



FUNCTIONS & EVENTS PACKAGE

For event enquiries:
events@tinysbar.com.au
(08) 6166 9188
  @tinysbar



QV1 Plaza
Hay Street & Milligan Street
Perth WA 6000

Monday - Friday 11.30am - late
Saturday 4pm - late
Venue is available for private hire any
time of the week

WELCOME TO TINY'S

Tiny's brings good times to the city's west end, cultivating an inner-city oasis and social centre at one of Perth's most iconic architectural buildings, QV1.

The venue opens into a large indoor and courtyard bar area, restaurant, and specialty liquor emporium.

Tiny's is a meeting place for socialising and entertaining in the CBD. Midweek sees solo acoustic acts showcasing re-imagined covers and DJs playing laid-back funk, hip-hop, and nostalgic classics. Friday and Saturday nights feature DJs turning up the entertainment and bringing the good times into the weekend.

Whether it is lunch, dinner or drinks you are after we have a beautiful space to suit you



SPACES

THE GARDEN BAR



Up to 90 pax with private bar available

This space is the perfect area for those looking to host a large group or utilise a semi-private space. Completely separated by glass walls, it is private but still allows you to feel part of the venue. The area features tall bar tables and a private bar which can be utilised for your event. In summer, the space can be opened to enjoy the weather, and in winter it can be closed becoming a more cosy space.



THE CORK

Up to 35 standing

The perfect space for a get-together with friends or after-work drinks. With close proximity to the bar, it allows guests to order their own drinks, creating a relaxed and casual vibe. The space has high tables and bar stools, and is the prime Friday night location for friends to gather.

THE KITCHEN GULLY

Up to 24 seated

Playing host to a number of bar tables, this is the perfect spot for after-work drinks, or a Saturday night gathering. The space can be utilised as both a dining space or a stand-up function space. It's close proximity to the bar and kitchen makes for the ideal space for groups wanting to purchase their own drinks and enjoy the full Tiny's experience.

SPACES

THE CURVE



30 people standing

A unique and atmospheric space made up of carefully considered design elements. It features tall tables, and is in close proximity to the band or DJ. Predominantly a dining area but available as a function space upon request. Also able to be combined with the cork and The Kitchen Gulley for a larger space.

THE GALLERY ROOM



50 people standing

Featuring tan leather banquette seating and low tables, this space is a versatile and unique event space. Predominantly a dining area but available as a function space upon request. The Gallery Room can be combined with our alfresco space to accommodate groups of up to 130 people. Minimum spend required to utilise this area.

QV1 GARDEN PLAZA BAR



Up to 100 pax, or combined with The Garden Bar or whole venue.

Our pop-up garden bar in the QV1 Plaza is suitable for cocktail-style events for large groups. Perfect for summer and festive sundowners.

THE WHOLE VENUE



Up to 220 pax

Available on request. Minimum spend applies.

FOOD

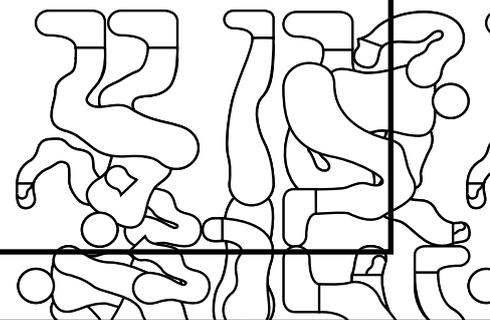
Eclectic food fuels the good times at Tiny's. Fresh vegetables and herbs from the kitchen's rooftop garden, and protein hits roasted on Tiny's custom-made wood-fire grill and rotisserie makeup the menu. These are carried through to both the sit down and function offerings.

\$20pp package - select 5 pieces

\$30pp package - select 8 pieces

\$40pp package - select 11 pieces

Additional packages available on request.



