



INDIGO OSCAR

Functions & Events

W/ indigooscar.com.au A/99 Marine Parade, Cottesloe, Perth WA 6000



Celebrate your next fiesta at Indigo Oscar!

A tearoom turned tropical dining room, Indigo Oscar serves up ocean views, bold Latin American flavours, and cocktails crafted for good times.

From spicy margaritas with friends to tostadas with colleagues, our expert culinary team and cocktail connoisseurs make every occasion unforgettable.

With versatile spaces for casual catch-ups or formal events, we're ready to bring your next fiesta to life!

Eat. Drink. Fiesta. Indigo Oscar.

To discuss or book your next occasion at Indigo Oscar, please contact our team.



North Wing

Our north wing room is a semi-private space overlooking the spectacular Cottesloe Beach coastline. Perfectly suited for a long table lunch or dinner, the room includes cafe-style tables, an eclectic mix of seating and access to the Marine Parade-facing outdoor terrace.

Season	Seated	Standing	Min Spend	Privacy
Summer	25	N/A	\$2,000	Semi-private
Winter	25	N/A	\$1,500	Semi-private

Up to
25
Guests



Atrium

Our semi-private atrium is located centrally in the heart of our restaurant. This area is perfect for celebrations with family and friends, or relaxed corporate lunches and dinners. While it's not an entirely private space, decorative plants and shutters can be utilised to create more of an intimate atmosphere.

Seated	Standing	Min Spend	Venue Hire	Privacy
31-39	N/A	N/A	N/A	Semi-private
40-70	N/A	\$6,000	\$500	Exclusive

Up to
60
Guests



*Extended Trading Permit is required for cocktail style functions.

Up to
50
Guests



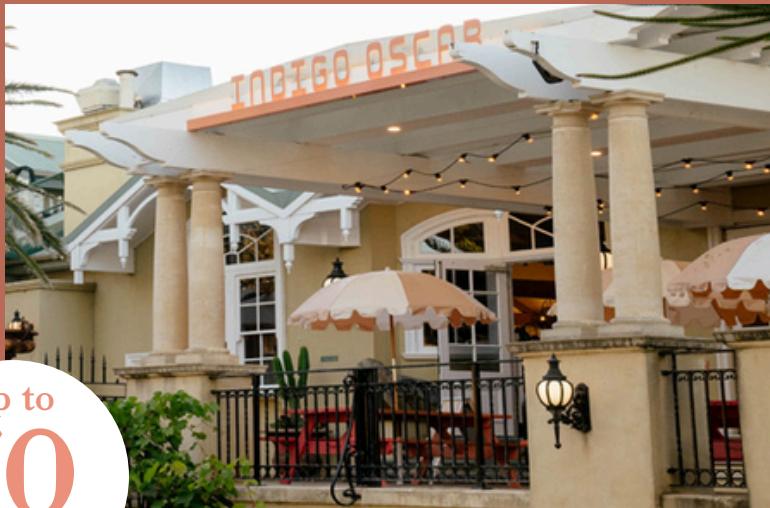
Terrace

Our Terrace is a one-of-a-kind space overlooking the stunning Cottesloe Beach shoreline where you can soak up the sun and enjoy the fresh sea breeze. Outdoors and partially-covered, it's the perfect space to enjoy during Perth's warmer months.

The Terrace caters for up to 50 guests for a cocktail-style function only, and is available exclusively during the summer months.

Season	Seated	Standing	\$ Min Spend	Venue Hire	Privacy
Summer Only	N/A	50	\$4,000	\$500	Semi-private

