

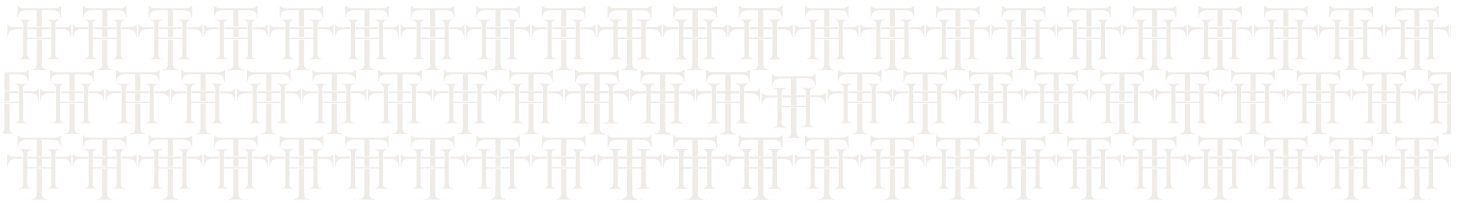


TERRACE HOTEL



FUNCTIONS, EVENTS &
CORPORATE MEETINGS

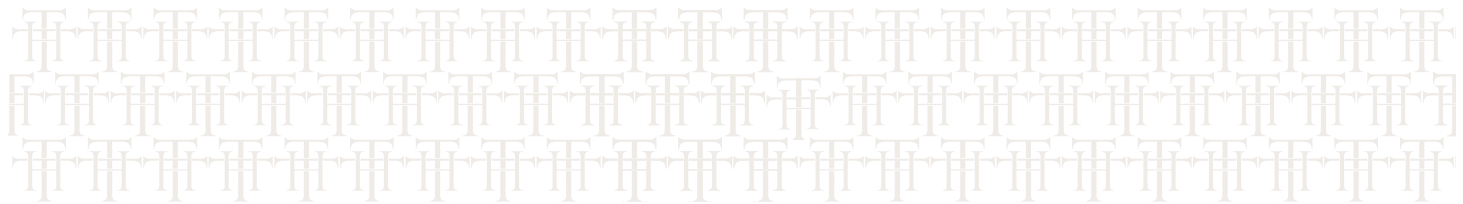
THE ULTIMATE EXPERIENCE IN ACCOMMODATION,
DINING, ENTERTAINMENT AND STYLE



In the heart of the West End of Perth's CBD, set as the backdrop on a stunning sun dappled terrace, the historic Terrace Hotel is the ultimate experience for accommodation dining, entertainment and style for the seasoned business traveller, discerning tourist or sophisticated city patron.

The Terrace Hotel radiates sophistication, elegance and charm, with private dining rooms adorned with crystal chandeliers, art deco style and exquisite furnishings.

The Terrace Hotel offers some of Perth's most sought-after dining experiences with internationally recognized standards for service and cuisine. Whether it's coming together with friends or colleagues on the Terrace, enjoying a cocktail at the bar, or taking pleasure in one of our private dining rooms, every occasion is set to be a memorable one.





The McAlpine Room

PRIVATE DINING & MEETINGS

The Terrace Hotel is the first choice for small intimate gatherings in Perth offering a unique and private location.

Suitable for wine tastings, product presentations, launches, private dining and boardroom meetings, our elegant rooms offer versatile settings for all occasions.

The McAlpine Room

- seats up to 18 guests in various configurations
- 55" flat screen with HDMI connectivity
- original heritage fireplace
- magnificent crystal chandeliers, natural lighting and terrace views

The Sommeliers Room

- seats up to 12 guests
- 55" flat screen with HDMI connectivity
- adjacent to our wine vault hosting over 500 wines

Red Dining Room

- seats up to 10 guests
- intimate setting with chandelier lighting
- luxurious wallpaper and fireplace

We offer complimentary wi-fi and have available onsite for hire: a projector and screen, flip charts, whiteboard, lectern, microphone and speakers, subject to availability.



The Sommeliers Room



Red Dining Room



Front Terrace



SOCIAL EVENTS

Whether you are arranging the society event of the year or an intimate dinner party we can bring added inspiration and flair to your plans, with innovative themes and menus, premier crus, and most important of all, an enthusiastic and dedicated team of professionals who will ensure the most exceptional results.

