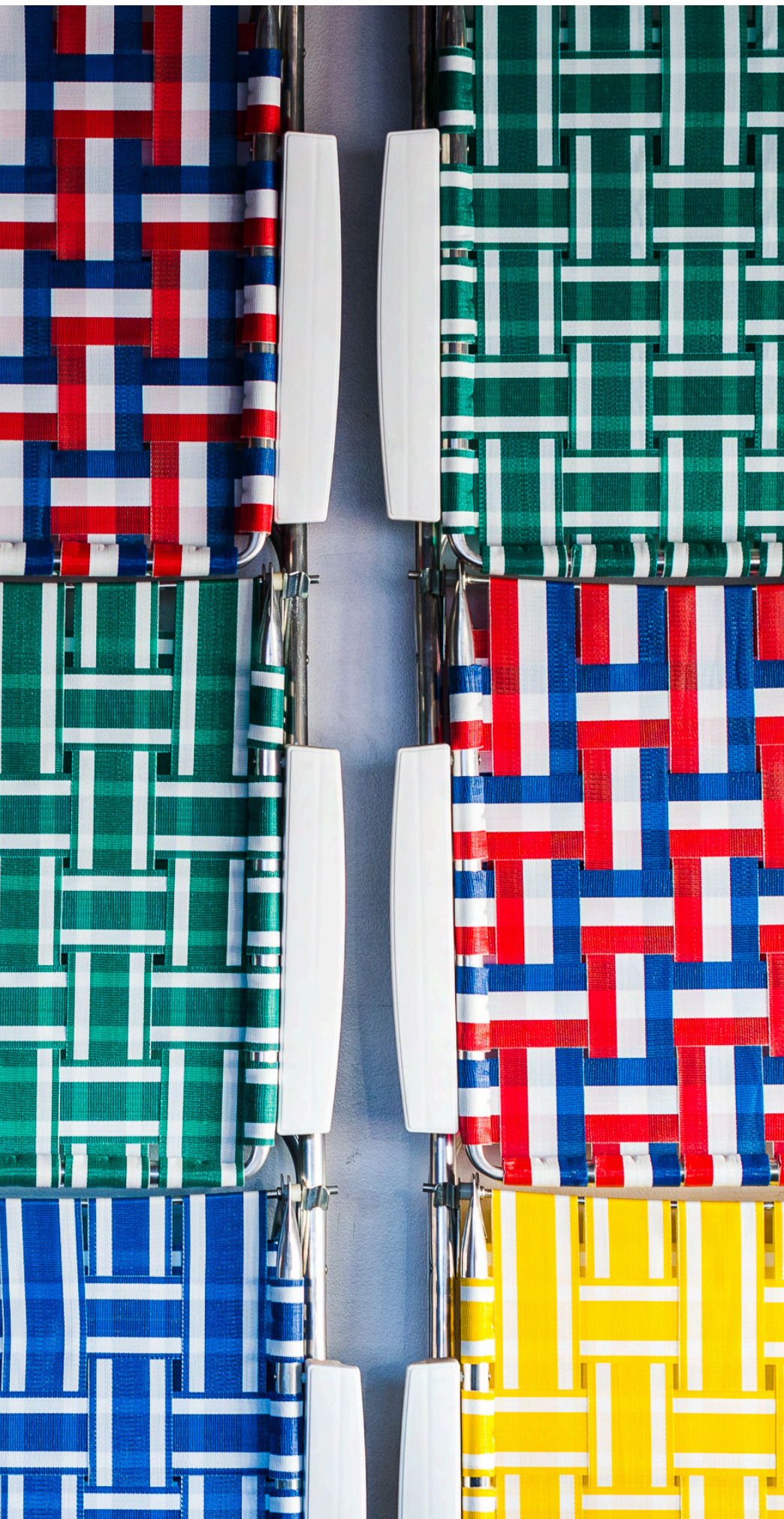




THE
RECHABITE

FUNCTION PACKAGES

functions@therechabite.com.au



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 Rechabite, 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.



CHOOSE YOUR OWN ADVENTURE

DOUBLE RAINBOW EATING HOUSE

LONG TABLE DINNERS + SET MENUS

GET CAKED!

