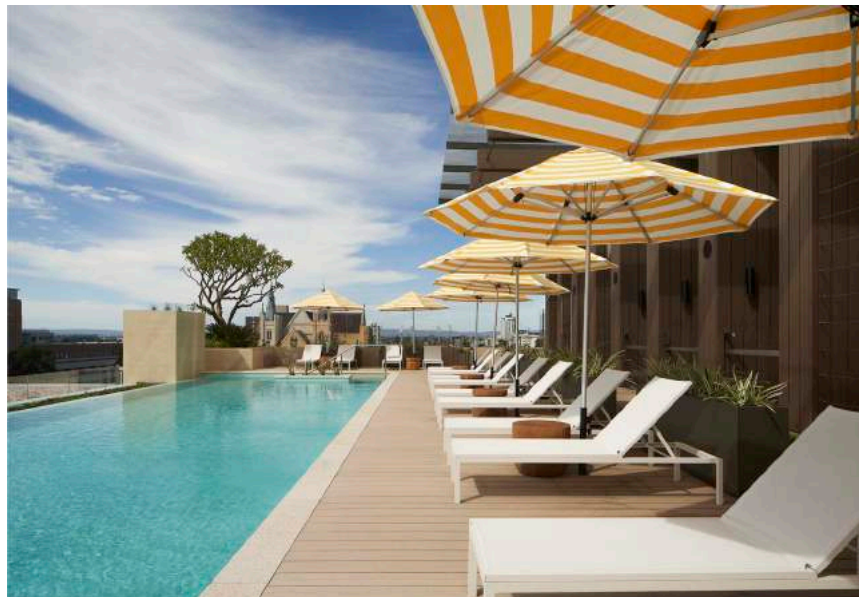




THE WESTIN
PERTH

2018 CONFERENCE KIT

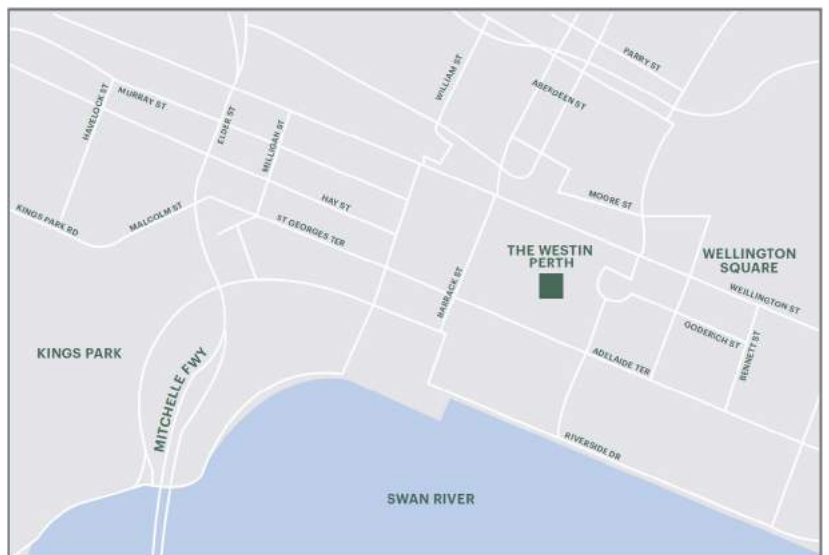


The Westin Perth

The Westin Perth is ideally located in Hay Street, on the eastern side of the bustling Perth CBD. Featuring a 3 street frontage to Hay, Irwin and Murray Street.

The Westin Perth's nine flexible spaces and impeccable service are well suited to a variety of events, from small executive sessions to extravagant galas. We have over 2,300 square metres of event space, including Perth CBD's largest Grand Ballroom at 800sqm, all with the latest technology.

Our expert onsite event planning staff is on hand to help you throughout your event, while guests delight in a range of gourmet options, creating memorable meetings and events.



Day Delegate Package

Please select two sandwiches, two salads, two hot items and one dessert.

Morning & Afternoon tea breaks include a choice of two items.

Whole fruit platter & Selection of juice served with all breaks

Includes venue hire, water, mints, notepads, pens and complimentary wifi

**Minimum of 20 guests or service charge will apply*

GOURMET SANDWICHES - Please select two choices

Smoked chicken on parisienne baguette - sweetcorn, tarragon mayonnaise, crispy maple bacon *df*

Coronation chicken corn tortilla - sultanas, baby spinach, mango & curry mayonnaise *gf*

Roast turkey, tomato bread - rocket, brie, cranberry

Pulled pork slider - chipotle, fennel *df*

Triple smoked ham & salami - turkish, rocket, tomato, aioli *df*

Roast pork roll - apple, watercress, sage mayo

The antipasto wrap - hummus, roast capsicum, zucchini, rocket, feta *v gf*

Caprese - tomato, mozzarella, basil pesto mayonnaise *v*

Whipped goats cheese open bagel - roast capsicum, zucchini, dukkha, alfalfa *v*

Smoked salmon traditional fingers on rye - lemon & dill crème, fraiche, cucumber

Shrimp on brioche - guacamole, iceberg

Roast beef deli style wholemeal roll - coleslaw, pickles, swiss cheese

Blue cheese on rye - celery, apple, walnut *v*

Tuna niçoise - egg, green bean, black olive *df*

SALADS - Please select two choices

New potato - curry mayonnaise, peas, mint, egg *v gf*

Blue cheese 'Waldorf' - roast grape, compressed celery, witlof, walnuts *v gf*

Quinoa - cranberry, toasted seeds, fresh herbs, lemon dressing *v gf df*

Caesar - cos, bacon, egg, anchovy, parmesan, croutons

Prawn, mango & chicken - cashew, mint, malibu dressing *gf df*

Poached pear - radicchio, gorgonzola, candied pecan, pomegranate *v gf*

Soba noodle & miso salmon - sesame, soy, edamame *df*

Coconut rice & chicken - lime, cucumber, green curry *gf df*

Roast peach & prosciutto - pecorino, pine nuts, rocket *gf*

Thai baby octopus - rice noodles, herbs, chilli *gf df*

Roast beets - goats cheese, pearl barley, native greens, black olive *v*

Pumpkin - green beans, honey, roast chickpeas, kale *v gf df*

Buffalo mozzarella - strawberry, heirloom tomato, macadamia, white balsamic, basil *v gf*