The Front Terrace, with its wonderfully casual style and art deco charm, evokes the Great Gatsby era of the 1920's and faces north onto St George's Terrace, providing a wonderful people watching space to dine and entertain.

Four large weather-protection covers provide year-round comfort and part weather-proof dining. The Front Terrace has complete flexibility of table alignment and seating arrangements and can cater for up to 150 guests for cocktail style functions and can also be sectioned for smaller groups.

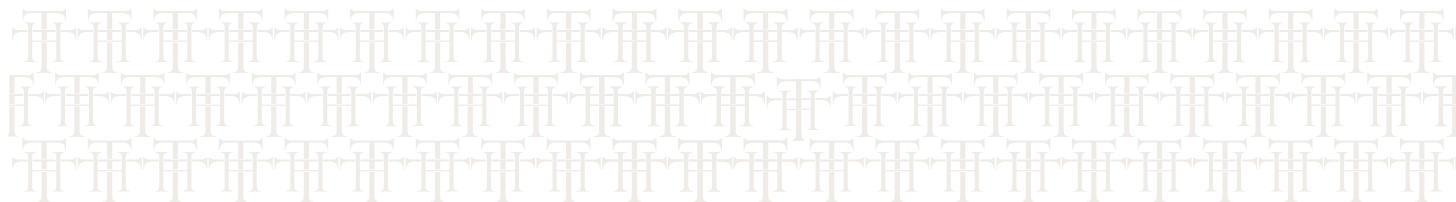
The outdoor Rear Terrace is able to expand for larger functions into the Bishops See main piazza. The Rear Terrace can seat up to 60 guests for breakfast, lunch and dinner and up to 110 guests for cocktail functions.



Main Bar



Rear Terrace



CANAPÉS

Cold Canapés

- » Shredded chicken, lime mayonnaise, en croûte
- » Smoked salmon, crab, sour cream, cucumber, caviar *(gf)*
- » Thai chicken & vegetable rice paper rolls, sweet chilli basil *(gf)*
- » Rare roast beef & horseradish crostini
- » Mediterranean frittata with basil olive tapenade *(gf)* *(v)*
- » Leek, mushroom & goats cheese filoettes *(v)*
- » Mixed olives & feta stuffed pepperdew skewers *(gf)* *(v)*
- » Avocado cream tartlets with tomato salsa *(v)*
- » Caramelised onion & pumkin tartlet, pomegranate molasses *(v)*

Selection of 3 canapés per guest	\$18
Selection of 6 canapés per guest	\$32
Selection of 8 canapés per guest	\$40
Selection of 10 canapés per guest	\$47

Hot Canapés

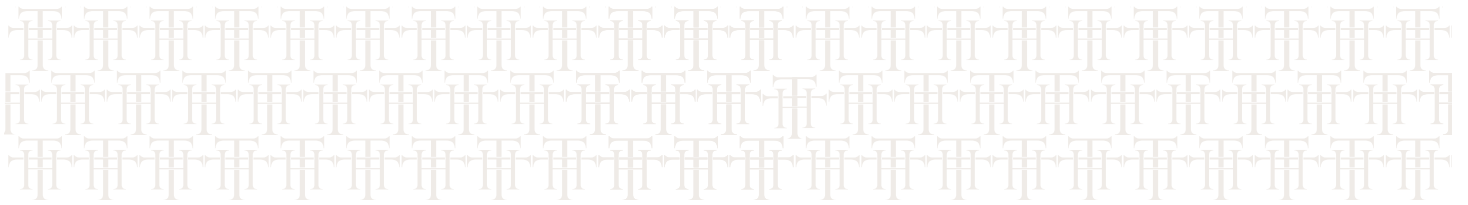
- » Curried potato puffs, chive aioli *(v)*
- » Crumbed pork & horseradish rillets, tomato chilli jam
- » Tempura tiger prawns, tartare sauce
- » Pork & chive gzoya, wasabi, yuzu & soy dressing
- » Haloumi, courgette, mushroom, cherry tomato skewer, blood plum sauce *(gf)* *(v)*
- » Roast capsicum, herb & Manchego arancini, romesco sauce *(v)*
- » Duck & toasted shallot spring rolls, sweet soy
- » Chicken tikka skewers with minted raita *(gf)*
- » Beef fillet & tarragon tartlets with goats cheese
- » Thai snapper fish cakes, nam jin sauce *(gf)*

