

FOUR  
POINTS  
BY SHERATON

Perth

# A PIECE OF CAKE

ALL YOUR WEDDING  
NEEDS MADE EASY AT  
FOUR POINTS BY  
SHERATON PERTH





# TIME TO SAY I DO...

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

Plan your wedding with us for a perfect day you'll always remember. Our beautiful 230 square metre ballroom is the ideal venue with large crystal chandeliers, neutral tones to theme the way you like, creative menu selections and personalised service.

Our full service events team and banquet staff are available to you so your wedding day is flawless. 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 wedding at Four Points by Sheraton Perth, we are able to provide your guests with a number of accommodation options and special rates.

Our hotel is in one of the best spots in town, conveniently located on Wellington street, opposite the Perth Arena. Plus, we're just minutes away from the scenic Kings Park and Botanic Gardens, perfect for those happy snaps.



# ESSENTIALS WEDDING PACKAGE

**\$115 per person; minimum 50 guests**

- ½ hour pre-dinner drinks (included in 5 hour beverage package)
- Chefs selection of hot and cold canapés on arrival ½ hour duration
- Set menu; Entrée, Main and Dessert
- Five hour standard beverage package; sparkling wine, red wine, white wine, fruit juice and soft drinks
- Tea & coffee
- Venue hire of pre-dinner drinks area and reception venue
- Lectern and microphone
- Dance floor
- Staging for bridal table – 12 guests maximum
- White linen tablecloths and napkins
- Skirted cake table with cake knife and gift table
- Complimentary Deluxe Suite for the bride and groom including a bottle of Australian sparkling wine, buffet breakfast for two in The Eatery and 1pm check-out
- Complimentary valet parking for up to 3 cars

# MENU



## Essentials Wedding Package

### SELECTION OF CANAPÉS:

Tuna carpaccio with shaved truffle and lime mayo  
Prosciutto wrapped grissini stick with sundried tomato and basil  
Mediterranean skewer with bocconcini, olives and sun-dried tomato

### ENTRÉE:

#### Choice of one:

- Creamy ginger and pumpkin soup with grilled pumpkin and pumpkin oil
- Beef sirloin with julienne capsicum, cucumber, carrot, lettuce mix and Thai sauce
- Grilled scallop, mango salsa, couscous salad and micro herbs

### MAINS

#### Choice of one:

- Beef tenderloin steak cooked medium with potato gratin and truffle red wine sauce
- French lamb rack cooked medium with ratatouille and mint sauce
- Chicken kiev with grilled baby vegetable and creamy wine sauce
- Salmon fillet with sautéed asparagus, leek and creamy lemon & dill sauce
- Roasted pork belly with sautéed asian vegetables and apple barbeque sauce

### VEGETARIAN OPTION

#### Choice of one:

- Ricotta ravioli with asparagus, pumpkin and creamy basil sauce
- Vegetarian stack with pumpkin, zucchini, capsicum, ratatouille and pesto with a red wine glaze

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

# MENU



## Essentials Wedding Package (continued)

### DESSERT:

**Choice of one:**

- Mini chocolate cake, vanilla mousse in a chocolate basket with strawberry coulis
- Passionfruit cheesecake, blueberry tart, fruit salad in mango purée
- Gelato tartufo, handmade chocolate truffle, strawberry and raspberry coulis

# DRINKS



### STANDARD BEVERAGE PACKAGE:

De Bortoli Brut Sparkling NV, De Bortoli Harvest Diary Reserve Shiraz Cabernet, De Bortoli Harvest Diary Reserve Semillon Chardonnay, Hahn Super Dry, Hahn Premium Light, soft drinks and fruit juices

**Additional hour ..... \$6.00 pp**

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



*Bride*

# PREMIUM WEDDING PACKAGE

**\$135 per person; minimum 50 guests**

- ½ hour pre-dinner drinks (included in 5 hour beverage package)
- Selection of hot and cold canapés on arrival ½ hour duration
- Table platters, Set menu; Entrée, Main and Dessert
- Five hour premium beverage package; sparkling wine, red wine, white wine, Australian beers, fruit juice and soft drinks
- Tea & coffee and petite fours
- Venue hire of pre-dinner drinks area and reception venue
- Lectern and microphone
- Dance floor
- Staging for bridal table – 12 guests maximum
- White linen tablecloths and napkins
- Skirted cake table with cake knife and gift table
- Complimentary Deluxe Suite for the bride and groom including a bottle of Australian sparkling wine, buffet breakfast for two in The Eatery and 1pm check-out
- Complimentary valet parking for up to 3 cars

