



## THE HIDDEN GARDENS

*The perfect location for Weddings, Ceremonies,  
Special Occasions & Corporate Events.*

VALID FROM JULY 1<sup>ST</sup> 2014 - JUNE 30<sup>TH</sup> 2015

A short 20 minute drive from Perth city will take you to the serene, secluded Caversham House Estate. The drive through the arched, ancient olive tree driveway guarded by life size hand carved sandstone Gargoyles creates an awe inspiring feeling. Passing through the olive tree canopy and entering full sunlight you first encounter the 1835 homestead which was converted to a reception centre in 1960. The area beyond the house is veiled by trees and gardens. Venturing behind the wall of trees you enter the lovely garden area surrounding the house. Central to the main lawn of the homestead lies the opulent Garden House; a modern day venue with diamond shaped crystal chandeliers. On the opposite side of the lawn is the elegant, permanent marquee and the lawn area is bordered by a low limestone wall finished with sandstone balustrade, giving us a hint of what is beyond the wall. Beyond the Marquee is a second lawned area leading to a colonnade constructed with limestone and finished with balustrade, water features and formal hedge gardens.

Either side of the Marquee and the House Venue are the staircase entrances to the Hidden Gardens. As you reach the top of the staircase you see the breath taking view of the majestic Hidden Gardens and the Swan River. Another two large staircases join the middle and lower, brick paved terraces and expose the view of the imposing four story high waterfall. From the lower terrace you can walk down the grand staircase to the luscious green lawn or walk along the terrace, below the waterfall and along the Jarrah walkway to the large, private floating pontoon immersed in the Swan River. Looking back towards the extensive limestone wall lined landscape; you realize the magnitude of the gardens and admire the formal gardens gracing the banks between the terraces. But for the large gum trees you could easily mistake this as a magnificent European Renaissance Garden.

---

BUILT IN 1835



# CONTENTS

Our Facilities	4
Minimum Numbers	7
In House Decorations and Extras	8
Audio Visual Equipment	8
Costs, Conditions, Facilities & Services	9
MV Karen Sue (1957) at Caversham House	10
Breakfast	12
Coffee Break	14
Sandwich Buffet Lunch	15
Set Menu Lunch	16
Buffet Lunch	17
After Work Tapas	18
After Work Cocktail	19
Evening Set Menu Packages	20
Set Menu Dish Selections	24
Evening Buffet Packages	28
Premium Buffet	29
Grande Buffet	30
Buffet Selection Extras	31
Set Menu and Buffet Additional Options	32
Evening Cocktail 1	35
Evening Cocktail 2	36
Substantial Extras	37
Drinks Menu	38
Menu Glossary	40
Notes	41

# OUR FACILITIES

## CAVERSHAM HOUSE FUNCTION ROOM

### VENUE CAPACITY:

Round tables - 180 Guests  
Theatre style - 180 Guests  
U shape - 60 Guests  
Boardroom style - 40 Guests  
Classroom style - 48 Guests  
Cocktail style - 200 Guests

### HOUSE HIRE INCLUSIVE OF:

- Use of the stage
- White Tiffany cushion chairs
- Podium
- Registration table
- Room set up as per requirements
- Notepads and pens (if required)
- Table linen
- Cutlery, crockery and glassware as required
- Dance floor (7m x 6m)
- 160 bay car park
- House toilets
- Modern classical lounges and bar
- Caversham House Alfresco area
- Fully air-conditioned (Reverse Cycle)

## MARQUEE FUNCTION ROOM

### VENUE CAPACITY:

Round tables - 250 Guests  
Theatre style - 250 Guests  
U shape - 80 Guests  
Boardroom style - NA  
Classroom style - 120 Guests  
Cocktail style - 250 Guests

### MARQUEE HIRE INCLUSIVE OF:

- Use of the stage
- Function chairs
- Podium
- Registration table
- Room set up as per requirements
- Notepads and pens (if required)
- Table linen
- Cutlery, crockery and glassware as required
- Dance floor (7m x 6m)
- 160 bay car park
- Marquee toilets
- Contemporary lounges and bar
- Colonnade Gardens and Lawn area
- Fully air-conditioned (Reverse Cycle)

## GARDEN HOUSE RECEPTION ROOM

### VENUE CAPACITY:

Round tables - 50 Guests  
Theatre style - 70 Guests  
U shape - 21 Guests  
Boardroom style - 22 Guests  
Classroom style - 24 Guests  
Cocktail style - 70 Guests

### GARDEN HOUSE HIRE INCLUSIVE OF:

- In built stage area
- Silver Tiffany cushion chairs
- Registration table
- Room set up as per requirements
- Notepads and pens (if required)
- Table linen
- Cutlery, crockery and glassware as required
- House toilets
- 160 bay car park
- Fully air-conditioned (Reverse Cycle)

## HIDDEN GARDENS

### VENUE CAPACITY:

100 - 1,500 Guests

### HIDDEN GARDENS HIRE INCLUSIVE OF:

- Registration table
- Four cocktail tables
- 50 standard chairs
- 160 bay car park
- On request, a golf buggy is available to escort any guests who cannot walk down to the Hidden Gardens

### HIDDEN GARDENS HIRE COST:

Please contact our Events Coordinator to discuss venue hire and associated costs.

