



2024 WEDDING & HOSPITALITY KITS



ABOUT US

Chic, classic, timeless, a unique setting for your special day.

Create a lasting impression with your guests and raise the curtain on a wonderfully unique and remarkable wedding venue. Rich in history and filled with drama, there is no match for the opulence and grandeur of His Majesty's Theatre for your special day.

His Majesty's Theatre offers a choice of function areas, including the magnificent centre stage and main auditorium seating, which will surely surprise and excite your guests.

This world-class, heritage-listed venue is supported by highly trained technicians well-equipped to service the technical requirements for a show-stopping affair.

Elevate your wedding day to a performance of a lifetime at His Majesty's Theatre, where every moment is a masterpiece, and your love takes center stage

OUR SPACES

Main Stage

Listed as a State Heritage Icon, His Majesty's Theatre is a 1,253-seat theatre, with seating arranged in a horseshoe shape. The seating arrangement brings your guests closer to the stage, creating a more intimate experience and improving sightlines and sound. Impress your guests with onstage gala dinners and cocktail functions.

- › Ceiling projections
- › State-of-the-art built-in audio visuals
- › Proscenium arch and curtains

Museum Bar

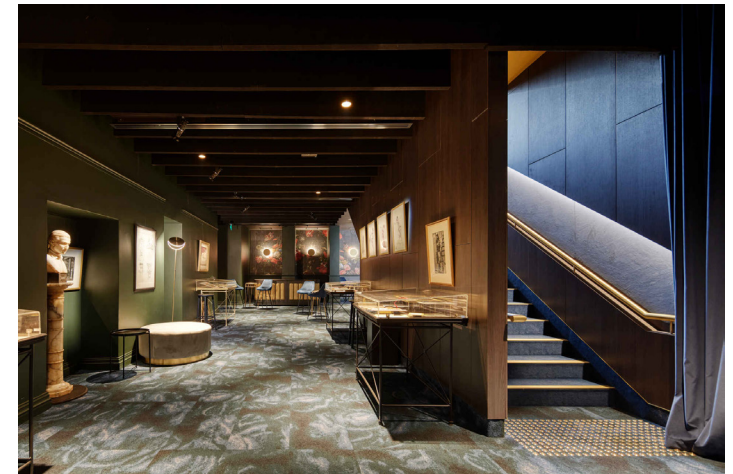
Located in the space formerly occupied by the Museum of Performing Arts (MOPA), the intimate and snug Museum Bar continues to showcase performing arts memorabilia from the MOPA collection and is a cozy and comfortable space.

- › Art deco furnishings
- › Display cabinets for use
- › Hosts up to 100 guests

Dress Circle Bar

Located on Level 2, the Dress Circle Bar features floor-to-ceiling windows and access to balconies overlooking the magnificent Hay Street. With modern fixtures and a neutral palette, DC Bar is ideal for workshops, conferences and cocktail functions. With its historical heritage listed bar piece, it is the epitome of old meets new.

- › Built-in heritage listed bar
- › Floor-to-ceiling windows
- › City views



OUR SPACES

Downstairs at The Maj

Located on the underground, the famed Downstairs at The Maj is the quintessential venue for entertainment with a unique cabaret vibe and dedicated bar and kitchen. Its state-of-the-art AV facilities mean you bring in the entertainment, and we will work the magic for you.

- › Built-in stage
- › State-of-the-art built-in audio visuals
- › Hosts up to 200 guests

Crew & King

Located on the Ground floor, Crew and King Café Restaurant Bar serves WA's best produce. The menu is designed to give you various options, from light snacks on the go to main meals that are the centrepiece of a memorable visit to our venue.

- › Private dining space
- › Dedicated art deco bar
- › Hosts up to 200 guests

Upper Circle Bar

Recently renovated, the Upper Circle bar is a warm and luxurious space combining heritage architecture and contemporary comfort and design. With an optional private dining space, this area is perfect for cocktail-style functions or intimate sit-down events.

