

*Julio's*

# *Wedding & Social Events*

Our wedding and social brochure has everything you need to create a seamless, memorable experience for your next event.



1309 Hay Street, West Perth  
sales.holidayinnwestperth@ihg.com | 6500 9166

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# Tirami-news

## A VENUE WITH A *Story to tell...*

### *About Us*

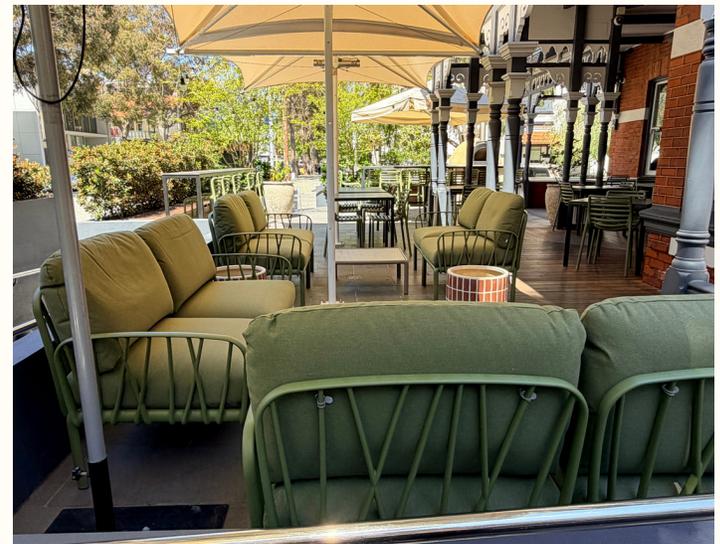
Steeped in history and timeless charm, Julio's is a heritage venue built in 1902, where unforgettable moments have been celebrated for generations. With its character-filled walls and intimate atmosphere, Julio's offers a setting that feels both elegant and deeply personal.

From weddings to milestone celebrations, every event held here becomes part of a living legacy—where history, warmth, and meaningful gatherings come together to create memories that last a lifetime.



# Capacities

|                            | SQM / LOCATION              | BOARDROOM | SQUARE | U-SHAPE | CLASSROOM | THEATRE | COCKTAIL | SEATED (DINNER) |
|----------------------------|-----------------------------|-----------|--------|---------|-----------|---------|----------|-----------------|
| <b>Grafton Room</b>        | <b>20 SQM LEVEL 2</b>       | 8         | -      | -       | 8         | 15      | 15       | -               |
| <b>Walsh Room</b>          | <b>23 SQM LEVEL 2</b>       | 14        | -      | -       | 10        | 20      | 30       | -               |
| <b>Balcony</b>             | <b>20 SQM LEVEL 2</b>       | -         | -      | -       | -         | -       | 25       | -               |
| <b>Private Dining Room</b> | <b>24 SQM GROUND FLOOR</b>  | 12        | 16     | 12      | 15        | 26      | 30       | 22              |
| <b>Julio's Alfresco</b>    | <b>90 SQM GROUND FLOOR</b>  | -         | -      | -       | -         | -       | 60       | 30              |
|                            |                             | -         | -      | -       | -         | -       | 50       | 56              |
| <b>Julio's Restaurant</b>  | <b>250 SQM GROUND FLOOR</b> | -         | -      | -       | -         | -       | 100      | 52              |



# Weddings



# Weddings



TIMELESS ELEGANCE,  
AND EXCEPTIONAL  
SERVICE.

Julio's offers the perfect venue for intimate weddings, set in a charming heritage-listed building that exudes rustic warmth with wooden floorboards and exposed brick walls. Whether you opt for private dining, our Alfresco Terrace, or the restaurant, each space provides a unique ambience for your special day.



At the heart of every celebration is our Italian menu, designed for sharing and lingering over long conversations. Led by Head Chef Darren Reeve, our dedicated team delivers exceptional food and attentive service, ensuring your wedding feels seamless, personal and unforgettable.



With our connected hotel, your guests can enjoy the convenience of on-site accommodation, complete with stunning views of the city.

Let us take care of the details, so you can relax and savour every moment of your wedding day at Julio's.

