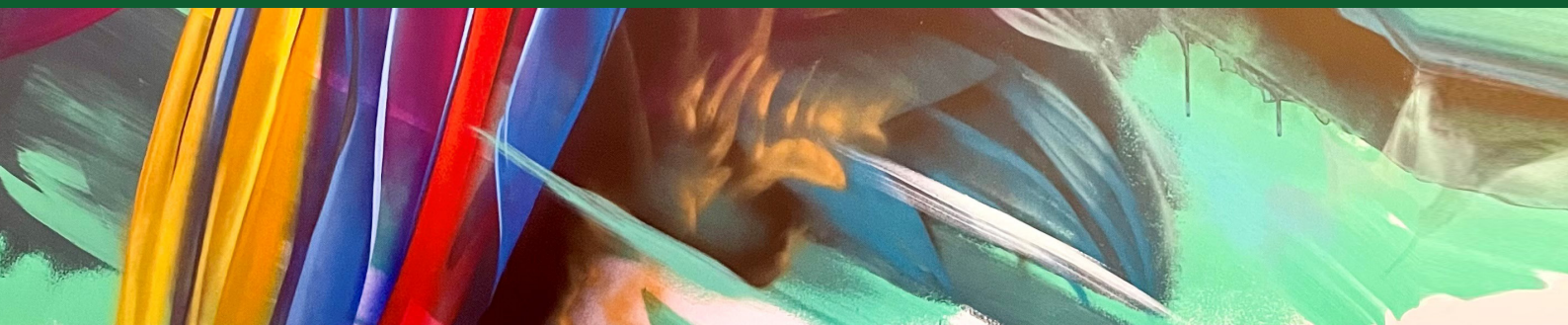




ALMA

Events by
BAHA





Welcome to The Adnate Perth – Art Series

Located in the heart of Perth's CBD, The Adnate Perth – Art Series is a boutique hotel that celebrates creativity, culture, and bold self-expression. Inspired by the work of renowned Australian street artist Matt Adnate, the hotel is adorned with large-scale murals and original artworks that bring the walls to life.

With modern facilities, an on-site restaurant and bar, a rooftop pool, and proximity to Perth's best dining, shopping, and cultural attractions, The Adnate offers a vibrant and inspiring backdrop for both business and leisure.



Introducing Alma Events by BAHA



Alma Events by BAHA is our signature function space, designed for versatility and style. A standard feature of our room is a striking mural of a macaw, painted live by Matt Adnate during the venue's launch night.

Perfect for everything from corporate meetings and private dinners, to cocktail parties and creative workshops, Alma features natural light, an integrated audiovisual system, and opens onto a private outdoor terrace - ideal for breaks or informal networking.

Fittingly named, "Alma", means soul in both Spanish and Portuguese - capturing the creative essence and heartfelt atmosphere of every event hosted here.





Alma Terrace

Located on Level 1 of The Adnate Perth – Art Series, Alma and Terrace is a bright, pillarless event space that can host up to 250 guests, cocktail-style. The room features natural light, in-built Audio-visual equipment, and opens onto a stunning outdoor terrace—perfect for breakout sessions or pre- and post-event drinks. With its flexible layout and creative ambiance, Alma is ideal for meetings, workshops, launches, and social functions.



Havana Lounge

Located opposite BAHA Poolside Bar & Restaurant, Havana Lounge is an intimate private space ideal for small gatherings, breakout sessions, or private dining. Seating up to 16 guests, it offers a quiet, stylish setting for meetings, workshops, or exclusive events.

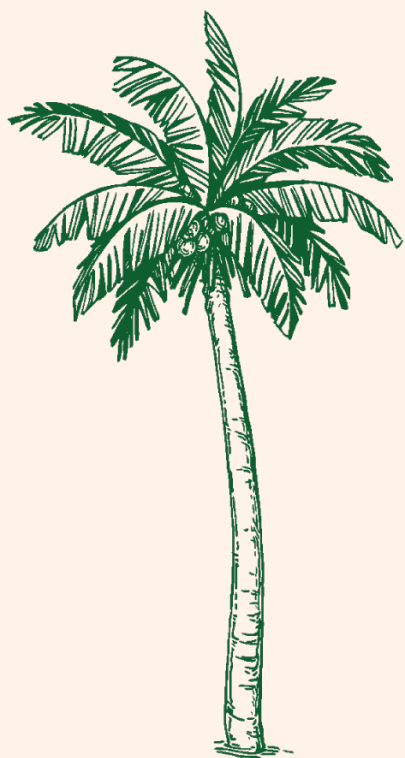




BAHA Poolside Bar & Kitchen

BAHA Poolside Bar & Kitchen is a vibrant, Caribbean-inspired restaurant located on Level 1 of The Adnate Perth – Art Series, overlooking the hotel's rooftop pool. The space offers a relaxed yet stylish atmosphere, perfect for casual lunches, cocktail functions, and private events.