- › Private dining space
- › Dedicated art deco bar
- › Hosts up to 100 guests





RECEPTION INCLUSIONS

Includes

- Plated, buffet, or cocktail-style reception
- Five-hour House beverage package for dinner receptions
- Table numbers
- Bridal dressing/green room
- Menu tasting for Bride & Groom
- Freshly brewed coffee & herbal tea during dessert
- Round banquet or trestle tables
- Conference style seating
- Registration table
- Lectern
- Personalised signage
- Cake table
- Complimentary cakeage
- Complimentary Wi-Fi internet access

Room Hire

Room hire fee will apply for all venues, subject to venue availability. Room floor plan changes on the day incur a \$200 reset fee.

Staffing

Staffing will apply for all events. See page 20 for further details.

Audio Visual

Requirements are available on request (price on application) through our dedicated inhouse AV team.

Plated Reception	Buffet Reception	Cocktail Reception
\$125 per person	\$115 per person	\$95 per person

SIT DOWN RECEPTION

Minimum 50 pax - Maximum 250 pax
Served with assorted bread basket and butter

Entrée

- Goats cheese, fig & caramelised onion tart, balsamic glaze, micro salad (V, NF)
- Seared sesame-crusting salmon, wasabi cream, soy, and pickled mushroom (NF, GF, DF)
- Duck Parfait, red carrot gel, teardrop pepper brioche soldiers (NF)
- Milk-poached scallops, avocado puree, chorizo dust (GF, NF)
- Moroccan chicken ballotine, cauliflower skordalia, pomegranate pearls and dukkha (GF)
- Thai-inspired prawn salad & tamarind dressing, roasted peanut crumble (GF, DF)
- Slow-braised Japanese pork belly, white papaya, furikake (GF, DF)
- Fresh harvested sweet corn soup, chilli oil, Greek basil (V GF)

Main Course

- Crisp- skin barramundi, braised ply centre, charred asparagus and lemon butter sauce (GF, NF)
- Slow-roasted salmon fillet, truffle potato quenelle, bearnaise sauce, butter broccolini (GF, NF)
- Prosciutto-wrapped chicken breast, soft parmesan polenta, confit of baby carrots (GF, NF)
- Slow-cooked beef tenderloin fillet, gratin potato, roasted cherry tomato truss, cabernet jus (GF, NF)
- 12 hour braised beef cheek, truffle creamed potato, buttered corn (GF, NF)
- Double roasted chermoula lamb rump, boulangère potato, crisp green beans with almonds (GF, DF)
- Moroccan cauliflower steak, pumpkin skordalia, charred asparagus, roasted pine nuts and truffle shavings (V, VG, GF)
- Duck leg confit, green pea puree, duck fat roasted pont neuf potato, beetroot relish (GF, DF)

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SIT DOWN RECEPTION CONT

Desserts

- Passionfruit lime tart, poached rhubarb, clotted cream (V)
- French chocolate bavaois, ginger table, strawberry and mint salad (GF, V)
- Green caramel, fresh raspberries and blueberries, double cream (V, GF)
- White chocolate panna cotta, banana cake, salted caramel and almonds
- Persian love cake, blood orange coulis, vanilla ice cream (V)
- Gourmet cheeseboard with a selection of 3 artisan cheeses and traditional accompaniments. Served on platters for 10 people (V)
- Shared assorted petit fours and cakes

**All menus are seasonal and subject to change. House beverage package*

Including Beverage	Food Pacakge Only	Alternate Drop
\$125 per person	\$75 per person	+\$5 per person





CHILDREN'S MENU

Under 12 years old

Mains

- In-house made fried chicken tenderloins, tomato sauce and chips (NF, DF)
- Spaghetti Bolognese (NF)
- Cheese beef burger with chips and tomato sauce
- Fish goujons with mayo and chips
- Falafel bites with tossed salad (V, VG, DF, GF)

Dessert

- Vanilla ice-cream, raspberry sauce and wafers (NF)
- Fresh fruit salad with vanilla yoghurt (GF, NF)

All meals served with soft drinks and orange juice

Alternatively, children over 12 may dine from the Sitdown Dinner or Lunch package at 50% discount of the full price.

