THE PARKY

Function Pack

Life's better at

The Parky

For birthdays, celebrations, work gatherings and everything in between, The Parky is a relaxed place to get together.

Set in the heart of the Perth Hills, our heritage-listed tavern has a mix of character-filled indoor spaces, outdoor areas and the beer garden, giving you plenty of ways to make your function your own.

Whether you’re bringing together family, friends or colleagues, we’ll help you find the right space, food and drinks for the day.

Get in touch with our functions team and let us help you create an event tailored to your specific needs and special occasion.





THE HEART OF THE HILLS





Heritage Veranda

Enjoy the best of the outdoors from the Heritage Veranda, with café blinds, overhead heating and views across the Deck and Pavilion.
It’s a relaxed option for smaller celebrations, catch-ups and casual functions with platter-style catering.

SPACE TYPE						
OUTDOOR	20	-	N	N	N	N

Bistro

Tucked away at the rear of The Parky, the Bistro is a relaxed, character-filled space with heating, cooling and wheelchair access via the rear of the tavern. It’s well suited to sit-down celebrations, lunches, dinners and smaller group gatherings.

SPACE TYPE						
INDOOR	40	–	Y	N	BYO	Y

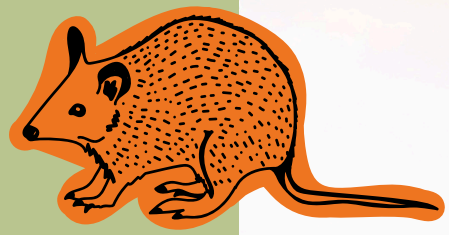




Bistro & Back Bar

The Bistro and Back Bar come together to create a comfortable indoor space with plenty of Parky character. With its own bar area and a mix of seating, it’s a versatile option for sit-down meals, celebrations, work gatherings and social occasions.

SPACE TYPE						
INDOOR	40	60	Y	N	N	Y



Front Veranda

At the front of The Parky, the Front Veranda offers a relaxed spot overlooking Owen Road and Jane Brook. With its classic veranda setting and easy connection to the tavern, it’s well suited to casual celebrations, drinks and smaller social gatherings.

SPACE TYPE						
INDOOR	20	30	Y	N	N	Y





The Deck

The Deck brings together the upper and lower levels of The Parky's deck for a relaxed outdoor function with plenty of room to spread out. With a mix of seating, native landscaping and views across the garden, it's an easygoing setting for birthdays, celebrations, work gatherings and larger social occasions.

The space can be enjoyed as one connected area, giving guests plenty of room to mingle while still feeling part of the atmosphere of The Parky.

For smaller gatherings, the Upper or Lower Deck can be booked separately, offering a relaxed dedicated space outside. It's a great option for casual celebrations and social get-togethers, while keeping guests close to the energy of The Parky.

SPACE TYPE						
FULL	145	150	Y	N	Y	Y
UPPER	80	90	N	N	N	N
LOWER	65	70	N	N	N	N



The Pavilion

The Parky's Pavilion is an outdoor space that combines the relaxed feel of the garden with the comfort of a dedicated function area. With a fixed roof and easy access to the surrounding outdoor spaces, it's a great spot for celebrations, work functions and group gatherings in the heart of the Hills.

SPACE TYPE						
OUTDOOR	80	100	Y	N	Y	Y

Canapés

6 Pieces: $35PP | 8 Pieces: $42PP | 10 Pieces: $53PP
Minimum of 20 guests required.

ARANCINI
crispy arancini, served with variety of sauces | LG, LDO

BEEF PARTY PIES
house spicy tomato compote

CAULIFLOWER WINGS
soy caramel, spring onion, vegan aioli | LG, LD, V, VG

CHEESEBURGER SLIDER
pickle, house burger sauce, cos lettuce | LGO, LDO

CHICKEN SATAY SKEWERS
peanut sauce | LG

CUCUMBER PRAWN ROLLS
whipped sumac cream cheese, prawn, cucumber roll | LG, I

GOAT'S CHEESE CROSTINI
whipped goats cheese crostini, beetroot chutney, basil | V, VG

HOT HONEY FRIED CHICKEN
served with dressing ranch and celery | LGO, LDO, VG

MINI LAMB KOFTA
mini lamb kofta, minted yoghurt skewers | LG, LDO

PORK BELLY BITES
served with avocado corn salsa and nam jim sauce | LG, LD

SAUSAGE ROLLS
spicy tomato compote | LD

TOMATO AND BOCCONCINI ON TURKISH BREAD
semi roasted tomato and bocconcini on turkish bread, pesto, balsamic | 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 | Seafood Origin: (A) Australian | (I) Imported | (M) Mixed Origin

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.



