THE MARINA
MINDARIE
themarinamindarie.com/functions/
functions@themarinamindarie.com
(08) 9305 9305
FUNCTIONS
MINDARIE • EAT DRINK PLAY STAY •

CONTACT JADE

JADE HOPKINSON | EVENTS MANAGER

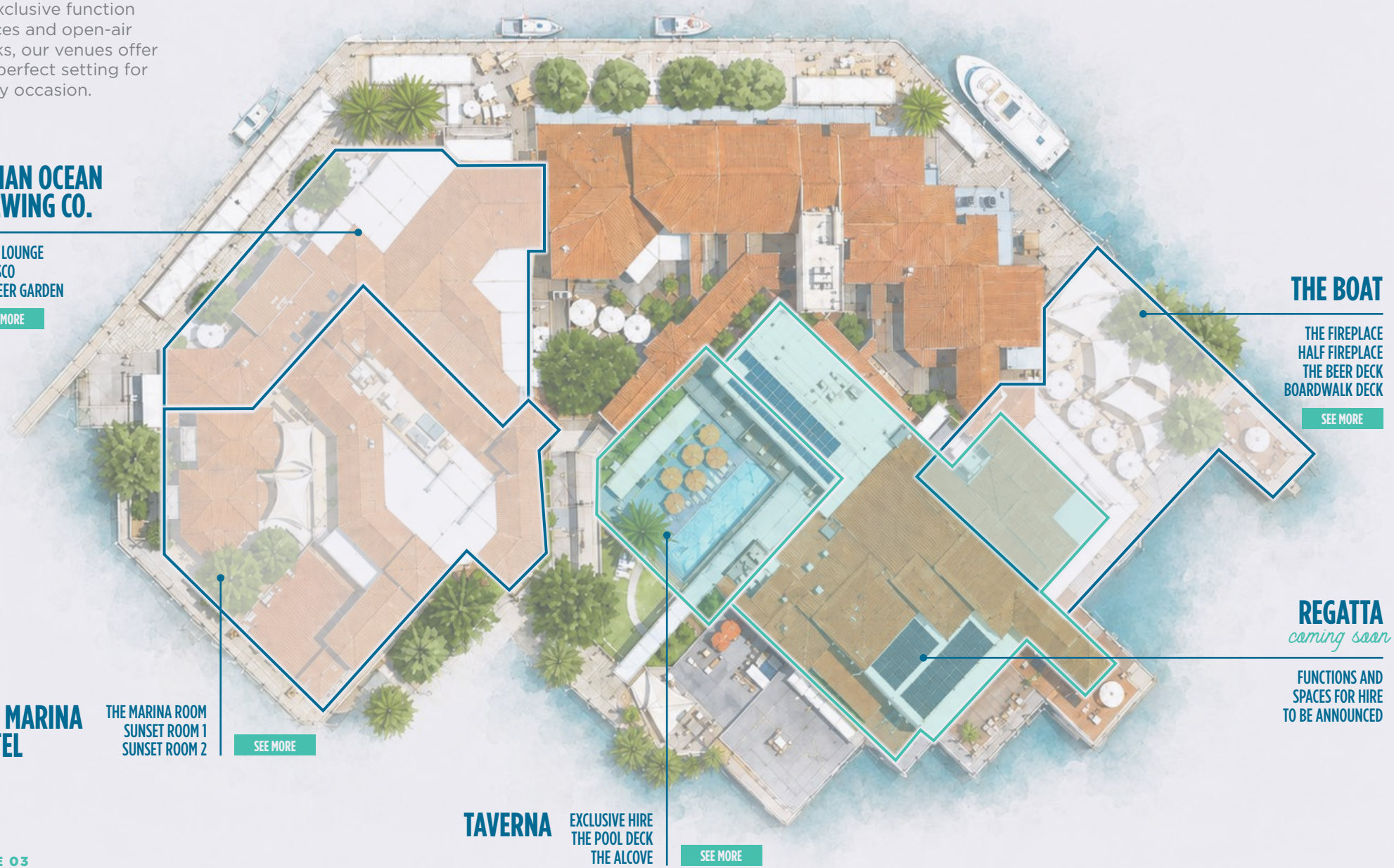
Hi, I'm Jade! I genuinely love creating memorable experiences and have a true passion for hospitality. Building relationships with my clients is one of my favourite parts of the job, and I love bringing their ideas to life.

Fun fact: I run on coffee—three cups a day is usually the minimum! So why not book a time to meet with me over a coffee, and let's chat about creating an unforgettable event together.

THE BOAT | INDIAN OCEAN BREWING COMPANY | TAVERNA coming soon | THE MARINA HOTEL MINDARIE | REGATTA coming soon

OUR MARINA VENUES

From waterfront dining and relaxed beer gardens to exclusive function spaces and open-air decks, our venues offer the perfect setting for every occasion.



INDIAN OCEAN BREWING CO.

UPPER LOUNGE
ALFRESCO
SIDE BEER GARDEN

SEE MORE

THE BOAT

THE FIREPLACE
HALF FIREPLACE
THE BEER DECK
BOARDWALK DECK

SEE MORE

REGATTA

coming soon

FUNCTIONS AND SPACES FOR HIRE TO BE ANNOUNCED

THE MARINA HOTEL

THE MARINA ROOM
SUNSET ROOM 1
SUNSET ROOM 2

SEE MORE

TAVERNA

EXCLUSIVE HIRE
THE POOL DECK
THE ALCOVE

SEE MORE

THE BOAT

THE FIREPLACE
HALF FIREPLACE
THE BEER DECK
BOARDWALK DECK

Drop anchor at The Boat, The Marina Mindarie's iconic waterfront pub, where great food, cold drinks and relaxed coastal vibes come together for unforgettable celebrations.

