



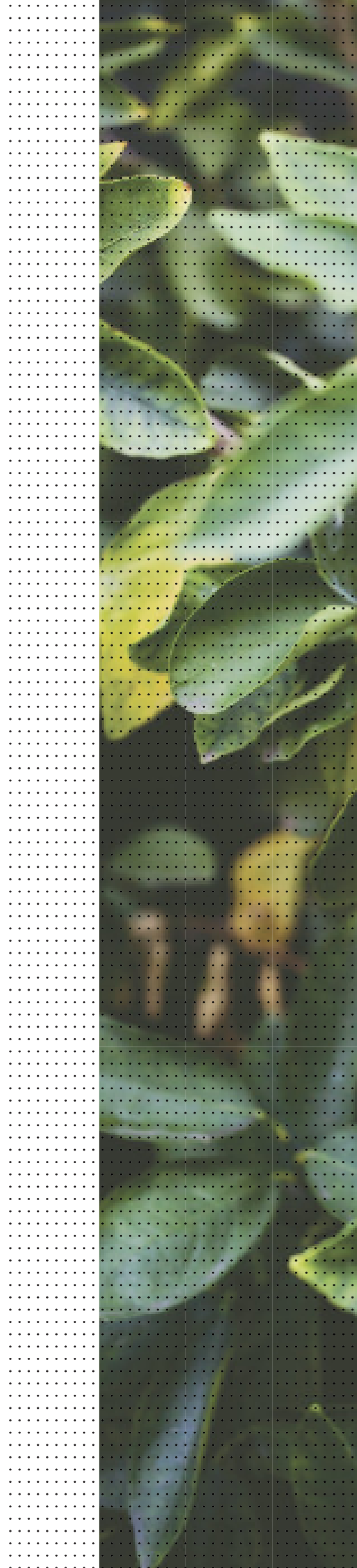
FUNCTIONS

*For enquiries please contact our
Functions Coordinators Adrian or
Corey*

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161 BROADWAY, NEDLANDS WA
WWW.LITTLEWAY.COM.AU

☒☒ @LITTLEWAYNEDLANDS



Little Way is located on Broadway Nedlands, river end, and is housed in a heritage building that offers plenty of charm, lush outdoor gardens and streetside dining. Our menu is fresh and approachable, influenced by modern Mediterranean flavours. We have lots of relaxed dining spaces, along with a boutique wine list and craft beers on tap.



Little Way can host sit down functions, as well as cocktail style functions, and offers a number of spaces to accommodate your special occasion. Guests are welcome to dine or simply enjoy drinks (available without food). Regardless of the space you choose, there is no venue hire fee.



COURTYARD

Up to 55 guests seated, or 100 guests cocktail / stand-up

The courtyard offers a lush garden setting. Dine under the stars or take shelter beneath our retractable roof.



CITRUS GARDEN

Up to 32 guests seated, or 50 guests cocktail / stand-up

Sit in the open-air amongst the citrus and herb gardens. Perfect to hire as a private space. Weather dependent.



CABANA

Up to 14 guests seated

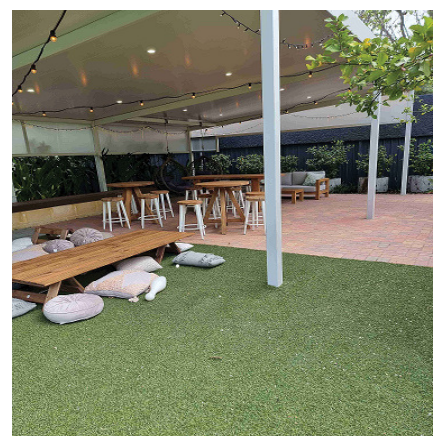
Our private dining room is tucked away overlooking the courtyard.



INSIDE

Up to 50 guests seated, or 80 guests cocktail / stand-up

Stay cosy or cool inside our heritage dining room. The smaller room with fireplace can be used for up to 18 guests.



