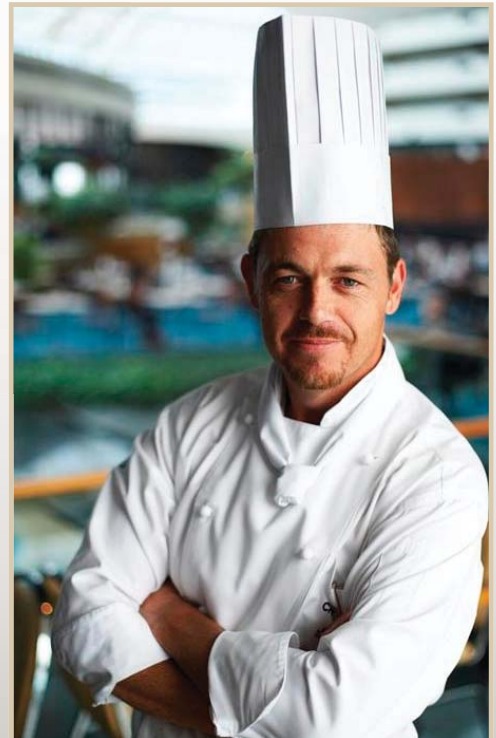


# MARQUEE DINNER

## SEAN MARCO executive sous chef



With more than nine years industry experience and five years as Senior Chef de Cuisine at Burswood, Sean Marco has left his mark on menus across the Complex! Voted WA's Best Chef by the Restaurant and Catering Industry Association in 2010, Marco will now use his incomparable skills and experience leading the team of banquet chefs as Executive Sous Chef, Banquets. Marco has added a new dimension to the Conventions and Events menus applying his expert touch and creativity.

August 2011

# DINNER

## Set menus (minimum 10 guests)

Main course priced per person is inclusive of one entrée AND one dessert, assorted bread rolls and freshly brewed coffee, selection of teas and pralines.

Additional entrée or dessert, \$11.00 per person, per course.

Alternating service of entrée, main course or dessert, \$6.00 per person, per course.

## Entrée

### *Cold entrée*

Szechuan beef carpaccio served with lightly pickled vegetables and ponzu dressing

Ginger and orange glazed sliced duck served on glass noodle salad with spicy Thai dressing

Cherry cured salmon rilette served with baby salad leaves, olive oil crostini, preserved lemon aioli

King prawn, scallops and melon salad with orange, mint and chilli yoghurt dressing

Chilled sliced lobster atop sweet potato and roasted garlic salad topped with Creole dressing

### *Hot entrée*

Warm spiced chicken tenderloin on Mediterranean vegetable cous cous with a smoked tomato sauce and basil pesto

Vanilla citrus cured beef medallion on herb creamed potato, fennel remoulade and red wine jus

Garlic and soy braised pork hock with aniseed scented rice, kai-lan, chilli jam and finished with master stock

Chicken Tandoori served with fragrant basmati rice, tomato and cucumber salsa with yoghurt and mint sauce

## Main course

### *Meat*

Grain fed beef fillet oven roasted root vegetable puree, green beans, glazed shallots and thyme jus \$79.00

Pistachio crusted pork cutlet on green pea potato mash with seasonal vegetables and calvados cream sauce \$75.00

Braised lamb shank with cinnamon, star anise, slow cooked vegetables and mash \$72.00

Duo of lamb – lamb shank off the bone served with two point rack of lamb topped with a macadamia herb crust and served on a sweet potato crush and braising jus \$79.00

Roasted veal tenderloin with glazed peach and potato bake, speck sautéed silver beet and natural jus \$79.00

Oven roasted eye fillet with rosella chutney, potato and pumpkin hash, sautéed spinach and red wine jus \$79.00

### *Poultry*

Twice cooked duck leg with sweet potato cake, kai-lan, shitake mushroom and soy ginger jus \$75.00

Crispy chicken breast with roasted garlic basil cous cous, charred vegetables, bocconcini and salsa verde \$72.00

Tom Yum marinated chicken breast served with coriander pesto potato, asian vegetable and anise jus \$72.00

### *Seafood*

Pan fried barramundi with coconut and coriander rice, baby vegetable and orange kiwi fruit salsa \$73.00

Snapper fillet rubbed with Cajun spices on fine herb and soft cheese risotto, asparagus, lemon and caper sauce \$73.00

