CLANCY'S FISH PUB • CANNING BRIDGE

FUNCTIONS & EVENTS 2026 / 2027

Relaxed WA Hospitality, Legendary Seafood & Craft Beers by the River

Welcome to Clancy's Fish Pub Canning Bridge! Perched near the iconic bridge on Canning Highway in Applecross, we combine relaxed coastal charm, unpretentious pub vibes, fresh local seafood, and an extensive lineup of WA craft beers. Whether you're planning an intimate family celebration, a vibrant corporate sundowner, a milestone birthday, or a sit-down banquet, our team is dedicated to delivering a seamless, stress-free experience.

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1. Function Overview & Booking Process

Everything you need to know about planning and confirming your event at Canning Bridge.

STEP 1: REVIEW & ENQUIRE	Browse our function spaces, platters, and set menus. Reach out via our website booking widget or email canningbridge@clancysfishpub.com.au with your preferred date, approximate guest count, and occasion.
STEP 2: TENTATIVE BOOKING (14-DAY HOLD)	We hold your tentative booking for up to 14 days with zero obligation while you check in with your guests. We'll send a friendly follow-up if another enquiry comes in for the same date.
STEP 3: SECURE YOUR DATE (DEPOSIT CREDITED TO BILL)	To officially lock in your space, we require a simple deposit: $150 for functions under 30 guests, or $300 for functions over 30 guests. Unlike hire fees at other venues, your deposit is 100% credited towards your final food and drink bill on the day!
STEP 4: FINALIZE CATERING & NUMBERS (7 DAYS PRIOR)	Confirm your final guest numbers, platter selections, set menu choices, and dietary requirements 7 days prior. This allows our chefs to order fresh local seafood and prep your food perfectly.
STEP 5: FUNCTION DAY!	Arrive, relax, and let our team look after you and your crew. Settle any remaining bar tab balance at the end of your event.

THE CLANCY'S DIFFERENCE: MAXIMUM FLEXIBILITY & VALUE

- No Hidden Room Hire Fees: Your deposit is entirely credited towards your food and beverage spend on the day.
- No Minimum Platter Order: Mix and match exactly the platters you want—whether that's 2 platters or 20.
- Dietary Inclusivity: Comprehensive Gluten-Free, Dairy-Free, Vegetarian & Vegan options prepared with dedicated kitchen fryers.
- BYO Celebration Cake: We encourage cakes! Complimentary storage, plates, napkins, and cake knife service with zero cakeage fees.

2. Function Spaces & Capacities

Tailored spaces for every style of gathering—from private dining to sunny verandah sundowners.



THE CANNING BRIDGE MEZZANINE

The Canning Bridge Mezzanine is ideal for sit-down banquets, quiz nights, family milestones, and any event requiring a semi-private space adjacent to the main venue.

- Space Type: Indoors (Semi-Private)
- Capacity: Sit Down: 50 Guests | Stand Up: 50 Guests
- AV & Amenities: Flat Screen TV [Y] | Music System [Y] | Wireless Mic [On Request]
- Food Options: The Captain's Table Set Menu or Coastal Grazing Platters
- Deposit to Lock In: $150 (<30 pax) / $300 (>30 pax) (100% credited to bill)



THE CANNING BRIDGE ALFRESCO

Situated on Canning Highway, the alfresco is ideal for after-work sundowners, sports club get-togethers, and casual outdoor celebrations.

- Space Type: Outdoors Semi-Covered Alfresco
- Capacity: Sit Down: 25 Guests | Stand Up: 40 Guests
- Features: Casual high and low bench seating, festoon lights, smoking area adjacent
- Food Options: Coastal Grazing Platters
- Deposit to Lock In: $150 (<30 pax) / $300 (>30 pax) (100% credited to bill)

FULL VENUE & MAIN FLOOR BUYOUTS (100–230 GUESTS): Looking to host a massive community celebration, charity fundraiser, or corporate takeover? Full venue hire is available upon request with DJ booth, big screens and audio capabilities.

3. The Captain's Table Set Menu

Our signature sit-down multi-course banquet designed for shared celebrations and private dining.

