LAMONT'S

BISHOPS HOUSE -

Functions



Wine & Kitchen

Kate Lamont & Nathan Le have been managing our kitchens for over a decade. They impart a delightful marriage between fresh and local ingredients and combine traditional methods with new techniques, always staying true to the idea of simple flavours.

Family

The Lamont Family have a proud and long tradition in the WA's food and wine industry with now three generations involved across our businesses. Our family's philosophy has, as one of it's basic tenets, is to enjoy delicious food and wine together – Corin Lamont

Heritage

Bishops House is one of the most iconic locations in Perth. A heritage listed home in the heart of the city with incredible gardens. Lamont's is fortunate to have been it's resident for the last decade, bringing together our Lamont and Mann tradition in this historical setting.





Rose Garden

This brick paved area is bordered by manicured gardens, white Iceberg roses and climbing figs and can lend itself to starlit long table events, spectacular cocktail evenings and marquees, & has ample room for a dance floor and live music. Dusk with the surrounding high rises is quite spectacular.

Lower Courtyard

Cocktail events for up to 250 can be hosted here with enough room for staging and audiovisual equipment. Marquees will also fit nicely on the paving and can accommodate up to 150 for a sit down dinner.

Dining Room 1

In the heart of the restaurant and is accessed from the main level. Three French doors open up onto the balcony to provide sweeping views of the garden. This room and the balcony can also be used for cocktail events or dining, a popular option because of the view.

Dining Room 2

Features a bay window accessing the balcony at one end and the original marble fireplace at the other. Dining events can be a single table for 20 guests or up to two tables for 30 guests. The surrounding balcony is used for pre-dinner service for canapés and cocktails.

Board Room

A private and secluded room situated upstairs and is appropriate for up to 12 guests on a boardroom table. Corporate clients or weddings will often congregate on the balcony for a pre-dinner drink before moving upstairs for dinner.

Private Dining Room

This long room best suits a boardroom style table for 20 though it can be modified for presentations and seat up to 24. The adjoining sitting room is for drinks on arrival before dining. Cocktail events for up to 40 can also be held in this room.

Main Level

The partition dividing dining room 1 & 2 can be opened to create a larger space for exclusive use of the whole main floor and balcony. Seated dining for up to 50, cocktail events for 70, or theatrette style presentations are possible, and privacy from other diners can also be provided.

Balcony

The balcony overlooking the gardens is best suited for dining events for up to 20 guests or cocktail events for up to 30. Bar tables and stools already line the western side providing an area to relax during your dining event.

COCKTAIL CAPACITY DINING CAPACITY ROSE GARDEN 150 100 LOWER COURTYARD 250 140 DINING ROOM 1 30 16 DINING ROOM 2 50 30 MAIN LEVEL 70 50 PRIVATE DINING ROOM 40 24 BOARDROOM 20 12 BALCONY 30 20			
LOWER COURTYARD 250 140 DINING ROOM 1 30 16 DINING ROOM 2 50 30 MAIN LEVEL 70 50 PRIVATE DINING ROOM 40 24 BOARDROOM 20 12			
DINING ROOM 1 30 16 DINING ROOM 2 50 30 MAIN LEVEL 70 50 PRIVATE DINING ROOM 40 24 BOARDROOM 20 12	ROSE GARDEN	150	100
DINING ROOM 2 50 30 MAIN LEVEL 70 50 PRIVATE DINING ROOM 40 24 BOARDROOM 20 12	LOWER COURTYARD	250	140
MAIN LEVEL 70 50 PRIVATE DINING ROOM 40 24 BOARDROOM 20 12	DINING ROOM 1	30	16
PRIVATE DINING ROOM 40 24 BOARDROOM 20 12	DINING ROOM 2	50	30
BOARDROOM 20 12	MAIN LEVEL	70	50
	PRIVATE DINING ROOM	40	24
BALCONY 30 20	BOARDROOM	20	12
	BALCONY	30	20

Other arrangements can be made if you require more than one room for your event.

Please ask what room best suits your needs.





















