



THE  
**RECHABITE**



**FUNCTIONS +  
EVENTS PACKAGE**



**THE RECHABITE**  
224 WILLIAM STREET,  
NORTHBRIDGE

**FOR EVENT ENQUIRIES:**  
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**WEBSITE INSTAGRAM FACEBOOK**



**OPENING HOURS WINTER 2023 / MON & TUES - CLOSED (OPEN BY APPOINTMENT ONLY) / WED - SUN 5PM - LATE**

# THE RECHABITE

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

Built by The Independent Order of Rechabite, a movement that once fought the "evil" influence of liquor, people gathered in the 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.





# HELLO ROOFTOP BAR

Where do Northbridge locals and those in the know go to take in the skyline? Hello Rooftop! This one's for the movers and shakers, a secluded spot for you and your posse, overlooking Northbridge and beyond. Grab up a boozy tiki treat from the bar, pick your favourite lawn chair from the wall and kick back around our custom fire pits! Book a section or make the rooftop all yours.

## **Rooftop hire reservation:**

- No venue hire fees are applicable
- Suitable for groups of 50+
- Minimum spend varies depending on booking date
- Pricing available upon request.
- DJ and AV options available.

## **Space reservation:**

\$500 deposit and minimum spend applicable  
Reservation guarantees area for 3 hours, after which barriers are lifted – guests are welcome to stay.

[Click for more info](#)





# THE RECHABITE HALL

Scheming for a big party? Wow your guests with this revamped Perth icon! Three-tiered seating and a signature barrel vault ceiling, The Rechabite Hall is the star of the show. Trapeze artist, anyone? Seriously, this venue has seen it all. Custom-built to accommodate staged presentations, floating cocktail tray service, long table events, and much, much more!

- Pricing available upon request
- Suitable for groups of 100+
- Technical worksheet available upon request

[Click for more info](#)





## DOUBLE RAINBOW

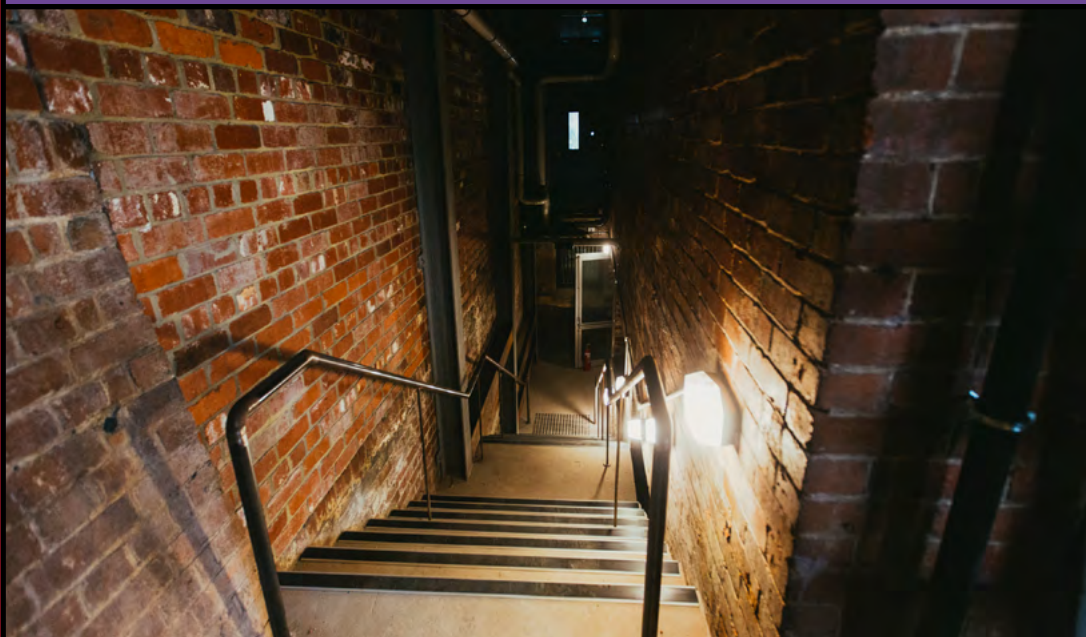
Gather the gang for fast and furious pan-asian cooked by seriously good Head Chef, Navarre Top.

Choose from high tops with views of our open kitchen, long dining tables or our glittery lazy susans inside; or enter through a private laneway down to our courtyard. An overload of sensory thrills from the flaming woks and exotic ingredients makes Double Rainbow a dining treat like no other.

- High bar tables suitable for groups of 8-28
- Guests are welcome to pre-order from the à-la-carte menu or order as they go on the day.
- Cancellation fees apply

[Click for more info](#)





## GOODWILL CLUB

Originally a bank vault, Goodwill Club has total dive-bar vibes and is just the place for a hidden party with your favourites. Enter through the private laneway and sneak down to your secret basement bunker where custom cocktails and neon thrills await.

