

Buffet Menu One

CARVERY

CHOOSE **TWO** OF THE FOLLOWING ROASTS

Slow roast topside of beef
Butt of beef (100 or more people)
Leg of lamb
Honey baked ham
Butter basted turkey
Stuffed chicken
Whole fish
Grilled fish fillets

In-season vegetables and roasted chateau potatoes

Selection of gourmet salads including: Penne roma tomato and pesto salad;
Kings Greek salad; Potato, bacon and seeded mustard salad; Garden salad

Crusty bread rolls

Selection of cafe cakes and tortes
Cheesecake with creme chantilly
Tropical fruit platter

Tea and coffee

\$35.00 per person



Buffet Menu Two

BANQUET

CHOOSE **TWO** OF THE FOLLOWING

Pork medallion with chilli plum
Fillets of barramundi florentine
Lamb ragan josh
Chicken coq au vin
Spinach and ricotta cannelloni

All served with pilaf rice

CHOOSE **TWO** OF THE FOLLOWING

Roast beef; Roast leg of lamb; Honey baked ham
Roast leg of pork; Butter basted turkey; Baked whole fish

All served with in-season vegetables, roasted potatoes, gravy and condiments

COLD PLATTER SELECTION

Rare roast beef; Honey baked ham;
Salamis; BBQ chicken pieces

Freshly baked breads

Selection of gourmet salads including:

Penne roma tomato and pesto salad; Tabouleh;
Kings Greek salad; Potato, bacon and seeded mustard salad
Garden salad

Condiments / Relish /Pickles

DESSERTS

Selection of cafe cakes and tortes
Tropical fruit platters
Australian cheese board with dried fruits and crackers

Tea and coffee
After dinner mints

\$43.00 per person



Buffet Menu Three

SEAFOOD BANQUET

SEAFOOD SELECTION

Ceduna oysters Northwest king prawns
New Zealand mussels
Tasmanian smoked salmon with capers and horseradish

COLD PLATTER SELECTION

Veal and pork pate en crouete; Double smoked ham;
Sliced turkey breast; Continental cold meats

Freshly baked bread rolls

Selection of gourmet salads including:
Thai beef salad; Mushroom and dill salad;
Slow roast vegetable salad; Tabouleh

CHOOSE **TWO** OF THE FOLLOWING

Sri Lankan chicken curry; Barramundi fillet florentine;
Pork striploin with madeira sauce; Beef medallions with mushroom sauce
Lancashire hot pot (lamb) served with savoury rice and noodles

CARVERY SELECTION

CHOOSE **THREE** OF THE FOLLOWING

Slow roast topside beef; Roast leg of pork; Roast rump of veal;
Garlic marinated leg of lamb; BBQ roasted chicken; Roasted turkey breast
Whole baked fish; Grilled fish fillets
Accompanied by in-season vegetables, roasted and creamed potatoes,
rich gravy and condiments

DESSERTS

Lemon and lime torte; Fruit pavlova;
Mixed berry cheesecake; Tropical fruit platter;
Assorted mini gateaux and pastries;
Australian and international cheeseboard with dried fruits
and water crackers

Tea and coffee
After dinner mints

\$51.00 per person



Sit-Down Dinner Menu One

CHOOSE **ONE** FROM EACH SELECTION

ENTREE SELECTION

Traditional french onion soup with brie croutons
Minestrone soup with pumpkin ravioli
King prawn cocktail served on grapefruit and crunchy salad
Smoked salmon roulade and avocado salad with caper dressing

Crusty bread roll

MAIN COURSE SELECTION

Grilled barramundi fillet with asparagus, eggplant salad,
and a dill lemon sauce

Prime beef scotch fillet on basil flavoured potato mash; pan fried baby
vegetables with a Shiraz jus

DESSERT SELECTION

Peach Fantasia - a classic blend of yellow peach fruit and liqueur with traditional
gelato served on a strawberry coulis
Warm butterscotch pudding on fresh fruit delight

Tea and coffee

\$46.00 per person
FULL TABLE SERVICE



Sit-Down Dinner Menu Two

CHOOSE **ONE** FROM EACH SELECTION

ENTREE SELECTION

Double beef consomme royale
Wild mushroom soup with truffle and croutons
Traditional french onion soup with emmental croutons
King prawn and chilli lemon salad on crispy lettuce with avocado
Tasmanian smoked salmon and caviar on blinish and avocado salsa
Prawn, salmon and avocado sushi with pickle, ginger and citrus salad
Smoked chicken breast served hot on crispy lettuce and mango dressing