# Wedding Package

Celebrate your love with our exclusive accommodation package, allowing you to remain close, unwind, and cherish each moment together—extending the magic well beyond the final toast.



## ACCOMMODATION PACKAGE

\$300.00 / night



Complimentary upgrade to a luxurious Premium Room



Glass of sparkling wine on arrival



Delicious breakfast at Julio's Italian the next morning



Relaxed 12:00 pm checkout



Book Your Romantic Stay

# Wedding Canapes



## CANAPES

*Seared Tuna Crudo, Crispbread, Toasted Seeds, Lemon Aioli, Lemon Balm*

*Smoked Salmon & Avocado Croustade*

*Roast Pumpkin and Fetta Tart with Salsa Verde*

*Chilled Lemon & Thyme Poached Prawn, Chiffonade Cos, Rose Sauce*

*Pork Belly Bite with Chilli Caramel*

*Baked Goats Cheese & Capsicum Tart (V)*

*Grilled Asparagus wrapped in Prosciutto*

*Charred Broccolini with Gorgonzola Crumble (V)*

*Fried Arancini, Pesto Walnuts Pecorino*

*Charred Octopus, Grilled Corn, Pancetta, Lemon*

## SUBSTANTIAL CANAPES

*Charcoal Brioche Chicken Slider with Cos, Tomato & Herb Mayo*

*Sweet Brioche BBQ Brisket Slider, Pickle & Aioli*

## ADDITIONAL ITEM

### GRAZING TABLE - \$40 PER PERSON

*Prosciutto • Sopressa Salami • Mild Hungarian Salami •*

*Mortadella • Chilled Marinated Chicken Breast • Smoked Salmon*

*• Vegetarian Quiche • Crudité vegetables with dips • Caprese*

*Salad • Caesar Salad • Marinated Olives • Sun blushed Tomatoes*

*• Artichoke Hearts • Lombardi Pickles • Rustic Breads &*

*Crackers • Sliced Melon and seasonal fruits • Cheeses and Dried*

*Fruits*

# Wedding Set Menu



Two Course - \$85 pp  
Three Course - \$95 pp

## ENTREE

*Prawn & Crab Salad with Mascarpone, Lime, Jalapeno, Coriander and Rocket*

*Minestrone Soup with Parmesan Croutons*

*Antipasto Plate- Prosciutto, Mortadella, Salami, Sundried Tomato, Olives*

*Lombardi Pickles*

*Carpaccio of Beef, Horseradish Cream, Pecorino, Baby Capers, Pickled red Onion, Parmesan Crisps, Truffle Oil*

