

FUNCTIONS 2026

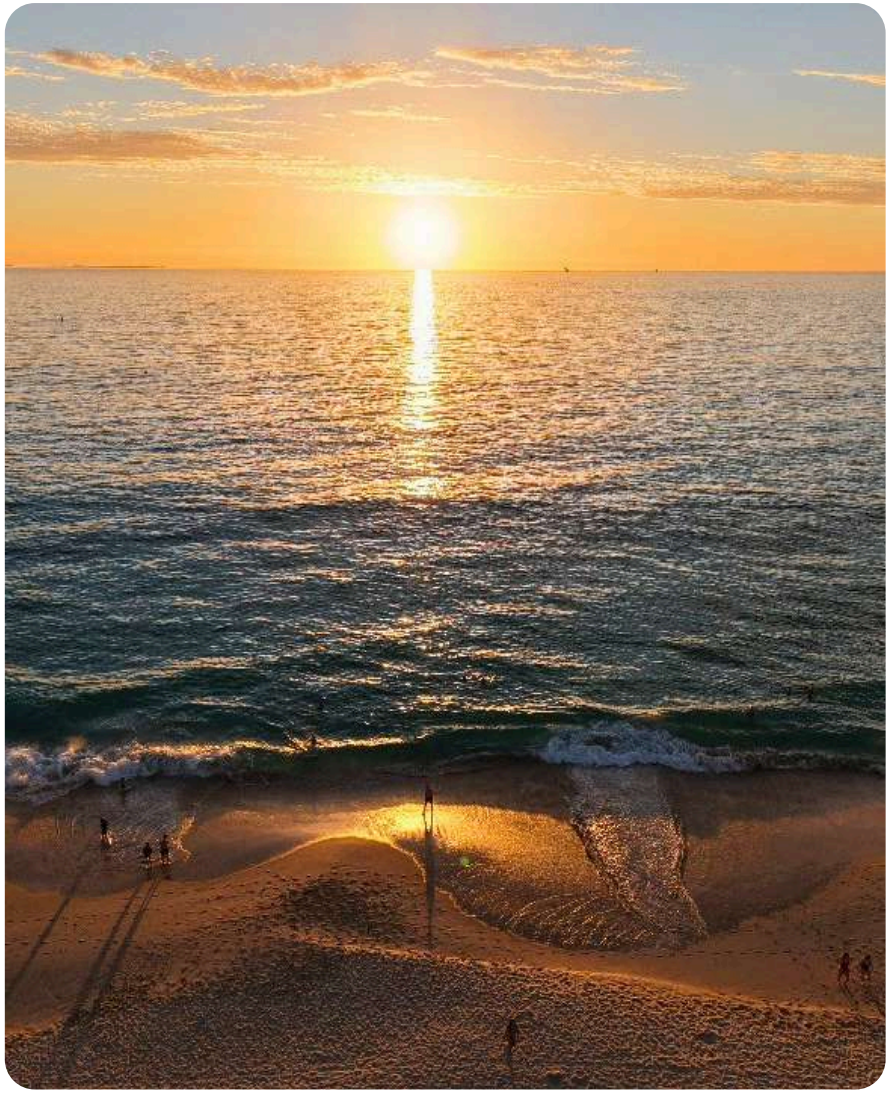
TABLE OF CONTENTS

Sailing high above the crystal-clear waters of the Indian Ocean, Clancy's Fish Bar City Beach boasts one of the most beautiful locations in the West.

We offer stand up and set menu functions to suit your needs within the casual Clancy's style.

Our function season runs from March 1st to December 1st

FUNCTION OVERVIEW	3
VENUE OVERVIEW	4
FUNCTION SPACES	5-10
FOOD OPTIONS	11-14
DRINK OPTIONS	15
FUNCTION EXTRAS	16
FAQS	17
TERMS AND CONDITIONS	18



FUNCTIONS OVERVIEW

FUNCTION PROCESS

1. Review our functions packet and see if we are a good fit for what you are looking for.
2. Fill out our functions enquiry form via our website. *https://www.clancysfishpub.com.au*
3. Our functions team will check availability and advise if we are able to accommodate or will suggest other dates/ times that may suit.
4. If you choose to go ahead with your function, we will send order forms for you to complete.
5. Confirmation of your choices will be sent to you, and a tentative booking will be made. You will also be sent a link to process the area hire fee, which is required to secure your function date and time.
6. 1 week prior to your function date, final guest numbers and full payment for food will be required. If you have chosen our drink package, full payment for drinks will also be required at this point.
7. Function time!

TENTATIVE BOOKING

Function bookings are only secured once the area hire fee is paid. Any tentative booking not confirmed within 14 days of the initial enquiry will be released at the discretion of the venue.

AREA HIRE FEE

The area hire fee is required in order to secure your function date and time. You will be sent a link to process the area hire fee. The area hire fee is not redeemable against food or drinks.