Baby leaf - chopped vegetables, chardonnay vinaigrette *v gf df*

All prices are per person (unless otherwise stated) and effective until 31 December 2018.

Prices quoted are inclusive of 10% GST. Prices and menus are subject to change at the hotels discretion and without notice.

Please inform us of any additional dietary requirements two days prior to your event.

Day Delegate Package

HOT - Please select two choices

Roast pork belly - sweet potato, maple, grilled broccoli *gf df*

BBQ pork spare ribs - burnt sweetcorn salsa *gf df*

Fish croquette - tabasco hollandaise

Asian - pork bun, chicken yakitori, shumai

Indian - samosa, pakora, tandoori chicken

Angus beef sliders - tarragon ketchup

Fish and chips - tartar sauce, lemon

Sweet & sour pork - egg fried rice

Free range chicken thigh - spiced cauliflower, jus gras vinaigrette *gf df*

Slow roast lamb shoulder - cous cous, yoghurt, pomegranate *df*

Barramundi - chorizo, octopus, tomato, basil *df*

Gnocchi - mushrooms, peas, parmesan cream *v*

Salmon - almonds, saffron cream, asparagus, mussels *gf*

Pumpkin & vanilla risotto - sage, pepitas, parmesan shards *v gf*

Beef cheeks - beer, mac & cheese, onion rings

DESSERT - Please select one choice

Mini filled doughnuts

Date and walnut cake

Oats, quinoa, mango parfait *gf*

Caramel and mango cheesecake

Espresso tart - orange, brandy snap

Passionfruit & raspberry tartlets

Churros, chocolate & strawberries

White chocolate pannacotta *gf*

Australian cheese - fruit bread, apples, celery, crackers

Flourless chocolate cake *gf*

Morning & Afternoon Tea

Please select two choices for each break.

SAVOURY BREAKS

Croissant - swiss cheese & smoked ham

Breakfast brioche roll - bacon, egg, mushroom marmalade

Bircher muesli - seasonal fruit *v*

Vegetarian breakfast roll - mushroom omelette, tomato *v*

Lime yoghurt parfait - tropical fruits, coconut *v gf*

Smoked salmon bagel - cream cheese, yellow beet chutney

Prawn slider - lemon mascarpone, iceberg

Salmon poke bowl - sashimi grade salmon, avocado, sesame, cucumber *gf df*

Roast beef & rye - horseradish, watercress

Turkey wrap - apple, walnut, cream cheese *gf*

Smoked chicken club - bacon, devilled egg mayo, lettuce

Chicken ceasar tart - baby cos, quail egg, parmesan

Tomato, mozzarella, black olive *v gf*

Quinoa & beetroot cups - goats cheese, pepitas *v gf*

Red pepper hummus - crispy flat bread *v df*

SWEET BREAKS

Muffins - apple, blueberry & chocolate

Danish pastries - mixed flavours, baked in house

Strawberry skewers - fig, dark chocolate *v gf df* 

Westin scones - chantilly, jam


Mini filled doughnut

Honey & seeds - peanut butter, cranberry

Date crumble - vanilla, oats

Chocolate brownie

Flourless orange cake *gf*

Coconut shot - fresh mango *v gf df* 

Green tea financier *gf*

Homemade chocolate bars with nuts *v gf df*

Salted caramel slice *gf*

Tropical fruit shooters - pineapple jelly *gf df*

Sago pudding - mango & passion fruit, mango *gf df*

Carrot cake - vanilla frosting

BREAK ENHANCEMENTS

Live cupcakes - topping, frostings & flavours

Westin smoothies & Juice - by the Juicery *gf*

Pancake & waffle station - cream, chocolate sauce, syrup honey & topping

Chocolate - milkshakes, truffles, shooters, Superfoods chocolate bars *gf*

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Breakfast

CONTINENTAL

Juice, your choice of - orange, apple, tomato, pineapple, grapefruit

Sliced seasonal fruit - West Australian sourced

Yoghurt parfaits - natural, house compotes *gf*

Smoothies - Westin Perth signature blends *gf*

From the bakery - muffins, danish, croissants

Freshly baked bread - rye, sourdough & fruit *df*

Australian cheese - one soft cheese, one blue cheese, one cheddar, grapes, celery, fig

Australian honey - preserves & butter *gf*

Whole seasonal fruit

Tea, coffee & herbal blends

HOT PLATED BREAKFAST

Full vegetarian - Portobello mushroom, tomato, guacamole, persian fetta, spinach, rye toast

Poached free range egg on brioche - wild mushrooms, truffle butter, asparagus

Smoked pork belly - home cooked beans, sweet potato, mushroom marmalade *gf df*

Spanish omelette - chorizo, tomato jam, grilled broccoli, chimichurri *gf*

Smoked salmon & waffle - crème fraiche, dill, boiled free range egg, beetroot jam

