

A photograph of a long wooden table set for a communal meal. The table is filled with various dishes, including bread, salads, and small bowls of food. There are also glasses of wine and water. The scene is set in a restaurant or bar, with people visible in the background. The text "AN UNMATCHED EVENT REQUIRES THE ISLAND" is overlaid on the image.

AN UNMATCHED EVENT
REQUIRES THE ISLAND

THE ISLAND
at Elizabeth Quay



PERTH'S MOST UNIQUE VENUE

With breathtaking 360-degree water frontage and impressive city views, there's no comparison. The Island at Elizabeth Quay is Perth's most unique function venue. Surrounded by the stunning Swan, set within the opulent interior architecture of a heritage listed building, our four separate zones, clever indoor-outdoor flow and playground create an oasis on the edge of the CBD.

Vibrant menu packages with delightful drinks and cocktail options, complete with on-site brewery, promise an unforgettable event. The Island offers the perfect setting for any occasion, from beautiful Bay Window areas, The Island Brew Garden, Sunny Side Deck, The Brew House or the entire Island.

Our team are experts at curating a custom package for your special occasion, corporate event, family gathering or community celebration. Contact us today to start planning your stress-free, memorable experience.








BAY WINDOW WEST

Under high vaulted ceilings, upon timber floors, this sanctuary is bathed in natural light through the 1920's era, expansive arched bay windows.

For an intimate sit down gathering of up to 50 people, the west wing creates both privacy and intimacy combined with a sense of abundant space and opulence.

Complete with a private bar, this is the ideal place to dine, lounge, celebrate and host your guests for a memorable event.






COCKTAIL STYLE	SEATED STYLE	PRIVATE BAR	LIVE MUSIC	AUDIO/ VISUAL
				
N	50	N	N	N

BAY WINDOW EAST

A mirror of the opulence of the west wing, the east bay window function area is an intimate, seated dining space for up to 40 people.

Make the East wing your own and soak up lavish architecture and décor.

The heritage, arched floor to ceiling windows create an oasis of light all year round, with the perfect balance of lounge areas, formal dining and bar for a memorable social atmosphere.

COCKTAIL STYLE	SEATED STYLE	PRIVATE BAR	LIVE MUSIC	AUDIO/ VISUAL
				
N	40	N	N	N










BREW GARDEN

Relaxed, comfortable, spectacular! This indoor-outdoor space has all the makings of a dream event setting. Incredible river views overlooking the Quay and city scape, under tranquil leafy green awnings with a variety of seating including high tables, cosy alcoves, and comfy swing seat.






The louvered sunroof creates versatility for any season, closed with heating to stay warm and dry, or open to let the sun, sunset or stars shine over your function. A space for up to 200 people and access to the Garden Bar, greet your guests with a welcoming cocktail as they step into the garden and enjoy an unmatched event.

COCKTAIL STYLE	SEATED STYLE	PRIVATE BAR	LIVE MUSIC	AUDIO/ VISUAL
				
200	100	Y	Y	Y

SUNNY SIDE DECK

A glorious alfresco overlooking the Swan River, this is an elegant space to enjoy long summer evenings or cosy gatherings, enveloped under large market umbrellas. Set along the north facing exterior of the heritage listed, 1929 Florence Hummerston building, looking out to the waterfront, the hum of the Quay and iconic Bell Tower.

This casual, green garden space offers the versatility of bookings for a private table of 15 up to a cocktail style function for up to 200 guests. Your function area will be sectioned to meet your privacy needs.

COCKTAIL STYLE	SEATED STYLE	PRIVATE BAR	LIVE MUSIC	AUDIO/ VISUAL
				
200	100	N	Y	Y

CANAPE MENU

30+ GUESTS

\$69pp 2 hour package

Choose 4 hot & 4 cold (8 servings pp)

\$85pp 3 hour package

Choose 3 hot, 2 cold, 1 substantial & 1 dessert (12 servings pp)

\$95pp 4 hour package

Choose 4 hot, 3 cold, 2 substantial & 1 dessert (17 servings pp)

COLD

- Chicken Caesar bites, crisp baby gem lettuce, bacon, parmesan **GF**
- Fresh oysters, Japanese dressing **GFP, DF**
- Tuna ceviche **DF**
- Prawn tostadas, Japanese mayo, kaffir lime, coriander **GF, S**
- Bruschetta with heirloom tomato, stracciatella, basil & balsamic **V**
- Goat cheese brulee **GF, V**
- Rangers Valley beef en croute, truffle mayo
- Prawn & lobster roll, brioche bun, Japanese mayo, crispy gem lettuce, togarashi, lime **S**