Please note the hire of the Hidden Gardens is not exclusive. An area will be sectioned off for your event. The waterfall and gardens will be available for other guests to have photographs.

# MINIMUM NUMBERS

## DAY EVENTS

All catering require a minimum of 10 guests

Buffets require a minimum of 30 guests

*(Sandwich Buffet Lunch excepted)*

## EVENING EVENTS

### SEPTEMBER TO MAY

**Monday to Thursday Evenings:** Minimum 20 Adult Guests

**Friday Evenings:** Minimum 70 Adult Guests

**Saturday Evenings:** Minimum 100 Adult Guests

**Sunday Evenings:** Minimum 50 Adult Guests

*(Unless the day is before or on a public holiday then  
minimum 100 Adult Guests applies)*

### JUNE, JULY AND AUGUST

**Monday to Thursday Evenings:** Minimum 20 Guests

**Friday to Sunday Evenings:** Minimum 50 Adult Guests

## EVENT TIMES

**Monday to Thursday:** 8am - 4pm

**Friday to Sunday:** 8am - 2.30pm

PLEASE SPEAK TO OUR  
EVENT COORDINATOR  
FOR A DETAILED QUOTE, SPECIFIC TO YOUR  
EVENT REQUIREMENTS.

## IN HOUSE DECORATIONS AND EXTRAS

White Tiffany cushion chair  
(subject to availability)

**\$9 per chair**

Choice of organza coloured bow

**\$2 ea**

Choice of satin coloured bow

**\$2.50 ea**

White boxed chair covers with choice  
of organza coloured bow

**\$4 per chair**

White boxed chair covers with choice  
of satin coloured bow

**\$4.50 per chair**

White Lycra chair covers with  
choice of coloured bow or band

**\$6 per chair**

Black boxed chair covers with choice  
of organza coloured bow

**\$4 per chair**

Black boxed chair covers with choice  
of satin coloured bow

**\$4.50 per chair**

Black table cloth

**\$15 ea**

Table runners in your choice of colour

**\$5 per table**

Cocktail table with black or white cloth and  
coloured bow

**\$42 ea**

## AUDIO VISUAL EQUIPMENT

Please speak to our Events Coordinator who can  
organise all of your audio visual requirements.

Caversham House hire all audio visual equipment  
through Perth Audio Visual.

Email: [perthav@perthav.com.au](mailto:perthav@perthav.com.au)

Phone: +61 8 9378 0888

Fax: +61 8 9377 3994

510 Guildford Rd  
BAYSWATER WA 6053

## GARDEN GAMES

- Lawn croquet
- Giant connect four
- Chess set

**\$150** (for all three garden games)



# COSTS, CONDITIONS, FACILITIES & SERVICES

## VENUE BOOKING

All provisional bookings will be held for a period of seven (7) days. Following the 7 days, unless the provisional booking is extended the date may be released. A deposit of \$2,000 is required to confirm the House or Marquee venue. A deposit of \$500 is required for booked in the Hidden Gardens, the Garden House or the MV Karen Sue.

## CONFIRMATION

To confirm your provisional booking, the Booking Form must be completed and signed at the time of deposit payment. Deposit payment can be made by personal cheque, Effpos or bank cheque stipulated to Caversham House or credit card (2% Bank Charge)

## FOOD TASTING

This service is available for you to try different items from the function menu. We offer this service at the same prices listed in the function menu booklet and will be prepared and served in the restaurant. Tastings in the restaurant are available from Thursday to Saturday between 11.30 am - 1.30 pm. Please notify at least 7 days in advance of the dishes you wish to sample. Please note we cannot provide buffet, cocktail, soups or hors-d'oeuvres for tasting. Some other dishes on the menu may not be viable for the venue to prepare on such a small scale. Please check with your events coordinator.

## DRESS CODE

Footwear and clothing must be worn at all times while at the venue.

