



function pack

room hire



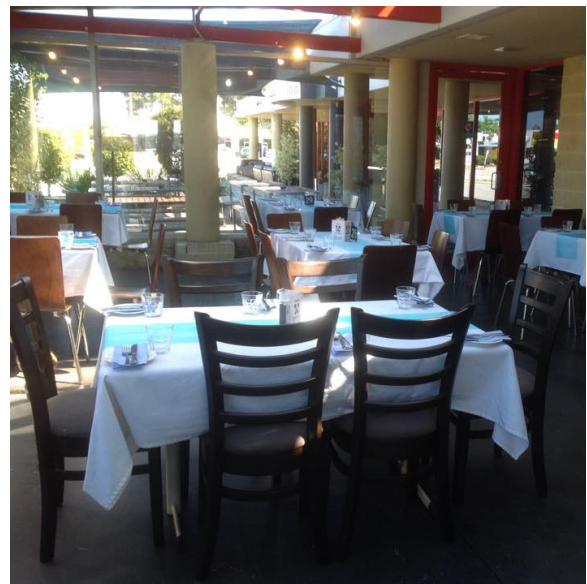
jack caddy's ale bar

\$250

Our Ale Bar & lounge area can cater for up to 100 seated & 120 standing patrons. There are 3 wall mounted flat screen TVs which can be used for slide shows or other visual presentations, a dance floor, sofas & dry bars. Part of the beer garden adjacent the Ale Bar can also be cordoned off for private use for an extra \$150. The room has its own bar including draught beer, cider, wine & soft drink, & is climate controlled.

Hire of a band, DJ, karaoke or juke box can be arranged, as well decorations, floral arrangements, and audio visual equipment at additional costs.

The venue also has a Nightlife music video system that we can program specifically for your event at no extra cost.



the atrium

\$150

The Atrium is a separate, intimate, all weather, glass enclosed area attached to the Bistro. The Atrium can cater for up to 40 seated & 58 standing patrons. Refreshments are available from the Bistro bar. The Atrium also has its own direct access to the alfresco area, and can be sealed from the general public for your privacy. The room is air conditioned & has a gas log fire. Part of the alfresco area can also be sealed off for your private use as well if desired.

room hire



sports bar

NO CHARGE to book a table or dry bar anytime. Book the entire room Saturday night after 7pm for bucks parties at **NO CHARGE**

Licensed for 180, the Sports Bar has pool tables, a juke box, full TAB, smoking break out area, 7 flat screens, & a projector showing FOX Sports in HD. Perfect for the workshop end of year party, going away drinks, & **bucks parties**. **Table service can be arranged** at extra cost.



alfresco / beer garden

½ \$150, whole area \$300

A casual paved area adjacent to the Ale Bar & the Bistro, licensed for 117. Screened with trees & shrubs & furnished with stainless steel & wood dry bars & tables, the perfect area for sundowners or casual standing canapés. Nightlife music is available through outdoor speakers & can be tailored to your tastes at no extra cost.



bistro

minimum spend required

Jack Caddy's Bistro, named after the first CEO of the Perth Markets, comfortably seats 65 patrons, is licensed for 111, but can seat up to 100. This casual dining room has direct access to a bar, toilets & alfresco / beer garden. You can watch our professional chefs prepare your meal in our open kitchen. Call for pricing.

