



RENDEZVOUS

CONFERENCES, MEETINGS & EVENTS

Rendezvous Hotel Perth Scarborough





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WELCOME

Perfectly positioned at the renowned Scarborough Beach, overlooking the Indian Ocean, Rendezvous Hotel Perth Scarborough offers an extraordinary event setting like no other.

The hotel has 26 versatile events spaces, making it Western Australia's largest beach side conference and event venue. Catering to a wide variety of functions from boardroom meetings and workshops, to large scale conferences, gala dinners, cocktail functions and weddings, numbering from 6 to 680 attendees.

Rendezvous Hotel Perth Scarborough offers you the perfect beach side setting to spark grand ideas and celebrate memorable moments.

"The perfect beach side setting to spark grand ideas and celebrate memorable moments."



ROOMS AND SUITES

Taking design inspiration from Western Australia's coastal lifestyle, all 337 spacious guest rooms and suites have been stylishly refurbished with most enjoying ocean views.

RESTAURANTS AND BARS

Straits Café is the hotel's signature restaurant offering modern Australian cuisine and brilliant ocean views.

The menu features a grill selection balanced with a range of contemporary dishes that reflect the region. The fine food is complemented by a carefully crafted wine list.

The stylish Lobby Bar is the perfect lounge style venue for casual meetings, pre-dinner drinks or a night cap. The bar has a comprehensive wine and cocktail list and bar food menu.

ACCESS

Conveniently access some of the Perth's main attractions, including Hillary's Boat Harbour, Rottnest Island, Karrinyup Shopping Centre and the famous Swan Valley.

From	Distance	Time
Perth CBD	15 km	20 mins
Perth Airports	30 km	30 mins

A bus terminal is located adjacent to the hotel and offers connections to local rail services.





Grand Ballroom



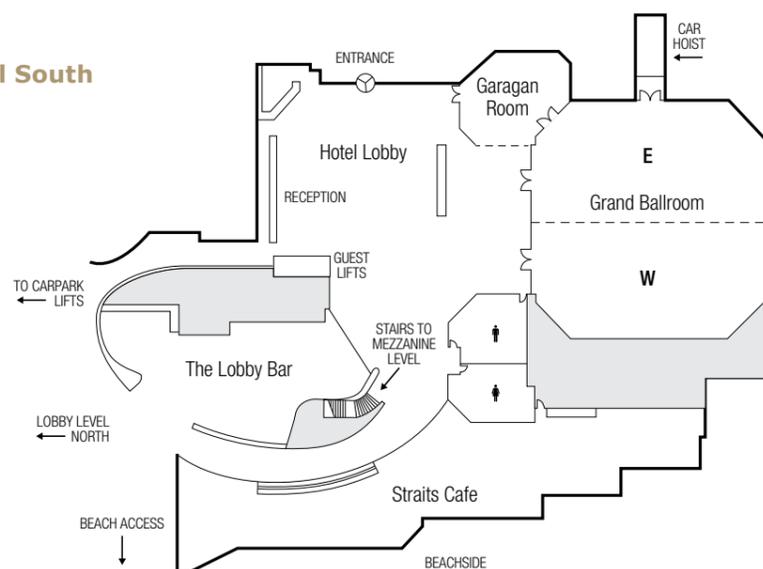
Preston Room

GRAND BALLROOM AND GARAGAN ROOM

The dramatic **Grand Ballroom** with contemporary styling features a double height ceiling and state-of-the-art technology. Comfortably catering for up to 680 delegates theatre style and 400 banquet style, this floorspace has the option of splitting into two rooms with breakout areas in the hotel's sophisticated lobby and adjoining **Garagan Room**.

Rooms	Area (sqm)	Length (m)	Width (m)	Height (m)	Cocktail	Banquet	Dinner Dance	Cabaret	Classroom	Theatre	Boardroom	U-shape
Grand Ballroom	640	25.4	25.2	6	680	450	390	360	400	620	120	90
Grand Ballroom East	320	25.4	12.6	6	290	200	160	180	150	300	80	70
Grand Ballroom West	320	25.4	12.6	6	290	200	160	180	150	300	80	70
Garagan	118	11.7	10.1	3.5	50	50	-	40	30	50	22	24

Lobby Level South



Note: floor plan not to scale



PRESTON, CULVER AND BURNEY ROOMS

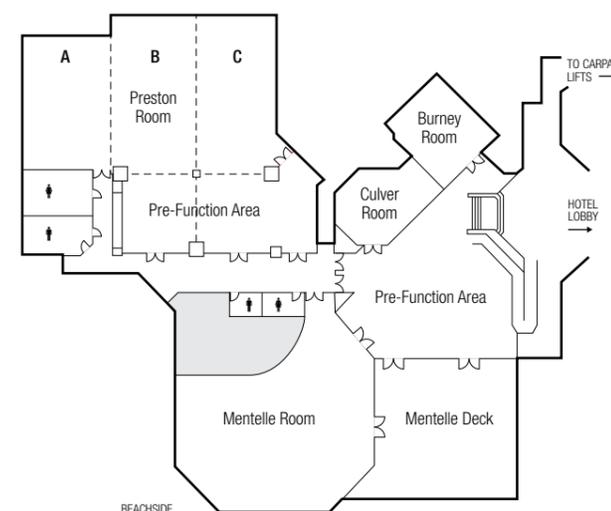
The **Preston Room** is the hotel's second ballroom catering for events up to 400 theatre style and 240 banquet style.

An extremely versatile floor space, the **Preston Room** can be split into three individual rooms and the pre-function area can also be split into two spaces.

Nearby, the **Culver Room** and the **Burney Room** are perfect for smaller meetings or as additional spaces in conjunction with the Preston Room.

