



Catering compendium... delight in choice



PAN PACIFIC
PERTH





breakfast

GRAB AND GO

\$19.00 per person

** Minimum of 25 guests

- Two fresh pastry items
- Seasonal whole fruit GF
- Freshly brewed tea or coffee GF
- Fruit juice GF

PLATED BREAKFAST

\$38.00 per person

** Minimum of 20 guests

Select one from the following:

- Scrambled eggs, pork sausage, crispy bacon, field mushrooms, hash brown, tomato and English muffin
- Eggs Benedict with champagne ham, hollandaise sauce on an English muffin
- Minute steak and eggs with herb butter sauté potatoes Lyonnaise and grilled asparagus GF
- Shakshuka with poached eggs in spicy tomato sauce with merguez sausage and pitta
- Huevos rancheros with two fried eggs, tortilla, avocado, chorizo, onion and chilli salsa
- Nasi Lemak with chicken curry, coconut rice, boiled egg, sambal and pickles GF
- Paleo breakfast with roasted roma tomatoes, grilled jumbo mushrooms, spinach and sauce verte V GF

The following breakfast items will be presented to each table:

Fresh seasonal sliced fruit

Freshly brewed coffee and tea

Orange juice

DELICIOUS EXTRAS

Served to your table

- | | |
|---|-------------------|
| • Waffles with pecan & apple compote served with vanilla cream V | \$9.50 per person |
| • American pancakes with bananas and cream V | \$8.50 per person |
| • Tropical fruit salad with orange and cardamon syrup, served with Greek yoghurt V GF | \$7.50 per person |
| • Cinnamon French brioche toast with maple syrup, blueberry compote and crème fraiche V | \$8.50 per person |

Please liaise with our banquet sales team should you have any dietary requests.
Terms and conditions apply. Prices are GST inclusive and are based on minimum numbers.



breakfast buffet

WORKING BREAKFAST BUFFET

\$42.00 per person

** Minimum of 25 guests

COLD SELECTION

- Fresh seasonal sliced fruit V GF DF
- Selected cured meats - salami, Spanish hams
- Smoked salmon GF DF
- Banana and oatmeal muffins V
- Croissants with preserves and honey V
- Selection of natural and fruit yogurts V GF
- Bircher muesli V GF
- Selection of cheese including cheddar, brie and blue cheeses V GF
- Assorted smoothies V GF

HOT SELECTION

- Scrambled eggs GF
- Beef chipolatas GF DF
- Chicken sausages GF DF
- Crispy bacon GF DF
- Mushrooms V GF DF
- Hash browns V GF DF
- Honey baked ham GF DF
- Baked beans V GF DF
- Grilled tomato V GF DF

Enjoy with a selection of fruit juices and freshly brewed tea and coffee



refreshing breaks

Freshly brewed coffee and tea	\$5.00 per person
Coffee and tea (for maximum of four hours)	\$12.00 per person
Coffee and tea (for maximum of eight hours)	\$16.50

SWEET TREATS

\$11.00 per person

Inclusive of freshly brewed coffee and tea

- Oatmeal flapjacks V GF
- Yoghurt parfaits V GF
- Chocolate brownies V
- Eccles cakes V
- Passionfruit macarons V GF
- Honey Madeleines V
- Carrot cake V
- Lemon and raspberry lamingtons
- Banana bread with mascarpone
- Apple turnovers
- Mini canelés
- Chocolate tartlets
- Mango cream roll
- Churros with chocolate dipping sauce

SAVOURY TREATS

\$11.00 per person

Inclusive of freshly brewed coffee and tea

- Cheddar cheese scones V
- Focaccia with provencal vegetables and pesto V
- Croque-monsieur
- Broccoli and sun-dried tomato quiches V
- Gravlax and cream cheese bagels
- Smoked chicken and pumpkin quiches
- Pastrami on rye bread with Swiss cheese
- Cajun chicken and avocado wraps
- Smoked salmon and cress pinwheels
- Wild mushroom and spinach tartlets V
- Crisp bread with balsamic onion and smoked cheddar V
- Pizzette - beef chorizo and brie cheese H

Each additional selection \$5.00 per item, per person

ENHANCE YOUR BREAK

Price on request

- Traditional English afternoon tea
- Macaron towers GF
- Cupcake towers
- Cake pops
- Sweet fruit sushi GF
- Ice cream bar



themed breaks

Enhance your delegates' experience with speciality themed breaks, catering to all tastes and interests.