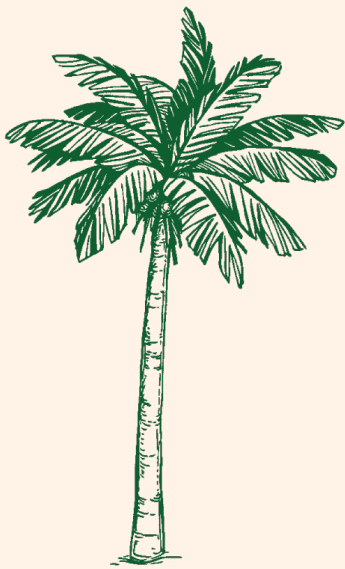
BAHA can accommodate up to 200 guests cocktail-style with flexible indoor and outdoor dining options. Whether for corporate gatherings or social celebrations, it provides a lively backdrop filled with flavour and energy.



Venue Dimensions

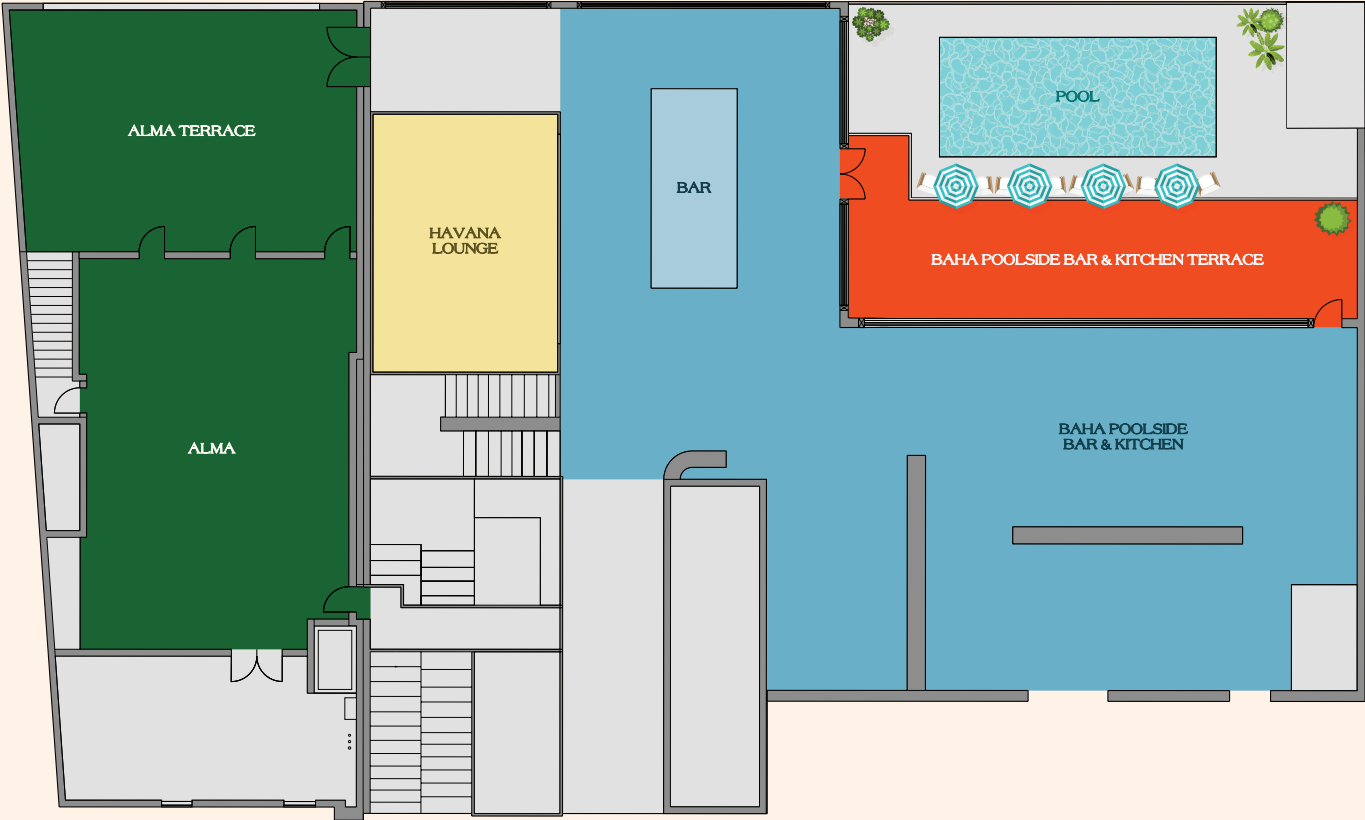
	Length	Width	Height	Area Square Metres
Alma	12.8	8.8	3.5	112.64
Terrace	11	8.5	n/a	93.5
Havana Lounge	5.9	4.8	3.5	28.32