The Australian - sausage, scrambled egg, smoked bacon, beans, tomato, mushroom, sourdough toast

Each plated breakfast inclusive of:

Juice, your choice of - orange, apple, tomato, pineapple, grapefruit

Sliced seasonal fruit - West Australian sourced

Yoghurt parfaits - natural, house compotes *gf*

From the bakery - muffins, danish, croissants

Breakfast

AUSTRALIAN BUFFET BREAKFAST

Juice, your choice of - orange, apple, tomato, pineapple, grapefruit

Selection of Cereals

Sliced seasonal fruit - West Australian sourced

Yoghurt - parfaits, natural, house compotes *gf*

Smoothies - By The Juicery *gf*

From the bakery - muffins, danish, croissants

Freshly baked bread - rye, sourdough & fruit *df*

Australian cheese - choice of soft, blue & cheddar, grapes, celery, fig

Australian honey - preserves & butter

Westin blend pork sausage *df*

Maple smoked bacon *gf df*

Scrambled egg *gf*

Sweet potato hash - kale & grain mustard *gf*

Roast roma tomato - garlic & thyme *gf df*

Field mushroom - herb butter *gf*

Whole seasonal fruit

Tea, coffee & herbal blends

WESTIN SUPERFOODS HEALTHY BREAKFAST BUFFET

Juice, your choice of - orange, apple, tomato, pineapple, grapefruit

Sliced seasonal fruit - West Australian sourced

Yoghurt - parfaits, natural, house compotes *gf*

Smoothies - Westin Perth signature blends *gf*

Chia in soy milk - seasonal berries, toasted seeds

Bircher muesli

Almond & oatmeal granola - dried fruits

Smoked salmon - lemon crème fraiche *gf*

Egg white frittata - zucchini, spinach, persian fetta *gf*

Grilled asparagus & broccolini - lemon olive oil, walnuts *gf df*

Freshly baked bread - rye, sourdough & fruit *df*

Australian cheese - one soft, one blue one cheddar, grapes, celery, fig

Australian honey - preserves & butter

Whole seasonal fruit

Tea, coffee & herbal blends

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ENERGISE WITH SUPERFOODSRX™



Powerfully paired - our delectable SuperFoodsRx™ dishes pair whole foods to boost their nutritional benefits and flavours, antioxidant-rich and naturally low in calories, our tempting selections make healthy meals impossible to resist.

SUPERFOODS MORNING TEA

UPLIFT

Orange, mango, cranberry smoothie *v gf*

Smoked salmon, avocado & chives on whole grain bread *v gf df*

Red & green apple wedges - bee pollen yogurt dip *v gf*

Whole skin-on almonds *v gf df*

VITALIZE

Pomegranate açai smoothie *v gf df*

Granola yogurt muesli - apples & berries *v*

All natural turkey avocado, tomato, whole wheat involtini

SUPERFOODS AFTERNOON TEA

RECHARGE

Black bean & red pepper hummus - baked pita chips *v*

Cucumber dill tzatziki *v gf*

Grape tomato, low fat mozzarella bocconcini with olive *v gf*

Chilled orange infused bittersweet chocolate soy drink *v gf df*

RESTORE

74% dark bittersweet chocolate chips & popcorn 'tutti-frutti' *v gf*


Walnuts, almond, dried cranberries, raisins and apricots *v gf df*

Minted orange & green apple salad - dollop of cinnamon yoghurt *v gf*



Basil infused watermelon tomato water *v gf df*

Breaks

SAVOURY BREAKS

- Croissant** - swiss cheese & smoked ham
- Breakfast roll** - bacon, egg, mushroom marmalade
- Bircher muesli** - stewed berries, pistachio *v*
- Vegetarian breakfast roll** - mushroom omelette, tomato *v*
- Lime yoghurt parfait** - tropical fruits, coconut *v gf*
- Smoked salmon bagel** - cream cheese, cucumber, yellow beet chutney
- Prawn slider** - lemon mascarpone, iceberg
- Salmon poke bowl** - sashimi grade salmon, avocado, sesame, cucumber *gf df*
- Roast beef & rye** - horseradish, watercress
- Turkey wrap** - apple, watercress, walnut, cream cheese
- Smoked chicken club** - bacon, devilled egg mayo, lettuce
- Chicken cesar tart** - baby cos, quail egg, parmesan
- Tomato, mozzarella, black olive** *v gf* 
- Quinoa & beetroot cups** - goats cheese, pepitas *v gf*
- Red pepper hummus** - crudities, crispy flat bread, roast garlic *v*

SWEET BREAKS

- Muffins** - apple, blueberry & chocolate
- Danish pastries** - mixed flavours, baked in house
- Strawberry skewers** - fig, dark chocolate *v gf df* 
- Westin scones** - chantilly, jam
- Mini filled doughnut**
- Honey & seeds** - peanut butter, cranberry
- Date crumble** - vanilla, oats
- Chocolate brownie**
- Flourless orange cake** *gf*
- Coconut shot** - fresh mango *v gf df* 
- Green tea financier** *gf*
- Homemade chocolate bars with nuts** *v gf*
- Salted caramel slice**
- Tropical fruit shooters** - pineapple jelly *gf df*
- Sago pudding** - mango & passion fruit, mango *gf df*
- Carrot cake** - vanilla frosting

BREAK ENHANCEMENTS

- Live cupcakes** - topping, frostings & flavours
- Westin smoothies & Juice** - by the Juicery *gf*
- Pancake & waffle station** - cream, chocolate sauce, syrup honey & topping
- Chocolate** - milkshakes, truffles, shooters, Superfoods chocolate bars *gf*