Rooms	Area (sqm)	Length (m)	Width (m)	Height (m)	Cocktail	Banquet	Dinner Dance	Cabaret	Classroom	Theatre	Boardroom	U-shape
Preston	447	26.6	16.8	3.9	450	300	240	200	180	450	95	80
Preston A	143	10	14.3	3.9	140	90	70	72	60	150	58	42
Preston B	141	8.4	16.8	3.9	140	90	70	72	60	150	58	42
Preston C	141	8.4	16.8	3.9	140	90	70	72	60	150	58	42
Preston AB or BC	282	-	-	-	280	180	130	144	130	200	70	54
Preston Pre-function	191	11	10.2	3.9	100	-	-	-	-	-	-	-
Culver	84	11	7.6	3	50	40	-	32	30	50	24	25
Burney	57	9.8	5.8	3	30	30	-	24	30	40	20	15

Lobby Level North



Note: floor plan not to scale





Mentelle Room



Bickley Room

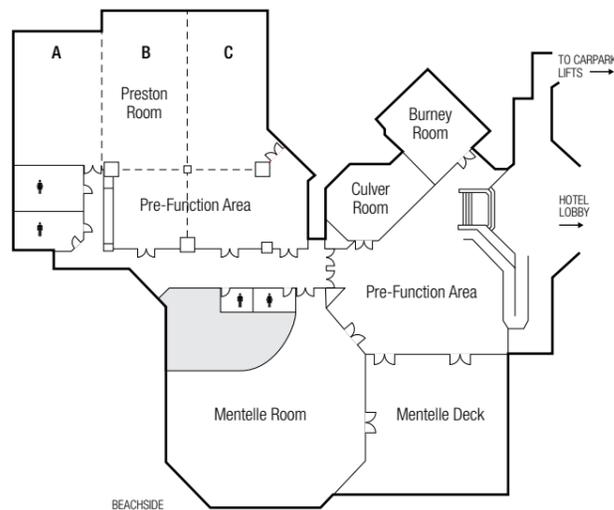
MENTELLE ROOM AND MENTELLE DECK

With floor to ceiling glass windows the **Mentelle Room** offers stunning ocean views providing an unforgettable backdrop for your next event. The room caters for up to 200 cocktail style or 150 banquet style and can be combined with the adjoining Mentelle Deck.

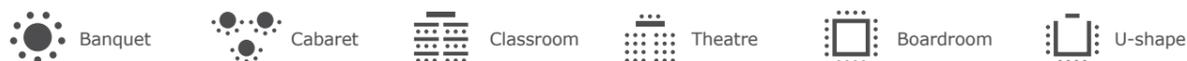
The **Mentelle Deck** provides a spectacular outdoor venue for cocktail events and is the perfect place to take in the breathtaking Western Australian sunsets with expansive ocean views. It can also be used as a unique breakout area or pre-dinner space when combined with the Mentelle Room.

Rooms	Area (sqm)	Length (m)	Width (m)	Height (m)	Cocktail	Banquet	Dinner Dance	Cabaret	Classroom	Theatre	Boardroom	U-shape
Mentelle	238	20.7	11.5	3.9	200	150	130	120	69	150	36	40
Mentelle Deck	225	15	15	-	100	-	-	-	-	-	-	-

Lobby Level North



Note: floor plan not to scale

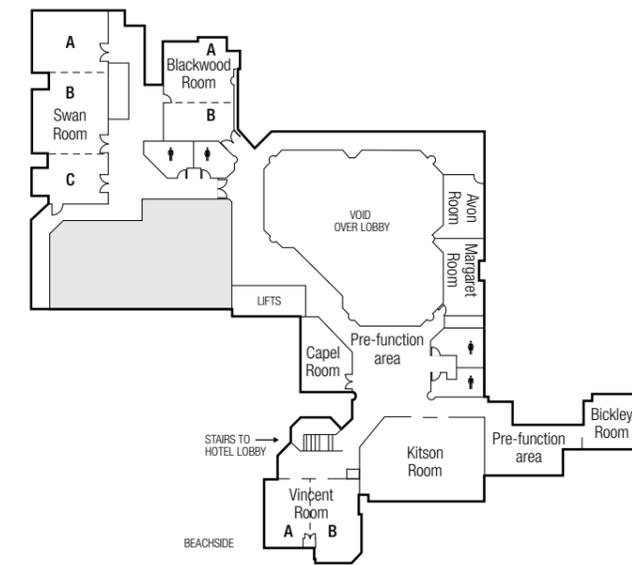


EXECUTIVE BOARDROOMS

Featuring four dedicated **Executive Boardrooms** that are ideal for up to 16 people – creating the perfect private space.

Rooms	Area (sqm)	Length (m)	Width (m)	Height (m)	Cocktail	Banquet	Dinner Dance	Cabaret	Classroom	Theatre	Boardroom	U-shape
Swan	144	20.6	7	3.5	100	100	80	80	60	100	55	50
Swan A	52	7.4	7	3.5	40	40	-	32	24	30	24	15
Swan B	59	8.4	7	3.5	50	40	-	32	24	30	24	15
Swan C	34	7	4.8	3.5	20	20	-	16	12	20	15	-

Mezzanine Level



Note: floor plan not to scale





Kitson Room



Pool Deck

MEZZANINE SUITES

On the Mezzanine level are 12 **Mezzanine Suites**, many with views to Rottnest Island, cater for groups from 8 to 100 and are perfect for smaller groups with day delegate packages available.

Rooms	Area (sqm)	Length (m)	Width (m)	Height (m)	Cocktail	Banquet	Dinner Dance	Cabaret	Classroom	Theatre	Boardroom	U-shape
Swan	144	20.6	7	3.5	100	100	80	80	60	100	55	50
Blackwood	83	11	7.5	3.5	60	50	-	40	30	60	30	24
Blackwood A	51	7.5	6.8	3.5	40	30	-	-	20	30	18	-
Blackwood B	32	7.5	4.2	3.5	20	20	-	-	12	20	10	-
Capel	35	7.1	5.4	3	-	-	-	-	-	-	8	-
Avon	30	6.7	4.4	3	-	-	-	-	-	-	8	-
Margaret	35	8.1	4.4	3	-	-	-	-	-	-	16	-
Vincent	74	9.7	8.7	3	50	50	-	40	30	50	24	20
Kitson	124	18	13	3	60	60	50	48	42	80	40	36
Bickley	35	6	5.9	3	-	-	-	-	-	-	8	-