Additional Nosh \$9ea

- » Crumbed chicken goujons, roast sweet potato, mango salsa
- » Peri peri spiced lamb cutlets, herbed couscous, yoghurt
- » Beer battered fish, chips, tartare
- » Black Angus beef sliders, Egmont cheese, chipotle mayonnaise



Please note vegetarian items are marked with a *(v)* and gluten free items are marked with *(gf)*.
We can cater for most dietary requirements. Please advise of any special requests at the time of booking.
Menu subject to change.



PLATTERS

Meat Platter \$65

Serves 4-6

Smoked calabrese, sopressa salami, prosciutto, sliced leg ham, pickles *(gf)*

Ocean Plate \$95

Serves 4-6

Crab & smoked salmon cups, freshly shucked oysters, house marinated octopus, tempura prawns, tartare, lemon

Bread & Dips \$25

A selection of house made dips *(v)* *(gf option)*

Wings Platter \$55

Smokey BBQ sauce marinated wings

Canapé Platter \$95

Select one item from canapé menu, 25 pieces

Oysters Natural \$4.5 each/\$45 Dozen

Seasonal Fresh Fruit Platter \$45

Serves 6-10

Shared Cheese Platter \$32

Selection of three cheeses with traditional accompaniments *(gf)* *(v)*

Serves 4-6

Cocktail Snacks \$8 per bowl

- » Marinated olives *(v)*
- » Assorted scorched spicy nuts *(gf)* *(v)*
- » Pork crackle with chilli salt
- » Rosemary & sea salt chips *(v)*



BEVERAGE PACKAGES

The Terrace Collection

- » The Terrace Sauvignon Blanc & Semillon Sauvignon Blanc
- » The Terrace Cabernet Merlot & Shiraz
- » The Terrace NV Sparkling
- » Draught beer & cider
- » Soft drinks & juice

The Superior Collection

- » Rocky Road Sauvignon Blanc Semillon
- » Rocky Road Shiraz
- » Leon Palais NV Sparking & Sanmartino Prosecco
- » Draught beer & cider
- » Soft drinks & juice

The Ultimate Collection

- » West Cape Howe Semillon Sauvignon Blanc & Chardonnay
- » West Cape Howe Shiraz & Cabernet Merlot
- » Madame Coco Sparking & Sanmartino Prosecco
- » Draught beer & cider
- » Soft drinks & juice

The Wines of the World Collection

Meet with our Sommelier to compile a selection of premium wines from the finest international wine makers. Packages starting at \$94pp for 2 hours.

All packages include barista coffee & a selection of gourmet teas.

Function Duration	Terrace Collection	Superior Collection	Ultimate Collection
2 hours	\$35pp	\$48pp	\$65pp
3 hours	\$47pp	\$60pp	\$83pp
4 hours	\$59pp	\$72pp	\$99pp
5 hours	\$71pp	\$84pp	\$115pp

100ml Toast

NV Madame Coco Sparkling	\$9pp
NV Veuve Clicquot	\$18pp
NV Penet-Chardonnet Grand Cru	\$35pp

Supplements

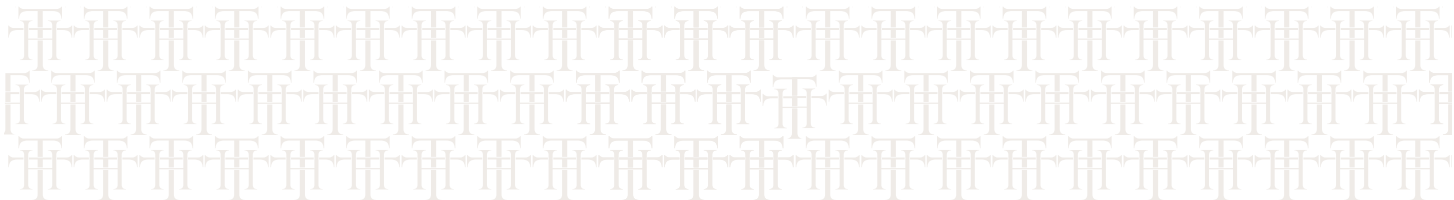
Bottled beer selection	\$6pp
Still & sparkling water	\$6pp

