



STATE THEATRE CENTRE

2024

WEDDINGS &
HOSPITALITY KIT



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CHIC.
CLASSIC.

TIMELESS.

...A TRULY UNIQUE SETTING FOR YOUR SPECIAL DAY

Congratulations on your engagement!

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 throughout including the magnificent centre stage and main auditorium seating which are sure to engage and excite your guests.

This world class venue is supported by highly trained technicians who are well equipped to service the technical requirements for a show stopping affair.

With an easy-to-understand wedding offer and a delicious and unique menu, you can relax & enjoy your special day.



STATE THEATRE CENTRE

OUR SPACES



HLT Stage (Heath Ledger Auditorium)

Renowned as an architectural icon, the Heath Ledger Theatre is a 575-seat theatre, with seating arranged in a horseshoe shape.

Wow your guests with an onstage ceremony followed by a full reception dinner for a wedding to remember.

FEATURES:
CEILING PROJECTION
STATE OF THE ART BUILT-IN AUDIO VISUAL
DEDICATED FOYER & 2 DISPENSE BARS



Rehearsal Room 1

A mirror image of the Studio Underground, the Rehearsal Room 1 is perfect for the bespoke event or an occasion that demands privacy & exclusivity.

Located in the lower of the venue, the space features floor to ceiling windows on the southern end of the room and serves as spectacular conference or gala space, equally suitable as an dedicated ballroom or pre-dinner drink space.

FEATURES:
DEDICATED GREEN ROOMS
FLOOR-TO-CEILING WINDOWS
SEATS UP TO 500 GUESTS



Studio Underground

Located in the lower level of the building, the Studio Underground is a black box type studio. The space features a filled with built-in seating, rigging & hanging points and state of the art audio visual, this space is easily transformed into a grand ballroom space, perfect for special occasion dinners or cocktail parties. Unique to this venue, the space features its own dedicated wrap-around balcony entrance, giving an extra wow factor for guests on arrival.

FEATURES:
WRAP-AROUND BALCONY
PLETHORA OF REHEARSAL & GREEN ROOMS
INTERCONNECTING WITH MIDDAR ROOM
GALA DINNER FOR 400 PAX



The Courtyard

Located on Ground floor, the Courtyard is the ultimate open-air alternative to a tradition indoor ballroom. This expansive space is encircled by a dedicate wrap-around balcony overlooking the space below.

With built in state-of-the-art audio, the Courtyard is a hidden gem of the Northbridge scene, playing host to amazing outdoor weddings and special events.

FEATURES:
BUILT-IN FESTOON LIGHTING
WRAP-AROUND BALCONY
DEDICATED OUTDOOR FURNISHINGS
DEDICATED DISPENSE BAR



Middar Room (Rehearsal Room 2)

Located on Level 1, the Middar Room features floor to ceiling windows, vast open high ceilings, natural light with unapparelled views overlooking the magnificent Roe Street. Featuring its own dedicated outdoor balcony, a servery & sink, the Middar Room is modern, with a neutral palette & modern fixtures, Middar Room are ideal for all types of intimate dinners & cocktail functions.

FEATURES:
DEDICATED BALCONY
CITY VIEWS
FLOOR TO CEILING WINDOWS & MIRRORS
HOSTS UP TO 100 GUESTS



HLT Foyer

Located on Level 1, the HLT Foyer features floor to ceiling windows, vast open high ceilings, natural light with unapparelled views overlooking the magnificent Roe Street. Featuring its own dedicated outdoor balcony, 2 bars, and private access to the balconies, the HLT Foyer is modern, with a neutral palette & modern fixtures and is ideal for all types of large & small cocktail functions.

FEATURES:
DEDICATED BALCONY
CITY VIEWS
FLOOR TO CEILING WINDOWS & MIRRORS
HOSTS UP TO 440 GUESTS

RECEPTION INCLUSIONS

RECEPTION CATERING PACKAGES INCLUDE:

Arrival ½ HR Chefs selection canapes (3x pieces for dinner functions only)
Plated or buffet dinner reception OR cocktail style
5 hour House beverage package for dinner receptions
Table numbers
Standard communal menus
Bridal dressing/green room
Menu tasting for Bride & Groom *plated option only
Freshly brewed coffee & herbal tea during dessert
Round banquet or trestle tables
Conference style chairs
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.

