

EST.  2005

# HYDE

PERTH KITCHEN + COCKTAILS

FUNCTIONS KIT





# WELCOME TO HYDE

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

Located in the heart of the Perth CBD, we are a chic, music-inspired restaurant and bar, residing at the all-new Art Series hotel, The Adnate.

Host a semi-private event up to 150 people, or hydeaway in our semi-private function room!

EXPLORE OUR OPTIONS FOR GROUPS OVER 15.







## HYDEAWAY FUNCTION ROOM

Available 7 days a week during operating hours  
 All events must select a catering option to be pre-ordered.

GROUP SIZE	COST
<25	\$60 PP minimum spend
26 - 50	\$100PP minimum spend
51+	not available

\*All groups larger than 25 are only available as a cocktail style event

## NON-EXCLUSIVE USE EVENTS

Available Thursday-Sunday

All groups larger than 15 people must select a catering option to be pre-ordered.

GROUP SIZE	COST
1-15	Regular menu
16-30	\$70PP minimum spend
31-79*	\$85PP minimum spend
80+*	\$100PP minimum spend

\*All groups larger than 30 are only available as a cocktail style event





# FOOD AND BEVERAGE





# CATERING OPTIONS

Catering can be provided as a sit-down shared meal or cocktail style depending on group size.

The entire group must choose the same package.

Please select one of the following:

(prices per person)

Please let us know of any dietary requirements.

## HYDE & SEAT

Available for Lunch & Dinner

COST

- Two Course Set Menu \$70 per person
- Three Course Set Menu \$80 per person
- Alternate Drop \$8 per person, per course

## GRAZE & SHARE

Your selection of three canapes to be served upon arrival followed by a three course shared style menu served to the table

COST

\$90 per person

20 guests minimum

Your selection of a four course menu served share style to the table. Includes antipasto and 2 selection of each entrée, main and dessert

COST

\$95 per person

10 guests minimum





## MENU SELECTION

### ANTIPASTO

- Charcuterie board selection of cold cuts, cappocollo, bresaola, salami, jamon, house made pickles, aged cheddar, chargrilled sourdough

### ENTREE

- Baba ganoush with roasted spring onions, beetroot, green olives and flat bread.
- Burrata with romesco, peppers and daily bread.
- Marmalade roasted pork with citrus and fennel.
- Seared scallops with sautéed witlof, shallots and lemon parsley.
- Braised calamari with broccoli tabbouleh and charred lemon.

### MAINS

- Za'atar spiced lamb rump with beetroot hummus and seasonal baby vegetables
- Lemon and thyme infused chicken with quinoa, smacked cucumbers and jus gras
- Market Fish of the Day with roasted broccoli and a vierge sauce
- Portobello steaks with butter beans and garlic chilli oil
- Pan fried pumpkin gnocchi with baby spinach, goat's cheese, sage and pepitas
- Scotch fillet with béarnaise, watercress, green beans and jus

### DESSERT

- Yoghurt & white chocolate crème brûlée
- Vanilla panna cotta with macerated strawberries and milk & almond crumbs
- Basque cheesecake with honeycomb crème fraîche
- Chocolate tart, salted caramel mascarpone with popping candy
- Selection of local cheese, lavosh nuts, pear and fig relish







## CANAPE SELECTIONS

### STANDARD CANAPES

CANAPE SELECTION MUST BE PREORDERED

1 HOUR \$35 PER PERSON (ADDITIONAL HOURS: \$15 PER PERSON PER HOUR)

SELECT UP TO 5

- Pappa al pomodoro with stracciatella and basil pesto
- Chicken skewers with tzatziki
- Beetroot & feta arancini with aioli
- Kale, quinoa & pumpkin croquette with tomato relish.
- Sweet potato & cashew empanada with chipotle mayonnaise
- Pumpkin, spinach & hummus tartlet
- Assorted mini quiches (lorraine / spinach / roasted vegetables)
- Pork & fennel roll with compressed apple sauce.
- Chicken & leek pie with green tomato pickle.
- Ricotta & spinach filo with thyme / honey / lemon sour cream

