

— 1850 —

MARKET GROUNDS

FUNCTION PACK



WELCOME TO MARKET GROUNDS

When it comes to events, we know how to plan a good party.
Celebrate your next corporate drinks, social gathering or birthday soirée
in one of our versatile spaces perfect for any occasion.

Whether you're after a cocktail style setting or a luxury lounge
space overlooking the bar, our stunning function areas make
the perfect backdrop to remember.

— 1850 —
MARKET
GROUNDS

10 Telethon Ave, Perth WA 6000

FUNCTION SPACES

THE GROUNDS

Perfect for groups up to 50, in Perth's best beer garden.

THE SUMMER GROUNDS

The summer grounds beer garden will take over Kings Square for another summer, up to 150 guests can soak up the sunshine in our inner city beer garden.



N



100



N



N



N



N



FUNCTION SPACES

MERCADO EAST

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



N



100



Y



N



N



Y



FUNCTION SPACES

MERCADO WEST

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



N



60



N



N



N



Y



FUNCTION SPACES

MARKET BAR

Located in the heart of the venue, Market Bar makes the perfect space for casual cocktails, canapés and anything in between. Ideal for groups of 25 - 50.



N



50



N



N



N



N



FUNCTION SPACES

FIREPLACE LOUNGE

Suitable exclusively for groups of up to 25 and overlooking the Market Bar from our upper level sunken lounge.



N



25



N



N



N



N



FUNCTION SPACES

THE RESTAURANT

Our warm and inviting restaurant makes the perfect backdrop for a semi-private seated function. Available to book exclusively for a set menu.



70



N



N



N



N



N



CANAPÉ PACKAGES

6 OPTIONS | \$39 PP

8 OPTIONS | \$47 PP

10 OPTIONS | \$59 PP

HOT CANAPES

Selection of Cocktail Pie's
served with house ketchup
(vo)

Berkshire Pork & Apple Sausage Roll
house ketchup

Jamon & Manchego Croqueta
romesco, lemon

5 Cheese Arancini
gremolata, chili sugo
(v)

Harissa Glazed Chicken Skewers
aji verde
(ldo, lg)

Roasted Cauliflower
zaatar, baba ghanoush, fresh herbs
(ld, lg, vg)

Haloumi
maple, pomegranate, balsamic, fresh herbs
(lg)

Mushroom Arancini
truffle aioli
(ld, lg, v, vgo)

Mac & Cheese Bites
parmesan, chipotle mayo
(v)

Gado-gado Spring Rolls
peanut sauce
(ld, vg)

COLD CANAPES

Freshly Shucked Oysters
mignonette
(ld, lg)

Vietnamese Rice Paper Rolls
assorted condiments
(ld, lg, vo, vgo)

Selection of Sushi
soy, pickled ginger & wasabi
(ld, lg, vo, vgo)

Manchego Cheese Tart,
caramelised onion
(v)

Tequila & Coconut Salmon Crudo,
puffed rice, green chilli
(ld, lg)

Wagyu Beef Carpaccio,
crisp bread
(ld, lgo)

Coal Roasted Baby Beetroots
cashew cream, crisp bread
(ldo, lgo, v, vgo)

Mini Prawn Cocktail,
baby gem & dill
(ld, lg)

(v) Vegetarian (vo) Vegetarian option
(vg) Vegan (vgo) Vegan option (lg) Low Gluten (lgo) Low Gluten Option
(ld) Low Dairy (ldo) Low Dairy Option

SWEET CANAPES

Churros
cinnamon, dulce de leche, berries
(lgo, v)

Mini lime tart
meringue
(ld, lgo, v)

Cold Set Cheesecake
(lg, v)

SUBSTANTIAL

\$12.5 per piece

Prawn & Lobster Roll
caper & dill
(ldo, lgo)

Katsu Chicken Roll
pickled daikon, kewpie
(ldo, lgo)

Cheeseburger Slider
cheese, pickle, special sauce
(ldo, lgo, vo, vgo)

Orange & Hazelnut Salad
honey & pomegranate dressing, sesame
(lg, v, vgo)

PIZZAS

Diavola 30.5
Napoli, mozzarella, smoked Spanish salami,
red peppers, chilli
(ldo)

Mushroom 29
bianca, wild mushrooms, pecorino, rocket,
truffle
(ldo, v, vgo)

Hawaiian 26
Napoli, mozzarella, sliced ham, pineapple
(ldo, vo, vgo)

Prawn 30
putanesca, chilli, rocket
(ldo)

