BURLINGTON HOTEL

SINCE 1899

FUNCTION PACKAGES

FUNCTIONS MADE EASY • PRICE BEAT GUARANTEE • FLEXIBLE

BESPOKE EVENTS • TAILORED TO YOUR BUDGET & NEEDS

NO MINIMUM SPEND OPTIONS • NO ROOM HIRE OPTIONS

BURLINGTONHOTEL.COM.AU

ABOUT THE BURLINGTON HOTEL

The Burlington Hotel first started serving locals in 1899. A key part of the town's social and commercial life, the hotel served as a beloved landmark and a gathering place for both locals and visitors.

Historically, the venue was frequented by wharfies and footballers due to the nearby oval. It was a popular destination in summer, with many families returning year after year, while in winter, the accommodation was utilised primarily by travellers.

As one of the original “gold rush” hotels built in the area, The Burlington Hotel has evolved to become an entertainment hub renowned for live entertainment, attracting local, Perth, and interstate bands. In addition to the Heritage Bar – a classic Australian bar, the venue also comprises Bar 51 – Bar and Restaurant, and the Indi Bar, a late-night music venue.

In 2025, the hotel changed hands for the first time in 33 years. Under new private ownership, the accommodation has now reopened following extensive renovations. These updates have breathed new life into the building while maintaining its heritage charm, marking a key step in establishing The Burlington Hotel as a premium South West venue.

LOOKING FOR AN EXCEPTIONAL & AFFORDABLE VENUE IN THE SOUTH WEST FOR YOUR NEXT CORPORATE FUNCTION, WEDDING, BIRTHDAY PARTY OR SOCIAL EVENT?

We've got you covered! Host your event in our landmark heritage hotel built in 1899. With a range of versatile function spaces across three unique venues, we can host just about any event – from intimate gatherings of 5 to large-scale celebrations for up to 500 guests.

Whether you're planning a birthday, anniversary, wedding, Christmas party, awards night, corporate function, or club meeting, we're here to make it happen – 7 days a week. We take the stress out of planning! Whether you'd like to manage the details or leave it to us, we're happy to organise everything from food and drinks to decorations and entertainment.

Our spaces are all about you – your style, your budget, your celebration. Simply get in touch and we'll happily show you around and help you create an event to remember.

WHY CHOOSE US?

- No room hire fee
- No minimum spend options
- Spaces for 5 to 500 guests
- Flexible packages tailored to your budget
- Experienced, friendly team ready to help

CATERING MADE EASY

From casual to formal, we offer catering options to suit every style and taste:

- Freshly prepared platters
- Set menus
- Buffet spreads
- À la carte dining

The Spaces

Whether you're planning an intimate gathering for 5 or a large celebration of up to 500 guests, we've got flexible spaces to suit.

From casual sundowners to formal sit-down dining, our team can tailor the experience to match your style.

No matter the occasion, we'll help you create a memorable setting your guests will be talking about long after the event!

Bar51 | Cocktail Bar & Restaurant

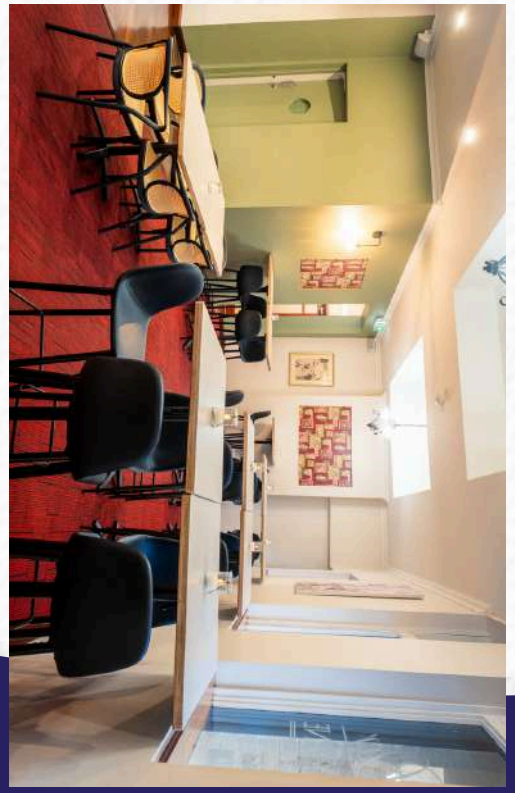
Nestled between the Heritage Bar and the Indi Bar, this refined cocktail bar and restaurant offers a sophisticated blend of modern aesthetics and the hotel's enduring heritage charm. The space features a dedicated entrance off Eliot Street for exclusive guest arrival, with additional convenient access via the Heritage Bar.