## FULLY LICENSED

As our premises are fully licensed, no guest may bring alcohol or any packaged products onto the property. To provide proper duty of care in the service of alcohol to your guests, we reserve the right to refuse supply of alcohol to any guest that appears to be under the influence. We also reserve the right to exclude or eject any and all objectionable persons from Caversham House without liability.

## PUBLIC HOLIDAYS

Public Holidays will carry a surcharge of 20% on the total cost of your function. New Years Eve and New Years Day will carry a surcharge of 50%.

## PROPERTY DAMAGE

The client is financially responsible for any damage sustained to Caversham House by the client or other persons attending the function whether in the room reserved or any area or part of Caversham House. Caversham House does not take responsibility for the loss of or damage to any goods or valuables in Caversham House rooms or grounds.

# MV KAREN SUE (1957) AT CAVERSHAM HOUSE

*Experience the Swan River in style*

## INTRODUCTION

Commissioned in 1955, Harry Brady of the Brady Ceiling company, the 20 tonne, 12 metre vessel was built to a one-off Randell design by two English shipwrights. She is named after Mr Brady's two grand-daughters Karen and Sue. The Karen Sue is powered by two 6-cylinder diesel engines of 100hp each and cruises at a speed of 7-8 knots.

All the decks, superstructure and inside of the cabin are made of teak and the cabin areas are finished off with carpeting and soft timeless velour upholstered seating. The spacious galley has all the facilities to serve food and beverages by your own personal butler.

The Karen Sue is operated by experienced staff who understand "first class" service. The skipper has many years of experience on the Swan River and our host is at your service throughout your trip. The Karen Sue a truly beautiful historic boat in Western Australia has travelled the Swan River for 50 years. It has established it's presence in the boating community.

## THE EXPERIENCE

Welcome aboard the Karen Sue, a classic handcrafted timber motor vessel available to charter for any occasion, any time of the year. Enjoy a comfortable, stylish cruise down the "Swan" and take in the natural beauty of the river.

All bookings are for a minimum of 3 hours. Departing from Caversham House Jetty, collecting guests downstream and return to Caversham House.

## BOAT INFORMATION

1. If you would like to proceed with a booking, a deposit of \$500 is required to book the Karen Sue.
2. Minimum requirement of guests for catering is eight people.
3. The Karen Sue can hold up to 18 guests.
4. All rates will vary pending pick up points and destination.
5. All guests need to wear white sole shoes on the boat.
6. All guests must drink in a responsible manner and take full responsibility for their own actions.
7. Fully licensed vessel NO BYO food or beverages.

# MV KAREN SUE (1957) AT CAVERSHAM HOUSE

Experience the Swan River in style and hire the MV Karen Sue for your own intimate Wedding Reception, Bridal Arrival, Anniversary, Engagement, Birthday, Corporate event or any occasion.

## PRIVATE FUNCTION

3 hours minimum

Boat Captain

Personal Butler

Crystal Glassware

**Price \$990 inclusive 3hrs**

**\$285 per hour thereafter**

## THE MENU

Peking duck and mandarin pancake with hoi sin sauce  
Polenta with bocconcini and cherry tomatoes  
Marinated cucumber with gravad lax salmon  
Duck liver pate with a cranberry chutney cone  
Lime marinated scallop with guacamole on potato crisp  
Mahogany Creek chicken roulade with blue cheese  
and a granny smith chutney  
Selection of sushi rolls with wasabi mayo and soy  
Olive tapenade with bruschetta crostini

**\$36pp**

Peking duck and mandarin pancake with hoi sin sauce  
Polenta with bocconcini and cherry tomatoes  
Marinated cucumber with gravad lax salmon  
Duck liver pate with a cranberry chutney cone  
Lime marinated scallop with guacamole on potato crisp  
Mahogany Creek chicken roulade with blue cheese  
and a granny smith chutney  
Selection of sushi rolls with wasabi mayo and soy  
Olive tapenade with bruschetta crostini  
Prawns papaya salad of baby cos  
Spoon of Thai beef salad

**\$45pp**

## FOOD ADDITIONS

### SWEET CANAPES

Variety of sweet macarons

Lemon curd tartlets

Selection of home made eclairs

**\$13.50pp**

### CHEESE CANAPES

Gorgonzola accompanied with apple jelly

Aged brie with honey poached apricot

Swiss cheese with walnut salsa

**\$13.50pp**

## DRINKS

Please refer to pages 38 - 39 for drink packages.  
Only bottle beer packages are available for boat cruises.