DECADENT CHOCOLATE DELIGHTS

- Chocolate mint mousse V GF
- Chocolate cupcakes V
- Chocolate fondue with dipping condiments
- Chocolate truffles V GF
- Hot chocolate V GF

HEALTHY CHOICE

- Fresh whole fruit V GF
- Energy bars V
- Yogurt parfait V GF
- Granola V GF
- Customised juices and smoothies V GF

CITRUS DELIGHTS

- Fresh orange juice V GF DF
- Fresh lemonade V GF DF
- Lemon meringue tarlets V
- Orange poppy seed muffins
- Key lime pie

\$20.00 per person

STRAWBERRY SURPRISE

- Strawberries dipped in chocolate V
- Strawberry mousse shooters V
- Strawberry tarts, crème fraîche V
- Strawberry madeleines V

BARISTA COFFEE

We are delighted to provide exclusive service coffee operated by our talented and experienced baristas, offering delegates additional freshly brewed coffee throughout morning, lunch and afternoon breaks.

Two baristas, during coffee and lunch breaks only
(8:00am to 5:00pm)

\$1,300.00 per day

** Maximum 100 guests



sparkling high tea

SPARKLING HIGH TEA

\$65.00 per person

Legend has it, afternoon tea originated in 1840 when Anna the 7th Duchess of Bedford would have tea, sandwiches and cakes brought to her drawing room during the afternoon. Thus the tradition of afternoon tea was born and we are delighted to continue with this tradition.

AMUSE

Caramelised scallop, pea puree, pork crackling

Duck liver parfait on date crostini

Cauliflower crème with truffle parmesan foam

Asian spiced crab cake with wasabi remoulade

Pumpkin and pine nut quiche

Pulled pork with cinnamon spiced pear jam on baby brioche

Smoked salmon and chive crepe roulade with fennel cream

Chicken and sundried tomato checker's sandwich with Thai basil

Peanut butter mini chip brownie

Chocolate meringue tart

Amaretto layer cake

Coconut and banana cake

Mixed berry and white chocolate scones with strawberry confiture and double cream

Seasonal menu subject to change.



cooking masterclass

Treat your delegates to interactive and entertaining cooking masterclasses. Perfect for team bonding, these classes offer delegates the chance to work in small groups learning the finer skills of dessert making with our talented chefs. Limited numbers apply.

CHOCOLATE MASTERCLASS

\$120.00 per person

Dive into the magical world of chocolate with a two-hour Masterclass hosted by Pan Pacific Perth's talented chefs. You will be guided through a journey of chocolate education and of course, devouring of delicious creations.

MACARON MASTERCLASS

\$120.00 per person

Discover the art of creating the perfect macaron with a two-hour Masterclass hosted by Pan Pacific Perth's talented chefs, and be guided through a journey of macaron education, inspired by the colours and flavours found throughout France.

CUPCAKE MASTERCLASS

\$120.00 per person

Learn the hidden tricks behind creating decadent cupcakes with a two-hour Masterclass hosted by Pan Pacific Perth's talented chefs. Discover the perfect decorating techniques used by five star chefs.



lunch

WORKING LUNCH, DAILY MENUS

Inclusive of soft drinks

\$38.00 per person

** Minimum 10 guests

Monday Lunch Menu

- Pastrami, Swiss cheese and sweet mustard on rye
- Shaved ham, piccalilli and salad panini
- Tomato and mozzarella with pesto tartlet
- Caesar salad with focaccia croutons and bacon
- Irish potato salad with scallions GF
- Butter chicken curry and pilaf rice GF
- Seasonal sliced fruit V GF DF
- Tiramisu V

Tuesday Lunch Menu

- Avocado, tomato kasundi and beetroot wrap V
- Peppered roast beef and pimento cream sandwich
- Smoked salmon, dill scone and horseradish crème fraiche
- Waldorf salad with prawns GF
- Asian slaw with cashew nuts V GF
- Beef stroganoff with noodles
- Seasonal sliced fruit V GF DF
- Baked strawberry cheesecake V

Wednesday Lunch Menu

- Cajun chicken wrap
- Blue cheese, spinach and caramelised onion open sandwich V
- Salmon and broccoli tartlet
- Tomato, bocconcini, red onion and rocket salad with balsamic V GF
- Thai beef salad GF DF
- Fusilli pasta, chorizo, roast capsicum and oregano sauce DF
- Seasonal sliced fruit V GF DF
- Double chocolate brownie with warm chocolate fudge sauce V

