



THE ISLAND
at Elizabeth Quay

YOU'RE ON ISLAND TIME NOW!

Functions & Events





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 a sense of abundant space and opulence.


This is the ideal place to dine, lounge, celebrate and host your guests for a memorable event.


N
COCKTAIL
STYLE


50
SEATED
STYLE


N
PRIVATE
BAR


N
LIVE
MUSIC



N
AUDIO/
VISUAL


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.


N
COCKTAIL
STYLE


40
SEATED
STYLE


N
PRIVATE
BAR


N
LIVE
MUSIC


N
AUDIO/
VISUAL










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 cityscape, 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



EXCEPTIONAL CATERING

The Island at Elizabeth Quay offers seasonally inspired menus from the Mediterranean to compliment the style of your event. Our flavoursome food packages can be customised to suit your guests' preferences and taste offering something for everyone.

The Island is home to our very own unique craft beer in Perth, with an onsite microbrewery - seven premium, brews, poured into your glass directly from the vats. Our exciting and enticing cocktail menu perfectly pairs with our premium and traditional drink packages handpicked for quality and synergy with our culinary creations.

CANAPE MENU 30+ GUESTS

\$75pp 2 hour package (Please select 4 cold, 4 hot)
\$89pp 3 hour package (Please select 3 cold, 3 hot, 1 substantial)
\$99pp 4 hour package (Please select 4 cold, 4 hot, 2 substantials)

Cold

- Crispy coated candy stripe beetroot, beetroot hummus, whipped feta, crispy chickpea **GF, V, VVO**
- Mini steak sandwich, Donnybrook pink striploin, caramelized onion, umami sauce, confit cherry tomato, baguette
- Lamb rillette, slow-roasted lamb, beetroot gel, salsa verde, crisp sourdough
- Bruschetta, heirloom tomato, stracciatella, basil & balsamic **V, VVO, GFO**
- Little Island Blonde Betty snapper ceviche, fresh tomato, kalamata olive crumb, polenta crisp, micro herbs **GF**

Hot

- Jamon croquette, bechamel, jamon, parmesan, aioli
- Pesto & truffle arancini, parmesan dust, miso truffle aioli
- Vegetarian spring roll, nuoc cham **V**
- Satay chicken skewer, traditional Malaysian peanut sauce **GF, N**
- Tempura prawn cutlet, Thai sweet chilli dipping sauce **S**
- Local honey glazed chorizo, fresh chilli, garlic chives **GF**

Substantial

- Wagyu beef slider, brioche bun, American cheddar, lettuce, burger sauce, pickle
- Taco Trio, Miguel’s handmade soft corn tortilla, zesty coleslaw, Pico de Gallo, Island secret spices:
 - Little Island Beer Battered Fish, lime aioli
 - Chilli & Lime Chicken, guacamole **GF**
 - Chimichurri Mushroom, guacamole **GF, VV**
- Chef’s selection of hand stretched pizza squares **GFO, V, VVO**

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

PLATTER MENU EACH PLATTER SERVES 10 GUESTS

\$349 The Riverside Platter (10 items of each per platter)

- Flat bread & dip **N,V**
- Tempura prawn, Thai sweet chilli dipping sauce **S**
- Mini beef slider, charcoal brioche bun, lettuce, cherry tomato, pickle, burger sauce
- Local honey glazed chorizo, fresh chilli, garlic, chives **GF**
- Satay chicken skewer, traditional Malaysian peanut sauce **GF, N**
- Vegetarian spring roll, nuoc cham **V**
- Samosa, native mint and lemon myrtle raita **V, VVO**

\$490 The Black Swan Platter (10 items of each per platter)

- Island beer bread & dip **N,V**
- Pesto & truffle arancini, parmesan dust, miso truffle aioli
- WA prawn roll, chilli, lime, coriander **S**
- Jamon croquette, bechamel, jamon, parmesan, aioli
- Little Island XPA infused Lamb, tapioca crisp, little island XPA glaze, micro herb **GF**
- Seared scallop, garlic & parsley butter **GF, S**
- Bush spiced fried chicken wings, The Island’s secret native spices, plum & jalapeno sauce **GF**



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SHARED TABLE 15+ GUESTS

\$80pp for 2 courses \$95pp for 3 courses

Starters (designed for sharing)

- Selection of breads & dips, cured meats, olives & chef’s selection of West Australian seafood

