

ICONEVENTS

2011



The Icon
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THE ICON

Thank you for your enquiry about Icon Events. The team at The Icon thoroughly enjoys planning and executing outstanding functions unparalleled in Karratha. Our excellent variety of indoor and outdoor spaces coupled with our sound and visual facilities enables us to cater to the needs of corporate, community and personal events from 5 to 300 guests. We have an exciting selection of menus designed by our creative head chef to suit both your taste and budget.

In this package you will find our range of menus and function options, venue facilities and all pricing information. Please take the time to read this information including the terms and conditions.

Please do not hesitate to contact us with any queries. To make a booking please return the completed form on the last page along with deposit to our functions team at hayley.theicon@bigpond.com or fax to 91856922.

Thank you again for choosing The Icon. We look forward to working with you.

Kind Regards,

The Icon Team

THE ICON EVENTS SPACES

ALFRESCO

The newly refurbished **Alfresco** area is located outside of The Icon Restaurant. It is our premium outdoor space with a mix of seating options from comfortable leather lounges and booths, traditional tables to highbars. This space boasts a fully equipped audio – visual set up and performing stage and its own private bar, this space is diverse and will suit almost any event including corporate functions, live shows, a la carte dinners, cocktail parties and even wedding receptions

Minimum/Maximum Numbers

Cocktail: 70/150

Dinner: 60/100

Exclusive use room hire \$1000

Deposit required on booking \$1000

ONYX ROOM

The **Onyx** room is a more formal space to the rear of the restaurant which can be separated from the remainder of the room with a roll away glass doors in the center of the building. The Onyx room is an intimate space perfect for corporate work and conferencing due to its own large screen and data projector with easy lap top plug in at the wall. The Onyx room is also ideal for sit down dinners.

Minimum/Maximum Numbers

Cocktail: 50/70

Dinner: 40/50

Exclusive use room hire \$1000

Deposit required on booking \$1000

KWILA BAR

The recently extended and refurbished **Kwila** Bar is the ideal choice for smaller and functions and gatherings of up to 25 people in a standing only cocktail environment. Adjoining to the bar it is a great choice for smaller functions wishing to buy drinks and cocktails at the bar. Make the most of our diverse cocktail menu. Perfect for small, less formal functions, after work drinks and celebrations.

Minimum/Maximum Numbers

Cocktail: 15/25

Exclusive use room hire \$250

Deposit required on booking \$250

SPACE COMBINATIONS

Many functions require a combination of our spaces or the entire venue in order to accommodate a larger group of guests or an event with particular needs. Please note that these do attract different venue hire prices to those listed above and that these prices may vary depending on the number of guests and the date of the function. Please contact our team to discuss the best options to suit your needs.

EQUIPMENT

The following equipment is available for your function at no extra cost:

Flipchart,

Whiteboard

Microphone and PA system

Lectern

Data projector (subject to the space which has been hired)

THE ICON CONFERENCE AND FUNCTION MENUS

BREAKFAST

All breakfast menus include continuous tea and espresso coffee, fruit juices and filtered water during the time of food service only.

OPTION 1 @ \$34.90PP

Individually plated 'The Ultimate Big Brekky'

Scrambled eggs, bacon, grilled tomato, hash brown, sautéed spinach, mushrooms, hollandaise sauce and sourdough toast

OPTION 2 @ \$28.90PP

Individually plated 'Icon Brekky'

As above served platter style

OPTION 3 @ \$25.50PP

Buffet style 'Icon continental Brekky'

Assorted cereals, fresh fruit platters, muffins and pastries, yoghurt and muesli.

MORNING / AFTERNOON TEA

Morning/Afternoon tea @ \$28.90pp – includes continuous tea and espresso coffee, filtered water, soft drinks and fruit juices and your choice of three of the following:

Scones with jam and cream

Assorted muffins

Assorted pastries

Assorted cookies

Fresh fruit selection

Cheese platter

LUNCH

Served Platter style, includes continuous tea, coffee, water and soft drinks

Your choice of any 4 items (including one salad) @ \$26.90pp

Your choice of any 5 items (including one salad) @ \$29.90pp

Your choice of any 6 items (including one salad) @ \$32.90pp

House made pizzas

Crumbed chicken breast topped with melted cheese, ham and Napoli sauce

Pasta of the Day

Assorted wraps

Assorted sandwiches

Lamb or chicken curry

Nasi Goreng

Fresh fruit selection

Caesar Salad

Garden Salad

Greek Salad

ALL DAY CONFERENCE

SPECIAL AT \$44.00PP

Includes continuous tea, espresso coffee, water, soft drinks and fruit juices.