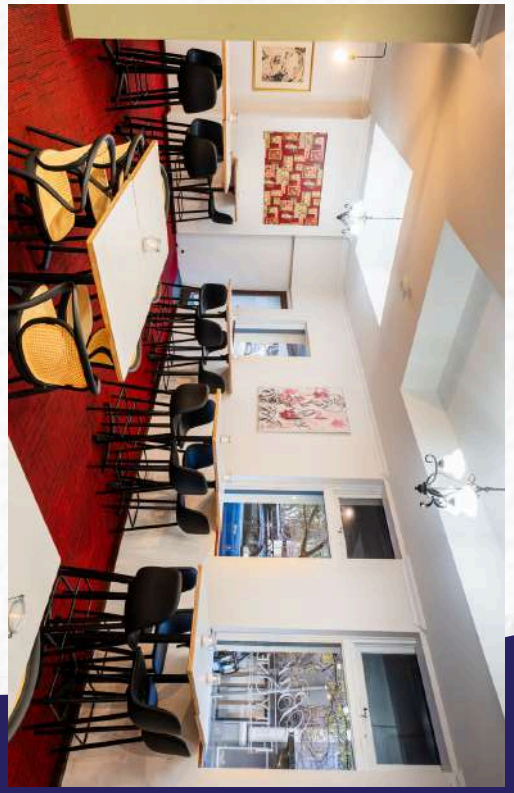
Ideally suited for weddings, formal dinners, corporate sundowners, and birthday celebrations, the venue offers a highly adaptable floor plan. The space comes equipped with a mix of high and low tables which can be reconfigured or completely removed to suit your event requirements.

With a full-service bar and options for both fully private and semi-private hire, this space provides an intimate yet versatile setting for memorable occasions.
Venue Capacities:

- Standing (Cocktail): 150 guests
- Seated: 100 guests
- Theatre Style: 50 + 25

Bar51





Heritage Bar | Our classic Australian Front Bar

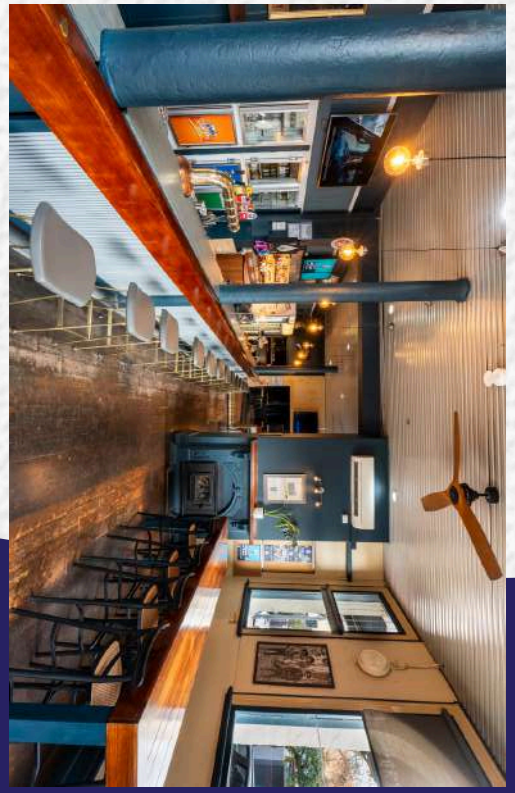
Prominently positioned at the front of the venue overlooking Victoria Street, the Heritage Bar combines historic charm with modern functionality. This versatile space offers a unique backdrop for a wide range of occasions, easily adapting to suit everything from lively birthday celebrations and bucks nights to formal presentations or live performances.

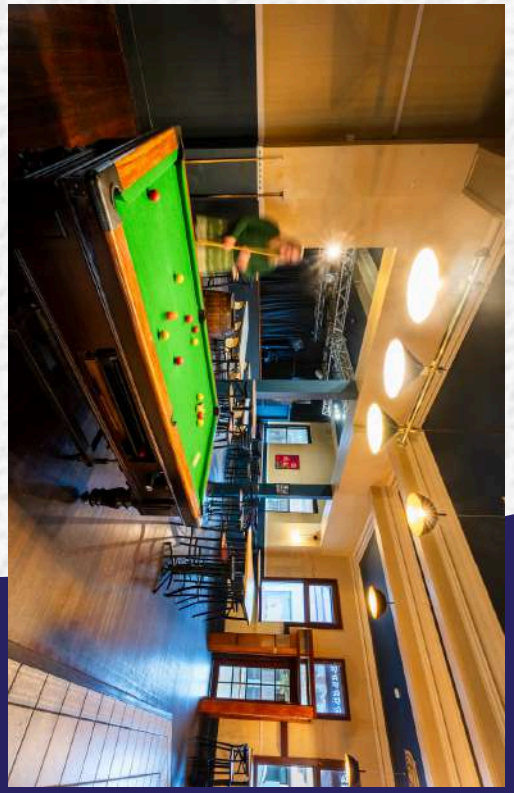
The room is fully equipped to handle diverse entertainment needs, featuring a complete stage setup, comprehensive audio-visual capabilities, and a pool table for casual recreation.

