



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.



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.



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 Base to Matilda Bay, bringing with them approximately 60-70 Catalina (flying boats) and 1200 American navy personnel.



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.



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.



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.



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

PACKAGE 3 - \$40.00 per person

7 Canapés + 1 Substantial

PACKAGE 4 - \$44.00 per person

6 Canapés + 2 Substantials

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

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 | 



TERMS AND CONDITIONS | UWA TAVERN

CONFIRMATION OF BOOKING

We require a minimum of ten (10) business days' notice to process and confirm your booking. Amendments to numbers, schedule, and location must be advised at least two (02) working days prior to the event. No amendments will be accepted after that time.

Bookings are not confirmed until you have received your written confirmation from the Tavern staff.

CATERING AND DIETARY REQUIREMENTS

Catering selection must be confirmed seven (07) business days prior to the event.

Only authorised caterers are permitted to provide food and beverage service at the venue. The Client must not distribute, serve or sell food and/or beverages without prior written approval from the Guild Management. Completion of an indemnity form may be required.

Dietary requirements must be advised at least two (02) working days prior to the event. No amendments will be accepted after that time. The UWA Tavern will make every attempt to identify ingredients that may cause allergic reactions for those with food allergies by labelling the items with allergen-containing ingredients. While we take reasonable precautions, we cannot guarantee that any item is completely free from traces of allergens. The UWA Tavern will not assume any liability for adverse reactions to foods consumed.

	Minimum Notice	Final Confirmation
Catering Selection	7 business days	2 business days
Dietary requirements	7 business days	2 business days
Amendments to numbers, schedule, location, dietary requirements	-	10:00am 2 business days prior

DEPOSIT AND PAYMENT

A **non-refundable deposit** of **30%** of the total estimated spend is required to confirm the booking. **Full payment** must be made five (05) business days prior to the event commencement date. Request to make payment post-event must be pre-approved by the UWA Student Guild Management (Guild Management) in writing. If approved, full payment must be received within seven (07) days post-event. Penalties will apply for overdue payments.



CANCELLATION AND POSTPONEMENT

In the event of a cancellation or postponement, the following terms apply:

More than 3 business days prior to the event	No cancellation fees will apply
Within 2 business days prior to event	50% of the total event charges
1 business days prior to the event	100% of the total event charge

DATE

The Guild Management reserves the right to change the dates of the Event at its discretion. Written notice will be provided to the Client of its intention to vary the date of the Event.

ACCESS TIME

Access time to the venue is as outlined in the proposal. The Client or nominated representative must be present for the duration of the event. The nominated representative must be over 21 years of age.

RESPONSIBLE SERVICE OF ALCOHOL

The UWA Tavern has a strict Responsible Service of Alcohol (RSA) policy. The UWA Tavern does not encourage excessive or rapid consumption of alcohol.

It is an offence under the Liquor Control Act 1988, to sell or supply liquor to a person under the age of 18 years old or for a person under the age of 18 years to purchase or attempt to purchase liquor on licensed or regulated premises.

Under the Liquor Control Act of 1988, any acts of violent, disorderly, indecent, or argumentative behaviour will not be tolerated. Any patron found in breach of this policy will be asked to leave by Management.

Alcoholic beverages must only be served by the Guild staff. Guests are not permitted to bring their own alcoholic beverages. The Approved Manager reserves the right to immediately terminate the event, at the client's sole expense, in the event of any breach of the Liquor Control Act 1988 by the client or their guests.



SECURITY

It is a mandatory requirement for the Client to hire a Security Officer(s) when alcohol is served during your event. This is at your expense.

