



INTERCONTINENTAL.  
PERTH CITY CENTRE



EVENTS COLLECTIVE AT INTERCONTINENTAL PERTH

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## INTRODUCTION

InterContinental Perth City Centre is the perfect location to hold your next cocktail function, milestone event or fashion and product launch.

Located on Level 1, our refined spaces provide the perfect backdrop for a one-of-a-kind memorable experience.

Chose from the The Loft & Gallery Terrace overlooking the Heritage views of Hay Street and enjoy a delectable offering of the very finest in food and beverage.







## THE COCKTAIL HOUR

Minimum 30 guests

### CANAPES (we recommend the following selection)

3 x selections	30 minutes
6 x selections	1 hour
9 x selections	1.5 hours
12 x selections	2 hours

### COLD

Beef tartare, chipotle mayonnaise, sea salt potato crisp (GF, DF)  
Crushed green pea tart, lemon, parmesan (V)  
Goat curd, beetroot cone, honey walnut praline (V, N)  
Smoked salmon crepe, lemon, dill cream cheese, avruga caviar  
Fresh oysters, lemon, shallot vinegar, green tabasco (GF, DF)  
Shaved jamon serrano, smoked eggplant, black tahini (V, P)  
Manchego cheese, grated tomato, confit garlic bread (V)  
Marinated feta, sesame, guacamole, chili jam (V)

### HOT

Roast duck spring roll, hoisin sauce (DF)  
Thai fish cake, lime, coriander, sweet chili (DF)  
Coconut prawn, tomato, chili, sesame, coriander (S, GF)  
Lamb kofta, tahini, yogurt, sumac (GF)  
Butternut squash tartlet, feta, beetroot (V)  
Buttermilk fried cauliflower, romesco sauce (V, N)

### SWEET

Churros, chocolate, cinnamon sugar (V)  
Portuguese baked custard tartlet (V)  
Macarons (V, N)  
Mini eclairs (V)  
Brownies (V, N)





## SOMETHING A LITTLE MORE

Minimum 30 guests | Paired with The Cocktail Hour

### SALADS (Priced Per Person)

Baked turmeric cauliflower, kale, roast red onion, toasted hazelnuts (V, GF, DF, N)

Minced chicken, vermicelli noodles, aromatic herbs, ginger, chili, and lime dressing (P, GF, DF)

Farfalle, pesto, sundried tomatoes, roast cherry tomato, rocket, shaved parmesan (V, GF, N)

### BRIOCHE SLIDERS (Priced Per Person)

Flat iron steak, truffle mayonnaise, pickles (DF)

Buttermilk fried chicken, iceberg, tomato, aioli

Vegan spiced chickpea, Tahini yoghurt, iceberg, pickles (V)

### BAOS (Priced Per Person)

Peri Peri chicken thigh, romesco sauce, shaved cucumber (DF, N)

Flat Iron steak, Asian slaw, fried shallots, Chinese BBQ sauce (DF)

### SOFT TACO (Priced Per Person)

Spiced Northwestern snapper, guacamole, tomato coriander and lime salsa (DF)

Tandoori haloumi, cucumber raita, turmeric cauliflower (V)

Chorizo, black beans, chimichurri (DF)

• S - Contains Seafood • VEG - Vegetarian • V - Vegan • GF - Gluten Free

• GFO - Gluten Free Option • N - Contains Nuts • DF - Dairy Free • P - Contains Pork





## GRAZING TABLES

Suitable for 10-100 guests | Paired with The Cocktail Hour

### CHEESE TABLE

Selection of local and international cheeses served with condiments, baked breads, and crackers

### CHARCUTERIE AND CHEESE TABLE

Selection of local and international cheese and charcuterie served with condiments, baked breads, and crackers

### PETIT FOUR TABLE

Selection of handmade miniature desserts (tartlets, macaroons, cakes, chocolates, churros & cookies)



## ONE FINE PACKAGE

Minimum 30 guests

### PACKAGE ONE (2 HOURS)

Canapes – select four

Something a little more – select two

Grazing table – selection of cured meats and cheeses with condiments, breads, and crackers

Petit Fours – Chef's selection of miniature desserts

### PACKAGE TWO (2 HOURS)

Canapes – select six

Something a little more – select three

Grazing table – selection of cured meats and cheeses with condiments, breads, and crackers

Petit fours – Chefs selection of desserts and chocolate pralines



## **LIVE COOKING**

**Gallery Terrace | Minimum 20 guests**

### **GOURMET BBQ**

Flat iron steak marinated in herbs and black pepper (GF, DF)

Peri Peri chicken thigh marinated in thyme, chili, garlic, and white wine (GF, DF)

Lamb kofta served with tahini yoghurt (GF)

Northwest snapper marinated in lime, chili, and coriander (S, GF, DF)

Stone baked Turkish bread with olive oil and butter (V, VEG)

Baked turmeric cauliflower, kale, roast red onion, toasted hazelnuts (N)

