

Private Events

Pre-Christmas lunch



FROM \$85 PER PERSON

Valid from 1 November to 24 December 2026
For events hosted from 1pm to 4pm

Join us in one of our five private function spaces for your end-of-year or Christmas lunch celebration. Choose one from three specially curated menus and enjoy a festive event tailored to your group.

Package Inclusions

Private Function Space Venue Hire

Choice of Menu from either a Three Course Set Menu or Table Banquet

Buffet upgrade available for an additional \$10 per person

Christmas Themed Centrepieces & Linen

Personalised Menus Dance Floor Christmas Tree

Printed Guest List Displayed at the Venue Entrance

Our Function Spaces

HISTORIC BALLROOM

A timelessly elegant venue, featuring crystal chandeliers and an abundance of natural light.



Seats up to 180 people with round tables & a dance floor

PAGODA BALLROOM

A contemporary venue featuring crystal chandeliers, natural light, and poolside courtyard access..



Seats up to 150 people with round tables & a dance floor

PAGODA A

An inviting venue featuring abundant natural light and direct pool courtyard access.



Seats up to 50 people with round tables & a dance floor

PAGODA B

A sophisticated venue featuring crystal chandeliers, natural light, and a warm, inviting atmosphere.



Seats up to 60 people with round tables & a dance floor

WATERWALL RESTAURANT

A relaxed restaurant featuring pool and courtyard views, abundant natural light, and a private bar.



Seats up to 80 people with round tables & a dance floor

112 Melville Parade, Como WA 6152
(08) 9367 0300
banquets@pagoda.com.au
T&Cs Apply

Pagoda
Resort & Spa



Private Events

Pre-Christmas dinner



FROM \$90 PER PERSON (MON - THURS)
FROM \$98 PER PERSON (FRI - SUN)

Valid from 1 November to 24 December 2026
For events hosted from 7pm to Midnight

Join us in one of our five private function spaces for your end-of-year or Christmas dinner celebration. Choose one from three specially curated menus and enjoy a festive event tailored to your group.

Package Inclusions

Private Function Space Venue Hire

Choice of Menu from either a Three Course Set Menu or Table Banquet

Buffet upgrade available for an additional \$10 per person

Christmas Themed Centrepieces & Linen

Personalised Menus Dance Floor Christmas Tree

Printed Guest List Displayed at the Venue Entrance

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Private Events Summer Soiree

SUNDOWNER PACKAGE

FROM \$68 PER PERSON | MIN 20 GUESTS | MAX 50 GUESTS



*Valid from 1 November to 24 December 2026
For events hosted in Pagoda A from 5.00pm to 8.00pm*

Package Inclusions

Exclusive Use of Venue Area (Pagoda A & Pool Courtyard)

Six Chef's Selection Festive Canapés, Three Hour Standard Beverage Package

Festive Cocktail Tables, Christmas Theming & Decorations

Canapes

Golden Mushroom Arancini *Crispy risotto filled with rich wild mushroom ragout (V)*

Prawn & Avocado Verrine *Prawns layered with avocado mousse, citrus zest & microgreens (GF)*

Smoked Salmon Roulade *Smoked salmon rolled with dill-infused cream cheese on rye crisp*

Crisp Vegetable Parcel *Filo-wrapped seasonal vegetables with a sweet chilli glaze (VGN)*

Honeydew & Parma Ham Skewer *Sweet melon & aged prosciutto, drizzled with a port wine glaze (GF)*

Mini Chocolate Tartlets

beverages

Hardy's The Riddle Brut Reserve NV, Hardy's The Riddle Chardonnay

Hardy's The Riddle Sauvignon Blanc, Hardy's The Riddle Moscato

Hardy's The Riddle Cabernet Merlot, Mimosa & Kir Royale

James Squire Lashes Pale Ale, Swan Draught, Hahn Super Dry 3.5

Orange juice and soft drinks

add ons

BEVERAGES

Upgrade your beverage package to include spirits for \$20 per person for 2 hours

Party Starter Cocktail Package | \$850 | Inclusive of 50 Cocktails on Arrival - Yuzu & Peach Gin Spritz (15 servings), Bloody Shiraz Gin Spritz (15 servings) & Espresso Martini (20 serves)

PLATTERS

Chef's selection of pizza (GF option available) \$58 per platter

Homemade sausage rolls \$60 per platter

Antipasto platter with a selection of continental meats and giardiniera (GF) \$58 per platter

PRIVATE EVENTS PRE-CHRISTMAS

Three course SET MENU

Please choose one dish of each course

entree

Linley Valley Roast Pork Belly *with cauliflower puree, grilled broccolini & black cherry sauce* (GF)

Tuna Tartare *with avocado and dill puree, dressed with lemon & olive oil vinaigrette* (GF, DF)

Lemon & Herbs Marinated Exmouth Prawn *with capers, pickled onion, orange, celery & endive salad* (GF, DF)

Mushroom, Roasted Pumpkin & Blue Cheese Tart *with fresh roquette & walnut salad* (V)

Potato & Tofu Croquette *with pomegranate & avocado mayonnaise* (GF, VGN)

main

Dried Fruit & Chestnut Stuffed Chicken Breast *with sweet potato gratin, roasted Mediterranean vegetables & thyme jus* (GF)

Pan-fried Barramundi *with royal blue potato and thyme cake, grilled asparagus, caper berry & dill butter sauce* (GF)

Herb & Garlic Marinated Grilled Lamb Rump *cooked medium with royal blue mash, vegetable and sultana caponata & rosemary jus* (GF)