# DINNER continued

## Dessert

- Bitter sweet chocolate marquise with nougat crisp and passionfruit sauce
- Orange gateau with cream cheese and chocolate mousse, strawberry chilli and cardamom sauce
- Quark panna cotta with apricot compote on raspberry balsamic reduction
- Classico tiramisu cake served with espresso coffee and almond biscotti
- Peach ricotta cheese tart with caramelized pecan raspberry coulis
- Berry pavlova with mascarpone cream and dark sweet cherry coulis
- Warm vanilla white chocolate pudding with cinnamon ice cream and Amaretti cookies
- Almond crème brûlée, sesame tuille and candied ginger
- Tian of caramel poire on pistachio daquoise and crème anglaise
- Sweet cherry bake well tart and campari orange parfait with strawberry ginger sauce

## Enhance your dining experiences

### Salads (please select one item, two bowls per table)

per person \$5.00

- Mixed mesculun salad, garlic croutons, cherry tomato, balsamic dressing
- Belgian endive, cos and pear salad, blue cheese, sherry vinegar and walnut
- Feta salad with dill and mint, roquette, roasted pumpkin, evo

### Sides (please select one item, two bowls per table)

per person \$5.50

- Roasted kipfler potatoes in goose fat with garlic and rosemary
- Whisked mashed potatoes with truffle oil
- Aromatic vegetable and Moroccan lemon cous cous tagine, with almonds and apricots
- Stir fry of pak choi, kai lan and sugar snaps in chilli, garlic and soy
- Steamed asparagus with sauce mousseline

### Palate refreshers (please select one)

per person \$5.00

- Mango and passionfruit sorbet
- Vodka and lime sorbet
- Apple cider sorbet
- Blood orange sorbet

### Cheese selection (please select one)

- Fine Australian cheese selection with fresh and dried fruit, chutney and home-baked breads

per person, individual serves \$17.00

per person, two platters per table \$16.00

# DINNER continued

## **Buffet menu one** (minimum 50 guests. Buffet service for up to 2 hours)

**per person \$72.00**

Includes assorted bread rolls and butter, freshly brewed coffee and a selection of teas.

### **Cold selection**

- Smoked ocean trout with fried capers and dill aioli
- Selection of sliced cooked and cured meats
- Barbeque Chinese pork
- Tandoori chicken drumettes
- Calamari with satay sauce and fried shallots

### **Salad selection**

- Royal blue potato salad
- Caesar salad station
- Authentic Greek salad
- Thai beef salad with shallots and peanuts
- Mixed leaf salad with olive oil and balsamic dressing
- Traditional coleslaw

### **Hot selection**

- Beef medallions with shallot jam
- Slow cooked lamb leg
- Roasted pork leg
- Snapper fillets steamed with ginger, soy and shallot
- Thai green chicken curry
- Pasta amatriciana
- Panache of seasonal vegetables
- Roast gourmet potato with garlic and rosemary
- Steamed jasmine rice

### **Dessert station**

- Pavlova topped with kiwifruit and raspberry coulis
- Dark and white chocolate cake
- New York cheesecake
- Assortment of French pastries and mini desserts
- Peach yoghurt cream pie
- Freshly sliced fruit

# DINNER continued

## **Buffet menu two** (minimum 50 guests. Buffet service for up to 2 hours)

**per person \$85.00**

Includes assorted bread rolls and butter, freshly brewed coffee and a selection of teas.

### **Cold selection**

- Braised pork belly in star anise and cinnamon with chilli and vinegar salsa
- Char siew beef with mixed garden salad
- Tomato and bocconcini salad with eggplant calabrese, capers and pine nuts
- Assorted antipasto platter with duo of melon
- Makimono sushi selection with pickled ginger and wasabi
- Smoked salmon with capers, onion and condiments

### **Salad selection**

- Baby cos lettuce with Creole chicken, shaved parmesan, eggs, garlic herb croutons and Caesar dressing
- Thai seafood salad with coriander and lime dressing
- Moroccan spiced lamb with chickpea salad and mint dressing
- Royal blue potato salad with gherkin, onion and mustard dressing
- Pesto marinated Mediterranean salad with fetta cheese
- Mixed salad leaves with garlic balsamic vinaigrette and honey mustard dressing
- Fussilli pasta with mushroom, pancetta and walnut

