



THE

COMMON

• BEER • BAR • BISTRO •

PRIVATE FUNCTION KIT

WELCOME

Thank you for your interest in hosting a private event at The Common, Margaret River. A beach-haven and favourite amongst locals for many years, The Common has private + semi-private spaces for 25 to 300 guests.

Parties can be arranged in various settings and dining rooms, both inside and out of the venue (weather permitting!) and our chefs have designed a variety of mouthwatering menu options to ensure every guest at your next event will be happy!

The Common's outdoor Alfresco Deck has serene views of the Indian Ocean and can accommodate a wide range of event options, including a cocktail style event for up to 90 people standing or 60 seated. The internal bar offers a full bar and can combine with our bistro area, catering for 200 standing or 120 seated. We also offer a private, enclosed dining terrace catering for 100 standing or 60 seated. These areas can combine for larger parties and functions of 300 standing or 180 seated.

Each event is personally planned and orchestrated by our dedicated private events team. No detail is overlooked and our team is dedicated to ensure your event is one to remember!

We look forward to working with you!

Sincerely,



Tony Breen
Owner

The Common - Bistro | Bar | Restaurant
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PLANNING YOUR EVENT

MENUS

Please find enclosed a selection of private party menus. Prices are current as of January 2022, but may be subject to change. Parties that choose to have more than three main selections will be subject to an additional \$5 per person. Pre ordered main selections are required for parties of 25 guests or more. Want something a little different? Our chefs are more than happy to work with you to customer a unique experience for your guests. Additional charges may apply.

GUARANTEES

The final number of guests will be required one week prior to your event, as well as the remaining balance paid in full. Once received this number will be considered guaranteed and not subject to reductions.

BEVERAGES

We offer a wide variety of beverage and cocktail options to accommodate the particular needs of your event, including on consumption and open bar.

RENTAL FEES

Certain spaces may have associated rental fees. Please enquire directly with our events team for a complete pricing breakdown.

PARKING

Parking is available free of charge, adjacent to The Common Bistro, Resort Place, Gnarabup.

DINING ROOMS

We have a number of areas open to accommodate your next event. Please speak with your event manager about which space will suit you best.

SPECIAL AMENITIES

Other amenities such as audiovisual equipment can be provided at an additional cost.

DEPOSIT + PAYMENT

A signed contract and 25% deposit must be paid to confirm booking. Event spaces are available to guests prior to the scheduled time for setup and decorating.

Menu

Casual Cocktail

\$25 PER HEAD | MIN 20 PAX

STARTERS

Corn Chips | house salsa

MAIN (SELECT 3)

Chilli-Flaked Fried Calamari | spicy marinara sauce

Popcorn Chicken | buffalo ranch

Brussel Sprouts | honey | truffle oil

Fried Mozzarella Sticks | napoli sauce

Bean Tostadas | house beans | cheese | pico de gallo

Crab Tostadas | blue crab | creamy dressing | avocado pureé | tomato salsa

PIZZA (SELECT 2)

Margherita | napoli sauce | buffalo mozzarella | basil

Buffalo Chicken | red onion | buffalo sauce | bacon | mozzarella | crumbed chook

Hawaiian | shaved leg ham | pineapple | mozzarella

Truffle Prosciutto | portobello mushroom | rocket | parmesan

Veggie Supreme | mushroom | sundried tomato | capsicum | spinach | pineapple

Pepperoni | mozzarella | oregano salt

M Menu

Premium Cocktail

\$38 PER HEAD | MIN 40 PAX
+\$5 ADDITIONAL CANAPE SELECTION

STARTERS

Garlic Parmesan Pizza Bread

Corn Chips | house salsa

CANAPE (SELECT 3)