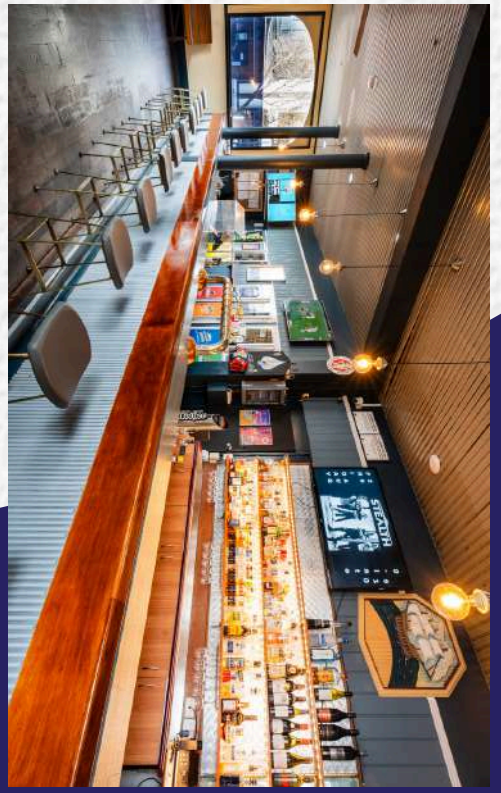
Venue Capacities:

- Standing (Cocktail): 180 guests
- Seated: 130 guests
- Theatre Style: 80 guests

Heritage Bar







Indi Bar

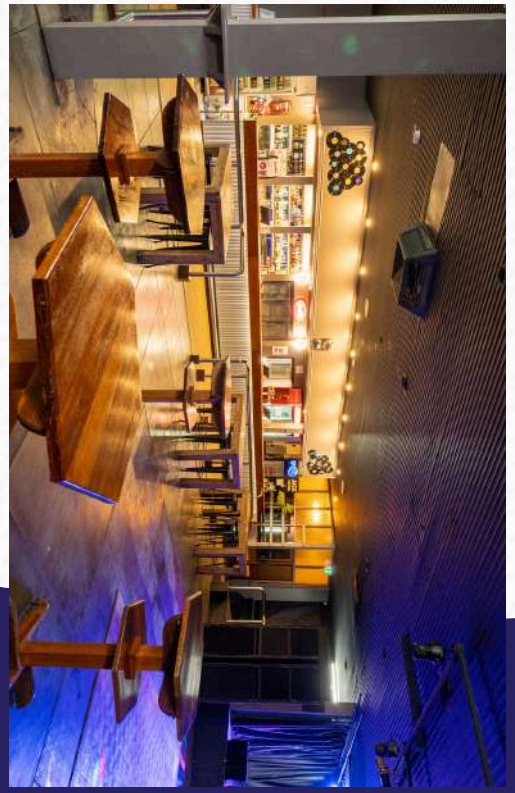
Located at the rear of the precinct and accessible via a dedicated entrance on Eliot Street, the Indi Bar has cemented its status as Bunbury's premier live entertainment venue. Having hosted some of Australia's most iconic acts, the space is purpose-built for performance and atmosphere.

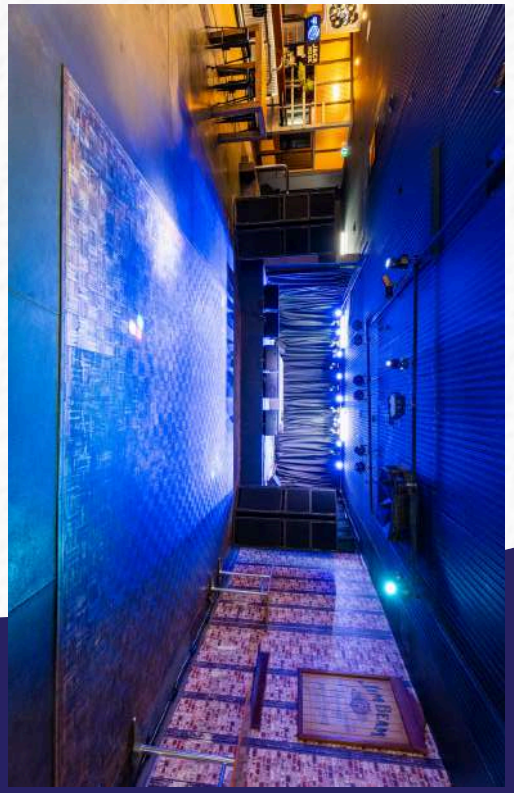
The venue boasts a professional-grade stage complete with full audio-visual and lighting setups, ensuring high-quality live music production capabilities. The room features a full-service bar, ample seating, and a spacious dancefloor. While famous for music, the layout is highly versatile and can be configured to accommodate a diverse range of event types.

