



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
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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