Available for function bookings 7 days a week*

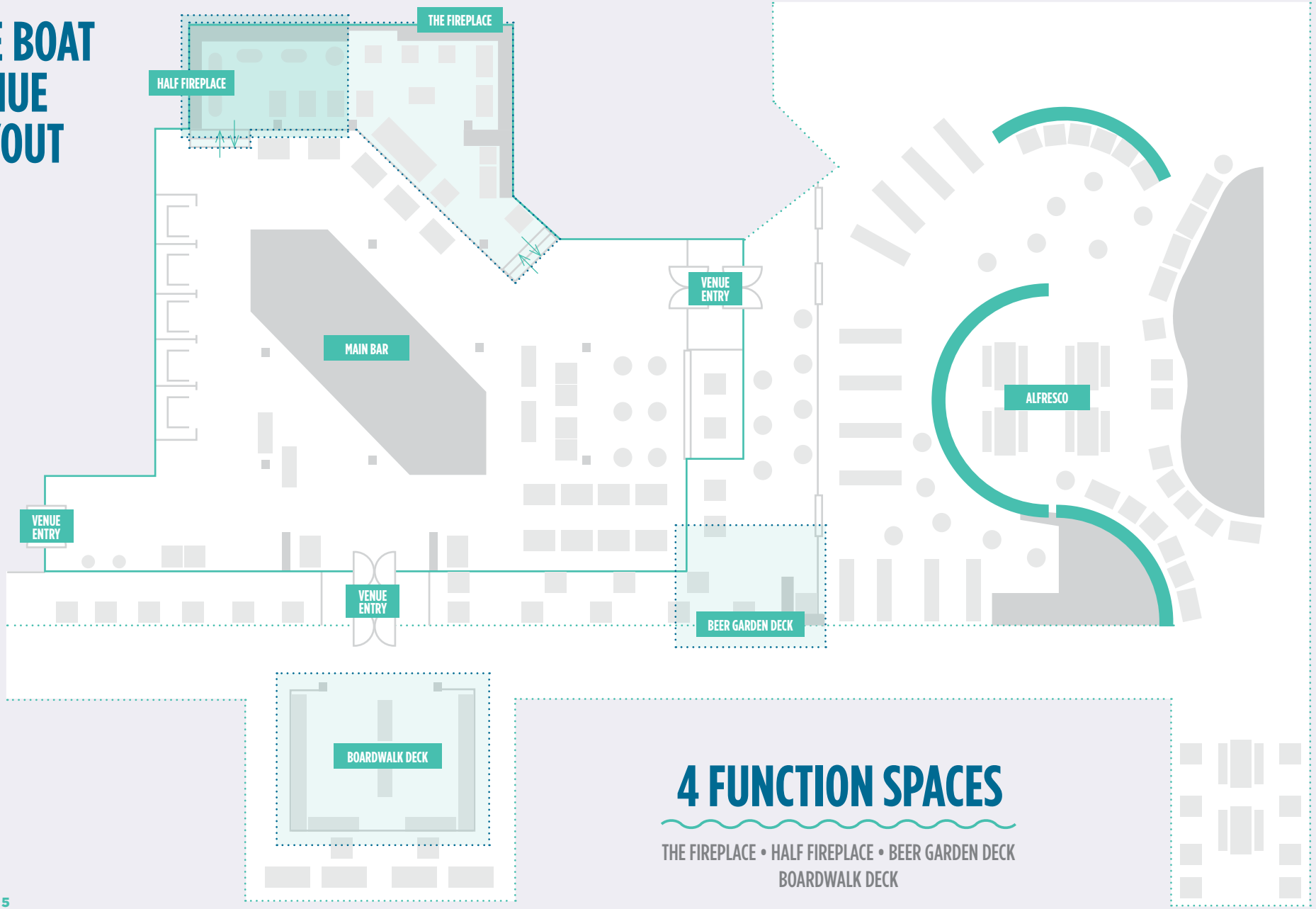
*Subject to availability as some dates are reserved for live venue entertainement.

ENQUIRE NOW

VISIT US ONLINE

FIND US ON SOCIALS

THE BOAT VENUE LAYOUT



4 FUNCTION SPACES

THE FIREPLACE • HALF FIREPLACE • BEER GARDEN DECK
BOARDWALK DECK

THE BOAT

THE FIREPLACE

A raised area above the main Boat floor located at the rear of the venue, with easy partitioning for semi-private events while still enjoying the ambience of a large venue.

Standing Capacity
50–100

Perfect for social cocktail style events.

SEE VENUE MAP

THE BOAT

HALF FIREPLACE

The corner half of the raised area above the main Boat floor located at the rear of the venue. Consists of primarily low seating, high bar tables with stools and sanding floor space.

Standing Capacity
25–50

SEE VENUE MAP

THE BOAT

THE BEER GARDEN DECK

Overlooking the Marina and sunken beer garden, the Beer Graden Deck offers relaxed waterfront setting ideal for cocktail-style gatherings.

With a mix of high-top tables, alfresco cover and winter heating, guests can enjoy the atmosphere comfortably throughout the year.

Standing Capacity
25-35 guests

Suitable for cocktail events. Consisting of high-top tables.

SEE VENUE MAP

THE BOAT

BOARDWALK DECK

The Boardwalk Deck is a semi-private outdoor function space located beside the side entrance of The Boat, running off the boardwalk. This space offers breathtaking views across the Marina.

The area features a large bar top, high bar stools, high-top tables and picnic-style tables on the lower level, creating a relaxed and versatile setting for social gatherings.

Standing Capacity
40–90 guests

Cocktail-style events, particularly during the day and early evening.

SEE VENUE MAP

THE BOAT

CATERING PACKAGES

CANAPÉS & SUBSTANTIAL

Package 1 (Minimum of 25 guests) *(Choose 4 canapé food items)*	**$25PP**
Package 2 (Minimum of 25 guests) *(Choose 6 canapé food items)*	**$32PP**
Substantial items	**$13EA**
Share Platters (Individually priced)	**FROM $50**

*see page 9 for sample menus & descriptions

BEVERAGES

The Boat offers a wide range of West Australian wines, seasonal cocktails, local & international beers and ciders. Bar tabs available.

