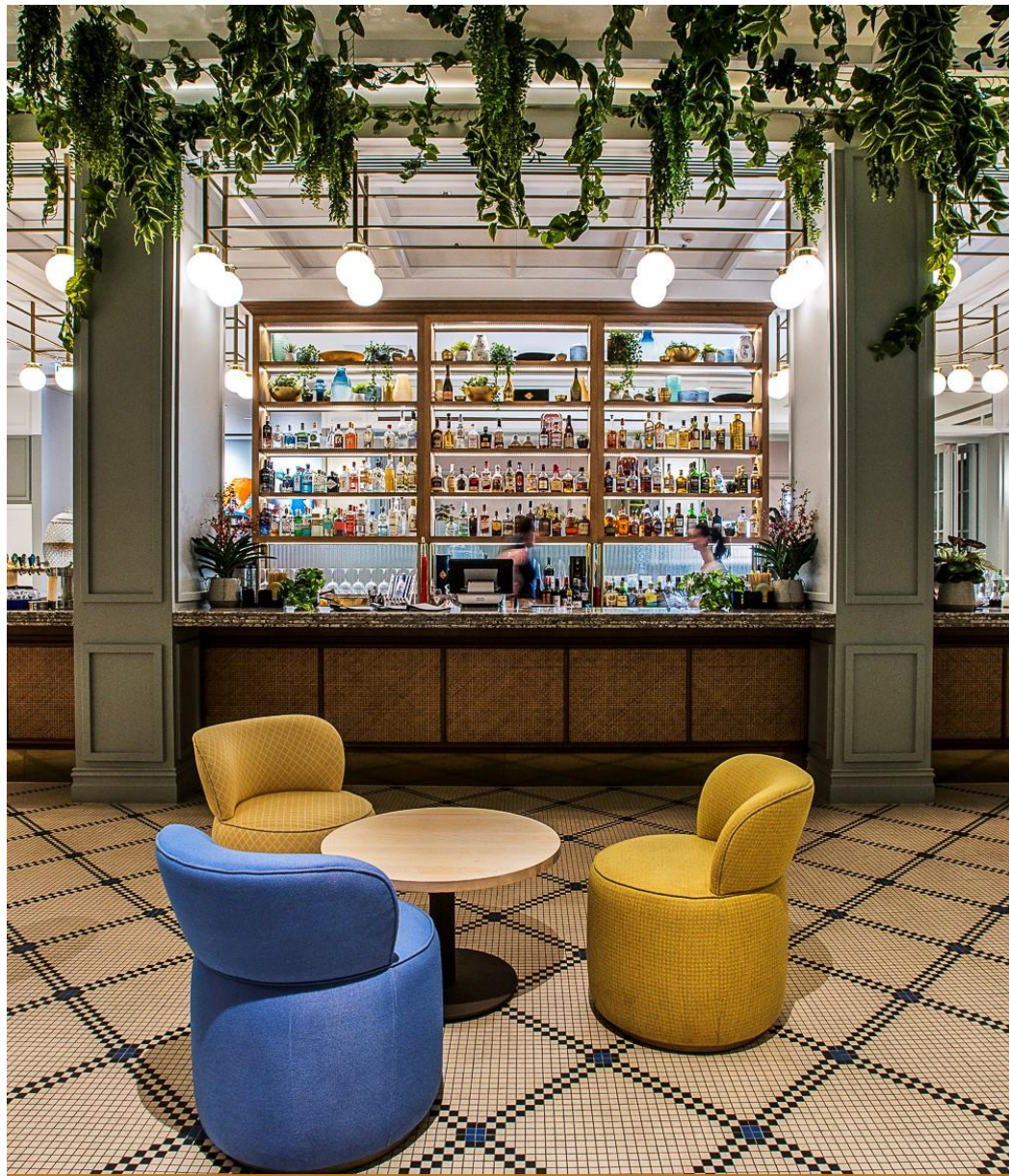




EST. 2005
HYDE
PERTH KITCHEN
+ COCKTAILS

EVENTS KIT

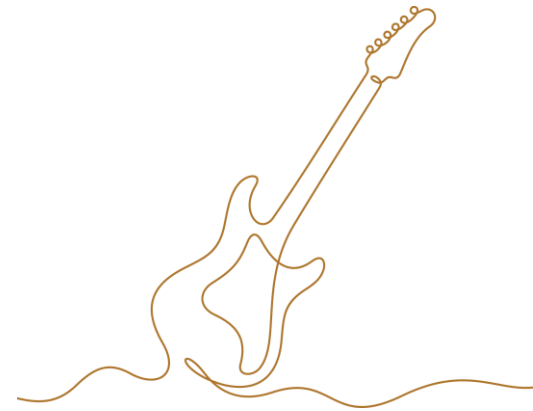


WELCOME TO HYDE

Thank you for considering Hyde Perth for your next party or event.

Hyde Perth Kitchen + Cocktails is Perth's chicest restaurant and bar, boasting an outdoor pool, sun loungers and DJ decks. Casual by day, classy by night, this laid-back venue, with music and entertainment at its core, is a playground for after-work drinks or long, lazy lunches with friends or colleagues.

Designer Carlie Milosevic has evoked her signature style with an urban chic vibe, while playing homage to Perth's natural beauty, pastel sunsets and picturesque beaches. This neutral colour scheme with pops of colour creates a timeless and relaxed alfresco space.



EVENTS AT HYDE

From lively corporate functions, enviable team celebrations, client lunches or mid-week weddings, let us make your next group occasion sophisticated and effortless.

GROUP GATHERINGS

Perfect for seated or cocktail get-togethers for groups of 10 people and over, with your own allocated space. We have designed mouth-watering group set menus.

PRIVATE HYDEAWAY LOUNGE

Designed for intimate events of up to 20 guests (for sit down) or 30 for cocktail, you'll still be a part of Hyde's lively ambience.





BEVERAGE PACKAGES

ESSENTIALS

2 hr - \$55pp

House white and red wine, sparkling, beers, juices and soft drinks.

