

ISLAND MARKET  
**WEDDINGS**  
*By the Sea*



## *Take over the island*

**FOR THE ULTIMATE BEACHSIDE WEDDING, TAKE OVER THE WHOLE VENUE EXCLUSIVELY AND ENJOY THE 200 DEGREE VIEWS OF THE BREATHTAKING TRIGG COASTLINE.**

Make use of our one-of-a-kind alfresco area as well as our versatile restaurant including high top tables, cosy booths and big banquet tables.

**Up to 150 seated  
No hire fees**

**Up to 250 cocktail style  
Minimum spends apply**





## *Half Island*

LOCATED AT THE SOUTHERN END OF THE VENUE, MAKE USE OF HALF THE ISLAND, FROM THE FIREPLACE ONWARDS WITH OPTIONAL USE OF THE ALFRESCO COURTYARD.

Up to 100 seated  
No hire fees

Up to 110 cocktail style  
Minimum spends apply



## *Alfresco Courtyard*

FOR ANY NON-TRADITIONALISTS, OUR ONE-OF-A-KIND ALFRESCO AREA, WITH UNOBSTRUCTED OCEAN VIEWS IS PERFECT FOR A COCKTAIL STYLE WEDDING. WATCH THE SUN GO DOWN, AND CELEBRATE THE NIGHT AWAY UNDER THE STARS.

Up to 50 guests cocktail-style



# Wedding set menu

**\$95 PER PERSON**

**SHARED ENTREE**

Woodfired Pita, Hummus, Green chili labneh  
Gordal Olives  
Casalingo salami  
Burrata, pickled persimmon, pepitas, tomato oil

**CHOICE OF MAIN**

Wood roasted cauliflower, tahini, pinenuts  
Wood roasted market fish, courgette, lemon butter  
Wood roasted eye fillet, mushrooms, jus

**SIDES TO SHARE**

Charred cabbage salad, quinoa, lemon oil  
Shoestring fries, lemon myrtle salt

**CHOICE OF DESSERT**

Island pavlova, berries, pistachio & yoghurt fool  
Dark rhum baba, cherry compote, creme fraiche

