



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 24 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.

The Club Lounge on the 25th floor of the hotel boasts panoramic views and is reserved exclusively for guests staying in the premium Club Rooms and Suites.

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. The hotel provides a complimentary shuttle service Monday to Friday at 7.30am to Perth CBD and the Osborne Park business district.



Club Room Bedroom



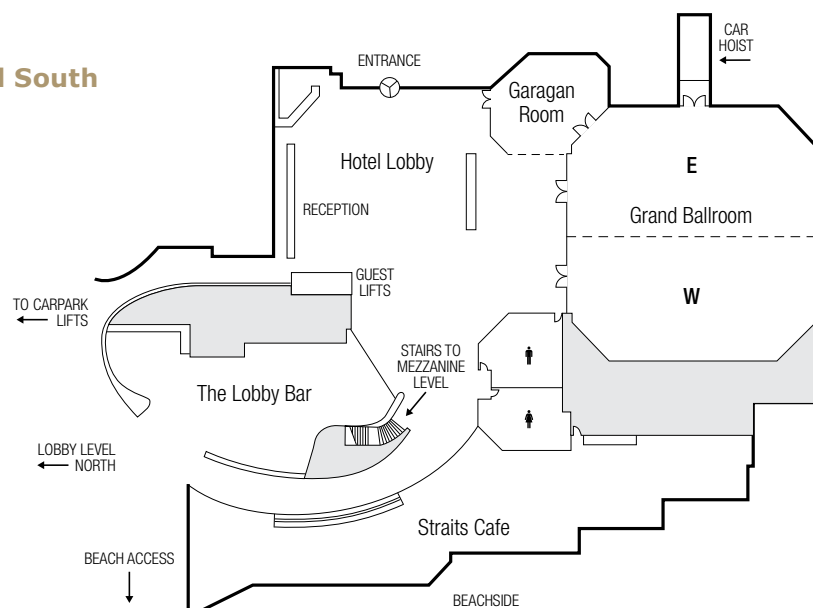
Grand Ballroom

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	340	200	160	180	150	300	80	70
Grand Ballroom West	320	25.4	12.6	6	340	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

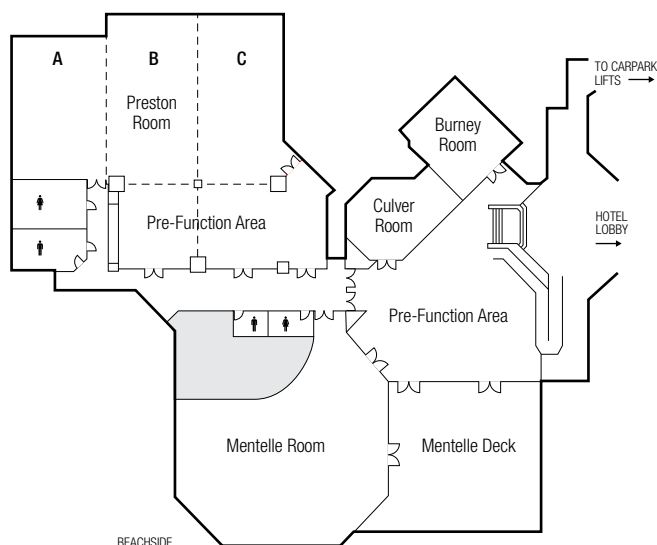
The **Preston Room** is the hotel's second ballroom catering for events up to 450 theatre style and 240 banquet style.

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	500	300	240	200	180	450	95	80
Preston A	143	10	14.3	3.9	160	90	70	72	60	150	58	42
Preston B	141	8.4	16.8	3.9	160	90	70	72	60	150	58	42
Preston C	141	8.4	16.8	3.9	160	90	70	72	60	150	58	42
Preston AB or BC	282	–	–	–	280	180	130	144	130	200	70	54
Preston Pre-function	112	11	10.2	3	150	–	–	–	–	–	–	–
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