V vegetarian VG vegan GF gluten free DF dairy free H halal



lunch

WORKING LUNCH, DAILY MENUS

Inclusive of soft drinks

\$38.00 per person

** Minimum 10 guests

Thursday Lunch Menu

- Prosciutto, brie and tomato baguette
- Falafel, hummus and red onion pitta V DF
- Greek salad with Kalamata olives and crumbled feta V GF
- Beetroot, garbanzo beans and sumac yoghurt V GF
- Seafood and risoni pasta salad DF
- Singapore fried noodles with honey pork loin DF
- Seasonal sliced fruit V GF DF
- Coffee brûlée with langues de chat biscuit GF (optional)

Friday Lunch Menu

- Smoked salmon, pickled cucumber and dill open sandwich
- Pesto chicken and rocket panini
- Curried tuna and sweetcorn filo basket
- Fennel, radish and apple slaw V GF DF
- Heirloom tomato, beets and goat's cheese salad V GF
- Moroccan lamb tagine and dried fruit couscous
- Seasonal sliced fruit V GF DF
- Caramel pecan and popcorn cheesecake

Saturday Lunch Menu

- BBQ pulled pork and tomato roll
- Egg mayo, capsicum and red onion in Turkish bread V
- Wild mushroom cream filo V
- Provencal vegetable salad with lemon and basil V GF DF
- Watermelon, feta and balsamic salad V GF
- Turkey and zucchini kebabs on persian rice with sumac garlic yoghurt
- Seasonal sliced fruit V GF DF
- Individual English trifles V

V vegetarian VG vegan GF gluten free DF dairy free H halal



lunch

WORKING LUNCH, DAILY MENUS

Inclusive of soft drinks

\$38.00 per person

** Minimum 10 guests

Sunday Lunch Menu

- Lemon pepper chicken sandwich
- Mediterranean roast vegetable focaccia V
- Cream cheese, spring onion and chive cones V
- Salami, Swiss cheese and potato salad
- Cos lettuce, egg snow and orange mimosa salad V
- Tuna and sun-dried tomato pasta bake
- Seasonal sliced fruit V GF DF
- Strawberry and kiwifruit pavlova V GF

Additional Lunch Menu

- Tandoori lamb wrap with mint yoghurt
- Prawn Marie-rose and iceberg lettuce on toasted rye
- Mushroom and sweetcorn filo basket V
- Niçoise salad GF
- Thai chicken glass noodle salad GF DF
- Salmon teriyaki with scallion and sesame seeds GF DF
- Seasonal sliced fruit V GF DF
- Passionfruit syllabub with blueberries V GF



lunch buffet

LUNCH BUFFET

Inclusive of soft drinks

\$45.00 per person

** Minimum of 30 guests

SELECTION ONE

- | | |
|---------|---|
| Salad | <ul style="list-style-type: none">Mixed tomato salad with Kalamata olives, feta cheese, basil and extra virgin olive oil GFSpinach, roquette, blue cheese and pear salad with toasted hazelnut vinaigrette GF |
| Hot | <ul style="list-style-type: none">Sautéed beef stroganoff with field mushrooms, gherkins, cognac and crème fraîche served with egg noodlesBaked lemon and lime marinated salmon with fennel and zucchini slaw GF DFSticky honey and soy baked chicken with steamed Asian greens and toasted sesame salt GF DFVegetable ratatouille with fresh oregano V GF DFLyonnais potatoes with Italian parsley V GF DF |
| Dessert | <ul style="list-style-type: none">Raspberry and white chocolate mascarpone cheesecake VTropical fruit salad with orange and cardamom syrup and Greek yoghurt V GF |

SELECTION TWO

- | | |
|---------|--|
| Salad | <ul style="list-style-type: none">Tabbouleh salad with tomato, cucumber, lemon and fresh herbs V DFCaesar salad with focaccia croutons and smoked bacon lardons |
| Hot | <ul style="list-style-type: none">Indian butter chicken with pilaf rice and garlic naan bread GF (optional)Beef daube Provençal with olives, roast capsicum and fresh basil GF DFGrilled citrus and herb barramundi with Thai cucumber salad GF DFGratin dauphinois with Swiss cheese V GFSeasonal vegetable panache with almond beurre noisette V GF |
| Dessert | <ul style="list-style-type: none">Pavlova served with passionfruit, kiwi and strawberry, with mango mascarpone V GFChocolate mousse with honeycomb V GF |



