

# Tsunami Functions

PERTH'S LARGEST JAPANESE FUNCTION VENUE

# A LITTLE ABOUT US

👁 Venue viewing by appointment

📍 18 Glyde Street, Mosman Park

Tsunami offers an authentic Japanese dining experience, in a romantic and unique atmosphere. Offering exceptional food and service for over 24 years, Tsunami is much more than your average Japanese establishment having the largest Japanese event space in Perth offering authentic Japanese food.

With an intimate teppanyaki bar, a sushi bar and a beautiful garden area sheltered by twinkling fairy lights, Tsunami has an amazing range of different spaces for your next event. From birthday's, engagement parties, corporate dinners, office Christmas parties and more, we have packages available to suit every occasion.

Your unique event will have quality food, impeccable service and be immersed in culture, which makes for an unforgettable experience at Tsunami. With a dedicated functions coordinator, you'll be taken care of through to the end and ensured a successful event.

"We had an absolutely awesome time celebrating a birthday here.  
Great, friendly chefs and an amazing meal."





# TEPPANYAKI BAR

Capacity: 16-18

Enjoy an intimate dining experience at Tsunami's Teppanyaki Bar, combining food and entertainment in the perfect way. Birthday parties, family get togethers, corporate dinners and more, treat your guests to an unforgettable experience.

All of the menus are set menus in the classic teppanyaki style, designed for one person. If you have special dietary requirements, please let us know beforehand so we can prepare something for you. We do not offer drinks packages in the Teppanyaki Bar, beverages will be charged on consumption.

Deluxe 'omakase' style multi course menus are available to wow your taste buds (24 hours notice required).

Please note: We require a \$20 pre-auth (weekday) or \$50 deposit (Friday – Sunday), in order to secure your bookings.

**"Food, service, ambience is top notch "**

**"I can't believe I have waited so long to try this place. I went for Teppanyaki on Friday night and it was such a great experience."**

**"We had the best time at the Teppanyaki Bar. Such a show put on by the chef's. Great service from the waiters. The food was divine and I'll def be back again."**

Our talented chef Jaymon will cook up a storm right in front of your eyes, while you sit back and soak it all in.



# Dinner Sets

## Entree

Choose 1) 3pcs Wagyu Gyoza or 2) 5pcs Sashimi

## Mains

**Vegetarian** \$55

Agedashi entree. Plant based 'burger', pumpkin, mushrooms, vegetables.

**Chicken** \$55

300g chicken thigh

**Chicken & Steak** \$65

150g chicken, 100g steak

**Lamb cutlets** \$65

3 French lamb cutlets

**Steak** \$75

200g Angus fillet steak

**Salmon** \$75

150g salmon + 2 scallops

**Steak & seafood dinner** \$85

100g fillet, 4 prawns, squid, scallop

**Seafood dinner** \$85

Salmon, 4 prawns, 2 scallops, squid.

All meals served with edamame, Fuku special salad, miso soup, teppan grilled vegetables and fried rice from teppanyaki grill.

**Children's set (12 & under)** \$45



Chicken thigh, Fuku special salad, miso soup, teppan grilled vegetable, steamed rice (no entree).

Replace with – fillet steak +\$12, prawns +\$10, wagyu fried rice +\$12

## Extras & upgrades

Extra (100gr) Fillet steak \$25

Upgrade Fillet to G9 Wagyu sirloin (100gr) \$30

Upgrade Fillet to Kagoshima A5 wagyu (90gr) \$70

Half local WA crayfish \$50

Extra salmon \$20

Lamb cutlet ea \$12

Prawn 1 pce \$5

Scallop 1 pce \$5

Extra wagyu fried rice \$12

## Side Dishes

Chicken karaage \$17

Prawn tempura \$21

Pork belly skewers \$12

Chicken skewers \$12

Wagyu tataki \$15

## Desserts

House-made Matcha & Roasted Pistachio Ice cream. 12

Toasted Sesame Crème Brûlée 10

Matcha Tiramisu 9

Vegan Ice-cream; Chocolate or Black Sesame. 8

Fortune Cookie 2

### Early bird special

**\$10 off any menu.**

*Order by 5pm Wed–Fri and get \$10 off any menu\* Available 5pm sitting only.*

Please be aware that we are unable to guarantee any dish is completely free of residual nut oils, shell fish traces or gluten particle contamination caused by air floating particulates.

\* Conditions apply. See staff.



