

ISLAND MARKET

F U N C T I O N S + E V E N T S



morning noon night

Welcome to Island Market, a modern coastal dining experience perched above the pristine shore of Trigg Beach in Perth's Northern suburbs. With 200 degree views of the Indian Ocean, our Memphis / Miami styled dining room is spectacular and has been featured in most national design & restaurant publications.

Island Market's menu takes a Mediterranean / Levantine twist overseen by acclaimed chef David Coomer. Our beverage agenda follows suit - our sommeliers working with a "wines from an island" theme and our Mediterranean inspired cocktails will have you ordering more than one.

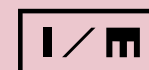
Features:

SUNDAY TIMES - "it's early days but this newbie might just be Perth's best beachside restaurant".

GQ - "a slick diner with a menu influenced by North Africa and Spain"

DELICIOUS - "An acute representation of the culinary rethink happening out west."

GOURMET TRAVELLER - "the beachside setting and pastel colours say casual, but David Coomer's cooking remains as exacting as ever"





ALFRESCO COURTYARD

A one-of-a-kind event space with unobstructed ocean views. Big umbrellas provide daytime shade and festoons light up the space by night. Sundowners on a balmy summer's day are just magic out here.

- Up to 60 cocktail style
- Optional pop-up bar
- Island tunes / optional DJ
- Choose from our grazing and canapé menus
- Pay for drinks on consumption or choose a fixed drinks package

GROUP DINING

Our food was made for sharing and our banquet tables are perfect for groups. We're open 7 days for breakfast, lunch and dinner so whatever the occasion let us play host so you can kick back and enjoy the view.





TAKE OVER THE ISLAND

For the ultimate beachside event, take over the whole venue with exclusive use of the restaurant and alfresco courtyard. The 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 harnessing our relationships with Perth's best stylists and suppliers.

- Up to 150 seated
- Up to 250 cocktail style
- No Hire fees. Minimum spends apply.

HALF ISLAND

The Southern end of the venue from the Fireplace onwards. Can include use of the Alfresco Courtyard.

- Up to 70 seated
- Up to 110 cocktail style
- No Hire fees. Minimum spends apply.





ISLAND FEAST

5 Course chef's tasting menu. Served share style.

Designed for groups, Island Feast showcases the best of our menu - perfect for your next birthday, celebration or group get-together.

\$55 per person

Island Pita

Served with baba ghanoush, feta labneh

Wood roasted figs, jamon serrano, ajo blanco

Spiced cauliflower, hummus, pomegranate molasses

Black rice & cuttlefish, lemon aioli

Heirloom tomato, stracciatella, basil, Aleppo pepper

Crispy pork belly, plum, pomegranate, pistachio

Grilled broccolini, haloumi, oregano, chilli, lemon

Island pav, Manjimup passionfruit, strawberries,
yoghurt cream

**All dietary requirements are catered for.*





CANAPÉS

4 BITES + 2 BIG/SWEET - \$25 PER PERSON
5 BITES + 4 BIG/SWEET - \$40 PER PERSON
5 BITES + 5 BIG + PITA + DIPS + PAV - \$60 PER PERSON
or design your own from the items below.

BITES **\$4 EACH**

Natural Oysters w Island Market hot sauce
Felafel, cucumber and yoghurt salad
Jamon and manchego croquetas
Feta and silverbeet cigars
Crisp pita, Bookara goat's curd, broad beans, basil
Wood roasted haloumi, asparagus, oregano, lemon, chilli

BIGGER **\$5 EACH**

Montadito pita pocket - Ortiz anchovy, kumato, guindilla pepper, dried olive
Montadito pita pocket- Jamon Serrano, preserved artichoke, piquillo peppers
Lebanese tuna tartare, cracked wheat, I/M pickles, herbs, crisp pita
Duck cigars, amba tahini
Wood roasted tiger prawns, eggplant matbucha
Wood roasted pork belly, muhammara

SWEETS **\$5 EACH**

Island Pav





GRAZING

Our share plates are designed as an alternative or addition to canapés for a cocktail/lounge style event.

