



Weddings

AT



BAILEY
BREWING CO.



Welcome

TO BAILEY
BREWING CO.



Are you wanting to host an unforgettable wedding? Then you need to begin with a great venue. We love bringing people together and it's why we built our brewery.

Bailey Brewing Co. is surrounded by beautiful Swan Valley bushland and located on the corner of Park Street and West Swan Road Henley Brook, we're just 30 minutes from the Perth CBD we deliver a relaxed rural family experience. Add to that some incredible locally sourced food and drink, invite your closest family and friends to celebrate with you and you will have the perfect wedding day.

Bailey Brewing Co. is the Swan Valley's backyard, your dream wedding venue.

Food & Beverage Packages

We offer tailored Cocktail and Sit Down Packages

PACKAGE ONE ~ 3-COURSE SIT DOWN

Includes Four hour Gold Beverage Package

Entrée, Main and Dessert Set Menu (alternate drop)

Personalised printed menu for each guest

Complimentary bread rolls with butter

Wedding cake cut and served on platters

Minimum spend \$15,000 based on 60 guests

PACKAGE TWO ~ 2-COURSE, SIT-DOWN

Includes Four hour Gold Beverage Package

Entrée & Main or Main & Dessert Set Menu (alternate drop)

Personalised printed menu for each guest

Complimentary bread rolls with butter

Wedding cake cut and served on platters

Minimum spend \$14,000 based on 60 guests

PACKAGE THREE – COCKTAIL RECEPTION

Includes Four hour Gold Beverage Package

Choose from our Canape Menu:

Hot (choice of 5) Cold (choice of 3) Dessert (choice of 2)

Wedding cake cut and served on platters

Minimum spend \$13,000 based on 60 guests

Our Areas



The Arbour

Our Arbour Garden is the perfect outdoor ceremony and/or reception area. Surrounded by beautiful lush greenery and manicured lawn, the Arbour is the perfect stage for your ceremony. Then, continue to celebrate into the evening under the romantic ambience of the festoon lighting with one of our food and beverage package options. This area is perfect for 60-200 people.

*Ask us about having a full outdoor dining experience.

The Marquee

Once your ceremony is complete, you can move your guests to our Marquee. Offering both an indoor and outdoor experiences. With protection from the elements, this space features the luxury of reverse-cycle air conditioning for added comfort, along with dimmable festoon lights and polished concrete flooring. This area is perfect for 60-200 people.





Package Inclusions

Your ceremony will be held in the secluded garden showcasing our stunning Arbour.

With every package we offer at Bailey Brewing Co., whether it's a relaxed cocktail style or a more formal sit-down dinner, we include the following, along with setup provided by our trusted and dedicated Bailey Brewing Co. team.

Includes:

- 60 Ivory White Chairs for Ceremony
- Skirted Signing Table & 2 Chairs
- Festoon Lighting in The Arbour
- Dimable Festoon Lighting in Marquee
- Reverse Cycle Air-Conditioned Marquee
- Power Supply (outdoor)
- Bridal Room
- Linen
- Table wear
- Glassware
- Lectern for speeches
- Cordless microphone
- DJ connection to in house speaker system
- Personalised printed menus (sit down only)
- On the day Wedding Coordinator
- Invitational Complimentary Menu Tasting (for 2 or 3 Course only)
- Indoor Bar
- Water Station
- Tea & Coffee Station
- 12 x Cocktail Tables with stools
- Round or long tables with Ivory White Chairs
- Cake & Gift Tables
- Cake Knife
- Private Toilets

Additional personalised décor and styling can be arranged POA

Wedding Menus

2 & 3 Course SET MENU

ENTRÉE

(CHOICE OF 2 ALTERNATE DROP)

Beef carpaccio, horseradish aioli, shaved pecorino, toasted walnut, salsa verde

Prosciutto burrata, caramelised stone fruit, rocket, pomegranate molasses

Cold smoked chicken, whipped feta labneh, carrot and ginger puree, fennel chutney