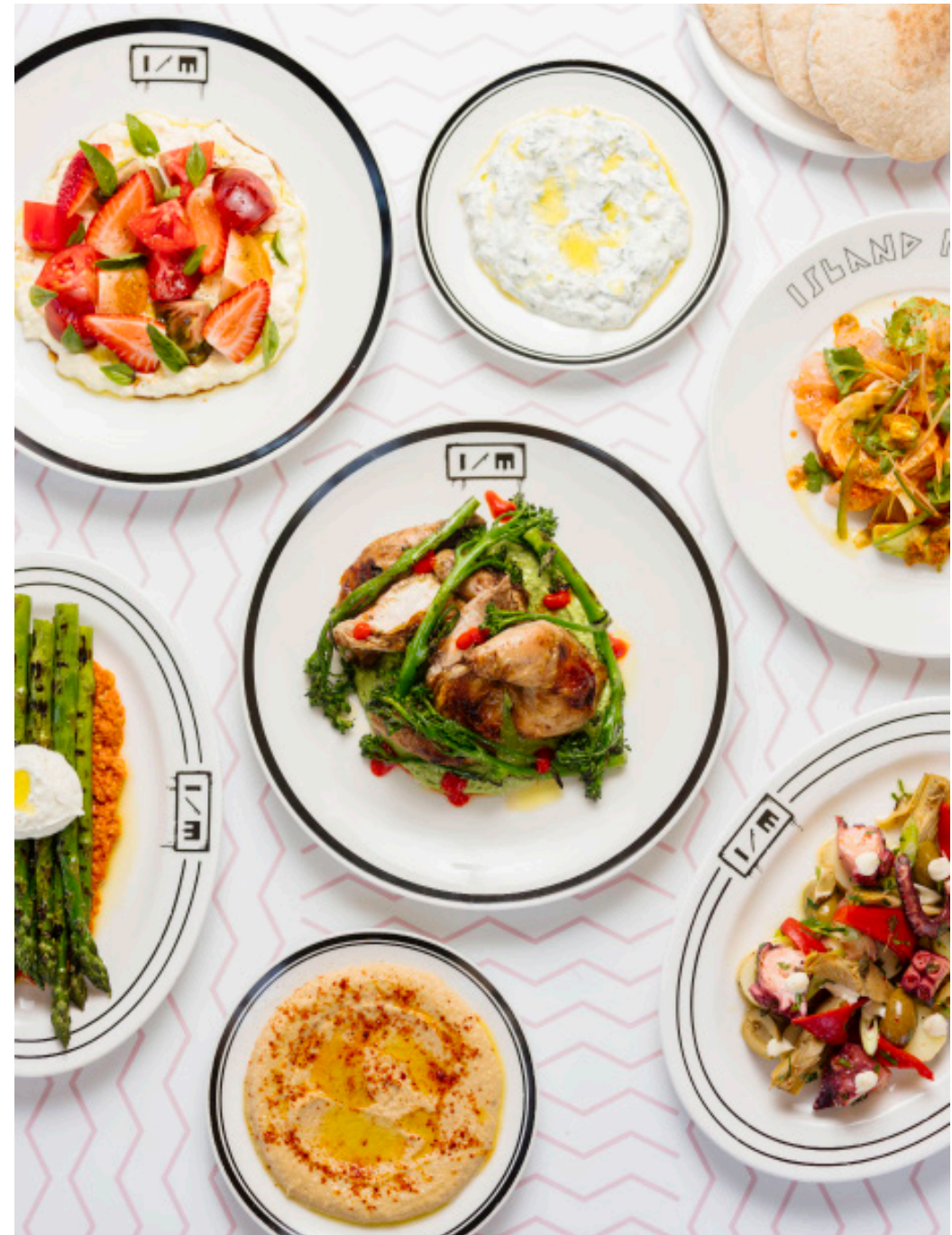
**ADD CANAPES ON ARRIVAL - 2 pieces PER PERSON**

**ADD FRESHLY SHUCKED OYSTERS - PER DOZEN**

**ADD CHEESE PLATES - \$10 PER PERSON**

Aged Feta // Cheddar // Blue // Brie

*Please note: this is a sample menu only dishes are subject to seasons.  
All dietary requirements can be catered for.*



*Please note, some of our dishes contain nuts. While we take precautions to minimise the risk of cross contamination, we cannot guarantee that any of our dishes are 100% allergen free.*

# Canapés

## DESIGN YOUR OWN MENU FROM OUR CANAPÉS BELOW

### BITES - \$5 PER PIECE

Fresh oysters, I/M hot sauce

Falafel, cucumber & yoghurt

Aleppo fried chicken 🌿

Jamón & manchego croquette 🌿

Zucchini & haloumi fritter, garlic & walnut labneh 🌿 🍎

Salmon & dill croquette 🌿

Watermelon, tomato, radish, feta, pomegranate salad

### BIGGER - \$8 PER PIECE

Wood roasted chicken kebab

Spinach & feta spanakopita 🌿

Lamb cigar, pine nuts, ras el hanout 🌿 🍎

Local fried fish goujon, aioli 🌿

Spiced lamb kofta

Wood fired prawns, harissa mayonnaise

Market crudo, crisp pita, avocado, jalapeño 🌿

### SWEET - \$5 PER PIECE

Macadamia brownie 🌿 🍎

Mini honey & yoghurt pannacotta

Mini Island Pavlova, seasonal fruits, yoghurt cream

🌿 **Contains gluten**

🍎 **Contains nuts**

All dietary requirements can be catered for individually with prior notice

While we take precautions to minimise the risk of cross contamination, we cannot guarantee that any of our dishes are 100% allergen free.



