

Functions at Market Grounds

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.



STOP PLANNING.
START CELEBRATING.



THE GROUNDS

THE GROUNDS

Perfect for groups up to 75, in Perth's best beer garden.

THE SUMMER GROUNDS

(Only available to book from mid October to mid April)

The summer grounds beer garden will take over Kings Square for another summer, 75 to 100 guests can soak up the sunshine in our inner city beer garden.

SPACE TYPE						
OUTDOOR, SEMI-PRIVATE	-	100	N	N	N	N

MERCADO EAST

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

SPACE TYPE						
INDOOR, SEMI-PRIVATE	-	100	Y	N	N	Y





MERCADO WEST

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

SPACE TYPE						
INDOOR, SEMI-PRIVATE	-	60	N	N	N	Y

MARKET BAR

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

SPACE TYPE						
INDOOR, SEMI-PRIVATE	-	50	N	N	N	N





FIREPLACE LOUNGE

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

SPACE TYPE						
INDOOR, SEMI-PRIVATE	-	25	N	N	N	N

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.

SPACE TYPE						
INDOOR, SEMI-PRIVATE	50	-	N	N	N	N





CANAPÉ PACKAGES

Canapé packages for a minimum of 20 guests

6 OPTIONS $40PP | 8 OPTIONS $49PP | 10 OPTIONS $61PP

HOT

Vegetarian Spring Roll, sweet chilli sauce (LD, VG)
5 Cheese Arancini, chilli sugo (V)
Mushroom Arancini, truffle mayo, (V)
Beef Pie, ketchup
Chicken Pie, ketchup
Cauliflower, zaatar, baba ghanoush, cress (LD, LG)
Chicken Skewer, harissa marinated chicken thigh, satay sauce, coriander (LG)
Crispy Halloumi Bites, pomegranate molasses (LG, V)
Mac N' Cheese Bites, chipotle mayo, ages parmesan (V)

COLD

Freshly Shucked Oysters, mignonette, lime (LD, LG, A)
Manchego Cheese Tart, onion relish, chives (LGO, V)
Salmon Crudo, coconut and chilli dressing (LD, LG, I)
Wagyu Beef Carpaccio, togarashi, cracker, lemon mayo, chives (LD, LGO)
Prawn Cocktail, lettuce cup, chives (LD, LG, I)
Falafel Bites, basil pesto (LD, LG, VG)
Assorted Quiche Lorraine, chorizo, spinach & feta, tomato relish (VO)
Roasted Betroot Salad, feta cheese (LDO, LGO, V, VGO)

SWEET

Churros, assortment of dipping sauces (V)
Lime tart, berries, whipped cream (LGO, V)
Cheesecake, strawberry coulis, fresh berries (V)

LG – Low Gluten | LD – Low Dairy | V – Vegetarian | VG – Vegan | LGO – Low Gluten Option | LDO – Low Dairy Option | VO - Vegetarian Option | VGO – Vegan Option | Seafood Origin: A - Australian | I - Imported | M - Mixed
Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens.



PIZZA & SUBSTANTIALS

PIZZAS ADD ON

Pizzas are available as an add-on for functions; please refer to our main menu/bar menu for selection and pricing.

Please note these pizzas are subject to change - example offering only

Diavola
Napoli, pepperoni, red peppers, chilli, mozzarella (LDO. LGO)

Hawaiian
Napoli, ham, pineapple, mozzarella (LDO, LGO, VO, VGO)

Margherita
Napoli, mozzarella, basil (LDO, LGO, V, VGO)

Caponata Pizza
Confit garlic & herb base, roasted eggplant, green olive, crisp caper, basil, chilli (V, LGO,VGO)

Garlic Prawn
confit cherry tomato, chilli, mozzarella, rocket, parmesan (LDO, LGO, I)

SUBSTANTIAL $13.5EA

Prawn & Lobster Roll
caper & dill (LDO, LGO)

Cheeseburger Slider
cheese, pickle, special sauce (LDO, LGO, VO, VGO)

Katsu Chicken Roll
pickled daikon, kewpie

Orange & Hazelnut Salad
honey & pomegranate dressing, sesame (LG, V, VGO)

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PLATTERS

30 PIECES PER PLATTER

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

Pork & Fennel Sausage Roll $146
house ketchup

Jamon & Manchego Croquettes $140
serrano jamon, aged manchego, romesco sauce

Cheeseburger Spring Rolls $200
house burer sauce, fresh parsley

Sushi Platter $125
assorted sushi, soy sauce (LDO, LG, VO, VGO)

Rice Paper Rolls $225
selection of rice paper rolls, soy sauce (LD, LG, VO, VGO)

Brownies $170
warm chocolate brownies, chocolate fudge sauce (V, LGO, VGO)

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SET MENU

2 COURSE $73PP | 3 COURSE $83PP

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.

