

ISLAND MARKET
EVENTS + functions
By the Sea

A neighbourhood joint



Welcome to Island Market; a modern coastal dining experience perched above the pristine shore of Trigg Beach in Perth's Northern suburbs, Island Market boasts 200 degree views of the Indian Ocean.

"Island Market offers a summery brand of hospitality."

— GOURMET TRAVELLER



goodfood
AUSTRALIA'S HOME OF THE HATS
ONE HAT 2020



FULL ISLAND

UP TO 150 SEATED UP TO 250 COCKTAIL STYLE
MINIMUM SPENDS APPLY

**FOR THE ULTIMATE BEACH-SIDE EVENT,
TAKE OVER THE WHOLE VENUE WITH EXCLUSIVE
USE OF THE RESTAURANT AND ALFRESCO COURTYARD.**

This versatile space includes high top bar tables, cosy booths and big banquet tables.

Our dedicated events team will work closely with you to deliver a personalised event experience.

HALF ISLAND

UP TO 100 SEATED UP TO 110 COCKTAIL STYLE
MINIMUM SPENDS APPLY

**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.**

BEHIND THE PALM TREES

UP TO 50 COCKTAIL STYLE OR SITTING DOWN
MINIMUM SPENDS APPLY

**LOCATED AT THE SOUTHERN END OF THE VENUE, FROM THE OLIVE
TREES UP TO THE OCEAN FACING WINDOWS.**

Make the most of this semi-private area separated by olives trees, most popular for baby showers.

ALFRESCO COURTYARD

UP TO 50 COCKTAIL STYLE
MINIMUM SPENDS APPLY

**A ONE-OF-A-KIND EVENT SPACE WITH UNOBSTRUCTED OCEAN VIEWS.
BIG UMBRELLAS PROVIDE DAYTIME
SHADE AND FESTOONS LIGHT UP
THE SPACE BY NIGHT.**

For Sundowners on a balmy summer's afternoon,
this is the place to be.







Island Breakfast

AVAILABLE FOR GROUPS OF 12+

\$45PP - INCLUDES COFFEE OR TEA ON ARRIVAL

WANT SOMETHING EXTRA....

\$10PP - WELCOME ROUND OF HIBISCUS MIMOSA'S

\$55/BOTTLE - PROSECCO ON ARRIVAL

\$30 - JUG OF COLD-PRESSED ORANGE JUICE

TO START

I/M Granola, hibiscus poached pear, blueberry yoghurt *GFO, N*

CHOICE OF MAIN

- Za'atar scrambled eggs
charred courgette, salsa verde, pepitas, sourdough *GFO*
- Smashed avocado on toast
bocconcini, cherry tomatoes, balsamic glaze, poached egg *GFO*
- Belgian waffle
fresh fruits, maple cream, passionfruit coulis

Menus are seasonal and items and prices are subject to change.

Please confirm with the events team if you wish to print your own menus.

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.



Set menu

FOR GROUPS OF 12+

2 COURSES \$75 PER PERSON : ENTREE + MAINS + SIDE

3 COURSES \$85 PER PERSON : ENTREE + MAINS + SIDE + DESSERT

SHARED ENTRÉE

Island Pita & Hummus *GF*

Zucchini & Haloumi Fritters, garlic & walnut labneh *GF, VGO*

CHOICE OF MAIN

- Fried Cauliflower, herbed tahini, macadamia, mint *VG, GF, N*
- Wood Roasted Chicken, jewelled saffron rice, green chilli labneh *GF*
- Wood Roasted Market Fish, white bean puree, tomato and capsicum salsa *GF*

FOR THE TABLE TO SHARE

Pear and rocket salad, red cabbage, almonds, Manchego *GF, N*

CHOICE OF DESSERT

- Island Pavlova, yoghurt cream, seasonal fruits *GF*
- Vanilla & Orange Cheesecake, pistachios, passionfruit coulis *N*

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Kids set menu

We have a children's set menu for kids under 12

BREAKFAST

\$20 PER CHILD

Includes Main + Drink

Scram'd eggs, toast or pita

or

Waffle, ice cream, seasonal fruit

or

Granola, yoghurt, seasonal fruit



LUNCH/DINNER

\$30 PER CHILD

Includes Main, Dessert + Drink

Kids Box - Veggie Sticks, warm pita, hummus

or

Fried / grilled local fish, shoestring fries & salad

or

Crumbed Chicken, shoestring fries & salad

DESSERT

Chocolate brownie with ice cream

DRINKS

Soft drinks / Apple Juice / Orange Juice

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Canapés

DESIGN YOUR OWN MENU FROM OUR CANAPÉS BELOW

MINIMUM ORDER OF 20 PIECES OF ANY ITEM

BITES - \$6 PER PIECE

Fresh oysters, I/M hot sauce *gf df*
 Wood roasted scallops, lime dressing *gf df*
 Aleppo fried chicken *gf df*
 Pumpkin & feta arancini *gf veg*
 Chorizo & garlic sour cream tart *gf*
 Truffle & mushroom arancini *gf veg*
 Zucchini & haloumi fritters, walnut labneh *veg nuts*

