

— 1850 —

MARKET  
GROUNDS

FUNCTIONS





# GROUND LEVEL

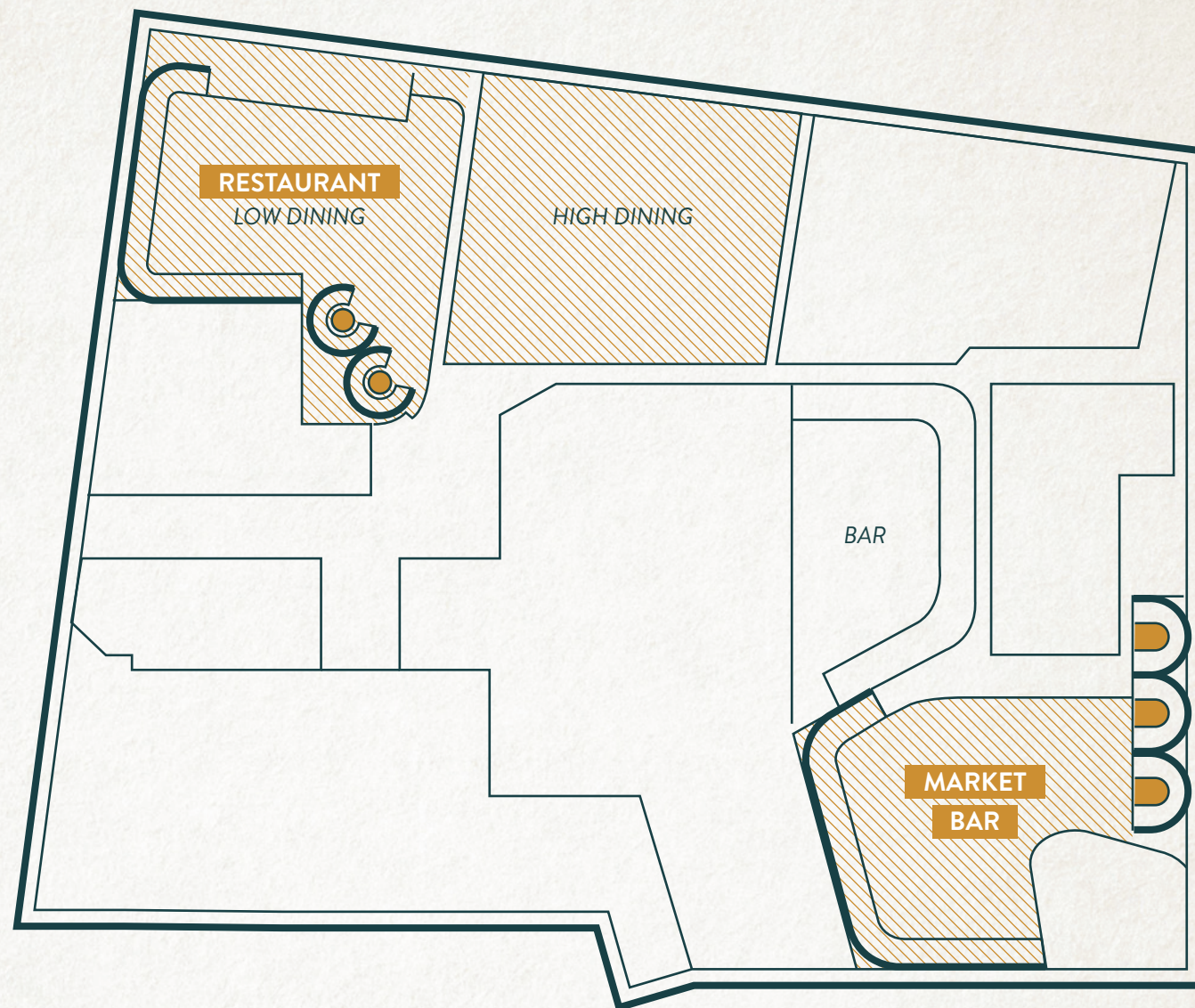
## VENUE AREAS

### MARKET BAR

*Cocktail only (25 – 50)*

### RESTAURANT

*Sit-down only (50 – 70)*





# SECOND LEVEL

## VENUE AREAS

### MERCADO EAST

Cocktail (60 – 100)