FAVOURITES

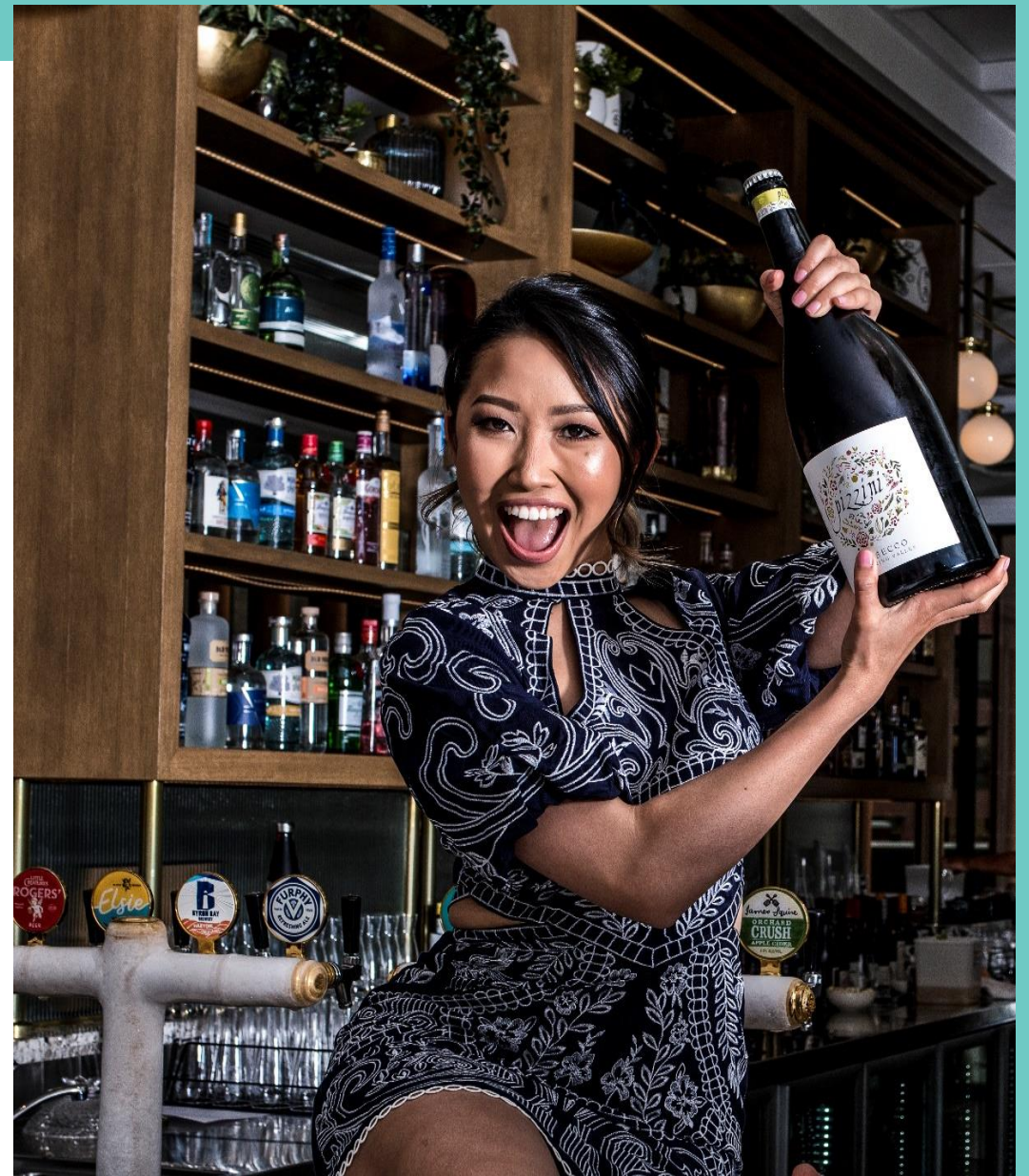
2 hr - \$65pp

Premium white and red wine, sparkling, rosé, beers, spirits, on tap cocktails, juices and soft drinks.

LETS GO ALL OUT

2 hr - \$90pp

Deluxe white and red wine, sparkling, rosé, beers, spirits, on tap cocktails, juices and soft drinks.







CANAPÉS

FROM \$30PP MIN (20)

Bocconcini, grape tomatoes, verjuice

Salmon nigari, mushroom XO, kewpie

Kingfish ceviche, dragon fruit, finger lime

Beef tataki, sesame, daikon, Ponzu

Chick pea kofta, coconut yoghurt, tabbouleh

Chicken kara-age, pickled daikon, Ponzu mayonnaise