Mains only	2 Courses
\$20 per person	\$30 per person

BUFFET RECEPTION MENU (LUNCH OR DINNER)

Minimum 50 pax - Maximum 250 pax
Served with assorted bread basket and butter

Colds - \$8 extra per person, per additional option

- Salami, coppa, prosciutto, bresaola and black forest ham charcuterie (NF, DF)
- Roast beef, horseradish, pickles and onion (NF, DF)
- Assorted maki rolls, nigiri & sashimi sushi rolls (GF, DF)
- Spiced capsicum, jalapeño hummus and salted pretzels (NF, V)
- Smoked salmon, capers, cucumber and chive cream cheese (NF, DF)
- Thai peppered beef, lime, paw paw, coriander, tomato (NF, DF)
- Piri Piri chicken tenders, sweet potato crisps, sour cream (NF, DF)
- Cheeseboard selection with dried fruit, nuts, crackers and crisp bread (V)

Salads - \$8 extra per person, per additional option

- Niçoise salad (NF,DF,GF)
- Waldorf salad with walnuts, par, celeriac and blue cheese (GF,V)
- Mixed leaf lettuce, tomato, cucumber and red onion
- La Delizia mozzarella, Carnarvon roma tomato, basil, aged balsamic (NG,GF)
- Pepper crusted flat iron steak, orange glazed carrots and English mustard vinaigrette (GF,DF)
- Roast pork salad with Green beans, sliced water chestnut and bamboo shoots(NF,GF,DF)
- Rocket, parmesan, olive oil & red pepper chardonnay vinegar (NF,GF)
- German potato salad with bratwurst sausage, gherkin vinaigrette (NF,GF,DF)

Hot - \$10 per person, per additional option

- Hoisin chicken thigh, bamboo shoots (DF)
- Harissa spiced lamb shoulder and tzatziki (NF,GF)
- Red wine braised beef cheek, red wine jus (NF)
- Chicken tikka masala, cucumbersalsa (NF,GF)
- Roast pork belly with a pickled red cabbage (NF,GF,DF)
- Salmon, roast cherry tomato (NF,GF,DF)
- Barramundi, lemon butter sauce (NF,GF)
- Crispy squid, homemade piccalilli (NF,GF)

Continued on next page



BUFFET RECEPTION MENU (LUNCH OR DINNER) CONT.

Sides - \$5 extra per person, per additional option

- Baked pasta primavera, tomato sauce (NF,V)
- Royal blue roasted new potatoes, rosemary sea salt (NF,GF,DF)
- Whipped Mashed potatoes (NF,GF,V)
- Fried rice with soy, spring onion and ginger (NF,GF,V)
- Steamed basmati or jasmine rice (NF,GF,DF,V)
- Herb & garlic roasted root vegetables (NF,DF)
- Moroccan spiced roasted pumpkin (NF,GF,DF,V)
- Garlic and ginger Asian greens (NF,GF,DF,V)
- Buttered beans and brussel sprouts (NF,GF,DF,V)

Dessert - \$5 extra per person, per additional option

- Chocolate brownie, walnut crumb (GF)
- Lemon meringue pie
- Fruit and nut muesli slice
- Orange Valencia & custard cream (GF)
- Strawberry jam & macaroon tart
- Baked treacle gingerbread cake
- Raspberry friand
- Red velvet layer cake with cream cheese frosting
- Chocolate espresso cake

**All menus are seasonal and subject to change. House beverage package*

2 x Cold, Salad, Main and Sides with 4 Dessert	3 x Cold, Salad, Main and Sides with 5 Dessert	Add 5 hour beverage package
\$75 per person	\$87 per person	\$50 per person, additional



BREAKFAST RECEPTION MENU

Minimum 10 pax - Maximum 250 pax

Served with fruit juice, freshly brewed coffee and tea selection

Sweet continental breakfast items - Choose 3

- Poached pears and chia seeds
- Pot-set yogurt, fruit and homemade granola
- Sweet or savoury muffin selection
- Muesli, homemade Swiss bircher muesli, oats, natural yogurt, fruit and jarrah honey
- Buttermilk pikelets with clotted cream and jam
- Chef's selection of danishes
- Seasonal fruit skewers

Savoury breakfast items - Choose 4

- Smoked salmon, cream cheese and chives on brioche
- Goat's cheese, caramelised onion and pumpkin tartlet
- Polenta, brie cheese sauce & sautéed mushrooms
- Tomato and aged cheddar croissants (V)
- Mini breakfast burgers
- Pork & fennel sausage rolls
- Smoked ham and gruyere croissant
- Seasonal vegetable frittata (V)

Hot plated items - Choose 1

(served with assorted Danish pastries, yoghurt cups to the table)