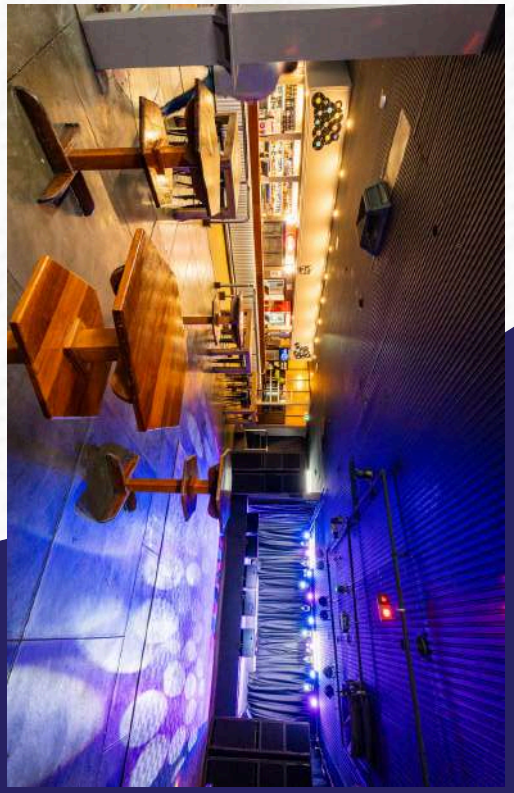
Venue Capacities:

- Standing (Cocktail): 300 guests
- Seated: 150 guests
- Theatre Style: 200 guests

Indi Bar







Catering Packages

Our dedicated in-house food and beverage team will ensure your event runs seamlessly, stays on budget, and leaves a lasting impression.

Choose from a range of catering options including platters, canapés, buffets, set menus, or any tailored request to suit your style and occasion.

With flexible beverage options such as bar tabs, packages, or pay-on consumption, you're free to curate a service that works for you.

We pride ourselves on bespoke event packages that are designed around your needs and budget.

PLATTERS MENU

ALL PLATTERS ARE 40 PIECES/40 SERVES

COLD

Antipasto - trio of cheeses, smoked & cured meat selections, quince paste, grilled & marinated vegetables, selection of breads, crackers GF $165
Prosciutto wrapped asparagus, citrus vinaigrette GF $125
Selection of sushi, wasabi, soy GF $125
Baby garlic prawn crostini, avocado, crispy onions $165
Brie & bacon jam tartlets $145
Smoked salmon mouse & cream cheese blini, capers, dill aioli $145
Classic tomato bruschetta, baguette, basil, garlic $135
Petite Caeser salad bowls $135
Turkish bread, chef's duo of pesto $115

HOT

Miniature beef & red wine jus pies $125
Gourmet pork & beef spring rolls, sweet chilli glaze $145
Wild mushroom arancini, truffle aioli V $145
Tandoori chicken meatballs, mint yogurt sauce GF $145
Pulled pork sliders, Cajun coleslaw $200
Cream cheese stuffed jalapeno peppers, tomato onion jam GF V $185
Garlic chicken popcorn bites, spicy serenade sauce $195
Chickpeas fritters, green goodness sauce GF V $155
Grilled prawn & chorizo skewers, hot honey ranch sauce GF $200
Lamb kofta, minted yoghurt GF $165
Smokey BBQ glazed pork belly skewers GF $200
Grilled haloumi skewers, basil pesto GF V $185
Fish goujons, ponzu aioli GF $165

SUBSTANTIAL BOX MEAL ADD ON: $19 PER PERSON PER MEAL

Beer battered fish & chips, lemon, tartare
Grilled chicken penne pasta, capers, olives, vodka sauce, parmesan
Beef bourguignon, roasted garlic potato mash GF
Roasted vegetable curry, basmati rice GF

SWEET

Chocolate brownie bites, raspberry dipping sauce $175
Lemon meringue kisses $165
Passionfruit mousse cups $175
White chocolate cheesecake bites, strawberry compote $185
Sliced season fruits, mango drizzle GF $155

GF: GLUTEN FREE V: VEGETARIAN

SET MENU 1

$45 2 COURSE
$55 3 COURSE

One choice per course
$5 pp additional choice per course / selection / alternate drop

Entree

Prawn & avocado timbale, Exmouth prawns, creamy avocado, mango salsa, citrus vinaigrette GF

Burrata cheese, heirloom tomatoes, basil, balsamic reduction GF

Pork belly bites, apple puree, candied chilli

Battered fish boa bun, Cajun coleslaw, pickled cabbage, rose aioli

Main

Slow braised lamb shank, confit garlic potato mash, ratatouille, rosemary jus GF

South Indian coconut & chickpea stir fry, sambal oelek, papadums GF

Char grilled chicken breast, creamy polenta, slow roasted tomatoes, marsala sauce GF