Grilled king prawns ratatouille, Cajun creole mayonnaise, herb oil

Cumin spiced pumpkin tart, pecan pesto, pumpkin seed crisp

MAIN

(CHOICE OF 2 ALTERNATE DROP)

Beef tenderloin, garlic confit mash potato, grilled broccolini, fig & whiskey jam, jus

Chicken breast, herb roasted chat potatoes, warrigal greens, mushroom sauce

Lamb rump, sweet potato gratin, caramelised shallot, roasted beets, seeded mustard jus

Grilled barramundi, eggplant caponata, carrot and zucchini linguini, tomato cream sauce

Confit duck maryland, wild mushroom risotto, braised leeks, peking sauce

Beef cheek fried polenta, braised red cabbage, baby veg, sticky red currant jus

SIDE

(CHOICE OF 1)

Seasonal roast vegetables

Caesar Salad

DESSERT

(CHOICE OF 2 ALTERNATE DROP)

Homemade pavlova, dollop cream, fresh berries
passionfruit coulis

Chocolate plate - dark chocolate torte, milk chocolate and hazelnut ganache, white chocolate ice cream

White chocolate & pistachio parfait with salted caramel fudge, honeycomb

Cinnamon catalan, espresso mousse, dark chocolate

Vanilla cheesecake, hibiscus and cranberry coulis, stone fruit leather

Canape MENU

HOT

(CHOOSE 5)

Seasonal arancini, parmesan, aioli

Vegetable cocktail spring rolls, soy sauce

Mushroom & goat cheese pastries

Thai chilli & lime chicken skewers

Harissa lamb sausage roll, yoghurt sauce

Panko crumbed prawns, lemon aioli

Teriyaki salmon skewers

Glazed pork belly bao, sriracha aioli

Beef brisket mini sliders, horseradish aioli

COLD

(CHOOSE 3)

Vegetarian rice paper rolls, soy sesame dipping sauce

Grilled vegetable & haloumi skewers, balsamic glaze

Smoked salmon on toast, dill pickle cream

Roast beef tataki on crouton, ponzu, horseradish

Shrimp cocktail tarts, avocado salsa

DESSERT

(CHOOSE 2)

Chocolate & hazelnut mousse mini cones

Tiramisu slice, chantilly cream, strawberry

Lemon curd tartlets, Italian meringue

White chocolate cheesecake, fresh berries

Chefs selection of petit fours



Beverage PACKAGE OPTIONS

GOLD

Our Gold beverage package

Bailey Brewing Co. beer on tap

Hazy IPA, Pale Ale, Summer Ale, Draught,
Red Ale, Mid, Ginger & Apple Cider

No Fixed Address Sparkling NV Brut
(Multi Regional, WA)

No Fixed Address Semillon Sauvignon Blanc
(Multi Regional, WA)

No Fixed Address Shiraz (Multi Regional, WA)

No Fixed Address Dolce Diva Moscato
(Multi Regional, WA)

Soft drink & juices

Freshly brewed coffee, selection of teas

Menu is subject to change

Spirit options are available upon request

Cash bar available for pre reception

PLATINUM

Upgrade to include Platinum wine selection

Bailey Brewing Co. beer on tap

Hazy IPA, Pale Ale, Summer Ale, Draught,
Red Ale, Mid, Ginger & Apple Cider

Castelli Method Traditionnelle Sparkling NV
(South East Australia)

Da Luca Prosecco DOC (Italy)

Hay Shed Hil Sauvignon Blanc Semillon
(Margaret River, WA)

Folklore Chardonnay (Multi Regional, WA)

Deepwoods Harmony Rose (Margaret River, WA)

Ferngrove Reserve Shiraz (Frankland River, WA)

Hayshed Hill Cabernet Merlot (Margaret River, WA)

Soft drink & juices

Freshly brewed coffee, selection of teas

Enhance

YOUR CELEBRATION

ROAMING CANAPES : \$29pp

Explore our canape menu and choose from a range of hot and cold canapes to serve your guests while they warm up for the main event.

GRAZING TABLE : \$850 : Serves 30-40 people

Treat your guests to a delicate grazing table created by our talented Chef. Filled with a selection of cold meats, Australian cheese, marinated prawns, pickled vegetables, fresh and dried fruits, nuts, dip, Turkish bread and lavosh.

