

# THE PRINCIPAL

BAR AND RESTAURANT



## Function Pack

**23 Cale Street, Midland 6056**

**[www.theprincipal.com.au](http://www.theprincipal.com.au)**

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## Little about us....

Situated in the heart of Midland, The Principal takes its name from the original headmaster quarters built in 1901

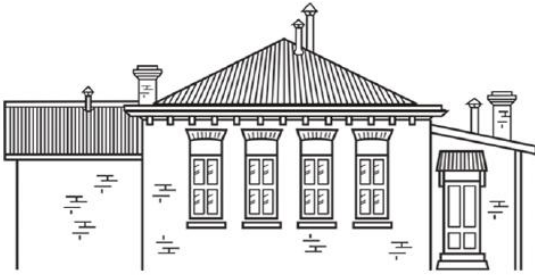
Opening in 2009 this heritage listed building has maintained its charm and beauty whilst evolving into “The Principal” we know today.

We are conveniently located across from Midland Gate shopping centre, with only a 5 minute walk from the Midland train station.

Our facilities can be tailored to suit your personal needs be it for a formal dinner or casual get-together, a birthday party, anniversary, or an engagement party

let us look after you..





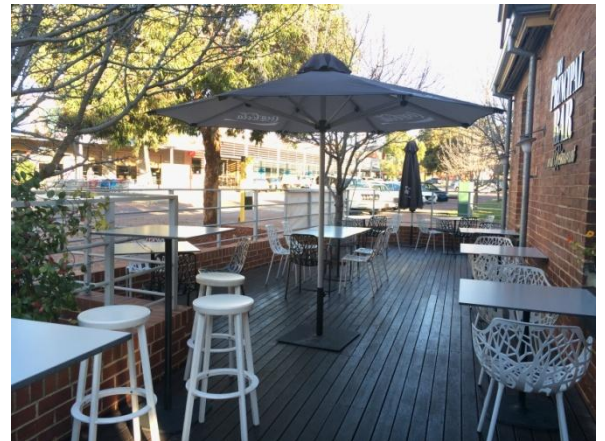
## **Little more about our Venue....**

The Principal Bar & Restaurant can accommodate 10-120 Guests at various spaces within the Venue.

### **The Deck**

It is Located on left hand side as you enter our Venue.

Overlooking Cale Street “The Deck” can seat up to 30 guests or up to 50 for a more Cocktail – Feel Function.



### **Main Beer Garden**

The Perfect Spot for your next Birthday, Reunion or Cocktail function. Or come join us for our famous sundowners (every Thursday/Friday)

Can hold up to 120 Guests

Every Friday we also have Live Music



## Main Indoor Bar



We can reserve a section in our main bar at any time, with sliding glass doors you have easy access to our beer garden if you require.

We are able to tailor seating and table arrangements to your liking.

The contemporary main bar features 14 draught beers & 2 Ciders on Tap. The stars of the show however are The Principal's very own craft brews including a crisp Principal Pale and a cloudy Bavarian Wheat. These can be sampled along with various other boutique beers on the Beer Taster Tray for just \$10.00.

## **Restaurant – Head master Quarters**

The Principal restaurant is located in the oldest part of the building. Earthy tones of the beautiful jarrah wood bar lend a warm character to the dining surrounds.

This area is available to book for morning teas, lunches, dinners and is also available for exclusive hire.

The Headmaster Quarters can hold up to 75 guests and with its own bar is perfect for smaller wedding reception, Birthday party or meeting.



Picture 1: Cocktail set up of Restaurant area

## **Tanks Room**

Use our private little area for smaller functions. This room can accommodate for 20 guests sit down or 25 Cocktail (stand up) style.

It's perfect if you require quieter room with little more privacy.



## **Function food platter options**

Our Platters serve 10 people 2-3 pieces per platter

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

Popcorn Chicken with Paprika Aioli \$60

Teriyaki Pork Belly with Asian style coleslaw \$70

Spicy Bourbon Chicken Wings \$60

Fish Tacos \$100 (GF)

Vegetable Fritters \$70 (V)

Aussie platter –pies, pasties & sausage rolls \$70

Mini spring rolls & samosas with dipping sauce \$60 (GF, V)

Lemon & Pepper Squid with Aioli \$45 (GFA)

Beetroot arancini balls \$55 (V)

Platter of Wedges or Chips \$25

Passionfruit Cheesecake \$40

Tea & coffee can be added as \$3.50 per person

\*Dietary requirements catered for with advance notice

### **Set menus available**

**Menus may be subject to changes & should be confirmed upon booking. They can be also tailored to your requirements.**

# **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 & drink selection is required no less than 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 [Functions@theprincipal.com.au](mailto:Functions@theprincipal.com.au)

If cancellation is made 14 days prior to the function – the deposit will be refunded in full. If cancellation is received less than 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 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 strict Responsible service of alcohol rules and require all guests to respect and adhere 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.

