

THE RESIDENT

RESTAURANT | BAR | FUNCTIONS



156 Hampden Rd, Nedlands WA 6009



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YOU'RE WELCOME.

A stunning white on white venue designed to entertain & delight our neighbours & friends, The Resident Bar is renowned for impeccable food, hand selected beverages, warm friendly service & show stopping functions.

Located on Hampden Road, we are just 6km from Perth CBD, 1.4km from Sir Charles Gairdner Hospital, 1.2km from the new Perth Children's Hospital & 900m from Hollywood Private Hospital.

Whether seated in the dining room, part of a function in the upstairs bar & lounge or in our "Boab Garden", The Resident Bar is designed to cater to your needs. Serving Breakfast from 8:30am every day, with the kitchen open right through the day until late – we are here to look after you.

Our kitchen team have taken pride in accommodating special & dietary requests due to the large number of patrons we look after & serve from neighbouring medical institutions, nothing is too hard for us, service is where we excel. Please email functions@theresidentbar.com.au so we may assist you with your enquiry, the menus and information in this functions brochure act as a guideline, we want to work with you to create a bespoke memorable function, tailored just for you.



AREAS & CAPACITIES



UPSTAIRS BAR & LOUNGE

Featuring a private bar, heated balcony & drenched in natural sunlight, our upstairs function space is one of a kind in Perth and must be seen.

SEATED: 60PX | STAND-UP: 120PX



DINING ROOM

With sliding doors leading to a full length private courtyard, our dining room is a special place to entertain family, friends or colleagues. This space is also on the ground floor with easy ground level access.

SEATED: 70PX | STAND-UP: 100PX



DOWNSTAIRS BAR AREA

Perfect for a casual function, with high bar tables and stools, adjacent to a private section of our main bar. It also features sliding doors to utilise our street front alfresco.

STAND-UP: 60PX



THE BOAB COURTYARD

Our beautiful outdoor space is perfect for any event, a stunning space to entertain under the beautiful Boab tree. With multiple configurations available to truly make the most of the great outdoors.

SEATED : 50PX | STAND-UP: 120PX



THE WHOLE RESIDENT

Exclusive use events can be taken to the next level at The Resident. With a variety of spaces to use, your party could have a seated dinner downstairs, with a chill-out area and dance floor upstairs, why not add a cocktail bar & oyster shucker out in the courtyard under the fairy lights. We can make miracles happen!

MAXIMUM CAPACITY: 400PX





WHET YOUR
APPETITE.



SET MENUS

\$39

PER PERSON

ENTRÉE TO SHARE

Mini fresh baked foccacia, herbs + olive oil
Olives with chilli, thyme & lemon
Marinated fetta

CHOICE OF MAIN

Slow cooked red wine beef ragout, spaghetti, Parmesan
Baked gnocchi w/ oven-roasted tomatoes, basil, thyme, mozzarella
Prawn risotto white wine, garlic, chilli, dill + quinoa pangrattato
King snapper, cauliflower puree, goji berry vinaigrette, herbs + lemon
Chicken, paprika, chilli, lemon + roasted vegetables, coriander yoghurt

SIDES TO SHARE

Garden salad with balsamic vinaigrette
Hand cut chips with aioli

\$49

PER PERSON

ENTRÉE TO SHARE

Charcuterie plate with sliced prosciutto, mortadella, Hungarian salami, pickled vegetables, marinated olives & fetta, olive oil & balsamic
Mini fresh baked foccacia, herbs + olive oil

CHOICE OF MAIN

Red wine beef ragout, spaghetti, Parmesan
Baked gnocchi w/ oven-roasted tomatoes, basil, thyme, mozzarella
Prawn risotto white wine, garlic, chilli, dill + quinoa pangrattato
King snapper, cauliflower puree, goji berry vinaigrette, herbs + lemon
Chicken, paprika, chilli, lemon + roasted vegetables, coriander yoghurt

