-- 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.



10 Telethon Ave, Perth WA 6000

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.



MERCADO EAST

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





MERCADO WEST

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





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.





FIREPLACE LOUNGE

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





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.





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, v)

> 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 (v)

> Mini lime tart meringue (1d, 1go, 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 (ldo, lgo, vo, vgo)

Orange & Hazelnut Salad

PIZZAS

Diavola 30.5 Napoli, mozzarella, smoked Spanish salami, bianca, wild mushrooms, pecorino, rocket, red peppers, chilli (1do)

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

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

Mushroom 29 truffle (ldo, v, vgo)

> Prawn 30 putanesca, chilli, rocket (1do)

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



Mini Pie Platter beef, chicken or veggie with house ketchup \$146

Berkshire Pork & Apple Sausage Roll house ketchup \$140

Croquettes jamon & 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) \$140



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 Croquetta, 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 Sauvirgnon 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



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

ADD ONS



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