Chargrilled broccoli, fried garlic, red chili, and olive oil (VEG, V, GF, DF)

Tomato and goats cheese salad, shallot, pine seeds, oregano (GF, VEG)

Selection of handmade miniature desserts

### **TAPAS, PAELLA & CHURROS**

Skewered pickled vegetables, olives, and almonds (N)

Selection of Spanish cheese, muscatels, quince paste, grilled bread (VEG)

Selection of Spanish charcuterie, grated tomato & garlic oil, grilled bread (P, DF)

Paella of chicken, chorizo, peppers, red onion, green beans (GF, DF)

Tomato and goats cheese salad, shallot, pine seeds, oregano (GF, VEG)

Warm cinnamon churros, chocolate sauce, cinnamon sugar

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## SPANISH FIESTA

Served family style | Minimum 25 guests

Skewered pickled vegetables, olives, and almonds (N, V)

Selection of Spanish cheese, muscatels, quince paste, grilled bread (VEG)

Selection of Spanish charcuterie, grated tomato and garlic oil, grilled bread (P)

Flat iron steak marinated in herbs and black pepper (GF, DF)

Chicken thigh marinated in thyme, chili, garlic, and white wine (GF, DF)

Snapper, prawns, and squid marinated in herbs, lemon and black pepper (S)

Wood fired seasonal greens, garlic, chili (V)

Rocket salad, manchego, pepitas (V, GF)

Warm cinnamon churros, chocolate sauce, cinnamon sugar

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## THE MAIN EVENT

Seated menu | Minimum 10 guests

Includes fresh bread and butter

### TWO COURSES

Main and Dessert

Entrée and Main

### THREE COURSES

Entrée, Main and Dessert

Alternate Drop

### EXTRAS & SIDE DISHES

Charged Per Person (placed on table for sharing)

Wood fired seasonal greens, garlic, chili

Rocket salad, manchego, pepitas

Cheese platters, breads, membrillo, muscatels

## MENU SELECTIONS

**Starters** (select one for set or two for alternate drop)

Salmon gravlax, blinis, sweet mustard dressing, pickled cucumber, radish (DF, F)

Beef Carpaccio, pickled mushrooms, truffle dressing, capers, fried potato (GF, GF)

Fresh goats cheese, beetroot, roast cherry tomato, walnut nougatine (V, N)

**Main Course** (select one for set or two for alternate drop)

Northwest snapper, celeriac puree, green beans, grilled lemon, salsa verde (GF, F)

Flat iron steak, celeriac puree, green beans, fried cauliflower, shiraz jus (GF)

Wood roasted pumpkin, green beans, tahini yoghurt, savoury granola (V, GF)

**Dessert** (select one for set or two for alternate drop)

Toffee crunch éclair, salted caramel, macadamia, vanilla ice cream (N)

Dark chocolate and orange torta, chocolate churros, cinnamon sugar

Lemon meringue tart, raspberry sorbet, almond crumble (N)

Tea and coffee selection available on conclusion

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## BEVERAGES

Billed hourly, per person with a choice of 2-5 hours of service.

### SPANISH WINE PACKAGE

**Red** – Castillo del More Tempranillo

**White** – Castillo del Moro Sauvignon blanc

**Rose** – Finca Fabian

**Sparkling** – Lacrima Baccus Brut

**Beer** – Little Creatures Rogers, James Squire 150 Lashes, Heineken,  
5 Seeds Cloudy Cider

**Non-Alcoholic** – Selection of soft drinks, still and sparkling water

### WESTERN AUSTRALIAN WINE PACKAGE

**Red** – Silkwood Shiraz

**White** – Silkwood Sauvignon Blanc Semillon

**Rose** – Wildflower Rose

**Sparkling** – Howard Park Petit Jete

**Beer** – Little Creatures Rogers, James Squire 150 Lashes, Heineken, 5 Seeds Cloudy Cider

**Non-Alcoholic** – Selection of soft drink, still and sparkling water

### SPIRITS

(Add on - 3 Hour Limit)