### PREMIUM CANAPES

CANAPE SELECTION MUST BE PREORDERED

1 HOUR \$45 PER PERSON (ADDITIONAL HOURS: \$18 PER PERSON PER HOUR)

SELECT UP TO 5

- Fresh shucked oysters with lemon gel and mignonette.
- Coconut prawn with mint and coriander chutney
- Barramundi spring roll with green tomato pickle mayonnaise
- Crispy pork bites with chimichurri
- Prawn slider. Slaw. 1k dressing
- Wild mushrooms & taleggio croquette with salsa verde
- King prawn tempura with aioli
- Mini beef wellington with dijonaise.
- Mini beef burgundy pies with tomato relish.





## ADD ONS

### FOOD

FOOD ADD ON'S MUST BE PREORDERED IN ADDITION TO A CATERING OPTION  
ADDITIONAL \$8 PER ITEM

- Roast beef mini baguette with rocket, caramelised red onion and dijonnaise.
- Sticky honey miso-glazed salmon with quinoa & brown rice and pickled shimeji.
- Fish and Chips, tartare, lemon
- Semolina Calamari tentacles with lemon aioli
- Butter chicken with basmati rice and pappadums.
- Crispy Cauliflower with tahini yoghurt and rocket
- Pulled lamb shoulder tacos

## SHARING PLATTER

\$65 PER PLATTER (SUITABLE FOR 10 GUESTS)

- Antipasto: smoked and cured meats, terrine, pate, aged cheddar, pickled vegetables and artisan breads
- Cheese board: selected local and international cheeses, fresh and dried fruit, quince paste, lavosh
- Savoury board: sausage rolls, pumpkin and goat cheese quiche, smoked salmon and avocado quiche spinach and feta pastries
- Fruit Platter: seasonal sliced fruit

## GRAZING PLATTERS

- Trio dips and focaccia platter - \$80 per platter
- Cheese and charcuterie platter - \$140 per platter
- Tapas platter - \$150 per platter
- Fresh seafood platter - \$260 per platter

\*Grazing station price upon request





# DRINKS PACKAGES

THE ENTIRE GROUP MUST CHOOSE THE SAME PACKAGE FOR THE SAME AMOUNT OF HOURS

PLEASE SELECT ONE OF THE FOLLOWING:  
(PRICES PER PERSON)

