

# CATERING MENU

At Four Points Perth, our chefs use the freshest local ingredients to create exciting, flavorful dishes for your event. We're all about making sure your dietary needs are met while delivering a great food experience that your guests will love!

Our experienced catering team are here to help you plan every detail to ensure your event is a success.





# DAY DELEGATE PACKAGES

## Half Day Package \$55.00pp

- ◆ Arrival tea and coffee
- ◆ Morning or Afternoon tea and coffee with a selection of two food items
- ◆ Conference lunch in The Eatery
- ◆ Bottled water and mints
- ◆ Notepads and pens
- ◆ Electronic signboard
- ◆ One whiteboard
- ◆ One flipchart
- ◆ **FREE Wi-Fi for all delegates**

## Full Day Package \$65.00pp

- ◆ Arrival tea and coffee Morning tea and coffee with a selection of two food items
- ◆ Conference lunch in The Eatery
- ◆ Afternoon tea and coffee
- ◆ Bottled water and mints
- ◆ Notepads and pens
- ◆ Electronic signboard
- ◆ One whiteboard
- ◆ One flipchart
- ◆ **FREE Wi-Fi for all delegates**

To explore Four Points by Sheraton Perth in 3D click [here](#).

\*Prices are based on minimum numbers for each venue.

\*Conference lunch will be Buffet, Plated or Standup pending availability. Buffet lunch will be based on a minimum of 20 delegates.



# Plated Breakfast

\$32.00 per person

## It's your choice:

- Scrambled eggs on sourdough bread with crispy bacon, grilled tomato, herb chipolata and golden hashbrown
- Eggs benedict on sourdough bread with sliced ham, spinach and hollandaise sauce
- Fluffy pancakes with caramelised banana, fresh seasonal fruit and maple syrup

## Plated breakfast options are served with:

- Freshly brewed tea & coffee
- Selection of fruit juices
- Danish pastries
- Croissants
- Mini muffins
- Fresh seasonal fruit

Please inform our Events Associates of any dietary requirements. All pricing is per person unless noted otherwise. Pricing is inclusive of taxes.



# Buffet Breakfast

## It's your choice:

### Classic Continental

\$25.00 per person

#### Cold Selection:

- Variety of cereals, toasted muesli, assorted pastries, breads & preserves, cold meats & cheeses, yoghurt with fruit compote and fresh seasonal fruit

### Full Buffet

\$36.00 per person

#### Cold Selection:

- Variety of cereals, toasted muesli, assorted pastries, breads & preserves, cold meats & cheeses, yoghurt with fruit compote and fresh seasonal fruit

#### Hot Selection:

- Crispy bacon, breakfast sausages, golden hash browns, grilled tomato, baked beans, sautéed mushrooms and scrambled eggs

Buffet breakfast options are served with:

- Freshly brewed tea & coffee
- Selection of fruit juices



# Express Breakfast

\$25.00 per person

## Including Below:

- Yoghurt and fruit compote
- Freshly sliced seasonal fruit
- Mini breakfast wrap
- Croissants
- Pastries
- Freshly brewed tea and coffee

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# Refresh Break

\$15.00 per person

Your choice of two items per break:

## Sweets

- Yoghurt with Toasted Muesli
- Chocolate Muffin with Strawberry Sauce
- Carrot Cake
- Jam-Filled Donuts
- Assorted Danishes with Snow Sugar
- Scones with Whipped Cream and Jam

## Savoury

- Ham, Cheese, Tomato & Spinach Puff Scrolls
- Beef Party Pie
- Traditional Sausage Rolls
- Spinach & Fetta Party Rolls
- Quiche Lorraine

*All break items will be served individually boxed.*

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# Conference Lunch

\$39.00 per person

## Monday/Thursday Lunch

- Potato Salad with Spring Onion, Mayonnaise, Mustard, Egg and Cornichons
- Chickpea, Sundried Tomato, Zucchini, Rocket Salad and Vinaigrette
- Pasta Arrabbiata
- Black Bean Beef with Capsicum, Carrots and Onion
- Nasi Goreng
- Honey & Cumin Roasted Carrots and Onion

## Wednesday/Saturday Lunch

- Feta & Beetroot Salad with Rocket and Walnuts, Hazelnut Syrup
- Pear, Rocket, Roasted Walnut, Parmesan and Aged Balsamic Salad
- Penne Pasta with Mushroom and Spinach Alfredo Sauce
- Butter Chicken with Mango Chutney
- Saffron Rice
- Steamed Green Vegetables

## Tuesday/Friday Lunch

- Caesar Salad with Baby Cos, Parmesan, Egg, Croutons, Bacon Bits
- Lemon Honey Mayo Pasta with Fresh Vegetables
- Creamy Buttery Gnocchi with Spinach and Parmesan
- Korean Fried Chicken with Sweet and Spicy Gochujang Sauce, Almonds and Sesame
- Coconut Rice with Green Peas
- Stir Fried Asian Vegetables