- Pork chipolata, cheese and onion omelette, hash brown, grilled tomato (NG, GF)
- Savory French toast, onion and mushroom confit (NF, V)
- Scrambled eggs, tomato sugo, mushroom and croissant (NF)
- Brioche roll, Chorizo, cheddar cheese, beans and spiced tomato (NF)
- Pancakes, maple syrup, whipped mascarpone, orange and lemon (NF,)
- Avocado, sundried tomatoes, fried mushroom and baked beans on toasted sourdough (NF, V)

- Scrambled eggs and smoked salmon on sourdough
- Scrambled eggs rolled in soft wrap, cheddar cheese, chorizo & beans
- Egg omelette roll
- Scrambled eggs, toasted croissant, mushroom and truffle oil

**All menus are seasonal and subject to change. House beverage package*

Continental	Savoury + Continental	Hot plated
\$25 per person	\$32 per person	\$38 per person



COCKTAIL RECEPTION MENU

Minimum 20 pax - Maximum 250 pax

30 mins (max 3 selections)

1 hour (max 5 selections)

1.5 hours (max 6 selections)

2 hours (max 9 selections)

3 hours (max 12 selections)

Cold Canapé - \$5.20 per piece

- Pomegranate and watermelon press, shaved Jamón ibérico ham (NG, GF)
- Freshly shucked oyster with ponzu and crispy shallots (NG, GF, DF)
- Spicy Moroccan chicken, cucumber yoghurt, coriander, waffle basket (NF)
- Zucchini chive and parmesan frittata with teardrop peppers (GF, NF)
- Roast Pumpkin, caramelised onion and goat cheese tartlet (V, GF, NF)
- Compressed cucumber, dill hummus, chilli olive (DF, GF, NF, V, VG)
- Mushroom bruschetta, truffle oil, basil (V, VG, NF)
- Assorted sushi rolls (GF, NF, DF)
- Assorted fresh Vietnamese rice paper rolls (GF, NF, DF)
- Smoked salmon crostini, sheep's milk yoghurt, wild hibiscus flowers, crostini (NF)
- Fajitas prawn and avocado on cucumber redlands (GF)
- Smoked salmon crostini, sheep's milk yoghurt, wild hibiscus flowers, crostini (NF)

Hot Canapé - \$5.90 per piece

- La Delizia mozzarella and basil pizza fingers (NF, V)
- Slow-cooked pork belly, apple and pineapple gel, micro herbs (GF, NF)
- Tempura fish fillets and Wakame seaweed mayo (NF)
- Italian style beef meatballs, tomato sugo sauce, parmesan crumb (NF)
- Mushroom arancini with provolone cheese sauce (NF, V)
- Pumpkin & feta arancini, citrus aioli, served with a bamboo pick (V, GF)
- Mini vegetarian quiches (V)
- Gourmet mini beef pies with tomato sugo (NF, DF)
- Braised brisket brioche, smoked cheese, citrus mayo (NF)
- Asparagus and goat cheese mini tart, toasted walnut crumble (V, GF)



COCKTAIL RECEPTION MENU CONT.

Hot Substantial Canapé - \$11.50 per piece

- Black quinoa, tomato salsa, Cajun pumpkin wedge (V,DF,GF,NF,VG)
- Garlic cream orzo pasta, market fish fillets, pink champagne sauce (NF)
- Beef Brisket on black brioche, smoked cheese, citrus coleslaw (NF)
- Potroasted corn-fed chicken, celeriac mash and black truffle vinaigrette (GF,NF)
- Honey glazed belly pork with Chinese cabbage and lentil jus (GF,DF,NF)
- Risotto of caramelised onions and wild mushrooms (VG,NF)
- Thai beef salad, rice noodles and Asian greens (GF,DF)
- Soy braised chicken, Soba noodles with red chili cucumbersalsa (GF,DF,NF)
- Italian style mini meatballs served in bamboo boat (DF,NF)
- Italian style mini vegetarian meatballs served in bamboo boat (DF,NF,V,GF)
- Pulled shredded beef brisket, Tennessee whisky marmalade, citrus salad served in a cone (V,GF)