SIDES TO SHARE

Garden salad with balsamic vinaigrette
Hand cut chips with aioli

\$59

PER PERSON

CHOICE OF ENTRÉE

Crispy squid, herb aioli, Parmesan & cherry tomatoes
Duck liver pate, capsicum relish & crostini
Roasted cauliflower, dill, olive oil, goats curd, pomegranate & walnuts
Grilled chorizo, croûtons, basil & tomatoes

CHOICE OF MAIN

Red wine beef ragout, spaghetti, Parmesan
Baked gnocchi w/ oven-roasted tomatoes, basil, thyme, mozzarella
Prawn risotto white wine, garlic, chilli, dill + quinoa pangrattato
King snapper, cauliflower puree, goji berry vinaigrette, herbs + lemon
Chicken, paprika, chilli, lemon + roasted vegetables, coriander yoghurt

SIDES TO SHARE

Garden salad with balsamic vinaigrette
Hand cut chips with aioli

CHOICE OF DESSERT

Rhubarb, almond & coconut crumble + hazelnut ice cream
Sticky date pudding with butterscotch sauce + vanilla ice cream



BEVERAGE



Our beverage packages enable you to select your drinks ahead of time and allow your guests free-flow beverages for your preferred time frame.

CLASSIC PACKAGE

Sparkling wine, 2 white wines, 2 red wines, domestic tap beers & soft drinks

3 hours - \$37pp

4 hours - \$50pp

5 hours - \$62pp

PREMIUM PACKAGE

Premium Selection of sparkling wine, 2 white wines, 2 red wines, domestic tap beers & soft drinks

3 hours - \$45pp

4 hours - \$58pp

5 hours - \$70pp

ON CONSUMPTION

If you wish to pay on consumption, we would recommend selecting your beverages prior to your event, so we can ensure adequate stock levels to smoothly host your function. Please see our current wine list and feel free to ask for recommendations or request special wines.





TANTALISING
TASTING PLATES.



CANAPÉS



SAN CHOY BAO (\$3/PCE)

Mushroom, pine nuts, water chestnut, coriander (vi gf)

Duck, coriander, chilli, water chestnuts

Beef, coriander, chilli, water chestnuts

CROQUETTES (\$3/PCE)

Shredded lamb and potato croquettes + minted yoghurt (g/f)

Onion and cheddar + capsicum relish

WARM TARTS (\$3/PCE)

Sun-dried tomato, basil, mozzarella

Spiced cacciatore, chili, chive

Camembert, onion jam

SAUSAGE ROLLS (\$3/PCE)

Tradition meat

Spinach, feta and pumpkin

Pork, fennel and speck

Walnut, chicken and rosemary

MINI BRUSCHETTA (\$3/PCE)

Tomato, basil, feta

Pear, gorgonzola, prosciutto

Brie, pickled radish and dukkah

Marinated mushroom + pecorino

SAVOURY PROFITEROLES (\$3 /PCE)

Smoked salmon and labneh

Pickled beetroot + gorgonzola

Feta + slow roasted tomatoes

Silverside + aioli

SKEWERS WITH DIPPING SAUCE (\$3 /PCE)

Chicken Satay (gf)

Beef, Soy and Basil (gf)

Prawn, Chili and Lime (gf)

Grilled Vegetables (vegan, gf)

Lamb, Mint and Garlic (gf)

FLATBREAD TACOS (\$6 /PCE)

Avocado, , char-grilled corn, lettuce, coriander + 'hell fire' sauce (vi)

Pork belly, char-grilled corn, lettuce, coriander + 'hell fire' sauce

Beef rib, char-grilled corn, lettuce, coriander + 'hell fire' sauce

SLIDERS (\$7 PER SLIDER)

Grilled haloumi, pumpkin, onion jam

Slow cooked beef, pickle, mustard sauce

Pork + apple slaw

Grilled chicken, cos, buttermilk

PIZZA

Blanc de Blanc - \$16

Mozzarella, pecorino, basil - \$19

Spicy sausage, bacon, bbq sauce, mozzarella - \$26

Creamy garlic chicken, rocket, lemon, chilli flakes - \$26

Chorizo, prawns, olives & mozzarella - \$26

Roasted pumpkin, goats curd, spinach & pesto - \$25

SHARE ITEMS

Grilled Chorizo, croûton, basil, cherry tomatoes - \$12

Crispy squid, herb aioli & Parmesan - \$16

Hand cut chips with aioli - \$7

Sweet potato chips with - \$8

Haloumi fries, habanero sauce & lemon - \$12



CANAPÉ MENU

Canapé Menu 1 - \$25pp

CANAPÉ

Pumpkin arancini with Parmesan & habanero sauce.