# BREAKFAST

## CONTINENTAL SET BREAKFAST

Set on the table or Individually plated and served

- Individual toasted macadamia nut muesli with natural yoghurt and fruit puree
- Freshly baked Danish pastries, muffins and croissants
- Seasonal fresh fruit

**\$20.50pp**

## BREAKFAST SET MENU

Includes Continental Breakfast set on the table and a choice of one hot dish from the following:

- Toasted croissant, aged prosciutto, Swiss cheese, baby roquette, pear, parmesan salad with balsamico reduction
- Eggs Benedict with wilted spinach, bacon, hollandaise sauce set on English muffin, crispy polenta chips
- Creamy scrambled egg, Tasmanian smoked salmon, capers, horseradish creme fresh, truffle butter cherry tomato bruschetta
- Capsicum frittata, eye bacon, sauteed mushrooms, crispy potato rosti, herb marinated baby steak, bearnaise sauce, grilled tomato, toasted herb butter French stick

**\$28.50pp**

## ADD ON DESSERT BREAKFAST SET MENU

Choice of one of the following

- Strawberry crepes with vanilla bean ice cream
- Blueberry custard double cream pikelet stack
- Banana bread and butter pudding and custard anglaise

**\$9.50pp**

## BREAKFAST BUFFET STAND UP

- Creamy scrambled eggs with spinach in filo cup
- Mini melted ham, tomato and cheese baguette
- Sweet corn blinis with cream cheese and smoked salmon
- Mini butter croissants with baby spinach and double brie
- Bacon, beef & thyme chipolata, cherry tomato skewer
- Mini vegetarian breakfast burger
  
- Toasted macadamia muesli and yoghurt cups
- Fresh fruit kebab
- Mini Danish pastries and sweet muffins
- Blueberry and ricotta chesse tart

**\$30.50pp**

## CONTINENTAL BREAKFAST BUFFET

- Bircher muesli
- Selection of cereals
- Natural yoghurt and fruit puree
- Poached fruits
- Freshly baked Danish pastries, muffins and croissants
- Seasonal fresh fruit platter

**\$22.50pp**

## HOT BREAKFAST BUFFET

- Creamy scrambled eggs with Italian parsley
- Pan fried crispy bacon
- Beef and thyme sausages with roasted onions
- Hash browns
- Herb butter mushrooms
- Braised rosemary Roma tomatoes
- Baked beans
- Bircher muesli
- Selection of cereals
- Natural yoghurt and fruit puree
- Poached fruits
- Freshly baked Danish pastries, muffins and croissants
- Seasonal fresh fruit platter

**\$30.50pp**

## ADD ON DESSERT BREAKFAST BUFFET

Inclusive of all 3 items miniature size

- Strawberry crepes with fresh whipped cream
- Blueberry custard double cream pikelet stack
- Banana bread and butter mini pudding, custard anglaise

**\$10.50pp**

## BREAKFAST BUFFET ADDITIONAL ITEMS

- Continental cold meat platter with crusty Italian ciabattia
- Herb marinated mini steaks
- Mini butter croissants with baby spinach and double brie
- Tasmanian smoked salmon platter with sauce rémoulade and crispy capers

**(One item per person)**

**\$6/item**

## COFFEE BREAK

Freshly brewed coffee and flavoured tea station for 30 minutes	<b>\$4pp</b>
for 4 hours	<b>\$10pp</b>
for 8 hours	<b>\$14pp</b>
Nespresso pod machine and flavoured tea station for 30 minutes	<b>\$6pp</b>
for 4 hours	<b>\$14pp</b>
for 8 hours	<b>\$20pp</b>
Orange and Apple juice break for 30 minutes	<b>\$3.50pp</b>
for 1 hour	<b>\$7pp</b>

## HOMEMADE BISCUIT SELECTION

- White chocolate and macadamia
- Double chocolate chip
- Oat and raisin
- Anzac
- Melting moment

**\$3.50pp per item**

## SWEET SELECTION

- Danish pastries
- Banana bread
- Carrot cake
- Fruit kebab
- Traditional cream and chocolate
- Blueberry or chocolate muffins
- Scones with preserves and fresh cream
- Museli yoghurt cup

**\$5pp per item**

## SAVOURY SELECTION

- Bacon and leek quiches
- Mini croissants, shaved honey ham, cheese and dijonaise
- Homemade pork sausage rolls
- Cheese and herb muffins
- Zucchini and bacon slice
- Pumpkin and fetta quiche
- Mini chicken, cheese and avocado toasted turkish

**\$5pp per item**

## ADDITIONAL OPTIONS

Bowl of whole fresh fruit	<b>\$2.50pp</b>
Freshly sliced fruit platter	<b>\$6.50pp</b>

# SANDWICH BUFFET LUNCH

All sandwich buffet lunches are accompanied by:

- Hand cut fat chips
- Rocket, parmesan and evoo salad
- Seasonal garden salad
- Selection of condiments and sauces

