

THE
RECHABITE
FUNCTIONS PACK





FUNCTIONS AT THE RECHABITE

A multi-level heritage treasure in the heart of Perth's entertainment and cultural precincts, The Rechabite hosts some of Perth's most exciting events.

Built by The Independent Order of Rechabites, a movement that once fought the "evil" influence of liquor; the building embodied their spirit of community, conviviality and abstinence from strong drink. We continue to uphold the first two and categorically ignore the third.

This four-level building is home to Goodwill Club, Double Rainbow Eating House and Hello Rooftop - all of which wrap around The Rechabite Hall.

We're an emporium of eclectic entertainment, lively dinners and wild get-togethers.

What's next? You tell us.

OUR SPACES

VENUE	SPACE	CAPACITY SEATED	CAPACITY STANDING	PRIVATE BAR	PRIVATE AV
Double Rainbow	Foyer	44	50	N	N
	Dining Room	66	NA	N	N
	Double Rainbow Bar	20	50	N	N
	Table	2 - 230	NA	N	N
	Exclusive	230	NA	Y	Y
Rechabite Hall	Balcony Bar	50	100	Y	N
	Stardust Bar	NA	40	Y	N
	Exclusive Hire	300	799	Y	Y
Goodwill Club	Exclusive hire	100	264	Y	Y
Hello Rooftop	Reserved area	10 - 70	115	N	N
	Exclusive Hire	115	115	Y	Y

*Please note: All spaces available are accessible via wheelchair except for the balcony bar in the Rechabite Hall



Double Rainbow
EATING HOUSE 쌍무지개

DOUBLE RAINBOW

Our loud and lively Korean-ish restaurant, Double Rainbow, is made for feasting. Take a seat at long tables for a banquet-style spread, perch up close to the open kitchen for fiery wok action, or let us curate a roaming canape menu for your crew. With plenty of gluten-free, vegan and vegetarian options, every guest leaves happy (and full).

CAPACITY

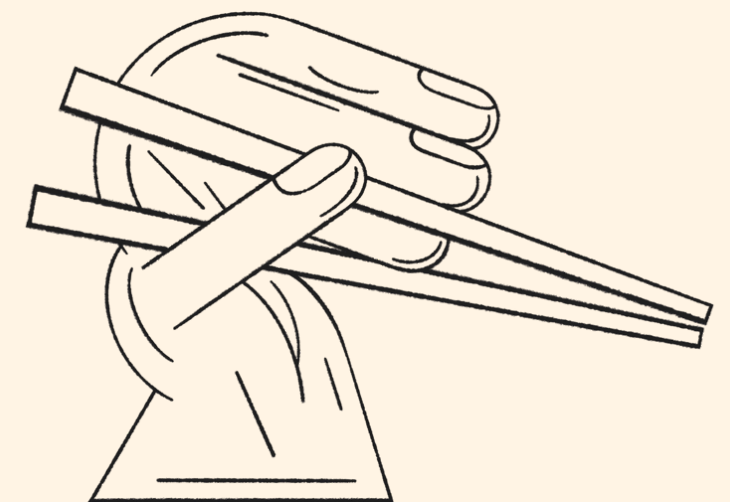
2 - 230 guests

BEST FOR

Long-table dining, birthdays, corporate dinners, group feasts

FEATURES

- ✓ Seasonal set menus
- ✓ Bespoke menu design + drinks pairings available
- ✓ Flexible layouts (intimate to large group)
- ✓ Dietary-friendly menus
- ✓ Access to Hello Rooftop for pre/post event drinks
- ✓ AV/entertainment available on request





HELLO
ROOFTOP BAR

HELLO ROOFTOP BAR

Perth skyline, cocktails in hand, tunes in the background - Hello Rooftop is your open-air playground. With a retractable roof for all-weather celebrations, heaters/misters for year round comfort, and some of the best views in Northbridge, this is the ultimate spot to gather and celebrate in style.

CAPACITY

10 - 115

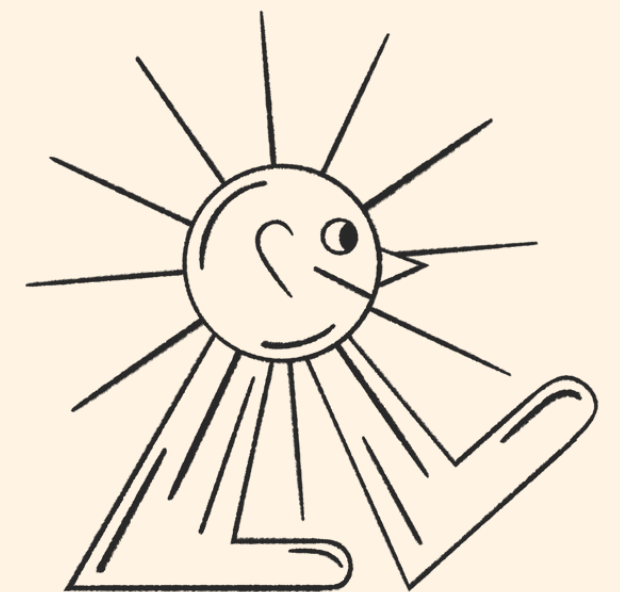
Exclusive use + reserved areas available