Roasted pork loin, pistachio herb crust, maple sweet potato, apple & star anise compote, jus GF

Dessert

Deconstructed strawberry & rhubarb crumble, vanilla bean ice-cream

Pistachio & rosewater semifreddo, berry compote, clotted cream

Apple tarte tatin, calvados cream

Lemon & lavender panna cotta, shortbread crumble

SET MENU 2

$55 2 COURSE
$65 3 COURSE

One choice per course
$5 pp additional choice per course / selection / alternate drop

Entree

Chicken & pistachio nut terrine, bacon wrapped, roasted tomato chutney, crusty bread GF

Mixed mushroom & brie puff pastry tartlet, roasted red pepper & basil salsa V

Pork & beef meatballs, spicy romesco sauce, parmesan, cress leaves

Seared scallops, saffron risotto, chives, parmesan, preserved lemon infused evoo GF

Main

Oven baked king snapper, cheesy potato gratin, peas & asparagus, Champagne butter sauce GF

Slow braised Moroccan lamb, saffron & preserved lemon cous cous, minted yoghurt

Red lentil fritters, shaved fennel & citrus salad, avocado tahini sauce V

Braised beef short rib with truffle polenta, roasted asparagus & jus gras GF

Dessert

Persian love cake, fairy floss, vanilla bean ice-cream

Raspberry & white chocolate brulee, macadamia biscotti

Sticky date pudding, cardamon toffee sauce, double cream

Chocolate silk cake, pistachio crust, sweet balsamic berry compote, orange ice-cream

GF: GLUTEN FREE V: VEGETARIAN

BUFFET MENU 1

$65 per person

COLD
Selection of baked breads & rolls
Modern Greek salad
Caesar salad station
Antipasto selection of smoked & cured meats, marinated vegetables, chef's dip selections

HOT
Baked snapper fillets, dill & caper cream sauce GF
Slow roasted beef brisket, confit garlic jus GF
Chickpea & spinach coconut curry V
Cajun spiced chicken drumsticks GF
Spiced jasmine rice pilaf GF
Roasted vegetable medley GF

DESSERT
Mango & passionfruit pavlovas
Chocolate mousse cups, clotted cream
Seasonal fruits, lemon honey dressing

BUFFET MENU 2

$75 per person

COLD
Selection of baked breads & rolls V
Chickpea, roasted capsicum & pesto salad V
Roasted beet, apple & goat cheese salad, balsamic vinaigrette V
Pear, rocket & caramelised walnut salad, goats cheese dressing V
Antipasto selection of smoked & cured meats, marinated vegetables, chef's dip selections GF

HOT
Baked snapper fillets, dill & caper cream sauce
Roasted pork striploin, apple jus GF
Balti beef curry, riata GF
Tuscan braised chicken GF
Spiced jasmine rice pilaf GF
Rosemary roasted potatoes GF
Vegetable ratatouille GF

DESSERT
Sticky date pudding, toffee sauce, double cream
Petite cookies & cream cheesecake, fruit compote