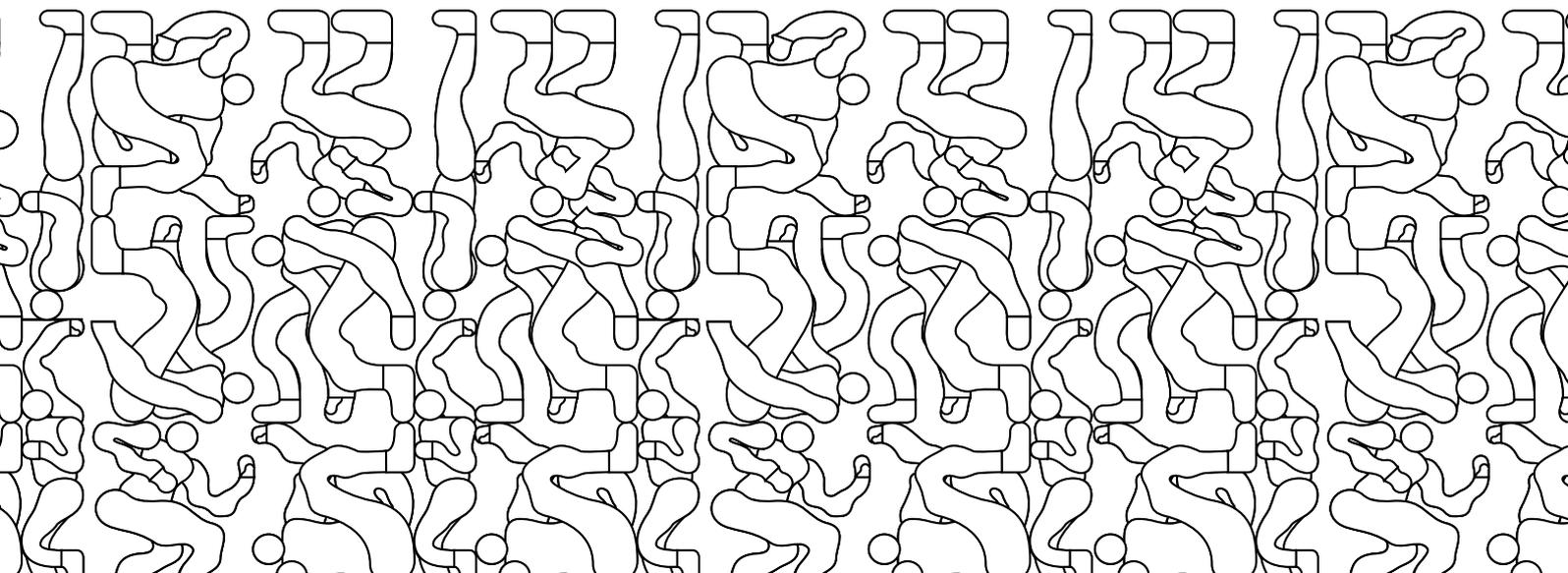
FOOD

Select from the following options:

- Woodfired Sourdough Flatbread, Whipped Cheese
- Garden Picked Crudités, Yuzu Kosho, Sunflower Cream
- Tiny's Favourite Cured Meat
- Mushroom Cigar, Scarmoza, Yoghurt, Curry Leaf
- Goat's Curd, Sofrito, Capsicum, Rye
- Raw Beef, Cured Egg, Oyster Cream, Potato Crisp
- Pickled Pumpkin, Candied Pumpkin Seeds, Wattleseed
- Duck Liver Parfait, Confit Grapes, Lemon Myrtle, Buckwheat
- Wood Grilled Beef Intercostal Stick, Rhubarb, Five Spice
- Wood Grilled Zucchini Stick, Koji, Garden Chilli
- Wood Grilled Octopus, Chickpea, Carrot, Shiso
- Chicken, Caramelised Onion Croquette, Chilli Jam

- Natural Oyster, Tiny's Hot Sauce, Sorrel Vinegar – Add \$1
- Pork, Fennel Sausage Roll, Tiny's Red Sauce – Add 50C
- Spinach, Ricotta Sausage Roll, Tiny's Red Sauce - Add 50C
- Slow Cooked Beef Pie, Tiny's Red Sauce – Add 50C
- Slow Cooked Chicken Pie, Tiny's Red Sauce – Add 50C
- Tiny's Rotisserie Pork Roll – Add \$3
- Tiny's Rotisserie Chicken Roll, Rooftop Herb Aioli - Add \$3

- Cheeseboard, Our Rooftop Honey, Sourdough - \$11Pp



EXTRAS

Want to host an event that's a little, well, different?

We would love to make that happen!

Tiny's is not a cookie cutter venue. Along with our unique and atmospheric indoor and outdoor function spaces, eclectic food and impressive drinks, we personalise events to suit your tastes.

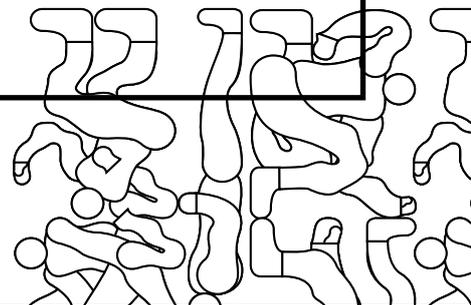
Want a grazing table? No problem.

What about a tropical punch bowl? We'll mix that right up!

A raw seafood bar? We've got you.

We'll even bring the food to you if you'd rather stay in the office.

Whatever your request, we'll show you how to do it the Tiny's way. Just ask.



