

CONFERENCE MENUS & PACKAGE PRICINGS

EFFECTIVE FROM JANUARY 2018



DUXTON HOTEL
PERTH



Coffee Breaks

Freshly Brewed Coffee and Tea

\$5.00 per person

Continuous Tea and Coffee - Half Day 4 hour maximum

\$10.00 per person

Continuous Tea and Coffee - Full Day 8 hour maximum

\$15.00 per person

Continuous Tea and Coffee with freshly baked cookies

Add on \$2.50 per person

Chilled orange or apple juice

Add on per tea break, \$5.00 per person



Morning & Afternoon Tea Breaks

\$15.00 per person

All morning and afternoon tea breaks include freshly brewed coffee and selection of teas.

1 ½ portions per person of your choice of sweet or savoury item.

Please select one item:

Sweet Selection

Mini selection of Danish pasties
Traditional baked scones with strawberry jam and cream
Chocolate Tim-Tam-tastic cake
Blueberry muffins
Carrot cake with muesli topping
Pistachio & rosewater layered cake
Gluten free orange & almond cake
Gluten free date and honey slice
Gluten free friands

Savoury Selection

Mini butter croissants with honey ham, tomato and Swiss cheese
Selection of gourmet mini pies (beef rendang & satay chicken)
Parmesan Arancini with sweet chilli dip
Goats cheese and asparagus tartlets



Breakfast Menus

Continental Stand Up Breakfast

\$29.00 per person, Minimum of 20 guests

Mini butter croissants

Selection of Danish pastries

Freshly baked banana

Low fat fruit yoghurts pots

Seasonal fruit platter

Traditional Bircher muesli

Chilled orange juice

Freshly brewed coffee and selection of teas

Full Buffet Breakfast

\$34.00 per person, Minimum of 20 guests

Mini butter croissants

Selection of Danish pastries

Low fat fruit yoghurts pots

Seasonal fruit platter

Scrambled egg with chives

Grilled bacon

Sautéed potato and onion

Chilled orange juice

Freshly brewed coffee and selection of teas



Plated Breakfast Menu

\$32.00 per person

Chilled orange juice
Seasonal fruit platter
Basket of freshly baked croissants and Danish pastries
Freshly brewed coffee and a selection of teas

Choose one of the following

Scrambled egg with bacon, roma tomato, cumberland sausage, saute potato, asparagus and Turkish bread

Or

Scrambled egg with pork apple chipolata, bacon, mushroom herb tomato, hash brown and baguette toast

Or

Free range Baldivis poached eggs with honey ham, spinach, tomato, French bread and béarnaise sauce

Or

Tasmanian smoked salmon with chive scrambled egg, charred asparagus, roma tomato on olive ciabatta toast



Stand Up Light Lunch

\$40.00 per person (Minimum of 15 guests)
Inclusive of freshly brewed coffee, teas and chilled soft drinks

Menu A

Italian Panini rolls with honey ham, bush tomato jam and salad
Selection of sushi with pickled ginger and soy sauce
Asparagus and goats cheese tart
Caesar salad
Lamb kofta with honey mint riatta
Vegetable spring rolls with plum dip
Seasonal fruit platter

Menu B

Pastrami with Dijon mustard and French baguette
Tomato and buffalo mozzarella on rye
Selection of sushi with pickled ginger and soy sauce
Caesar salad
Green Thai chicken curry with steamed rice
Selection of Australian cheese with lavosh crisp
Fresh fruit bowl

Menu C

Tomato, basil and mozzarella with wholemeal baguette
Tandoori chicken skewers with mint yoghurt dressing
Selection of sushi with pickled ginger and soy sauce
Garden salad with feta cheese
Mini gourmet burgers with rustic fries
Seasonal fruit platter



Lunch and Dinner Menus

One course - plated main course, \$48 per person

Two course - plated entrée, main or main, dessert, \$59 per person

Three course - plated entrée, main, dessert, \$70 per person

Cold Entrée

Antipasti plate - marinated olives, EVO, balsamic vinegar and Turkish bread, feta filled peppers, roma tomato with soft mozzarella, smoked salmon, sliced coppa and calabrese

King prawn, slow cooked mirin salmon, sweet chilli jam, radish salad

Tasmanian smoked salmon, horseradish cream, caviar and crostini

Roma tomato, roasted beetroot, goats curd, asparagus and garlic croute

Hot Entrée

Asian spiced roasted pork belly, seared scallop, petite carrot coriander salad and chilli dressing

Moroccan spiced slow cooked chicken, quinoa tabbouleh, lemon riata

Five cheese ravioli with sauce arabiata served with garlic toast

Prawn and scallop tortelloni, saffron spinach cream, cherry tomato salsa

Roasted pumpkin & ginger soup, goats curd, garlic croute

Main Course

Duet of beef fillet, five pepper crust, garlic mash & seared salmon, saffron risotto, tomato salsa

Roasted beef fillet with spinach, wild mushroom tapenade, Shiraz essence, fondant potato and melange of baby vegetables

Roasted herb chicken breast with chorizo crushed chats, Mediterranean vegetable and Madeira jus

Tasmanian salmon with parsley chat potato, julienne green salad and citrus beurre blanc

Char- grilled lamb rump with hommus, ratatouille and onion crumb

Seared barramundi fillet with ginger pumpkin puree, pine nut and quinoa salsa

Roasted baby chicken in smoked paprika, cauliflower & chorizo puree, coriander and corn salsa

Lunch and Dinner Menus

Vegetarian Main Course

Baked portabello mushroom, ginger pumpkin puree, pine nut and quinoa salsa

Sweet potato roti, creamed spinach, apple roquette salad and balsamic glaze

Grilled eggplant and courgette with smoked paprika, cauliflower puree, coriander and corn salsa

