



fairytale weddings



PAN PACIFIC
PERTH





discover your dream wedding venue

At Pan Pacific Perth, we are here to ensure your special day is a truly memorable event with all the big and small details attended to with perfection.

We are pleased to offer a selection of wedding packages for your consideration, however we can also create a custom designed package just for you.

For intimate weddings of up to 80 guests, look no further than the elegant surrounds of our signature restaurant Origins. For larger weddings of up to 280 guests, our Grand River Ballroom is the perfect option with beautiful views across the Swan River.

Catering for grand celebrations of up to 350 guests, our newly enhanced Golden Ballroom provides the perfect venue to celebrate your special day. For intimate receptions, the ballroom can be further divided for groups of 150, 200 or 300 guests with a spacious area for pre-dinner drinks and canapés.

For further information, please speak with our wedding professionals on +61 8 9224 7777 or weddings.ppper@panpacific.com



cocktail party package

FROM \$115 PER PERSON

Signature canapés - a selection of five hot and five cold

Substantial cocktail food: a selection of two

Dessert buffet

Australian cheese selection

Four hour Outwest package: beer, wine, soft drinks (Upgraded packages available)

Wedding cake - cut and served to guests

White linen, decorated cake table and cake knife

Dance floor, lectern and microphone

Overnight accommodation in a River Suite for the bride and groom

Valet parking for three guests

** The above inclusions are subject to minimum numbers. Prices are GST inclusive, quoted per person and subject to change. River Suite: Overnight accommodation to be used on the night of the wedding reception.



elegance package

FROM \$125 PER PERSON

- Menu tasting for the bride and groom
- Pre-reception drinks and canapés for the bridal party
- Three course, custom designed wedding menu
- Five hour Outwest package: beer, wine, soft drinks (Upgraded packages available)
- Freshly brewed tea and coffee
- Wedding cake - cut and served to guests
- Personalised wedding menus, welcome board and seating plan
- White linen, decorated bridal and cake table, cake knife
- Dance floor, stage, lectern and microphone
- Overnight accommodation in a River Suite for the bride and groom
- Valet parking for three guests

** The above inclusions are subject to minimum numbers. Prices are GST inclusive, quoted per person and subject to change. River Suite: Overnight accommodation to be used on the night of the wedding reception.



diamond package

FROM **\$135** PER PERSON

Menu tasting for the bride and groom

Pre-reception drinks and canapés for the bridal party

Signature canapés: chef selection, 1/2 hour package

Three course, custom designed wedding menu or sumptuous buffet

Five hour Outwest package: beer, wine, soft drinks (Upgraded packages available)

Freshly brewed tea and coffee

Wedding cake - cut and served to guests

Personalised wedding menus, welcome board and seating plan

White linen, decorated bridal and cake table, cake knife

Dance floor, stage, lectern and microphone

Overnight accommodation in a River Suite for the bride and groom

Personalised gift for the bride and groom

Valet parking for three guests

** The above inclusions are subject to minimum numbers. Prices are GST inclusive, quoted per person and subject to change. River Suite: Overnight accommodation to be used on the night of the wedding reception.



fairytale package

FROM \$142 PER PERSON

- Menu tasting for the bride and groom
- Pre-reception drinks and canapés for the bridal party
- Four course, custom designed wedding menu
- Five hour Outwest package: beer, wine, soft drinks (Upgraded packages available)
- Freshly brewed tea and coffee
- Wedding cake - cut and served to guests
- Personalised wedding menus, welcome board and seating plan
- White linen, decorated bridal and cake table, cake knife
- Dance floor, stage, lectern and microphone
- Overnight accommodation in a River Suite for the bride and groom
- Personalised gift for the bride and groom
- Valet parking for three guests

** The above inclusions are subject to minimum numbers. Prices are GST inclusive, quoted per person and subject to change. River Suite: Overnight accommodation to be used on the night of the wedding reception.



platinum package

FROM **\$175** PER PERSON

Menu tasting for the bride and groom

Pre-reception drinks and canapés for the bridal party

Five course, custom designed wedding menu

Five hour Outwest package: beer, wine, soft drinks (Upgraded packages available)