Dimensions in metres.



Capacities

	Theatre	Classroom (TABLES OF 3)	U shape	Banquet (TABLES OF 8 NO PRESENTATION)	Banquet (TABLES OF 8 WITH PRESENTATION)	Cabaret (TABLES OF 6 WITH PRESENTATION)	Boardroom	Cocktail	Exhibition
Alma + Terrace	-	-	-	-	-	-	-	250	-
Alma	100	54	39	80	72	54	36	150	15 TRESTLE TABLES
Terrace	-	-	-	-	-	-	-	100	-
Havana Lounge	24	6	-	16	8	6	16 NO PRESENTATION	25	4 TRESTLE TABLES



Conference Package

Minimum 10 persons

**Day Delegate Package -
Full and Half Day Options Available**

Includes:

- Arrival coffee and tea
- Morning and Afternoon Tea Break served with chef's selection of refreshments, Nespresso Coffee and selection of premium teas
- Gourmet Lunch Special of the day served with selection of soft drinks and juices
- Audiovisual equipment: LCD Projector and Screen for presentations; whiteboard
- Conference pads and pens, mints
- WiFi

Elevate your breaks with a thoughtfully curated menu selection, designed to satisfy diverse tastes and dietary needs.

Sample Menu

Morning Tea

- Freshly baked zucchini and walnut bread
- Pumpkin and aged cheddar frittata with sundried tomato
- Nespresso Coffee and selection of teas

Working Lunch

- **Polenta and Herb Crusted Grilled Free-Range Chicken** served with a creamy herbed ranch sauce
- **Wild Mushroom and Truffle Risotto** with green peas, finished with shaved pecorino cheese
- **Roasted Baby Carrots and Charred Fennel**, rosemary
- **Charred Broccolini and Almond Salad**, brightened with lemon zest, and a smooth tahini dressing
- **Roast Pumpkin and Baby Spinach Salad**, with cucumber yoghurt, toasted pine nuts, and a sprinkle of sumac
- **Assorted Profiteroles** with delicate pastry shells and creamy fillings

Afternoon tea

- **House made Pork and Fennel Sausage Rolls** paired with a tangy green tomato relish
- **Moist Banana Bread** with sweet raisins
- Nespresso Coffee, and an assortment of teas



Breakfast Options

Stand up Breakfast

Minimum 10 persons

Bakery Selection

- Mini butter croissants
- Assorted Danishes with fruit and custard fillings
- Assorted mini muffins

Cold Bites

- Seasonal fruit cups, fresh and chilled
- Coconut yoghurt pots with berry compote & granola
- Mini Egg & Herb brioche sliders with mayo chives, Dijon mustard, micro herbs

Hot Bites

- Ham & Cheese buttery Croissants
- Mini bacon & egg sliders in soft buns
- Vegetarian frittata bites with seasonal vegetables
- Pork and fennel breakfast sausage rolls

Beverage

- Nespresso Coffee & selection of premium teas
- Orange juice & apple Juice
- Water station with citrus Infusion

Breakfast Plates

Brioche French Toast

Topped with fresh berries, mascarpone cream, brownie crumble, toasted almonds, and a drizzle of maple syrup. Finished with a light dusting of icing sugar.

Turkish Eggs with Roti Paratha

Poached eggs on warm, crispy roti paratha, served with herbed yogurt, sun-dried tomatoes, creamy goat's cheese, chorizo, toasted pine nuts, rocket, and a sprinkle of sumac.

Corn Fritters with Avocado & Poached Eggs

Crispy corn fritters stacked with sliced avocado, soft-poached eggs, rocket, herbed yogurt, sofrito, and smoked salmon.