Morning tea – your choice of 2 of the following:

Scones with jam and cream

Assorted muffins

Assorted cookies

Assorted pastries

Fresh fruit selection

Lunch – selection of baguettes and wraps

Afternoon tea – your choice of 2 of the above items.

SET DINNER MENUS

Please note that should our standard menu's not suit the particular requirements of your function we are more than able to customize a menu to suit you. This may include vegetarian options, any other dietary requirements, a fine dining menu for the most formal functions, a traditional roast and the list goes on. Please contact us to discuss.

OPTION ONE @ \$55.00PP

Entrée

Bruschetta for 2: Icon handmade rosemary and sea salt focaccia bread with whipped Persian feta, freshly diced roma tomatoes and Spanish red onions

Main (served alternately)

Amelia Park Eye Fillet

200gram Amelia Park Eye fillet served medium with a potato roesti, brocolini and a red wine jus.

Mt Barker Chicken breast

char grilled, oven roasted and herb marinated chicken breast served atop of baby herbed potatoes, fresh brocolini and dressed with a lemon and dill crème fraiche.

OPTION TWO @ \$65.00PP

Entrée (one between two served alternately)

Bruschetta for 2

Icon handmade rosemary and sea salt focaccia bread with whipped Persian feta, freshly diced roma tomatoes and Spanish red onions

Tapas plate

Duo of dips, spicy chorizo, panko crumbed haloumi cheese & homemade focaccia and peperonata relish.

Main (Guests may select their meal from the following choices)

Wild Ocean Barramundi

pan fried crispy skinned barramundi served on a bed of fragrant jasmine rice with prawns and scallops, a creamy mild laksa sauce and a garnish of asian greens.

Amelia Park Eye Fillet Grill n Thrill

200gram Amelia Park Eye fillet served medium with a potato roesti, a skewer of grilled prawns and scallops, brocolini and a creamy garlic sauce.

Mt Barker Chicken breast

char grilled, oven roasted and herb marinated chicken breast served atop of baby herbed potatoes, fresh brocolini and dressed with a lemon and dill crème fraiche.

Dessert (served alternately)

Coconut Pannacotta – traditional pannacotta served with kaffir lime syrup and tropical fruit.

Sticky Date Pudding

traditional homemade sticky date and walnut pudding, served with vanilla ice cream and butterscotch sauce.

OPTION THREE @ \$75PP

Entrée (Served one between two alternately)

Ocean Luxe

Exmouth tiger prawns in a garlic oil, Fremantle half shell scallops topped with tomato and garlic parmesan, grilled Nickol Bay bug tail, panko crumbed reef fish goujons & Alaskan snow crab served with a mild chilli salsa, wedges of homemade focaccia and dipping sauces

Earth Luxe

Candied pork belly, peking duck pancakes, herbed lamb cutlets, lamb kofta sticks, eye fillet open top beef sliders served on homemade focaccia with dipping sauces and condiments.

Main (Guests may choose their meal from the following choices)

Pork Belly

Slow cooked pork belly served with WA scallops and a crispy Vietnamese salad with a spicy hoisin glaze.

From the Trawler

Premium WA reef fish (please check for fish of the day) pan fried in garlic butter and served with baby herbed potatoes and seasoned greens.

Grill and Thrill

Amelia Park Eye fillet 300gram served with prawns, scallops, a creamy garlic sauce and steak fries

Beef Wellington

Amelia park eye fillet medallion in a pate and mushroom duxelle encased in a flaky puff pastry served with potato roesti, brocolini and red wine jus.

Rack of Lamb

Oven roasted 6 rib Amelia Park spring lamb, herb crusted served on a bed of mash with roma tomato olive and garlic sauce.

Mt Barker Chicken breast

char grilled, oven roasted and herb marinated chicken breast served atop of baby herbed potatoes, fresh brocolini and dressed with a lemon and dill crème fraiche.

Duck Breast

Asian style crispy skin duck breast served on a bed of mash potato, asian style greens and dressed with a spicy hoisin glaze.

Dessert (Served alternately)

Cheesecake

homemade individual strawberry cheese cake with strawberry sauce, Turkish fairy floss and homemade gelato and whipped cream

Coconut Pannacotta

traditional pannacotta served with kaffir lime syrup and tropical fruit.

