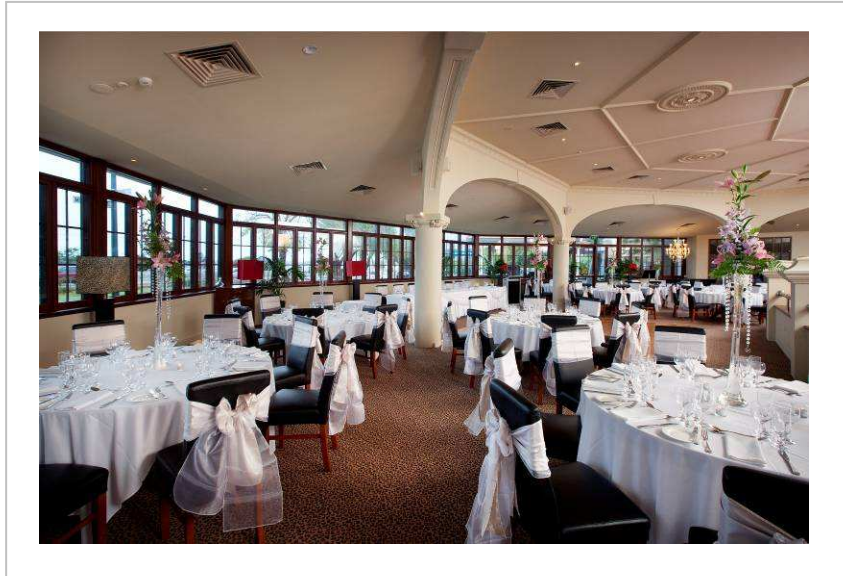


*Where the Story Begins...*

[www.esplanaderiversuites.com.au](http://www.esplanaderiversuites.com.au)



## South Perth's finest...

The Esplanade River Suites is nestled on the shores of Perth's spectacular Swan River, and is the perfect choice for your wedding.

Let our experienced Wedding Coordinator take care of every detail on your special day, ensuring that you are able to enjoy and savour every moment.

As every wedding is unique, we pride ourselves on flexibility. The Esplanade River Suites offers a wide selection of menu and beverage packages to satisfy your budget.

Our dedicated Wedding Coordinator will assist you in every detail along the journey ensuring your wedding reception runs smoothly. Should you wish to arrange a personal tour of our reception venues and hotel facilities, please feel free to contact our Wedding Coordinator on **9367 0308** or email **[bsc@esplanaderiversuites.com.au](mailto:bsc@esplanaderiversuites.com.au)**

We hope our information inspires you to celebrate your special day with us.

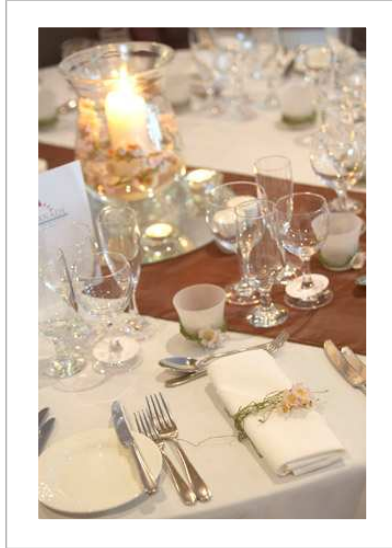
## Menu Tasting

A menu tasting is a necessity when planning a wedding and the Esplanade River Suites Executive Chef, Michael Vaughan, is happy to cater for your personal requests. Chef Vaughan's assistance with your wedding menu will reflect the hotel's 4 star creativity and ensure your guests have a memorable dining experience. *Conditions apply.*



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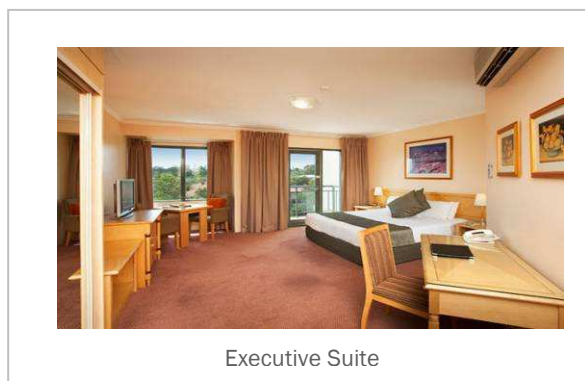


## Complimentary Inclusions

We are pleased to provide the following complimentary inclusions for your wedding reception at the Esplanade River Suites.