THE PARK

Up to 60 guests cocktail / stand-up

This is our newest, largest and most private area. Equipped with high tables, hanging egg chairs, boho tables and a grassed area.



ENTIRE VENUE HIRE

Up to 120 guests

You can hold your next function at Little Way, and have the whole venue to yourself. We also host weddings - both ceremonies and receptions.

Little Way offers three styles of set menus:

COURSE MENU

Set menu consisting of an entree and your selection of an individual meal for main and dessert.

COCKTAIL MENU

Set menu consisting of a selection of canapes, including savoury and sweet sweet ones for dessert. flow of dishes.

SHARED MENU

A more relaxed, feast-style menu to be shared amongst the table with a steady flow of dishes.

BOHO PICNIC MENU

Picnic Shared Platters seated at Boho Tables in "The Park" Function Area

AFTERNOON NIBBLES+DRINK \$39 P.P

*A glass of house bubbles, house white/red wine or tap beer (per guest).
For Afternoon functions only (3.00pm to 5.30pm)*

Mushroom Arancini with Roasted Garlic Aioli (v) (gf)

Bao Bun w Chicken Asado (df)

Zucchini Fritters w Feta & Dill, Tzatziki (v) (gf)

Honey Soy Garlic Fried Chicken w Sriracha Sauce (gf)



SHARED FOOD MENU \$50 P.P.

Duo of Dips - Eggplant Dip & Hummus w Artisan Sourdough (veo) (gfo) (dfo) (v)

Mushroom Arancini with Roasted Garlic Aioli (v) (gf)

Zucchini Fritters w Feta & Dill, Tzatziki (v) (gf)

Salt & Pepper Squid w Chilli, Spring Onion & Kewpie mayo (gf)

Pan Fried Gnocchi w Handmade Artisan Pasta w Pumpkin Sauce, Spinach, Pine Nuts & Grated Pecorino Cheese (v) (n)

Slow Cooked Chicken Salad w Roast Pumpkin, Pomegranate, Cherry Tomatoes, Cous Cous, Mixed Leaves, Toasted Seeds + Tahini Yoghurt Dressing (gfo) (veo) (dfo)

Crispy Pork Belly w Seasonal Greens & Pork Gravy Sauce (gfo) (df)

GF - GLUTEN FREE

GFO - GLUTEN FREE OPTION

VE = VEGAN, VEO = VEGAN OPTION

V - VEGETARIAN, VO - VEGETARIAN OPTION

N - NUTS

ALL SET MENUS ARE SUBJECT TO CHANGE

TWO COURSE MENU

\$45 P.P.

Choose either Entree and Main, or Main and Dessert

Shared entree

Mushroom Arancini with Roasted Garlic Aioli (v) (gf)

Zucchini Fritters w Feta & Dill, Tzatziki (v) (gf)

Choice of main (or alternate drop if over 30 people)

Black Angus Beef Burger w Caramelised Onions, Mesclum, Tomato, Swiss Cheese, Artisan Pretzel Crust Bun, Tomato Relish, Aioli, + Skin On Manjimup Chips (gfo)

Pan Fried Gnocchi w Handmade Artisan Pasta w Pumpkin Sauce, Spinach, Pine Nuts & Grated Pecorino Cheese (v) (n)

Slow Cooked Chicken Salad w Roast Pumpkin, Pomegranate, Cherry Tomatoes, Cous Cous, Mixed Leaves, Toasted Seeds + Tahini Yoghurt Dressing (gfo) (veo) (dfo)

Dessert (Alternate drop or choice of one)

Mango Panna Cotta w Chantilly Cream (gf) (v)

GF Brownie w Raspberry Coulis & Vanilla Ice Cream (gf) (v)

THREE COURSE MENU

\$60 P.P.