Crusty bread roll

MAIN COURSE SELECTION

Rosemary marinated rack of lamb on basil potato mash
and mediterranean vegetables
Fillet of harvey beef on slow roasted pumpkin and green beans with Shiraz jus
Fillet of salmon served on a fine ratatouille, asparagus and matches potato
with lobster mirin sauce
Sundried tomato and pinenut stuffed chicken breast with timbale of
wild rice, saute greens and chilli mango glace

DESSERT SELECTION

Individual tiramisu on peach and strawberry with mocca sauce
Peach fantasia (see set-menu one)
Apple and walnut strudel on rum anglaise
Warm butterscotch pudding on fresh fruit delight

Teas and coffee

\$53.00 per person
FULL TABLE SERVICE



Cocktail Menus

Cocktail Menu 1

Fish goujons with sweet chilli and tartare sauce
Assorted finger sandwiches
Cocktail sausage rolls
Party pies
Vegetable paratha with coriander raitha

\$12.00 per person

Cocktail Menu 2

Assorted finger sandwiches
Seafood bouchees
Party pies
Chicken terrine en crouete
Stuffed egg with tomato & onion
Chicken wings in BBQ sauce

\$15.00 per person

Cocktail Menu 3

Prawn and avocado sushi
Mild spicy stuffed vegetarian paratha with coriander chutney
Selection of ribbon sandwiches
Mini chicken satays
Oysters kilpatrick
Grilled asparagus with prosciutto

\$21.50 per person

Create your Own Menu

Mini chicken satays	\$4.00 pp
Oyster kilpatrick 3 per person	\$5.00 pp
2 per person	\$3.50 pp
Chicken tikka skewer (with cucumber raitha)	\$4.00 pp
Brie cheese and date delight	\$3.50 pp
Aussie platter (sausage rolls, party pies, mini quiche, pizza)	\$6.50 pp
Assorted finger sandwiches	\$4.00 pp
Stuffed vegetarian paratha (with coriander chutney)	\$3.00 pp
Prawn and avocado sushi	\$3.50 pp
Fish goujons (with sweet chilli and tartare sauce)	\$3.50 pp
Seafood bouchees	\$3.50 pp
Chicken wings in BBQ sauce	\$3.00 pp
Grilled asparagus with prosciutto	\$4.00 pp



Beverage Packages for All Occasions

Lindemans Package

Lindemans Cawarra Shiraz Cabernet
Lindemans Bin 65 Chardonnay
Full & Mid Strength Draught Beer
Orange Juice
Assorted Soft Drinks

1 hour,	\$ 8.00
2 hours,	\$12.00
3 hours,	\$16.00
4 hours,	\$19.00
5 hours,	\$23.00

Prices based on per person

Evans & Tate Package

Evans & Tate 2Vineyards Chardonnay
Evans & Tate Salibury Cabernet
Full and Mid Strength Draught Beer
Orange Juice
Assorted Soft Drinks

1 hour,	\$12.00
2 hours,	\$16.00
3 hours,	\$20.00
4 hours,	\$25.00
5 hours,	\$28.00

Prices based on per person

Consumption Package

With these consumption beverage packages you pay only for what has been consumed. Prices are per drink (price list is included).

If you wish you can let us know your budget. Then during the function we'll will keep you up to date with consumption rates against your budget.

Goundry-Taylor's Package

Goundrey Unwooded Chardonnay
Taylors Shiraz Cabernet
Full & Mid Strength Draught Beer
Orange Juice
Assorted Soft Drinks

1 hour,	\$10.00
2 hours,	\$14.00
3 hours,	\$18.00
4 hours,	\$22.00
5 hours,	\$26.00

Prices based on per person

Extras

Pre Dinner Drinks

Midori Champagne Cocktail	\$3.50
Champagne	\$2.50

Champagne for whole function

1 hour,	\$4.00
2 hours,	\$6.50
3 hours,	\$9.00
4 hours,	\$12.00
5 hours,	\$14.00

Prices based on per person



Beverage Pricing Guidelines

Beers

ON TAP

Swan Draught (jug)	\$10.50
XXXX Gold (jug)	\$10.50

AUSTRALIAN BEER

Emu Bitter	\$4.50
Emu Export	\$4.50
Fosters Lager	\$4.50
Red Back	\$4.50
Red Back Light	\$4.50
Tooheys Red	\$4.50
Victoria Bitter	\$4.50
XXXX Gold	\$4.50

