

celebrate in the heart of the wa wheatbelt

Host your special celebrations at our elegant heritage-listed hotel, nestled in the heart of Northam. Renowned for exceptional cuisine, expertly crafted cocktails, and luxurious accommodations, our venue provides the perfect setting for unforgettable events. Whether you're planning an intimate gathering, a lively family occasion, or a corporate function, we promise an experience filled with charm, culinary delights, and impeccable service.

Let us help you create moments of joy and sophistication, where every detail is thoughtfully curated to make your event truly memorable.



Spaces





DINING ROOM 1 35 PAX SIT DOWN, 45 COCKTAIL

DINING ROOM 2 24 PAX

BEER GARDEN TOP SECTION 80-100 PAX

BBQ SECTION 40 PAX

OUTDOOR UNDERCOVER 40PAX

EXCLUSIVE VENUE (MIN SPEND \$15K) 250PAX



canapes (MINIMUM 10 PEOPLE)

4 CANAPE ITEMS \$30PP
INCLUDES 1 SUBSTANTIAL

6 CANAPE ITEMS \$45PP INCLUDES 2 SUBSTANTIAL

8 CANAPE ITEMS \$55PP INCLUDES 3 SUBSTANTIAL

seated function

(MINIMUM 10 PEOPLE)

3 COURSE SET MENU \$65PP ENTREE, MAIN AND DESSERT

2 COURSE SET MENU \$55PP
MAIN AND DESSERT

BUFFET \$50PP ROAST, SALADS, DESSERT

Food Packages



Set Menu Example

entree

CLASSIC PRAWN COCKTAIL

jumbo sa tiger prawns, iceberg lettuce, house cocktail sauce *gf*

CARAMELISED ONION TARTLET

roast vegetables, red onion, goat's cheese flaky puff pastry, rocket leaves

mains

LAMB RUMP

crispy chat potato's, buttered asparagus, mint salsa verde *gf*

CONFIT DUCK LEG

mash potato, baby carrots, orange jus gf

ROAST PUMPKIN SALAD

butternut pumpkin, pearl cous cous, fetta, pine nuts *v*

dessert

CHOC SALTED CARAMEL TART

caramelised white chocolate, dulce de leche

COFFEE & LIQUOR 43 TIRAMISU

ladyfinger pastries, marscapone, shaved chocolate

Buffet Menu Example

mains

ROAST SELECTION (CHOICE OF 2)

roast beef, roast lamb, porchetta (authentic roast pork). accompanied with all the trimmings.