Sit-down (40 – 70)

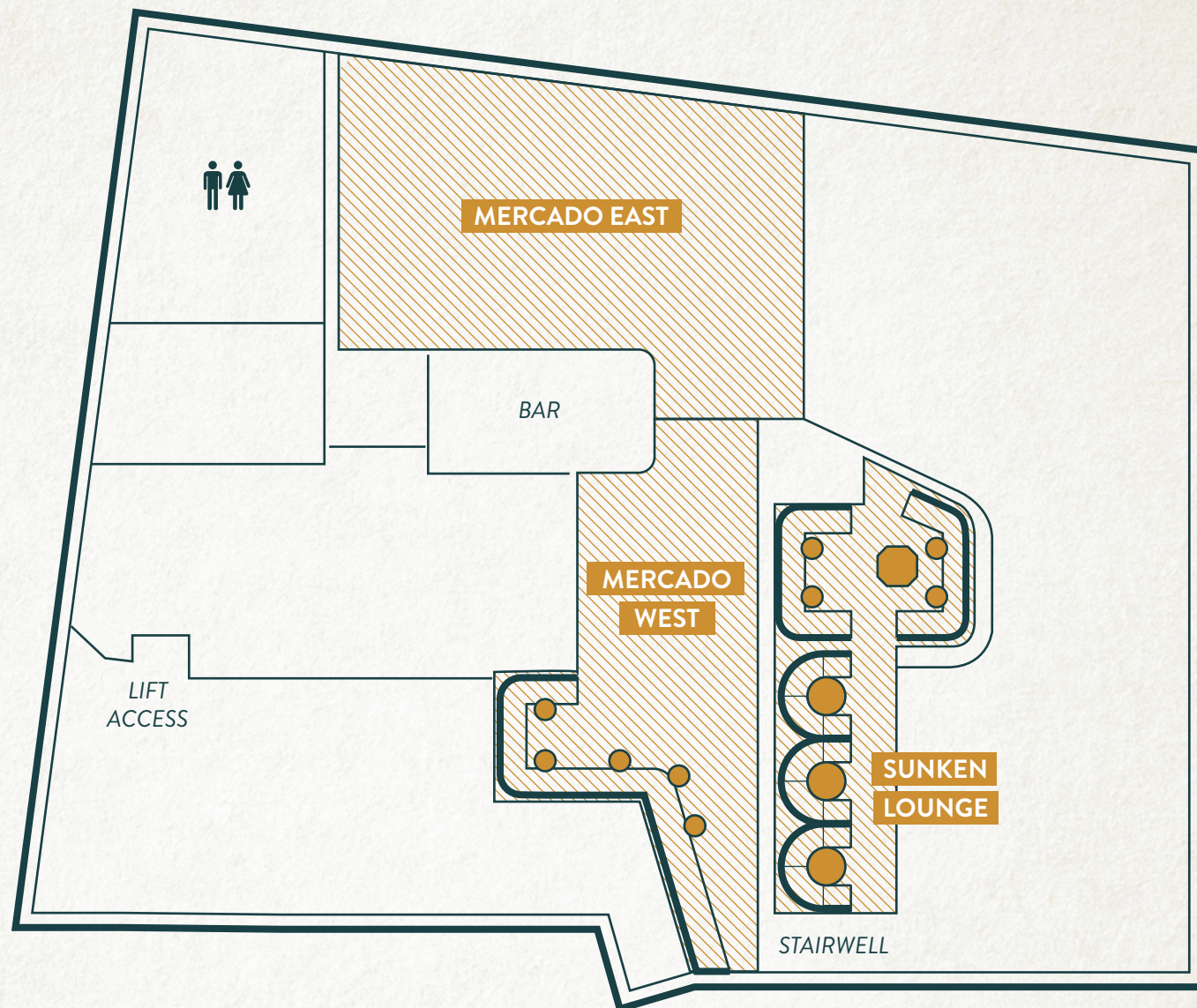
### MERCADO WEST

Cocktail only (30 – 50)

### SUNKEN LOUNGE

Fireplace (15 – 25)

Booths (5 – 8)





# GATHER



## FIREPLACE LOUNGE

Suitable exclusively for groups up to 25 and overlooking the Market Bar & Beer Garden.