HOT

- Ginger & lime Thai fish cakes, chilli dipping sauce **GF**
- Ham, jalapeno & manchego croquettes **GFP**
- WA beef & herb sausage rolls, homemade ketchup
- Vegetarian samosas, raita **V**
- Vegetarian arancini **V, VVP, GFP**
- Vegetable spring rolls, sweet chilli dipping sauce **V**
- Gochujang glazed fried chicken, lime, chilli, coriander **DF**
- Tempura prawn cutlets, Japanese mayo **S**
- Lamb kofta, lemon garlic dip **GF, DFP**
- Honey glazed chorizo, goat cheese **GF, DF**

SUBSTANTIAL

- Beer battered fish goujons, chips, tartare sauce
- Selection of meat, seafood & vegetarian pizzas **GFP, VP**
- Wagyu beef sliders, brioche bun, American cheddar, lettuce, burger sauce, pickle
- Chicken mole tacos, pickled red onion, coriander **DF**

SWEETS

- Bitter chocolate tart
- Lychee jelly **GF, VV, DF**
- Summer strawberry mousse **GF**

*V Vegetarian VV Vegan VVP Vegan Possible GF Gluten Free GFP Gluten Free Possible
N Contains Nuts S Contains Shellfish DF Dairy Free*

EXCEPTIONAL CATERING

The Island at Elizabeth Quay offers seasonally inspired menus, inspired by the Mediterranean and Middle East, to offer something for everyone. Fresh, flavoursome food packages can be customised to suit your guest's preferences and taste, to complement the style and atmosphere of your event.

The Island is home to a microbrewery, crafting seven premium, unique brews, poured directly from the vats. Our exciting and enticing cocktail menu is accompanied by a premium traditional drinks menu, handpicked for quality and synergy with our culinary creations.





PLATTER MENU

MAX 40 GUESTS

A selection of Island favourites, all on one platter. Perfect for a casual get together with friends, family or colleagues.

THE VOYAGE PLATTER - \$349

10 items of each per platter

- Marinated olives **VV, GF**
- Flatbread & dips **N, V**
- Chicken taco, slaw, chipotle mayo **GF**
- Tempura prawns, Japanese mayo **S**
- Beef sliders, brioche bun, burger sauce, pickle
- Glazed chorizo, smoked paprika **GF**
- Vegetarian arancini **V, VVP, GFP**
- Gochujang glazed fried chicken **DF**
- Vegetarian spring rolls, sweet chilli dipping sauce **V**
- Vegetarian samosas, raita **V**

THE GRAND PLATTER - \$490

10 items of each per platter

- Marinated olives **VV, GF**
- Mushroom and black truffle arancini **V, GFP**
- Kingfish ceviche, yuzu & white soy **S**
- Lobster rolls, chilli, lime, coriander **S**
- Truffled brie croquettes, quince gel
- Honey & soy glazed pork belly bites, sesame, shiso
- Seared scallops, garlic & parsley butter, pancetta crumb **GF, S**
- Free range chicken tenders, buttermilk ranch dressing **GF**
- Wagyu beef sliders, brioche bun, burger sauce, pickle

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PIZZA PARADISE

15+ GUESTS

\$59pp 2 hour package \$69pp 3 hour package

Grissini & selection of dips on arrival.