## **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.

## **Set Menus**

**For bookings of 15 people or more.**

**\$35 per person**



### **ENTREE**

**(Sharing)**

#### **TURKISH BREAD & DIPS**

3 dips/olive oil & balsamic. (GFA & V)

### **MAINS**

*\*Choice of two mains\**

#### **BEETROOT RISOTTO**

Beetroot risotto/ goats cheese/ basil

OR

#### **FISH & CHIPS**

Pink Snapper/ beer battered or grilled/ garden salad/ chips/ tartare sauce

OR

#### **CLASSIC CAESAR**

Crispy bacon/ parmesan/ cos lettuce/ croutons/ anchovies/ poached egg (GFA)

OR

#### **GRILLED PESTO CHICKEN SALAD (GF)**

Grilled chicken/ mesclun lettuce/ cherry tomato/ Danish feta/  
toasted almonds/ house-made basil pesto



**\$40 per person**



**MAINS**

*\*Choice of two mains\**

**BEETROOT RISOTTO**

Beetroot risotto/ goats cheese/ basil  
OR

**FISH & CHIPS**

Pink Snapper/ beer battered or grilled/ garden salad/ chips/ tartare sauce  
OR

**CLASSIC CAESAR**

Crispy bacon/ parmesan/ cos lettuce/ croutons/ anchovies/ poached egg (GFA)  
OR

**GRILLED PESTO CHICKEN SALAD (GF)**

Grilled chicken/ mesclun lettuce/ cherry tomato/ Danish feta/  
toasted almonds/ house-made basil pesto  
OR

**CHICKEN PARMIGIANA**

Napoletana sauce/ cheese/ chips/ garden salad

**DESSERTS**

*\*Select one only\**

**BROWNIE**

Warm spiced chocolate brownie/ vanilla ice cream/ warm chocolate sauce  
OR

**PANACOTTA**

White chocolate/ vanilla panacotta/ berry coulis/ fresh berries

*\*\*Tea & Coffee to be offered with dessert\*\**



\$45 per person

## **ENTREE**

*\*Choice of two entrees\**

### **TURKISH BREAD & DIPS**

3 dips/olive oil & balsamic. (GFA & V)

OR

### **LEMON PEPPER SQUID**

Fennel/ cherry tomatoes/ lime aioli

OR

### **BEETROOT RISOTTO**

Beetroot risotto/ goats cheese/ basil

OR

### **PORK BELLY BITES**

Roasted pork belly/ house made teriyaki sauce/ Asian style coleslaw

## **MAINS**

*\*Choice of two mains\**

### **BEETROOT RISOTTO**

Beetroot risotto/ goats cheese/ chimi churri

### **FISH & CHIPS**

Pink Snapper/ beer battered or grilled/ garden salad/ chips/ tartare sauce

OR

### **CLASSIC CAESAR**

Crispy bacon/ parmesan/ cos lettuce/ croutons/ anchovies/ poached egg (GFA)

OR

### **GRILLED PESTO CHICKEN SALAD (GF)**

Grilled chicken/ mesclun lettuce/ cherry tomato/ Danish feta/  
toasted almonds/ house-made basil pesto

OR

### **CHICKEN PARMIGIANA**

Napoletana sauce/ cheese/ chips/ garden salad

## **DESSERTS**

*\*Select one only\**

### **BROWNIE**

Warm spiced chocolate brownie/ vanilla ice cream/ warm chocolate sauce

OR

### **PANACOTTA**

White chocolate/ vanilla panacotta/ berry coulis/ fresh berries

*\*\*Tea & Coffee to be offered with dessert\*\**

\$60 per person



## ENTREE

### **PORK BELLY BITES**

Roasted pork belly/ house made teriyaki sauce/  
Asian style coleslaw

### **TURKISH BREAD & DIPS**

3 dips/olive oil & balsamic. (GFA & V)

OR

### **LEMON PEPPER SQUID**

Fennel/ cherry tomatoes/ lime aioli

### **BEETROOT RISOTTO**

Beetroot risotto/ goats cheese/ basil

### **CHICKEN WINGS**

Chicken wings/ house-made spice blend/ fried/  
bbq bourbon sauce or Satan's hot chipotle chilli sauce.  
Served with coleslaw

## MAINS

*\*Choice of three mains\**

### **BEETROOT RISOTTO**

Beetroot risotto/ goats cheese/ chimmi churri

OR

### **FISH & CHIPS**

Pink Snapper/ beer battered or grilled/ garden salad/ chips/ tartare sauce

OR

### **CLASSIC CAESAR**

Crispy bacon/ parmesan/ cos lettuce/ croutons/ anchovies/ poached egg (GFA)

OR

### **GRILLED PESTO CHICKEN SALAD (GF)**

Grilled chicken/ mesclun lettuce/ cherry tomato/ Danish feta/  
toasted almonds/ house-made basil pesto

OR

### **CHICKEN PARMIGIANA**

Napoletana sauce/ cheese/ chips/ garden salad

OR

### **VEGETABLE FRITTERS**

Beetroot/ carrot/ parsnip/ deep fried/ whipped goat's cheese

OR

### **PULLED PORK GNOCCHI**

Succulent pulled pork shoulder/ house-made potato gnocchi/  
roasted cherry tomato/ basil oil/ shaved parmesan

## DESSERTS

### **BROWNIE**

Warm Spiced Chocolate Brownie/ vanilla ice cream/ warm chocolate

OR

### **PANACOTTA**

White chocolate/ vanilla panacotta/ berry coulis/ fresh berries

*\*\*Tea & Coffee to be offered with dessert\*\**