*Polpette of Pork and Fennel with tomato and white wine sugo*

*Parmesan & Potato Gnocchi, Sauce Napolitana, Pecorino (V)*

## MAIN

*Chicken Saltimbocca*

*Beef Fillet MR (+\$10)*

*Lamb Rump*

*Porchetta*

*Barramundi*

*Salmon*

## DESSERT

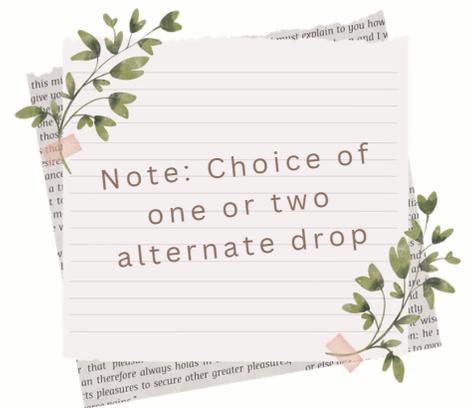
*Tiramisu*

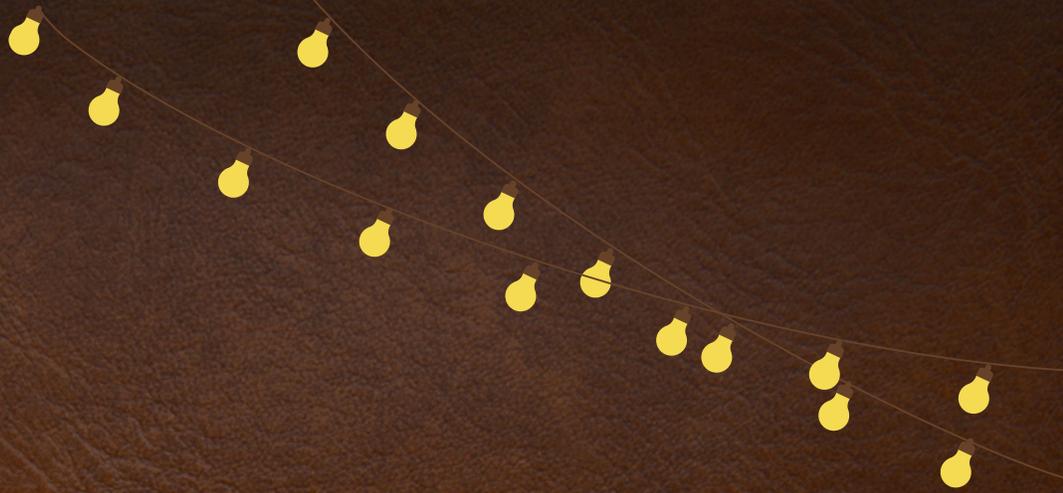
*Vanilla Pannacotta*

*Lemon Brulée*

*Cream Buns with Hot Chocolate & Vanilla Bean Ice Cream*

*Strawberry Pavalova*





# *Socials and Events*



# Set Menu Classico



Two Course - \$65 pp  
Three Course - \$75 pp

## STARTER

*Antipasto Plate - Selected Italian salami, cured meats, Lombardi pickles, olives & marinated tomatoes (gf/df)*

## MAIN

*Ravioli - Spinach, ricotta, sugo, cream & pecorino (v)*

*Lamb Ragu - Pappardelle, braised lamb, sugo, olives, ricotta salata, pangrattato & truffle oil*

*Ricotta Gnocchi Alla Bolognese - Beef ragu & pecorino*

*Mushroom Risotto - Sauteed mushrooms, Arborio rice, white wine, garlic, pecorino, parmesan crisps & toasted seeds (v/vgo/gf)*

*Chicken Saltimbocca - Pan fried chicken breast, prosciutto, sage, lemon, white wine with saffron risotto, roast herb tomato & pecorino (gf)*

## DESSERT

*Panna cotta - Vanilla panna cotta & cherries (gf)*

*Rich Chocolate Tart - Served chilled with vanilla bean ice cream & fresh berries*

# Set Menu Superiore

Two Course - \$85 pp  
Three Course - \$95 pp

## STARTER *Shared Italian Style*

*Garlic Bread - Garlic butter & parsley (v/gfo)*

*Antipasto Plate - Selected Italian salami, cured meats, Lombardi pickles, olives & marinated tomatoes (gf/df)*

## MAIN

*Ricotta Gnocchi Alla Bolognese - Beef ragu & pecorino*

*Mushroom Risotto - Sauteed mushrooms, Arborio rice, white wine, garlic, pecorino, parmesan crisps & toasted seeds (v/vgo/gf)*

*Chicken Saltimbocca - Pan fried chicken breast, prosciutto, sage, lemon, white wine with saffron risotto, roast herb tomato & pecorino (gf)*

*WA Scotch Fillet 300 gm- Charred broccolini, fried herb potato & mushroom ragu (gf)*

## DESSERT

*Panna cotta - Vanilla panna cotta & cherries (gf)*

*Rich Chocolate Tart - Served chilled with vanilla bean ice cream & fresh berries*





