



STEWART'S

restaurant

WEDDING PACKAGE

DEAR BRIDAL COUPLE

Congratulations and welcome to the most exciting, romantic and happy day of your life!

The experienced catering and coordination team of **STEWART'S** Restaurant understand all of the emotions and anticipation which surrounds a wedding and we strive to enable you to enjoy your special day to its fullest.

Our commitment is to ensure that it lives up to your expectations by providing excellent customer service, ongoing support and satisfaction.

Our emphasis is on quality, simplicity and flavour, combining both traditional cooking styles. We endeavour to use as much locally sourced, fresh produce as possible, working with local suppliers to reflect our commitment to supporting the Swan Valley and wider WA.

We look forward to working together with you to transform all of your wedding dreams into a reality!

Warm Wedding Wishes

The STEWART'S Wedding Team

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ENTRÉES

GRAZING TABLE

Arancini Balls
Dolmades
Assorted Continental Meats
Spanish Chorizo Sausage
Homemade Dips (Hummus,
Smoked Eggplant, Red Pepper,
Hazelnut)
Brie and Cheddar Cheese, Olives,
Fetta, Pickled Vegetables, Baguette
and Crackers
Grapes, Fresh Melon, Spiced
Honey Almonds
Vegetable Frittata

SOUPS

Roast Tomato and Red Pepper,
Basil Oil
Seafood Chowder, Sweet Corn,
Smoked Mussels
Thyme-Roasted Butter Nut
Pumpkin Soup finished with a
Herb Cream
Moroccan Chickpea and Sweet
Potato with Blackened Cream
Fraiche
Braised Leek and Potato, Bacon
Crumbs and Goats Cheese
Chicken and Sweetcorn with Rice
Noodles
Chorizo and White Bean, Smoked
Paprika and Tomato, Manchego
Toastie

CHILLED

Cured Salmon, Cucumber and Dill
coulis, with Golden Tomato Salad
Chilled Tiger Prawns, Avocado,
Saffron Dressing, Pickled Shallot
and Frisee Salad
Beef Tartare, Capers, Smoked
Mustard and Baguette Toasts
Kingfish Ceviche, Coconut and
Lime, Caramelised Pineapple and
Oyster Mushrooms
Medley of Heirloom Tomatoes,
Buffalo Mozzarella, Spanish
Prosciutto, Basil

WARM

Confit Duck, Carrot Puree and
Red Currant Jus
Chargrilled Field Mushrooms,
Parmesan Polenta and Asparagus,
Hazelnut Dressing
Tiger Prawns, Smoked Eggplant ,
Green Onion Yoghurt
and Radish Salad
Rigatoni, Beef and Tomato Ragu,
Reggiano, Green Peas and Herb
Oil
Goats Cheese and Pumpkin Tart,
Red Onion Jam,
Vine-Ripened Tomatoes
Smoked Chicken, Sweetcorn and
Jalapeno, King Oyster Mushroom
Pan-fried Potato Gnocchi,
Pumpkin, Pinenuts
and Sage Butter

