THE
RECHABITE

FUNCTIONS AT THE RECHABITE

HELLO ROOFTOP · DOUBLE RAINBOW EATING HOUSE · THE RECHABITE HALL · GOODWILL CLUB

WELCOME!

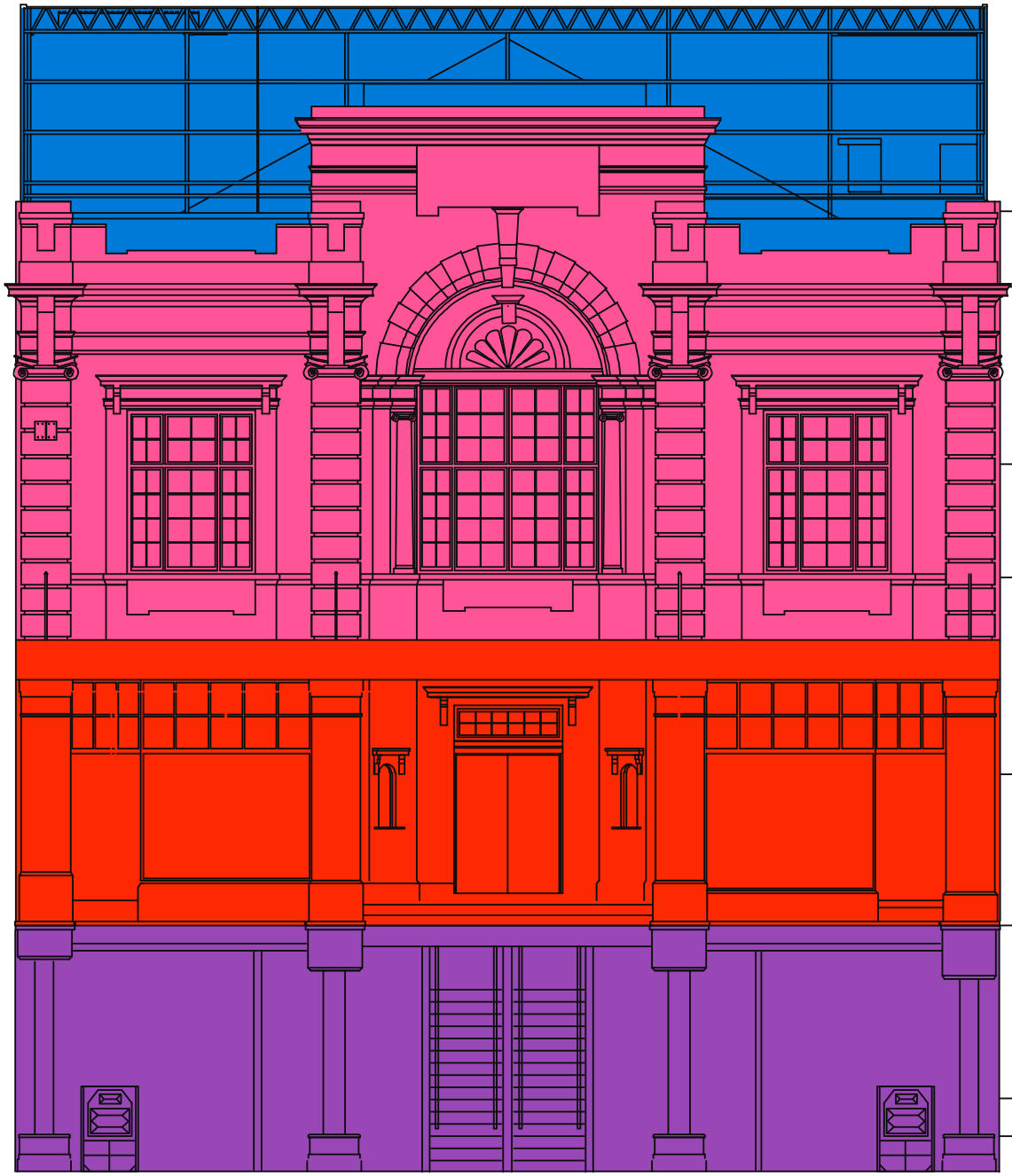
A multi-level heritage treasure in the heart of Perth's entertainment and cultural precincts, The Rechabite hosts some of Perth's most exciting events.

