



FUNCTION PACK

## INTRODUCTION OF LA VIE

Escape to the sophistication of La Vie and indulge your guests with an unparalleled selection of Champagne, fine wines, spirits and cocktails.

The La Vie bar interior takes inspiration from Champagne, with its rich colour palette of red, peach and gold with characteristic bubbles associated with this famed region in France.

Its opulent surrounds and exquisite set menus will ensure a truly elegant event. With a variety of function areas available, La Vie will be able to cater from 10 to 55 guests.







## CLASSIC BEVERAGE PACKAGE

**2 hours - \$60pp | 3 hours - \$75pp**

Four in Hand Shiraz

Juniper 'Three Fields' Sauvignon Blanc Semillon

Chandon Brut

Kirin Ichiban

Little Creatures Rogers' Amber Ale

Somersby Pear Cider

Soft Drinks & Juices

### **Additional Beverage Options**

House spirits - \$15pp/hr

Speak to our functions team for Champagne or Cocktail on arrivals options.

# PREMIUM BEVERAGE PACKAGE

**2 hours - \$120pp | 3 hours - \$150pp**

Moët & Chandon Impérial

Cape Mentelle Trinders Cabernet Merlot

Singlefile Denmark Chardonnay

Triennes Rosé

Little Creatures Pale Ale

Little Creatures Rogers' Amber Ale

Somersby Pear Cider

Kirin Ichiban

Soft Drinks & Juices

## **Additional Beverage Options**

House spirits - \$15pp/hr

Speak to our functions team for Champagne or Cocktail on arrivals options.





MOËT

# FOOD PACKAGES

Brought to you by **Bistro Guillaume**

Minimum of 7 items per person

## Seafood Canapés

Salt and pepper squid with aioli	5
Sesame tuna with wasabi cream	5
House smoked salmon on brioche with dill cream	5
Crab sandwich	5
Salt and pepper prawn with aioli	7.5
Scallop with pea puree and avruga caviar	7.5
Crab tartlet with avocado and chervil	7.5

## Meat Canapés

Croque monsieur	5
Country style terrine on sourdough with Dijon mustard	5
House made veal sausage roll	5
Chicken Waldorf champagne baguette	5
Steak tartare on pomme gaufrette	5
Pork rillettes on sourdough	5
Chicken liver parfait on brioche	5
Seared wagyu cube with béarnaise sauce	7.5
Jamon with gruyere cheese	7.5



### **Vegetarian Canapés**

Cheese gougers	5
Mini quiche with tomato, asparagus and goats cheese	5
Beetroot tartlet with goats curd and chives	5
Avocado tartlet with capsicum coulis and confit tomato	5
Mushroom tart with cauliflower and truffle	7.5

### **Dessert Canapés**

Mini chocolate tart with salted caramel	5
Ganache filled macaron	5
Vanilla crème mille feuille	5
Mini lemon tart with confit lemon	5
Vanilla bean brulee	5

### **Substantials (per portion)**

Freshly shucked oysters with red wine vinegar and shallot (dozen)	44
Crumbed whiting fillet with fries and tartare sauce	9.5
Mushroom risotto with Parmesan cream	9.5
Slow cooked beef cheek with Paris mash	9.5
Pork belly with apple puree and cabbage	9.5
Charcuterie plate (10 people)	150
Cheese board (10 people)	150

Please be advised that our products either contain/or are produced in kitchens which contain/use the allergens of peanuts, tree nuts, seafood, soy, milk (or other dairy), egg, sesame, wheat (gluten), lupin and sulphite preservatives. We cannot guarantee any of our products are 100% allergen free.



## CONTACT

For more information or to secure an area for your next function,  
please contact our functions coordinator via

Email [LaVie@crownpertth.com.au](mailto:LaVie@crownpertth.com.au) or call 08 9362 7699.



# TERMS AND CONDITIONS

**Booking Confirmation:** Please note that when you receive a quote for an event, the event space is only held once a deposit equal to the venue hire fee has been received for the function booking. **Final Numbers:** Prior to your function a final count of guests must be confirmed 10 business days before the event. Any increase in guest numbers will be subject to availability at the time. A decrease in guest numbers on the day will still be charged as per booking confirmation. **Cancellation Policy:** Deposits and prepayments are non-refundable. The amount will be forfeited if the booking is cancelled. Refund requests are subject to management approval. **Fees and Surcharges:** Please note that credit card payments incur a service fee of 1.15%. A surcharge of 10% applies on Sundays and 15% on Public Holidays. **Menu:** Menus and prices quoted are subject to seasonal changes and product availability at any time. Wherever possible, La Vie will endeavour to meet your requests. If you or your guests have any special dietary requirements, please inform your function coordinator at least 10 days prior to the function date. **Allergies & Dietary Requests:** Please note that our products either contain or/are produced in kitchens which contain/use the allergens of peanuts, tree nuts, seafood, soy, milk (and other dairy), egg, sesame, wheat (gluten), lupin and sulphite preservatives. Whilst we cannot guarantee that any of our products are 100% allergen free, every effort will be made to ensure the experience is still equally enjoyed by everyone. **Cakes:** You are welcome to bring your own cake on arrival, at no extra charge, however unfortunately we are unable to store or refrigerate items. **Decorations:** We understand this may be a special occasion, but we encourage you to enjoy our venues as they are designed. The addition of personal decoration is limited and must be discussed with management prior to arrival. **Responsible Service of Alcohol:** La Vie complies with Western Australian Responsible Service of Alcohol Legislation. All staff are trained in the Liquor Licensing Accredited 'RSA' (Responsible Service of Alcohol). Staff may refuse to serve alcohol to any person who they believe to be intoxicated. Any intoxicated person will be removed from the venue. In accordance with liquor licensing laws of Western Australia. **Under 18's:** Persons under the age of 18 are not permitted to consume alcohol on the premises. All children under the age of 18 years old must be accompanied by their parent or legal guardian at all times.







