



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 25 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.



Premier Ocean Room



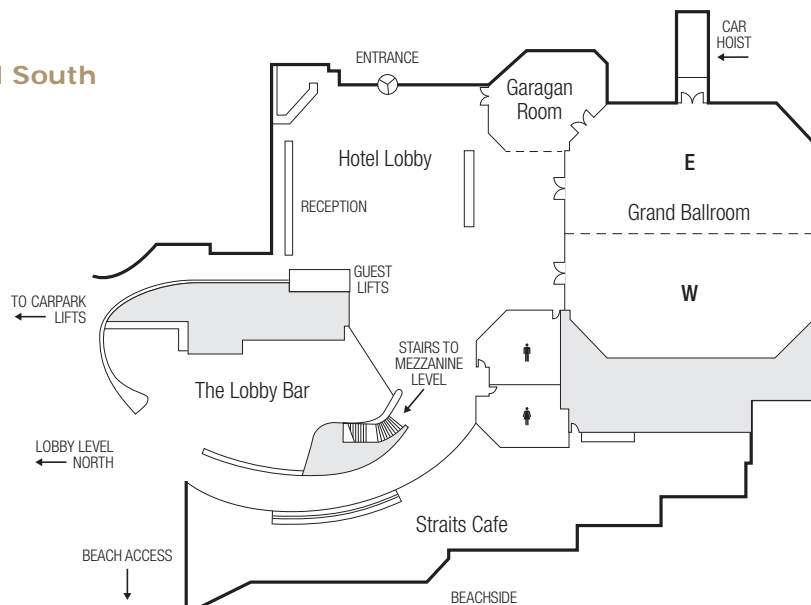
Grand Ballroom

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



Banquet



Cabaret



Classroom



Theatre



Boardroom



U-shape



Preston Room

PRESTON, CULVER AND BURNEY ROOMS

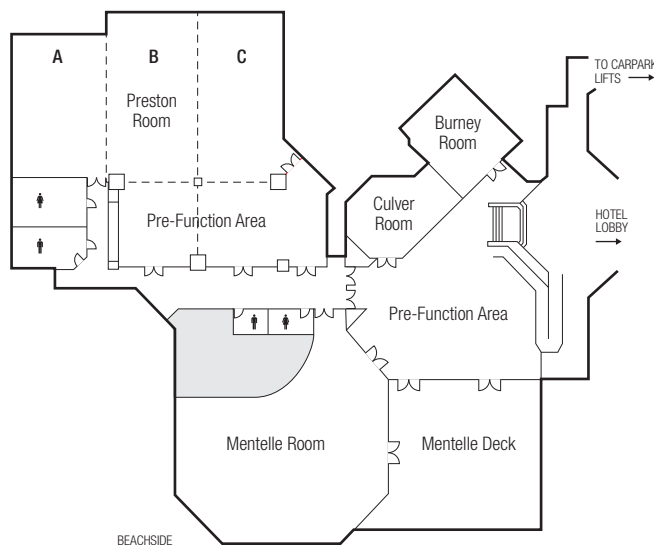
The **Preston Room** is the hotel's second ballroom catering for events up to 400 theatre style and 240 banquet style.

