



universal bar

functions pack

Thank you for considering Universal Bar for your function. Below is a list of information to assist you in the planning of your special occasion. If you have any special requests, please do not hesitate to ask as we can tailor our packages to suit any need.

exclusive area

Universal Bar offer the following areas for private functions:

AREA	CAPACITY	ROOM HIRE
Front Bar	15-40	Complimentary
Back Bar	40-90	Complimentary
Terrace Bar (upstairs private bar)	90-130	Complimentary, \$400 deposit to secure your booking.

The Front and Back Bar areas are exclusive to your group until 10pm.

Universal Bar and Café is open to the public seven days a week from 7am until late, however exclusive hire is available from 6am.

We regret that we cannot cater for birthday functions under the age of 21.

drink specials

Universal Bar offer three drinks packages;

OPTION ONE - PAY AS YOU GO

Your guests pay for their own drinks, and receive discounted function pricing for the first two hours.

OPTION TWO - BAR TAB

If you would like to provide a bar tab for your guests, we will increase your tab by 25%. For example, a tab of \$500 would be topped up to \$625 at no extra cost.

OPTION THREE - PER HEAD DRINKS PACKAGE*

(Available to corporate clients only, Option 3 must be ancillary to catering.)

We can provide a drinks package that enables your guests to drink for up to 2 hours, without the need to pay as they go. The package includes House Wines (Chardonnay, Cabernet Shiraz, and Bubbles), Australian local bottled beers (please ask for the list of included beers), soft drink, and juice.

The cost per head is:

1 hour:	\$25
2 hours:	\$40

To include selected Australian premium beers in your package add an extra **\$3 per head, per hour**. To include standard spirits in your drinks package, just add an extra **\$5 per head, per hour**.

**When choosing this option, please note that all guests must be on the same package. Pre-payment is required.*

With regard to responsible service of alcohol and wastage, it is advised that guests may only order for themselves and only one drink at a time.

catering

Universal Bar chefs prepare all function catering requirements from our very own kitchen, ensuring oven fresh food at all times. Our gourmet platter menu is available at the end of this pack. Please note, the chef requires two weeks notice on all catering requirements.

entertainment

Universal Bar offers an outstanding level of live entertainment for you and your guests to enjoy, with no cover charge at any time. You can visit www.universalbar.com.au for details on upcoming acts.

If you are holding your function in the Terrace Bar, live music from downstairs can be live streamed up to the bar with the footage played on the plasma screens.

dress standards

Dress standard requirements at Universal Bar are as follows. Please pass them onto your guests if necessary.

- Neat appearance essential
- No thongs, sandals or work boots
- No sporting attire (leisure wear acceptable)

identification

The following forms of identification are valid at Universal Bar:

- Current Australian Drivers License
- Current Passport
- Proof of age card

decorations

We can provide helium balloons in the colours of your choice free of charge, and will set these up prior to your arrival. You are more than welcome to arrange specialised decorations also, and we can give you access to the building before opening times to set up.

presentation facilities

If you would like to play a presentation via a lap top, this can be linked to our plasma screen. This service is available in our Terrace Bar only. We also have a radio microphone facility in our Terrace bar area. Chairs can also be set up for sit down presentations, and additional presentation equipment such as lecterns can be hired for you.

staff

Your event will be attended by one of our function staff members, who will meet and greet your guests upon arrival. They will show you to your area and organise stamps and wristbands to identify you as a party member. Most importantly, they will ensure your function runs in a professional manner, and your catering is served to your requirements.

The Universal Bar and Café team is always focused on you, the patron. We will ensure your visit at our venue is as pleasant as it can be. We believe that it is not about serving you the most amazing drink (though we will do this also!), but about the way it is presented and served that will add to your experience.

We would like to thank you again for considering Universal Bar & Café for your function. If we can be of any assistance at any stage of the planning process, please do not hesitate to contact us.

transport

Want to arrive in style for your special event? **Hughes Chauffeured Cars & Limousines** are offering Universal Bar VIP members 10% off their next booking.

Service, reliability, efficiency, 24hrs a day, every day of the year. Hughes provides chauffeured luxury vehicles for all occasions. Perfect for that special event!

Visit Hughes online at www.hugheslimousineswa.com.au or call on (08) 9365 9777 and mention your Universal Bar VIP membership for this special offer.

Kind regards,
Marketing and Events Team



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gourmet platter menu

The following options are individual platters, and normally cater for up to eight guests. Please note, the chef requires two weeks notice on platter orders. Vegetarian (V) where marked.

Asian platter, including vegetarian samosas and mini spring rolls (V)	\$40 p/platter
Fresh crudities, including carrots, asparagus, cucumber, broccoli, celery, cherry tomatoes, feta cheese, olives and sundried tomatoes with dip (V)	\$40 p/platter
Water chestnut and shitake mushroom pastry puffs and shrimp wontons	\$40 p/platter
Turkish bread with dips (V)	\$40 p/platter
Mix sausages including spicy Italian, frankfurts and chipolatas with tomato sauce and aioli	\$50 p/platter
Chicken and mushroom vol aux vents	\$50 p/platter
Pumpkin and Feta Arancini balls served with lime aioli (V)	\$55 p/platter
Mini quiches	\$55 p/platter
Mini pizzas (vegetarian and meat options available)	\$55 p/platter
Petite Gourmet Pies, including chicken florentine, pepper steak and mushrooms, and lamb and rosemary	\$55 p/platter
Potato Spun Prawns, lightly fried with sweet chilli sauce	\$60 p/platter
Salt and pepper calamari rings	\$60 p/platter
Spicy veal rissoles with tomato concasse and baguette	\$60 p/platter
Seafood platter of calamari, beer battered flat head and fried shrimp dumplings with Tartare sauce	\$60 p/platter
Veal, mushroom, and capsicum kebabs	\$60 p/platter
Honey and pineapple chicken kebabs	\$60 p/platter
Fresh oysters with mignonette sauce or Oysters Kilpatrick with shallot salsa	\$70 p/platter
Antipasto platter, including chorizo sausage, marinated feta, olives and sundried tomato with bread and dips.	\$70 p/platter
Fresh Nori rolls (mixed selection)	\$70 p/platter