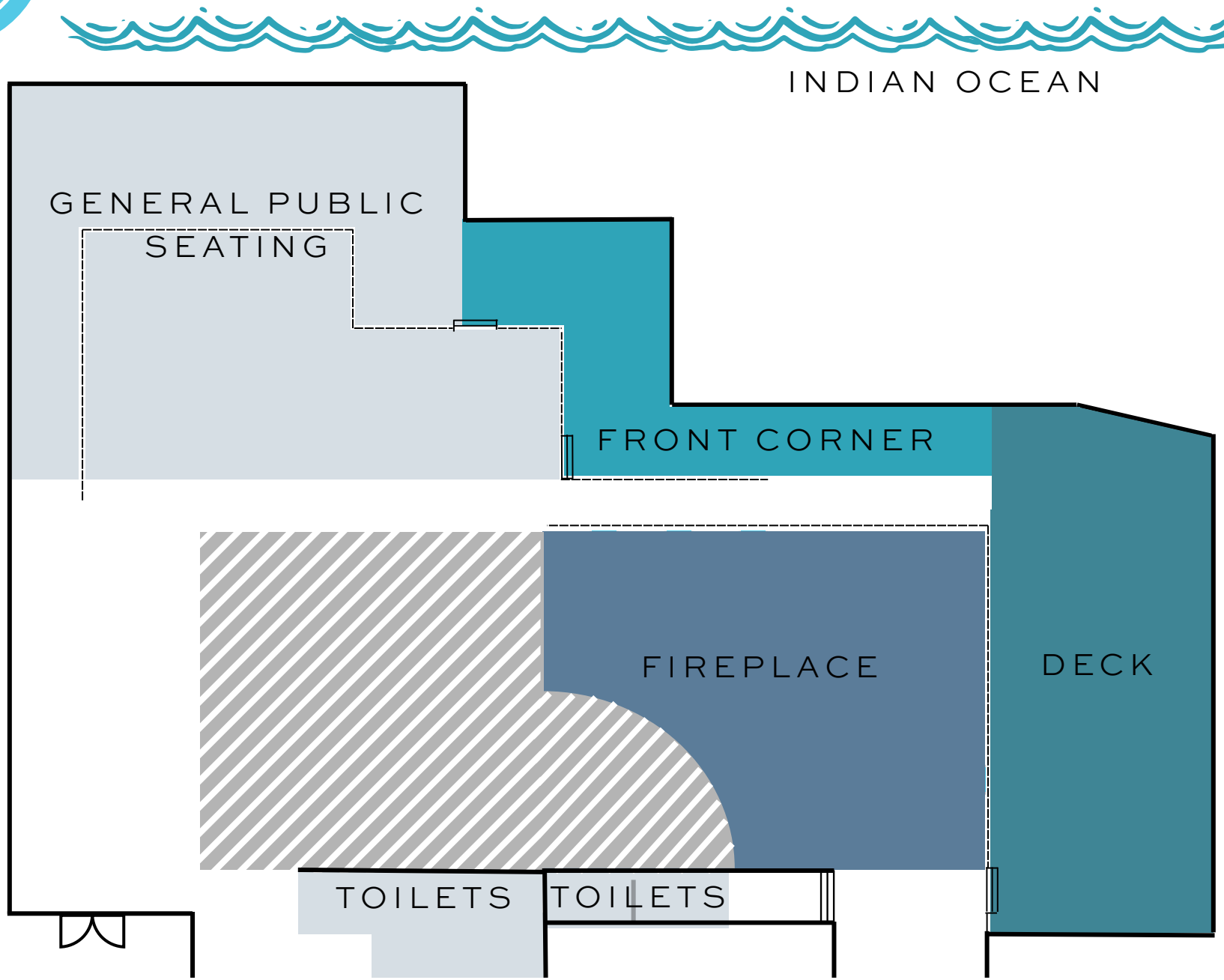
FOOD PAYMENT

Full payment for food will be required 1 week prior to your function date. This payment is non-refundable. If the number of guests increase after this point, the host will be required to pay the extra cost on the day of the function. If numbers decrease after this point, no refund for the initial confirmed numbers will be given.

DRINK PAYMENT

If you have selected our drink package, full payment will be required 1 week prior to your function date. This payment is non-refundable. If the number of guests increase after this point, the host will be required to pay the extra cost on the day of the function. If numbers decrease after this point, no refund for the initial confirmed numbers will be given.

VENUE OVERVIEW



FUNCTION SPACES

FRONT CORNER

Sit Down: 30
Stand Up: 30-50

See Page 6
for more details



FIREPLACE

Sit Down: 30-46
Stand Up: 30-50

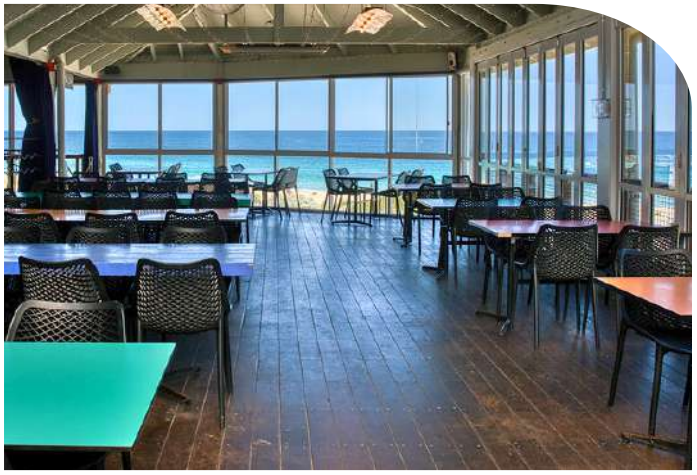
See Page 7
for more details



DECK

Sit Down: 30-70
Stand Up: 30-100

See Page 8-9
for more details



DECK & FIREPLACE

Sit Down:70-120
Stand Up:100-150

See Page 10
for more details



FRONT CORNER

AREA HIRE FEE

$200

CAPACITY

Sit down: 30
Stand up: 30 – 50

FOOD OPTIONS

Set Menu
Platters

FOR SIT DOWN

There will also be a space provided for standing

TIME

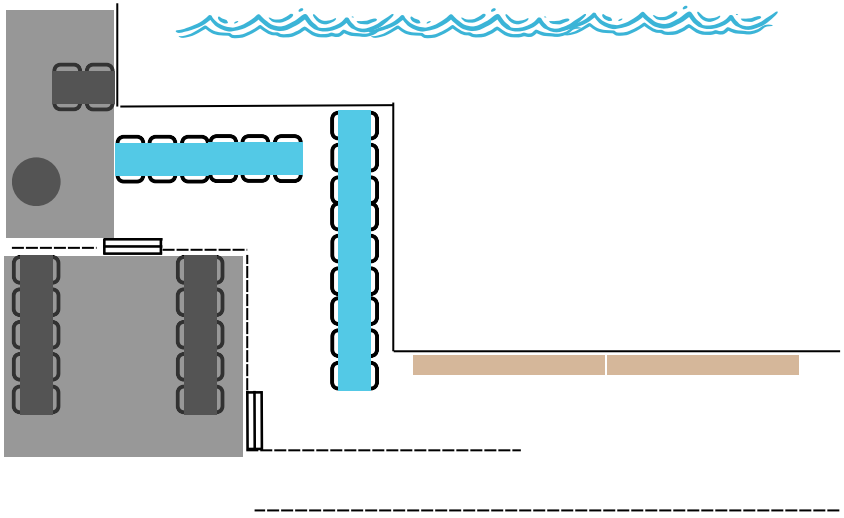
You'll have the space for a maximum of 4 hours unless otherwise agreed