Each plate serves approx. 4-6 guests.

SHARE PLATES

Olives and I/M pickles	\$11
Hummus w pita	\$11
Babaghanoush w pita	\$11
Feta Labneh w pita	\$11
Wood roasted chorizo w lemon	\$11
Fried calamari, Arabic spice, preserved lemon aioli	\$22
Cheese selection	\$15

Pita is our thing



GROUP BREAKFAST

AVAILABLE FOR GROUPS OF 8+

\$26PP - INCLUDES COFFEE OR TEA ON ARRIVAL

\$34PP - INCLUDES A GLASS OF PROSECCO

\$44PP - INCLUDES A ROAST TOMATO BLOODY MARY

TO START

I/M nuts, fruits + grains, honey yoghurt

MAIN EVENT

Choose two dishes for guests to pick from on the day

Pancakes, dates, grilled banana, date molasses

or

Israeli smashed avocado, capsicum, toast, feta labneh, poached egg

or

Persian scrambled eggs w spinach & spiced grilled flatbread

or

Swiss brown mushrooms, kefalotyri cheese, hummus, pita, rocket



BEVERAGE PACKAGES

\$40 FOR 2 HOURS

\$55 FOR 3 HOURS

NV I/M 'Fizzy Plonk' Multi Region, VIC

17 I/M 'White Plonk' Sauv Blanc+Sem Great Southern, WA

17 I/M 'Red Plonk' Tempranillo Great Southern, WA

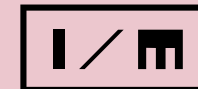
2 beers, soft drinks + filtered water

ON CONSUMPTION

Choose from our full beverage list.

We recommend choosing 1 sparkling and up to 2 whites and 2 reds.

Ask our sommelier to handpick a fabulous wine selection to suit your tastes and budget.



TERMS + CONDITIONS

MINIMUM SPEND REQUIREMENTS

Will be quoted for each function, they are based on seasonality and other requirements - minimum spend is based on FOOD AND BEVERAGE ONLY.

DEPOSIT

A deposit will be required to secure your booking. Event deposits are strictly non-refundable.

CANCELLATION OF A BOOKING

Please notify us in writing by email of any cancellation prior to your booking date. Cancellations will result in a loss of your deposit. Cancellations made more than 30 days prior to your booking date will incur a charge of 50% of

the minimum spend or quoted food and beverage price.

Cancellations made less than 30 days prior to your booking date will incur a charge of 100% of your agreed minimum spend or the quoted food and beverage price.

CHANGE OF DATES

Where possible we will try to accommodate your date change. If this is not possible, a date change is considered a cancellation and the above cancellation terms apply.

PAYMENT

Payments are made in full on the day of your booking via your preferred method of payment. We accept cash, EFTPOS and credit cards.

MENUS AND DIETARY REQUIREMENTS

Notification of any pricing changes due to seasonal change or otherwise will be in writing to you at the earliest date. Please advise if guests have special dietary requirements at least 7 days prior to your event date so the kitchen can accommodate such requirements. Event organisers are not permitted to supply their own food or beverages under any circumstances (cakes being the exception).

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.

CAKES PROVIDED BY THE CLIENT

A standard \$2.50 charge per person will incur for service of a cake provided.

EXTERNAL SUPPLIERS

All set-up, equipment and other deliveries provided by external suppliers must be approved by the Event Manager and marked with the name and date of the function.

SIGNAGE

Nothing is to be nailed, screwed, stapled or adhered to any wall, door or surface or part of the building.

All signage in the public areas must be approved by Management.

SECURITY

The client is responsible for conducting their function 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.