FESTIVE LUNCHES

CANAPÉ MENU

GRAZING MENU

CUSTOM MENUS

HELLO ROOFTOP BAR

RECHABITE HALL

GOODWILL BASEMENT CLUB

EXPERIENCES WITH ALL THE FRILLS

DRINKS PACKAGES

TERMS & CONDITIONS

GET IN TOUCH

Your paragraph text



DOUBLE RAINBOW EATING HOUSE

Double Rainbow is a rambunctious, Korean-ish restaurant in the heart of Northbridge serving up feasts that smash together Korean-ish dishes with the finest WA produce.

Our menu is brimming with loud and punchy flavours.

We take pride in offering plentiful gluten free, vegan and vegetarian options to ensure a mouth-watering experience for all guests.

Choose from intimate high tops, perched with a perfect view of the fiery kitchen action, long dining tables for large groups or the chef's pass (an overload of sensory thrills - flaming woks and roaring wood fire).

Either way, we guarantee Double Rainbow is a dining experience like no other.





LONG TABLE DINNERS + SET MENUS

FEED ME MENUS

Our Double Rainbow feasts consist of 6- 7 dishes, featuring our fan favourites, as well as some of the new bites our kitchen team are experimenting with for future menus.

Our feast options can be tailored to suit an express meal before a show in Rechabite Hall or a laid back dining experience wrapped up with one of our delicious desserts.

We offer options to upgrade your experience, including a 30 day dry-aged Wagyu Striploin or 250g Wagyu Sirloin for the shared main course.

Customised set menus available.

Groups of 10 guests or less can book online!

RESERVATIONS

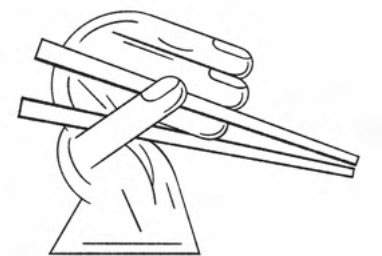
[Groups of up to 140]

For larger tables of 10 guest or more we require all guests select one of our set menu options.

We can cater for a variety of different dietary requirements within this format, just give us a heads up when booking!

Prices range \$59-99pp.

E-Mail or call us to secure your spot!



GET CAKED!

Elevate your celebrations at Double Rainbow with our funfetti milk cake!
Suitable for 4 - 10 people // \$45 per cake.

T's & C's:

The Double Rainbow team will need 48 hours notice prior to the time of the booking to organise a cake.

Unfortunately we're unable to produce vegan or gluten free cakes, please check our menu for other delicious dessert options.

**\$40 fee applies to cancellations with 48 hours or less notice.

Book online when you reserve your table or give us a call!

Order a gift card via our website and treat your birthday pal to their dream night out.



FESTIVE LUNCHES

Join us to celebrate the end of the year with your team or closest crew, our Festive Lunch series is back with a fresh menu of seasonal specials, perfect for celebrating.

Lunch bookings are open on Fridays across December (6th, 13th and 20th).

Alternative dates are available for groups of 35 or more who wish to use the Double Rainbow space exclusively.

Minimum spends apply/subject to availability.

Select from one of our menus below and we'll take care of the rest.

We can cater to most dietary requirements - just give us a heads up in advance.

Add a bar tab or drinks package to any of our menus for the perfect end of year celebration!



FESTIVE MENUS

\$59/pp

ENTRÉE

Wok tossed edamame + sea salt flakes
VGN + GF

Garlic and chive flat bread + roast miso garlic
butter + pecorino

Scallop dumplings + supreme gochujang butter
+ nori

MAIN

Lamb shoulder galbi + kampot pepper sauce +
crispy garlic GF

Triple cooked potatoes + garlic duck fat +
garlic seasoning GF

Apple kimchi salad + radicchio + gem lettuce +
palm sugar dressing + pecan GF

\$79/pp

ENTRÉE

Wok tossed edamame + sea salt flakes VGN
+ GF

Garlic and chive flat bread + roast miso garlic
butter + pecorino

Scallop dumplings + supreme gochujang
butter + nori

Tuna+ edamame + crispy black rice + soy
GF

MAIN

Lamb shoulder galbi + kampot pepper sauce
+ crispy garlic GF

Triple cooked potatoes + garlic duck fat +
garlic seasoning GF

Apple kimchi salad + radicchio + gem lettuce
+ palm sugar dressing + pecan GF

DESSERT

Ube basque cheesecake + brown butter
chocolate ganache GF

\$99/pp

ENTRÉE

Wok tossed edamame + sea salt flakes VGN
+ GF

Garlic and chive flat bread + roast miso garlic
butter + pecorino

Scallop dumplings + supreme gochujang
butter + nori

Tuna+ edamame + crispy black rice + soy
GF

MAIN

30 day dry aged Wagyu striploin (600g, MB4)
+ gochujang bernaise + ssäm GF

Wood roasted lobster + golden curry + garlic
shoot GF

Triple cooked potatoes + garlic duck fat +
garlic seasoning GF

Apple kimchi salad + radicchio + gem lettuce
+ palm sugar dressing + pecan GF

DESSERT

Ube basque cheesecake + brown butter
chocolate ganache GF

CANAPÉ MENU

COLD

Whipped tofu + toasted kimchi
+ lotus cracker VGN + GF
[\$5.00]