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PLATED MENU

MAIN

Crispy Skinned Barramundi, Harissa
Potato & Cauliflower, Citrus Butter

Pan-fried Snapper, Mashed Potato,
Tomato Salsa & Frisee Salad

Tasmanian Salmon Fillet, Pea and
Mint Puree, Corn Salsa

Roast Rack of Lamb, Tuscan
Ratatouille, Pumpkin, Jus

Confit and Roast Duck, Orange &
Rhubarb, Braised Leek,
Walnut Granola

Linley Valley Pork Belly, Chorizo
Sausage and Confit of Fennel,
Smoked Plum

Mushroom Risotto Cake, Baby
Beetroot, Vine Ripened Tomato, King
Oyster Mushroom

Roast and Braised Beef, Caramelised
Shallots, Brocolinni, Potato Gratin

Roast Beef Fillet, Mushroom Ragu,
Potato Puree, Shiraz Jus

Chicken Breast, Leek Croquette,
Broad Bean, Baby Carrot & Chorizo

DESSERT

Salted Caramel Parfait,
Caramelised Banana

Vanilla Bean Brulee,
Butterscotch Ice Cream

Chocolate Mousse,
Raspberry, Shortbread

Sticky Date Pudding, Caramel Sauce,
Vanilla Bean Ice Cream

Fresh Strawberries, Marshmallow,
Rosewater Syrup

PLATED MENU PRICE

Select 1 from Each Course = \$80pp

Select 1 entrée, 2 Main Courses, 1 Dessert = \$90pp/Choice

Select 2 entrée, 2 Main Courses, 2 Desserts = \$100pp/Choice

**Alternative Drop / Minimum of 40 Guests for a Plated Menu*

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BUFFET MENU

GRAZING TABLE

May be used in place of Canapes or as the Entrée

Arancini Balls

Dolmades

Assorted Continental Meats

Spanish Chorizo Sausage

Homemade Dips (Hummus, Smoked Eggplant, Red Pepper and Hazelnut)

Brie and Cheddar Cheese, Olives, Fetta, Pickled Vegetables, Baguette and Crackers

Grapes, Fresh Melon, Spiced Honey Almonds

Vegetable Frittata

ROAST MEATS

Roast Sirloin, Hollandaise Sauce

Roast Pork Loin, Apple Sauce, Crackling

SIDES

Duck Fat Roast Potatoes

Dukkha & Maple Roast Pumpkin

Cauliflower and Broccoli Gratin

Selection of Breads Rolls and Butter

SALADS

Choose from 3 of the following

Classic Potato, Bacon, Gherkin, Sour Cream Dressing

Caesar Salad, Shaved Parmesan, Crispy Bacon

Roast Pumpkin, Chick Peas, Lime Yoghurt

Classic, Greek Salad

Roast Beetroot, Goats Cheese, Walnuts

HOT DISHES

Choose from 2 of the following

Baked Salmon Fillets, Tomato, Preserved Lemon

Crumbed, Parmesan Chicken Schnitzels

Slow Roasted Lamb Shoulder, Thyme Sweet Potato

Spinach and Ricotta Cannelloni

DESSERTS

Vanilla Bean Brulee

Sticky Date Pudding, Butterscotch Sauce

Macaron Selection

Mini Tart Selection

Fresh Seasonal Fruits

Double Cream

BUFFET MENU PRICE

All the above = \$95pp
**Minimum of 50 guests for all buffet functions*

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COCKTAIL MENU

CANAPÉS

Chicken and Chorizo Sausage, Toasted
Brioche, Tomato Chutney

Smoked Salmon, Corn Pancake,
Dill Crème Fraiche

Honey Almond and Goats Cheese
on Crostini

Rockmelon wrapped
in Spanish Prosciutto

Smoked Chicken, Celery,
Walnut Mayonnaise Sesame Cup

Selection of Nori Rolls including
Chicken, Vegetarian & Seafood

Vegetable Cups with Hummus

Shredded Duck, Orange, Pickled
Carrot & Green Onion

Gourmet Pie Selection

Goats Cheese & Red Onion Tarts

Panko Crumbed Prawns,
Wasabi Mayonnaise

Spiced Tomato & Parmesan
Arancini Balls

Apple and Pork Sausage Rolls,
Tomato Chutney

Thai Fish Cakes, Nam Jim

Vegetable Samosas

Beef Samosas

Pork and Prawn Spring Rolls

Chickpea Falafel, Cucumber
& Mint Yoghurt

Salt and Chilli Squid

Italian Meatballs with
Spicy Tomato sauce

Mini Spiced Lamb Pizza

COCKTAIL MENU PRICE

All Canape Items = \$6 per item/pp

All Substantial Dishes = \$10 per item/pp

**For a cocktail function a minimum of 8 canape items and 2 substantial items are required*



SOMETHING MORE SUBSTANTIAL....