Lunch Banquet Buffet

Served with a selection of freshly baked breads including accompaniments

COLD

Sliced ham, turkey & salami - pickles & chutney *gf df*

Prosciutto - melon, pecorino, pine nuts, mint *gf*

Fetta, olives & capsicum hummus - flat bread crisps *v*

SALAD

New potato - curry mayonnaise, peas, mint, egg *v gf*

Blue cheese 'Waldorf' - roast grape, compressed celery, witlof, walnuts *v gf*

Buffalo mozzarella - strawberry, heirloom tomato, macadamia, white balsamic, basil *v gf*

Quinoa & coconut - cranberry, toasted seeds, fresh herbs, lemon dressing *v gf df*

HOT

Spiced chicken thigh - roast cauliflower, jus gras vinaigrette, edamame *gf df*

Korean beef - broccolini, garlic, spring onion *gf df*

Market fish - pumpkin, red curry dukkah, samphire, lemongrass *gf df*

Gnocchi - mushrooms, peas, sage, parmesan cream *v*

Grilled seasonal greens - chimichurri *v gf df*

Roast royal blue potato - lemon thyme, garlic *v gf df*

Steamed jasmine rice *v gf df*

DESSERT

Mini filled doughnuts

Chocolate pudding - greek yoghurt, honey *gf*

Sago pudding shooters *gf df*

Caramel & mango cheesecake

Passionfruit & raspberry tartlets

Sliced seasonal fruit *gf df*

Australian cheese - fruit bread, apples, celery, crackers

Dinner Banquet Buffet

Served with a selection of freshly baked breads including accompaniments

COLD

Smoked salmon - horseradish cream, beetroot chutney *gf*

Prosciutto - melon, pecorino, pine nuts, mint *gf*

Fetta, olives & capsicum hummus - flat bread crisps *v*

Shark Bay prawns - Marie Rose sauce *gf*

df

SALAD

New potato - curry mayonnaise, peas, mint, egg *v gf*

Prawn, mango & chicken - cashew, mint, malibu dressing *gf df*

Buffalo mozzarella - strawberry, heirloom tomato, macadamia, white balsamic, basil *v gf*

Quinoa & coconut - toasted seeds, fresh herbs, lemon dressing *v gf df*

Poached pear - radicchio, gorgonzola, candied pecan, pomegranate *v gf*

CARVED TO ORDER

Roast Porchetta - fennel, apple, cider, mustard *gf df*

HOT

Spiced chicken thigh - roast cauliflower, jus gras vinaigrette, edamame *gf*

Pulled lamb shoulder - pearl barley, aubergine, yoghurt, pomegranate *df*

Salmon - almonds, saffron cream, asparagus, mussel *gf*

Market fish - pumpkin, red curry dukkah, samphire, lemongrass *gf df*

Gnocchi - mushrooms, peas, parmesan cream *v*

Grilled seasonal greens - chimichurri *v gf*

Roast royal blue potato - lemon thyme, garlic *v gf df*

Steamed jasmine rice *v gf df*

DESSERT

Mini filled doughnuts

Chocolate pudding - greek yoghurt, honey *gf*

Sago pudding shooters *gf df*

Caramel & mango cheesecake

Passionfruit & raspberry tartlets

Sliced seasonal fruit *gf df*

Australian cheese - fruit bread, apples, celery, crackers

Buffet Enhancements

Build your own caesar - cos, parmesan, bacon, anchovy, croutons

Hand cut fat chips - tarragon & tabasco ketchup *v gf*

Native leaves salad - margaret river olive oil *v gf df*

Beetroot salad - walnut, goats curd, celery, spinach *v*

Grilled chicken skewers - peanut sauce, asian slaw *gf df*

Salt & pepper calamari - lemon myrtle aioli

Crab & sweetcorn risotto - crispy soft shell crab, coriander, spring onion *gf*

Char siu pork - steamed chinese greens *gf df*

Roast meat carvery - WA beef & Suffolk lamb, béarnaise, red wine jus, mint sauce *gf*

LIVE STATIONS (1 hour)

**Minimum of 50 guests or a service charge will apply*

Oysters - flavoured vapour sprays, gazpacho jelly, mango salsa, cauliflower puree & caviar *gf df*

Whole fish in banana leaf - toasted peanuts, coconut, spring onion, fragrant rice *gf df*

Hawaiian poke bowl - tuna, salmon and tofu, avocado, cucumber, sauces, toppings, japanese rice *gf df*

Aussie BBQ - Kangaroo, WA Beef, Suffolk lamb, Emu, corn salsa, chimichurri, bush tomato chutney *df*

Slow roast porchetta - apple compote, hazel nut & fennel slaw, mustard & cider sauce, crackling *gf*

Westin Superfood dessert buffet

Halo Halo - Shaved ice, sweet beans, coconut gel, jackfruit, evaporated milk, ube ice cream *gf*

Plated Menu

LUNCH / DINNER

2 COURSE

3 COURSE

ENTRÉE

Serrano & manchego - asparagus, grilled apricot, olive oil wafer

Carpaccio of Margaret River beef - beets from Gingin, parmesan, basil, sourdough

Smoked duck breast, pulled leg & paté - fig, heirloom carrots, hazelnut *gf*

Pork belly & bacon jam - roast apple, crackling *gf*

Pulled & pressed ham hock - pistachio, date & caper, artichoke, mustard greens

Local octopus, scallop & prawn - smoked caviar, buttermilk, lemon powder, puffed tapioca, elderflower *gf*

Chicken, shimeji & miso - wakame, crispy skin *gf df*

Ocean trout cooked in W.A. olive oil - N.Z. mussel, cucumber ketchup, dill crisp *df*