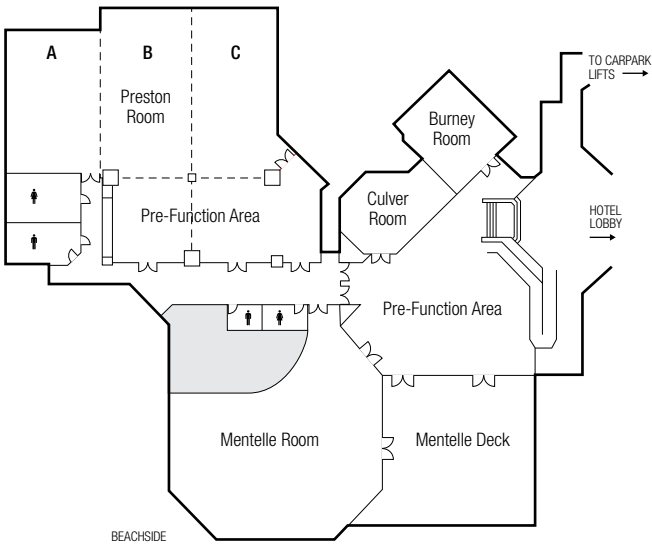
MENTELLE ROOM AND MENTELLE DECK

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



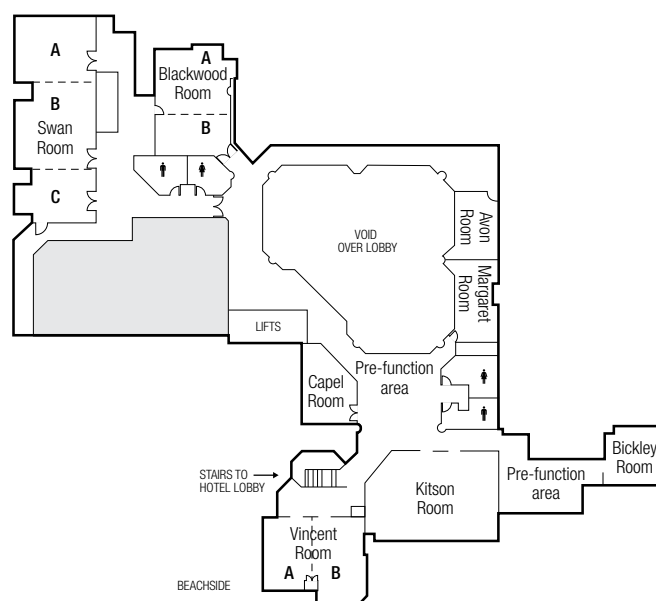
Bickley Room

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

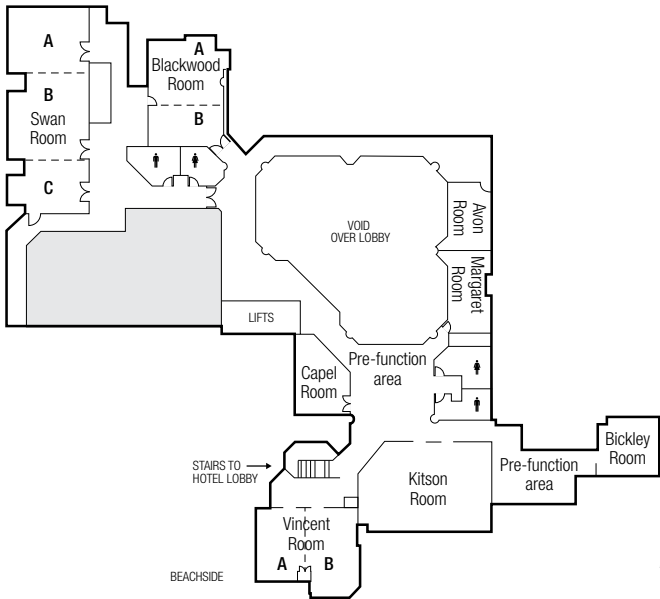


MEZZANINE SUITES

On the Mezzanine level are 12 **Mezzanine Suites**, many with views to 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	80	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



