



Our menu is a reflection of season, with a focus on what is growing locally during different times of the year.

We source most of our produce from local growers and suppliers, as we believe supporting small business is the most sustainable way forward.

We strive to minimise waste by composting, dehydrating, and growing our own flowers and herbs in the gardens to minimise plastic packaging. Here you will taste some of the wide variety of edible plants and seafood unique to this part of the world, both raw and cooked the traditional way, over open fire.



LONG TABLE FEASTS!

Seating capacity: up to 60 people

[minimum fees apply; contact us for more information]

Sit back, relax and let the talented chefs and the friendly reception team take care of all your needs at an affordable price.

Lunch at a long table overlooking the hills of Araluen Botanic Park with space inside to seat up to 60 guests, a Long Table

Lunch at Chalet Healy is a wonderful way to commemorate a special occasion or to impress clients and colleagues.

FULL VENUE !

Seating capacity: up to 60 people

Located among the hills of Araluen Botanic Park surrounded by magnificent gardens and sublime views.

with the capacity to accommodate 100 guests seated or 150 guests for a cocktail style function,

a full venue event at Chalet Healy offers exclusive use of the restaurant and its balcony.

The exquisite location and stylish interior is complemented by an extensive array of delicious canapés as well as grazing tables and set menus devised by renowned executive chef Pablo Henke

[minimum fees apply; contact us for more information]





CANAPÉS !

[minimum order of 30 per canapés]

Freshly shucked oysters, finger lime, rosella vinegar / \$5 (GF DF)

Tempura prawns, Geraldton wax aioli / \$6 (DF)

Scallops gyoza, spring onions, citrus oil / \$5 (DF)

Pickled Fremantle octopus, vegetables, fresh herbs / \$8 (GF)

Falafel, Ord river chickpea hummus / \$5 (VG GF)

Tempura fish tacos, avocado, sauerkraut / \$8

Cheeseburger spring rolls, house burger sauce / \$7

Truffle macaroni & cheese croquette, aioli / \$6 (V)

Pumpkin & feta arancini, smoked sugo / \$5 (V)

Amelia Park lamb shoulder, smoked citrus labneh / \$8

Pulled pork sliders, coleslaw, BBQ sauce / \$8

Jalapeño & cheese bites, tomato chutney / \$5 (V)

Duck spring rolls, Davidson plum chutney / \$6

Fried chicken, chipotle butter, herbs / \$5 (GF)

Vegetable dumplings, hoisin sauce / \$4 (GF)



PACKAGES!



1	4 x Canapes & 1 x Substantial + 2 hour cocktail package recommended	\$28
2	4 x Canapes & 2 x Substantial + 3 hour cocktail package recommended	\$34
3	4 x Canapes & 3 x Substantial + 4 hour cocktail package recommended	\$40
4	4 x Canapes & 4 x Substantial	\$46



BEVERAGE PACKAGES

2 Hours 3 Hours 4 Hours

	2 Hours	3 Hours	4 Hours
House Beverage Package Wines & beers	\$40pp	\$50pp	\$60pp
Premium Beverage Package Wines + beers + ciders + prosecco	\$50pp	\$60pp	\$70pp



SOMETHING EXTRA?

Spirits \$10 per hour per person
Spritz on Arrival \$10 per person



SHARE SET MENU *\$75*

Start

Marinated house olives (VG+GF)
Chickpea hummus + toasted Turkish bread (VG)
Pumpkin & feta arancini + smoked tomato sugo + parmesan (V)

Mains (Select 2)

Pan seared Cone Bay barramundi + cinnamon myrtle pumpkin purée
+ orange fennel salad (GF)
Baked ricotta gnocchi + mushroom cream + herbs (V)
Grilled chicken thigh + chilli butter + smoked labneh + black rice (GF)
Slow cooked lamb shoulder + white polenta + native thyme jus (GF)

Sides

Bush spiced chips + aioli (V) (GF)
Roasted pumpkin salad + green leaf + walnuts + seeds + feta
+ sesame dressing (VO + GF)

Dessert

Finger lime baked cheese cake, berries coulis + chocolate "soil" (V)
Croissant "Bread & Butter Pudding" + honeycomb caramel whipped cream (V)
Wattle seed brownie + vanilla ice cream (V + GF)

BEVERAGES

Cocktails \$18

Aperol Spritz
Mojito
Margarita
Paloma

Beers \$12

Rocky Ridge Jindong Juicy 5.0%
Eagle Bay Wheatbelt Lager 4.3%
Gage Roads Hasy As Pale Ale 5%

Cider \$12

Matsos alcoholic Ginger Beer 3.5%
CBCo Colonial Bertie Cider 4.6%
Gage Roads Pinky's Sunset Cider 4.5%





WINES CONSUMPTION

Sparkling

Wildflower Prosecco \$50
H. Lanvin & Fils Brut \$100

Wines \$12 *By the glass*

Deep Woods Ebony Cabernet Shiraz
Deep Woods Harmony Rose
Deep Woods Ivory Sem Sauv Blanc

Wines *By the bottle*

Forest Hill Highbury Fields Chardonnay. \$50
Smithbrook Estate sv Pinot Noir. \$60
Vasse Felix Filius Chardonnay. \$55



Terms & Conditions

Quotations and Booking Confirmation

Quotations are valid for 30 days from the date of quotation unless otherwise specified. A deposit is required to confirm a function booking. Quotes must be confirmed in writing so a deposit invoice can be issued. Chalet Healy does not accept tentative bookings.