Torched W.A. scallop - Bloody Mary, apple, spanner crab, pea, river mint *gf df*

Smoked salmon & Absolut Vodka cream - salt baked beets, avruga caviar, rye

Crispy softshell crab & sweetcorn risotto - spring onion, dried corn, coriander *gf*

Smoked pork belly 'burnt ends' - coriander, mint, Malibu, cashew, mango *gf df*

VEGETARIAN ENTRÉE

Buffalo mozzarella & strawberry caprese - macadamia, heirloom tomato, basil, olive *gf*

Heirloom beets & carrots - goats curd, quinoa, parsley sponge

Baked ricotta & asparagus - asparagus pesto, preserved lemon, onion bread

Plated Menu

MAIN

- Pork fillet & morcilla** - fennel, sweet potato, sage, cider *gf df*
- Sirloin & cheek of beef** - artichoke, grilled shallot, morel mushroom *gf*
- Beef tenderloin, pomme anna** - wild mushroom marmalade, french style peas, madeira sauce *gf*
- WA suffolk lamb loin 'green goddess' risotto** - preserved lemon, persian fetta, shank sauce *gf*
- WA suffolk lamb rump** - pearl barley, wattle seed aubergine, yoghurt, bush tomato
- Free range chicken breast, pulled leg roll** - potato fondant, speck, edamame, celeriac, girolles
- Kangaroo, black sesame ash** - peppered berries, red cabbage, grilled leek *gf df*
- Duck breast, carrot & maple** - celeriac choucroute, bulgur wheat, orange jus *df*
- Spiced duck leg, davidson plum & port sauce** - parsnip, sprouting broccoli, almond *gf*
- Barramundi, matelote sauce** - sautéed bacon & red chicory, truffle potato *gf*
- Roast salmon & horseradish** - avocado, green apple, crab, hazelnut *gf*
- North west coast snapper** - samphire, pumpkin, red curry dukkha, lemon grass veloute *gf*
- Free range chicken & jus gras vinaigrette** - smoked cauliflower, endive *gf*

VEGETARIAN

- Sweet potato rosti** - coconut, spiced lentils, leek, cauliflower
- Wild mushroom risotto** - asparagus, tempura enoki, parmesan shards, tarragon *gf*
- Gnocchi & pumpkin** - roast sprouts, patty pan, smoked cheese sauce

DESSERT

- Salted caramel chocolate tart** - banana gelato, praline, kahlua
- Mango mousse** - passionfruit sorbet, coconut sago, meringue *gf*
- Apple, burnt butter crumble** - butterscotch ice cream, honeycomb
- Strawberries & cream** - river mint, vanilla, dark chocolate *gf*
- Buttermilk panna cotta** - dehydrated chocolate mousse, milk meringue, ferrero gelato *gf*
- Berries With lemon curd** - sesame biscuit, yoghurt sorbet, champagne
- Caramelised white chocolate mousse** - caramel gel, cinnamon, apple *gf*

Canapés

30 MIN	3 SELECTIONS
1 HOUR	6 SELECTIONS
2 HOUR	8 SELECTIONS
3 HOUR	10 SELECTIONS

COLD CANAPÉS

- Oyster shooters** - bloody mary *gf df*
- Chicken satay** - cassava cracker, chilli nuts *gf df*
- Jing Tea smoked duck** - mandarin, fennel & macadamia *gf df*
- Chicken liver parfait** - pickled walnut, pear, cress
- Beef tartare** - capers, parsley, tabasco
- Torched scallop** - mango, chilli, Malibu *gf df*
- Sword fish ceviche** - octopus, chorizo oil *df*
- Sushi sandwich** - tuna, mayo, sweetcorn *gf*
- Lamb prosciutto** - feta, apricot, pine nut
- Smoked salmon on toast** - herb cream cheese, caviar
- Herb scones** - crab, chervil, lemon
- Prawn cocktail roll** - Mary Rose sauce
- Truffle profiterole** - hazelnut caramel *v*
- Parmesan brûlée** - asparagus vinaigrette *v*
- Tomato scone** - roast grape, celery, blue cheese *v*
- Margaret River brie** - fig jam, hazelnut *v*

HOT CANAPÉS

- Pulled pork doughnut** - smoked paprika, apple
- Crispy pork** - hoi sin, pear slaw *df*
- Beef brisket** - horseradish, Yorkshire pudding
- Ham hock croquettes** - san simon cheese
- Crispy chicken skewers** - mustard mayo *gf df*
- Spring lamb pie** - whipped potato, aged cheddar
- Mini wagyu burger** - truffle mayo, swiss cheese
- Scallop & salmon** - rosemary skewer, aioli *gf*
- Crab cakes** - green papaya salad
- Smoked cod croquette** - dill, caper
- Tempura prawn** - siracha mayo
- Cheddar cheese curd** - tomato chutney *v*
- Pumpkin & vanilla arancini** - sage & parmesan *v*
- Wild mushroom bruschetta** - pecorino *v*
- Red onion jam & puff pastry** - ocal feta cheese *v*

Canapés

SWEET TREATS

Mini doughnuts

Chocolate mousse shooters *gf*

Macaroons *gf*

Chocolate & espresso tart - brandy snap

Mini choux

Westin protein balls

Baby peanut butter & banana cupcakes

Pecan pie - whipped cream

White & dark chocolate dipped strawberries

Mixed flavoured dessert pops

Passion fruit, meringue pie

Ice cream truffles

SUBSTANTIAL CANAPÉS

Pulled pork slider - apple slaw, bbq sauce

Slow roast lamb shoulder - pita, yoghurt, fattoush

Philly steak slider - onion, capsicum, provolone cheese, chipotle

Fish and hand cut chips *df*

Crispy chicken slider- tomato salsa, guacamole

Prawn cocktail - Marie Rose, sweetcorn sorbet *gf*

Hawaiian poke bowl - sushi rice, salmon, sesame, soy *gf df*

Vegetarian shanghai noodles *v df*

Wild mushroom risotto -parmesan shards *v*

Beverage Packages

All Beverage Packages include soft drinks, fruit juice.

