LITTLE WAY

FUNCTIONS

For enquiries please contact our Functions Coordinators Adrian or Corey

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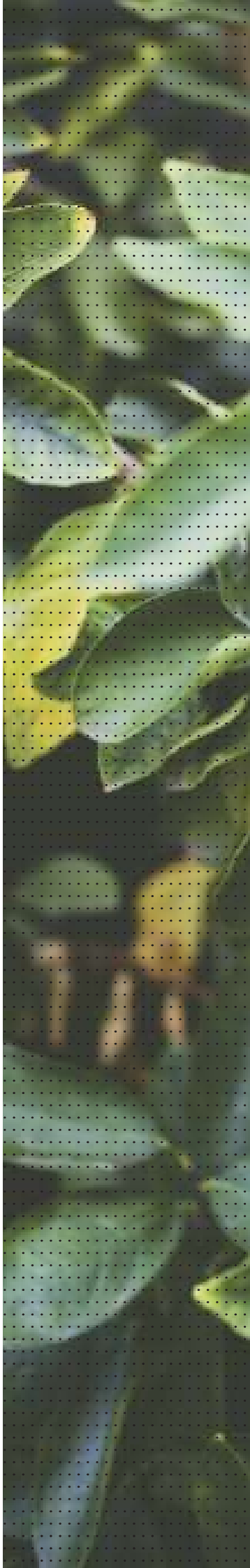

Little Way is located on Broadway Nedlands, river end, and is housed in a heritage building that offers plenty of charm, lush outdoor gardens and streetside dining. Our menu is fresh and approachable, influenced by modern Mediterranean flavours. We have lots of relaxed dining spaces, along with a boutique 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. Regardless of the space you choose, there is no venue hire fee.

We can even open for one-off larger functions during non-trading hours when we are usually closed.

COURTYARD

Up to 60 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. Equiped 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.

For larger functions, we can open during non-trading hours especially for you.

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.

SHARED MENU

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

COCKTAIL MENU

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

BOHO PICNIC MENU

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

AFTERNOON NIBBLES $30 P.P.

For Afternoon functions only (3.00pm to 5.30pm)

Arancini with Pumpkin and Sage, Pecorino & Napoletana Sauce (v) (gf) (veo)

Bao Bun w Crispy Pork Belly, Spring Onion, Red Onion, Chilli, Coleslaw & Hoisin Sauce

Cauliflower & Carrot Fritters w Garlic Aioli (v) (veo) (gf)

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

SHARED FOOD MENU $50 P.P.

Chargrilled Baby Eggplant w Miso Hummus, Pomegranate, Parsley, Basil Oil, Paprika Oil and Vegan Garlic Aioli (ve) (gf) (v)

Arancini with Pumpkin and Sage, Pecorino & Napoletana Sauce (v) (gf) (veo)

Cauliflower & Carrot Fritters w Garlic Aioli (v) (veo) (gf)

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

Slow Roasted Linley Valley Pork Belly w Soy Honey Glaze, Pumpkin Puree & Seasonal Vegetables (gf) (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

DELUXE SHARED FOOD MENU
$69 P.P.

Pan-seared Chorizo w Marinated Olives, Cherry Tomatoes and White Wine Sauce, Charred Sourdough (dfo) (gfo)

Arancini with Pumpkin and Sage, Pecorino & Napoletana Sauce (v) (gf) (veo)

Cauliflower & Carrot Fritters w Garlic Aioli (v) (veo) (gf)

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

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

Buddha Bowl w Broccolini, Baby Carrots, Tumeric Marinated Cauliflower, Japanese Pumpkin, Edamame, Chickpeas, Quinoa and Miso Vinaigrette (gf) (ve) (v)

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

Fruit Tart w Mixed Berries (gf)

Tiramisu Slice (n)

TWO COURSE MENU $50 P.P.

Choose either Entree and Main, or Main and Dessert

Shared entree

Arancini with Pumpkin and Sage, Pecorino & Napoletana Sauce (v) (gf) (veo)

Cauliflower & Carrot Fritters w Garlic Aioli (v) (veo) (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)

Homemade Granny Smith Apple Crumble w Walnuts, Cinnamon & Vanilla Icecream (gf) (n) (v)

Tiramisu w Expresso Infused Sponge, Whipped Vanilla Mascarpone, Cocoa Dust (v)

THREE COURSE MENU $65 P.P.