SHARE PLATES

Crispy squid, herb aioli, Parmesan & cherry tomatoes.

Sweet potato chips with aioli & paprika.

SUBSTANTIAL

Beef slider, pickle & mustard sauce.

PIZZA

Mozzarella, pecorino & basil pizza.

Creamy garlic chicken pizza with rocket, lemon & chilli flakes.

Canapé Menu 2 - \$35pp

CANAPÉ

Pumpkin arancini with Parmesan & habanero sauce.

Spiced cacciatore, chili, chive.

SHARE PLATES

Crispy squid, herb aioli, Parmesan & cherry tomatoes.

Sweet potato chips with aioli & paprika.

SUBSTANTIAL

Beef slider, pickle & mustard sauce.

Spicy chicken bao buns with sriracha mayo & cos lettuce.

PIZZA

Mozzarella, pecorino & basil pizza.

Creamy garlic chicken pizza with rocket, lemon & chilli flakes.

Canapé Menu 3 - \$45pp

CANAPÉ

Pumpkin arancini served with Parmesan & pesto aioli.

Camembert & onion jam warm tarts.

Pork, fennel & speck sausage rolls.

Beef, coriander, Chilli & water chestnut san choy bao.

SHARE PLATES

Crispy squid, herb aioli, Parmesan & cherry tomatoes.

Sweet potato chips with aioli & paprika.

SUBSTANTIAL

Grilled beef sliders with pickle & mustard sauce.

Spicy chicken bao buns with sriracha mayo & cos lettuce.

PIZZA

Mozzarella, pecorino & basil.

Roasted pumpkin, goats curd, spinach & pesto.

Scatterings of spicy sausage, bacon, bbq sauce, mozzarella.

Canapé Menu 4 - \$55pp

CANAPÉ

Pumpkin arancini served with Parmesan & pesto aioli.

Garlic & mint marinated lamb skewers.

Camembert & onion jam warm tarts.

Pork, fennel & speck sausage rolls.

Beef, coriander, Chilli & water chestnut san choy bao.

SHARE PLATES

Crispy Squid, herb aioli, Parmesan & cherry tomatoes.

Sweet potato chips with aioli & paprika.

SUBSTANTIAL

Grilled beef sliders with pickle & mustard sauce.

Spicy chicken bao buns with sriracha mayo & cos lettuce.

Pork belly, char-grilled corn, lettuce, coriander + 'hell fire' sauce flat bread taco.

PIZZA

Mozzarella, pecorino & basil

Roasted pumpkin, goats curd, spinach & pesto.

Scatterings of spicy sausage, bacon, bbq sauce, mozzarella.





BREAKFAST



\$29

PER PERSON

PLATED BREAKFAST FUNCTIONS

To Share

Freshly baked croissants + French butter, preserves.
Seasonal fruit platters, yoghurt, strawberry puree.

Choice of

Eggs Benedict – ham, spinach, poached eggs,
hollandaise sauce, ciabatta toast.
Smashed avocado, feta, cherry tomatoes, toasted quinoa,
olive oil, lemon & fresh herbs on seeded sourdough.
Scrambled eggs, bacon, grilled tomato, ciabatta toast.
Toasted Granola with seasonal fruit & natural yoghurt.

\$39

PER PERSON

CANAPE BREAKFAST FUNCTIONS

Wilted spinach, egg & cherry tomato tart.
Smoked salmon & cream cheese profiterole.
Bacon, egg & rocket sliders with tomato relish.
Tomato & feta mini bruschetta, herbs.
Mini avocado smash, feta & toasted quinoa.
Miniature baked French pastries.
Caramel & milk chocolate slice.
Flourless pistachio & raspberry cake.
Lemon & Coconut tart.



