



FUNCTIONS & EVENTS

Drop Anchor and Stay Awhile

A waterfront setting for celebrations, gatherings and everything in between.

42 Cobblestone Street, Bunbury WA 6230
0403 337 321 | admin@gullandanchor.com

WELCOME

Celebrate by the water

Flexible spaces, warm hospitality and catering shaped around your occasion.

Set against the waterfront in Bunbury, Gull and Anchor brings together an adaptable function space, warm hospitality and flexible catering for events of every kind.

From weddings and milestone birthdays to conferences, training days, fundraisers and community gatherings, our team will help shape the room, menu and service around your occasion. The venue can be divided for more intimate events or opened for larger celebrations, with capacity for up to 400 guests depending on layout.

Choose from formal sit-down dining, generous buffets, cocktail canapes, platters, breakfast service or a relaxed BBQ. Custom menus can also be discussed with our functions team.

CAPACITY

Up to 400

- Flexible layouts
- Wheelchair accessible

CATERING

Your way

- Sit-down, buffet or cocktail
- Custom options available

SUPPORT

One team

- Planning guidance
- Bar and service coordination

Start planning

Speak with our functions team to check availability, arrange a viewing or tailor a package. 0403 337 321 | admin@gullandanchor.com

VENUE HIRE

A space that fits the occasion

Room hire is available for cocktail and sit-down events. Final capacity depends on your chosen layout.

ENTIRE ROOM \$800 • Up to 400 guests • Exclusive access • Private bar access	HALF ROOM \$400 • Up to 120 guests • Private bar access • Flexible event layouts • Optional tea and coffee station
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INCLUDED WITH ROOM HIRE

COCKTAIL SETUP • High, round or trestle tables • White tablecloths where required • Microphone and speakers	SIT-DOWN SETUP • Round tables seating up to 10 • Bridal table where required • Projector, microphone and speakers	SERVICE • Access to the private bar • Bar staffing matched to the event • Setup guidance from our functions team
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Specialist equipment, styling, security and extended access may incur additional charges.

SIT-DOWN DINING

Bronze package

Two courses | \$75 per person | Canapes on arrival available as an optional extra

ENTREE - CHOOSE ONE • Pumpkin and feta tart with caramelised onion and dressed salad (V) • Lemon and thyme grilled chicken with mushroom medley, steamed greens, porcini and truffle cream (GF) • Slow-cooked pork belly with kumara mash, braised cabbage and apple cider jus • Chilli and dill marinated prawns with avocado and corn salsa and radicchio salad (GF)	MAIN - CHOOSE TWO • Grilled barramundi with broccolini, Paris brown mash, dill and lemon butter sauce (GF) • Moroccan chicken with Paris mash, charred broccolini and puttanesca sauce • Sirloin (200g) with potato gratin, buttered greens and red wine jus (GF)	DESSERT - CHOOSE ONE • Chocolate fondant with vanilla cream and chocolate sauce • Custard tart with macerated berries and vanilla cream • Citrus tart with whipped cream and berry coulis
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Dietary requirements

Dietary requirements must be confirmed at least 14 days before the event.

SIT-DOWN DINING

Silver package

Three courses | \$85 per person | Minimum 25 guests | Canapes on arrival optional

ENTREE - CHOOSE ONE • Seared scallops with carrot puree, prosciutto and micro green salad (GF) • Roasted duck breast with beetroot and fennel relish, baby carrots and jus (GF) • Pan-fried potato gnocchi with portobello mushroom, sundried tomato and thyme butter (V) • Smoked salmon with asparagus, pickled beetroot, dill and caper salad (GF)	MAIN - CHOOSE TWO • Crispy-skin barramundi with mashed potato, asparagus, orange and lime emulsion (GF) • Scotch fillet (200g) with grilled zucchini, roasted potato and red wine jus (GF, DF) • Harissa pork loin with braised red cabbage, Moroccan roasted potatoes and cider-sage glaze (GF)	DESSERT - CHOOSE ONE • Sticky date pudding with caramel sauce and vanilla ice cream • Pavlova with macerated berries, vanilla cream and micro greens • Caramel tart with almond praline, strawberries and vanilla ice cream
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SIT-DOWN DINING

Gold package

Three courses | \$105 per person | Minimum 25 guests | Canapes on arrival optional

Arrival

Bruschetta and bubbles on arrival.