Smashed Avocado

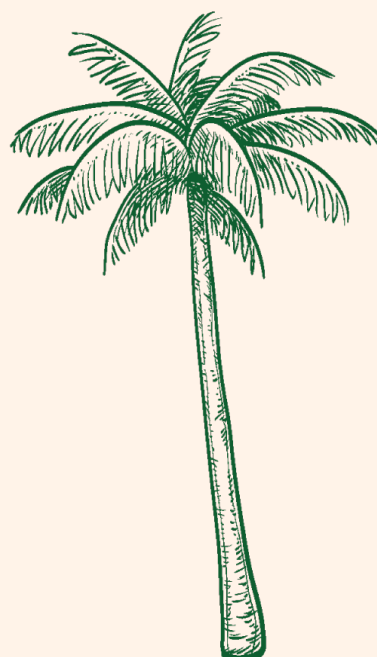
Toasted sourdough brushed with garlic oil, topped with hand-mashed avocado, poached eggs, pickled shallots, microgreens, and fragrant herb oil. Finished with lemon zest and dukkha.

Lemon Ricotta Pancakes

Fluffy ricotta pancakes infused with lemon zest, served with macerated berries and vanilla bean cream.

Chili Scramble Eggs

Scrambled eggs with Pecorino Romano, chilli oil, crispy shallots, whipped goat cheese, and chives served on toasted sourdough.



Signature Lunch and Dinner Menu

Minimum 10 persons

Select from a two or three course set menu, served either single or alternate drop.

Entrees:

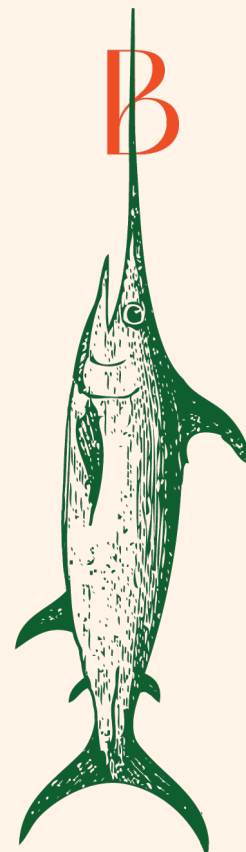
- **Brandy and Chicken Liver Parfait**, fruit chutney, toasted brioche, and house pickles
- **Beetroot Cured Tasmanian Salmon** with black sesame, yuzu horseradish cream, pickled heirloom beetroot, micro herbs, and basil oil
- **Grilled King Prawn Skewer**, served with green papaya slaw, and a punchy nam jim dressing
- **Sweet Corn and Gruyere Croquette** with lime aioli and crumbled cotija cheese
- **Grilled Chicken Salad** with shredded green papaya, roasted peanuts and a sesame and ginger dressing
- **Spiced Beef and Red Bean Empanada** with creamy sriracha aioli
- **Miso Glazed Eggplant** with smoked coconut yoghurt, toasted pistachios, sesame seeds, and house made dukkha

Mains:

- **Crispy Skin Barramundi** with herb green rice, charred broccolini, baby carrots, grilled pineapple sofrito and lime and coriander crema
- **Braised Beef Short Ribs** with smoked yoghurt, green harissa, pickled red onion and sweet corn bread
- **Slow Braised Pork Belly** glazed with orange and chipotle, served with sweet corn puree, rocket and fennel salad, and crispy pork skin
- **Sirloin Steak** cooked medium, with creamy Kipfler potatoes, baby carrots, and red wine jus
- **Roasted Chicken Maryland** with velvety pumpkin velouté, snow peas, heirloom baby carrots, and fresh micro herbs
- **Confit Duck Leg**, with a cheddar and potato croquette, sauteed cabbage, and crispy speck
- **Charred Cauliflower Steak** with green harissa, toasted nut blend, shaved parmesan, pomegranate seeds, and basil oil

Desserts:

- **Chocolate and Almond Tartlet** with vanilla bean ice cream and almond crumble
- **Passion Fruit and Peach Cheesecake** with blood orange sorbet and passion fruit coulis
- **Vegan Chocolate Cake** with a bright blood orange sorbet
- **Biscoff and Macadamia Brownie** drizzled with miso caramel
- **Grilled Peach & Ricotta Tartlets** with whipped ricotta, grilled stone fruit and thyme-honey glaze
- **Fresh Berry & Vanilla Custard Tart** topped with fresh berries and a light apricot glaze



Buffet Lunch or Dinner Menu

Minimum 20 persons

Our culinary team will work with you to curate the perfect buffet pairings for your event. Select three mains, three sides, and four desserts from our menu. Should you wish to expand your selection, additional mains and sides can be included at an added cost to create a more premium experience tailored to your guests.