T&C'S

AUDIO/VISUAL

As a function client, you are welcome to use our Audio-Visual equipment free of charge for exclusive use events (Upstairs Bar & Lounge – TV & DJ Booth) (Whole Venue – Multiple Flat screen TV's fitted to the wall & DJ/sound equipment) Terms and Conditions of AV – The Resident does not provide technical support and it is critical that you visit us during business hours to test the equipment. We strongly recommend doing this on the morning of your event. If technical support is required, it is possible that it can be called on if you test the screen during business hours at your cost. We take no responsibility for issues with AV equipment.

DECORATIONS

Please inform your function coordinator of any requests ahead of your function. You are welcome to dress your table with fresh flowers, balloons and decorations. Please let us know what decorations you have in mind and we can assist with access times. Please note nothing is to be stapled, nailed, screwed, adhered or blu-tacked to any wall, door or surface of the building.

FINAL NUMBERS & MENU

To assist us in making your event run smoothly, all menu choices and an approximation of numbers are required at least 7 days prior to the function date. Guaranteed numbers will be required 3 days before the function date, this is the minimum numbers for your event to be charged at, excluding additional guests. Should the numbers increase, we will endeavor to accommodate you, however a full payment of additional costs must be made on the night. Please note all menus are subject to change & supplier unavailability.

FINAL PAYMENTS & MINIMUM SPENDS

Payment of full account is required on the day of your function. We accept MasterCard, VISA & AMEX. If the final payment is not met on the day of the function, The Resident reserves the right to deduct the balance from the credit card information supplied.

DEPOSITS

Events less than 50px require \$500 deposit, Events greater than 50px require \$1000. Exclusive use events require 25% of minimum spend, with another 25% of minimum spend due 30 days before event date.

CANCELLATIONS

All cancellations must be made in writing. If cancellation occurs within 21 days of the function date, the deposit will be forfeited. The cancellation period for November & December is extended to 30 days.

PRICING & PAYMENT

Prices are current upon receiving quotation and may be revised before your function confirmation. If function is booked more than 6 months in advance, menus may be subject to pricing changes. All prices are inclusive of GST. The full account must be settled at end of event. The Resident Bar does not accept cheques. The event holder is 100% liable for all costs and the entire account, and any damage or incidental costs for the booked function.

CAKEAGE

For Function events the Resident can serve your cake if you wish to bring one in, for \$2.50 per person. This includes us cutting, serving and garnishing your cake individually for your guests. Please provide an additional box or container if required for you to take the remainder home.

TIME SCHEDULE

Breakfast Events – from 8:00am (unless specifically requested) – 11:00am

Lunch Events – Arrival from 12 noon, latest departure 5pm

Evening Events – Arrival from 6:00pm, latest departure midnight (10pm on Sundays)

MENU CHANGES & DIETARY REQUIREMENTS

The menu provided is subject to seasonal changes and product availability. Wherever possible, we will endeavour to meet your requests. If you or your guests have special dietary requirements, please inform us well in advance. We cannot guarantee that we can cater for all dietary requirements.

SECURITY

It is a client's responsibility to secure their personal belongings and equipment for the duration of the function. To ensure the security of larger events, a guest list may be requested to maintain the privacy of your function, if door staff are required it is at the clients cost. The Resident has the right to request security at the cost of the client for events more than 150 people.

ACCESS & PARKING

The Resident has a private carpark at the rear of the venue available for clients, it operates on a first come first serve basis. The second story has a fire escape, and a staircase for access from the ground level, we do not have a lift or disabled access to the second floor, and the main disabled bathroom is on the ground floor.

MISCELLANEOUS DETAILS

No outside food or beverage is allowed in the venue with out prior written consent. Any damage to the venue is responsible by the client. The Resident Bar reserves the right to exclude or eject ant persons from the event with no liability. The resident Bar reserves the right to refuse the supply of alcohol to any persons attending any event at its sole discretion with no liability.