Choice of Mains (please select 2 options for sharing)

- Rib eye steak, red wine jus, Chimichurri GF
- Pan fried herb infused salmon fillets, sauce vierge GF
- Chilli & lime flamed grilled roast chicken, mojo verde GF

Sides (please select 3 options for sharing)

- Green goddess salad with quinoa, radish, cos lettuce, avocado, crème fraiche & mayo dill dressing V, GF
- Garden salad, tarragon & maple syrup vinaigrette VV, GF
- Roast baby potatoes, confit garlic, rosemary & thyme VV, GF
- Chargrilled broccolini, PX dressing, shaved aged parmesan VVO, GF

Desserts (please select 1 option for individual servings)

- Lemon myrtle & black lime baked cheesecake, hazelnut Graham crust, native honey glaze V, N
- Chargrilled wattleseed sticky date, macadamia caramel sauce, vanilla bean ice cream, toasted nuts V, N

Our menus are always subject to change. No private spaces available. 30% deposit required to secure all bookings.



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WINTER SPECIALS

WINTER LUXE GRAZING TABLE

\$29pp

Cured Meats

Prosciutto, serrano ham, salami

Homemade flat bread & grissini

Flat bread, rosemary & sea salt grissini, poppyseed & coriander lavosh

Homemade dips

Beetroot hummus, crispy chickpea VV, GF

Kalamata olive tapenade, kalamata crumb, parsley VV, GF

Fire roasted capsicum & creamy cheddar, chilli, olive oil V, GF

Pickled cucumbers & onion

Lightly pickled cucumber ribbons, red wine vinegar, pickled red onion

Add on:

Oysters, salsa verde, lemon \$7 each

Seafood extravaganza \$20 per person

Selection of pizzas \$12 per person

Selection of Tacos \$9 each

Please ask your functions manager to discuss vegetarian add ons

PIZZA ALL'ORA

\$39pp. One hour of ongoing delicious pizzas!

Margherita V, VVO

Tomato base, fior di latte, basil

Annabella’s

Tomato base, mozzarella, calabrese salami, pickled Spanish onion, chilli flakes, oregano

Margherita V, VVO

Roasted potato, smoked scamorza, caramelised onion, aioli, garlic & rosemary crumb

Combine the two packages for \$65pp

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PIZZA PARADISE 15+ GUESTS

\$65pp 2 hour package \$75pp 3 hour package

Enjoy a continuous dining experience tailored to your group’s pace, available over 2 or 3 hours, featuring:

- Free-flowing signature pizzas
- Chef’s seasonal salads
- Crispy golden chips

It’s a feast that’s as fun as it is delicious, perfect for any celebration. So gather your crew, raise a glass, and let the good times roll

PIZZAS

Pizza Bianca **VV**

Confit garlic, rosemary, sea salt

Margherita **V, VVO**

Tomato base, fior di latte, basil

Annabella’s

Tomato base, mozzarella, calabrese salami, pickled Spanish onion, chilli flakes, oregano

Florence **V, VVO**

Roasted potato, smoked scamorza, caramelised onion, aioli, garlic & rosemary crumb

The Drop In **V, VVO**

Mixed mushroom, smoked scamorza, baby spinach, West Australian truffle oil

The 1928 **S**

Tomato base, mozzarella, The Island’s famous chorizo, marinated prawns, Spanish onion, chilli, parsley

The Duke

Tomato base, mozzarella, free range leg ham, free range chicken, nduja salami, sundried tomato, fresh rocket

- + vegan cheese
- + gluten free base

Please note that while these bases are made without gluten, they are cooked in the same oven as our other pizzas and are not suitable for celiacs.

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

BEVERAGE PACKAGES

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

ISLAND PACKAGE

\$49 per person – includes 2 hours of free-flowing drinks.
Need more time? Just \$15 per person for each extra hour.

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:

Sparkling:

- River Retreat NV Brut, Murray Darling, [NSW](#)

White:

- Via Caves Sauvignon Blanc, Margaret River, [WA](#)
- Cantina Tollo Pinot Grigio, Rocca Ventosa, [Italy](#)
- Zilzie BTW Moscato, Murray Darling, [VIC](#)

Rose:

- Pierre et Papa Rosé – Vin Extraordinaire, Herault, [France](#)

Red:

- Franca's Vineyard Pinot Noir, Riverland, [SA](#)
- Lake Breeze Bull Ant Shiraz, Langhorne Creek, [SA](#)

PREMIUM ISLAND PACKAGE

\$65 per person – includes 2 hours of free-flowing drinks.
Need more time? Just \$15 per person for each extra hour.