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



Banquet



Cabaret



Classroom



Theatre



Boardroom



U-shape



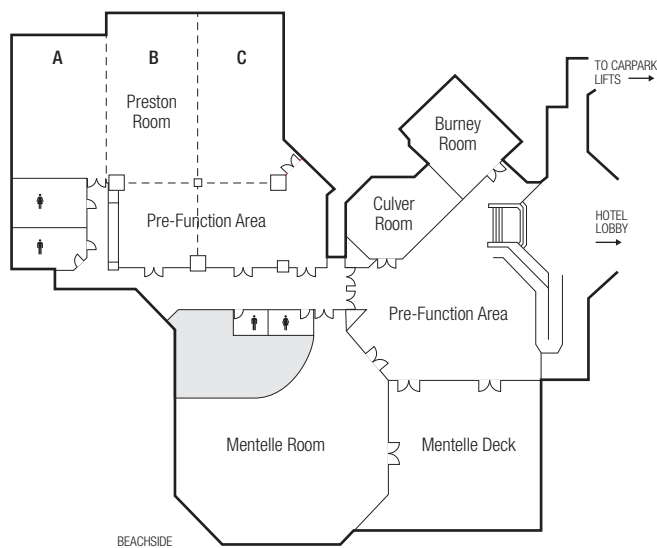
MENTELLE ROOM AND MENTELLE DECK

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



Banquet



Cabaret



Classroom



Theatre



Boardroom



U-shape



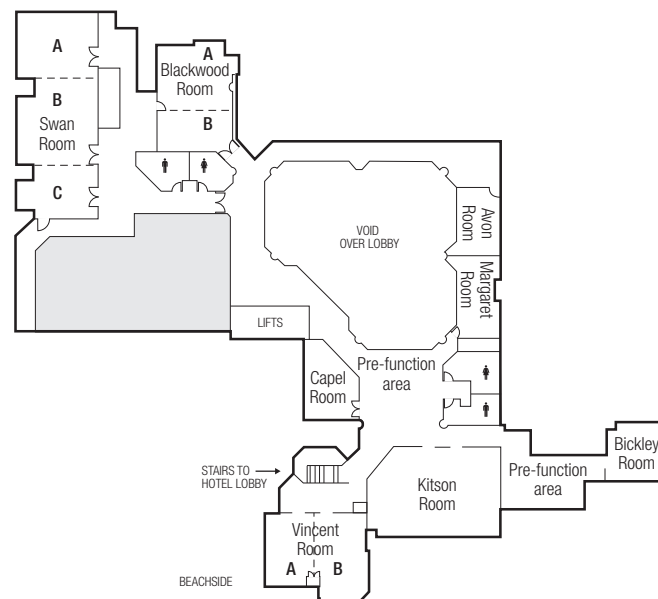
Bickley Room

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



Banquet



Cabaret



Classroom



Theatre



Boardroom



U-shape

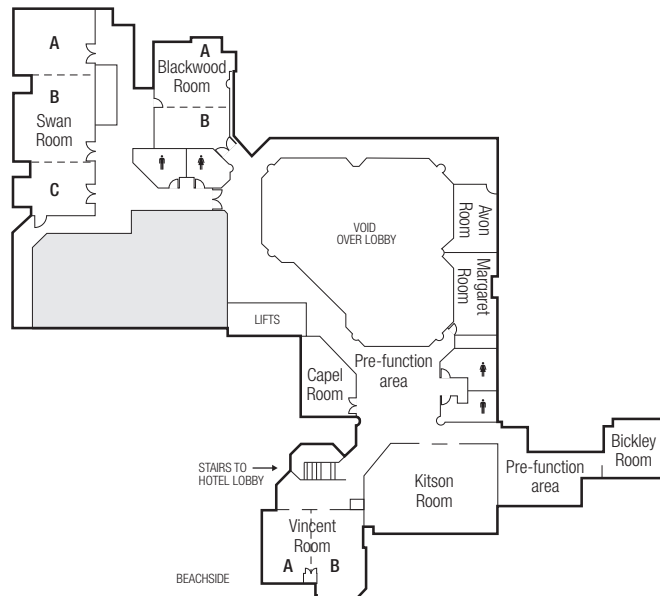


MEZZANINE SUITES

On the Mezzanine level are 12 **Mezzanine Suites**, many with views to Rottneest 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	–

Mezzanine Level



Note: floor plan not to scale



Banquet



Cabaret



Classroom



Theatre



Boardroom



U-shape



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	-	-	-	-	-	-	-



Banquet



Cabaret



Classroom



Theatre



Boardroom



U-shape

ALL MEETING ROOMS AND FLOOR PLANS

Room	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
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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
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
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	–
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	–	–	–	–	–	–	13	–
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	–	–	–	–	–	–	–