Southern-Fried Chicken, Coleslaw,
Chipotle Mayonnaise

Pulled Char Su Pork Sliders, Brioche
Bun, Apple and Radish Slaw

Braised Beef, Gruyere Cheese Potato,
Onion Rings

Fish and Chips Cones
with Tartare sauce

Mushroom and Spinach Risotto

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BANQUET MENU

MAIN

SHARING PLATTERS

2 x Choices of Roast Meat from

Roast Leg of Lamb, Mint Jelly

Roast Beef Sirloin, Hollandaise Sauce

Roast Pork Lion, Apple Sauce, Crackling

Roasted Free Range Chicken

Included Accompaniments

Duck Fat Roast Potatoes

Dukkha & Maple Roast Pumpkin

Cauliflower and Broccoli Gratin

Glazed Brussel Sprouts and Pancetta

Selection of Breads

Plus Choose two Salads

Classic Potato, Bacon, Gherkin, Sour Cream Dressing

Caesar Salad, Shaved Parmesan, Crispy Bacon

Classic, Greek Salad

Sweet Corn, Black Bean, Tomato and Ricotta

Roast Root Vegetables, Haloumi, Lemon

ENTRÉE

GRAZING TABLE

Arancini Balls

Dolmades

Assorted Continental Meats

Spanish Chorizo Sausage

Homemade Dips (Hummus, Smoked Eggplant, Red Pepper and Hazelnut)

Brie and Cheddar Cheese, Olives, Fetta, Pickled Vegetables, Baguette and Crackers

Grapes, Fresh Melon, Spiced Honey Almonds

Vegetable Frittata

DESSERTS

4 X SELECTIONS FROM

Mini Tarts

Macarons

Crème Brulee

Churros

Tiramisu

Mini Cheesecakes

Fresh Fruit Platter with Freshly Whipped Cream

BANQUET MENU PRICE

Choice of 2 Roast Meat / 2 Salad + Dessert Table = \$95 pp

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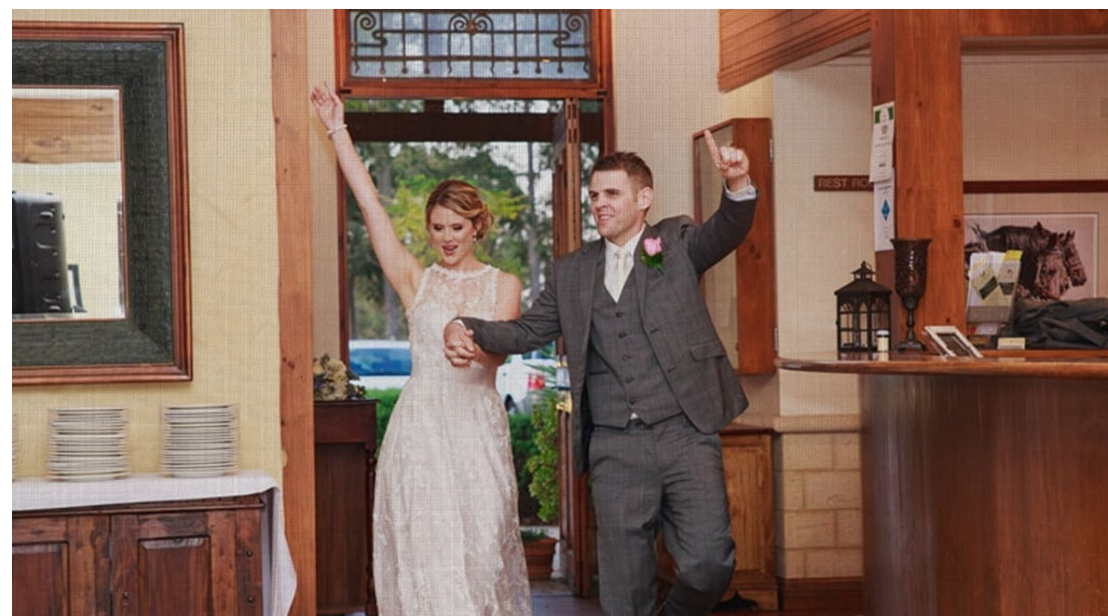
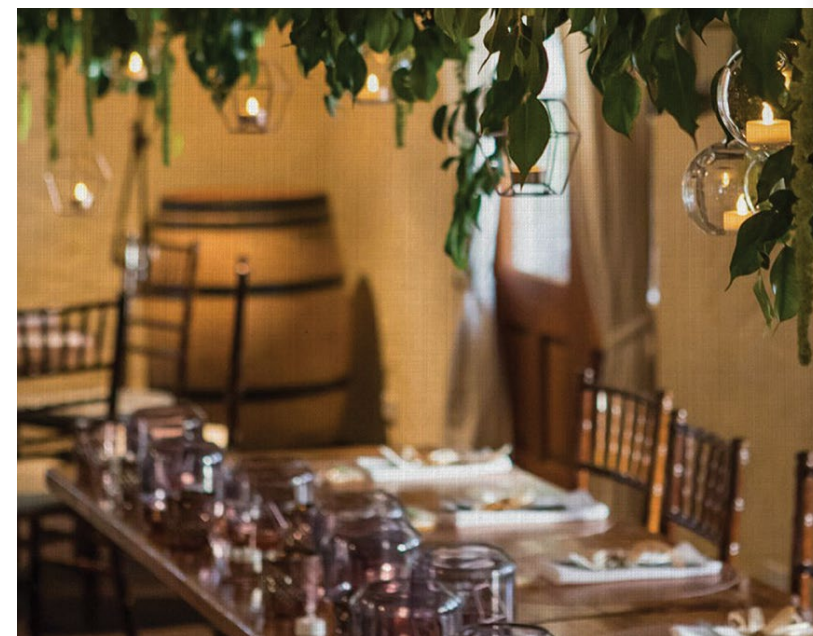
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OTHER MEALS