PARTY STARTER PACKAGE

Available on high-top tables inside near the bar, Party Starter Packages include reserved seating and share-style platters, making them ideal for casual gatherings. Platters are served approximately one hour after your event begins. Bookings can be made directly through The Boat website.

Package 1 (up to 25 guests) *(reserved space, 3 x Boat Party Platter: a generous selection of classic party favourites including mini pies, mini sausage rolls, chicken bites, fish goujons, chips and house condiments)*	**$500**
Package 2 (up to 40 guests) *(reserved space, 5 x Boat Party Platter)*	**$800**

CANAPÉS

VEGETARIAN/VEGAN

— Sundried Tomato Arancini, roasted pepper sauce, shaved parmesan ***(v, vgo)***

— Mac N Cheese Croquettes, ranch, shaved parmesan, parsley ***(v)***

— Bruschetta, heirloom cherry tomatoes, red onion, smoked fetta, fig balsamic, evoo, crostini ***(v, vgo)***

SEAFOOD

— Prawn Spring roll, prawn & mango spring roll, sweet chilli, spring onion ***(gf) (m)***

— Smoked Salmon Tart, baby capers, shallots, cream cheese, chilli thread ***(gf) (m)***

— Tuna Tataki, sesame crusted tuna, crostini, ponzu, furikake, spring onion ***(gfo) (m)***

MEAT

— Chicken Satay marinated chicken satay, coconut peanut sauce, chilli, spring onion ***(gf)***

— Pork Belly Skewers, filipino style, pickled papaya, chilli

— Greek Lamb Tart, spiced lamb, fetta, pinenuts ***(gfo)***

— Duck Spring Roll, hoisin, Spring onion, chilli

SWEET

— Profiteroles, chocolate coated profiterole, patisserie cream, shaved chocolate ***(gfo)***

— Portuguese Tart, vanilla custard, berry compote

ADD-ONS

— Bowl of chips, served with aioli & tomato sauce (serves 2-4 guests) **$13**

— Bowl of wedges served with sour cream and sweet chilli (serves 2-4 guests) **$15**

— Oysters (12), shallot mignonette **$60**

SUBSTANTIAL

$13 EACH

(INDIVIDUAL SERVES, MINIMUM 20 EACH)

— Fish & Chips, IOBC beer battered fish, chips, lemon, tartare

— Cheeseburger Sliders, pickle, lettuce, onion, burger sauce, chips ***(gfo, vgo, vo)***

— Pork Belly Taco, slaw, spicy aioli, salsa, fried shallots, spring onion ***(gfo)***

— Penne Arrabiata, chorizo, olives, nap sauce, sundried tomato, parmesan ***(gfo, vo)***

SHARE PLATTERS

(SERVES UP TO 10 GUESTS)

— The Boat Party Platter **$170**
(A generous selection of classic party favourites including mini pies, mini sausage rolls, chicken bites, fish goujons, chips and house condiments)

— Assorted Sushi Platter *(50 pieces)* **$130**
(served with soy sauce, ginger, kewpi mayo)

— Turkish Bread Platter **$50**
(Selections of dips, evoo)

— Seafood Platter **$180**
(Tempura prawn, chilli lime squid, beer battered fish, crab cake, chips, condiments) ***(m)***

DIETARY LEGEND

(gf) Gluten free
(o) Option
(v) Vegetarian
(vg) Vegan

SEAFOOD ORIGINS

(a) Australian
(i) Imported
(m) Australian & imported

**Please advise of any dietary requirements or allergies when booking. Whilst every effort is made to accommodate dietary needs, we cannot guarantee any dish to be 100% allergen-free.*

INDIAN OCEAN
BREWING COMPANY

UPPER LOUNGE
ALFRESCO
SIDE BEER GARDEN

Discover Indian Ocean Brewing Company, where award-winning beers, bold flavours and sweeping marina views create the perfect setting for every celebration.

Available for function bookings 7 days a week*

*Subject to availability as some dates are reserved for live venue entertainement.

ENQUIRE NOW

VISIT US ONLINE

FIND US ON SOCIALS

INDIAN OCEAN BREWING COMPANY VENUE LAYOUT

3 FUNCTION SPACES

UPPER LOUNGE • ALFRESCO • SIDE BEER GARDEN

INDIAN OCEAN BREWING COMPANY

UPPER LOUNGE + ALFRESCO

The Upper Lounge suits cocktail-style functions, featuring a mixture of low lounge seating and high-top cocktail tables. If additional space is required, the adjoining alfresco area can be added to create a seamless indoor-outdoor atmosphere. For larger functions and events, exclusive access to the private bar can also be included, creating a dedicated space for guests to relax, mingle and celebrate.

Upper Lounge Standing Capacity
40-60

Add on Alfresco Capacity
60-80

SEE VENUE MAP

INDIAN OCEAN BREWING COMPANY

UPPER LOUNGE + ALFRESCO + SIDE BEER GARDEN

For larger events, combine the Upper Lounge, Alfresco and Side Beer Garden to create an expansive semi-private function space with exclusive access to multiple entertaining areas.

Featuring a private bar, indoor and outdoor seating options, and plenty of room for guests to mingle, this space is ideal for end-of-year celebrations, corporate events, engagement parties and large social gatherings.

Capacity
80-120

SEE VENUE MAP

INDIAN OCEAN BREWING COMPANY

SIDE BEER GARDEN

Tucked away within the Indian Ocean Brewery, the Side Beer Garden is a relaxed outdoor function space ideal for casual gatherings and social celebrations. Complete with high bar tables, standing space, outdoor heating for winter and cooling misters for summer, the area is designed for year-round comfort. Its laid-back atmosphere makes it perfect for birthdays, work drinks and informal get-together.