BUFFET MENUS (minimum of 30 guests)

BUFFET MENU @ \$60PP

Entrée – Your choice of 4 of the following:

Selection of cold meats
Tandoori Lamb Cutlets
Butter Chicken Wings with mango chutney
Angus beef meat balls
BBQ spare ribs
Housemade pizza

Main -Your choice of 2 of the following:

Pasta of the Day
Nasi Goreng
Lamb or chicken curry
Crumbed chicken breast topped with mozzarella cheese and Napolitano sauce

Salads

Buffet is served with the following two salads
Crisp garden salad
Caesar salad

Desserts

Fresh fruit platters
Strawberry Cheesecake

COCKTAIL MENUS

Note – Basic and Standard Menus are fixed.

SILVER MENU @ \$28.00PP

House made gourmet pizzas
 Dips and spicy chorizo sausage with focaccia bread
 Mini quiche
 Crispy risotto balls (vegetarian)
 Spring rolls (vegetarian)
 Samosas

GOLD MENU @ \$34.00PP

Lamb Kofta sticks
 Crispy risotto balls (vegetarian)
 Prawn twisters
 Thai fish cakes
 BBQ ribs
 Tandoori Lamb cutlets
 House made dips and focaccia bread
 Haloumi cheese and spicy chorizo sausage

PLATINUM MENU @ \$39.00PP

Our platinum cocktail menu selects items from our Ocean Luxe and Earth Luxe platters. These items are produced from the best local fresh ingredients and will add a refined and distinguished flair to any cocktail party.

Char grilled Exmouth tiger prawns
 Fremantle ½ shell scallops topped with tomato, garlic and herb salsa and glazed with parmesan.
 Grilled Nickol Bay bug tail
 Panko crumbed reef fish goujons
 Candied Pork Belly
 Peking duck pancakes
 Herbed lamb cutlets
 Lamb kofta sticks
 Open top beef sliders served on focaccia bread
 Vegetarian spring rolls
 Vegetarian crispy risotto balls
 Homemade focaccia bread and dips

TASTING PLATES

Another fantastic idea for finger food would be to order an array of our popular tasting plates which feature on The Icon dinner menu. These would be ideal for functions wishing to have a more formal and delicate approach to finger food and can also give a greater variety. Each tasting plate serves two guests.

“DIY” BRUSCHETTA FOR 2 \$26

Icon hand made rosemary & sea salt focaccia bread with whipped Persian fetta, freshly diced roma tomatoes with Spanish red onions

OCEAN LUXE PLATE FOR 2 \$45

Exmouth Tiger Prawns in a garlic oil, Fremantle ½ shell scallops topped with tomato & garlic parmesan, grilled Nickol Bay bug tail, panko crumbed reef fish goujons & Alaskan snow crab served with a mild chilli salsa with wedges of home made focaccia bread & dipping sauces

EARTH LUXE PLATE FOR 2 \$45

Candied pork belly , Peking duck pancakes, herbed lamb cutlets, lamb kofta sticks eye fillet open top beef sliders served on home made focaccia bread with dipping sauces & condiments

ASIAN LUXE PLATE FOR 2 \$40

Home made vegetarian spring rolls, nasi goreng rice balls , Indian style lamb kofta sticks, spicy Thai fish cakes with prawn twisters served with dipping sauces & condiments

TAPAS' LUXE PLATE FOR 2 \$36

Duo of dips, traditional French style pâté, spicy chorizo, panko crumbed haloumi cheese, char-grilled Fremantle octopus, smoked salmon & home made focaccia & peperonata relish

BEVERAGES

All exclusive use events at the Icon require a minimum spend over the bar. This may be in the form of a bar tab based on consumption or an hourly beverage package.

Alfresco \$1000 min
Onyx Room \$500 min
Icon Lounge \$500 min
Onyx Room & Icon Lounge Combined \$1000 min
Onyx Room & Alfresco combined \$1500 min
Kwila Bar no min
Full Venue \$2000 min

HOURLY BEVERAGE PACKAGE

Hourly beverage packages allow continuous service of the specific beverages listed for the amount of hours specified. Prices are per person.