# grazing

## GRAZING TABLE

### \$15 PER PERSON (Sample)

Island pita,

Hummus, Tzatziki

Olives, Island pickles

Falafel, minted yoghurt

Chargrilled chorizo

Cheese selection, lavosh crackers, seasonal fruit

## OYSTER SHUCKER

Love Oysters? Impress your guests with an Island shucker while you are enjoying reception drinks. Minimum 2 oysters per person.





# Drinks

## ON CONSUMPTION

Choose from our full beverage list.

We recommend choosing 1 Sparkling and up to 2 Whites & 2 Reds or ask our Sommelier to choose your Beverage Agenda with our

## FIXED PACKAGES

### BASIC - PRICE PER PERSON

- \$50 FOR 2 HOURS
- \$65 FOR 3 HOURS
- \$80 FOR 4 HOURS

- 1x House Sparkling
- 1x House White
- 1x House Pink
- 1x House Red

2 Tap beers, soft drinks

### MID - PRICE PER PERSON

- \$70 FOR 2 HOURS
- \$85 FOR 3 HOURS
- \$100 FOR 4 HOURS

- 1x Sparkling wine
- 1x White wine
- 1x Pink wine
- 1x Red wine

2 Tap beers, soft drinks

### PREMIUM - PRICE PER PERSON

- \$90 FOR 2 HOURS
- \$110 FOR 3 HOURS
- \$130 FOR 4 HOURS

- 1x Sparkling wine
- 2x White wine
- 1x Pink wine
- 2x Red wine

2 Tap beers, soft drinks







# Drinks

ON CONSUMPTION



## WINES

We recommend choosing 1 Sparkling and up to 2 Whites & 2 Reds. Please email us your preferred varieties and we can provide you with options tailored to suit you or ask our Sommelier to choose your Beverage Agenda.

Choosing prior to your booking will guarantee your guests have a

## BEERS ON TAP

Please select up to 2.

			
Shelter Lager	WA	9	14
Bailey Brewing Pale Ale	WA	8.5	13
King Road Summer Ale	WA	9	14
Tall Timbers XPA 3.5%	WA	8.5	13
In the Pines Hazy IPA	WA	9.5	13

For bottled beer options please see our full drinks list.



Drinks are subject to menu changes and availability

## COCKTAILS

Please select up to 3 + 1 mocktail.

### Hibiscus mimosa

Hibiscus topped up with house fizz

### Phil Collins

Tom's long lost cousin: Gin, fresh strawberry, charged with spiced ginger & basil soda

### Tropical Express

Pineapple, vodka, vermouth, limonata & banana, refreshingly long and tropical

### IM Spritz

Aperol, watermelon, grapefruit soda

### Gin and Not Tonic

roky gin, orange liqueur, sage & soda

### Island Tonica

West Winds, pampelle, red grapefruit, tonic, dill

### Beachside

Tanqueray, cucumber, green apple tonic

## MOCKTAILS

### Lily Collins

Four pillars 0% gin, fresh strawberry, ginger, basil & soda

### Tickled Pink

Juniper, pink grapefruit, tonic, citrus & watermelon

### Venezia Spritz

All the hallmarks of an aperol spritz, non of the alcohol



## FAQ's



### WHAT TYPE OF WEDDING RECEPTIONS DO YOU OFFER?

We offer both seated dinners as well as cocktail style receptions.

### HOW LONG IS ALLOCATED TO SET UP?

Vendor bump in and set up is available approximately 1.5-2 hours prior to your guest arrival. This will depend on the date you have chosen. As it is a tight turn-around we do recommend letting your vendors know this, prior to making any arrangements. If you would like a longer set up time, additional venue hire fees may apply.

### CAN I BRING ANY FURNITURE? CAN I MOVE ISLAND MARKET FURNITURE THROUGHOUT THE VENUE?

Island Market has a stunning array of tables, booths, high tables and benches to incorporate into your seating plan so limited external furniture is permitted. Your event manager can send you a personalised floorplan to suits your needs and maximise our current seating options. There are some fixed furnishings throughout the venue such as our iconic olive trees which cannot be removed. For cocktail style weddings, some of our tables and benches can be moved to the sides of the room to create extra seating, grazing tables, pop-up bars and oysters shucking stations.

