



OYSTER  
bar

ELIZABETH QUAY



## FUNCTIONS + EVENTS

*Ideally located in the Elizabeth Quay Precinct in Perth's CBD overlooking the prestigious Swan River. There's no better place to take advantage of Perth's beautiful water ways, climate and lifestyle...*

*Our produce is always fresh and chosen in season to ensure the best quality throughout the year. Our goal is for you to experience the very best outcome for whatever function or social event you are celebrating, delivered by a professional and organized team!*

*Thank you for considering Oyster Bar Elizabeth Quay as the setting for your next event.*

## CONTACT

Level 1 | 21 Geoffrey Bolton Avenue,  
Perth WA 6000

[kirsty@oysterbar.com.au](mailto:kirsty@oysterbar.com.au) | 08 9225 4860



## ROOM SELECTIONS

### LEVEL ONE BAR

**COCKTAIL - 175 PAX**

**SEATED - 30 PAX**

*Travelling inside the Oyster Bar and up the stairs you are transported into a light, airy, open space with an expansive main bar and stunning views across the Swan River, South Perth, recently built Ritz Carlton and Tower's Building.*

*Level One Bar can be hired exclusively or split into two sections each hosting a private balcony.*



### ROOF TOP BAR

**COCKTAIL - 85 PAX**

**SEATED - 20 PAX**

*Enjoy a divine view of the iconic Swan River with the backdrop of the Perth City skyline, from our modern Roof Top Bar.*

*Guests will be able to enjoy the view with a cocktail style function of tall tables to enhance space or a seated area to enjoy a more formal offering.*



*For further details and to obtain more information on our hire options please email [kirsty@oysterbar.com.au](mailto:kirsty@oysterbar.com.au)*

## PREMIUM OPTIONS

Start your event with a showstopper grazing table or seafood bar followed by roaming canapes

### GRAZING TABLE

MINIMUM 30 GUESTS  
\$30 PER PERSON

#### CUSTOM GRAZING TABLE

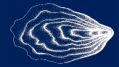
- Prosciutto & salami
- Spicy chorizo
- House-made dips
- Toasted sourdough
- Double cream brie
- Lavash crackers
- Selection of dried & fresh fruit

### SEAFOOD BAR

MINIMUM 30 GUESTS  
\$40 PER PERSON

#### A SEAFOOD BAR SET WITH

- Fresh shucked Oysters
- Sliced tuna with toasted cumin seeds, ginger & soy
- Chilled scallops with pineapple salsa & plum wasabi
- Greek-Style chilled calamari
- Exmouth prawns
- Lavash crackers
- Sourdough with beetroot tartare, cocktail sauce & fresh lemon



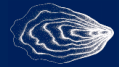
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## OYSTER SELECTIONS

OYSTER	DESCRIPTION	PRICE	QUANTITY
NATURAL	<i>South Australian oysters natural with lemon</i>	\$41	12 PIECES
KILPATRICK	<i>South Australian oysters grilled with bacon, worcestershire and tomato sauce</i>	\$45	12 PIECES
MIXED	<i>South Australian Oysters of your choice chilled or grilled</i>	\$49	12 PIECES
PERSONAL SHUCKER	<i>Make your next event a show stopper with your very own personal shucker and oyster bar. Each hosting a private balcony.</i>	P.O.A	TBC

*We use only the best oysters that Australia, and arguably the world, has to offer. Sourced from some of the best oyster farms in Coffin Bay, situated in the heart of South Australia's oyster region on the Eyre Peninsula, just outside of Port Lincoln.*



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## CANAPÉ SELECTIONS

We have a delicious range of canapé and finger food options to wow your guests. Choose from our range of canapés suitable for a cocktail style event.

CANAPÉ PACKAGES ARE OFFERED BASED ON A MINIMUM OF 20 GUESTS

## CANAPÉ PACKAGES

5 SELECTIONS \$60 PER PERSON

7 SELECTIONS \$75 PER PERSON

- Asian pork belly bites with chipotle plum sauce, coriander & lime (GF)
- Satay chicken skewers (GF)
- Panko prawns with chilli Lime mayonnaise
- Chorizo & haloumi with spicy chilli honey
- Oyster Bar squid with lemon pepper (GF)
- Panko barramundi bites with beetroot tartare (GFO)
- Bruschetta on Turkish Bread with diced tomato, spanish onion, olive oil & basil (GFO)
- Korean fried chicken with gochujang mayonnaise (GFO)
- Baked moroccan cauliflower (GFO, V, VG)
- Arancini - Truffle Mushroom & Cheese, served with Vegan mayonnaise (GFO, V, VG)

## PLATTER PACKAGES

SLIDERS \$140 (20 PIECES)

Brioche bun with slaw & rocket. Choice of...

- Barramundi - Lime zest aioli
- Chicken - Gochujang mayonnaise
- Pork belly - Chipotle lime sauce
- Lamb - Smoky tomato glaze
- Cheeseburger - Classic with melted cheese, aioli
- Falafel patty with spiced yogurt (V, VG)

## TACOS \$140 (20 PIECES)

With house made salsa, chipotle & slaw

- Tempura barramundi
- Crispy chicken
- Panko prawn
- Jerk cauliflower (V)

GLUTEN FREE OPTION ADD \$10 PER PLATTER

## PIZZA \$75 (20 PIECES)

Choice of:

- Margarita
- Pepperoni
- Supreme
- BBQ Chicken

## VEGAN GLUTEN FREE PIZZA'S 13" \$40 (8-10 PIECES)

Choice of:

- Margarita
- Spinach & cheese
- Mushroom & shallot

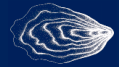
## SWEETS

Want something sweet for your guests to enjoy?

let us know and we can provide some options on request.