お任せ

**OMAKASE**

*Japanese for "Leave it to you"*

## **Omakase special occasion meal**

**24 hours notice required**

8pm sitting only  
(can arrive 7:30pm in front bar/sitting room  
for drinks)

- **'Ohitashi' tasting plate Hasun**

ハッスン

4 small tasting morsels, changed seasonally

- **Sashimi moriawase**

Fresh selection including tuna, salmon,  
hiramasa etc

- **Sakana (fish)**

Fish of the day

- **Ise-ebi (crayfish)**

Half crayfish grilled on teppan with Fuku  
special sauce

- **Wagyu grade 9/9+**

Wagyu steak with fried rice

- **Dessert**

Special dessert selection

**\$150**

# FUNCTION SPACES



## RIPPLE ROOM

Capacity:

- ◆ Cocktail style: 100 guests
- ◆ Sit-down: 40 guests (30 guests for covered area only)

Best suited for cocktail events, wedding ceremonies, private small sit-down events, pre-dinner drinks and canapes.

Features: Vertical Plant wall, fairy-lights, bar, complete privacy with own entrance and lavatories.

Venue Hire fee: \$300

Minimum Spend: \$4000.00 ( not including venue hire fee) on Friday to Sunday. Drinks minimum spend: \$30 / person.

## MAIN GARDEN AREA

Capacity:

- ◆ Cocktail style: 200 guests
- ◆ Sit-down: 120 guests

Best suited for large events, cocktail or sit-down

Features: Weatherproof, covered in vines and massive fairy lights display, private bar, and backdrop of mount Fuji Mural (can be covered upon request).

Venue hire fee: garden area \$450 + back room \$650.

Minimum spend: \$8000 ( not including venue hire fee).



# COCKTAIL MENU

\$31 per person / 7 items  
\$40 per person / 10 items  
\$54 per person / 13 items

Minimum of 20 people

## Cold

- ◆ Sushi with Tempura prawns & Avocado covered in roasted sesame seeds
  - ◆ Teriyaki chicken and Avocado sushi roll
  - ◆ Smoked Salmon and cucumber sushi roll
- ◆ Local Prawns paired with Avocado crema, tobiko and spring onion
  - ◆ Hokkaido scallops with chilli sauce and truffle dressing
  - ◆ Smoked Salmon on a rice cracker with wasabi crème.
  - ◆ Vegetable tart with Avocado crema and cherry tomato

## Hot

- ◆ Spicy chicken Karaage
- ◆ Pork and Vegetable Gyoza
- ◆ Harumaki Japanese Spring roll (v)
- ◆ Crumbed white fish pieces with Japanese mayo
- ◆ Vegetarian Sushi, Tempura Vegetables with Spicy Mayo (v)
  - ◆ Tempura Prawns
  - ◆ Beef Skewers
- ◆ Takoyaki with okonomiyaki sauce and bonito flakes
  - ◆ Vegetarian samosa (v)

## SUBSTANTIAL OPTIONS - \$9 per item (Max of 3 types of items)

- ◆ Teriyaki Chicken on rice
- ◆ Teriyaki Fish on rice
- ◆ Vegetarian Yakisoba (stir-fry noodle)
  - ◆ Chicken Yakisoba

All served in a classic cardboard 'take out' white cardboard box

Vegetarian and Gluten free options available, please advise function coordinator. Menu subjects change due to seasonal variations and unavailability of some produce.

# 大学生 IZAKAYA MENU 1 'Daigakusei'

Designed to be shared  
\$54 per person / minimum of 16 people  
2 course sharing Menu

Daigakusei means 'uni student'. This is an entry level menu for students on a budget.  
Simple, filling and not too fancy. Not available Friday or Saturday night.

## STARTERS

Edamame with chilli salt

## ENTREES

Agedashi tofu

Sushi with Tempura prawns & Avocado covered in roasted sesame seeds

Chicken Karaage with Spicy Japanese Mayo

## MAINS

Teriyaki Chicken and Japanese Salad

Seafood stir-fry with soba noodles & seasonal vegetables

Fish Katsu with tonkatsu sauce and coleslaw

A bowl of rice for each person

You are welcome to bring your own cakes, please ensure you Function Coordinator is aware  
2 weeks prior to the event. We do charge a cakeage fee of \$2 per person to cover the  
of cutting the cake, plating up on platters, as well as the washing up.

All dishes in the Izakaya menu are designed to be shared in the middle, communal style.