### CAN WE HAVE OUR CEREMONY AT ISLAND MARKET?

At this time, we do not offer wedding ceremonies.

### WHAT TIME CAN OUR RECEPTION START?

Most weddings receptions at Island Market begin at approximately 6.00pm. This is the perfect time to watch the sunset for cocktail hour in our ocean facing alfresco area prior to dinner starting. If you would like to start earlier, an additional minimum spend may apply.

### CAN I BRING DECORATIONS/FORALS? CAN I WORK WITH A STYLIST/PLANNER?

You can absolutely bring florals, table decor, linen and other features to create a beautiful backdrop for your special day. If you are working with a florist or stylist it is best to set up a meeting with our events team to review your options. All decorations must be approved by the I/M event manager. If you are not working with a stylist we do ask that your set up be minimalistic. The special features that are unique to us, such as our neon lights, pickle jars and pink decor will all remain where they are to give your day a special Island Market flair.

### CAN WE STORE ANYTHING OVERNIGHT?

Unfortunately due to our lack of storage, we cannot store any items overnight and all vendors will be required to bump out at midnight.

### CAN I ORGANISE A VIEWING?

Please contact [islandmarket@kailis.com](mailto:islandmarket@kailis.com) to organise a walkthrough with one of our events team.

### I'M IN LOVE, HOW CAN I BOOK?

Congratulations. Please contact [islandmarket@kailis.com](mailto:islandmarket@kailis.com) to check availability and lock in a date. A 20% deposit will be required at the time of booking.

# Terms and conditions



## CANCELLATION OF AN EVENT / FUNCTION

Notification in writing via email is required for any cancellation prior to your booking date. Event cancellations will result in a loss of your deposit. Cancellations made less than 30 days prior to your booking date will incur a charge of 50% of the agreed minimum spend. Cancellations made less than 7 days prior to your booking date will incur a charge of 100% of the agreed minimum spend. Function cancellations made within 48 hours of the booking will result in a loss of your deposit.

## CANCELLATION OF AN EVENT BY ISLAND MARKET

Island Market reserve the right to cancel any function or event or any associated event at it's sole discretion. In the event of Island Market cancelling an event, Island Market may, at it's discretion refund any deposits paid by you less any fees incurred. Island Market 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, Island Market will endeavour to reschedule the event using reasonable measures and the parties agree to negotiate in good faith in such circumstances.

## EXCLUSIVE VENUE HIRE

An initial deposit of 20% of your quoted minimum spend is required at the time of booking to secure exclusive use of the venue. The remaining balance is due 4 weeks prior to your event. This is payable by EFT bank transfer or credit card (fees apply). A \$2000 hire fee applies on top of the agreed minimum spend and is also due 4 weeks prior to the event.

## CHANGE OF DATES

Where possible, Island Market will try to accommodate your date change. If this is not possible, a date change is considered a cancellation and the above cancellation policy applies.

## MINIMUM SPEND REQUIREMENTS

A Minimum spend will be quoted for each function or event. They are based on seasonality and other requirements. Minimum spends are for FOOD AND BEVERAGE ONLY. If you do not reach the minimum spend you will be charged a venue hire fee up to the minimum spend. Minimum Spends are subject to change depending on current food & beverage costs. Extra set up costs may not be included in the quoted minimum spend.

## DEPOSIT

A deposit will be required to secure your booking. Event deposits are strictly non-refundable. Function deposits may be refunded at the sole discretion of Island Market.

## FINAL NUMBERS

Final Numbers must be confirmed 48 hours prior to your event. If your guest numbers reduce less than 48 hours prior to your booking, you will be charged for the number you confirmed for. While we will endeavour to accommodate an increase in numbers, we cannot guarantee a larger table/area without reasonable notice.

## EVENT TIMINGS

Start and finish times are strictly as agreed upon when booking. Any decorations must be removed before this time. Event bump in, guest arrival, guest departure and bump out times will be provided by the event manager. If your event is booked until close, bump out may occur for up to 30 minutes after your event conclusion time. Island Market reserves the right to change these times at it's sole discretion.