BEST FOR

Sundowners, cocktail receptions, casual networking

FEATURES

- ✓ Private rooftop bar
- ✓ Retractable roof
- ✓ Flexible floor plans
- ✓ Entertainment + DJ options available
- ✓ Exclusive hire or section reservations
- ✓ Heating/cooling measures available





THE
RECHABITE
HALL

RECHABITE HALL

At the heart of The Rechabite, the Hall is our grandest stage - a century-old icon with soaring pressed-tin ceilings, three tiers of balconies, and a touring-grade production set-up. Perfect for everything from glittering gala dinners to live bands, conferences, and wild creative activations. If you're looking to impress, this is it.

CAPACITY

100 - 799 Guests

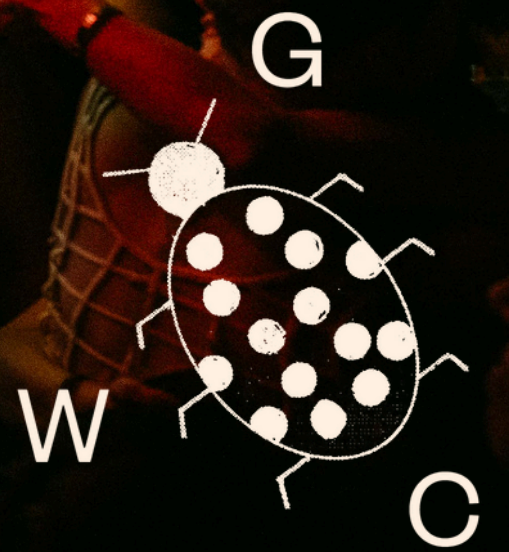
BEST FOR

Gala dinners, large-scale showcases, weddings, conferences

FEATURES

- ✓ Full touring grade production spec (sound + lighting included)
- ✓ Modular staging + seating layouts
- ✓ Projection + AV available
- ✓ In-house programming team
- ✓ Pop-up bars + custom menus
- ✓ Check out The Hall's full technical fit out list [here](#).





GOODWILL CLUB

Step underground into Goodwill Club, our hidden vault-turned-nightclub. With a private laneway entrance, full club sound system, programmable lighting, and industrial-style dance floor, this is the spot for celebrations that kick on. From intimate speakeasy vibes to full-throttle dance parties, Goodwill Club is built for impact.

CAPACITY

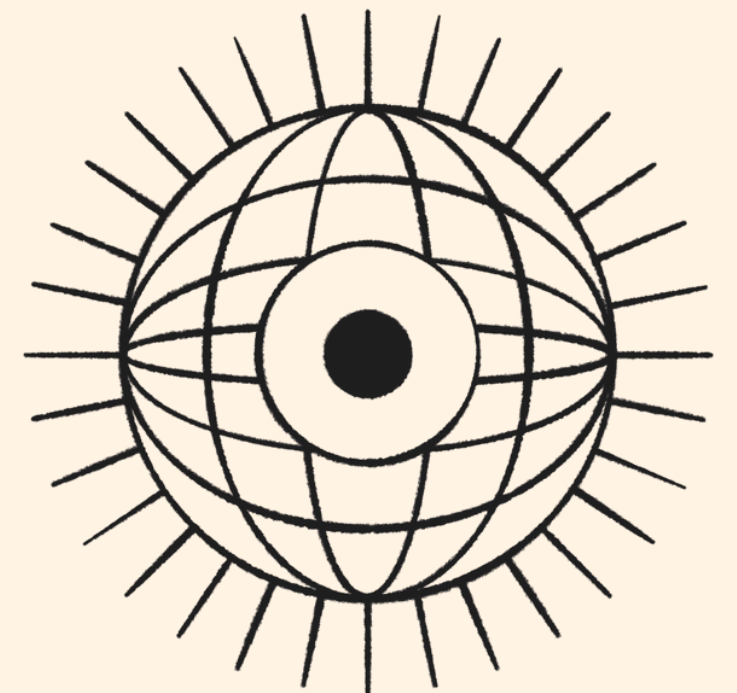
50 - 264 Guests

BEST FOR

Cocktail parties, late-night events, private gigs, product launches

FEATURES

- ✓ Professional sound + AV
- ✓ Set and forget programmable RGB LED lighting
- ✓ Private laneway entry
- ✓ DJ booth or BYO playlist
- ✓ Flexible floor plan