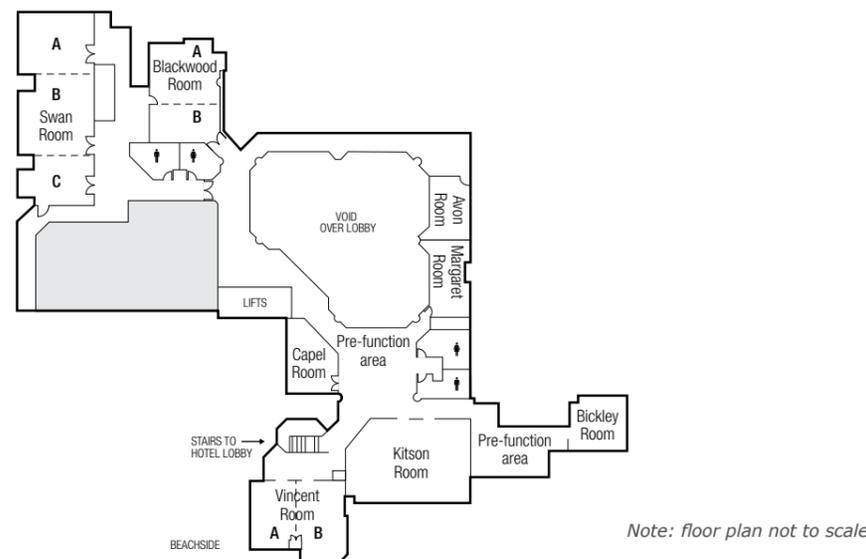
OBSERVATION DECK, LEVEL 25 AND POOL DECK

On the 24th floor, the **Observation Deck** has unrivalled views overlooking 32km of Perth's coastline and is the perfect rooftop location for chic cocktail parties and stunning wedding ceremonies.

Located on the 10th floor overlooking the lagoon style tropical pool, the **Pool Deck** offers another sun-kissed location.

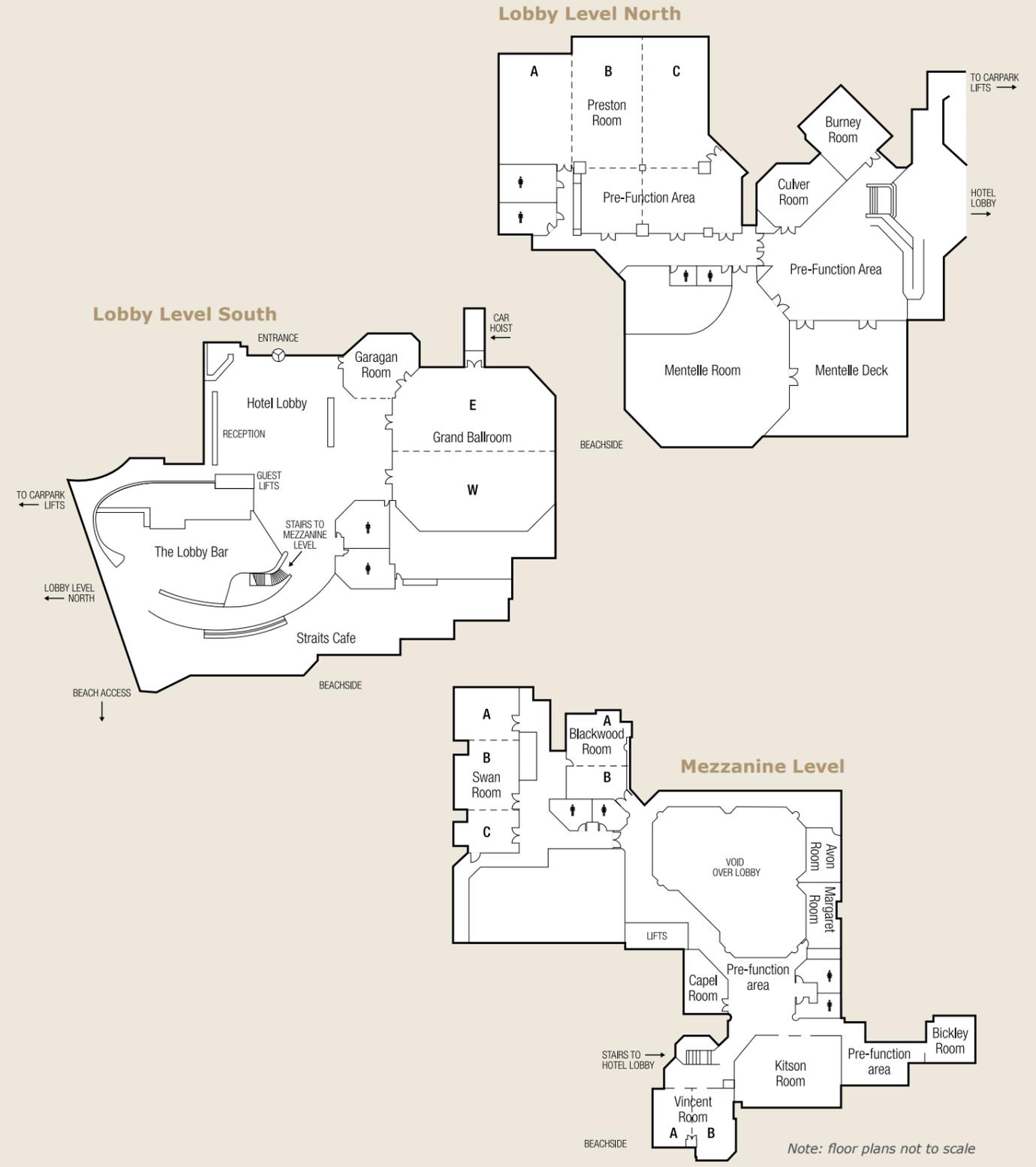
Rooms	Area (sqm)	Length (m)	Width (m)	Height (m)	Cocktail	Banquet	Dinner Dance	Cabaret	Classroom	Theatre	Boardroom	U-shape
Pool-side Deck	-	-	-	-	70	-	-	-	-	-	-	-
Observation Deck	-	-	-	-	80	-	-	-	-	-	-	-
Amphitheatre	530	-	-	-	Seats up to 1200	-	-	-	-	-	-	-
Level 25	-	-	-	-	50	-	-	-	-	-	-	-

