



# FUNCTION PACKAGES



GET IN TOUCH WITH OUR RESTAURANT MANAGER: **ALEX**

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## WELCOME

Welcome to Samson's Paddock, 4 unique spaces make this venue the ideal setting for every occasion and size of function. From formal to casual we have a space to suit.

Our historic building was built in the 1880's, come and enjoy rustic décor, three fireplaces and beautiful two tiered alfresco dining in our garden. We offer amazing share dishes, an incredible selection of wine and beer and of course, the best whisky list in Perth. Our kitchen is delivering fine dining quality dishes, in a very relaxed style. You will feel right at home.

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Suitable for functions from 10 to 100 people

### PRIVATE

birthdays, weddings or special occasions and family events

### CORPORATE

Corporate functions

Staff or customer meeting/training

Christmas parties

### MINIMUM SPEND

If you would like to privatise an area you can do so

From \$1,000.00 weekdays

From \$1,500.00 weekends

Choice of 4 separate areas or entire venue

Depending on service, period and season please ask your event coordinator.



## DINING ROOM

Our dining room is intimate and private. Suitable for a formal sit down dinner/lunch function. Completely private and direct viewing into our open plan kitchen. This room is perfect for small gatherings, wine/whisky dinners, corporate functions, business meetings and private parties.

CAPACITY 35

## BAR

Our bar area is the party zone. We have our long table which seats 22 people and is perfect for casual dining or just gathering for drinks. The space has a lounge around our fireplace and sit down dining area.

It's perfect for informal, relaxed drinks/dinner functions and parties.

CAPACITY 35



## LOWER ALFRESCO

This magnificent space is enclosed under our beautiful high patio and surrounded by our garden/upper alfresco area. Enjoy our outdoor fire in winter and misters in summer to ensure this space is always suitable. Perfect for smaller gatherings in this cozy setting.

CAPACITY 30

## UPPER ALFRESCO

Dine under the stars in our alfresco and enjoy our fire in winter and misters in summer. With a combination of high tables, low tables and lounge area with coffee tables this space is perfect for private functions looking for their own space. This space is very tailorable and can cater to the need of almost any function.

CAPACITY 60



## DRINKS PACKAGES

Our drink packages offer great value as an easy option for corporate functions or private parties. However if you would prefer to select from our drinks list, we can set up a bar tab with as many or few inclusions as you like. Ask our fantastic team for suggestions.

### HOUSE WINE & BEER PACKAGE

TIME	PER PERSON
2 HOURS	\$35
3 HOURS	\$45
4 HOURS	\$55
5 HOURS	\$65

### PREMIUM WINE & BEER PACKAGE

TIME	PER PERSON
2 HOUR	\$50
3 HOURS	\$60
4 HOURS	\$70
5 HOURS	\$80

### TOP SHELF WINE & BEER PACKAGE

TIME	PER PERSON
2 HOUR	\$80
3 HOURS	\$90
4 HOURS	\$100
5 HOURS	\$110

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#### HOUSE WINE & BEER PACKAGE

Lone Goat Sauvignon Blanc  
St Margarets Chardonnay  
Rocky Gully Shiraz  
Samson's Paddock Lager

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#### PREMIUM WINE & BEER PACKAGE

Domaine Naturaliste Sauvignon Blanc Semillon  
Lampo Prosecco  
Singlefile Riesling  
Willoughby Park Cabernet Sauvignon  
Trumer Pilsner & Sierra Nevada Pale Ale

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#### TOP SHELF WINE & BEER PACKAGE

Swinney Tirra Lirra Riesling Pinot Gris  
Frankland Estate Chardonnay  
Champagne Lallier R.012  
Xabregas Sauvignon Blanc  
Balnaves Shiraz  
Monte Antico Sangiovese

Trumer Pilsner / Beer Farm IPL / Sierra Nevada Pale Ale / 4 Pines Amber Ale



## FUNCTIONS MENU

Our sharing boards are designed to be shared between 5 people

### ANTIPASTO - \$45

hummus dip, roasted peppers, sumac, grilled bread  
prosciutto san danielle  
picante salami  
olives, bocconcini, piparas, chili, crispy bread  
blini, king fish radish

### SHARING - \$130

beer battered chips, truffle oil & parmesan  
arancini with mushroom, spinach, feta & truffle  
pork belly with corn peppers & honey tamarind sauce  
panko crumbed whiting, spicy aioli dip  
roasted cauliflower, yogurt, turmeric (gf)  
lamb skewers, tomato relish (gf)  
grass fed sirloin board (gf)

### CHEESE BOARD - \$30

### SWEETS BOARD - \$35

*\* please let your event coordinator know if there is any allergy or food requirements*

Start planning your function at Samson's Paddock today. Send us an email and our highly skilled team will assist you further and discuss options. If you don't see something for you here, get in touch as all functions are entirely customisable to suit.  
All menus are seasonal and subject to variation and availability.  
All prices are GST inclusive and are subject to change.



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# SAMSON'S PADDOCK

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## SET MENU 1 - \$65 PER PERSON

### ENTRÉE

Pork belly, corn, peppers, honey, tamarind  
or  
Panko crumbed whiting, spinach & daikon salad, spicy aioli  
or  
Yoghurt & goat cheese katuk, roasted peppers, paprika, house bread

### MAIN

Lamb rump, eggplant & chickpea puree, peppers, coriander chimichurri (gf)  
or  
Market fish, prawns, galuska dumplings, spring peas

### DESSERT

Chocolate brownie, blueberry sauce, vanilla ice cream  
or  
Black sesame crème brûlée, vanilla ice cream

## SET MENU 2 - \$90 PER PERSON

### UPON ARRIVAL

Hummus dip, roasted peppers, sumac, grilled bread  
prosciutto san Daniel picante salami  
or  
Olives, bocconcini, piparas, chili, crispy bread blini, king fish radish

### ENTRÉE

Pork belly, corn, peppers, honey, tamarind  
or  
Grilled octopus, basil, olive powder, tomatoes, pine nuts  
or  
Sautéed mushrooms, tofu, chilli, garlic, crispy tofu skin  
or  
Broccolini, Sweet potato puree, pumpkin seeds, balsamic vinegar  
or  
Wagyu rib fingers, house made kimchi, chilli

### MAIN

Lamb rump, eggplant & chickpea puree, peppers, coriander chimichurri  
OR  
Market fish, prawns, galuska dumplings, spring peas  
OR  
Duck breast, celeriac & apple puree, endives, maple jus

### CHEESE

Selection of cheese

### DESSERT

Chocolate brownie, blueberry sauce, vanilla ice cream  
or  
Flourless chocolate cake, maple, plaum, praline, vanilla ice cream  
or  
Black sesame crème brûlée, vanilla ice cream

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## T & C

### RESERVATION

A food & drinks pre-ordering is required 7 days prior the event.  
A deposit will be required to confirm your reservation 15 days before the event.  
10% of the expected cost of the event is a non-refundable deposit.

NAME: SAMSONS PADDOCK

BSB: 036-406

ACC: 199050

### DIETARY REQUIREMENTS

Let your event coordinator know of any food intolerance or allergies. **HAPPY HOUR**  
Not available for functions.

