

FUNCTIONS PACK

Welcome to Whistling Kite

Nestled in the beachside suburb of Secret Harbour, Whistling Kite offers a variety of stunning event spaces perfect for your next function.

From beautifully designed alfresco areas bathed in natural light to the cosy & stylish atmosphere of the Cove Bar, there's a space to suit every occasion.

Our dedicated functions team is here to help with every detail—so you can relax & enjoy your event, whether it's a laid-back afternoon, an elegant evening, or the best of both.



CONTACT US

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FUNCTION SPACES

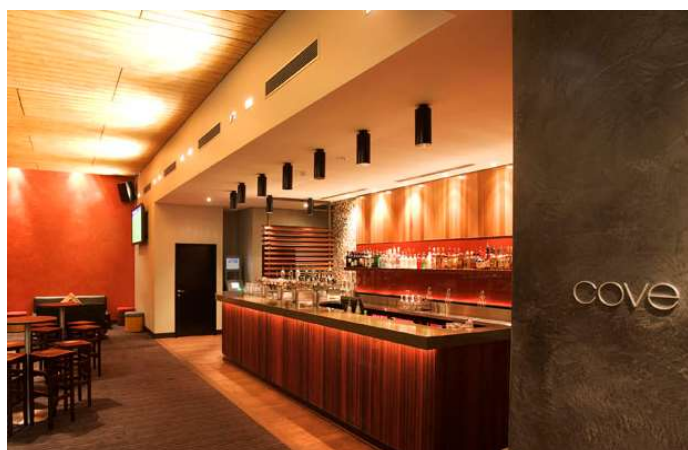
COVE BAR

Cove Bar gives you the best of both worlds—soak up the vibrant atmosphere of Whistling Kite while enjoying the comfort of your own private space.

Tucked away at the end of our main bar, Cove is the perfect spot to kick back, relax, & unwind in style, surrounded by soft furnishings & comfy couches. Whether you're hosting a large gathering or an intimate group, a tailored area will be roped off just for you—offering privacy without missing out on the buzz.

PRIVATE BAR	WHEELCHAIR ACCESS	SHADE
Y	Y	Y

MIN GUEST	MAX GUEST	WEATHER PROOF
30	120	Y



BEER GARDEN

Fashionably minimalist surroundings enclose the beer garden area, the perfect venue for celebrations, birthdays, corporate functions, or casual get-togethers.

Whether you're immersing yourself in the beats or simply relaxing & mingling with guests, enjoy the best of outdoor entertaining in a contemporary, open-air setting designed to impress.

PRIVATE BAR	WHEELCHAIR ACCESS	SHADE
N	Y	1/2

MIN GUEST	MAX GUEST	WEATHER PROOF
30	100	N



ALFRESCO

Tucked away and effortlessly stylish, the Alfresco Area offers a sense of exclusivity—perfect for gatherings during the warmer months.

Choose between a seated dining experience or a relaxed cocktail-style event—whatever your style, this luscious outdoor haven sets the scene. Kick back, soak up the atmosphere, and celebrate with your guests in true alfresco elegance.

PRIVATE BAR	WHEELCHAIR ACCESS	SHADE
N	Y	1/2

MIN GUEST	MAX GUEST	WEATHER PROOF
30	100	N



CANAPÉ PACKAGES

CANAPE OPTION Min. 20pax | Max 50pax

4 items per person | \$20
6 items per person | \$ 30
8 items per person | \$ 40
10 items per person | \$ 50

Select from the following options:

Fresh Pacific rock oyster, shallot vinaigrette

Compressed watermelon, feta crumble, balsamic caviar

Heirloom tomato tartlet, whipped ricotta, vincotto

Pumpkin, spinach & pine nut arancini, saffron aioli

Prawn & avocado tostada, sriracha aioli, jalapeño

Cured salmon cornetto, salmon mousse, sour cream & chive

Crispy sichuan lamb wontons, crying tiger dipping sauce

Beef & gouda krokets, wholegrain mustard

Capicola Rueben, bagel crisp, pickle

Beef carpaccio, brioche, tomato chutney, goat's cheese snow

SINGLE SERVES

Chilli spiced cauliflower, coconut rice, sour cream & lime \$5

Battered fish, hand-cut fries, tartare \$7

Spicy crumbed chicken, hand-cut fries, tomato salsa \$7

Crisp fried fillet steak, pickled slaw, gochujang aioli \$9

PIZZA \$24.00ea

Wild mushroom, spinach, parmesan, truffle oil

Viginia ham, chorizo, salami, BBQ sauce

Braised lamb, caramelised onion, feta

Southern style chicken, bacon, jalapenos, ranch dressing

Spicy pepperoni, fresh mozzarella, basil

PLATTERS

25 pieces

Pacific rock oysters (fresh), accompaniments | \$125

House baked breads, hummus, green goddess, olive oil & balsamic | \$45

Pumpkin, spinach & pine nut arancini, saffron aioli | \$75

Vegetable spring rolls, samosas and beef dim sum, kewpie & sweet chilli | \$40

Fresh sushi (mixed), soy sauce & wasabi | \$50

Chilli beef skewers, satay, crying tiger sauce | \$100

Angus beef sliders, American cheddar, cos, pickles & special sauce | \$115

Little beef sausage rolls, tomato chutney | \$50

Antipasto: marinated artichokes, patron peppers, grilled zucchini, eggplant caponata, pickled vegetables, baguette, crackers | \$80

Charcuterie: Virginia ham, cacciatore, Gabagool, chorizo, Mount Zero olives, feta, tomato chutney, baguette, crackers | \$120