Mix vegetable kim bap +
toasted seaweed + sesame
rice + ssam jang VGN + GF
[\$5.00]

Oyster + miso hot sauce +
chives GF [\$5.00]

Whipped chicken parfait +
milk bread + trout roe [\$5.00]

Wagyu yukhoe + pecorino +
shallots + puffed rice GF
[\$6.00]

Tuna + edamame + crispy
black rice + lotus cracker GF
[\$6.00]

HOT

Tempura eggplant + miso
gochujang sauce + chives
VGN + GF [\$10.00]

Golden curry spiced
snapper katsu + curry
kewpie [\$14.00]

Fried mushroom bao +
dragon sauce + pickled
radish + herbs (ea) VGN
[\$14.00]

Roasted pork belly bao +
cabbage + sriracha mayo +
crispy garlic [\$14.00]

Royale with cheese +
tteokgalbi beef + pickles +
gochujang mayo [\$14.00]

Bbq octopus roll + sweet
corn xo mayo + gem cos
[\$14.00]

SUBSTANTIAL

Kimchi dumpling + chilli
vinegar + pumpkin ssam jang
+ toasted seaweed VGN
[\$5.00]

Wagyu kushiyaki + miso +
wasabi pea GF [\$7.00]

Miso glazed shimeji +
hashbrown + cauliflower
cream VGN + GF [\$7.00]

Prawn wonton + miso harissa
+ kewpie + chives [\$5.00]

Korean popcorn chicken +
sriracha kewpie [\$7.00]

Roast pork belly skewer +
baby onion + yakiniku sauce
GF [\$7.00]

DESSERT

Roast miso almond tart
[\$5.00]

Macaron GF [\$5.00]

White chocolate and
coconut tart VGN + GF
[\$5.00]



GRAZING OPTIONS

A selection of locally and internationally sourced cured meats and cheeses complemented by carefully crafted condiments.

PRICES

Meat board \$200

Cheese board \$200

Grazing board \$300
(a little bit of both, suits 10-15 pax)

Dessert board \$200

Grazing table (per person) \$20

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:

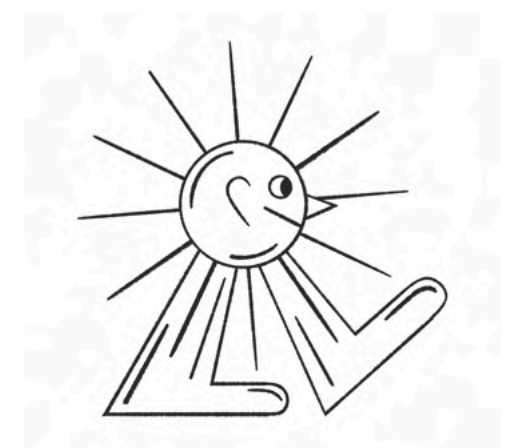
Grapes, seasonal berries, pear

CRACKERS:

Sourdough baguette, rice crackers, water crackers, potato crisps

DESSERT:

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



JONMAT-TANG SELECTION

(F**KING DELICIOUS)

A BESPOKE FEED ME DESIGNED JUST FOR YOU.
FROM \$200 PER GUEST.

Our personalised Feed Me Menus feature favourites from our a-la-carte, as well as seasonal additions such as West Australian Crayfish, Margaret River Wagyu, Abrolhos Island Scallops and so much more.

Crafted with your specific preferences in mind, our kitchen team ensures each menu is something special.

Want to go ALL OUT?

Chat to our bar team about including a signature cocktail on arrival or our beer, wine and soju pairing options to indulge in the ultimate dining adventure.