LIVE OYSTER STATION : \$850

12 dozen natural shucked oysters
Celebrate in style with juicy freshly shucked oysters by our Chef, served with a variety of condiments.

PAELLA STATION : \$700 : Serves 40-50 people

Satisfy your guests with a delicious chicken and chorizo paella, cooked and served by our Chefs.

*Vegetarian option available

VEUVE CLICQUOT CHAMPAGNE TOAST : \$22pp

You and your guests will have an everlasting memory of this moment as you sip on a glass of Veuve Clicquot Yellow Label (Reims, France) during your speeches.

The perfect way to toast the newlyweds.

DESSERT GRAZING BOARD : \$85 : Serves 10-15 people

Select 3 dessert canapés from our cocktail menu to be served on platters.

WOOD-FIRED PIZZA PLATTER : \$500

10 Pizzas & Chips

Give your guests the perfect late-night snack after all the dancing with a variety of delicious wood fired-pizzas.

CHEESE BOARD : \$85 : Serves 10-15 people

Add the perfect finish to your dinner with a delicious selection of Australian cheeses, nuts, dried fruit and Crackers.

Gluten free and vegetarian options available



TERMS AND CONDITIONS

Alcohol Gifts

Alcohol gifted to any guests during their function must remain sealed whilst on the premises.

Arrival and departure times

Due to capacity limits, your guests are asked to arrive no earlier than 30 minutes prior to your ceremony and to vacate premises at conclusion of your reception.

AV, Staging and Lighting

We work with a trusted supplier who is able to assist with an AV, staging and lighting quote specific to your needs, liaising with you direct. DJ set ups are required to connect to the inhouse sound system.

Beverage Packages

Beverage packages are available so that clients can pre-budget for events, however, they will be served within the guidelines of responsible liquor service. The bar will be closed if intoxication levels are deemed to be excessive within the RSA. Any beverage package purchased is required to run for the entirety of your event. There are no refunds on prepaid drinks packages for guests who are no-shows on the day of your function.

Bookings & Payments

While we are happy to hold your date for 10 days from quote to secure your date, a \$1,500 deposit will be required. This amount will be deducted from your overall account. A separate invoice for the total deposit amount, will be emailed for payment.

An invoice will be issued 45 days prior to your wedding. 50% of your balance is due 30 days prior to your wedding.

Final full payment and all details must be finalised 21 days prior to your wedding. This includes catering options, final guest numbers. After this time, no changes or refunds can be made.

All prices quoted are valid for 30 days from the quote.

Price increases may occur due to supply issues. You will be notified no later than 60 days prior to your event of any increase.

Bump In

If you wish to gain access to your hired space the day before, there may be an additional cost where we have availability.

Bump Out

Vendors can bump out directly after the event, or where we have availability, the day after. Any additional days needed may incur an additional cost.

While every care will be taken, Bailey Brewing Co. does not take responsibility for any items left on the premises. It is advisable to ensure that all items are removed at the end of your event.

Buses

If you or any of your guests will be arriving by bus to your function, please let us know in advance.

Cancellation Policy

A booking fee of \$1,500 is non-refundable, however, the fee is transferable to another date if notified at least 45 days prior to event date.

Damages

You will be financially responsible for any damage to the building, furniture, fixtures and fittings prior to, during and after your function caused by your guests or external suppliers. Any extensive cleaning required after your function will incur a fee.

Decorations

We do not allow any decorations to be attached to any wall, door or other surface. We do not allow the use of any decoration that contains confetti, glitter, streamers items that contain anything that may stain surrounding areas. We allow balloons as long as they are weighted, no pinatas are allowed. If you have any other specific requests, please let us know

Dietary Requirements

Please advise us of any special dietary requirements or allergies 21 days prior to your function. Our menu is subject to change and may contain traces of peanuts and/or tree nuts, shellfish, milk, egg, wheat and sesame.