Up to
70
Guests



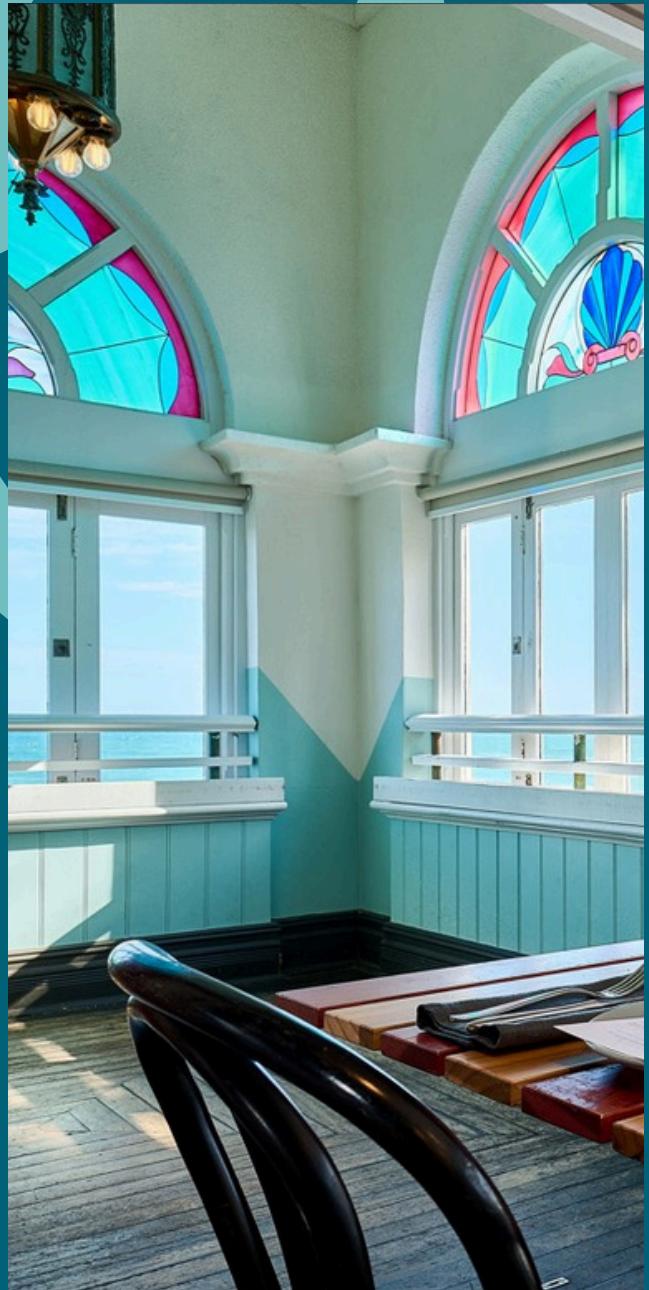
North Wing + Terrace

Combining two of our signature semi-private spaces to create a one-of-a-kind event experience, our North Wing and Terrace set up offers the luxury of an indoor-outdoor setting.

Our combined capacity across both spaces allows up to 70 guests for a cocktail party.

Season	Seated	Standing	\$ Min Spend	Venue Hire	Privacy
All Year	N/A	70	\$7,000	\$500	Semi-private

*Extended Trading Permit is required for cocktail style functions.



North Venue Terrace + North Wing + Fireplace

The North Venue brings together the North Wing, Terrace, and Refugio (Fireplace area) to create a unique and memorable event space, seamlessly blending indoor comfort with outdoor charm.

Season	Standing	\$ Min Spend	\$ Venue Hire	Privacy
Summer	70	\$12,000	\$2,000	Semi-private
Winter	70	\$10,000	\$2,000	Semi-private



*Extended Trading Permit is required for cocktail style functions.

Exclusive Use

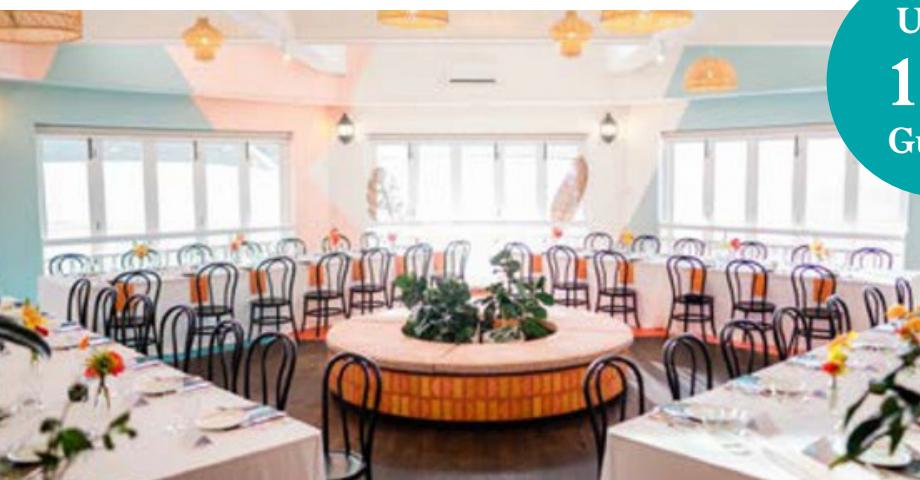
Book IO exclusively for your next Una Gran Celebración. We offer the option of an exclusive seated dining experience and/or canapé filled fiesta in our phenomenal space.