Mini doughnut balls, salted caramel & hot fudge | \$50





SET MENU

Minimum 30 Guests | Restaurant Only

Pre order required 2 weeks prior

\$55pp | 2 course
(entrée & mains)

\$65pp | 3 courses
(entrée, mains & desserts)

SHARED ENTREE

Pumpkin & spinach arancini

Garlic & herb flat bread, hummus, green goddess

Beef & chorizo albondigas, sour cream, pickled jalapeno

MAIN (choice of)

Grilled barramundi, roasted corn salsa, crisp tortilla, mango mojo

Roasted chicken breast, potato gratin, cauliflower puree, broccolini, jus

Pumpkin ravioli, sage butter, wild rocket & parmesan

DESSERT (choice of)

Ginger beer panna cotta, lemon sorbet, meringues, fresh berries

White chocolate & honeycomb cheesecake, chocolate gelato, berry coulis

TERMS & CONDITIONS

DECORATIONS

IF YOU ARE CONSIDERING DECORATING YOUR SPACE, PLEASE CONSULT THE EVENT MANAGER REGARDING WHAT IS PERMITTED. CONFETTI & TABLE SCATTERS OF ANY KIND ARE NOT PERMITTED.

TENTATIVE BOOKINGS

TENTATIVE RESERVATIONS WILL BE HELD FOR A PERIOD OF FIVE (5) DAYS. THE TENTATIVE BOOKING WILL BE RELEASED IF A SIGNED COPY OF THE TERMS & CONDITIONS ALONG WITH DEPOSIT HAS NOT BEEN RECEIVED. TENTATIVE RESERVATIONS ARE ONLY CONSIDERED CONFIRMED WHEN PAYMENT HAS BEEN RECEIVED.

BOOKING DEPOSITS

ALL BOOKINGS REQUIRE A \$200 DEPOSIT. THIS IS CONSIDERED A MINIMUM SPEND FOR YOUR EVENT & WILL BE DEDUCTED FROM YOUR FINAL BILL AT THE CONCLUSION OF YOUR EVENT. DEPOSITS ARE NON-REFUNDABLE ON THE DAY OF YOUR EVENT.

ATTENDANCE REQUIREMENTS

FINAL NUMBERS OF GUESTS ATTENDING ARE REQUIRED TO BE CONFIRMED SEVEN (7) DAYS PRIOR TO THE DATE OF THE EVENT. THE NUMBER OF FOOD AND/OR BEVERAGE PACKAGES CONFIRMED ARE REQUIRED TO BE PAID IN FULL AT THE CONCLUSION OF YOUR EVENT. IF NUMBERS AT THE TIME OF THE EVENT FALL BELOW THE REQUIRED MINIMUMS THE VENUE RESERVES THE RIGHT TO REALLOCATE A SUITABLE SPACE. IN EVENTS OF BAD WEATHER, WE WILL DO OUR BEST TO ACCOMMODATE SHIFTING YOUR FUNCTION TO A MORE SUITABLE SPACE BUT WE CAN'T GUARANTEE THIS.

DAMAGES & CLEANING

ORGANISERS ARE FINANCIALLY RESPONSIBLE FOR ANY DAMAGE TO THE BUILDING, FURNITURE, FIXTURES AND FITTINGS OR PROPERTY DURING & IMMEDIATELY FOLLOWING THE FUNCTION. THIS INCLUDES THE COSTS FOR REPAIR OR REPLACEMENT.

BYO POLICY & CAKE SERVICES

NO FOOD OR BEVERAGE OF ANY KIND IS PERMITTED TO BE BROUGHT INTO WHISTLING KITE WITH THE EXCEPTION OF CAKES. GUESTS ARE ENCOURAGED TO BRING A CAKE FOR THEIR EVENT WHICH HAVE NO ASSOCIATED FEES INVOLVED.

CONTENT OF EVENT

IF WE HAVE REASON TO BELIEVE THAT THE EVENT/FUNCTION WILL AFFECT THE SMOOTH RUNNING OF THE VENUE, ITS SECURITY OR REPUTATION, WE RESERVE THE RIGHT TO CANCEL.

18TH BIRTHDAY EVENTS ARE NOT PERMITTED IN THE VENUE AT ANY TIME.

UNDERAGE GUESTS

IN ACCORDANCE WITH LIQUOR LICENSING LAWS OF WESTERN AUSTRALIA, MINORS ARE ONLY PERMITTED ON THE PREMISES IN DIRECT COMPANY OF THEIR PARENT OR LEGAL GUARDIAN & MAY BE ASKED TO LEAVE THE VENUE AT THE DISCRETION OF MANAGEMENT. AT NO TIME IS A MINOR PERMITTED TO CONSUME ALCOHOL ON THE PREMISES. ANY MINORS ATTENDING A FUNCTION WILL BE REQUIRED TO VACATE THE PREMISE AFTER 9PM FOR THEIR OWN SAFETY.

RESPONSIBLE SERVICE OF ALCOHOL

WHISTLING KITE COMPLIES WITH WESTERN AUSTRALIAN RESPONSIBLE SERVICE OF ALCOHOL LEGISLATION. ALL STAFF ARE TRAINED IN ACCORDANCE & MAY REFUSE THE SERVICE OF ALCOHOL TO ANY PERSON THEY BELIEVE TO BE EXHIBITING SIGNS OF INTOXICATION. ANY SUCH PERSONS WILL BE REMOVED FROM THE VENUE AT SUCH TIME.



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