Standing Capacity
20-40

SEE VENUE MAP

INDIAN OCEAN BREWING COMPANY

CATERING PACKAGES

PIZZA PACKAGE BASIC* — $25PP

SERVED UNLIMITED FOR 2 HOURS

Minimum of 20 guests
(Selection: Pepperoni, Hawaiian, Margherita, Mushroom)

PIZZA PACKAGE PREMIUM* — $30PP

SERVED UNLIMITED FOR 2 HOURS

Minimum of 20 guests
(Select 6 options from full pizza menu)

**all guests must be included in pizza packages*

CANAPÉS

Package 1 (Minimum of 25 guests) — **$25PP**
(choose 4 canapé food items)

Package 2 (Minimum of 25 guests) — **$32PP**
(choose 6 canapé food items)

Substantial items (individually priced) — **$13**

Share boards (individually priced)

SET MENUS*

(MINIMUM OF 20 GUESTS & MAXIMUM OF 30 GUESTS)

2 Course — **$49PP**

3 Course — **$69PP**

**see page 16 for sample menus & descriptions*

BEVERAGES

The Indian Ocean Brewing Co. offers a wide range of West Australian wine, seasonal cocktails, local beers and ciders. Bar tabs available.

Cocktail on arrival (minimum of 25 guests) — **$18PP**
(excludes premium cocktails)

PARTY STARTER PACKAGE

Available for casual events in the Side Beer Garden area. All food will be delivered 1 hour after event start time. Booking can be made directly through the Indian Ocean Brewery's website

Package 1 (up to 25 guests) — **$600**
(reserved space, 10 x chef selected assorted pizzas, chips & $250 bar tab)

Package 2 (up to 40 guests) — **$950**
(reserved space, 16 x chef selected assorted pizzas, chips & $350 bar tab)

Gluten-free pizza bases are available upon request. Please note that pizzas are cooked in the same oven and may be subject to cross-contamination. Therefore, they are not suitable for coeliac guests. An additional charge applies to gluten-free bases.

CANAPÉS

VEGETARIAN

— Feta & sun blushed tomatoes on croute, balsamic, basil ***(gf, v, vgo)***

— Truffle & mushroom arancini, parmesan ***(gf, v)***

— Chickpea falafel, capsicum & walnut, dukka ***(v, vg)***

SEAFOOD

— Smoked salmon & cream cheese pate, blini, tobiko ***(m)***

— Prawn remoulade tartlet, lemon& chives ***(m)***

— King fish ceviche, crispy sushi rice, furikake ***(gf) (i)***

MEAT

— Pork belly bites, char sui sauce, coriander ***(gf)***

— Buffalo fried chicken bites, black sesame seeds ***(gf)***

— Lamb kofta, tzatziki ***(gf)***

— Chorizo, olive & Manchego skewer ***(gf)***

SWEET

— Assorted macarons

— Boutique lemon curd tart

ADD-ONS

— Bowl of chips, served with aioli and tomato sauce *(serves 2–4 guests)* ***(gf, v)*** **$13**

— Bowl of olives ***(gf, vg)*** **$10**

— Oysters (12), shallot mignonette **$60**

SUBSTANTIAL

$13 EACH

(INDIVIDUAL SERVES, MINIMUM 20 EACH)

— Fish & chips, tartare, lemon ***(m)***

— Beef truffle fried rice, eggs, spring onions ***(v, vgo)***

— Crispy chicken sliders, lettuce, pickles, remoulade

— Smoked salmon, edamame beans, sushi rice, kewpie sesame bowl ***(m)***

SHARE BOARDS

(SERVES UP TO 10 GUESTS)

— Flat bread, olives & dips **$50**
(French onion, chimichurri, capsicum & walnut*)*

— Charcuterie **$150**
(artisan cheeses, salami, capocollo, prosciutto, date ketchup, lavosh, grissini sticks)

— Seafood **$180**
(fish goujons, crispy squid, chips, smoked salmon, chilled prawns, crackers, pickles, condiments) ***(m)***

DIETARY LEGEND

(gf) Gluten free
(o) Option
(v) Vegetarian
(vg) Vegan

SEAFOOD ORIGINS

(a) Australian
(i) Imported
(m) Australian & imported

SET MENUS

2 COURSE $49PP | 3 COURSE $69PP

(MINIMUM 20 TO 30 GUESTS)

**Sample menu only*

ENTRÉES

— Antipasti: stracciatella, cheddar, prosciutto, capocollo, mixed olives, French onion dip, seasonal fruits, flat bread and crackers

— Or plated option: crispy squid, chilli lime salt, smoky chipotle

MAINS

— Steak frites: medium-rare beef skirt, chips, peppercorn sauce

— Rigatoni, creamy & tomato vodka sauce, basil, Parmesan ***(v)***

— Pan fried Barramundi, baby potatoes, beans, sun blushed tomatoes, salsa verde ***(gf, a)***

— Lemon & thyme roasted 1/2 chicken, cream sauce, soft herb salad, parmesan ***(gf)***

DESSERTS

— New York cheesecake, berries

— Sticky date pudding, butterscotch sauce

**Please advise of any dietary requirements or allergies when booking. Whilst every effort is made to accommodate dietary needs, we cannot guarantee any dish to be 100% allergen-free.*

EXCLUSIVE HIRE
THE POOL DECK
THE ALCOVE

Inspired by the easy-going spirit of a Greek summer, Taverna brings street food, flame-grilled favourites and a lively bar together by the water.