Our exclusive restaurant set up seats up to 108 guests, with hired furniture expanding capacity to 120. For a standing cocktail set up, 150 guests are recommended, but we can also accommodate up to 180 guests by removing all our furniture.

For exclusive book-outs of Indigo Oscar, the below minimum spend on food and beverage, and venue hire fees are required. The venue hire fee is not inclusive of the minimum spend.

Please note: Lunch bookings are reserved until 4:30pm.

Up to
180
Guests



High Season (November to March)

HALF DAY

Minimum spend: \$30,000
Venue hire fee: \$3,000
Total: \$33,000

*To allow for lunch service, access to the venue is available from 3pm.

FULL DAY

Minimum spend: \$35,000
Venue hire fee: \$5,000
Total: \$40,000

*Access to the venue is available from midday

Low Season (February to October)

HALF DAY

Minimum spend: \$25,000
Venue hire fee: \$3,000
Total: \$28,000

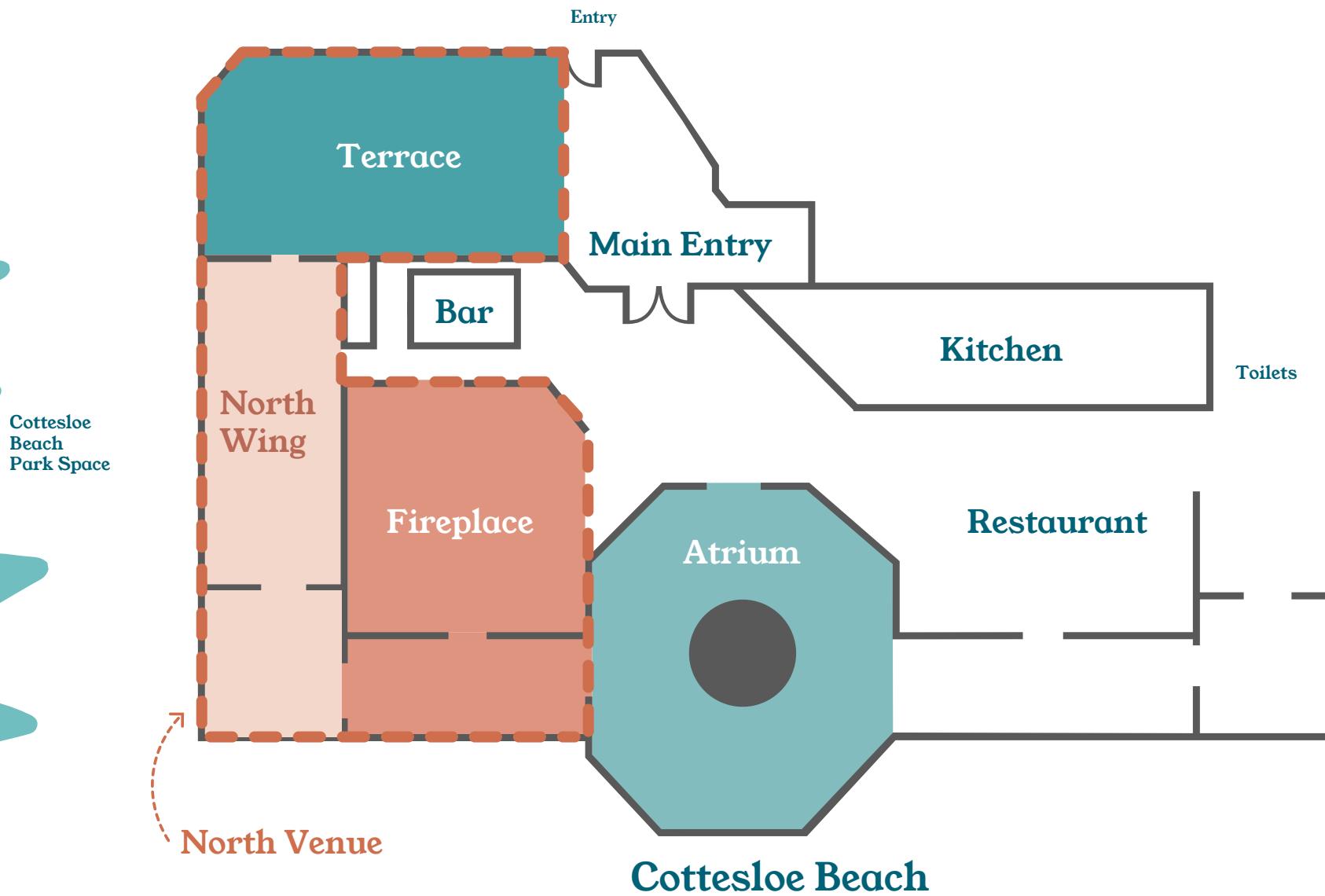
*To allow for lunch service, access to the venue is available from 3pm.