Dining & Beverage Packages

PACKAGE 1

\$ 95 per person (beverages on consumption) Fresh bread and olives on arrival Choice of 2 entrees, 2 mains and 2 desserts Side dishes to share with mains Espresso coffee and tea service

PACKAGE 2

\$ 105 per person (beverages on consumption) Chef's selection of seasonal canapés on arrival Fresh bread and olives Choice of 2 entrees, 2 mains and 2 desserts Sides dishes to share with mains Espresso coffee and tea service with petit fours

PACKAGE 3

\$ 105 per person (beverages on consumption) 6 course seasonal degustation menu \$175 per person – degustation menu with paired wines

PACKAGE 4

\$ 125 per person (beverages on consumption) Chef's selection of seasonal canapés on arrival Fresh bread and olives Choice of 3 entrees, 3 mains and 3 desserts

Choice of 3 entrees, 3 mains and 3 desserts Sides dishes to share with mains Premium selection of international cheeses Espresso coffee and tea service with petit fours

Shared dining experiences and grazing Menu items are selected from the seasonal a la carte menus available at the time of your event

Above packages may be modified, additional charges may apply. Additional items available on request

BEVERAGE PACKAGE A \$65 per person 5hrs Il Fiore Prosecco D.O.C extra dry NV, Italy Apostrophe 'Stone's Throw' White Devil's Lair 'Hidden Cave' Cabernet Sauvignon, Shiraz Corona, James Boag Premium Light, Little Creatures Rogers Juices and Soft Drinks

BEVERAGE PACKAGE B \$75 per person 5hrs Veuve D'Argent Blanc de Blanc Pazo do Mar 'Expresion' Albarino & Devil's Lair 'Hidden Cave' Chardonnay Pagos de Familia Langa Peiza El Coll Old Vine Grenache & Picardy Merlot, Cabernet Sauvignon

Asahi Super Dry, Peroni Nastro, Little Creatures Rogers, James Boag Premium Light Juices and Soft Drinks

BEVERAGE PACKAGE C \$99 per person 5hrs Welcome cocktail on arrival Pommery Brut Royal Champagne Lamont's Sauvignon Blanc Semillon & Picardy Chardonnay Leeuwin Estate Shiraz & Lamont's Cabernet Sauvignon James Squire 150 Lashes & Peroni Nastro Eagle Bay Kolsch & Little Creatures Rogers James Boag Premium Light luice and soft drinks

All Packages are for a 5 hour period, extended hours can be arranged with prior approval. Additional beverage packages are available on request.

Alcohol selection subject to change at management's descretion & offered as recommendations

Conference Packages

Our private rooms are available for conferencing and presentations, set as boardroom dining or theatrette seating. Break out rooms and additional spaces can be coordinated before and after your presentation and we can assist with additional audio-visual equipment hire if required. A large flat screen TV is already onsite, fees apply to assemble the TV in your preferred room.

CONFERENCE PACKAGE A

\$75 per person
(Sparkling water & alcohol on consumption)
Choice of 2 entrees OR 2 desserts
Choice of 2 mains
Sides dishes to share with mains
Espresso coffee and tea service
Soft drinks & juices
\$100 TV Hire fee recommended for groups of 30 or less

CONFERENCE PACKAGE A \$60 per person (Sparkling water & alcohol on consumption) Set main course Sides dishes to share with mains Set dessert

Sides dishes to share with main Set dessert Espresso coffee and tea service Soft drinks & juices

\$100 TV Hire fee recommended for groups of 30 or less

Menu items are selected from the seasonal a la carte menus available at the time of your event.

Above packages may be modified, additional charges may apply. Additional items are available on request such as canapes, cheese boards additional choices, dietary requests, additional coffee service









Terms & Conditions

BISHOPS SEE GARDENS

The lawn and garden area is privately owned and managed and is part of the heritage listed complex. Access is restricted and cannot be guaranteed by Lamont's. Any damage caused to the lawn and garden area due to the negligence of the clients or their guests will be charged to the client.

CONFIRMATION OF BOOKINGS

Lamont's will tentatively hold a booking for a period of ten days. This tentative booking will automatically be cancelled if there has been no confirmation by the client. Confirmation of the booking is verified when Lamont's receives a \$500 non-refundable deposit.

GUARANTEED NUMBERS

A minimum guaranteed number of guests is required seven days prior to the function. This number is the minimum number billed. Final numbers may increase one day prior by a maximum of five persons.

CANCELLATION

Please provide Lamont's with written notice of cancellation. Cancellation less than one month before the event will incur a 50% payment. Any deposits paid to secure a date are non-refundable.

PRICING AND MENUS

At the time of print, the prices quoted on our brochure are correct. All prices and menus are subject to change and may be changed without notice. Prices quoted will not alter once the booking is confirmed.

LAWS & REGULATIONS

At no time will the client commit any act or permit its employees, agents or invitees to commit and act that is illegal, noise some or offensive or is in breach of any statutes, by-laws, regulations, or any other provisions having the force of law, included but not limited to the Liquor Licence and Fire Regulations.