Freshly brewed tea and coffee

Wedding cake - cut and served to guests

Personalised wedding menus, welcome board and seating plan

White linen, decorated bridal and cake table, cake knife

Dance floor, stage, lectern and microphone

Dressed chairs and coloured chair sashes

Overnight accommodation in a River Suite for the bride and groom

Personalised gift for the bride and groom

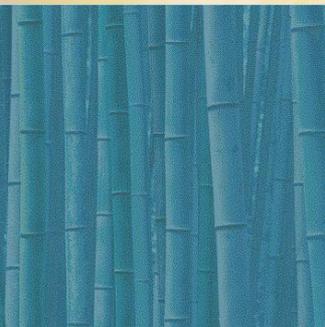
Overnight accommodation in a Deluxe Room for the parents of the bride and groom

Valet parking for three guests

** The above inclusions are subject to minimum numbers. Prices are GST inclusive, quoted per person and subject to change. River Suite and Deluxe Room: Overnight accommodation to be used on the night of the wedding reception.



wedding
menus





antipasto

ANTIPASTO SELECTION

Enjoy a selection of six items, with additional items at \$2.50 each

- Grilled octopus, lime
- Spiced roast Japanese pumpkin
- Grilled cacciatore sausage
- Tomato and basil bruschetta
- Slow roasted Roma tomato with vincotto dressing
- Blue cheese and apple tart
- Pesto grilled chicken
- Fresh mozzarella, herb oil
- Marinated olives
- Spinach, feta, pine nut tart
- Olive tapenade with garlic croutons
- Beef carpaccio, capers and roasted garlic
- Caramelised leek and fennel tart
- Chilli marinated artichokes
- Prosciutto wrapped melon
- Honey roasted ham
- Sliced prosciutto
- Sliced coppa
- Char grilled flat bread, balsamic, extra virgin olive oil, dukkah
- Chilli marinated mussels
- Marinated field mushrooms
- Tomato, bocconcini, basil



soup and entrées

SOUP

- Field mushroom and white truffle soup, porcini cream
- Roasted tomato and basil soup, pesto crisps
- Traditional minestrone soup, sourdough toast

COLD ENTRÉES

- Tomato tartare, garden beans, sherry dressing, heirloom baby tomatoes, parmesan tuille
- Cured salmon and crab salad, avocado mousse, fennel crisp, cucumber salsa, poached quail egg
- Traditional beef carpaccio, horseradish cream, pecorino, frisée salad
- Chicken and basil roulade, prosciutto, tomato reduction, guacamole
- Duck three ways; smoked, rillettes and pâté. Asparagus purée, focaccia crisp, aioli custard, seeded mustard, cornichons
- Poached Tasmanian trout, cucumber, tomato and olive salad, classic vinaigrette, red wine balsamic reduction
- Vine ripened tomato, fresh mozzarella, herb salad, extra virgin olive oil

HOT ENTRÉES

- Barramundi, spring onion and ginger nage, herbs, radish, oyster mushroom salad
- Thai spiced quail, open mushroom and cabbage spring roll, bok choy, dipping sauce
- Crispy pork belly, scallops, spiced carrot purée, jus
- Crispy skin snapper, prawn risotto, tomato cream
- Crispy duck shank, scallion risotto, sweet potato crisp, orange jus



pasta and extras

PASTA

- Chicken, garlic and basil pomodoro fettuccini
- Sautéed portobello and shiitake mushroom penne, spiced prawns, Roma tomatoes, marsala and alfredo sauce
- Spinach tortellini, sundried tomatoes, creamed spinach, parmesan, chives
- Roasted Roma tomato, basil and beef lasagne, Tuscan marinara sauce, rocket, extra virgin olive oil
- Penne or Fusilli with broccoli, ricotta cream and basil oil
- Spaghetti, garlic sautéed roasted vegetables, rich tomato sauce, half shell mussels, rocket leaves, extra virgin olive oil and parmesan

MAIN COURSE

- Crispy Broome barramundi, truffled bean purée, grilled king prawns, sun dried tomato, spinach, asparagus, chorizo, salsa verde
- Beef tenderloin, potato rosti, trio of mushrooms, confit of baby shallots, red wine jus
- Blade of beef, garlic prawns, watercress risotto, spring onions, red wine jus
- Slow roasted lamb rack, gratin potato, sun dried tomato, pumpkin green beans, Shiraz reduction
- Pink snapper, creamy mash, asparagus, caper berry salsa, lemon myrtle oil
- Slow roasted pork rack, walnut pecan crust, fig and apricot stuffing, braised butter pumpkin, apple calvados jus
- Chicken breast, pancetta wrapped rosti, cauliflower, corn, wild mushrooms, fricassee

