

bunkers

BEACH CAFE



Bunkers Beach Cafe
Farm Break Lane Bunker Bay Naturaliste WA 6281
tel 08 9756 8284 fax 08 9756 8202 web www.bunkersbeachcafe.com.au



Bunkers Beach Cafe is located at stunning Bunker Bay, in the world-renowned Margaret River Wine Region of Western Australia, and is the perfect setting to celebrate weddings and special events.

Nestled in the dunes along the secluded north-facing beach, the stylish cafe offers spectacular vistas of the crystal clear waters and white sands of Bunker Bay and is one of the few absolute beachfront cafes in Western Australia, complete with boardwalk access to the Indian Ocean.

The cafe can accommodate up to 70 guests seated (or 60 comfortably with a dance floor) and 100 for a stand up function.

Bunkers Beach Cafe's unique setting is matched by superb food created by Executive Chef Hamish McLeay.

The imaginative menus reflect an emphasis on local fresh produce, with a modern Australian style, and can be customised to your individual requirements.

Bunkers Beach Cafe is fully licensed and offers a range of outstanding Western Australian and imported wines to complement its cuisine.

Tracie Marston

Functions Manager

Phone: (08) 9756 8284

Fax: (08) 9756 8202

Email: info@bunkersbeachcafe.com.au



Winner 2011 Gold Plate Award – Licensed Cafe Regional

Winner 2010 Gold Plate Award – Licensed Cafe Regional

Winner 2009 Gold Plate Award – Free Standing Cafe Country Licensed

2009 STM Guide – Top 55 Restaurants in WA

Finalist 2008 Gold Plate Award – Free Standing Cafe Country Licensed

Winner 2007 Gold Plate Award – Free Standing Cafe Country Licensed

Winner 2006 Award for Excellence in Country Dining

Restaurant & Catering Industry Association WA





venue

The stylish cafe features a timber ceiling, jarrah floor, open fireplace, air-conditioning and glass bi-folding doors which open onto a jarrah deck with spectacular views of magnificent Bunker Bay.

Capacities

100 cocktail style, 70 seated function

\$

Minimum function spend for exclusive use of venue for seated or cocktail functions:

(Maximum duration of 5.5 hours)

- Friday, Saturday and Sunday from 12 noon or 6.00pm **6,000**
- Monday to Thursday from 12 noon or 6.00pm **4,000**

Minimum function spend for exclusive use of venue for sundowner functions:

(Maximum duration of 3 hours)

- Saturday and Sunday 6.00pm–9.00pm **3,500**
- Monday to Friday 6.00pm–9.00pm **2,500**

Liquor Licensing permit fee required for a stand up cocktail function in accordance with Liquor Licensing regulations (please refer to the terms and conditions) **120**

For exclusive use of the venue, the above minimum spends apply.

For smaller functions and alternative options, a venue fee may be applicable.

An extension to the function duration is open to discussion and priced on application.

Bunkers Beach Cafe provides:

- tables and chairs (with seating capacity for up to 10 guests per table)
- linen table cloths
- crockery and cutlery
- glassware including beer glasses and champagne flutes
- setting up of place cards, menus and guest lists
- lectern

We can also hire on your behalf a wide range of accessories including chair covers, overlays, table runners etc.

Prices available on application and delivery and pickup fees apply.

For suggestions regarding other services, including floral arrangements, music, photography etc, please visit the Margaret River Bride and Groom website <www.mrbg.com.au>.

Note: The setting up of accessories is not included in the venue hire. Bunkers Beach Cafe charges a 15% administration fee on all hire contracts.



food packages

MENU 1

\$82 per person

Choice of one vegetarian entree
Choice of two mains
Choice of one dessert
Tea and coffee

MENU 2

\$90 per person

Choice of two entrées
Choice of two mains
Choice of two desserts
Tea and coffee

MENU 3

\$95 per person

Canapés on arrival (half-hour duration)
Choice of two entrées
Choice of two mains
Choice of two desserts
Tea and coffee

OPTIONS

Additional canapés \$4–6 per canapé (priced on application)
Two substantial canapés as a standing entrée as an alternative to a seated entrée (priced on application)
Additional menu choices per person – entrée \$5, main \$7, dessert \$4
Side salads and vegetables \$8 each
Shared cheese platter \$6.60 per person
Chocolates \$2 per person
Children's meals \$10 per meal
Service provider (eg musician) main course meal and beverage \$25 per person



cocktail packages

MENU 1

\$11 per person/hour

Choice of two cold canapés

Choice of two hot canapés

Choice of two substantial canapés (functions for three hours or more)