lunch buffet

LUNCH BUFFET

Inclusive of soft drinks

\$45.00 per person

** Minimum of 30 guests

SELECTION THREE

- | | |
|---------|---|
| Salad | <ul style="list-style-type: none">• Haloumi and pumpkin salad with walnuts, sunflower seeds and baby spinach V GF• Baby potato salad with scallions, baby capers, parsley and grain mustard vinaigrette V GF DF |
| Hot | <ul style="list-style-type: none">• Prawn Singapore fried noodles with chilli and coriander DF• Malay peanut lamb satay with nasi goreng GF DF• Slow cooked duck leg ragout with rigatoni• Sweet corn and spring onion polenta V GF• Honey roasted seasonal root vegetables V GF DF |
| Dessert | <ul style="list-style-type: none">• Coconut panna cotta with pineapple salsa V GF DF• Chocolate and macadamia tart with chantilly cream V |

SELECTION FOUR

- | | |
|---------|---|
| Salad | <ul style="list-style-type: none">• Thai vegetable and glass noodle salad, nam jim dressing V GF DF• Tuscan three bean and tomato salad, gremolata V GF DF |
| Hot | <ul style="list-style-type: none">• Beef rendang with eggplant and coconut fragrant rice GF DF• Spinach and ricotta tortellini with wild mushroom, lemon and thyme ragout V• Chermoula marinated fish with pistachio and zucchini couscous DF• Blackened Cajun chicken with mango and avocado salsa, roast lime and chilli corn GF DF• Garlic and rosemary roast baby potatoes V GF DF |
| Dessert | <ul style="list-style-type: none">• Carrot cake with cream cheese icing and walnut praline• Greek yoghurt and fruit parfait pecan granola V GF |



canapés

For the perfect start to your event choose from our custom selection of canapés to whet the appetite. For cocktail events choose the perfect balance of light and filling canapés for your delegates.

Four pieces	\$17.00 per person	Please choose two hot and two cold
Six pieces	\$23.00 per person	Please choose three hot and three cold
Eight pieces	\$29.00 per person	Please choose three hot and three cold
10 pieces per person	\$35.00 per person	Please choose four hot and four cold
12 pieces per person	\$41.00 per person	Please choose five hot and five cold

HOT CANAPÉ SELECTION

- Miso glazed barramundi with bonito flakes GF DF
- Coconut shrimp with mango ketchup
- Pan-fried Thai fish cake and sweet chili sauce DF
- Crispy fish fillet with tartar sauce DF
- Crab cake with Cajun aioli DF
- Crispy panko pork belly with apple and ginger chutney
- Chermoula lamb fillet with preserved lemon GF
- Crispy chicken strips with peanut sauce
- Spiced pork meatballs with nam jim dipping sauce GF
- Mini turkey burger with sumac garlic yoghurt
- Beef cubes with chili honey GF DF
- Tandoori chicken and mint raita GF
- Goat's cheese, red onion, spinach tartlet with tomato relish V
- Vegetable spring rolls with Vietnamese dip V DF
- Vegetable samosa with Thai curry sauce V DF
- Red wine arancini with pimento coulis V

COLD CANAPÉ SELECTION

- Chicken with Cajun coriander, yoghurt and filo basket
- Parma ham with melon and balsamic reduction GF DF
- Molasses seared beef and semi-dried cherry tomato GF DF
- Smoked duck with pineapple cilantro salsa GF DF
- Tasmanian salmon tartar cones
- Crab salad with mango, lime and mint GF
- Smoked salmon and yuzu cream cheese roulade with Tobikko
- Nori rolls with soy and wasabi GF
- Crostini, eggplant, confit garlic and olive oil V DF
- Roast pumpkin cube with sesame and honey V DF
- Cherry tomato and guacamole V GF DF
- Tartlet of cream cheese with red grape and truffle V

SWEET TEMPTATIONS

- Glazed lemon, chocolate and caramel nut tartlets
- Mascarpone and raspberry chocolate cups GF
- Coffee and white chocolate éclairs
- Deep fried churros with fudge sauce
- Dark and gold chocolate mousse GF
- Praline brûlée spoons GF
- Mint glacial macarons GF
- Seasonal fruit skewers GF DF
- Rose marshmallow strawberry GF DF



catering pop-up stations

CATERING POP-UP STATIONS

**Minimum 50 guests

Set your event apart from the rest and entertain your guests with interactive catering pop-up stations. Choose from a selection of unique and delicious options utilising the freshest local produce.