Margherita 26
Napoli, mozzarella, stracciatella, basil
(ldo, v, vgo)

Roasted Pumpkin 26
bianca, fior di latte, walnut, pesto, rocket
(ldo, v, vgo)

PLATTERS

25 PIECES PER PLATTER

Mini Pie Platter

beef, chicken or veggie with house ketchup
\$146

Berkshire Pork & Apple Sausage Roll

house ketchup
\$140

Croquettes

jamón & manchego or mac & cheese with romesco, lemon
\$140

Arancini

5 cheese or mushroom & truffle (v)
\$135

Sushi Platter

assorted condiments (ld, lg, vo, vgo)
\$170

Manchego Cheese Tart

caramelized onion (v)
\$135

Golden L'Artisan Haloumi

honey, pomegranate, blistered cherry tomatoes, mint salsa (lg, v)
\$135

Harissa Glazed Chicken Skewers

aji verde (ld, lg, vo, vgo)
\$140

(v) Vegetarian (vo) Vegetarian option
(vg) Vegan (vgo) Vegan option (lg) Low Gluten (lgo) Low Gluten Option
(ld) Low Dairy (ldo) Low Dairy Option

SET SHARED MENU

Feast with Us

2 COURSE \$63

3 COURSE \$74

Our delectable shared menus can be tailored to suit your guests with seasonal shared plates curated by our head chef.

All courses are shared with dietaries catered for in each course.

Sample menu below.

SHARED ENTREES

Sicilian Olives, Mary St Sourdough, whipped miso butter,

Calamari, black garlic aioli

Corn Croquette, lemon, corn puree, pecorino cheese

Buttermilk Fried Chicken, maple bourbon & BBQ aioli, dill pickles

SHARED MAINS

Char-grilled Glazed Chicken, aji verde, coriander

Grass-fed Rump Steak, beef jus, Rosemary

Golden Ricotta Gnocchi, pancetta, pumpkin & sage, Stracciatella & pecorino

Coal Roasted Baby Beetroots, goats' curd, chicory, broccolini
skin on potato fries, smokey may

DESSERT

Salted Caramel Parfait, peanuts, chocolate

BEVERAGE PACKAGES

STANDARD

2 HOURS \$51

3 HOURS \$65

4 HOURS \$78

WINE

Mr. Mason Sparkling Cuvee Brut NV
Dottie Lane Sauvignon Blanc
Hearts Will Play Rose
Henry & Hunter Shiraz Cabernet

BEER & CIDER

Swan OR 150 Lashes
Orchrd Crush Cider
Little Creatures Hazy Lager

Selection of soft drinks and juices

PREMIUM

2 HOURS \$63

3 HOURS \$75

4 HOURS \$89

WINE

Mr. Mason Sparkling Cuvee Brut NV
Alpha Box & Dice Tarot Prosecco NV
Vivo Moscato
Dottie Lane Sauvignon Blanc
Virtus Vineyards Chardonnay
Hearts Will Play Rose
Sud Rose
South Rock Shiraz
Henry & Hunter Shiraz Cabernet

BEER & CIDER

Swan or 150 Lashes or Heineken
Orchard Crush Cider
Little Creatures Hazy Lager

Selection of soft drinks and juice

DELUXE

2 HOURS \$73

3 HOURS \$87

4 HOURS \$100

WINE

Mr. Mason Sparkling Cuvee Brut NV
Alpha Box & Dice Tarot Prosecco NV
Howard Park 'Petit Jete' Sparkling
Vivo Moscato
Dottie Lane Sauvignon Blanc
821 South Sauvignon Blanc
Gabbiano Pinot Grigio
Xanadu 'Circa 77' Chardonnay
Hearts Will Play Rose
Sud Rose
West Cape Howe Regional Pinot Noir
Palmetto Shiraz
Henry & Hunter Shiraz Cabernet
Hallow Ground Cabernet Sauvignon

BEER & CIDER

Swan or 150 Lashes or Heineken or Little
Creatures Pale ale
Orchard Crush Cider
Little Creatures Hazy Lager

Selection of soft drinks and juice

ADD ONS



Spirit Upgrade is available to add to all beverage packages, minimum of 20 guests +\$28pp



Treat your guests to a bespoke cocktail on arrival, minimum of 20 guests +\$17pp



Allow your guests to choose from our extensive beverage selection, which they can purchase throughout your function.

A bar tab can be arranged for your function with a specified limit or amount in mind that you feel comfortable with spending. Your bar tab can be reviewed as your function progresses and increased if required. However, we will always ensure you are in control of the amount throughout the event.