# Set Menu

2 Courses: \$65.00 per person

3 Courses: \$75.00 per person

## Entrée

- Garlic Butter with Saffron Rissoto, Mango Salsa Mushroom and Leek Croquette with Truffle Emersion and Rocket Balsamic Glaze
- Tandoori Chicken Filo Parcel with Mint Yoghurt, Pickled Daikon, Zaatar
- Confit Huon Salmon with Citrus Custard, Fennel and Celery Salad
- Heirloom Tomato Salad with Smoked Almond, Pickled Shallots, Balsamic Reduction, Herbs
- Charred Eggplant and Halloumi with Pomegranate Molasses and Toasted Almonds

## Mains

- Dukkha-Spiced Atlantic Salmon with Fennel Slaw and Roasted Baby Potatoes
- Grilled snapper, Lemon Butter Sauce, Snow Peas, Chilli Garlic Potatoes, Fennel Salad
- Sous Vide Pork with Potato Gnocchi, Baby Carrot and Jus
- Pasture Raised Chicken with Courgetti, Sauce Verde, Braised Wild Mushroom
- Sirloin Steak with Parmesan Potato Gratin, Caramelized Onion, Green Beans and Jus
- Orecchiette Pasta with Italian Sausage, Bell Peppers and Arugula

## Desserts

- Classic Cheesecake, Mixed Berry Compote and Mint
- White Chocolate Panna Cotta Warm
- Sticky Date Pudding with Butterscotch Drizzle



# Dinner Buffet

\$69.00 per person

## Breads and Starters

- Assorted Bread Rolls with Butter
- Garden Salad with Balsamic Dressing
- Beetroot and Fetta Salad with Orange Vinaigrette
- Charcuterie Selection, Cold Cuts, Pickles and Marinated Olives

## Mains (Choose 2 options from the below)

- Cantonese Char Siu Pork with Hoisin Glaze
- Red Wine Jus Sous Vide Beef
- Grilled Barramundi Fillet with Lemon and Cream
- Portuguese Peri – Peri Chicken
- Spicy Thai Basil Pork Stir Fry

## Sides

- Herb Infused Roasted Vegetables
- Steamed Garden Vegetables
- Fragrant Steamed Jasmine Rice

## Dessert

- Fresh Fruit Salad
- Chef Selection Dessert

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# Canapé Selection

1-2 Hour Package: \$40 per person  
(3 x Hot Selections, 3 x Cold Selections)

2-4 Hour Package: \$56 per person  
(4 x Hot Selections, 4 x Cold Selections, 1 Substantial)

## Cold Canapés

- Salmon Rillettes with Spiced Avocado on Blini
- Beef Tataki with Onion Jam on Croute
- Fresh Focaccia with Roast Vegetables
- Tapenade Smoked Chicken Tart with Pancetta, Parmesan
- Cranberry Prawn Cocktail with Baby Cos, Cucumber, Tobiko

## Hot Canapés

- Mushroom Arancini with Truffle Emulsion
- Korean Fried Chicken with Pickle Radish, Sesame, Almond
- Truffle Leek and Bechamel Croquette
- Baked Vegetable Quiche with Rustic Tomato Relish
- Sticky Glazed Pork Belly with Chili, Sesame, Coriander, Cucumber
- Chicken Satay with Peanut and Sambal Sauce
- Vegetable Bhaji with Mango Chutney
- Pork and Chive Mandu
- Oven Baked Scallop with Chili Garlic Butter

### Substantial Canapes - \$16 Per Person

- Crayfish Prawn on Brioche Bun with Salad and Tobiko
- Beer Battered Snapper with Chips, Tartare Sauce
- Wagyu Beef Sliders with Cos Green, Swiss Cheese, Tomato Relish
- BBQ Pork Bao Sandwich with Cucumber and Asian Slaw
- Pumpkin and Almond Tortellini with Pesto Pine Nuts
- Seasonal Vegetable Skewers with Garlic Dressing
- Butter Chicken Curry with Basmati Rice, Coriander and Chilli

### Dessert Canapes - \$6 Per Person

- Triple Chocolate Brownie
- Assorted Italian Donuts
- Chocolate Eclair
- Chocolate Mud Cake

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# Beverage Packages

## Essential Package:

2 Hours: \$28.00 per person 3 Hours: \$33.00 per person  
4 Hours: \$38.00 per person 5 Hours: \$43.00 per person

- Chain of Fire SBS
- Chain of Fire Classic Dry Red
- Willowglen Sparkling Brut BV
- Hahn Premium Light Gage Roads
- Alby Draught Lager
- Selected soft drinks
- Fruit juices
- Water

## Premium Package:

2 Hours: \$33.00 per person 3 Hours: \$40.00 per person  
4 Hours: \$45.00 per person 5 Hours: \$50.00 per person

- Chain of Fire SBS
- Chain of Fire Classic Dry Red
- King Valley Prosecco
- Hahn Premium Light
- Gage Roads Alby Draught Lager
- Mastro's Ginger Beer/Matso's Hard Lemon
- Crown Lager
- Selected soft drinks
- Fruit juices
- Water

\*Please note prices may change as of February 2020. All pricing is per person unless noted otherwise. Pricing is inclusive of taxes.

FOUR   
POINTS  
BY SHERATON

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**Perth**

Four Points by Sheraton Perth  
707 Wellington Street, Perth, WA, 6000

**Call** 08 9327 7035 or **Email**  
events.perth@fourpoints.com

[FOURPOINTSPERTH.COM](http://FOURPOINTSPERTH.COM)