Mezzanine Level



ALL MEETING ROOMS AND FLOOR PLANS

Room	sqm	Length (m)	Width (m)	Height (m)	Cocktail	Banquet	Dinner Dance	Cabaret	Classroom	Theatre	Boardroom	U-shape
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Culver	84	11	7.6	3	50	40	-	32	30	50	24	25
Burney	57	9.8	5.8	3	30	30	-	24	30	40	20	15
Mentelle Pre-function	112	11	10.2	3	150	-	-	-	-	-	-	-
Mentelle	238	20.7	11.5	3.9	200	150	130	120	69	150	36	40
Mentelle Deck	225	15	15	-	100	60	-	-	-	-	-	-
Swan	144	20.6	7	3.5	100	100	80	80	60	100	55	50
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Swan C	34	7	4.8	3.5	20	20	-	16	12	20	15	-
Blackwood	83	11	7.5	3.5	60	50	-	40	30	60	30	24
Blackwood A	51	7.5	6.8	3.5	40	30	-	-	20	30	18	-
Blackwood B	32	7.5	4.2	3.5	20	20	-	-	12	20	10	-
Capel	35	7.1	5.4	3	-	-	-	-	-	-	8	-
Avon	30	6.7	4.4	3	-	-	-	-	-	-	8	-
Margaret	35	8.1	4.4	3	-	-	-	-	-	-	16	-
Vincent	74	9.7	8.7	3	50	50	-	40	30	50	24	20
Kitson	124	18	13	3	60	50	50	48	42	80	40	36
Bickley	35	6	5.9	3	-	-	-	-	-	-	8	-
Pool-side Deck	-	-	-	-	70	-	-	-	-	-	-	-
Observation Deck	-	-	-	-	80	-	-	-	-	-	-	-
Amphitheatre	530	-	-	-	Seats up to 1200	-	-	-	-	-	-	-
Level 25	-	-	-	-	50	-	-	-	-	-	-	-





Level 25



SERVICES

Audio visual

For your convenience Rendezvous Hotel Perth Scarborough has an on-site representative of Audio Visual Dynamics who can provide a complete audio visual solution for you and your guests.

Audio Visual Dynamics has a vibrant and enthusiastic team of dedicated professionals who pride themselves on delivering state of the art audio and visual equipment and event staging services. We have the right solution to achieve your vision.

For queries please contact AVD on 08 9340 5705 or rendezvousperth@avdynamics.com.au.

Internet access

Internet access is available throughout the hotel, including event spaces.

Event catering

Whether you are after a Gala Ball for 400 guests, a small breakfast meeting or a sundowner overlooking the ocean we have rooms and catering options to suit every event. Rendezvous Hotel Perth Scarborough offers a wide range of seasonal menus that utilise great Western Australian produce. The hotel's talented chefs can even create custom menus for you to make sure your event is special.

Loading dock

Rendezvous Hotel Perth Scarborough has a large loading dock which ensures a smooth bump-in for your next event. Maximum height 3.5m.

Car hoist

The hotel's loading dock features a large car hoist for easy transportation of cars and other large equipment into the Grand Ballroom. Length 5.6m, width 2.7m, height 1.85m. Maximum weight 2500kg.

Signage

The hotel is fitted with modern digital signage which can include a company logo, making it easy for guests to locate their event.

Deliveries

All deliveries into the hotel for events need to be labelled with Rendezvous Hotel Perth Scarborough's delivery label. Please speak to your conference and event organiser about deliveries and the details will be sent through.



CONFERENCE AND MEETING PACKAGES

Executive Small Meeting Package

Minimum 8 guests, maximum 20 guests

Includes:

- Well-appointed meeting room
- Complimentary WiFi
- Nespresso coffee machine
- Morning tea (Chef's selection of two items from Coffee Breaks menu)
- Straits lunch special
- Afternoon tea (Chef's selection of two items from Coffee Breaks menu)
- Iced water
- Mints, notepads and pens

Corporate Day Delegate Package

Minimum 20 guests

Includes:

- Well-appointed meeting room
- Arrival tea and coffee
- Complimentary WiFi
- Morning tea (select two items from Coffee breaks menu)
- Gourmet hot buffet lunch (see Daily Lunch menu)
- Afternoon tea (select two items from Coffee breaks menu)
- Iced water
- Mints, notepads and pens

CONFERENCE AND MEETING PACKAGES

Half Day Delegate Package

Minimum 20 guests

Includes:

- Well-appointed meeting room
- Complimentary WiFi
- Arrival tea and coffee
- Morning tea or afternoon tea (select two items from morning and afternoon break menu)
- Gourmet hot buffet lunch (see Daily Lunch menu)
- Iced water
- Mints, notepads and pens

Enhance your meeting

- Upgrade to a BBQ lunch From an additional 15 per person
- Projector and screen provided by AV Dynamics From 395
- Post-meeting Sundowner (1 hour) From 19 per person including drinks and assorted food platters
- Team building packages Price on application



BREAKFAST

Plated breakfast

Minimum 20 guests

Continental selection

Served share style to the table

Seasonal fruit salad *vg, gf, df, nf*

Assorted Danish pastries

Apple and orange juice

Freshly brewed coffee and a selection of teas

Select one option below

Beach breakfast

Free range scrambled eggs, streaky bacon, beef chipolatas, sourdough toast, tomato coulis *nf*

Spanish beans

Baked egg, chorizo, haloumi, mushroom, sourdough *nf*

Eggs benedict

Poached eggs, shaved ham, potato and scallion rosti, smoked paprika Hollandaise sauce *nf, gf*

Smashed avocado

Poached egg, smashed avocado, rocket and dukkah spiced pumpkin, char grilled sourdough *v*

House smoked salmon croissant

Sautéed spinach and roast peppers, feta, Bearnaise sauce *nf*

Enhancements

6 per person

Coffee cart

Fresh made barista style coffee

Smoothie and juice station

Freshly squeezed and blended seasonal fruit, with delicious nutritious yoghurts, seeds and house honey

Pancakes and waffles corner

Berry compote, whipped cream, Nutella, maple syrup and chocolate sauce

Standing breakfast

Minimum 20 guests

Pulled pork, cheddar cheese croissants *nf*

Zucchini, tomato and pepita muffins *v, nf*

Mini berry and granola bowl *v*

Assorted Danish pastries

Fruit salad *vg, gf, df, nf*

Apple and orange juice

Freshly brewed coffee and a selection of teas

Continental buffet breakfast

Minimum 20 guests

Assorted Danish pastries

European style cold meat and cheese platter, fresh baked bread

Smoked salmon, cream cheese, mini croissant

Fresh seasonal fruit salad *vg, gf, df, nf*

Mini berry and granola bowl *v*

Selection of cereals and muesli

Apple and orange juice

Freshly brewed coffee and a selection of teas

Hot buffet breakfast

Minimum 30 guests

Continental selection

Fresh baked bread

Assorted Danish pastries

Mini berry and granola bowl *v*

Fresh sliced seasonal fruits *vg, gf, df, nf*

Hot selection

Free range creamy scrambled eggs *gf, nf*

Roasted streaky bacon *gf, df, nf*

Beef chipolatas *gf, df, nf*

Mini hash browns *v, nf*

Homemade baked beans *vg, gf, df*

Sautéed mushrooms, kale, blistered cherry tomatoes,

balsamic glaze *vg, gf, df, nf*

Beverages

Apple and orange juice

Freshly brewed coffee and a selection of teas

v vegetarian, *vg* vegan, *gf* gluten-free, *df* dairy-free, *nf* nut-free

Allow us to fulfil your needs. Please let one of our team members know if you have any special dietary requirements, food allergies or food intolerances. Whilst all care is taken in the preparation of all food, traces may still be found due to accidental cross contamination.