Built by The Independent Order of Rechabites, a movement that once fought the "evil" influence of liquor; the building embodied their spirit of community, conviviality and abstinence from strong drink. We continue to uphold the first two and categorically ignore the third.

This four-level building is home to Goodwill Club, Double Rainbow Eating House and Hello Rooftop - all of which wrap around The Rechabite Hall.

We're an emporium of eclectic entertainment, lively dinners and wild get-togethers.

What's next? You tell us.



HELLO ROOFTOP

	DINING	THEATRE	STANDING	OWN BAR	OWN A/V
Reserved Area	10-70	X	70	N	N
Exclusive Hire	70	X	110	Y	Y

RECHABITE HALL

Balcony Bar	X	100	100	Y	N
Stardust Bar	X	X	40	Y	N
Exclusive Hire	120	300	500	Y	Y

DOUBLE RAINBOW

Foyer	42	X	50	N	N
Dining Room	100	X	X	N	N
D.R. Bar	24	X	50	N	N
Exclusive Hire	160	X	230	Y	N

GOODWILL CLUB

Exclusive Hire	60	100	120	Y	Y

HELLO ROOFTOP

Perth skyline, cocktails in hand, tunes in the background - our rooftop is your open-air playground.

With a retractable roof for all-weather celebrations, heaters/misters for year round comfort, and some of the best views in Northbridge, this is the ultimate spot to gather and celebrate in style.

FEATURING

Private rooftop bar
Retractable roof
Flexible floor plans
Entertainment + DJ options available
Exclusive hire or section reservations
Heating/cooling measures available

CAPACITY

Seated: 10 - 70
Standing: 10 - 110

BEST FOR

Sundowners, cocktail receptions, casual networking

RECHABITE HALL

At the heart of The Rechabite, the Hall is our grandest stage.

At the heart of The Rechabite, the Hall is our grandest stage - a century old icon with soaring pressed-tin ceilings, three tiers of balconies, and a touring-grade production set-up. Perfect for everything from glittering gala dinners to live bands, conferences, and whatever else you can dream up - our hall is your oyster. If you're looking to make an impact, look no further.

FEATURING

Full touring grade production spec, (sound + lighting included)
Modular staging + seating layouts
Projection + AV available
In-house programming team
Pop-up bars + custom menus

CAPACITY

Seated: 70 - 300
Standing: 70 - 500

BEST FOR

Gala dinners, conferences, large-scale showcases, weddings

DOUBLE RAINBOW

Our loud and lively Korean-ish restaurant is made for feasting

Take a seat at long tables for a banquet-style spread, perch up close to the open kitchen for fiery wok action, or let us curate a roaming canape menu for your crew. With plenty of gluten-free, vegan and vegetarian options, every guest leaves happy (and full).

FEATURING

Seasonal set menus
Bespoke menu design + drink pairings
Flexible layouts (intimate to large group)
Dietary-friendly menus
Access to Hello Rooftop for pre/post event drinks
AV/entertainment available on request

CAPACITY

Seated: 10 - 160
Standing: 15 - 230

BEST FOR

Long-table dining, birthdays, corporate dinners, group feasts

GOODWILL CLUB

Step underground into Goodwill, our hidden vault-turned-nightclub.

With a private laneway entrance, full club sound system, programmable lighting, and industrial-style dance floor, this is the spot for celebrations that kick on. From intimate speakeasy vibes to full-throttle dance parties, Goodwill Club is built for impact.

