

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..





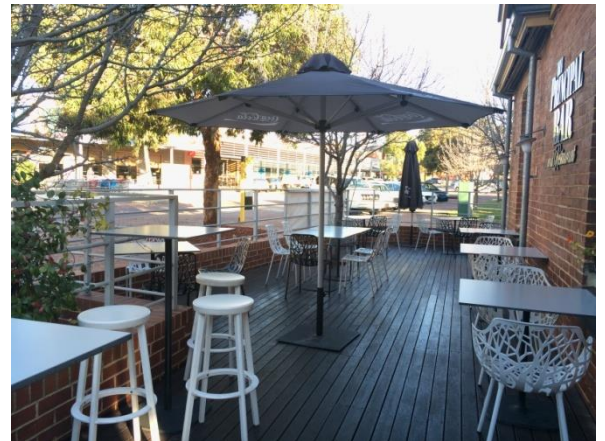
Little more about our Venue....

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



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

BBQ Bourbon Buffalo Wings with coleslaw (GF) \$60

Braised Lamb Tacos \$100 (GFA)

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

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

Szechuan Squid with Aioli \$45

Mushroom arancini balls \$55 (V)

Platter of Wedges or Chips \$25

Lemon Tart \$60

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

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 or 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 schedule 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

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

MAINS

Choice of two mains

MUSHROOM RISOTTO (V)

Grilled cauliflower with mushroom risotto, cauliflower puree & chargrilled asparagus (V)

OR

FISH & CHIPS (GFA)

Beer battered Hake fillets with crispy chips served with garden salad & tartare sauce

OR

CLASSIC CHICKEN CAESAR (GFA)

Crisp Cos lettuce, bacon, parmesan, croutons, anchovies, grated egg & house made Caesar dressing with poached chicken.

OR

PORK & PRAWN SALAD (GF)

Poached chicken, cucumber & mandarin tossed through vermicelli noodles with carrot, cherry tomatoes, shallots & sesame soy dressing.

\$40 per person



MAINS

Choice of two mains

MUSHROOM RISOTTO (V)

Grilled cauliflower with mushroom risotto, cauliflower puree & chargrilled asparagus (V)

OR

FISH & CHIPS (GFA)

Beer battered Hake fillets with crispy chips served with garden salad & tartare sauce

OR

CLASSIC CHICKEN CAESAR (GFA)

Crisp Cos lettuce, bacon, parmesan, croutons, anchovies, grated egg & house made Caesar dressing with poached chicken.

OR

PORK & PRAWN SALAD (GF)

Poached chicken, cucumber & mandarin tossed through vermicelli noodles with carrot, cherry tomatoes, shallots & sesame soy dressing.

OR

CHICKEN PARMIGIANA

Napoletana sauce/ cheese/ chips/ garden salad

DESSERTS

Select one only

LEMON TART

Lemon tart served with berry coulis & vanilla ice-cream.

OR

RHUBARB & APPLE CRUMBLE

Poached rhubarb & apple in a sweet crust pastry shell with vanilla ice-cream.

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

SZECHUAN PEPPER SQUID

Lightly battered Szechuan pepper squid served with aioli & lemon wedges.

OR

BUFFALO WINGS

Six BBQ & Bourbon marinated buffalo chicken wings served with coleslaw.

OR

MUSHROOM ARANCINI

4 pieces of arancini served with black garlic aioli

MAINS

Choice of two mains

MUSHROOM RISOTTO (V)

Grilled cauliflower with mushroom risotto, cauliflower puree & chargrilled asparagus (V)

OR

FISH & CHIPS (GFA)

Beer battered Hake fillets with crispy chips served with garden salad & tartare sauce

OR

CLASSIC CHICKEN CAESAR (GFA)

Crisp Cos lettuce, bacon, parmesan, croutons, anchovies, grated egg & house made Caesar dressing with poached chicken.

OR

PORK & PRAWN SALAD (GF)

Poached chicken, cucumber & mandarin tossed through vermicelli noodles with carrot, cherry tomatoes, shallots & sesame soy dressing.

OR

CHICKEN PARMIGIANA

House-made crumbed chicken breast topped with Napoli sauce & cheese. Served with chips & salad.

DESSERTS

Select one only

LEMON TART

Lemon tart served with berry coulis & vanilla ice-cream.

OR

RHUBARB & APPLE CRUMBLE

Poached rhubarb & apple in a sweet crust pastry shell with vanilla ice-cream.

Tea & Coffee to be offered with dessert

\$60 per person



ENTREE

TACOS (GFA)

Slow roasted lamb shoulder with pickled pumpkin, pea guacamole, chipotle mayonnaise on flour tortillas

TURKISH BREAD & DIPS (GFA & VA)

3 dips/olive oil & balsamic.

OR

SZECHUAN PEPPER SQUID

Lightly battered Szechuan pepper squid served with aioli & lemon wedges.

BUFFALO WINGS (GF)

Six BBQ & Bourbon marinated buffalo chicken wings served with coleslaw.

MUSHROOM ARANCINI

4 pieces of arancini served with black garlic aioli

MAINS

Choice of two mains

MUSHROOM RISOTTO (V)

Grilled cauliflower with mushroom risotto, cauliflower puree & chargrilled asparagus (V)

OR

FISH & CHIPS (GFA)

Beer battered Hake fillets with crispy chips served with garden salad & tartare sauce

OR

CLASSIC CHICKEN CAESAR (GFA)

Crisp Cos lettuce, bacon, parmesan, croutons, anchovies, grated egg & house made Caesar dressing with poached chicken.

OR

PORK & PRAWN SALAD (GF)

Poached chicken, cucumber & mandarin tossed through vermicelli noodles with carrot, cherry tomatoes, shallots & sesame soy dressing.

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House-made crumbed chicken breast topped with Napoli sauce & cheese. Served with chips & salad.

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LEMON TART

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