DELICIOUS EXTRAS

Fresh rocket, extra virgin olive oil, parmesan	\$15.00 per table
Salad, balsamic, extra virgin olive oil	\$15.00 per table
Steamed seasonal vegetables, extra virgin olive oil, sea salt	\$30.00 per table



dessert, fromage, sorbet

DESSERT

- Chocolate almond pudding, hot chocolate, strawberry ice cream
- Hazelnut cake, pistachio ice cream, almond cream
- Apple and rhubarb crumble, vanilla ice cream
- Raspberry and coconut cheesecake tart, whipped cream, raspberry sauce
- Pistachio parfait, shortbread, raspberry glaze
- Banana caramel brûlée, candied walnuts, vanilla Anglaise
- Rose petal panna cotta, raspberry glaze, mixed berry coulis
- Warm sticky date pudding, bitter caramel sauce, butterscotch ice cream
- Baked lemon tart, raspberry sauce, vanilla bean ice cream
- Double chocolate and macadamia tart, double cream

FROMAGE

International cheese selection with
quince paste, dried fruit and lavosh

\$15.00 per person / \$85.00 per table

Baci chocolates

\$2.20 each per person

Biscuit selection

\$2.20 each per person

SORBET

Green apple, kiwi, lemon, lychee, orange or mango

\$6.00 per person



canapés

COLD CANAPÉS

\$4.50 PER ITEM

- Lemon cured Tasmanian smoked salmon in filo
- Fresh oyster shooters, spiced tomato and celery
- Slow braised duck rillettes, grape jelly, mustard crest
- Peppered goats cheese, sweetened beetroot
- Thai beef and vegetable spoons
- Smoked trout mousse, preserved lemon, garlic crisp
- Assorted nori rolls, soy, wasabi dip
- Tomato and black olive tartlet
- Coconut poached chicken, spiced pear slaw
- Blue manna crab, baby cos salad, garlic dressing
- Tomato, fresh basil, fresh mozzarella, salsa verde

HOT CANAPÉS

\$5.00 PER ITEM

- Vegetable spring rolls, sweet chilli dip
- Baked Persian fetta and mushroom tart, basil crumbs
- Cigarillos of lamb and spinach, spiced yoghurt dip
- Crumbed gremolata prawns, garlic and lemon dip
- Blue cheese and pear quiche
- Crumbed snapper goujons, dill and citrus aioli
- Beef and potato samosas
- Slow braised duck arancini, béarnaise sauce
- Laksa latte shooters
- Sesame crusted chicken, honey mustard dip
- Lamb kofta skewers, raita

** We suggest four pieces per person for half an hour of pre-reception drinks.
Prices are GST inclusive, quoted per person and subject to change.



treats for our littlest VIP guests

UNDER THE SEA

Deep fried or grilled fish and chips, tartare sauce, lemon

GOLDEN NUGGETS

Chicken nuggets, tomato sauce, chips, green salad

LITTLE ITALY

Spaghetti, tomato sauce, cheese

HAWAIIAN ALOHA

Ham, cheese and pineapple pizza

STAR BURGER

Mini beef or chicken burger, cheddar cheese, lettuce, French fries

ICE CREAM SUNDAE

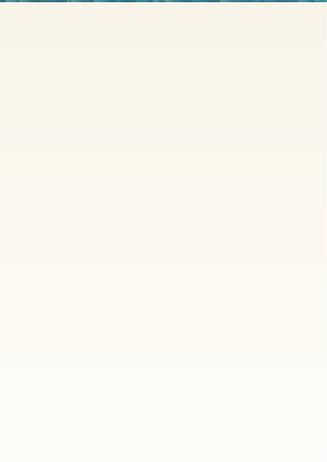
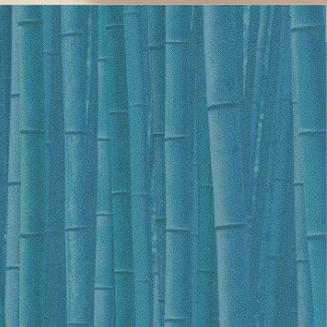
Three scoops of ice-cream, raspberry sauce

FRUITTITUTTI

Fresh seasonal fruit



wedding
buffets





wedding buffets

TO SHARE

- Tasmanian smoked salmon
- Marinated octopus
- Prosciutto and melon
- Lemon chicken breast
- Charcuterie platter
- Marinated grilled vegetables, marinated olives, Persian fetta
- Turkish bread, dips