finger food menu

- **breads** \$25
house made dips, olive oil & balsamic, cheesy garlic pizza breads, crusty Italian baguettes
- **sandwich platter** \$40
chef's selection of popular sandwich fillings
- **satay board** \$45
chicken breast skewers & lean beef skewers, with satay sauce
- **chip board** \$50
steak fries with garlic aioli, battered onion rings with ranch sauce, seasoned wedges with sweet chilli & sour cream
- **bloke's board** \$50
assorted mini pies, mini sausage rolls, & chicken crunchies, with ketchup
- **asian platter** \$50
vegetarian spring rolls, samosas, chicken garlic balls, with spicy dipping sauce
- **sushi platter** \$50
an array of terriyaki chicken, salmon, tuna, & vegetable, with soy sauce & wasabi
- **woodfired pizzas** \$50
a selection of fresh, popular woodfired pizzas
- **antipasto** \$60
deli meats, pickled onions, marinated vegetables, cheeses, grilled chorizo, kalamata olives, fresh dips, olive oil with balsamic, & fresh crusty breads
- **market sliders** \$65
American cheese burger, & bbq pulled pork 'n' slaw
- **driftwood** \$70
tempura squid rings, fish gougons, panko prawns, & large battered mussels, with lemon & tartare
- **cheese board** \$85
chef's selection of 3 cheeses, crackers, cabernet paste, dried fruit & nuts
- **seafood platter** \$85
whole cooked Exmouth prawns & South Australian oysters, cocktail sauce & lemon



suggested serve of 1 platter per 10 people
please make your selections 5 working days prior to your event to ensure availability

set menu

alpha

\$25 pp

main

250gm rump steak
cooked medium with mushroom sauce, creamy mash potato, baby carrots, & green beans

or

chicken parmy
panko crumbed chicken breast, double smoked leg ham, napoli sauce, mozzarella cheese, & steak fries

or

fish & chips
beer battered fish fillets, steak fries, tartare, & lemon

add on
to any menu

dessert
\$4.50 pp

tea &
coffee
\$3 pp

bravo

\$35 pp

starters

woodfired cheesy garlic bread

entrée

lemon pepper calamari

or

chicken satay skewers

main

200gm porterhouse
cooked medium with mushroom sauce, creamy mash potato, baby carrots, & green beans

or

chicken parmy
panko crumbed chicken breast, double smoked leg ham, napoli sauce, mozzarella cheese, & steak fries

or

Spanish mackerel
grilled WA Spanish mackerel, Greek style salad, & citrus salsa verde

charlie

\$45 pp

starters

woodfired cheesy garlic bread

entrée trio

- **panko crumbed prawn cutlet**
with wasabi aioli
- **natural oyster**
with lime dressing
- **calamari**
with chilli aioli sauce

main

250gm scotch fillet
cooked medium with mushroom sauce, creamy mash potato, baby carrots, & green beans

or

chicken parmy
panko crumbed chicken breast, double smoked leg ham, napoli sauce, mozzarella cheese, & steak fries

or

Spanish mackerel
grilled WA Spanish mackerel, Greek style salad, & citrus salsa verde

buffet

classic

roast

\$25 pp

entrée

- pumpkin & cauliflower soup

or

- potato & leak soup
- crusty bread rolls

main

- roast meats
- Yorkshire puddings with gravy

vegetables

- roast potato & pumpkin
- cauliflower au gratin
- steamed carrots, peas, & corn

salads

- garden salad
- creamy potato, bacon & egg salad
- coleslaw

dessert

- fresh fruit platter
- cheesecake

asian

faves

\$35 pp

entrée

- noodle soup
- Singapore noodles

main

- Thai fried rice
- satay chicken with peanut sauce
- chilli beef with ginger

vegetables

- stir fry Asian greens

dessert

- fresh fruit platter

salad bar

includes

6 mixed seasonal salads
6 seasonal vegetables

dessert bar

includes

soft serve icecream
fresh fruits & jelly
toppings

christmas

feast

\$45 pp

entrée

- pea & ham soup
- crusty bread rolls

main

- honey baked ham
- glazed turkey with gravy

vegetables

- roast potato & pumpkin, cauliflower au gratin
- steamed carrots, peas, & corn

salads

- pasta salad
- creamy potato, bacon & egg salad
- spinach, pumpkin, & almond salad

dessert

- plumb pudding with brandy custard

add on \$5 pp

- whole cooked Exmouth prawns

or

- cheese board

function booking

to confirm your booking, please complete and return this form with your deposit

name _____

company _____

postal address _____

phone _____ fax _____ mobile _____

email _____

function date ___ / ___ / ___ start time ___ : ___ am pm end time ___ : ___ am pm