Platters

Each platter has 30 pieces

ARANCINI PLATTER 120
a variety of crispy arancini served with dipping sauce | VO

AUSSIE PLATTER 130
selection of beef sausage rolls, beef party pies, mini quiches, variety of sauces

HOT MEAT PLATTER 140
lamb koftas, chicken satay skewers, beef meatballs, sauces | LG

MIXED SLIDERS 160
mix of chicken, beef and fish sliders | VO

TOMATO BOCCONCINI ON TURKISH BREAD PLATTER 130
semi roasted tomato and bocconcini on turkish bread, pesto and balsamic | V

VEGAN PLATTER 100
croquettes, samosas, dumplings, variety of sauces | LGO, LD, V, VG

BROWNIE PLATTER 100
warm chocolate brownie served with chocolate fudge sauce | LG, V



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Set Menu

2 Course: $61PP | 3 Course: $73PP

Alternate drop only

Entrée (choose two)

ARANCINI
bolognese arancini, nap sauce, parmesan cheese

TOMATO CROSTINI BURRATA
semi roasted tomato, crostini, basil, burrata and balsamic | V

CHILLI LEMON PEPPER SQUID
nam jim, mixed leaf | LG, I

ANTIPASTO PLATE
antipasto | LGO

Main (choose two)

BARRAMUNDI
pan seared barramundi with romesco sauce, confit garlic potatoes, pickled fennel salad, lemon | LG, LD, A

CAJUN ROASTED HALF CHICKEN
cajun spiced half chicken, spiced corn ribs, slaw | LG

SIRLOIN STEAK
300g steak, confit garlic potatoes, pan-fry veggies and red wine jus sauce | LG

HARISSA CAULIFLOWER STEAK
charred cauliflower steak, hummus, dukkha, pomegranate molasses | LG, LD, V, VG

Dessert (choose two)

BROWNIE
served with sauce and ice cream | LG, V

LEMON CHEESECAKE
lemon curd, cream | V

FLOURLESS ALMOND CHOCOLATE CAKE
cointreau-infused flourless chocolate almond cake, chocolate fudge sauce, vanilla ice cream | LG, V



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Kids Packs

$20per kid

ITALIAN MOZZARELLA STICKS
crumbed mozzarella sticks served with chips and tomato ketchup | V

MINI PIES AND CHIPS
party beef pie with chips and bbq sauce

NUGGETS AND CHIPS
chicken nuggets served with chips and tomato ketchup

PARTY SAUSAGE ROLLS AND CHIPS
mini sausage rolls with chips and bbq sauce | LD

SEASONAL FRUITS
selection of watermelon, pineapple, strawberry, rockmelon, kiwi and orange | LG, LD, V, VG

ADD ON: CUP OF SOFT SERVE | $5per kid
mixed vanilla and chocolate soft serve, served with chocolate sauce and sprinkles | LG, V



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Beverage Packages

BASE

2 HOURS $43PP
3 HOURS $55PP
4 HOURS $70PP

WINE
Mr Mason Sparkling Cuvee Brut NV
Dottie Lane Sauvignon Blanc
Hearts Will Play Rose
Henry & Hunter Shiraz Cabernet

BEER
Swan Draught
James Squire 150 Lashes
Gage Roads Single Fin Summer Ale
Hahn Superdry 3.5

NON ALCOHOLIC
Select Soft Drinks & Juices



PREMIUM

2 HOURS $53PP
3 HOURS $68PP
4 HOURS $81PP

WINES
Mr Mason Sparkling Cuvee Brut NV
Mount Paradiso Prosecco NV
Vivo Moscato
Dottie Lane Sauvignon Blanc
Amelia Park 'Trellis' Chardonnay
Hearts Will Play Rose
Sud Rose
Storm & Saint Pinot Noir
Henry & Hunter Shiraz Cabernet

BEER & CIDER
Swan Draught
James Squire 150 Lashes
Stone & Wood Pacific Ale
James Squire Ginger Beer
Hahn Superdry 3.5

NON ALCOHOLIC
Select Soft Drinks & Juices

DELUXE

2 HOURS $66PP
3 HOURS $78PP
4 HOURS $93PP

WINES
Mr Mason Sparkling Cuvee Brut NV
Mount Paradiso Prosecco NV
Vivo Moscato
Dottie Lane Sauvignon Blanc
Mill Flat Sauvignon Blanc
Song Haven Sauvignon Blanc Semillon
Amelia Park 'Trellis' Chardonnay
Virtus Vineyards Chardonnay
Hearts Will Play Rose
Sud Rose
Storm & Paint Pinot Noir
Willow Chase Shiraz
Henry & Hunter Shiraz Cabernet
Wavelength Cabernet Sauvignon

BEER & CIDER
Swan Draught
James Squire 150 Lashes
Stone & Wood Pacific Ale
Guinness Draught
James Squire Ginger Beer
Hahn Superdry 3.5

NON ALCOHOLIC
Select Soft Drinks & Juices

Please note, all packages subject to product availability

ADD ONS

COCKTAIL ON ARRIVAL
$13 per cocktail
On arrival cocktails can only be purchased in conjunction with a beverage package.

SPIRIT UPGRADE $29PP
Available to add to all beverage packages, minimum of 20 guests.

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.



Contact Us

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