SEMI-PRIVATE AREA

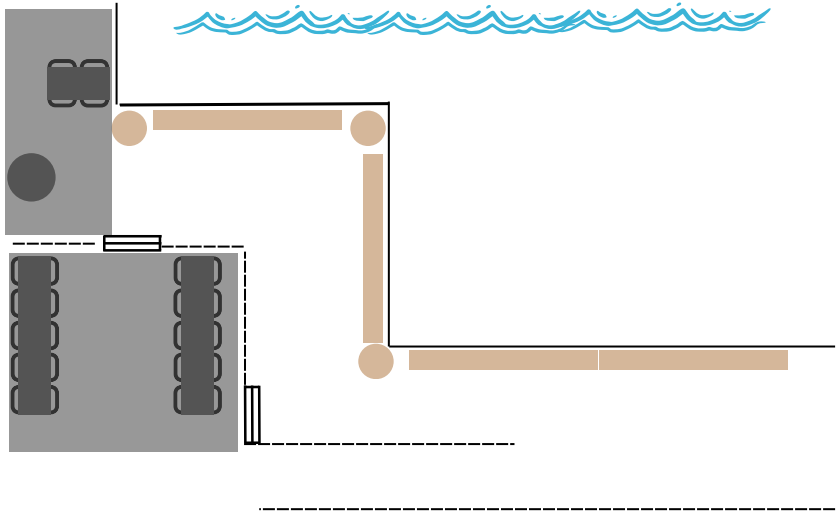
This area is separate but not private

KEY

- Sit down table
- Wine barrel for stand up
- Long table for stand up
- General public space
- Railing
- Windows









FIREPLACE

AREA HIRE FEE

$150

CAPACITY

Sit down: 30 – 46
Stand up: 30 – 50

FOOD OPTIONS

Set Menu
Platters

FOR STAND UP

There will also be a space provided for seating

TIME

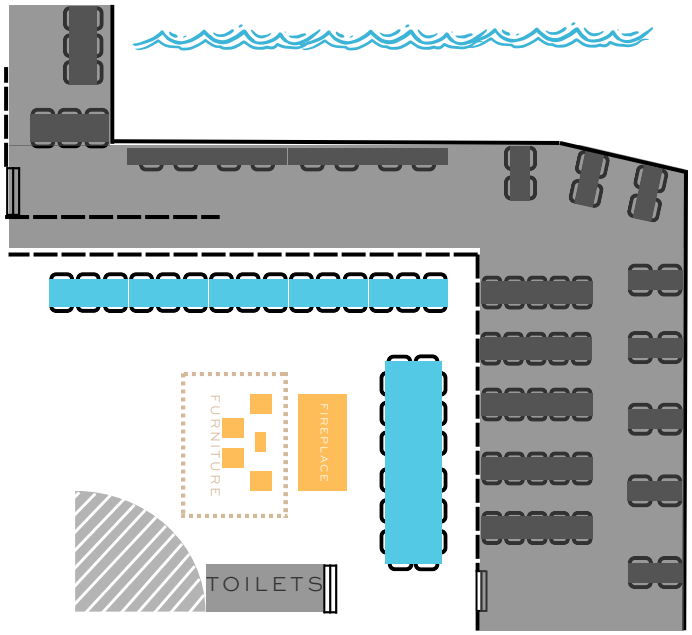
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SEMI-PRIVATE AREA

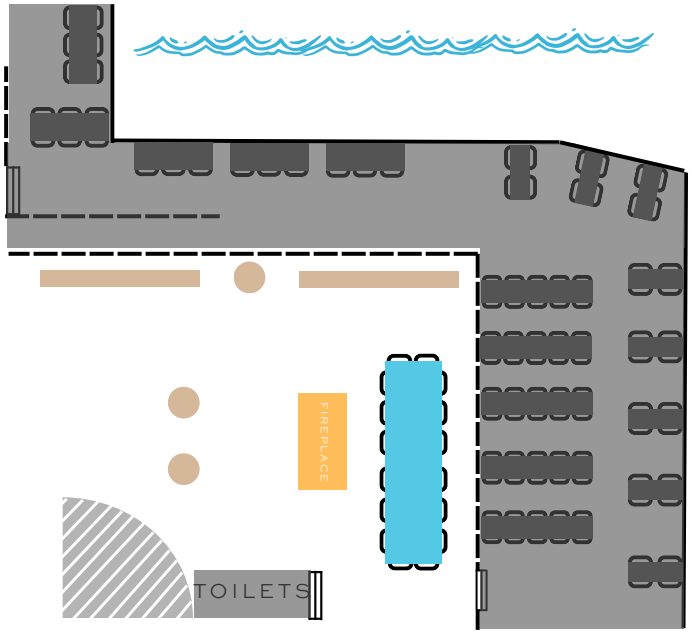
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- Sit down table
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- General public space
- Railing
- Windows
- Staff Area