### Inclusions

- ❖ complimentary Deluxe Studio room featuring a two person spa bath for the Bride and Groom on the wedding night with buffet breakfast the following morning in the Pagoda Restaurant and Bar
- ❖ complimentary pre-dinner drinks and canapés for the bridal party in your Deluxe Studio room on arrival
- ❖ large dance floor
- ❖ lectern and microphone
- ❖ printed guest list
- ❖ personalised menus on each guest table
- ❖ set up of client supplied place cards and bonbonniere
- ❖ bridal skirting for the bridal and cake table
- ❖ white table linen and white linen napkins
- ❖ four (4) tea light candles for each guest table
- ❖ cake knife and server
- ❖ wedding cake cut and placed in your bags
- ❖ gift table



## Accommodation

Located overlooking Perth's famous Swan River, the 101 guest room 4½ star Esplanade River Suites offers a unique selection of self contained studio and one or two bedroom apartments, all featuring spa baths and offering a variety of views over the Swan River, parklands or superbly landscaped poolside gardens.

### Bridal Accommodation

It is our pleasure to offer a complimentary Deluxe Studio room featuring a two person spa bath for the bridal couple on the night of the wedding reception, should 60 or more guests be in attendance. The next morning enjoy a buffet breakfast in the Pagoda Restaurant and Bar. Valet parking is also available for one (1) vehicle. Your Deluxe Studio room will be reserved upon confirmation of your booking and is valid for the night of your wedding only.

### Guest Accommodation

We will also ensure your guests feel welcome at the Esplanade River Suites by offering a discounted accommodation rate. Our beautifully appointed guest rooms all feature spa baths. Your guests can enjoy a delicious buffet breakfast in the relaxing surrounds of the Pagoda Restaurant and Bar the following morning (additional charge).

Please note the special guest accommodation rate is subject to availability. Our reservations department will be pleased to confirm rates and availability on 08 9432 4828.

The Esplanade River Suites will offer one (1) complimentary accommodation room for every twenty (20) rooms booked by the guests, per night. This policy applies to Deluxe Studio rooms only. All rates are net, not commissionable to a third party and must be booked direct with the Hotel.

### Conditions

Minimum numbers are required for all menus. Bookings are subject to a surcharge on public holidays and special calendar days e.g. New Years Eve. Specials are not available in conjunction with any other offer.

Valid for wedding receptions until 30 December 2012



Pagoda Ballroom

## Venues

The hotel features three (3) wedding reception venues.  
Please note minimum numbers apply.

### Waterwall Room

For the smaller intimate reception, the Waterwall Room is the ideal setting, featuring an indoor waterfall.

Minimum numbers for Saturday evening 40 guests  
Maximum 70 guests for sit down reception with dance floor and bridal table  
Maximum 125 guests for cocktail reception

### Pagoda Ballroom

This beautiful ballroom offers crystal chandeliers and an abundance of natural light and views over the tropical poolside and gardens. The venue also has a private pre function area perfect for pre dinner drinks.

Minimum numbers for Saturday evening 60 guests  
Maximum 130 guests for sit down reception with bridal table and dance floor  
Maximum 220 guests for cocktail reception

### Pagoda Restaurant and Bar

Heritage listed, and offering old world charm, the Pagoda Restaurant and Bar is classic in style featuring high ceilings and complimented with a raised bar area where pre-dinner drinks can be served.