Special dietary options are available, please advise the Function coordinator for further information.  
Menu subject to change due to seasonal variations and unavailability of some produce..



# 銀 IZAKAYA MENU 2 'GHIN'

Designed to be shared  
\$72 per person / minimum of 10 people  
3 course sharing Menu

## STARTERS

Edamame with chilli salt

## ENTREES

Salmon Sashimi

Beef tataki, seared fillet with ponzu sauce

Sushi with Tempura prawns, roasted garlic inside, beef slices outside & jalapeno balsamic

Seasonal Tempura vegetables

Chicken Karaage with Spicy Japanese Mayo

## MAINS

Teriyaki Chicken and Japanese Salad

Wagyu steak cut into cubes, served on a volcanic hot rock (max 72 serves)

Grilled Tasmanian Salmon, Green Tea Matcha noodles and grilled seasonal vegetables

Tempura Prawn

A bowl of rice for each person

Kimuchi and tsukemono (Japanese pickles)

## DESSERT

(Individually served)

Toasted Sesame Creme Brule and Vanilla Ice cream

Japanese Tea by request

All dishes (except dessert) in the Izakaya menu are designed to be shared in the middle, communal style.

Special dietary options are available, please advise the Function coordinator for further information.

Menu subject to change due to seasonal variations and unavailability of some produce.

# 金 IZAKAYA MENU 3 'KIN'

Designed to be shared  
\$94 per person / minimum of 10 people  
3 course sharing menus

## STARTERS

Edamame with chilli salt  
Fresh Australian Oysters

## ENTREES

Assorted selection of Sashimi  
Lightly torched Salmon sushi (Aburi style)  
Wagyu Beef tataki, seared fillet with ponzu sauce  
Chicken Kara age with Spicy Japanese Mayo  
Prawn Tempura and vegetables

## MAINS

Tsunami teriyaki chicken with seasonal vegetables  
Lamb ribs braised and roasted with spicy yellow capsicum sauce  
Wagyu steak cut into cubes, served on a volcanic hot rock (max 72 serves)  
Grilled Tasmanian Salmon, Green Tea Matcha noodles and grilled seasonal vegetables  
A bowl of rice for each person  
Kimuchi and tsukemono (Japanese pickles)

## DESSERT

(Individually served)

Vegan Vanilla Ice cream  
Yuzu Chocolate Mousse  
Japanese Tea by request

All dishes (except dessert) in the Izakaya menu are designed to be shared in the middle, communal style.

Special dietary options are available, please advise the Function coordinator for further information. Menu subject to change due to seasonal variations and unavailability of some produce.



# SET MENU 1

Individually Plated 4 course Menu  
(non sharing)  
\$76 per person/ minimum of 20 people

## STARTERS

Edamame with chilli salt

## ENTRÉE OPTIONS- Choose One

Chicken Karaage with Japanese Spicy Mayo and green salad (gf)  
6 pieces Hiramasa sashimi (king fish) with Chilli vinaigrette, seaweed salad  
Classic Agedashi Tofu with choy sum & yuzu pepper broth (v)  
Local Prawn Fillo, truffle mayo and salad  
Assorted sushi rolls, 4 different types

## MAIN OPTIONS- Choose One

Crumbed white fish katsu, tonkatsu sauce and seasonal grilled vegetables  
Grilled grass-fed fillet steak with red wine reduction sauce  
Tsunami Teriyaki chicken, chimichurri mayo and grilled vegetables  
Miso Marinated Salmon, Shiso sour cream, Furikake flavoured rice and variety of mushrooms  
Vegetarian Risotto, crispy rice cracker and grilled seasonal vegetables

## DESSERTS- Choose One

Vegan Vanilla and Chocolate Ice cream  
Toasted Sesame Creme Brule

## EXTRAS

Alternative drop \$5 per course  
Choice Menu of 2 dishes \$10 per course

Special dietary options are available, please advise the Function coordinator for further information.  
Menu subject to change due to seasonal variations and unavailability of some produce.