DECK - STAND UP

AREA HIRE FEE

$350

CAPACITY

Stand-up: 30 – 100

FOOD OPTIONS

Platters

SEATING

Chairs available upon request

TIME

You'll have the space for a maximum of 4 hours unless otherwise agreed

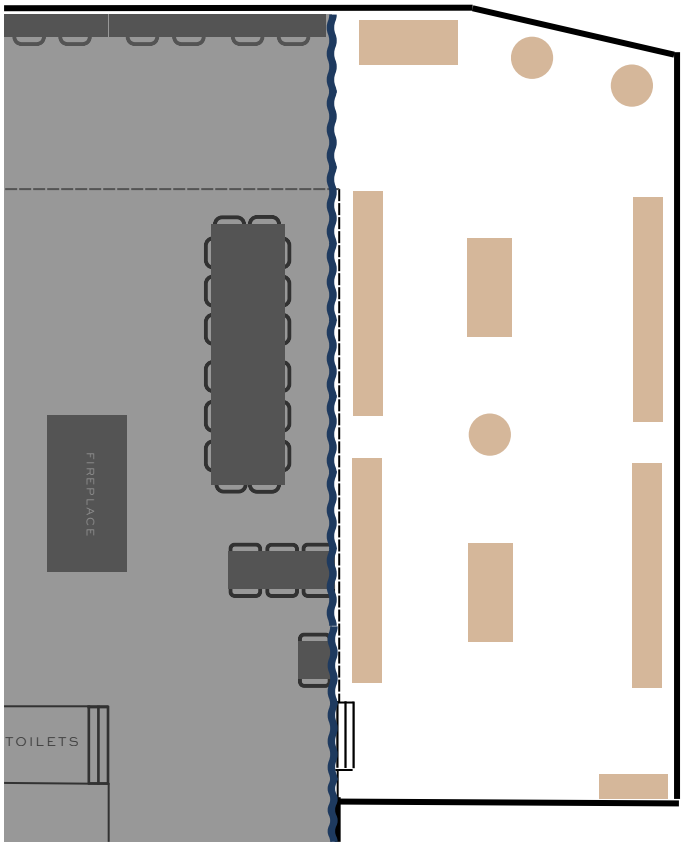
SEMI-PRIVATE AREA

This area is separate but not private.

An option of closing the curtains to make it a private area is available.

KEY

- Wine barrel for stand up
- Long table for stand up
- General public space
- Railing
- Windows
- Curtains







DECK - SIT DOWN

AREA HIRE FEE

$350

CAPACITY

Sit down: 30 – 70

FOOD OPTIONS

Set Menu

STANDING SPACE

There will also be a space provided for standing

TIME

You'll have the space for a maximum of 4 hours unless otherwise agreed

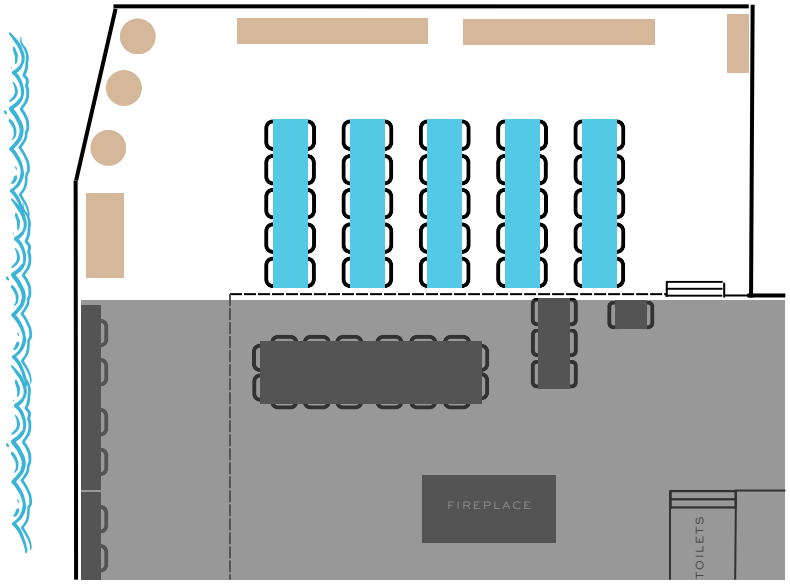
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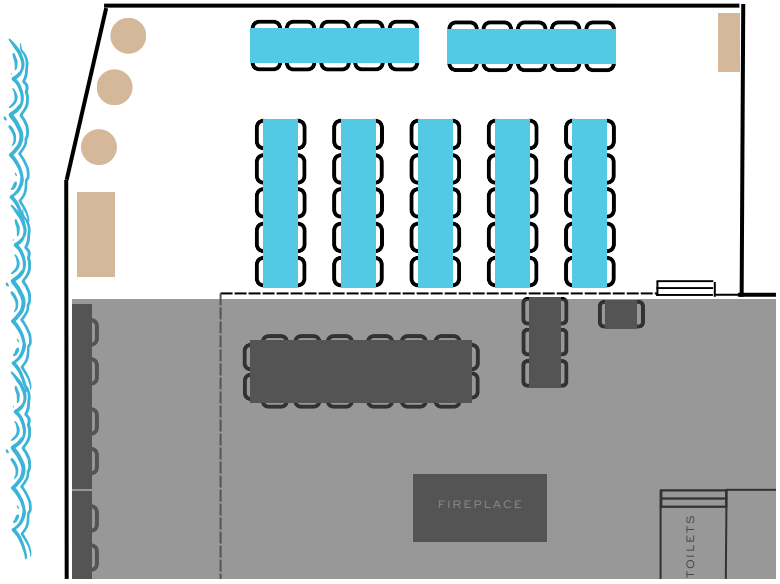
An option of closing the curtains to make it a private area is available.