Mini Birria Tacos | spicy slow cooked beef | melted cheese | avocado salsa

Sesame Seared Tuna | soy | wasabi

Chilli Salted Calamari | horseradish cocktail sauce

Cheesy Jalapeno Bread | marinara | ranch dressing

Salmon Carpaccio | feta | pine nuts | micro herbs

Fish Tacos | baja battered flathead | slaw | chipotle crema | guacamole

Fried Haloumi Sticks | 12 spice dredge | hot and sour glaze

Baja Battered Whiting Bites | jalapeno ranch

Philly Cheesesteak Bao Buns | steak | sauteed onions | cheese

Hawaiin Poke Cups | sesame soy sashimi tuna | toasted macadamias

Chicken Skewers | peanut satay

SUSTAINABLE (SELECT 1)

Pulled Pork French Dip Sliders | slow cooked pork shoulder | au jus dip

California Tacos | marinated flank steak | guacamole | chips | cheese | salsa

Wagyu Beef Slider | swiss cheese | house burger sauce | pickles

Mini Parmigiana | crumbed chicken | napoli sauce | ham | mozzarella

Common Fried Chicken | buttermilk marinade | 12 spice dredge | chicken salt

CONFIRMED PRE ORDER REQUIRED 2 DAYS IN ADVANCE

Mexi

Mexi Sharing Style

\$39 PER HEAD | MIN 20 PAX

STARTERS

Garlic Parmesan Pizza Bread
Corn Chips | house salsa

MAINS (SELECT 3)

Pulled Pork Carnitas
Marinated Carne Asada Steak
Pulled Chipotle Jackfruit
Spicy Bean Mince
House Smoked Black Beans

Comes with flour + corn tortillas, guacamole and house salsa

SIDES (SELECT 3)

Refried Black Beans
Mexican Red Rice
Mexican Street Corn
Roasted Pumpkin | pepitas | feta | lemon | chipotle butter
Brussel Sprouts | agave | truffle

DESSERT

Chocolate Brownie | chocolate ganache | whipped cream
Sticky Date Pudding | butterscotch sauce | whipped cream

CONFIRMED CHOICES REQUIRED 2 DAYS IN ADVANCE

Menu

Plated Set Menu

\$45 PER HEAD - 2 COURSES
\$55 PER HEAD - 3 COURSES

MIN 15 PAX

SHARED STARTERS

Calamari | spicy marinara cocktail sauce

Popcorn Chicken | house ranch

Garlic Parmesan Pizza Bread

MAINS (SELECT 1)

Crispy Skin Barramundi | coconut rice | broccolini | pineapple salsa

Beef Cheek | chimichurri chat potatoes | mole sauce | broccolini

Chicken Parmigiana | chips | house slaw

Pumpkin Salad | pumpkin | avocado | pepitas | truffle mushrooms | tomatoes | sundried tomatoes | buffalo mozzarella | lemon vinaigrette | balsamic glaze

DESSERT

Sticky Date Pudding | butterscotch sauce | vanilla ice cream

CONFIRMED PRE ORDER REQUIRED 2 DAYS IN ADVANCE

Menu

Teen Menu

\$20 PER HEAD
\$25 PER HEAD

W SOFT DRINK, JUICE + BREAD ROLLS

MIN 30 PAX.

UNDER 18 ONLY

MAINS

Fish + Chips | battered flathead | house slaw | chips

Cheeseburger | lettuce | tomato | burger sauce | chips

Fish Tacos | battered flathead | guacamole | salsa

Nacho Bowl | House beans | tortilla chips | cheese | guacamole | sour cream | salsa

PIZZA

Margherita | napoli sauce | buffalo mozzarella | basil

Hawaiian | shaved leg ham | pineapple | mozzarella

Pepperoni | buffalo mozzarella | oregano salt

CONFIRMED PRE ORDER REQUIRED 2 DAYS IN ADVANCE

Say I do!

WEDDING PACKAGES

Congratulations on your engagement! We would love to chat to you about hosting your upcoming wedding at The Common.