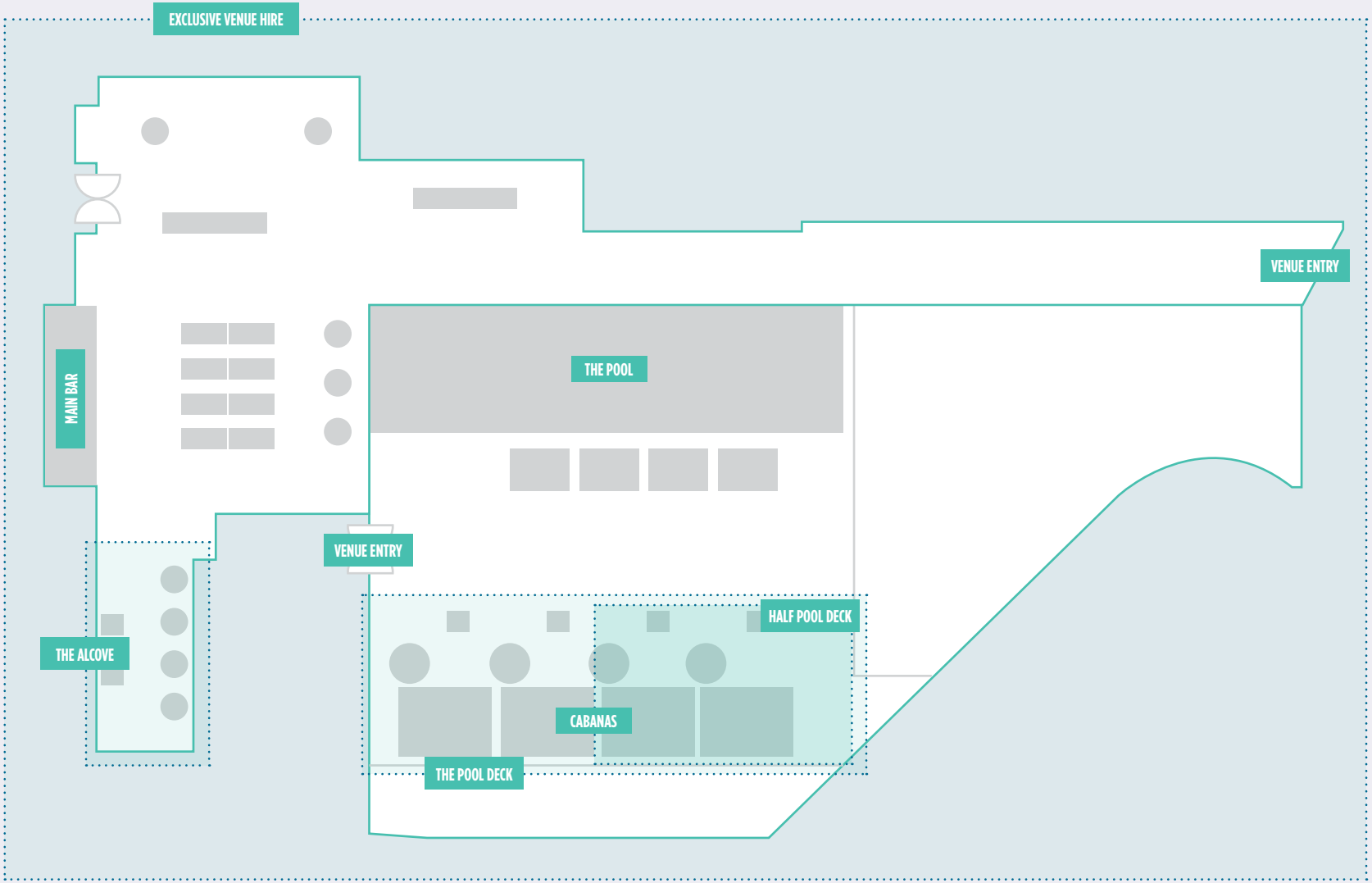
Available for function bookings 7 days a week*

*Subject to availability.

ENQUIRE NOW

TAVERNA VENUE LAYOUT

*SUBJECT TO CHANGE



3 FUNCTION SPACES

EXCLUSIVE HIRE • THE POOL DECK • THE ALCOVE

TAVERNA

EXCLUSIVE HIRE

Experience Taverna in its entirety with exclusive venue hire, including the Pool Deck, Upper Pool Deck, four private cabanas and a private bar, all set within a vibrant poolside destination designed for memorable celebrations.

Standing Capacity
80–200

SEE VENUE MAP

TAVERNA

THE POOL DECK

Relax poolside on The Pool Deck, featuring four private cabanas, sun-drenched lounges, high-top cocktail tables and a vibrant resort-style atmosphere, perfect for unforgettable celebrations.

Standing Capacity
60–80

SEE VENUE MAP

HALF POOL DECK

Offering a semi-private poolside setting, the Half Pool Deck features two private cabanas, poolside lounges, high-top cocktail tables and a relaxed resort-style atmosphere.

Standing Capacity
20–40

SEE VENUE MAP

TAVERNA

THE ALCOVE

A semi-private retreat, located on the top pool deck. The Alcove offers a relaxed setting while keeping you close to the vibrant poolside atmosphere.

Standing Capacity
20–50

SEE VENUE MAP

TAVERNA

CATERING PACKAGES

CANAPÉS & SUBSTANTIAL

Package 1 (Minimum of 25 guests) **$27PP**
(Choose 4 canapé food items)

Package 2 (Minimum of 25 guests) **$32PP**
(Choose 6 canapé food items)

Substantial items **FROM $8EA**
(Individual serves, minimum 20 each)

Share Boards **FROM $70EA**
(Share Boards, serves up to 10 guests per board)

*see page 9 for sample menus & descriptions

BEVERAGES

Taverna offers a selection of Greek and Australian wines and spirits, alongside a curated Greek-inspired cocktail list. Guests can also enjoy a wide selection of seasonal cocktails, local and international beers, and ciders. **Bar tabs are available for functions.**

Cocktail on arrival can be added **$18PP**
(Excludes premium cocktails)

CANAPÉS

VEGETARIAN

— Greek salad skewer, tomato, cucumber, feta, olive, lemon oregano dressing ***(gf, v)***

— Kefalograviera cheese croquette ***(v)***

— Spanakopita (spinach and feta) ***(v)***

— Eggplant saganaki tomato roll ***(gf, v)***

— Flatbread topped with skordalia, tzatziki, or taramasalata ***(m)***

MEAT & SEAFOOD

— Keftedes (meatballs), tzatziki, dill ***(gf)***

— Chargrilled spiced chicken skewer ***(gf)***

— Lemon oregano chicken drumettes ***(gf)***

— Lamb sliders, pickle, tzatziki, lettuce

— Chargrilled herb squid, prawn skewer ***(m, gf)***

— Kaitafi wrapped prawn, tomato riganada

SWEET

— Ice cream sandwich, moustokoulouro cookies, salted caramel ice cream

— Bougatsa, filo pastry, vanilla custard, mint (Cannoli-style)

