

FUNCTION



PACKAGE

ABOUT US



Celebrate at Bicton Tavern

Located just 10 minutes from Fremantle, Bicton Tavern is a versatile venue for celebrations, gatherings and special occasions.

With spaces accommodating 20 to 175 guests, there's an option to suit everything from smaller get-togethers to larger events.

Planning Your Event

Set-menu dining is available for groups from 10 guests, while function spaces are available for groups of 20 or more.

Some spaces may require minimum guest numbers or a minimum spend.

Inside this pack, you'll find our function spaces, catering options and the key information you need to start planning your event.

At A Glance

Address

1 Point Walter Road,
Bicton 6157

Opening Hours

Monday-Sunday: 11am-late

Functions Enquiries

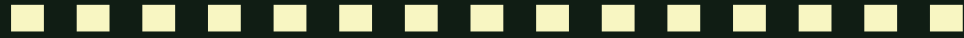
functions@bictontavern.com.au
08 6226 9250

General Venue Enquiries

admin@bictontavern.net.au
08 9335 1354



VENUE SPACES



Each of our spaces has its own unique atmosphere, we offer a mix of seating and standing spaces over our dynamic indoor and outdoor areas.

Please look through our Function Space Pages for features that would best suit your event needs. Feel free to make any special requests and our friendly team will do our best to accommodate.

The whole venue is entirely accessible. Please inform us if you or any of your guests require wheelchair/pram accessibility.





THE COURTYARD

SUITS 20-100 GUESTS

Bright and relaxed, the Courtyard blends red-brick character with streetside access and a natural flow into the main bar, with a big screen for guests to enjoy.

SEATING	High Tables, Low Tables
PRIVACY	Reserved space within venue <i>not available for exclusive hire</i>
EXPOSURE	Outdoor - Covered
AV	Tv Access - <i>(please enquire)</i>

* The Courtyard can extend into The Dining Hall via the opening bi-fold doors, for a dynamic indoor and outdoor event layout



Wheelchair Accessible



Outdoor Courtyard



Dog Friendly

PERFECT FOR:

Birthdays, Wind Ups, Casual Gatherings,
End Of Year Parties



Big Screen



Near Entrance



THE DINING HALL

SUITS 30-70 GUESTS

Warm and inviting, the Dining Hall combines rustic finishes with ambient lighting, positioned centrally beside the bar and amenities with easy access to both outdoor spaces.

SEATING	Low Tables, Booths
PRIVACY	Reserved Space Within Venue
EXPOSURE	Indoor, Heating, Air-Conditioner
AV	Tv Access - <i>(please enquire)</i>



Wheelchair Accessible



Amenities Nearby



Adjacent To Bar



Surrounding Screens



Sit Down Dining



Bi-fold Doors

PERFECT FOR: Birthdays, Special Occasions, Work Lunches, Corporate Casual Dining



THE BEER GARDEN

SUITS 20-175 GUESTS

Spacious and lively, the Beer Garden offers plenty of room to mingle, with everything you need close by for relaxed gatherings.

SEATING	High Tables, Low Tables
PRIVACY	Reserved Space Within Venue, <i>(please enquire for exclusive hire option)</i>
EXPOSURE	Outdoor - Covered <i>Retractable roof coming end of August 2026</i>
AV	TV Access - <i>(please enquire)</i>



Wheelchair Accessible



Amenities Nearby



Big Screen



Surrounding Screens



Outdoor Courtyard



Adjacent to Outdoor Bar



Popular Choice

PERFECT FOR:

Birthdays, Casual Gatherings, End Of
Year Parties, End Of Financial Year,
Sports Club Events



THE DECK

SUITS 30-50 GUESTS

Elevated above the Beer Garden, the Deck offers an exclusive outdoor space with open-air views and a private corner overlooking the action below.

SEATING	High Tables, Low Tables
PRIVACY	Exclusive Area Only - <i>(no min spend)</i>
EXPOSURE	Outdoor - Open
AV	N/A

PERFECT FOR: Casual Gatherings, Bucks, Sports Club Events, End Of Year Parties, Birthdays



Wheelchair Accessible



Amenities Nearby



Exclusive Space

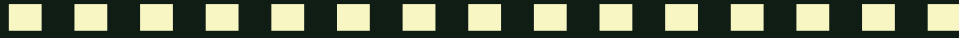


Outdoor Area



Balcony

FOOD & BEVERAGE



Catering

We offer a range of catering packages suitable for all types of events, from casual grazing to substantial shared menus. Our team is always happy to recommend a menu based on your guest numbers and budget.

Please see our menu offering and packages available.

