



Function Packages



Weddings at Bistro by the Dam

A Natural, Rustic Celebration Without the Hefty Price Tag

Dreaming of a wedding surrounded by the calming beauty of the jarrah forest and overlooking the stunning Serpentine Dam? At Bistro by the Dam, we offer a warm, intimate setting that blends rustic charm with breathtaking natural surroundings – perfect for couples looking for a more meaningful and affordable way to say “I do.”

If you're planning a more traditional sit-down affair for up to 60, our main room provides a beautifully simple canvas for your special day.

We know weddings shouldn't cost a house deposit – especially in today's world. That's why we offer three thoughtfully designed packages to suit a range of budgets, giving you the freedom to create a memorable day without the financial stress.

We also work with a variety of trusted local vendors – florists, stylists, photographers, celebrants, musicians and more – to help bring your vision to life with ease.

If you're looking for a venue that's authentic, heartfelt, and naturally beautiful, Bistro by the Dam is your perfect match.

Let's plan a wedding that's truly you.



Looking to experience your special day at Bistro by the Dam?

We are experienced in hosting many events especially weddings (our favourite!)

We have three (3) different packages for you to peruse over and our owner Linda, is dedicated in making sure your event is the best yet!

Our Inclusions include:

- Exclusive use of the venue for your reception on your function day 5pm to 12am
- Event management support before and on the day of your function;
- Our crockery, cutlery and glassware
- Our rectangle tables and chairs
- Setting up of place cards, bonbonniere, menus and guest lists (to be supplied)
- Cutting and platter service of wedding cake
- Microphone and TV
- Gift table
- Dance floor

Optional extras:

- Ceremony set up and pack down (additional costs incurred if requiring exclusivity of venue prior to 5pm)
- Additional meals
 - Service providers eg. photographer, videographer (main course and soft drinks) \$60 pp
 - Children 3-12 years (main and dessert, soft drinks) \$50 per child
 - Pre-reception drinks 5pm to 6pm = \$20 pp
 - Extension on bar service 11pm to 11:30pm = \$10 pp



Two hearts, two courses package



\$7,300 for up to 40 guests

Additional guests at a cost of \$145pp up to a maximum of 60 guests, including bridal party

Includes:

- Two courses (main and dessert)
- 5 hour drinks package based on service from 6pm to 11pm, includes:
 - Tap beer: Swan Draught lager, Hahn 3.5% lager, James Squire 150 Lashes Pale Ale, Guinness
 - Wines: Drakesbrook Fine Wines Semillion Sauvignon Blanc, Farm Hand Organic and Vegan Merlot, Banrock Station Pink Moscato, and King Valley Prosecco
 - Soft drink, barista made coffee and tea, variety of juices.
- Exclusive Venue hire, set up and pack down

MAIN (Choice of 2, alternate drop)

- Slow cooked Beef cheek with creamy mash potato, seasonal veg and a rich jus (GF)
- Pan Seared Chicken Boscaiola with sauteed golden potato and spinach (GF)
- Grilled Barramundi with sauteed golden potato, medley of seasonal veg and a lemon garlic butter (GF)

Dietary requirement for vegans/vegetarians only:

- Pumpkin pasta; Roast pumpkin, marinated peppers, spinach, caramelized red onion, olives, walnuts, parmesan tossed into al dente pasta seasoned with garlic EVOO

DESSERT (Choice of 1), (every guest gets the same, we also cut the wedding cake and provide on a platter)

- Housemade Warm Chocolate and Walnut brownie with chocolate fudge sauce and vanilla bean icecream (GF)
- Cheesecake (choose from Mixed Berry, Lemon Curd or Passionfruit) served with vanilla bean icecream

The Forest Vows Package



\$8,000 for up to 40 guests

Additional guests at a cost of \$164pp up to a maximum of 60 guests, including bridal party

Includes:

- Three courses (entree, main and dessert)
- 5 hour drinks package based on service from 6pm to 11pm:
 - Tap beer: Swan Draught Lager, Hahn 3.5% Lager, James Squire 150 Lashes Pale Ale and Guinness
 - Wines: Drakesbrook Fine Wines Semillion Sauvignon Blanc, Millbrook Winery Regional Range Sauvignon Blanc, Silverlakes Winery Shiraz, Silverlakes Winery Cabernet Sauvignon, Banrock Station Pink Moscato; and King Valley Prosecco sparkling
 - Bottled cider: Pure Blonde Organic Apple cider, James Squire Orchard Crush Apple Cider
 - Soft drink, barista made coffee and tea, variety of juices
- Exclusive venue hire, set up and pack down

ENTREE (Choice of 1)

- Arancini - a choice of either; pumpkin, saffron and spinach; mushroom and cheese; or beef ragu
- Prawn Tempura; light juicy prawn delicately dredged in a light tempura batter
- Ravioli - a rich spinach and ricotta filled ravioli in a housemade rich Napoli sauce

MAIN (Choice of 2, alternate drop)

- Slow cooked Beef cheek with creamy mash potato, seasonal veg and a rich jus (GF)
- Pan Seared Chicken Boscaiola with sauteed golden potato and spinach (GF)
- Grilled Barramundi with sauteed golden potato, medley of seasonal veg and a lemon garlic butter (GF)

Vegan/Vegetarian option - prepared only as dietary requirement notification

- Pumpkin pasta; Roast pumpkin, marinated peppers, spinach, caramelized red onion, olives, walnuts, parmesan tossed into al dente pasta seasoned with garlic EVOO

DESSERT (Choice of 1) (every guest gets the same, we also cut the wedding cake and plate on a platter)

- Vanilla pannacotta with berry coulis, buttersnap crumble and vanilla bean icecream (GFO)
- Warm Chocolate and Walnut brownie with chocolate fudge sauce and vanilla bean icecream (GF)
- Cheesecake (choose from Mixed Berry, Lemon Curd or Passionfruit) served with vanilla bean icecream

The Reservoir Romance

Package

\$9,900 for up to 40 guests

Additional guests at a cost of \$210pp up to a maximum of 60 guests, including bridal party

Includes:

- Three courses (entree, main and dessert)
- 5 hour drinks package based on service from 6pm to 11pm
 - Tap beer: Swan Draught Lager, Hahn 3.5% Lager, James Squire 150 Lashes Pale Ale, Guinness.
 - Wines: King Valley Prosecco, Millbrook Winery Regional Range Sauvignon Blanc, Drakesbrook Fine Wines Semillion Sauvignon Blanc, King Valley Pinot Gris, Drakesbrook Fine Wines Chardonnay, King Valley Pinot Noir Rose, Banrock Station Pink Moscato, Silverlakes Winery Shiraz, Millbrook Winery Regional Range Grenache Shiraz Mouvedre, Farm Hand Organic and Vegan Merlot, Silverlakes Cabernet Sauvignon.
 - Bottled cider: James Squire Orchard Crush Apple Cider, Pure Blonde Organic Apple cider, Rekordlig Strawberry and Lime cider.
 - Bottled beer: Hahn Superdry Gluten Free lager, Corona, Carlton Dry lager, James Squire Zero alcohol beer and James Squire alcoholic Ginger Beer
 - Soft drink, barista made coffee and tea, variety of juices
- Exclusive venue hire, set up and pack down

ENTREE (Choice of 2, alternate drop)

- Arancini - a choice of either; pumpkin, saffron and spinach; mushroom and cheese; or beef ragu; or
- Prawn Tempura; light juicy prawn delicately dredged in a light tempura batter; or
- Ravioli - a rich spinach and ricotta filled ravioli in a housemade rich Napoli sauce

MAIN (Choice of all 2, alternate drop)

- Slow cooked Beef cheek with creamy mash potato, seasonal veg and a rich jus (GF); or
- Pan Seared Chicken Boscaiola with sauteed golden potato and spinach (GF); or
- Grilled Barramundi with sauteed golden potato, medley of seasonal veg and a lemon garlic butter (GF)

If there is any specific dish that you would like instead, please contact us for discussion and quote.