## ESSENTIALS BEVERAGE PACKAGE

TAP BEERS, HOUSE WINES & ALL SOFT DRINKS

1 HR \$25 | 2 HRS \$40 | additional hour \$20 per person per hour

## FAVOURITES BEVERAGE PACKAGE

TAP BEERS, PREMIUM WINES, & ALL SOFT DRINKS

1 HR \$35 | 2 HRS \$55 | additional \$25 per person per hour

## PREMIUM BEVERAGE PACKAGE

TAP BEERS, PREMIUM WINES, ALL SOFT DRINKS, & SELECT COCKTAILS

1 HRS \$55 | 2 HRS \$85 | additional \$30 per person per hour

### ESSENTIAL PACKAGE WINES

WHITES: SAUVIGNON BLANC, PINOT GRIGIO

REDS: SHIRAZ

SPARKLING & OTHER: PROSECCO, ROSE

### FAVOURITES PACKAGE WINES

WHITES: NZ SAUVIGNON BLANC, SEMILLION, RIESLING

REDS: PINOT NOIR, SHIRAZ

SPARKLING & OTHER: PROSECCO, ROSE

### PREMIUM PACKAGE WINES

WHITES: PINOT GRIS, SAUVIGNON BLANC, RIESLING, CHARDONNAY

REDS: PINOT NOIR, TEMPRANILLO, CABERNET SAUVIGNON

SPARKLING & OTHER: PROSECCO, BRUT, FRENCH ROSE

BEER: HEINEKEN, JAMES SQUIRE 150 LASHES, LITTLE CREATURES HAZY LAGER, SWAN LAGER, JAMES SQUIRE GINGER BEER

COCKTAILS: LET US KNOW YOUR PREFERENCES - CAN SELECT UP TO 4 COCKTAILS

\*Beverage selections are subject to change







# BEVERAGES ON CONSUMPTION

A STAFFING FEE APPLIES TO BEVERAGES ON CONSUMPTION SERVICE

1 STAFF MEMBER PER 20 GUESTS AT \$30 PER STAFF MEMBER, PER HOUR WITH A MINIMUM OF 3 HOURS

## SPARKLING & CHAMPANGE

- Vedova Prosecco D.O.C | \$13 | \$62 p/bottle  
Valdobbiadene, TV, IT
- Howard Park Petit Jete | \$15 | \$69 p/bottle  
Great Southern, WA
- Ruinart Champagne | \$365 p/bottle  
Reims, France
- Veuve Clicquot Rose | \$195 p/bottle  
Reims, France
- Veuve Clicquot | \$245 p/bottle  
Reims, France
- Dom Perignon | \$720 p/bottle  
Hautvillers, France

## WHITE WINES

- Robert Oatley Sauvignon Blanc Semillon | \$13 | \$62 p/bottle  
Margaret River, WA
- Wicks Estate Sauvignon Blanc | \$12 | \$60 p/bottle  
Adelaide Hills, SA
- Ara Sauvignon Blanc | \$12 | \$60 p/bottle  
Marlborough, New Zealand
- The Sum Riesling | \$12.5 | \$62 p/bottle  
Denmark, WA
- Wildflower Pinot Grigio | \$12.5 | 61 p/bottle  
Great Southern, WA
- Domain Naturaliste Chardonnay | \$13 | \$68 p/bottle  
Margaret River, WA
- Cullen Sauvignon Blanc Semillon | \$85 p/bottle  
Margaret River, WA
- Castelli Estate Chardonnay Pemberton | \$70 p/bottle  
Margaret River, WA
- William Fevre Chablis | \$98 p/bottle  
Chablis, France

## ROSE

- Vasse Felix Classic Rose | \$12 | \$60 p/bottle  
Margaret River, WA
- M de Minuty Rose | \$16.5 | \$78 p/bottle  
Provence, France
- AIX Rose | \$85 p/bottle  
Provence, France
- Escalon's Whispering Angel | \$95 p/bottle  
Ferguson Valley, WA

## RED WINES

- Hancock Shiraz | \$12 | \$60 p/bottle  
McLaren Vale, SA
- Stormy Bay Pinot Noir | \$12.5 | \$63 p/bottle  
Coal River, TAS
- Robert Oatley GSM | \$13 | \$66 p/bottle  
McLaren Vale, SA
- Snake & Herring Cabernet Sauvignon | \$13.5 | \$70 p/bottle  
Margaret River, WA
- Laissez Faire Syrah | \$110 p/bottle  
Great Southern, WA
- Soumah Hexham Pinot Noir | \$83 p/bottle  
Yarra Valley, VIC
- La Linea Tempranillo | \$68 p/bottle  
Adelaide Hills, SA
- Finisterre Cabernet Sauvignon | \$105 p/bottle







# BEVERAGES ON CONSUMPTION

A STAFFING FEE APPLIES TO BEVERAGES ON CONSUMPTION SERVICE

1 STAFF MEMBER PER 20 GUESTS AT \$30 PER STAFF MEMBER, PER HOUR WITH A MINIMUM OF 3 HOURS

## SOFT DRINKS & WATER

- Coca Cola, Coke No Sugar | \$6
- Sprite, Lift, Ginger Ale | \$6
- Lemon, Lime and bitters | \$6
- Mt Franklin Still water | \$6
- Mt Franklin Sparkling Water | \$6

## BOTTLES

- Peroni, Italy, 3.5% | \$12
- Byron Bay Premium Lager, NSW, 4.0% | \$12
- Hanh Ultra Crisp GF, NSW, 4.2% | \$12
- Heineken 0.0, Netherlands, 0.0% | \$9

## HOUSE SPIRITS - ALL \$12

- Ketel One Vodka
- Tanqueray Gin
- Blu Tequila
- Maker's Mark Bourbon
- Johnny Walker Black Label Whisky

## ON TAP

- Heineken, Netherlands | \$12 | \$14
- Swan Draught | \$10 | \$12
- James Squire 150 Lashes | \$10 | \$12
- Little Creatures "Hazy Lager" 3.5 | \$10 | \$12
- James Squire "Ginger Beer" | \$10 | \$12

## CANS

- James Squire Orchard Crush Cider | \$12
- Little Creatures Pipsqueak Cider, VIC, 5.2% | \$12
- Little Creatures Ginger Beer | \$12
- Little Creatures Pacific Ale | \$12
- Brooklyn Bel-Air Sour | \$12
- Bertie Apple Cider | \$12
- Cheeky Monkey IPA | \$12
- Guinness | \$12







# HYDE SPECIALS

## BOTTOMLESS PACKAGES

\$90 PER PERSON

YOUR SELECTION OF 4 CANAPES AND SELECTED DRINKS BELOW:

- PAPPAL POMODORO WITH STRACCIATELLA AND BASIL PESTO
- PORK & FENNEL ROLL WITH COMPRESSED APPLE SAUCE.
- CHICKEN SKEWERS WITH TZATZIKI
- BEETROOT & FETA ARANCINI WITH AIOLI
- KALE, QUINOA & PUMPKIN CROQUETTE WITH TOMATO RELISH

- SANGRIA (RED, ROSE OR WHITE)
- APEROL SPRITZ
- BLOODY MARY
- PIMM'S

• MINIMUM 2 PERSONS, BOOKING REQUIRED, 2 HOUR SEATING. ALSO AVAILABLE TO BOOK IN OUR HYDEAWAY FUNCTION ROOM - MINIMUM SPEND APPLIES







## CONFERENCE

### FULL DAY DELEGATE PACKAGE

\$79.00 PER PERSON

- Includes Room Hire with conference amenities (AV Equipment - HDMI, Projector & Screen, Non-electronic whiteboard, Flipchart, Markers, Pens, Notepads)
- Two Tea & Coffee Services
- Morning Tea Selection
- Working Buffet Lunch Selection
- Afternoon Tea Selection

Minimum 15 delegates

### HALF DAY DELEGATE PACKAGE

\$65 PER PERSON

- Includes Room Hire with conference amenities (AV Equipment - HDMI, Projector & Screen, Non-electronic whiteboard, Flipchart, Markers, Pens, Notepads)
- One Tea & Coffee Service
- Morning Tea OR Afternoon Tea Selection
- Working Buffet Lunch Selection

Minimum 15 delegates

### ROOM HIRE ONLY

- FULL DAY: \$650\*
- HALF DAY: \$500\*

Includes non-electronic whiteboard, Flipchart, Markers, Pens, Notepads, HDMI

\*excludes AV Equipment - Projector & Screen not included. Quote available upon request







## CONFERENCE MENU

### MORNING TEA & AFTERNOON TEA SELECTION

\$16 PER PERSON | MINIMUM 5 DELEGATES

SELECTION OF TWO ITEMS INCLUDING SEASONAL FRUIT PLATTER, FRESHLY BREWED COFFEE AND TEA.

#### SAVOURY

- Assorted savoury quiche
- Mini beef goulash pies tomato relish
- Mini chicken pies, peach & mango chutney
- Pork & fennel sausage rolls, chutney
- Ham & cheese croissant
- Mac & cheese croquettes. Big mac sauce
- Basil pesto & bocconcini arancini, aioli
- Vegetarian taquitos, tomato salsa. Sour cream
- Breakfast roll, bacon, egg and tomato relish
- Vegetarian gyoza, mushroom sesame sauce soy

#### SWEET

- Chocolate cake
- Mixed muffins
- Mini donuts
- Assorted fruit Danish
- Carrot cake, zesty cream cheese frosting
- Blueberry friands
- Seasonal fruit & berry smoothie
- Traditional scones, cream and jam
- Portuguese custard tart
- Chocolate mousse, white chocolate crunch

#### ENHANCE YOUR BREAK

- Acai bowl station | \$15 per person
- Fresh pressed juices | \$10 per person
- Barista coffee | \$4 per coffee







# CONFERENCE MENU

## LUNCH SELECTION

### HYDE LUNCH SPECIAL

\$30 per person | 5-15 delegates

Enjoy your break in Hyde restaurant.

Includes your choice of one main meal plus a selection of juices and soft drinks.

### MENU

- Blackened chicken sandwich. Potato crisps. B&B pickles. Miso mayo.
- Hyde burger. Swiss cheese. Cos lettuce. Caramelised red onions. Beetroot relish. Hand cut chips.
- Portobello mushroom burger. Haloumi. Cos lettuce. Beetroot relish.
- Campanelle. Basil. Roasted brocolini. Pecorino.
- Chicory. Ricotta. Thyme, prosciutto, Chardonnay. Honey. Chestnuts
- Mild butter chicken. Jasmine rice. Mango chutney. Naan

### HYDEAWAY LUNCH

\$32 per person | 5-20 delegates

- Chef 's selection of wraps, sandwiches and baguettes
- Seasonal Salad
- Seasonal fresh fruit platter
- Selection of juices and soft drinks
- Served share style to the room.

### HOT BUFFET LUNCH

\$32 per person | minimum 20 delegates

- Daily Chef selection of hot buffet lunch include two salads, three hot items and one dessert item plus selection of juices and soft drinks.

### ENHANCE YOUR LUNCH

- Additional hot item | \$10 per item
- Dessert item | \$8 per person
- Fresh pressed juices | \$10 per person





## FAQ'S

### CAKES

- You can bring a cake. This can be stored in our fridge until you are ready to serve. You may serve the cake for no extra fee. A cake fee of \$5pp will apply for the venue to serve the cake. Store bought cakes only.

### DECORATIONS AND THEMING

- No decorations or displays are authorized to be fixed to any part of the building without consent from management. Any repairs required should the guest not adhere to this policy will be at the cost of the guest.
- Please contact the reservations team to discuss decorations and for supplier recommendations.

### ENTERTAINMENT

- Should you wish to arrange additional entertainment or entertainment for an exclusive event, please contact our Functions & Events Coordinator

### MINIMUM SPEND

- Functions being held at Hyde Perth Kitchen + Cocktails must achieve the minimum spend set out in this function package. Any remaining amount at the conclusion of the function will not be refunded.

### PAYMENT

- A 50% deposit is required to confirm your booking
- Final payment will be requested 2 weeks prior to your event
- Any final amendments must be completed 3 days prior to the event. No refunds will be provided once amendments are made within this time frame.

### SECURITY

- Hyde Perth Kitchen + Cocktails Staff Members have the right to refuse entry and service to unduly and intoxicated guests as per current responsible service of alcohol laws.

### POOL ACCESS

- Only accessible to staying in-house guests of The Art Series, The Adnate Hotel. No exceptions







# CONTACT US



@HYDEPERTH

WE CANNOT WAIT TO HOST YOUR NEXT CELEBRATION OR EVENT!

SEND US AN EMAIL TO START PLANNING TODAY.

E: [EVENTS@HYDEPERTH.COM](mailto:EVENTS@HYDEPERTH.COM)

