

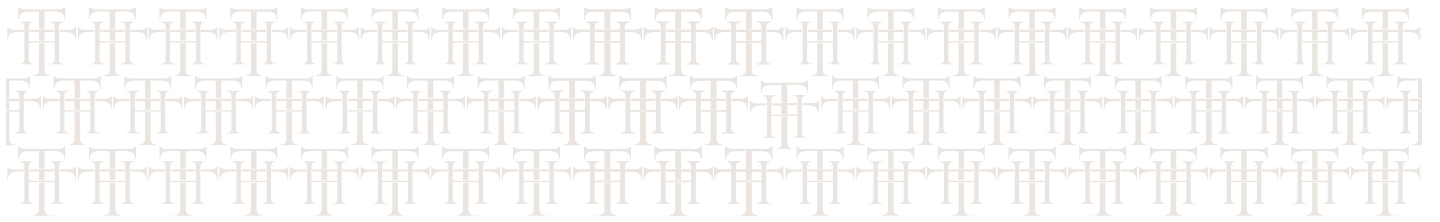


TERRACE HOTEL



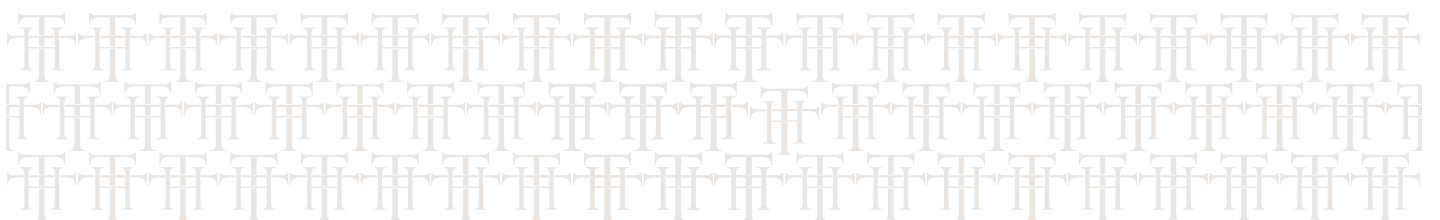
WEDDINGS & ENGAGEMENTS

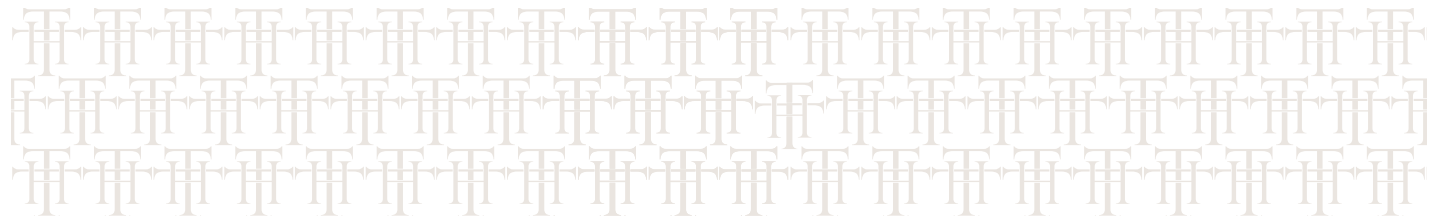
THE ULTIMATE EXPERIENCE IN ACCOMMODATION,
DINING, ENTERTAINMENT AND STYLE



Our experienced and dedicated functions team at The Terrace Hotel guarantee an intimate, personalised service that ensures your special day reflects your individual dreams and visions, and offer their creativity and flexibility to customise your event to ultimately ensure your celebration is unique and memorable. In addition to an enthusiastic team of professionals, who will ensure exceptional results, we have a number of recommended suppliers who can enhance and fashion the venue to suit your style.

Whilst we offer the latest refinements, planning a special occasion at our venue is, above all, simple. Our professional staff will work closely with you in all aspects of creating a successful event, and no detail, however minute, is overlooked.





THE VENUE

The Front Terrace

With its garden setting and art deco charm, the Front Terrace evokes the Great Gatsby era of the 1920's, facing north onto St Georges Terrace.

- Seated: up to 80 guests
- Cocktail: up to 150 guests

The Rear Terrace

The outdoor Rear Terrace is able to expand for events into the Bishops See main piazza.

- Seated: up to 60 guests
- Cocktail: up to 110

The Restaurant

Our beautiful restaurant is located on the ground floor.

- Seated: up to 40 guests
- Cocktail: up to 60 guests

The McAlpine Room

This spectacular front room has the original fire place, complemented by magnificent crystal chandeliers.

- Seated: up to 18 guests
- Cocktail: up to 25 guests

The Sommeliers Room

Adjacent to our wine vault, hosting over 500 wines this room is most suitable for intimate dinner receptions.

- Seated: up to 12 guests

Red Dining Room

So named for its luxurious ruby red wallpaper, with artwork and an original fireplace provided in a private setting.