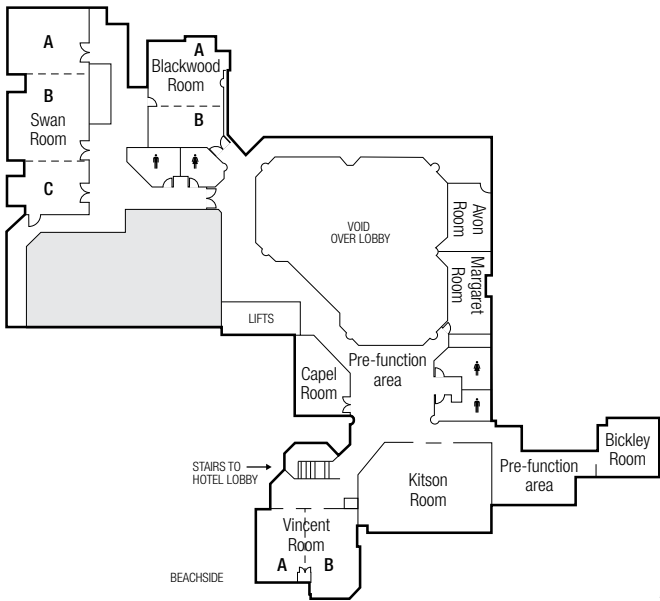
OBSERVATION DECK AND POOL DECK

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 A	-	-	-	-	70	-	-	-	-	-	-	-
Pool-side deck B	-	-	-	-	40	-	-	-	-	-	-	-
Observation Deck	-	-	-	-	80	-	-	-	-	-	-	-
Amphitheatre	530	-	-	-	Seats up to 1200	-	-	-	-	-	-	-

Mezzanine Level



Note: floor plan not to scale



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
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Preston B	141	8.4	16.8	3.9	160	90	70	72	60	150	58	42
Preston C	141	8.4	16.8	3.9	160	90	70	72	60	150	58	42
Preston AB or BC	282	–	–	–	280	180	130	144	130	200	70	54
Preston Pre-function	112	11	10.2	3	150	–	–	–	–	–	–	–
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	80	60	50	48	42	80	40	36
Bickley	35	6	5.9	3	–	–	–	–	–	–	8	–
Pool-side deck A	–	–	–	–	70	–	–	–	–	–	–	–
Pool-side deck B	–	–	–	–	40	–	–	–	–	–	–	–
Observation Deck	–	–	–	–	80	–	–	–	–	–	–	–
Amphitheatre	530	–	–	–	Seats up to 1200	–	–	–	–	–	–	–