SHARED ENTREES

Bread & Dips, toasted focaccia, beetroot hummus, carrot dip, coconut labnah, chickpeas (LD, LGO, V, VGO)
Calamari Fritti, lemon aioli, lemon (LD)
Beef Skewers, rump, capsicum, onion, chimichurri sauce (LD, LG)

SHARED MAINS

Porterhouse Steak, chips, house salad, choice of sauce (LG)
Wild Mushroom Pappardelle, truffle cream, parmesan, truffle oil, fried enoki (V)

DESSERT

Warm Chocolate Brownie, white chocolate namelaka, vanilla ice cream, cocoa nibs (LDO, VGO)

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BEVERAGE PACKAGES

CLASSIC

2 hours $53pp | 3 hours $68pp | 4 hours $81pp

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

BEER & CIDER
Swan Draught
150 Lashes
Orchard Crush Cider
Little Creatures Hazy Lager

NON-ALCOHOLIC
Assorted Soft Drinks & Juices

PREMIUM

2 hours $65pp | 3 hours $78pp | 4 hours $93pp

WINE
Mr Mason Sparkling Cuvee Brut NV
Alpha Box & Dice Tarot Prosecco NV
Vivo Moscato
Dottie Lane Sauvignon Blanc
Howard Park Icarus Chardonnay
Hearts Will Play Rose
Sud Rose - magnum 1500ml
South Rock Shiraz
Henry & Hunter Shiraz Cabernet

BEER & CIDER
All tap beers & ciders (excluding ginger beer, Hard Solo & cocktails on tap)

NON-ALCOHOLIC
Assorted Soft Drinks & Juices

DELUXE

2 hours $76pp | 3 hours $90pp | 4 hours $104pp

WINE
Mr Mason Sparkling Cuvee Brut NV
Alpha Box & Dice Tarot Prosecco NV
Howard Park 'Petit Jete' Sparkling NV
Vivo Moscato
Dottie Lane Sauvignon Blanc
821 South Sauvignon Blanc
Gabbiano Pinot Grigio DOC
Amelia Park 'Trellis' Chardonnay
Hearts Will Play Rose
Sud Rose - magnum 1500ml
West Cape Howe Regional Pinot Noir
Saltram Skins Shiraz
Henry & Hunter Shiraz Cabernet
Wavelength Cabernet Sauvignon

BEER & CIDER
Swan OR 150 Lashes OR Heineken OR
Little Creatures Pale Ale
Orchard Crush Cider
Little Creatures Hazy Lager

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Assorted Soft Drinks & Juices



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BEVERAGE ADD ONS

SPIRIT UPGRADE

Available to add to all beverage packages, minimum of 20 guests +$29pp

COCKTAIL ON ARRIVAL

Treat your guests to a bespoke cocktail on arrival, minimum of 20 guests +$18pp

CASH BAR

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

BAR TAB ON CONSUMPTION

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.



COCKTAIL MASTERCLASS

Step behind the bar and discover the art of exceptional cocktails. Our Cocktail Masterclass is a guided experience, where you are taught to make 2 signature cocktails.

For $70pp, you will receive a glass of sparkling on arrival, a sharing charcuterie board, and a 2 hour guided lesson in making 2 signature cocktails which will be yours to enjoy!

Choose two cocktails to master:

- **Tommy's Marg**
- **Cosmopolitan**
- **Pornstar Martini**
- **Espresso Martini**
- **Whiskey Sour**
- **Mojito**

Perfect for birthdays, hens, bucks, corporate events and more!

Cocktail masterclasses are available for all functions as an add-on (not available on Fridays or Saturdays after 5pm). Please allow a minimum lead time of 8 days for bookings.



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MARKET GROUNDS

CONTACT US

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