Australian oysters freshly served with condiments	GF DF	\$18 per person
Roast duck pancakes with hoisin sauce, cucumber and spring onion	DF	\$17 per person
Ice cream lollipops served on dry ice		\$12 per person
French crepes with fruits, nuts, chocolate sauce and whipped cream		\$14 per person
Posh “mac & cheese” with lobster and gruyere cheese		\$18 per person
Porcini mushroom and truffle risotto with Parmesan	V GF	\$15 per person
Chocolate fountain with fresh fruit, sponge cake squares and marshmallows		\$250 for up to 25 guests \$375 for up to 50 guests \$500 for up to 100 guests \$650 for up to 150 guests



plated lunch or dinner

LUNCH AND DINNER OPTIONS

** Minimum of 30 guests

Two course	\$58.00 per person
Three course	\$78.00 per person
Four course	\$87.00 per person
Alternate service	Additional \$7.00 per course
All inclusive of freshly baked bread rolls and freshly brewed coffee and tea	

ENTRÉE SELECTION

- Crab and avocado tian with Tobikko, citrus and petite salad GF DF
- Cured ocean trout with peppered capsicum jelly, cucumber noodle salad and toasted sesame salt GF DF
- Pressed ham hock terrine with savoy cabbage, potato salad and salsa verde GF DF
- Air-dried beef with watermelon, mango gel, rocket cress and orange & basil dressing GF
- Tasmanian salmon roulade with fine herbs and yuzu mascarpone GF
- Heirloom beets and tomatoes with goat's cheese and aged sherry vinegar V GF
- Barramundi fillet with Mediterranean vegetable and mussel ragout and saffron rouille
- Honey glazed pork belly with green papaya salad and nam jim GF DF
- Beef cheek in Guinness with potato rosti, fava beans, lardons, onion and stout jus DF
- Free range chicken with shiitake mushrooms, lemon & basil velouté sauce and flaky pastry
- Roma tomato galette with goat's cheese fondant, rocket and basil oil V
- Duck ragu` fettuccine with crispy skin pangritata



plated lunch or dinner

MAIN COURSE

- Grilled beef tenderloin with pan haggerty potatoes, baby vegetables and shiraz reduction GF
- Roast beef sirloin with fondant potato, peas, carrots, dumplings and horseradish sabayon
- Lamb rack with citrus and rosemary crust, Meredith goat's curd mash, eggplant caviar and jus
- Apple braised pork cheek with black pudding, pancetta crisp, parsnip purée, caramelised pear and thyme chicken jus
- Lamb noisettes with warm freekeh, Persian feta, hazelnuts, roast zucchini and redcurrant jus
- Grilled chicken supreme with fried cornbread, sweetcorn purée, vine tomato and truffle popcorn GF
- Marinated chicken breast with red wine sauce, pancetta, onions, button mushrooms and pea & herb mash GF
- Soy and honey marinated duck breast with ginger carrot purée, Asian greens, crispy noodle and star anise sauce GF DF
- Baked barramundi fillet with chorizo, braised fennel, sautéed potato and red pepper coulis GF DF
- Pink snapper fillet with prawn and lemon risotto, asparagus, rocket and beurre blanc GF
- Grilled salmon fillet with saffron couscous, balsamic roasted tomatoes, Kalamata olives and caper vinaigrette
- Spinach, wild mushroom and ricotta rotolo with lemon sabayon V
- Pumpkin risotto with shiitake mushrooms, Cajun spiced onions and parmesan shavings V GF
- Indian spiced couscous with sautéed zucchini, mango & coriander chutney and coconut foam V DF VG
- Seared lemon and herb polenta cake with eggplant fritters and spiced chili salsa V GF DF



plated lunch or dinner

SOMETHING SWEET

- Bitter chocolate tart with dark chocolate mousse and white chocolate ice cream
- Orange and almond cake with hazelnut nougatine and snickerone ice cream GF
- Sticky date pudding with butterscotch and peanut butter ice cream
- Coconut, pandan and mango panna cotta with mixed berries compote GF
- Strawberry and mascarpone mousse with strawberry dacquoise and brittle sugar raspberry sauce
- Honey and saffron crème brûlée with pistachio parfait and pashmak GF
- Warm banoffee crumble tart with vanilla ice cream
- Peach trifle with champagne jelly and vanilla ice cream
- Baked lemon tartlet with raspberry compote and vanilla mascarpone