*Minimum spend of \$10,000 is required on food and beverage to book the Pagoda Restaurant and Bar for a private function (venue hire additional)*  
Maximum 160 guests for a sit down reception with bridal table and dance floor  
Maximum 250 guests for a cocktail reception

\*\* Please note all minimum numbers and spends are negotiable.

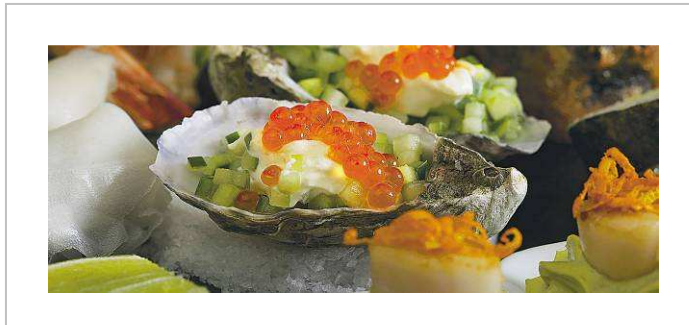


## Seasonal Special

Hold your wedding reception at the Esplanade River Suites during the months of January, February, June, July or August and you will receive:

- ❖ Complimentary pre dinner canapés, chef's selection
- ❖ Complimentary overnight accommodation in one of our well appointed guest rooms for the bride & groom's parents on the night of the wedding reception. Includes valet parking. Maximum of two (2) rooms and excludes meals

Valid for weddings receptions until 30 December 2012



## Food and Beverage Options

### Cocktail Menu

Minimum of 30 persons

The minimum number of cocktail pieces based on the duration of your function are as follows (price per item)

½ hour	4 items per person
1 hour	6 items per person
2 hours	8 items + 1 bowl meal per person
3 hours	12 items + 1 bowl meal per person