Arkady lamb, adobo, slaw, tostada

Wagyu beef, milk bun, jack cheddar, buttercrunch

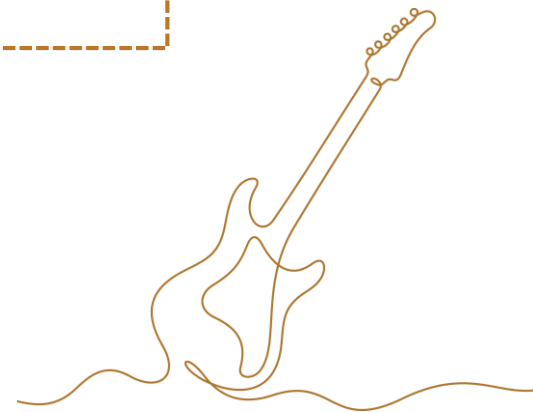
NW Prawn skewer, chimichurri

FINISH

Mini Key lime pies

Choc filled churros w dulce sauce

Vanilla and mint fruit cups





Grazing Table

Grazing Table

20pax \$400, 40pax \$750

Charcuterie

Prosciutto san danielle, Morcon salumi, Jamon serrano, Chorizo semicurado, pork rillettes, duck liver pate.

Pickles

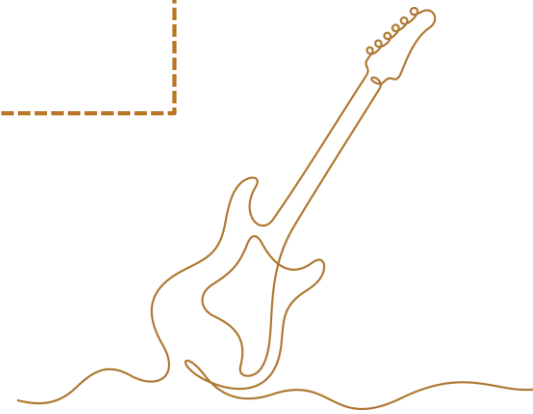
Radish, spiced cauliflower, agave, mustard carrots, Dandaragan olives.

