



COMPLETE MENUS

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. Marco has added a new dimension to the Conventions and Events menus applying his expert touch and creativity.



BREAKFAST

(minimum 30 guests)

All breakfast menus are inclusive of “from our bakery”, freshly brewed coffee, selection of teas, chilled orange and apple juice.

From our bakery

- Mini butter croissant
- Selection of mini continental Danish pastries
- Assorted seasonal petite muffins
- Home baked rolls with potted preserves

CONTINENTAL SET MENU

- Selection of cereals with full cream, skim and soy milk
- Sliced tropical fruit platter with local seasonal berries

per person \$28.50

CONTINENTAL BUFFET

- Traditional Bircher muesli
- Selection of cereals with full cream, skim and soy milk
- Sliced tropical fruit platter with local seasonal berries
- Selection of poached peaches, pears and plums
- Shaved leg ham, smoked ocean trout, sliced Edam cheese, Roma tomatoes and asparagus

per person \$30.00



BREAKFAST continued

(minimum 30 guests)

All breakfast menus are inclusive of “from our bakery”, freshly brewed coffee, selection of teas, chilled orange and apple juice.

EVERYDAY SET MENU

Please select one item

Traditional Bircher muesli

Selection of cereals with full cream, skim and soy milk

Selection of fruit yoghurts and vanilla yoghurts

Selection of poached peaches, pears and plums

Sliced tropical fruit platter with local seasonal berries

per person \$34.00

From the pan

Please select one item

Lamb cutlet, crispy bacon served with a poached egg, hash brown and field mushroom on sour dough toast

Chorizo sausage omelette with cherry tomato salsa, asparagus and sautéed spinach and a hash brown

Egg Benedict served with steamed asparagus, black forest ham, wilted spinach, beef sausage and creamy hollandaise sauce

Bacon and egg pie served with chicken chipolata, mushroom ragout, semi dried Roma tomato and béarnaise sauce

Scrambled eggs with chopped chives on toasted English muffin, honey ham, cherry tomato confit, field mushroom

Eggs en Cocotte with tomato and tarragon sauce, crispy bacon, breakfast sausage, asparagus and a hash brown



BREAKFAST

continued

(minimum 30 guests)

All breakfast menus are inclusive of “from our bakery”, freshly brewed coffee, selection of teas, chilled orange and apple juice.

AUSTRALIAN BUFFET

per person \$39.00

Sliced tropical fruit platter with local seasonal berries

Selection of fruit and vanilla yoghurts

Selection of cereals with full cream, skim and soy milk

Traditional Bircher muesli

Shaved leg ham, sliced Edam cheese, Roma tomatoes and asparagus

Cold smoked ocean trout, Spanish onions, cream cheese and capers

From the bakery

Freshly baked Bunya nut and sea parsley damper bread

Mini butter croissants, continental Danish pastries and seasonal petite muffins

Home baked rolls and brioche with potted preserves, Rosella jelly

From the pan

Lamb cutlets marinated with lemon myrtle, oven dried tomatoes

Scrambled eggs with ocean trout and chives

Beef eye medallions with mountain pepper béarnaise sauce

Crispy bacon rashers, gourmet chipolata sausages and golden hash browns

Field mushrooms and rich tomato baked beans



BRUNCH

(minimum 30 guests)

Menu includes freshly brewed coffee, selection of teas, chilled orange, pineapple and tomato juice. Available between 9:30am and 11:30am.

BRUNCH BUFFET

Selection of vanilla and fruit yoghurts
Fresh fruit skewers with passionfruit coulis

Cold selection

Caesar salad station
Roasted vegetable salad with apple balsamic dressing
Pineapple and cashew nut coleslaw
Traditional potato and egg salad
Sliced ham and ocean trout platters served with condiments
Australian cheese platter served with homemade bread rolls

Hot selection

Eggs Benedict with Hollandaise sauce
Vegetarian nasi goreng
Chicken pad Thai and rice noodle
Beef medallion with onion jam and red wine jus
Spinach and ricotta agnolotti with roma tomato and basil sauce
Rosemary and garlic roasted potatoes
Crispy bacon rashers
Panache of seasonal vegetables

Mini pastry selection

New York cheese cake
Mini butter croissant
Selection of continental Danish pastries
Seasonal petite muffins
Continental bread

per person \$46.00



COFFEE BREAKS

All coffee breaks include freshly brewed coffee and selection of teas. 1 D portions per person, 30 minutes maximum service.

