



Where family, friends and colleagues come to gather



Pavilion Set Menus



Private Ocean Room



Restaurant Group Bookings

Indiana

99 Marine Parade, Cottesloe 6011

T: (08) 9385 5005 F: (08) 9385 5010

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www.indiana.com.au

Seated Receptions:

Pavilion and Private Ocean Room

At Indiana's we understand that at the cornerstone to every great dish is impeccable produce and this is the reason why head chef Brendan Pratt takes pride in supporting fresh local produce. Our menus have been created to offer you the finest possible ingredients all year round.

Set Menus

Share Platter: Standard

Two (2) shared entree platters, two (2) shared main platters **\$60.00 per person***

Share Platter: Dessert Option

Two (2) shared entree platters, two (2) shared main platters; set dessert **\$70.00 per person***

Set Menu One

Two (2) choice entrée, two (2) choice mains, set dessert **\$70.00 per person***

Set Menu Two

Three (3) choice entrée, three (3) choice mains, two (2) choice dessert **\$85.00 per person***

Deluxe Menu

Four (4) shared entrée platters, two (2) choice mains, two (2) choice dessert **\$90.00 per person***

All packages are inclusive of breads to start; various side dishes served with mains; coffee and tea to conclude

* Additional choices per course are available at \$12.00 per person, per course

* Australian farmhouse cheese course available at \$7.00 per person

* Additional side dishes available at \$3.00 per person

* Additional charcuterie platter available at \$12.00 per person

Set Menu Packages

Share Platter Menu

\$60.00 per person standard

\$70.00 per person plus dessert option

Turkish flat bread; hummus



Wood fired baby beetroot; goat's cheese, pistachio

Crisp fried calamari; Szechuan spice, kimchee



Whole wood fired organic chicken; dry spice rub

and

*Whole slow cooked Amelia Park lamb shoulder;
served on the bone*

*Served with
Curry leaf coleslaw
Buckets of chips
Baby cos and parmesan salad*

Dessert Option

Individual crème brûlée served to the table

Freshly brewed coffee and leaf tea

Set Menu Packages

Set Menu One

\$70.00 per person

Turkish flat bread; hummus

Crisp fried calamari; Szechuan spice, kimchee

or

12 hour confit pork belly; Szechuan caramel, pickled cabbage



Roast beef fillet; parsnip puree, beef cheek sauce, crisp parsnip

or

Fresh fish fillet; sauté potatoes, caper, tarragon vinaigrette

Served with

Steamed green vegetables

Green leaf salad



Crème brûlée; biscotti

Freshly brewed coffee and leaf tea

Set Menu Packages

Set Menu Two

\$85.00 per person

Turkish flat bread; hummus

Wood fired baby beetroot; pistachio, goat's cheese

or

Crisp fried calamari; Szechuan spice, kimchee

or

12 hour confit pork belly; Szechuan caramel, pickled cabbage

Roast beef fillet; parsnip puree, beef cheek sauce, crisp parsnip

or

Fresh fish fillet; sauté potatoes, caper, tarragon vinaigrette

or

Moroccan spiced chicken; warm chickpea, preserved lemon, dukkah

Served with

Steamed green vegetables

Green leaf salad

Crème brûlée; biscotti

or

Chocolate and salted caramel parfait; balsamic strawberries

Freshly brewed coffee and leaf tea

Set Menu Packages

Deluxe Menu

\$90.00 per person

Shared

Turkish flat bread; olives, dukkah, hummus

Shared 1st Entree

*Buffalo mozzarella; vine ripened tomato; black olive
Beef cheek terrine; chutney, house pickles, tea loaf*

Shared 2nd Entrée

*Crisp fried calamari; Szechuan spice, kimchee
Wood fired baby beetroot; pistachio, goat's cheese*

Choice of

*Roast beef fillet; parsnip puree, beef cheek sauce, crisp parsnip
or*

Fresh fish fillet; sauté potatoes, caper, tarragon vinaigrette

Served with

*Steamed green vegetables
Spinach, pear and parmesan salad*

Choice of

Crème brûlée; biscotti

or

Chocolate and salted caramel parfait; balsamic strawberries

Freshly brewed coffee and leaf tea

Set Menu Packages



Confirmation & Deposit Form

To confirm your reservation at Indiana; please complete the form below and return with payment via fax 9385 5010 or email functions@indiana.com.au

