



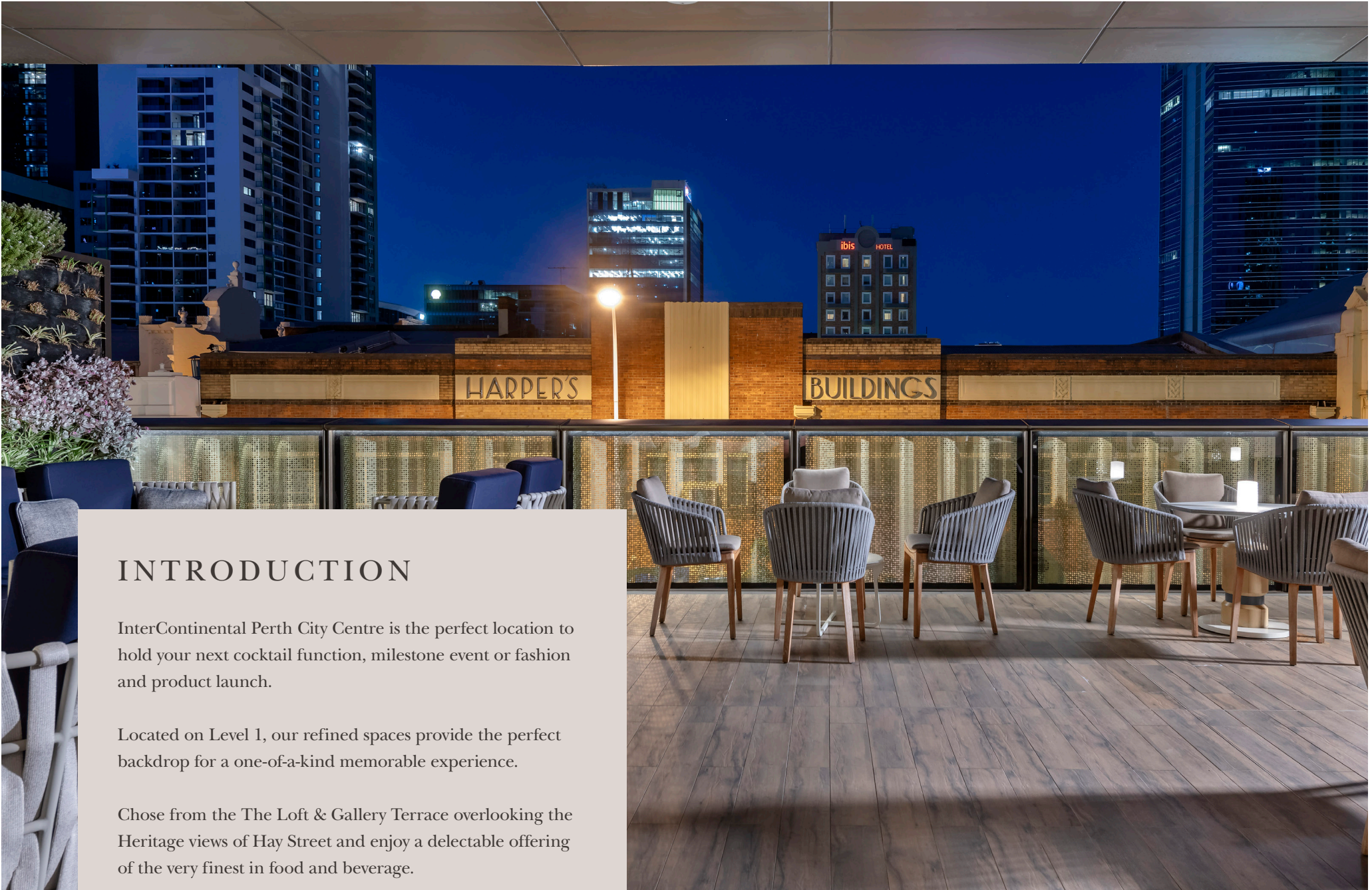
INTERCONTINENTAL.  
PERTH CITY CENTRE



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

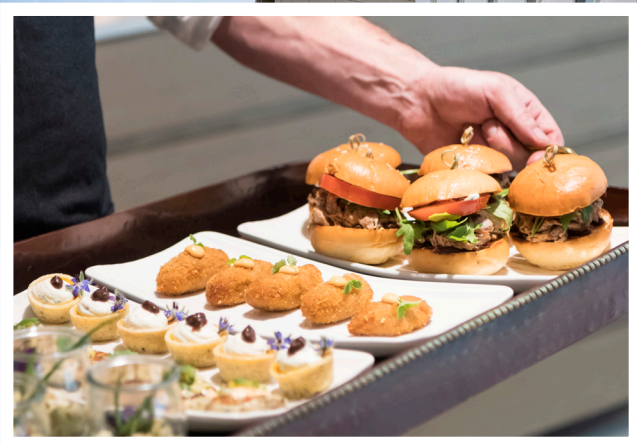
Beef tartare, chipotle mayonnaise, sea salt potato crisp (GF, DF)  
Crushed green pea tart, lemon, parmesan (V)  
Goat curd, beetroot cone, honey walnut praline (V, N)  
Smoked salmon crepe, lemon, dill cream cheese, avruga caviar  
Fresh oysters, lemon, shallot vinegar, green tabasco (GF, DF)  
Shaved 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 riata, turmeric cauliflower (V)