FULL DAY Minimum spend: \$30,000 Venue
hire fee: \$3,000 Total: \$33,000

*Access to the venue is available from midday.

Note: For lunch bookings, the space is reserved until 4:30pm

Our Venue





Dining Options

Canapé Functions

Indigo Oscar's heavenly beach front views, vibrant interiors and fresh Latin American inspired bites ensure you have everything you need to host a celebration, launch or memorable fiesta.

Our events team will work with you to design your very own canapé package which will showcase a variety of Central and South American flavours to your taste.

We will happily accommodate any dietary restrictions for you and your guests.

Dining Stations

Our exclusive I.O.dining stations make for a true culinary spectacle. Whether you're looking to savour the freshest seafood, or indulge delicious meat skewers, our engaging culinary team deliver the ultimate interactive experience for you and your guests to enjoy.

Please note, our restaurant license only permits canapé-style functions up to 150 guests with an extended trading permit (ETP), which are capped each year. Both availability and minimum spend will determine if we are able to host your event in this style of service.

Canapé Packages

We recommend choosing one of the below packages and adding on a tableside option to give your guests of picking up the canape of their liking at anytime during your fiesta.

You may also choose to add an additional 'late night snack' towards the end of your event, for example, another round of tacos, sausage rolls or sliders.

Elevate the occasion by selecting one or more of our stations, for example, a seafood bar.

Package One | \$80 per person

5 snacks/arepas/tostadas, 1 skewer, 1 taco, 1 late night + 1 dessert

Package Two | \$100 per person

6 snacks/arepas/tostadas, 1 skewer, 2 tacos, 1 late night + 1 dessert

Our chefs will provide 1.5 serves of each of the snack canapes per person. Additional canapes can be added, and will be charged per item. Please advise our team of your guests' dietary requirements no later than one week before your event and we will cater accordingly.





Canapé Sample Menu

Snacks

- Brazilian salted cod dip & sweet potato chip
- Australian oyster served with house vinegar
- Baby corn elotes with chipotle mayo & tajin
- Popcorn cauliflower with mole, coriander & lime
- Popcorn chicken with IO hot sauce & lime
- Braised pork buñuelos with guava jam

Arepas

- Zucchini arepas with chimichurri & avocado
- Shark Bay crab arepas with red chimichurri & chives
- Beef cheek arepa with Aji Verde & queso fresco

Tostadas

- Salsa criolla tostada with coriander & jalapeño
- Grilled corn tostada with chipotle mayo & lime
- Yellowfin tuna tostada with avocado & sesame
- Smoked beef tostada with crema & IO hot sauce