MENU 2

\$14 per person/hour

Choice of three cold canapés

Choice of three hot canapés

Choice of three substantial canapés (functions for three hours or more)

MENU 3

\$17 per person/hour

Choice of four cold canapés

Choice of four hot canapés

Choice of four substantial canapés (functions for three hours or more)

Note: All cocktail functions, including beverage duration, are for a minimum of 2 hours (maximum 5.5 hours) with canapés served on rotation. The hourly per person charge will apply for the duration of the function up to the maximum 5.5 hours. (Please refer to the terms and conditions regarding Liquor Licensing permit fee.)



beverage packages

OPTION 1

\$9 per person/hour

Deep Woods Ivory Semillon Sauvignon Blanc
Deep Woods Ebony Cabernet Shiraz
James Boag's Premium Light
Little Creatures Bright Ale
Soft drinks and juice

OPTION 2

\$11 per person/hour

Sparkling White
Deep Woods Ivory Semillon Sauvignon Blanc
McHenry Hohnen Semillon Sauvignon Blanc
Barking Owl Shiraz Viognier
James Boag's Premium Light
Little Creatures Bright Ale
Corona Beer
Soft drinks and juice

OPTION 3

\$13.50 per person/hour

La Cache Brut NV
Deep Woods Semillon Sauvignon Blanc
McHenry Hohnen Rocky Bay Chardonnay
Millbrook Shiraz Viognier
James Boag's Premium Light
Little Creatures Bright Ale
Corona Beer
Soft drinks and juice

Note: Beverage packages are based on the same number of guests for the food or cocktail package selected. Alternatively, all beverages can be on a consumption basis. Maximum beverage service duration for seated and cocktail functions 5.5 hours. Other varieties are available in each beverage package; however, an extra charge may apply.

soups

Roma tomato and bacon ^v

Carrot, ginger and coriander

Field mushroom with herb cream ^v

Reef fish chowder with garlic chives

Minestrone with parmesan crostini

entrees

COLD

Pumpkin toor dahl, cucumber raita, bringal pickle with flatbread ^v

Poisson cru – marinated white fish with small Japanese coleslaw,
flavours of lime, sesame and pickled ginger

Thai beef salad – traditional mixture of aromats, spiced beef and fresh flavours

Asparagus, fresh goats cheese, rocket and confit beetroot salad ^v

Terrine of Jarradene pork, bitter greens, rhubarb jelly and crostini

Mixed sushi rice set with flaked salmon, prawn, arame and salmon roe

Ramen noodle salad tossed with seasoned omelette, barbeque pork,
cucumber and sesame dressing

Japanese eggplant fried with sake, soy bean mash, sesame asparagus and
bean curd rice pillows ^v

HOT

Parmesan polenta grilled, topped with Fremantle sardines, watercress and beetroot relish

Braised pork, crispy fried with bok choy and a crisp aromatic salad

Fresh white fish, rolled with fresh herbs, steamed on asparagus
with a lime dressing and finished with salmon roe

Tart of braised leek, blue cheese and thyme served with a salad of apple, celery and walnut,
with balsamic dressing ^v

Pork belly, miso braise with mustard greens

v = vegetarian options

mains

Fish oven-braised with evoo mash, fresh asparagus, lime chive and butter sauce

West African style fish seasoned with sumac, satar chickpea and beans,
preserved lemon and saffron dressing

Tasmanian salmon marinated with miso, tile-oven baked, green soy bean, arame
and bean curd on barley rice with tempura vegetables

Lamb rack, fennel and parmesan crumb, smashed young potatoes,
Margaret River goats cheese and blue cheese dressing with minted beans

Venison osso bucco – black bean, yam noodle, chilli and ginger braise, jasmine rice
and crisp salad with hot and sour dressing

Cowaramup beef fillet cooked medium on a potato rosti with parsnip, green beans
and a wild mushroom jus

Free-range chicken rolled with prosciutto, parmesan, capers and basil on a filo scroll of
carrot, green onion and garam marsala, dressed with mint and sumac yoghurt

Duck confit crispened on crunchy potatoes, hoi sin-fermented tofu dressing
with crispy seasonal vegetables

Tart of fennel, roasted capsicum and goats Chevre with rocket and roast red onion ^v

v = vegetarian options

desserts

Honey and coconut panna cotta with passionfruit

Strawberry shortcake with a raspberry sorbet

Lime tart with citrus syrup and double cream

Mexican chocolate tart with blueberry syrup and double cream

Individual carrot cakes with meringue

Cheese platters

Note: All desserts and cakes are made at the cafe.