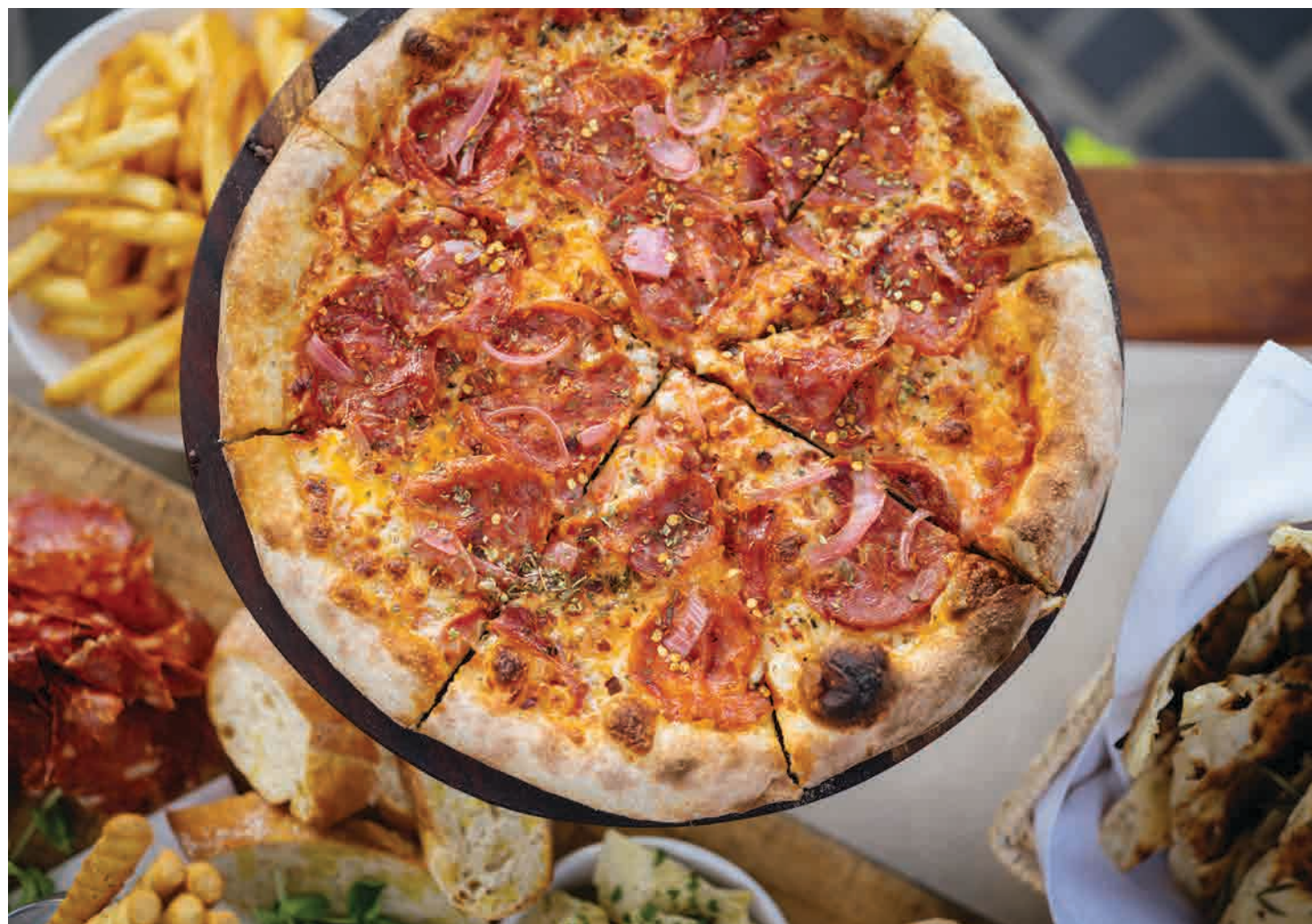
A continuous flow of house made, hand stretched pizzas.
Includes:

- Selection of all our current pizzas
- Two seasonal salads
- Chips & aioli

PIZZAS

- **Pizza Bianca;** Confit garlic, rosemary, sea salt **VV**
- **Margherita;** Tomato base, fior di latte, basil **V**
- **The Esplanade;** Tomato base, fior di latte, prosciutto, cherry tomato, roquette
- **The Drop In;** Mixed mushrooms, smoked scamorza, baby spinach, truffle oil **V**
- **Annabella's;** Tomato base, fior di latte, calabrese salami, pickled red onion, chilli flakes oregano
- **Florence;** Potato, smoked scamorza, caramelised onion, aioli, garlic and rosemary crumb **V**
- **The Duke;** Tomato base, fior di latte, free range ham, chicken, nduja salami, sun dried tomatoes, roquette
- **The Grand Palace;** Tomato base, fior di latte, marinated prawn, zucchini, cherry tomato, roquette **S**

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SHARED TABLE

15+ GUESTS

\$80pp for 2 courses

\$95pp for 3 courses

ENTREE

Designed for sharing

- Platter of olives, selection of breads and dips, cured meats & chefs selection of West Australian seafood.