FEATURING

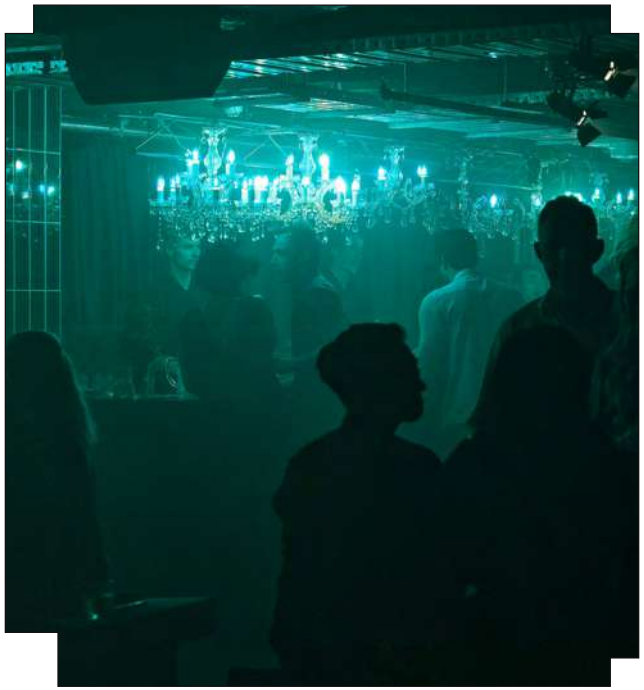
Professional sound + AV
Set and forget programmable RGB LED lighting
Private laneway entry
DJ booth or BYO playlist
Flexible floor plan
Note: Unavailable Saturdays + Sunday nights (requests considered where possible)

CAPACITY

Seated: 50 - 100
Standing: 50 - 120

BEST FOR

Cocktail parties, late nights, private gigs, product launches



Double Rainbow
FOOD +
BEVERAGE

CANAPES BY Double Rainbow

Individual Selection
Canapés 6.5ea
Bigger Bites 14ea

Little Bites	In Between	Full Tilt
4 Canapés	4 Canapés	5 Canapés
	1 Big Bite	1 Big Bites
25pp	38pp	45pp

COLD

Oyster, kimchi, crispy garlic **GF**

Pardoo wagyu tartare, casava chip, ganjang glaze **GF**

Kombu cured hiramasa kingfish, miso sesame dressing, rice cracker **GF**

Grilled eggplant skewer, doenjang glaze, sesame seeds, scallion (2) **VGN**

Kimchi pancake bites, doenjang dip **VGN**

Korean sushi with toasted nori, sesame rice, choice of filling:
Mixed vegetables **VGN + GF**
Spicy pork
Beef bulgogi **GF**

HOT

Kimchi dumpling, pumpkin ssam jang, crunchy chilli oil (2) **VGN**

Gochugaru butter chicken bites **VGNO**

Chargrilled gochujang chicken skewer **GF**

Grilled wagyu karubi skewer, yakiniku glaze **GF + VGNO**

Grilled tofu kushiyaki, sesame doenjang **VGN + GF**

Deep fried prawn wonton, miso harissa, kewpie, chives (2)

SWEET

Miso caramel fudge bite

Osmanthus mousse tart

Boricha mini magnum

BIGGER BITES

Mini Frankland River pork shoulder lettuce cup, kimchi, ssamjang
GF + VGNO

Fried chicken slider, cucumber kimchi, cheddar cheese **VGNO**

Doenjang burnt 'butter' udon cup, shredded mushrooms, garlic shoots **VGN**

Tempura mixed vegetable cup, doenjang hummus, gochujang maple **VGN + GF**

Mini bibimbap bowl with mixed vegatebales, rice, toasted sesame, choice of filing:
Grilled tofu **VGN + GF**
Spicy pork
Beef bulgogi **GF**

CAKE

Rainbow Funfetti Milk Cake
$50EA - FEEDS 8-12

SOMETHING DIFFERENT

Spiced Up Dining!

Enliven your guests' dining experience with a live cooking station, or keep it low-key and let them graze at their own pace.

GRAZING BOARDS

A selection of locally and internationally sourced cured meats and cheeses complimented by carefully crafted condiments