### **Carving station with chef in attendance**

- South West lamb racks in mustard and garlic, red wine jus
- Roasted loin of veal with mixed mushroom sauce

### **Hot selection**

- Spicy tomato bisque with three cheese crouton
- Steamed barramundi fillets with fragrant rice and wasabi aioli
- Wok fried king prawns with Asian vegetables and fried rice
- Roast turkey on potato and pumpkin with cranberry jus
- Slow roast muscovy duck breast, cous cous with orange sauce
- Beef fillet on roasted rosemary potatoes with onions and steamed vegetables
- Roast pork in sumac spices on roasted pumpkin and West Australian apples
- Linguini with a choice of (*please select one*)
  - prosciutto and onion
  - pesto and sun dried tomatoes
  - porcini mushroom and basil

### **Dessert station**

- Melon salad in maple syrup
- Paris Brest – choux pastry filled with a pastry cream and dusted with icing sugar
- Aloha cheesecake
- Assorted French pastries
- Tiramisu with espresso coffee and Savoirdi biscuit
- Cassis cake
- Creme brûlée
- Le Tropicana

# DINNER continued

## **Buffet menu three** (minimum 50 guests. Buffet service for up to 2 hours)

**per person \$99.00**

Includes assorted bread rolls and butter, freshly brewed coffee and a selection of teas.

### **Cold selection**

Smoked salmon with asparagus and horseradish cream  
Smoked cod with tomato and pineapple achar  
Spiced chicken with chickpea and mint dressing  
Selection of sushi, sashimi with sasaki of carrot and daikon  
Chinese duck with plum sauce, spring onion and cucumber  
Prawn nicoise salad

### **Miniature delicacies**

Vietnamese prawn and vegetables in rice paper  
Seared tuna with seasoned seaweed and tobiko  
Salmon crepe roulade with caper crème fraiche

### **Salad selection**

Chicken cobb salad, with blue cheese, garlic crouton, bacon, mustard dressing  
Snow pea, baby corn, shitake mushrooms, bean sprout with ginger and shallot sesame dressing  
Mixed salad leaves with garlic balsamic vinaigrette and honey mustard dressing  
Thai seafood salad with lime and coriander dressing  
Baby beetroot, fennel and orange salad  
Tomato and bocconcini salad with eggplant Calabrese, capers and pine nut

### **Carving station with chef in attendance**

Peppered turkey breast with cranberry and red wine jus  
Slow roasted pork loin with black olives, garlic and field mushrooms and bell pepper sauce

### **Hot selection**

Fillet of venison served on crusted potato creamy spinach with wild berry jus  
Seared beef fillet on sweet potato mash and green beans with king prawns  
Steamed red emperor served with prawn wontons, Chinese vegetables with shellfish bisque  
Roasted Chinese Peking duck served on wilted Asian greens and jasmine rice with plum sauce  
Pan-fried Tuscan chicken breast, chorizo sausage risotto, tomato compote  
Sweet potato gratin  
Ravioli with creamy mushroom, bacon

### **Dessert selection**

Normandy tart - apple flan tart  
Sticky date pudding, vanilla anglaise sauce  
Cappuccino mousse in a cup, amaretto biscuit  
Panna cotta served with berry compote  
Assorted French pastries

Apple and cinnamon Jalousie with vanilla anglaise  
Compostelle - vanilla butter cream, rum raisin and chocolate mousse  
Assorted mousse cake  
Selection of homemade ice cream  
Chef's selection of mini financier and summer trifle

# BEVERAGES

## Soft drink packages

An assortment of soft drinks, orange juice and mineral water

1 hour	per person \$14.00
2 hours	per person \$16.00
3 hours	per person \$18.00
4 hours	per person \$20.00
5 hours	per person \$22.00
5.5 hours	per person \$23.50
6 hours	per person \$24.00

## Cocktail and dinner beverage packages

All beverage packages include beer, assorted soft drinks, orange juice, still and sparkling water. Price is based on per hour or part thereof.