Banquet



Cabaret



Classroom



Theatre

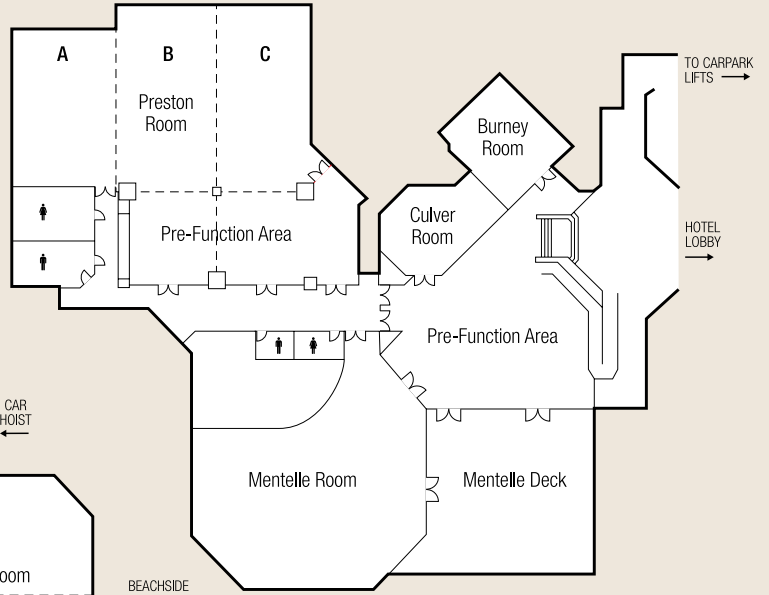


Boardroom

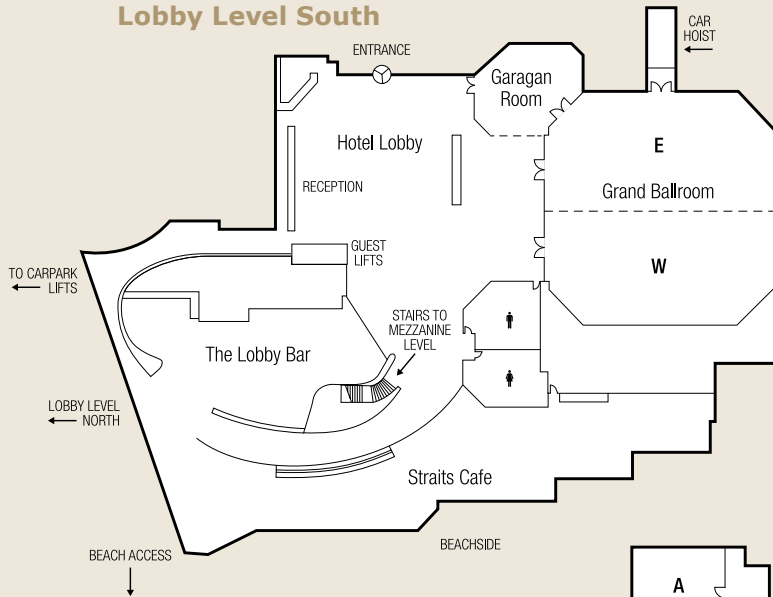


U-shape

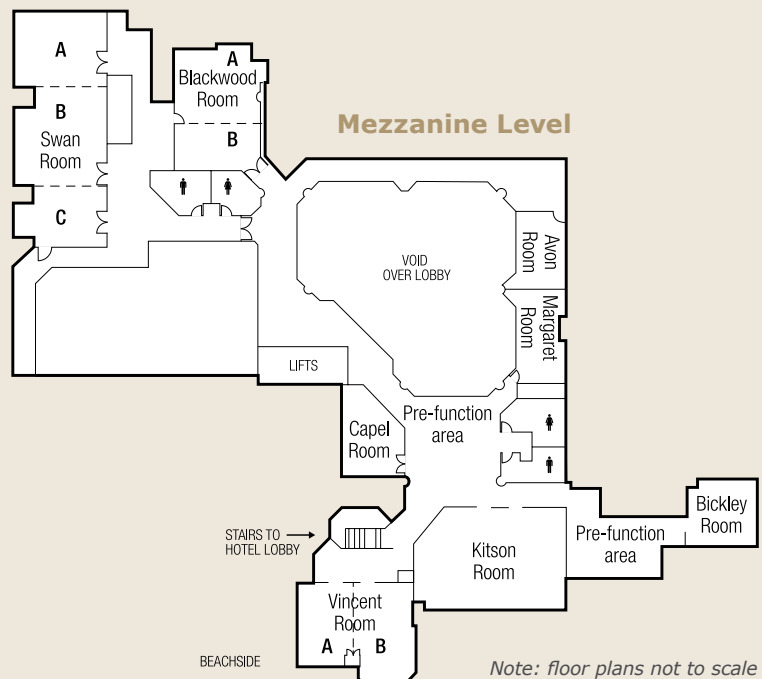
Lobby Level North



Lobby Level South



Mezzanine Level



Note: floor plans not to scale



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.





Swan Room

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

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

Projector and screen provided by AV Dynamics

Post-meeting Sundowner (1 hour)

Team building packages



BREAKFAST

Plated breakfast

Minimum 20 guests

Continental selection

Served share style to the table

Fruit yoghurt pots (gf, nf)
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, asparagus (nf)

Spanish beans

Baked egg, twice cooked pork belly, haloumi, field mushroom, asparagus, ciabatta (nf)

Eggs benedict

Poached eggs, ham and spinach, grilled field mushroom, truss tomato, asparagus, Hollandaise sauce (nf)

Smashed avocado

Persian feta, smashed avocado, rocket and sundried tomato pesto, grilled pumpkin seed bread (v)

House hot smoked salmon

Belgian waffle, poached egg, sauce Maltaise, spinach and rocket (nf)