### 15-25 GUESTS | \$800

- Cocktail on arrival
- Market plates to share
- Bar card

### \$1200 PREMIUM MOËT PACKAGE

- Moët reception
- Table service (2 hrs)
- Oysters for the group
- Bar card

*T & Cs apply, subject to availability*





# VIP BOOTH PACKAGES

celebrate lavishly with an exclusive booth including priority entry and bottle service for your table. Our premium booth packages are perfect for intimate gatherings on Friday & Saturday nights.



## GINTONICA PACKAGE

- Includes one bottle of gin
- Personal garnish trolley
- Selection of Fever Tree Tonics
- Priority entry & VIP booth
- Exclusive table service

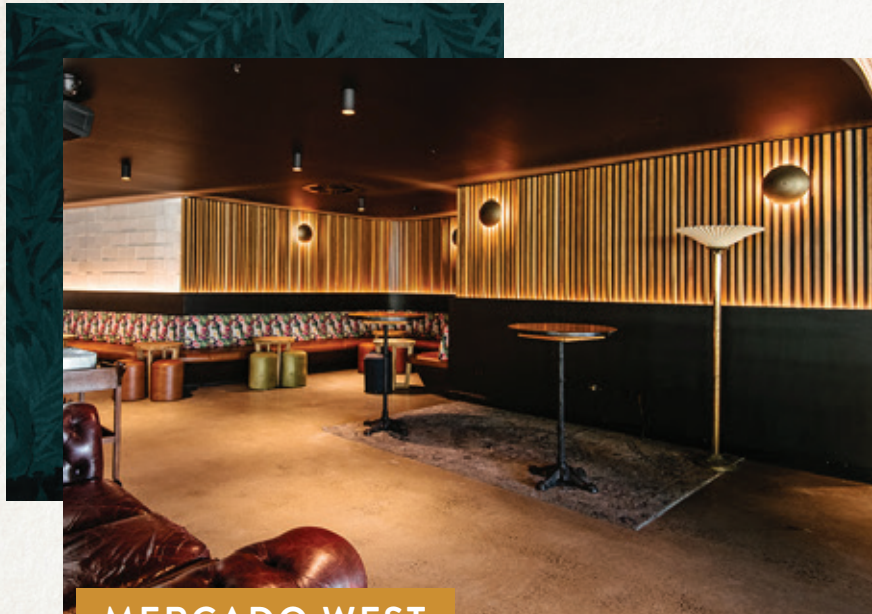


## PREMIUM SPIRIT PACKAGE

- Includes choice of premium spirit selection
- Mixers & garnishes
- Priority entry & VIP booth
- Exclusive table service



## LARGER AREA OPTIONS



### MERCADO WEST

A versatile and semi-private space, ideal for corporate functions or special occasions. A cocktail style area with surrounding booth seating.

**30+ GUESTS | FROM \$40PP**

- Bar tab or drinks packages available
- Catering selections include roaming canapés or platters



COCKTAILS  
EVENTS



WHEELCHAIR  
ACCESSIBLE



### MERCADO EAST

Perfect for semi-private cocktail events of 60 or more and adaptable to suit a seated dinner, corporate function or special occasion.