OPTION 1 – BEER AND WINE PACKAGE

Te Hana Cuvee (NZ)
Ashbrook Estate Sauv Blanc (Marg River, WA)
Innocent Bystander Pinot Noir (Yarra Valley, VIC)
Tap Beers
Carlton Draught
Soft Drinks & Juice

2 hr beverage package \$34.00pp
3 hr beverage package \$38.00pp
4 hr beverage package \$45.00pp
5 hr beverage package \$55.00pp

OPTION 2 – BEER, WINE AND SPIRITS PACKAGE

Te Hana Cuvee (NZ)
Vasse Felix Classic White (Marg River, WA)
Pepperjack Shiraz (Barossa Valley, SA)
Sandalford Rose (Marg River, WA)
Tap Beers
Coronas, Carlton Draught
Soft Drinks & Juice
Jack Daniels
Jim Beam
Bundaberg Rum
Grants Scotch Whiskey
Absolut Vodka
Gordons Gin
Canadian Club
Bacardi Rum

2 hr beverage package \$44.00pp
3 hr beverage package \$50.00pp
4 hr beverage package \$58.00pp
5 hr beverage package \$66.00pp

Cocktails

Include one cocktail to your package and add \$10pp

Soft Drink Package (kids only)

\$9.90pp for 2 hours. Add \$2pp for every subsequent hour.

ENTERTAINMENT

ENTERTAINMENT

At The Icon we have numerous contacts for entertainment for your function. From bands, to dj's, comedians and magicians, we can arrange to book the best entertainment available for your function and incorporate their charges into your Icon invoice. This is a convenient and hassle free way for you to secure great entertainment for the night, ensuring all your guests have a memorable night.

DECORATIONS

We are also able to arrange decoration for your function. This can include black linen for your tables, floral arrangements, helium balloons etc. We organize these through a local Karratha florist and can incorporate their charges into your Icon invoice. Let us know what you had in mind and our function team can organize this for you – let us take the stress out of your function!

TERMS & CONDITIONS

CONFIRMATION & DEPOSIT confirmation of a function booking must be made within 7 days of the original tentative booking. Payment of a deposit AND completion of the booking form must accompany a confirmation. The deposit will be deducted from your final account. Management reserves the right to cancel the booking and allocate the venue to another client if this confirmation is not received.

PAYMENT final numbers are required 5 working days prior to your event. This number will represent the minimum numbers for which you will be charged. PREPAYMENT is appreciated for all known quantities before the night. Final accounts must be settled on or before the night, payment on the night is accepted with cash or credit card.

MINIMUM CATERING

All events at the Icon require food catering.

A minimum food charge of \$28.00 per head applies for cocktail parties

A minimum food charge of \$55 per head applies for sit-down dinners

A minimum food charge of \$60 per head applies for buffet dinners

A minimum catering charge of \$25.00 per head applies for conferences

MINIMUM NUMBERS apply on Friday and Saturday night and in November and December. They represent the minimum charge associated with the space. Irrespective of where your numbers fall below the minimum number, the number must be paid for.

CANCELLATIONS

Deposits will be refunded for functions cancelled before 10 working days of the event. Any functions cancelled within 10 working days of the event will not be refunded their deposit. Any functions cancelled within 72 hours of the event will incur the full quoted cost.

RESPONSIBILITY

Organisers are financially responsible for any damages/breakages sustained to the Icon by the organiser, organiser's guests, invites or other persons attending the function. The Icon will not accept any responsibility for the damage or loss of merchandise left prior to or after the function. Nothing is to be nailed, screwed or adhered to any wall or other surface or part of the building.

CLEANING

General cleaning is included in the cost of the function. If cleaning requirements following your function are judged to be excessive, additional cleaning charges will be incurred. Confetti is not permitted in the grounds of the Icon or subhired by the Icon nor within the establishment.

CAKES

We are happy for you to bring a cake. A \$1pp cake cutting fee will apply. No other food or beverage is to be brought in by the customer and consumed in the function.

RESPONSIBLE SERVICE OF ALCOHOL

The Icon practises responsible service of alcohol on all occasions. Intoxicated individuals will not be served alcohol.

SECURITY

Some functions may attract a charge for security. This decision is up to The Icon management. Only licensed security companies are to be used.

BOOKING FORM

Booking name:	
Contact Person:	
Postal Address:	
E-mail Address:	
Contact Ph:	Contact Fax:

Date of Function:	Function Start - Finish Time:
Function Space:	
No. of Guests:	
Food & Beverage Details:	
Special Requirements:	

Deposit Details			
Credit Card	<input type="checkbox"/> Visa	<input type="checkbox"/> MasterCard	<input type="checkbox"/> Amex / Diners Club
Name on Card:			
Credit Card Number:			
Today's Date:		Expiry Date:	
Cardholder's Signature:			

CONFIRMATION OF ACCEPTANCE:

A deposit is confirmation of your booking. In paying a deposit I am accepting the terms and conditions of The Icon

SIGNATURE _____ DATE _____