Additional options - \$6.50 per person

Assortment of bread and assorted dips

Dessert Canapé - \$5.50 per piece

- Sticky toffee and ginger pudding, toffee sauce, vanilla whipped cream (GF, NF, V)
- Petite assorted eclairs (V)
- French chocolate praline selection (V)
- Banoffee tart, whipped cream
- Vegan chocolate cake, sour cherry (VG, V, NF)
- Assorted macaroons
- Chocolate brownie (GF)
- Key lime pie with double cream (V)
- Passionfruit cheesecake
- Poached pear frangipane slice (V)
- Vanilla ice cream tubs (NF)

2 x Cold, Salad, Main and Sides with 4 Dessert	3 x Cold, Salad, Main and Sides with 5 Dessert	Add 5 hour beverage package
\$65 per person	\$75 per person	\$50 per person, additional



GRAZING STATIONS

Minimum 20 pax - Maximum 500 pax
Combination of the 3 savoury stations - \$30 per person

Charcuterie and Cheese - \$18.50 per person

- Selection of cured meats
- Selection of soft, hard and blue cheese
- Dried fruit, nuts and crackers (GF options)
- Bread and dips

Vegetarian and Cheese - \$15.50 per person

- Selection of cured, roasted and pickled vegetables
- Selection of soft, hard and blue cheese
- Dried fruit, nuts and crackers (GF options)
- Bread and dips

Pastry Grazing Station - \$14 per person

- Mixed sausage roll platter with bush tomato salsa (pork spinach and ricotta lentil (VG))
- Assorted gourmet pies (butter chicken, beef, lamb, vegetarian)
- Chef's selection sweet pastries

Dessert Station - \$15 per person

- Chef's selection petit fours and cakes

Candy Station - \$10 per person

- Selection of hard and soft candies, lollies and sweets

**All menus are seasonal and subject to change.*



COCKTAILS AND SPIRITS

Gin Spritz - \$12 per glass

Bombay Sapphire gin, lime juice, soda, syrup and seasonal garnish

Passionfruit Spritz - \$15 per glass

Vodka O, elderflower liqueur, Bundaberg sparkling passionfruit

Negroni - \$15 per glass

Bombay Sapphire gin, lime juice, soda, syrup and seasonal garnish

Manhattan Fizz - \$15 per glass

Makers Mark bourbon whisky, Cinzano rosso vermouth, Capi ginger beer, Maraschino cherry

Sloe Berry - \$15 per glass

Bombay Sapphire gin, lime juice, soda, syrup and seasonal garnish

Spirit Mixers - \$11 per glass

Haymans sloe gin, strawberry syrup, Capi sparkling grapefruit, fresh mint

**Beverage selection and prices are subject to change*



BEVERAGE PACKAGES

Minimum 30 guests

All packages include non-alcoholic drinks

House package

- WA House Sparkling (Margaret River)
- WA House Sauvignon Sémillon Blanc (Margaret River)
- WA House Shiraz (Margaret River)
- Gage Roads Alby Crisp 3.5%
- Gage Roads Alby Draught 4.2%

1 Hour	1.5 Hours	2 Hours	3 Hours	4 Hours	5 Hours
\$28	\$32	\$39	\$45	\$52	\$59

Deluxe package

- Howard Park Petit Jeté WA
- Vasse Felix Filius Sauvignon Blanc Sémillon (Margaret River, WA)
- Vasse Felix Filius Shiraz
- Gage Roads Alby Crisp 3.5%
- Gage Roads Single Fin 4.5%
- Hello Sunshine Cider 5%

1 Hour	1.5 Hours	2 Hours	3 Hours	4 Hours	5 Hours
\$32	\$35	\$42	\$48	\$55	\$62

Premium Package

- Howard Park Petit Jeté WA
- San Martino Prosecco (Italy)
- Vasse Felix Classic Dry Rosé (Margaret River, WA)
- Vasse Felix Filius Sauvignon Blanc Sémillon (Margaret River, WA)
- Domaine Naturaliste Chardonnay (Margaret River, WA)
- Vasse Felix Filius Shiraz
- Domaine Naturaliste Cabernet Sauvignon (Margaret River, WA)
- Gage Roads Alby Crisp 3.5%
- Peroni 5.1%
- Hello Sunshine Cider 5%