#### Cold Canapés

**Potato tortilla** topped with grilled chorizo and semi dried tomato (GF)

**Sweet potato, red pepper and caramelised leek frittata** with cashew nut pesto (V, GF)

**Smoked salmon** on corn blini

**Ceduna oysters** in half shell with mango and chilli salsa (GF)

**Wonton crisp** with prawn and avocado salad

**Coconut poached chicken salad** in Vietnamese rice paper (GF)

**Thai fillet of beef salad** in Vietnamese rice paper rolls (GF)

**Chilli fillet of beef** on garlic sour dough croute with horseradish crème fraiche

**Grilled chicken, avocado and garlic crème fraiche** in crepe roulade

**Moroccan spiced eggplant salad topped with smoked lamb fillet** in thyme pastry case

**Parmesan cups** with a goat's cheese mousse (V, GF)

**Wild mushroom, fresh herb and sour cream choux pastry** (V)

**Baby beetroot and Persian feta tartlet** (V)

**Assorted sushi rolls** (to include vegetarian option, GF)

**Polenta and chilli biscuit** topped with Persian feta (V)

## Hot Canapés

**Satay lamb skewers** with lime and peanut dressing (GF)

**Satay chicken skewers** with lime and peanut dressing (GF)

**Veal polpettine** (lemon flavoured meat balls)

**Ham and wild mushroom arancini** with tellegio Filling

**Pumpkin and smoked cheddar tartlet** (V)

**Spinach, goat cheese and pine nut tartlet** (V)

**Asparagus, red pepper and parmesan tartlet** (V)

**Coriander and parmesan crusted lamb cutlets** with herbed yogurt

**Grilled chorizo and fresh tomato pizza**

**Pumpkin, sage, semi dried tomato and mozzarella pizza** (V)

**Barbeque chicken pizza**

**Beef and lemon grass spring roll** with sweet chilli sauce

**Snapper, dill and lemon spring roll**

**King prawn with coriander and black pepper spring roll** (GF)

**Lamb, pea, chilli and mint miniature pie**

**Homemade sausage rolls** with tomato sauce

**Almond crusted chicken goujons** with lime aioli

**Chicken, spinach and chestnut wontons** with ginger soy dipping sauce

**Prawn wontons** with Thai chilli sauce

**Shiitake mushroom and spinach wonton** (V)

**Wok fried chilli and garlic king prawns** (GF)

**Salt and pepper chilli squid** (GF)

**Seared scallops** with shallot puree and black pepper mandarin in a Chinese soup spoon (GF)

**Dry fried salmon, salmon roe and watermelon** on a Chinese soup spoon (GF)

**Vegetable samosa with coriander yoghurt** (V)

**Potato and feta cakes topped** with roasted grape tomato (V, GF)

**Mushroom stroganoff filo pastry parcels** (V)

**Roast tomato tart tatin with ricotta and rocket** (V)

Bowls (maximum selection of two items from this menu)

**Butter chicken curry** with saffron pilaf rice (GF)

**Thai green chicken curry** with steamed jasmine rice (GF)

**Penne pasta with eggplant, pine nut, red chilli, tomato and basil** (V)

**Lamb kebab** on spiced eggplant salad and lemon yogurt (GF)

**Risotto of mushroom, asparagus and roast pumpkin with basil pesto** (V, GF)

**Medium fillet of beef** on roast root vegetable salad with Caesar dressing  
(Served room temperature) (GF)

**Grilled snapper** on warm Spanish potato salad with saffron aioli (GF)

Sweet

**Chocolate mousse tartlet**

**Chocolate caramel tart**

**Miniature chocolate Kahlua eclair**

**Miniature mango and mascarpone tart**

**Almond, walnut and brandy shortbread**

**Strawberry tartlet**

Platters

**Cheese board, selection of Australian cheese** with dried fruits, nuts,  
water crackers and lavosh

**Antipasto platter** with feta, slow roasted tomatoes, assorted slice continental meats,  
dips and Turkish bread

**Seasonal fresh fruit platter** (GF)

(V) Vegetarian (GF) Gluten Free



## Buffet Options

### Pagoda Buffet

Minimum of 40 persons

#### **Freshly baked bread rolls**

#### Cold Selection

**Platter of continental meats** to include sliced ham, salami and chorizo

**Antipasto** including marinated feta, grilled capsicum, slow roasted roma tomatoes & marinated olives

**Poached king prawns and New Zealand green lip mussels**

#### Salads

**Fresh garden salad** with cucumber, tomato and lemon dressing (V)

**Gourmet potato salad** with mustard mayonnaise dressing (V)

**Penne pasta** with basil pesto and pine nuts (V)

**Waldorf salad** (V)

#### Roast

**Roasted loin of pork** with caramelized apple or **Mustard crusted roasted sirloin of beef** with Shiraz jus

#### Hot Selection

**Chicken with leek and white wine**

**Sweet and sour pork**

**Parmesan, fresh herb and lemon crusted snapper** with beurre blanc

**Vegetable lasagne** (V)

*Served With:* **Traditional rosemary and garlic roast potatoes** (V)

**Steamed seasonal greens** (V)

#### Dessert

**Fresh lemon tart**

**White chocolate and macadamia nut cheesecake**

**Strawberry tartlets**

**Fresh sliced seasonal fruit**

**Fresh brewed coffee, selection of teas and after dinner chocolates**

## Riverside Buffet

Minimum of 50 persons

### **Fresh baked bread rolls**

#### Cold Selection

**Platter of continental meats** to include sliced ham, salami and chorizo

**Antipasto** including marinated feta, grilled capsicum, slow roasted roma tomatoes & marinated olives

**Poached king prawns and New Zealand green lip mussels, Tasmanian smoked salmon, salt and pepper chilli squid and Ceduna oysters**