COFFEE BREAK ONE

Lamington fingers and chocolate jaffa cake
Homemade chocolate and butter croissant
Sliced seasonal fresh fruit with local berries

per person \$16.00

COFFEE BREAK TWO

Mini rolls: honey baked ham and cheese; slow roasted beef with tomato and Dijonnaise;
roasted vegetable and aioli
English scones with strawberry jam and cream
Sliced seasonal fresh fruit with local berries

per person \$18.50

COFFEE BREAK THREE

Finger sandwiches: egg and lettuce; leg ham, tomato, cheese and fruit chutney; and roast
chicken, seeded mustard and onion jam
Gourmet selection of pies, sausage rolls and Mediterranean quiche
Assortment of mini French pastries
Fresh strawberries with cream
Sliced seasonal fresh fruit with local berries

per person \$21.00

REJUVENATE

Red bull
Blended mango and passionfruit smoothie energy drink
Power bars and muesli bars
Dried fruit and nuts
Vegetable crudités with tomato salsa and dips
Sliced seasonal fresh fruit with local berries

per person \$24.50



COFFEE BREAKS continued

1 ☰ portions per person, 30 minutes maximum service.

A LA CARTE

Freshly brewed coffee and selection of teas

Continuous coffee and selection of tea

Orange, apple or pineapple juices

Red Bull (250ml)

per person \$6.00

4 hours maximum, per person \$12.00

8 hours maximum, per person \$16.00

per person \$4.00

each \$6.50

SWEET SELECTION

Homemade cookies

Mini Danish pastries

English scones served with strawberry jam and cream

Assorted mini ice creams

Selection of blueberry, chocolate and apple petite muffins

Sliced seasonal fruits and local berries

Duo of mini banana cake and chocolate brownie

Lamingtons served with fresh vanilla cream

Assortment of mini French pastries

Fresh strawberries with cream

per person \$3.00

per person \$4.00

per person \$5.00

per person \$5.00

per person \$4.00

per person \$5.00

per person \$4.00

per person \$5.00

per person \$7.00

per person \$6.00

SAVOURY SELECTION

Selection of Australian cheeses with dried fruits and homemade breads

Finger sandwiches: garden salad and cheese; chicken and salad; ham and cheese

Mini butter croissant with leg ham, tomato and cheese

Smoked ocean trout bagel with sour cream and chives

Selection of spinach and ricotta parcels and mini sausage rolls

Selection of gourmet pies and mini quiches

Selection of vegetable spring rolls and cheesy potato balls

per person \$6.50

per person \$9.00

per person \$8.50

per person \$6.50

per person \$5.00

per person \$5.00

per person \$5.50

ENHANCE YOUR COFFEE BREAK WITH A BARISTA COFFEE CART

Half day hire, 4 hour maximum

Full day hire, 8 hour maximum

cart hire \$350.00

charged on consumption per person \$3.70

cart hire \$500.00

charged on consumption per person \$3.70



LUNCH

(minimum 10 guests)

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

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

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

Choice option of two items, \$12.00 per person, per course. Maximum 2 choices per course.

SET MENU

Cold entrée

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

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

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

Szechuan beef carpaccio served with lightly pickled vegetables and ponzu dressing

Lemon pepper baked blue-eye trevalia on roasted capsicum and herb risotto with pineapple and white balsamic salsa

Main course

Pan fried barramundi with coconut and coriander rice, baby vegetables and orange kiwi fruit salsa **\$52.00**

Crispy chicken breast with roasted garlic basil cous cous, charred vegetables, bocconcini and salsa verde **\$49.50**

Grilled beef sirloin served with gourmet potato, field mushroom, tomato salsa, broccolini and shiraz jus **\$52.00**

Braised lamb shank with cinnamon, star anise, slow cooked vegetables and mash **\$53.00**

Grain fed beef fillet oven roasted root vegetable puree, green beans, glazed shallots and thyme jus **\$57.00**

Dessert

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

Please note these menus are designed for the lunch period and cannot be used for the dinner period.



LUNCH continued

(maximum 50 guests)

All sandwich menus are served with a seasonal fruit platter, freshly brewed coffee and selection of teas. Menu is stand up service only and is a maximum 1 hour service.

