



functions

Market
&CO

Market & Co

celebrate with us

Whether it's a business meeting, sun downer or special occasion, look no further than Market & Co for your next event.

Nestled within Crown Promenade Perth, Market & Co offers contemporary and vibrant function spaces whether indoors, alfresco on the terrace or at the bar.

Sit down, relax and immerse yourself within the soothing surrounds of our restaurant, where we can cater for intimate settings, right through to grand festivities for groups of up to 150.

For cocktail style events, unwind and take pleasure in our inviting bar, which can hold a capacity of up to 40 people.

Coupled with fresh, flavoursome menus and exciting beverage packages, Market & Co is the ideal destination for hosting your next soiree or special occasion.

For further information about our event spaces and venue hire fees, please speak to our Functions Coordinator.





Market &CO

beverage packages

2 hours at \$38.00 per person

Willowglen Sparkling

Morgan's Bay Sauvignon Blanc

Morgan's Bay Cabernet Merlot

Hahn Super Dry Premium

Tooheys Extra Dry

Hahn Super Dry 3.5

Soft Drinks & Juice

2 hours at \$45.00 per person

Seppelt Fleur DE LYS

Fifth Leg Semillon Sauvignon Blanc

Sandalford Cabernet Merlot

Corona

Tooheys Extra Dry

Hahn Super Dry 3.5

Soft Drinks & Juice

Please note that prices and menus are subject to seasonal changes.





\$59 set menu

market mezze plate (table share)

Freshly baked bread, extra virgin olive oil & balsamic vinegar, parmesan grissini, prosciutto, olives, house-made artichoke dip

entrée

Soup of the day, sour dough croutons

or

Seared baby marinated calamari, frisee lettuce, preserved lemon, grilled lime

main

Char-grilled Black Angus beef tenderloins, creamy spinach, onion confit, horseradish cream, rendered Kipfler potatoes, jus

or

Crispy skinned salmon, saffron risotto, lime beurre blanc, watercress salad, preserved lemon

dessert

Cherry ripple cheesecake, vanilla ice cream

Please note that prices and menus are subject to seasonal changes.

Please note that our products either contain or/are produced in kitchens which contain/use the allergens of peanuts, tree nuts, seafood, soy, milk (and other dairy), egg, sesame, wheat (gluten) and sulphite preservatives. We cannot guarantee that any of our products are 100% allergen free.





\$69 set menu

market mezze plate (table share)

Freshly baked bread, extra virgin olive oil & balsamic vinegar, parmesan grissini, prosciutto, olives, house-made artichoke dip

entrée

Soup of the day, sour dough croutons

OR

Caramelized onion & ricotta tortellini, Napolitana sauce, parmesan

main

Char-grilled Black Angus tenderloin, creamy polenta, mushroom ravioli, green beans, confit tomato, red wine jus

OR

Mount Barker free-range chicken breast, seared spinach, shitake mushroom jus

OR

BBQ local Barramundi, chilli, mint tomato salsa, grilled pineapple, balsamic

OR

Pasta Carbonara, pancetta, mushrooms, poached egg, parmesan

dessert

Cherry ripple cheesecake, vanilla ice cream

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\$79 set menu

amuse bouche

Oyster Bloody Mary shooter

market mezze plate (table share)

Freshly baked bread, extra virgin olive oil & balsamic vinegar, parmesan grissini, prosciutto, olives, house-made artichoke dip

entrée

Soup of the day, sourdough croutons, chive crème fraîche

OR

Seafood tasting plate with marinated squid, Shark Bay crab cakes, seared tuna, WA prawns wrapped in prosciutto, ponzu

main

Black Angus beef rib eye, braised ox cheek, olive potato hash, tempura marron, salsa verde

OR

Dukkah crusted lamb rack, braised eggplant, minted pea puree, confit cherry tomato

OR

Mount Barker free-range chicken breast, seared spinach, shitake mushroom jus

OR

BBQ local Barramundi, chilli, mint tomato salsa, grilled pineapple, balsamic

dessert

Cherry ripple cheesecake, vanilla ice cream

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\$75 bar function platters

For cocktail style events within our bar area, we offer \$75 'Chef's Selection' share platters which each cater for up to 10 people.

sample share platter

- Soft shell crab
- Chorizo
- Olives
- Feta
- Fish sticks
- Tempura prawns
- Turkish bread
- Dips
- Salt & pepper squid
- Spring rolls
- Wedges

individual canapés - \$4 per item

HOT

- House marinated salt & pepper squid
- Tempura prawns, lime salt
- Pumpkin & feta tarts, truffle oil
- Selection of satay sticks, peanut & coconut
- Roasted Barramundi, piperade, preserved lemon
- Hot oysters Kilpatrick
- Pork & cashew goyza
- Seared scallop, grilled chorizo

COLD

- Selection of sushi, ponzu dipping sauce
- Ocean trout blini, fried caper
- WA crayfish, Japanese mayo, wasabi
- Spiced lamb, eggplant kasaundi
- Seared black sesame crusted tuna
- Crab, lime, chilli crostini
- Assorted oysters

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Booking Form

Date _____

Name of guest _____

Name of company _____

Telephone _____

Mobile _____

Fax _____

Email _____

Preferred method of contact _____

Date of function _____

Number of guests _____

Type of function _____

Food requirements _____

Approximate spend _____

Beverage requirements _____

Approximate spend _____

Audio visual requirements _____

Upon receipt of your booking sheet, a Functions Coordinator will contact you within 48 hours to discuss your function.



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contact us

For further information about functions at Market & Co or to secure your event, please do not hesitate to contact our Functions Coordinator.

We look forward to making your next event one to remember.

Market & Co

Located within Crown Promenade Perth

Crown Perth

Great Eastern Highway

Burswood WA 6100

Phone (08) 9362 7551

Visit crownperth.com.au