#### Salads

**Cos lettuce, grilled bacon, garlic croutons, fresh shaved parmesan** and Caesar dressing

**Spanish Potato Salad** (V)

**Cucumber, roma tomato, kalamata olives, feta, red onions and capsicums** with basil dressing (V)

**Spinach, Pea, Feta and Mint Salad** with honey and lemon vinaigrette (V)

**Fruited cous cous salad** (V)

#### Roast

**Roasted loin of pork** with caramelized apple or **Mustard crusted roasted sirloin of beef** with Shiraz jus

#### Hot Selection

**Moroccan lamb tagine**

**Chicken breast** with mushroom cream sauce

**Parmesan, fresh herb and lemon crusted snapper** with chive beurre blanc

**Eggplant Parmigiana** (V)

*Served With:* **Gratin Dauphinoise** (potatoes cooked in cream, garlic and cheese) (V)

**Steamed seasonal greens** (V)

**Roasted vegetables** (V)

#### Dessert

**Baked chocolate tart**

**Meringue roulade** with seasonal berries and double cream

**Individual apple and rhubarb crumble**

**Fresh sliced seasonal fruit**

**Australian cheese platter** with dried fruit nuts and crackers

**Fresh brewed coffee, selection of teas and after dinner chocolates**



### Table Banquet 1

Minimum of 40 persons

All dishes are served to the centre of each guest table

#### Entree

**Assorted flat breads, ciabatta and foccacia**

**Semi dried tomato pesto, hommus and harissa**

**Marinated feta and olives**

**Olive oil and dukkah**

#### Main Course

**Carved lamb rumps** marinated in thyme, lemon and garlic with pan juices

**Parsley and paprika crusted chicken breast** with a mushroom, verjuice and cream sauce

**Parmesan, fresh herb and lemon crusted snapper** with chive beurre blanc

**Roasted root vegetables**

**Green beans stir fried** with mustard seeds and cherry tomatoes

**Cos, balsamic glazed pears, avocado, roasted cashew nuts,** with champagne vinaigrette

#### Dessert

Served individually

**Vanilla bean panna cotta** with poached seasonal fruits and raspberry coulis

## Table Banquet 2

Minimum of 40 persons

All dishes are served to the centre of each guest table

### To Start

**Assorted flat breads, ciabatta and foccacia**

**Semi dried tomato pesto, hommus and harissa**

**Marinated feta and olives**

**Olive oil and dukkah**

### Soup

Served individually

**Roasted tomato, red pepper and smoked paprika** with crème fraiche (V)

### Main

**Fillet of beef marinated in rosemary and garlic** with Shiraz jus

**Pot roasted chicken** in cider and garlic

**Parmesan, fresh herb and lemon crusted snapper** with chive beurre blanc

**Pumpkin, brie and macadamia filo parcels**

**Steamed broccolini, asparagus and sugar snap peas**

**Cos, balsamic glazed pears, avocado, roasted cashew nuts,** with champagne vinaigrette

### Dessert

Served individually

**Baked chocolate tart** with chantilly cream and raspberry coulis



## Plated Menu Options

Minimum of 40 persons

### Soup

**Sweet potato and chick pea** with coriander yogurt (V)

**Thai pumpkin soup topped** with toasted coconut (V)

**Carrot and coriander** with minted yogurt (V)

**Roasted tomato, red pepper and smoked paprika** with crème fraiche (V)

**Pumpkin soup** with grilled chorizo and pumpkin seed oil

**Leek and potato soup** with parsley fried breadcrumbs (V)

**Cream of mushroom** and tarragon with sour cream (V)

### Entree

**King prawns with spiced avocado salsa** and burnt orange dressing

**Coconut chicken on cucumber and cashew salad** with lime, chilli and palm sugar

**Warm open tart of slow roasted roma tomatoes, red onion jam, Persian feta & basil** with rocket salad and balsamic dressing (V)