KEY

- Sit down table
- Wine barrel for stand up
- Long table for stand up
- General public space
- Railing
- Windows









DECK & FIREPLACE

AREA HIRE FEE

$450

CAPACITY

Sit Down: 70 – 120
Stand Up: 100 – 150

FOOD OPTIONS

Set Menu
Platters

SIT DOWN OPTION

There will also be spaces provided for standing

TIME

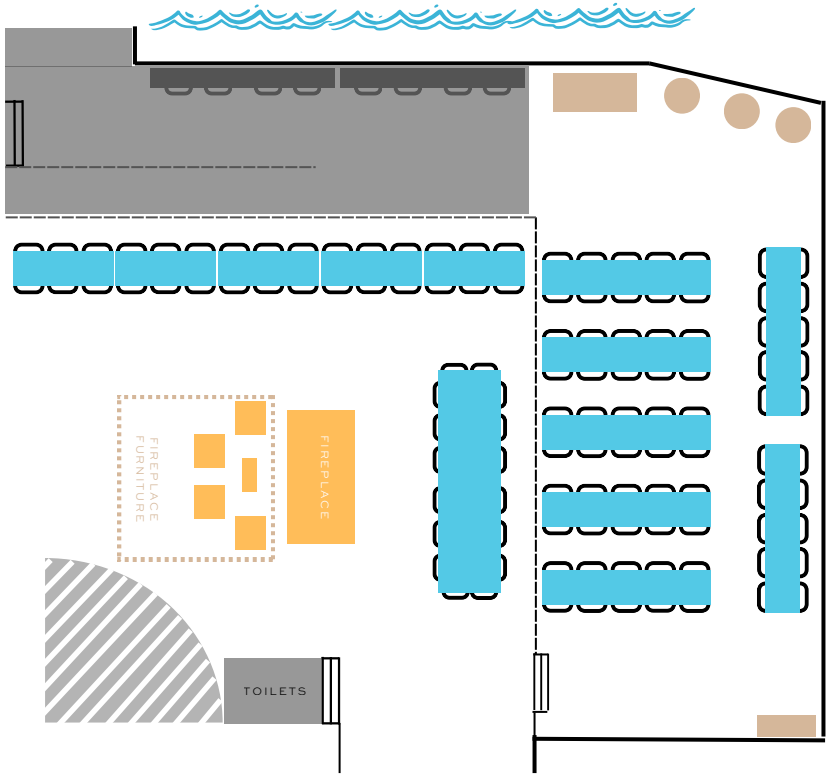
You'll have the space for a maximum of 4 hours unless otherwise agreed

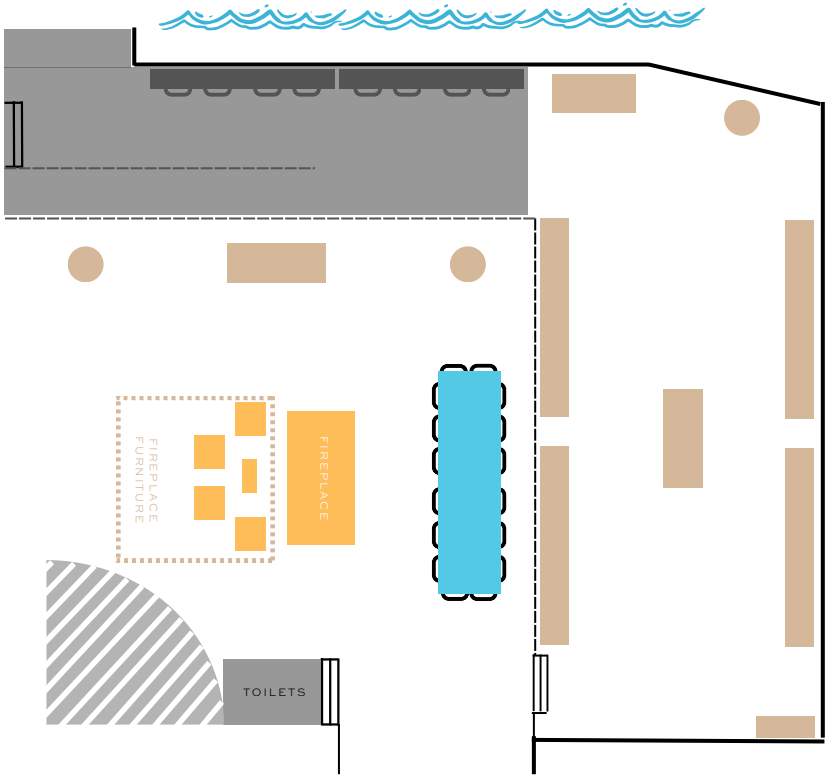
SEMI-PRIVATE AREA

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KEY

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- Long table for stand up
- General public space
- Railing
- Windows
- Staff Area









PLATTERS - LUNCH & DINNER









BRUSCHETTA (VN)(GFO) 80
[20 pieces] cannellini hummus, tomato, basil, balsamic glaze, crostini

TUNA CEVICHE TOSTADA (I)(GF) 120
[15 pieces] avocado, roast corn, mango, jalapeno, lime, corn tostada

FETA FINGERS (V)(D) 100
[20 pieces] panko crumbed, fried feta strips, balsamic beetroot relish

GRILLED THAI FISH CAKES (I)(GF) 95
[15 pieces] garlic, ginger, chilli, nam jim dip

BEEF SATAY SKEWERS (GF)(N) 125
[20 pieces] chilli peanut satay sauce

ROAST VEGETABLE TARTLETS (VN) 110
[15 pieces] hummus, pumpkin, spinach, tomato, short cut pastry

MUSHROOM & FETA ARANCINI (V)(D) 85
[15 pieces] panko crumbed, truffle mayo, shaved parmesan

BARRAMUNDI SPRING ROLLS (A) 115
[15 pieces] vietnamese veg, rice noodles, nam jim dip

PRAWN TWISTERS (I) 115
[20 pieces] whole peeled shrimp in crispy filo pastry, spicy cocktail sauce