Booking Name _____

Function Date _____ Booking Time _____

Contact Name _____

Mobile _____ Phone _____

Email _____

Number Attending: Adults _____ Children _____

Set Menu Selection: Shared Platter Menu: Standard Shared Platter Menu: Dessert
 Set Menu 1 Set Menu 2 Deluxe Menu

Any dietary requirements/allergies? _____

Payment Options (please circle)

1. **Cheque:** To be made payable to Indiana

2. **Credit Card:**

Type (please circle) Visa / MasterCard / Amex / Diners

Card Number _____ / _____ / _____ / _____ Expiry _____ / _____

Card Holder's Name _____

Signature _____

Signed _____ Name _____ Date _____

Set Menu Packages



Terms and Conditions

DEPOSIT

A deposit of \$20 per person is required to secure your function. The deposit paid will be deducted from the total of your final bill.

CONFIRMATION

The booking is confirmed only when the Confirmation and Deposit Form in acceptance of the Terms and Conditions has been signed and accompanied with a deposit.

The Venue will be under no obligation to proceed with the event if the deposit or full payment has not been received.

CANCELLATION - *written notice is required*

Cancellation of a confirmed group booking with a deposit paid is required in writing for all restaurant reservations.

SPECIAL EVENTS

0-3 days notice - forfeiture of the deposit

WEDDINGS

0-7 days notice - forfeiture of the deposit

CORPORATE

0-7 days notice - forfeiture of the deposit

For requirements relating to the cancellation of a confirmed function within a private room, please refer to the terms and conditions within the tentative document.

FINAL ATTENDANCE NUMBERS

Guaranteed minimum number of guests is required by three (3) full working days prior to the function date. Final numbers must be received within twenty four hours (24) of function date. If this is not received then the final number will be based on the last number provided.

Any decrease in numbers after final confirmation will incur a charge of the selected set menu price per person.

CAKE(S) PROVIDED BY THE CLIENT

A standard \$5.00 charge per person is applicable if there is cake supplied by the client.

RESTAURANT BOOKINGS

Please note restaurant bookings will be seated on one table where possible. However should this not be feasible the booking will be split between tables that are positioned next to each other.

Set Menu Packages



Terms and Conditions

DAMAGE TO PROPERTY

The client is responsible for the conduct of the client's guests and indemnifies the restaurant for all costs, expenses, damage and loss caused by any act made by the client or the client's guests. We do not accept responsibility for damage to, or loss of, any client property left on the premises prior to, during or after a function. Clients are financially responsible for any damage to fittings, property or equipment by themselves, guests and outside contractors, prior to, during or after a function. Any banners or equipment left on the property are at the client's responsibility, if they are not collected within one month the venue will not dispose of the goods.

EQUIPMENT & AUDIO VISUALS

If the client(s) wish to utilise any audio equipment and/or visual props during the function it must be discussed with the Function Coordinator prior to the event.

LINEN

The Venue may provide table linen on request. Linen will incur a charge of \$5.00 per piece.

DELIVERIES

All deliveries to The Venue must be advised to the Function Coordinator prior and marked with the name and date of the function. Whilst every effort will be made to assist in the movement of goods from the vehicle to the function room, assistance will be offered only if staff is available at that time.

MENU AND DETAILS

The menu must be chosen and confirmed on the Confirmation and Deposit Form 5 full working days prior to the event. Menus will be printed especially for the day with any additional titles added. The Venue will provide typed menus for your function or reception.

SUPPLIERS / DECORATORS

The Venue's has no restrictions on suppliers; however please advise your function co-ordinator of who is delivering, contact phone numbers and times of deliveries to be discussed.

Please ask your function coordinator to provide a quote if you require The Venue's staff to assist with decorating the table(s).

ADDITIONAL STAFF

Should you require additional staff to assist with service throughout the function; a charge of \$35 p/h per staff member will apply.