Welcome Cocktails

Champagne cocktail	\$12pp
<i>or work with our mixologist to create your own cocktail menu</i>	
One choice	\$13pp
Two choice	\$15pp

Alternatively, beverages can be charged on consumption. You are welcome to preselect the items served and /or set a bar tab.

*Please note vegetarian items are marked with a (v) and gluten free items are marked with (gf).
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Menu subject to change.*



SET MENU

Seasonal menu featuring items from our a la carte menu

Includes gourmet breads & butter, sides of steamed greens & mixed leaf salads for the table

Please select 2 items per course

Additional choice per course \$5pp

ENTRÉES

Entrée

Beetroot, horseradish & gin cured salmon, summer citrus, truffled honey vinaigrette, crispbread *(gf option)*

Char siu pork belly, baby apples, chervil, pineapple & cider gel, port wine reduction drizzle *(gf)*

Prosciutto wrapped rabbit, apricot & pistachio roulade, cranberry puree, honey glazed carrots, lemon olive oil, rocket

Smoked buffalo mozzarella, tomato, truffle balsamic, olive crisps, basil foam *(v)*

Soup

Spiced roast pumpkin soup *(v) (gf option)*

Potato leek and crispy bacon *(gf option)*

MAINS

Herb marinated chicken supreme, mango & bell pepper salsa, caramelised witlof & radicchio, sautéed sweet potato, coriander yoghurt *(gf)*

Rum marinated pork cutlet, curried apple & parsnip purée, sautéed kale, confit garlic, rum reduction, apple & chive salad *(gf)*

250g dry aged sirloin, potato gratin, port braised red cabbage, asparagus, cherry tomatoes, truffled béarnaise *(gf)*

Fish of the Day: Green olive, spinach and confit potato salad, coconut & lime chutney, smoked tomato & prawn sauce vierge *(gf)*

Amelia Park lamb cutlets, Parmesan & herb crumbs, green pea & herb pearl couscous, baby carrots, snap peas, mint foam, rosemary jus *(gf)*

Grilled haloumi, romesco sauce, summer greens, honey baby carrots, roast sweet potato, pepi-tas, rocket, pomegranate molasses *(v) (gf)*

Two Course

\$59

Three Course

\$79

Additional

Sorbet cleanser *(v)*

\$5pp

Amuse-bouche

\$8pp

(Chef's selection)

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DESSERTS

Crème caramel, candied orange, caramel sauce, dehydrated raspberries *(gf)*

Lemon & calamansi lime crème brûlée, sweet lemon, biscotti *(gf option)*

Black sesame cones, white chocolate & cherry ganache, Champagne consommé, macerated strawberries

Cheese Board: Berry's Creek Tarwin Blue, Maffra Aged Cheddar, Tarago River Triple Brie, traditional accompaniments *(v) (gf option)*



MEETINGS/CONFERENCES

Breakfast

Continental \$29pp

Includes Barista coffee & a selection of gourmet teas, juice

- » Wild berry & yoghurt pots *(v) (gf)*
- » Bircher muesli, cinnamon spiced apples, strawberry *(v) (gf)*
- » Selection of mini Danish pastries, smoked salmon & avocado croissants, ham & cheese croissants
- » Seasonal fresh fruit platters

Set Menu \$39pp

Includes Barista coffee & a selection of gourmet teas, juice

To start

- » Assorted Danish pastries, muffins

Choice of

- » Eggs Benedict with wilted spinach and your choice of smoked salmon, honey leg ham or smashed avocado
- » Grilled mushroom bruschetta, rocket, goat feta, truffle olive oil, cherry tomatoes, pomegranate molasses *(v) (gf)*
- » Fried eggs, American bacon, hash brown, baked tomato on Sourdough toast
- » Bircher muesli, cinnamon spiced apples, strawberry *(v) (gf)*