CHOICE OF MAINS

Please select 2 options for sharing

- Rib eye steak, red wine jus, Chimichurri GF
- Salmon sauce vierge GF
- Lemon & thyme roast free range chicken, Romesco, mojo verde GF, N

SIDES

Please select 3 options for sharing

- Green goddess salad with quinoa, radish, cos lettuce, avocado, crème fraiche & mayo dill dressing GF, V
- Garden salad, French vinaigrette GF, VV
- Roast baby potatoes, confit garlic, rosemary & thyme GF, VV
- Chargrilled broccolini, PX dressing, Manchego GF, VV
- Heirloom eggplant, chilli and sesame dressing GF, VV

DESSERTS

Please select 1 option for individual servings

- Lemon & crème fraiche semifreddo, strawberries, limoncello granita GF, VV
- Chocolate, orange & olive oil mousse GF, VV
- Coconut pannacotta, tropical fruits, ginger crumble GF, VV

Our menus are always subject to change.

No private spaces available.

30% deposit required to secure all bookings.

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BEVERAGE PACKAGES

Beverages available on consumption. Tailored packages and non-alcoholic packages are also available, please speak with our Functions Manager.

ISLAND PACKAGE

2 Hours \$49pp plus \$15pp per hour thereafter

Includes Little Island Brewing Co. tap beers, Calamity Mid Strength, Calamity Lager, cider on tap, mid strength on tap, soft drinks plus the following (150ml) wines:

- Masterpeace Blanc De Blanc Brut, Murry River (VIC)
- 821 South Sauvignon Blanc, Marlborough (NZ)
- Trentham 'Family' Pinot Grigio, Adelaide Hills (SA)
- Talisman 'Arida' Rose, Ferguson Vallet (WA)
- Bellarmine Pinot Noir, Pemberton (WA)
- Hesketh Shiraz. Limestone Coast (SA)
- Growers Gate Moscato, Adelaide Hills (SA)

PREMIUM ISLAND PACKAGE

2 Hours \$65pp plus \$15pp per hour thereafter

Includes all beverages listed in **ISLAND PACKAGE** plus the following house spirits served with mixers:

- Vodka
- Gin
- Bourbon
- Tequila
- Scotch
- White Rum
- Spiced Rum

GROUP COCKTAILS

\$16ea

The Group Cocktails are designed for bulk orders, ensuring affordability without compromising taste. To cater to larger groups, we recommend ordering the quantity equivalent to the number of guests, making them the perfect choice for welcome drinks!

- Aperol Spritz
- Island Spritz
- Cheeky Mexican
- Mac & Ginger

All guests must be on the same package, and there is a limit of one drink per person to be ordered at the bar. Our beverage package offerings are always subject to change. 'Guest' beers are not included in our drinks packages.



TERMS & CONDITIONS

CAPACITY

The Island is licensed for a maximum of 250 guests. An extended license can be applied for (for a fee), should your anticipated numbers exceed this.

DEPOSIT, PAYMENT TERMS AND TERMS AND CONDITIONS AGREEMENT FORM

We require a deposit of 30-50% (credited towards the final account) to confirm all function and event bookings. Deposits are nonrefundable. Bookings are first in best, best dressed. Paying a deposit reflects your recognition and agreement with the terms and conditions outlined in this document. We also require you to sign a copy of the terms and conditions within 7 days of paying your deposit. The Island holds the right to cancel any tentative bookings not held with a deposit payment or signed copy of the terms and conditions.

No space at the venue is guaranteed, even when requested with Functions Manager during the booking process. We will provide a general guide of the space you'll be allocated for your event however other factors are taken into consideration when allocating final spaces such as the final number of guests attending the event. The Island has no private areas, all function spaces are semi-private. If you are seated in The Bay Windows, other patrons will be passing through the space to use the amenities as we are an open plan restaurant.

The balance for your event is due 14 days prior to the event date, no later. Payment by cash or direct deposit incurs no surcharge. Any payments paid by credit card will incur a surcharge. Any additional charges incurred on the night must be paid in full by the host or another nominated person at the end of the function. Payment after the event can only occur with written authorisation from the Functions Manager.

The Island makes every effort to maintain prices, however they are subject to alteration prior to your event due to food and beverage price increases beyond our control.

MINIMUM SPENDS

A minimum spend may apply, please ask for further details. The minimum spend is for

food and beverage only. Should your guest numbers fall short of the minimum spend, the full minimum tariffs will still be charged.

FINAL NUMBERS AND MENU SELECTION

Once final numbers are provided to The Island, this is confirmed, and the final invoice will be issued based on these numbers. Catering will be provided for this number, and this will be the minimum charged irrespective of last-minute cancellations or no-shows. Guest cancellations cannot be credited towards other elements of your event including additional styling. All food and beverage is subject to seasonal change, however notification will be given for this.

