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INTRODUCTION

Luxury takes centre stage with beautifully unique meeting spaces showcasing elegance & sophistication. Designed with the global traveller in mind, these intimate spaces provide a haven of comfort & customisable options to make your next meeting successful. From boardroom meetings to large scale events, Gallery Meeting Suites provides the perfect backdrop for your next company gathering.

91000

All meeting rooms feature the latest in hybrid technology & all-inclusive Chef's Pantry with daily snacks & drinks.





THE GALLERY PANTRY

Enjoy access to the Gallery Pantry stocked with healthy & delicious snacks as well as refreshing beverages, available throughout your meeting.

HOT BEVERAGES Selection of Nespresso & T2 tea

COLD BEVERAGES Selection of fruit juices & soft drinks Still & sparkling water

SWEET Assortment of cookies & sweets

SAVOURY Assortment of crackers, nuts & crisps

FRUIT Fresh seasonal whole fruit



FRESH START Plated Breakfast (Minimum 10 Guests)

TO SHARE Freshly baked Danish pastries Seasonal sliced fruit & berries

INDIVIDUALLY PLATED Scambled eggs, chicken sausage, bacon, mushrooms, roast tomato & hash brown, served with Turkish bread

BEVERAGES Fresh orange juice Selection of T2 tea Selection of Nespresso coffee

STAND UP BREAKFAST (Minimum 10 guests)

Greek yoghurt, berry compote & granola Selection of Danish pastries Seasonal fruit Bacon & egg on brioche sliders Vegetarian quiche Orange juice Tea & coffee



TAKE A BREAK Morning & Afternoon Tea Please select two items per break

Greek yoghurt, berry compote & granola Selection of Danish pastries Chocolate brownies Scones with jam & cream Chocolate churros Seasonal sliced fruit Mini muffins Ham & cheese croissants Bacon & egg on brioche sliders Vegetarian quiche

WORKING LUNCH

(Minimum 10 guests)

MONDAY & THURSDAY

Chicken Caesar wrap, tuna & mayonnaise with cucumber, carrot & mesculin sandwich Mozzarella with plum tomato, rocket, & pesto sandwich

Salads

Fattoush salad with flat bread croutons & pomegranate molasses dressing Red cabbage slaw with toasted pepitas & creamy lemon dressing

Desserts

Chef's selection of miniature desserts & whole fruit

TUESDAY & FRIDAY

Paprika marinated chicken, cucumber, tomato, rocket sandwich Smoked salmon bagel with lemon cream cheese, red onion & capers Falafel with hummus & pickles

<u>Salads</u>

Greek salad with soft herbs & lemon dressing Chargrilled broccoli with fried garlic & red chili

Desserts

Chef's selection of miniature desserts & whole fruit

WEDNESDAY

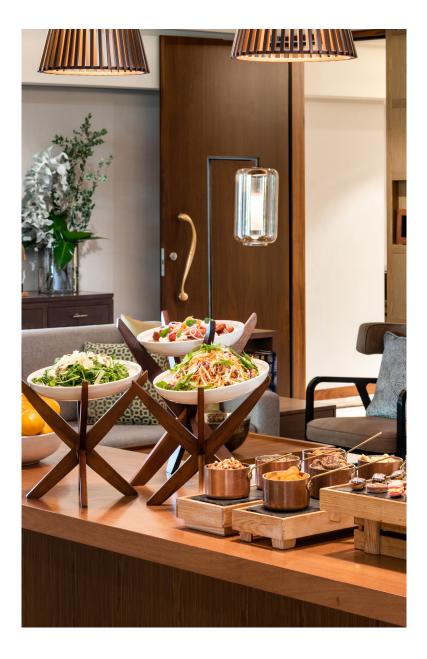
Smoked turkey, brie, & cranberry sandwich Prawn & Marie rose sauce with shredded lettuce sandwich Aged cheddar with sweet mustard pickle & salad sandwich

Salads

Tomato salad with fresh goats' cheese, shallot, pine seeds & oregano Vermicelli noodle salad with bean shoots, shredded vegetables & sweet chili & lime dressing

Desserts

Chef's selection of miniature desserts & whole fruit





HENO & REY

For a Spanish tapas delight, "pre-order" from Heno & Rey for groups of up to 20 people. Event Executive will provide an order form at the start of each meeting. Choose to dine in your meeting room or reserve a table at Heno & Rey.

EL BOCADO

Aceitunas • herbs, olives, chilli, garlic (GF, V) Grilled Bread • with olive oil (V) Grilled Gluten Free Bread • with olive oil (V) Tomato Bread • with roast garlic, fresh tomato, olive oil (V, GFO) Add white anchovies Add manchego cheese Add Jamon Serrano Add Paleta Iberico Cebu

MARISCO EN LATA

Served with grilled bread & lemon Ortiz Sardines 140g • extra virgin olive oil (S) Ortiz Anchovies 47g • extra virgin olive oil (S) Don Bocarte White Anchovies 48g • natural (S)

CHARCUTERIA

Cured meats served with grilled bread Jamon Serrano • 18-month "gran reserva" (P, GFO Paleta Iberico Cebu • Iberico ham, 20 months (P, GFO) Embutido • serrano, Salchi Bosque, Lomo (P, GFO)