BREAK OUT

All breaks are served with seasonal whole fresh fruit.

Tea & coffee selection

Freshly brewed coffee and a selection of teas on arrival

Half day (four hours)

Full day (eight hours)

Add gourmet cookies

Nespresso & coffee breaks

Maximum 20 guests

Nespresso coffee machine and a selection of teas served continuously

Half day (four hours)

Full day (eight hours)

Add gourmet cookies

Morning & afternoon breaks

Freshly brewed coffee and a selection of teas

Includes two items from sweet and savoury list below and a selection of seasonal whole fresh fruit

For groups under 20 guests Chef's selection will apply

Savoury

Assorted savoury quiche *v*

Mini beef pies, tomato relish *nf*

Mini chicken pies, peach and mango chutney

Pork sausage rolls, tomato relish *nf*

Pulled pork and cheddar cheese croissants *nf*

Smoked salmon, cream cheese slider *nf*

Mushroom, feta, tomato relish slider *v, nf*

Italian meat balls, Napolitano sauce *gf*

Pumpkin, feta arancini, dip *v, nf, gf*

Zucchini, sundried tomato, pepitas muffins *v*

Breakfast roll, bacon, egg and tomato relish *nf*

Vegetarian gyoza, mushroom sesame soy

Bacon and cheese scones *nf*

Sweet items

Oreo brownie

Mini fruit muffins

Assorted fruit Danish

Mixed doughnuts

Carrot cake, zesty cream cheese frosting

Crème caramel *gf*

Lemon cheese cake pots *gf, nf*

Blueberry friands *gf*

Seasonal fruit and berry smoothie *gf, nf*

Traditional scones, cream and jam

Banana bread, whipped butter

Chocolate mousse, white chocolate crunch

Pain au chocolat *nf*

Additional healthy selections

The following items can be added to customise your break menus

Fresh sliced seasonal fruits 4

Super food smoothies 6

Additional savoury item or sweet item 4

Apple or orange juice 3

Additional selections

Minimum 20 guests

Healthy mermaid 7.5 per person

Green smoothies and coconut chia bliss ball

Surfers paradise 7.5 per person

Homemade sausage rolls, chilled mocha

Sunset delight 7.5 per person

Muesli rounds, orange segments and fresh juice

Beach side barbecue breakfast 15 per person

Freshly grilled bacon and egg burgers and grilled field mushroom and haloumi burgers, fresh juice, coffee and tea

Green goddess buddha bowl *vg* 15 per person

Served with assorted flavoured almond milk

v vegetarian, *vg* vegan, *gf* gluten-free, *df* dairy-free, *nf* nut-free

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v vegetarian, *vg* vegan, *gf* gluten-free, *df* dairy-free, *nf* nut-free