KARAAGE CHICKEN (S) 100
[20 pieces] teriyaki glaze, kewpie mayo, sesame seeds

FISH & CHIPS (I) 115
[20 pieces] beer battered snapper, chips, tartare

FISH TACOS (I)(GFO) 120
[15 pieces] snapper, slaw, corn, pickled onion, chipotle mayo, coriander, tortilla

CHEESEBURGER SLIDERS (D)(GFO) 110
[12 pieces] beef patty, cheese, lettuce, tomato, pickles, burger sauce

PORK BELLY BAO BUNS (S) 115
[12 pieces] roast pork, pickled vegetable, chilli sesame sauce

GF – gluten free | V – vegetarian | VN – vegan | D – contains dairy | N – contains nuts | S – contains seeds | GFO – gluten free option | VO – vegetarian option | VNO – vegan option | A – Australian seafood | I – Imported seafood | M – Mixed origins

SET MENU - LUNCH & DINNER







$60 per adult

ENTREE

CHOICE OF:

FRIED SQUID (I)(GF)
lemon pepper squid, kewpie mayo, seaweed, chilli

FRIED MICE (V)(D)
crumbed, cheese stuffed jalapenos, pickled cucumbers, sour cream

CHICKEN RIBS (GF)(S)
Mt. Barker chicken, sticky cola glaze, spring onion, sesame seeds, chilli

GREEK SALAD (GF)(V)(D)(VNO)
tomato, onion, fetta, olives, capsicum, cucumber, oregano, balsamic, olive oil

MAIN

CHOICE OF:

FISH & CHIPS (I)(S)(GFO)
beer battered or grilled snapper, chips, miso sesame slaw, tartare

FISH TACOS (I)
beer battered snapper, slaw, corn, pickled onion, chipotle mayo, coriander

CHILLI MUSSELS (A)(GFO)
SA Kinkawooka mussels, tomato & basil sauce, garlic, toasted ciabatta

SEAFOOD PAELLA (M)(GFO)
snapper, prawns, squid, chorizo, capsicum, tomatoes, peas, sofrito, socarrat

250G SIRLOIN STEAK (GF)
steak cooked to your liking, chips, sesame slaw, chimichurri

CAULIFLOWER PARMI (GF)(V)(D)(VNO)
oven baked cauliflower parmi, cheese, chips, tomato salad, balsamic glaze

DESSERT

OPTIONAL ADDITION MP
choose a dessert from our current a la carte menu

$28 per child

DRINK

CHOICE OF:

JUICE
apple, orange, or pineapple

SOFT DRINK
coke, coke zero, sprite, fire engine, soda water

MAIN

CHOICE OF:

FISH (I)(GFO)
battered or grilled snapper, chips, tomato sauce

CHICKEN NUGGETS (D)
5 nuggets, chips, tomato sauce

CHEESEBURGER (D)(GFO)
beef patty, cheese, chips, tomato sauce, milk bun

SPAGHETTI (D)
tomato napoli, mozzarella

DESSERT

VANILLA ICE-CREAM (GF)(V)(D)
chocolate sauce, fresh strawberries, rainbow sprinkles

DETAILS

ORDERING

Drink and food orders will be taken at the table by our team, on the day of the function.

Any additional drinks or food ordered will need to be paid in full on the day of the function.

DIETARIES

GF – gluten free | V – vegetarian | VN – vegan | D – contains dairy
N – contains nuts | S – contains seeds
GFO – gluten free option | VO – vegetarian option | VNO – vegan option

A – Australian seafood | I – Imported seafood | M – Mixed origins

If anyone has severe allergies in your group, they should let the staff know at the time of ordering.

PLATTERS - BREAKFAST & BRUNCH

BACON & EGG SLIDERS (D)(GFO) 120
[15 pieces] swiss cheese, tomato relish, bun

MINI QUICHES (D) 80
[15 pieces] assortment of: lorraine | spinach (v) | roast vegetable (v)

MINI QUICHES (GF)(D)(V) 100
[15 pieces] spinach, leek & feta or wild mushroom

DANISH SELECTION (D) 80
[20 pieces] assortment of: maple pecan (n) | cinnamon | raspberry | apple | custard

MINI MIXED MUFFINS (D)(V) 60
[15 pieces] assortment of: orange & poppyseed | blueberry | triple choc

BANANA BREAD (GF)(D) 50
[12 pieces] cream cheese frosting, maple syrup, fresh banana

PETITE CROISSANTS (V)(D)(GFO) 120
[20 pieces] assortment of: plain (v) | ham & cheese | cheese & tomato (v) | nutella (v)

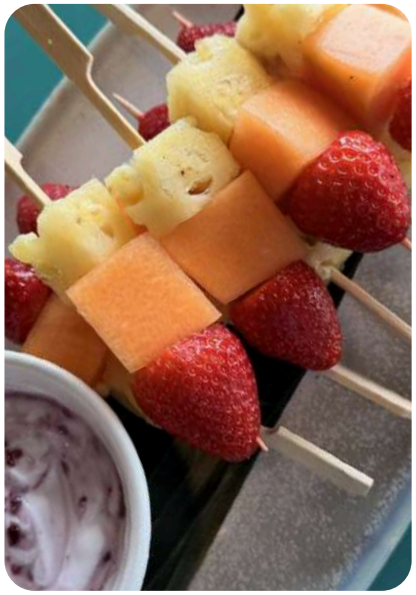
CORN FRITTERS (GF)(D) 100
[15 pieces] smoked salmon, tomato jam, dill mayo

FRESH FRUIT SKEWERS (GF) (V)(D) 70
[20 pieces] melon, pineapple, strawberry, berry coconut yoghurt dip

BREAKFAST BRUSCHETTA (VN)(GFO) 80
[12 pieces] garlic mushroom, hazelnut cheese, chives, vincotto, crostini