SANDWICH BUFFET (PLEASE SELECT FIVE ITEMS)

per person \$27.00

Prepared with a selection of rolls and breads including crusty French baguettes, focaccia, linseed loaf and rye

- Roast beef, onion and cracked pepper tomato
- Spicy satay chicken, cucumber, tomato and crispy lettuce
- Spiced chicken, cucumber pickled achar and tomato
- Honey glazed ham with tasty cheese and pineapple
- Turmeric and cumin chicken on cucumber
- Tuna with salad
- Roast beef with seeded mustard dressing
- Mediterranean vegetable salad with pesto mayonnaise

GOURMET SANDWICH BUFFET (PLEASE SELECT FIVE ITEMS)

per person \$28.50

Prepared with a selection of rolls and breads including crusty French baguettes, focaccia, linseed loaf and rye

- Pesto chicken with grilled vegetables
- Pastrami, creamy brie and bush tomato chutney
- Smoked salmon, asparagus with capers and onion cream
- Grilled field mushroom, eggplant and pickled capsicum
- Roast marinated chicken and crisp salad
- Grilled vegetables and marinated goats cheese
- Cocktail prawn with egg and cucumber
- Smoked salmon with caper cream cheese and onion in a mountain bread
- Tandoori chicken with spicy tomato chutney
- Salami with sun-dried tomato and cheese
- Smoked turkey and apricot chutney
- Parma ham with cucumber, eggplant kasaundi
- Black forest ham with onion jam



LUNCH continued

ENHANCE YOUR SANDWICH BUFFET

Fruit selection (please select one)

Trio of melon with berry coulis

Fresh fruit salad and Chantilly cream

per person \$6.00

Sweet selection (please select one)

Banana and chocolate chip cakes

Pistachio, berry and frangipane slice

Strawberries with fresh cream

per person \$7.50

Hot selection (please select one)

Potato wedges and arancini

Gourmet party pies and sausage rolls

Chef selection of samosas and spring rolls

per person \$9.50

Cheese selection

Medley of assorted cheeses, fruit chutneys, sliced bread sticks,
water crackers, quince paste and glazed figs

per person \$9.50

Beverage

Orange, apple or pineapple

Soft drinks

Red Bull (250ml)

per person \$5.00

per person \$4.00

each \$6.50



LUNCH continued

(minimum 30 guests)

All buffets include bread rolls and butter, freshly brewed coffee and a selection of teas. Menu is stand up service only and is a maximum 1 hour service. Please ask your Event Manager for seated options available at an additional charge.

STAND UP WORKING BUFFET ONE

per person \$39.00

Salad selection

Mixed garden lettuce, balsamic, garlic and herb vinaigrette
Saffron cous cous with roasted vegetable and harissa dressing
Classic Caesar salad station

Hot selection

Beef rump steak with bourguignon garnish and sauce.
Authentic Goan pork curry with tamarind and red chilli
Sauté of chicken with wild mushroom, Muscadet wine sauce
Seared Tasmanian salmon, vegetable julienne, chive veloute
Sauteed potatoes biarritz
Fragrant steamed jasmine rice
Oven roasted root vegetables

Dessert selection

Sacher torte
Chilled melon platters
Passionfruit cheesecake
Apple and fig Jalousie



LUNCH continued

(minimum 30 guests)

STAND UP WORKING BUFFET TWO

per person \$43.00

Salad selection

Mixed garden lettuce, balsamic, garlic and herb vinaigrette

Thai beef with peanuts and crispy shallots

Garbanzo bean, chorizo and pepper salad, sherry vinegar dressing

Hot selection

Crispy skin barramundi with lime sauce vierge

Slow cooked chicken thigh Basquaise, confit of capsicums

Grilled beef rump steak, béarnaise sauce, balsamic onions, water cress

Roasted pork shoulder studded with vanilla and garlic, roasted garlic jus

Spinach and ricotta cannelloni topped with Béchamel sauce

Roasted rosemary potatoes with onion Lyonnais

Panache of seasonal vegetables

Dessert selection

Black forest roulade

Seasonal fresh fruit platters

Assortment of gourmet French pastries



LUNCH continued

(minimum 30 guests)