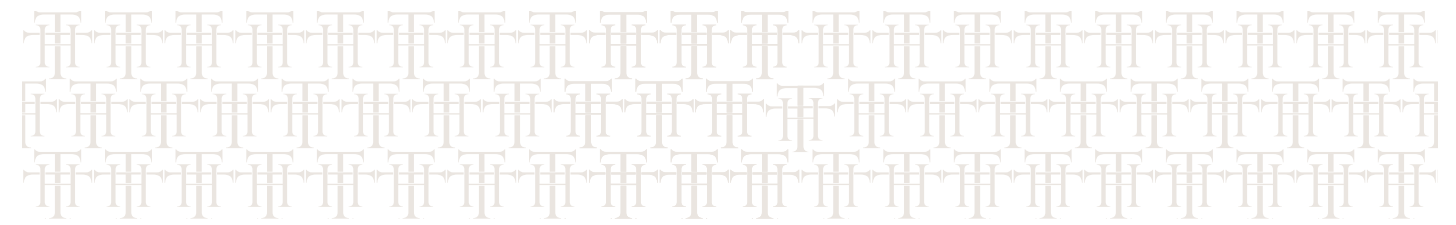
- Seated: up to 10 guests

The Main Bar

Walking past the main stairway into the Rear Bar guests are greeted by the central feature of this space - a large three sided bar built of mahogany and clouted in brass rivets, complemented beautifully by the magnificent crystal chandeliers that drop from the vaults.

- Cocktail: up to 50 guests





THE TERRACE HOTEL ACCOMMODATION

To the western end of the Front Terrace is the discrete and boutique entry to the luxurious hotel. The BEST WESTERN PREMIER Terrace Hotel features a combination of 15 suites and rooms; each appointed with the finest finishes and furnishings, including a Bang & Olufsen sound and television system, Apple TV and Foxtel IQ; all fully integrated for the guest's enjoyment.



The BEST WESTERN PREMIER Terrace Hotel offers complimentary wireless internet throughout the establishment, with an iPad in every room. We recommend those wishing to stay at the hotel for their wedding upgrade to the Celebration Accommodation Package.

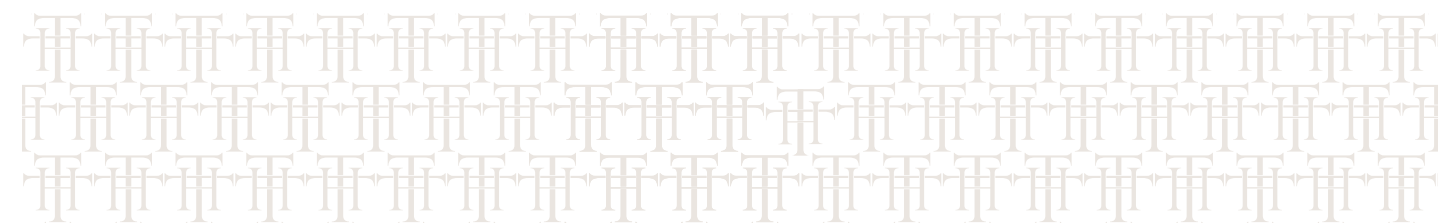
CELEBRATION ACCOMMODATION PACKAGE

Our celebration accommodation package includes;

- Early check in (1pm)*
- Overnight accommodation for two guests
- Bottle of Madame Coco sparkling wine
- Box of Nakamura chocolates
- A-la-carte breakfast for two in The Terrace Hotel restaurant
- Newspaper
- Late checkout (1pm)*
- Luxury gift pack

*Subject to availability

When booking your reception or engagement with us, we are happy to offer accommodation discounts for you and your guests, please contact your Functions Coordinator for further details. The Hotel with its heritage features and designer decor, offers unique photo opportunities for you and your bridal party.





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

Additional Nosh \$9ea

- » Crumbed chicken goujons, roast sweet potato, mango salsa
- » Peri peri spiced lamb cutlets, herbed cous cous, yoghurt

Hot Canapés

- » Curried potato puffs, chive aioli (v)
- » Crumbed pork & horseradish rilletts, 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 jim sauce (gf)

- » Beer battered fish, chips, tartare
- » Black Angus beef sliders, Egmont cheese, chipotle mayonnaise

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

Selection of house made dips

Wings Platter \$55

Smokey BBQ sauce marinated wings

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.

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)



SET MENU

Includes French baguette with butter for guests, sides of steamed greens & mixed leaf salads for the table.