**Seared scallops, crisp pancetta on a cos lettuce salad** with crème fraiche tartare

**Moroccan Lamb Fillet on spiced eggplant jam** with lemon yogurt

**Twice baked cheese soufflé with rocket, pear and walnut salad** (V)

**Seared chicken fillet with spiced sesame salt on a pea, mint and Persian feta salad**

**Thai fillet beef salad** with Nam Jim dressing

**Crisp skin snapper fillet on cherry tomato, caper and red onion salad** topped with green olive tapenade

**Antipasto plate** including Ham, salami, chorizo, provolone, olives, feta and slow roasted roma tomatoes

## Sides

**Steamed seasonal vegetables**

**Fresh garden salad**

## Main Course

**Medium roast fillet of beef** on sweet potato and potato pave with steamed broccolini and cabernet jus

**Seared Tasmanian salmon** on herb potato cake, pepperonata, wilted English spinach with chive beurre blanc

**Breast of chicken** marinated in lemon, thyme and garlic on a herbed potato cake with stir fried green beans with cherry tomatoes and a sage and onion jus

**Chicken breast** crusted in parsley and paprika on polenta cake and steamed asparagus with a mushroom, verjuice and crème fraiche sauce

**Slow roasted lamb rump** marinated in lemon and thyme, on semi dried tomato and garlic crushed potatoes with steamed green beans and a cabernet Jus

**Roasted medium sirloin of beef** with roasted root vegetables, parsley & black pepper soufflé potatoes and a mustard cream sauce

**King snapper** with onion tart tartin, baby vegetables & roast garlic cream

**Beef Cheek** braised in Shiraz on creamy potato puree, buttered local asparagus and watercress salad with a rich braising jus

**Risotto of mushroom, asparagus and roast pumpkin** with basil pesto dressing (v)

**Pumpkin, brie and macadamia filo parcels** with steamed asparagus and a garlic cream sauce (V)

## Dessert

**Meringue roulade** with berries and raspberry coulis

**Grand marnier crepes** with orange segments and vanilla bean ice cream

**Vanilla bean panna cotta** with poached summer fruits

**Fresh lemon tart** with vanilla and honey mascarpone

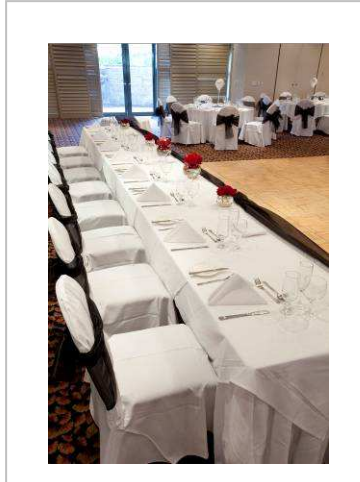
**White chocolate and macadamia nut cheesecake** with raspberry coulis

**Baked chocolate tart** with poached pears & King Island cream

**Steamed sticky date pudding** with caramel sauce and pure cream

**Apple and rhubarb crumble** with cream chantilly

**Cheese plate** with fresh pear, quince paste and lavosh



## Beverage Options

### Beverage Packages

#### Soft Drink Package

Orange Juice, sparkling mineral water and soft drinks

#### Beverage Package One (1)

Hardy's Collection Brut Reserve NV  
Hardy's Collection Chardonnay, Riesling, Sauvignon Blanc  
Hardy's Collection Cabernet Merlot  
Tooheys Extra Dry, Hahn Premium Light  
Orange Juice, sparkling mineral water and soft drinks

#### Beverage Package Two (2)

Houghton Quills Sparkling  
Houghton Classic Dry White  
The Accomplice Semillon Sauvignon Blanc  
Houghton Classic Dry Red  
The Accomplice Shiraz  
Tooheys Extra Dry, Hahn Premium Light, Hahn Super Dry 3.5  
Orange Juice, sparkling mineral water and soft drinks

#### Beverage Package Three (3)

Sir James Cuvee Brut NV or Omni Classic  
Monkey Bay Sauvignon Blanc  
De Bortoli Gulf Station Pinot Grigio  
Hardy's Pursuit Shiraz  
Monkey Bay Merlot  
Tooheys Extra Dry, Hahn Premium Light, Hahn Super Dry 3.5  
Orange Juice, sparkling mineral water and soft drinks