25pp
Min. 10 guests

OYSTER STATION

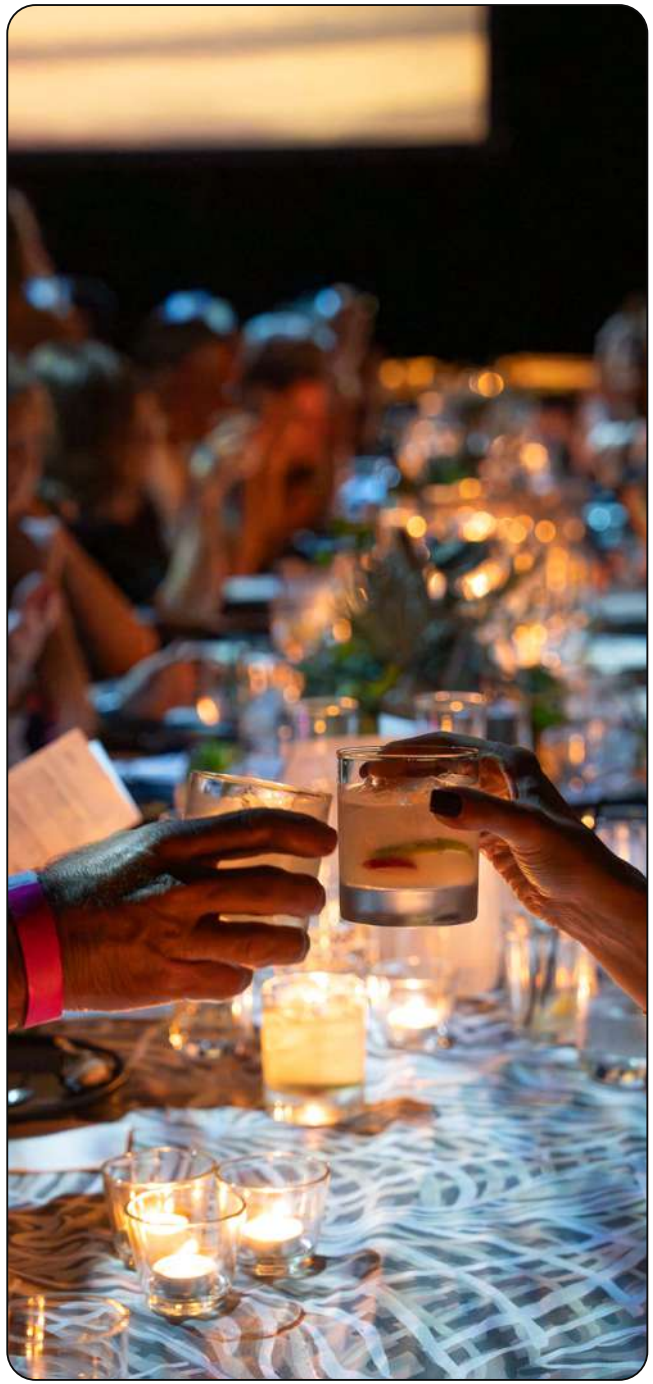
Elevate your event with a private oyster station & shucker for up to 3hrs

35pp
Min. 50 guests

ROOFTOP HIBACHI GRILL

A premium selection of sizzling meats and fresh vegetables, grilled to order and finished with signature house-made glazes.

45pp
Min. 50 guests



LUCKY 7 FEASTS

Our set menus bring together the best sellers from our à la carte menu, plus seasonal specials from our Head Chef. Made for sharing, so everyone can dig in together!

EXPRESS

65pp

Wok tossed edamame, salt & vinegar togarashi **VGN + GF**

Kombu cured hiramasa kingfish, kimchi broth, radish, cucumber, dill

Deep fried prawn wonton, miso harissa, kewpie, chives

Ssamjang chicken, miso corn puree, pickled shallots **GF**

Apple kimchi salad, mixed leaf, palm sugar dressing, pecan crumble **VGN + GF**

Osmanthus mousse tart

PLEASE NOTE

Sample menus above are subject to change!

HAN SANG

77pp

Wok tossed edamame, salt & vinegar togarashi **VGN + GF**

Kombu cured hiramasa kingfish, kimchi broth, radish, cucumber, dill

Eggplant chips, miso hummus, smoked eggplant puree, gochujang maple, toasted sesame **VGN**

Deep fried prawn wonton, miso harissa, kewpie, chives

Ssamjang chicken, miso corn puree, pickled shallots **GF**

Apple kimchi salad, mixed leaf, palm sugar dressing, pecan crumble **VGN + GF**

Charred corn ribs, miso maple 'butter', furikake, lime **VGN + GF**

Osmanthus mousse tart

SOH GOGI

99pp

Freshly shucked oyster, kimchi, crispy garlic

Wok tossed edamame, salt & vinegar togarashi **VGN + GF**

Kombu cured hiramasa kingfish, kimchi broth, radish, cucumber, dill

Eggplant chips, miso hummus, smoked eggplant puree, gochujang maple, toasted sesame **VGN**