Mains

- **Slow-Braised Brisket** served with a rich reduced red wine jus and caramelised onions
- **Orecchiette Pasta** tossed in rocket and pistachio pesto, finished with pecorino and sun-dried tomatoes
- **Moroccan-Spiced Chicken Thighs** with ras el hanout, accompanied by lemon yoghurt and fresh herbs
- **Roast Leg of Lamb** with a harissa yoghurt crust, infused with garlic and rosemary
- **Tender Lamb Shanks** slow-cooked in a mildly sweet Massaman curry sauce
- **Grilled Barramundi** with charred baby bok choy, blistered cherry tomatoes, and toasted coconut
- **Salmon Fillet** with salsa verde and grilled seasonal vegetables
- **Herb-Crusted Pork Loin** served with roasted vegetables and a fragrant apple cider jus
- **Miso-Glazed Eggplant Steaks** paired with smoky coconut yoghurt
- **Stuffed Roasted Capsicum** with quinoa, feta, and olives

Hot Sides

- **Steamed Yellow Basmati rice** with green peas
- **Tom Yum Fried Rice** with mixed vegetables
- **Crispy Roasted Potatoes** tossed in a mildly spicy tomato sauce, topped with crumbled feta and pickled jalapeño crema
- **Roasted Mediterranean Vegetables** with olive oil, oregano, and garlic
- **Roasted Potato Chats** with garlic, rosemary, and olive oil
- **Seasonal Roasted Mixed Vegetables** with olive oil, rosemary, and thyme
- **Roasted Cauliflower and Broccoli** with olive oil, lemon zest, and parmesan
- **Classic Dauphinoise Gratin** with béchamel sauce and Gruyère cheese

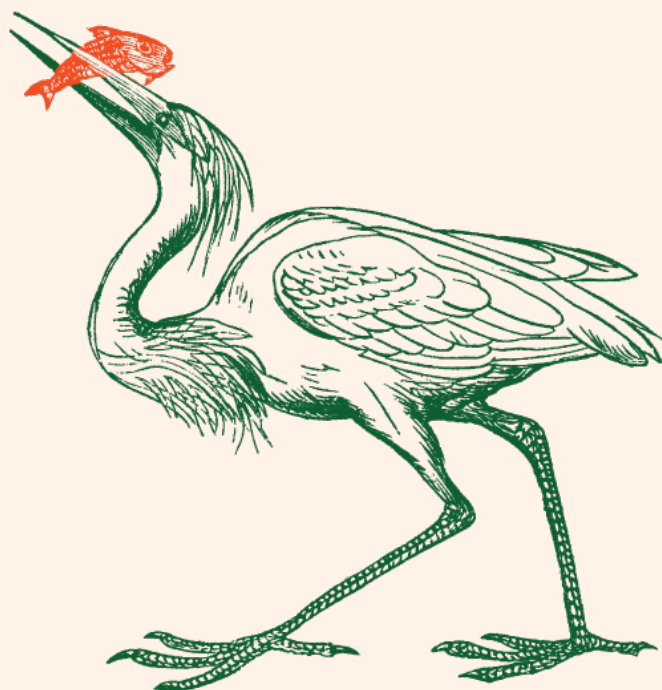


Cold Sides

- **Charred Broccolini and Almond Salad** with lemon zest and tahini dressing
- **Roasted Pumpkin Salad** with baby spinach, cucumber yoghurt, toasted pine nuts, and sumac
- **Asian-Inspired Salad** with carrot, purple cabbage, wombok, mint, coriander, and sweet & sour sesame dressing
- **Potato Salad** with caramelised onion, crispy bacon, and Dijon mustard dressing
- **Spiced Roasted Cauliflower Salad** with fresh lime, coriander, and chili
- **Asparagus, Bocconcini, and Sun-Dried Tomato Salad** with lemon and dill dressing
- **Grilled Peach and Rocket Salad** topped with toasted almonds, shaved pecorino, and honey-mustard dressing

Desserts

- **Biscoff and Macadamia Brownie** served with miso caramel
- **Caribbean Chocolate and Dulce de Leche Bread & butter pudding**
- **Assorted Profiteroles**
- **Salted Chocolate Ganache Tarts**, with a dark chocolate ganache and sea salt flake finish
- **Churro Bites** with spiced chocolate sauce, mini cinnamon sugar churros with rich hot chocolate dip
- **Mini Tropical Pavlovas** meringue nests with passionfruit curd, mango, whipped cream and mint
- **Seasonal Fruit Platter** a colourful display of fresh, sliced seasonal fruits
- **Grilled Peach and Ricotta Tartlets** whipped ricotta, grilled stone fruit, thyme-honey glaze
- **Fresh Berry and Vanilla Custard Tart** topped with fresh berries and a light apricot glaze