ENTREE - CHOOSE ONE

- Pork belly with carrot puree, grilled scallops and cider jus (GF)
- Herb lamb cutlet with balsamic-glazed onion, babaganoush and mint glaze (GF, DF)
- Seared duck breast with roasted peach, almond, mixed lettuce and sherry vinaigrette (GF, DF)

MAIN - CHOOSE TWO

- Eye fillet (150g) with fondant potato, mushroom medley, wilted kale and red wine jus (GF)
- Lamb rump with roasted garlic mashed potato, charred broccolini and rosemary jus (GF)
- Red emperor with garlic prawns, sweet potato mash, caponata and sauteed greens (GF, DF)

DESSERT - CHOOSE ONE

- Tiramisu with Kahlua cream and fresh berries
- White chocolate tart with chocolate glaze and nut praline (GF)
- Cheese platter to share with dried fruits and crackers

BUFFET DINING

Buffet packages

All buffets include freshly baked dinner rolls and butter, plus a tea and coffee station. Minimum 25 guests.

BRONZE \$75 pp • 2 hot mains • 2 side dishes • 2 salads • 1 dessert	SILVER \$95 pp • 4 hot mains • 2 side dishes • 3 salads • 2 desserts	GOLD \$110 pp • Antipasto plate • 5 hot mains • 2 side dishes • 3 salads • 3 desserts • Fruit salad
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HOT MAINS

FROM THE KITCHEN • Grass-fed bolar beef with Yorkshire pudding and horseradish (GFO) • Beef stroganoff with button mushrooms and sour cream (GF) • Baked barramundi with dill and lime sauce (GF, DF) • Chicken breast with puttanesca sauce and olives • Butter chicken thigh with steamed rice	MORE CHOICES • Roast pork loin with sticky mustard jus (GF) • Potato gnocchi with pesto cream, wilted spinach and Parmesan (V) • Beef bolognese with penne pasta and Parmesan • Rosemary roast lamb with mint jelly • Seafood upgrade available for an additional \$45
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BUFFET DINING

Sides, salads & desserts

SIDE DISHES

- Seasoned roast potatoes
- Oven-roasted pumpkin
- Steamed mixed vegetables
- Steamed rice
- Sweet potato mash
- Cauliflower Mornay
- Crispy fried chips (GF)
- Mashed potato
- Cumin and honey-roasted carrots
- Roasted root vegetables

SPECIALTY SALADS

- Mediterranean - roast carrot and quinoa with almonds, cranberries and baby spinach
- Gourmet potato - potato with bacon and spring onion dressing
- Moroccan - beetroot, rocket, chickpea, roasted capsicum, zucchini and feta
- Pumpkin and pine nut - roasted pumpkin, pine nuts, spinach, onion and pesto
- Thai - Chinese cabbage, crispy noodles, bean shoots and slaw dressing
- Caesar - cos lettuce, croutons, Parmesan, bacon and Caesar dressing
- Greek - olives, feta, cucumber, tomato, red onion and herb dressing
- Garden - mixed lettuce, carrot, cucumber, red onion, tomato and balsamic
- Pasta - basil, sundried tomato, spinach, olives and mayonnaise

DESSERTS

- Pavlova with seasonal fruit and whipped cream (GF)
- Fresh fruit salad
- Tiramisu
- Chocolate-dipped profiteroles
- Panna cotta with berry sauce (GF)
- Baked New York cheesecake

COCKTAIL EVENTS

Canape packages

Canapes are served across a 1.5 to 2-hour period. Package duration refers to total function time.

