



From Our Family to Yours

Welcome to the Celtic Club, where timeless charm meets genuine hospitality. Since 1902, we have been proud to offer our members and guests a tranquil retreat in the heart of West Perth—a place to connect, celebrate, work and unwind. Whether you're planning an intimate gathering with family and friends or a grand celebration, our beautiful spaces provide the perfect setting to create unforgettable memories.



PRESIDENTS ROOM

This charming, intimate space is ideal for a boardroom meeting, small presentation or private dining experience. It seats 24 boardroom style, 30 theatre style, or can hold up to 45 people for cocktail events.



FUNCTION ROOM

The Main Function Room is elegantly appointed and is suitable for larger events, including weddings, AGM's or dinners. This room can hold 150 for cocktails or 100 banquet style.



THE FORECOURT

This glorious area is perfect for a relaxing beverage after a busy day, a quiet afternoon drink under the umbrellas enjoying the surroundings or your next event of up to 100 guests.



RESTAURANT & BAR

Our restaurant, which seats up to 70 guests, is available to hire for private events.

The Bar is an excellent place for relaxing, quiet meetings or small gatherings. It has its own character and atmosphere whilst having access to the main restaurant.



We offer two smaller area's located in our restaurant, The Parlour Room provides a smaller dining area off the main restaurant for up to 15 guests and the front sectioned off area of the restaurant seats 12 people and can be used as a separate function area.

ROOM HIRE:

Main Function room: \$770 up to four hours

President's room: \$660 up to four hours

President's room + Main Function room: \$990 up to four hours

Full Venue hire including courtyard | \$2500

A/V equipment: \$210

DRINKS PACKAGE:

Standard Drinks package served at the bar | house wines, beers and soft drinks \$55pp for two hours
| \$65pp for three hours | \$75pp for four hours

Upgrade to Spirits and premium wines/beers | \$15

Wine Pairings served at table | \$42
(3 glasses of house wine pp)

MORNING TEA OPTIONS:

Tea and Coffee Station | \$4.50 pp

Tea, Coffee and Biscuit Station | \$7.50 pp

Standard Morning and afternoon tea | \$16.50 pp

Includes a Nespresso or tea plus a fruit skewer and a sweet or savoury item.

Danishes / Muffins / Chocolate Brownie / Quiches / Party pies / Sausage rolls / Croissants Add an extra item for \$4.5pp

STANDARD LUNCH OPTION | \$27.50 pp

Includes : Fruit Platter, 1.5 serves of sandwiches per person.

(This is a selection of hot and cold gourmet sandwiches.)

Extras : Bowl of chips | \$5 pp

Pasta | \$5 pp

Brazilian Fried Rice | \$5 pp



Catering | PLATTERS

35 Units for \$150

Sushi

Chicken Fritters - Potato dough filled with shredded chicken

Beef Croquettes - Beef and cheese béchamel

Pumpkin & Goat Cheese Arancini - Sage salsa

Coconut Crumbed Prawns - Chipotle aioli

Tapioca & Halloumi Diced

Vegetarian Pastelitos - Vegetarian pastry filled with mixed vegetables; guava barbecue Memphis Fried Chicken - Crumbed chicken, barbecue, cheese

Mexican Chicken Empanada - Tomato & chilli salsa

Potato Tart with Caramelised Onions

Australian Beef Pie

Cheesy Cauliflower Pie

Halloumi Mini Skewers - Garlic and maple syrup

More Platters for \$150

Charcuterie Platter – Serves 10 pax

Cheese Platter – Serves 10 pax

Fruit Platter for \$75 - Serves 15pax



Mini Meals

35 Units for \$240

- Chicken Salad Brioche Rolls
- Mini Cheeseburgers
- Mexican Chicken Cheese Quesadillas
- Brazilian Style Hot Dogs
- Mixed BBQ Skewers
- Beef
- Chicken
- Sausage

Event Set Menu - Alternate drop

2 Course Menu - \$59 Per Person

3 Course Menu - \$69 Per Person

Entrées

Seafood

- * Citrus-cured salmon, cucumber ribbons, dill crème fraîche with salmon rye
- * Seared scallops, cauliflower purée, chorizo crumb and herb oil
- * Kingfish crudo, passionfruit dressing, finger lime and avocado
- * Garlic butter prawns, corn purée and crispy pancetta
- * Blue swimmer crab cake, fennel salad and lemon aioli

Meat

- * Picanha (rump cap) slices , parmesan, rocket, capers and truffle aioli
- * Duck breast , sourdough crostini and pear chutney
- * Chicken and leek croquettes , mustard crème and pickled vegetables
- * Prosciutto, grilled peaches, burrata and basil
- * Slow-cooked pork belly, apple slaw and cider glaze

Vegetarian

- * Roasted pumpkin, whipped feta, pepitas and honey
- * Burrata, roasted yellow cassava , pistachios and balsamic
- * Wild mushroom arancini with truffle aioli
- * Grilled hearth palms, rockets, roasted Brazil nuts, basil gremolata
- * Charred cauliflower, tahini, pomegranate and almonds
- * Chicken Salpicao salad with orange, parmesan and Brazil nuts
- * Tomato tart with goat's cheese and basil pesto

Main Courses

Fish

- * Crispy skin barramundi, saffron potatoes and beurre blanc
- * Atlantic salmon, pea purée, asparagus and lemon butter
- * Market fish with roasted fennel, cherry tomatoes and olive tapenade
- * Barramundi with cassava purée and salsa verde
- * Snapper, potato fondant and caper butter

Beef

- * Slow-braised beef cheek, creamy polenta and red wine jus
- * Angus sirloin, pommes purée, broccolini and peppercorn sauce
- * Beef short rib, roasted carrots and rosemary jus
- * Black Angus picanha (rump cap), cassava gratin and chimichurri
- * Eye fillet, dauphinoise potatoes and mushroom sauce (upgrade option)

Lamb

- * Lamb shank , parmesan & potato pave and mint chimichurri
- * Slow-roasted lamb shoulder, miso mash and red wine jus

Chicken

- * Chicken Mignons

(Tender chicken thigh wrapped in bacon and filled with a rich herb butter blend featuring shallots, dill, celery and a hint of lemon.)

- * Chicken & Bush Tomato Ballotine

(Marinated Chicken thigh fillet filled with a delicious blend of native Australian bush tomato, lemon myrtle and cream cheese)

Desserts

- Strawberry & custard tart
- Lemon meringue tart
- Passion fruit trifle
- Walnut trifle
- Double chocolate brownie
- Banoffee (banana or plantain)
- Petit gateau (chocolate fondant)
- New York cheesecake baked , mixed berries
- Sticky date pudding