## **Option One**

Select three sandwiches **\$22pp**

## **Option Two**

Select three sandwiches and two mini desserts **\$31pp**

## **Option Three**

Select four sandwiches and two mini desserts **\$37pp**

## SANDWICH SELECTION

- Grilled lemon chicken wrap, parmesan, cos lettuce
- Roast eggplant, tomato kasundi, rocket on ciabatta
- Shaved ham, aged cheddar baguette, tomato chutney
- Roast beef, pumpkin, aioli on sourdough
- Sesame seed mini beef burger
- Tuna, avocado, rocket, capers, light sour cream wrap
- Prosciutto, salami, pickled vegetable baguette, swiss cheese

## MINI DESSERT SELECTION

- Chocolate meringue
- Mango coconut cheesecake
- Praline profiteroles
- Fruit trifle with vanilla cream
- Kalamansi orange crème brulee
- Strawberry pear crumble
- Mocha chocolate mousse with cherries

## WORKING LUNCH PLATE

- Thai prawn noodle salad
- Mini beef burger
- Nasi goreng with chicken satay
  
- Coconut pannacotta, mango pure, sweet biscuit crumbs
- Grilled pineapple skewers

**\$28pp**

# SET MENU LUNCH

Food items are to be selected from the dishes listed on our current Restaurant Lunch Menu. All pricing is based on one dish per course.

## CHOICE OF MEALS

Choice of Entrée	<b>\$7pp</b>
Choice of Main	<b>\$8.50pp</b>
Choice of Dessert	<b>\$7pp</b>

## ALTERNATE DROP OF MEALS

Alternating Entrée	<b>\$5pp</b>
Alternating Main	<b>\$6.50pp</b>
Alternating Dessert	<b>\$5pp</b>

## PACKAGE ONE

Freshly baked bread roll with salted butter

~

Entree

~

Main

**OR**

Main

~

Dessert

**\$49pp**

## PACKAGE TWO

Freshly baked bread roll with salted butter

~

Entree

~

Main

~

Dessert

**\$59pp**

## PACKAGE THREE

Hors-d'oeuvres 1

~

Freshly baked bread roll with salted butter

~

Entree

~

Main

~

Dessert

**\$67pp**



# BUFFET LUNCH

All buffet lunches are accompanied with bread rolls and butter, tumeric pilaf rice with peas and oven baked rosemary gourmet potatoes.

## **Option One**

Select two Hot Dishes, one Pasta Hot Dish, three Salads and three Desserts **\$38pp**

## **Option Two**

Select three Hot Dishes, one Pasta Hot Dish, four Salads and four Desserts **\$48pp**

## HOT DISHES

- Thai style green chicken curry, wok fried Asian greens, coconut and fresh coriander
- Sautéed breast of chicken, roasted capsicum cream sauce
- Chicken chasseur, tomato, white wine, mushroom, tarragon sauce
- Medallions of prime pork loin, coarse grain mustard and calvados cream
- Pearl perch, cherry tomatoes, snowpeas, evoo sauce
- Oven baked emperor, champagne and asparagus cream sauce
- Beef stir fry, wok fried vegetables, sesame seeds, Chinese BBQ sauce
- Beef rendang, coconut, coriander
- Sweet chilli beef, Asian vegetables
- Lamb korma, coconut, coriander, vegetables

## PASTA HOT DISHES

- Penne pasta, mushroom, wilted spinach, cream sauce
- Rigatoni, slow cooked Mediterranean vegetables, pesto sauce
- Farfalle , roma tomatoes, Italian sausage, olives, olive oil (chilli optional)
- Baked penne pasta, olives, fresh basil, chopped tomatoes, vegetables, melted cheese
- Penne pasta, spinach, parmesan cheese, marinated grilled vegetables

## SALAD

- Our traditional Caesar salad
- Roasted beetroot, candied walnut, goats cheese salad with chard spinach
- Pancerela bread salad with roma tomatoes, fresh basil, evoo and red wine dressing
- Potato salad with spring onions, garlic, ham, homemade mayonnaise
- Cherry tomato, mini bocconcini, basil, olive oil and balsamic reduction

## DESSERTS

- Chocolate meringue
- Mango coconut cheesecake
- Praline profiteroles
- Fruit trifle with vanilla cream
- Kalamansi orange crème brulee
- Cappuccino mascarpone mousse
- Strawberry pear crumble
- Passionfruit panna cotta

## AFTER WORK TAPAS

### Option One

Select five tapas items

**\$38pp**

### Option Two

Select ten tapas items

**\$48pp**

### TAPAS ITEMS

- Leek and parmesan crumbed sardines
- 400 day sea salted prosciutto with honeydew melon
- Grilled baby squid stuffed with saffron rice
- Pecorino cheese arrancini with rocket pesto
- Parsley and parmesan meatballs, rich tomato sauce, crusty bread
- Lemon and thyme chorizo
- Chilli and rosemary green feta olives
- Marinated green asparagus with boccincini
- Grilled eggplant stuffed with garlic lemon pork
- Spanish tortilla
- Beef, roast eggplant quesidilla
- Beef cheek croquettes
- Black olive crostini

## AFTER WORK COCKTAIL

Canapes are served one portion per selected item per person.