Shared starter

Antipasto Della Casa w Artisan Proscuitto, Sopressa Salami, Bocconcini, Pecorino, Cheddar, Pickles & Handmade Focaccia, Marinated Olives, w Chilli Mint Dressing (gfo)

Choice of main (or alternate drop if over 30 people)

Black Angus Beef Burger w Caramelised Onions, Mesclum, Tomato, Swiss Cheese, Artisan Pretzel Crust Bun, Tomato Relish, Aioli, + Skin On Manjimup Chips (gfo)

Pan Fried Gnocchi w Handmade Artisan Pasta w Pumpkin Sauce, Spinach, Pine Nuts & Grated Pecorino Cheese (v) (n)

Slow Cooked Chicken Salad w Roast Pumpkin, Pomegranate, Cherry Tomatoes, Cous Cous, Mixed Leaves, Toasted Seeds + Tahini Yoghurt Dressing (gfo) (veo) (dfo)

Creamy Vegan Risotto w Pumpkin (gf) (ve) (df) (v)

Dessert (Alternate drop or choice of one)

Mango Panna Cotta w Chantilly Cream (gf) (v)

GF Brownie w Raspberry Coulis & Vanilla Ice Cream (gf) (v)



FOUR COURSE MENU

\$70 P.P.

Shared starter

Antipasto Della Casa w Artisan Proscuitto, Sopressa Salami, Bocconcini, Pecorino, Cheddar, Pickles & Handmade Focaccia, Marinated Olives, w Chilli Mint Dressing (gfo)

Choice of main (or alternate drop if over 30 people)

Crispy Pork Belly w Seasonal Greens & Pork Gravy Sauce (gfo) (df)

Cone Bay Barramundi Yellow Curry w Pumpkin, Asian Greens, Jasmine Rice & Crispy Eschalots (gf) (df)

Pan Fried Gnocchi w Handmade Artisan Pasta w Pumpkin Sauce, Spinach, Pine Nuts & Grated Pecorino Cheese (v) (n)

Slow Cooked Chicken Salad w Roast Pumpkin, Pomegranate, Cherry Tomatoes, Cous Cous, Mixed Leaves, Toasted Seeds + Tahini Yoghurt Dressing (gfo) (veo) (dfo)

Shared Sides

Grilled New Season Vegetables w Salsa Verde (ve) (gf) (df)

Green Leaf Mixed Salad w Apple Cider Vinaigrette (ve) (gf) (df)

Dessert (Alternate drop or choice of one)

Mango Panna Cotta w Chantilly Cream (gf) (v)

GF Brownie w Raspberry Coulis & Vanilla Ice Cream (gf) (v)

COCKTAIL SET MENU

\$45 P.P.

Pork & Fennel Sausage Rolls w Ketchup (dfo)

Mushroom Arancini w Garlic Aioli (v) (gf)

Zucchini Fritters w Feta & Dill (v) (gf)

Caramelised Onion, Pumpkin & Goat Cheese Tart (gf) (v)

Black Angus Beef Slider, Cheese, Tomato Relish (gfo)

Fried Chicken Bites w Charcol Brioche (gfo)

Fruit Tart w Mixed Berries (gf)

Cashew & Salted Caramel Finger (n)



GF - GLUTEN FREE, GFO - GLUTEN FREE OPTION

VE = VEGAN, VEO = VEGAN OPTION

V - VEGETARIAN, VO - VEGETARIAN OPTION

N - NUTS

ALL SET MENUS ARE SUBJECT TO CHANGE



CANAPE MENU

Prices are listed per item

\$5.50 EACH

Pork & Fennel Sausage Rolls w Ketchup (dfo)

Mushroom Arancini w Garlic Aioli (v) (gf)

Zucchini Fritters w Feta & Dill (v) (gf)

Grilled Baby Eggplant w Hummus, Vegan Aioli, Dukkah (ve) (gf) (n) (df)

Tomato, Onion & Basil Bruschetta (v) (gfo) (ve)

Caramelised Onion, Pumpkin & Goat Cheese Tart (gf) (v)

Pepperoni Pizzette

Fried Chicken Bites w Charcol Brioche

Baguette w Hummus (gfo) (v)

MORE SUBSTANTIAL

\$8 EACH

Black Angus Beef Slider, Cheese, Tomato Relish (gfo)