Canapé Selections

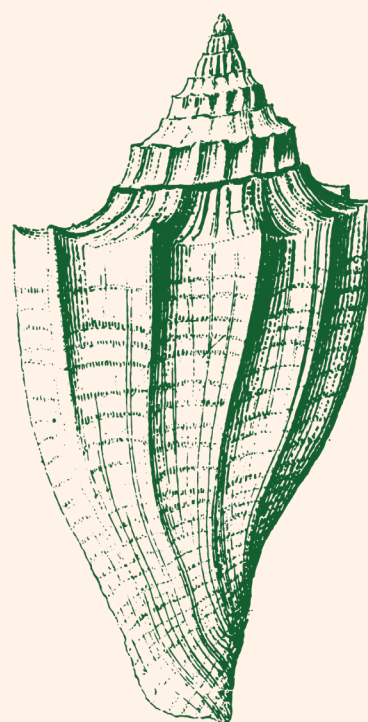
Elevate your event with our thoughtfully crafted canapé selection - bite-sized works of art that marry bold flavours with elegant presentation. Perfect for intimate gatherings or stylish soirées, each creation is designed to inspire conversation and delight the senses.

Cold Canapés

- **Whipped Goat Cheese Crostini** garnished with crushed pistachios, caramelised onion, and finished with a luxurious honey-truffle drizzle
- **Ratatouille Tartlet with Hummus** a colourful medley of roasted Mediterranean vegetables nestled on a crispy tart shell with creamy hummus
- **King Prawn Tostada** with pineapple salsa, pickled radish, black sesame seeds, and fresh coriander
- **Roast Beef Crostini** with horseradish cream and pickled shallot
- **Charred Corn & Black Bean Salsa** served on polenta bites

Hot Canapés

- **Thai-Style Grilled Satay Skewers** served with a rich peanut and zesty coconut lime dipping sauce
- **Chorizo & Spinach Tartlets** complemented by tangy green tomato relish
- **Vegetarian Samosas & Spring Rolls** paired with tangy tamarind and fiery chili dipping sauces
- **Wild Mushroom Arancini** served alongside a decadent truffle aioli
- **Twice-Cooked Pork Belly Skewers** glazed in a sticky savory sauce, topped with crispy pork skin
- **Mediterranean Falafel Skewers** served with smoky chipotle relish and fresh herbs
- **King Prawn Skewers** marinated in aromatic Tom yum spices, accompanied by a zesty Nam Jim dipping sauce
- **Braised Beef Cheek Tostada** garnished with mint chutney, smoky yoghurt, pickled shallots, and micro coriander
- **Spinach & Green Pea Potato Cakes** paired with a sweet and tangy mango chutney
- **Truffled Mushroom Tostada** topped with black bean and jalapeno sour cream dip, crunchy tostada chips, cotija cheese, and a miso and honey glaze

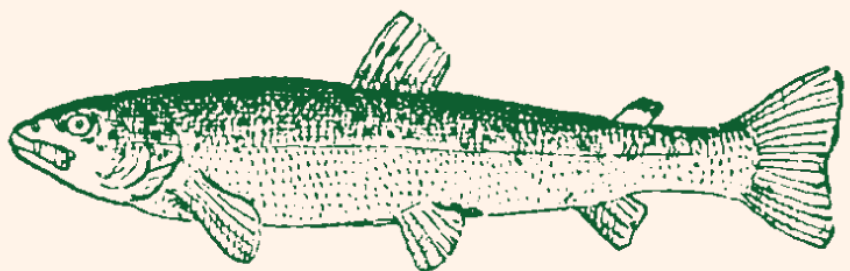


Sweet or Dessert Canapés

- **Biscoff and Macadamia Brownie** served with an indulgent miso caramel sauce
- **Mini Tropical Pavlovas Meringue Nests** with vibrant passionfruit curd, mango, whipped cream and mint
- **Salted Chocolate Ganache Tarts** layered with a dark chocolate ganache and a sprinkle of sea salt flakes
- **Fresh Berry & Vanilla Custard Tart** filled with vanilla bean custard topped with a colourful assortment of fresh berries a light apricot glaze
- **Assorted Profiteroles** an elegant selection of light choux pastry puffs filled with chef's choice of luscious creams and custards
- **Grilled Peach & Ricotta Tartlets** whipped ricotta paired with caramelised grilled stone fruit, finished with a fragrant thyme-honey glaze