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LUNCH PREMIUM BUFFET

Minimum 30 guests

Cold creations

Cured meats, spiced pickles, olives, dips and sourdough *nf*

Roast pumpkin, baby spinach, feta, pepitas *v, gf, nf*

Roast cauliflower, spiced chick peas, tahini dressing *v gf nf*

Mixed greens, cherry tomato, cucumber, balsamic dressing *vg nf gf*

Hot creations

Creamy almond chicken, green beans, mushroom *gf*

Beef cheek, roast carrot, caramelised onion, jus *gf, nf, df*

Roast salmon, parsley, caper salsa *df, gf*

Rice pilaf *v, nf*

Spinach and ricotta ravioli, tomato sauce *v*

To Finish

Raspberry cheese cake, white chocolate crunch *gf, nf*

Warm chocolate puddings

Portuguese custard tarts

Seasonal fruit salad *gf, df, vg, nf*

Add on

+9 per person

Add a 1 hour Australian wine package

DAILY LUNCHES

Minimum 20 guests

Monday

To start

Grilled flat roti and pappadums, cucumber raita *v*

Cauliflower florets, potato, spring onion minted yoghurt dressing *v, gf, nf*

Mixed greens, pineapple salsa *vg, gf, df, nf*

Hot dishes

Mild Indian butter chicken *gf, nf*

Chaat masala fish *gf, nf*

Madras fried rice *vg, gf, df, nf*

To finish

Mango cheesecake, white chocolate crunch *gf, nf*

Fresh brewed coffee, selection of teas, water, soft drinks

Add fresh orange and apple juice 3

Tuesday

To start

Grilled pita bread *v*

Quinoa tabbouleh *gf, nf, df, vg*

Tomato, cucumber, olives, feta and Spanish onion *v, gf, nf*

Hot dishes

Rosemary roasted lamb shoulder, green olives *gf, df, nf*

Roast fish, fresh herbs, potato *gf, df, nf*

Braised harissa eggplant and chickpea *v, df, nf*

To finish

Warm custard tart

Fresh brewed coffee, selection of teas, water, soft drinks

Add fresh orange and apple juice 3

Wednesday

To start

Fresh baked bread, butter *v, nf*

Risoni salad, cherry tomato, parsley *vg, nf*

Mixed green leaves, grapefruit, white balsamic dressing *v, gf, nf, df*

Hot dishes

Braised beef, creamy mushroom sauce *nf, gf*

Tasmanian salmon, roasted fennel, crispy caper *nf*

Baked broccoli, cauliflower *v, nf, gf*

To finish

Warm chocolate pudding

Fresh brewed coffee, selection of teas, water, soft drinks

Add fresh orange and apple juice 3

Thursday

To start

Bok choy salad, sweet tangy soy dressing *vg, df, nf, gf*

Green leaves salad, radish, onion and cucumber *vg, nf*

Hot dishes

Sesame chicken stir fry, carrot, broccoli onion *gf, df*

Korean pork curry, potato *gf, nf, df*

Steamed rice

To finish

Lychee panna cotta, raspberry coulis *gf*

Fresh brewed coffee, selection of teas, water, soft drinks

Add fresh orange and apple juice 3

v vegetarian, *vg* vegan, *gf* gluten-free, *df* dairy-free, *nf* nut-free

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DAILY LUNCHES

Minimum 20 guests

Friday

To start

Assorted bread rolls

Pumpkin and baby spinach, pepita seed and lemon dressing *v, gf, nf*

Traditional coleslaw *v, nf, gf*

Hot dishes

Roast pork and root vegetables, gravy *nf, gf*

Baked barramundi, caper, preserved lemon salsa *gf, nf*

Creamy mash potato *v, nf, gf*

Seasonal vegetables, thyme and tomato *vg, df, nf, gf*

To finish

Crème caramel *v, nf*

Fresh brewed coffee, selection of teas, water, soft drinks

Add fresh orange and apple juice 3

Saturday

To start

Bread rolls *v*

Potato salad *v, gf, df, nf*

Pearl cous cous, roast vegetable salad *df*

Hot dishes

Cajun braised beef brisket, caramelised carrots *gf, nf*

Jerk chicken, charred corn *gf, nf*

Smokey chilli beans *gf, nf, df*

To finish

Chocolate mousse, strawberry *nf, gf*

Fresh brewed coffee, selection of teas, water, soft drinks

Add fresh orange and apple juice 3

Sunday

To start

Roast cauliflower, spiced chick peas, tahini dressing *v gf nf*

Mixed greens, cherry tomato, cucumber, balsamic *vg gf nf*

Hot dishes

Garlic herb roast chicken *gf, nf, df*

Cottage pie *gf, nf*

Spinach and ricotta ravioli, tomato sauce *v*

To finish

Pavlova, strawberry, kiwi *gf, nf*

Fresh brewed coffee, selection of teas, water, soft drinks

Add fresh orange and apple juice 3

BOARDROOM LUNCH

Minimum 8 guests, maximum 30 guests

Seasonal salads

Chef's selection of two seasonal salads

Sandwiches, baguettes and wraps

Please select three from the following

Sandwiches and rolls

Smoked ham and cheddar cheese *nf*

Smoked salmon, lime aioli with capers and crispy iceberg

Roast beef, cheddar cheese and wholegrain mustard mayo

Roast chicken and cheddar cheese

Mild curried egg and iceberg lettuce

Wraps

Moroccan chicken – roast chicken, Moroccan spiced mayonnaise, red onion and red peppers with spinach leaves

Tandoori chicken – Indian spiced chicken, mint and cucumber yoghurt with fresh green leaves

Roast beef – rare beef with peri peri mayo, red onion, cheddar cheese and rocket leaves

Smoked ham – with cheddar cheese, home made relish, iceberg lettuce and fresh tomato

Veggie – char grilled sweet potato, chickpeas, baby spinach, feta cheese and pesto mayonnaise

Baguettes

Rare beef – Dijon mayonnaise, iceberg lettuce, cucumber, red onion and fresh tomato

Caesar chicken – roast chicken, crispy bacon, parmesan Caesar dressing and iceberg lettuce

Smoked ham – with semi sundried tomatoes, cheddar cheese slices, wholegrain mustard mayo and lettuce

Smoked salmon – with lemon mayo, crispy lettuce, diced cucumber and baby capers

To finish

Fresh whole fruit and daily dessert

Fresh brewed coffee, selection of teas, water, soft drinks

Add fresh orange and apple juice 3

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COCKTAIL EVENTS

Minimum 30 guests

Three cold items

Three cold and three hot

Four cold and four hot

Three cold, three hot, two substantial

Stand up dinner party

Two cold, two hot, four substantial and three dessert

Additional items

Canapés	4
Substantial items	9
Turn substantial items into a chef manned station	+6

Cold

Fresh shucked oysters, lemon gel *df, gf, nf*
 Tuna tataki, pickled radish, wasabi mayo *gf, nf*
 Pulled duck, pistachio parfait, beetroot waffle cone
 Hemp seed chicken, lemon aioli *nf, gf, df*
 Cajun spiced prawns, pineapple salsa *gf, nf, df*
 Smoked salmon, lemon crème fraîche, charcoal brioche
 Heirloom tomato, mozzarella and pesto *v*
 Charred leek and blue cheese tart *v*
 Prosciutto and rock melon skewer *gf, nf, df*
 Roast beef, horseradish cream, toast melba
 Assorted Vietnamese rice paper roll, nuoc cham dip *v*
 Sushi – selection of nori rolls and nigiri, wasabi mayo, soy sauce *gf, nf*
 Roasted beetroot, cream cheese, hazelnut, puff pastry *v*
 Grilled flat bread, dips *v*

Hot

Mac and cheese balls, sriracha mayo *v*
 Five cheese arancini, tomato relish *v*
 Bolognese arancini, parmesan dip
 Jalapeno poppers, tomato relish *v, nf*
 Butter chicken samosa, raita
 Beef goulash pie, dipping sauce *nf*
 Fish bites, tartare sauce *nf*
 Cheeseburger spring roll, chipotle aioli
 Chicken satay skewers, peanut sauce *df*
 Chicken parmigiana sliders

Crispy karaage chicken bites, sriracha aioli
 Japanese vegetable gyoza, soy dip *vg, nf*
 Beef slider, cheese and pickle *nf*
 Crab spring roll, nuoc cham dressing
 Crispy squid, aioli *nf, df*
 Sticky chilli pork belly, spring onions, peanuts, bao bun
 Vegan dahl pie, mango pickle *vg*

Substantial

Roast lamb, creamy mash potato rosemary jus *nf*
 Barbecue beef brisket, sweet potato purée, crispy beetroot
 Steamed Tasmanian salmon, cauliflower purée, peas *nf, gf*
 Pumpkin gnocchi, charred broccoli, Grana Padano *gf v*
 Sticky pork belly, rice, peanut crumble, chilli *df, gf*
 Mild Indian butter chicken, basmati rice, pappadum crumble *nf*
 Fish and chips, tartare sauce *nf*

Dessert

Passionfruit curd, meringue, tart
 Lemon cheesecake, white chocolate crunch
 Chocolate walnut brownie
 Dark chocolate and salted caramel tart, raspberry *nf*
 Crème caramel *gf*

