

PIECE OF CAKE

All your wedding needs made
easy at Four Points Perth.







POP THE CHAMPAGNE.

Congratulations on your recent engagement. We're here to make your wedding day a breeze.

Our beautiful 230 square metre ballroom is the ideal venue for a classic style wedding with large crystal chandeliers, neutral tones to theme the way you like, creative menu selections and personalised service.

Relax knowing our full service events team and banquet staff are dedicated to taking care of every detail on the day. And if you're looking for theming our audio-visual supplier will help you create a romantic ambience that is uniquely your own.

Additionally, when you host your big day at Four Points, we are able to provide your wedding guests with discounted accommodation rates.

Four Points is in one of the best spots in town, conveniently located adjacent to a large car park and offers direct freeway access. Plus, we're just minutes away from the picturesque Kings Park & Botanic Gardens, perfect for those happy snaps.



picture your **classic** themed wedding in our
Fremantle Ballroom...





Cocktail RECEPTION

\$110
per
person

Pre-reception canapés & drinks for Bridal party
5 hour canapés with 14 selections
5 hour beverage package

Plus, little extras you'll love:

- Complimentary venue hire, minimum 30 guests
- Professional wait staff
- Wedding cake cutting
- Valet parking for 2 vehicles
- Deluxe Suite for the Bride & Groom including a bottle of Australian Sparkling wine buffet breakfast for two in The Eatery restaurant and 1pm check-out
- Complete room set up including;
 - Cocktail tables
 - Black tablecloths
 - Tealight candles
 - Skirted cake table with cake knife and gift table
 - Lectern and microphone
 - Dance floor
- Discounted accommodation rates for wedding guests



menu SELECTION

Cold canapés:

- Prosciutto wrapped grissini sticks with sundried tomato and basil
- Spicy onion bhajis with sweet mango chutney *v, df*
- Vegetarian gyoza with garlic soy sauce *v*
- Red wine poached pear and blue cheese walnuts en croute *v*
- Salmon carpaccio blinis with horseradish cream, capers
- Caprese skewer, bocconcini, cherry tomato, salsa verde *v*

Hot canapés:

- Prosciutto wrapped grissini sticks with sundried tomato, basil
- Peri-Peri chicken skewers with corn chutney *gf, df*
- Panko crumbed prawns with wasabi mayo
- Mini bacon & cheese quiche
- Pulled beef quesadillas with guacamole, tomato salsa, sriracha *df*

Sweet treats:

- Assorted macarons *gf*
- Petit fours
- Petite chocolate éclairs

Include premium canapés for additional \$10 per person

- Rockmelon wrapped in prosciutto with basil *gf, df*
- Saffron squid with eggplant aioli
- Assorted mini pizza
- Pork belly with ras el hanout spice, romesco sauce *df*
- Moroccan lamb sliders

V - Vegetarian | *gf* - Gluten free | *df* - Dairy free

Please liaise with your dedicated Wedding Coordinator should you have any additional dietary requirements.



Buffet RECEPTION

\$130
per
person

Pre-reception canapés & drinks for Bridal party

½ hour pre-drinks & selection of three canapés

Buffet selection of salads, delicatessen, seafood, hot dishes and desserts

5 hour beverage package

Plus, little extras you'll love:

- Complimentary venue hire, minimum 50 guests
- Professional wait staff
- Menu tasting for bridal couple
- Wedding cake cutting
- Valet parking for 2 vehicles
- Deluxe Suite for the Bride & Groom including a bottle of Australian Sparkling wine, buffet breakfast for two in The Eatery restaurant and 1pm check-out
- Complete room set up including;
 - Round tables & chairs
 - Staging for bridal table
 - Skirted cake table with cake knife and gift table
 - Personalised printed menus on each table
 - Set up of name cards and bonbonniere
 - White linen tablecloths & napkins
 - Lectern and microphone
 - Dance floor
- Discounted accommodation rates for wedding guests

menu SELECTION

Salads

- Potato salad, bacon, seeded mustard, chives, red onion, sour cream *v, gf*
- Thai style beef salad, chilli, coriander *gf, df*
- Greek, cherry tomato, cucumber, olives capsicum, red onion *v, gf, df*
- Caesar, cos lettuce, bacon, anchovies, croutons, parmesan cheese
- Moroccan chickpea, creamy hummus *v, gf*

Delicatessen

- Grazing selection; prosciutto, salami, mortadella, gherkins, pickled onion, grissini, olives, sun-dried tomatoes, char-grilled eggplant, char-grilled capsicum, artichokes, marinated mushrooms, marinated feta, bocconcini
- Australian selection of cheese; blue, brie, cheddar
- Condiments; mixed dried fruit, mixed nuts, water crackers

Seafood

- Oysters, shallot vinaigrette or natural *gf, df*
- Whole prawns, cocktail sauce *gf*
- Half shell mussels, tomato salsa *gf, df*
- Smoked salmon, red onion, capers *gf, df*