Shared starter

Antipasto Platter w Smokey Chorizo, Marinated Olives, Cheddar, Bocconcini Cheese, Hummus Dip & Charred Artisan Sourdough (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)

Dessert (Alternate drop or choice of one)

Homemade Granny Smith Apple Crumble w Walnuts, Cinnamon & Vanilla Icecream (gf) (n) (v)

Tiramisu w Expresso Infused Sponge, Whipped Vanilla Mascarpone, Cocoa Dust (v)

FOUR COURSE MENU $75 P.P.

Shared starter

Antipasto Platter w Smokey Chorizo, Marinated Olives, Cheddar, Bocconcini Cheese, Hummus Dip & Charred Artisan Sourdough (gfo)

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

Slow Roasted Linley Valley Pork Belly w Soy Honey Glaze, Pumpkin Puree & Seasonal Vegetables (gf) (df)

Cone Bay Barramundi Yellow Curry w 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)

Buddha Bowl w Broccolini, Baby Carrots, Tumeric Marinated Cauliflower, Japanese Pumpkin, Edamame, Chickpeas, Quinoa and Miso Vinaigrette (gf) (ve) (v)

Shared Sides

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

Garden Salad w Apple Cider Vinaigrette (ve) (gf) (df)

Dessert (Alternate drop or choice of one)

Homemade Granny Smith Apple Crumble w Walnuts, Cinnamon & Vanilla Icecream (gf) (n) (v)

Tiramisu w Expresso Infused Sponge, Whipped Vanilla Mascarpone, Cocoa Dust (v)

COCKTAIL SET MENU $49 P.P.

One per person of each of the following:

Pork & Fennel Sausage Rolls w Ketchup (dfo)

Pumpkin and Sage Arancini (v) (gf) (n)

Cauliflower and Carrot Fritters (dfo) (gf) (veo) (v)

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

$6.00 EACH

Pork & Fennel Sausage Rolls w Ketchup (dfo)

Pumpkin and Sage Arancini (v) (gf) (n)

Cauliflower and Carrot Fritters (dfo) (gf) (veo) (v)

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)

Minimum order of 10 pieces per item

MORE SUBSTANTIAL

$8.50 EACH

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

Slow Roasted Crispy Pork Belly (dfo) (gf)

Chargrilled Baby Eggplant w Miso Hummus (ve) (gf) (v)

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

Traditional Fish & Chips w Tartare & Lemon

Bao Buns w Crispy Pork Belly, Sping Onion, Red Onion, Chilli, Coleslaw & Hoisin Sauce

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

Minimum order of 10 pieces per item

MINI DESSERTS

$4.5 EACH

French Macarons (n)

Fruit Tart w Mixed Berries (gf)

Cashew & Salted Caramel Finger (n)

Tiramisu Slice (n)

Mini Mixed Berry Donut (v)

Choc Cheesecake Keto Slice (gf) (n)

Minimum order of 10 pieces per canape item

KIDS SET MENU $25 P.P

Pork & Fennel Sausage Rolls w Ketchup (dfo)

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

Crispy Chicken Fingers & Chips Canape (gf)

Kids receive one each of the above three canapes.

BREAKFAST COURSE MENU $35 P.P.

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

Choice of main

Homemade Granola w Coconut Yoghurt & Seasonal Fruits (ve) (df) (v)

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

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

Avocado Smash w Baby Spinach, Seared Portobello Mushrooms, Fetta Crumble, Pomegranate, Sesame Seasoning & Balsamic Glaze on Artisan Sourdough (gfo) (veo) (dfo) (v)

Buttermilk Pancakes w Chocolate Ganache, Whipped Vanilla Mascarpone, Strawberries, Banana, Walnuts, Cocoa (v) (n)

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 Shared Set Menu.

BREAKFAST SHARED SET MENU $35 P.P.

