

WELCOME TO ALEX HOTEL

For refreshing events in Perth, leave it to the Alex!

Corporate Catch-Up?

Meet confidently with up to the minute AV, including audio system, flatscreen TV, projector and free high-speed WiFi.

Party Planning?

Treat up to 150 guests to cocktails and chefprepared canapés and 80 friends to a sit-down feast they'll remember.

Hosting your happily ever after?

Let Perth's glittering skyline be your witness and entrust every delightful detail to the Alex Hotel's impeccable Events Team.

The Alex Hotel has an array of event packages available. If you're envisioning something bespoke, just say the word and our Events Team will spring into action!





OUR SPACES

LOBBY BAR

Cocktail set up – Up to 30 people

MEZZANINE

Cocktail set up – Up to 80 people

ROOFTOP

Private Dinner set up – Up to 20 people Cocktail set up – Up to 50 people

SHADOW WINE BAR

Exclusive Use - Up to 150 guests
Semi-private Dinner Chef's Table set up – Up to 16 people

MEETING ROOM

Private Dinner – Up to 20 people Boardroom set up - Up to 18 people Catering & Drinks options from Shadow Wine Bar

PRICING & PACKAGES

Includes: AV system, whiteboard, markers, notepads, pencils, as well as coffee, tea, filtered water, direct access to our Rooftop & natural light

FULL DAY DELEGATE - \$85 pp

- Freshly Brewed Coffee and Tea Station
- Morning Coffee Break
- Working Style Lunch
- Afternoon Coffee Break

HALF DAY DELEGATE - \$75pp

- Freshly Brewed Coffee and Tea Station
- Working Style Lunch
- Select Morning OR Afternoon Coffee Break

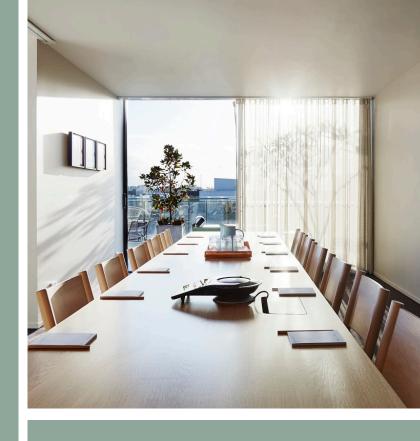
HOURLY RENTAL - \$95 Per Hour

ADD BUFFET BREAKFAST TO YOUR PACKAGE - \$28 pp Minimum of 10 guests

- Freshly Brewed Coffee & Tea Station
- Fruit
- Savoury Muffins
- Banana Bread
- Waffles & Sirups
- Pastries Common Bakery On request

Upgrade: Barista Coffee Available for an extra charge of \$5 Per Person





DAY DELEGATE PACKAGE

MORNING TEA BREAK (2 items)

- Banana Bread
- Sweet & Savoury Muffins
- Yoghurt Pot
- Mortadella, Salami, Provolone & Pesto Jaffle

AFTERNOON TEA BREAK (2 items)

- Banana Bread
- Sweet & Savoury Muffins
- House Made Pork Salsiccia Sausage Roll, Relish
- Mortadella, Salami, Provolone & Pesto Jaffle
- 3 Cheese Jaffle, Dijon Mustard, Pickles

WORKING STYLE LUNCH (2 items plus 1 salad)

- Continental roll
- Vegetarian continental roll
- Mortadella, Salami, Provolone & Pesto Jaffle
- 3 Cheese Jaffle, Dijon Mustard, Pickles

(selection of one salad option)

- Rocket, Cherry Tomato, Kalamata Olive, Pecorino, Italian Dressing
- Chickpea, Tomato, Cucumber, Feta, Avocado, Lemon Dressing

Upgrade: A Beer or a Glass of Wine Available for an extra charge of \$15 Per Person

Upgrade: Cosy lunch at Shadow Wine Bar Available for an extra charge of \$30 Per Person