Hot dishes

- Aromatic barramundi, leek, semi dried tomato cream sauce *gf*
- Beef tenderloin, red wine jus *gf, df*
- Roast lamb, rosemary roasted garlic, mint sauce *gf, df*
- Butter chicken curry, with coriander *gf*
- Saffron scented buttered rice, *v gf*
- Thyme & garlic roast vegetables, pumpkin, sweet & chat potatoes, Spanish onion *v, gf, df*

Dessert

- Flourless orange & almond cake *gf*
- Assorted macarons
- Petite chocolate éclair
- Individual pavlova, cream, fresh fruit
- Petit fours
- Fresh fruit kebabs

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Set menu **RECEPTION**

\$135
per
person

Pre-reception canapés & drinks for Bridal party
½ hour pre-drinks & selection of three canapés
Plated entrée, alternate drop main course and dessert
5 hour beverage package

Plus, little extras you'll love:

- Complimentary venue hire, minimum 50 guests
- Professional wait staff
- Menu tasting for bridal couple
- Wedding cake cutting
- Valet parking for 2 vehicles
- Deluxe Suite for the Bride & Groom including a bottle of Australian Sparkling wine, buffet breakfast for two in The Eatery restaurant and 1pm check-out
- Complete room set up including;
 - Round tables & chairs
 - Staging for bridal table
 - Skirted cake table with cake knife and gift table
 - Personalised printed menus on each table
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menu SELECTION

Entrée

Choice of one:

- Smoked salmon carpaccio with watercress, fennel, capers, orange segments *gf, df*
- Poached prawns with capsicum pepperonata, harissa *gf, df*
- Petite fillet mignon cooked medium wrapped in prosciutto, almond sauce, broccolini *df*
- Semi-dried tomato tart with jamón, goat's cheese, rocket, balsamic glaze *v*

Main course

Choice of two:

- Beef sirloin steak cooked medium with potato gratin, asparagus, rosemary jus *gf*
- Chermoula roasted chicken breast with Israeli couscous salad, preserved lemon *df*
- Crispy skin seared salmon, niçoise style salad, lemon vinaigrette *gf, df*
- Twice cooked pork belly, white bean purée, marsala jus *gf, df*
- Confit lamb wrapped in eggplant with ratatouille *gf, df*
- Roast vegetable terrine, red capsicum, eggplant, spinach, fennel, zucchini with quinoa salad, basil olive oil *v, gf, df*
- Roast pumpkin, feta & pine nut rotolo pasta with sage & burnt butter sauce *v*

Dessert

Choice of one:

- Chocolate brownie with caramelised walnut, chocolate shards, chocolate ganache
- Apple tarte tatin with vanilla cream quenelle, roasted almond flakes
- Vanilla bean mousse tart with raspberry sauce
- Citrus cheesecake with poached citrus wedge, chocolate shards
- Hazelnut crunch slice layered with hazelnut dacquoise, chocolate cream, fresh raspberry

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Leave the little details to us, so you can focus on what really matters... each other.



Beverage **SELECTION**

Wines:

- Premium Semillon Sauvignon Blanc
- Premium Shiraz
- Sparkling

Beers:

- Craft full strength
- Craft mid strength

Non-alcoholic:

- Soft drinks
- Fruit juices
- Filtered water

Spirits:

- House Vodka
- House Gin
- House Bourbon
- House Rum
- House Whisky
- House Brandy

Include premium spirits for additional \$10 per person

- Premium Vodka
- Premium Gin
- Premium Bourbon
- Premium Rum
- Premium Whisky
- Premium Brandy

Please liaise with your dedicated Wedding Coordinator for premium spirit selection.



Additional **DETAILS**

Menu tasting

Complimentary for Bride and Groom based on 60 guests attending the event.

Menu tastings include 2 choices per course including your selection of canapés.
Menu selections are required 1 week prior to menu tasting.

Menu tasting with family & friends

The more the merrier, family and friends may join the Bride and Groom for the menu tasting:

Two course	\$70.00 pp
Three course	\$80.00 pp

Just for kid's

Children 12 years and under can enjoy a customised menu including a delicious main meal,
ice-cream and soft drinks **\$35.00 pp**

Entertainment meals

DJ's, band members, photographers and any other entertainment guests can also enjoy
a main meal and soft drinks **\$35.00 pp**

Discounted accommodation

Invite your wedding guests to celebrate longer. Let us create an online personalised wedding
website for your guests to stay informed and book their own discounted accommodation.



Surcharges

A Public Holiday surcharge of \$10.00 per person will apply. Should you wish to extend your function past midnight; a labour charge of \$3.50 per person will apply.

Guest parking

Undercover self-parking is available at the City of Perth car park on Elder Street, located next to the hotel.

Alternatively the Perth Arena car park is available opposite the hotel. Please note operating hours of car park.

Additional suppliers

We can recommend and book a range of wedding suppliers including photographers, audio-visual, theming, entertainment, transportation wedding planners, stylists and florists.

Confirmation of booking

We require a deposit within seven days after the original booking has been made to secure the venue.

Our minimum deposit is 30% of the total cost of the function. Full payment is required 30 days prior to the reception.

Contact

For more information or to make a reservation, please contact a member of our Event Sales Team on 08 9327 7035 or email events.perth@fourpoints.com



Four Points by Sheraton Perth
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