DRINKS

Our drinks menu offers craft beer, seasonal cocktails and small batch wines.

Drinks can either be arranged as a package or on consumption.

Alternatively, guests are able to purchase their own drinks over the bar.

Tiny's Package

\$40pp for 2 hours

\$55pp for 3 hours

- **San Martino Prosecco NV**
- **Blind Corner 'Blanc' Sauvignon Blanc**
- **Blind Corner 'Rouge' Cab Shiraz**
- **Gage Roads Tap Beers**
- **Hills Apple Cider**
- **Soft Drinks**

Not-so-tiny Package

\$50pp for 2 hours

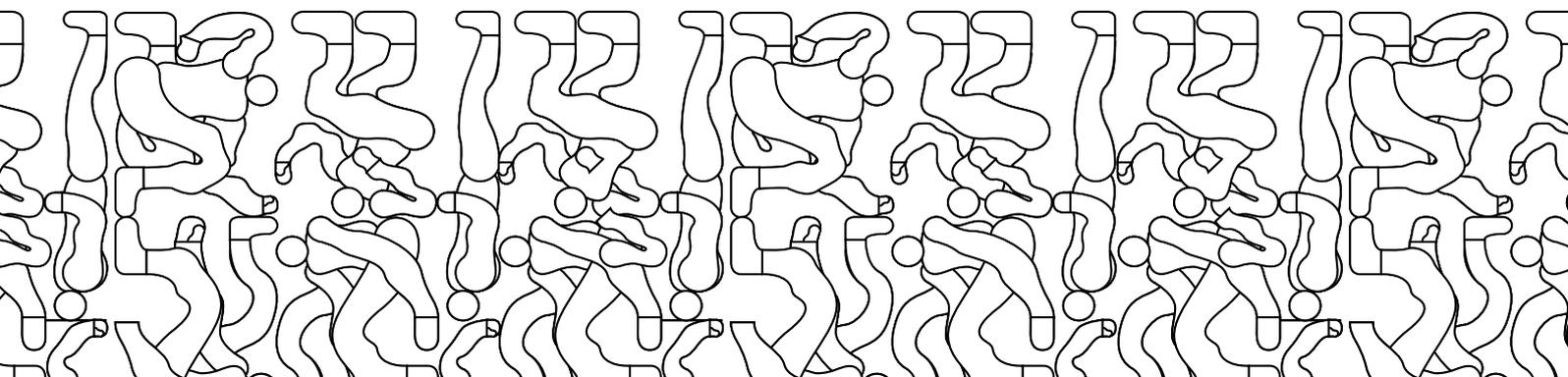
\$70pp for 3 hours

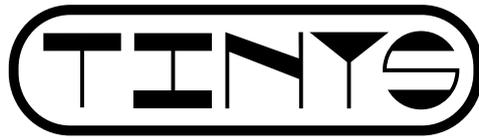
- **San Martino Prosecco**
- **Poggio Anima Rose**
- **Cantina Del Vermentino Monti 'Nord Est' Vermentino**
- **La Prova Pinot Grigio**
- **Payten And Jones Sangiovese**
- **Kalleske Moppa Shiraz**
- **All Tap Beers and Cider**
- **Soft Drinks**

Add ons

- **Arrival cocktail \$12pp**
- **Spirits \$8pp per hour of package**
- **Punch on arrival \$10pp**

*Please note beverage inclusions are subject to change





A liquor store, but not as you know it. Right next door to Tiny's, our Liquor Emporium peddles wine, craft beer, spirits and curiosities. It's a unique space for an intimate event. You can even let the team come to you.

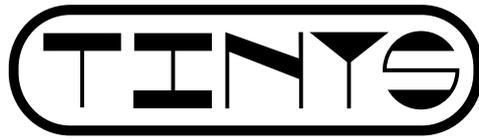
Bespoke Corporate Tasting Experiences

- Entertain and show appreciation to valued clients
- Team building – break the ice, build stronger bonds and reward hard work
- Finish off a conference with a fun and relaxed workshop
- Sweeten a business deal
- Guarantee a high number of RSVP's to corporate events
- Host in your own office, event space, or within Tiny's Bar or Liquor Emporium

Tiny's has access to a host of wine, spirit and hospitality experts and experienced presenters who can guide your group through a private tasting, hands-on masterclass, or tailored experience. Work with us to create the perfect event for your occasion, whether that be a structured, formal affair or a laid back, relaxed atmosphere. Let us create a fun and informative experience for you and your guests.

All wines and spirits will be hand selected by Tiny's Liquor Emporium. We can source everything from the homegrown heroes of WA, to the premier wine regions of Europe and everywhere in between.