Enhancements

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

Ham and cheese croissants (nf)
Vegetarian quiche (v, nf)
Fruit yoghurt pots (gf, nf)
Assorted Danish pastries and muffins
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
Fresh yoghurt pots
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
Fruit yoghurt pots (gf, nf)
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)
Grilled tomato and sautéed kale (v, gf, df, nf)
Tater tots (v, nf)
Homemade baked beans (v, gf, df)
Sautéed mushrooms, balsamic glaze (v, 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 tartlets (v)

Gourmet mini pies and tomato relish

Pork sausage rolls, tomato relish (nf)

Baked ham and cheese croissants (nf)

Baked tomato and cheese croissants (v, nf)

Italian meat balls, Napolitano sauce (gf)

Five cheese diamond arancini, dip (v, nf)

Japanese vegetable gyoza (v)

Mini vegan buddha bowl (vg, gf)

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

Seafood gyoza, sweet chili dip

Gluten free beef sausage roll, tomato relish (gf)

Sweet items

Coconut bliss balls (gf)

Orange chocolate brownie

Mini fruit muffins

Assorted fruit Danish

Mixed doughnuts

Carrot cake, zesty cream cheese frosting

Caramel slice

Strawberry panna cotta (gf, nf)

Florentines (gf)

Seasonal fruit and berry smoothie (gf, nf)

Lemonade homemade scones, cream and jam

Banana bread, whipped butter

Toasted mango and coconut loaf



Additional healthy selections

The following items can be added to customise your break menus

Fresh sliced seasonal fruits
 Super food smoothies
 Additional savoury item or sweet item
 Apple or orange juice

Themed breaks

Savoury delights

Prosciutto and parmesan 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 panna cotta (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 summer selections

Healthy mermaid

Green smoothies and coconut chia bliss ball

Surfers paradise

Homemade sausage rolls, chilled mocha

Sunset delight

Muesli rounds, orange segments and fresh juice

Surf and turf

Selection of local cured meats and cheese open faced sandwiches, fresh coffee and teas after your surf lesson

Beach side barbecue breakfast

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

Green goddess buddha bowl (vg)

Served with assorted flavoured almond milk



LUNCH PREMIUM BUFFET

Minimum 20 guests

Cold creations

Local shaved cured meats, spiced pickles, olives, dips and sourdough (nf)

Salmon poke bowls, brown rice, sesame and edamame (gf, nf, df)

Buffalo mozzarella, heirloom tomato, macadamia nut 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

Chicken fricassee with mushroom (gf, nf)

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

Roast pork belly and sautéed kale, crispy crackling (df, gf)

American style mac and cheese (v, nf)

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

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

To Finish

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

Bitter chocolate and salted caramel tart

Coconut and lychee panna cotta (vg, df)

Warm Portuguese custard tarts

Sliced seasonal fruit (gf, df)

Australian cheese board with condiments

Add on

Add a 1 hour Australian wine package



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

Tuesday

To start

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

Hot dishes

Slow roast lamb, rosemary jus (gf, df)
Chicken shawarma (gf, df)
Garlic and herb butter roast potato (v, gf, nf)
Falafal, baby spinach and olive tapenade (v, df)

To finish

Fresh fruit salad (nf, gf)
Coconut and grapefruit cake
Fresh brewed coffee, selection of teas, water, soft drinks
Add fresh orange and apple juice

Wednesday

To start

Fresh baked bread and salted butter (v, nf)
Roast pumpkin and feta (v, gf, nf)
Mixed green leaves, orange, citrus dressing

Hot dishes

Sicilian style chicken
Roast salmon, creamy leek sauce
Cavatelli pasta, spinach, mushroom, tomato sauce
Baked cauliflower

To finish

Chocolate mousse
International cheese boards, crackers and chutneys
Fresh brewed coffee, selection of teas, water, soft drinks
Add fresh orange and apple juice

Thursday

To start

Sesame and bok choy salad (vg, df, nf, gf)
Shrimp, iceberg and cucumber bowls, miso dressing (nf)
Assorted sushi platter, wasabi dip (gf)

Hot dishes

Japanese caramelised sesame chicken
Beef kushiyaki (gf, nf)
Japanese fried noodles (vg)
Sautéed Asian greens, oyster sauce