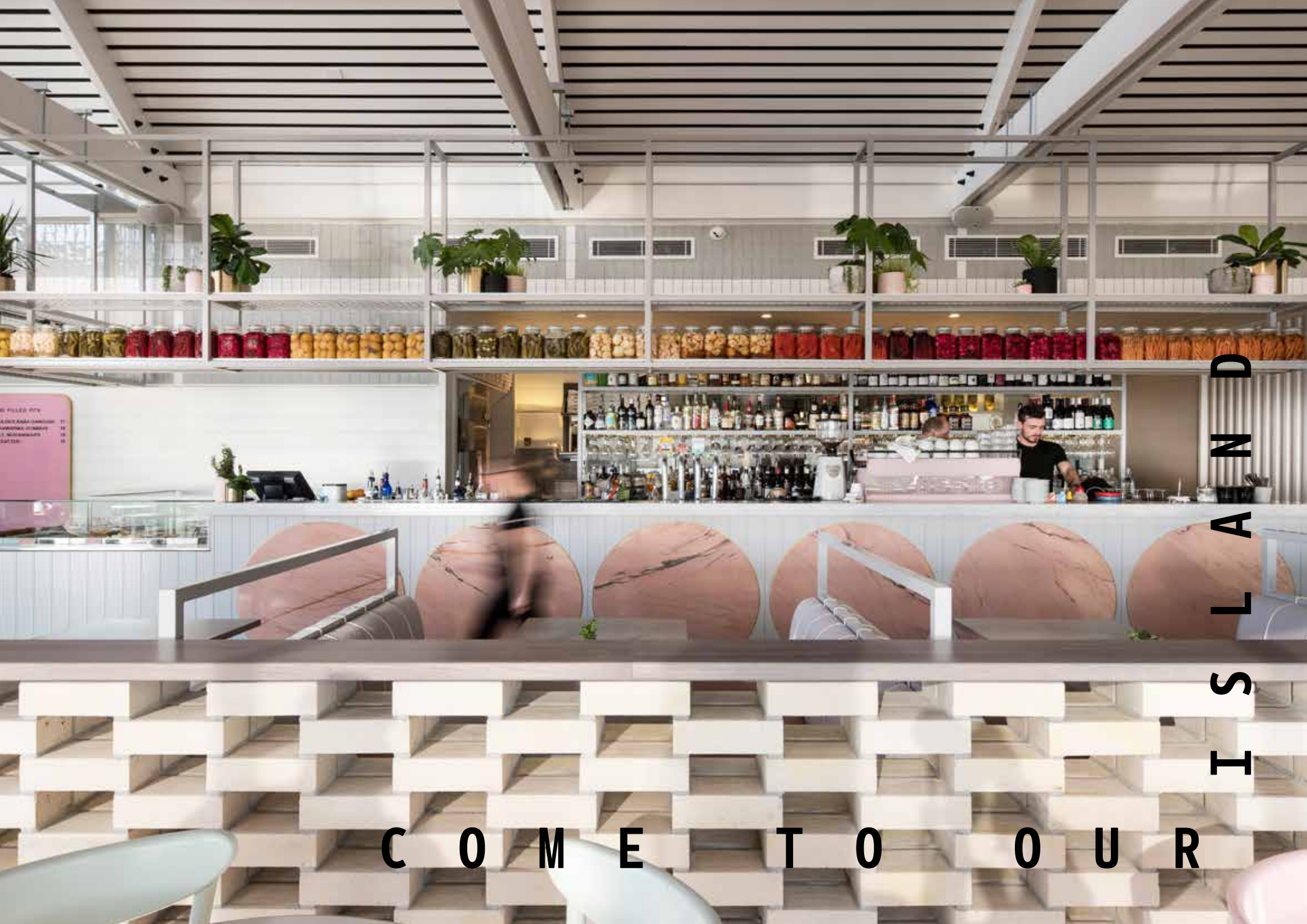
DUTY OF CARE

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.

RESPONSIBILITY

You assume full responsibility of the conduct of your guests and invitees, and you must ensure Island Market's other guests and visitors are not disturbed by your function, 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.



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