**60+ GUESTS | FROM \$60PP**

- Bar tab or drinks packages available
- Canapé packages tailored to suit
- AV equipment available



COCKTAILS  
EVENTS



WHEELCHAIR  
ACCESSIBLE



SIT DOWN  
FUNCTIONS

*T&C's apply - pricing is subject to seasonal availability*



# CANAPÉS



PACKAGE 1	PACKAGE 2	PACKAGE 3
select five canapés 1 cold, 3 hot, 1 substantial	select seven canapés 2 cold, 3 hot, 2 substantial	select nine canapés 3 cold, 3 hot, 3 substantial
\$23pp	\$34pp	\$45pp

## COLD

<b>GOATS CHEESE</b> (GF, V) apple crisp, thyme, lemon	<input type="checkbox"/>
<b>FRESHLY SHUCKED OYSTER</b> (GF) native finger lime	<input type="checkbox"/>
<b>PORK SCRATCHING</b> (GF) rillette, fennel	<input type="checkbox"/>
<b>CRISPY CHICKEN SKIN</b> (GF) lime aioli	<input type="checkbox"/>
<b>HUMMUS</b> (GF, V) smoked almond, sherry vinaigrette	<input type="checkbox"/>
<b>WOOD FIRE ROASTED BEETROOT</b> (GF, V) horseradish, sorrel	<input type="checkbox"/>
<b>BEEF TARTARE</b> cornichon, mustard, tabasco,	<input type="checkbox"/>
<b>BUFFALO MOZZARELLA CROSTINI</b> (V) candied orange	<input type="checkbox"/>
<b>TARAMASALATA</b> (GF) prawn cracker, dill	<input type="checkbox"/>

## HOT

<b>POTATO SCALLOP</b> (V) malt vinegar, sea salt	<input type="checkbox"/>
<b>PUMPKIN ARANCINI</b> (V) aioli, crispy sage	<input type="checkbox"/>
<b>CROQUETTES</b> pea & ham	<input type="checkbox"/>
<b>KATAIFI WRAPPED PRAWN</b> sauce marie rose	<input type="checkbox"/>
<b>PORK SAUSAGE ROLL</b> house made ketchup	<input type="checkbox"/>
<b>SHARK BAY SCALLOP</b> (GFO) garlic butter, pangrattato	<input type="checkbox"/>
<b>CHICKPEA FALAFEL</b> (GF, V) pickles	<input type="checkbox"/>
<b>GRILLED BABY CORN</b> (GF, VO) chilli, parmesan	<input type="checkbox"/>

## SUBSTANTIAL

<b>BLUE SWIMMER CRAB SLIDER</b> potato crisp	<input type="checkbox"/>
<b>DUCK SPRING ROLL</b> dipping sauce	<input type="checkbox"/>
<b>BEER BATTERED FISH</b> tartare sauce	<input type="checkbox"/>
<b>LAMB RIBS</b> barbecue sauce	<input type="checkbox"/>
<b>FRIED SQUID</b> garlic, chilli, parsley	<input type="checkbox"/>
<b>GRAIN SALAD</b> (GFO, V) pomegranate, currants, red onion, parsley	<input type="checkbox"/>

## DESSERT

minimum order 10 pieces

\$6  
each

<b>LEMON MERINGUE TARTLETS</b>	<input type="checkbox"/>
<b>CHOCOLATE ÉCLAIRS</b>	<input type="checkbox"/>
<b>MACARONS</b> (GF) peanut butter mousse	<input type="checkbox"/>

MAKE IT AN UNFORGETTABLE OCCASION WITH OUR EXCITING  
PACKAGE UPGRADES – JUST ASK OUR FRIENDLY TEAM TODAY





## PLATTERS to SHARE

20 PIECES PER PLATTER

- |                          |   |             |
|--------------------------|---|-------------|
| <input type="checkbox"/> | <b>PUMPKIN ARANCINI (V)</b><br>aioli, crispy sage | <b>\$60</b> |
| <input type="checkbox"/> | <b>CROQUETTES</b><br>pea & ham                    | <b>\$64</b> |
| <input type="checkbox"/> | <b>PORK SAUSAGE ROLLS</b><br>house made ketchup   | <b>\$60</b> |

