



Nestled in the cultural heart of Perth, Ficus is Yagan Square's farm to plate, casual dining escape.

Locally sourced, rich Australian ingredients provide a modern farmhouse twist on classic French-Bistro dining, and our thoughtfully crafted cocktails and boutique wine, beer and spirits selections showcase the best our country has to offer.

Stunning views of our vibrant city are available at every turn and in each of our carefully designed functions and dining areas. Ficus can offer the perfect space for intimate functions or larger groups.

Whether for lunch, dinner or a special event, let Ficus be your destination.

THE SPACE

Each space layout is easily changeable and can be customised to suit your event.

Restaurant Floor

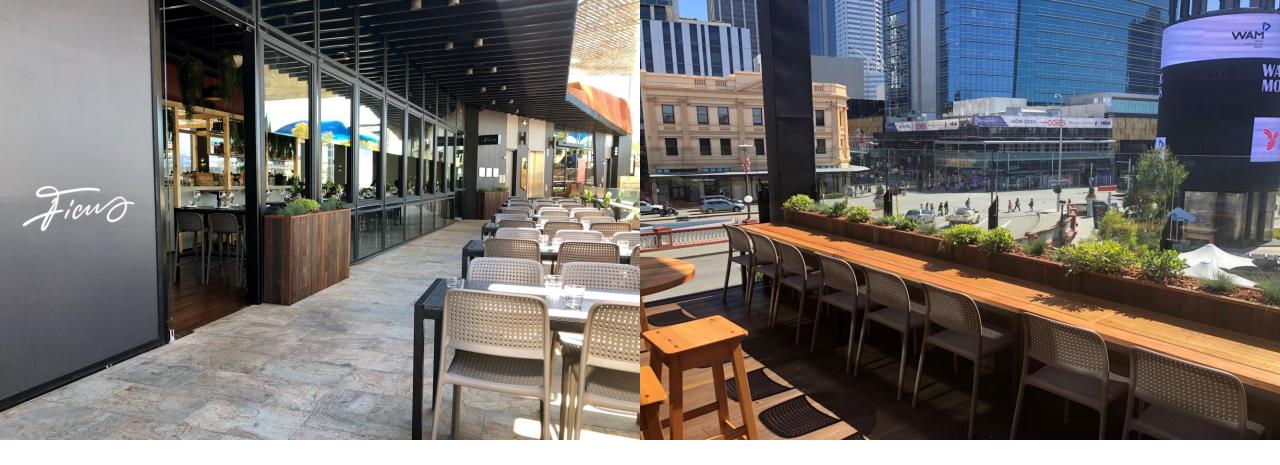
Our central dining area can be tailored to accommodate small or larger groups for a range of corporate, intimate and casual events.

Capacity: 44 pax

The Corridor

Window views of the amphitheatre create a warm ambiance to this spot. This prime location boasts bar seating and long tables for a bigger crowd. <u>Capacity: 42 pax</u>





Alfresco

Situated at the top of the amphitheatre stairs, our alfresco area is a spectacular spot for celebrating the intricate architecture that combines urban design with local heritage.

Capacity: 60 pax

The Balcony

Front row seating for the big screen, our outdoor balcony offers a more intimate space for those that wish to embrace the buzz below whilst keeping their event a little more private.

Capacity: 20 pax

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CANAPE SELECTIONS

Corn and chorizo croquette, spicy mayo

Olive and gruyere toastie

Roasted pumpkin and walnut tartlette, whipped goats

cheese curd

Oysters with Japanese dressing

Mushroom and blue cheese arancini

Cured salmon, dill, crème fraiche, croute Mediterranean

lamb pastillas

Tempura prawn

Package One	Package Two	Package Three
Baby Bites	A Little More	Bigger Eats
select 5 pieces	select 8 pieces	select 12 pieces
20.00	30.00	44.00
per person	per person	per person

Want to tweak your package? Custom packages available upon request.

Please be sure to liaise with the Functions & Events team if you have any specific dietary requirements.



GRILL & SHARE

For those wanting a more intimate dining experience, our Grill & Share menu offers a great selection of dishes that can be shared amongst friends. Ideal for a more relaxed event. Our Shared & Charcuterie plates are designed to be enjoyed easily with a drink in hand.

Options start from \$30 p/head.

Be sure to discus with our team customised menu selections to suit your event.

*Menu selections are seasonal and are subject to change.



DRINKS

We have a wide range of drinks to select from when dining, however when catering to larger groups for functions and events, we recommend tailored packages to suit. The below includes house wine, a selection of two tap beers and soft drink.

Standard Package

40/pp for 2 hours

10/pp for additional hour

Custom Package

Tailored to your event

Available upon request

Wines

McPherson Chardonnay Pinot Noir (Sparkling), Nagambie, VIC Palmer Sauvignon Blanc Semillon, Margaret River, WA Kracker Jack Cabernet-Merlot Margaret River, WA

Beer/Cider (Tap)

Indian Ocean Pale Ale (5.3%) Mindarie, WA

Nail MVP (3.4%) Bassendean, WA

Black Brewing Co Larger (4.8%) Margaret River, WA

Beerfarm Western Cider (4.8%) Metricup, WA





CUSTOM ADD ONS

Our team have worked extremely hard in pairing local flavours to our range of specialty drinks. Select from our range of signature cocktails, Australian-made gin & tonicas or traditional spirits to give your drinks package a more distinct flavour.

Pick the perfect arrival drink to kick start your event!

Cocktails

Gin & Tonicas

Spirits

Feature drinks are only available when added to an existing drinks package. For choice selections and pricing, be sure to chat with our

Functions & vents Coordinator.

For all functions we suggest taking a look around the venue and speaking with our Functions & Events Coordinator about your event.

Contact: George Peppas

Phone: (08) 9322 2252

Email: info@ficusperth.com

Please be sure to read through our Terms & Conditions and Booking Form before finalising your event.