Please note:

- Catering must be confirmed and paid in full 7 days prior to your event.
- Please notify us of any dietary requirements/allergies before your final confirmation date.
- Additional food and drinks from our a la carte menu can still be purchased from the venue on the day.

Beverages

Choose from our carefully curated menus to provide a selection of tasty beverages. Alongside our broad backbar selection, we always have local craft and classic brews on tap.

Bar tabs are completely optional, our functions team can help you design a package to best suit your needs and preferences. Please enquire about our house pours for offering and pricing as these vary between venues

If you would like to arrange a bar tab, please let us know:

- your spending limit/end time
- what drinks you'd like included (for example tap beer, wine, spirits, open bar or dollar amount limit per drink)
- whether you need wristbands or drink tokens

Please note if you require a curated menu, these will need to be pre-organised 10 days prior to your event to ensure the team is ready to serve your desired offering.





TASTE BICTON TAVERN



INDIVIDUAL CANAPÉS

Minimum order: 10 per item

SATAY CHICKEN SKEWERS (GF, DF) marinated chicken tenderloins, coriander, peanut sauce	5
PEPPER STEAK PIES slow cooked beef, rich gravy, tomato sauce	5
PORK & NDUJA SAUSAGE ROLLS spiced nduja, pork and fennel sausage, barbecue sauce	5
SPICED LAMB KOFTA (GFO) chargrilled lamb koftas, tzatziki, flat bread	6
CAULIFLOWER PAKORA BITES (V, GFO) chickpea battered cauliflower bites, spiced raita	3
PUMPKIN & RICOTTA ARANCINI (V) roasted pumpkin, ricotta cheese, soft herbs, tarragon aioli	4
SPECK & CHEDDAR CROQUETTES speck bacon, cheddar cheese, tomato chutney	4
PULLED BRISKET & SWEETCORN TOSTADAS (GF) slow cooked beef brisket, sweetcorn, corn tortilla	4
LONG PRAWN SKEWERS (GF, DF) grilled australian tiger prawn, lime, kewpie mayonnaise	4
PORK BELLY BITES (GF, DF) crispy pork belly pieces, chilli plum, sesame	4
POPCORN CHICKEN battered chicken thigh bites, housemade hot sauce, ranch dip	4

*v/o: vegetarian/option, vg/o: vegan/option
dfo: dairy-free option, gfo: gluten-free option
seafood matrix: A: Australian, I: Imported, M: Mixed*



TASTE BICTON TAVERN



PLATTERS - ALL PLATTERS SERVE 12 PEOPLE

SEAFOOD (DFO, I)	130
snapper and dill croquettes, battered prawn cutlets, lemon pepper squid, beer battered snapper goujons, tartare sauce, lemon	
VEGETARIAN (V)	110
pumpkin and ricotta arancini, cauliflower pakora bites, goats' cheese, caramelised onion tarts, tomato chutney, spiced raita	
PASTRY	120
pork and nduja sausage rolls, pepper steak pies, tomato sauce, barbecue sauce	
ASIAN (DF)	120
satay chicken skewers, vegetable spring rolls, sambal beef skewers, peanut sauce, sweet chilli sauce, prawn crackers	
MEDITERRANEAN (GFO, DFO)	100
prosciutto, salami, marinated vegetables, whipped feta, olives, hummus, flatbread	
SMOKED MEATS (GFO, DFO)	130
smoked brisket, pork ribs, kransky sausage, jalapeños, slaw, pickles, bbq sauce, house made flatbread	
SOUTHERN FRIED (DFO)	115
crispy fried chicken, buffalo wings, slaw, pickles, corn ribs, ranch, hot sauce	
THE TAVERN	115
beer battered fish goujons, popcorn chicken, sausage rolls, chips, house aioli, bbq sauce	

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TASTE BICTON TAVERN



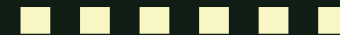
PIZZAS - ALL SERVED ON A SAN MARZANO TOMATO BASE WITH MOZZARELLA (UNLESS STATED OTHERWISE)

MARGHERITA (GFO, DFO, V) fior de latte, basil	22
CAPRICCIOSA (GFO, DFO) ham, olive, mushroom, artichoke	28
PRAWN (GFO, DFO, I) red onion, chilli	29
HAWAIIAN (GFO, DFO) ham, pineapple	25
MEAT LOVERS (GFO, DFO) salami, chorizo, ham, bacon	28
PROSCIUTTO (GFO, DFO) pumpkin, cherry tomato, red onion, chilli, stracciatella	28
VEGETARIAN (GFO, DFO, V) mushroom, artichoke, spinach, red onion, feta	25
+ vegan cheese gluten free base	5

