

FUNCTION PACK

THE Aviary





THE AVIARY

The Aviary is Perth's iconic open air rooftop. With the city skyline setting the backdrop, The Aviary suits any style of event on the rooftop oasis.

No matter the occasion, The Aviary has a space to suit. Impress your guests with stunning views, delectable bites and superb sips.

Looking for a cosier setting? Level One offers a unique alternative to the rooftop, out of the elements and available exclusively.



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**Perth
Venue Co.**

FUNCTION SPACES

ROOFTOP BAR

Welcome to the premier rooftop bar in WA!
With over 300 square metres and breathtaking views of the Perth skyline, this area provides endless planning possibilities for your next event with three bookable areas, or exclusive use.

Disabled access

		
20-80	20-320	Y (exclusive only)




		
N	Y (exclusive only)	Y (exclusive only)






HIDDEN GARDEN

Tucked away on the rooftop is the Hidden Garden, a perfect nook for intimate gatherings in a semi-private space while still enjoying the atmosphere of the rooftop.

Disabled access

		
25	50	N

		
N	N	N









FUNCTION SPACES

THE LOUNGE

On the first level of The Aviary sits the Lounge Bar, a perfect setting for an exclusive event for your private celebration, or a place to gather friends and colleagues for a relaxed drink and bite to eat.

Disabled access

		
50	110	Y

		
Y	Y	Y





CANAPÉ PACKAGES

6 Options | \$35pp
8 Options | \$46pp
10 Options | \$58pp
(minimum 20 guests)

COLD

Salmon cream cheese toasted flat bread, avocado (lgo)
Vietnamese tofu rice paper rolls, hoisin dressing (ld, lg, vg)
Vietnamese chicken rice paper rolls, hoisin dressing (ld, lg)
Pulled chicken, toasted flat bread, coriander, sriracha (ldo)
Vegetarian tarts, bell peppers pesto, hummus (ld, lg, vg)

HOT

Housemade cheeseburger spring rolls, pickles, mustard, ketchup (lg)
Pumpkin arancini, lemon aioli (ld, lg, v)
Halloumi bites, smoked chilli mayo (v)
Salt & pepper squid, sriracha aioli, lime (ldo, lg)
Prawn twister, chili jam (ld)
Fried chicken bites, ranch dipper (lg)
Zucchini & charred corn fritters, tomato relish (v, lgo)
Mac and cheese bites, truffle mayo (v)

SUBSTANTIAL | \$10 ea
(minimum 20 guests)

Pulled chicken slider, pickled cucumber, slaw, aioli (ldo, lgo)
Brisket slider, red cabbage slaw, gruyere, BBQ (ldo, lgo)
Veggie slider, lettuce, cheese, aioli (ldo, lgo, v, vgo)

PLATTERS (25 PIECES)

Housemade cheeseburger spring rolls, mustard, ketchup, pickles (ld) - \$140
Prawn Twister, chili jam (ld) - \$105
1kg Fried chicken, ranch dipper sauce (ld, lg) - \$95
Halloumi bites, smoked chilli mayo (lg, v) - \$90
Pumpkin arancini, lemon aioli (ld, lg, v) - \$90
Mac & cheese bites, truffle mayo (v) - \$125
1kg Salt & pepper squid, lemon, asian slaw (ldo, lg) - \$90
Satay chicken skewers, sweet soy, crispy XO (ld, lg) - \$95
Charred lamb kofta, hummus, tzatziki, red onion (lg) - \$115

PIZZA PLATTERS

(gluten free pizza bases available)

BBQ chicken & bacon, napoli, sticky BBQ sauce - \$65
Hawaiian, smoked leg ham, pineapple, mozzarella - \$60
Pepperoni, cheese, tomato, chilli \$60
Margherita, napoli, basil, mozzarella (v, vgo) - \$60
Mushroom, white sauce, capsicum, pesto (v, vgo) - \$65

SWEET PLATTER (25 PIECES)

Chocolate brownie, berry compote, whipped cream (vgo) - \$125
Portuguese custard tarts - \$125
Selection of the above - \$125

(v) vegetarian / (vo) vegetarian option / (vg) vegan / (vgo) vegan option
(lg) low gluten / (lgo) low gluten option / (ld) low dairy / (ldo) low dairy option



BEVERAGE PACKAGES

Minimum 20 guests

STANDARD

2hrs - \$44pp | 3hrs - \$57pp | 4hrs - \$69pp

WINES

Mr. Mason Sparkling Cuvee Brut NV
Dottie Lane Sauvignon Blanc
Hearts Will Play Rose
Henry & Hunter Shiraz Cabernet

BEER/CIDER

James Squire 150 Lashes
Swan Draught
Hahn Super Dry 3.5
Stone & Wood Pacific Ale
Orchard Crush Apple Cider

NON ALCOHOLIC

Soft drink and juices

PREMIUM

2hrs - \$55pp | 3hrs - \$67pp | 4hrs - \$80pp

WINES

Mr. Mason Sparkling Cuvee Brut NV
Dottie Lane Sauvignon Blanc
The Hidden Sea Pinot Grigio
Amelia Park 'Trellis' Chardonnay
Hearts Will Play Rose
Henry & Hunter Shiraz Cabernet
T'Gallant Cape Schank Pinot Noir
Wildflower Shiraz

BEER/CIDER

All tap beers (includes cider and ginger beer)

NON ALCOHOLIC

Soft drink and juices

Spirit Upgrade:

available to add to all beverage packages
\$27 per person
minimum 20 guests

Cocktails:

Treat your guests to a bespoke cocktail
on arrival for an additional \$13 per person

Bar Tab On Consumption:

A bar tab can be arranged for your function with a specified limit or amount in mind that you feel comfortable with spending, and a selection of limited drinks or open bar to your specifications. Your bar tab can be reviewed as your function progresses and increased if required. However, we will always ensure you are in control of the amount throughout the event. At any point you are welcome to turn the bar into a pay as you go bar so your guests can purchase their own drinks. Pay as you go allows your guests to choose from our extensive beverage selection, which they can purchase throughout your function.