## PAYMENTS

Events - Total balance for the event is due 4 weeks prior to the event. Cheques are not accepted. Our preferred method of payment is by EFT bank transfer. Anything additional must be paid for on the date of your event by cash or card. We do not invoice for payments after the event conclusion.

Functions - Payments are made in full on the day of your function via cash or card. We do not accept split billing for groups. We do not invoice for payment after the event conclusion. Credit Cards are accepted and credit card processing fees apply.

## MENUS AND DIETARY REQUIREMENTS

Our menus and menu prices are subject to change depending on seasonal availability. While we will endeavour to contact you, menus may be changed without prior notice. Set menu changes can be requested at additional costs. These will be approved by the events manager. Please advise us of any dietary requirements at least 7 days prior to your event. Event organisers are not permitted to supply their own food or beverages under any circumstances with the exception of external cakes which can be provided. A fee per person applies. Please see 'Cakes.' While we take precautions to minimise the risk of cross contamination, we cannot guarantee that any of our dishes are 100% allergen free. Please note, some of our dishes contain nuts.

## OUTSIDE EVENTS

Island Market takes no responsibility for bad weather. If part or all of the alfresco is booked for an event, a back-up indoor space will not be provided. Your event may be cancelled as per the cancellation policy.

## SECURITY

The client is responsible for conducting their function or event in an orderly manner and in full compliance with state laws. The Shorehouse reserves the right to eject any guests if their actions are deemed noisy, offensive or illegal.

## DELIVERIES

All deliveries to the venue must be advised to the Events Manager prior and marked with the name and date of the function. Whilst every effort will be made to assist in the movement of goods from the loading bay to the function room, assistance will be offered only if staff are available at that time.

## CAKES

Cakes provided by the client incur a standard charge of \$5 per person. The cake will be presented to you at the table and cut up by our kitchen team.

## EXTERNAL SUPPLIERS

All set-up equipment provided by external suppliers must be approved by the events manager. All equipment must be dropped off at the time indicated by the events manager and removed from the venue at the agreed event end time. Island Market is unable to store anything that has been brought in by an external suppliers past the event conclusion time. All items must be labelled with the event date and name.

## SIGNAGE/DECORATIONS

Nothing is to be nailed, screwed, stapled, taped, or adhered to any wall, door, floor, or surface in the venue. This is inclusive of the inside and outside of the building. Decorations may only be displayed if you have agreed to a minimum spend for an exclusive area. Balloons and confetti are not permitted. All decorations must be approved by the event manager. Any damage to the venue will incur a damages charge. This is inclusive of floor damage due to tape usage without permission. All signage in the public areas must be approved by management. Any restaurant signage cannot be removed for an event.

## RESTAURANT FURNITURE/DECOR

Furniture within Island Market cannot be removed from the venue. Limited external furniture is permitted. Any external furniture you wish to bring must be approved by the manager. There are fixed furnishings within the venue which cannot be moved. Any restaurant décor cannot be moved.

## NOISE LEVELS

Noise levels are monitored during functions and events and Island Market will, at our discretion, determine if adjustments need to be made. It is the responsibility of the event client to ensure that guests comply with this policy. All entertainment must be approved by management, strictly no drums or amplified instruments are permitted.

## RESPONSIBILITY

You assume full responsibility of the conduct of your guests and invitees, and you must ensure Island Markets's other guests and visitors are not disturbed by your function or event guests or invitees.

- The client is financially responsible for any damage to the venue.
- General cleaning is included in the cost of the function, however specialist cleaning fees resulting from actions at your event will be charged accordingly.
- Island Market does not accept responsibility for damage or loss of goods left on the premises prior to, during or after your function.

## DUTY OF CARE

Under the liquor licensing laws of Western Australia we have a duty of care to all our clients and reserve the right of our duty manager to refuse service of alcohol to persons he/she deems are intoxicated and may do harm to themselves other patrons or property.



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