Substantial Canapés

- **Pulled Pork Sliders** with apple and fennel slaw, served on soft brioche sliders
- **Prawn Po' Boy Sliders** served with Iceberg lettuce, Sriracha-kewpie mayo, layered on brioche sliders
- **Crispy Karaage Chicken** tossed with togarashi spices, served with Sriracha-kewpie mayo
- **Wagyu Beef Sliders** with tomato relish, pickles, rocket, and melted cheddar cheese on brioche sliders
- **Pulled Pork Nachos** topped with black beans, crema, sofrito, jalapeños, and fresh coriander
- **Beer-Battered Fish of the Day** served with chunky tartare sauce, fries, and lemon wedges
- **Shredded Lamb Pita** with cucumber yoghurt and crispy iceberg lettuce
- **Salt & Pepper Squid** served with chipotle aioli and a lime wedge
- **Haloumi Sliders** with Lemon herb aioli, balsamic onion jam, and fresh rocket on soft brioche sliders
- **Mini Fish Tacos** delicate bites featuring flaky fish, crisp Asian slaw, tangy dressing, kewpie mayo, fried shallots.



Beverage Packages

Our beverage packages are a celebration in itself—featuring handpicked wines and a curated selection of beers, chosen to pair perfectly with your menu and enhance every toast.

Essentials Package

Red Wine Selections – Choose 1

De Bortoli Legacy Cabernet Merlot
De Bortoli Shiraz
Ate Shiraz

White Wine Selections – Choose 1

De Bortoli Legacy Sauvignon Blanc
De Bortoli Semillon Sauvignon Blanc
De Bortoli Chardonnay

Sparkling – Choose 1

De Bortoli Legacy Brut
Sparkling Ate Brut

Includes bottled Beers

James Boag Premium
James Boag Light
Pipsqueak Cider

Non-Alcoholic

Soft Drinks and Juices
Sparkling Water

Favourites Package

Red Wine Selections – Choose 2

De Bortoli Legacy Cabernet Merlot
De Bortoli Shiraz
Ate Shiraz

White Wine Selections – Choose 2

De Bortoli Legacy Sauvignon Blanc
De Bortoli Semillon Sauvignon Blanc
De Bortoli Chardonnay

Sparkling – Choose 1

Sparkling Ate Brut
De Bortoli Legacy Brut
Vedova Prosecco

Rose

Ate Rose

Beers Selections – Choose 2 bottled beers and 1 Cider or Ginger Beer

James Boag Premium
James Boag Light
Heineken
James Squire 150 Lashes
Little Creatures Hazy Lager
Swan Lager
Stone & Wood
James Squire Ginger Beer
Pipsqueak Cider

Non-Alcoholic

Soft Drinks and Juices
Sparkling Water



Limitless Package

Reds – Choose 2

Ad Hoc Cruel Mistress Pinot Noir
Willowbridge Estate Dragonfly Shiraz
Cape Mentelle Cab Sauvignon
Mitolo Jester Malbec

White – Choose 2

The Sum Riesling
Alkoomi Sauvignon Blanc
Wildflower Pinot Grigio
Pedestal Chardonnay

Sparkling – Choose 1

Vedova Prosecco
Howard Park Petit Jete

Rose – Choose 1

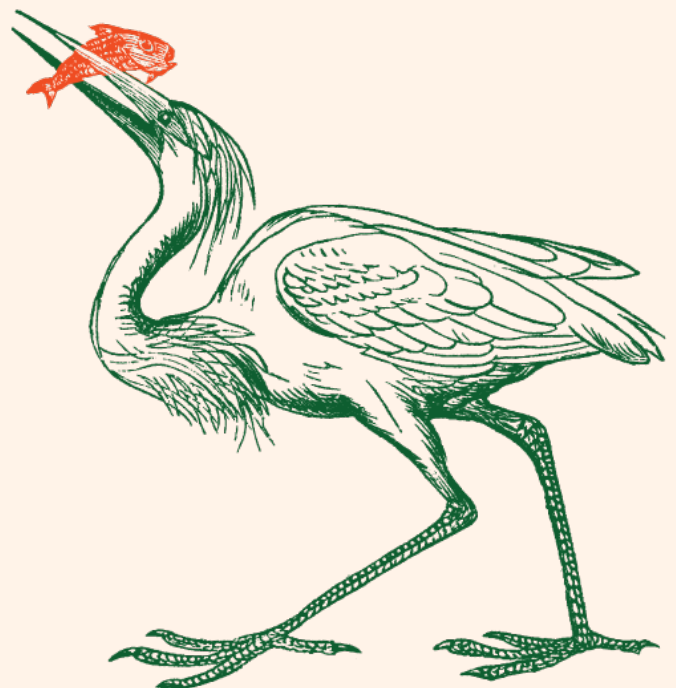
Vasse Felix Classic Rose
Dal Zotto Rosato Rose