COLD SELECTION

- Freshly baked rolls
- Slow roasted tomatoes, aged cheddar, balsamic reduction
- Roast pumpkin, pine nuts, pesto
- Coconut and cabbage slaw, coriander dressing
- Potato, bresaola salad, herbs, horseradish dressing
- Cucumber and olive salad
- Rocket, aged Parmesan, pine nuts, olive oil

HOT SELECTION

- Crispy chicken, coriander plum sauce
- Slow braised beef rendang, coconut and lime leaf
- Oven roasted perch, tomato beurre blanc
- Malay vegetable curry
- Oven roasted baby potatoes
- Steamed jasmine rice
- Asparagus, green beans, courgette, café de Paris butter

SWEET TEMPTATIONS

- Baileys macerated strawberries, vanilla cream
- Raspberry chocolate cheesecake
- Chocolate panna cotta
- Mango mousse, fruit salsa
- Bread and butter pudding, vanilla custard
- Seasonal sliced fruit
- Australian cheese, quince paste, dried fruit, lavosh



beverage packages

OUTWEST, MARGARET RIVER

Sparkling, Chardonnay, Semillon Sauvignon Blanc,
Cabernet Shiraz, Tooheys Extra Dry,
Hahn Premium Light and soft drinks

Upgrade your beverage package to one of the following

WONDERWALL, MARGARET RIVER

Sparkling, Chardonnay, Semillon Sauvignon Blanc,
Cabernet Shiraz, Tooheys Extra Dry,
Hahn Premium Light and soft drinks

Additional \$5.00 per person

SANDALFORD ELEMENTS

Sandalford Classic White or Sandalford Chardonnay,
Sandalford Shiraz Cabernet, Imprint Sparkling Brut,
Becks, Hahn Premium Light and soft drinks

Additional \$8.00 per person

CAPE MENTELLE

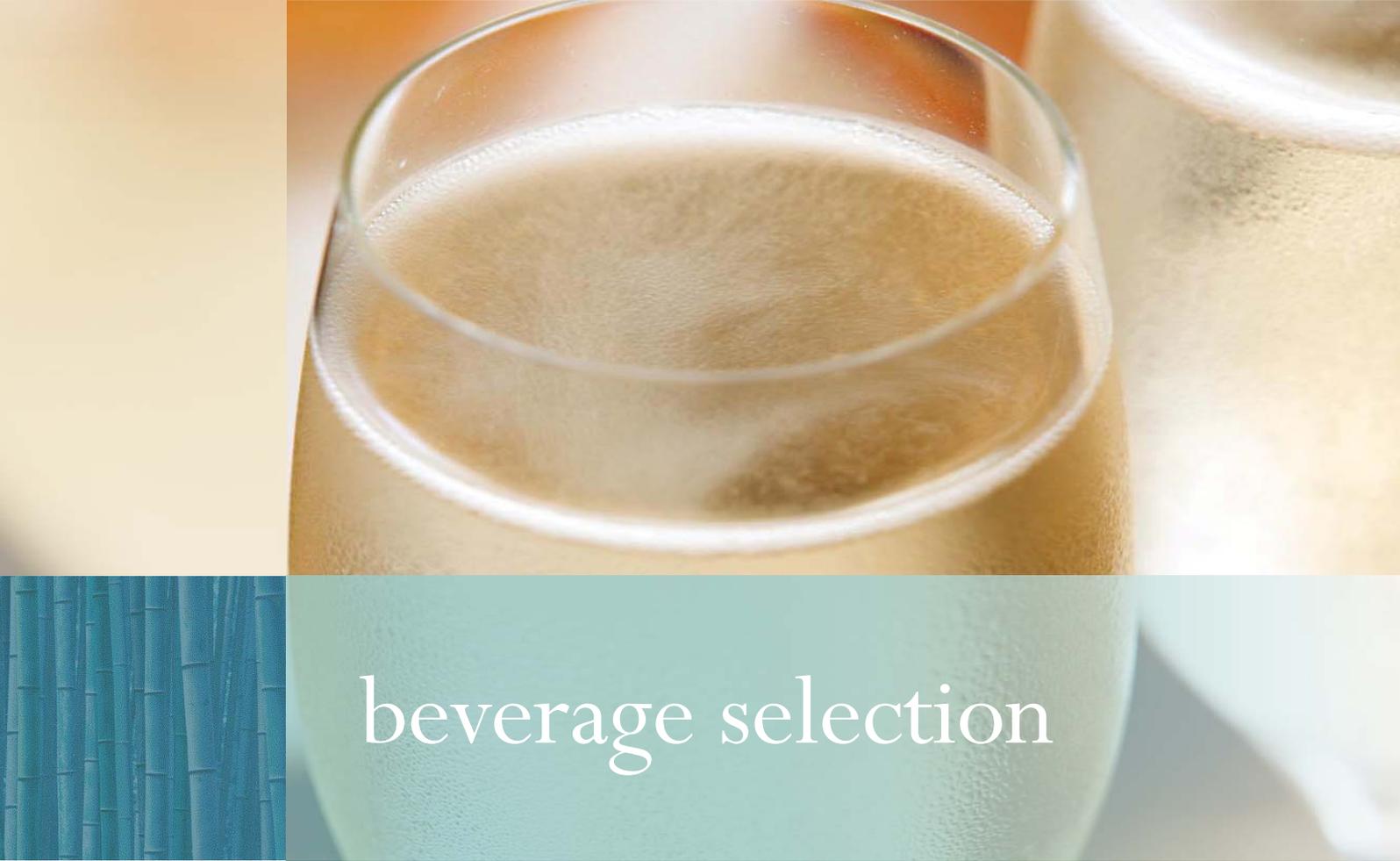
Premium Sauvignon Blanc Georgiana,
Cabernet Shiraz Marmeduke,
Redbank Long Paddock 'Emily' Pinot Chardonnay NV,
Becks, Hahn Premium Light and soft drinks

