



FUNCTIONS PACK 2026



WELCOME TO THE TAV!

The UWA Tavern, affectionately known as 'The Tav', was established in 1975. Located on the grounds of the University of Western Australia, just a stone's throw from the scenic Matilda Bay. This historic building offers a versatile space ideal for a wide range of events.

1927



ENGINEERING HALL

The Tavern started out as part of the Old Engineering Hall (now Cameron Hall), which was designed by the Public Works Department and completed in 1927 and cost £8,825 to construct. In those days, students attending classes in the Engineering Hall had to walk through two miles of mud from Point Lewis, or half a mile through sand from Broadway to attend lectures.

1943



WORLD WAR II

During the WW2, the Engineering Hall was used to house the US Navy and the soldiers from the Catalina Base. In 1943 the US Navy relocated the Catalina Patrol Wing No.10 to Matilda Bay, bringing with them approximately 60-70 Catalina (flying boats) and 1200 American navy personnel.

1960s



CAMERON HALL

After the war, the university returned to business as usual. The Engineering Hall was once again used for engineering lecturers until 1961 until it moved to another building. The Department of Education then used the building and it was renamed to Cameron Hall.

1975



STUDENT SOCIAL CLUB (SSC)

Plans for the Tavern finally became reality on 1st of July 1975, when the building reopened as the Student Social Club (SSC) Hub.

Architect Bob Argyle introduced defining features, including the mezzanine lounge, with pine and jarrah finishes, and a distinctive and welcoming layout.

1980s



THE TAVERN

The 1980s saw the Tavern reach its peak in popularity. By 1981, the SSC was revamped with a new paint job, smoke detectors to take away clouds of cigarette smoke, big screens showing live telecasts of the VFL, dartboards and a video machine, a second set of doors that created additional standing room in the front foyer.

1990s-2000s



From the 1980s it emerged as a key player in Perth's live music scene, with icons such as INXS, Silverchair, Offspring, Jimmy Barnes, Eskimo Joe, John Butler, Jebediah, Regurgitator, The Living End, Spiderbait and Magic Dirt performing to packed crowds.

The legacy continues in the 2000s with more performances from Birds of Tokyo, Karnivool, Powderfinger, Spacey Jane and Ministry of Sound.

DRINKS



CASH BAR

We offer the flexibility of a cash bar service, where guests can enjoy beverages at their own expense.

BAR TAB

Clients are welcome to set up a bar tab for their event, with a pre-determined limit to suit their budget. Once the limit is reached, guests may continue to purchase their own drinks on a cash basis.

Get in touch to explore tailored packages or discuss any special requests.



CANAPÉ PACKAGES

PACKAGE 1 - \$23.00 per person
5 Canapés

PACKAGE 2 - \$27.00 per person
4 Canapés+ 1 Substantial

Canape packages must be ordered in full quantities; splitting or adjusting quantities across items is not permitted.

PACKAGE 3 - \$40.00 per person
7 Canapés + 1 Substantial

PACKAGE 4 - \$44.00 per person
6 Canapés + 2 Substantials

WARM CANAPÉS

Feta and caramelised onion tartlets (GF/V)
Crispy assorted arancini (GF/VO)
Tuscan chicken skewers with garlic yoghurt dip (GF)
Assorted gourmet cocktail pies & rolls (VO)
Mac and cheese bites
Pulled pork on crispy polenta (GF)
Cheesy chicken in puff pastry cup
Tempura prawns with aioli

COLD CANAPÉS

Smoked salmon blini
Crostini topped with cherry tomato and pepperoni
Polenta bites with black olive tapenade (VG / GF)
Asparagus-wrapped beef on baguette
Garden herb cream cheese cucumber bites (V / GF)

Pumpkin ratatouille tartlets (V / GF)
Mini rice paper rolls

SWEET CANAPÉS

Assorted profiteroles (V)
Assorted macarons
Raspberry cheesecake bites (GF / VG)
Classic brownie slice (GF)

SUBSTANTIALS

Pulled pork slider with chips
Beef slider with chips
4 piece chicken nuggets with chips
Cold Thai noodle salad with roast chicken (VO)
Popcorn cauliflower with chips (V)
Gnocchi with Napolitana sauce, topped with parmesan (VGO)

- A minimum selection of 5 canapé items is required for a 3-hour event.
- A minimum selection of 8 canapé items is required for a 5-hour event.
- For events of varying durations, canapé requirements will be tailored and discussed accordingly.
- Cold, warm or sweet canapé can be added at \$5.00 per item.
- Substantial canapé can be added at \$10.00 per item.
- Minimum of 20 guests required.
- Canape packages must be ordered in full quantities; splitting or adjusting quantities across items is not permitted.