# SET MENU 2

Individually plated menu  
\$94 per person / minimum of 20 people

## STARTERS

Edamame with Chilli salt  
Fresh Oysters

## ENTRÉE

**Included Alternative drop of 2 choices**

Chicken Karaage with Japanese Spicy Mayo and green salad (gf)  
Local Prawn Fillo, truffle mayo and seaweed salad  
Wagyu Beef tataki, seared fillet with ponzu sauce & salad  
Classic Agedashi Tofu with choy sum & yuzu pepper broth (v)  
Assorted sushi & sashimi combo

## MAINS

**Included Alternative drop of 2 choices**

Grilled grass-fed fillet steak with truffle sauce grilled seasonal vegetables  
Tsunami Teriyaki chicken, chimichurri mayo and grilled vegetables  
Miso Marinated Salmon, Shiso sour cream, Furikake flavoured rice and variety of mushrooms  
Slow cooked Lamb Ribs, grilled seasonal vegetables and spicy yellow capsicum sauce  
Vegetarian Risotto, crispy rice cracker and grilled seasonal vegetables

## DESSERTS OPTIONS-Choose One

Yuzu Chocolate Mousse  
Vegan Vanilla and Chocolate Ice cream  
Crème Brulee with vanilla ice cream

## EXTRAS

Choice Menu of 2 dishes \$10 per course

Special dietary options are available, please advise the Function coordinator for further information.  
Menu subject to change due to seasonal variations and unavailability of some produce.

# BEVERAGE PACKAGES

Please choose from a drink package or arrange a bar tab.

Note: Bar tab needs to meet \$30 per person and must be pre-paid prior to event, see the next page for further details.

Want to create your own cocktail? Contact our Function coordinator to discuss.

## BRONZE

**Sparkling Wine** | Cherubino Folklore Sparkling or San Martino Prosecco

**White Wine** | Water Dancer Semillon Sauvignon Blanc

**Red Wine** | Water Dancer Cabernet Merlot

**Beers** | Carlton Dry, Asahi Zero/Hahn Light

2 Hours \$35    3 Hours \$47

4 hours \$57    5 Hours \$ 69

## SILVER

**Sparkling Wine** | San Martino Prosecco or Willow Bridge Blanc de Blanc

**White Wine** | Water Dancer Semillon Sauvignon Blanc or Cherubino Folklore Classic Dry White or Willow Bridge Solana Rose

**Red Wine** | Willow Bridge Gravel Pit Shiraz

**Beers** | Asahi Super Dry and Asahi Zero/Hahn Light

2 Hours \$43    3 Hours \$53

4 hours \$68    5 Hours \$81

## GOLD

**Champagne** | Grosset Extra Brut Champagne

**White Wine** | Voyager Semillon Sauvignon Blanc and Willow Bridge G1 -10 Chardonnay

**Red Wine** | Moss wood 'Amy's' Cabernet Blend and Stella Bella Shiraz

**Beers** |

2 Hours \$58    3 Hours \$68

4 hours \$78    5 Hours \$88

## SPIRITS PACKAGES

### Standard Spirits Package

+\$15pp per hour *on top* of a beverage package

Wyborowa Vodka + Yamazakura Blended Whisky + Hendrick's Gin + Kojika Black Koji Shochu + Jim Beam Bourbon

### Premium Spirits Package

+\$25pp per hour *on top* of a beverage package

Absolute Vodka, Yamazakura Pure Malt whisky, Okayama Craft Gin, Roku Gin, Aotombo premium shochu, Senkin Junmai Daiginjo Sake or similar

Searching for something sweeter? Please contact your Function Coordinator to see our wide range of Plum wines!

All Beverage packages include soft drinks, juices, and sparkling water.

All drinks are subject to availability and may change from time to time at the discretion of Tsunami. Beverage options are subject to change after confirming a function.



# BEVERAGE ON CONSUMPTION

The option to have beverage on consumption or a bar tab is available. All bar tabs have a minimum charge of \$30 per person which must be paid prior to your function. Any excess beverage spend will be charged on-site on the night via credit card or Eftpos.

Want to create your own cocktails or have spirits as an option? Please contact your Function Coordinator to discuss further.

If beverages are to be served on consumption, please select from Tsunami's beverage list what you would like to be made available to your guests.

We recommend selecting a maximum of 1 sparkling, 2 white wines, 2 red wines and a selection of beers that will be served during the function.

## **Japanese Kajitsushu (fruit liqueur)**

If your function is a seated function you may opt for a fruit liqueur consumption package. 2 types of bottles will be placed on each table along with ice for your guests to pur themselves (similar to wine bottles). A discount of 15% will apply to the total of these bottles. (You may vary the number of bottles per table and the number of types.)

## **Japanese Sake**

If your function is a seated function you may also opt for a sake option where a bottle of any sake from our award winning\* extensive sake list is put on each table.

(\* 2022 Australian Wine List of the Year Awards - Australia's best sake list Tsunami.)