Deep fried prawn wonton, miso harissa, kewpie, chives

30-day dry aged beef striploin, kimchi chimichurri, ssam, selection of banchan

Apple kimchi salad, mixed leaf, palm sugar dressing, pecan crumble **VGN + GF**

Charred corn ribs, miso maple 'butter', furikake, lime **VGN + GF**

Osmanthus mousse tart

DRINKS PACKAGES

MAY THE RECHABITES FORGIVE US!

THE BASICS

2HR	3HR	4HR
45pp	62pp	75pp

BEER
All Tap Beers + Ciders

SPARKLING
Alpha Box & Dice 'Tarot' Prosecco

WHITE
Leeuwin Estate 'Art Series' Reisling
Brightside 'Til Morning' SSB
Happenstance 'Mood Ring' Chardonnay

IN BETWEEN
Casa Sud 'Onirico' Rosé

RED
Roundhouse 'Pesky Starling' Pinot Noir
Domiane Nayla 'Three Keys' GSM
Horseshoe Grange 'Odd Job' Shiraz

NON-ALC
Soft Drinks + Juices

THE UPGRADE

2HR	3HR	4HR
52pp	68pp	80pp

BEER
All Tap Beers + Ciders

SPARKLING
Far Off Sounds 'Zipp!' Sparkling Brut
Alpha Box & Dice 'Tarot' Prosecco

WHITE
Leeuwin Estate 'Art Series' Reisling
Unico Zelo 'Jade & Jasper' Fiano
EKIN Wine Co. SB
The Other Wine Co. Pinot Gris
Happenstance 'Mood Ring' Chardonnay

IN BETWEEN
Casa Sud 'Onirico' Rosé
Gentle Folk '25 Rainbow Juice

RED
Table Wines 'Pane De Casa' Nero d'Avola
Roundhouse 'Pesky Starling' Pinot Noir
Leeuwin Estate 'Siblings' Shiraz

NON-ALC
Soft Drinks + Juices

NON-ALC

2HR	3HR	4HR
24pp	32pp	40pp

Peach & Hibiscus Iced Tea
Berry Fizz Mocktail
Lightning Minds Pale Ale (0.5%)
Little Wren Raspberry Sour (0.5%)
Soft Drinks + Juices

+ COCKTAIL HOUR
20pp

Enjoy one hour of selected cocktails at a designated time during your event.

+ HOUSE SPIRITS
10pp p/hr

Baillie Hill Vodka, Baille Hill Gin, Cazadores Tequila, Bacardi Spice Rum, Jack Daniels, Dewars Scotch

+ ARRIVAL COCKTAIL
15pp

YOUR CHOICE OF

Espresso Martini
Vodka, Coffee Liqueur, Sugar, Espresso

Hugo Spritz
Elderflower, Prosecco Fizz, Mint, Lime

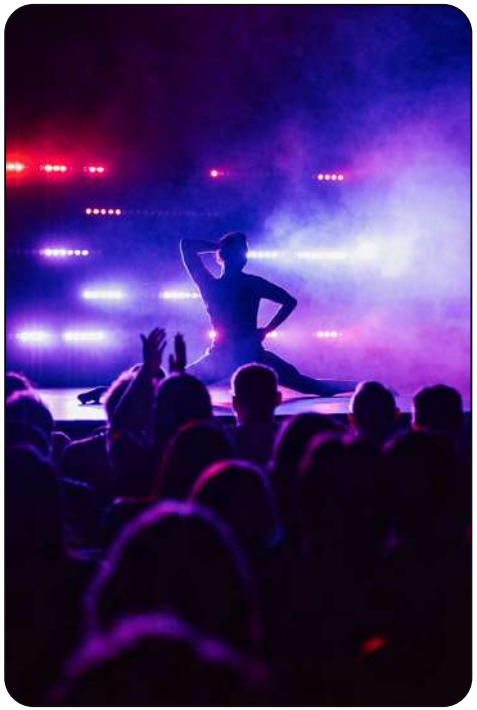
Aperol Spritz
Aperol, Prosecco, Fizz, Orange

EXPERIENCE PACKAGES

Let's create an experience that's truly yours!
Whatever the occasion, we've got customisable options to match your vibe! Bring your closest friends together, or put together a team building event that leaves escape rooms in the dust. And if you're after entertainment, we've got you covered, from DJs to drag queens to circus performers, we know the best in the biz.