CHILDREN'S MEALS

Fish and Chips

Grilled Chicken and Chips

Small Steak and Mashed Potato

Pasta with a Tomato Ragu

\$35pp
including Ice Cream and Soft Drinks

VENDOR'S MEALS

Main Course

Soft Drinks

\$45pp

Vendors will be served ONLY immediately following the final guests

BEVERAGE

We are happy to offer you both drinks on consumption or as part of a package. We are happy to tailor drinks packages to your needs;

- This allows you as the Bridal Couple to control your budget.
- The bridal couple decide which beverages, wines, beers etc are to be included within the “tab”
- A pre-paid, agreed amount is required prior to the function
- The bridal couple nominate a guest, parent, MC etc to be the liaison point for the staff during the function – this ensures that the bridal couple are not concerned with the limit.

You may decide that you prefer that your guests purchase their own beverages throughout the function and this can be easily arranged.

Beverage packages are available. Our packages start at \$45pp for a 4 hour period. Please enquire with our staff for further information.

VENUE HIRE

Venue Hire includes:

- Experienced Wedding Coordinator
- Round or Trestle Tables
- White, Linen Tablecloths
- Restaurant Chairs, White chair covers
- White, Skirted and Clothed Bridal Table
- White, Skirted, Square Table or Barrel for Cake
- Table / Tables for Gifts, DJ, Photo Booth etc
- Easel for Seating Plan
- Free Car Parking for up to 100 cars
- Use of the Stewart's Restaurant Grounds for photographs
- Use of the beautiful outdoor area, fairy lit with casual style seating – perfect for pre-dinner drinks and canapes
- Private Toilets
- Large, Dance Floor Area
- Uniformed Service Staff
- Clean Up & Pack Down

STANDARD VENUE HIRE FEE

\$1000

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DEPOSIT AND BOOKING CONFIRMATION

Stewarts Restaurant will hold a tentative booking for up to 7 days under no obligation. Upon completion of a wedding booking form; we will send you a tentative booking letter which will include deposit payment details. Should you decide to proceed with the booking; we will require a deposit of \$1500 and the booking form to be signed by the wedding couple to confirm that you understand and agree to all of Wedding Terms and Conditions. Weddings will ONLY be confirmed upon receipt of the payment of \$1000. The deposit of \$1500 will be deducted from the final bill.

CANCELLATION OF BOOKING

In the unlikely and unfortunate event that you need to cancel your booking the following refunds will apply:

- More than 18 months prior to the wedding booking date – FULL refund (less \$200 administration charge)
- 12 – 18 months prior to the wedding booking date - \$1000 will be refunded
- 6 – 12 months prior to the wedding booking date - \$500 will be refunded
- Less than 6 months prior to the wedding booking date – \$500 will be refunded ONLY if the date is re-booked for an alternative wedding/event.
- Postponements are subject to the same terms and conditions as cancellations and are applicable from the ORIGINAL booking date.
- Notice of cancellation MUST be received in writing.