CANAPÉ MENU

INDIVIDUAL SELECTION	LITTLE BITES	IN BETWEEN	FULL TILT
Canapés \$6.50pp Substantials \$14pp	4 Canapés \$25pp	5 Canapés + 1 Substantial \$40 pp	5 Canapés + 2 Substantial \$55 pp

CANAPÉS

COLD

Whipped tofu + toasted kimchi + lotus cracker VGN + GF

Mix vegetable kim bap + toasted seaweed + sesame rice + ssam jang VGN + GF

Oyster + miso hot sauce + chives GF

Whipped chicken parfait + milk bread + trout roe

Wagyu yukhoe + pecorino + shallots + puffed rice GF

Tuna + edamame + crispy black rice + lotus cracker GF

HOT

Kimchi dumpling + chilli vinegar + pumpkin ssam jang + toasted seaweed VGN

Wagyu kushiyaki + miso + wasabi pea GF

Miso glazed shimeji + hashbrown + cauliflower cream VGN + GF

Prawn wonton + miso harissa + kewpie + chives

Korean popcorn chicken + sriracha kewpie

Roast pork belly skewer + baby onion + yakiniku sauce GF

SWEET

Roast miso almond tart

Macaron GF

White chocolate and coconut tart VGN + GF

SUBSTANTIALS

BIGGER BITES

Tempura eggplant + miso gochujang sauce + chives VGN + GF

Golden curry spiced snapper katsu + curry kewpie

Fried mushroom bao + dragon sauce + pickled radish + herbs (ea) VGN

Roasted pork belly bao + cabbage + sriracha mayo + crispy garlic

Royale with cheese + tteokgalbi beef + pickles + gochujang mayo

Bbq octopus roll + sweet corn xo mayo + gem cos

CAKE

Rainbow Funfetti Milk Cake | \$55

SET MENUS

FEED ME MENU \$75PP 6 - 7 absolute crowd pleasers	PREMIUM FEED ME MENU \$96PP A delicious upgrade	CUSTOM FEED ME MENU \$200PP Designed just for you
FEED ME SAMPLE MENU Whipped tofu + toasted kimchi + lotus cracker VGN + GF Mix vegetable kim bap + toasted seaweed + sesame rice + ssam jang VGN + GF Oyster + miso hot sauce + chives GF Whipped chicken parfait + milk bread + trout roe Wagyu yukhoe + pecorino + shallots + puffed rice GF Tuna + edamame + crispy black rice + lotus cracker GF	PREMIUM FEED ME SAMPLE MENU Tempura eggplant + miso gochujang sauce + chives VGN + GF Golden curry spiced snapper katsu + curry kewpie Fried mushroom bao + dragon sauce + pickled radish + herbs (ea) VGN Roasted pork belly bao + cabbage + sriracha mayo + crispy garlic Royale with cheese + tteokgalbi beef + pickles + gochujang mayo Bbq octopus roll + sweet corn xo mayo + gem cos	CUSTOM SAMPLE MENU Tempura eggplant + miso gochujang sauce + chives VGN + GF Golden curry spiced snapper katsu + curry kewpie Fried mushroom bao + dragon sauce + pickled radish + herbs (ea) VGN Roasted pork belly bao + cabbage + sriracha mayo + crispy garlic Royale with cheese + tteokgalbi beef + pickles + gochujang mayo Bbq octopus roll + sweet corn xo mayo + gem cos

GRAZING PACKAGES

MEAT BOARD \$200	CHEESE BOARD \$200	DESSERT BOARD \$200	MIXED BOARD \$300	PER PERSON \$20pp
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A selection of locally and internationally sourced cured meats and cheeses complemented by carefully crafted condiments.

Boards serve 10 - 15 guests.

SAMPLE MENU

MEATS AND CHEESE

Prosciutto, salami, beef bresaola, triple cream brie, aged cheddar, blue cheese, gruyère.

CONDIMENTS

Pickled zucchini, cornichon, house mustard, dried figs, dried cranberries.

FRUIT

Grapes, seasonal berries, pear.

CRACKERS

Sourdough baguette, rice crackers, water crackers, potato crisps.

DESSERT

Pecan pie, chocolate brownie, mac.arons, white chocolate + coconut tart, seasonal berry tart.