STAND UP WORKING BUFFET THREE

per person \$48.00

Salad selection

Mixed garden lettuce, balsamic, garlic and herb vinaigrette

Egyptian feta salad with dill and mint

Crisp apple and celery Waldorf salad

Hot selection

Chicken breast with porcini mushrooms ala crème, truffle oil

Beef fillet medallions with bordelaise garnish

Lamb rumps Provencale, tapenade jus, basil oil

Red snapper with orange butter sauce, fennel and olives

Penne pasta with tomato, dried chilli, artichokes, olives, capsicums, spring onions

Steamed fragrant basmati rice

Seasonal greens sauté with olive oil and lemon

Dessert selection

Gourmet selection mini French pastries

Dark chocolate truffle torte with raspberries

Coconut rice pudding with mango

Seasonal fresh fruit platters

Pistachio and cherry mousse with chocolate shavings



COCKTAIL

(minimum 30 guests)

Canapés served at 1D portions per selected item, per person.

We recommend complementing your canapés selection with a food station should your event fall over a meal period.

30 minutes (please select 3)	per person \$12.00
1 hour (please select 5)	per person \$18.00
2 hours (please select 10)	per person \$35.00
3 hours (please select 14)	per person \$44.00
4 hours (please select 16)	per person \$52.00
Additional time	per person for extra half hour \$7.00

Complimentary starter (please select one item)

Garlic and parmesan grissini with spicy mango chutney

Grilled herbed Turkish bread with a selection of three homemade dips

Cold canapés

Prawn with jackfruit and lime chutney

Tom yum scallop

Crayfish with Japanese mayonnaise topped with wasabi caviar

Szechuan beef with cucumber achar

Vegetarian Vietnamese rolls with condiment

Prawn Vietnamese rice paper rolls with spicy dipping sauce

Crab, zucchini and soft herb tartlet

Scallop with Thai tomato chutney

Peppered beef with caramelised onion jam on German rye

Palate cleanser

Bloody Mary oyster shooter

Kiwi, lime and mint cooler

Hot canapés

Tempura prawns baked in sea salt with sweet chilli sauce

Duck breast on orange salad

Tsukune - chicken meatballs with tare sauce

Oysters Kilpatrick

Vegetable samosa

Peking duck spring roll

Indian vegetable curry puff

Gourmet pies and sausage roll selection

Peking duck wonton with dark soy

Shiitake and tofu gyoza

Cajun spiced king prawn with roasted garlic aioli

Vegetarian risotto ball

Quiche selection - Mediterranean and quiche Lorraine

Indonesian satay chicken skewer

Salt and pepper cuttlefish with roasted garlic aioli

Barbeque smoked chorizo kebab

Dessert canapés

Platter including an assortment of petit fours, crème brûlée, tartlets and chocolate mousse waffle cones



COCKTAIL continued

(minimum 50 guests)

Canapés served at 1D portions per selected item, per person.
Based on 3 hour event duration, stand up service only.

MENU ONE

per person \$59.00

Complimentary starter

Garlic and parmesan grissini with bush tomato chutney

Cold canapés

Salmon fillet with garlic crostini

Vegetarian sushi and nigiri roll

Blini with orange marinated duck

Hot canapés

Tempura prawns served with sweet chilli

Lamb cutlet with mint yoghurt

Vegetable samosa

Food stations

Sliced slow roasted rib eye carvery station, served with onion jam and sour dough rolls

Natural oysters with a selection of condiments: lemon, shallots in red wine vinegar, sweet chilli and coriander, nam jim

Dessert canapés

Assortment of individual desserts, cakes and tarts

Panna cotta over marinated berries

Fruit salad with Chantilly cream

Enhance your food stations with a chef in attendance

per chef, per hour \$50.00



COCKTAIL continued

(minimum 50 guests)

Canapés served at 1D portions per selected item, per person.
Based on 4 hour event duration, stand up service only.

MENU TWO

per person \$67.00

Complimentary starter

French sticks accompanied with marinated olives and balsamic vinegar

Cold canapés

Scallops with spiced pumpkin

Vichyssoise with beetroot chips

Prawn Vietnamese rice paper rolls with spicy dipping sauce

Hot canapés

Peking duck wonton served with Chinese barbeque sauce

Pork belly pineapple and tomato jam

Sea salt prawns served with aioli

Food stations

Sliced slow roasted leg of lamb with mint sauce and fresh baked rolls

Salmon station with smoked salmon, dill and honey blini, served with horseradish cream, fried capers, chopped Spanish onions, cucumber salsa and salmon roe

Balinese station of vegetarian nasi goreng, satay skewers and pepes ikan (spicy fish served in banana leaf)

Dessert canapés

Assortment of mini French pastries

Fine Australian cheeses from King Island, Margaret River, Victoria and Gippsland

Fresh and dried fruits, chutneys and a variety of home baked breads

Enhance your food stations with a chef in attendance

per chef, per hour \$50.00



FOOD STATIONS

(minimum 30 guests)

Enhance your lunch menu, buffet or cocktail party with a food station. Stations must accompany a full menu and are maximum 2 hour event duration.