OPTION A: 2-COURSE	OPTION B: 2-COURSE	COMPLETE 3-COURSE BANQUET
$62.00 / person	**$53.00 / person**	**$75.00 / person**
Shared Entrées + Individual Choice of Mains	Individual Choice of Mains + Choice of Dessert	Full Feast: Shared Entrées, Mains & Dessert

COURSE BREAKDOWN & DISH SELECTIONS

Shared Entrées (Served to table centre to share)	• Woodfired Artisan Sourdough: Warm artisan sourdough with extra virgin olive oil & aged balsamic glaze. • Clancy's Fried Mice: Signature beer-battered jalapeño poppers stuffed with smoked ricotta & parmesan aioli. • Crispy Salt & Pepper Squid: Tender dusted squid served with house tomato mayo & lemon cheek.	**gf, df, v, vg adaptable (Contains Seafood, Gluten, Dairy, Egg)**
Choice of Mains (Individual guest choice on the day)	• 250g Grass Fed Striploin: 100-day grass fed beef, garlic mashed potato, crispy fried parsnip & red wine jus (gf, dfo). • Pan-Seared Barramundi: Australian barramundi fillet, corn polenta cake, coconut beurre blanc & pineapple salsa (gf, df/dfo). • Clancy's Fish & Chips: Fresh fish in craft beer batter, seasoned chips, house tartare, fresh salad & lemon (df, gfo grilled). • Classic Chicken Parmi: Panko schnitzel, smoked leg ham, Napoli sauce & melted mozzarella with chips and slaw (gfo, dfo). • Traditional Caesar Salad: Baby gem cos, crispy smoked bacon, white anchovies, boiled egg, croutons & parmesan (gfo, dfo). • Roasted Sweet Potato & Beetroot Salad: Spiced sweet potato, baby beets, quinoa, feta, candied walnuts & green goddess (gf, v, dfo, vgo).	**gf, gfo, df, dfo, v, vg Comprehensive dietary coverage across all courses. (Note: Candied walnuts in beetroot salad can be omitted)**
Choice of Dessert (Individual guest choice)	• Traditional Leche Flan: Silky smooth Filipino caramel custard flan served with fresh mascarpone & strawberries (gf, v). • Mango Sticky Rice: Sweet coconut glutinous sticky rice with fresh seasonal mango, coconut ice cream & toasted sesame (gf, df, v, vg).	**gf, df, v, vg options Handcrafted, fresh tropical summer finishes.**

4. Coastal Grazing Platters

★ **NO MINIMUM PLATTER ORDER AMOUNT** ★ — *Mix and match any platter selection freely to match your party size, vibe, and guest tastes.*

Platter Selection	Portion	Description & Specifications	Price (GST Inc)	Dietary Suitability
Seasoned Pub Chips Bowls	4 serves	Golden potato chips seasoned with chicken salt, tomato sauce & aioli	**$63.00**	gf, df, v, vgo
Sourdough & Dips Board	20 pcs	Warm artisan sourdough slices served with extra virgin olive oil & balsamic	**$66.00**	gfo, df, vg
Vegetarian Spring Rolls	20 pcs	Crispy vegetable spring rolls served with sweet chilli dipping sauce	**$72.00**	df, v, vg
Party Pies & Sausage Rolls	20 pcs (10 ea)	Traditional Aussie beef party pies & sausage rolls with tomato sauce	**$85.00**	Contains Gluten, Dairy
Clancy's Fried Mice Platter	18 pcs	Beer-battered jalapeños stuffed with smoked ricotta & parmesan aioli	**$91.00**	v (Gluten, Dairy, Egg)
Katsu Curry Cauliflower Bites	20 pcs	Crispy beer-battered cauliflower florets tossed in house katsu curry sauce	**$99.00**	df, v, vg
Buttermilk Fried Chicken	20 pcs	Crispy fried buttermilk chicken bites with house-pickled cucumber & mustard mayo	**$100.00**	Contains Gluten, Dairy, Egg
Salt & Pepper Fried Squid	20 pcs	Tender dusted squid served with house tomato mayo & fresh lemon cheeks	**$100.00**	gf (Egg in mayo)
Local WA Snapper Croquettes	16 pcs	Crumbed WA snapper croquettes with Japanese mayo, sesame, bonito & furikake	**$100.00**	Contains Gluten, Fish, Sesame
Seafood Okonomiyaki Bites	16 pcs	Japanese savoury seafood pancake squares with Suki mayo & bonito flakes	**$100.00**	df (Gluten, Egg, Seafood)
Bang Bang Prawns Platter	20 pcs	Crispy tempura prawns tossed in house-made spicy bang bang mayo & nori	**$100.00**	df (Shellfish, Gluten, Egg)
Mini Beef Birria Tacos	15 pcs	Slow-cooked spiced beef birria in warm corn tortillas with white onion & coriander	**$100.00**	gf, dfo
Mini Fish or Scallop Tacos	15 pcs	Choice of beer-battered fish (df) or seared scallops (gf, dfo) with slaw & chipotle	**$100.00**	Fish: df | Scallop: gf, dfo