Event Type	Associated Costs
18th and 21st Birthday Events	From \$55.00 per hour, per security officer (minimum of 4 hours) <i>A minimum requirement of 1 security officer plus an additional officer per 50 guests.</i> (1+1:50)
18th Birthday Events	ID Scanners are mandatory and charged to the Client at a rate of \$150.00 for scanner hire plus \$0.75 per scan. All attendees including parents and relatives must present valid identification without exception.
Weddings and Engagements	From \$55.00 per hour, per security officer (minimum of 4 hours) <i>A minimum requirement of 1 security officer plus an additional officer per 75 guests.</i> (1+1:75)
Other Events	From \$55.00 per hour, per security officer (minimum of 4 hours) <i>A minimum requirement of 1 security officer is mandatory. Additional officers will be discussed and decided dependent on the nature of the event.</i>

CONDITIONS OF ENTRY

The Tavern is a fully licensed venue therefore a photo identification (ID) is necessary. Accepted forms of ID are Passport, Driver's License, Proof of Age Card, Australian Post proof of age key card. Under 18s are welcome to attend private functions at the UWA Tavern on the condition that they are supervised by a responsible adult.

Minimum dress standards apply and footwear must be always worn.

Entry will be refused when:

- Persons wearing clothing with offensive, racist, homophobic, or otherwise discriminatory logos, text or images.
- Persons wearing gang patches, with gang tattoos or who are known gang associates.



- Anyone wearing clothing marked “Police” or “Security,” except persons with official law enforcement or official security authority/duties.

The UWA Tavern will not tolerate anti-social, violent, abusive, disruptive, offensive, inappropriate or illegal behaviour. Any person suspected to be in possession or under the influence of illegal drugs, will be immediately evicted from the venue. Additional action may include police involvement. No weapon of any kind (real or replica) can be brought into the UWA Tavern. We reserve the right to inspect any bag and/or articles of clothing for prohibited items that are not permitted into the Venue.

VENUE RESTRICTIONS & CARE

No staples, screws, nails or adhesives are to be used on any wall, door, surface or any part of the building. The Client will be held liable for any damages to the venue, its fittings, or equipment that occur during the event. Bubble machines, dry ice and smoke machines may only be used with prior written approval from the UWA Tavern Management. Gaffer tape, double-sided tape, confetti and glitter are not permitted. Failure to comply will incur a Cleaning Fee.

Furniture and equipment must not be removed without the permission of the Guild Management. If permission to re-arrange furniture and/or equipment is granted by the Guild Management, the Client must return the furniture and/or equipment to its original position at the conclusion of the Event. The Client will bear any charges incurred if the event space needs to be reconfigured once the event has concluded. Furniture and/or equipment must not be moved outdoors. The Client will bear any repair or replacement costs if furniture or equipment is damaged during their Event.

AUDIO VISUAL EQUIPMENT AND ENTERTAINMENT

The Client must provide the Tavern Management with their audio-visual equipment requirements, set-up instructions, and technical support needs no later than 5 business days prior to the event date. The Client is responsible for ensuring that any external audio-visual equipment or devices are compatible with the Tavern’s in-house equipment. Testing of such equipment may be conducted at a mutually agreed time prior to the Event. The Client must obtain prior written approval from the Tavern Management prior to engaging with any external entertainment.

DELIVERIES & STORAGE

The Guild Management will not be responsible for accepting deliveries of any goods, packages or any material on behalf of the Client nor shall we be required to accept responsibility for any items delivered to the Venue in the absence of the Client, its employees, agents or its contractors. Please note that onsite storage is **not** available.



INSURANCE AND LIABILITY

The Client must have a current Public Liability Insurance policy to the value of no less than \$10 million for any one claim against personal injury or damage to property.

If the Client does not have adequate Public Liability Insurance, UWA Student Guild insurance cover for the duration of the event can be obtained at a daily rate from \$55.00 (incl. GST) from The Catering Office. For further clarification of insurance issues, contact University Caterers 6488 2315.

The Client indemnifies the UWA Student Guild against claims, losses, actions, damages, costs and expenses, personal injury, death or damage to property arising from the use of the venue and any equipment used during the hiring caused directly or indirectly by any act or omission of the hirer, or their officers, agents or employees or any other person directly or indirectly associated with the hire's use of the venue or by the hire's failure to comply with these terms and conditions of venue hire.

LOSS/DAMAGED ITEMS

The UWA Tavern Management will not accept responsibility for damage to, or loss of items left on the premises before/during or after an event.