bar tab required yes no approx. limit _____ (can be adjusted during function)

area _____ no. of guests _____

type of function _____

food ordered _____

time food to be served _____

entertainment booked _____

special requests _____

credit card type visa mastercard amex diners

credit card no. _____ expiry date ___ / ___

card holder's name _____ card holder's signature _____

contact person for function _____

signature _____ date ___ / ___ / ___

terms & conditions

1. Office of Racing, Gaming & Liquor & the Market City Tavern Management Policy

- 1.1 Only beverages purchased on the premises may be consumed on the premises. You are not permitted to bring beverages on the property, nor consume beverages purchased through our on-site retail outlet.
- 1.2 No beverages purchased on the premises are to be removed from the venue.
- 1.3 No food can be brought onto the premises without the prior consent of the venue manager.
- 1.4 In order to comply with our in house responsible service of alcohol standards, it is a requirement that a minimum amount of food (approx 1 platter per 15 guests) is purchased with any function booked in the venue except in the case of a set menu or a-la-carte dining.
- 1.5 Market City Tavern & its staff are responsible servers of alcohol. If in the opinion of the venue, you or any of your guests are deemed to be intoxicated, argumentative &/or aggressive, they will be refused service & asked to leave the venue immediately.
- 1.6 All persons attending the venue must be able to provide adequate identification or proof of age on request at any time. A current passport, proof of age card or Australian driver's licence is the only acceptable form of identification in Western Australia.
- 1.7 Market City Tavern has conditions on its tavern licence that prohibits anyone to be immodestly or indecently dressed, take part in, under take or perform any activity or entertainment on the licensed premises that is of a lewd or indecent manner. This includes 'R' rated moving pictures, contractors, employees or any patrons. Any breach of this condition will result in the immediate conclusion of the event/function & no refund of room hire foods or beverages will be applicable. The credit card supplied will be charged for any outstanding monies.
- 1.8 Any damage to the venue deemed to be the fault of you or your guests during your function will be charged to the credit card supplied.
- 1.9 Any functions booked for more than 100 people may incur additional costs for extra security. A limit of 100 patrons will be imposed unless additional security arrangements are made one week prior to the function date.

deposit & payment policy

2. Deposit & Payment Particulars

- 2.1 Confirmation of your booking will be deemed complete upon the return of a signed copy of the terms and conditions along with a valid credit card number.
- 2.2 Payment in full is required prior to the completion of the function. Cash & credit cards are accepted. Unfortunately, we do not accept cheques.
- 2.3 You, the undersigned, will be deemed responsible and held liable for any costs of repairs for any damage caused by yourself or your guests during the function.

3. Cancellation Policy

- 3.1 More than one week prior to date of function - no cancellation fee.
- 3.2 Less than one week prior to date of function - \$250.00 deposit will be absorbed as cancellation fee.
- 3.3 For set menus the number of guests attending your function must be confirmed at least 72 hours prior to the event. This is the minimum amount you will be charged for.

4. Smoking Policy

- 4.1 By law, Market City Tavern's smoking areas are located in the alfresco area adjacent to the Ale bar, & the smoking break-out area outside the Sports bar. all other areas are non smoking.

5. Best Service Policy

- 5.1 Market City Tavern will endeavour to provide your required services, depending on their ability to do so. Market City Tavern will not accept any liability in the case of business interruption, including, but not limited to labour disputes, major mechanical failure, power outage, or any other circumstance that may inhibit the trading capacity of the venue.





equipment

for hire

- pa inc. 1 mic & stand \$75
- projector \$75
- projector screen \$20
- disco lights \$45 ea
- disco smoke machine \$40
- pool table hire \$60
- linen call
- juke box call
- karaoke dj \$440
- live band call
- crowd controller \$60 ea
- sports bar table service call



market city tavern

280 bannister road canning vale wa 6155

9455 2282

marketcitytavern.com.au