Banquet



Cabaret



Classroom



Theatre

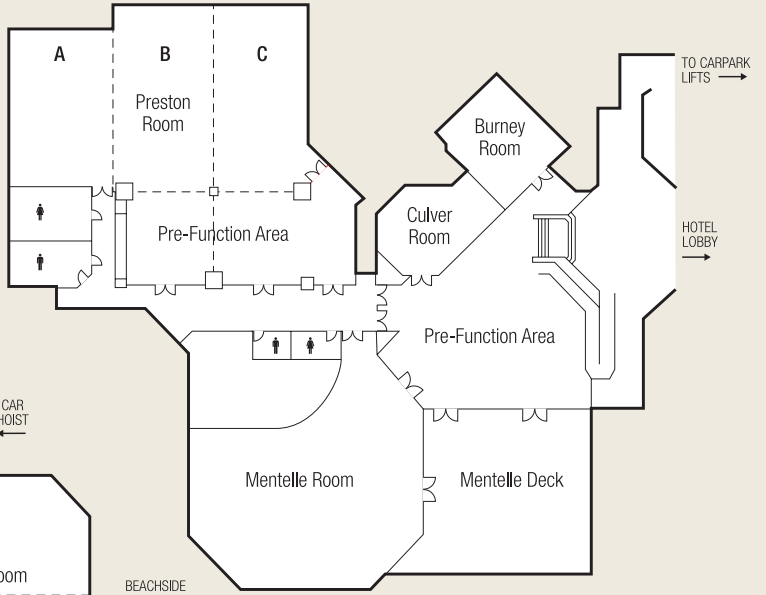


Boardroom

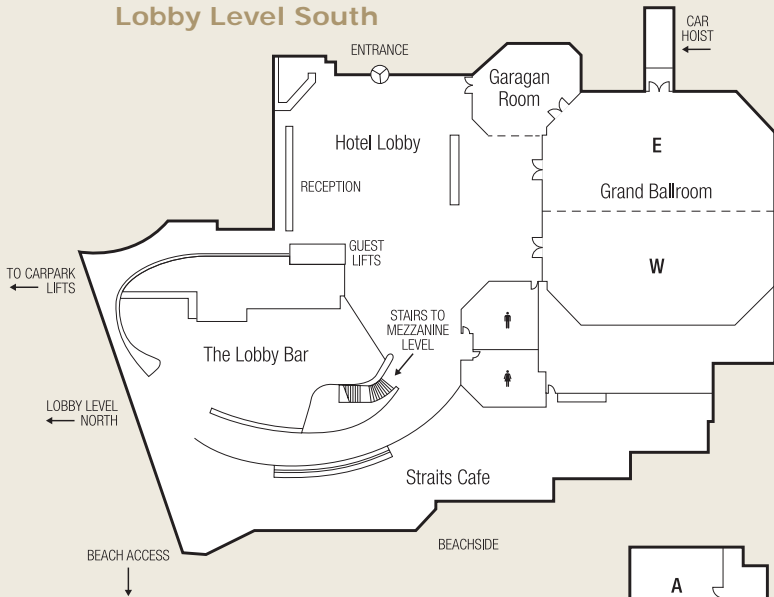


U-shape

Lobby Level North



Lobby Level South



Mezzanine Level





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

Standard Day Delegate Package

Minimum 20 guests

Includes:

Well-appointed meeting room

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

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 +3 per person

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 350

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

Mini berry and granola bowl

Sliced seasonal fruit (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, ciabatta (nf)

Eggs benedict

Poached eggs, pulled pork, 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 hot smoked salmon croissant

Sautéed spinach and bell peppers, feta, chimichurri 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 beef, American cheese croissants (nf)

Zucchini, tomato and pepita muffins (v, nf)

Mini berry and granola bowl

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 on brioche

Fresh sliced seasonal fruits

Mini berry and granola bowl

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

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 (v, 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 3.5 per person

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 3.5 per person

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 tartlets (v)

Mini beef pies, tomato relish

Mini chicken pies, peach and mango chutney

Pork sausage rolls, tomato relish (nf)

Pulled beef and American cheese croissants (nf)

Mushroom, haloumi, tomato relish croissants (v, nf)

Italian meat balls, Napolitano sauce (gf)

Pumpkin, feta arancini, dip (v, nf, gf)

Zucchini, sundried tomato, pepitas muffins (v)

Japanese vegetable gyoza (v)

Breakfast roll, bacon, egg and tomato relish (nf)

Vegetarian gyoza, mushroom sesame soy

Ham and cheese scones (nf)

Sweet items

Coconut bliss balls (gf)

Oreo brownie

Mini fruit muffins

French madeleines

Assorted fruit Danish

Mixed doughnuts

Carrot cake, zesty cream cheese frosting

Caramel slice

Lemon cheese cake pots (gf, nf)

Blueberry friands (gf)

Seasonal fruit and berry smoothie (gf, nf)

Pumpkin scones, cream and jam

Banana bread, whipped butter

Toasted mango and coconut loaf

Mini berry and granola bowl

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

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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

Themed breaks +6 per person

Savoury delights

Smoked salmon and cream cheese rolls
 Chicken parmigiana sliders
 Denver style lamb ribs, smokey barbecue sauce (gf)
 Virgin Bloody Marys

Superfood recharge

Warm quinoa, feta and sweet potato bowl (v, gf)
 Sesame and date bliss balls
 Coconut and chia pudding (vg, gf)
 Cold pressed juice