Bread

Grissini, pumpernickel, sourdough, lavosh.

Spreads

Labneh, hummus, tapenade, evoo





DAY CONFERENCE PACKAGES

FULL DAY DELEGATE PACKAGE \$75PP

Conference amenities including pens, notepads, mints and chilled water

Two tea and coffee services

Morning tea selection

Working lunch selection

Afternoon tea selection

One flipchart with markers

One non-electronic whiteboard

Wireless internet

HALF DAY DELEGATE PACKAGE \$65PP

Conference amenities including pens, notepads, mints and chilled water

One tea and coffee service

Morning tea or afternoon tea selection

Working lunch selection

One flipchart with markers

One non-electronic whiteboard

Wireless internet



MORNING, AFTERNOON TEA & MEETING SNACKS

One selection incl. per break (Delegate Packages) or \$10pp, per selection. All morning and afternoon tea breaks include a tea and coffee service and will be served in conference spaces.

- Maple chia pods w fruit coulis (gf, vn)
- House made muesli bars (gf, vn)
- Virginian ham and gruyere croissants (can be v)
- Vanilla and mint fruit cups (gf, vn)
- American brownie (can be gf)
- Bliss protein balls (gf, df, vn)
- Mini quiche
- House made sausage rolls
- Selection of cookies
- Whole fresh fruits (gf, vn)
- Mini sweet and savoury muffins
- Spiced nuts and dried Fruit (gf, vn)





GROUP DINNERS

82pp min (15)