Additional \$22.00 per person

SOFT DRINKS

Please note packages cannot be divided into two service periods.

\$20.00 per person



beverage selection

HOUSE WINE

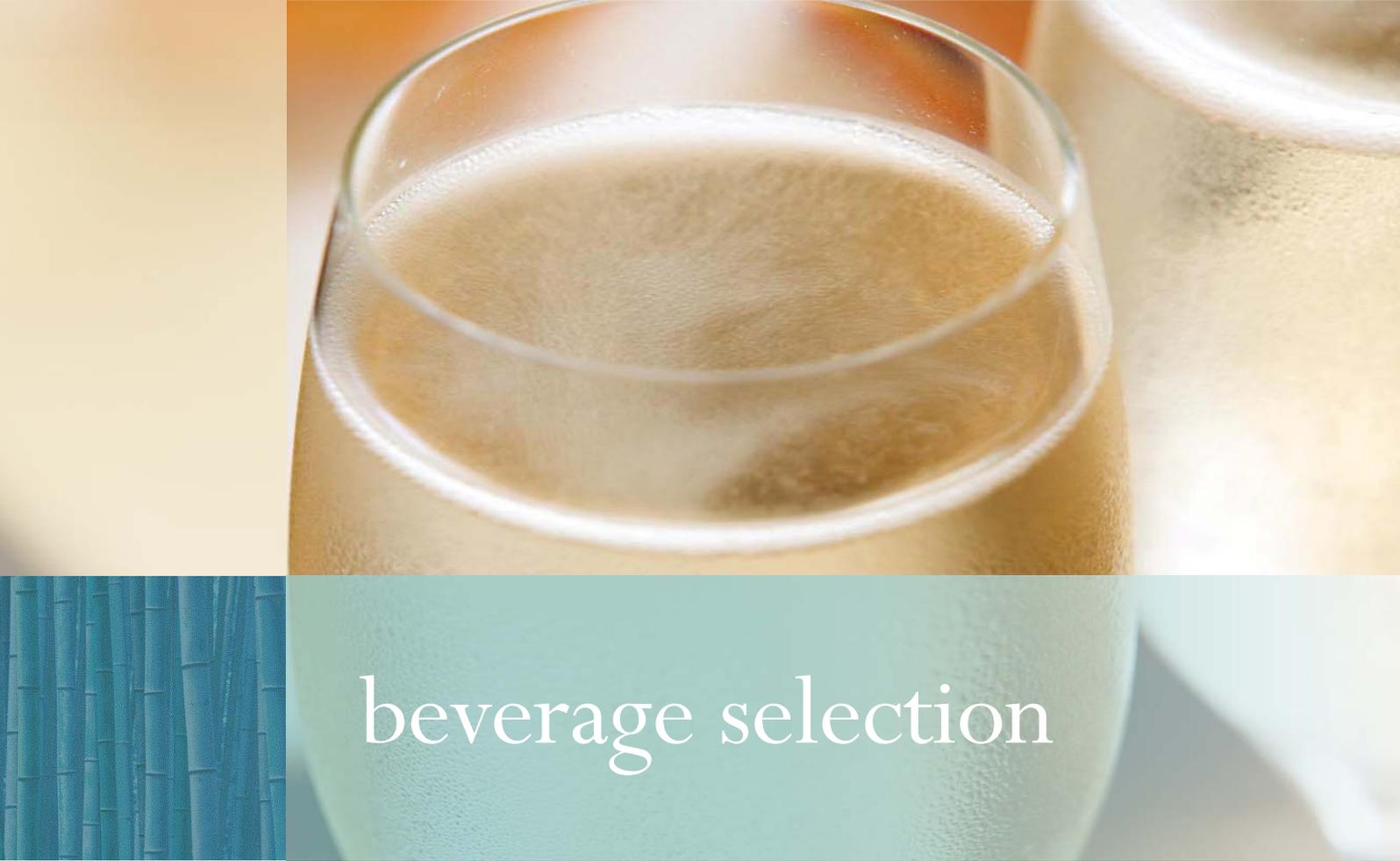
Houghton Quills Chardonnay	\$34.00
Houghton Quills Cabernet Sauvignon	\$34.00
Houghton Quills Chardonnay Pinot Noir NV	\$34.00