canapés

COLD

- Albany oysters freshly shucked
- Granita – lemon and mint or seasonal fruits
- Crab salad Asian flavours on cucumber
- Jellyfish salad on rice
- Polenta with prosciutto and beetroot
- Vietnamese rolls – fragrant herbs, pork loin, rice noodles and prawns served with nok chawn
- Nori rolls – assorted, 3 per person: cucumber, pickled ginger and Japanese omelette; prawn, avocado and cucumber; squid with shiso and tobiko
- Umeboshi (sour plumb)
- Oinari-san (sweet tofu skin and rice)

HOT

- Risotto balls of wild mushrooms
- Savoury polenta topped with Coral prawns and herb mayonnaise
- Sourdough bread with Mediterranean flavours
- Fresh corn cakes with avocado and Abrolhos Island scallops
- Vegetable pakoras with raita sauce
- Thai pork and prawn with coconut caramel eggnet served in Chinese spoons
- Five-spice squid with sprout salad and lime and green chilli aioli
- Thai fish cakes with sweet chilli
- Scallops on celeriac
- Rolled chicken masterstock on fried rice
- Fish dumpling, poached in lemongrass broth served in spoons

SUBSTANTIAL

- Okonomi-yaki – savoury pancake with bacon, squid, prawns, greens, mayonnaise and barbeque sauce
- Middle Eastern lamb koftas with tzatzki
- Mexican tortilla, refried beans, salad and guacamole
- Small lamb cutlets, flavours of sumac, thyme and garam marsala
- Roast beef on homemade rolls with a herb remoulade
- King prawn tails with harissa mayonnaise
- Roast duck crepes with plum sauce and Asian slaw
- Tart of cherve, cherry tomato and basil
- Braised venison pies with potato and relish
- Mini hamburgers with beef fillet, chutney and rocket

wines

SPARKLING AND CHAMPAGNE

White Sparkle <i>Pemberton, WA</i>	30
La Cache Brut NV Blanc <i>Margaret River, WA</i>	50
Billecart-Salmon NV <i>Mareuil-sur-Ay, France</i>	140

WHITE

Deep Woods Ivory Semillon Sauvignon Blanc <i>Margaret River, WA</i>	28
McHenry Hohnen Semillon Sauvignon Blanc <i>Margaret River, WA</i>	33
Millbrook Sauvignon Blanc <i>Geographe, WA</i>	34
Barking Owl Chardonnay <i>Blend of Regions, WA</i>	28
McHenry Hohnen Rocky Road Chardonnay <i>Margaret River, WA</i>	60
Millbrook Limited Release Chardonnay <i>Perth Hills, WA</i>	60
Millbrook Viognier <i>Perth Hills, WA</i>	36
McHenry Hohnen 3 Amigos Marsanne Roussanne <i>Margaret River, WA</i>	40

ROSÉ

Deep Woods Harmony Rosé <i>Margaret River, WA</i>	28
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RED

Deep Woods Ebony Cabernet Shiraz <i>Margaret River, WA</i>	28
Barking Owl Shiraz Viognier <i>Perth Hills & Geographe, WA</i>	32
Millbrook Estate Shiraz Viognier <i>Perth Hills, WA</i>	50
Deep Woods Estate Block 7 Shiraz <i>Margaret River, WA</i>	40
McHenry Hohnen Shiraz <i>Margaret River, WA</i>	40
McHenry Hohnen 3 Amigos Grenache Shiraz Mataro <i>Margaret River, WA</i>	40
Deep Woods Estate Cabernet Sauvignon Merlot <i>Margaret River, WA</i>	40
McHenry Hohnen Tiger Country Tempranillo <i>Margaret River, WA</i>	42
McHenry Hohnen Rocky Road Zinfandel <i>Margaret River, WA</i>	50

DESSERT

Millbrook Pedro Ximenes NV <i>Perth Hills, WA</i>	500mL 54
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Note: Reserve wines are also available on request.



beverages

BEER

Australian \$8.00

James Boag's Premium Light

Bootleg Wils Pils

Bootleg Hefe

Bootleg Raging Bull (\$9.50)

Little Creatures Bright Ale

Little Creatures Rogers Beer

White Rabbit

International \$9.50

Corona

Peroni Nastro Azzurro

OTHER

Selection of cocktails	Available on request
Selection of spirits	\$6.00–\$9.50 on consumption
Soft drinks	\$4.20 per glass
Juice	\$4.70 per glass
Sparkling Mineral Water	\$6.50 per 750mL bottle
Still / Tonic / Soda Water	\$4.20 per glass