To finish

Green tea cake
Watermelon, mint salsa
Fresh brewed coffee, selection of teas, water, soft drinks
Add fresh orange and apple juice



DAILY LUNCHES

Minimum 20 guests

Friday

To start

Assorted bread rolls

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

Quinoa tabouleh and grilled haloumi bowls (v, nf, gf)

Hot dishes

Free range roast pork, crackling and apple sauce (nf)

Grilled chicken thigh, tomato sauce, crispy prosciutto and sage (nf, gf, df)

Creamy mash potato (v, nf, gf)

Steamed seasonal vegetables (vg, df, nf, gf)

To finish

Australian pavlova (v, gf, nf)

Cheese platter, traditional condiments

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

Add fresh orange and apple juice

Saturday

To start

Brioche bread rolls (v)

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

Watermelon and feta salad (v, gf)

Southern style coleslaw (gf, df)

Hot dishes

Smoked barbecue beef brisket, caramelised onion (gf, nf)

Moqueila Brazilian fish pot (gf, df)

South western rice pilaf

Roast carrot and potato, fresh herbs (gf, nf, df)

To finish

Chocolate doughnuts

Fruit salad

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

Add fresh orange and apple juice

Sunday

To start

Mustard seed and cabbage salad (vg, gf, nf)

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

Hot dishes

Black bean beef (gf, df, nf)

Asian barbecue chicken (gf, df, nf)

Malay style fried rice (v)

Chinese style mixed vegetables and tofu (vg, nf)

To finish

Orange and choc chip cookies

Fresh sliced seasonal fruit

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

Add fresh orange and apple juice



BOARDROOM LUNCH

Minimum 8 guests, maximum 30 guests

Seasonal salads

Chef's selection of two seasonal salads and choose one of the following items

Quinoa tabouleh and grilled haloumi bowls (v, gf, nf)

Cracked freekeh, mint, zucchini and pomegranate bowls (v, nf)

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

Shrimp, iceberg and cucumber bowls, miso dressing (nf)

Lentil, raisin and goats cheese pots (v, gf, nf)

Sandwiches, baguettes and wraps

Please select three from the following

Sandwiches and rolls

Baked ham, Capel cheddar and mustard (nf)

Flaked fresh salmon, dill and citrus mayonnaise, cucumber (nf)

Salami, pastrami, tomato chutney, Swiss cheese and mixed lettuce (nf)

Cajun spiced chicken, tomato, guacamole and shredded lettuce (df, nf)

Free range curried egg, iceberg, cucumber and spring onion (v, df, nf)

Wraps

Chicken Caesar (nf)

Italian tuna, sundried tomato, capers, olive, cos lettuce and pesto (df, nf)

Falafel, tabouleh, hummus and shredded lettuce (v, df)

Free range egg, feta and black olive (v, nf)

Grilled chorizo, capsicum, five beans and salsa (nf)

Baguettes

Roast beef, vine tomato, rocket, red onion jam (df, nf)

Prawn, iceberg lettuce, cocktail sauce (df, nf)

Roasted Mediterranean vegetable and olive tapenade (v, df, nf)

Roast chicken, cheddar, garlic aioli and mixed leaf (nf)

To finish

Fresh whole fruit and daily dessert

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

Add fresh orange and apple juice



COCKTAIL EVENTS

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

Substantial items

Turn substantial items into a chef manned station

Cold

Grilled haloumi, house honey, toasted almond (gf)

Coffin bay oysters, spiced lime gel (df, gf, nf)

Hemp spiced chicken, puffed quinoa, aioli (gf, nf, df)

Cured yellowtail kingfish, roast mandarin curd (gf, nf)

Flaked Tasmanian salmon, roti and raita (nf)

Truffled goat's cheese and hazelnut crumble tart (v)

Avocado rice paper roll, nuoc cham dip (vg)

Black brioche, smoked salmon, caper, dill cream cheese

Sushi – selection of nori rolls and nigari, wasabi mayo, soy sauce (gf, df, nf)

Grilled flat bread, dips

Hoisin roast duck breast, pickled shiitake and cucumber (nf)

Beef bresaola, parmesan, sundried tomato pesto (gf)

Hot

Mac and cheese balls, cocktail dipping sauce (v)