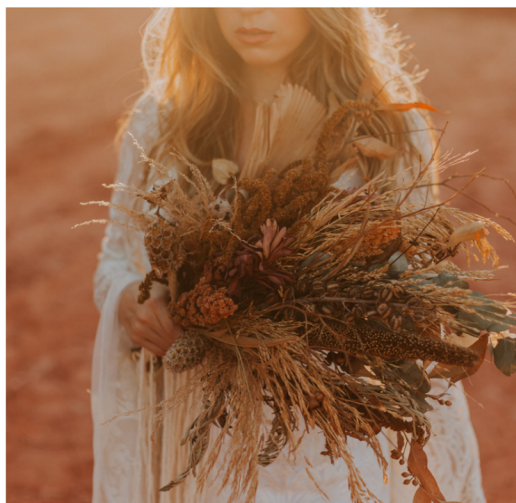
We aim to work closely with you to ensure your special day is stress free, so all you have to worry about is making memories with the ones you love.

The Common Bistro is Margaret Rivers best location for a private + secluded seaside wedding. Our venue overlooks the stunning Indian Ocean and is 500m from the pristine Gnarabup beach.

Our talented team of chefs work hard to ensure each menu is carefully curated, sourcing fresh local ingredients wherever possible. With our flexibility, professionalism and attention to detail, our dedicated team are on hand throughout your big day to ensure every detail is exactly how you imagine.

We are also fortunate enough to be located directly next door to the multiple award winning Margaret's Beach Resort, offering 4 star, self contained seaside apartments. The perfect opportunity for your guests to relax together for the weekend, and enjoy everything the Margaret River region has to offer.

Please feel free to contact our functions team directly via email - events@thecommonbistro.com.au to discuss further





CONSUMPTION

Server will keep a running tab of all beverages consumed and added to the final bill. Options include soft drinks, coffee, tea, limited bar, full bar or wine service

OPEN BAR

Unlimited house wine + beer + premium liquor - \$45 per guest for 2.5 hour event + \$10 per guest for top shelf liquor. \$8 per guest for each additional half hour.

BEER + WINE OPEN BAR

Unlimited house wine + beer - \$35 per guest for 2.5 hour event + \$6 per guest each additional half hour. \$10 per guest for premium wine by the glass

UNLIMITED BRUNCH COCKTAILS

Mimosas, Bloody Mary's, Greyhounds + Sangria. \$22 per guest + \$100 Bar setup charge

WINE SERVICE

Please see our wine list for wine available to be served table side by the bottle

Cheers!

VENUE OPTIONS

THE TERRACE

Enjoy the outdoors year round, whilst being sheltered by the elements. For those looking for an informal reception, the terrace is the ideal choice. Perfect for a sit down event for up to 50 guests, or can cater for up to 100 guests standing.

FEE: \$150 (Waived for 30+ guests)

POOLSIDE

Our poolside is surrounded by landscaped gardens and is the perfect setting for a cocktail style or BBQ function on balmy evenings. Perfect for 50 - 80 guests, Subject to seasonal availability. Noise restrictions apply after 9pm.

FEE: \$350

DECK

Secluded gardens with small gazebo offers a tranquil alternative to an indoor reception. Perfect for a cocktail style function for up to 100 guests. Can add the lounge to accommodate a total of 200. We also have the option of adding a custom mobile bar to the space for your convenience. Subject to seasonal availability. Noise restrictions apply after 9 pm.

FEE: \$350

RESTAURANT

The Common Bsitro restaurant + lounge space is the ideal intimate, indoor location for sit down events of up to 120 people of standing events of up to 300 guests. With a stunning limestone fireplace in the comfortable lounge bar, the common bistro is always a crowd favourite.

COMPLETE VENUE HIRE FEE: OFF PEAK - 1500 | PEAK - \$3500 (requires a minimum spend)

GENERAL EVENT INFORMATION

A non refundable deposit is required to secure the space. The final bill will reflect the deposit deducted.

We are more than happy to accommodate any dietary requirements. Please enquire with our team about gluten free + vegetarian options.

Private bar tenders are available at an additional \$75 to exclusively cater to your group.

Children 10 + under - \$12 per child. Soft drink included.

All packages require a 20 guest minimum. For buffet style events a minimum of 25 guests applies.

Final guest count is required 7 days before the event.

Bookings held on a Friday or Saturday evening require a minimum of 35 guests in attendance to reserve the entire function space. Groups falling below the the 35 guests minimum may enquire about reserving half the function space or may require a food + beverage minimum.