SHADOW WINE BAR

Minimum of 10 guests

TWO COURSE MENU - \$65 Per Person

FIRST COURSE

Stracciatella, heirloom carrot, beetroot, hazelnut, herb oil

Kingfish crudo, fragrant herb & smoked paprika

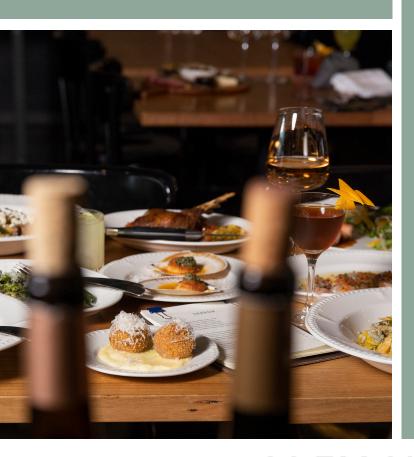
Charcuterie; two cured meats, two cheeses, gilda pintxo, seeded crackers

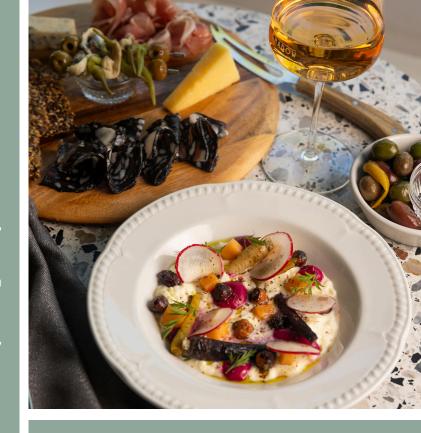
SECOND COURSE

Pan-fried gnocchi, king oyster mushroom, burnt butter

Market fish, chef's way

Radicchio, farro, caramelised fennel, orange





SHADOW WINE BAR

Minimum of 10 guests

THREE COURSE MENU - \$95 Per Person

TO SHARE

Charcuterie; two cured meats, two cheeses, gilda pintxo, seeded crackers

Beetroot risotto, whipped goats cheese, crunchy beetroot skins

Pan-fried ricotta gnocchi, king oyster mushroom, burnt butter

Charred cauliflower, cashew cream, confit tomato, lemon

Spatchcock, prosciutto, carrot soubise, compressed melon, jus

Market fish, chef's way

Maple glazed heirloom carrots, roasted walnut, goats curd

Mango tartare, pink peppercorn, price syrup, coconut

White chocolate semifreddo, peach, pepperberry, amaretti

PREMIUM DINING BY ALEX

Minimum of 10 guests

FOUR COURSE MENU - \$165 Per Person



Coffin Bay oyster, Geraldton wax granita

Shark Bay scallop, 'nduja butter, herb oil

Kingfish crudo, fragrant herb & smoked paprika oil

Shadow Charcuterie: two cured meats, two cheeses, Gilda pintxo, seeded crackers

Beetroot risotto, whipped goats cheese, crunchy beetroot skins Pan-fried ricotta gnocchi, king oyster mushroom, burnt butter Charred cauliflower, cashew cream, confit tomato, lemon

Market fish, chef's way

Black Angus rib eye – 450g, salsa verde

Crispy potatoes, rosemary & duck fat aioli

Maple glazed heirloom carrots, roasted hazelnut, goats curd

Trio of cheese, seasonal pate de fruits, crostini

Mango tartare, pink peppercorn, spice syrup, coconut

White chocolate semifreddo, peach, pepperberry, amaretti



ADD-ONS:

Please note the bleow are optional additions, not dish substitutions.

Add-ons vailable for all set menus.

