

The image shows the exterior of the Indigo Oscar restaurant during the "blue hour" of dusk. The building is a grand, classical-style structure with a prominent portico supported by thick, white columns. A large sign above the portico reads "INDIGO OSCAR" in red, block letters. The sky is a mix of soft pinks, oranges, and blues. In the foreground, there are several large, white patio umbrellas with scalloped edges, and strings of warm-toned lights are strung across the portico. A person is visible near the entrance on the left. The overall atmosphere is elegant and inviting.

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.

Up to
25
Guests

☀️ Season	🪑 Seated	🍸 Standing	💰 Min Spend	👁️ Privacy
Summer	25	N/A	N/A	Semi-private
Winter	25	N/A	N/A	Semi-private



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.

Up to
60
Guests

🪑 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



*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

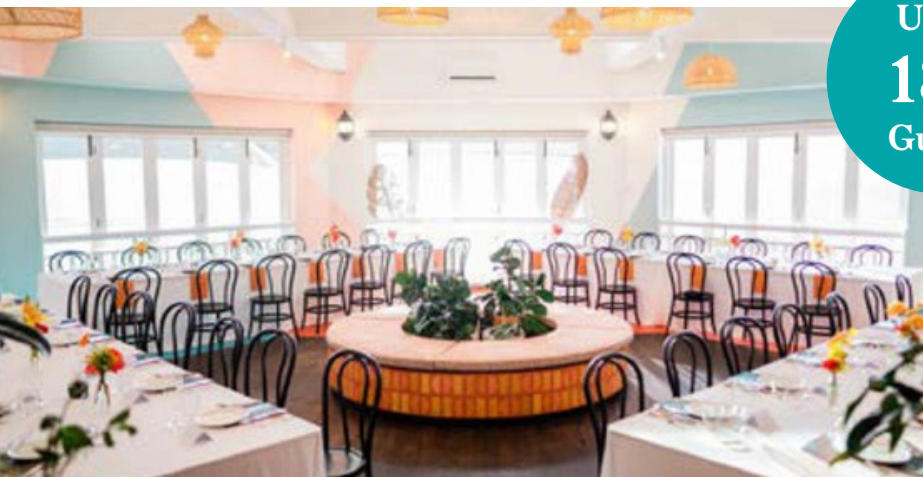
Book IO exclusively for your next Una Gran Celebración. We offer the option of an exclusive seated dining experience and/or canapé filled fiesta in our phenomenal space.

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

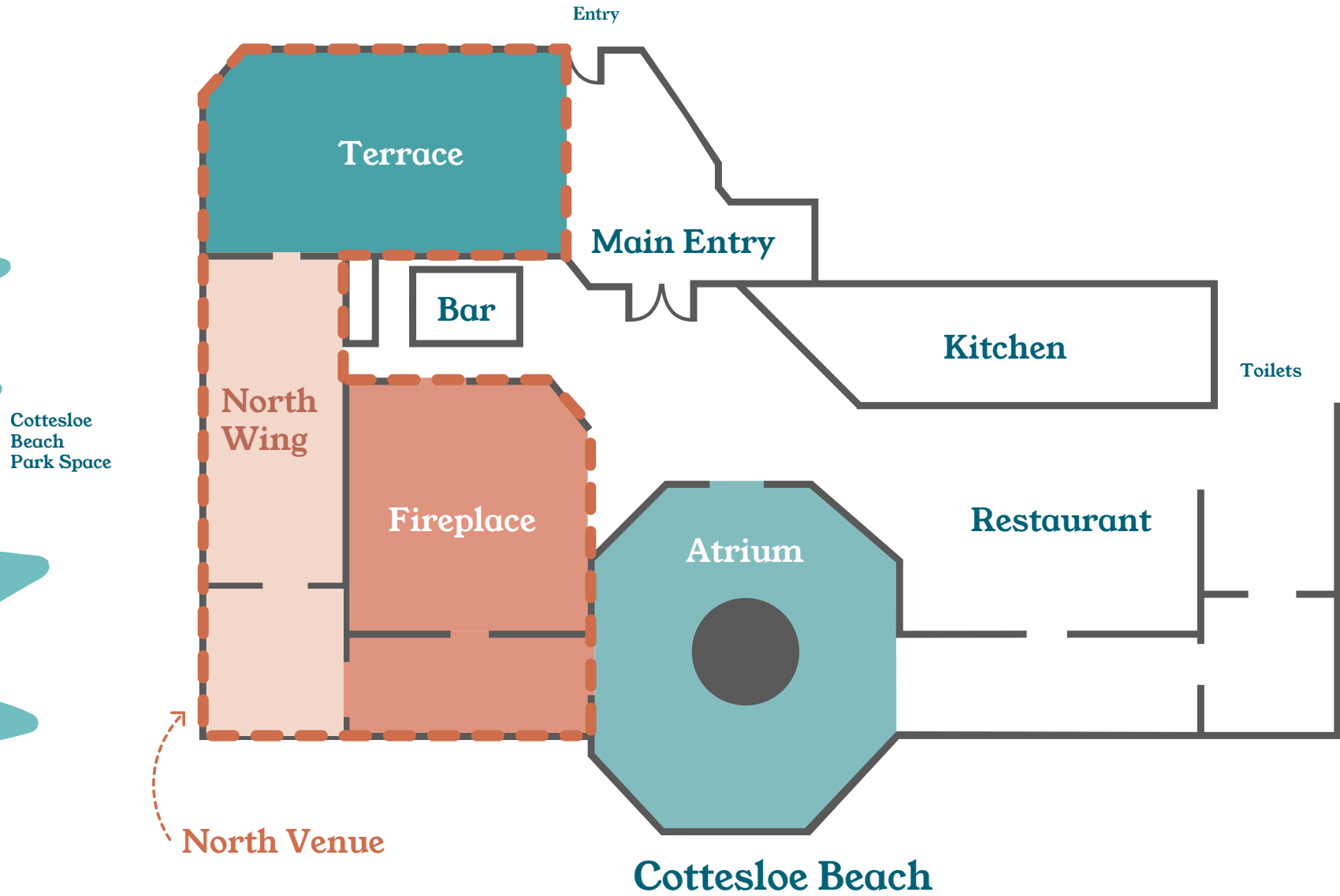
*To allow for lunch service, access to the venue is available from 3pm.

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 canape 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 divulge 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 canape-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 Medellin 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

- A menu tasting can be included, featuring your selected food menu and one glass of champagne for \$200 per person (maximum 4 guests).
- If you'd like to taste the full drinks menu, an additional \$50 fee applies.

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.

