



DOUBLETREE
by Hilton™
PERTH WATERFRONT

Christmas

at the Waterfront



2026 Lunch Selections

The Details

Date & Time

Christmas Day, Friday, 25 December 2026,
1:00pm to 3:00pm

Location

DoubleTree by Hilton Perth Waterfront
1 Barrack Square, Perth, 6000
*Both Reel Kitchen and Waterside Function
Room are located on level two*



Celebrate With Us

Stay The Night

To book, visit our website
perthwaterfront.doubletreebyhilton.com

Bookings & Enquiries

Bookings for both Reel Kitchen and Waterside events
can be made via the reservation link from our website,
reelkitchen.com.au

Contact

For any enquiries please contact the hotel directly:
perthwaterfront.events@hilton.com
+61 8 6372 1000

*Cancellations made after Monday 7 December 2026
are non-refundable.*

Reel Kitchen Package

Price:

\$295 per seat

Includes our beverage package for two hours



Waterside Function Room Package

Price:

Adult \$259 per seat includes a glass of sparkling wine or soft drink

Children (aged 6 to 12) \$115 per seat

Children (5 and under) are complimentary



Buffet Menu

SEAFOOD

Blue swimmer crab with citrus herb vinaigrette (GF, DF, NF) (A)
Fresh oysters, champagne mignonette, lemon wedges (GF, DF, NF) (A)
Tiger Prawns with Marie Rose sauce (GF, NF) (A)

ANTIPASTO

Artisan cheese, mix nuts, dried fruit, quince paste, grissini, crackers (GF)
Chef's Charcuterie selection (GF, NF, DF)

APPETISERS

Roasted Jap pumpkin with coconut cream (GF, VG)
Focaccia, flat bread, banquette, sourdough loaf, mixed bread rolls
Dips: Hummus, red pesto, beetroot & fetta, spicy capsicum

SALADS

Christmas Orchard Waldorf: Celery, apple, grapes, cranberries, baby cos, sour cream (GF, V)
Watermelon, Persian cucumber, feta, mint, pickled shallots, toasted pistachios & citrus dressing (GF, VG)
Roasted butternut pumpkin, pomegranate, baby spinach, candied pecans & maple Dijon dressing (GF, VG)
Yuletide potato salad: Creamy seeded mustard, bacon bits, chives, spring onion (GF, NF)

MAINS

Maple glazed ham, grilled pineapple, spiced apple sauce (GF, NF, DF)
Herb roasted turkey, rosemary turkey jus (GF, NF, DF)
Honey butter-glazed baked salmon with dried cranberries, pomegranate, crushed almond (GF) (A)
Spinach & ricotta tortellini with basil cream, wild mushroom, aged pecorino (GF, NF, V)
Duck fat roasted Kipfler potatoes (GF, NF, DF)
Buttered green beans with toasted almond (GF, V)

ROAST STATION

Slow roasted Angus Striploin
Served with seeded mustard, Dijon mustard, chimichurri and roasted shallot jus

DESSERT

Christmas pudding with custard sauce
Mini fruit mince pie
Pavlova with berry compote, passionfruit coulis
Christmas cookies
Chocolate walnut brownie
Assorted petit four platter
Red velvet slice
Traditional Christmas stollen
Traditional vanilla slice with two layers of featherlight puff pastry filled with vanilla custard.
Green tea tiramisu
Flowing Chocolate Fountain: A decadent display of smooth, rich chocolate with an assortment of dippable, including marshmallows, strawberries, churros, four types of seasonal fruits

This menu contains Australian Seafood

(DF) - Dairy Free **(GF)** - Gluten Free **(NF)** - nut free **(V)** - Vegetarian **(VEG)** - Vegan