WHITE WINE

Leeuwin Estate Riesling, WA	\$54.00
Giesen Sauvignon Blanc, NZ	\$46.00
Howard Park Sauvignon Blanc, WA	\$49.00
Ferngrove Semillon Sauvignon Blanc, WA	\$44.00
Skuttlebutt Dry White, WA	\$48.00
Ferngrove 'Symbols' Chardonnay, WA	\$44.00
Chapel Hill Unwooded Chardonnay, SA	\$46.00
Sandalford Margaret River Chardonnay	\$51.00
Moondah Brook Chenin Blanc	\$48.00

RED WINE

Grant Burge 'Hillcott' Merlot, SA	\$48.00
Tarrawarra 'Tin Cows' Pinot Noir, Vic	\$56.00
Capel Vale 'Debut' Cabernet Merlot, WA	\$42.00
Ferngrove Cabernet Merlot, WA	\$44.00
Katnook 'Founder's Block' Cabernet Sauvignon, SA	\$45.00
Houghton's 'Red Stripe' Cabernet Sauvignon, WA	\$46.00
O'Leary Walker Cabernet Sauvignon, SA	\$49.00
Wynns Coonawarra Shiraz, SA	\$45.00
Sandalford Margaret River Shiraz, WA	\$51.00



beverage selection

CHAMPAGNE AND SPARKLING WINE

Moët & Chandon NV Brut	BOTTLE	\$150.00
Veuve Clicquot 'Yellow Label' NV Brut		\$160.00
Jane Brook Sparkling White, WA		\$44.00
Chandon Brut, Vic		\$65.00

DRAUGHT BEER

Toohey's New	330ML	\$7.00
Hahn Premium Light		\$7.00
Toohey's Extra Dry		\$7.00
Becks		\$8.00