To finish

- » Seasonal fresh fruit platters

Day Delegates Packages

\$86.00 per person

Includes complimentary AV, white boards, flip charts, pen, pads and Wi-Fi

Morning/Afternoon Tea

Includes Barista coffee & a selection of gourmet teas

- » Danish Pastries
- » Seasonal fresh fruit platters
- » Scones with jam & cream

Lunch

Chef's selection of sandwiches and salads

or

The choice of one of the following with a glass of house wine, small beer, soft drink, tea or coffee

- » Smoked BBQ brisket, brioche bun, Mexican spiced coleslaw, chipotle mayonnaise, chips
- » Angus rump steak sandwich, ciabatta, caramelised beetroot & leek relish, melted Swiss cheese, mixed leaves, smokey BBQ sauce, chips»
- » Beef burger, brioche bun, spiced pineapple chutney, grilled bacon, melted Monterey Jack cheese, mixed leaves, BBQ sauce, chips
- » Asahi beer battered snapper fillets, mixed garden salad, house tartare sauce, lemon, chips
- » Thai vegetable red curry, lychee, steamed coconut rice, crispy shallots *(v) (gf)*
- » Smoked chicken salad, walnuts, raisins, oranges, mixed leaves, Spanish onions, tomato, crispy prosciutto, light mango dressing *(gf)*
- » Marinated field mushroom salad, goat's feta, mixed leaves, mixed baby peppers, Spanish onions, croutons, cucumber, tomato, couscous, beetroot dressing *(v) (gf)*

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We can cater for most dietary requirements. Please advise of any special requests at the time of booking.

Menu subject to change.



THE LUXURY HOTEL

To the western end of the Front Terrace is the discrete and boutique entry to the luxurious hotel. The Terrace Hotel features a combination of 15 suites and rooms; each sumptuously appointed with the finest, most exquisite finishes and furnishings and every modern indulgence imaginable, including a Bang & Olufsen sound and television system, Apple TV and Foxtel IQ; all fully integrated for the guest's enjoyment. The Terrace Hotel offers complimentary wireless internet throughout the establishment, with an iPad in every room.



While no two suites are the same, all harmoniously combine the traditional with the latest in discrete technology. An inspired design is tailored to the needs of the discerning guest.

This is enjoyable luxury, with service and comfort matched by individuality and character.



FUNCTION TERMS AND CONDITIONS

Payment of the deposit is your acceptance of these terms and conditions.

1. Tentative Bookings

Tentative bookings will be held for 2 weeks. A deposit of 10% of the estimated total function value is required to confirm your booking. Quotations do not automatically confirm a booking has been made. Every endeavour is made to maintain our prices as originally quoted. If any change occurs we will notify you immediately.

2. Confirmation

The booking is confirmed when we receive the deposit; payment of the deposit is your acceptance of these terms and conditions. If the deposit and booking form are not received, The Terrace Hotel has the right to cancel the booking and to allocate the space to another client.

Clients must confirm final numbers 7 days prior to your event. Clients will be required to pay according to final confirmed numbers. If numbers increase on the night, the client must pay for the extra costs; however if numbers decrease on the night the client must pay for the confirmed numbers.

3. Cancellations

All cancellations must be made in writing to the Functions Coordinator. Change of dates are subject to cancellation fees.

If a booking is cancelled:

- More than 28 days before the function a full refund of the deposit will apply
- Within 28 days of the function the client will forfeit the deposit
- Within 7 days of the function the client will forfeit the deposit and pay up to 75% of the estimated total function cost
- Within 48 hours of the function the client will forfeit the deposit and pay up to 100% estimated total function cost

4. Payment

Full payment is required prior to or at the conclusion of the event. All functions must have a credit card authorisation on file; on the day of the event, any outstanding balance will be charged to the credit card provided on the authorisation form. Please note the surcharges applicable on transactions over \$1000:

Visa/Mastercard: 1.5%
American Express: 3.5%
Diners Club: 3.1%

There will be no surcharge applicable for Eftpos or Bank Transfer.

Extra beverages or food purchased during the function will be finalised upon completion of the function.

5. Menu and Details

The menu must be chosen two weeks before the event. Menus will be printed especially for the day with any additional titles added.