ADDITIONAL COURSE OPTIONS

SOUP

- Roast tomato and capsicum V GF DF
- Cream of cauliflower with curry cream V GF
- Shellfish bisque with lobster ceviche GF
- White bean, celeriac, apple and truffle oil V GF
- Kumara potato, coconut and sweet chili V GF DF
- Green pea and smoked bacon GF DF
- Asparagus and lemon crème fraîche V GF
- Carrot, orange and ginger V GF

SORBET

- Green apple V GF DF
- Lemon V GF DF
- Watermelon V GF DF



plated lunch or dinner

SHARE PLATTERS FOR THE TABLE

MEZZE DIPS

Hummus, baba ghanoush, dukkah, cashew nut dip, tzatziki, flat bread, Turkish bread V

\$55 per platter

VEGETABLE ANTIPASTO

Baby mozzarella, roast capsicum, artichoke, garlic roasted tomato, zucchini, eggplant, olives, flat bread, pesto dip V

\$65 per platter

DELUXE ANTIPASTO

Grilled octopus, cacciatore sausage, olives, prosciutto wrapped melon, chili mussels, Kalamata olives, Turkish bread DF

\$85 per platter

CHARCUTERIE

Hungarian salami, prosciutto, mortadella, champagne ham, smoked chicken, pickles, garlic bread crisps

\$85 per platter

SEAFOOD

Tasmanian smoked salmon, beetroot and vodka gravlax, Exmouth prawns, marinated Fremantle octopus, Chili New Zealand green-lipped mussels GF DF

\$160 per platter

WARM BRUSCHETTA

Goat's cheese, balsamic onions, confit garlic, tomato and oregano, chorizo, roast capsicum

\$80 per platter

CHEESE BOARD

Fine Australian cheeses, quince paste, crackers, celery and tomato chutney V

\$85 per platter

CUPCAKES

Assorted flavoured cupcakes with colourful butter icing V

\$65 per platter

PETIT FOURS

Selection of chocolates, macarons, sables, Florentines, fruit jellies V

\$70 per platter

SEASONAL FRUIT

Seasonal sliced fruits, fresh berries V GF DF

\$55 per platter

** Based on a maximum of 10 people per table

V vegetarian VG vegan GF gluten free DF dairy free H halal



buffet lunch and dinner

BUFFET OPTION ONE

All inclusive of freshly brewed coffee and tea

\$65.00 per person

** Minimum 30 guests

SOUP

- Saffron mussel and leek soup GF
- Freshly baked rolls V

APPETISERS

- Turkish bread with hummus, beetroot and dukkah dip V
- Tasmanian smoked salmon served with condiments GF
- Salami, mortadella, leg ham and cacciatore platter
- Herb marinated asparagus salad with crispy prosciutto GF

SALAD

- Garden salad served with French, Italian and thousand island dressing GF DF
- Tomato, red onion, basil and balsamic salad V GF DF
- Potato, bacon and poppy seed salad GF DF
- Sweet corn and roast pepper salad V GF DF

FROM THE CARVERY

- Za'atar herb roasted leg of lamb with port jus GF DF

HOT SELECTION

- Steamed fish fillet with tomato, saffron and basil salsa GF DF
- Turkey escalope with smoked paprika cream sauce
- Braised pork cheeks with orange and rosemary GF DF
- Braised green peas with bacon and petit onions GF DF
- Sun-dried tomato polenta fingers with Parmesan V GF

SWEET TEMPTATIONS

- Banana and toffee cream tartlets V
- Crispy passionfruit pavlova GF
- Swiss chocolate mousse GF
- Fresh seasonal sliced fruit V GF DF
- Australian cheese with quince paste, tomato chutney and crackers V



buffet lunch and dinner

BUFFET OPTION TWO

All inclusive of freshly brewed coffee and tea

\$80.00 per person

** Minimum 30 guests

SOUP

- Kumara and pumpkin soup with coconut V GF DF
- Freshly baked rolls V

APPETISERS

- Beetroot and vodka cured salmon with lime sour cream GF
- Salami and parma ham with melon and asparagus DF
- Peppered goat's cheese with crispy vegetables and truffle oil V GF
- Dressed crab meat with citrus mayonnaise and tobiko GF
- Smoked chicken with apple and pecan nuts GF DF

SALAD

- Garden salad served with French, Italian and thousand island dressing V GF DF
- Tomato and mozzarella salad with basil leaf V GF
- Cobb salad with avocado and orange
- Thai green papaya salad with prawns, red onion and lemongrass GF DF
- Orzo pasta with seafood salad DF
- Fingerling potato, chives and bacon salad GF DF