SUBSTANTIAL

(INDIVIDUAL SERVES, MINIMUM 20 EACH)

— Chicken souvlaki **$9EA**

— Pork souvlaki **$9EA**

— Eggplant souvlaki ***(v)*** **$8EA**

— Dakos salad, Greek salad with rusk and capers (noodle box) ***(v)*** **$8EA**

— Kleftiko lamb, potato, capsicum, herbs ***(gf)*** **$9EA**

SHARE PLATTERS

(EACH BOARD SERVES UP TO 10 GUESTS)

— Flatbread with a variety of dips including, skordalia, tzatziki, or taramasalata ***(m)*** **$70**

— Greek lamb sliders, pickle, lettuce, tzatziki *(10 pieces)* **$90**

— Vegetarian board – spanakopita spring rolls, Greek salad skewers, grilled saganaki cheese, yiayia's crispy potatoes, melitzanosalata (eggplant) & tzatziki dips, flatbreads, marinated olives ***(v)*** **$130**

— Greek board – lemon & oregano grilled chicken, Greek lamb & tzatziki slider, crispy calamari, loukaniko pork sausages, Greek salad skewers, flatbreads, yiayia's crispy potatoes **$200**

— Seafood board – crispy calamari, fried sardines, grilled octopus, squid skewers, mussel saganaki, grilled orange roughy (fish), taramasalata, dozen fresh oysters pressed cucumber & ouzo, flatbreads, chips ***(m)*** **$250**

— BBQ board – grilled lemon oregano chicken, kleftiko lamb slider, loukaniko sausage, souvlaki pork skewers, tzatziki, skordalia, flatbreads, olives, yiayia's crispy potatoes ***(m)*** **$250**

BOWLS TO SHARE

(SERVES 4-6 GUESTS)

— Chips with oregano paprika seasoning ***(v)*** **$18**

— Greek salad – cucumber, olives, onion, green capsicum, feta, dill, olive oil ***(gf, v)*** **$25**

— Yiayia's crispy potatoes, smoky aioli ***(v)*** **$25**

— Crispy calamari, lemon, smoky aioli ***(gf)*** **$30**

— Loukaniko sausages, tzatziki ***(gf)*** **$30**

LIVE FOOD STATIONS

Add a touch of theatre to your event with our live food stations. Our chefs prepare and serve delicious dishes fresh to order, creating an interactive dining experience for your guests. Choose from options such as paella, fresh oysters and a Hibachi grill station, adding variety, atmosphere and a memorable element to your function.

If you would like more information about our live food stations and available options, please let us know.

DIETARY LEGEND

(gf) Gluten free
(o) Option
(v) Vegetarian
(vg) Vegan

SEAFOOD ORIGINS

(a) Australian
(i) Imported
(m) Australian & imported

**Please advise of any dietary requirements or allergies when booking. Whilst every effort is made to accommodate dietary needs, we cannot guarantee any dish to be 100% allergen-free.*

THE MARINA HOTEL
MINDARIE

THE MARINA ROOM
SUNSET ROOM 1
SUNSET ROOM 2

Modern waterfront meeting spaces with marina views, onsite accommodation and everything you need for successful corporate events.

Available for function bookings 7 days a week*

*Subject to availability.

ENQUIRE NOW

VISIT US ONLINE

THE MARINA HOTEL

THE MARINA BOARDROOMS

Our boardrooms are the perfect location for smaller meetings and business retreats. These business-ready spaces provide a stunning view of the Marina.

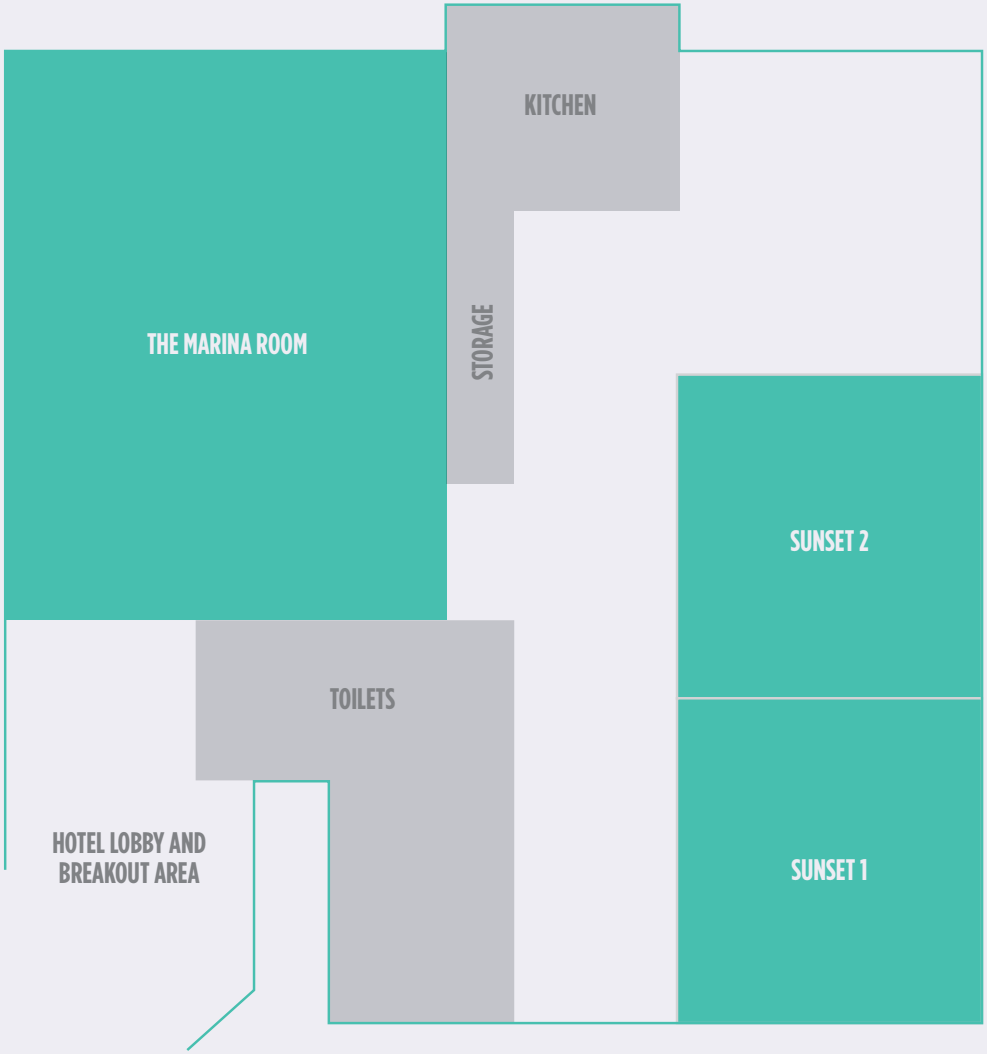
CAPACITIES	THEATRE	CLASSROOM	U-SHAPE	BOARDROOM
Marina Room	30	20	16	18
Sunset 1 & 2	N/A	N/A	N/A	8