ROAST VEGETABLES

potatoes, parsnip, baby carrots, pumpkin

SAUCES

rich gravy, minty jelly

salads

CAESAR SALAD

cos lettuce, bacon, croutons, parmesan, anchovy dressing, egg *v gfo*

COUS COUS

sundried tomato, red onion, olives, pine nuts

GREEK

gourmet lettuce, olives, cherry tomatoes, olives, balsamic vinaigrette

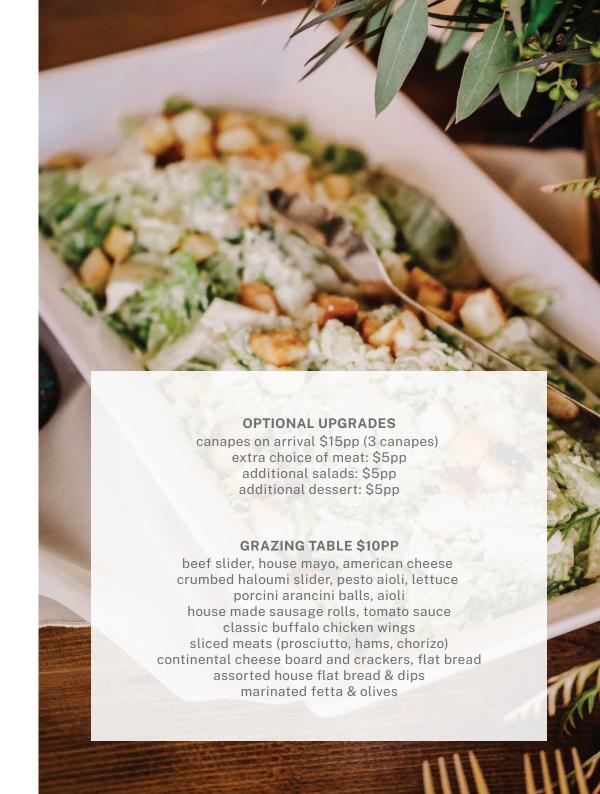
ROAST PUMPKIN SALAD

roast pumpkin, beetroot, walnuts, mesclun lettuce, lemon myrtle *v gfo*

dessert

CHOC SALTED CARAMEL TART

COFFEE & LIQUOR 43 TIRAMISU





Canape Example

small

leek & manchego croquettes smoked tomato aioli, chive

freshly shucked oyster, chardonnay vinegar gf df

three cheese arancini, truffle butter, aioli

parma ham grissini, parmesan custard tart gfo

smoked salmon tartlet, cream cheese, salmon roe, en croute

beef tartare, horseradish cream, lavosh gfo dfo

confit duck tartlet, fetta gf

spiced beef skewers, smoked tomato, aioli gf df

zucchini & fetta fritter slider, herb mayo, tomato relish, rocket

substantial

panko prawn slider, tarama, pickled cucumber
buttermilk chicken slider, slaw, chilli, mayo, coriander
angus beef burger slider, pancetta, maffra cheddar, rocket, aioli
blue swimmer crab & prawn croquettes, saffron, tomato

Pizza Menu

CARNIVORE house tomato sauce, mozzarella, scotch fillet steak, onion, pepperoni, chorizo, bbq sauce	\$20
VEGE-TABLE mushroom, olives, cherry tomatoes, mozzarella cheese	\$29
POINT BREAK house tomato sauce, soppressata hot salami, prawns, chilli flakes, chilli oil, mozzarella cheese	\$33
LOADED PAPI-RONI house tomato sauce, double loaded pepperoni, mozzarella cheese	\$30
BBQ MOTHER CLUCKER house tomato sauce, chicken, bacon, roast capsicum, red onion, mozzarella cheese, bbq sauce	\$27
MEAT STREET house tomato sauce, mozzarella, soppressata hot salami, leg ham, chorizo, pancetta	\$29
OFF THE COAST house tomato sauce, mozzarella, ham, pineapple	\$25
CLEAR THE FRIDGE house tomato sauce, mozzarella, ham, mushroom, olives	\$27
MARGE & RITA house tomato sauce, mozzarella, basil	\$22

BOTTOMLESS PIZZA DEAL

\$25PP

2 hours of bottomless pizza. Minimum 10 pax.