GF: GLUTEN FREE V: VEGETARIAN

Beverage Packages

Package 1

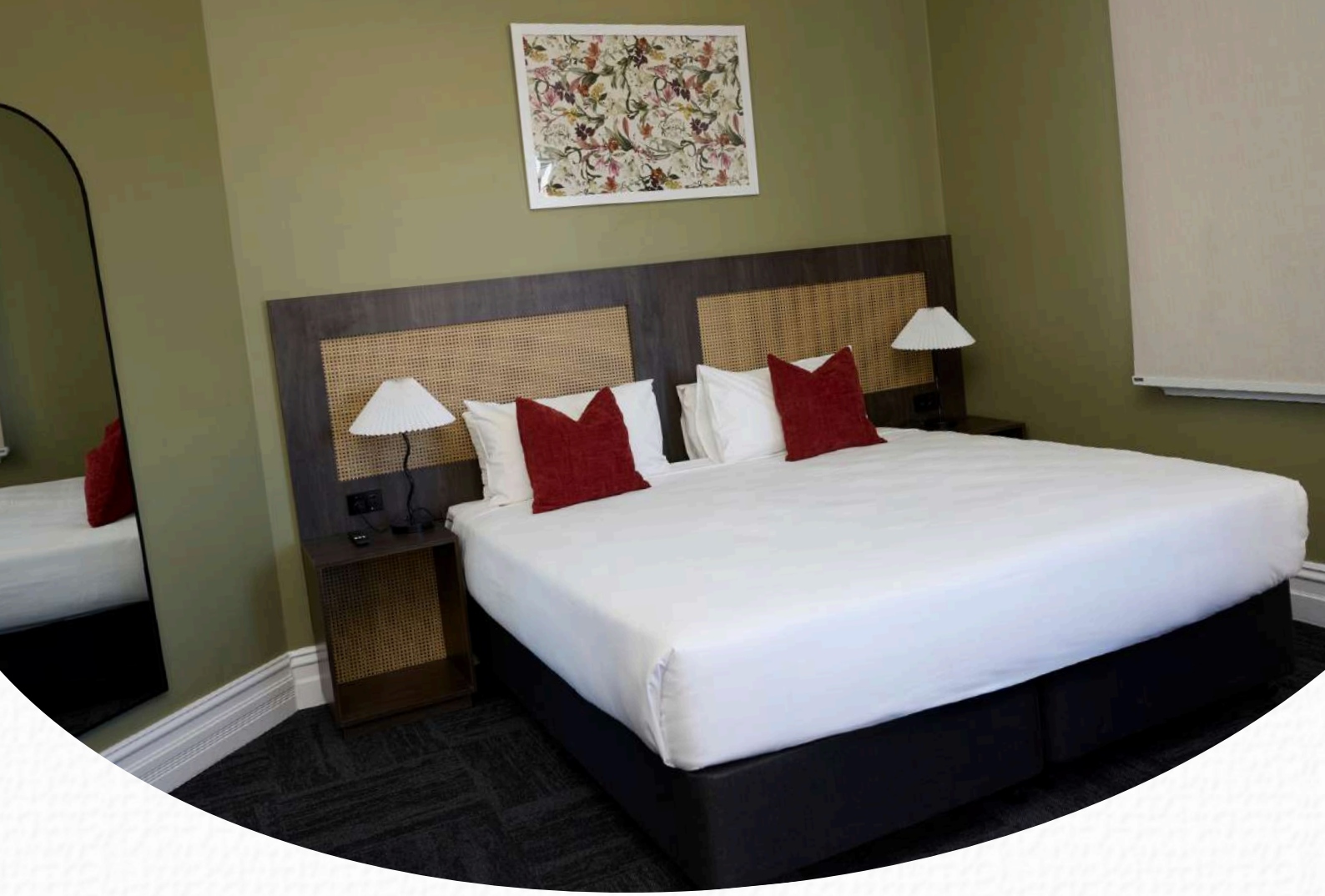
3 hours $35
4 hours $45
5 hours $55

Indian Ocean Brewing Co Draught
Emmett's Crossing Sparking
Heart to Heart Semillon Sauvignon Blanc
Heart to Heart Cabernet Merlot
Soft drink & juice selections

Package 2

3 hours $55
4 hours $65
5 hours $75

Alby Draught
Swan Draught
Hahn Super Dry 3.5
Indian Ocean Brewing Co Draught
Skend Blend Brut
Yallingup Reserve Semillon Sauvignon Blanc
Yallingup Reserve Rose
Yallingup Reserve Shiraz
Soft drink & juice selections



Accommodation

Following significant renovations in mid-2025, the accommodation at The Burlington Hotel has been revitalised and transformed. Adopting a versatile hybrid model, the offering bridges the gap between budget-conscious travel and boutique comfort, establishing itself as a staple within the growing Bunbury and South West markets.

With 24/7 secure access, the 21-room precinct features a diverse mix of lodging options to suit various requirements, including classic rooms with shared facilities, modern ensuite rooms, and a fully self-contained two-bedroom apartment.

This on-site accommodation provides an ideal solution for function guests, offering the ultimate convenience for those attending weddings, corporate events, or parties at the venue.

Whether preparing for the main event or relaxing after a night of celebration, guests can enjoy a seamless experience without the need for additional travel.

[Book accommodation via our website: burlingtonhotel.com.au/accommodation]

Audio Visual

We offer a range of in-house systems including lighting, a full sound desk, microphones, and screens to support your event setup. If you require additional equipment or speciality items, we're more than happy to arrange and quote options to suit.

With two purpose-built stages available, we're equipped to accommodate live performances of all kinds, ensuring everything is delivered to the highest standard.

Loyalty Program

Level up faster with Prospectors Rewards!

Join our FREE loyalty program and score instant perks when you book your next event with us.

Enjoy already low event prices, earn points on every dollar you spend, and unlock exclusive rewards, discounts and birthday treats along the way.

The more you celebrate with us, the more you're rewarded.

FIND OUT MORE: burlingtonhotel.com.au/loyalty-program

Contact Us

FOR MORE INFORMATION ON FUNCTIONS AT THE BURLINGTON HOTEL PLEASE CONTACT

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(08) 9742 1850

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Bunbury, Western Australia 6230

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PRICE BEAT GUARANTEE

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NO ROOM HIRE OPTIONS

FUNCTIONS & EVENTS STANDARD TERMS & CONDITIONS

We are sure you will appreciate the following policies, which will enable us to effectively service your forthcoming event. If you have any enquiries, please contact our Events Coordinator at res@burlingtonhotel.com.au

CONFIRMATION Written confirmation must be received along with a signed copy of this terms & conditions and either a credit card authorisation form or proof of direct deposit to secure your event. The Burlington Hotel reserves the right to cancel and/or re-allocate the venue space to another booking if the stated documentation is not returned. Credit card details will be taken at the time of booking to guarantee payment and may be used for any additional charges at the end of the event. All payments made via credit card will incur a 1.99% Fee. Cost of debt recovery will be recovered from the client.