Death by chocolate

Cookies and cream brownie, salted caramel sauce (nf)
 Red velvet cupcakes
 Assorted chocolate truffles
 Chocolate milkshakes

Energy boost

Fresh sliced seasonal fruit (v, gf, df, nf)
 Protein power balls
 Strawberry cheesecake
 Red Bull

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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LUNCH PREMIUM BUFFET

Minimum 30 guests

Cold creations

Cured meats, spiced pickles, olives, dips and sourdough (nf)

Buffalo mozzarella, herb roast tomato, pesto (v, gf)

Curried lentils, cauliflower florets, minted yoghurt dressing (v, gf, nf)

Roast beetroot, soft goat's cheese and pickled celery (v, gf, nf)

Hot creations

Roast chicken thigh, mushroom and tomato gravy (gf, nf)

Charred great southern flank steak, chimichurri (gf, nf, df)

Steamed salmon, sautéed kale, lemon sauce (df, gf)

Baked macaroni and cheddar (v, nf)

Steamed seasonal greens, lemon evoo, crisp shallots (vg, df, gf, nf)

Herb roasted potatoes (vg, df, gf, nf)

To Finish

Mandarin cheese cake, white chocolate crunch (gf, nf)

Warm chocolate puddings

Portuguese custard tarts

Sliced seasonal fruit (gf, df)

Australian cheese board with condiments

Add on

+9 per person

Add a 1 hour Australian wine package

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

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DAILY LUNCHES

Minimum 20 guests

Monday

To start

Grilled flat roti and pappadums, cucumber raita (v)
 Curried lentils, cauliflower florets, minted yoghurt dressing (v, gf, nf)
 Mixed greens, pineapple salsa (vg, gf, df, nf)

Hot dishes

Mild Indian butter chicken (gf, nf)
 Salmon tikka, spiced tomato chutney (gf, nf)
 Chana peshwari (vg, gf, df, nf)
 Madras fried rice (vg, gf, df, nf)

To finish

Mango custard (gf, nf)
 Seasonal sliced fruit
 Fresh brewed coffee, selection of teas, water, soft drinks
 Add fresh orange and apple juice 3

Tuesday

To start

Grilled pita, tzatziki dip (v)
 Grilled zucchini, charred capsicum, chickpea, lemon dressing (vg, gf, df, nf)
 Tomato, cucumber, olives, feta and Spanish onion (v, gf, nf)

Hot dishes

Baked fish, creamy pesto sauce (gf)
 Greek chicken cutlet, potato, olives (gf, df)
 Lemon rice, orzo and fresh herbs (v, nf)
 Braised harissa eggplant and chickpea (v, df)

To finish

Fresh fruit salad (nf, gf)
 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)
 Mixed beans, blistered tomatoes, roast peppers, fresh herbs (v, gf, nf)
 Mixed green leaves, grapefruit, white balsamic dressing (v, gf, nf, df)

Hot dishes

Traditional chicken cacciatora
 Tasmanian salmon, roasted fennel, crispy caper
 Broccoli bolognese with orecchiette pasta, walnuts (v)
 Baked cauliflower

To finish

Warm chocolate pudding, whipped cream
 International cheese boards, crackers and nuts
 Fresh brewed coffee, selection of teas, water, soft drinks
 Add fresh orange and apple juice 3

Thursday

To start

Sesame and bok choy salad (vg, df, nf, gf)
 Shrimp, iceberg and cucumber bowls, miso dressing (nf)

Hot dishes

Teriyaki style fish, pickled daikon
 Japanese beef curry and vegetables (nf)
 Steamed rice (vg)
 Sautéed Asian greens, kecap manis

To finish

Sweet potato and date cake
 Fresh fruit salad
 Fresh brewed coffee, selection of teas, water, soft drinks
 Add fresh orange and apple juice 3



DAILY LUNCHES

Minimum 20 guests

Friday

To start

Assorted bread rolls

Pumpkin and baby spinach, pepita seed and lemon dressing (v, gf)

Quinoa tabouleh and feta (v, nf, gf)

Hot dishes

Swiss style pork, champignons mushroom sauce (nf)

Honey mustard chicken pot (gf, nf)

Creamy mash potato (v, nf, gf)

Seasonal vegetables, thyme and tomato (vg, df, nf, gf)

To finish

Crème caramel (v, nf)

Cheese platter, traditional condiments

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

Add fresh orange and apple juice 3

Saturday

To start

Bread rolls (v)

American potato salad (v, gf, df, nf)

Southern style coleslaw (gf, df)

Hot dishes

Onion braised beef brisket, caramelised carrots (gf, nf)