FROM THE CARVERY

- Slow roast pork belly rubbed with spices and maple apple compote GF DF

HOT SELECTION

- Roasted Cornish game hen with lemon roast potatoes and rosemary sauce GF DF
- Grilled barramundi fillet with chorizo and red pepper coulis GF DF
- Braised beef with yellow coconut sauce, peanuts and crispy garlic GF DF
- Steamed jasmine rice V GF DF
- Sautéed mushrooms with tofu and green vegetables V GF DF

SWEET TEMPTATIONS

- Rich chocolate mousse with orange glaze V GF
- Hazelnut tiramisu V
- Tonka bean crème brûlée V GF
- Caramelised pineapple cake V
- Warm chocolate and cherry pudding V
- Fresh seasonal sliced fruit V GF DF
- Australian cheese with quince paste, tomato chutney and crackers V



buffet lunch and dinner

BUFFET OPTION THREE

All inclusive of freshly brewed coffee and tea

\$98.00 per person

** Minimum 30 guests

SOUP	Crustacean bisque with cognac and cream GF Freshly baked rolls V
APPETISERS	Seafood platter with freshly shucked Australian oysters, chili green lip mussels, Exmouth prawns, marinated Fremantle baby octopus and blue swimmer crab GF DF Served with mango and pineapple in cilantro-lime dressing V GF DF Salami and parma ham with melon and asparagus DF Beef fillet carpaccio with truffle cream and crisp vegetables GF Artichokes, asparagus and sieved egg, orange emulsion V GF DF
SALAD	Garden salad served with French, Italian and thousand island dressing V GF DF Tomato and mozzarella salad with basil leaf V GF Roasted eggplant, zucchini, pumpkin and bell peppers, marinated in extra virgin olive oil V GF DF Chicken, soba noodle, spring onions and sesame dressing DF Fingerling potato, chives and bacon salad GF DF
FROM THE CARVERY	Herb Roasted Beef Sirloin served with pommery mustard cream sauce GF
HOT SELECTION	Grilled salmon teriyaki with jade sprout salad and piquant plum sauce GF Roasted Suffolk lamb cutlets with chick peas, capsicum and tagine sauce GF DF Pumpkin ravioli with amaretti V Seasonal vegetables V GF DF Gratin dauphinoise potatoes V GF
SWEET TEMPTATIONS	Passion ginger tartlet with mascarpone cream V Strawberry napoleon V Mango panna cotta V GF Applejack tartlet with brandy cream V Black forest mousse V Fresh seasonal sliced fruit V GF DF Australian cheese with quince paste, tomato chutney and crackers V



beverage packages

PACIFIC CLASSIC

Angoves Sparkling Chardonnay Pinot Noir,
Chalk Hill Blue Semillon Chardonnay,
Sauvignon Blanc Semillon, Cabernet
Merlot, Shiraz Cabernet, Pure Blonde,
Cascade Premium Light, soft drinks

1 hour	2 hours	3 hours	4 hours	5 hours
\$23.00	\$27.00	\$32.00	\$37.00	\$42.00

PACIFIC SUPERIOR

The Elms Sparkling Brut
The Elms Sauvignon Blanc Semillon
The Elms Chardonnay
The Elms Shiraz,
The Elms Cabernet Shiraz
Miller Geniune Draft, Cascade Premium Light,
soft drinks

1 hour	2 hours	3 hours	4 hours	5 hours
\$26.00	\$31.00	\$38.00	\$44.00	\$49.00

PACIFIC PREMIUM

Chandon Brut NV
Cape Mentelle ‘Georgiana’
Sauvignon Blanc, ‘Marmaduke’ Shiraz,
Miller Geniune Draft, Cascade
Premium Light, soft drinks

1 hour	2 hours	3 hours	4 hours	5 hours
\$30.00	\$37.00	\$45.00	\$53.00	\$60.00

SOFT DRINKS

Orange juice, soft drinks,
still and sparkling water

1 hour	1.5 hours	2 hours	2.5 hours	3 hours	4 hours	5 hours
\$8.00	\$10.00	\$12.00	\$16.00	\$20.00	\$22.00	\$25.00

BEVERAGES ON CONSUMPTION

Available only for events up to 2 hours duration.