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TASTE BICTON TAVERN



HIGH TEA MENU

\$140

SANDWICH SELECTION (V/O)

SERVES 4 PEOPLE

smoked salmon, dill crème fraiche
roast beef, horseradish aioli
ham, rocket, english mustard
egg and mayonnaise

SWEET SELECTION (V)

scones with jam and cream
carrot cake
chocolate brownie

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TASTE BICTON TAVERN



SIT-DOWN SET MENU

\$45 PER PERSON

OPTION 1

ENTRÉE

tomato bruschetta

(V, GFO)

MAIN

pan seared salmon, buttered chat potatoes, broccolini, lemon butter

(GF, A)

or

250gm porterhouse steak cooked to your liking with roast potatoes, asparagus, choice of sauce

(GF, DF)

or

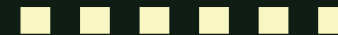
mushroom and spinach spaghetti in white wine cream with fresh herbs, grana padano

(V)

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TASTE BICTON TAVERN



SIT-DOWN SET MENU

**\$45 PER PERSON
OPTION 2**

MAIN

pan seared salmon, buttered chat potatoes, broccolini, lemon butter
(GF, A)

or

250gm porterhouse steak cooked to your liking with roast potatoes,
asparagus, choice of sauce
(GF, DF)

or

mushroom and spinach spaghetti in white wine cream with fresh
herbs, grana padano
(V)

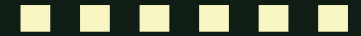
DESSERT

sticky date pudding with ice cream

*v/o: vegetarian/option, vg/o: vegan/option
dfo: dairy-free option, gfo: gluten-free option
seafood matrix: A: Australian, I: Imported, M: Mixed*



TASTE BICTON TAVERN



SIT-DOWN SET MENU

**\$60 PER PERSON
OPTION 3**

ENTRÉE

tomato bruschetta
(V, GFO)

MAIN

pan seared salmon, buttered chat potatoes, broccolini, lemon butter
(GF, A)

or

250gm porterhouse steak cooked to your liking with roast potatoes,
asparagus, choice of sauce
(GF, DF)

or

mushroom and spinach spaghetti in white wine cream with fresh
herbs, grana padano
(V)

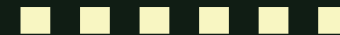
DESSERT

sticky date pudding with ice cream

*v/o: vegetarian/option, vg/o: vegan/option
dfo: dairy-free option, gfo: gluten-free option
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TASTE BICTON TAVERN



LONG TABLE LUNCHES

MINIMUM 10 PEOPLE

TRADITIONAL ROAST (GFO) \$45 PER PERSON

selection of sliced roast meats |
roast vegetables | cauliflower cheese | garden salad |
steamed greens | gravy

SEAFOOD (GF, M) \$55 PER PERSON

local west australian fish | cooked king prawns | squid | chilli mussels |
greek salad | steamed greens | buttered chat potatoes | condiments

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READY TO BOOK?



STEP 1

Simply look through our handy Functions Pack and fill out our enquiry form here with the following details:

- your preferred date and time
- your preferred function area
- estimated guest numbers
- the type of event you're celebrating

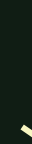
Alternatively, you can send us an email with the above details included and we'd be more than happy to help with any other questions or requests.



STEP 2

Once confirmed, we'll then send through your \$200 deposit invoice. Your deposit isn't an additional fee—it will be deducted from your final food and beverage spend.

As our function spaces are in high demand, your booking will only be confirmed once the deposit payment has been received.



STEP 4

Arrive for your event to meet with the functions host, and we'll take care of the rest!

The team will be ready to provide you and your guests with a memorable experience.



STEP 3

After your deposit has been paid, your booking is confirmed and we'll be in touch to finalise catering, guest numbers, bar tabs and any special requests.

Final confirmations for food and beverage must be confirmed and paid in full 7 days prior to your event.

BOOKING TERMS & CONDITIONS



DEPOSITS & PAYMENTS

A \$200 deposit is required to secure all function bookings.

Deposits must be paid within 48 hours of receiving the invoice, otherwise we may release the booking to other enquiries.

Your deposit is credited towards your final food and beverage spend.

Payment of the deposit constitutes acceptance of these Booking Terms & Conditions.

The deposit must be spent on the day of the event, and cannot be carried over as a 'credit' or refund if the full amount is not spent.

All catering selections and outstanding payments must be finalised no later than 7 days prior to your event.

MINIMUM SPEND & VENUE HIRE FEES

Some exclusive hire function areas may require a minimum spend, which will be outlined in your event quotation. Minimum spend requirements must be reached through food and beverage purchases on the day of your event.