- Suitable for groups of 40+
- DJ and AV options available.
- \$500 deposit and minimum spend applicable

[Click for more info](#)



**COLD**  
Smoked beetroot + whipped tofu ricotta + nashi pear VGN/GF \$5

Mix vegetable kimbap + toasted seaweed + sesame rice + ssam jang VGN/GF \$5

Oyster + yuzu kosho + chives (ea) GF \$5

Whipped chicken parfait + milk bread + ocean trout roe (ea) \$5

Wagyu yukhoe + pecorino + caviar + lotus cracker (ea) GF \$5

**HOT**  
Kimchi dumplings + pumpkin ssamjang + crunchy chilli vinegar (ea) VGN \$5

Roast leek and jerusalem artichoke tart + mixed nuts (ea) VGN/GF \$5

Crispy corn + shichimi + golden curry + chilli oil VGN/GF \$5

Prawn wonton + miso harissa + kewpie + chives (ea) \$5

Roast pork belly skewer + baby onion + yakiniku sauce GF \$7

Korean fried chicken + kewpie \$7

Shredded beef spring roll + sweet soy (ea) \$8

**SUBSTANTIAL**  
Tempura eggplant + miso gochujang sauce + chives VGN/GF \$10

Fried mushroom bao + dragon sauce + pickled radish + herbs (ea) VGN \$12

Roasted pork belly bao + cabbage + gunpowder mayo + crispy garlic (ea) \$12

BBQ octopus and shiitake xo roll + baby cos (ea) \$12

Crispy pork rib + galbi sauce + wasabi pea GF \$12

**DESSERT**  
Macaron VGN/GF \$5

Gochugaru chocolate brownie \$5

White chocolate + coconut tart VGN/GF \$5

**GRAZING**

*A selection of locally and internationally sourced cured meats and cheeses complemented by carefully crafted condiments and sides inspired by Korean and Japanese flavours.*

**SAMPLE MENU:**

**MEATS AND CHEESE:**  
Prosciutto, salami, beef braseola, triple cream brie, aged cheddar, blue cheese, gruyere

**CONDIMENTS:**  
Pickled zucchini, cornichon, house mustard, dried figs, mixed salted nuts, dried cranberries

**FRUIT:**  
Grapes, seasonal berries, pear

**CRACKERS:**  
Sourdough baguette, rice crackers, water crackers, potato crisps

**DESSERT:**  
Pecan pie, chocolate brownie, macarons, white chocolate + coconut tart, seasonal berry tart

**OPTIONS:**

Meat board	\$200
Cheese board	\$200
Grazing board	\$300
a little bit of both (good for 10-15 pax)	
Dessert board	\$200
Grazing table (per person)	\$20

**FOOD**



# DRINKS



## CASUAL BEVERAGE PACKAGE

A choice of one sparkling, white, rosé and red wines, as well as two draught beers selections, cider and soft drinks.

**2 hours \$50pp**

**3 hours \$70pp**

\*Product selection subject to availability

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## PREMIUM BEVERAGE PACKAGE

All casual beverage options (above), as well as a selection of premium wines and craft beers.

**2 hour \$60pp**

**3 hour \$85pp**

\* Premium product selection rotates seasonally and is available upon request

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## BAR TAB

Prefer your guests pick what they like? Start a bar tab, select a limit and restrict the selection to suit your budget.



## **TENTATIVE BOOKINGS**

All tentative bookings will be held for a period of 7 days. Arrangements can be made to extend this period, otherwise the booking will automatically expire. We will make attempts to contact you should we receive any enquiries for the same date.

## **BOOKING CONFIRMATION AND SECURITY**

All bookings remain tentative until credit card details are received. Credit card details are requested to hold and confirm the date of your event. These details confirm your acceptance of the conditions of agreement. If these details are not received within one week of making the tentative booking, The Rechabite has the right to re-allocate the space to another potential client. In some circumstances deposits will be required in order to book a function.

## **FINAL NUMBERS & MENU**

To assist us in making your event run smoothly, all menu choices and an approximation of numbers are required at least 7 days prior to the function date. Guaranteed numbers will be required 5 days before the function date, and charges will apply on the final number quoted or the head count, whichever ends up being greater on the day. Should the numbers increase, we will endeavor to accommodate you, however a full payment of additional costs must be made on the night.

## **FINAL PAYMENTS & MINIMUM SPENDS**

Final payments are required on the day of the function. We accept MasterCard, Visa and American Express. If the final payment is not received or minimum spend not met on the day of the function, The Rechabite reserves the right to deduct the balance from the credit card information supplied. We do not facilitate separate billing.

## **CANCELLATIONS**

All cancellations must be made in writing. If cancellation occurs within 7 days of the function date, the deposit will be forfeited.

## **MENU CHANGES - SEASONAL AND DIETARY**

The menu provided is subject to seasonal changes and product availability. Wherever possible, The Rechabite will endeavour to meet your requests. If you or your guests have special dietary requirements, please inform us well in advance. We cannot guarantee that we can cater for all dietary requirements. We request your finalised food order be submitted at least one week prior to the event.

## **RESPONSIBLE SERVICE OF ALCOHOL**

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

## **MUSIC & SOUND EQUIPMENT**

If you wish to host speeches, live music or bring in audio visual equipment of any kind, please discuss your requirements with the team no later than 14 days prior to your booking.

## **SECURITY**

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

## **GOODS & SERVICES TAX (GST)**

All prices are inclusive of goods and services tax.