One per person of each of the following:

Mini Crossant w Butter & Preserves (v)

Avocado Smash w Baby Spinach, Seared Portobello Mushrooms, Fetta Crumble, Pomegranate, Sesame Seasoning & Balsamic Glaze on Artisan Sourdough (gfo) (veo) (dfo) (v)

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

Buttermilk Pancakes w Chocolate Ganache, Whipped Vanilla Mascarpone, Strawberries, Banana, Walnuts, Cocoa (v) (n)

Croque Monsieur w Bachamel & Cheese

BREAKFAST CANAPE MENU

Prices are listed per item

$5 EACH

Mini Croissant w Butter + Preserves

$6 EACH

Brekkie Pizza Bite w Bacon, Cherry Tomato, & Cheese

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

MORE SUBSTANTIAL

$8 EACH

Avocado Smash w Baby Spinach, Seared Portobello Mushrooms, Fetta Crumble, Pomegranate, Sesame Seasoning & Balsamic Glaze on Artisan Sourdough (gfo) (veo) (dfo)

Buttermilk Pancakes w Chocolate Ganache, Whipped Vanilla Mascarpone, Strawberries, Banana, Walnuts, Cocoa (v) (n)

Croque Monsieur w Bechamel & Cheese

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

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, tap beers and non-alcoholic drinks. See our Drinks Menu for the full range.

BOHO PICNIC BRUNCH SET MENU $38 P.P.

Price includes the hire of Boho tables in "The Park" function space.

Picnic Brunch Set Menu

Buttermilk Pancakes w Chocolate Ganache, Whipped Vanilla Mascarpone, Strawberries, Banana, Walnuts, Cocoa (v) (n)

Charred Artisan 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.

Picnic Platter Set Menu

Selection of Crusty Charred Sourdough & Turkish Bread, Chargrilled Chorizo, Marinated Olives, Tomato Brushetta, Hummus, Cheddar, Bocconcini 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 truely 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.

FREQUENTLY ASKED QUESTIONS

Do you have any venue hire fees or minimum spend requirements for functions?

We do not charge any venue hire fee and only put in place minimum spend requirements in the case that a customer wants exclusive access to a particular space(s). The amount for the minimum spend will depend on a number of different factors such as time of the year, day of the week, which space(s) is to be used and expected number of participants. Please let our function managers know the basic details for your function such as date, time, expected number of participants and venue space(s) required. We will then let you know the amount for the minimum spend. Any amounts spent by any participants of the function (including food, drinks, Little Way decoration/hire services) counts towards the minimum spend.

Do you cater to dietary requirements such as vegan, gluten free, food allergies and so on?

Yes, our Chefs are experienced at meeting an array of different dietary requirements. Please ask your guests if they have any particular dietary requirements and let the function manager know by email or telephone 7 days in advance.

Is a deposit required to secure a function booking and what is your refund policy in regards to the deposit should I not go ahead with my function?

In the case you would like to go ahead with a booking, we will place a booking in the system and require payment of a deposit within 7 days. Once the deposit is received, the booking is secured. The amount of the deposit varies on the type of function but is usually around 10% of the estimated spend. In the case that you wish to cancel your function after paying the deposit, we will return the deposit as long as you notify us at least 28 days before your function date.

When do you require notification of final numbers?

It is much appreciated if final numbers can be submitted at least 1 week before your function date but we do allow changes to numbers any time up until 48 hours before your function. Any reduction in numbers or ‘no shows’ are charged for after this 48 hour deadline.

Do you offer decoration services & function equipment hire, and what are the costs?

Little Way can take all the stress out of organising decorations. We have standard packages and our staff will do all the work with both setting up the decorations and packing it away at the end of your function. This massive convenience is priced from only $10 per person (with a minimum total set up fee of $150 per function). We also arrange personalised signs and hire stands. You can even hire our mobile bar to wheel out to your function and it comes with a dedicated bar tender. We have a long list of hire equipment for those additonal special touches. Please see our Function Decorations and Hire Service pack online for detailed information.

Even if you would like to arrange decorations yourself, please feel free to browse our Function Decorations and Hire Service pack for hire equipment such as plinth, various vases, tableclothes, cloth napkins, fruit bowls, dried flower bouquets, table runners and so on.

Can I bring in decorations for the table and/or space and how long before my function time can I come in to decorate?