SIT DOWN RECEPTION

\$125PP

BUFFET RECEPTION

\$115PP

COCKTAIL RECEPTION
*4HR BEVERAGE PACKAGE

\$95PP





SIT DOWN RECEPTION

LUNCH OR DINNER

MINIMUM 50 PAX – MAXIMUM PAX

SERVED WITH ASSORTED BREAD BASKET & BUTTER

ENTRÉE

Goats cheese, fig & caramelised onion tart, balsamic glaze, micro salad (V, NF)
Seared sesame crusted salmon, wasabi cream, soy, 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 and 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 skodalia, 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)

DESSERT

Passionfruit lime tart, poached rhubarb, clotted cream (V)
French chocolate bavaroi, 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 & almonds
Persian love cake, blood orange coulis, vanilla ice-cream (V)
Gourmet cheeseboard with a selection of 3 artisan cheeses, traditional accompaniments. Served on platters for 10 people (V)
Shared assorted petit fours & cakes

*All menus are seasonal & subject to change.

INCLUDING BEVERAGE*

\$125PP

FOOD PACKAGE ONLY

\$88PP

ALTERNATE DROP

\$5PP

CHILDREN'S MENU

UNDER 12 YEARS OLD

MAINS

In house made fried chicken tenderloins, tomato sauce and chips (NF, DF)
Spaghetti Bolognaise (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 & orange juice

Alternatively, children over 12 may dine from the Wedding Package at 50% discount of the full price

*All menus are seasonal & subject to change.

MAINS ONLY

\$20PP

2 COURSE ONLY

\$30PP





BUFFET RECEPTION MENU

LUNCH OR DINNER

MINIMUM 50 PAX – MAXIMUM 250 PAX

SERVED WITH ASSORTED BREAD BASKET & BUTTER

COLD

\$8 extra per person, per additional option

Salami, coppa, prosciutto, bresaola & black forest ham charcuterie (NF, DF)
Roast beef, horseradish, pickles & onion (NF, DF)
Assorted maki rolls, nigiri & sashimi sushi rolls (GF, DF)
Spiced capsicum, jalapeno hummus & salted pretzels (NF, V)
Smoked salmon, capers, cucumber & 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 & crisp breads (V)

SALADS

\$8 extra per person, per additional option

Niçoise salad (NF, DF, GF)
Waldorf salad with walnuts, par, celeriac & blue cheese (GF, V)
Mixed leaf lettuce, tomato, cucumber & red onion (GF, NF, V)
La Delizia mozzarella, Carnarvon roma tomato, basil, aged balsamic (NG, GF)
Pepper crusted flat iron steak, orange glazed carrots & English mustard vinaigrette (GF, DF)
Roast pork salad with Green beans, sliced water chestnuts & 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 extra 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, cucumber salsa (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, home made piccalilli (NF, GF)

*All menus are seasonal & subject to change.

Continued on next page

BUFFET RECEPTION MENU

(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 & 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 & ginger Asian greens (NF, GF, DF, V)
Buttered beans & Brussel sprouts (NF, GF, DF, V)

DESSERT

\$5 extra per person, per additional option

Chocolate brownie, walnut crumb (GF)
Lemon meringue pie
Fruit & 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 & subject to charge.

*House beverage package

2 COLD
2 SALADS
2 MAINS
2 SIDES
4 DESSERTS
\$75PP

PACKAGE WITH
5 HRS BEVERAGES*
\$115PP

3 COLD
3 SALADS
3 MAINS
3 SIDES
5 DESSERT
\$87PP

PACKAGE WITH
5 HRS BEVERAGES*
\$125PP





BREAKFAST RECEPTION MENU

MINIMUM 10 PAX – MAXIMUM 250 PAX

INCLUDES FRUIT JUICE + FRESHLY BREWED COFFEE & HERBAL TEA SELECTION

CONTINENTAL BREAKFAST ITEMS – CHOOSE 3

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

SAVOURY + CONTINENTAL BREAKFAST CANAPÉS – CHOOSE 4

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

HOT PLATED BREAKFAST – CHOOSE 1

ALTERNATE DROP \$5PP
(served with assorted Danish pastries, yoghurt cups to the table)