HOW MANY PLATTERS SHOULD YOU ORDER? (HOST GUIDELINES)

- Light Grazing / Sundowners: We recommend 6 to 8 pieces per guest (approx. 1 platter between 2 to 3 guests).
- Substantial Meal Replacement: We recommend 10 to 12 pieces per guest (approx. 1 platter between 1.5 to 2 guests).
- Food Service Timing: Platter service starts at your nominated time, brought out fresh in spaced waves every 15–20 minutes.

5. Drinks, Extras, FAQs & Policies

BEVERAGE OPTIONS & BAR SERVICE

- Flexible Bar Tabs: Set your dollar limit and nominate exactly what's included (e.g., WA craft taps, house wines, spritzes, or open bar).
- Guest Wristbands: Provided on arrival for seamless tab management.
- Subsidised Drinks: E.g., host covers $5 per drink, guests pay balance.
- Cash Bar: Guests can order at bar or from tables via me&u QR codes.

FUNCTION EXTRAS & AMENITIES

- Celebration Cake Storage & Service: Complimentary ($0)
- Dedicated Cake & Gift Tables: Complimentary ($0)
- Plates, Napkins & Cake Knife Service: Complimentary ($0)
- Slideshow Flat Screen TV (Mezzanine): Complimentary ($0)
- Dedicated Sound & Microphone: Available on request ($0)
- Extended Space Duration: 4 hours standard, extensions by arrangement.

FREQUENTLY ASKED QUESTIONS (FAQS)

How do I confirm my booking?	Fill out an enquiry on our website or email us. A $150 or $300 deposit locks in your date and is 100% credited to your final bill.
What if I have fewer than 30 guests?	Functions are tailored for groups of 20+. For bookings under 20, you can book regular dining tables directly online.
Can we bring decorations?	Yes! You are welcome to decorate. We only ask strictly no confetti, glitter, or tape/pins that damage walls (Blu-tack is fine).
Are all dietary requirements catered for?	Yes. Our chefs cater extensively for Coeliac/GF, Dairy-Free, Vegetarian, and Vegan guests with dedicated prep lines and fryers.
Is there parking on site?	Yes, there is ample free parking surrounding the Canning Bridge precinct and immediate side streets.

TERMS & CONDITIONS (KEY HOUSE POLICIES)

1. Deposits & Confirmation: Bookings secured upon deposit payment ($150 under 30 pax / $300 over 30 pax), fully deducted from final bill.
2. Cancellations: Notice must be provided at least 48 hours prior to function start time for a deposit refund.
3. Final Numbers & Food Selection: Final guest counts, platter choices, and severe dietaries required no less than 7 days prior.
4. Public Holiday Surcharge: A standard 15% surcharge applies to food and beverage transactions on official public holidays.
5. Responsible Service of Alcohol: Clancy's strictly enforces WA RSA regulations. Minors must be accompanied by a legal guardian at all times.

READY TO PLAN YOUR EVENT? CONTACT OUR TEAM

Email: canningbridge@clancysfishpub.com.au • Phone: (08) 9463 7070 • Web: clancysfishpub.com.au/canning-bridge