Coffin Bay oyster, Gerladton wax gremolata 6.5pp

Shark Bay scallop, nduja butter, herb oil 12pp

Black Angus Rib Eye 450g, salsa verde 26pp

Crispy potatoes, rosemary & duck fat aioli 5pp

OTHER CATERING OPTIONS

SHADOW

CANAPES

Package A - 2 x Cold, 1 x Hot, 1 x Substantial
 Package B - 2 x Cold, 2 x Hot, 1 x Substantial
 Package C - 3 x Cold, 3 x Hot, 2 x Substantial
 \$42 Per Person
 \$68 Per Person

COLD (\$7 ea)

Oyster, sherry mignonette
 Beef carpaccio crostini, creme fraiche, horseradish
 Smoked salmon bilini, cream cheese, dill
 Eggplant & pine nut caponata dip, toasted seeded crackers
 v, ve, gf

HOT (\$9ea)

• Pulled beef & saffron arancini, parmesan

Crunchy polenta cake, king oyster mushroom
 Grilled prawn skewer, herb butter
 Stuffed mushrooms, silverbeet, pecorino
 v, ve, gf
 v, gf

SUBSTANTIAL (\$11 ea)

Grilled lamb cutlet, roasted pepper, tomato, caper gf, df
 Seared scallop, 'nduja butter, herb oil gf, dfo
 House-made pork salsiccia sausage rolls, tomato relish

Popcorn cauliflower, spiced paprika salt, smoked leek aioli
 v, ve

Key: ve: vegan, v: vegetarian, p: pescatarian, gf: gluten free, gfa: gluten free available, df: dairy free



BEVERAGE PACKAGES

2 Hour Beverage Package
 3 Hour Beverage Package
 4 Hour Beverage Package
 \$55 Per Person
 \$75 Per Person
 \$95 Per Person

Beverage Package:

• Sparkling: Ate Sparkling

• White: Hesketh Chardonnay

• Red: Hesketh Shiraz

Packaged Beer:

Asahi Super Dry

• Little Creatures Pale Ale

Non-alch:

- Strangelove Sodas
- Coca-cola
- Sparkling water

Heaps Normal XPA

^{*}Menus are subject to change without notice.

ACCOMMODATION

SLUMBER ROOM

Spacious where it matters most, the Slumber Room is your sanctuary for sleeping soundly in the pillowy embrace of a generous King bed. Wake up comfortably to the morning sun gliding across the Perth skyline. Then, wash away a full day of gallery-hopping, shopping and dining beneath an ensuite rainshower.

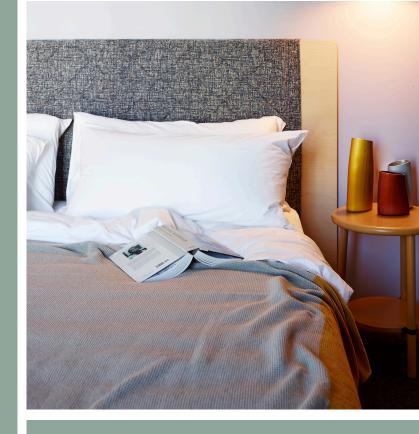
RETREAT ROOM

Wake up deeply rested in a comfy Queen bed and make this serene space your own. Welcome in a gentle breeze through open windows. Take a moment to admire the morning sun shimmer across the city below before stepping out for the day. The Retreat Room is perfect for that get-up-and-go getaway or solo work stay.

BALCONY ROOM

The Balcony Room features a plush King bed for deep sleep and an outlook you'll adore waking up to. Step out on your own private balcony, welcome in a gentle breeze and soak in the action of Perth's colourful Cultural precinct below. The Balcony Room is a delightful hideaway for solos and couples.





ACCOMMODATION

HORIZON ROOM

Order yourself a refreshment from the resident Lobby Bar or Shadow Wine Bar to enjoy your own private view of Perth's inner-city skyline. And when you're done gazing, run yourself a rainshower. The Horizon Room is a spacious 25sqm with floor-to-ceiling windows. Anything's possible in the Horizon Room: opt for a King bed or two King Single beds. Upgrade your space by

GRAND ROOM

Alex Hotel's most spacious accommodation option, boasting a King bed, private balcony and expansive views of Perth's inner-city skyline. Our Grand Rooms are a breezy 25sqm – 27sqm in size.

Business to attend to? We'll install the desk. You focus on what you do best.

