



GET IN TOUCH WITH OUR RESTAURANT MANAGERS: MITCH & ABBIE

Tel. 9385 3854 office@samsonspaddock.com.au 3 Glyde street, Mosman Park, WA 6012



samsonspaddock.com.au facebook.com.au/samsonspaddock instagram.com/samsonspaddock





# 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.

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 30

## 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 30



# LOWERALFRESCO

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 16 (SEATED) 25 (STANDING)

# 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<br>& BEER PACKAGE |            | PREMIUM WINE<br>& BEER PACKAGE |            | TOP SHELF WINE & BEER PACKAGE |            |
|------------------------------|------------|--------------------------------|------------|-------------------------------|------------|
| TIME                         | PER PERSON | TIME                           | PER PERSON | TIME                          | PER PERSON |
| 2 HOURS                      | \$45       | 2 HOUR                         | \$60       | 2 HOUR                        | \$90       |
| 3 HOURS                      | \$55       | 3 HOURS                        | \$70       | 3 HOURS                       | \$100      |
| 4 HOURS                      | \$65       | 4 HOURS                        | \$80       | 4 HOURS                       | \$110      |
| 5 HOURS                      | \$75       | 5 HOURS                        | \$90       | 5 HOURS                       | \$120      |
| 1×                           |            |                                |            |                               |            |

PLEASE CONTACT OUR RESTAURANT MANAGER
TO GET THE LATEST WINE AND BEER PACKAGES.



### FUNCTIONS MENU

## \$50pp

GRILLED ZUCCHINI, BLUE CHEESE, MACADAMIA (GF)
SOURDOUGH, STRACCIATELLA, TOMATO, BASIL
ARANCINI WITH MUSHROOMS, SPINACH & PARMESAN
PATANIK, YOGHURT, MINT, PAPRIKA (GF)
RICOTTA GNOCCHI, BASIL PESTO, PINE NUTS
PORK AND KIMCHI, BRIOCHE
BEER BATTERED CHIPS, TRUFFLE OIL
PANKO CRUMBED WHITING, SPICY AIOLI
SLOW COOKED SHORT RIBS (GF)

### \$80pp

WAGYU BRESAOLA (GF)
PRAWNS, AVOCADO, CHILLI (GF)
GRILLED ZUCCHINI, BLUE CHEESE, MACADAMIA (GF)
SOURDOUGH, STARCCIATELLA, TOMATO, BASIL
ARANCINI WITH MUSHROOMS, SPINACH & PARMESAN
RIB FINGERS, KIMCHI (GF)
BEER BATTERED CHIPS
PORK AND KIMCHI, BRIOCHE
RICOTTA GNOCCHI, BASIL PESTO, PINE NUTS
GRILLED WAGYU SIRLOIN (GF)

\* 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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# 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.