Any remaining balance cannot be transferred as credit, refunded, or carried over. In the event your group numbers drop below the minimum amount required to book a space at any time, the minimum spend will therefore apply.

DECORATIONS

You're welcome to bring decorations to personalise your event! We simply ask that:

- All decorations and set up times/requirements are approved by our team beforehand.
- No glitter, confetti or open flames are used.
- All decorations are removed at the conclusion of your event.
- Nothing to be stuck or pinned to walls.

Any external suppliers, entertainment or additional services must be approved by the venue prior to the event with the same conditions above applicable.

Celebration cakes are welcome with a \$15 cakeage fee applied for a store and serve. Please let the team know if you plan to bring one and what time you'd like us to serve it for you. For our team to cut and serve your cake, please enquire for an individualised quote based on cake size.

GUEST INFORMATION & DIETARY REQUIREMENTS

The organiser is responsible for communicating venue requirements and policies to all guests attending the event. Please inform us of any necessary guest information so we can ensure your event runs as smoothly as possible. This includes dietary requirements, allergies, accessibility requirements or if minors will be attending your event with a guardian.

While every care is taken during food preparation, we cannot guarantee a completely allergen-free environment due to shared kitchen facilities.

CANCELLATIONS

Event Date	Cancellation Guidelines
More than 7 days prior	Full refund of your booking deposit and any prepayments.
Less than 7 days prior	The booking deposit will be forfeited. Pre-payment refunds will be considered where the business is able to recover costs.
Less than 72 hours prior	The booking deposit will be forfeited. The venue reserves the right to charge for any non-refundable costs already incurred, including specialty food, beverage or supplier orders.
Rescheduling less than 7 days prior	The booking deposit will be transferred to a new date subject to availability. If the booking is rescheduled or cancelled again, the booking deposit will be forfeited and any incurred business cost charged.
No show	The venue reserves the right to charge any outstanding minimum spends, catering commitments or costs incurred for the event.

Plans can change—we completely understand. Our cancellation policy is designed to be as fair and flexible as possible while allowing us to manage preparation for your event.

Please note: Exclusive Venue hire cancellation policies will incur different costs. Please enquire if this applies to your function.

BOOKING TERMS & CONDITIONS



FINAL CONFIRMATIONS & LAST MINUTE CHANGES

To ensure our team has enough time to prepare for your event, your final event details, guest numbers, catering selections and required payments must be submitted and fully paid no later than 7 days prior to your event. If we do not receive your final orders, we may not be able to guarantee any requests after this time and risk the desired execution of your function.

Any last minute final details and special requests must be confirmed by a 72 hour cut off prior to your event. Any changes after this time may not be able to be compensated or executed on the day.

VENUE AREAS

- Seating layouts vary between mixed seated and standing spaces and we may not be able to provide a seat for every guest.
- Seating configurations vary between spaces and may be adjusted based on your guest numbers, venue operations and other bookings.
- Your group will be booked in the same area but may be on separate tables. We may not be able to move tables together on the day due to thoroughfare space.
- Your requested area is a preference only and may be adjusted due to operational requirements (unless stated otherwise)
- Outdoor bars are seasonally dependent and may not be fully operative on the day of your function unless specified.
- Please note that some spaces operate as open areas within the venue and may be impacted by weekly events, activations or general trade.
- AV requirements are pending availability and must be confirmed prior to the event date.

WEATHER

If you do not want your event to be affected by weather, we recommend booking an indoor space. Some function spaces are partially outdoors or exposed to the elements. By confirming your booking, you acknowledge the location and layout of your selected space. While we'll always do our best to relocate your event in poor weather, this cannot be guaranteed.

ARRIVAL TIME & RESERVATION TIME

As we may have other bookings, areas are generally allocated for up to 4 hours. If you require a longer or extended duration, please request this at time of booking. Please encourage your guests to arrive on time in order to make the most of your reservation time and area allocation.

If your attendance is significantly lower than expected, we may make adjustments to your booking area and space allocation.

Please notify us if you are running late. If your entire area remains unclaimed after 30 minutes, your reservation may be cancelled and any deposits and pre-payments forfeited.

VENUE CONDITIONS

- Responsible Service of Alcohol laws apply to all guests.
- Management reserves the right to refuse entry or service to anyone who does not comply with venue policies.
- The venue is not responsible for lost, stolen or damaged personal belongings.
- The organiser accepts responsibility for any damage caused by themselves, guests or suppliers.
- As a licensed venue, minors must be accompanied by a legal guardian at all times.
- The venue may update and refresh booking information policies from time to time. Any changes affecting confirmed bookings will be communicated where applicable.
- We do not allow any outside food or drinks to be brought into the venue, unless agreed prior with management.