BAR TABS

Pre-paid bar tabs must be used on the day of the booking, we do not credit or refund the difference if not fully used on the day.

Functions with 30 or more guests who are being charged for drinks on consumption (rather than a beverage package) will only be able to order cocktails if the bartender has the capacity to do so. They have the right to refuse.

PRE-ORDERED FOOD

Any food that is pre-ordered must be paid for in full. This cannot be cancelled, and we do not credit or refund. We can offer takeaway containers if you feel that you have over ordered.

SPEECHES

We have a portable speaker and microphone available for use at no extra charge. Speech times must be agreed upon prior to the event date and are limited to 15 minutes in duration. (Food service needs to be paused during speeches, and the speaker and microphone may be required by multiple groups). Speeches must be appropriate, as other patrons are in listening distance.

CAKEAGE

You may provide your own celebration cake. We will provide crockery, cutlery and napkins for you to cut and serve the cake for your guests. There is no fee.

DECORATIONS & EQUIPMENT

The Functions Manager must be informed prior about any decorations or equipment being brought to the venue and they must approve it.

The Island staff are not responsible for setting up decorations. If you would like to decorate your allocated space, please do so 15 minutes before your event start time. Decorations must be removed by you at the end of your event. Strictly no glitter, no confetti and no Blue Tac to be used.

Any deliveries must be made on the same day as your event as we are unable to store any items at The Island. Items must be collected at the end of the event or before the venue opens the following day. We hold no responsibility for any damage incurred to any external decorations/equipment/props bought in to The Island eg. photo booth, AV equipment, signage, giant light up letters.

If agreed to leave overnight, please note that we cannot bring anything inside, as we do not have the storage or space, if stolen we don't hold any responsibility.

A LITTLE EXTRA FOR THE 18TH AND 21ST BIRTHDAY KIDS

A \$1000 bond is required (this will be refunded on conclusion of the event if no damage has been incurred). Security is required for all 18th and 21st birthdays. Security will be booked by The Island at a rate of \$60 per hour, per security guard, for a minimum of 4 hours. One guard for every 50 guests. This is an additional cost to the client and is not included in the minimum spend requirements. Guests are required to have proof of ID. We accept Australian Driver's Licence, Australian Driver's Learning Permit, WA Proof of Age Card or Passport.

TIMING

When booking your function, an agreed start and finish time is set. If guests arrive late to a function, we reserve the right to decline delaying the start time of your package. Your guests must vacate the space at the agreed finish time as we may need to set up for another booking or adhere to our liquor licence. The function organiser is responsible for helping The Island team move everyone along.

CANCELLATION POLICY

Whilst we understand, due to unforeseen circumstances, it may be necessary to cancel/postpone your event, the following must apply: all cancellations or change of date made incur a loss of full deposit. No credits will be given for change of date or for the general restaurant trade. All cancellations made within 14 days of your event will incur a loss of all monies due as stated on your invoice. Cancellations must be confirmed to The Island Functions Manager in writing. Due to unforeseen circumstances, extreme weather conditions or accidents, The Island reserves the right to cancel any booking and refund any deposit or payments made. No refunds can be made after the event has occurred.

DAMAGE

The person signing this form is financially liable for any damage sustained, or loss incurred to The Island property, fixtures or fittings, through their own actions, those of their guests, sub-contractors and contractors.

EXTREME WEATHER

We will do our best to keep you comfortable in extreme weather, however this is the risk you take. Should additional structures be required eg. marquee, umbrellas, heaters, these can be hired at the expense of the client.

SECURITY

Security is required for events of a certain size or at certain times of the year. Any event of over 100 guests requires security. It is at the discretion of The Island management to decide whether paid security contractors will be required for events less than 100 guests. If required, security will be booked by The Island at a rate of \$60 per hour, per security guard, for a minimum of 4 hours. This is an additional cost to the client and is not included in the minimum spend requirements.

PUBLIC HOLIDAY surcharges apply.

TERMS AND CONDITIONS

Terms and conditions are subject to change until full payment is made. The person signing this contract is financially responsible for all costs relating to the function/event booked.

FOR AN UNMATCHED EVENT, BOOK YOUR OWN ISLAND.

Functions Manager:

Martina Barbary

martina@theislandeq.com.au

0427 463 007

THE ISLAND
at Elizabeth Quay

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