BRONZE \$65 pp • Minimum 30 guests • Functions up to 4 hours • Choose 8 canapes	SILVER \$80 pp • Minimum 40 guests • Functions up to 5 hours • Choose 9 canapes • Plus 1 substantial item	GOLD \$90 pp • Minimum 40 guests • Functions up to 6 hours • Choose 11 canapes • Plus 1 substantial and 1 dessert
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PRE-DINNER CANAPES

Choose 2 canapes - \$14.50 per person | Choose 3 canapes - \$18.50 per person

ADDITIONAL SELECTIONS

Substantial items - \$10 each | Dessert - \$8 each

Dietary key

GF gluten-free | GFO gluten-free option | DF dairy-free | V vegetarian | VG vegan

Canape selections

COLD

- Natural oysters (GF, DF)
- Seared scallops with mango salsa (GF, DF)
- Smoked salmon blinis with horseradish cream
- Mini bruschetta (GFO, V, DF)
- Onion jam and Danish feta tart (V)
- Pumpkin, spinach and feta fritters (V)
- Antipasto skewers (GF, V)
- Assorted sushi and nigiri (GF)
- Roast beef with horseradish cream and onion shoots (GF)

HOT

- Garlic prawn skewers (GF, DF)
- BBQ vegetable skewers (GF, VG, DF)
- Kilpatrick oysters (GF, DF)
- Salt and pepper squid
- Chicken skewers with satay sauce
- Mini beef sausage rolls
- Mini beef pies
- Mini spinach and ricotta rolls
- Italian meatballs with Napoletana sauce
- Tomato and basil arancini (GF)
- Sticky pork belly bites (GF, DF)
- Prawn dumplings with sweet ginger sauce
- Beef nachos with corn chips (GF)
- Salt and pepper cauliflower popcorn (V)
- Assorted quiches (VO)
- Lamb kofta with honey-mint yoghurt dressing

SUBSTANTIAL

- Crumbed whiting, beer-battered chips and caper mayonnaise
- Gnocchi with basil pesto (V)
- Pulled pork sliders with beer-battered chips (GFO, DF)
- Butter chicken with rice and garlic naan bread (GFO)
- Mushroom and sage risotto (GF, V)
- Pork bao bun with sriracha mayonnaise
- Beetroot falafel sliders (V)
- Thai chicken green curry with jasmine rice

DESSERTS

- Mini cheesecake
- Assorted mini tarts
- Panna cotta with mango and raspberry coulis (GF)
- Assorted macarons (GF)
- Mini eclairs
- Mini apple bites

PLATTERS

Platter Menu

Platters are based on 20 people - minimum 4 to 5 items per person.

ITEM	QTY	PRICE
Sausage rolls	25	\$65
Spinach & ricotta rolls	25	\$65
Hot pies	25	\$65
Chicken satay skewers	25	\$75
Pulled pork sliders	20	\$85
Assorted sandwiches or wraps*	40	\$65
Antipasto plate - cold meats, dips, olives, cheese and Turkish bread	-	\$70
Asian platter - 15 spring rolls, 15 samosas, 10 curry puffs, 10 prawn twisters and 10 Thai fish cakes	60 mix	\$70
Seafood platter - 25 panko-crumbed whiting and 25 salt and pepper squid	25 + 25	\$85
Assorted quiche platter	25	\$65

* Minimum order of 2 applies to the assorted sandwiches or wraps platter.

PLATTERS

Additional platter selections

Platters are based on 20 people - minimum 4 to 5 items per person.

ITEM	QTY	PRICE
Arancini balls (GF)	20	\$75
Assorted sushi and nigiri (GF)	25	\$65
Beef nachos with corn chips (GF)	20	\$75
Beetroot falafel sliders	20	\$80
Cauliflower bites	1 kg	\$70
Fish tacos	Each	\$8
Fresh oyster with lemon, coriander, chilli and lime dressing (GF)	Each	\$5
Fruit platter	-	\$75
Garlic and Cajun prawn skewers (GF)	20	\$75
Hot chips (GF)	Bowl	\$25
Kilpatrick oysters (GF, DF)	Each	\$15
Lamb kofta with honey-mint yoghurt dressing (GF)	20	\$70

PLATTERS

Additional platter selections - continued

Platters are based on 20 people - minimum 4 to 5 items per person.