Enhance Your Dining Experience

Salads and Sides

(Please select one item, we recommend two bowls per table) \$12.00 per bowl

Classic Caesar salad with garlic croutons

Mixed mesclun salad with cherry tomato, Kalamata olives, red peppers and balsamic dressing

Greek salad

Seasonal vegetables with herb butter

Crisp fries with tomato sauce

Palate Refreshers

(Please select one) \$6.00 per person

Mango, Lemon or Orange

Dessert

Caramel crème brulee dome, salted caramel ice cream

Lemon curd tart, lemon sorbet and pashmak

Honey and saffron panna cotta, fresh strawberry compote, French vanilla ice cream

Orange almond cake, mandarin confit, honey yoghurt (gf)

Sticky date pudding with caramel sauce, butterscotch ice cream

Baileys chocolate mousse, pistachio & rosewater cake, strawberry gelato

Dessert plate – caramel custard brulee dome, mango white chocolate cheesecake, petite pavlova and boysenberry ice cream

Cheese plate - A selection of Australian and international cheeses

Cocktail Menu

Canape Prices - per person

- 4pc \$20 - select 2 hot and 2 cold
- 6pc \$26 - select 3 hot and 3 cold
- 8 pc \$32 - select 5 hot and 3 cold
- 10pc \$37 - select 5 hot and 4 cold & 1 substantial canape
- 12pc \$44 - select 6 hot and 4 cold & 2 substantial canape

Cold

- Fresh oysters- lemon, tabasco
- Selection of sushi with pickled ginger and soy sauce
- Prawn cocktail shooter
- Beetroot wafer with goats cheese
- Sun dried tomato and mozzarella bruschetta
- Feta stuffed peppers with charred asparagus
- Brie cheese, fruit compote on brioche toast
- Tasmanian smoked salmon with caper dressing

Hot

- Panko crumb king prawns with mango dip
- Gourmet mini pies - beef rendang & satay chicken
- Italian pizza paves - meat & vegetarian
- Parmesan arancini with tomato chutney
- Vegetable samosa with tamarind compote
- Tandoori chicken skewers with mint yoghurt
- Asian pork belly
- Lemon crumb fish gourgons with citrus aioli
- Lamb koftas with saffron riata

Dessert

- Piccolo ice creams cones
- Bittersweet chocolate mousse cups
- Vanilla mango cheesecake
- Salted caramel slice
- Chocolate coated profiteroles

Substantial - \$6 per item

- Pale ale battered fish n chips
- Wagyu beef burger with brioche, tomato, pickle, Swiss cheese
- Satay chicken skewers with chilli lime sambal
- Pulled pork slider on brioche with apple slaw
- Char Sui sticky pork buns with hoi sin sauce

Traditional Themed Buffet Menu

Minimum 40 guests, \$75 per person, includes assorted baked bread rolls, freshly brewed tea & coffee

Cold Selection

King prawns with sauce Mary Rose
Herb roasted chicken with sun dried tomato dressing
Continental meat platter
Assorted sushi roll, pickled ginger, wasabi cream, soy sauce
Roma tomato, soft mozzarella, fresh basil and lemon olive oil
Walnut, apple and celery with orange dressing
Traditional Caesar salad
Greek feta, sweet red peppers, cucumber and cherry tomato salad
Grilled artichoke and balsamic onions
Nicoise penne pasta salad with baby spinach

Hot Selection

Beef stroggonoff with wild mushrooms and smoked paprika
Spinach and ricotta cannelloni, Napolitano sauce, shaved parmesan cheese
Butter chicken curry, naan bread and basmati rice
Mélange of garden vegetables with basil butter
Panko crumb squid rings with sweet chilli dip

Desserts

Rich Swiss chocolate mousse cups
Petite strawberry Pavlova
Sugar dusted lemon tart
Mini mango & white chocolate cheesecake
Seasonal fresh fruit platter with mature cheddar & Australian brie cheese

Asian Themed Buffet Menu

Minimum 30 guests, \$80 per person

Cold Selection

Assorted sushi with pickled ginger, wasabi cream and light soy sauce

Shucked oysters with mirin and chilli soy dressing

King prawns with coriander and lemon tomato salsa

Baby corn and shredded carrot salad with nahm jim

Bang bang chicken with crispy noodles

Mixed oriental leaves with shabu shabu

Hot Selection

Chinese bbq chicken

Sambal fried tofu with wok greens

Beef satay with coconut and green chilli

Schezuan pepper reef fish with chilli lime dip

Stir fry vegetables with plum sauce

Steamed pork buns with hoi sin dipping sauce

Vegetable spring rolls with dark chilli soy

Desserts

Fresh fruit salad with lychees

Pandan custard brulée dome

Mango & ginger cheesecake

Prices quoted are GST inclusive. All details are correct at the time of printing and subject to change. Surcharge applies for events held on public holidays and weekends. While Duxton Perth will endeavor to accommodate requests for special meals for customers who have food allergies or intolerances, we cannot guarantee completely allergy-free meals. This is due to the potential of trace allergens in the working environment and supplied ingredients. Duxton will make every effort to cater for any guests with special dietary requirements, i.e. vegetarian, vegan, gluten and/or lactose free, allergies or religious requirements at no extra charge(except Kosher) (to a maximum 5% of your total guests). Any other additional special meal requests or additional dietary requirements (in excess of the 5% of your total guests) will incur a 25% surcharge per person. Please note that Duxton will always cater for 3% vegetarian (of your total guests).



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Contact our events team for a quote:

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