



FUNCTION PACK

23 Cale Street, Midland 6056

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A LITTLE LESSON ABOUT US...



The Principal takes its name from the original headmaster quarters of one of the oldest schools in Midland, built in 1901.

Now recognised with heritage listing, this gorgeous building has maintained its yesteryear charm and beauty since reinventing itself as The Principal Bar and Restaurant in 2009 - the perfect setting for your next function.

Our unique facilities can be tailored to suit any occasion, from formal dinners or casual get-togethers, to birthdays, anniversaries, engagement parties and all in-between.

We are conveniently located across from Midland Gate Shopping Centre, and just a five-minute walk from Midland Train Station.

Let us teach you how to celebrate in style.

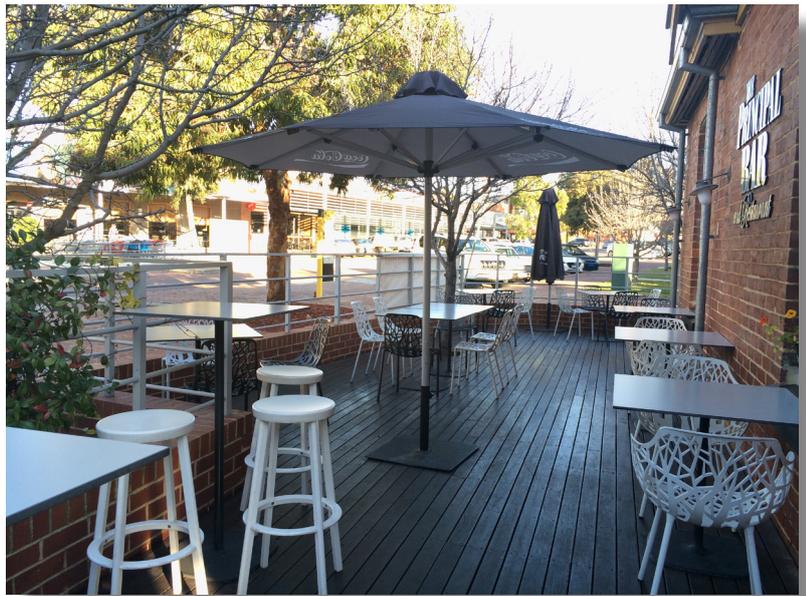


A LITTLE REPORT ON OUR VENUE...

The Principal Bar & Restaurant can accommodate guests at various spaces within the venue.

THE DECK

Overlooking Cale Street at the venue's entry, The Deck is a relaxed setting seating up to 30 guests (or up to 50 for a cocktail-feel function).



MAIN BEER GARDEN

With capacity for up to 120 Guests, the main beer garden makes the perfect backdrop for your next birthday, reunion or cocktail function.





MAIN INDOOR BAR

Old-school charm meets contemporary style in the Main Indoor Bar, featuring 14 draught beers and two ciders on tap. Top of the class are The Principal's very own craft brews, including the crisp Principal Pale and a cloudy Bavarian Wheat.

These can be sampled along with various other boutique beers on the \$10 Beer Taster Tray.

You can reserve a section in our Main Indoor Bar for you at any time.

We can tailor seating and table arrangements to your liking, with sliding glass doors providing easy access to our beer garden if required.





RESTAURANT – HEADMASTER QUARTERS

The Principal restaurant is located in the Headmaster Quarters – the oldest and most storied part of the building. Here you'll dine amidst the earthy tones of beautiful jarrah and character architecture emanating a warm dining ambience.

The Headmaster Quarters is available to book for morning teas, lunches and dinners, as well as for exclusive hire. With capacity for up to 75 guests and with its own bar, this charismatic space is perfect for smaller wedding receptions, birthday parties and work functions.

Hire cost - \$300 weeknights, \$400 weekends (do the maths, that's great value).

*minimum spend applies at peak times

TANKS ROOM

Looking for a quieter space offering privacy and exclusivity?

Boutique and discrete, the Tanks Room is tailor made for smaller functions of up to 20 guests sit down, or 25 guests cocktail (stand up) style.

SET MENUS...

Menus may be subject to changes and should be confirmed upon booking.

Ask about tailoring menus to your requirements.

For bookings of 16 people or more.