Kingfish ceviche

Edamame / young coconut / avocado / cilantro / yuzu



Lamb Barbacoa

Tostada / jalapeno, / fermented slaw / lime

Prosciutto san Danielle

Spiced cauliflower pickle / pecorino / baby capers / sourdough

Stuffed Zucchini Flowers LG

Smoked scamorza / tomato sugo / migas



Margaret river beef fillet

Marrow butter / onion strings / frites / jus

Eggplant ragu pappardelle

Porcini / truffle/ walnut / cashew cheese

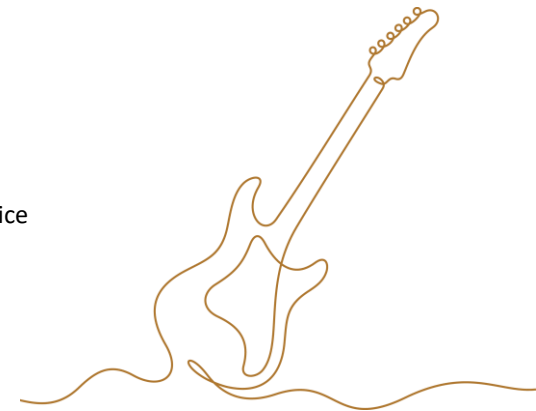
Gold-band snapper

Courgettes /pickled radish/ pistachio / currant verjuice

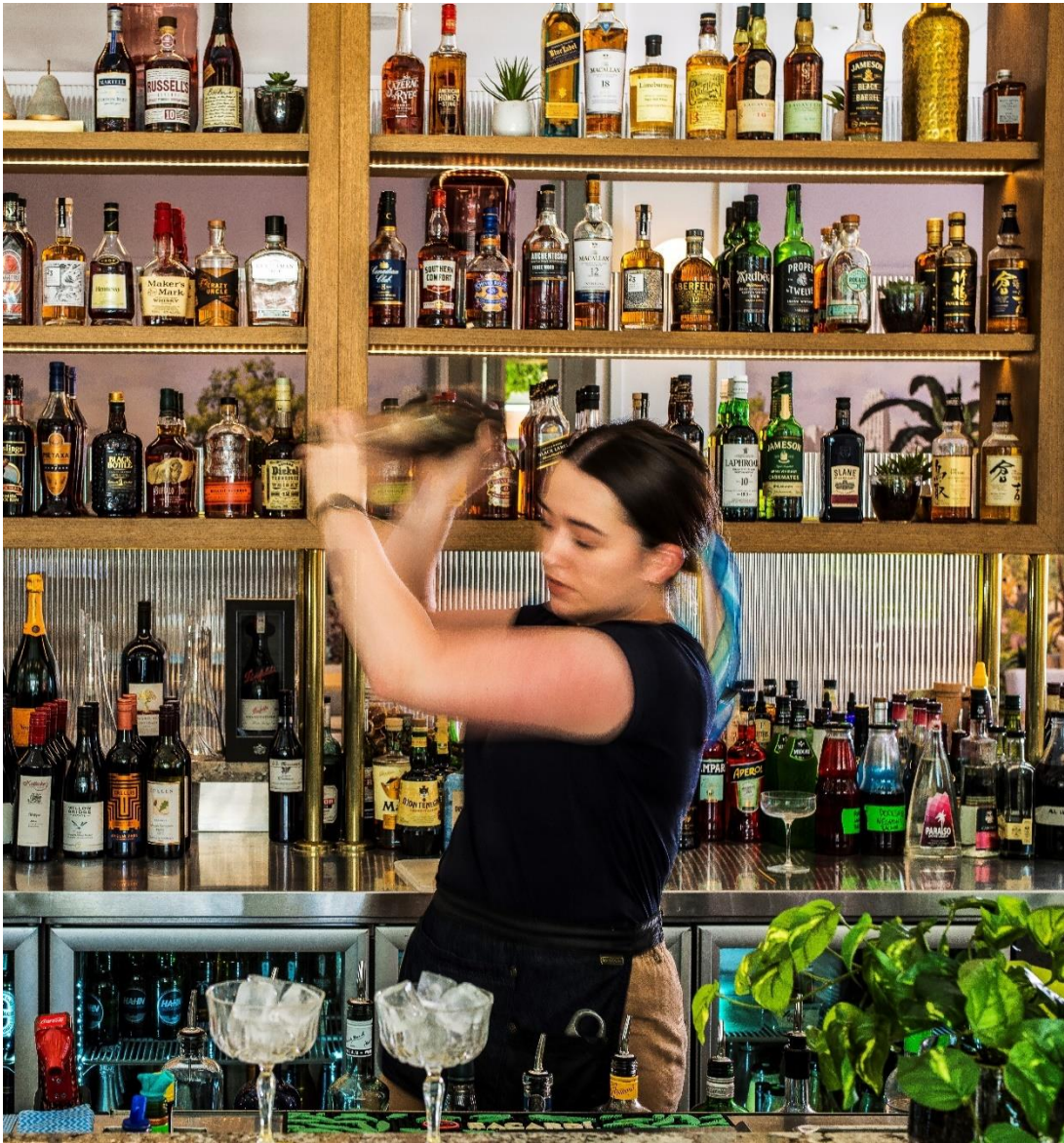


Dragon fruit panna cotta

Lychee granita







PLAN YOUR NEXT EVENT



(08) 6371 1001



RESERVATIONS@HYDEPERTH.COM



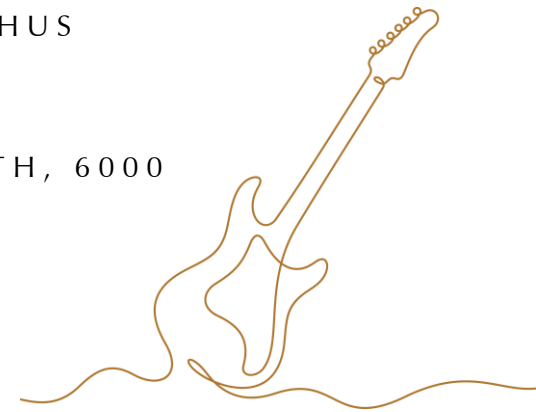
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LEVEL 1, 900 HAY STREET, PERTH, 6000



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HYDE

PERTH KITCHEN
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LEVEL 1, THE ADNATE, PERTH, WA 6000

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