No food or beverage of any kind will be permitted to be brought into the venue by the client or any other person attending the function unless by prior arrangement with The Terrace Hotel.

6. Equipment, Decorations and Entertainment

To personalise your function or for a unique atmosphere we are more than happy to arrange special equipment, decorations or entertainment through our range of suppliers. Charges will apply dependent on the arrangement.

Candles are allowed - however the flame must be enclosed in a vase, holder or similar (tealights included). No smoke or dry ice machines are to be used without first obtaining written approval from your coordinator. No glitter. No blu-tac can be stuck to walls – only windows.

7. Audio Visual Equipment

We can arrange hire, set up, and operation of specific audio-visual equipment if required. Audio-visual providers arranged by the client are required to

contact the Function Coordinator a minimum of seven (7) days prior to the event. Our venue staff are not specialists in audio-visual and we believe that in most cases the success of your event is down to the equipment working and having the experts on hand to assist you. Audio-visual staff can be called out for one hour to ensure your laptop/data projector is working and ready for your presentation, or for the more complicated job they can operate throughout the event.

8. Noise Levels

As we are located in a commercial accommodation building, we are obligated to maintain reasonable noise levels. Noise levels are monitored during functions and we will, at our discretion, determine if adjustments need to be made. It is the responsibility of the function client to ensure that the DJ / entertainer comply with this policy.

9. Security

The client is responsible for conducting their function in an orderly manner and in full compliance with state laws. The Terrace Hotel reserves the right to eject any guests if their actions are deemed noisy, offensive or illegal.

10. Dress Code

A strict dress code applies at all times. Guests of your function are expected to follow our smart casual dress code – we do not allow running shoes, thongs, work boots, high visibility clothing or uniforms.

11. Responsibility

You assume full responsibility of the conduct of your guests and invitees, and you must ensure The Terrace Hotel's other guests and visitors are not disturbed by your function, guests or invitees.

- The client is financially responsible for any damage to the venue.
- General cleaning is included in the cost of the function, however specialist cleaning fees resulting from actions at your event will be charged accordingly.
- The Terrace Hotel does not accept responsibility for damage or loss of goods left on the premises prior to, during or after your function.

12. Right of Refusal

Management reserves the right to refuse entry to any patrons who are inappropriately dressed, intoxicated, or behaving in an offensive manner.

The Terrace Hotel reserves the right to refuse supply of alcoholic beverages to any guest that are deemed to be under legal drinking age, intoxicated or behaving in an offensive manner. Minors must be accompanied by a parent or legal guardian.

Without limiting any other rights The Terrace Hotel has at law, The Terrace Hotel may terminate the function if you and or any of your guests or invitees fail to comply strictly with these terms and conditions; or an event which is beyond the reasonable control including, without limitation, an Act of God, industrial relations action, a terrorist act or an accident prevents the holding of the function.

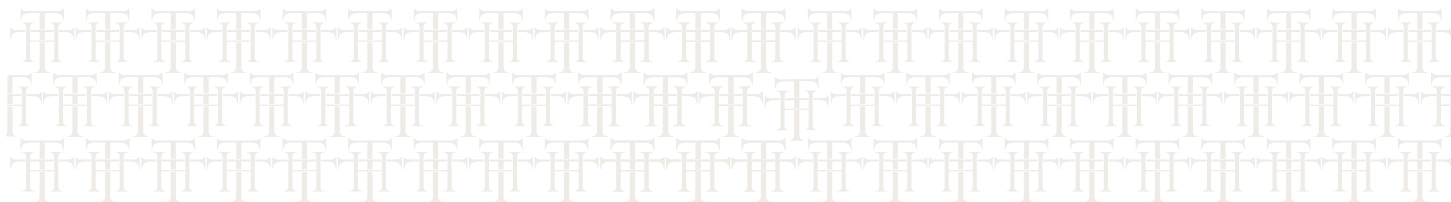
It is the responsibility of you, the Organizer, to inform all guests of The Terrace Hotel's Terms and Conditions.

Please sign below that you understand in full and agree to the Terms and Conditions stated in this document.

Signature:

Name: -----

Date: -----



CONTACT US

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