HELLO ROOFTOP BAR

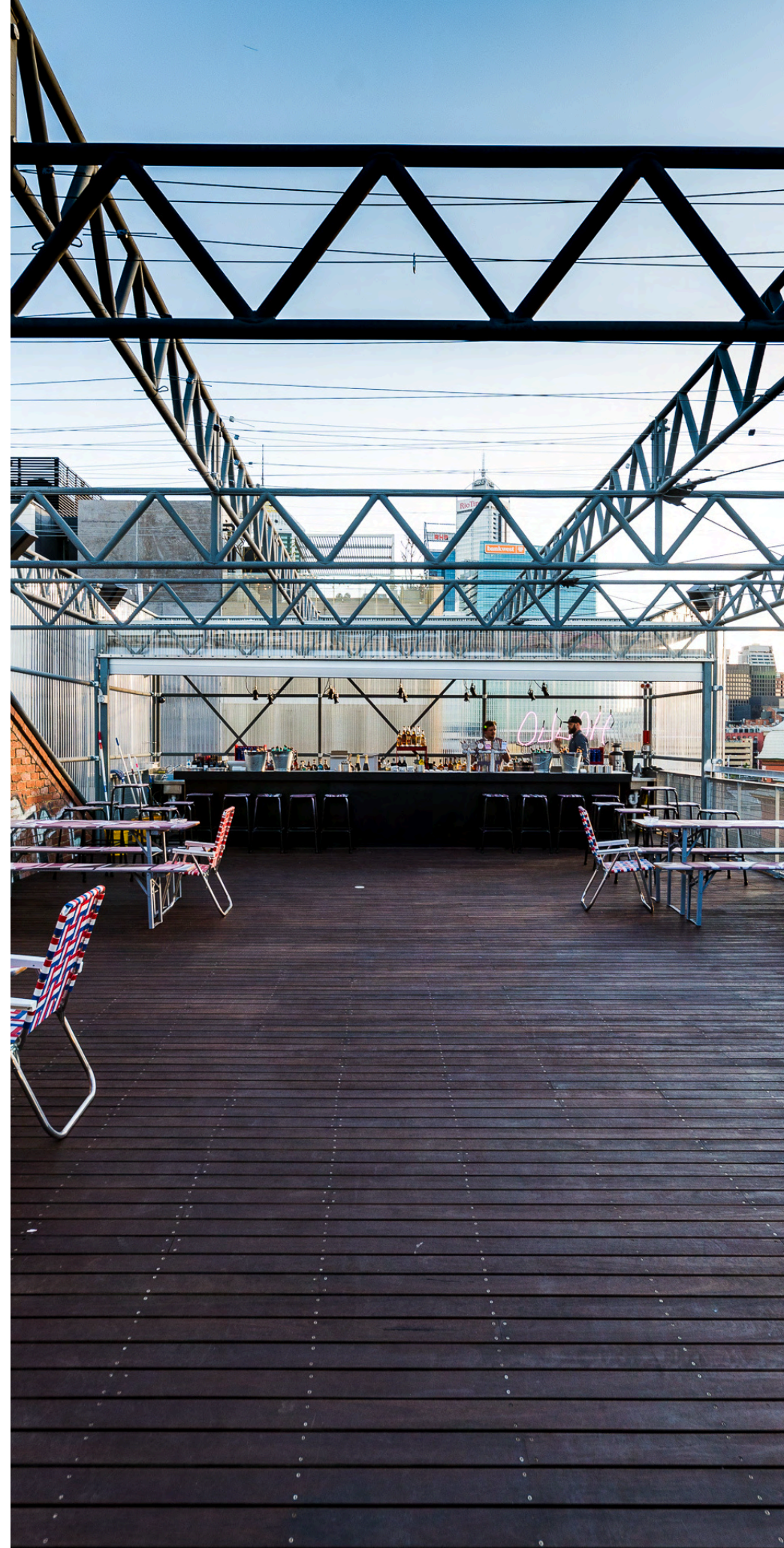
A hotspot for Northbridge locals and those in the know to catch the skyline.

Hello Rooftop is a private oasis for you and your crew, with unparalleled views of Northbridge and the surrounding areas.

Sip on delicious cocktails from our bar, check out the latest craft beer releases from local breweries and beyond or grab a bite from our kitchen and settle in for the night.

Hello Rooftop is open-air, with a retractable roof for wet weather and heaters in cooler months.





HELLO ROOFTOP HIRE

RESERVE AN AREA

[Groups of 10+]

- A section of the rooftop just for you and your guests with direct bar access.
- Flexible floor plans to suit all events.
- Select from a bar tab or one of our drinks packages.
- \$500 deposit + minimum spend (varies).
- No venue hire fees.