# MENU



## Premium Wedding Package

### SELECTION OF CANAPÉS

#### Choice of three:

- Tuna carpaccio with shaved truffle and lime mayo
- Prosciutto wrapped grissini stick with sundried tomato and basil
- Mediterranean skewer, bocconcini, olives and sun-dried tomato
- Prawn & asparagus tartlets with parmesan cheese and bechamel sauce
- Filo shells with smoked salmon and yogurt dressing
- Prosciutto wrapped rockmelon
- Vietnamese rice paper rolls with prawns
- Beef skewers with satay dipping sauce
- Chicken skewers with satay dipping sauce

### STARTER PLATTER

#### Choice of one:

- Terrine of duck rillettes with artichokes, herbs olive oil, green olive tapenade, grilled capsicum, grilled eggplant and ciabatta bread
- Scallops with lemon basil olive oil and tuna carpaccio with shaved truffle, lime mayo and smoked Salmon with caper sour cream, black olive tapenade and ciabatta bread
- Prosciutto, sundried tomato, salami, virginia ham, green olives, feta and grissini sticks

### ENTRÉE

#### Choice of one:

- Creamy ginger and pumpkin soup with grilled pumpkin and pumpkin oil
- Beef sirloin with julienne capsicum, cucumber, carrot, lettuce mix and Thai sauce
- Grilled scallop, mango salsa, couscous salad and micro herbs

### MAINS

#### Choice of one:

- Beef tenderloin steak cooked medium with potato gratin and truffle red wine sauce
- French lamb rack cooked medium with ratatouille and mint sauce
- Chicken Kiev with grilled baby vegetable and creamy wine sauce
- Salmon fillet with sautéed asparagus, leek and creamy lemon & dill sauce
- Roasted pork belly with sautéed asian vegetables and apple barbeque sauce

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

# MENU



## Premium Wedding Package (continued)

### VEGETARIAN OPTION

**Choice of one:**

- Ricotta ravioli with asparagus, pumpkin and creamy basil sauce
- Filo ratatouille pasty with mozzarella cheese and mesclun salad

### DESSERT

**Choice of one:**

- Mini chocolate cake, vanilla mousse in a chocolate basket with strawberry coulis
- Passionfruit cheesecake, blueberry tart, fruit salad in mango purée
- Gelato tartufo, handmade chocolate truffle, strawberry and raspberry coulis

# DRINKS



### PREMIUM BEVERAGE PACKAGE:

Willowglen Brut Sparkling NV, Willowglen Cabernet Merlot, Willowglen Semillon Sauvignon Blanc, James Boag's Premium Light, James Boag's Lager, soft drinks and juices

**Additional hour ..... \$8.00 pp**

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





# BUFFET WEDDING PACKAGE

**\$130 per person; minimum 50 guests**

- ½ hour pre-dinner drinks (included in 5 hour beverage package)
- Selection of hot and cold canapés on arrival ½ hour duration
- Buffet menu consisting of salads, seafood, hot dishes and desserts
- Five hour standard beverage package; sparkling wine, red wine, white wine, Australian beers, fruit juice and soft drinks
- Tea & coffee
- Venue hire of pre-dinner drinks area and reception venue
- Lectern and microphone
- Dance floor
- Staging for bridal table – 12 guests maximum
- White linen tablecloths and napkins
- Skirted cake table with cake knife and gift table
- Complimentary Deluxe Suite for the bride and groom including a bottle of Australian sparkling wine, buffet breakfast for two in The Eatery and 1pm check-out
- Complimentary valet parking for up to 3 cars

# MENU



## Buffet Wedding Package

### SELECTION OF CANAPÉS

#### Choice of three:

- Tuna carpaccio with shaved truffle and lime mayo
- Prosciutto wrapped grissini stick with sundried tomato and basil
- Mediterranean skewer with bocconcini, olives and sun-dried tomato
- Prawn & asparagus tartlets with parmesan cheese and bechamel sauce
- Filo shells with smoked salmon and yogurt dressing
- Prosciutto wrapped rockmelon
- Vietnamese rice paper rolls with prawns
- Beef skewers with satay dipping sauce

### ENTRÉE

#### Choice of one:

- Creamy ginger and pumpkin soup with grilled pumpkin and pumpkin oil
- Beef sirloin with julienne capsicum, cucumber, carrot, lettuce mix and Thai sauce
- Grilled scallop, mango salsa, couscous salad and micro herbs