THEATRE

CLASSROOM

BOARDROOM STYLE

U-SHAPED STYLE



EVENT PACKAGES

THE MARINA ROOM HIRE

- Full Day: $700
- Half Day: $500

SUNSET ROOM HIRE

- Full Day: $500
- Half Day: $300

**Room hire excludes catering.*

Included with Room Hire

- Pens
- Water & water glasses
- Mints

Complimentary equipment

- Flipchart
- Whiteboard
- TV Screen with ClickShare
- Power boards
- Wifi
- Lectern

CATERING PACKAGES

FULL DAY DELEGATE PACKAGE (6-30 GUESTS)

– From $90 per person, which includes:

- Coffee & tea station *(available all day with biscuits)*
- Morning tea and Afternoon tea
- Express lunch at Indian Ocean Brewing Company

HALF DAY DELEGATE PACKAGE

– From $75 per person

- Coffee & tea station *(available all day with biscuits)*
- Morning tea or afternoon tea
- Express lunch at Indian Ocean Brewing Company

LUNCH PACKAGE

– $55 per person

- Coffee & tea station *(available all day with biscuits)*
- Express lunch at Indian Ocean Brewing Company

DIETARY LEGEND

(gf) Gluten free
(n) Nuts
(o) Option
(v) Vegetarian
(vg) Vegan

SEAFOOD ORIGINS

(a) Australian
(i) Imported
(m) Australian & imported

SAMPLE MENUS

MORNING TEA/AFTERNOON TEA

(select two for each session, includes a fruit platter)

— Freshly baked scones, jams and whipped cream ***(v)***

— Chia & coconut pudding, berries ***(v,vg,gf)***

— Mini ham & cheese croissants ***(vo)***

— Assorted pastries & Danishes ***(v)***

— Sundried tomato, spinach & feta quiche ***(v)***

EXPRESS LUNCH AT INDIAN OCEAN BREWERY CO.*

(Orders are taken on the day and a table reserved at IOBC)

****sample menu***

— Wild mushroom Gnocchii ***(v)***
potato gnocchi with field, button, shiitake, oyster and enoki mushrooms, cream, white wine, truffle oil, parmesan

— Pumpkin salad ***(v, vg, n)***
warm Japanese pumpkin, chasew cream, hot honey, parsley and rocket

— Lemon & thyme roasted 1/2 chicken ***(gf)***
Chipotle, pickled shallot & parsley salad, chimichurri

— Indi steak sandwich ***(gfo)***
Porterhouse fillet, Egmont cheese, red onion, rocket, chimichurri, tomato, roasted garlic aioli, chips

— Market fish ***(m)***
Ask our staff for the day's selection

— Pizzas
Any pizza from our menu

**Sample menu only, subject to seasonal change*

STAY AT THE MARINA

Extend the celebration and chat to our team about corporate offers at The Marina Hotel. The spacious, beautifully appointed suites at The Marina Hotel, Mindarie is the perfect escape. Featuring sweeping Marina views, step from your room to the bustling boardwalk and enjoy the various venues & activities on offer.