IMPORTED BEERS

Corona	\$6.00
Guinness Stout	\$7.00
Heineken	\$6.00

Spirits

Standard spirits (90ml)	\$5.50
Deluxe spirits (90ml)	\$6.00
Liquers	\$7.00

Non-Alcoholic

Orange Fruit Drink	\$8.50
Pineapple Fruit Drink	\$8.50
Mineral Water	\$7.50
Soft Drink	\$7.50

Prices based on per jug

Sparkling Wines

Cockatoo Ridge Brut Reserve NV	@ \$20.00
Moet Chandon Brut NV	@ \$100.00

Prices based on per bottle

White Wines

Brown Brothers Crouchen Riesling	@ \$20.00
Evans & Tate 2Vineyards Chardonnay	@ \$29.00
Evans & Tate Margaret River Classic	@ \$29.00
Goundrey Unwooded Chardonnay	@ \$24.00
Houghtons White Burgundy	@ \$19.00
McWilliams Inheritance Rhine Riesling	@ \$19.00
Moss Brothers Sauvignon Blanc	@ \$17.00
Sandalford Margaret River Verdelho	\$29.00

Prices based on per bottle

Red Wines

Evans & Tate Gngangara Shiraz	@ \$26.00
Evans & Tate Salisbury Cab Merlot	@ \$28.00
Taylor's Cabernet Sauvignon	@ \$26.00
Taylor's 80 Acres Dry Red	@ \$19.00
Wyndham Bin 333 Pinot Noir	@ \$22.00

Prices based on per bottle



Kings Perth Hotel - Function Terms & Conditions

The Banquet and Function Team is dedicated to ensuring your function is a success. We ask you to observe the following points to assist you with your planning.

Booking the Venue

Receipt of a deposit of \$300.00 and a written confirmation within seven (7) days of making the tentative booking will secure the venue.

Confirmed Guest Numbers and Payment

To facilitate catering and staffing arrangements, confirmed numbers and full payment based on these figures (regardless of subsequent reductions) must be received at least five (5) days prior to function date. Where necessary a typed seating plan (eg. Bridal table, Table 1, Table 2 etc.) is also required at this time.

Insurance/Damage

It is recommended that insurance is taken out to cover possible damage or loss of merchandise or property prior, during or after function as the hotel accepts no responsibility. Repairs resulting from damage to the hotel are the responsibility of the client. In some circumstances a bond may be required.

Cancellations

We understand that cancellations are sometimes necessary. Please advise us immediately in such an event so that by reselling the space, losses to you and the hotel may be minimised. (Cancellation fees range from \$300.00 to, to 25% of the total cost of function if notification is not received more than 10 days before the function date)

Late License

If it is intended the function extend beyond midnight or after 9.00 pm on Sundays an application for a special license must be made one month prior to the function, The additional cost is \$75.00.

Surcharges

Surcharges may apply in some cases. A minimum numbers surcharge applies where the number of people is below minimum requirements set for some rooms, including the Charles Room (minimum 50 paying adults) and the William Ballroom (minimum 100 paying adults). For functions extend beyond midnight there is a \$1.50 per person per hour charge in addition to the late license fee. When a function is held on a public holiday there is a surcharge of 15% of the hotel food and beverage account. Functions that extend beyond contracted finishing times, the rate being \$100.00 per half-hour or part thereof plus cost of drinks. A cleaning charge of at least \$50 applies when confetti (or any material requiring special removal) is used. There may also be a removal charge if equipment is not removed at the end of function.

The Venue

Your deposits will secure a function room, but if guest numbers change significantly rooms may be substituted. Room hire rates vary depending on catering, guest numbers, or period of time room is required. If due to unforeseen circumstances the function room you have booked has to be changed, you will be notified immediately.

Variation in Costs

Prices are valid at the time of printing and may change at the discretion of management without notification. Children 3 years and under, free: 4-11 yr olds, ½ price: 12yrs plus, full price.

Other

No food or beverages may be brought into the hotel for consumption in function rooms or general areas. All menus must be confirmed by the Banquet Co-ordinator.