### BUFFET

#### Salads

Baby potato, gruyère and pommery mustard

Thai style beef salad with chilli and coriander

Mesclun lettuce with cherry tomato, cucumber

Classic caesar; cos lettuce, bacon, anchovies, croutons, parmesan cheese, and caesar dressing

Dressings - French dressing, olive oil and balsamic dressing

Selection of cold meat; salami, virginia ham

Antipasto platter; charcuterie, gherkins, pickled onion, marinated feta, marinated kalamata olive sun-dried tomatoes, char-grilled eggplant, grilled capsicum

#### Tapas / mezze

Hommus with lemon and olive oil, sea mustard and dukka

Dinner rolls

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

# MENU



## Buffet Wedding Package (continued)

### Hot offers

Pan fried Tasmanian salmon with dill cream  
Slow roasted beef sirloin, rosemary and red wine jus  
Lamb chops, rosemary, garlic and veranda sauce  
Chicken curry with coriander, pappadums  
Cardamom scented buttered rice  
Grilled vegetables with sweet paprika  
Roast potatoes with cajun seasoning

### Desserts

Double chocolate cake with glazed cherry  
Profiteroles with rock sugar and strawberries  
Venetian tiramisu with chocolate shaving  
Orange génoise cake

### Seafood selections

Whole prawns with cocktail sauce and lemon wedges  
Half shell green mussels with tomato salsa  
Smoked salmon, red onion and capers

### Cheese counter

Willow Grove brie, Australian gouda, Danish blue, mafra cheddar  
Condiments; mixed dried fruit, mixed nut, water crackers

### Fruit display

Seasonal fruits including strawberries, apple, orange, Pineapple and kiwi fruit

# DRINKS



## STANDARD BEVERAGE PACKAGE:

De Bortoli Brut Sparkling NV, De Bortoli Harvest Diary Reserve Shiraz Cabernet, De Bortoli Harvest Diary Reserve Semillon Chardonnay, Hahn Super Dry, Hahn Premium Light, soft drinks and fruit juices

**Additional hour ..... \$6.00 pp**

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

# EXTRAS



## Alternate drop

Can't decide? That's ok, make a selection of one to two dishes and we can alternate between your guests.

**per course** .....additional **\$7.00 pp**

## Upgrade beverages

### WESTERN AUSTRALIAN - 5 HOUR WINE PACKAGE

Capel Vale Debut Semillon Sauvignon Blanc, Capel Vale Debut Cabernet Merlot, Capel Vale Debut Brut NV, Little Creatures Pale Ale, James Boags Premium Light and James Boags Premium Lager

**From standard package** ..... additional **\$25.00 pp**

**From premium package** ..... additional **\$15.00 pp**

## 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 hot & cold canapés, held every Sunday at 1pm and 6pm or Thursday at 6pm in The Eatery Restaurant. Menu selections are required 1 week prior to menu tasting.

### FAMILY AND FRIENDS

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

**Two course** ..... **\$65.00 pp**

**Three course** ..... **\$75.00 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**

## Wedding cake

Individually plated with cream and coulis ..... **\$4.00pp**

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

# GENERAL INFO



## Confirmation of booking

We require a deposit within seven days after the original booking has been made to secure the venue. Our minimum deposit for all functions is 30% of the total cost of the function. Full payment is required 30 days prior to the reception.

## 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.

## 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 services

We can recommend photographers, entertainment, hire cars, florists and a Master of Ceremony.

## StarGroups

Take your wedding online, let us create an online personalised wedding website for your guests to stay informed, book accommodation and countdown to the big day.

StarGroups allows you to personalise your own wedding website including the following tabs:

- **About Us**
- **Submit your own photo gallery**
- **How it all got started**
- **Wedding Countdown Clock**
- **RSVP Functionality**
- **Registry Links**

## Contact

For more information or to make a reservation, please contact a member of our Event Sales Team on 08 9327 7035 or email [fourpoints.perth@fourpoints.com](mailto:fourpoints.perth@fourpoints.com)

You want your wedding event to be a **special** and **memorable** occasion... and so do we.



Four Points by Sheraton Perth  
707 Wellington Street Perth WA 6000  
(08) 9327 7000 or email [fourpoints.perth@fourpoints.com](mailto:fourpoints.perth@fourpoints.com)

[FOURPOINTSPERTH.COM](http://FOURPOINTSPERTH.COM)