

FUNCTIONS
PACKAGES
EVENTS





AREAS

GOLDEN BOY

	CAPACITY
BAR	30
RESTAURANT	40
STANDING	20
WHOLE LEVEL	90

JADE GIRL ROOFTOP

HIGH TABLES	50
BAR	30
WHOLE LEVEL	70





FEED ME MENU

SET MENU 3

(Moderate)

SHARE ANY 3 DISHES
W/ RICE + CONDIMENTS
\$29pp

SET MENU 5

(Substantial)

SHARE ANY 5 DISHES
W/ RICE + CONDIMENTS
\$49pp

terms and conditions apply, pre-ordered only





DRINK PACKAGES

BASIC

2 hours - \$39pp

3 hours - \$49pp

4 hours - \$59pp

*Some tap beer and cider,
select house wine &
sparkling,
softdrink & juices*

PREMIUM

2 hours - \$49pp

3 hours - \$59pp

4 hours - \$69pp

*All tap beer & cider
all wine by the glass
& sparkling,
softdrink & juices*

*Checkout the drinks tab
for more details*

ON

CONSUMPTION

*choose your drinks
set your limit per drink
set your budget*

*beer, wine, cider, spirits
from \$11ea*

TERMS & CONDITIONS

*all drink packages must be accompanied by a food package,
and cannot be purchased by individuals. One package per group*





PACKAGES CONT..

BASIC

BEER

*The Seasonal Brewing Co
Pale Ale & Lager*

Juicy Pale Ale

*Passionfruit Guave Gose
Session Ale
Cold IPA*

CIDER

Funk Cider

WINE

*House Red
House White
Sparkling*

MISC

*Softdrink
Juice
Sparkling Water*

PREMIUM

TAP

All our tap beer & cider

WINE

All our wines by the glass

MISC

*Softdrink
Juice
Sparkling Water*

TERMS & CONDITIONS

all drink packages must be accompanied by a food package,
and cannot be purchased by individuals. One package per group





CANAPES

FOR STANDING EVENTS OF 10+

LIGHT

*Choose any 5 dishes,
served on platters or
cocktail style*

*A light amount of food
to graze on*

\$30 pp

MODERATE

*Choose any 6 dishes,
served on platters or
cocktail style*

*A moderate amount of food
that will feed your guests*

\$45 pp

SUBSTANTIAL

*Choose any 7 dishes,
served on platters or
cocktail style*

*No one leaves hungry!
Take away anyone?*

\$55 pp

TERMS & CONDITIONS

minimum group size 10, one package per group, pre-orders only





sample menu 2022, subject to change

CANAPÉS

CORN RIBS

marinated in fermented chilli, yuzu mayo, garlic, lime (v,vg,gf)

TEMPURA EGGPLANT FRIES

battered and crispy served with a sweet mango salsa (v,vg,gf)

SALT & PEPPER TOFU

5 secret spices, tossed with garlic, scallion, chilli (v,vg,gf)

RENDANG MINI BEEF PIES

beef rendang, coconut, lemongrass in a crusty pie (df)

BITTER LEAF

bite sized leaf, topped w/ prawn, green apple, nuts, citrus (gf,df)

BEEF TARTARE

rare beef, green apple, with crispy wonton skin (gf,df)

STICKY PORK RIBS

marinated in sticky gochujang, pickles, sesame, kimchi (df)

SALT & PEPPER SQUID

5 secret spices, tossed with garlic, scallion, chilli (vg,gf)

VEGETARIAN SPRING ROLLS

crispy wrapped parcels, served with sweet sambal (v,vg)

UMAMI CHIPS

skin on fries, tossed in umami dust, aioli (v,vg,gf)

*All gluten free food is cooked in a separate fryer.
All meats and eggs are locally and ethically sourced, and free range.
Please inform staff of any dietary requirements and allergies.
(v) Vegetarian (vg) Vegan (gfo) Gluten Free Option*





BOOTH PACKAGE

EXCLUSIVE LOUNGE AREA
SUITABLE FOR 15-25 GUESTS

BOTTLE SERVICE

*1 bottle of gin on arrival
personal garnish platter
exclusive bar access
private lounge area
light canapes*

\$999

SPARKLING ON ARRIVAL

*5 bottles of sparkling
premium glassware
exclusive bar access
private lounge area
light canapes*

\$999

terms and conditions apply, pre-ordered only





OTHER CHARGES

GOLDEN BOY

DINE IN RESTAURANT

RESERVE A TABLE: NO FEE

MINIMUM SPEND: NONE

FUNCTIONS (large groups 10+)

BOOKING FEE: \$100, refundable

MINIMUM SPEND: \$30pp, paid 7 days in advance

ROOFTOP

WEEKDAYS

RESERVE A TABLE: WALK-INS ONLY

MINIMUM SPEND: NONE

FUNCTIONS (large groups 10+)

BOOKING FEE: \$100 refundable

MINIMUM SPEND: \$30pp, paid 7 days in advance

****weather warning****

the rooftop is partly exposed to the elements, bookings may be cancelled at late notice due to bad weather

peak periods are june - august, november - march
other functions may be booked in on the same date and time
booking fee may be waived during non-peak times
please ask our friendly functions manager





WANT TO BOOK?

