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## PRINT HALL WEDDINGS

URBAN LOCATION | HERITAGE VENUE | MODERN FLAIR

CREATE YOUR BESPOKE WEDDING AT PERTH'S MOST AWARDED AND THOUGHTFULLY RESTORED HERITAGE LISTED BUILDINGS. THE MULTI-LEVEL PRINT HALL HAS BEEN WEST AUSTRALIA'S MOST AWARD WINNING HOSPITALITY VENUE FOR OVER SEVEN YEARS.

DUE TO DEMAND, THEY ARE NOW OPENING THEIR DOORS FOR AN EXCLUSIVE NUMBER OF DATES PER ANNUM AS A WEDDING VENUE.

WITH A RANGE OF FIVE DESIGNER RECEPTION SPACES AVAILABLE TO HIRE FOR CEREMONIES AND RECEPTIONS OUR VERSATILE VENUE CAN HOST INTIMATE WEDDINGS FOR 22 AND LARGE RECEPTIONS FOR UP TO 450 PEOPLE.

HOST AN EXTRAVAGANT EVENT AT GAZETTE, A PETITE WEDDING RECEPTION IN THE CHAIRMAN'S OFFICE, A COCKTAIL RECEPTION ON OUR ROOFTOP TERRACE, OR ENJOY A PROGRESSIVE EXPERIENCE FOR YOUR GUESTS ACROSS MULTIPLE LEVELS AND VENUES.

FEEL CONFIDENT IN THE KNOWLEDGE THAT OUR WEDDING PACKAGES HAVE BEEN CURATED BY A TEAM OF INDUSTRY PROFESSIONALS WHO HAVE PIONEERED THE PERTH MARKET FOR CULINARY, BEVERAGE AND SERVICE EXCELLENCE.

RELAX AS OUR DEDICATED FUNCTIONS TEAM CURATE EVERY DETAIL FOR A UNIQUE AND UNFORGETTABLE WEDDING FOR YOU AND YOUR GUESTS.

TO MAKE A BOOKING PLEASE CONTACT OUR EVENT COORDINATOR ALEXIA TOMSHIN

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ALEXIA.TOMSHIN@PRINTHALL.COM.AU

## WEDDING SPACES & CAPACITIES



	SEATED	COCKTAIL
SMALL PRINT LOWER GROUND LEVEL	40 PAX	100 PAX
GAZETTE GROUND FLOOR	130 PAX	400 PAX
THE CHAIRMAN'S OFFICE FIRST FLOOR DINING ROOM	22 PAX	N/A
APPLE DAILY FIRST FLOOR	50 PAX	300 PAX
BOB'S BAR ROOFTOP TERRACE	40 PAX	175 PAX

# A PLATED AFFAIR

- DINE - SET ENTRÉE ALTERNATE MAIN YOUR WEDDING CAKE PLATED AS DESSERT  65PP	- INDULGE - SET ENTRÉE CHOICE OF MAIN (THREE) SET DESSERT (TWO)  75PP	- PREMIUM - SHARED ANTIPASTI ON TABLE CHOICE OF ENTRÉE (TWO) CHOICE OF MAIN (THREE) CHOICE OF DESSERT (TWO)  90PP
ADD ON - 3 CANAPÉ - 12.50PP		

## ENTRÉE

KING FISH CRUDO, CUCUMBER, ORANGE CAMPARI DRESSING  
SEARED VEAL, POACHED TUNA AIOLI, CAPER, ROCKET  
RISOTTO, MUSHROOM, MASCARPONE, CRESS  
HOUSE SMOKED SALMON, HERBED POTATO CAKE, ASPARAGUS  
SAUTÉED AUSTRALIAN PRAWNS, PRESERVED LEMON HERB SALAD, SALSA VERDE  
SLOW COOKED BEEF STROZZAPRETI, HERBED RICOTTA

## MAIN

JOSPER GRILLED MEDIUM SIRLOIN  
POTATO ROSTI, JUS  
  
MARKET FISH  
GRILLED ASPARAGUS, FENNEL PUREE, POACHED TOMATO  
  
CONFIT DUCK  
CHESTNUT PURÉE, ROASTED BEETROOT, WILD FIG  
  
PAN FRIED GNOCCHI  
CARROT PURÉE, HAZELNUT, SAGE, REGGIANO  
  
WEST AUS ARKADY FARMHOUSE LAMB SHOULDER  
SWEET CORN PURÉE, ALMOND & HERB SALAD  
  
WAGIN CORN FED FREE RANGE CHICKEN BREAST  
PEARL BARLY, RUBY CHARD, BUTTERED LEEK, LEMON REDUCTION

## DESSERT

PRALINE SEMI FREDDO, VALRHONA CHOCOLATE ESPRESSO CAKE  
PANNA COTTA, HAZELNUT MERINGUE, BALSAMIC ROASTED STRAWBERRY  
CRUMBED CUSTARD, FIG GELATO, SPICED HONEY  
POACHED SEASONAL FRUIT, ZABAGLIONE, GELATO

*THE ABOVE IS A SAMPLE MENU ONLY AND SUBJECT TO CHANGE*

# COCKTAIL

- DINE -	- INDULGE -	- PREMIUM -
RECOMMENDED FOR 4 HOUR RECEPTIONS	RECOMMENDED FOR 5 HOUR RECEPTIONS	RECOMMENDED FOR 6 HOUR RECEPTIONS
10 ITEMS PER GUEST	12 ITEMS PER GUEST	15 ITEMS PER GUEST
THREE COLD FOUR HOT TWO SUBSTANTIAL ONE SWEET	THREE COLD FIVE HOT THREE SUBSTANTIAL ONE SWEET	FIVE COLD FIVE HOT FOUR SUBSTANTIAL TWO SWEET
55PP	65PP	90PP

## COLD

WHIPPED COD ROE, SALMON CAVIAR  
SEARED BEEF CARPACCIO, TRUFFLE EMULSION  
LIGHTLY CURED SALMON, CRÈME FRAICHE, KIPFLER CRISP  
MINI GOATS CURD TART, TRUFFLED HONEY, PEAR  
SEMI DRIED HEIRLOOM TOMATO, BUFFALO MOZZARELLA, BALSAMIC  
DUCK PARFAIT, BLACK TRUFFLE BUTTER, MUSHROOM  
SLOW COOKED PORK TERRINE, QUINCE

## HOT

SEARED SCALLOP, ROMESCO, CRISP BACON  
BACALA CROQUETTES, CITRUS AIOLI  
W.A. PRAWNS, NDJUA, SALSA VERDE, LIME  
PORK AND VEAL POLPETTE, HAZELNUT, REGGIANO  
PUMPKIN, HERB, FETTA ARANCINI  
RICOTTA & HERB TORTELLINI, ASPARAGUS, TOMATO SALSA  
SLOW COOKED BEEF CHEEK, CAULIFLOWER PURÉE, GREMOLATA

## SUBSTANTIAL

SLOW COOKED BEEF SHORT RIB, HOUSE MADE ORECCHIETTE  
PAN FRIED GNOCCHI, PEA, PECORINO, GRILLED ASPARAGUS  
RISOTTO, SCORCHED PEAR, TALEGGIO  
JOSPER GRILLED LAMB SHOULDER, MILK BUN, PICKLES  
MILK BRAISED VEAL, SOFT POLENTA  
SEAFOOD CONES, CRISP SQUID, PRAWN, FRIES

## SWEET

GELATO CUPS  
HOUSE MADE PETITE FOURS  
RICOTTA DOUGHNUTS  
MINI CANNOLI  
ZABAGLIONE, POACHED STRAWBERRIES

*THE ABOVE IS A SAMPLE MENU ONLY AND SUBJECT TO CHANGE*



## CULINARY ADD ONS

### ADDITIONAL CANAPÉS

HOT, COLD OR SWEET CANAPÉ – 4.5EA

SUBSTANTIAL CANAPÉ – 6.5EA

### GRAZING STATION

AN EXQUISITELY PRESENTED TABLE OF BREADS, GRISSINI, CONTINENTAL MEATS, DIPS, CHEESES, FRUIT & VEGETABLES

25PP

MINIMUM 80 GUESTS

### OYSTER BAR

A TOUCH OF LUXURY - FRESHLY SHUCKED OYSTERS ARE COMPLIMENTARY TO ANY MEAL

POA

### CANNOLI TOWER

180 PIECES - 1,200      TOWER HIRE - 100

### CHICHO GELATO

ONE SCOOP – 5PP

MAKE IT BOOZY! ADD LIMONCELLO OR FRANGELICO – 8PP

GELATO CART ALSO AVAILABLE FOR HIRE, PLEASE ENQUIRE FOR PRICING

### KIDS TABLE

15PP, UNDER 10 YEARS

# BEVERAGE PACKAGES

## CLASSIC

SELECT YOUR WINES + SPARKLING + COLONIAL DRAUGHT + COLONIAL SMALL ALE (MID-STRENGTH)

NV DUNES AND GREEN, SPARKLING - MULTI-REGION, SA

### WHITE WINE (SELECT ONE)

2017 BLIND CORNER 'CAVES COAST', SAUVIGNON BLANC - MARGARET RIVER, WA

2016 VASSE FELIX, SSB - MARGARET RIVER, WA

2016 WATSON FAMILY, CHARDONNAY - MARGARET RIVER, WA

### RED WINE (SELECT ONE)

2016 TWO BROTHER 'RIPASSO', CAB. MERLOT - MARGARET RIVER, WA

2015 UNION HILL, SHIRAZ - GOULBURN VALLEY, VIC

2015 ALTANZA EDULIS JOVEN, TEMPRANILLO - RIOJA ALTA, SPAIN

## INDULGE

SELECT YOUR WINES + PROSECCO + COLONIAL DRAUGHT  
+ COLONIAL SMALL ALE (MID-STRENGTH) + BERTIE CIDER

NV IL FIORE, PROSECCO - VENETO, ITALY

### WHITE WINE (SELECT ONE)

2016 CASTELLI ESTATE, RIESLING - PEMBERTON, WA

2015 CASTELLI EMPIRICA, SAUVIGNON BLANC - PEMBERTON, WA

2016 WATSON FAMILY, CHARDONNAY - MARGARET RIVER, WA

### RED WINE (SELECT ONE)

2014 CORNU COPIA, PINOT NOIR - GREAT SOUTHERN, WA

2014 CHAFFEY BROS 'LA CONQUISTA', TEMPRANILLO BLEND - BAROSSA VALLEY, SA

2015 FOREST HILL ESTATE, SHIRAZ - DENMARK, WA

## PREMIUM

SELECT YOUR WINES + PROSECCO + COLONIAL DRAUGHT + COLONIAL PALE ALE  
+ COLONIAL IPA + COLONIAL SMALL ALE (MID-STRENGTH) + BERTIE CIDER

NV IL FIORE, PROSECCO - VENETO, ITALY

### WHITE WINE (SELECT TWO)

2016 CASTELLI ESTATE, RIESLING - PEMBERTON, WA

2015 CASTELLI EMPIRICA, SAUVIGNON BLANC - PEMBERTON, WA

2016 WATSON FAMILY, CHARDONNAY - MARGARET RIVER, WA

### RED WINE (SELECT TWO)

2014 CORNU COPIA, PINOT NOIR - GREAT SOUTHERN, WA

2014 CHAFFEY BROS 'LA CONQUISTA', TEMPRANILLO BLEND - BAROSSA VALLEY, SA

2015 FOREST HILL ESTATE, SHIRAZ - DENMARK, WA

FUNCTION DURATION	CLASSIC	INDULGE	PREMIUM
FOUR HOURS	55 PP	65 PP	75 PP
FIVE HOURS	60 PP	70 PP	82 PP
SIX HOURS	65 PP	75 PP	90 PP

## BEVERAGE ADD ONS

### ADDITIONAL WINES - BEV PACKAGES 2/PP

NV J. LAURENS BLANQUETTE DE LIMOUX, SPARKLING – LIMOUX, FRANCE  
2015 XABREGAS DEVO 'MAD MEN', RIESLING DEVOLUTION – MOUNT BARKER, WA  
2015 CAMPORSINO, CHIANTI PRINCIPE CORSINI – TUSCANY, ITALY  
2014 ARGENTO, MALBEC – MENDOZA, ARGENTINA

### CHAMPAGNE AVAILABLE ON CONSUMPTION 100/BTL

NV LAHERTE & FRERES 'ULTRADITION' – CHAMPAGNE, FRANCE

### APERITIVO ON ARRIVAL

12PP

### VOSS SPARKLING WATER

5PP PER HOUR

### HOUSE SPIRITS

7PP PER HOUR

### APERITIVO COCKTAILS (3)

12PP PER HOUR





# TERMS AND CONDITIONS

## TENTATIVE BOOKINGS

ALL TENTATIVE BOOKINGS WILL BE HELD FOR A PERIOD OF TWO (2) WEEKS, AFTER WHICH TIME THE BOOKING WILL BE AUTOMATICALLY CANCELLED. WE WILL CALL YOU TO CONFIRM YOUR BOOKING IF ANOTHER INQUIRY IS RECEIVED FOR THE SAME DATE WITHIN TWO WEEKS. IN SUCH CIRCUMSTANCES, WE WOULD REQUIRE YOUR DEPOSIT WITHIN 48 HOURS.

## VENUE HIRE

SATURDAY GAZETTE (EXCLUSIVE USE UNTIL 5PM)	\$800
SUNDAY GAZETTE (EXCLUSIVE USE)	\$1,200
SUNDAY ENTIRE VENUE (EXCLUSIVE USE) ADDITIONAL STAFFING FEES MAY ALSO APPLY	\$ TBA

## MINIMUM SPENDS

SATURDAY GAZETTE (EXCLUSIVE USE UNTIL 5PM) MIN FOOD & BEV SPEND	\$7,500
SUNDAY GAZETTE (EXCLUSIVE USE) MIN FOOD & BEV SPEND	\$12,000
SUNDAY WHOLE VENUE (EXCLUSIVE USE) MIN FOOD & BEV SPEND	\$ TBA

VENUE HIRE FEES AS STATED IN PREVIOUS ANNEXTURE ARE ADDITIONAL TO THE ABOVE MINIMUM SPENDS.

## CONFIRMATION OF BOOKING

A DEPOSIT IS REQUIRED WITHIN THE AFOREMENTIONED 2 WEEK PERIOD TO SECURE THE BOOKING. CONFIRMATION CANNOT BE ASSUMED UNTIL A DEPOSIT IS RECEIVED TOGETHER WITH A SIGNED CONFIRMATION OF THE RESERVATION FORM.

DEPOSIT (NON REFUNDABLE)	\$3,000
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## BYO POLICY

NO FOOD (EXCLUDING WEDDING CAKES) OR BEVERAGE OF ANY KIND WILL BE PERMITTED TO BE BROUGHT INTO PRINT HALL.

## CATERING REQUIREMENTS

A CATERING PACKAGE FROM WITHIN THE CURRENT EVENT KIT MUST BE SELECTED WHEN HOLDING AN EVENT AT PRINT HALL. ALL GUESTS ATTENDING THE EVENT MUST BE CATERED FOR.

MENU AND BEVERAGE SELECTIONS ARE REQUIRED FOURTEEN (14) BUSINESS DAYS PRIOR TO YOUR EVENT. IF SELECTIONS ARE NOT ADVISED AT THIS POINT, YOUR SELECTION CANNOT BE GUARANTEED TO BE AVAILABLE.

PRINT HALL RESERVES THE RIGHT TO SUBSTITUTE MENU ITEMS OF A SIMILAR QUALITY WITHOUT NOTICE, DUE TO, BUT NOT LIMITED TO, SUPPLIER SHORTAGES AND SEASONAL CHANGE. PRINT HALL RESERVES THE RIGHT TO SUBSTITUTE SELECTED BEVERAGES WITH BEVERAGES OF EQUAL VALUE IF WITHOUT NOTICE THE PREFERRED SELECTION IS UNAVAILABLE FROM THE SUPPLIER.

ALL DIETARY REQUIREMENTS WILL BE CATERED FOR INDIVIDUALLY BY THE PRINT HALL'S CHEFS. SPECIAL DIETARY REQUIREMENTS MUST BE COMMUNICATED TO PRINT HALL FOURTEEN (14) WORKING DAYS PRIOR TO THE EVENT.

## MENU TASTINGS

PRINT HALL HOLDS SPECIFIC WEDDING TASTING EVENINGS THROUGHOUT THE YEAR FOR CONFIRMED BOOKINGS, PLEASE ENQUIRE AS TO WHEN OUR NEXT TASTING EVENING IS BEING HELD.

WEDDING TASTING – SEATED MENU \$79PP MUST BE PAID PRIOR

OUR HEAD CHEF WILL SELECT ENTREES, MAINS AND DESSERTS TO SHOWCASE OUR VENUE, THESE WILL BE SERVED AS A MINIATURE SIZE TO EACH PERSON ATTENDING ON AN INDIVIDUAL TASTING PLATE. THE WINES FROM PACKAGE ONE WILL ALSO BE SERVED, 60MLS OF EACH WINE & SPARKLING.

## PRINT HALL STYLING

PRINT HALL WORKS WITH A RANGE OF INDUSTRY PROFESSIONALS WHO STOCK PRODUCTS AND PRODUCE LOOKS THAT BEST COMPLIMENT THE VENUE. WE ALSO ATTEST TO THEIR QUALITY, PROFESSIONALISM AND KNOWLEDGE OF THE VENUE. THERE ARE NO RESTRICTIONS ON USING A NON-RECOMMENDED SUPPLIER. PLEASE DISCUSS THIS FURTHER WITH YOUR EVENT MANAGER.

USE OF ALL INTERNAL FURNITURE IS SUPPLIED, YOU MAY OUTSOURCE FURNITURE FOR USE DURING YOUR EVENT, A \$750 VENUE TURNAROUND FEE APPLIES FOR THE REMOVAL OF INTERNAL FURNITURE.

## RECOMMENDED SUPPLIERS

FURNITURE HIRE	EVENT ARTILLERY 08 9248 7506 LETSTALK@EVENTARTILLERY.COM.AU
DJ & ENTERTAINMENT	ROBBIE SHARP 0412 483 169 ROB@SIMPLYENTERTAINMENT.COM.AU
CELEBRANT	KELLE TINK, THE WEDDING FAIRY 0404 529 702 TINKRYAN@IINET.NET.AU
FLORALS, DESIGN & STYLING	DY.O EVENTS (AKA DUO) 0404 874 389 HELLO@DYOEVENTS.COM.AU

## DAMAGES AND CLEANING

ORGANISERS ARE FINANCIALLY RESPONSIBLE FOR ANY DAMAGE TO THE BUILDING, FURNITURE, FIXTURES AND FITTINGS OR PROPERTY DURING AND IMMEDIATELY FOLLOWING THE FUNCTION. THIS INCLUDES ANY COSTS FOR REPAIR OR REPLACEMENT AT CURRENT MARKET PRICE. THE ORGANISERS OF THE FUNCTION ARE ALSO RESPONSIBLE FOR DAMAGE CAUSED BY THEIR GUESTS, OUTSIDE CONTRACTORS OR AGENTS PRIOR TO, DURING AND AFTER THE EVENT.

## PRICE VARIATIONS

EVERY ENDEAVOUR IS MADE TO MAINTAIN OUR PRICES AS ORIGINALLY QUOTED TO YOU HOWEVER THEY ARE SUBJECT TO CHANGE. SHOULD ANY INCREASES OCCUR, WE WILL NOTIFY YOU IMMEDIATELY.

## CANCELLATION

WRITTEN NOTICE IS REQUIRED TO CANCEL A BOOKING. ALL DEPOSITS ARE NON-REFUNDABLE. BETWEEN 3 MONTHS TO 2 WEEKS PRIOR 50% OF THE ANTICIPATED FOOD & BEVERAGE SPEND AND VENUE HIRE OR 50% OF THE MINIMUM SPEND (WHICHEVER IS GREATER) WILL BE CHARGED AS A CANCELLATION FEE. 0-21 DAYS PRIOR 100% OF THE TOTAL ANTICIPATED FOOD & BEVERAGE SPEND AND VENUE HIRE WILL BE CHARGED AS A CANCELLATION FEE.

## CONTENT OF EVENT

IF PRINT HALL HAS REASON TO BELIEVE THAT ANY EVENT/FUNCTION WILL AFFECT THE SMOOTH RUNNING OF THE VENUES, ITS SECURITY OR REPUTATION, MANAGEMENT RESERVES THE RIGHT TO CANCEL THE EVENT AT ITS DISCRETION WITHOUT NOTICE OR LIABILITY.

## RESPONSIBLE SERVICE OF ALCOHOL

PRINT HALL COMPLIES WITH WESTERN AUSTRALIAN RESPONSIBLE SERVICE OF ALCOHOL LEGISLATION. ALL STAFF ARE TRAINED IN THE LIQUOR LICENSING ACCREDITED 'RSA' (RESPONSIBLE SERVICE OF ALCOHOL) AND THEY MAY REFUSE TO SERVE ALCOHOL TO ANY PERSON WHO THEY BELIEVE TO BE INTOXICATED. ANY INTOXICATED PERSON MAY BE REMOVED FROM THE VENUE.

IN ACCORDANCE WITH LIQUOR LICENSING LAWS OF WESTERN AUSTRALIA, MINORS ARE ONLY PERMITTED ON THE PREMISES IN THE DIRECT COMPANY OF THEIR PARENT OR LEGAL GUARDIAN AND MAY BE ASKED TO LEAVE THE VENUE AT THE DISCRETION OF MANAGEMENT. AT NO TIME IS A MINOR PERMITTED TO CONSUME ALCOHOL ON THE PREMISES.

# BOOKING FORM

## PAYMENT

PAYMENT MUST BE FINALISED BY CASH OR CREDIT CARD ON THE DAY, AT THE CONCLUSION OF THE EVENT OR PRIOR TO THE EVENT TAKING PLACE.

IF THE FUNCTION BOOKER IS NOT GOING TO BE PRESENT FOR THE FULL DURATION OF THE FUNCTION THEN THEY ARE REQUIRED TO INFORM THE PRINT HALL EVENT STAFF PRIOR TO THE FUNCTION. THE CLIENT IS REQUIRED TO ARRANGE AND ADVISE OF THE PERSON'S FULL NAME WHO WILL BE SETTLING THE FINAL PAYMENT.

ALL PRICES ARE INCLUSIVE OF GST.

## CLIENT RESPONSIBILITY

PRINT HALL WILL NOT BE HELD RESPONSIBLE FOR THE LOSS OF OR DAMAGE TO, PROPERTY LEFT ON PREMISE PRIOR TO, DURING OR AFTER AN EVENT.

THE CLIENT IS REQUIRED TO INFORM ALL RELEVANT PERSONS INVOLVED IN THE ORGANISATION OF THE EVENT, INCLUDING COLLEAGUES OR CONTACTORS OF PRINT HALL'S TERMS AND CONDITIONS OUTLINED HEREIN.

**BY SIGNING THIS ACCEPTANCE FORM, I UNDERSTAND AND ACCEPT THE ABOVE LISTED TERMS AND CONDITIONS INCLUDING ALL DEPOSIT AND CANCELLATION POLICIES.**

FUNCTION BOOKING DATE:                    /    /

FUNCTION BOOKING ARRIVAL TIME: \_\_\_ : \_\_\_ AM / PM

FUNCTION BOOKING CONCLUDE TIME: \_\_\_ : \_\_\_ AM / PM

RESERVED SPACE: \_\_\_\_\_

FOOD SELECTION (COCKTAIL)    \$55PP     \$65PP     \$90PP

FOOD SELECTION (SEATED)    \$65PP     \$75PP     \$90PP

NUMBER OF GUESTS: \_\_\_\_\_

CONTACT NUMBER: \_\_\_\_\_

CONTACT NAME: \_\_\_\_\_

SIGNATURE: \_\_\_\_\_

## PAYMENT DETAILS

VISA \_\_\_\_\_ MASTERCARD \_\_\_\_\_ AMEX \_\_\_\_\_

NAME ON CARD: \_\_\_\_\_

CARD NO: \_\_\_\_\_

EXPIRY: \_\_\_\_\_

SIGNATURE: \_\_\_\_\_

ARE THESE CARD DETAILS TO BE USED TO SETTLE THE FINAL ACCOUNT ON THE DAY OF THE EVENT?

Y  N