Vegan/Vegetarian option - prepared only as dietary requirement notification

- Pumpkin pasta; Roast pumpkin, marinated peppers, spinach, caramelized red onion, olives, walnuts, parmesan tossed into al dente pasta seasoned with garlic EVOO

DESSERT (Choice of 2, alternate drop) (we also cut the wedding cake and plate on a platter)

- Vanilla pannacotta with berry coulis, buttersnap crumble and vanilla bean icecream (GFO)
- Warm Chocolate and Walnut brownie with chocolate fudge sauce and vanilla bean icecream (GF)
- Cheesecake (choose from Mixed Berry, Lemon Curd or Passionfruit) served with vanilla bean icecream



TERMS & CONDITIONS

Deposit

A non-refundable retention fee of \$1000.00 is required for all functions. This secures the date and administration costs incurred by Bistro by the Dam. The booking is confirmed when we receive notification of function and payment receipt of retention fee. Payment of the fee is your acceptance of these terms and conditions. The retention fee is taken off the final bill.

Confirmation

The Bistro does not accept tentative bookings. Once confirmation of booking and payment of retention fee has been received, our Manager will check the details, and confirm your booking by email. No function will be considered as booked until this process has been completed.

Final Numbers

The Bistro has a minimum number of 40 people required to hire a space exclusively and a maximum seating inside is 60 people. Should your final guest count be considerably less than this you will be required to pay the minimum cover charge (40 persons). Whilst we will do our best to facilitate any increases in numbers at short notice, please let us know if this is required.

Final Payment

Final payment of Function Package is due 14 days before the function via EFT, we will send you an invoice for payment. If your numbers drop (ie late cancellations, no shows) following the full payment of your function total, the no refunds are given.

Cancellations

Should you cancel your event less than 14 days prior to event date, you will be responsible for any food/beverages ordered by the Bistro for the event, at cost price. There are no refunds issued in the event of guests no show.

Menus

Please note that the menus detailed in this document are subject to availability and change. Menu choices require confirmation and final numbers 2 weeks prior to the function date. No outside food or beverage is to be brought into the Bistro.

Cakeage

We are more than happy for you to bring a cake to your event free of any cakeage charge. Please arrange this with our Manager and hand the cake to staff on your arrival for safe keeping. Alternatively, have it delivered prior to the event as well.

Beverages

All beverages are subject to availability and wine vintages may change without notice.

If you foresee the need for a large amount of a specific product for your event, please allow at least 7 working day's notice, we do not guarantee specific supply as our suppliers may not have in stock.

All 18+ guests must be catered to on purchasing a drinks package. IDs will be asked for if guests look under 25 years accessing package drinks.

Only one drink at a time will be served per person.

Drinks package is applicable whether alcohol is consumed by guests or not.

No shots allowed.

Children

To comply with WA law, all guests under 18 years of age must be accompanied by their own parents or a legal guardian, who must stay with them for the duration of their time within the Bistro. These guidelines reflect both the legal requirements and the desire of the Bistro to be a caring and ethical leader in leisure and hospitality industry. The Bistro welcomes all guests over the age of 18 with valid ID.

Minors are welcome to all private functions but can remain in that space until 10pm and must be supervised by a guardian.

Music

The Bistro has an in-house music system which includes an extensive collection of regularly updated music; this plays throughout the venue. The volume of the music may be adjusted during your function to suit your specific needs. Alternatively, you are able to book your own entertainment for your event, if this is the case, please inform the Manager of the entertainment and duration (start and end time). Please note, all entertainment must cease no later than 11:30pm.

Parking

Our carpark is available for all your guests. Due to location of the Bistro, you may wish to book private bus/es to shuttle guests to and from the venue.

Behaviour

Management reserve the right to end any function or eject any/all guests. You will lose all function payments if inappropriate behaviour is displayed. Guests will be charged for any damages.

Decorations

Customised styling and decorations can be brought into the venue. Our staff will set up and packdown. Balloons must be weighted or tied down at all times. Confetti or other scatter material is not permitted inside the venue.

Decorations are the sole responsibility of the person/s booking the function.