IMPORTED BEER

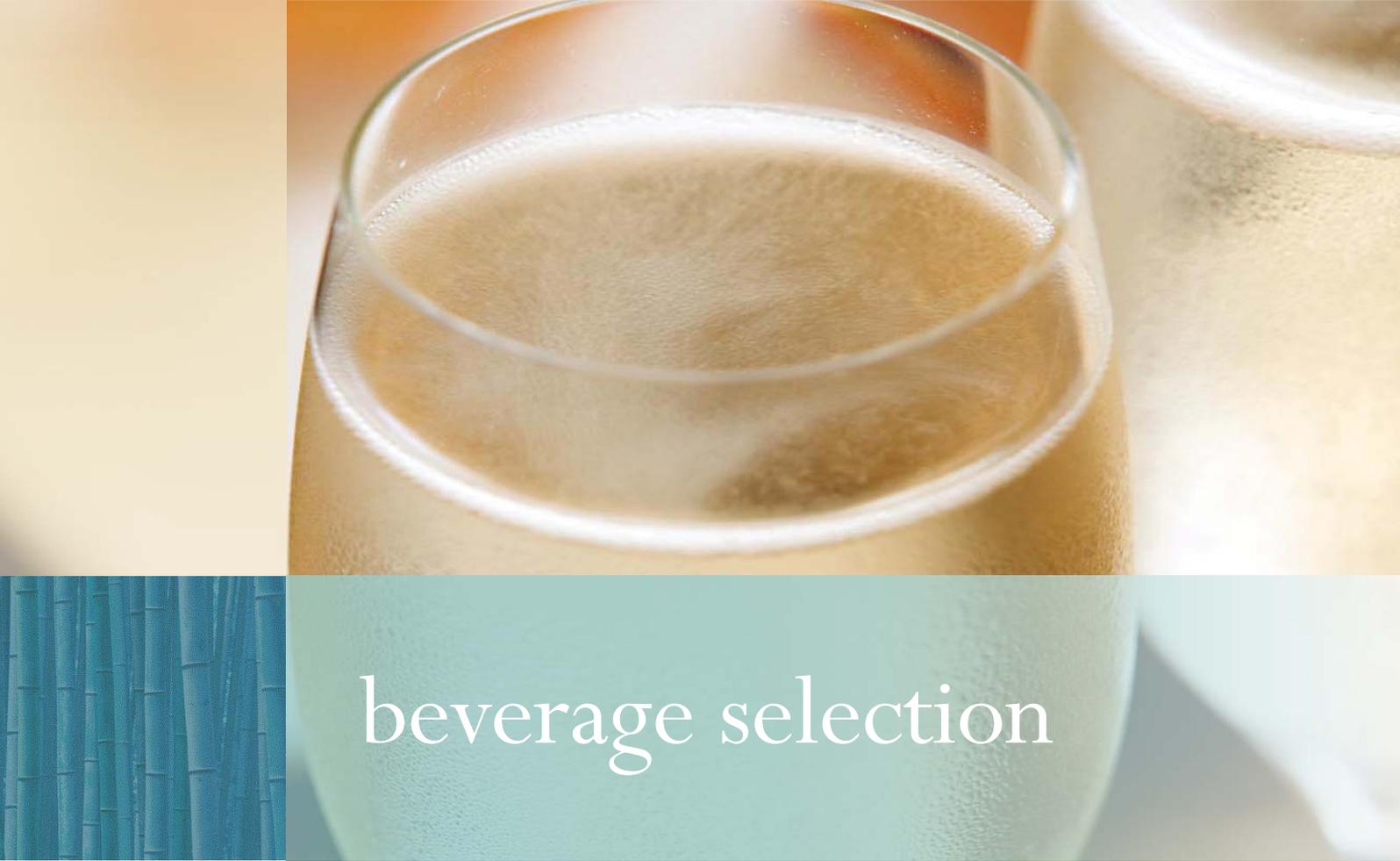
Kirin Ichiban	BOTTLE	\$9.00
Becks		\$9.00
Heineken		\$9.00
Corona		\$9.00
Stella Artois		\$9.00

AUSTRALIAN BEER

Hahn Premium Light	BOTTLE	\$7.00
Hahn Premium		\$8.00
James Boag Premium		\$8.00
Crown Lager		\$8.00
Tooheys Extra Dry		\$8.00

SOFT DRINKS

Soft drinks	GLASS	\$4.50	CARAFE	\$18.00
Mineral Water Still 600 ml		\$6.50		
Orange juice		\$5.00		\$20.00



beverage selection

SPIRITS

Grants Scotch	\$10.00
Beefeater Gin	\$10.00
Jim Beam Bourbon	\$10.00
Bacardi Rum	\$10.00
Bundaberg Rum	\$10.00
Southern Comfort	\$10.00
Absolut Vodka	\$10.00
Jose Cuervo Tequila	\$10.00
Canadian Club Whisky	\$10.00
Johnny Walker Red	\$10.00
Barbaresso Ouzo	\$10.00
Jack Daniels	\$10.00
St Remy Brandy	\$10.00

PORT

Penfolds Club	\$7.00
Galway Pipe	\$8.50
Penfolds Grandfather	\$17.00

30ML

LIQUER

Cointreau	\$9.50
Kahlua	\$9.50
Tia Maria	\$9.50
Drambuie	\$9.50
Baileys Irish Cream	\$9.50
Grand Marnier	\$9.50
Galliano	\$9.50
Midori Melon	\$9.50

60ML

Prices are GST inclusive, quoted per person and subject to change.