Jamaican fish pot in coconut cream (gf, df)

South western rice pilaf

Smokey chili beans (gf, nf, df)

To finish

Chocolate doughnuts

Sliced fruit platter

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

Add fresh orange and apple juice 3

Sunday

To start

Cucumber, green beans and pickled chilies salad (vg, gf, nf)

Green leaves and bean shoots, sesame soy dressing (vg, gf, nf)

Hot dishes

Mongolian beef (gf, df, nf)

Chicken rendang (gf, df, nf)

Fragrant jasmine rice (v)

Tofu, vegetables stir fry (vg, nf)

To finish

Cheese platter, baguette and relish

Fresh sliced seasonal fruit

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

Add fresh orange and apple juice 3

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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

Vegi – 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 20 guests

30 min

Three cold items

1 hour

Three cold and three hot

2 hour

Four cold and four hot

3 hour

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, kilpatrick gel (df, gf, nf)
 Tuna ceviche, puffed nori, wasabi crème fraîche
 Pulled duck, pistachio parfait, beetroot waffle cone
 Smoked paprika chicken, lemon aioli (nf, gf, df)
 Cajun spiced prawns, pineapple salsa (gf, nf, df)
 Smoked salmon, lemon crème fraîche, brioche
 Heirloom tomato, mozzarella and pesto (v)
 Truffled mushroom mousse, vol au vent (v)
 Beef tataki, pickled celery, miso gel, tart (df)
 Assorted Vietnamese rice paper roll, nuoc cham dip (vg)
 Sushi – selection of nori rolls and nigiri, wasabi mayo, soy sauce (gf, df, nf)
 Grilled flat bread, dips (v)

Hot

Mac and cheese balls, sriracha mayo (v)
 Five cheese arancini, tomato relish (v)
 Jalapeno poppers, tomato relish (v, nf)
 Haloumi chips, spiced dip (v, nf)
 Gourmet mini pies, dipping sauce (nf)
 Scallop and pea purée vol au vent (nf)
 Cheeseburger spring roll, special sauce
 Chicken satay skewers, peanut sauce (df)
 Korean style chicken sliders

Crispy karaage chicken bites, chipotle aioli
 Steamed Japanese vegetable gyoza, soy dip (vg, nf)
 Mini steak sandwich, rocket, Swiss cheese and caramelised onion, smokey bbq sauce (nf)
 Slider beef burger, cheese and pickle (nf)
 Garlic butter prawns skewer (nf)
 Spiced crispy squid, aioli (nf, df, gf)
 Sticky chili pork belly, spring onions, peanuts, bao bun
 Vegan dahl pie, mango pickle (vg)

Substantial

Smoked lamb shoulder, pita, chickpea salad and tzatziki (nf)
 Southern barbecue beef, sautéed kale and corn bread
 Steamed Tasmanian salmon, organic quinoa, grilled courgette, yoghurt dressing (nf, gf)
 Sautéed kale, red capsicum, vegetarian Bolognese, grana padano flakes (v, gf)
 Sticky pork belly, cauliflower rice, peanut crumble (df, gf)
 Mild Indian butter chicken, basmati rice, pappadum crumble (nf)
 Barbecued king prawns, crisp Asian greens, nam jim dressing
 Buddha bowl, kale, broccoli, crispy chick pea, tahini (vg, gf)

Dessert

Mini passionfruit and meringue pie (nf)
 Lemon cheesecake, cookie crumble
 Oreo brownie
 Dark chocolate and salted caramel tart (nf)
 Vegan banana cake (vg)

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 10 guests)

Bite size (20 pieces)

(Serves 10 guests)

Choose one

Mini vegetarian tartlets (v, nf)
Five cheese diamond arancini, tomato relish (v, nf)
Gourmet mini pies, dipping sauce (nf)
Vegetarian spring rolls and samosas (v)
Salt and pepper squid, lemon aioli (nf)
Pork sausage rolls, spiced apple dip
Japanese vegetable gyoza (v)
Chicken satay skewers, peanut sauce (df)
Barbecued king prawns, Asian greens, nam jim dressing

Something bigger (20 pieces)

Choose one

Mini beef hot dogs, caramelised onion (nf)
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)

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

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PLATED MENU

Minimum 20 guests

Two course plated

Three course plated

Alternate drop

+5 per person per course

Choice option service

+50% of the course price
(per person per course)

Entrée cold

Poached king prawns, quinoa tabouli, lemon hummus and crunchy chickpeas (gf, df, nf)