**Selection:** Wyborowa Vodka, Larios Gin, Havana Club Rum, Monkey Shoulder Whiskey, Baileys

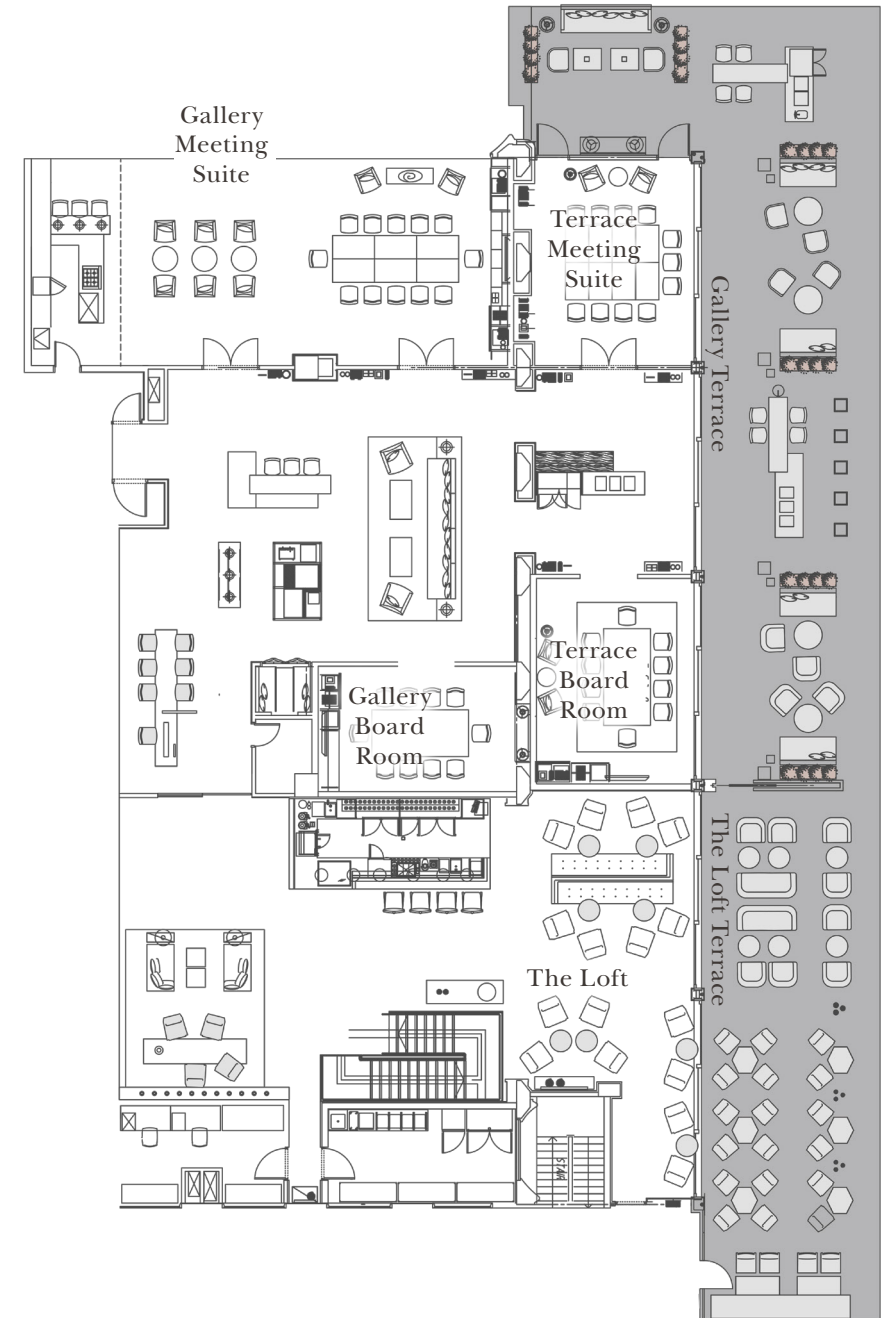
### BEVERAGES ON CONSUMPTION

Selection of wines, beers, cocktails, and spirits that can be organised prior to your event, please contact your Event Executive for options.



## CONFIGURATION & FLOOR PLAN

Room Name	Length (m)	Width (m)	Area (sqm)	Theatre	Classroom	Board room	Cocktail	Banquet	U-Shape	Cabaret
Gallery Meeting Suite	13.4	6.7	90	70	40	26	80	50	40	40
Terrace Meeting Suite	6.7	5.6	37.5	20	12	12	25	20	14	16
Terrace Board Room	6.7	5.6	37.5	-	-	12	-	-	-	-
Gallery Board Room	25.1	5.6	26	-	-	12	-	-	-	-
Gallery Terrace	25.1	4.8	120.5	-	-	-	100	-	-	-
The Loft & The Loft Terrace	13.4	16.8	224	-	-	-	80	-	-	-







## MEET AND EVENT WITH CONFIDENCE

At InterContinental Perth City Centre we are focused on providing clients with benefits and amenities that give you the confidence you need. From streamlined contracting and planning to hybrid technology support and solutions, enhanced cleanliness and flexible catering options.

### IHG BUSINESS REWARDS

With IHG Business Rewards, earn points for yourself when you book meetings, events and rooms for others.

## AUDIO VISUAL

InterContinental Perth City Centre provides state of the art technology to enhance your next meeting and event. Gallery Meeting Suites has built in audio visual solutions ensuring clients can facilitate meetings and events with ease. Newly installed hybrid meeting solutions allow meetings to run seamlessly while connecting virtually.

For a meeting or event requiring advanced audio-visual solutions, our preferred Audio-Visual provider is PAV AV Solutions. To obtain a detailed quote, please speak with your Event Sales Executive.

### Tashi Elliott-Lockhart - Event Sales Executive

Gallery Meeting Suites / The Loft & Terrace

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