FINAL CONFIRMATION OF NUMBERS AND PAYMENT

We require your final confirmation of guest, children, vendor numbers and dietary requirements 14 days prior to the function. Upon receipt of the final numbers we will issue a final invoice for the balance of payment and we require the final balance of payment to be cleared in our bank account at least 7 days prior to the event date.

Alongside the final invoice we will also send the final copy of the event order including, price, times, menus and all final details relating to the event. This event order MUST be checked and signed by the wedding couple agreeing to all of the details listed within the document. This ensures that all of the details of the wedding plan are confirmed and agreed.

GST

All prices quoted are inclusive of GST.

DAMAGES AND INSURANCE

Any damages to any part of the property, facilities, equipment, fittings, surrounds or staff caused by guests, organisers or independent suppliers engaged by the bridal couple will be the financial responsibility of the organiser / bridal couple. Associated repair costs or additional cleaning costs will be added to your final account. All reasonable care and attention will be taken by the staff at Stewarts Restaurant to ensure the safety of all guests and belongings; however we are unable to accept responsibility for any loss or damage to belongings prior to, during or after a function. We recommend guests organise their own adequate insurance. We also require all external suppliers to hold their own relevant insurances, public liability insurance and responsibility for their equipment and personal safety.

ADDITIONAL LABOUR CHARGES

Any extra labour required for your wedding due to excessive/ additional set up or de-set will be priced separately and subject to the final approval of all parties concerned. Additional Staffing costs after midnight at weekends and Public Holidays will be charged at a premium rate.

ALCOHOL SERVICE AND CONSUMPTION

Our venue is fully licensed and therefore BYO is NOT permitted. If any guests are found to be consuming BYO alcohol on the premises they will be requested to stop. If they continue to do so they will be instructed to leave the venue. Please note that gifts or favours of alcohol or containing alcohol are not permitted to be opened or consumed on the premises. Persons under the age of 18 will not be served or supplied with alcohol; proof of age identity may be requested at any time. Stewart's follows responsible service of alcohol guidelines at all times and reserves the right to refuse service to anyone; including private function guests. Alcohol may be consumed only in licensed areas. Consumption of alcohol must be pre-approved at least 1 month prior to the function and may be subject to additional costs. Please advise your guests.

Beverage on Consumption requires a pre-arranged, pre-paid initial amount. All beverages included within the consumption will be agreed prior to the function and will be listed on the event order. Any beverages outside those agreed may be purchased at the guests' expense. Stewart's require current credit card details to be provided as security for any balances over and above the pre-arranged limit. All beverage on consumption function organisers must nominate a guest responsible for liaising with function staff regarding the total/limit and any extension to this. We prefer that this person is not either of the bridal couple.

PUBLIC HOLIDAYS

A 25% surcharge applies for all function booked on Public Holidays.

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DECORATIONS

Under no circumstance is anything to be nailed, screwed, glued, stapled or attached to any fixture at Stewart's Restaurant. Rice, Confetti, glitter, streamers and party poppers are not permitted at Stewart's Restaurant or anywhere on the Estate. Use of such incurs an additional charge of \$200 to cover staffing, laundry and additional cleaning charges. We do allow the use of natural, rose petals and non-toxic bubbles at no extra charge. Please advise your guests that they may throw only REAL rose petals while on Brookleigh Estate.

MINIMUM SPEND AND GUEST NUMBERS

All social functions held at Stewart's Restaurant on a Friday, Saturday or Sunday (September – May) require a minimum spend of \$8000 (food and beverage spend) to ensure the exclusive use of the facilities and venue. The minimum numbers for each, style of food service are indicated beneath each menu within the package – these may be flexible – please discuss your specific requirements with your wedding coordinator.

VENUE HIRE AND SET UP TIMES

It is the restaurant policy not to open for any a la carte service at all on the day of a wedding. This therefore ensures that you have exclusive use of the venue all day from 9am – 12 midnight. External wedding vendors are welcome to come in and set up any time from 11am on the day of the function.

A finalised floor plan must be agreed and 'signed off' by the bridal couple at least 1 week prior to the date of the wedding. Any changes to this agreed plan must be agreed by all parties prior to implementation.