Crispy Pork Belly w Pork Gravy Sauce (df) (gfo)

Honey Soy Garlic Fried Chicken (gf)

Pan Fried Gnocchi w Pumpkin Sauce (v) (n)

Traditional Fish & Chips w Tartare & Lemon

Bao Buns w Chicken Asado (df)

Salt & Pepper Squid w Chilli, Kewpie Mayo (gf)

Minimum order of 15 pieces per item



MINI DESERTS

\$4.5 EACH

French Macarons

Fruit Tart w Mixed Berries (gf)

Cashew & Salted Caramel Finger (n)

Tiramisu Slice (n)

Mini Mixed Berry Donut (v)

Choc Cheesecake Keto Slice (gf)

Minimum order of 15 pieces per canape item



BREAKFAST COURSE MENU \$35 P.P.

Assortment of Sweet & Savoury Muffins,
Croissants + Preserves (n)

A Hot Coffee or Tea (per guest)

Choice of main

House Blend Granola w Seasonal Fruits &
Vanilla Yoghurt (v)(veo)(dfo)(n)

Eggs Benedict w Grilled Speck Bacon, Poached
Eggs, Baby Spinach, Toasted Sourdough &
Sauce Hollandaise (gfo)

Free Range Eggs on Artisan Sourdough
(poached, scrambled or fried) (gfo)

Avocado Smash w Confit Cherry Tomatoes,
Feta, Radish & Dukkah on Sourdough (gfo)
(veo) (n)

Biscoff Buttermilk Pancakes w Caramelised
Banana and Vanilla Mascarpone(v)

Please note, breakfast bookings can occupy the
function space up until 11.30am (lunch booking
commence from 11.30am)

Weekend group breakfast bookings are limited to
30 people on the Breakfast Course menu. Groups
larger than 30 people are placed on the Breakfast
Canape Set Menu

BREAKFAST CANAPE SET MENU \$30 P.P.

Mini Crossant w Butter & Preserves (v)

Caramelised Onion, Pumpkin & Goat Cheese
Tart (gf) (v)

Mini Avo Smash w Cherry Tomatoes, Feta (veo)
(dfo) (gfo) (n)

Brekky Slider w Bacon, Eggs, BBQ sauce (gfo)

Mini Buttermilk Pancakes Bites w Biscott
Spread, Mascarpone (v)

Croque Monsieur w Bachamel & Cheese

BREAKFAST CANAPE MENU

Prices are listed per item

\$5 EACH

Brekkie Pizza Bite w Bacon, Cherry Tomato, &
Cheese

Caramelised Onion, Pumpkin & Goat Cheese
Tart (gf) (v)

MORE SUBSTANTIAL

\$6.50 EACH

Mini Buttermilk Pancakes Bites w Biscott
Spread, Mascarpone (v)

Mini Avo Smash w Cherry Tomatoes, Feta
(veo) (dfo) (gfo) (n)

Croque Monsieur w Bechamel & Cheese

Brekky Slider w Bacon, Eggs, BBQ sauce (gfo)

SWEET

\$4.5 EACH

Mini Crossant w Butter & Preserves

DRINK MENUS

We can arrange bar tabs or create specific drink
menus for your event. We are fully licensed with
an extensive range of cocktails, wines, sparklings,
spirits, bottled and tap beers. See our Drinks Menu
for the full range.



BOHO PICNIC BRUNCH SET MENU

\$40 P.P.

Price includes the hire of Boho tables in "The Park" function space (Weather dependent).

Includes a hot coffee or tea per person

Picnic Brunch Set Menu

Biscoff Buttermilk Pancakes w Caramelised Banana & Vanilla Mascarpone (v); Charred Sourdough, Bacon, Eggs 3 Ways, Avocado, Hash Brown, Cherry Tomatoes, Mushrooms, and Spinach. (gfo) (n)

Minimum of 6 people required.

Option to have Little Way decorate the table(s) from \$10 per person.