EACH BOARD SERVES 8-10 PEOPLE

- |                          |   |              |
|--------------------------|---|--------------|
| <input type="checkbox"/> | <b>CHARCUTERIE (GFO)</b><br>cured and air-dried meats, pickles, preserves   | <b>\$60</b>  |
| <input type="checkbox"/> | <b>HOUSE DIPS, CRUDITÉS,<br/>FOCACCIA, SEA SALT (GFO)</b>   | <b>\$60</b>  |
| <input type="checkbox"/> | <b>CHEESE BOARD (GFO)</b><br>chutney, fruit bread, crackers, honeycomb  | <b>\$90</b>  |
| <input type="checkbox"/> | <b>FRUIT DE MER (GF)</b><br>freshly shucked oysters, prawns, blue swimmer crab,<br>mussels, clams, bread, butter, lemon | <b>\$160</b> |



WE ALSO OFFER CUSTOMISED PACKAGES,  
ASK OUR TEAM ABOUT A TAILORED PACKAGE TO SUIT.







## DINE WITH US



Our delectable feasting menus are available for seated functions of 20+ and customisable to suit your event requirements. Menus are curated based on availability and season; a sample menu is included below.

**TWO COURSE SET MENU**  
**\$59**

**THREE COURSE SET MENU**  
**\$69**

Bread, olives & dip on arrival

### TO START

Haloumi, eggplant, pomegranate, mint (GF) (V)

Cured market fish, fennel, chilli, lemon (GF)

Ham hock & green pea croquettes, parsley

Bresaola, celeriac remoulade (GF)

### CHOICE OF MAINS

Slow roast duck leg, white bean cassoulet, pancetta (GF)

Pork belly, fennel purée, caramelised apple (GF)

Porterhouse steak, field mushroom, smoked tomato, béarnaise (GF)

Crispy skin salmon, garden peas, carrot, fresh herbs (GF)

Potato gnocchi, tomato, ricotta, basil (V)

### TO FINISH

Lemon tart, cultured cream, raspberry

Chocolate crèmeux, salted caramel, pistachio (GF)

T&Cs apply, subject to availability. Full pre-payment & selection required.





## B E V E R A G E P A C K A G E S

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### MARKET PACKAGE

2hr - \$39

3hr - \$49

4hr - \$59

Includes all tap beers & cider,  
selected house wines & sparkling,  
juices & soft drinks

### KINGS PACKAGE

2hr - \$49

3hr - \$59

4hr - \$69

Includes packaged beers,  
ciders and all draught taps,  
all wines & sparkling by the glass,  
juices & soft drinks

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Add spirits - \$7 per person per hour  
Add arrival cocktail to your package - \$10  
Consumption options also available





# BOOKING FORM

## CONTACT INFORMATION

CONTACT NAME:

COMPANY NAME *optional:*

PHONE NUMBER:

WORK PHONE *optional:*

EMAIL:

## FUNCTION DETAILS

DATE OF FUNCTION:

START TIME :

END TIME:

OCCASION:

NUMBER OF ADULTS :

NUMBER OF CHILDREN:

TOTAL NUMBER OF GUESTS:

AREA REQUESTED *please tick :*

☐ Reserved Area Market Bar

☐ Booths

☐ Fireplace Lounge

☐ Mercado Bar West

☐ Mercado Bar East

☐ Restaurant

TEXT TO BE DISPLAYED ON SIGNAGE *Special Requests :*

**AV NEEDS** - *If you require AV for your function  
please advise your function coordinator upon booking*

## PAYMENT INFORMATION

*(Must be provided for guarantee at all times)*

CARD TYPE

☐ Mastercard

☐ Visa

☐ Amex

☐ Diners

CARD HOLDERS NAME:

CARD NUMBER:

CARD EXPIRY DATE:

CCV:

CARD HOLDERS SIGNATURE:

DATE SIGNED:

*\*If you're unable to sign this document please type your name and signature to acknowledge our terms and conditions.*



# TERMS & CONDITIONS



**1. CONFIRMATIONS** - A function is not considered confirmed until we are in receipt of the signed booking form with credit card details provided, terms and conditions are read and a confirmation email has been sent.