\$45 per person

Entrée

Homemade arancini with napolitana sauce, shaved parmesan and balsamic glaze

Mains

Beef cheeks slowly braised in tomato, balsamic and red wine jus served with horseradish potato mash and broccolini

Or

Penne with smoked salmon cooked in a light and creamy pink sauce with a touch of white wine, leeks and parsley

\$60 per person

Entrée

Brandy and chicken liver pate served with ciabatta bread, pickled vegetable and caramelised onion

Or

Bruschetta with fresh tomato, basil, oregano, a touch of garlic and EVOO

Mains

Fish of the day with beetroot puree, pistachio, mint, sultanas, pine nuts, sundried tomato and cous cous salad finished with balsamic dressing

Or

Crispy skin pork belly slow cooked in beer served with horseradish potato mash, honey baby carrots and vanilla apple puree

Dessert

Panna cotta with creme caramel sauce and berries

SET MENUS...

\$70 per person



Entrées

Natural oysters with lemon sorbet

Or

Italian caprese with mozzarella, tomato, fresh basil, balsamic glaze and EVOO

Or

Homemade arancini with napolitana sauce, shaved parmesan and balsamic glaze

Mains

Chargrilled Angus beef sirloin (300gr) with smoked paprika roasted potatoes, asparagus and rosemary herb butter

Or

Chicken breast stuffed with cream cheese, ham and fresh herbs served with creamy garlic sauce and roasted baby potatoes

Or

Fish of the day with beetroot puree, pistachio, mint, sultanas, pine nuts, sundried tomato and couscous salad finished with balsamic dressing

Desserts

Panna cotta with creme caramel sauce and berries

Or

Homemade tiramisu

Or

Chocolate mousse

The selection of the dishes to be confirmed one week in advance, otherwise alternative drop option is catered for all group bookings. Dietary requirements can be discussed with the chef if notified in advance.

PLATTERS

Our platters serve 10 people 2-3 pieces per platter.

Turkish bread & dips \$55 (GFA, Vegetarian available)

Assorted mini sliders (beef or chicken) \$80

Beef & prawn tacos \$80

Satay chicken skewers \$80

Salmon & vegetarian sushi rolls \$80

Seafood – tempura prawns, calamari, fish goujons with tartare sauce \$70

Lemon & pepper squid platter with aioli \$45

Popcorn chicken with paprika aioli \$60

Mini quiche (vegetarian available) \$55

Vegetarian arancini balls \$55

Mini spring rolls & samosas with dipping sauce \$60

Platter of wedges or chips \$25

Fruit platter \$80

Mini chocolate & strawberry tarts \$80

Custards tarts \$80

Tea & coffee can be added as \$3 per person.

Dietary requirements catered for with advance notice



CANAPES

Chef's selection of the following:

Tart with goat's cheese mousse, walnuts and grape

Filo pastry with ricotta, parmesan and spinach

Dumplings with pork in soy sauce (vegetarian option available)

Vegetarian arancini

Lamb meatballs with yogurt and mint

Tart with sundried tomato paste and pulled confit duck

Vegetarian frittata with caramelized onion

Tempura prawns with wasabi mayonnaise

Profiteroles with cream and chocolate

Chocolate tart with coconut and Baileys sauce

Skewers of strawberries dipped in chocolate

4 pieces (hot and cold) - \$12 per person

6 pieces (hot and cold) - \$18 per person

8 pieces (hot and cold) - \$24 per person

Dietary requirements catered for with advance notice



TERMS & CONDITIONS



Confirmation

Function bookings are only confirmed once the deposit is paid.

Any tentative bookings not confirmed within 14 days of the function date will be released at the discretion of The Principal.

Confirmation of final numbers, food and drink selection is required no less than seven (7) days prior to the function. At this time final balance must be paid in full.

Cancellation

All function cancellations must be made in writing to Functions@theprincipal.com.au

If cancellation is made fourteen (14) days prior to the function, the deposit will be refunded in full. If cancellation is received less than fourteen (14) days prior, we will retain the deposit. There is no refund for platters after they have been ordered. All accounts (except bar tabs) are to be paid seven (7) days prior to the function. A credit card must be presented at the time of arrival to begin the bar tab. Bar tabs are to be paid in full at the conclusion of the function.

Behaviour

The Principal management reserves the right to refuse entry or service to any function guests. We adhere to restrict responsible service of alcohol rules and require all guests to respect and adhere to these laws in relation to intoxication and responsible behaviour at all times whilst in the venue.

Licensing & Minors

The Principal operates under a tavern license. Juveniles/minors are permitted to attend the function in the company of a parent or guardian. If you have minors attending your function, please discuss with management prior to the event.

Damages

The client is responsible for any loss or damage to the venue and its property caused by the guests attending the function.

TERMS & CONDITIONS



Function Hours

The client agrees to begin the function and vacate at scheduled times.

Music & Entertainment

The Principal plays a mix of modern music. If you have specific requirements, please discuss this upon booking your function.

Decorations

Decorations are permitted subject to the approval of management.