*Please select one full strength and one premium light from the following beer selections*

Heineken or Crown Lager

Hahn Premium Light or Cascade Premium Light

### Burswood Reserve One

Morgan's Bay Sparkling Brut, Morgan's Bay Sauvignon Blanc and Morgan's Bay Cabernet Merlot (Red Cliffs, Victoria)

1 hour	per person \$20.00
2 hours	per person \$26.00
3 hours	per person \$30.00
4 hours	per person \$36.00
5 hours	per person \$40.00
5.5 hours	per person \$42.00
6 hours	per person \$44.00

### West Australian Reserve Two

Veuve Moisans Sparkling (France), Hundred Skies Semillon Sauvignon Blanc or Hundred Skies Chardonnay, Hundred Skies Shiraz Cabernet or Hundred Skies Shiraz (Margaret River, WA)

1 hour	per person \$25.00
2 hours	per person \$29.00
3 hours	per person \$35.00
4 hours	per person \$41.00
5 hours	per person \$44.00
5.5 hours	per person \$46.00
6 hours	per person \$49.00

# BEVERAGES continued

## West Australian Three

Veuve Moisans Sparkling (France), Miles From Nowhere Sauvignon Blanc or Miles From Nowhere Chardonnay, Miles From Nowhere Cabernet Merlot or Miles From Nowhere Shiraz (Margaret River, WA)

1 hour	per person \$25.00
2 hours	per person \$32.00
3 hours	per person \$39.00
4 hours	per person \$44.00
5 hours	per person \$49.50
5.5 hours	per person \$50.00
6 hours	per person \$53.00

## Premium

Chandon N Vintage (Green Point, VIC)

*Please select two of the following*

Vasse Felix Chardonnay (Margaret River, WA), Amberley Semillon Sauvignon Blanc (Margaret River, WA), Tyrells Lost Block Semillon (Hunter Valley, NSW)

Vasse Felix Cabernet Merlot (Margaret River, WA), Amberley Shiraz (Margaret River, WA)

1 hour	per person \$36.00
2 hours	per person \$43.00
3 hours	per person \$47.00
4 hours	per person \$54.00
5 hours	per person \$58.00
5.5 hours	per person \$62.00
6 hours	per person \$75.50

## Package enhancements

Basic spirits	per person per half hour \$6.50
Premium spirits	per person per half hour \$7.50
Cocktails	per person per half hour \$9.50

*As a requirement of the Liquor Licensing Act, Burswood Entertainment Complex practices 'Responsible Service of Alcohol' (RSA). The client agrees to comply with any requests from Burswood, limiting the serving and consumption of alcohol. If you require any further information on this, please contact your Event Manager.*

# BEVERAGE LIST

## Champagne

Lanson NV	per bottle \$135.00
Veuve Clicquot	per bottle \$140.00
Moet & Chandon Vintage	per bottle \$170.00
Dom Perignon Cuvee	per bottle \$295.00

## Sparkling wines

Morgan's Bay Sparkling	per bottle \$28.00
Redbank Emily Brut Cuvee	per bottle \$37.00
Gabbiano Asti NV	per bottle \$40.00
Veuve Moisans Brut	per bottle \$45.00
Riccadonna Asti Spumante	per bottle \$45.00
Ninth Island Sparkling	per bottle \$54.00
Chandon Brut NV	per bottle \$60.00

## White blends

Morgan's Bay Sauvignon Blanc	per bottle \$28.00
Fishers Circle Classic Dry White	per bottle \$33.00
Moondah Brook Classic Dry White	per bottle \$33.00
Hundred Skies Semillon Sauvignon Blanc	per bottle \$37.00
Madfish Premium White	per bottle \$38.00
Vasse Felix Dry White	per bottle \$39.00
Miles From Nowhere Sauvignon Semillon Blanc	per bottle \$40.00
Amberley Semillon Sauvignon Blanc	per bottle \$41.00
Devils Lair Fifth Leg White	per bottle \$42.00

## Semillon

Tyrells Lost Block Semillon	per bottle \$37.00
-----------------------------	--------------------

## Unwooded chardonnay

Goundrey Chardonnay	per bottle \$35.00
Plantagenet Omrah Chardonnay	per bottle \$36.50

## Chardonnay

Penfolds Private Release Chardonnay	per bottle \$34.00
Fishers Circle Chardonnay	per bottle \$34.00
Hundred Skies Chardonnay	per bottle \$37.00
Brookland Valley Verse 1 Chardonnay	per bottle \$39.50
Miles From Nowhere Chardonnay	per bottle \$40.00
Vasse Felix Chardonnay	per bottle \$41.00
Leeuwin Estate Prelude Vineyards Chardonnay	per bottle \$55.00