EMAIL US

hello@gbjg.com.au

BOOKING NAME:

CONTACT:

MOBILE:

DATE:

TIME:

AREA:

NUMBER OF PEOPLE:

FOOD PACKAGE:

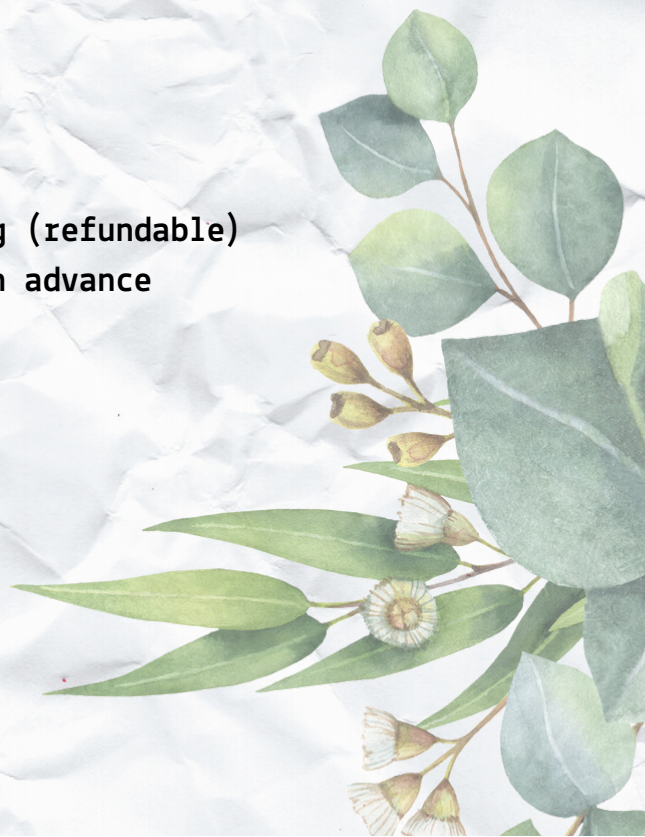
DRINK PACKAGE:

SPECIAL REQUESTS:

TDLR T&C'S

\$100 deposit required to confirm a booking (refundable)

All food & beverage options paid 7 days in advance





T/C'S

CONFIRMATIONS

Your booking will be confirmed when we have received your deposit, and you have received a confirmation.

FINAL NUMBERS

Final numbers must be confirmed 7 days prior. Should the final numbers be below minimum requirements, the difference may be charged in room hire/area fees.

FINAL MENU SELECTION

Menu must be confirmed 7 days prior to the function date and may not be changed.

MINIMUM SPENDS

There may be a minimum spend depending on factors such as: Time/date of the year, area required and number of guests. If there is a minimum spend you will be advised upfront.

RESERVED AREAS

Reserved areas are held for a period of 15 minutes only.

DEPOSITS & PAYMENTS

\$10pp deposit is required to confirm your booking. Full pre-payment, final numbers & final catering selections are required 7 days prior to your event. All pre payments are strictly non-refundable.

FINAL PAYMENT

Any additional charges must be settled on the day, or charged back on the nominated credit card provided on the booking form.

CANCELLATIONS

Cancellations outside of the seven (7) business days notice period will be charged a 50% cancellation fee.

PRICING

Prices will be confirmed in writing along with final function details. Every endeavor is made to maintain prices as printed, however these may be subject to increase at the management's discretion.

OTHER FUNCTIONS

The venue reserves the right to book concurrent functions in available areas within the venue.

DAMAGES & CLEANING

The client is financially liable for any damages sustained to the venue by their guests, outside contractors or any other persons attending the function. Additional cleaning charges may be incurred if clean up is outside standard wear and tear.

SECURITY

The venue will not accept responsibility for the loss or damage to any equipment or personal belongings left prior to or after a function.

DRESS CODE

All guests must abide by our house dress code policy which prohibits inappropriate or offensive clothing regardless of function theme or occasion.

LIQUOR ACT

Under WA law, all guests under the age of 18 must be accompanied by their legal guardian and supervised at all times. All guests must be 18 or over to consume alcohol and are expected to provide legal identification where necessary. All guests under the age of 18 must vacate the premises by 9pm.

RESPONSIBLE SERVICE OF ALCOHOL

We abide by WA guidelines on responsible service of alcohol as per our house policy. The venue reserves the right to refuse the service of alcohol to any patron deemed to be showing signs of intoxication. This includes guests on a beverage package.

DECORATIONS

You will have access to your reserved area 30 mins prior to your event to add any decorations. Please inform your functions co-ordinator if you wish to do so.

Confetti, glitter, nails or tape is not permitted.