Should your event be two-hours plus, please select from our signature beverage packages listed above.



beverage selection

CHAMPAGNE AND SPARKLING WINE

	BOTTLE
Möet and Chandon NV Brut	\$130.00
Veuve Clicquot 'Yellow Label' NV Brut	\$160.00
G.H. Mumm NV Brut	\$99.00
Jane Brook Sparkling White, WA	\$44.00
Chandon Brut, VIC	\$65.00
Ninth Island, TAS	\$45.00

WHITE WINE

	BOTTLE
Leeuwin Estate 'Art Series' Riesling, WA	\$54.00
Xabregas Sauvignon Blanc, WA	\$55.00
Cape Naturaliste Semillon Sauvignon Blanc, WA	\$55.00
Babich Black Label, NZ	\$49.00
Seven Hills Inigo Riesling, SA	\$49.00
Black Swan Chardonnay, WA	\$48.00
Xanadu Chardonnay, WA	\$68.00
Shenton Ridge Sweet Betty Semillon, WA	\$50.00

RED WINE

	BOTTLE
Sandalford Shiraz, WA	\$68.00
Amelia Park Shiraz, WA	\$72.00
Window Estate Cabernet Merlot, WA	\$55.00
Cape Naturaliste Cabernet Sauvignon, WA	\$50.00
Sandalford Cabernet Sauvignon Reserve, WA	\$68.00
Poacher's Ridge Merlot, WA	\$58.00
Yering Station Pinot Noir, VIC	\$55.00
Geoff Meril GSM, SA	\$55.00
Greedy Sheep Rosé, WA	\$50.00



beverage selection

HOUSE WINE

	BOTTLE
Angoves Sparkling Chardonnay Pinot Noir, SA	\$38.00
Chalk Hill Blue Semillon Chardonnay, SA	\$38.00
Chalk Hill Blue Sauvignon Blanc Semillon, SA	\$38.00
Chalk Hill Blue Cabernet Merlot, SA	\$38.00
Chalk Hill Blue Shiraz Cabernet, SA	\$38.00

DRAUGHT BEER

	330ML
Pure Blonde Lager	\$8.00
Cascade Premium Light	\$8.00
Peroni Nastro Azzurro	\$9.00
Miller Genuine Draught	\$9.00
Fat Yak	\$9.00
Crown Lager	\$9.00

IMPORTED BEER

	BOTTLE
Peroni Nastro Azzurro	\$10.00
Miller Genuine Draught	\$9.00
Grolsch	\$9.00

AUSTRALIAN BEER

	BOTTLE
Cascade Premium Light	\$7.00
Crown Lager	\$9.00
Carlton Dry	\$8.00
Carlton Draught	\$8.00
Pure Blonde	\$8.50

SOFT DRINKS

	GLASS	CARAFE
Soft drinks	\$5.00	\$18.00
Mineral water 600 ml	\$6.50	
Orange juice	\$5.00	\$20.00



beverage selection

SPIRITS

30ML

Grants Scotch	\$9.00
Beefeater Gin	\$9.00
Jim Beam Bourbon	\$9.00
Bacardi Rum	\$9.50
Bundaberg Rum	\$9.00
Southern Comfort	\$9.50
Absolut Vodka	\$9.00
Jose Cuervo Tequila	\$9.50
Canadian Club Whisky	\$9.50
Johnny Walker Red	\$9.50
Barbaresso Ouzo	\$9.50
Jack Daniels	\$9.50
St Remy Brandy	\$9.00

PORT

60ML

Penfolds Club	\$7.00
Galway Pipe	\$8.50
Penfolds Grandfather	\$17.00

LIQUER

60ML

Cointreau	\$9.50
Kahlua	\$9.50
Tia Maria	\$9.50
Drambuie	\$9.50
Baileys Irish Cream	\$9.50
Grand Marnier	\$9.50
Galliano	\$9.50
Midori Melon	\$9.50

A close-up photograph of two glasses filled with white wine, set against a blurred background of what appears to be a dining table and chairs. The glasses are in the foreground, with the wine reflecting light. A semi-transparent teal banner is overlaid on the bottom half of the image, containing the text 'additional catering options' in a white serif font.

additional catering options

CORKAGE

\$18.00 per person, per hour up to five-hours.

SOMMELIER PACKAGE

A sommelier dedicated to your cocktail or dinner event is available upon request based on requirements. Matching wines can be arranged with your Sommelier to complement your menu.

MENU TASTING

Understanding there are occasions where our clients and guests need to be certain of their selected item we are pleased to offer menu tastings as follows. Pricing is for plated menus only.

Two courses	\$62.00 per couple (shared concept for 2 people)
Three courses	\$78.00 per couple (shared concept for 2 people)