Chorizo, black beans, chimichurri (DF)

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## **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)

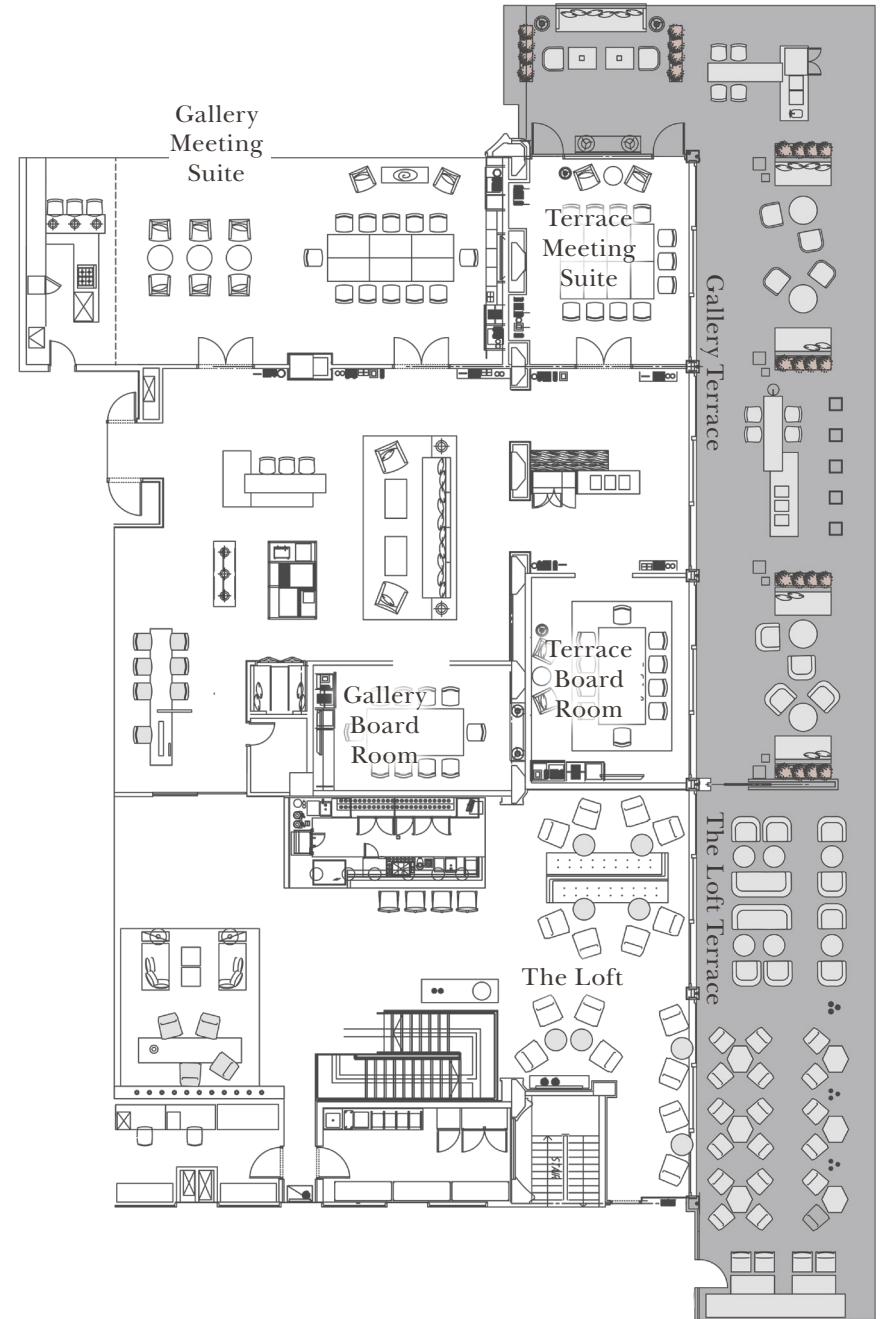
**Selection:** Wyborowa Vodka, Larios Gin, Havana Club Rum, Monkey Shoulder Whiskey, Baileys

### 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

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## AUDIO VISUAL

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### Tashi Elliott-Lockhart - Event Sales Executive

Gallery Meeting Suites / The Loft & Terrace

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MEETINGS COLLECTIVE AT GALLERY MEETING SUITES

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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.