BOHO PICNIC PLATTER MENU

\$50 P.P.

Price includes the hire of Boho tables in "The Park" function space (Weather dependent).

Picnic Platter Set Menu

Selection of Crusty Charred Sourdough & Turkish Bread, Chargrilled Chorizo, Olives, Tomato Brushetta, Hummus, Proscuitto, Crumbled Feta, Cheese, and Grilled Haloumi

Minimum of 6 people required.

Option to have Little Way decorate the table(s) from \$10 per person.



HIRE ME FOR YOUR FUNCTION

How about a private mobile bar with your very own dedicated bartender?

This cool little bar cart can be wheeled to your function in any space within Little Way for a hire fee of \$95 per hour (plus the standard price for any drink purchases). The hire fee includes your own dedicated bar tender.

Need a PA system for speeches?

No need to fork out big bucks and go to the hassle of picking up, setting up then dropping back a PA system.. We have you covered for a quality PA system at only \$120 per function. The PA system includes 2 x microphones as well as an amplifier/speaker.

A little something to spruce up your function?

Need some truly photo-worthy personalised signage to compliment your function setup? Some trendy vases, table clothes, wooden bowls, plinth to display your cake or even dried flower arrangements? See our Decoration Services & Function Hire Equipment Pack online or speak with one of our function managers.

DECORATE YOUR TABLE IN A LITTLE WAY

We take all the stress out of organising decorations with standard packages that are fully sorted by our staff. Just rock up to your function and when you are finished, stroll on out without a worry in the world. We supply, set up and pack away all the decorations for your function at Little Way. It costs from \$10 per person for this hefty convenience. Add on personalised signs, plinth, tableclothes, vases, placemats, wooden bowls and so on to further jazz it up. See our Function Decoration Services & Hire Pack online for detailed information.

Alternatively, you can choose to decorate yourself or outsource decorating to an external vendor. See our instagram page @littlewaynedlands for heaps of great creations from past functions.



DECORATIONS

You are welcome to bring in your own fresh flowers, balloons and decorations for your table(s). Please let us know what decorations you have in mind and we can assist with access times. We do not allow confetti and any candles must be contained within vessels.

MUSIC & SOUND EQUIPMENT

Please speak with our Functions Coordinator. Noise restrictions apply to all outside areas.

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 3 days before the function date.

Any reduction in numbers with less than 24 hours notice, or any no shows on the day, will be charged.

Should the numbers increase, we will endeavor to accommodate you, however a full payment of additional costs must be made on the day of the function.

FINAL PAYMENTS & MINIMUM SPENDS

In the case of a minimum spend being applicable for a function, that amount is payable at least 1 week before the function date. Any outstanding balance in excess of the minimum spend, is payable on the day.

In the case of no minimum spend being applicable, the amount due for the set menu and any pre-ordered food is required upfront before the function starts. Payment for all other food and drinks consumed by function guests are required on the day of the function. Split billing is not allowed unless prior written approval has been obtained from the function manager. We accept MasterCard, Visa and AMEX. A surcharge applies to credit card payments (Mastercard/Visa 0.7%, AMEX 1.6%).

If the final payment is not met on the day of the function, Little Way reserves the right to deduct the

balance from the credit card information supplied.

CANCELLATIONS

All cancellations must be made in writing. If cancellation occurs within 14 days of the function date, the deposit will be forfeited.

MENU CHANGES - PRICE, SEASONAL AND DIETARY

The price of all set menus is subject to change. The menu provided is subject to seasonal changes and product availability. Wherever possible, Little Way 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.

RESPONSIBLE SERVICE OF ALCOHOL

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

Cocktail specials are not available for functions.

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.

GOODS & SERVICES TAX (GST)

All prices are inclusive of goods and services tax.

WEATHER RISK

The outside areas (including the Courtyard, Citrus Garden and The Park) may be subject to weather, whether it be rain or cold/hot conditions. While Little Way will make every effort to move customers to an inside area in the case of adverse weather conditions, this is subject to availability.