Carvery stations

Slow roasted lamb leg served with mint sauce and fresh baked rolls	per person \$15.50
Slow roasted rib eye with onion jam and sour dough rolls	per person \$17.00
Pork leg with demi glace and fresh rolls	per person \$17.00

Oyster

Natural oysters served with a selection of condiments	4 per person \$15.00
Condiments: lemon, shallots in red wine vinegar, sweet chilli and coriander, nam jim	6 per person \$22.00

Salmon

Smoked salmon, dill and honey blini served with a selection of condiments: Condiments: horseradish cream, fried capers, chopped Spanish onions, cucumber salsa and salmon roe	per person \$13.50
--	--------------------

Balinese

Nasi goreng	per person \$12.00
Selection of satay skewers	
Pepes ikan - spicy fish served in banana leaf	

International ice creams

Chef's selection of flavours, 4 per station	per person \$10.00
---	--------------------

Chocolate fountain

Chocolate, fresh fruit, marshmallows and a duo of diced mud cake	per person \$18.00
--	--------------------

Dessert

Assortment of individual desserts, cakes and tarts	per person \$10.00
Panna cotta over marinated berries	
Fruit salad with Chantilly cream	

Cheese

Fine Australian cheeses from King Island, Margaret River, Victoria and Gippsland	per person \$9.50
Fresh and dried fruits, chutneys and a variety of home baked breads	
Enhance your food stations with a chef in attendance	per chef, per hour \$50.00



DINNER

(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. Choice option of two items, \$12.00 per person, per course. Maximum two choices per course.

SET MENU

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
- Grilled squid and green bean salad with Balinese marinated prawn napped with chilli 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

- Pistachio crusted lamb loin on porcini mushroom and roasted vegetable tart tatin, with apple balsamic glaze
- Warm spiced chicken tenderloin on Mediterranean vegetable cous cous with a smoked tomato sauce and basil pesto
- Lemon pepper baked blue-eye trevallo on roasted pepper and herb risotto with pineapple and white balsamic salsa
- 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 Main

- Grilled beef sirloin served with gourmet potato, field mushroom, tomato salsa, broccolini and shiraz jus **\$78.00**
- 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**
- Grilled veal cutlet on roasted root vegetable crush, oven roasted tomato, finished with sour cherry jus **\$74.00**
- Succulent sliced lamb rump with bean cassoutle, rosemary root vegetables and roast garlic jus **\$76.00**
- 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**



DINNER continued

Poultry Main

Twice cooked duck leg with sweet potato cake, kai-lan, shitake mushroom and soy ginger jus	\$75.00
Grilled duck breast with pickled ginger potato cake, sautéed bok choy, chilli jam and aniseed glaze	\$76.00
Oven roasted spatchcock with vegetable and date tagine, preserved lemon cous cous and yoghurt	\$73.00
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 Main

Pan fried barramundi with coconut and coriander rice, baby vegetable and orange kiwi fruit salsa	\$73.00
Crispy skinned ocean trout with celeriac remoulade, saffron linguine and smokey tomato basil sauce	\$74.00
Seared blue eye rested on scallop and prawn nori with wilted greens and citrus and saffron emulsion	\$75.00
Snapper fillet rubbed with Cajun spices on fine herb and soft cheese risotto, asparagus, lemon and caper sauce	\$73.00

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



DINNER continued

ENHANCE YOUR DINING EXPERIENCE

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

Fetta salad with dill and mint, roquette, roasted pumpkin, evo.

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

per person \$5.50

Roasted kipfl er 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

(minimum 50 guests)

Buffet service for up to 2 hours
Includes assorted bread rolls and butter,
freshly brewed coffee and a selection of teas.