1 Hour	1.5 Hours	2 Hours	3 Hours	4 Hours	5 Hours
\$40	\$46	\$51	\$56	\$61	\$66





BEVERAGE PACKAGES

Sparkling	Bottle
Laurent Perrier Champagne (France)	\$99
Howard Park Petit Jeté (Margaret River, WA)	\$60
San Martino Prosecco (Italy)	\$55
Swings & Roundabouts Sparkling (Margaret River, WA)	\$42
White Wine	
Vasse Felix Filius Sauvignon Blanc Sémillon (Margaret River, WA)	\$55
Domaine Naturaliste Chardonnay (Margaret River, WA)	\$55
Clairault Streicker Halley and Lex Sauvignon Blanc	\$40
Rose	
Vasse Felix Classic Dry Rosé (Margaret River, WA)	\$42
Red	
Vasse Felix Filius Shiraz	\$55
Domaine Naturaliste Cabernet Sauvignon (Margaret River, WA)	\$55
Clairault Streicker Halley and Lex Shiraz	\$40
Beer & Cider	
Gage Roads Alby Crisp 3.5%	\$8
Gage Roads Alby Draught 4.2%	\$8
Gage Roads Alby Fin 4.5%	\$10
Hello Sunshine Apple Cider 3.5%	\$10
Peroni Nastro Azzurro 5.1%	\$10
Carlton Zero 0%	\$8
Non-Alcoholic	Glass
Soft Drinks (Coke, Coke no Sugar, Sprite)	\$3.5
Juice (Orange, Apple, Pineapple,)	\$3.5
Premium WA Soft Drinks (Ginger Beer, Grapefruit, Lemon Lime Bitters)	\$8
Pop Tops (Apple, Blueberry, Raspberry)	\$4
Bottled mineral water	\$4
Sparling/ still water (750ml)	\$7.5
Sparkling/ still water (250ml)	\$3.5



STAFF RATES

Hospitality service rates

A minimum 3 hours service for all events, inclusive of all set-up, delivery and packdown costs.

	Weekday	Saturday	Sunday
Food & Beverage Attendant	\$45 per hour	\$50 per hour	\$55 per hour
Food & Beverage Supervisor	\$50 per hour	\$55 per hour	\$60 per hour
Cash/ Eftpos bar	\$200 per day	\$200 per day	\$200 per day

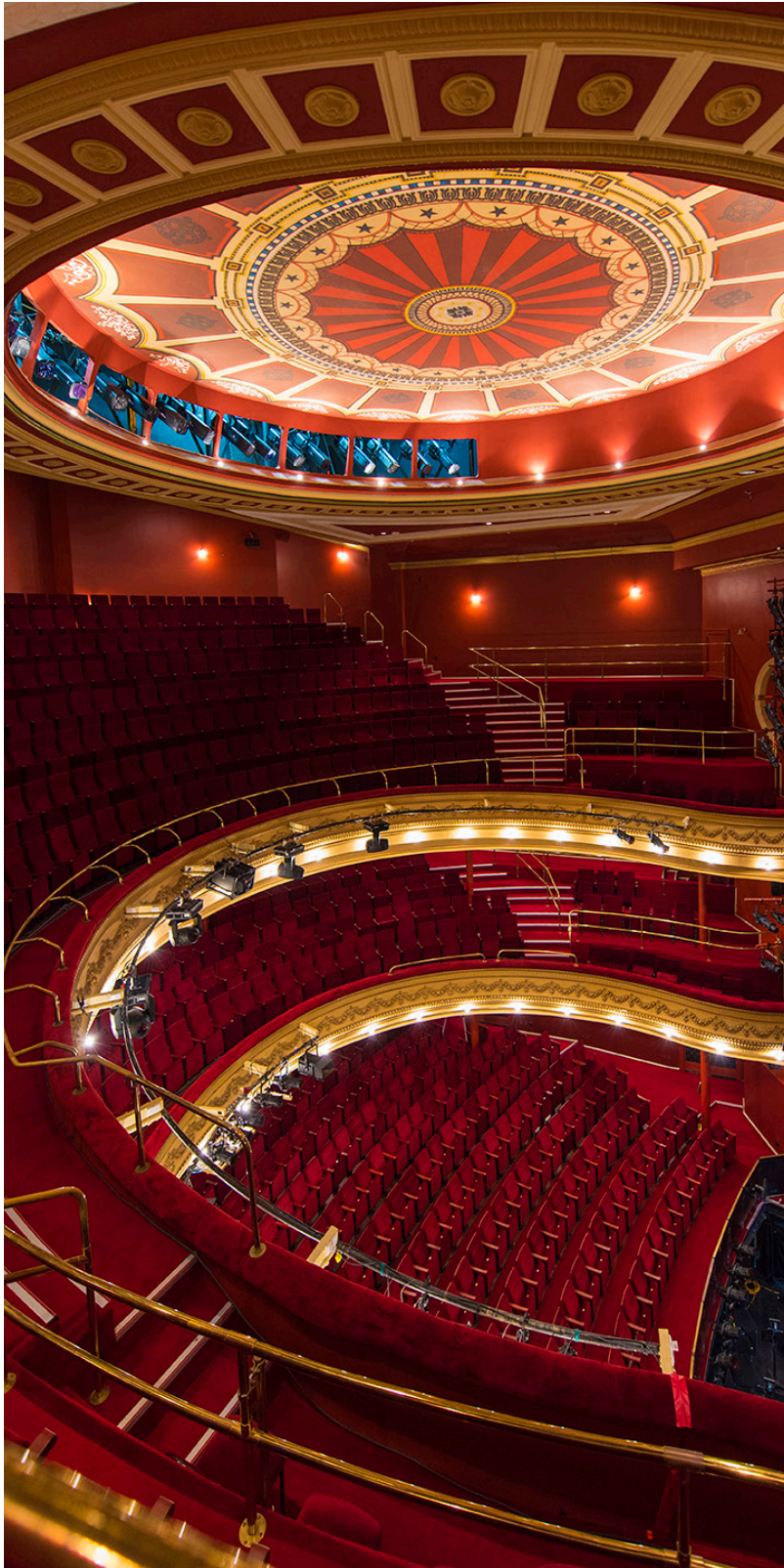
**All menus are seasonal and subject to change.*