BIGGER - \$9 PER PIECE

Prawn & avocado tart, spicy mayo *gf df*
 Wood roasted chicken kebab *gf df*
 Chicken & hummus brioche sliders *df*
 Roast eggplant & tomato rigatoni, stracciatella *veg*
 Potato gnocchi, spinach & parmesan cream *gf veg*
 Spiced lamb kofta *df*
 Pork cotoletta, sauce gribiche *df*
 Wood fired prawns, spicy mayo *gf df*
 Fried fish goujons, aioli

SWEET - \$6 PER PIECE

Lemon meringue tart *gf*
 Chocolate brownie, white chocolate & pistachio ganache *nuts*
 Peanut butter fudge bar *gf df vg nuts*
 White chocolate & blueberry cheesecake

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grazing

OUR GRAZING BOARDS ARE DESIGNED AS A WELCOME SNACK BASED ON THE TOTAL NUMBER OF GUESTS IN YOUR GROUP. THIS IS A GREAT ADDITION TO YOUR CANAPE SELECTION.

\$12 PER PERSON

AVAILABLE FOR GROUPS WITH A MINIMUM OF 20 GUESTS.

Woodfired pita,
 Island dips,
 Olives, Chorizo, Jamon
 Cheese selection, lavosh crackers, trail mix, seasonal fruit



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Drinks

FIXED PACKAGES

Our sommeliers will provide a list of wines available for your function or event.



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 , 1 Whites & 1 Red.
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 drink within minutes of arriving.

BEERS ON TAP

Please select up to 2.

			
Shelter Lager	WA	9.5	15
Matso's Ginger Beer	WA	10	16
Gage Roads Single Fin	WA	9.5	15
Gage Roads Sidetrack XPA 3.5%	WA	9	14

For bottled beer options please see our full drinks list.



Drinks are subject to menu changes and availabilty



COCKTAILS

Please select up to 2 or 1+ 1 mocktail.

Hibiscus Mimosa

Hibiscus topped up with house fizz

Fizzy Daisy

White rum, vanilla liquor, sparkling passionfruit, lemon & peach

IM Spritz

Aperol, watermelon, grapefruit soda

Horizon

Bombay Gin, cherry & lime

Island Tonica

West Winds gin, pampelle, red grapefruit, tonic

MOCKTAILS

Lily Collins

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

Amalfi Spritz

Classic Spritz, orange, rhubarb & peach

FAQ's



HOW CAN I BOOK A FUNCTION OR EVENT?

All functions from 12-40 guests are bookable through our website. Select your preferred date, time & number of people, to see availability and follow the prompts. Alternatively, all functions and events over 40 guests, can be booked by submitting an enquiry form through our website. One of our events team will be in contact with you to provide options.

CAN I CHANGE THE DISHES ON THE SET MENU?

We may be able to add or swap items on the set menus to meet your preferences depending on when your booking is. A price change may be applicable depending on your preferences.

CAN I DECORATE?

You are more than welcome to bring small table decorations such as flowers. We are a balloon & confetti free venue due to our proximity to the ocean. If you hire an exclusive area with a minimum spend you may bring a free standing sign or a sign on an easel.

CAN I HAVE DRINKS OUTSIDE?

Our Alfresco area is not available for regular bookings however is available for functions. A minimum spend may apply to book the area. If you would like to arrive early to have pre-dinner drinks at your table, please speak with our events team for availability.

DOES A MINIMUM SPEND APPLY TO MY BOOKING?

Minimum spends are applicable to all of our event spaces. These spends vary depending on the space, date, and time of your booking. The minimum spend is for food and beverages only. If your minimum spend is not reached, you will be charged a venue hire fee to make up the difference.

CAN YOU CATER TO DIETARY REQUIREMENTS?

Yes, we can cater to all dietary requirements and will change the set menu as needed to accommodate. Can you please let us know your requirements up to 48 hours prior to your reservation. We may not be able to provide what this dish may be in advance as our incredible chefs may create a dish to suit the requirements on the day.

DO YOU HAVE A KID'S MENU?

Yes, we have a kids brekky menu and a kids dining menu available. These are available to all children up to 12 years old.

DO YOU HAVE PARKING?

Yes, there is parking near the venue however during peak times we do advise leaving early and accounting for time to find parking as it can be quite busy.

CAN WE BRING OUR OWN CAKE?

You are more than welcome to bring your own cake. A cakeage fee of \$5 per person will apply. We can store any small cakes in our fridge until you are ready for it to be served.

HOW ARE THE TABLES SET UP?

Depending on the size of your group you could be seated on a long table or multiple smaller tables in the one area. Groups over 20 will be seated at multiple tables.



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 7 dyas prior to your event. If your guest numbers reduce less than 7 dyas 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.

Terms and conditions

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 conclsnion 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 - Total balance for the amount owing is due 7 days prior to your function via paylink, 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 menus 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. Island Market 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.