EXCLUSIVE HIRE

[70+ Guests]

Plan your own rooftop party and celebrate against Perth's stunning skyline, let us know when and what you're after and we'll take care of the rest.

Exclusive use extras:

- DJ.
- Cocktail Classes.
- Roving Entertainment.
- Modular Floor Plan.
- Presentations & Speeches.
- BYO Playlist.

** Additional costs apply.



RECHABITE HALL

On the hunt for a space to make jaws drop? Our revamped Perth icon has all of the elegance of a bygone era and is equipped with state of the art production facilities.

Featuring three tiers of viewing encapsulated by a century-old pressed tin ceiling, our main entertainment space is the epitome of grandeur. Whether you're hosting trapeze artists, touring bands or elegant dinner parties, nothing is out of reach here. Let our programming team procure the perfect entertainment for you and your guests to elevate your event (in-house production spec included).

If you're looking for an unforgettable experience, look no further.





THE RECHABITE



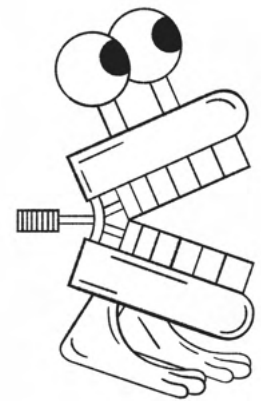
RECHABITE HALL

(EXCLUSIVE USE ONLY)

Max: 300 seated / 799 standing

- Touring grade audio and lighting (included).
- Projector available (costs apply).
- Door staff included.
- Modular furniture layouts, multiple options.
- In-house programming and production with contacts for fantastic acts.
- Pop-up bars and tailored menus.
- A team ready to make your wildest installations and creative concepts come true!

Check out The Hall's full technical fit out list [here](#).



GOODWILL BASEMENT CLUB

Step into Goodwill Club, where history meets versatility.

Once a bank vault, this underground space effortlessly transitions from upscale cocktail lounge to lively dive bar come pulsating nightclub.

With a private speakeasy-style laneway entrance just off The Cultural Centre, Goodwill Club is a hidden gem for those who know what's good.





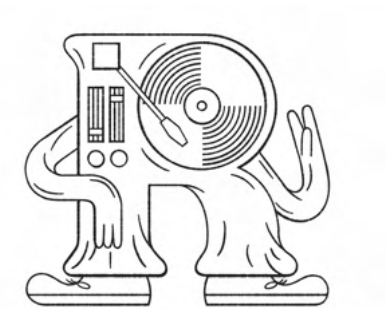
GOODWILL BASEMENT CLUB

(EXCLUSIVE USE ONLY)

Max Capacity: 100 seated / 264 standing.

- DJ or BYO Playlist, you pick the vibe.
- Professional sound system.
- In-house programming team available to curate a broad range of entertainment.
- RGB programmable LED dance floor installation.
- Intimate presentations (costs apply for AV).
- Tiny Club/Speakeasy.
- Custom venue dressing for themed events (costs apply).

Click [here](#) to see Goodwill Club's full list of technical kit.





ALL THE FRILLS

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!

Dinner and a Show

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.

Find your Signature Tipple

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

Groups of 20+

Kimchi Masterclass

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 facinating 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.

Groups of 12+

DRINKS PACKAGES

THE BASICS 2HRS \$70pp

NV MadFish Prosecco

Howard Park 'Miamup' SBS

Howard Park 'Miamup' Rosé

Howard Park 'Miamup' Cab Sauv

Rocky Ridge Draught

Rocky Ridge Ace Pale Ale

Funk Perth Cider

Soft Drinks

+ HOUSE SPIRITS \$20pp

+ 3 HOUR PACKAGE \$20pp

PREMIUM PACKAGE 2HRS \$90pp

THE BASICS AS WELL AS...

NV Marchand Burch Crémant

In Dreams Chardonnay

Doom Juice Rosé

LS Merchants 'Great Southern Land' Shiraz

Rocky Ridge Jindong Juicy

Rocky Ridge Rock Candy Sour

Soft Drinks

+ PREMIUM SPIRITS \$25pp

+ 3 HOUR PACKAGE \$25pp



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:

Email: functions@therechabite.com.au

Phone: [0420 697 238](tel:0420697238)

224 William Street Perth WA 6000.

Our regular open hours are WED-SUN, 5PM-LATE;
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.



