40 guests.

SPACE TYPE						
INDOOR	40	-	Y	N	BYO	Y

CONSERVATORY

AVAILABLE MOTHER'S DAY TO FATHER'S DAY

The Glass Conservatory offers views of the beer garden, festoon lighting and overhead heating to keep your guests warm and dry. Located on the street level, it is accessible and seats up to 75 people on long bench table seating and one table of 10 with chairs.

SPACE TYPE						
OUTDOOR	75	-	Y	N	N	Y





OUTDOOR AREAS







The Parky offers a variety of outdoor spaces perfect for gatherings.

The Beer Garden Playground is accessible from road level, making it ideal for groups with young children or needing pram/wheelchair access. This space consists of a mix of bench seating and table and chairs with market umbrellas and tree shade, making it suitable for casual events, accommodating up to 60 guests.

Step off the veranda and onto the beer **Garden Terrace** containing 5 large picnic tables with bench seating and market umbrellas.

For larger gatherings, the **Lower Beer Garden**, open from October to April, offers seating for up to 90 guests with a prime spot in front of the stage.

Please keep in mind that these areas feature market umbrellas, but no permanent coverage.

SPACE TYPE						
BEER GARDEN PLAYGROUND	60**	80	N	N	N	N
GARDEN TERRACE	46**	60	N	N	N	N
LOWER BEER GARDEN	90**	120	Y	N	N	Y

*No music after 9pm Fri-Sat and 7pm on Sun. *Available October-April. **Picnic-style tables.*

SHARING PLATTERS

EACH PLATTER HAS 30 PIECES

ARANCINI PLATTER (VO, VGO)

Crispy arancini, served with variety of sauces.

120

SEAFOOD PLATTER

Calamari, battered fish, chilli garlic prawns, chips & tartare sauce.

120

MEAT PLATTER (LGO)

Lamb koftas, chicken satay skewers, beef meatballs, sauces.

120

VEGAN PLATTER (VG,LGO)

Croquettes, samosas, dumplings, variety of sauces.

90

AUSSIE PLATTER

Selection of beef sausage rolls, beef party pies, mini quiches, variety of sauces.

110

BROWNIE PLATTER (V,VGO,LG)

Warm chocolate brownies, served with chocolate fudge sauce.

135



CANAPE PACKAGES

6 OPTIONS 35PP | 8 OPTIONS 42PP | 10 OPTIONS 53PP

HOT BITES

MIXED ARANCINI (VO, VGO)

beef bolognese, cheesy jalapeno, sundried tomato capsicum, cheesy zucchini, burnt chilli aioli, parmesan.

CHICKEN SATAY SKEWERS (LG)

peanut sauce

MINI LAMB KOFTA (LD, LG)

lamb kofta skewers, minted yoghurt sauce

CHEESEBURGER SLIDERS (LDO, LGO)

pickle, house burger sauce, cos lettuce

CHICKEN BURGER SLIDERS (LGO)

aioli, cheese, cos

BEEF & BURGUNDY PIES

house spicy tomato compote

SAUSAGE ROLLS (LD)

spicy tomato compote

CHICKEN WINGS (LG)

assorted dipping sauces

CAULIFLOWER WINGS (LG, V, VG)

assorted dipping sauce

PORK BITES & SALSA (LD, LG)

st louis roasted pork, avocado corn salsa, cucumber slice, scallions, chilli

COLD BITES

PROSCIUTTO CIGAR (LG)

prosciutto, cream cheese, peach, rocket

GOAT CHEESE CROSTINI (LGO, V)

whipped goat cheese crostini, beetroot chutney, basil

CUCUMBER PRAWN ROLL (LG)

whipped sumac cream cheese, prawn, cucumber roll

POLENTA BITES (LD, LG, V, VG)

Mango & strawberry salsa, polenta bites

DESSERTS

BROWNIE BITES (V, VGO)

LEMON CHEESECAKE BITES (V)

MINI CHURROS & CHOC SAUCE (V)

LG – Low Gluten | LD – Low Dairy | V – Vegetarian | VG – Vegan
LGO – Low Gluten Option | LDO – Low Dairy Option
VO – Vegetarian Option | VGO – Vegan Option

*Please inform a team member if you have allergies or intolerances.
We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens.*



SET MENU

Alternate drop only

TWO-COURSE 61PP | THREE-COURSE 73PP

ENTREE

LEMON PEPPER SQUID

ARANCINI

FRIED CHICKEN TENDERS

CAULIFLOWER WINGS

MAIN (choose two)

SIRLOIN STEAK

chips, salad & sauce

EGGPLANT PARMI

chips & salad

BARRAMANDI

Pan-seared barramundi, orange, leeks & thyme, fondant potatoes, charred broccolini.

LAMB SHANK

Red wine braised lamb shank, garlic mash & sautéed vegetables

DESSERT

STICKY DATE PUDDING

LEMON CURD CHEESECAKE

FLOURLESS ALMOND CHOC CAKE



*Min 20 guests, pre-order
& paid 7 days in advance*



BEVERAGE PACKAGE

2 HOURS 44PP | 3 HOURS 57PP | 4 HOURS 69PP

WINES

Dottie Lane Sauvignon Blanc
Henry and Hunter Shiraz Cabernet
Hearts will Play Rosé
Mr Mason Sparkling

BEER & CIDER

Swan Draught
Hahn 3.5
Tap Cider

NON-ALCOHOLIC

Soft drink & select juices

ADD-ONS

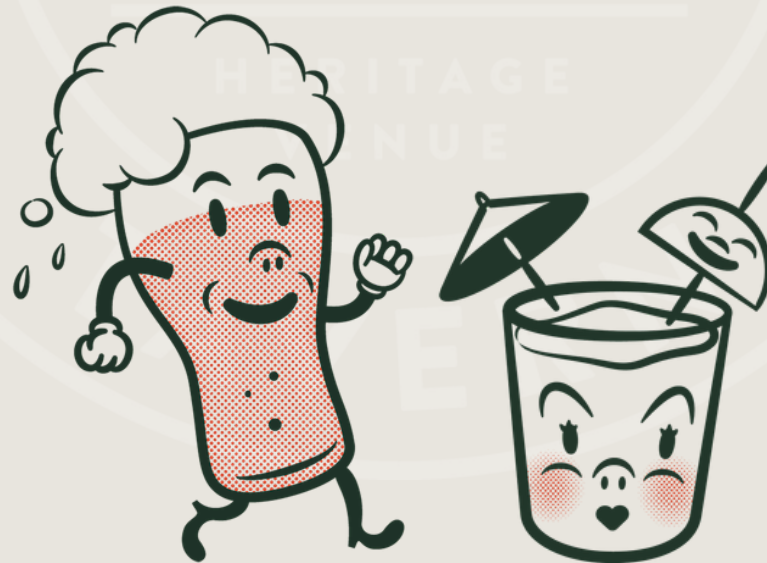
CASH BAR

Allow your guests to choose from our extensive beverage selection, which they can purchase throughout your function.

BAR TAB ON CONSUMPTION

A bar tab can be arranged for your function with a specified limit or amount in mind that you feel comfortable with spending. Your bar tab can be reviewed as your function progresses and increased if required. However, we will always ensure you are in control of the amount throughout the event.

(Minimum 30 guests)





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