DEPOSITS A 20% of event price or a minimum $500 deposit (whichever is greater) NON-REFUNDABLE deposit will be taken on confirmation of your event. This will be based on the minimum estimated food and beverage total for your event. If you are unaware of your food and beverage requirements, a $500 deposit will be requested. Final payment will be due 2 weeks prior to your stated function date. All-inclusive wedding package payment structure will be discussed on acceptance of package.

CANCELLATIONS AND POSTPONEMENTS Clients cancelling greater than 90 days prior to the event will lose their non-refundable deposit. Clients cancelling within ninety (90) days of the event commencement date will be billed 50% of the total estimated food and beverage costs. Clients cancelling within sixty (60) days of the event commencement date will be billed 75% of the total estimated food and beverage costs. Clients cancelling within seventy-two (72) hours of the event commencement date will be billed the total estimated charges for the event including quoted accommodation tariffs. All cancellations must be advised to us in writing to take effect. In the event of an event postponement (which must be advised at least 91 days prior to the event date) all funds will be held by The Burlington Hotel until a new date (within 12 months of intended function) is booked and confirmed by the venue. The venue will make every effort to accommodate a new proposed date but reserves the right to not displace any other business or cause/risk any financially detrimental outcomes.

ROOM HIRE FEE All room hire fees are dependent on the time / period required, the number of guests in attendance and the overall catering requirements. Should this vary from the time at booking the room hire fee will alter accordingly. Minimum spend is required to have exclusive access to a venue space, unless waivered in writing by The Burlington Hotel.

MINIMUM SPEND The Burlington Hotel offers a no room hire or minimum spend option on non-exclusive use of our function spaces & bar. Should you wish to have exclusive use to a function space please liaise with your event coordinator on spend amounts. Minimum spend can be made up of food costs, beverage costs & additional spend throughout the function. If the minimum spend is not met at the function, the remainder will be charged to the credit card supplied.

ROOM SET UP All events will be presented with a floor plan prior to their event for approval. If this is amended within 48 hours of your stated event you will be charged a $150 amendment fee.

COMMENCEMENT AND VACATING OF ROOMS The client agrees to begin the function and vacate the designated function space at the scheduled times agreed upon on the event run sheet stated under bump in and bump out. In the event that a function should go beyond the agreed finishing time, we reserve the right to charge any additional costs incurred. Should the room be sold to another function we reserve the right to vacate your function from the room.

EVENT RUN SHEET All events held at the hotel must be formalised by a contract. The event run sheet forms part of this contract and must be signed and a copy forwarded to your event coordinator within twenty-one (21) days prior to the event, any changes need to be made in writing. In the instance that any adjustments are made that affect the final costing of your event after signing the event order, a new event order will be sent to you which will also need to be signed and returned to your event coordinator.

MINIMUM GUARANTEED NUMBERS The client is responsible for confirming the number of delegates attending the event no later than 21 days prior to the stated event date. Charges will be based on numbers provided. Additional guests may be added at the agreed rates however if your numbers drop additional funds will not be refunded. The Burlington Hotel will allow these funds to be used on addition food or beverage for the event only. If numbers drop by 20% of original quoted numbers you may be required to pay the above room hire fees, unless stated otherwise by THE BURLINGTON HOTEL.

MENU SELECTIONS Your menu selections are required to be confirmed in writing twenty-eight (28) days prior to your stated event date, or as otherwise advised. Menu selections are based on the hotel's current menu selection and prices. Please note bookings made in advance for the following year may alter with menu selection and pricing. A new functions/wedding kit will be sent to you when available.

SPECIAL DIETARY REQUIREMENTS The Burlington Hotelwill assist in supplying alternative meals for those guests with special dietary needs, provided fourteen (14) days written notice is given by the client. Any requests on the day not previously informed to THE BURLINGTON HOTEL will not be guaranteed however all efforts will be made to work with your request.

CONSUMPTION No food or beverage of any kind will be permitted to be brought into the hotel for consumption at the function by the client or any of the client's guests, invitees or person attending the function, unless prior approval from hotel management.

FOOD SAFETY You are required to sign a waiver before removing provided food from the function. We are not responsible for the quality of food once it leaves the premises, as we are unable to control temperature & packaging conditions as per the Australian Food Standards code.

TERMS & CONDITIONS CONTINUED ON NEXT PAGE.