Any items to be delivered to the restaurant prior to the wedding date may be organised by prior arrangement with the management.

All weddings / private functions are required to finish by midnight. The bar will close by 11.30pm to allow a ½ hour 'drinking up' period for the guests.

SUPPLIERS AND VENDORS

We are happy to provide you with a list of our recommended wedding suppliers. We do not operate exclusively with any one supplier and you are welcome to supply your own suppliers and vendors (please see damages and insurances). Please be aware that in some cases we may have to show labour charges where suppliers do not complete all work themselves. All suppliers must complete pack down/pick up by midnight or the conclusion of the event.

ACCOMMODATION

It is highly recommended that any accommodation is booked and secured at the same time that you book your wedding at Brookleigh Estate. There are plenty of options onsite and we can accommodate up to 32 guests per night. Early booking of your accommodation here will avoid disappointment due to the high demand for accommodation.

CATERING AND CAKES

Stewart's is a fully catered venue. We are proud to offer flexible, fresh and delicious menu options. We cannot therefore allow outside catering on our premises. The only exception to this is your wedding cake. We are happy to take delivery of wedding cakes on the day of the function but, we accept no responsibility for loss or damage to cakes, or any cake accessories, cake knives, cake toppers, flowers etc. We also do not accept responsibility for the quality of the cake and would HIGHLY recommend only using our reputable, recommended cake makers / decorators – please ask your wedding coordinator for recommendations.

We are happy to cut and platter the wedding cake for a fixed fee of \$50, we do not offer a service whereby the cake is served as a plated dessert. Please note that we do not supply cake bags.

SMOKING

Brookleigh is a non-smoking venue. We have a designated, outside smoking area which we are happy to name available for your guests if required. Please note that we are required by law to enforce designated smoking areas.

UNFORSEEN CIRCUMSTANCES

Whilst maximum care and attention will be undertaken by all Staff at Stewarts, we do not accept responsibility for adverse weather conditions or for delays caused by clients or their guests.

SPECIAL ARRANGEMENTS

Brookleigh Estate has some truly special places available for photo opportunities. We require confirmation of use of facilities at the time of the confirmation of your function.

Please note that children under 18 years must be accompanied and supervised by an adult at all times. Please also be aware that animals and livestock are not permitted on the premises without the prior arrangement and approval of Brookleigh Management (Guide Dogs and Visual aid animals exempt)

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CELEBRANTS

Nina Guelfi
celebrantservices@hotmail.com
0414 476538

Clare Henderson
chenderson@westnet.com.au
0404 788885

Robert Cross Marriage Celebrant
robert.fe.cross@gmail.com

PHOTOGRAPHERS

CK Images
www.ckimages.com.au
Chris Weigle
0411 177 275

Ryan Barnes Photography
www.ryanbarnes.com.au
0400 436 05

FLORISTS

Sweet Pea Florist – Josie Moss
info@sweetpeaflorist.net
0438 837702

CAKES

Vinescakes – Alison Kemp
alison@vinescakes.com.au
0438 288363

Wow Creations – Simone Hodgkinson
simone@wowcreations.com.au
0407 361600

The Messy Apron – Jacqueline Jarvey
info@themessyapron.com.au
0422 393385

VIDEOGRAPHERS

Tonita Photographers (Photo, Video
and DJ) – Anita and Tony Doney
tonitaphotography@bigpond.com
0402 625335

Afrotastic Productions
afrotasticproductions@hotmail.com
0423 346763

BRIDAL COUTURE

Chein Noir Dezines - Beata Ridley
beata@cheinnoir.com
cheinnoir.com
9356 9687

INVITATIONS & STATIONARY

Butterfly Days-Angela Glen
angela@butterflydays.com.au
0421123031

DJ'S

The Dinner Singer – Tod Woodward
tod@thedinnersinger.com.au
0402 755785

Choice Weddings and Events – Tony
Walton
contact@choiceentertainment.com.au
0422 542545

Choice Weddings & Events
Tony Walton
contact@choiceentertainment.com.au
0422 542 545

Daniel Tropiano
www.danieltropianomusic.com.au
0413 104 939

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