Should you prefer to decorate yourself rather than use one of Little Way's decoration packages, there are many photos on our Instagram page @littlewaynedlands of previous customer's beautiful creations. If you have exclusive access to a particular space, you can decorate as you like as long as no damage is caused to the venue. Even if you are sharing a space with other customers, it is fine to decorate as long as it does not intrude on the space of other customers. We ask that customers put any candles in a vessel so as wax does not drip on the tables or floor. We also do not allow confetti as it is a nightmare for our staff to clean up.

Please feel free to bring in your decorations early and we will store them in our office (subject to space being available). If you are bringing in large items such as backdrops which require access to the venue through the front gates, prior written permission is required from the function manager, and it is necessary to arrange appropriate drop off and pick up times so as not to adversely impact other customers. You and your venders can access the space 30 minutes before your function starts. Should you wish to pick up your decorations on the day after your function, this is fine but we ask you to do this in between the hours of 7 am – 7.30am.

Do all participants in a function have to go on to the same set menu and what about kids?

All adult participants are required to go on to the same set menu. For example, if the organiser chooses a two course set menu and elects to have entrees and mains, all guests need to go for the same option. However, in the case of High Tea and Bottomless Brunch, guests can choose which drinks option they would like to go on on the day – tea/coffee. For example, some may choose the bottomless virgin option while others choose the bottomless alcohol option.

In regards to young children, we have a $25 Kids Breakfast Set Menu (including a drink) as well as a $25 Kids Lunch/Dinner Set Menu.

Can I bring in a cake and do you charge any cakeage fee?

We are more than happy for our function customers to bring in a large cake for their celebration. However we do not allow BYO of cupcakes and/or cookies. Should you wish to drop the cake off early, we have a large walk-in coolroom where we will store it for you. In the case that you are prepared to cut up the cake yourself, there is a cakeage fee of $1.50 per person. We provide everything that you need such as a cake knife, cake forks, plates and napkins. Should you prefer that our chefs cut up and plate your cake, there is a $3 per person cakeage charge.

What happens if we have booked an outdoor space but it is raining on the day of our function?

In the case of rain, we will make every effort to switch customers to a shelter area out of the rain, subject to availability. We encourage function customers to keep an eye on the long term weather forecast and if you are concerned about the risk of rain, contact us as soon as possible to check availability of our inside spaces.

Can we play our own music and can we bring in musicians for our function?

We deliver music to all sections of the venue and use Spotify. Should you have a restaurant appropriate play list, we are happy to play it during your function (subject to prior approval from Little Way management). In the case that you have exclusive access to a space, we can turn off the restaurant music to that section and you can play your own music via a small portable speaker. In such a case, the volume of the music cannot be any higher than the standard volume of the restaurant music system.

As Little Way is in a mixed commercial/residential area, should you wish to have a musician (using electrical amplification equipment) perform at your function, you will need to seek prior approval from the Environmental Health Department of the City of Nedlands. Please call them on 08 9273 3500 and ask to speak to the Environmental Health Department. Once you have written approval, please email to us at info@littleway.com.au. If you wish to have a solo acoustic artist perform at your function, you are not required to seek approval from City of Nedlands, but you are still required to obtain written approval from Little Way management.

With prior written approval from Little Way management, you can have a DJ perform in the main dining room. Under no circumstances will DJs be allowed to play in our outdoor spaces. In the case of having a DJ, you will need to agree to our terms and conditons for DJs (see the last two pages of our Function Pack).

What is the best way to do drinks?

Should you wish to offer drinks to your guests, we recommend that you run a bar tab. You can choose which drinks you would like to offer under the bar tab and we will make you up a structured bar tab drinks menu. Alternatively, should you wish to have your guests come up to the bar and purchase their own drinks, that is also possible.

Of course, should you choose the two hour bottomless option for High Tea or Bottomless Brunch, drinks are included.

Is it possible to have a private bar and dedicated bar tender for my function?

Little Way has recently purchased a cool little mobile bar that we can wheel out to your function in one of our outdoor spaces. It includes your own dedicated bar tender and you can structure the drinks list. The total hire fee is $95 per hour (plus the cost of any drinks consumed). See our Function Pack for more details.

Do you allow split billing for functions?

We ask that customers don't do split billing for functions. Please pay for the set menu portion of the bill (minus the deposit) before your function starts. Drinks and any further purchases by function participants need to be settled on the day.