ENTRÉES

Entrée

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

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

Leek & goat cheese tart, thyme Parmesan crisps, pomegranate molasses drizzle and watercress *(v)*

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

Crab & prawn tian, sour cream & dill, salmon caviar, lime wedge, croutons *(gfo)*

Soups

Roast spiced pumpkin with pepitas *(v) (gfo)*

Potato & leek with crispy bacon *(gfo)*

Creamy roast tomato gazpacho with spring onions *(gfo)*

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)*

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

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

DESSERTS

Kraken Rum chocolate brownie cake, candy hazelnut shards, chocolate ganache, vanilla ice cream *(gf)*

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

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

Apple tartlets, burnt meringue, biscuit crumble, compressed apples, double cream

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

Two Course

Two choices per course \$59

Three choices per course \$69

Four choices per course \$79

Three Course

Two choices per course \$85

Three choices per course \$92

Four choices per course \$99

Contact your Functions Coordinator for degustation options and prices

Additional

Sorbet cleanser *(v)* \$5pp

Amuse-bouche \$8pp

Extra Sides to Share

Rosemary & sea salt chips with condiments \$10

Baked potato gratin with truffle oil \$10

CHILDREN'S MENU \$18pp

Aged 12 and under

Mains

Battered fish, chips, salad, tomato sauce

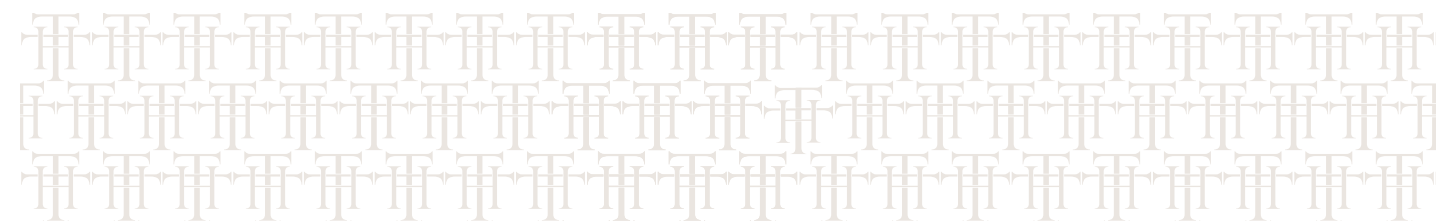
Beef & cheese sliders, chips

Grilled chicken fillets, chips, salad

Dessert

Vanilla ice cream & chocolate sauce

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



BEVERAGE PACKAGES

The Terrace Collection

- » The Terrace Sauvignon Blanc & Semillon Sauvignon Blanc
- » The Terrace Cabernet Merlot & Shiraz
- » The Terrace NV Sparking
- » 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 <i>or work with our mixologist to create your own cocktail menu</i>	\$12pp
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.

ADDITIONAL OFFERINGS

The following is included when booking your reception at The Terrace Hotel:

- Lectern & microphone
- AV equipment for selected areas
- Gift & cake tables, set with white linen
- Wedding cake knife
- Tealight candles & holders
- Personalised printed menus
- Linen tablecloths & napkins

The Terrace Hotel staff will set up your decorations as requested for a staffing fee of \$50 per hour.

We can also arrange for the following services through our recommended suppliers:

- Red carpets
- Chair dressings
- Specialist linen & decor
- Photography
- Florists
- Make-up & hair
- Wedding cakes

A standard cake handling fee of \$5pp applies for any external cakes

You are welcome to hire a band/DJ for your event

- Please consult your Function Coordinator for approval or suggestions of recommended entertainers

Once your booking is confirmed and deposit is received we can happily organise a menu and wine tasting.



WEDDINGS 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 months. 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 all credit card 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. Arrival Time

To avoid delay in entry, guests must arrive within 1 hour of the scheduled booking time. The booking time is stated on the Function Sheet.

6. Menu and Details

The menu must be chosen four 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.

7. 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.

8. 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 five (5) 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.

9. 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.

10. 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.

11. 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.

12. 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.

13. 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.

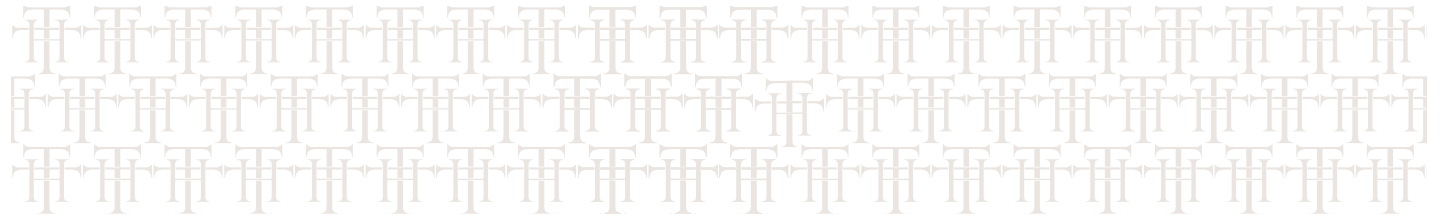
It is the responsibility of you, the Organizer, to inform all guests of The Terrace Hotel's Terms and Conditions.

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

Signature:

Name: -----

Date: -----



CONTACT US

Charmaine Powell

Restaurant, Functions & Wedding Coordinator

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TERRACEHOTELPERTH.COM.AU

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