Venue staff rates

All venue staff are restered for a minimum 4 hours per call.

The hourly rate is as per the ACT Venue Management MEAA Agreement 2019 Collective Agreement +50% loading.

Hourly rates are increased by CPI at the beginning of each financial year.



PARKING & ACCOMODATION

Parking

Undercover parking is available nearby at His Majesty's Carpark (City of Perth Carpark No. 5), located at 377 Murray Street, Perth, as well as Kings Complex at 517 Hay Street, Perth. Street parking is subject to availability.

Transport

His Majesty's Theatre is located near the main Perth city bus route on St Georges Terrace near King Street. The free Central Area Transport RED CAT route includes a stop at "His Majesty's" on Hay Street. The RED CAT operates every five minutes from 6.40am-6.20pm Monday to Friday (except Public Holidays), and hourly on the weekends between 8.30am and 5.00pm.

Transperth offers timetables and real time information on CAT transport to most destinations in and around the City. Perth Central Railway Station is a five-minute walk from the Theatre.

Accomodation

Intercontinental Perth City Centre

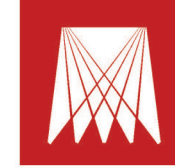
Discover unrivalled hotel accommodation right in the heart of Perth city, at InterContinental Perth City Centre, located at 815 Hay Street, Perth. As a guest at the internationally recognised hotel, you will be able to relax and unwind in contemporary and elegant guest rooms or suites, which feature high speed internet, plush furnishings and modern facilities.

The Adnate Perth - Art Series

Colourful and soulful, the 250-room Adnate Hotel is an open invitation of hospitality and discovery, with city views, outdoor pool, restaurant, bar and gym.

Hilton Double Tree - Northbridge

Located in Northbridge, Perth's trendy food and boutique shopping area. A two-minute walk gets you to Perth Cultural Centre, the Art Gallery of WA, and the shopping precinct. Kick back in the spa, Heathland Family Wellness Centre or on our open pool deck, with great views of the city.



HIS MAJESTY'S THEATRE

***THANK YOU FOR YOUR INTEREST IN HIS MAJESTY'S
THEATRE FOR YOUR SPECIAL DAY.***

Book a site visit today.

Steph McRoberts

Hospitality Sales & Events Coordinator

Arts & Culture Trust

His Majesty's Theatre
State Theatre Centre
Subiaco Arts Centre

events@artsculturetrust.wa.gov.au

174 – 176 William Street, Perth WA 6000
PO Box 7118, Cloisters Square, WA 685