

THE PRINCIPAL

BAR AND RESTAURANT



Function Pack

23 Cale Street, Midland 6056

www.theprincipal.com.au

Phone Number: (08)92502995

Email: functions@theprincipal.com.au

Little about us....

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

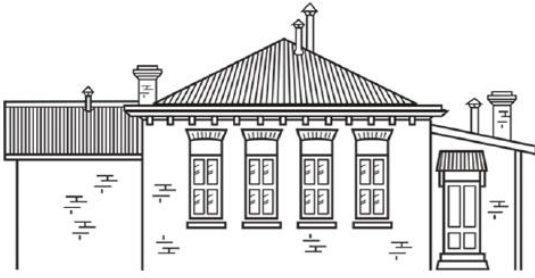
Opening in 2009 this heritage listed building has maintained its charm and beauty whilst evolving into “The Principal” we know today.

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..





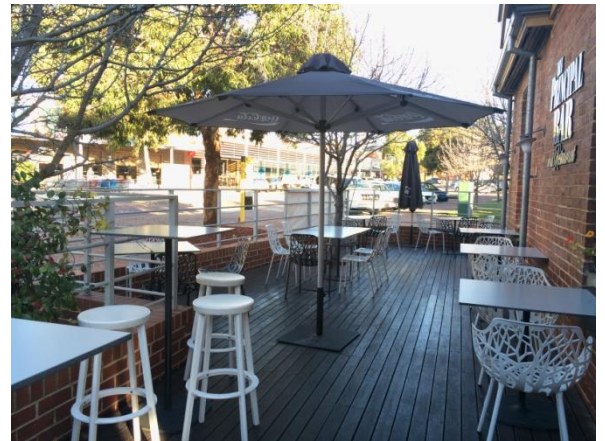
Little more about our Venue....

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.



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)

Assorted mini sliders (beef or chicken) \$80

Beef & Prawn tacos \$80

Satays 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

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

Mini spring rolls & samosas with dipping sauce \$60

Platter of Wedges or Chips \$25

Fruit Platter \$80

Mini chocolate & strawberries tarts \$80

Custards Tarts \$80

Tea & coffee can be added as \$3 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

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 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.

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 16 people or more.

\$35 per person

OPTION 1

ENTREE

TURKISH BREAD & DIPS

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

MAINS

Choice of two mains in alternate drop

TURKEY

Glazed Turkey with roast potatoes & green beans.

OR

LAMB RACK

Lamb rack/ red wine jus/ mash potatoes/broccoli

OR

GRILLED TUNA

Seared tuna fillet/ coleslaw salad/ fresh tomato concasse (GF)

OR

GRILLED SWORDFISH

Swordfish fillet/ paprika potato salad/ fresh tomato concasse

OR

SUPREME OF CHICKEN

Chicken breast/feta & mushroom filling/paprika roast potatoes/ broccoli/ lemon butter sauce.

OR

PORK BELLY

Roasted pork belly/ apple puree/ roasted vegetables (GFA).

\$35 per person

OPTION 2



MAINS

Choice of two mains in alternate drop

TURKEY

Glazed Turkey with roast potatoes & green beans.

OR

LAMB RACK

Lamb rack/ red wine jus/ mash potatoes/broccoli

OR

GRILLED TUNA

Seared tuna fillet/ coleslaw salad/ fresh tomato concasse (GF)

OR

GRILLED SWORDFISH

Swordfish fillet/ paprika potato salad/ fresh tomato concasse

OR

SUPREME OF CHICKEN

Chicken breast/feta & mushroom filling/paprika roast potatoes/ broccoli/ lemon butter sauce.

OR

PORK BELLY

Roasted pork belly/ apple puree/ roasted vegetables (GFA).

DESSERTS

Select one only

MOUSSE

Chocolate mousse

OR

BRULEE

Vanilla creme brulee

OR

CARAMEL SLICE

Caramel slice/ vanilla ice cream/ pomegranate molasses

OR

\$45 per person



ENTREE

TURKISH BREAD & DIPS

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

MAINS

Choice of two mains

TURKEY

Glazed Turkey with roast potatoes & green beans.

OR

LAMB RACK

Lamb rack/ red wine jus/ mash potatoes/broccoli

OR

GRILLED TUNA

Seared tuna fillet/ coleslaw salad/ fresh tomato concasse (GF)

OR

GRILLED SWORDFISH

Swordfish fillet/ paprika potato salad/ fresh tomato concasse

OR

SUPREME OF CHICKEN

Chicken breast/feta & mushroom filling/paprika roast potatoes/ broccoli/ lemon butter sauce.

OR

PORK BELLY

Roasted pork belly/ apple puree/ roasted vegetables (GFA).

DESSERTS

Select one only

MOUSSE

Chocolate mousse

OR

BRULEE

Vanilla creme brulee

OR

CARAMEL SLICE

Caramel slice/ vanilla ice cream/ pomegranate molasses

OR

JELLY

Coconut jelly/ vanilla ice cream/ passionfruit/ fresh mint/ toasted coconut

OR

ICECREAM

Salted caramel ice cream/ strawberries/ honeycomb (V, GF)

\$55 per person



ENTREE

ANTIPASTO BOARD

Prosciutto/ marinated olives/ double brie cheese/ grilled chorizo/ daily dip/ Hungarian salami / caramelised onion/ Turkish bread. (GFA)

TURKISH BREAD & DIPS

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

MAINS

Choice of three mains

TURKEY

Glazed Turkey with roast potatoes & green beans.

OR

LAMB RACK

Lamb rack/ red wine jus/ mash potatoes/broccoli

OR

GRILLED TUNA

Seared tuna fillet/ coleslaw salad/ fresh tomato concasse (GF)

OR

GRILLED SWORDFISH

Swordfish fillet/ paprika potato salad/ fresh tomato concasse

OR

SUPREME OF CHICKEN

Chicken breast/feta & mushroom filling/paprika roast potatoes/ broccoli/ lemon butter sauce.

OR

PORK BELLY

Roasted pork belly/ apple puree/ roasted vegetables (GFA).

DESSERTS

Select two only

MOUSSE

Chocolate mousse

OR

BRULEE

Vanilla creme brulee

OR

CARAMEL SLICE

Caramel slice/ vanilla ice cream/ pomegranate molasses

OR

JELLY

Coconut jelly/ vanilla ice cream/ passionfruit/ fresh mint/ toasted coconut

OR

ICECREAM

Salted caramel ice cream/ strawberries/ honeycomb (V, GF)



CANAPES

Chef's selection of the following:

Tart with goat's cheese mousse, walnuts & grape.

Filo pastry with ricotta, parmesan & spinach.

Dumplings with pork in soy sauce (vegetarian option available)

Vegetarian arancini

Lamb meatballs with yoghurt & mint

Tart with sundried tomato paste & pulled confit duck.

Vegetarian frittata with caramelised onion

Tempura prawns with wasabi mayonnaise

Profiteroles with cream & chocolate

Chocolate tart with coconut & Bailey's sauce

Skewers of strawberries dipped in chocolate

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

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

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

All dietary requirements catered for with advanced warning