



CELEBRATE WITH US!

Festive Events

at DoubleTree by Hilton Perth Waterfront

Festive Packages

MERRY ON THE SWAN - \$155 PER PERSON

Festive buffet

3 hours beverage package

Decorations

Discounted rates for accommodation

Lectern with an attached microphone

Valid from 1st November until 20th December | minimum of 50 pax

ENJOY A SPECIAL BONUS:

Book the full Waterside function space for 100+ guests and enjoy a complimentary stage and dancefloor – perfect for your Christmas celebrations!

SANTA'S SIPS AND BITES - \$115 PER PERSON

6 pieces hot or cold canapes and 2 substantial

3 hours beverage package

Decorations

Discounted rates for accommodation

Lectern with an attached microphone

Valid from 1st November until 20th December | minimum of 50 pax

ENJOY A SPECIAL BONUS:

Book the full Waterside function space for 100+ guests and enjoy a complimentary stage and dancefloor – perfect for your Christmas celebrations!



Festive Buffet

\$110.00 PER PERSON
MINIMUM OF 35 PAX



STARTERS

Artisan Breads and butter

Dips: Hummus, beetroot & fetta, spicy capsicum

COLD SELECTION

Tiger Prawns with Marie rose sauce

Half Shell Green Mussels with chilli lime dressing

Chef's Charcuterie Selection (GF, NF, DF)

Vietnamese Noodle Salad with chargrilled chicken, Asian herbs, ginger lime dressing (GF, DF, NF)

Creamy Potato Salad, seeded mustard, bacon bits, chives, spring onion (GF, NF)

HOT SELECTION

Maple Glazed Ham, spiced apple sauce (GF, NF, DF)

Honey Butter-Glazed Baked Salmon with dried cranberries, pomegranate, crushed almond (GF)

Turkey Breast, pan jus and cranberry sauce (GF, NF, DF)

Spinach & Ricotta Tortellini with basil cream, wild mushroom, aged pecorino (GF, NF)

Roasted Winter Vegetables (GF, NF, VG)

Buttered Green Beans with toasted almond (GF, V)

DESSERT STATION

Christmas Pudding

Assiette of Festive Miniature Sweets

Mini Fruit Mince Pie

Traditional Christmas Stollen

Seasonal Fruits Platter

COLD ADD-ON ITEMS

\$12 per item, per person

Fresh Rock Oysters with Mignonette sauce

Artisan Cheese, mix nuts, dried fruit, quince paste, grissini, crackers (GF)

Smoked Salmon, capers, shallots

HOT ADD-ON ITEMS

\$12 per item, per person

Garlic Mustard Chargrilled Porterhouse

with rosemary jus (GF, NF, DF)

Slow Braised Lamb Shoulder, garlic thyme jus (GF, NF, DF)

GF - Gluten Free NF - Nut Free DF - Dairy Free V - Vegetarian VG - Vegan

Prices and menus are subject to change at the hotels discretion and without notice. Please inform us of any additional dietary requirements seven days prior to your event .

TO START

Assortment of bread rolls & butter

ENTRÉE

(Select One)

Poached Prawn's Salad with mango emulsion and paw paw (GF, DF, NF)

Smoked Salmon, shredded beetroot, cream fraiche, salmon roe (GF, NF)

Turkey Roulade, du puy lentils, cranberry jus (DF, NF)

Roasted Pumpkin Arancini, red pesto purée, kale (GF, VG, NF)

MAIN COURSE

(Select One)

Pancetta-Wrapped Boneless Chicken Breast, glazed baby vegetables, potato gratin, jus (NF)

Chargrilled Porterhouse, red wine glaze, café de Paris, asparagus, parmesan pace (GF)

Honey Butter-Glazed Baked Salmon, glazed carrots, dried cranberries, pomegranate (GF, NF)

Pan-fried Humpty Doo Barramundi, carrot purée, broccolini, toasted almond (GF)

Spinach & Ricotta Tortellini with basil cream, wild mushroom, aged pecorino (GF, NF, V)

DESSERT

(Select One)

Traditional Plum Pudding with custard

Chocolate Tart, burnt marshmallows, raspberry coulis (GF)

Pavlova with summer berries, crème Chantilly

Coconut Mousse with pineapple, passionfruit compote

Raspberry Cheesecake (GF, VG)

Crunch Passionfruit and Lime (GF, VG)

Served with selection of **teas and filtered coffee**

Alternate drop \$8 per person, per course

GF - Gluten Free NF - Nut Free DF - Dairy Free V - Vegetarian VG - Vegan

Prices and menus are subject to change at the hotels discretion and without notice. Please inform us of any additional dietary requirements seven days prior to your event .