Note: The cost of beverages on a consumption basis is to be settled on the day.



terms and conditions

Tentative Booking	A tentative booking will be held for 14 days only, unless an extension has been requested. If the deposit is not paid by the expiry date, the booking will be released.
Damage to Property	The client is liable for any damage caused to the property, including fixtures and fittings, and any replacement thereof.
Restrictions	<p>The cafe is a non-smoking venue; however, smoking is permitted in designated outdoor areas.</p> <p>Please note that confetti, rice, party poppers, streamers, glitter shapes and the like are not permitted on the premises. It is the responsibility of the client to ensure that their guests are aware of this restriction. A cleaning fee of \$50 per hour per staff member will be charged in the event of unauthorised use of such items.</p>
Insurance	The staff at Bunkers Beach Cafe are extremely careful when looking after guests' belongings; however, do not accept any responsibility for the loss or damage of property left on the premises prior to, during or after a function.
Compliance	It is understood that the client will conduct their function in an orderly manner in full compliance with cafe management and all applicable laws. Bunkers Beach Cafe adheres to the harm management principles of the Liquor Licensing Act and reserves the right to either refuse to serve any guest who has exceeded the acceptable level of alcohol consumption, displays offensive behaviour, or is a juvenile; or to stop the service of all alcoholic beverages in the event of unacceptable guest behaviour. No refund or compensation will be made in such event. The beverage service will cease 15 minutes prior to the function closing time to allow guests to finish any alcoholic beverages in a responsible manner. Bunkers Beach Cafe also requests that the client ensures that their guests do not drive under the influence.
Car Parking	All guests are to park in the visitors car park located at the entrance to the cafe.
Deliveries	The Functions Manager must be advised in advance of any deliveries to the cafe. All items should be marked for the attention of the Functions Manager with the function name, date and number of items being delivered. Bunkers Beach Cafe will not accept any responsibility for items left at the premises more than 48 hours prior to or at the conclusion of the function without prior arrangement.
Price Increases	Every endeavour is made to maintain prices as printed; however, they may be subject to change. All quoted prices are inclusive of GST. Bookings made more than 12 months in advance are subject to CPI increases.



terms and conditions

Confirmation of Booking	An initial deposit of \$500 is required to guarantee the booking and will be deducted from the final invoice.
Final Arrangements and Numbers	Arrangements are to be finalised with the Functions Manager no later than 14 days prior to the event. Full payment must be made seven days prior to the event with additional charges being settled at the conclusion of the function. Bunkers Beach Cafe reserves the right to charge for meals prepared in accordance with the final confirmed numbers. The cafe accepts payment by direct deposit; cheques by prior arrangement only; and credit card. A transaction fee of 1% will apply to payments by MasterCard and Visa and 3% to American Express.
Food and Wine	Some menu items are seasonal and subject to availability, and may also change; however, appropriate substitutes will be made. Celebration or wedding cakes will not be served as a dessert substitute unless organised prior to the function. All wines are subject to availability and the vintage may also change.
Other Alcohol and Beverages	For any special beverage requirements a service charge will apply. The cost of spirits and any other beverages served on a consumption basis is to be settled on the day of the function.
Liquor Licensing Permit Fee for Cocktail Functions	Bunkers Beach Cafe holds a Restaurant Licence which requires guests to be seated in the cafe. Therefore, when a stand up cocktail-style function is held the cafe must apply for a permit, in accordance with Liquor Licensing Regulations, at a cost of \$120.00 (including an administration fee).
Cancellation Policy	<p>Function Cancellation</p> <p>In the unfortunate event of a cancellation, at least three months notice must be given. The deposit is non-refundable after this time. A cancellation outside the three-month notice period will incur a \$50 administration fee. Bunkers Beach Cafe reserves the right to charge a cancellation fee on the total function value as follows:</p> <ul style="list-style-type: none">• notice within 45 days 50%• notice within 30 days 80%• notice within 14 days 100%. <p>Room Accessories and Linen</p> <p>Should any booking of suppliers (linen, accessories for tables etc) made by Bunkers Beach Cafe be cancelled prior to the function, all associated costs applicable to the booking will be charged to the final account.</p>
Extended Trading Hours	A surcharge of \$3.00 per guest per hour will apply to functions extending outside the standard hours. The client and their guests are required to vacate the premises within 15 minutes of the function closing time, otherwise the surcharge will apply.
Public Holidays	Please note that different rates will apply for public holidays and the function will be priced accordingly.