GRUYERE TOASTIE FINGERS (V)(D)(GFO) 110
[15 pieces] gruyere cheese, honey, fresh thyme, sourdough









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SET MENU - BREAKFAST & BRUNCH







$45 per adult

DRINK

CHOICE OF:

COFFEE
flat white, cappuccino, long black, long mac, mocha, espresso

POT OF TEA
english breakfast, earl gray, peppermint, lemongrass & ginger

JUICE
apple, orange, pineapple

ENTREE

SEASONAL FRESH FRUIT & YOGHURT (VN)
fresh fruit plate, berry coconut yoghurt - on the table to share

MAIN

CHOICE OF:

BACON & EGGS (D)(GFO)(VO)
eggs cooked to your liking, bacon, sourdough toast, hashbrown

SMASHED AVO ON TOAST (V)(D)(N)(GFO)(VNO)
garlic medley mushrooms, feta, dukkha, with or without poached egg

PANCAKE STACK (V)(D)
wholemeal pancakes, banana, maple syrup, mixed berries, whipped cream

EGGS BENNY (D)(GFO)(VO)
poached egg, leg ham, spinach, hollandaise, english muffin

SHAKSHUKA (D)(GFO)
chorizo, white bean cassoulet, baked eggs, charred ciabatta

$20 per child

DRINK

CHOICE OF:

JUICE
apple, orange, or pineapple

SOFT DRINK
coke, coke zero, sprite, fire engine, soda water

MAIN

CHOICE OF:

BACON & EGGS (D)(GFO)(VO)
scrambled eggs on toast, bacon, sourdough toast, hashbrown

PANCAKES (V)(D)
banana, maple syrup, whipped cream

BREAKFAST SANDWICH
sausage & egg muffin, hashbrown, tomato sauce

DESSERT

HAPPY FACE COOKIE (D)
shortbread, icing, smarties, rainbow sprinkles

DETAILS

ORDERING

Drink and food orders will be taken at the table by our team, on the day of the function.

Any additional drinks or food ordered will need to be paid in full on the day of the function.

DIETARIES

GF - gluten free | V - vegetarian | VN- vegan | D - contains dairy
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If anyone has severe allergies in your group, they should let the staff know at the time of ordering.

DRINK OPTIONS

HOST PAYING

DRINKS ON ARRIVAL:

Recommended for stand up functions to ensure guests can have a drink in hand on arrival.

Host to choose a selection of drinks from the venues bar menu, to have available upon arrival.

ON CONSUMPTION:

Guest will order via tablets, drinks will then be moved onto one tab.

Host is able to select what drinks will be available, from full bar to limited selection.

DRINK PACKAGE:

2 hours – $50 per guest
3 hours – $65 per guest
4 hours – $80 per guest

Drinks include:
1x House Bubbles
1x House White
1x House Red
2x Tap Beers
Soft Drinks

GUESTS PAYING

QR CODE ORDERING:

Order and pay as they go via QR codes.
Full menu available.

IN PERSON ORDERING:

Ordering through staff within the function space.
Full menu available.







FUNCTION EXTRAS







ITEM	PRICE
CAKE TABLE	No Charge
GIFT TABLE	No Charge
CAKEAGE FEE **Chefs will cut and plate the cake**	$2 per guest
BLACK TABLECLOTHS	$5 per table
WHITE TABLECLOTHS	$5 per table
TV FOR SLIDESHOW **Option available only for the Deck & Fireplace**	$50
MIC & SPEAKER **Option available only for the Deck**	$50
CURTAINS CLOSED FOR PRIVACY **Option available only for the Deck**	No Charge

Full payment for extras selected is due no less than 7 days prior to the function date.

FAQS

HOW CAN I BOOK A FUNCTION?

After reviewing our functions pack, head to our website and fill out an enquiry form. Our functions team will be in contact as soon as they are able. Functions are for groups of 30 plus guests.

I HAVE LESS THAN 30 GUESTS, CAN I STILL BOOK?

Function bookings are strictly for 30 plus guests. For groups of 10 to 29 guests, you can make a regular booking with your group, ordering from our a la carte menu. Head to our website to book a table. Any groups less than 10 will be treated as a walk-in.

IS THERE PARKING?

Yes, there is plenty of free parking in the area.

CAN I CHANGE THE DISHES ON THE SET MENU?

Our Head Chef has created set menus to accommodate almost all dietary requirements. There should be something for everyone, so we are unlikely to make any changes. However, if you would like to make a request, please feel free. A price change may be applicable at the venue's discretion.

CAN I BRING IN MY OWN DECORATIONS?

Yes, you are welcome to arrange specialised decorations to be set up prior to the booking, within reason and with former arrangement with our functions team. Nothing is to be nailed, screwed, stapled or adhered to any wall or other surface of the building. Strictly no magnesium sparklers or confetti. Any replacement/repair necessary due to decorations or their removal will be charged to the client.

CAN I BRING IN MY OWN CAKE?

Yes, you may bring in your own cake. Our chefs will cut the cake for you if you would like. Cutlery, plates and napkins will be provided. If the cake needs to be in the fridge, please let a member of the team know and we will store it for you. A cakeage fee of $2 per guest will be incurred and is required to be paid in full on the day of your function.

IS THERE DISABILITY ACCESS?

Yes, all areas are disability accessible. Toilets are located at the front entrance.

HOW MANY PLATTERS SHOULD I ORDER FOR MY FUNCTION?

If you're wanting to provide a lighter snack for each guest, we recommend 4-6 pieces per guest. If you would like something more substantial, we recommend 6-8 pieces per guest.

CAN I HAVE A SPACE FOR DRINKS PRIOR TO OUR SET MENU?

All areas available for sit down, set menu offer a space for standing. You're more than welcome to use the space as you choose, as long as it is within the agreed allotted time frame.

CAN I CHANGE THE FLOORPLAN?

The floorplans throughout the package are examples of what the space layout will look like. The functions team will create a floorplan that best suits your function.