DRINKS PACKAGES

THE BASICS \$45PP - 2HRS \$60PP - 3HRS \$73PP - 4HRS	THE UPGRADE \$54PP - 2HRS \$68PP - 3HRS \$82PP - 4HRS	THE WORKS \$60PP - 2HRS \$75PP - 3HRS \$89PP - 4HRS
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- + SPIRITS UPGRADE: \$22PP
- + SIGNATURE COCKTAIL ON ARRIVAL: \$16PP

THE BASICS NV Far Off Sounds ‘Zipp!’ Sprakling Casa Sud ‘Onrico’ Rose Horse Shoe ‘Odd Job’ Shiraz Swan Draught Gage Roads Pinky Soft Drinks	THE UPGRADE THE BASICS AS WELL AS... Alpha Box & Dice ‘Tarot!’ Prosecco Leeuwin Estate Art Series Riesling Leeuwin Estate Art Series Shiraz Stone & Wood Pacific Ale	THE WORKS THE UPGRADE AS WELL AS... Howard Park Chardonnay Ghost Rock ‘Summer Skins’ Round House ‘Pesky Starling’ Pinot Noir Little Dragon Ginger Beer
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EXPERIENCE PACKAGES

Let's craft an experience that's uniquely yours. We offer a variety of customisable options, suitable for all occasions!

Make memories with your closest friends or design a team building event that leaves escape rooms in the dust!

Here are some ready to roll choices for inspiration;
if you have something special in mind, give us the details and we'll make it happen!

KIMCHI MASTERCLASS

12+ GUESTS

Book your front row seats for a behind the scenes look at how we make our kimchi up close! Our kitchen team will lead you through the fascinating process of fermentation while you enjoy a menu crafted around our fav versatile ingredient. Each guest will take home a jar to try out in their own kitchen.

FIND YOUR SIGNATURE TIPPLE

20+ GUESTS

Embark on a cocktail exploration, lead by one of our senior bartenders. Choose a classic and master 3-4 variations or compare and contrast a variety of drinks to find your new fav.

*Non-alc cocktails available.

DINNER AND A SHOW

2+ GUESTS

Sit down for a feast in our ground floor restaurant before you head upstairs to catch a show in The Hall then cap the night off with a cocktail under the stars on Hello Rooftop.

*Discounted tickets available for some shows.

T&CS

THE NITTY GRITTY

TENTATIVE BOOKINGS

All bookings remain tentative prior to receipt of the deposit amount or card details (as agreed at the time of booking). Unfortunately we are unable to hold bookings for multiple dates/extended periods without a deposit.

BOOKING CONFIRMATION AND SECURITY

Receipt of deposit or credit card details (as applicable) confirms your acceptance of our booking conditions.

All deposits are non-refundable

FINAL NUMBERS AND MENU

To assist us in making your event run smoothly, please ensure all menu choices and guest counts are provided at least 7 working days prior to the function date. Should guests numbers increase, we will endeavour to accommodate, however a full payment of additional costs must be made upon notice of increase.

FINAL PAYMENTS AND MINIMUM SPENDS

Final payment of the balance, as quoted on the Event Order is required no less than 5 working days prior to the booking date. we accept online card payments (a 2.2% processing fee applies) or direct deposit (remittance required upon payment). If payment is not received by the applicable deadline The Rechabite reserves the right to cancel the booking and retain any pre-paid amounts or cancellations fees as is applicable. We do not facilitate separate billings for function bookings.

CANCELLATIONS

All cancellations must be made in writing. If cancellation is advised less than 60 days from the booking date the deposit amount is forfeited. If cancellation occurs more than 60 days out, The Rechabite will endeavour to work with the client to reschedule the event; where rescheduling is not possible the deposit amount will be forfeited.

MENU CHANGES- SEASONAL AND DIETARIES

All menus are subject to seasonal changes and product availability. Wherever possible, The Rechabite will cater to guests' dietary requirements, where they have been advised in advance.

RESPONSIBLE SERVICE OF ALCOHOL

Clients are responsible and will assist in ensuring the orderly behaviour of their guests during an event. Responsible service of alcohol and related laws will be enforced as required.

OTHER REQUIREMENTS

All entertainment, production and dressing requirements must be advised in writing no less than 10 working days out from the event. The Rechabite reserves the right to decline any requests they deem to be dangerous, offensive or unsuitable.

SECURITY

It is the client's responsibility to secure their personal belongings for the duration of the function. To ensure the security of larger events, a guest list may be required. Security personnel are available upon request, additional fees apply.

GOODS AND SERVICES TAX

All prices are inclusive of GST.

WE'RE HERE TO HELP

To discuss your next event or celebration,
please get in touch with our team:

Drop by for a drink in one of our bars or get
in touch to organise a walk through of our
event spaces with our Functions Manager.

FUNCTIONS@THERECHABITE.COM.AU

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