Drones

The use of drones and drone photography is not permitted at Bailey Brewing Co

Electrical Equipment

If you wish to utilise an electrical device for use at your function, it will need to be tagged and tested and approved by the Function Supervisor prior to use.

External Vendors/Entertainers

All external vendors and entertainers must be approved by Bailey Brewing Co. All entertainers are required to provide a copy of their Public Liability insurance. For any external vendors who are required to bump in and out, please notify us of times for our approval prior to your function.

Please consult your wedding coordinator before confirming entertainment to ensure your selection is feasible in our venue. Bailey Brewing Co. can provide our in-house tunes or play your own custom playlist through our audio system in the Marquee. The Arbour Garden does not have a sound system, however, power is available.

Fireworks

No fireworks are permitted.

Guest Behaviour

We ask that all of your guests treat our team with respect. Any guests that are rude, argumentative, or showing signs of intoxication will not be tolerated and will be asked to leave the premises. No refunds will be given for guests who are asked to leave the premises due to poor behaviour.

Inclement Weather

Bailey Brewing Co. hold no responsibility for inclement weather. The ceremony area 'The Arbour' is an outdoor area. Provisions of a marquee in this area are at the couple's responsibility and expense.

Bell Tower bookings: in the case of inclement weather, if we have an alternate function space to move your booking to, we will allocate your function to that space. However, if an alternate space is unavailable, we cannot guarantee that we can provide protection from the elements for your booking.

Inclusions

Round tables, table cloths, napkins, ivory white chairs and cocktail tables, cutlery, crockery and glassware.

Bailey Brewing Co. is responsible for setup of our own items only. We are not responsible for the coordination of external vendors or external styling elements. We recommend you engage an on-the-day coordinator. Get in touch for our recommendations.

Menu Tasting

An invitational complimentary menu tasting will be arranged prior to your wedding. Choices of 2 dishes per course per couple. Additional dishes incur cost. Tasting is not available for cocktail reception.

Pricing

All pricings are inclusive of GST. Pricing is assessed at the beginning of each new financial year and increases may be applied. Price increases also may occur due to supply issues. You will be notified no later than 60 days prior to your event of any price increases.

Security

Bailey Brewing Co. reserves the right to ask clients to pay a fee for security staff if it is deemed necessary.

Setup and Styling

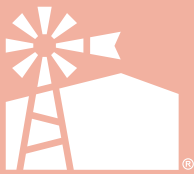
Customised styling and decorations are not supplied; however, we do have a trusted list of suppliers who we can recommend and assist in coordinating your setup. Please note additional charges may apply depending on bump in/out requirements.

Smoking & Vaping

Smoking and vaping are only allowed in designated areas.

Sparklers

Sparkler send off must be approved by BBC Management, due to Total Fire Ban restrictions.



BAILEY
BREWING CO.

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PHOTOGRAPHER CREDITS

James Simmons Photography

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Wedding

PACKAGE PRICING

As of July 1st 2025



FOOD & GOLD BEVERAGE PACKAGE (4 hours)

3 Course Sit Down Reception

Minimum spend \$15,000 based on 60 guests

2 Course Sit Down Reception

Minimum spend \$14,000 based on 60 guests

Cocktail Reception

Minimum spend \$13,000 based on 60 guests

ADDITIONAL GUESTS

(4 hours)

	GOLD BEVERAGE	PLATINUM BEVERAGE
Cocktail	\$157	\$177
2 Course	\$167	\$187
3 Course	\$177	\$197

Additional Drink Package

Per hour per head
Beverage Packages on Consumption POA

\$12 \$17

ENHANCEMENTS

Veuve Clicquot Champagne Toast \$22
Per person

Roaming Canapes \$29
Per person

Grazing Table \$850
Serves 30 - 40 people

Cheese Board \$85
Serves 10 - 15 people

Dessert Board \$85
Serves 10 - 15 people

Wood Fire Pizza Platter \$500
10 Pizzas and Chips

External Bar \$1000
(The Arbour)

Live Chef Stations

Oyster Station \$850
12 dozen natural shucked oysters

Paella Station \$700
Serves 40 to 50 people



Subject Terms and Conditions - Please refer to our Wedding Brochure