Maple, Pumpkin & Feta Ravioli *cooked in sage, spinach cherry tomato, chilli & butter sauce* (V)

Toasted Potato Gnocchi *cooked in cherry tomato, olive, fried garlic & asparagus sauce* (GF, VGN)

dessert

Petite Tart Au Pomme *with hazelnut cream & salted caramel sauce*

Christmas Pudding *with cream anglaise sauce & berries*

Crispy Meringue Mille-Feuille *with raspberry cream & caramelized berries* (GF)

Coconut Panna Cotta *with fresh fruit salsa & passion fruit coulis* (GF, VGN)

PRIVATE EVENTS PRE-CHRISTMAS

table banquet

MENU

entree

Please choose one of the following

Linley Valley Roast Pork Belly with cauliflower puree, grilled broccolini & black cherry sauce (GF)

Tuna Tartare with avocado & dill puree dressed with lemon & olive oil vinaigrette (GF, DF)

Lemon & Herbs Marinated Edmond Prawn with capers, pickled onion, orange, celery & endive salad (GF, DF)

Mushroom, Roasted Pumpkin & Blue Cheese Tart with fresh roquette & walnut salad (V)

Potato & Tofu Croquette with pomegranate & avocado mayonnaise (GF, VGN)

main

Served on a three tiered stand

Oven Baked Barramundi with corn & herb salsa (GF, DF)

Roasted Beef Sirloin with red wine jus (GF, DF)

Ricotta & Spinach Stuffed Baked Cannelloni Pasta cooked in tomato & herb sauce
gratinéed with cheese

sides

Baked Pumpkin with Thyme (GF, VGN)

Garden Salad Dressed with Lemon & Olive Oil (GF, VGN)

Sautéed Seasonal Greens (GF, VGN)

dessert

Please choose one of the following

Fresh Seasonal Fruit Platter (GF, VGN)

Mini Coconut Panna Cotta (GF, VGN)

Mini Chocolate Tart with Caramelised Berries

PRIVATE EVENTS PRE-CHRISTMAS

buffet menu

Additional \$10 per person

Fresh Baked Bread Rolls & Butter

cold selection

Platter Of Continental Meats Includes Salami, Ham, Copa (GF)

Antipasto Platter Includes Marinated Feta, Semi Sun Dried Tomato, Roasted Capsicum & Marinated Olives (GF)

Poached Prawns & New Zealand Green Lip Mussels (GF, DF)

salad selection

Fresh garden salad (GF, VGN)

Beetroot, goat cheese & spinach salad (V, GF)

Baby potatoes with chive & sour cream (GF)

cavory

Choose one roast

Carved Roasted Turkey & Cranberry Gravy (GF, DF)

Roasted Pork & Apple Sauce (GF, DF)

Roasted Beef Rump & Red Wine Jus (GF, DF)

Roasted Lamb Shoulder & Jus (GF, DF)

hot selection

Coq au vin, bacon, mushroom, vegetable cooked in red wine and gravy Baked

Oven Baked Barramundi With Corn & Herb Salsa (GF, DF)

Spinach & Ricotta stuffed Cannelloni Pasta With Napolitana Sauce & Mozzarella Cheese (V)

sides

Sauteed Green Beans with fried Garlic (GF, VGN)

Roasted Pumpkin (GF, VGN)

dessert

Fresh seasonal Fruit platter

Mini coconut panna cotta

Mini chocolate tart with caramelised berries

Add Ons (\$5 per person, per item)

Plum pudding served with cream anglaise sauce and berries

Vanilla Crème Brulee

PRIVATE EVENTS PRE-CHRISTMAS

beverage packages



free-flowing house package

3 Hours \$38 per person | 4 Hours \$43 per person | 5 Hours \$48 per person

Hardy's The Riddle Brut Reserve NV, Hardy's The Riddle Chardonnay
Hardy's The Riddle Sauvignon Blanc, Hardy's The Riddle Moscato
Hardy's The Riddle Cabernet Merlot, Mimosa & Kir Royale
James Squire Lashes Pale Ale, Swan Draught, Hahn Super Dry 3.5,
Orange juice and soft drinks
+\$10pp per hour additional for house spirits (minimum 2 hours)

grantburge benchmark series

3 Hours \$45 per person | 4 Hours \$50 per person | 5 Hours \$55 per person

Yarra Burn Prosecco NV, Grant Burge Benchmark Semillon Sauvignon Blanc
Grant Burge Benchmark Chardonnay, Grant Burge Benchmark Merlot
Grant Burge Benchmark Shiraz, Mimosa & Kir Royale
James Squire Lashes Pale Ale, Swan Draught, Hahn Super Dry 3.5,
Orange juice and soft drinks
+\$10pp per hour additional for house spirits (minimum 2 hours)

leeuwin estate siblings series

3 Hours \$45 per person | 4 Hours \$50 per person | 5 Hours \$55 per person

Yarra Burn Premium Cuvee, Leeuwin Estate Siblings Margaret River Sauvignon Blanc,
Leeuwin Estate Siblings Margaret River Shiraz, Mimosa & Kir Royale
Draught beer (Lashes, Swan Draught, Stone & Wood, Hahn Superdry 3.5), Juice, Soft drinks
+\$10pp per hour additional for house spirits (minimum 2 hours)

party starter cocktails

50 Cocktails on Arrival | \$850

Yuzu & Peach Gin Spritz (15), Bloody Shiraz Gin Spritz (15) & Espresso Martini (20)