Five cheese diamond arancini, tomato relish (v)

Gourmet mini pies, dipping sauce (nf)

Tomato, basil and bocconcini pizza (v, nf)

Chicken satay skewers, peanut sauce (df)

Chickpea and sweet potato buddha bowl, tahini dressing

Chicken Parmigiana sliders (nf)

Crispy karaage chicken bites, chipotle aioli

Warm pumpkin, feta quiche (v, nf)

Steamed Japanese vegetable gyoza, soy dip (vg, nf)

Singapore prawn shooters (nf)

Sirloin steak, tomato relish and brioche (nf, df)

Grilled scallop and chorizo, vanilla potato puree

Compressed grilled watermelon, balsamic glaze (vg, nf)

Crispy squid, Thai red curry dip

Italian beef meatballs, Napolitano sauce

Pulled pork, bao bun and sriracha sauce (nf)

Vegan dahl pie, mango pickle (vg)

Substantial

Smoked lamb shoulder, pita, chickpea salad and tzatziki (nf)

Southern barbecue beef, sautéed kale and corn bread

Spicy fried chicken, tangy slaw, crisp waffle (nf)

Slider beef burger, cheese and bacon, pickle (nf)

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

Panko crumbed chicken sliders, chipotle aioli (nf)

Dessert

Mini passionfruit and meringue pie (nf)

Black cherry cheesecake

Doughnuts, coulis pipettes

Chocolate choux (nf)

Strawberry panna cotta (gf)

Dark chocolate and raspberry gel tart (nf)

Vegan vanilla and berry mousse (vg, gf)

Sweets stations

Chocolate fountain, marshmallows and fresh strawberries

Make your own s'mores skewers

Torched marshmallows, chocolate sauce and biscuit crumbs

Ice cream sundae bar

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



COCKTAIL EVENTS

Platters

Australian fine cheese board

With fig jam and crackers
(Serves 10 guests)

Bite size (20 pieces)

(Serves 10 guests)

Choose one

Spinach, olive and parmesan frittata, tomato relish (v, gf)

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)

Something bigger (20 pieces)

Choose one

Chicken satay skewers, peanut sauce (df)

Barbecued king prawns, Asian greens, nam jim dressing

Mini beef hot dogs, caramelised onion (nf)

Cheeseburger sliders (nf)

Mini waffles, fried chicken, maple (nf)

Chicken parmigiana sliders (nf)

MYO platter (30 mixed pieces)

Choose two items from the bite size menu

and two items from the something bigger menu

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



PLATED MENU

Minimum 20 guests

Two course plated

Three course plated

Alternate drop

Choice option service

Entrée cold

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

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

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

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

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

Smoked duck breast, white kimchi, pickled cucumber, soy aioli (gf, nf)

Entrée hot

Pressed pork belly, sweet potato puree, granny smith salsa, crackling crumble

Tortellacci pasta chicken, chorizo and mushrooms, roast tomato sauce and parmesan

Duck and leek cappelletti pasta, pesto cream, toasted pine nuts

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

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

Palate cleanser

The Colonel: Lemon sorbet and vodka

Sunset: Orange sorbet and Campari

Refresh: Watermelon sorbet and mint

Tangy: Green apple sorbet and apple chip

Main

Pot roasted beef cheek

Potato gratin, broccolini, carrot puree, thyme jus (gf, nf)

Grilled great southern sirloin steak

Roast baby potato, asparagus and béarnaise sauce (nf, gf)

Smoked paprika baked chicken breast

Chorizo and rice cake, cauliflower and roast pepper coulis (nf, gf)

Slow roast south west lamb rump

Butternut pumpkin and kale, charred cauliflower, tomato jus (nf, gf)

Confit Tasmanian salmon

Crab cakes, pomme puree, fennel, celery and apple slaw, lemon vinaigrette (df, nf, gf)

Grilled gold band snapper

Warm prawn and pearl couscous salad, broccoli and salsa verde (df)

Sous vide duck breast

Cinnamon carrot puree, spinach and asparagus, pinot noir jus (gf)

Baked Humpty Doo barramundi

Roast kipfler, smoked cauliflower puree and basil oil (nf, gf)

