

Weddings

at Parmelia Hilton Perth



Celebrate love in elegance and style

PARMELIA HILTON
PERTH

YOUR

Big Day

MEANS A LOT TO US

Whether you are planning an intimate gathering or an extravagant affair, we are honoured to be part of your special day.

Choose from our three beautifully appointed spaces and be wowed by premium event services.

Located centrally in the heart of Perth's vibrant city, guests from near and far can experience the elegance and luxury of our property.

The bride and groom won't need to travel far to reach the most photogenic locations in Perth, from Elizabeth Quay to Kings Park.

Let our dedicated specialists take care of everything with the attention to detail that you deserve, so you can enjoy every moment.

For the Bride and Groom

Enjoy one complimentary night in an exquisite King Parlour bridal suite, complete with buffet breakfast, late check out and valet parking.

For your Guests

You will receive a personalised wedding accommodation page for you to share with your valued guests to enable them to book their specially discounted rooms for the night of your wedding.

CHOOSE YOUR

Perfect Space

Argyle Ballroom

220 seated guests / 400 cocktail function

Our largest space, the Argyle Ballroom is the perfect option for extravagant weddings of up to 220 seated guests with entry through an elegant spiral staircase.

Swan Room

90 seated guests / 200 cocktail function

Our beautifully appointed Swan Room opens directly onto the open-air terrace, ideal for arrival drinks at your reception.

Karri Room

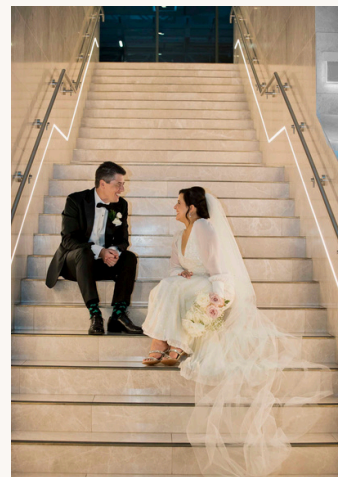
60 seated guests / 120 cocktail function

Our intimate Karri Room is the premium choice for more intimate affairs.

Outdoor Piazza

80 - 200 cocktail function

For your perfect outdoors summer celebration, complete with cocktail furniture is guaranteed to wow your guests.



ALL THE

Bells & Whistles

Parmelia Hilton wedding package seated dinner from \$190 per person

- Dedicated wedding specialist
- Complimentary venue hire, based on minimum food and beverage spend
- Your selection of three canapés per person upon arrival
- Three-course plated or buffet menu
- Complimentary alternate drop for main course (*plated menu only*)
- Pre-wedding menu tasting for two (*plated menu only*)
- Five-and-a-half-hour Silver beverage package
- Freshly brewed coffee and assorted teas
- Round tables of 8-12 guests
- Choice of white or black tablecloths, cotton napkins and chair covers
- Skirted bridal table, cake table and gift table, with your choice of white or black linen
- Table settings inclusive of silver cutlery, crockery and glassware
- LED tea light candles
- One menu per person
- Arrangement of supplied place cards and bonbonnières
- Lectern with fixed microphone
- Wooden dance floor
- Stage
- Easel for your seating allocation
- Hilton Honors event program



EAT, DRINK AND BE MERRY

Set Menu

Choose our gourmet set menu
and wow your guests with beautiful dishes.

Entrée

Select One

Glazed pork belly, seared scallop, apple emulsion, apple and radish slaw, micro herbs

Mediterranean style lamb kofta, charred lemon, fresh mint and onion salsa, dill yoghurt | gf

Chimichurri prawns on mango salsa, charred corn, guacamole, flambéed brandy cocktail sauce | df

Roast duck breast, Champagne and orange reduction, caramelized Brussel sprouts, beetroot salsa | df

Sesame crusted salmon tataki, wasabi mayo, cucumber, daikon, ponzu | df

Grilled octopus, green romesco, chorizo, parsley oil | gf

Falafel, sautéed lentils tzatziki, tahini, house made pickles | v, gf, df

Main

Select Two

Herb and pistachio crusted chicken breast, mushroom risotto, crispy kale, creamy chicken velouté

Grilled fish of the day, black olive tapenade, rosemary Kipfler, seasonal greens, orange cream sauce | gf

Glazed pork belly, celeriac purée, apple cider sauce, baby carrot, seasonal greens | gf, df

Sous vide beef fillet, roaster Kipfler potato, onion soubise, truss tomato, seasonal greens, jus | gf

Slow cooked beef cheek, wilted spinach, pumpkin purée, fresh watercress and shiraz jus | gf

Three bone herb lamb rack, roasted vegetable purée, Swiss chard, red wine jus

Marinated roast vegetable stack, sugo al pomodoro, coconut yoghurt, avocado purée, parsley oil | v, gf, df

EAT, DRINK AND BE MERRY

Set Menu

Dessert

Select One

Deconstructed cheesecake, brown sugar crumble, seasonal berry compôte, sorbet | v

Mango panna cotta, seasonal fruit, pistachio crumb, fruit gel, coconut sorbet | v, gf, df

Walnut brownie, whipped dark chocolate ganache, raspberry compôte ,
strawberry sorbet | v, gf

Lemon meringue tart, lime streusel, raspberry sorbet | v

Pavlova, passionfruit curd, Chantilly, streusel, mango sorbet | v

Freshly brewed coffee, assorted teas and chocolates

Menu Supplements

Alternate Drop

Entrée \$6 per person

Dessert \$6 per person

3 courses \$10 per person

Choice

between 2 items

Entrée \$8 per person

Main \$10 per person

Dessert \$8 per person

3 courses \$22 per person

Wedding Cake

Platter service \$3 per person

Served as dessert course \$8 per person

EAT, DRINK AND BE MERRY

Buffet Menu

Satisfy a range of taste buds with our buffet menu, crafted with love and light in mind.