Platters

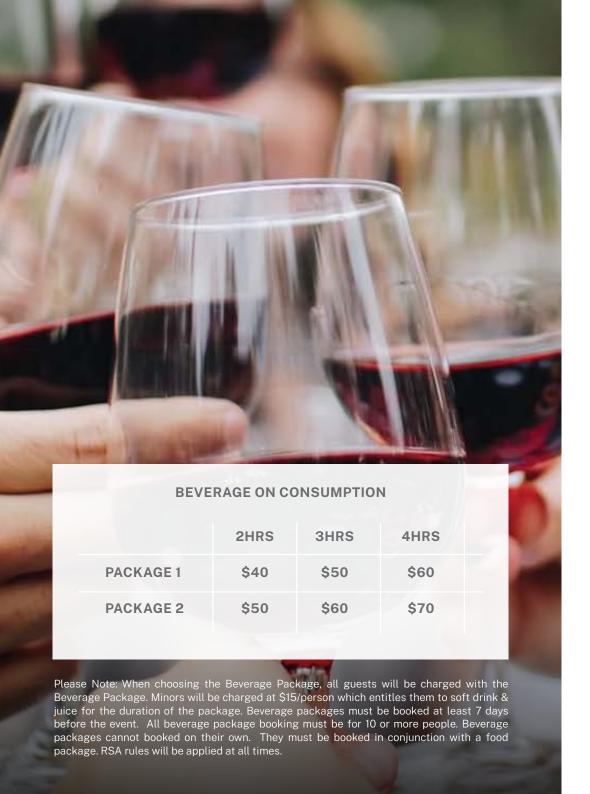
small

porcini arancini balls, aioli v	\$80
popcorn chicken, chipotle aioli	\$70
fish goujons, beer battered hake, tartare sauce	\$70
salt & pepper squid, tartare sauce	\$80
gourmet sandwiches gfo v	\$85
house-made sausage rolls, tomato sauce	\$85
the buffalo wings, smokey bbq	\$65
tiger prawn spring rolls, dipping sauces	\$75
jalapeno poppers, house-made beer battered sundried tomato	\$75

substantial

FEEDS 10-12 PEOPLE

beef slider, house mayo, american cheese (12)	\$85
chicken schnitzel slider, iceberg, aioli, american cheese (12)	\$85
empanadas hand cooked tortillas, tex mex filling, sour cream, black beans	\$90



Beverage Packages

package one

WINE

Madfish Prosecco Sparkling Scorpious Sauvignon Blanc, Malbrough NZ Silkwood Estate 'Bowers' Shiraz, WA Leeuwin Estate 'Rose' WA

BEER

Swan Draught | Great Northan 3.5% | Gage Road Single Fin Bulmers Apple Cider | Carlton Dry | Carlton Draught Matsos Ginger Beer

JUICE & SOFT DRINK

package two

WINF

Swings & Roundabout Sparkling, WA
Swings & Roundabout Semillon Sauvignon Blanc, WA
Leeuwin Estate Rose, WA
Majella 'Composer' Cabernet Sauvignon

BEER

Swan Draught | Great Northan 3.5% | Gage Road Single Fin Bulmers Apple Cider | Carlton Dry | Carlton Draught Matsos Ginger Beer | Hard Rated

JUICE & SOFT DRINK

Accommodation

Make your wedding weekend truly unforgettable by staying with us. Our charming accommodations provide the perfect retreat for you and your guests to relax and unwind before and after your special day. From cozy rooms to 2-bedroom apartments adorned with every comfort, we offer a range of options to suit every preference.

Please enquire for room suitability and availability.



Terms & Conditions

DEPOSITS AND PAYMENTS

No booking is confirmed until a deposit of \$1,000 has been received. Deposits can be paid by cash, bank transfer or credit card, either in person or over the phone. All deposits will be deducted from your final bill. The total cost for the function must be paid in full no less than 7 days before the wedding date. Any charges exceeding this amount can be paid on the night, however a credit card must be provided before the start of the function. Cancellation 100% of your deposit will be held if you cancel your function 7 working days or less prior to your function.

MINIMUM SPENDS

Minimum numbers of guests are quoted in order to secure exclusive use of the area, however more intimate functions can be catered for in smaller areas with lower minimum spends.

FINAL NUMBERS & PAYMENTS

Final numbers for food purposes must be provided no less than 7 days before the function date. Decorations are permitted please advise coordinator of decorations to make sure they are suitable for the venue. Being a licenced premise no outside alcohol is allowed, any alcohol gifts must not be opened on the premises. Outside suppliers may be used at your discretion or we can help you with recommended suppliers. We do not accept liability for gifts, belongings or equipment left on our premises prior to, during or after your event. Proof of age ID may be requested.

RESPONSIBLE SERVICE OF ALCOHOL

The Rec Hotel Northam practices the responsible service of alcohol as required by law and the guidelines set down by the Department of Racing, Gaming and Liquor. The staff at the hotel have the right to refuse service to any patron they deem to be intoxicated or for any other reason, regardless of them holding a function or attending as a guest. Any person deemed to be intoxicated or behaving in an inappropriate manner will be asked to leave the venue by management. Learn more: www.therec.com.au/responsible-service



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therec.com.au