Free range pork belly

Apple semolina cake, steamed bok choy and spicy apple puree (nf)



PLATED MENU

Desserts

Textures of black forest cake

Chocolate cake, cherry gel, cream bark, fresh cherries

Strawberry mousse

Cranberry and macadamia nut cookie, white chocolate fudge

Gin and orange panna cotta

Passion fruit gel, candied clementine (gf)

Chocolate silk pie

Toasted hazelnut, salted caramel, vanilla bean ice cream

Baked blueberry cheesecake

Blackberry coulis, white chocolate soil, Persian fairy floss (nf)

Eton mess

Vanilla cream, strawberries, lavender mini meringues, strawberry sorbet (gf, nf)

Shared desserts

Shared to the table or passed around

Select three

Mini passionfruit and meringue pie (nf)

Blueberry cheesecake

Doughnuts, coulis pipettes

Chocolate choux (nf)

Strawberry panna cotta (gf)

Dark chocolate and raspberry gel tart (nf)

Vegan vanilla and berry mousse (vg, gf)

Additional salads and vegetables

Served share style to the table

Mesculin leaves, cucumber, semi dried tomato and balsamic dressing (v, gf, nf)

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

Duck fat roasted potato (gf, nf)

Steamed seasonal green with lemon extra virgin olive oil (v, gf, nf)

Gratinated broccoli and cauliflower (v, gf, nf)

Enhancements

Sweets stations

Chocolate fountain, marshmallows and fresh strawberries

Make your own s'mores skewers

Torched marshmallows, chocolate sauce and biscuit crumbs

Ice cream sundae bar

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)

Summer fruits salad, 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)

Whole 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



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

Additional hot item

Additional side

Live cooking station

Additional dessert

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

Plated entrée

Entrée hot and cold

Prosciutto and buffalo mozzarella, heirloom tomatoes, walnut pesto, dehydrated olives

Sumac king prawns, quinoa tabouli, golden beetroot purée, citrus dressing

Tasmanian smoked salmon, bagel crisp, parsley cream cheese, fried shallots and caper

Hemp spiced chicken, green wheat freekeh and snow pea salad, basil shoots, lemon aioli

Chimichurri roast beef, pumpkin purée, toasted hazelnut, crispy parsnip and feta

Charcuterie plate – shaved ham, mild salami, prosciutto, grilled chorizo, aged cheddar, marinated artichoke and olives, sundried tomato dip

Coffee smoked duck breast, lentil and roast capsicum salad, French mustard dressing

Pressed pork belly, grilled scallops, vanilla pomme purée, green bean salsa, crackling crumble

Agnolotti pasta with veal, mushroom and truffle oil, spinach, Parmesan cheese and sauce rose

Filled triangoli pasta, pumpkin, roasted walnut and ricotta and roast capsicum, tomato sauce

Warm goats cheese, black olive and cherry tomato tart, wild rocket and mini capsicum 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)



BUFFET MENU

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)

Healthy options

Steamed Tasmanian salmon, spinach, salsa verde (gf, df, nf)
 Chimichurri norwest barramundi, broccoli (gf)
 Chicken shawarma, tahini sauce (gf)
 Asian style poached chicken breast, bok choy, ginger

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

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

Passionfruit meringue pie (nf)
 Sugar doughnuts with fruit coulis pipettes
 Strawberry cheese cake, white chocolate crunch (gf, nf)
 Bitter chocolate and salted caramel tart
 Gin and orange panna cotta (vg, df)
 S'mores pie
 Cookies and cream brownie (vg, nf)
 Summer berry trifle
 Fresh seasonal sliced fruit
 Australian cheese selection, traditional condiments





BEVERAGE PACKAGES

Classic package

1 hour to 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 hour to 5 hours

Stella Artois

Great Northern Mid

Ferngrove Black Label NV

TFE Cabernet Merlot

TFE Sauvignon Blanc Semillon

Includes non-alcoholic package

Grand package

1 hour to 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 hour to 5 hours

Pepsi, Pepsi Max, Lemonade, Solo

Orange, apple juice

Purezza still or sparkling mineral water



RENDEZVOUS

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