Any variation to these payment arrangements must be pre-approved in writing by Little Way management at least 48 hours prior to the function date.

Are we allowed to play games or have performers come in to Little Way for my function?

Let's face it, we are never too old to play games and what better way to liven up a party! In the case that you have exclusive access to a space, please feel free to indulge. In the case that you are sharing a space with other customers, we ask that you be respectful and limit any excessive noise. In the new Park space we have games such as bean bag chuck, 10 pin bowling and skittles, so feel free to enjoy.

We also welcome performers but this is subject to prior approval from Little Way management.

Do you have onsite car parking for function guests?

Little Way does not have onsite parking but there is ample parking street side along Broadway as well as a large parking area at the end of Broadway opposite the river. Please do not use the onsite parking at Duet or any of the surrounding businesses / private residences.

We require a PA system for speeches at our function. Does Little Way have a microphones and speaker for hire?

Yes, we have a PA system equiped with 2 x microphones and an amplifier/speaker. The hire cost is $120 per function and this includes set up and pack down fee.

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. Customers will be liable for any damaged caused to the venue by themselves or their guests.

MUSIC & SOUND EQUIPMENT

Music is supplied by Little Way to all sections of the venue. Please speak with our Functions Coordinator should you wish to provide your own music. Noise restrictions apply to all outside areas.

As Little Way is in a mixed commercial/residential area, should you wish to have a musician (using electrical amplification equipment) perform at your function, you will need to seek prior approval from the Environmental Health Department of the City of Nedlands. Please call them on 08 9273 3500 and ask to speak to the Environmental Health Department. Once you have written approval, please email to us at info@littleway.com.au. If you wish to have a solo acoustic artist perform at your function, you are not required to seek approval from City of Nedlands, but you are still required to obtain written approval from Little Way management.

With prior written approval from Little Way management, you can have a DJ perform in the main dining room. Under no circumstances will DJs be allowed to play in our outdoor spaces.

The following terms and conditions apply to DJs:

1. The front and side doors to the main dining room & bar areas must be kept closed while the DJ is playing music. At such times that the DJ is playing music, all guests must close the side and front doors after them when entering or exiting. It is the responsibility of the function customer to make all guests aware of the need to keep the doors closed and to help enfore this rule.

2. The sound output from the DJ equipment is limited to a maximum of 90 dB (A). Management will take regular sound measurements and give the DJ a single warning should the maximum level be exceeded. After that single warning, any further measurement over 90 dB (A) will result in termination of the DJs permission to perform at Little Way and they will be required to immediately leave the premises. No exceptions will be allowed.

3. DJs are to set up their equipment at the back of the main dining room only. Under no circumstances can DJs perform in any outdoor spaces at Little Way.

FINAL NUMBERS & MENU

All menu choices, specific dietary requirements and the final number of participants are required at least 7 days prior to the function date. After the 7 day deadline, numbers can only be reduced by a maximum of 10%. Guaranteed numbers will be required at least 48 hours before the function date in writing, with no further reductions in final numbers allowed.

Any reduction in numbers with less than 48 hours notice, or any no shows on the day, will be charged at the full set menu price.

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 event that a customer who previously commited to a minimum spend decides that they no longer wants to commit to the minimum spend, at least 28 days notice prior to the function date is required. The minimum spend obligation cannot be cancelled within 28 days of the function date.

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 28 days of the function date, the deposit will be forfeited.

MENU CHANGES - PRICE, SEASONAL AND DIETARY

The price and structure 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 in writing at least 7 days in advance. We cannot guarantee that we can cater for all dietary requirements. Traces of nuts, gluten or other food allergins may be present.

SECURITY

It is a client's responsibility to secure their personal belongings and equipment for the duration of the function. Customers will be liable for any damaged caused to the venue by themselves or their guests.

GOODS & SERVICES TAX (GST)

All prices are inclusive of goods and services tax.

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

enforced during the function.

BYO

BYO of any drinks (including alcohol) or food is not permitted. The excpetion is that we allow one large cake for your celebration. The cakeage fee is $1.5 per person if you plate the cake yourself or $3 per person if our chefs cut and plate your cake.

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, this may not always be possible depending on other bookings.