# BEVERAGE LIST continued

## Riesling

Plantagenet Riesling	per bottle \$38.50
Leo Buring Clare Valley Riesling	per bottle \$39.00
Brown Brothers Crouchen Riesling	per bottle \$40.00
Leeuwin Estate Art Series Riesling	per bottle \$45.00

## Verdelho

Moondah Brook Verdelho	per bottle \$34.00
------------------------	--------------------

## Chenin blanc

Capel Vale CV Chenin Blanc	per bottle \$34.00
Amberley Chening Blanc	per bottle \$37.00

## Sauvignon blanc

Plantagenet Omrah Sauvignon Blanc	per bottle \$37.00
Kim Crawford Sauvignon Blanc	per bottle \$42.00
Catalina Sounds Sauvignon Blanc	per bottle \$43.00
Secret Stone Ssauvignon Blanc	per bottle \$44.00

## Red blends

Morgan's Bay Cabernet Merlot	per bottle \$28.00
Fishers Circle Shiraz Merlot Cabernet	per bottle \$33.00
Penfolds Private Release Shiraz Cabernet	per bottle \$33.00
Hundred Skies Shiraz Cabernet	per bottle \$37.00
Capel Vale CV Cabernet Merlot	per bottle \$35.00
Goundrey Cabernet Merlot	per bottle \$37.00
Miles From Nowhere Cabernet Merlot	per bottle \$40.00
Madfish Premium Red	per bottle \$39.00
Devils Lair Fifth Leg Red	per bottle \$43.00
Vasse Felix Cabernet Merlot	per bottle \$43.00

## Merlot

Redbank Long Paddock Merlot	per bottle \$33.00
Tyrrells Lost Block Merlot	per bottle \$37.00

## Shiraz

Hundred Skies Shiraz	per bottle \$35.00
Miles From Nowhere Shiraz	per bottle \$40.00
Amberley Shiraz	per bottle \$42.00
Starvedog Lane Shiraz Viogner	per bottle \$44.00
Madfish Shiraz	per bottle \$44.00
Vasse Felix Shiraz	per bottle \$65.00

# BEVERAGE LIST continued

## Cabernet sauvignon

Moondah Brook Cabernet Sauvignon  
Tyrrells Lost Block Cabernet Sauvignon  
Wolf Blass Gold Label Cabernet Sauvignon

per bottle \$34.00  
per bottle \$36.50  
per bottle \$48.00

## Dessert wine

Stella Bella Muscat  
Evans and Tate Cane Cut Semillon  
De Bortoli Noble 1 Botrytis Semillon

per bottle \$40.00  
per bottle \$50.00  
per bottle \$50.00

*This wine list is indicative only. Burswood cellars stock a wide range of rare and premium wines, your Event Manager can assist you in making a selection.*

## Enhance your beverage package

Add S. Pellegrino mineral water to your Burswood Reserve One and West Australian Two

2.5 hours  
3 hours  
4 hours  
5 hours  
5.5 hours  
6 hours

per person \$3.50  
per person \$4.00  
per person \$4.50  
per person \$5.50  
per person \$6.00  
per person \$6.50