Prices are quoted in AUD and are inclusive of GST

FOOD STATIONS



GRAZING TABLE

\$10.00 per person (minimum of 25 guests)

The grazing table offers a selection of cured meats, assortment of cheese, fresh and dried fruits, nuts, olives, mixed crudites, dips, crackers and breads.

MEXICAN FIESTA

\$15.00 per person (minimum of 25 guests)

Build your own taco or nachos with a vibrant selection of Mexican-inspired flavours. Includes: Corn chips (GF), hard shell tacos (GF) and tortillas

- Choice of:
- Chilli con carne
 - BBQ pulled pork
 - Pulled jack fruit (VG)

Condiments: lettuce, diced tomatoes, cheese, sour cream, jalapenos, guacamole and salsa roja.

Prices are quoted in AUD and are inclusive of GST

PIZZAS

MARGHERITA (V,VGO) Fresh tomato, basil and mozzarella on Italian tomato sauce	\$15.50
HAWAIIAN Juicy pineapple, sliced ham and mozzarella on Italian tomato sauce	\$16.50
PEPPERONI Sliced pepperoni and mozzarella on Italian tomato sauce	\$16.00
PERI-PERI CHICKEN Roast peri-peri chicken, sliced capsicum, red onion on BBQ sauce	\$20.60
TAV MEATLOVERS Chorizo, roast chicken, beef mince and olives with a drizzle of BBQ sauce on Italian tomato sauce	\$20.50
MEDITERRANEAN (VGO) Grilled zucchini, sundried tomatoes, olives and feta finished with balsamic glaze on Italian tomato sauce	\$17.00
MEXICAN (V/VGO) Jalapeno, olives, corn, tomato topped with guacamole and corn chips on Italian tomato sauce	\$16.00

Make it vegan	add \$5.90
Gluten free pizza base	add \$5.90
Take away boxes available at \$0.50 per box.	

All prices are quoted in AUD and are inclusive of GST.



VENUE HIRE

VENUE HIRE CHARGES APPLICABLE FOR A 3-HOUR EVENT

	Minimum catering spend under \$2,000.00	Minimum catering spend between \$2,000.00 to \$3,000.00	Minimum catering spend over \$3,000.00
Monday to Thursday 7pm to midnight	Venue hire at \$660.00	Venue hire at \$400.00	Complimentary
Friday and Saturday 7pm to midnight	Venue hire at \$900.00	Venue hire at \$500.00	Complimentary

VENUE HIRE CHARGES APPLICABLE FOR A 5-HOUR EVENT

	Minimum catering spend under \$2,500.00	Minimum catering spend between \$2,500.00 to \$4,000.00	Minimum catering spend over \$4,000.00
Monday to Thursday 7pm to midnight	\$880.00	\$550.00	Complimentary
Friday and Saturday 7pm to midnight	\$1,200.00	\$700.00	Complimentary



OTHER SERVICES

SERVICE TYPE	ASSOCIATED CHARGES
Swan Mezzanine Hire <i>*Mezzanine capacity is maximum 50 people. No under 18's allowed at the mezzanine.</i>	Access to this premium space at \$100.00 per hour, with complimentary use of two pool tables included.
DJ Services with DJ Decks and Lighting <i>*Subject to availability</i>	From \$150.00 per hour (for the duration of the event)
Photographer's Service with Editing <i>*Subject to availability</i>	From \$150.00 per hour (minimum of 3 hours)
Venue Access	Access to the Tavern 2 hours prior to the event start time is complimentary. If you wish to access the venue prior to this time an additional charge of \$45.00 per hour applies.
Audio Visual	Audio visual equipment is available for hire, please contact us for a tailored quote.

Prices are quoted in AUD and are inclusive of GST





CONTACT US

Call - 08 6488 2318

Email - tavern@guild.uwa.edu.au

www.uwatavern.com | 