Tasmanian smoked salmon, avocado purée, mini capsicum, tortilla, tomato salsa (df, gf)

Hemp spiced chicken, roast pumpkin, snow pea salad, basil oil, lemon aioli (df)

Heirloom tomatoes, buffalo mozzarella, basil and balsamic (v, gf, nf)

Antipasto plate – sliced jamon, pastrami, sopressa milnano Gruyère cheese, lavosh bread, marinated olives, sundried tomato dip (nf)

Entrée hot

Tortellini de pollo, chicken, almonds and sautéed mushroom, roast tomato sauce, parmesan

Seafood ravioli, prawns and scallops, green peas and dill cream sauce

Cavatelli pasta, grilled courgette, charred corn and pesto (vg)

Pumpkin gnocchi, fresh spinach and sage butter (gf)

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

Palate cleanser

5 per person

The Colonel: Lemon sorbet and vodka

Sunset: Orange sorbet and Campari

Refresh: Watermelon sorbet and mint

Tangy: Green apple sorbet and apple chip

Main

Adobo beef cheeks

Roast garlic mash potato, green beans, crispy sweet potato (gf, nf)

Rendezvous signature steak

Potato gratin, roast honey carrot purée, broccolini and béarnaise sauce (nf, gf)

Lemon and thyme baked chicken breast

Mushroom risotto cake, sautéed peppers and kale, truffle jus (nf, gf)

Braised lamb scotch

Pomme purée, cauliflower, crispy eggplant and braising sauce (nf, gf)

Grilled Tasmanian salmon

Confit pommes Parisienne, fennel, zucchini, celery and apple slaw, lemon vinaigrette (df, nf, gf)

Black mole with duck maryland

Pearl barley and olive salad

Oven baked barramundi

Roast kipfler, smoked cauliflower purée, green peas and basil oil (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 raspberry and macadamia brownie

Vanilla bean ice cream, Persian fairy floss

Strawberry mousse

New York style cookie, chocolate fudge

Blueberry and lavender panna cotta

Blueberry coulis, crisp meringues (gf)

Chocolate and salted caramel pie

Toasted hazelnut, salted caramel, vanilla bean ice cream

Honey baked cheesecake

Honey roasted pecans, apricot coulis, cream Chantilly

Apple and cinnamon crumble

Vanilla bean cream

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

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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 plate 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

Plated entrée or grazing plate and salad

Main

Four hot dishes and three sides

Dessert

Four items

Entrée cold

Poached king prawns, quinoa tabouli, lemon hummus and crunchy chickpeas (gf, df, nf)

Tasmanian smoked salmon, avocado purée, mini capsicum, tortilla, tomato salsa (df, gf)

Hemp spiced chicken, roast pumpkin, snow pea salad, basil oil, lemon aioli (df)

Heirloom tomatoes, buffalo mozzarella, basil and balsamic (v, gf, nf)

Antipasto plate – sliced jamon, pastrami, sopressa milnano Gruyère cheese, lavosh bread, marinated olives, sundried tomato dip (nf)

Entrée hot

Tortellini de pollo, chicken, almonds and sautéed mushroom, roast tomato sauce, parmesan

Seafood ravioli, prawns and scallops, green peas and dill cream sauce

Cavatelli pasta, grilled courgette, charred corn and pesto (vg)

Pumpkin gnocchi, fresh spinach and sage butter (gf)

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

Hot buffet

Char grilled flank steak, red wine and onion jus (gf, nf, df)

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

Baked pumpkin, falafel, baby spinach and olive tapenade (v, df)

Roast chicken, coriander cream sauce (gf, nf)

Tom yum grilled fish and bok choy (gf, nf, df)

Mild Indian butter chicken (gf, nf)

Fish tikka, spiced tomato chutney (gf, nf)

Beef and black bean (gf, nf, df)

Cavatelli pasta, green peas, capsicum and green sauce (vg)

South African lamb bobotie

Roast Tasmanian salmon, baked tomato, caper and parsley salsa

Grilled chicken thigh, tomato sauce, crispy prosciutto and sage

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 pie (nf)
- Mixed mini doughnuts
- Lemon cheesecake and cookie crumble
- Blueberry and lavender panna cotta (vg, df)
- S'mores pie
- Cookies and cream brownie (vg, nf)
- Fruit trifle
- Fresh seasonal sliced fruit
- 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

1-5 hours



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

Deluxe package

1-5 hours



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

Grand package

1-5 hours



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

1-5 hours



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



RENDEZVOUS

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