- Pork chipolata, cheese & onion omelette, hash brown, grilled tomato (NG, GF)
- Savory French toast, onion & mushroom confit (NF, V)
- Scrambled eggs, tomato sugo, mushroom & croissant (NF)
- Brioche roll, Chorizo, cheddar cheese, beans & spiced tomato (NF)
- Pancakes, maple syrup, whipped mascarpone, orange & lemon (NF, V)
- Avocado, sundried tomatoes, fried mushroom & baked beans on toasted sourdough (NF, V)
- Scrambled eggs & smoked salmon on sourdough
- Scrambled eggs rolled in soft wrap, cheddar cheese, chorizo & beans
- Egg omelette roll
- Scrambled eggs, toasted croissant, mushroom & truffle oil

*All menus are seasonal & subject to change

CONTINENTAL

\$25PP

SAVOURY +
CONTINENTAL

\$32PP

HOT PLATED

\$38PP



COCKTAIL RECEPTION MENU

MINIMUM 20 PAX – MAX 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)

Additional selections available with further labour charges*

COLD CANAPÉS \$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 goats cheese tartlet (V, GF, NF)
Compressed cucumber, dill hummus, chili 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 CANAPÉS \$5.90 PER PIECE

La Delizia mozzarella and basil pizza fingers (NF, V)
Slow cooked pork belly, apple & 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 & Goats cheese mini tart, toasted walnut crumble, served in the tart shell (VG, GF)

*All menus are seasonal and subject to change





COCKTAIL RECEPTION MENU

cont.

HOT SUBSTANTIAL CANAPÉS \$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)
Pot roasted corn-fed chicken, celeriac mash & black truffle vinaigrette (GF, NF)
Honey glazed belly pork with Chinese cabbage & lentil jus (GF, DF, NF)
Risotto of caramelised onions & wild mushrooms (VG, NF)
Thai beef salad, rice noodles and Asian greens (GF, DF)
Soy braised chicken, Soba noodles with red chili cucumber salsa (GF, DF, NF)

ADDITIONAL OPTIONS - \$6.50 PER PERSON

Assortment of bread and assorted dips

DESSERT CANAPÉS \$5.50 PER PIECE

Sticky toffee & 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)

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

3 COLD
3 HOT
1 SUBSTANTIAL
1 GRAZING
2 DESSERTS

\$60PP

PACKAGE WITH
4 HRS BEVERAGES*

\$95PP



ARTS AND
CULTURE TRUST

GRAZING STATIONS

MINIMUM 30 PAX – MAX 250 PAX – MAX 1.5 HRS SERVICE

CHARCUTERIE & CHEESE – \$18.50 PER PERSON

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

VEGETARIAN & 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 & 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)

*Combination of the 3 savory stations - \$30 PER PERSON**

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 & SPIRITS

GIN SPRITZ - \$12 per glass
Bombay Sapphire Gin
Lime Juice
Soda
Syrup
Seasonal Garnish

PASSIONFRUIT SPRITZ - \$15 per glass
Vodka O
Elderflower Liqueur
Bundaberg Sparkling Passionfruit

NEGRONI - \$15 per glass
Bombay Sapphire Gin
Campari
Martini Rosso Vermouth
Seasonal citron garnish

MANHATTAN FIZZ - \$15 per glass
Makers Mark Bourbon Whisky
Cinzano Rosso Vermouth
Capi Ginger Beer
Maraschino Cherry

SLOE BERRY - \$15 per glass
Haymans Sloe Gin
Strawberry Syrup
Capi Sparkling Grapefruit
Fresh Mint

SPIRITS MIXERS - \$11 per glass
House Gin, Rum, Bourbon, Vodka

*Beverage selection and prices are subject to change.

BEVERAGE PACKAGES

MIN 30 GUESTS

*All packages include non-alcoholic drinks**

HOUSE PACKAGE

SPARKLING

WA House Sparkling (Margaret River)

WHITE

WA House Sauvignon Semillon Blanc (Margaret River)

RED

WA House Shiraz (Margaret River)

BEER

Gage Roads Alby Crisp 3.5%

Gage Roads Alby Draught 4.2%

1 hour \$28 | 1 ½ hours \$32 | 2 hours \$39 | 3 hours \$45 | 4 hours \$52 | 5 hours \$59

DELUXE PACKAGE

SPARKLING

Howard Park Petit Jeté WA

WHITE

Vasse Felix Filius Sauvignon Blanc Semillon (Margaret River, WA)