#### Beverage Package Four (4)

Sir James Cuvee Brut NV or Omni Classic

#### **White (choose two)**

Brookland Valley Verse 1 Chardonnay

Brookland Valley Verse 1 Semillon Sauvignon Blanc

Amberley Secret Lane Semillon Sauvignon Blanc

#### **Red (choose two)**

Brookland Valley Verse 1 Cabernet Sauvignon Merlot

Amberley Merlot

De Bortoli Gulf Station Pinot Noir

Tooheys Extra Dry, Hahn Premium Light, Hahn Super Dry 3.5

Orange Juice, sparkling mineral water and soft drinks

#### Beverage package upgrades

##### **Port**

Hardy's Vintage Port

##### **Dessert Wine**

Amberley Margaret River Nobelesse Botrytis

##### **Bottle Beer** (minimum 4 hours)

##### **Premium Australian** (Choose one)

Crown Lager, Little Creatures Pale Ale, Redback

##### **Imported** (Choose one)

Corona, Becks, Stella Artois



## Beverage on Consumption

### Soft Drink and Juice

Soft drinks

Juice (orange, apple & blackcurrant, pineapple)

### Wine Selection

#### **Sparkling**

Hardy's Collection Sparkling Brut

Houghton Quills Sparkling

Omni Classic

Omni Blue (sweet)

Yellowglen Yellow

Yellowglen Pink

Sir James Sparkling Cuvee Brut

Moet & Chandon

#### **White Wine**

Hardy's Collection Semillon Chardonnay

The Accomplice Semillon Sauvignon Blanc

De Bortoli Gulf Station Pinot Grigio

De Bortoli Windy Peak Classic White

Houghton Quills Classic Dry White

Hardy's Pursuit Chardonnay

Skuttlebutt Sauvignon Blanc Semillon

Brown Brothers Crouchen Riesling

Amberley Chenin Blanc

Goundrey Unwooded Chardonnay

Monkey Bay Sauvignon Blanc

Brookland Valley Verse 1 Chardonnay

Amberley Secret Lane Semillon Sauvignon Blanc

Oyster Bay Sauvignon Blanc

**White Wine cont.**

Brookland Valley Verse 1 Semillon Sauvignon Blanc

La Boheme Act 3 Pinot Gris

La Boheme Act 1 Semillon Sauvignon Blanc

**Red Wine**

Hardy's Riddle Shiraz Cabernet

Hardy's Riddle Cabernet Merlot

Syrah Dolcetto (sweet)

The Accomplice Shiraz

Saltram Makers Table Cabernet Sauvignon

Houghton Quills Classic Dry Red

De Bortoli Gulf Station Pinot Noir

Hardy's Pursuit Shiraz

Skuttlebutt 2007 Shiraz Cabernet

Goundrey Cabernet Merlot

Monkey Bay Merlot

Amberley Chimney Brush Merlot

Brookland Valley Verse 1 Cabernet Sauvignon Merlot

Oyster Bay Merlot

Amberley Shiraz

Oyster Bay Pinot Noir

Annie's Lane Shiraz

Devils Lair Fifth Leg Red

Tim Adams 2006/2007 Shiraz

Redman Coonawarra Shiraz

Further wine varieties can be accessed on request

## Beer selection

### **Draught Beer**

Hahn Premium Light

Wahoo

Hahn Super Dry 3.5

Tooheys Extra Dry

Heineken

*Please note in the Pagoda Restaurant and Bar the following draught beers are also available:*

Hahn Super Dry

Grolsch

Redback

Becks

### **Bottled Beer**

Hahn Premium Light

Tooheys Old

Redback Mild

Little Creatures Pale Ale

Hahn Premium

James Boags Premium Lager

Cascade Premium

Little Creatures Rogers

Crown Lager

Stella Artois

James Squire (Golden Ale, Porter, Amber, Pilsner and IPA)

Corona

Guinness

**Spirits – charged on consumption only**