Four canape items	<b>\$18pp</b>
Six canape items	<b>\$27pp</b>
Eight canape items	<b>\$36pp</b>
Ten canape items	<b>\$45pp</b>
Twelve canape items	<b>\$54pp</b>
Fourteen canape items	<b>\$63pp</b>
Sixteen canape items	<b>\$72pp</b>

### SAVOURY CANAPE

- Smoked pork croquette
- Tandoori chicken, naan bread, mango chutney
- Marinated cucumber, gravlax salmon
- Mini beef burger, homemade bread
- Mini lamb pita, fresh mint yoghurt
- Prawns, papaya salad on baby cos
- Fish, squid and chips cone
- Peking duck and mandarin pancake, hoi sin sauce
- Vegetable Thai noodle box
- Pea, tomato and mozzarella arrancini balls
- Onion bajji, tomato kasundi
- Kilpatrick oysters on rock salt

**\$4.50pp per item**

### SWEET CANAPE

- Tiramisu cups
- Orange creme brulee
- Sticky date, butterscotch sauce
- Chocolate, raspberry, custard sponge
- European style custard cannoli with crushed pistachio
- Assorted flavoured macarons
- Mini ice cream waffle cones
- Traditional cream and chocolate eclairs

**\$4.50pp per item**

## EVENING EVENTS

### SET MENU PACKAGES

The below packages are examples to help you design your own menu. Food items can be selected from the dishes listed on the following pages of the Function Booklet.

All pricing is based on one dish per course.  
Please see page 32 - 34 for additional options.

The minimum requirement for an evening event with a set menu is an entree, main, dessert, tea & coffee and a drinks package.

The Drinks Package prices are based on a 6 hour duration, inclusive of 30 minutes of pre-dinner drinks.  
Please refer to the complete list of drinks included in our drink packages on pages 38 - 39.

**Our menus can be customised to suit your requirements.**

THESE MENU PRICES ARE VALID FROM  
JULY 2014 TO JUNE 2015 INCLUSIVE.

#### PACKAGE ONE

Freshly baked bread roll with salted butter

~

Soup Entree

~

Main

~

Dessert

~

Tea & Coffee served at a station

**\$73pp**

*With 6hr Non Alcoholic Drinks Package*

**\$99pp**

*With 6hr Standard Drinks Package*

**\$116pp**

*With 6hr Premier Drinks Package*

**\$122pp**

*With 6hr Deluxe Drinks Package*

**\$129pp**

## PACKAGE TWO

Hors-d'oeuvres 1  
~  
Freshly baked bread roll with salted butter  
~  
Entree  
~  
Main  
~  
Dessert  
~  
Tea & Coffee served at a station

**\$85pp**

*With 6hr Non Alcoholic Drinks Package*

**\$111pp**

*With 6hr Standard Drinks Package*

**\$128pp**

*With 6hr Premier Drinks Package*

**\$134pp**

*With 6hr Deluxe Drinks Package*

**\$141pp**

## PACKAGE THREE

Hors-d'oeuvres 1  
~  
Freshly baked bread roll with salted butter  
~  
Entree  
~  
Main  
~  
Dessert  
~  
Tea & Coffee served at a station  
Swan Valley Port and Irish Cream Liqueur