Beers - Choose 2 Beers, 1 Cider and 1 Ginger Beer

James Boag Premium
James Boag Light
Heineken
James Squire 150 Lashes
Little Creatures Hazy Lager
Swan Lager
Stone & Wood
James Squire Ginger Beer
Pipsqueak Cider

Non-Alcoholic

Soft Drinks and Juices
Sparkling Water





Accommodation

The Adnate Perth – Art Series

Stay Inspired. Stay Connected.

When your event winds down, your comfort begins. The Adnate Perth offers guests a vibrant and art-inspired retreat in the heart of the city. Located on the doorstep of Perth's business district and cultural precincts, The Adnate blends urban energy with boutique comfort - making it the perfect stay for conference delegates and event attendees.

Room Features

Our 250 designer rooms offer:

- Premium bedding for a restful night's sleep
- Free high-speed Wi-Fi
- Smart TV with chrome casting capability
- Modern ensuite bathrooms with eco-friendly amenities
- In-room coffee and tea facilities
- Floor-to-ceiling windows with city skyline views

Room Options

We offer a curated selection of stylish, comfortable rooms tailored to suit your needs:

Adnate King Room

At 25 square meters, the Adnate King Room is a spacious and contemporary haven, that features a luxurious king-sized bed, bold local artwork, and warm, modern design—perfect for solo travellers or couples seeking comfort with flair.

Adnate Twin Room

Ideal for colleagues or friends, the Twin Room features two plush double beds and ample space to relax or prepare for the day. A smart choice for delegates travelling together without compromising on comfort.

Premium Room

Located on higher floors, Premium Rooms offer elevated views and enhanced in-room amenities such as robes, slippers and mini bar. Ideal for guests seeking a little more from their stay.

Deluxe Room

Our most spacious room category, Deluxe Rooms offer sweeping city outlooks and extra room to unwind—perfect for guests who value both luxury and space.

Special Conference Rates

We offer exclusive accommodation packages for conference and event attendees, including group rates and buffet breakfast inclusions.



More Than Just a Stay

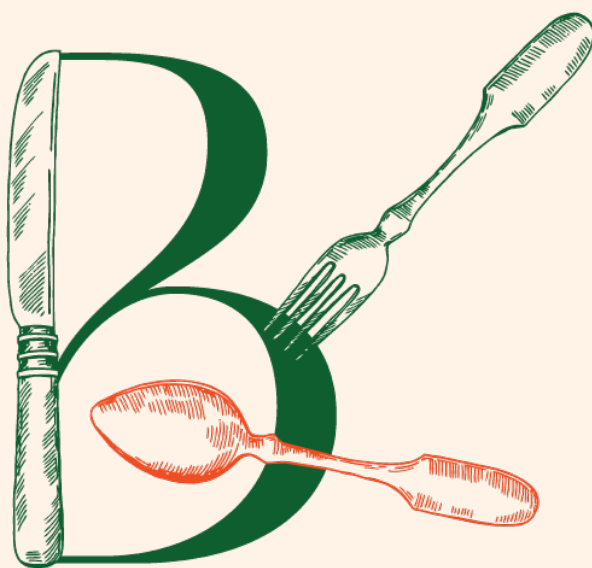
The Adnate offers more than just a place to rest.

Relax by the **rooftop pool**, enjoy cocktails and fresh coastal fare at **BAHA Poolside Bar & Kitchen**, or take in the hotel's striking open-air art gallery that makes every floor a visual experience.

Step outside and you're in the heart of the city—perfectly placed to explore some of Perth's best attractions:

- A short ride to **King's Park and Botanic Garden**
- Minutes from the **Perth Convention and Exhibition Centre**
- Walking distance to **RAC Arena** for major concerts and sporting events
- Close to **Elizabeth Quay**, with riverfront dining and ferry links
- Surrounded by **boutique shopping, laneway bars, and cultural landmarks**
- Easy access to public transport for day trips to Fremantle, Rottnest Island, or Cottesloe Beach

Whether you're here for business or blending work with leisure, The Adnate is your gateway to Perth's vibrant city life.





The Adnate Perth - Art Series

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