ITEM	QTY	PRICE
Manchego croquettes	20	\$65
Mini beef and gravy rolls	15	\$65
Mini bruschetta (GFO, V, DF)	25	\$65
Pizza slabs	-	\$70
Pork bao buns with sriracha mayonnaise (GF)	20	\$75
Pork belly bites (GF)	20	\$55
Prawn twisters	20	\$65
Pumpkin, spinach and feta fritters (V)	25	\$65
Seared scallops with mango salsa (GF, DF)	20	\$95
Smoked salmon blinis with Spanish onion, capers and creme fraiche	20	\$75
Spring rolls and samosas	30 + 30	\$70
Sweet treats	30	\$70

Minimum orders may apply to selected platters. Please confirm availability when booking.

RELAXED CATERING

BBQ & breakfast buffets

BBQ BUFFET

\$49 pp

- Fresh dinner rolls
- Steak and sausages
- BBQ vegetable skewers
- Sauteed onions
- Sauces and condiments
- Antipasto plate
- Three salads
- Fruit salad add-on \$5

BREAKFAST SILVER

\$55 pp

- Choose 4 hot dishes
- Continental inclusions
- Tea and coffee station

BREAKFAST GOLD

\$75 pp

- Choose 5 hot dishes
- Continental inclusions
- Tea and coffee station

Breakfast hot dishes

Grilled bacon | Scrambled eggs | Breakfast sausages | Baked tomato | Hash browns | Baked beans

Included: yoghurt, toast, fresh fruit platter, Danish pastries and condiments, mini ham and cheese croissants, orange and apple juice. Granola add-on - \$4 per person.

YOUNG CELEBRATIONS

School graduation packages

TWO COURSES

\$59 pp

- Includes soft drinks
- Choose 1 entree
- Choose 2 mains

THREE COURSES

\$79 pp

- Includes soft drinks
- Choose 1 entree
- Choose 2 mains
- Choose 1 dessert

ENTREE - CHOOSE ONE

- Cheesy garlic bread
- Mini pizzas - margherita, Hawaiian or meatball
- Fish fingers and chips
- Chicken nuggets and chips

MAIN - CHOOSE TWO

- Chicken parmigiana
- Fish and chips
- Chicken carbonara
- Spaghetti bolognese
- Mini steak and mash with gravy
- Bangers and mash with gravy
- Beef burger and chips
- Vegetarian lasagne with chips and salad

DESSERT - CHOOSE ONE

- Pavlova with fresh berries and cream
- Chocolate lava cake with ice cream
- Mango cheesecake
- Fresh fruit salad

BAR

Beer & premix

Current bar selections are subject to availability.

BEER & PREMIX	SERVE	PRICE
Heineken 0%	Stubby	\$9
Guinness 0%	Can	\$15
Great Northern 3.5%	Stubby	\$11
Hahn 3.5%	Stubby	\$11
Hahn 4.5%	Stubby	\$12
Emu Export 4.2%	Can/Stubby	\$10
Carlton Dry 4.5%	Can/Stubby	\$11
Coopers Pale Ale 4.5%	Can/Stubby	\$11
Swan Draught 4.4%	Can/Stubby	\$11
Crown Lager	Stubby	\$11
Corona 4.5%	Stubby	\$12
Guinness	Can	\$18
Matso's Ginger Beer	Stubby	\$18
Hard Rated	Can	\$14
Cruisers	Bottle	\$14
Gordon's Pink Gin	Can	\$12
Strongbow Apple Cider	Bottle	\$14
Double Black Vodka	Can	\$16
Jim Beam and Cola	Can	\$14