Themed Tastings

- **Natural Wine Tasting:** Natural wine, lo-fi, minimal intervention, whatever you want to call it, this wine trend isn't going anywhere. Gain a further understanding of natural wines, why we love them, and why Australians are leading the charge in this space.
- **Beautiful Bubbles:** You've had your Moet, Veuve, maybe even your Dom Perignon. But did you know that there is a whole world of diverse sparkling wine out there? Our experts will explore the different grapes and tastes of global bubble varieties. And don't worry, there's sure to be some fancy French champagne in there.
- **From the Loire to Languedoc:** Get to know the famous wine regions of France, and which wine you should really be drinking.
- **Bespoke Events:** Just want rose all day? Big buttery chardonnays? Wines of a particular country? Old world or new, you name it, we want you to taste it. Tiny's tasting experts are happy to create a bespoke session for any event.
- **Whisky Masterclass:** whiskies of the world, Scotch whisky regions, and Japanese drams, we cover them all in the Whiskey masterclass.
- **Gin Masterclass:** botanical tour of the world, martini masterclass, and perfect G&T's. If you're a Gin lover, this ones for you.
- **Cheese Pairing Masterclass:** whisky, wider spirits, wine, beer, or a combination of all, we have cheese to match every beverage. You'll be surprised at what goes together!
- **Chocolate Pairing Masterclass:** Our two favourites, chocolate and alcohol. We match creamy desserts with whisky or wines that will tantalise your tastebuds.
- **Craft Beer Class:** IPA, VPA, XPA, NEIPA!? We help demystify the craft beer craze. Get to know your hops with a journey into the weird and wonderful world of craft beer.

Extras... let us take it to the next level

- Blind tasting quiz
- Hands-on cocktail making challenge
- Gift packs for your guests to take home at the conclusion of the event
- Tiny's Bar has many catering options to accompany your tasting or masterclass – seasonal cheese and charcuterie boards, canapes etc.
- We can also help facilitate your corporate gifting needs. Wines of all budgets and/or hand-selected goods for unique hampers.

Let Tiny's come to you

- Tiny's will come equipped with all glassware and necessary equipment to run your event.
- Let Tiny's stock your office fridge. Take the slog out of Friday arvo by filling your fridge with bubbles, wine or beer. We can even bring everything for a round of G&T's - glassware, ice & garnish. Maybe even a bartender!

TERMS & CONDITIONS

TENTATIVE BOOKINGS

All tentative bookings will be held for a period of 7 days. Arrangements can be made to extend this period, otherwise the booking will automatically expire. We will make attempts to contact you should we receive any enquiries for the same date

BOOKING CONFIRMATION AND SECURITY

All bookings remain tentative until credit card details are received. Credit card details are requested to hold and confirm the date of your event. These details confirm your acceptance of the conditions of agreement. If these details are not received within one week of making the tentative booking, Tiny's has the right to re-allocate the space to another potential client.

In some circumstances deposits will be required in order to book a function.

FINAL NUMBERS & MENU

To assist us in making your event run smoothly, all menu choices and an approximation of numbers are required at least 7 days prior to the function date. Guaranteed numbers will be required 5 days before the function date, and charges will apply on the final number quoted or the head count, whichever ends up being greater on the day. Should the numbers increase, we will endeavor to accommodate you, however a full payment of additional costs must be made on the night.

FINAL PAYMENTS & MINIMUM SPENDS

Final payments are required on the day of the function. We accept MasterCard, Visa and American Express, but we prefer cash. If the final payment is not received or minimum spend not met on the day of the function, Tiny's reserves the right to deduct the balance from the credit card information supplied. We do not facilitate separate billing.

CANCELLATIONS

All cancellations must be made in writing. If cancellation occurs within 7 days of the function date, the deposit will be forfeited.

MENU CHANGES - SEASONAL AND DIETARY

The menu provided is subject to seasonal changes and product availability. Wherever possible, Tiny's will endeavour to meet your requests. If you or your guests have special dietary requirements, please inform us well in advance. We cannot guarantee that we can cater for all dietary requirements. We request your finalised food order be submitted at least one week prior to the event.

RESPONSIBLE SERVICE OF ALCOHOL

Clients are to be responsible and assist with ensuring the orderly behaviour of their guests during an event. Responsible service of alcohol and related laws will be enforced during the function.

MUSIC & SOUND EQUIPMENT

If you wish to host speeches, live music or bring in audio visual equipment of any kind, please discuss your requirements with the team.

SECURITY

It is a client's responsibility to secure their personal belongings and equipment for the duration of the function. To ensure the security of larger events, a guest list may be requested to maintain the privacy of your function.

GOODS & SERVICES TAX (GST)

All prices are inclusive of goods and services tax.