Sweets stations +6

Chocolate fountain, marshmallows and fresh strawberries

Make your own s'mores skewers +6

Torched marshmallows, chocolate sauce and biscuit crumbs

Ice cream sundae bar +6

Assorted ice creams and sorbet, cream, fudgy sauces, sprinkles and nuts

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COCKTAIL EVENTS

Platters

Australian fine cheese board

With fig jam and crackers
(Serves 5 guests)

Bite size (20 pieces)

Choose one

Mini vegetarian tartlets *v, nf*

Five cheese diamond arancini, tomato relish *v, nf*

Beef goulash pie, dipping sauce *nf*

Vegetarian spring rolls, sweet chilli sauce *v* Salt

and pepper squid, lemon aioli *nf*

Prawn twister, nuoc cham

Pork sausage rolls, spiced apple dip

Japanese vegetable gyoza *v*

Chicken satay skewers, peanut sauce *df*

Something bigger (20 pieces)

Choose one

Cheeseburger sliders *nf*

Chicken parmigiana sliders *nf*

Pulled pork, smokey barbecue sauce, brioche

Chana masala, crisp roti *vg*

Chef's selection of sweet treats (10 pieces) 40 per platter

Sundowner Package

Minimum 20 guests

Assorted chef's platters and a beverage package including:

House red wine

House white wine

Full strength beer

Light beer

Soft drinks

1 hour

2 hours

PLATED MENU

Minimum 20 guests

Two course plated

Three course plated

Alternate drop

Choice option service

+5 per person per course

+50% of the course price

(per person per course)

Entrée cold

Poached king prawns, quinoa tabouli, eggplant purée, roast peppers *gf, df, nf*

Tasmanian smoked trout, cauliflower potato purée rocket, pickled golden beetroot *gf*

Zaatar spiced chicken, beetroot hummus, snow pea salad, basil oil *df, gf*

Antipasto plate – sliced jamon, pastrami, salami, aged cheddar cheese, lavosh bread, marinated olives, sundried tomato dip *nf*

La delizia stracciatella, beetroot, onion, crouton *v*

Entrée hot

5 per person

Hand-cut ricotta gnocchi, basil cream, fresh tomato shaved parmesan *v*

Vegan ravioli, potatoes, peas, spinach, tomato sauce *vg*

Chicken, bacon, red wine ravioli, traditional sugo, parmesan cheese

Braised pork cheek, soft parmesan polenta, crackle crumb, jus, basil oil

Warm goats cheese, spinach and mushroom tart, wild rocket and sundried tomato salad

Palate cleanser

7 per person

Lemon sorbet

Orange sorbet

Watermelon sorbet and mint

Green apple sorbet

Main

Braised beef cheeks

Roast garlic mash potato, broccolini, crispy sweet potato *nf, gf*

Grilled sirloin steak 200g

Potato gratin, roast honey carrot purée, green beans and béarnaise sauce *nf, gf*

Honey and thyme baked chicken breast

Roast kipfler potato, charred broccoli, mushroom cream sauce *nf, gf*

Braised lamb scotch

Pomme purée, pan-fried brussel sprouts, pancetta *nf, gf*

Tasmanian salmon

Spinach, pea risotto, asparagus, herb oil *nf, gf*

Oven-baked barramundi

Roast kipfler, smoked cauliflower, pea purée, fennel, lemon vinaigrette *nf, gf*

Twice-cooked free range pork belly

Sweet potato and house honey purée, grilled courgette, red wine jus *nf*

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PLATED MENU

Desserts

Warm apple and rhubarb crumble tart

Vanilla custard, coulis

White peach mousse

Apricot gel, freeze dried berries

House honey yoghurt parfait

Prosecco poached pear and strawberries

Triple chocolate and coffee ganache cake

Vanilla bean ice cream, freeze dried raspberries

Belgium chocolate mousse

Salted caramel, nut crumble, raspberry gel

Additional salads and vegetables

Served share style to the table, priced per person

Mesculin leaves, cucumber, semi dried tomato and balsamic dressing *v, gf, nf* 5

Green beans, chat potato, mixed wild olives boiled hens egg with French dressing *v, gf, nf* 5

Duck fat roasted potato *gf, nf* 5

Steamed seasonal green with lemon extra virgin olive oil *v, gf, nf* 5

Gratinated broccoli and cauliflower *v, gf, nf* 5

Enhancements

Sweets stations

+6

Chocolate fountain, marshmallows and fresh strawberries

Make your own s'mores skewers

+6

Torched marshmallows, chocolate sauce and biscuit crumbs

Ice cream sundae bar

+6

Assorted ice creams and sorbet, cream, fudgy sauces, sprinkles and nuts

GRAZING DINNER

Entrée

Burrata, heirloom tomatoes, walnut pesto *v*

Chimichurri roast beef, quinoa, roasted peppers *gf, nf, df*

Compressed watermelon, spinach, grilled haloumi and house honey dressing *vg, gf, nf*

Fresh baked bread and dips

Main

Slow roast lamb kleftiko, crispy sweet potato, tzatziki yoghurt *gf, nf*

Baked Humpty Doo barramundi fillet, fresh herb salad *gf, df, nf*

Sautéed kale, toasted almond *vg, gf*

Garlic rosemary roast baby potato *vg, gf, nf*

Charred harissa cauliflower *vg, gf*

Dessert

Selection of petit four

Australian cheese plate, nuts, crackers and fig jam

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BUFFET MENU

Premium buffet

Minimum 30 guests

Entrée

Grazing buffet and salad

Main

Three hot dishes and two sides

Dessert

Four items

Extras

Carvery station	12
Additional hot item	9
Additional side	4
Live cooking station	15
Additional dessert	4

Grazing plate

European style cured meats, grilled chorizo, marinated prawns, artichokes, olives, charred peppers and dip