**Minimum 10 guests or a surcharge will apply*

CLASSIC

Morgan's Bay Sparkling Cuvée
Chain of Fire Pinot Noir
Chain of Fire Sauvignon Semillon Blanc
Little Creatures Pilsner
Colonial Small Ale

DELUXE

Craigmoor Cuvée Brut
Sandalford Winemaker Range Classic White
Sandalford Winemaker Range Cabernet Merlot
Peroni Nastro Azzurro
Peroni Legera

PREMIUM

Swings Chenin Brut NV
Vasse Felix Classic Dry White
Devil's Lair 'Dance with the Devil' Chardonnay
Vasse Felix Classic Dry Red
Devil's Lair 'Dance with the Devil' Cabernet Sauvignon
Peroni Nastro Azzurro
Peroni Legera

NON-ALCOHOLIC

Selection of soft drinks, fruit juices
and sparkling water

*As a requirement of the Liquor Licensing Act, The Westin Perth practises 'Responsible Service of Alcohol' (RSA).
The customer agrees to comply with any requests from The Westin Perth, limiting the service and consumption of alcohol.*

If you require any further information on this, please contact your Event Manager.

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Beverage Menu

WINE SELECTION

CHAMPAGNE

Moët et Chandon Impérial NV, Épernay, France	\$155.00
Dom Pérignon Vintage, Épernay, France	\$475.00
Billecart-Salmon Brut Réserve Champagne NV, Mareuil-sur-Ay, France	\$255.00

AUSTRALIAN SPARKLING WINES

Morgan's Bay Sparkling Cuvée, Adelaide Hills, South Australia	\$40.00
Craigmoor Cuvée Brut, South Eastern Australia	\$45.00
Swings Chenin Brut NV, Western Australia	\$50.00
Domaine Chandon Brut NV, Yarra Valley, Victoria	\$65.00
Howard Park 'Jete' Brut, Margaret River, Western Australia	\$85.00

WHITE WINES

Chain of Fire Sauvignon Semillon Blanc, South Eastern Australia	\$40.00
Sandalford 'Winemaker Range' Classic White, Swan Valley, Western Australia	\$45.00
Vasse Felix Classic Dry White, Margaret River, Western Australia	\$50.00
Devil's Lair 'Dance with the Devil' Chardonnay, Margaret River, Western Australia	\$55.00
Walsh & Sons 'Little Poppet' Semillon Chardonnay, Margaret River, Western Australia	\$55.00
Cape Mentelle Sauvignon Blanc Semillon, Margaret River, Western Australia	\$60.00
Flowstone 'Moonmilk White' White Blend, Margaret River, Western Australia	\$60.00
Cloudy Bay Sauvignon Blanc, Cloudy Bay Sauvignon Blanc, New Zealand	\$75.00
Fraser Gallop Chardonnay "Parterre", Wilyabrup, Western Australia	\$85.00

ROSÉ WINES

Express Winemakers Rosé, Great Southern, Western Australia	\$55.00
Cape Mentelle Rose, WA	\$60.00

RED WINES

Chain of Fire Shiraz Cabernet, Western Australia	\$40.00
Sandalford 'Winemaker Range' Cabernet Merlot, Swan Valley, Western Australia	\$45.00
Vasse Felix Classic Dry Red, Margaret River, Western Australia	\$50.00
Devil's Lair 'Dance with the Devil' Cabernet Sauvignon, Margaret River, Western Australia	\$55.00
McHenry Hohnen 'Rocky Road' Cabernet Merlot, Margaret River, Western Australia	\$60.00
Bellarmino Pinot Noir, Pemberton, Western Australia	\$60.00
Cape Mantelle 'Trinders' Cabernet Merlot, Margaret River, Western Australia	\$70.00
Charles Melton 'The Kirche' Shiraz, Barossa, South Australia	\$85.00
Fraser Gallop Cabernet Sauvignon 'Parterre' Wilyabrup, Western Australia	\$100.00

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If you require any further information on this, please contact your Event Manager.

All prices are per person (unless otherwise stated) and effective until 31 December 2018.

Prices quoted are inclusive of 10% GST. Prices and menus are subject to change at the hotels discretion and without notice.

Please inform us of any additional dietary requirements two days prior to your event.