PAYMENTS

Corporate clients with current accounts will be sent an invoice via email. All private event packages must be paid in full prior to the event. All credit card payments over \$10,000 will incur a 1.6% credit card fee. A valid credit card number and expiration date must be provided before the event for security purposes and for any additional expenses

MINIMUM SPEND

Minimum spend requirements are to be paid 3 months prior to the event date. These payments are not refundable but can be transferred to a new date.

FEES & SURCHARGES

All events at Lamont's Bishops House are subject to set-up fees and are charged at a rate compatible to the type of event. All set-up fees are non-negotiable. A 25% surcharge is applied to all events booked on public holidays. There is no surcharge for weekend events. All hired equipment will be charged to the client and added to the total cost of the event. Costings provided by the supplier are correct at the time of booking but are subject to change. Any damage to or loss of hire equipment will be charged directly to the client.

DAMAGE TO PROPERTY

Lamont's does not accept the responsibility for the cleaning, damage or loss to any client's property left on the premises prior to, during or after an event. Organisers are financially responsible for the damage to fittings, property or equipment by guests or outside contractors. Nothing is to be nailed, screwed, stapled or adhered to any wall, door or other surface of the building unless approved by the manager. All decorations need to be approved by the functions coordinator. Any damage will be billed accordingly. Please refrain from using any form of confetti, glitter or streamers.

SMOKING

The Bishops See precinct, buildings, grounds, gardens and paths are strictly NO SMOKING. Bar service will be restricted to guests who ignore this rule.

PACKAGES

All wines are subject to availability and change without notice. If changes are required, every attempt will be made to keep it as close as possible to the original selection. All dinner packages are for a maximum of five hours and are based on a minimum of sixty guests.

ADDITIONAL MENU SELECTIONS

Additional canapés are \$2.50 per option per person. Additional entrees are \$5 per person per option. Additional main courses are \$5 per person per option. Additional desserts are \$5 per person per option.

SUB CONTRACTORS

Any sub-contractors or suppliers installing or setting up items and equipment must be preapproved by Lamont's and may be required to participate in a Bishops See induction course. We strongly recommend that all clients use our approved list of sub-contractors. The client will be responsible for any contractors, hire companies or suppliers that visit our establishment. We ask that they please respect the grounds and other customers while on our property. A detailed contact list is required of all sub contractors before the commencement of your event; any damage to the building or its surrounds caused by the sub contractor may be billed to the client. Delivery and collection times must be pre arranged with management. Extra charges may apply if a staff person or management is required to be present outside normal trading hours.

BEVERAGE SERVICE

All beverages will be served strictly from the agreed start time of the event. Any beverages required before the agreed start time will be charged on a consumption basis.

All beverage service will conclude 15 minutes prior to the agreed conclusion time and guests will be given an additional 30 minutes from this time to finish their beverages. Lamont's staff will discreetly offer a last round and then the service of all beverages will be concluded. Any beverages served after this point will be charged on a consumption basis.

INTOXICATED PERSONS

Lamont's practices Responsible Service of Alcohol and reserves the right to refuse to serve alcohol to persons who are intoxicated.

DEPARTURE OF GUESTS

Guests are expected to leave quietly and promptly after the event has concluded. Lamont's is prepared to allow guests to stay for an additional half an hour with beverages being on consumption in this time. Should guests stay longer than thirty minutes, staff charges will apply. This is billable at a rate of \$40 per staff member per hour required to stay to pack up the restaurant. (Only full hours apply). This staff

per hour required to stay to pack up the restaurant. (Only full hours apply). This staff charge is payable on the evening. All prearranged extended stays for more than half an hour will be charged the rate of \$40 per staff member per hour starting from the time the package finishes until the time the bar is closed. A leeway of half an hour will be given for guests to finish their beverages. Any additional staff or beverage charges are payable on the evening unless arranged prior with management.

SPIRITS

Serving spirits at weddings and large events is strongly discouraged. Guests bringing their own alcohol onto the property will be refused service and asked to leave.

NOISE

Any events held at Lamont's must abide by the Environmental Protection (noise) regulation 1996. Noise levels must not exceed 65 dba between 7pm – 7am, Monday to Saturday and 60 dba on Sundays and public holidays and between 7pm – 7am Monday to Saturday. Music must cease at 12am.



Matthew Schwind
Lamont's Bishop's House
08 9226 1884
bishops@lamonts.com.au
Corner of Spring Street and Mounts Bay Road
www.lamonts.com.au
@LamontsPerth

@lamontsbishopshouse