**\$88.50pp**

*With No Liqueur and 6hr Non Alcoholic Drinks Package*

**\$111pp**

*With 6hr Standard Drinks Package*

**\$131.50pp**

*With 6hr Premier Drinks Package*

**\$137.50pp**

*With 6hr Deluxe Drinks Package*

**\$144.50pp**

## PACKAGE FOUR

Hors-d'oeuvres 1

~

Freshly baked bread roll with salted butter

~

Entree

~

Sorbet

~

Main

~

Dessert

~

Tea & Coffee served at a station  
Swan Valley Port and Irish Cream Liqueur

**\$92.50pp**

*With No Liqueur and 6hr Non Alcoholic Drinks Package*

**\$115pp**

*With 6hr Standard Drinks Package*

**\$135.50pp**

*With 6hr Premier Drinks Package*

**\$141.50pp**

*With 6hr Deluxe Drinks Package*

**\$148.50pp**

## PACKAGE FIVE

Hors-d'oeuvres 1

~

Freshly baked bread roll with salted butter

~

Antipasto Table Platter

~

Entree

~

Sorbet

~

Main

~

Dessert

~

Tea & Coffee served at a station  
Swan Valley Port and Irish Cream Liqueur

**\$102pp**

*With No Liqueur and 6hr Non Alcoholic Drinks Package*

**\$125.50pp**

*With 6hr Standard Drinks Package*

**\$146pp**

*With 6hr Premier Drinks Package*

**\$152pp**

*With 6hr Deluxe Drinks Package*

**\$159pp**

## PACKAGE SIX

Hors-d'oeuvres 1

~

Freshly baked bread roll with salted butter

~

First Entree

~

Second Entree

~

Sorbet

~

Main

~

Dessert

~

Tea & Coffee served at a station  
Swan Valley Port and Irish Cream Liqueur

**\$111.50pp**

*With No Liqueur and 6hr Non Alcoholic Drinks Package*

**\$134pp**

*With 6hr Standard Drinks Package*

**\$154.50pp**

*With 6hr Premier Drinks Package*

**\$160.50pp**

*With 6hr Deluxe Drinks Package*

**\$167.50pp**

## PACKAGE SEVEN

Hors-d'oeuvres 1

~

Freshly baked bread roll with salted butter

~

Antipasto Table Platter

&

Seafood Table Platter

~

Entree

~

Sorbet

~

Main

~

Dessert

~

Tea & Coffee served at a station  
Swan Valley Port and Irish Cream Liqueur

**\$115.50pp**

*With No Liqueur and 6hr Non Alcoholic Drinks Package*

**\$138pp**

*With 6hr Standard Drinks Package*

**\$158.50pp**

*With 6hr Premier Drinks Package*

**\$164.50pp**

*With 6hr Deluxe Drinks Package*

**\$171.50pp**

## SET MENU DISH SELECTIONS

**A Note from the Chef:**

*We can cater specifically for any special dietary requirements whether it's for coeliac, diabetics, vegan, vegetarian etc.*

*Please notify us of all special dietary requirements three weeks prior to your event.*

### SOUP ENTREE - \$15

ROASTED MUSHROOM  
Parsley, truffle oil, garlic cream

CREAM OF ROASTED PUMPKIN  
Rocket oil, goat's cheese foam

RICH ITALIAN STYLE MINISTRONE  
Parmesan crostini

SEAFOOD CHOWDER  
Clam, mussel, king prawn, fish piece and vegetables  
in a homemade broth

GREEN PEA WITH CHAMPAGNE HAM  
Finished with mint



## COLD ENTREE - \$19

### EUROPEAN ANTIPASTO PLATE

Smoked porkneck, capsicum braun, mild cacciatore, smoked cheese, Emmenthal, edam dutch, grilled vegetable and olive skewer, mini cherry tomato bruschetta, green pesto, crostini

### CORAL BAY PRAWNS

Avocado, capsicum and prawn timbale, horseradish pannacotta, lemon dressing

### TASTE OF THE SEA

Tempura oyster, coriander salad with Asian dressing, gravlax and wasabi dust, baby squid with prawn mousse, marinated green asparagus, scallop dill salsa

### RAW ZUCCHINI MILLE FEUILLE

Layers of zucchini, cherry tomatoes, cashew puree, truffle oil

## WARM ENTREE - \$19

### SPINACH AND RICOTTA RAVIOLI

Roasted tomato thyme sauce, pine nuts, black kalamata olives, herb and garlic marscapone

### DUCK AND PISTACHIO TORTELLINI

Grilled zucchini, sage cream sauce, capsicum and pistachio salsa, kiwi fruit

### SLOW ROASTED PORK BELLY

Seeded mustard mash potato, apple vanilla puree, caramelised apple balls

### TRIO OF CHICKEN

Seaweed salad, chicken gyoza with enoki, sesame drizzled smoked chicken mousse, steamed snow peas and black olive tapenade, roasted capsicum and chicken press

### SALT WATER BARRAMUNDI

Green olive tapenade, warm nicoise salad, quail egg, crisp anchovies

## MAIN COURSE - \$39

### ROASTED VEGETABLE STACK

Eggplant, capsicum, zucchini and Spanish onion,  
sun dried tomato sauce, white bean braise

### PAN FRIED DUCK BREAST

Honey and rosemary roasted sweet potato,  
Asian vegetables, orange miso glaze

### GOLD BAND SNAPPER

Sun dried tomato and rocket souffle crust,  
baby octopus, balsamic glazed red cabbage,  
dauphinoise potatoes