Beverage Menu

BEVERAGE SELECTION

	GLASS	BOTTLE	JUG
Beers on Tap			
Little Creatures Pale Ale	\$8.00		
Peroni Nastro Azzurro	\$9.00		
Colonial Small Ale	\$8.00		
Peroni Legera	\$8.00		
International Beers			
Peroni Nastro Azzurro		\$10.00	
Peroni Legera		\$8.00	
Asahi Super Dry		\$8.00	
Corona		\$10.00	
Local Beers			
Little Creatures Rogers		\$8.00	
Hahn Super Dry		\$8.00	
James Squire 150 Lashes Pale Ale		\$9.00	
Pirates Life Throwback IPA		\$10.00	
Cider			
Custard and Co. Original Apple Cider		\$9.00	
House Spirits			
Absolut Vodka	\$9.00		
Beefeater Gin	\$9.00		
Bacardi Rum	\$10.00		
Bundaberg Dark Rum	\$9.00		
Jim Beam Bourbon	\$10.00		
Jack Daniel's	\$10.00		
Chivas Regal 12YO	\$10.00		
Cocktails			
WESTERN VESPER	\$14.00		
Beef Eater Gin, Absolut, dry vermouth			
TONIQUE SPRITZ	\$14.00		
Maidenii la tonique, marionette orange curacao, sparkling wine and tonic water			
EAST ASIAN ELIXIR	\$14.00		
Absolut citrus, lychee liqueur, lemon, lychee, apple, guava juice			

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Beverage Menu

BEVERAGE SELECTION

	GLASS	BOTTLE	JUG
Soft Drinks			
Assorted Pepsi and Schweppes	\$4.00	\$5.00	\$15.00
Fruit Juice			
Apple, Orange, Pineapple	\$4.50		\$18.00
Still Mineral Water			
Cool Ridge (350ml)		\$3.50	
Evian (330ml)		\$5.00	
Evian (1000ml)		\$8.50	
Sparkling Mineral Water			
Pureeza Water (500ml)		\$6.00	
Badoit France (330ml)		\$5.00	
Badoit France (750ml)		\$8.50	

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






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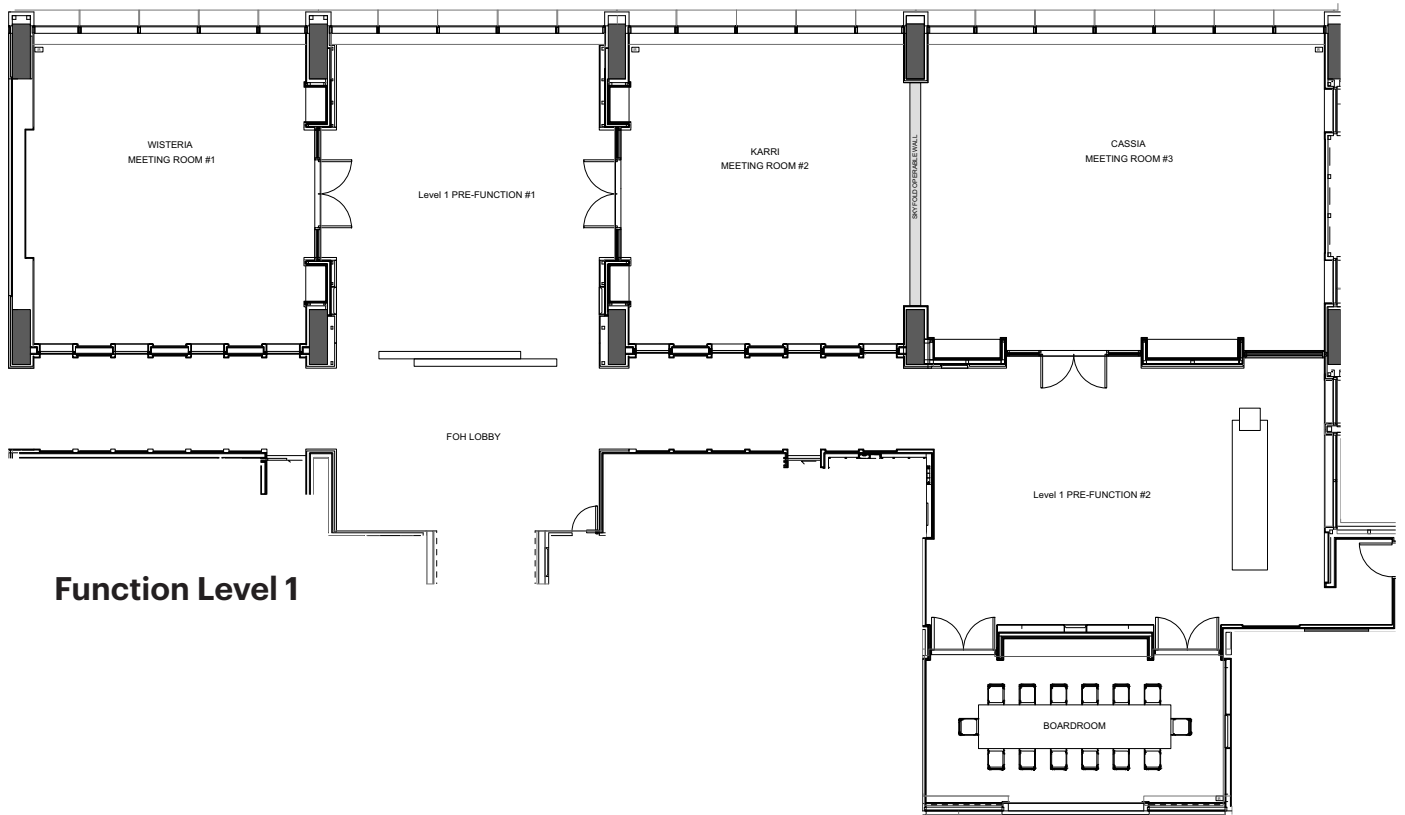
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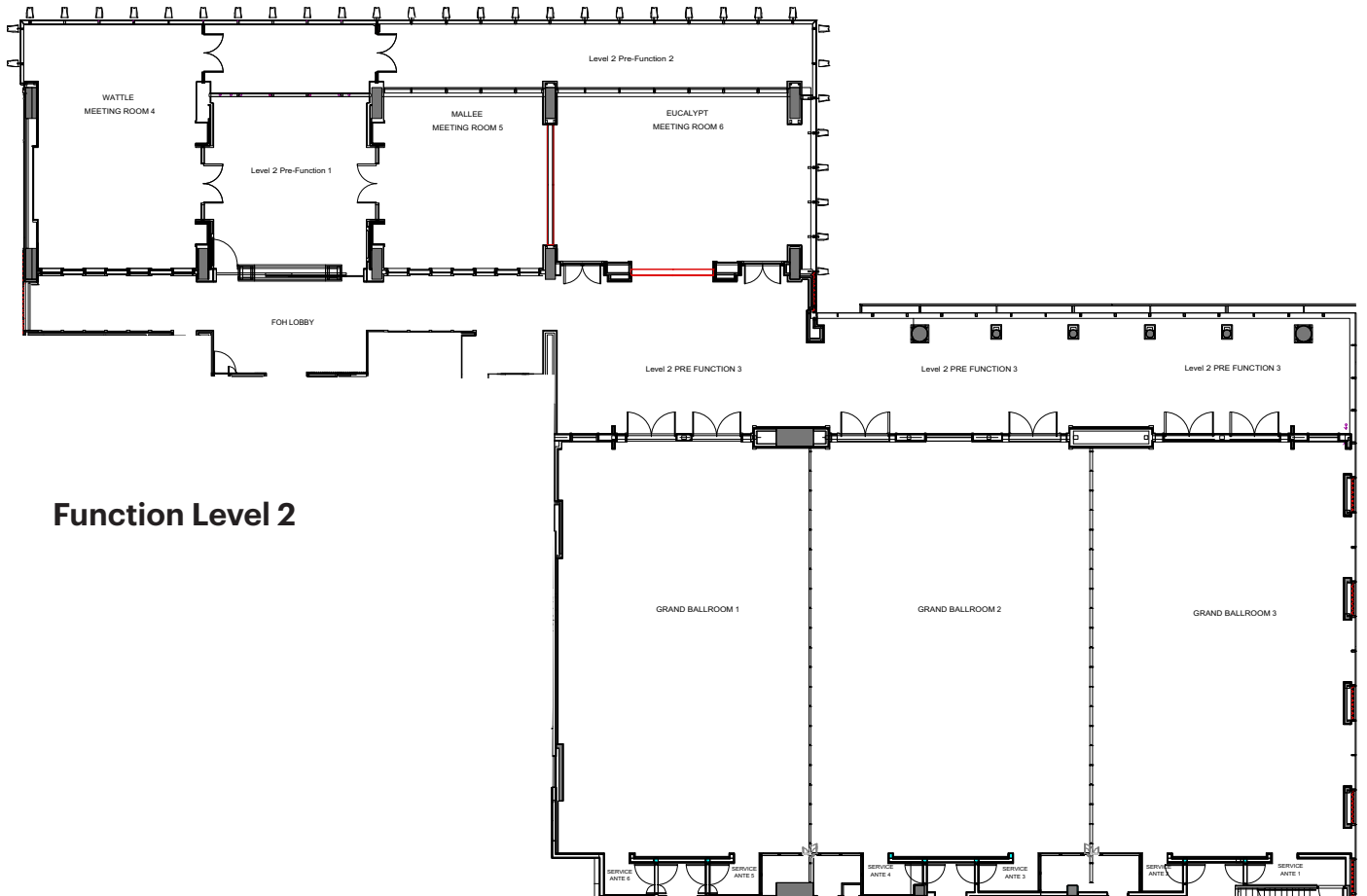
Meeting Capacities