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

Scrambled 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

#### Salads

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)

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## MEETINGS COLLECTIVE

### TARTARE & CEVICHE

**Snapper Ceviche** • lime, avocado purée, coriander, chilli (S, GF)

**Yellow Fin Tuna Tartare** • black sesame, chorizo oil, chives (S, GF)

**Smoked Eggplant tartare** • black tahini, coriander, 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)

**Pimientos** • 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 dusting

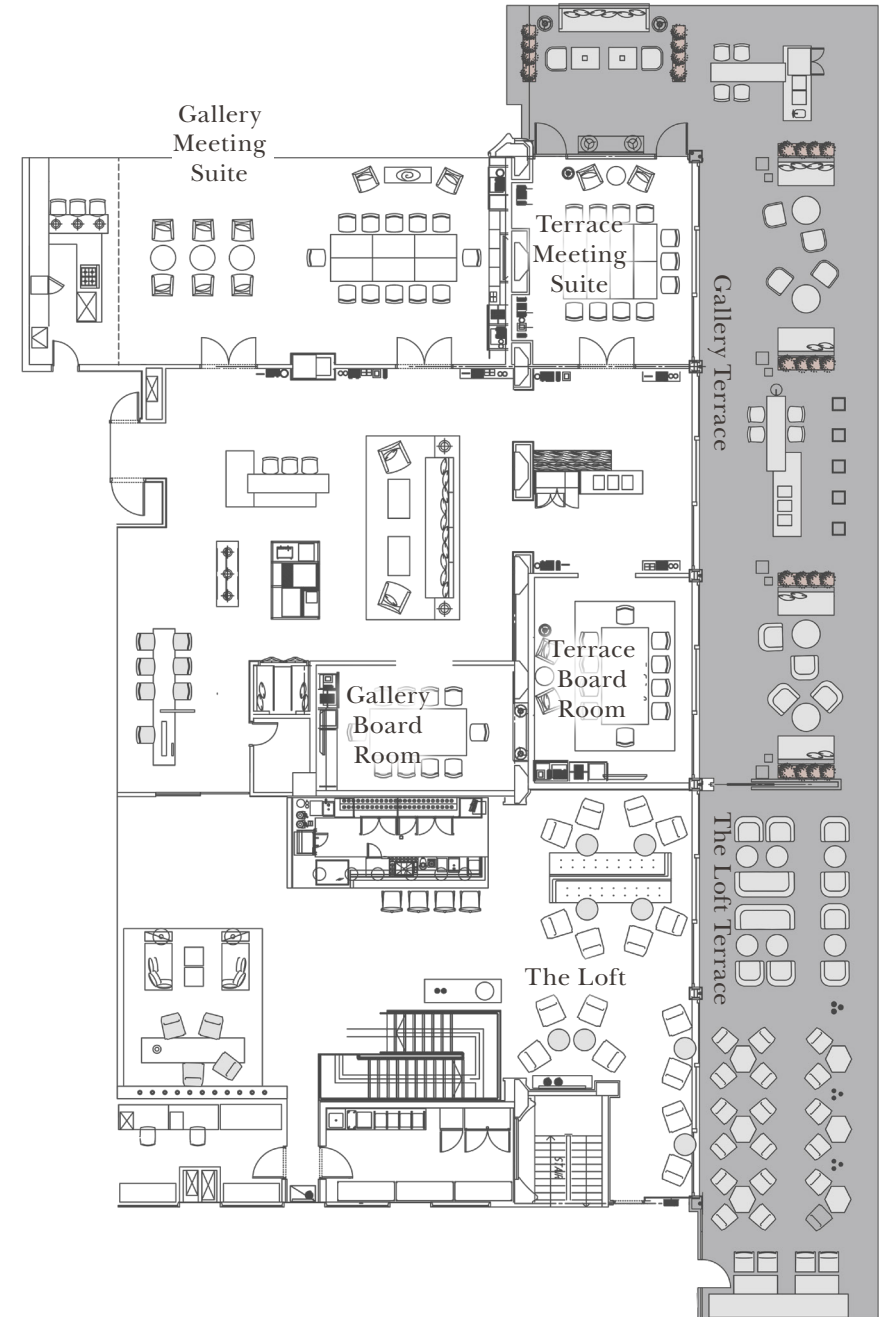
**Warm Chocolate Churros** • cinnamon sugar

**Ahogado** • vanilla ice cream, chocolate churros, espresso shot

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