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

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

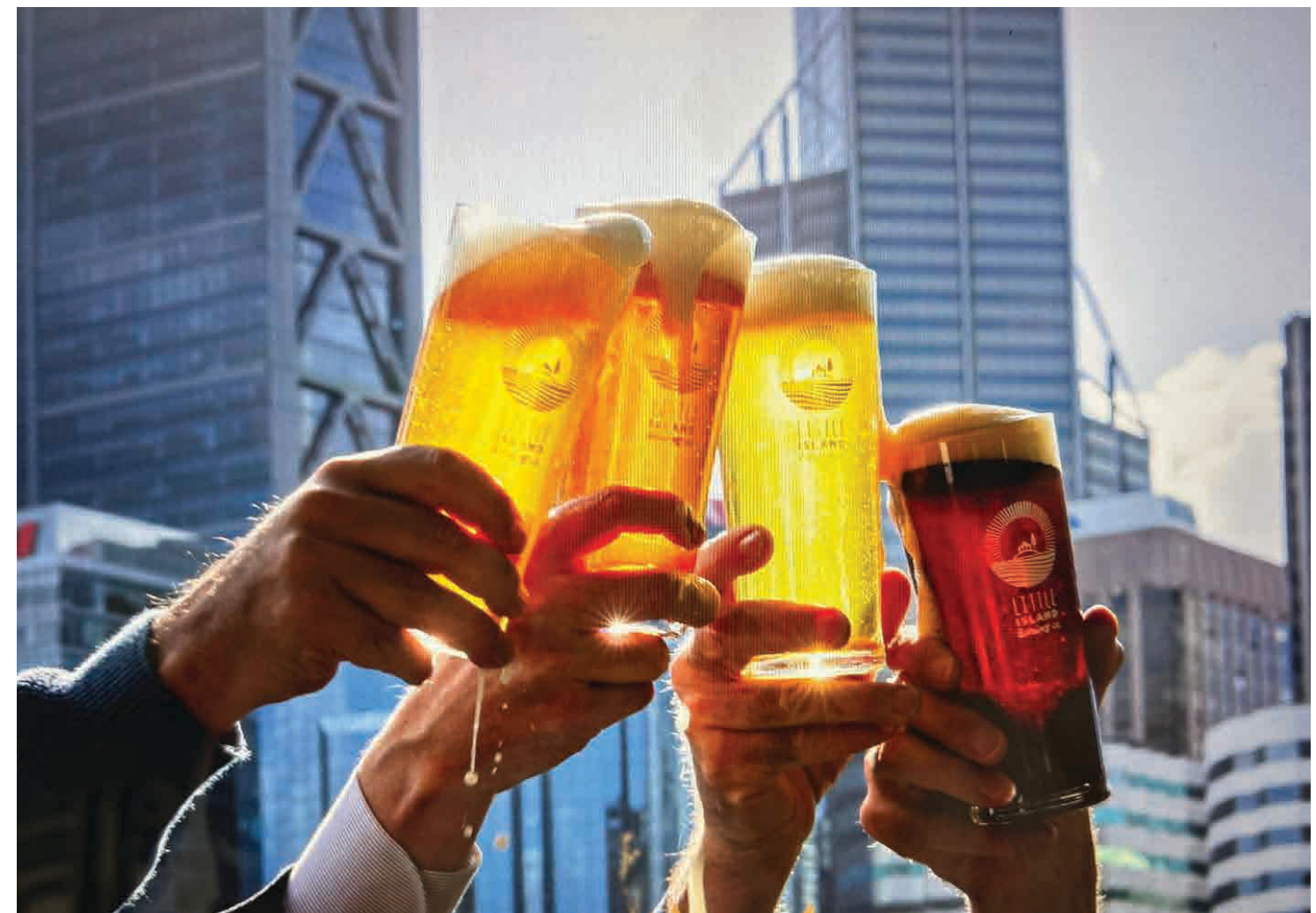
GROUP COCKTAILS

\$16 each

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 | ▪ Cheeky Mexican |
| ▪ Island Spritz | ▪ 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

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THE ISLAND
at Elizabeth Quay

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