BAR

Spirits & non-alcoholic

SPIRIT - 30 ML	CATEGORY	PRICE	SPIRIT - 30 ML	CATEGORY	PRICE
Smirnoff	Vodka	\$14	Johnnie Walker Red	Whisky	\$14
Grey Goose	Vodka	\$14	Jameson	Whiskey	\$14
Gordon's	Gin	\$14	Grant's	Whisky	\$14
Captain Morgan	Rum	\$14	Kahlua	Liqueur	\$12
Malibu	Rum	\$14	Baileys	Liqueur	\$12
Kraken Black Spiced Rum	Rum	\$15	Frangelico	Liqueur	\$12
Jim Beam	Bourbon	\$14	Cointreau	Liqueur	\$13
Jack Daniel's	Bourbon	\$14	Jagermeister	Liqueur	\$13
Southern Comfort	Bourbon	\$16	Galliano White	Liqueur	\$14
Wild Turkey	Bourbon	\$16	Galliano Black	Liqueur	\$14

COLD DRINKS

SOFT DRINKS & JUICE • Soft drinks - \$4 • Apple, orange, tropical and pineapple juice - \$6 • Kids milkshake - \$6 • Milkshake - \$7.50 • Iced coffee or chocolate - \$7.50	SMOOTHIES • Mango, mixed berry or banana - \$8.50 • Avocado almond - \$11 • Berry walnut - \$11 • Mango pistachio - \$11 • Protein add-on - \$1	HOT DRINKS • Regular coffee - \$5 • Large coffee - \$6 • Espresso - \$3.50 • Babyccino - \$3 • Tea for one - \$5.50 • Tea for two - \$9.50
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Frequently asked questions

1. What types of events can be held here? Weddings, birthdays, conferences, corporate events, seminars, training sessions, fundraisers and community events are all welcome.

2. How many guests can the room accommodate? Up to 400 guests depending on the seating arrangement and event format.

3. What is included in room hire? Tables, chairs, standard white tablecloths, basic audiovisual equipment and access to the private bar. Package-specific inclusions are listed in the Venue Hire section.

4. Do you provide catering? Yes. Choose from the packages in this guide or speak with us about a custom menu.

5. Can we bring our own food and drinks? Outside food and beverages are not permitted. One celebration cake may be brought in; other desserts are not permitted.

6. Is there a minimum booking time? A minimum three-hour booking usually applies. Maximum event length depends on availability and licensing requirements.

7. Can your team assist with planning? Yes. We can help coordinate logistics, confirm bookings and recommend local suppliers.

8. Is parking available? Yes. On-site parking is available, with additional nearby options for larger events.

9. Are there restrictions on decorations? Decorations must not damage the property. Candles require approved holders, and confetti, glitter and sprinkles are not permitted.

10. Is the venue wheelchair accessible? Yes, including accessible bathroom facilities.

11. Do you provide audiovisual equipment? Basic microphones, a projector and speakers are available. We can recommend suppliers for specialist sound, lighting or staging.

12. What is the cancellation policy? Cancellations must be made in writing. More than 30 days' notice is eligible for a deposit refund less a \$100 administration fee. Deposits are forfeited for cancellations within 30 days.

13. Can we set up the day before? Setup access depends on availability and must be confirmed in advance.

14. What happens if we need to change the date? Rescheduling is subject to availability and the terms agreed for your booking.

15. Is there a bar? Yes. We offer a licensed bar with cash-bar, bar-tab and pre-arranged beverage options.

16. How do we book? Contact us at admin@gullandanchor.com or 0403 337 321. We will guide you through availability, viewing and confirmation.

17. Do you offer promotions? From time to time. Ask our functions team about any current offers.

18. Is security provided? Security is not automatically included. Depending on the event, licensed security may be required at the hirer's expense.

19. Can we hire the room for a half-day or evening? Yes. Flexible booking windows are available, subject to licensing and venue availability.

Ready to plan?

Arrange a viewing or request a tailored quote. 0403 337 321 | admin@gullandanchor.com

BOOKING INFORMATION

Terms & conditions

Please read these terms carefully. A signed copy and the required deposit are needed to secure a booking.

Guest behaviour: Gull and Anchor may cancel or end an event where guest behaviour places safety, the venue's reputation or the smooth operation of the business at risk. The hirer is responsible for ensuring guests comply with venue directions and the code of conduct.

Tentative bookings: A tentative date will be held for seven days. It may be released automatically unless the booking is confirmed or an extension is approved.