TERMS & CONDITIONS CONTINUED

CAKAGE The Burlington Hotel will allow for clients to bring their own cake onto the premise. We will provide you with plates and forks when required however your event coordinator must be informed on your decision to bring the cake on site. If you require us to store, cut and garnish your cake an additional charge of $5.00 per person will be added to your event.

AMENDMENTS In the event of unforeseen circumstances, or any amendments to numbers or setup, The Burlington Hotel reserves the right to change the venue to another suitable room, every effort will be made to discuss the changes with the client well in advance. All events will be presented with a floor plan prior to their event for approval.

DAMAGE OR LOSS The client agrees to be held financially liable for any damages sustained to The Burlington Hotel property by any delegates, guests, contractors or sub-contractors, attending a particular event. The hotel will not be responsible for any loss to equipment or gifts left at The Burlington Hotel after the completion of the event.

FUNCTION MATERIAL The Burlington Hotel is happy for events to include signage and decorations and promotional material however if these items are deemed to be inappropriate or conflicts with another event taking place at the property The Burlington Hotel has the right to ask for you to remove and pull down any item. In the event the request is ignored you may face immediate removal from venue with no refund provided.

INSURANCE The Burlington Hotel will take all necessary care but cannot take any responsibility for the damage or loss of items before, during, or after any event. It is highly advisable for the clients to arrange their own insurance cover for property damage, loss, and public liability where appropriate.

RESPONSIBLE SERVICE OF ALCOHOL The Burlington Hotel takes the Responsible Service of Alcohol very seriously and as such reserves the right for our managers to refuse alcohol to anyone they deem intoxicated.

CLOSING TIME The Burlington Hotel closes at 11:59pm Sunday through Wednesday and 00:59am (Following Day) Thursday through Saturday, with the bar closing 15 minutes prior. House rules apply due to RSA laws.

EQUIPMENT With regard to any equipment contracted by the client or sub-contracted by the hotel at the request of the client, we recommend that the client or their representative be present at least one (1) hour prior to the event commencement time to ensure the equipment meets your requirements. We also request that you provide us with all details of any equipment being brought into the hotel, prior to the event date. The hotel cannot accept any responsibility for any equipment failure, incorrect setup, or use of any equipment not provided by the hotel, or not hired by the hotel through our approved equipment supplier(s). All installations required over and above those already available within our venue areas will be subject to appropriate connection and consumption fees. Any such installation may only be performed by our own technical staff, unless otherwise agreed by us in writing, and will incur appropriate labor charges.

ACCOMMODATION Guaranteed numbers of accommodation rooms, length of stays, and room-types are required at least twenty one (21) days prior to the event. Minimum accommodation charges will be based on these confirmed numbers. Excess rooms held in any allotment will then be released. After this date additional rooms may still be booked at the agreed rate, but will be subject to availability. A final rooming list showing individual names, arrival and departure dates is then required fourteen (21) days prior to the event.

SPECIAL CONDITIONS To enable us to effectively service your event, meet your needs and exceed your expectations, a special price structure will apply on events held on a Public Holiday and/or if an event is extended after midnight

SECURITY If the hotel has reason to believe that a function will affect the smooth running of the hotel's business, security or reputation, it reserves the right to cancel the function and remove any disruptive individuals. The hotel may also request the client to have mandatory security for any functions it deems necessary, at the expense of the client.

BASIS OF AGREEMENT Performance of this agreement is contingent upon the ability of the hotel to complete. This is subject to labour troubles, disputes, strikes or picketing, accidents, government requisitions, restrictions upon travel, transportation, food, beverages, or supplies, equipment failure and other causes, whether enumerated herein or not, which are beyond the control of the hotel. In no event shall the hotel be liable for the loss of profit or consequential damages whether based on breach of contract, warranty, or otherwise. In no event shall the hotel's liability be in excess of the estimated cost of the function.

PRICES All prices are current at the time of quotation and are subject to revision prior to signing the Event Run Sheet. Prices are inclusive of GST. Should the hotel be subject to significant price increases from suppliers then the hotel will advise you of these increases no later then 14 days prior to your event. These increases will be passed on to you. The Burlington Hotel does everything possible to avoid this measure.

FORCE MAJEUR Should any act of God such as an earthquake, fire, flood or civil disturbance prevent either the client or The Burlington Hotel from carrying out their obligations under this agreement, neither the client nor The Burlington Hotel shall be liable for the non-performance under this agreement. In the event that the client cancels for reasons of Force Majeure, all payments will be refunded except for the initial deposit. If The Burlington Hotel cancels the agreement due to the Force Majeure, all advanced payments will be refunded.

ENTIRE AGREEMENT Subject only to variation specified in a subsequent Event Run Sheet signed by the client, the attached letter and these Terms and Conditions constitute the entire agreement of The Burlington Hotel and the client and shall supersede all prior offers, negotiations and agreements in connection with the function.