## CANAPES

*Seared Tuna Crudo, Crispbread, Toasted Seeds, Lemon Aioli, Lemon Balm*

*Smoked Salmon & Avocado Croustade*

*Roast Pumpkin and Fetta Tart with Salsa Verde*

*Chilled Lemon & Thyme Poached Prawn, Chiffonade Cos, Rose Sauce*

*Pork Belly Bite with Chilli Caramel*

*Baked Goats Cheese & Capsicum Tart (V)*

*Grilled Asparagus wrapped in Prosciutto*

*Charred Broccolini with Gorgonzola Crumble (V)*

*Fried Arancini, Pesto Walnuts Pecorino*

*Charred Octopus, Grilled Corn, Pancetta, Lemon*

## SUBSTANTIAL CANAPES

*Charcoal Brioche Chicken Slider with Cos, Tomato & Herb Mayo*

*Sweet Brioche BBQ Brisket Slider, Pickle & Aioli*

### *Add Ons:*

*Canapes & Nibbles - \$5pp*

*Substantial Canape - \$7pp*

*Dessert Canape - \$5pp*



## *The Sicilian Package*

*Choice of 4 canapes - \$30pp*



## *The Tuscan Package*

*Choice of 5 canapes + 1 substantial canape - \$45pp*



## *The Roman Package*

*Choice of 6 canapes + 2 substantial canape - \$60pp*

### **ADDITIONAL ITEM**

### **GRAZING TABLE - \$40 PER PERSON**

*Prosciutto • Sopressa Salami • Mild Hungarian Salami •  
Mortadella • Chilled Marinated Chicken Breast • Smoked Salmon  
• Vegetarian Quiche • Crudit  vegetables with dips • Caprese  
Salad • Caesar Salad • Marinated Olives • Sun blushed Tomatoes  
• Artichoke Hearts • Lombardi Pickles • Rustic Breads &  
Crackers • Sliced Melon and seasonal fruits • Cheeses and Dried  
Fruits*

**PRE-ORDERED BOOKINGS  
ONLY - EACH PLATTER SERVES  
10 GUESTS**

Includes:

*Antipasto platter of Prosciutto, Salami,  
Mortadella, Sundried Tomatoes, Lombardi  
Pickles - \$80*

*Cheese Platter, selected Cheeses with Dried Fruits,  
Crackers and Bread - \$80*

*Platter of Mini Beef Pies - \$40*

*Platter of Assorted Quiches (VO) - \$40*

*Platter of Sausage Rolls with Ketchup - \$40*

*Chefs Fresh Baked Pizza - \$50*

*Arancini (10) with Pesto, Walnuts and Pecorino -  
\$50*

*Beef Burger Sliders (10) with Cheese, Pickles &  
Ketchup - \$80*

*Chilli Chicken Sliders (10) Cos, Aioli, Sundried  
Tomato - \$80*

*Additional Items to Share Per Serve:*

*Seasoned Wedges with Sour Cream & Hot Chilli  
Sauce - \$16*

*Salt & Pepper Calamari, Aioli - \$18*

*Fries & Aioli - \$14*

*Cheesy Garlic Bread (2 Pieces) - \$10*



# Beverage Packages

In Italy, wine is never an afterthought—it's part of the conversation. Our list celebrates classic Italian regions alongside thoughtful local and international selections, chosen to complement our menu and elevate every moment at the table.

## 2, 3, 4 HOUR

\$52 \$55 \$58

San Martino Prosecco  
Robert Oatley  
Sauvignon Blanc  
Robert Oatley Cabernet Sauvignon  
Birra Moretti  
Peroni Leggera 3.5%  
Somersby Cider  
Soft Drinks & Juices

## NON ALCOHOLIC

\$28, \$30, \$32

McGuigan o Shiraz  
McGuigan o Chardonnay  
Heineken  
Limonata & Chinotto Sparkling  
Soft Drinks & Juices

# Event Enhancements

Take your event to the next level  
with our enhancements options

## PRICES PER PERSON

Cocktail on arrival - \$ 14

Welcome drink & canape on arrival - \$15

Barista Coffee & Tea - \$4

Dessert Canape - \$5

Liquors served with coffee - \$10

Antipasto for Four (Small) - \$35 (serves 4)

Antipasto for Six (Large) - \$55 (serves 6)

Cheese Board for Two - \$40

Cakeage Fee - \$4

# Contact Us



1309 Hay Street, West Perth

T: 65009166

E: [sales.holidayinnwestperth@ihg.com](mailto:sales.holidayinnwestperth@ihg.com)

W: <https://julios.com.au/private-dining-events/>