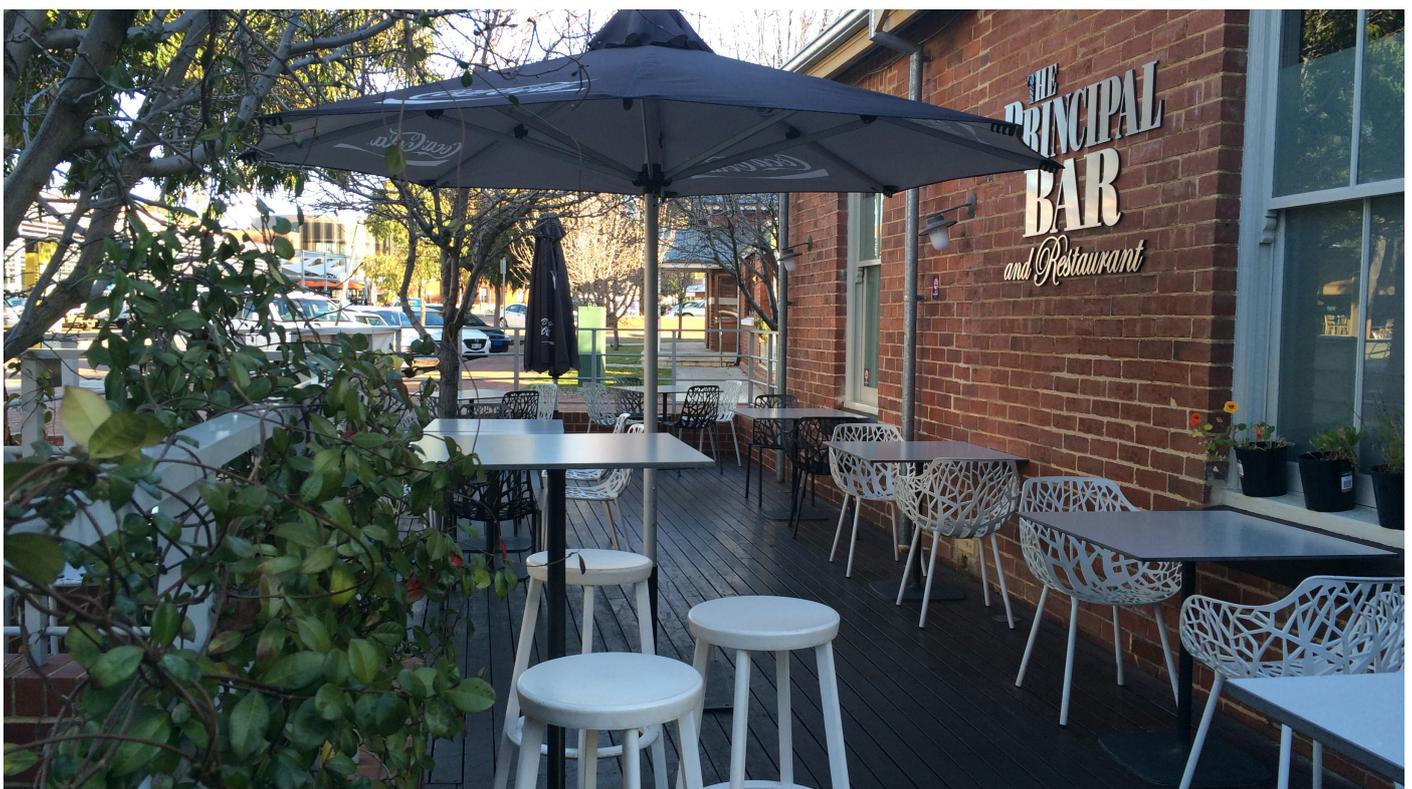
General

All prices shown include GST and are current at the time of printing but are subject to change.

No BYO food or beverages allowed.

I _____ understand the terms and conditions stated above.

Date: _____ Signature: _____



BOOKING FORM



Date: _____

Name: _____

Mobile: _____ Phone: _____

Email: _____

Function Date: _____ Function Time: _____ Number of Guests: _____

Please circle the function type that you would like to book:

SET MENU

\$45 Per person OR \$60 Per person OR \$70 Per person

CANAPES

4 pieces - \$12 per person OR 6 pieces - \$18 per person OR 8 pieces - \$24 per person

Special Requests:

All bookings over 12 people require a deposit of 20% of food cost (if going on set menu) or \$5 per person (Canapes). Deposits are required to secure your booking. Full payment of set menus or canapes is required 72hrs prior to your booking.

Payment method (please circle): Cash, Cheque, Visa, MasterCard.

Deposit/Payment Amount: \$ _____

Name on Card: _____ Card Number: _____

Expiry Date: _____ Sec Code: _____

Signature: _____