Plated Menu

2-COURSE MENU \$75 PER PERSON

3-COURSE MENU \$95 PER PERSON

MINIMUM OF 25 PAX



Canapés

MINIMUM OF 4 CANAPÉS PER PERSON
MINIMUM OF 25 PAX



COLD

\$6 per piece

Smoked Salmon Blinis, dill cream, salmon caviar (NF)

Rare Roast Beef, truffle crostini, onion jam (NF)

Cajun Prawn Toast, guacamole, chive (DF, NF)

Mini Chicken and Leek Sandwich, pickled cucumber,
sriracha mayo (NF)

Prosciutto, local cheese, fresh grapes (GF, NF)

Salami Wraps, black olive, paprika hummus (NF)

Bruschetta with cherry tomatoes, bocconcini, basil
pesto (V, NF)

Vegetable Sushi, kewpie mayonnaise, wasabi
(GF, VG, NF)

Vietnamese Vegetable Rice Rolls, soy and ginger
(GF, VG, NF)

SUBSTANTIAL

\$12 per piece

Mini Beef Burger, caramelized onion, cheddar
cheese, dill pickles (NF)

Thai Chicken Green Curry, coconut jasmine rice
(NF, DF)

Chicken Rendang Tacos, slaw, coriander (DF, NF)

Beer-Battered Fish and Chips, lemon, tartare
sauce (NF)

Pumpkin Gnocchi, buffalo ricotta, sage butter
sauce (GF, NF)

Hong Kong Noodle Bowl, crispy shallots (VG, NF)

Indo Nasi Goreng (GF, VG, NF)

HOT

\$6 per piece

Roasted Pumpkin Arancini, red pesto (VG, NF, GF)

Sweet Potato Croquettes, smoky tomato sauce (VG, NF)

Shiitake Mushroom Tart, champignons, dill (VG, GF, NF)

Pan-Fried Prawn Dumpling, ponzu sauce (DF, NF)

Garlic Parmesan Chicken Skewers (GF, NF)

Spanish Chorizo, cracker, sweet mustard pickles (NF)

Petite Pulled Pork Sliders, sauerkraut (NF)

DESSERT

\$6 per piece

Strawberry Tart (GF, NF)

Pavlova, seasonal berries, Chantilly cream (GF)

Lemon Meringue Tart (GF, NF, VG)

Assorted **Profiteroles** (V)

Mini Apple Crumble (VG)

Seasonal **Fruit Skewers** (VG, NF)

Assorted **Cake Slices** (V)

GF - Gluten Free NF - Nut Free DF - Dairy Free V - Vegetarian VG - Vegan

Prices and menus are subject to change at the hotels discretion and without notice. Please inform us of any additional dietary requirements seven days prior to your event.

Platters

PRICE PER PLATTER
EACH PLATTER SERVES 10 PAX



TO SHARE

LOCAL CHEESE PLATTERS \$100

Quince jelly, walnuts, dried fruits and crackers

GRILLED BREAD & DIPS \$80

Selection of house made dips

MEZZE PLATTER \$120

Falafel, hummus, pita, halloumi

ANTIPASTI \$120

Selection of grilled vegetables, cured meats and olives

TEMPURA PLATTER \$135

Selection of vegetables and prawn

SUSHI PLATTER \$180

Assorted sushi, wasabi and soy sauce

GF - Gluten Free NF - Nut Free DF - Dairy Free V - Vegetarian VG - Vegan

Prices and menus are subject to change at the hotels discretion and without notice. Please inform us of any additional dietary requirements seven days prior to your event .

Beverage Packages



ALCOHOLIC BEVERAGE PACKAGE

Christmas Punch on arrival

(alcoholic / non-alcoholic)

Woodbrook Wines

(Brut, Sauvignon Blanc, Chardonnay, Shiraz)

Selection of Two Beers

(Heineken, Hahn Superdry, Little Creatures Rogers or PA)

Assorted Soft Drinks

(Coke, Coke Zero, Sprite, Ginger Ale, Ginger Beer)

Premium Still & Sparkling Water

PRICING PER PERSON

2 hours - \$46

3 hours - \$54

4 hours - \$60

5 hours - \$67

NON-ALCOHOLIC BEVERAGE PACKAGE

Non-alcoholic Christmas Punch

Assorted soft drinks

(Coke, Coke Zero, Sprite, Ginger Ale, Ginger Beer)

Juices

(orange, apple and pineapple)

Premium Sparkling & Still Water

PRICING PER PERSON

2 hours - \$15

3 hours - \$20

4 hours - \$25

5 hours - \$30



Make it Special!



COMPLIMENTARY GREEN ROOM

Book your event between Monday to Thursday for a minimum of 70 pax and receive complimentary green room (subject to availability) and a bottle of Pommery Champagne

COMPLIMENTARY STAY

Book by end of August for a minimum of 100 pax and receive a voucher for a complimentary one night stay with breakfast for 2

ADD-ONS AVAILABLE AT EXTRA COST:

- ★ Cocktails on tap - Bloody Shiraz Gin or Yuzu Peach Spritz Gin \$16 per serve
- ★ A glass of Pommery Champagne on arrival \$25 per person
- ★ Extra wine option \$5 per person
- ★ Extra beer option \$6 person
- ★ Extension of Beverage Package (see the Beverage Package page)
- ★ Freshly brewed tea and filtered coffee \$5 per person



Stay with us

LOOKING FOR ACCOMMODATION?

Discover comfort, style, and a warm welcome at DoubleTree by Hilton Perth Waterfront. From our fresh, modern interiors to our signature warm chocolate chip cookie on arrival, every detail is designed to make you feel at home. Take in breathtaking views, unwind in elegant surroundings, and experience a different side of Perth.

Reach out to us to receive discounted room rates for your guests.

HILTON HONORS EVENT PLANNER

Make your event more rewarding! Join the Hilton Honors and earn bonus points for hosting your event. Redeem your points for a free night (how about well-deserved getaway to Bali?), event credits or make a charitable contribution.

To learn more, visit: <https://www.hilton.com/en/events/hilton-honors-event-planner-program/>





CELEBRATE WITH US!

*Please contact our team for more information
perthwaterfront.events@hilton.com
+61 8 6372 1037*