**2. MINIMUM SPENDS** - The venue reserves the right to request a minimum spend depending on factors such as: Time/date of the year, area required and number of guests. Venue will advise of minimum spends during the booking process.

**3. FINAL NUMBERS** - Please advise the venue of any changes to numbers. Final numbers must be confirmed seven (7) business days prior to the function date. Should the final numbers be below minimum requirements, the difference will be charged in room hire/area fees.

**4. FINAL MENU SELECTION** - Must be confirmed seven (7) business days prior to the function date and may not be changed outside of this period or charges may apply.

**5. TIMING** - The venue is not responsible for the service disruptions caused by late guests and this may impact food service times.

**6. RESERVED AREAS** - Reserved areas are held for a period of 15 minutes from booking time unless notified of delayed arrival.

**7. DEPOSITS & PREPAYMENTS** - Full pre-payment, final numbers & final catering selections are required 7 business days prior to your event. Credit card payments incur a 2% processing fee. EFT payment option is available, however must be settled 10 business days prior to your event. All pre payments are strictly non-refundable.

**8. FINAL PAYMENT** - Any additional charges must be settled at the conclusion of the function and charged to the nominated card provided on the booking form.

**9. CANCELLATION BY CLIENT/AGENT** - Cancellations outside of the seven (7) business days notice period will be charged a 50% cancellation fee based on final beverage & catering orders (catering selection and final numbers must be provided also at that time). All pre payments are strictly non refundable.

**10. AREA ALLOCATION** - The venue reserves the right to substitute a similar space at the management's discretion, however every effort will be made to fill requests.

**11. OTHER FUNCTIONS** - The vendor reserves the right to book concurrent functions in available areas within the venue.

**12. PRICING** - Prices will be confirmed in writing along with final function details. Every endeavor is made to maintain prices as printed, however these may be subject to increase at the management's discretion. All prices quoted are inclusive of the State and Federal Government tax or levy.

**13. DAMAGES** - The client is financially liable for any damages sustained to the venue by their guests, outside contractors or any other persons attending the function.

**14. SECURITY** - The venue will not accept responsibility for the loss or damage to any equipment or personal belongings left prior to or after a function.

**15. DRESS CODE** - All guests must abide by our house dress code policy which prohibits inappropriate or offensive clothing regardless of function theme or occasion.

**16. LIQUOR ACT** - Under WA law, all guests under the age of 18 must be accompanied by their legal guardian and supervised at all times. All guests must be 18 or over to consume alcohol and are expected to provide legal identification where necessary. All guests under the age of 18 must vacate the premises by 9pm.

**17. RESPONSIBLE SERVICE OF ALCOHOL** - Market Grounds 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. This includes guests on a beverage package.

**18. DECORATIONS** - You will have access to your reserved area 30 mins prior to your event to add any decorations. Please inform your functions co-ordinator if you wish to do so. Confetti, glitter, nails or tape is not permitted.

**19.** Market Grounds is part of the ARK Group.



# WORKSHOPS & MASTERCLASSES

Make it a memorable function with one of our experience-based packages perfect for more intimate corporate functions, hens' parties, birthdays and special occasions.



## FLORISTRY WORKSHOP

**CUSTOM PACKAGES  
FROM \$110PP**

Hosted by Terra Bloom Florals and adjustable to suit a selection of intimate occasions. Including your florist workshop, grazing for your guests and a drink on arrival.



IF THE ABOVE OPTIONS DON'T TAKE YOUR FANCY...  
OUR DEDICATED FUNCTIONS TEAM CAN TAILOR A PACKAGE  
TO SUIT YOUR PREFERENCE WITH OPTIONS FOR WINE &  
CHEESE, GIN CENTRAL OR WHISKEY FOCUSED EVENTS –  
JUST ASK FOR A CUSTOM MASTERCLASS



## COCKTAIL MASTERCLASS

**CUSTOM PACKAGES  
FROM \$60PP**

Gather the crew and shake things up for your next special event. Our cocktail masterclasses are suitable for groups of 6 or more and can be tailored to suit your favourite flavours.