Cancellation Policy

Should you wish to cancel your confirmed booking, written notice is required. If you cancel within 1 month of your function, 100% of your deposit is refundable. Cancellations within one week of the function date will only be subject to 50% of deposit returned.

Final Numbers and Final Payment

Corporate and Private Events - Final numbers and full payment is required within seven (7) days prior to the event. EFT (direct deposit) payments must be referenced in accordance to the tax invoice. Chalet Healy reserves the right to cancel the booking if payment is not received within the prescribed times.

Weddings

100% of the anticipated food and beverage costs are due one (1) month prior to the function date. Personal cheques will not be accepted. EFT (direct deposit) payments must be referenced in accordance to the tax invoice. A remittance advice must be emailed to the venue with the inclusion of the reference number.

TERMS & CONDITIONS

Minimum Spends

The minimum spend is based on food and beverage only and is not inclusive of the venue hire or any other subsidiary items. If the total charge of food and beverage does not meet the required minimum spend as per the agreement, an additional venue hire will apply to adjust the shortfall. There is no refund or credit issued if in the event there is a drop of numbers or the bar tab is not reached.

Pricing

Prices are based on current and expected cost increases, any change in price will be advised within one (1) month of your event. All prices are inclusive of GST.

Responsible Service of Alcohol

Chalet Healy complies with Western Australian Responsible Service of Alcohol Legislation. All staff are trained by the Liquor Licensing Accredited 'RSA' (Responsible Service of Alcohol). Staff may refuse to serve alcohol to any person who they believe to be intoxicated. Any intoxicated person will be removed from the venue. In accordance with liquor licensing laws of Western Australia, persons under the age of 18 are not permitted to consume alcohol on the premises.

BYO Policy

No food or beverages from outside Chalet Healy is permitted for consumption into Chalet Healy unless a special arrangement has been made, e.g. wedding cake. Special circumstances: Gifts containing food or alcohol are permitted into Chalet Healy, however, by no means permitted to be consumed on the premises unless a special arrangement has been made and approved in writing by management

Catering

Menu and beverage selections are required at least 14 (fourteen) days prior to your event. If selections are not advised at this point, your selection cannot be guaranteed to be available. Chalet Healy chefs can cater for all dietary requirements. Special dietary requirements must be communicated to Chalet Healy at least seven (7) working days prior to the event.

Damages and Cleaning

Clients are financially responsible for any damage to the building, furniture, fixtures and fittings prior to, during and after the event caused by the client. Clients are also responsible for any damage caused by their guests or outside contractors, prior to, during and after the event.

Hire of External Equipment & Furniture

Should you require speciality glassware, cutlery, crockery, linen etc. Chalet Healy can coordinate this for you. This is an additional charge that the client is responsible for which may include a delivery/collection fee. Due to storage limitations, furniture can not be replaced or removed. Chalet Healy does not accept responsibility for any damage or loss of external or internal hire equipment made by the client prior to, during and after the event.

Insurance

Chalet Healy holds no responsibility for loss or damage of personal items of the client or their guests, prior to, during or after the event. Venue staff are always extremely careful when looking after guest's belongings; however accept no responsibility for the damage or loss of property left in the venue prior to, during or after a function. The onus to arrange insurance is that of the clients.

Audiovisual

For large-scale events, we recommend the services of a professional AV provider, our team will be more than happy to discuss your needs and recommend appropriate AV suppliers. Decorations, Display and Signage Nothing is to be nailed, screwed, stapled or adhered to any wall, door, floors or other surface of the building unless approved by management. Confetti, party poppers, coloured streamers, open flame candle, glitter shapes, smoke machines and bubble machines are not permitted. Signage in public areas is to be kept to a minimum and must be approved by management.

Deliveries and Bump In

The Event Coordinator must be advised of all external contractors and delivery arrangements prior to the event including delivery times, description and contact numbers. Items being delivered must be marked clearly and delivered as close to the start of the event as possible. Bump in time is 3.00pm for an evening function, unless otherwise arranged with the event coordinator. Chalet Healy will not accept deliveries prior to the agreed bump in time due to limited storage space within the building. However, in special circumstances, if there is not an event booked the day before, we can allow deliveries to be made prior to the event.

Bump Out

Bump Out should occur at the conclusion of event. Any times outside those allocated must be agreed to in writing from management.



CONTACT

Please don't hesitate to contact us if
you have any questions

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