# Ekisutora

Japanese for 'extra', give your event that extra touch of wow



## Food Extras

- Children's Menu: Special kids bento box, ice-cream dessert and free flow of soft drinks and juices- \$35
- Supplier or entertainer Meals: A main meal (chef selection) with 2 standard drink of wine or beers -\$45
- Canapes on Arrival, 30 minutes, 3 kinds of chef selection canapes \$11pp
- Chef Selection's Sushi and Sashimi platter \$12pp
- Substantial canape bento boxes \$9 per item
- Live Yakitori station, minimum of 40 guests - \$8 per person. Please contact the function coordinator menu options.



## Drink Extras

- House spirit on Consumption
- Add Sake and Plum wine to your beverage menu- organisers can be provided with free tastings of Sake or Plum wine prior to function.



## Event Extras

- Round Tables of 8-9 people seating - \$500 Flat Fee
- Wait staff to wear Kimonos-\$50 Flat Fee
- Microphone- \$50 Flat Fee
- Projector- \$50 Flat Fee
- Chair covers (up to 50)- \$2 per seat
- Decoration pack down or clean up fees -\$100 Flat fee

# Tsunami Complimentary Inclusions



- Trestle Tables
- Cocktail Tables
- Classic white table clothes (for Trestle Tables)
- White or Navy-Blue napkins
- Standard Banquet chair
- In house speaker system
- Silver Cutlery
- Water, Wine, and champagne flute

Please contact our Function coordinator for our preferred suppliers list.

## Frequently asked questions

Q: My guests do not drink alcohol. Do you have a cheaper non alcoholic package available?

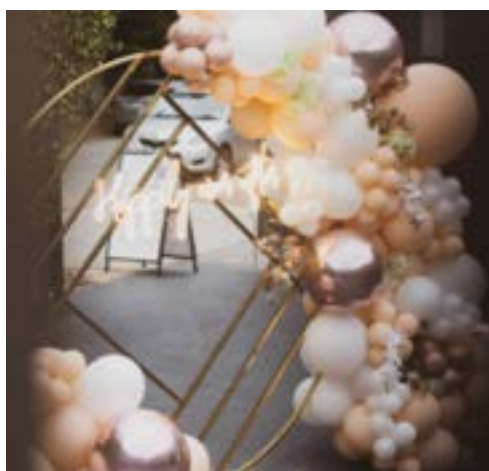
A: Tsunami is a fully licensed tavern and as such is primarily concerned with the sales of food and alcohol. Also the cost of our RSA trained staff is the same to serve soft drink as to alcohol. As such we cannot hold such functions.

Q: How long are the functions

A: Unless prior arrangements are made our functions are for 3 hours.

Q: Can I have a DJ and dancing outside?

A: Due to council noise restrictions we cannot have this.





# T & C'S

## TICKETED EVENTS

Tsunami reserves the right to be advised whether your event is ticketed or promoted.

## DEPOSITS

Tsunami does not accept tentative bookings due to high demand on our function spaces. A deposit of \$500 is required to secure your booking. Once paid, please send the remittance receipt to your Function Coordinator. All deposits are non-refundable. You will be reimbursed the week after your event, subject to no breakages etc.

## CANCELLATION

In the event of a function being cancelled within 30 days (written notice is required to be given) of the served date. Tsunami reserved the right to charge 30% of the estimate value of your event. Any event cancelled within 14 days of the reserved date are non-refundable.

## CANCELLATION DUE TO COVID

Clients will have the right to postpone an event with no additional charges if there were a sudden change in government restriction related to COVID-19 that will prevent the event from going forward. Any payments made after the initial booking deposit can be refunded upon the client's request. The booking deposit of \$500 will remain non-refundable, however, the deposit is able to be transferred to a later date.

## FINAL DETAILS

Confirmation of final details as well as final payment is required two weeks prior to your event.

The Final details includes:

- Confirmed Food and beverage packages
- Confirmed number of guests
- Event Schedules
- Venue Set up
- Dietary requirements

Any guests with special dietary requirements presented on the night, will cause delay in service, or may not be able to be catered for.

We may be able to accommodate an increase in number guests, however, confirmation of final numbers is what you will be charged for. Please note we do not refund for guest, in-case of a no-show.

## PAYMENT

All invoices sent by Tsunami must be paid 14-days prior to the event. Electronic bank transfer details can be found your invoice. Visa and Mastercard is accepted, AMEX payments will require 1.5% surcharge. Tsunami does not accept Diners Club. Any excess charges will have to be settled on the day of the function. Such as, extra food, spirits, sake, additional guests' numbers.