P.O.A

GF=Gluten Free / GFO=Gluten Free Option  
VG= Vegan / V= Vegetarian



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## BEVERAGE SELECTIONS

### BAR TAB ON CONSUMPTION

A tab amount and selection of beverages can be determined by the function organiser and placed on the bar to be charged on a consumption basis for a set period, \$ amount or the entirety of your function.

### BRONZE BEVERAGE PACKAGE

**3 HOURS**  
\$55 PER PERSON

**4 HOURS**  
\$65 PER PERSON

**5 HOURS**  
\$75 PER PERSON

#### SPARKLING

- *Il Fiore, Prosecco DOC, Veneto Italy*

#### WHITE WINE

- *Icarus "By Howard Park" Sauvignon Blanc Semillon, Margaret River, WA*

#### RED WINE

- *Icarus "By Howard Park" Cabernet Merlot, Margaret River, WA*

#### BEER SELECTION

- *Great Northern Super Crisp*
- *Swan Draught*
- *Pirate Life South Coast Pale Ale*

#### OTHER

- *Soft drinks and juices*

### SILVER BEVERAGE PACKAGE

**3 HOURS**  
\$70 PER PERSON

**4 HOURS**  
\$80 PER PERSON

**5 HOURS**  
\$85 PER PERSON

#### SPARKLING

- *Il Fiore, Prosecco DOC, Veneto Italy*

#### ROSÉ

- *Swings & Roundabouts Rose Margaret River, WA*

#### WHITE WINE

- *Icarus "By Howard Park" Sauvignon Blanc Semillon, Margaret River, WA*
- *Swings & Roundabouts Rose Margaret River, WA*
- *Cantina Di Gambellara Pinot Grigio, Veneto, Italy*

#### RED WINE

- *Icarus "By Howard Park" Cabernet Merlot, Margaret River, WA*
- *Windy Hill "By West Cape Hows" Shiraz Tempranillo Great Southern, WA*
- *Castelli Pinot Noir, Great Southern, WA*

#### BEER SELECTION

- *Swan Draught*
- *Pirate Life South Coast Pale Ale*
- *Great Northern Super Crisp*
- *Seasonal Tap*

#### OTHER

- *Soft drinks and juices*



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## TERMS AND CONDITIONS

### DECORATIONS

Decorations are most welcome as long as they do not cause any damage to the venue. No Confetti or party poppers permitted. Decorations can be delivered up to 24 hours prior to your event and agreed upon with the Oyster Bar Functions team.

### COMPLIANCE

The organiser must conduct their function in an orderly manner, in full compliance with legislation and the Oyster Bar's code of conduct. Management reserves the right to exclude or eject any or all persons from the Oyster Bar without liability and control sound levels of events hosted in the venue. Supplying your own music or DJ is not permitted unless organised with the functions coordinator.

The management at the Oyster Bar hold the right to remove any individual that is deemed to be misbehaving or behaving in an inappropriate manner. Children need to be supervised at all times by an adult and have their legal guardian present. All Minors must vacate the venue by 12am.

Smoking is prohibited in the venue and is only permitted outside the venue on ground level.

### BYO

No external food or beverages are to be brought in to the venue.

### LEGAL OBLIGATIONS/DAMAGE

The Oyster Bar holds the client financially responsible for any damages sustained to the venue and or venue property by the client, guests or outside contractors prior, during or after your function. The Oyster Bar will not be held liable for any insurance claims against injury, damage, loss of equipment or personal property occurring as a result of the actions of external contractors.

### START/FINISH TIME

Start and finish times for your function are to be agreed upon when booking with your functions coordinator.

Times can not be extended for your event unless agreed upon by your function coordinator prior to your event.

### BOOKING CONFIRMATION

Your booking is not confirmed until your deposit payment has been processed and a returned copy of the booking form is returned.

### CANCELLATIONS

In the unfortunate event that a confirmed function is cancelled the following conditions apply:

- 28 days prior or more  
- full minimum spend refund
- 21 days prior  
- 50% minimum spend refund
- 14 days prior  
- no minimum spend refund
- 7 days prior  
- full amount non-refundable  
in all cases (deposit is non-refundable)

### MENU SELECTIONS

Food and Beverage selections are to be finalised no later than 14 days prior to your event. Please ensure that you address any dietary concerns and allergies when finalising your order.

You are welcome to bring along a cake, there is a \$2.50pp cake-age fee for the chef to serve on side plates, or platters however no charge if you choose to cut and serve with napkins yourself.

Every endeavor is made to ensure prices are maintained however prices are subject to change without notice to cover unforeseen variances

### FINAL NUMBERS AND PAYMENT

Approximate final guest numbers are required 14 days prior to your event with strict final guest numbers no later than 7 days prior to your event

### BOOKING FORM

Company Name (if applicable):

Contact Name:

Billing Address:

Phone Number:

Email Address:

Event title (for signage/menu):

Day/Date of Function:

Start/Finish Time:

Expected guest numbers:

Hire Area (please tick one)

- Exclusive Roof Top Hire
- Section Hire Roof Top
- Exclusive Hire Level One Bar
- Section Hire Level One Bar Towers Side
- Section Hire Level One Bar Waterpark Side

Minimum Spend Quoted:

Hire Fee Quoted:

Upon completion and return of this form the Oyster Bar will issue an email invoice for the hire fee which is used as the deposit to secure your function. The invoice is payable by credit card or EFT and required immediately to secure your booking.

Signed:

Dated: