



INTERCONTINENTAL
PERTH CITY CENTRE



MEETINGS COLLECTIVE AT GALLERY MEETING SUITES

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INTRODUCTION

Luxury takes centre stage with beautifully unique meeting spaces showcasing elegance & sophistication. Designed with the global traveller in mind, these intimate spaces provide a haven of comfort & customisable options to make your next meeting successful. From boardroom meetings to large scale events, Gallery Meeting Suites provides the perfect backdrop for your next company gathering.

All meeting rooms feature the latest in hybrid technology & all-inclusive Chef's Pantry with daily snacks & drinks.



THE GALLERY PANTRY

Enjoy access to the Gallery Pantry stocked with healthy & delicious snacks as well as refreshing beverages, available throughout your meeting.

HOT BEVERAGES

Selection of Nespresso & T2 tea

COLD BEVERAGES

Selection of fruit juices & soft drinks
Still & sparkling water

SWEET

Assortment of cookies & sweets

SAVOURY

Assortment of crackers, nuts & crisps

FRUIT

Fresh seasonal whole fruit



FRESH START

**Plated Breakfast - \$42.00 Per Person
(Minimum 10 Guests)**

TO SHARE

Freshly baked Danish pastries
Seasonal sliced fruit & berries

INDIVIDUALLY PLATED

Scrambled eggs, chicken sausage, bacon,
mushrooms, roast tomato & hash brown,
served with Turkish bread

BEVERAGES

Fresh orange juice
Selection of T2 tea
Selection of Nespresso coffee

**STAND UP BREAKFAST - \$40.00 Per Person
(Minimum 10 guests)**

Greek yoghurt, berry compote & granola
Selection of Danish pastries
Seasonal fruit
Bacon & egg on brioche sliders
Vegetarian quiche
Orange juice
Tea & coffee



TAKE A BREAK

**Morning & Afternoon Tea - \$15.00 Per Person Per Break
Please select two items per break**

Greek yoghurt, berry compote & granola
Selection of Danish pastries
Chocolate brownies
Scones with jam & cream
Chocolate churros
Seasonal sliced fruit
Mini muffins
Ham & cheese croissants
Bacon & egg on brioche sliders
Vegetarian quiche

WORKING LUNCH

\$40.00 Per Person (Minimum 10 guests)

MONDAY & THURSDAY

Chicken Caesar wrap, tuna & mayonnaise with cucumber, carrot & mesclun sandwich

Mozzarella with plum tomato, rocket, & pesto sandwich

Salads

Fattoush salad with flat bread croutons & pomegranate molasses dressing

Red cabbage slaw with toasted pepitas & creamy lemon dressing

Desserts

Chef's selection of miniature desserts & whole fruit

TUESDAY & FRIDAY

Paprika marinated chicken, cucumber, tomato, rocket sandwich

Smoked salmon bagel with lemon cream cheese, red onion & capers

Falafel with hummus & pickles

Salads

Greek salad with soft herbs & lemon dressing

Char-grilled broccoli with fried garlic & red chili

Desserts

Chef's selection of miniature desserts & whole fruit

WEDNESDAY

Smoked turkey, brie, & cranberry sandwich

Prawn & Marie rose sauce with shredded lettuce sandwich

Aged cheddar with sweet mustard pickle & salad sandwich

Salads

Tomato salad with fresh goats' cheese, shallot, pine seeds & oregano

Vermicelli noodle salad with bean shoots, shredded vegetables & sweet chili & lime dressing

Desserts

Chef's selection of miniature desserts & whole fruit



HENO & REY

For a Spanish tapas delight, "pre-order" from Heno & Rey for groups of up to 20 people. Event Executive will provide an order form at the start of each meeting. Choose to dine in your meeting room or reserve a table at Heno & Rey.

EL BOCADO

Aceitunas • herbs, olives, chilli, garlic (GF, V).....	8
Grilled Bread • with olive oil (V).....	6
Grilled Gluten Free Bread • with olive oil (V)	6
Tomato Bread • with roast garlic, fresh tomato, olive oil (V, GFO).....	13
Add white anchovies.....	5
Add manchego cheese.....	5
Add Jamon Serrano.....	6
Add Paleta Iberico Cebu.....	10

MARISCO EN LATA

Served with grilled bread & lemon

Ortiz Sardines 140g • extra virgin olive oil (S).....	19
Ortiz Anchovies 47g • extra virgin olive oil (S).....	19
Don Bocarte White Anchovies 48g • natural (S).....	19

CHARCUTERIA

Cured meats served with grilled bread

Jamon Serrano • 18-month "gran reserva" (P, GFO).....	18
Paleta Iberico Cebu • Iberico ham, 20 months (P, GFO).....	27
Embutido • serrano, Salchi Bosque, Lomo (P, GFO).....	27

QUESO

Cheese served with grilled bread, membrillo & muscatels

Roncari Blue • goat, broken marbled texture (VEG, GFO).....	14
Cabra Al Pimenton • goat, paprika, creamy (VEG, GFO).....	14
Manchego Artesano • sheeps milk, 3 months aged (VEG, GFO).....	14

- S - Contains Seafood • VEG - Vegetarian • V - Vegan • GF - Gluten Free
- GFO - Gluten Free Option • N - Contains Nuts • DF - Dairy Free • P - Contains Pork



TARTARE & CEVICHE

Snapper Ceviche • lime, avocado purée, coriander, chilli (S, GF).....	21
Yellow Fin Tuna Tartare • black sesame, chorizo oil, chives (S, GF).....	23
Smoked Eggplant tartare • black tahini, coriander, pine seeds (V).....	18

ENSALADAS

Rocket • toasted pepitas, shaved Manchego cheese, olive oil (GF, V).....	15
Baby Gem • piquillo pepper, garlic, anchovy, dried jamon, sherry vinegar (S).....	16
Heritage Tomatoes • onion, pine seeds, whipped goat's cheese, olive oil (GF, V).....	18

TAPAS

Chorizo • grilled artisan chorizo, sherry, parsley (GF).....	17
Morcilla • baked egg, smoked paprika, samfaina (P).....	18
Pulpo • grilled octopus, romesco, capers, cauliflower (N).....	23
Patatas Bravas • fried potatoes, spicy tomato sauce, aioli (V).....	18
Flash Fried School Prawns • lemon, celery salt, aioli (S).....	20
Crispy Line Caught Squid • lemon, aioli (S).....	19
Albondigas • spanish meat balls with tomato sauce (P).....	18
Pimientos • fried baby capsicums with sea salt (V).....	16
Croquetas • cheese & spinach, aioli (V).....	17

RACIONES

Grilled Seasonal Vegetables • romesco, chimichurri (N).....	26
Marinated Chicken Thigh • romesco, broccolini, almond picada (N).....	27
Gold Band Snapper • chickpeas, baby spinach, chorizo, lemon (S, GF).....	30
Flat Iron Steak • crispy fried onions, chimichurri, samfaina (GF, N).....	31