COCKTAIL MASTERCLASS
10+ guests
Non-alc cocktails available

Embark on a cocktail exploration, lead by one of our senior bartenders. Choose a classic and master 3-4 variations, or compare and contrast a variety of drinks to find your new favourite.



DINNER + A SHOW
10+ guests
Pending ticket availability

Spotted something on our What's On calendar? Make a night of it with group-priced tickets to one of our upcoming shows, paired with a Feed Me menu at Double Rainbow before or after the performance.

TRIVIA NIGHT
20+ guests
Themes available upon request

Think your team's smarter than they let on? Book a private quiz night and we'll sort the trivia, food and drinks while your team gets down to the real business: winning, cheating accusations, and unearthing weirdly niche expertise.

PRIVATE SCREENING
25+ guests
Films subject to availability

Looking for something different? Try a private screening instead of the usual dinner and drinks. Choose your film and settle in with cinema-style seating, bottomless popcorn + a beverage package for your group.

WE'RE HERE TO HELP!

Reach out to our dedicated functions team to get the ball rolling on your next celebration.

Drop by for a drink in one of our bars, or get in touch to organise a tour of our event spaces with the team!

ADDRESS
224 William St,
Northbridge WA 6003

CONNECT
www.therechabite.com.au
@therechabitehall

CONTACT
E: functions@therechabite.com.au
P: 0420 697 238

OFFICE HOURS
Mon → Fri 9AM-5PM

THE NITTY GRITTY

TENTATIVE BOOKINGS
All bookings remain tentative prior to receipt of the deposit amount or card details (as agreed at the time of booking). Unfortunately we are unable to hold bookings for multiple dates/extended periods without a deposit.

BOOKING CONFIRMATION AND SECURITY
Receipt of deposit or credit card details (as applicable) confirms your acceptance of our booking conditions. All deposits are non-refundable.

FINAL NUMBERS AND MENU
To assist us in making your event run smoothly, please ensure all menu choices and guest counts are provided at least 10 working days prior to the function date. Should guests numbers increase, we will endeavour to accommodate, however a full payment of additional costs must be made upon notice of increase.

CANCELLATIONS
All cancellations must be made in writing. If cancellation is advised less than 60 days from the booking date the deposit amount is forfeited. If cancellation occurs more than 60 days out, The Rechabite will endeavour to work with the client to reschedule the event; where rescheduling is not possible the deposit amount will be forfeited.

FINAL PAYMENTS AND MINIMUM SPENDS
Final payment of the balance, as quoted on the Event Order is required no less than 5 working days prior to the booking date. we accept online card payments (a 2.2% processing fee applies) or direct deposit (remittance required upon payment). If payment is not received by the applicable deadline The Rechabite reserves the right to cancel the booking and retain any pre-paid amounts or cancellations fees as is applicable. We do not facilitate seperate billing for function bookings.

MENU CHANGES- SEASONAL AND DIETARIES
All menus are subject to seasonal changes and product availability. Wherever possible, The Rechabite will cater to guests' dietary requirements, where they have been advised in advance.

RESPONSIBLE SERVICE OF ALCOHOL
Clients are responsible and will assist in ensuring the orderly behaviour of their guests during an event. Responsible service of alcohol and related laws will be enforced as required.

OTHER REQUIREMENTS
All entertainment, production and dressing requirements must be advised in writing no less than 10 working days out from the event. The Rechabite reserves the right to decline any requests they deem to be dangerous, offensive or unsuitable.

SECURITY
It is the client's responsibility to secure their personal belongings for the duration of the function. To ensure the security of larger events, a guest list may be required. Security personnel are available upon request, additional fees apply.

GOODS AND SERVICES TAX
All prices are inclusive of GST.