# BEVERAGE LIST continued

## Scotch

Johnnie Walker Red Label

per glass \$7.50

Johnnie Waker Black Label

per glass \$8.50

## Bourbon

Jim Beam

per glass \$7.50

Jack Daniel's

per glass \$7.50

Wild Turkey

per glass \$7.50

## Gin

Gilbeys

per glass \$7.50

Tanqueray

per glass \$8.50

## Rum

Dark Rum - Bundaberg UP

per glass \$7.50

Light Rum - Bacardi

per glass \$7.50

## Vodka

Smirnoff

per glass \$7.50

Stolichnaya

per glass \$7.50

## Cognac

Hennessy VSOP

per glass \$16.00

Remy XO

per glass \$30.00

## Liquer

Cointreau

per glass \$8.50

Baileys

per glass \$8.50

Kahlua

per glass \$8.50

Grand Marnier

per glass \$8.50

Malibu

per glass \$8.50

Tia Maria

per glass \$8.50

## Australian beer

Hahn Premium

per bottle \$6.50

Hahn Premium Light

per bottle \$6.50

Carlton Cold

per bottle \$6.50

Victoria Bitter

per bottle \$6.50

Foster's Lager

per bottle \$6.50

Cascade Premium

per bottle \$6.50

Crown Lager

per bottle \$7.50

# BEVERAGE LIST continued

## Port

Galway Pipe

per glass \$8.00

Penfolds Grandfather

per glass \$17.00

## Imported beer

Corona

per bottle \$9.00

Becks

per bottle \$9.00

Heineken

per bottle \$9.00

Stella Artois

per bottle \$9.00

Guinness 440ml

per can \$9.00

## Soft drinks

Coca-Cola, Diet Coke, Sprite, Fanta, Lift,  
tonic water, soda water, dry Ginger

per glass \$3.50

per carafe \$11.50

## Fruit juice

Apple, blackcurrant, cranberry, grapefruit,  
guava, mango, orange, pineapple, tomato

per glass \$4.00

per carafe \$12.00

## Still mineral water

Mount Franklin 355ml

per bottle \$3.90

Evian 300ml

per bottle \$5.00

## Sparkling mineral water

Split Rock Sparkling 330ml

per bottle \$3.90

S.Pellegrino Sparkling 250ml

per bottle \$4.90

S.Pellegrino Sparkling 1 litre

per bottle \$11.50

# GLOSSARY

**Apple custard croustillant**

Apples mixed with thick custard and cooked in a crispy filo pastry  
Food prepared in the style of Basque (Spain) which often includes tomatoes and sweet capsicum

**Basquaise**

**Beaucaire potatoes**

Crushed potatoes made into small rounds, pan fried in butter

**Beef bresaola**

Salted air dried beef, finely sliced

**Biarritz**

Garnished with ham and capsicums

**Bigerade sauce**

Orange sauce

**Bordelaise garnish**

Shallots cooked in red wine, chopped parsley and garlic

**Boulangere potatoes**

Thin slices of potato cooked with onions and stocked

**Bourguignon garnish**

Garnish made with mushroom, bacon, shallots and chopped parsley

**Bunya nut**

Australian native bush nut

**Burrata**

Soft Italian cheese

**Calcannon**

Irish potato dish with cabbage, potato and seasoning

**Carnoroli risotto**

A variety of risotto rice

**Cheek wellington**

Braised beef cheek wrapped in pastry with mushrooms and ham

**Chive veloute**

A velvety cream sauced finished with chives

**Christmas Stolen**

Sugar topped fruit bread filled with almond cream

**Eggs en Cocotte**

Eggs cooked in a small dish in the oven

**Espelette aioli**

Mayonnaise based sauced made with hot pimento from South of France

**Fig Jalousie**

A small cake made with flakey pastry filled with almond cream

**Jabugo ham**

Ham from Jabugo, Spain and said to be the best ham in the world

**Le Tropicana**

Topical, exotic fruits

**Lobster nage**

Very light, clear lobster flavoured broth

**Lyonnais**

White wine and onion sauce

**Makimono sushi**

Sushi cut into small pieces

**Majari chocolate**

Chocolate bean from Madagascar

**Achar**

Relish

**Pistachio daquiouse**

Layered cake of almond and hazelnut meringue

# GLOSSARY continued



<b>Puree byaldi</b>	Similar to rataoullie
<b>Sacher Torte</b>	Chocolate cake filled with apricot jam, covered in a chocolate glaze
<b>Sage beurre noisette</b>	Browned butter, finished with lemon
<b>Sauce albufura</b>	Cream sauce made from chicken, finished with goose liver
<b>Sauce antiboise</b>	Olive oil based sauced with red, yellow and green capsicum, olive and herbs
<b>Sauce mousseline</b>	Thick butter sauce finished with whipped cream
<b>Sauce vert</b>	Green sauce, cream and mayonnaise
<b>Soubise puree</b>	White onion puree with cream
<b>Tian of caramel poire</b>	Pears cooked in caramel
<b>Tobiko</b>	Flying fish roe (eggs)
<b>Tofu gyoza</b>	Chinese dumpling, fried and filled with tofu
<b>Tonka bean ice cream</b>	Similar to vanilla ice cream with a slight almond flavour
<b>Torrone ice cream</b>	A white nougat dessert, consisting of vanilla ice cream mixed with nougat and covered in white chocolate and almonds
<b>Vegetable veirge</b>	Olive oil based sauce with tomatoes and herbs