Chickpea, sweet potato and spinach salad *gf, df, nf*

Fresh baked bread rolls

Deluxe buffet

Minimum 30 guests

Entrée

Grazing buffet and salad

Main

Four hot dishes and three sides

Dessert

Four items

Hot buffet

Slow roast pork belly, sautéed cabbage and kale, spicy plum sauce *gf, nf, df*

Mongolian lamb, carrots and potato *gf, nf, df*

Slow cooked Za'atar lamb shoulder *gf*

Baked pumpkin, falafel, baby spinach and olive tapenade *v, df*

Roast chicken, mushroom cream sauce *gf, nf*

Roast fish, fresh herbs *gf, nf, df*

Mild Indian butter chicken *gf, nf*

Beef and black bean *gf, nf, df*

Cavatelli pasta, green peas, capsicum and green sauce *vg*

Roast Tasmanian salmon, baked tomato, caper and parsley salsa *gf*

Grilled chicken thigh, tomato sauce, crispy prosciutto and sage *gf*

Penne pasta, sautéed mushrooms, sliced olives, pesto *v*

Bourbon barbecue chicken thighs, smoked corn *gf, df*

Moroccan spiced pearl couscous, roasted red peppers *v*

Roast beef strip loin, button mushrooms, cherry tomato, jus *gf, df, nf*

Spinach and ricotta ravioli, roast tomato sauce *v, nf*

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BUFFET MENU

Sides

- Mild vegetable jalfrezi *vg, gf, df, nf*
- Mac and cheese *v, nf*
- Truffle creamy mash potato *v, nf, gf*
- Steamed jasmine rice and crispy shallot *v, gf, df*
- Skillet sweet potato and spinach *v, gf, df, nf*
- Salt roast baby potato and butternut *v, gf, df, nf*
- Potato and green pea korma *v*
- Moghrabieh couscous, green pea and capsicum *v, df*
- Steamed seasonal greens, lemon extra virgin olive oil *v, gf, df*
- Saffron biryani rice *v*
- Tofu pad thai *v*
- BBQ pork fried rice *gf, nf, df*
- Roast potato, broccoli, feta, olive tapenade *v, gf*

Dessert

- Chocolate and salted caramel tart *nf*
- Mandarin cheesecake and cookie crumble
- House honey panna cotta *vg, df*
- Chocolate fudge brownie *vg, nf*
- Warm apple crumble tart
- Fresh seasonal sliced fruit *gf, df, vg, nf*
- Australian cheese selection, traditional condiments

Carvery station

- South West beef roast, Yorkshire pudding, horseradish jus *nf*
- Garlic and rosemary lamb leg, mint jelly, jus *gf, nf*
- Free range pork roast, crispy crackling, spiced apple sauce *gf, nf*

Live station

Chicken shawarma

Lebanese style chicken, flat bread, harissa slaw, minted yoghurt

Live oyster shucking

With all the traditional condiments

Flavours of India

Butter chicken, fragrant biryani rice, pakora, raita, papadums *nf*

Black Angus and bacon, cheese slider and chicken parmigiana slider with oven baked wedges, aioli *nf*

Chickpea, sweet potato and spinach buddha bowl *vg*
BBQ pork bao buns, char siu with Asian slaw



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BEVERAGE PACKAGES

Classic package

Carlton Dry
Great Northern Mid
Chain of Fire NV
Chain of Fire SBS
Chain of Fire Classic Red
Includes non-alcoholic package

Deluxe package

Stella Artois
Great Northern Mid
Folklore Brut NV
Folklore Cabernet Merlot
Folklore Sauvignon Blanc Semillon
Includes non-alcoholic package

Grand package

Please select one red, one white and one sparkling wine

Stella Artois
Wild Yak
Great Northern Mid
Taltarni T Series NV
Veuve Taihan Blanc de Blanc
Pikorua Sauvignon Blanc
Montrose Chardonnay
Robert Oatley Signature Shiraz
Robert Oatley Signature Cabernet
Includes non-alcoholic package

Non-alcoholic package

Pepsi, Pepsi Max, Lemonade, Solo
Orange, apple juice
Purezza still or sparkling mineral water



BEVERAGE ON COMSUMPTION

White wine

Chain of Fire Sauvignon Blanc Semillon

Multi regional, Western Australia

Folklore Sauvignon Blanc Semillon

Western Australia

Pikorua Sauvignon Blanc

Marlborough, New Zealand

Plantagenet 3 Lions Chardonnay

Great Southern, Western Australia

Red wine

Chain of Fire Classic Dry Red

Great Southern, Western Australia

Rymill The Yearling Shiraz

Coonawarra, South Australia

Folklore Cabernet Merlot

Western Australia

Apostrophe Shiraz Grenache Mataro

Frankland River, Western Australia

Hentley Farm Villian & Vixen Shiraz

Barossa Valley, South Australia

Chilled and dessert wine

Fiore Moscato

Mudgee, New South Wales

Wild Oats Rosé

Mudgee, New South Wales

Sparkling wine

Chain of Fire Brut Cuvee NV

Multi regional, South Australia

Folklore Brut NV

Western Australia

Veuve Tailhan Blanc de Blanc

Burgundy, France

La Gioiosa Prosecco

Veneto, Italy

Piper-Heidsieck NV

Champagne France

Beer

Great Northern Mid 3.5%

Carlton Dry

4 Pines Pale Ale

Stella Artois

Corona

Bulmers Cider

Spirits

Wild Turkey Bourbon

Chivas Regal

Absolut Vodka

Beefeater Gin

Havana Club Silver Rum

Captain Morgan Spiced Rum

Soft drinks and juices

Glass

Jug

Purezza sparkling water (750mL)



CASH BAR

White wine

Chain of Fire Sauvignon Blanc Semillon

Multi regional, Western Australia

Folklore Sauvignon Blanc Semillon

Western Australia

Pikorua Sauvignon Blanc

Marlborough, New Zealand

Montrose Chardonnay

Mudgee, New South Wales

Red wine

Chain of Fire Classic Dry Red

Great Southern, Western Australia

Folklore Cabernet Merlot

Western Australia

Rymill The Yearling Shiraz

Coonawarra, South Australia

Apostrophe Shiraz Grenache Mataro

Frankland River, Western Australia

Chilled and dessert wine

Fiore Moscato

Mudgee, New South Wales

Wild Oats Rosé

Mudgee, New South Wales

Sparkling wine

Chain of Fire Brut Cuvee NV

Multi regional, South Australia

Folklore Brut NV

Western Australia

Veuve Tailhan Blanc de Blanc

Burgundy, France

Beer

Great Northern Mid 3.5%

Carlton Dry

4 Pines Pale Ale

Stella Artois

Corona

Bulmers Cider

Spirits

Wild Turkey Bourbon

Chivas Regal

Absolut Vodka

Beefeater Gin

Havana Club Silver Rum

Captain Morgan Spiced Rum

Soft drinks and juices

Glass

Jug

Purezza sparkling water (750mL)



RENDEZVOUS

Rendezvous Hotel Perth Scarborough
The Esplanade, Scarborough WA 6019

+61 8 9245 1000 | meet.scarborough@rendezvoushotels.com
rendezvoushotels.com