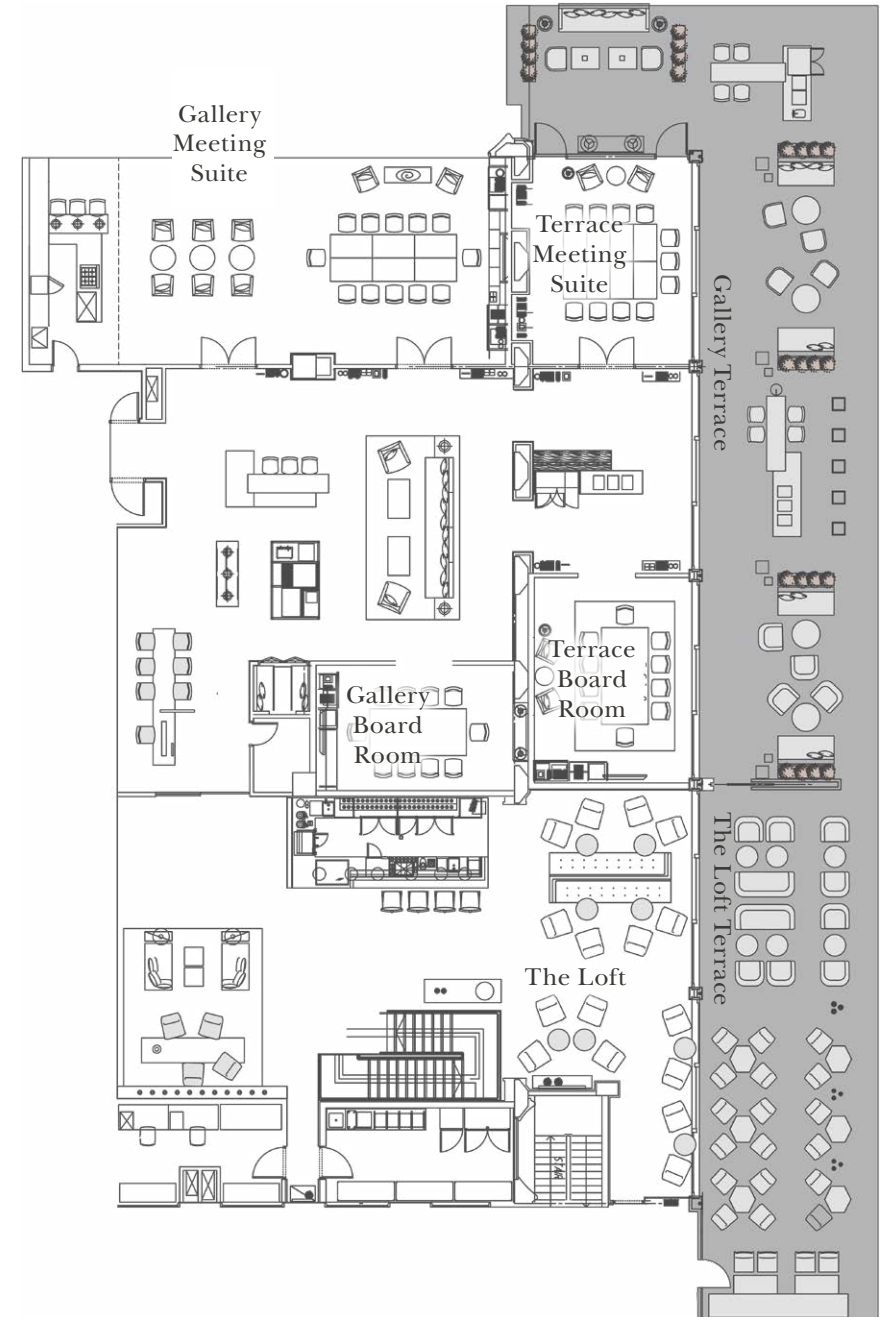
POSTRES

Pasteis de Nata • custard tarts, cinnamon, & icing sugar dusting.....	5
Warm Chocolate Churros • cinnamon sugar.....	12
Ahogado • vanilla ice cream, chocolate churros, espresso shot.....	12

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CONFIGURATION & FLOOR PLAN

Room Name	Length (m)	Width (m)	Area (sqm)	Theatre	Classroom	Board room	Cocktail	Banquet	U-Shape	Cabaret
Gallery Meeting Suite	13.4	6.7	90	70	40	26	80	50	40	40
Terrace Meeting Suite	6.7	5.6	37.5	20	12	12	25	20	14	16
Terrace Board Room	6.7	5.6	37.5	-	-	12	-	-	-	-
Gallery Board Room	25.1	5.6	26	-	-	12	-	-	-	-
Gallery Terrace	25.1	4.8	120.5	-	-	-	100	-	-	-
The Loft & The Loft Terrace	13.4	16.8	224	-	-	-	80	-	-	-





MEET AND EVENT WITH CONFIDENCE

At InterContinental Perth City Centre we are focused on providing clients with benefits and amenities that give you the confidence you need. From streamlined contracting and planning to hybrid technology support and solutions, enhanced cleanliness and flexible catering options.

IHG BUSINESS REWARDS

With IHG Business Rewards, earn points for yourself when you book meetings, events and rooms for others.

AUDIO VISUAL

InterContinental Perth City Centre provides state of the art technology to enhance your next meeting and event. Gallery Meeting Suites has built in audio visual solutions ensuring clients can facilitate meetings and events with ease. Newly installed hybrid meeting solutions allow meetings to run seamlessly while connecting virtually.

For a meeting or event requiring advanced audio-visual solutions, our preferred Audio-Visual provider is PAV AV Solutions. To obtain a detailed quote, please speak with your Event Sales Executive.

Charlotte Aps - Event Sales Executive

Gallery Meeting Suites / The Loft & Terrace

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