QUESO

Cheese served with grilled bread, membrillo & muscatels **Roncari Blue** • goat, broken marbled texture (VEG, GFO) **Cabra Al Pimenton** • goat, paprika, creamy (VEG, GFO) **Manchego Artesano** • sheeps milk, 3 months aged (VEG, GFO)

• S - Contains Seafood • VEG - Vegetarian • V - Vegan • GF - Gluten Free • GFO - Gluten Free Option • N - Contains Nuts • DF - Dairy Free • P - Contains Pork



TARTARE & CEVICHE

Snapper Ceviche • lime, avocado purée, cori&er, chilli (S, GF)
Yellow Fin Tuna Tartare • black sesame, chorizo oil, chives (S, GF)
Smoked Eggplant tartare • black tahini, cori&er, pine seeds (V)

ENSALADAS

Rocket • toasted pepitas, shaved Manchego cheese, olive oil (GF, V)
Baby Gem • piquillo pepper, garlic, anchovy, dried jamon, sherry vinegar (S)
Heritage Tomatoes • onion, pine seeds, whipped goat's cheese, olive oil (GF, V)

TAPAS

Chorizo • grilled artisan chorizo, sherry, parsley (GF)
Morcilla • baked egg, smoked paprika, samfaina (P)
Pulpo • grilled octopus, romesco, capers, cauliflower(N)
Patatas Bravas • fried potatoes, spicy tomato sauce, aioli (V)
Flash Fried School Prawns • lemon, celery salt, aioli (S)
Crispy Line Caught Squid • lemon, aioli (S)
Albondigas • spanish meat balls with tomato sauce (P)
Pimentos • fried baby capsicums with sea salt (V)
Croquetas • cheese & spinach, aioli (V)

RACIONES

Grilled Seasonal Vegetables • romesco, chimichurri (N) Marinated Chicken Thigh • romesco, broccolini, almond picada (N) Gold Band Snapper • chickpeas, baby spinach, chorizo, lemon (S, GF) Flat Iron Steak • crispy fried onions, chimichurri, samfaina (GF, N)

POSTRES

Pasteis de Nata • custard tarts, cinnamon, & icing sugar dustingWarm Chocolate Churros • cinnamon sugarAhogado • vanilla ice cream, chocolate churros, espresso shot

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ASCUA SET MENU

\$94.00 Per Person (Minimum 15 guests, pre-order required)

3-course set menu showcasing Ascua's renowned wood-fired grill and Spanish-influenced cuisine. Guests pre-order one dish per course with event executive.

TO START

Wood-fired bread • black olive butter

Flat iron steak tartare • guindilla pepper, cured yolk, confit garlic, truffled watercress, Manchego crisp Gazpacho • orange poached Exmouth prawns, avocado purée, olive oil pearls, aioli (S) Fresh goat's cheese with walnut crumble • beetroot, beetroot reduction, torched tomato, fresh honey (N,V)

WOOD-FIRED GRILL

Crispy skin pork belly • braised fennel, fennel purée, tempranillo jus (P) Margaret River wagyu rump MS 7 (250g) • green beans, cauliflower puree, tempranillo jus Wood-fired pumpkin • tahini yoghurt, pepitas, red onion tart (V)

DESSERTS

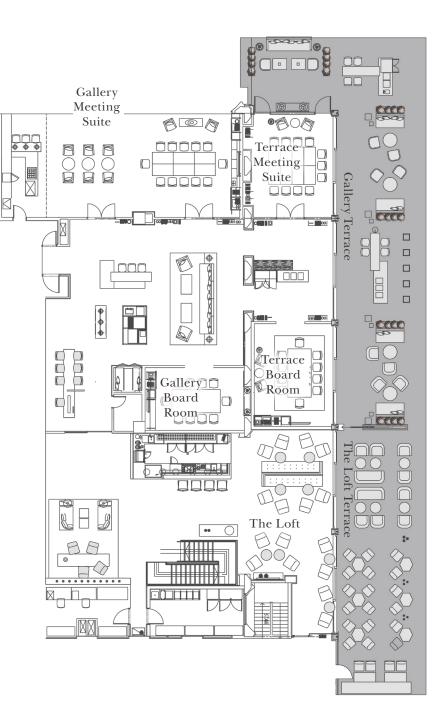
Gold bar • chocolate génoise, chocolate mousse, raspberry jelly, salted caramel crémeux caramel popcorn glaze (V,GF)

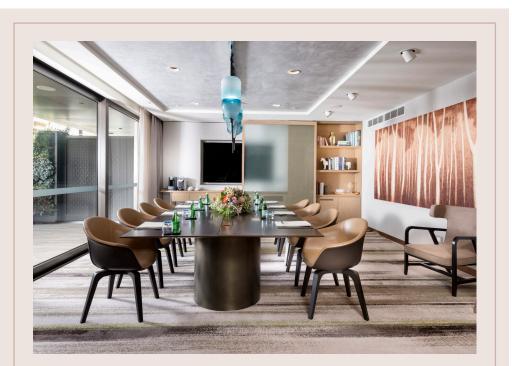
Lemon meringue tart • vanilla shortcrust pastry, lemon curd, toasted Italian meringue (V) Apple crème brûlée • vanilla mousse, cinnamon apple jelly, vanilla frangipane tart (V,N)

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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 Eliott-Lockhart - Event Sales Executive

Gallery Meeting Suites / The Loft & Terrace E: sales.perha@ihg.com W: perth.intercontinental.com/meetings-events



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