BOOK NOW

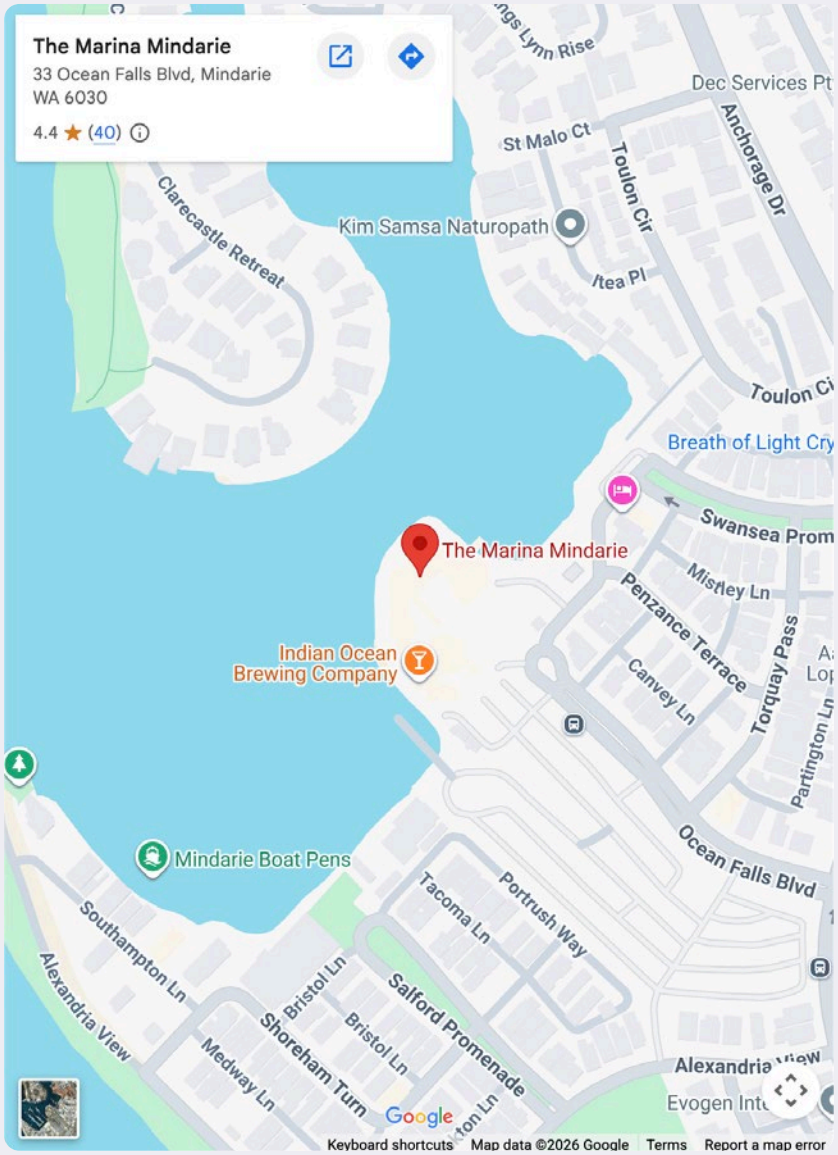
33 Ocean Falls Boulevard, Mindarie WA 6030

(08) 9305 9305

reception@themarinamindarie.com

Reception open 7 days from 8am – 6pm

GET DIRECTIONS



TERMS & CONDITIONS

BOOKINGS: Bookings for our function areas are confirmed once the contract is signed and returned and deposit and invoice are paid. Standard bookings are 4 hours, if you require more time speak to our functions team.

PAYMENT: An invoice will be emailed and a deposit of $250.00 must be made within 7 days. This deposit is deducted from your minimum spend amount. If payment is not received within 7 days, the booking will automatically be cancelled. Any outstanding balance of pre-ordered food & beverages and/or minimum spend requirement must be paid seven days prior to the event date.

FINAL NUMBERS: Final numbers are to be confirmed 14 days prior to event date, with final payment made no later then 7 days prior. In the event a payment is not made at this time, or final numbers are not provided by the above mentioned due date, the booking may be released and treated as a cancellation.

CANCELLATION OF BOOKINGS: Please note that all cancellations must be received in writing. Should you need to cancel your booking, please be aware that the cancellation charges will apply. Please refer to the venue's specific cancellation policy on the contract provided at the time of booking.

DAMAGES: The client is financially liable for any and all damages to The Marina and its facilities whether sustained through their own actions or actions of their guests, contractors, sub-contractors, including bump in or out of the venue. This includes any and all equipment hired from The Marina.

INSURANCE & PUBLIC LIABILITY: Under no circumstances will The Marina be liable for any items brought by the client /hirer and their guests into the venue. It is the client/hirers responsibility to ensure the security of their equipment and possessions and that of their guests. The Marina Mindarie thereby advises the client/hirer that The Marina will take no responsibility for lawsuits or damages incurred to anyone.

FOOD / BEVERAGE: The Marina does not permit food or beverage to be brought into the venue with the exception of celebration cakes. We will provide the cutlery, plates, cutting knife etc. with no cakeage fee. A service fee is applicable to cake cutting by our trained chef.

RESPONSIBLE SERVICE OF ALCOHOL: The Marina team and security will ensure that the responsible service of alcohol is properly enforced at all times with compliance and law. There is zero tolerance for any violent, indecent, or anti-social behaviour on the premises. Any patrons who are being obnoxious, argumentative, refuse to leave will be forcefully moved out of the licensed area by security. This may include the person who has booked the function, family and friends of. If the majority of the guests are deemed to be approaching intoxication, management reserves the right to refuse service and conclude the functions at any time. The client/hirer is ultimately responsible for the orderly behaviour of their guests and management reserves the right to intervene where deemed necessary.

ENTERING THE VENUE: The Marina is a licensed venue; all patrons are required to present photo I.D. upon entry if requested by law. Acceptable forms of I.D are limited to a current Australian driver's license, a current passport or a WA photo card. Persons failing to have proper ID will be stopped from entering the venue.

JUVENILES: Persons under 18 years of age are permitted to attend private functions at Marina Mindarie when accompanied by a parent or legal guardian. The accompanying adult is responsible for the supervision of the minor at all times. Marina Mindarie reserves the right to require minors to leave the venue in accordance with the Liquor Control Act and venue policies.

DRESS STANDARDS: Neat casual dress and footwear is to be worn at all times. Construction clothing, Hi-vis work attire and safety capped boots are not permitted to be worn on the premises after 6pm.

BALLOON POLICY: The Marina has a strict Environmental Policy which includes a ban on confetti and balloons in any format as we sit close to the Marina and Indian Ocean.

MPR PROGRAM: Members cannot earn point on any pre-paid function or event payments, including deposits, minimum food and beverage spends, venue hire fees, final function payments or any other pre-paid charges associated with a function booking.

PLEASE NOTE: By confirming your function booking with The Marina you are acknowledging that you have read, understood and agree to the Terms and Conditions listed. Please contact the functions manager prior to the date of your function with any questions or concerns regarding these Terms and Conditions. Your booking is not confirmed until a signed contract is received and payment has been cleared. For all enquiries please contact our friendly functions team. Exclusive hire may be subject to additional deposit fees. All images featured in this brochure are for illustrative purposes only and are intended to provide a representation of our venues, food, beverages, and event spaces. Actual offerings, presentation, and venue layouts may vary.

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For more information about The Marina Mindarie or to discuss a tailored conference package, please contact our conference and events team.

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