											
	Room Size (metres)	Room Area (m ²)	Ceiling Height	Banquet	Theatre	Conference	Reception	Classroom	U-Shape	Dinner Dance	Cabaret
First Floor											
Wisteria Room	8.5m x 7.7m	60m ²	4.0m	40	50	18	65	36	18	-	32
Cassia Room	11.3m x 8.5m	90m ²	4.0m	60	80	24	100	54	33	40	48
Karri Room	8.5m x 7.9m	60m ²	4.0m	40	50	18	65	36	18	-	32
COMBINED (Karri + Cassia)	19.8m x 16.4m	150m ²	4.0m	100	148	-	165	99	48	80	80
Boardroom	8.4m x 4.1m	30m ²	4.0m	-	-	16	20	-	-	-	-
Second Floor											
Grand Ballroom	38.4m x 19.9m	800m ²	6.2m	520	840	-	840	540	-	470	416
Ballroom 1	12.1m x 19.9m	240m ²	6.2m	150	270	-	280	165	-	130	120
Ballroom 2	13.5m x 19.9m	270m ²	6.2m	180	326	-	280	180	-	150	144
Ballroom 3	12.4m x 19.9m	245m ²	6.2m	150	270	-	280	165	-	130	120
COMBINED (Grand Ballroom 1 & 2)		510m ²	6.2m	350	610	-	560	360	-	300	280
COMBINED (Grand Ballroom 2 & 3)		515m ²	6.2m	350	610	-	560	360	-	300	280
Wattle Room	11.8m x 7.7m	90m ²	4.0m	60	80	30	100	54	30	40	48
Eucalypt Room	12.3m x 8.6m	130m ²	6.2m	60	80	24	150	54	33	40	48
Mallee Room	8.6m x 7.7m	90m ²	6.2m	40	50	18	100	36	18	0	32
COMBINED (Eucalypt + Mallee)	20.9m x 16.3m	220m ²	6.2m	100	148	-	250	99	54	80	80
Wellness Area											
Banksia Room	10.3m x 8.6m	80m ²	4.5m	50	70	18	110	36	24	-	40

Function Level Floor Plan



Function Level 1



Function Level 2