Skewers

- Torched Hiramasa kingfish skewer with Tajin salt
- Pickled Westcoast octopus & hogao skewer
- Crispy eggplant skewer with salsa macha
- Charred flank skewer with chimichurri
- Linley Valley pork belly skewer with pineapple glaze

Tacos

- Eggplant taco with citrus crema & salsa picante
- Crispy cod taco with Amarillo & pickled radish
- Spiced lamb taco with pebre mayo & chicharron salt

Late Night

- Blackbean & zucchini empanadas with hogao
- 12-hour beef cheek empanada with Valentina ketchup
- Choripan with chorizo & smoked chimichurri mustard
- Cubano with marinated pork with Swiss cheese & house pickles
- Smashed patty burger with double cheese & spiced bacon jam

Dessert

- Alfajores with dulce de leche & coconut
- Dark chocolate, orange & rum shortbread biscuit
- Dark chocolate shortbread with raspberry
- Lemon sorbet with pisco & toasted coconut
- Whipped Columbian chocolate with passionfruit & cocoa nibs
- Salted caramel ice cream sundae with dulce de leche & popcorn
- Fried churros with cinnamon sugar & caramelised white chocolate
- 8YO Medelin rum with raisin ice cream & Micrology cold brew

Please note, this is a sample menu, and all menus are subject to changes due to seasonality or availability. Please let our team know of any dietary requirements in advance.



Drink Packages

El Gran Festival | \$125 per person

2 Hours | \$45 per person, per hour after

La Gran Vida | \$75 per person

2 Hours | \$30 per person, per hour after

La Buena Vida | \$55 per person

2 Hours | \$20 per person, per hour after

The packages include Sparkling, rosado, blanco, tinto, beers, ciders, house spirits, and non-alcoholic options. Please speak with the Events Team for more information.

FAQs

What time can my event run until?

- Lunch events: until 4:30 pm
- Dinner events: until 11:30 pm

Can I bring my own vendors?

- Yes, you can bring your own vendors, provided that:
- They are approved in advance by our Events Team.
- They comply with all bump-in and bump-out times agreed in your booking.
- They follow the venue rules, including no nails, adhesives, drilling, or open flames.

Can I bring my own cake?

- Yes, you are welcome to bring your own cake.
- A cakeage fee applies — please confirm the amount with our Events Team when booking.

Refunds & Adjustments

- Bar tab: if the full amount is not consumed, the remaining balance is non-refundable.
- Guest count reduction: if guest numbers decrease with less than 10 business days' notice, the agreed amount will still be charged.
- Cancellations: please refer to the official Terms & Conditions for cancellation timeframes and applicable fees.

Menu Tasting

- Exclusive events: a menu tasting is included, featuring your selected food menu and one glass of champagne per person.
- If you'd like to taste the full drinks menu, an additional \$50,00 fee applies.
- Non-exclusive events: tastings are optional and available for \$200 per person (maximum 4 guests).

Decorations

- You are welcome to bring your own decorations, provided that:
- They are approved by the Events Team prior to the event.
- No adhesives, nails, or items that may damage the venue are used.
- Only LED candles or enclosed candles (in glass containers) are permitted — open flames are strictly prohibited.
- Hanging installations are not allowed.

Bump-In & Bump-Out

- All set-up and pack-down must occur within your booked access period.
- Bump-out must happen immediately after the event concludes.
- If any decorations are left at the venue, an additional cleaning fee will apply. All materials must be removed during bump-out.

Food & Drinks Menu

- Our culinary team curates each menu carefully, but we're happy to adjust it to suit your preferences or special requirements.
- Please contact our Events Team to discuss any customisations.
- We are not a BYO venue

Dietary Requirements

- Our kitchen is able to accommodate all dietary requirements, as long as they are advised at least 10 business days prior to the event.
- Please note: while every care is taken, our kitchen handles allergen products, so trace elements may be present.



**Ready to book?
Get in touch
with us today!**

Reach out to our friendly team of amigos to book your next event at I.O. and soak up the incredible views, great vibes and fresh flavours all round.