RED

Vasse Felix Filius Shiraz

BEER

Gage Roads Alby Crisp 3.5%

Gage Roads Single Fin 4.5%

Hello Sunshine Cider 5%

1 hour \$32 | 1 ½ hours \$35 | 2 hours \$42 | 3 hours \$48 | 4 hours \$55 | 5 hours \$62

PREMIUM PACKAGE

SPARKLING

Howard Park Petit Jeté WA

San Martino Prosecco (Italy)

ROSE

Vasse Felix Classic Dry Rosé (Margaret River, WA)

WHITE

Vasse Felix Filius Sauvignon Blanc Semillon (Margaret River, WA)

Domaine Naturaliste Chardonnay (Margaret River, WA)

RED

Vasse Felix Filius Shiraz

Domaine Naturaliste Cabernet Sauvignon (Margaret River, WA)

BEER

Gage Roads Alby Crisp 3.5%

Peroni 5.1%

Hello Sunshine Cider 5%

1 hour \$40 | 1 ½ hours \$46 | 2 hours \$51 | 3 hours \$56 | 4 hours \$61 | 5 hours \$66





BEVERAGE MENU

	BOTTLE
WINE	
SPARKLING	
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	
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
ROSÉ	
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 Single 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)	\$3.50
Juice (Orange, Apple, Pineapple,)	\$3.50
Premium WA Soft Drinks (Ginger Beer, Grapefruit, Lemon Lime Bitters)	\$5.00
Pop Tops (Apple, Blueberry, Raspberry)	\$4.00
BOTTLE	
Bottled Mineral Water	\$4.00
Sparkling /Still Water (750ml)	\$7.50
Sparkling /Still Water (250ml)	\$3.50



STAFF RATES

HOSPITALITY SERVICE RATES

A minimum 3 Hour service for all events.
Inclusive of all set up, delivery & pack down costs.

**Subject to change depending on current award rates*

	WEEKDAYS	SATURDAYS	SUNDAY P\H
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

VENUE STAFF RATES

All Arts & Culture Trust staff are rostered for a minimum 4 hours per call. Front of House staff may be rostered for a minimum 3-hour call if the function is less than 120 minutes in duration.

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.

*Estimated venue staff costs to be provided on a case-by-case basis dependent on function requirements.





PARKING & ACCOMODATION

PARKING

Several secure car park facilities providing accessible parking bays are located within a short walking distance from State Theatre Centre of WA, these include:

City of Perth State Library Car Park: This is a 24-hour undercover car park with access from Francis Street. Seven accessible bays, two at basement level and five on the ground floor. Pre-paid parking is available after 6pm.

City of Perth Cultural Centre Car Park: Access from Roe Street. Four accessible bays with two on each level.

www.cityofperthparking.com.au

TRANSPORT

The State Theatre Centre of WA is just a stone's throw away from Perth Railway Station and Roe St Bus Station, making public transport an option for travelling to and from the theatre.

www.transperth.wa.gov.au

Perth Train Station can be accessed from the Eastern Concourse, Wellington Street, and the Roe Street entrance to Platform 9.

Transperth's BLUE CAT buses travels from the Barrack St Jetty to Northbridge. The closest pick-up and drop-off points to the State Theatre Centre are Beaufort Street (Stop no. 7) and William Street (Stop no. 15)

It is recommended that patrons requiring special assistance at train and bus stations to contact Transperth on 1800 800 022 for further details. This is a 24-hour service. For more information on routes, timetables and services contact Transperth's Infoline on 13 62 13 or visit the Transperth website.

ACCOMODATION

ALEX HOTEL

Centrally located in the cultural heart of Perth, the 74 simply and thoughtfully crafted bedrooms offer comfort and sanctuary.

With rooms ranging from those with queen size beds to larger options featuring a king size.

Importantly, they all come complete with free Wi-Fi, smart TV's and much welcomed fresh air from opening windows or private balconies.

THE HILTON DOUBLETREE 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, HealthLand Family Wellness Centre or on our open pool deck, with great views of the city.

Check out James St. Bar + Kitchen for tapas and cocktails.

ATTIKA HOTEL

Situated right in the heart of Northbridge, Attika Hotel brings a level of class, sophistication and style compared to other Northbridge hotels.

RELAX...

...LEAVE THE PLANNING WITH US

BOOK A SITE VISIT TODAY

Stephanie 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



STATE THEATRE CENTRE