## FOOD AND BEVERAGES

All prices shown throughout this booklet and packages are inclusive of GST and are based on current and foreseeable costs but may be subject to increase at Tsunami's discretion, in which case 30 days' notice will be given to clients.

Function organisers are not permitted to supply their own food or beverage under any circumstances (cakes being the exception).

Tsunami will have the right to confiscate any food or beverages that is brought to the venue without any prior written agreement with the function coordinator. Beverage payment on consumption can be an

option, to do so a pre-paid fee of \$30 per person is required.

## SET UP AND PACK DOWN

We are happy to accommodate decorations (other than confetti or rice), if there is anything that you are unsure of, please ask the Function Coordinator.

All Vendors can have access to the venue for drop-off of the day of the event, anytime after 1pm. Clean up must be done on the night of or the following day (after 1pm). Any remaining cleaning or packing down deemed necessary by Tsunami will incur \$100 flat rate deduction from the deposit to cover the extra labour cost.

All prices are inclusive of basic table set up, this includes cutlery, glassware, tablecloth, napkins and sharing plates. The venue will not be able to provide place cards, menus, and bonbonnières. All items must be removed from the room the same day at the conclusion of the function. Any property left at the restaurant more than 3 days will be disposed of. Last minute changes in Set up within 24 hours prior to the event will cost extra \$200 as it requires additional set up crew.

Should you require extra staff (in addition to our usual allocation) a charge of \$40.00 per staff member per hour will apply.

## SMOKING

Tsunami is a non-smoking venue; it is prohibited within 10m of a public entrance. Guests who choose to smoke must exit the venue from the front main door of the restaurant, as the function entrances will be closed throughout the night to ensure safety of the other function guests.

Guests are not permitted to bring any glassware or beverages from Tsunami when going out to smoke.

## RESPONSIBILITY

The patron assumes responsibility for all damages caused by them or their guests, whether in the function spaces or any part of the venue. Should damage occur an amount will be deducted from the deposit.

Tsunami is not liable for any damage to, or loss of, any client's or outsource supplier property left on the premises prior to, during or after an event.

The organisers of the event are financially responsible for any damage sustained to Tsunami's property or equipment by the client, guests, or outside contractors prior to, during or after a function.

## SOUND CONTROL

Please be aware that Tsunami located in a suburban Area and that we respect our neighbours. Tsunami is equipped with a modern sound system and all music must go through our in-house speakers. Please speak to our Functions Coordinator early in the planning stages regarding the music for your event.

Tsunami reserved the right to control the volume throughout the night.

Due to council regulations, the bands playing in our outdoor spaces is allowed as they are 'unplugged' i.e. no amplifications. The only time external speakers can be used is for speeches.

A. Music in our outdoor spaces must be off by 10.00pm, although music inside can remain for the duration of the event with all the doors closed. Please ask you Function Coordinator if you would like to provide your DJ with a meal.

## FUNCTION TIMINGS

The Function coordinator or restaurant manager will endeavour to vacate guests from the function room at or just after scheduled finish time. At this

time we request that an assigned family member take responsibility for any table centrepieces and sentimental items provided by the Bridal couple. This will ensure complete return of all items and avoid any loss or misplacement.

## DEPARTURE OF GUESTS

Guests are expected to leave quietly and promptly after the event has concluded. Tsunami is prepared to allow guests an additional half an hour to collect presents and vacate the premises. Should guests stay longer than thirty minutes, staff charges will apply. This is billable at a rate of \$45 per staff member per hour and \$65 per licensed manager required to stay to pack up the restaurant. (Only full hours apply). This staff charge will be deducted from the deposit.

## TAKEAWAY

If you would like to take your left-over home, you release Tsunami from any liability with regard to possible spoilage or food-borne illness from leftover food removed from the event site.

## CAKEAGE FEE

Cakes are always welcome, please your Function coordinator is aware that you are bringing a cake. We charge cakeage fee of \$2 to cover the cutting of the cake, plating up on a platter as well as the washing up.

## RESPONSIBLE SERVICE OF ALCOHOL

Tsunami abides by WA guidelines on responsible service of alcohol as per our house policy. The venue reserves the right to refuse the service of alcohol to any patron deemed to be showing signs of intoxication. Under Western Australian liquor laws this also necessitates the removal of such persons from the venue. This includes guests on a beverage package.