Booking confirmation: A booking is not confirmed until the signed terms and conditions and the required room-hire deposit have been received.

Cancellations: Cancellations must be received in writing. With more than 30 days' notice, the deposit will be refunded less a \$100 administration fee. For cancellations within 30 days of the event, the deposit is forfeited. Gull and Anchor may cancel a booking where an event presents a material safety, security, operational or reputational risk; any venue-hire fee already paid will be refunded where the cancellation is initiated by Gull and Anchor.

Final numbers: Final guest numbers are required 14 days before the event and become the minimum number charged. Any approved increase will be invoiced separately.

Payment: Final food and beverage selections, final numbers and full payment are required 14 days before the event. Other charges are payable at the end of the event unless agreed otherwise. Outstanding balances must be settled within two working days.

Insurance and damage: A \$1,000 bond is required when booking a 21st birthday. Gull and Anchor is not responsible for loss of guests' property. The hirer is financially responsible for damage caused by guests, suppliers or contractors, including cleaning, labour, repairs or replacement.

Decorations: Confetti, glitter and sprinkles are not permitted. Rose petals may be used outdoors. Candle wax damage, missing items and damage to floors, furniture, fixtures or fittings will be charged to the hirer. Venue staff will not lift, carry, install or remove external decor unless agreed in advance.

Duty of care: Under Western Australian liquor licensing requirements, service may be refused to intoxicated guests or anyone suspected of being under 18. Alcohol presented as a gift must remain sealed while on the premises.

Allergies and dietary requirements: All dietary and allergy information must be supplied at least 14 days before the event. While reasonable care will be taken, the venue cannot guarantee an allergen-free environment.

Security for under-25 birthdays: Birthday parties for people under 25 are required to supply licensed security guards.

BOOKING INFORMATION

Terms & conditions - continued

Late selections: Catering and beverage requirements must be supplied at least 14 days before the event. A \$200 late fee may apply when information is received after this deadline.

Pricing: Prices include GST and may change due to product availability or market costs. An estimated annual increase of up to 5% may apply.

Booking variations: Changes to guest numbers, food or beverage packages must be received at least 14 days before the event. Changes cannot be guaranteed after this deadline.

Food and beverage: All food and beverages must be purchased from Gull and Anchor, except an approved celebration cake. A \$30 cake-cutting fee applies. Remaining food cannot be removed from the premises in accordance with food-safety requirements.

Celebration cakes: Cakes must be supplied by an external supplier arranged by the client and delivered no earlier than 11:00 am on the event day. Leftover cake must be collected that day or the following day by prior arrangement, otherwise it may be disposed of.

Payment security: A valid credit card must be provided as security. It will not be charged without authorisation except where payment remains outstanding seven days after the event.

Security: Where considered necessary, licensed security will be arranged at the hirer's cost. The indicative requirement is two guards for the first 100 guests and one additional guard for each further 50 guests.

Bump-in and bump-out: Storage and early access are subject to availability and must be requested in advance. Standard room-only hire provides access 30 minutes before the event unless otherwise agreed. All items must be removed promptly after the event. Additional charges may apply where pack-down or collection extends beyond the agreed time.

Entertainment: Gull and Anchor may monitor and control entertainment noise. Live music and DJs require management approval and must remain within the approved function space. Smoke machines are not permitted.

Licensed hours: The venue is licensed until 12:00 am Monday to Saturday and 10:00 pm Sunday. Additional Sunday trading may be available for a licence fee.

Public holidays: A 20% surcharge applies to the total food and beverage account for functions held on a public holiday.

Beverage packages: Package time begins at the agreed booking time and cannot be extended because of late arrival. For the first half of the event, guests may receive no more than two drinks per person at a time; during the second half, one drink per person at a time. Stockpiling or skulling beverages is not permitted and may result in service ending without refund.

BOOKING ACKNOWLEDGEMENT

I acknowledge that I have read and agree to the Gull and Anchor functions terms and conditions.

NAME		EVENT DATE	
FUNCTION NUMBER		DEPOSIT	
SIGNATURE		DATE	