Salads & Appetizers

Choose Six

Classic potato salad, fresh herbs, bacon with seeded mustard aioli | gf, df

Grilled sirloin steak, Thai noodle salad, Asian herbs, nam jim dressing | df

Smoked chicken, green apple, celery, toasted walnuts, crisp cos | gf, df

Mexican chicken salad

Green salad, feta, Kalamata olives, grape tomatoes | v, gf

Smoked salmon, caper berries, charred lemon, fresh dill | gf, df

Antipasto, deli meats, marinated vegetables, feta, olives

Roasted butternut, toasted pine nuts, rocket, vine tomatoes, pesto drizzle | v, gf

Caesar salad, crisp cos, Caesar dressing, sourdough croutons, toasted bacon crumb, shaved parmesan

Assorted sushi, maki, soy, wasabi

Salmon poke, brown rice, edamame, Asian slaw, sesame dressing

Marinated mussels, pickled octopus, Spanish onions, lemon, dill | gf, df

Meat

Choose One

Grilled minute steaks, red wine jus, charred cherry tomatoes, chimichurri | gf, df

Roasted Moroccan spiced chicken, caramelised banana shallots, herb butter glaze | gf

Roast pork with crackling, apple, fennel, honey Dijon, red wine jus | gf, df

Greek style lamb rump, Spanish onion and mint salsa, rocket, lemon, fresh oregano dressing | gf, df

BBQ char sui pork, Chinese broccoli

Fish

Choose One

Fish of the day, lemon myrtle, spinach, creamy lemon sauce

Garlic and thyme marinated fish, minted pea purée, charred lemon, olive tapenade | gf

Ginger and shallot steamed fish, Shaoxing and lemongrass hollandaise | gf

EAT, DRINK AND BE MERRY

Buffet Menu

Sides

Choose One

Duck fat potatoes with thyme and cracked sea salt | gf, df

Grilled Mediterranean vegetables with goat cheese | v, gf

Traditional cauliflower and cheese | v, gf

Chinese X.O. fried rice | v, df

Stir-fried Asian vegetables | v, df

Served with

Seasonal steamed vegetables | v, gf, df

Garlic and herb roasted root vegetables | v, gf, df

Sweets

Choose Five

Walnut brownie with whipped chocolate ganache | v, gf

Dark chocolate mousse bowls | v, gf

Rocky road | v, gf

Pistachio mousse cake | v

Mango panna cotta bowls | v, gf

Coconut panna cotta bowls | v, gf

Sticky date pudding, butterscotch sauce | v

Mini lemon meringue tarts | v, gf

Assorted cheesecakes | v

Assorted macarons | v

Seasonal fruit | v, gf, df

Artisan cheese board with lavosh, quince paste and condiments | v

Freshly brewed coffee, assorted teas and chocolates

PRE-DINNER REFRESHMENTS

Canapés Menu

Select three canapés of your choice
for your guests and bridal party
to enjoy before the wedding dinner starts.

Wedding Canapés

Select Three

Crispy pork, ponzu dressing, apple and mint salsa

Mediterranean salsa, fresh oregano and olives, crisp tortilla,
balsamic drizzle | v, df, ve

Salmon ceviche, dill, caper, cream cheese

Deep fried tofu, dashi broth, teriyaki glaze, spring onion, daikon

Greek style lamb back strap, fresh dill, cucumber yoghurt | gf

Caramelised duck liver mousse, crispy French bread, balsamic onion jam

Beef chimichurri, horseradish slaw, crisp bread

Garlic butter prawn, avocado mousse, cucumber



FOR THE LITTLE ONES

Children's Menu

Children under 12 will enjoy a special menu for
\$55 per little one.

Includes main, ice cream with sprinkles,
soft drinks, juice and iced water.



EAT, DRINK AND BE MERRY

Beverage Packages

Sip the night away with our generous beverage packages.

Silver

Chain of Fire Brut Cuvée Sparkling NV
Chain of Fire Sauvignon Blanc Semillon
Chain of Fire Shiraz Cabernet
Little Creatures Pale Ale
Little Creatures Rogers
Assorted soft drinks, orange juice and iced water

Gold

Additional \$10 per person

Redbank Emily Brut Cuvée NV

choice of

- West Cape Howe Cape to Cape Semillon Sauvignon Blanc
- West Cape Howe Cape to Cape Chardonnay

choice of

- West Cape Howe Cape to Cape Shiraz
- West Cape Howe Cape to Cape Cabernet Merlot

Diamond

Additional \$18 per person

Chandon NV

choice of

- Vasse Felix Classic Dry White Semillon Sauvignon Blanc
- Forest Hill Highbury Field Sauvignon Blanc
- Hay Shed Hill Pitchfork Chardonnay
- West Cape Howe Cape to Cape Pinot Grigio

choice of

- Vasse Felix Classic Dry Red (Shiraz/Malbec)
- Hay Shed Hill Pitchfork Shiraz
- Wolf Blass Private Release Cabernet Sauvignon
- West Cape Howe Mount Barker Pinot Noir

THE CEREMONY

Ceremony Capabilities

Let us take care of both your ceremony and reception.

Package Inclusions

Room hire
Banquet chairs with white chair covers
Stage and lectern with fixed microphone
Signing table with white skirted linen
Red aisle runner
Iced mineral water

Additional styling can also be arranged with outside vendors



Pinnacles Room

\$1,500

Capacity for up to 30
seated guests

Karri Room

\$1,900

Capacity for up to 80
seated guests

Swan Room

\$2,200

Capacity for up to 150
seated guests





TO ENQUIRE, CONTACT

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PERTH