BUFFET MENU ONE

per person \$72.00

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

(minimum 50 guests)

Buffet service for up to 2 hours
Includes assorted bread rolls and butter,
freshly brewed coffee and a selection of teas.

BUFFET MENU TWO

per person \$85.00

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

Crème brûlée

Le Tropicana

DINNER continued

(minimum 50 guests)

Buffet service for up to 2 hours
Includes assorted bread rolls and butter,
freshly brewed coffee and a selection of teas.

BUFFET MENU THREE

per person \$99.00

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 mushrooms and bell pepper sauce

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 sparkling 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



BEVERAGES continued

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

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

BEVERAGES continued

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



BEVERAGE LIST continued

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

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



BEVERAGE LIST continued

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
Madfi sh 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
Madfi sh Shiraz	per bottle \$44.00
Vasse Felix Shiraz	per bottle \$65.00
Leeuwin Estate Prelude Vineyards Chardonnay	per bottle \$55.00

Cabernet sauvignon

Moondah Brook Cabernet Sauvignon	per bottle \$34.00
Tyrrells Lost Block Cabernet Sauvignon	per bottle \$36.50
Wolf Blass Gold Label Cabernet Sauvignon	per bottle \$48.00



BEVERAGE LIST continued

Dessert wine

Stella Bella Muscat

per bottle \$40.00

Evans and Tate Cane Cut Semillon

per bottle \$50.00

De Bortoli Noble 1 Botrytis Semillon

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

per person \$3.50

3 hours

per person \$4.00

4 hours

per person \$4.50

5 hours

per person \$5.50

5.5 hours

per person \$6.00

6 hours

per person \$6.50



BEVERAGE LIST continued

Scotch

Johnnie Walker Red Label
Johnnie Waker Black Label

per glass \$7.50
per glass \$8.50

Bourbon

Jim Beam
Jack Daniel's
Wild Turkey

per glass \$7.50
per glass \$7.50
per glass \$7.50

Gin

Gilbeys
Tanqueray

per glass \$7.50
per glass \$8.50

Rum

Dark Rum - Bundaberg UP
Light Rum - Bacardi

per glass \$7.50
per glass \$7.50

Vodka

Smirnoff
Stolichnaya

per glass \$7.50
per glass \$7.50

Cognac

Hennessy VSOP
Remy XO

per glass \$16.00
per glass \$30.00

Liquer

Cointreau
Baileys
Kahlua
Grand Marnier
Malibu
Tia Maria

per glass \$8.50
per glass \$8.50
per glass \$8.50
per glass \$8.50
per glass \$8.50
per glass \$8.50



BEVERAGE LIST continued

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

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



BEVERAGE LIST continued

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
Evian 300ml

per bottle \$3.90
per bottle \$5.00

Sparkling mineral water

Split Rock Sparkling 330ml
S.Pellegrino Sparkling 250ml
S.Pellegrino Sparkling 1 litre

per bottle \$3.90
per bottle \$4.90
per bottle \$11.50



GLOSSARY

Apple custard croustillant

Apples mixed with thick custard and cooked in a crispy filo pastry.

Basquaise

Food prepared in the style of Basque (Spain) which often includes tomatoes and sweet capsicum.

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

GLOSSARY continued

Makimono sushi

Sushi cut into small pieces

Majari chocolate

Chocolate bean from Madagascar

Achar

Relish

Pistachio daquiose

Layered cake of almond and hazelnut meringue

Puree byaldi

Similar to rataoullie

Sacher Torte

Chocolate cake filled with apricot jam, covered in a chocolate glaze

Sage beurre noisette

Browned butter, finished with lemon

Sauce albufura

Cream sauce made from chicken, finished with goose liver

Sauce antiboise

Olive oil based sauced with red, yellow and green capsicum, olive and herbs

Sauce mousseline

Thick butter sauce finished with whipped cream

Sauce vert

Green sauce, cream and mayonnaise

Soubise puree

White onion puree with cream

Tian of caramel poire

Pears cooked in caramel

Tobiko

Flying fish roe (eggs)

Tofu gyoza

Chinese dumpling, fried and filled with tofu

Tonka bean ice cream

Similar to vanilla ice cream with a slight almond flavour

Torrone ice cream

A white nougat dessert, consisting of vanilla ice cream mixed with nougat and covered in white chocolate and almonds

Vegetable veirge

Olive oil based sauce with tomatoes and herbs