HOW LONG CAN WE HAVE THE SPACE FOR?

All functions are allocated the space for a maximum of 4 hours. If you require longer, please speak with our functions team prior to confirming your function.

HOW DOES TIMING OF FOOD WORK FOR STAND-UP FUNCTIONS?

Upon booking, let us know when you would like food to start being brought out, platters will continue to come out every 15 minutes after the first. If you have a preferred time and or order of platters, please let our function team know.

CAN WE ORDER DRINKS FROM THE BAR?

Bar service is unavailable; however, we do offer a few different options to ensure quick service of your drinks. Please refer to page 15 for more information.

CAN WE HIRE THE FULL VENUE

Yes, this is a possibility depending on availability. Please speak to our functions team regarding pricing, planning, and terms & conditions.

TERMS & CONDITIONS

TENTATIVE BOOKING

A function booking is only secured once the area hire fee is paid. Any tentative booking not confirmed within 14 days of the initial enquiry will be released at the discretion of the venue. A follow up will be sent after the first 7 days. We will also attempt to make contact if another enquiry comes in for the same date and time as your tentative booking.

AREA HIRE FEE

The area hire fee is required in order to secure your function date and time. You will be sent a link to process the area hire fee. The area hire fee is not redeemable against food or drinks.

FINAL NUMBERS & FOOD SELECTION

Confirmation of final numbers and food selections are required no less than 7 days prior to the function date. At this time, the food payment must be paid in full. In the case of a set menu, if the number of guests increase after this point, the host will be required to pay the extra cost on the day of the function. If numbers decrease after this point, no refund for the initial confirmed numbers will be given.

FOOD PAYMENT

Full payment for food will be required no less than 7 days prior to the function date. This payment is non-refundable. If the number of guests increase after this point, the host will be required to pay the extra cost on the day of the function. If numbers decrease after this point, no refund for the initial confirmed numbers will be given. If on the day of the function, more food is ordered, full payment of the bill must be paid on the day. Any food left unpaid, will be at the responsibility for the host to pay.

DRINK PAYMENT

Payment for all drinks will be required to be paid in full on the day of the function. Any drinks left unpaid, will be at the responsibility for the host to pay.
If you have selected our drink package, the payment will be required 1 week prior to your function date. This payment is non-refundable. If the number of guests increase after this point, the host will be required to pay the extra cost on the day of the function. If numbers decrease after this point, no refund for the initial confirmed numbers will be given.

FUNCTION EXTRAS PAYMENT

Any function extras selected must be paid in full no less than 7 days prior to the function date.

FOOD AND PRICE VARIATIONS

The venue reserves the right to adjust pricing due to market fluctuations or unforeseen circumstances. Menus are subject to change due to availability of ingredients. While we strive to maintain quoted prices and menu options, adjustments may occur. Any price or menu change will be communicated no later than 14 days prior to your function date.

FOOD PREPARATION & TAKE-HOME FOOD

All food provided is intended for consumption on the premises. Guests who choose to take leftover food do so at their own risk. The venue upholds strict food safety and hygiene standards and recommends proper storage and consumption of takeaway items.

EXTERNAL FOOD & DRINKS

We do not allow the use of external food or drinks with the exception of cakes upon prior arrangement with the functions team. A charge of $2 per guest will be incurred and is required to be paid in full no less than 7 days prior to the function date.

PUBLIC HOLIDAYS

A 15% surcharge will apply on all public holidays for food and drinks.

FUNCTION TIMINGS

Start and finish times are strictly as agreed upon when booking. Any decorations must be removed before the finish time. Function bump in, guest arrival, guest departure and bump out times will be provided by the functions team. If your function is booked until close, bump out may occur for up to 30 minutes after your function conclusion time. The venue reserves the right to change these times at its discretion.

DECORATIONS

The host is welcome to arrange specialised decorations to be set up prior to the booking, within reason and with former arrangement with our functions team. Nothing is to be nailed, screwed, stapled or adhered to any wall or other surface of the building. Strictly no magnesium sparklers or confetti. Any replacement/repair necessary due to decorations or their removal will be charged to the host.

LIABILITY & DAMAGES

The person named as the host shall be responsible in full for all costs and charges as a result of the agreed reservation. Full payment of the balance of the bill must be paid on the day of the booking. Any food or drink left unpaid, will be at the responsibility for the host to pay.
If a minimum spend is required and is not reached, the difference of payment is required on the date of the function.
The host shall be liable for any damages sustained to the venue by the function.

DUTY OF CARE

We reserve the right to refuse the service of alcohol to anyone who fails to show proper form of identification. Clancy's Fish Bar City Beach practices and supports responsible service of alcohol. By law we must ask any person displaying signs of intoxication or acting irresponsibly to leave the venue immediately.

CHANGE OF DATE

Where possible, the venue will try to accommodate your date change. If this is not possible, a date change is considered a cancellation, and the "Cancellation or No Show by Host" policy applies.

CANCELLATION OF FUNCTION OR NO SHOW BY HOST

Cancellation or postponement must be made in writing via email to bookingscitybeach@clancysfishpub.com.au.

Cancellation or postponement made less than 7 days prior to your function date, due to unforeseen circumstances, any refund of payments made will be at the discretion of the venue.

If you fail to arrive at the venue on the date of your function, without notice, no refund of payments will be made. If notice is given, any refund of payments made will be at the discretion of the venue.

CANCELLATION OF FUNCTION BY CLANCY'S

The venue reserves the right to cancel any function at its discretion. In the event of the venue cancelling a function, the venue may, at its discretion refund any money paid by you. The venue expressly excludes any liability for any direct or indirect losses or damages, arising as the result of such cancellation. For example, travel or accommodation costs incurred. In the event of a cancellation, the venue will endeavour to reschedule the function using reasonable measures and the parties agree to negotiate in good faith in such circumstances.