### ROASTED LOIN OF LAMB

French lamb cutlet, white bean puree, roasted  
fennel, enoki mushrooms, whole roasted garlic

### FILLET OF BEEF

Potato fondant, parsnip puree, baby vegetables,  
traditional red wine jus

### BREAST OF CHICKEN

Stuffed with bocconcini, thyme roasted cherry  
tomatoes, corn puree, pancetta rosti

### CHAR-GRILLED LOIN OF PORK

Zucchini rosti, roast pear, baby beetroot, rolled  
crackle, sage jus

### SALT WATER BARRAMUNDI

Roasted corn asparagus salad, sun dried tomato  
cake, lemon nage, crispy white bait

## DESSERT - \$15

### FRUIT PLATE

Guava coulis, lychee sorbet

### KALAMANSI ORANGE TART

Tacchini white chocolate jelly, marshmallow, candy rocks

### CHERRY CHOCOLATE FONDANT

Caramel praline parfait, black cherry puree, honeycomb

### BANANA MASCARPONE MOUSSE

Banana compote, Italian meringue, caramelised peanut puree

### BLACKBERRY TORTE

Created our way, with a blackberry jelly, chocolate ice cream macaron

### LEMON DELICIOUS

Chestnut parfait, brandy snap ring, strawberry compote, vanilla custard anglaise

### COCONUT BAVAROIS

Roast pineapple and coconut sorbet, vanilla macerated pineapple

### GOURMET CHEESE PLATE

Fourme D'ambert French Blue 30g  
Italian Ciocck, red grape infused cheese 30g  
French Rouzaire Camembert 30g  
Accompanied with muscatel raisins, lavosh, walnut rye toast and fresh honeycomb  
(*\$6pp surcharge*)

# BUFFET PACKAGES

The below packages are examples to help you design your own buffet menu. Soup and Entree items can be selected from the dishes listed on pages 24 - 25 of the Function Booklet. Carvery and Hot Dish items can be selected from the dishes on page 31 of the Function Booklet.

All pricing is based on one dish per course.  
Please see page 32 - 34 for additional options.

The minimum requirement for an evening event with a buffet menu is an entree, buffet main, buffet dessert, tea & coffee and a drinks package.

The Drinks Package prices are based on a 6 hour duration, inclusive of 30 minutes of pre-dinner drinks.

Please refer to the complete list of drinks included in our drink packages on pages 38 - 39.

## PACKAGE ONE

Hors-d'oeuvres 1

~

Freshly baked bread roll with salted butter

~

Soup Entree

~

Premium Buffet Main

~

Premium Buffet Dessert

~

Tea & Coffee served at a station  
Swan Valley Port and Irish Cream Liqueur

**\$89pp**

*With No Liqueur and 6hr Non Alcoholic Drinks Package*

**\$111.50pp**

*With 6hr Standard Drinks Package*

**\$132pp**

*With 6hr Premier Drinks Package*

**\$138pp**

*With 6hr Deluxe Drinks Package*

**\$145pp**

## PACKAGE TWO

Hors-d'oeuvres 1

~

Freshly baked bread roll with salted butter

~

Entree

~

Sorbet

~

Grande Buffet Main

~

Grande Buffet Dessert

~

Tea & Coffee served at a station  
Swan Valley Port and Irish Cream Liqueur

**\$109pp**

*With No Liqueur and 6hr Non Alcoholic Drinks Package*

**\$131.50pp**

*With 6hr Standard Drinks Package*

**\$152pp**

*With 6hr Premier Drinks Package*

**\$158pp**

*With 6hr Deluxe Drinks Package*

**\$165pp**

# PREMIUM BUFFET

Freshly baked bread roll with salted butter

## SOUP

Your choice of soup from the formal menu

## MAIN COURSE

Your choice of one Carvery  
Honey and sage roasted Japanese pumpkin  
Medley of seasonal vegetables tossed with  
butter and parsley  
Slow roasted new potatoes infused with rosemary  
Cauliflower and broccoli florets in a rich cheddar  
cheese mornay sauce

## HOT DISHES

Your choice of one Hot Dish  
Baked Rice pilaf  
Penne pasta, spinach parmesan cheese and  
marinated grilled vegetables

## COLD DISHES

Continental meat platter  
Our traditional Caesar salad  
Roasted beetroot, candied walnut and goats cheese  
salad with chard spinach  
Pancercela bread salad with roma tomatoes, fresh basil,  
evoo and red wine dressing  
Potato salad with spring onions, garlic, ham,  
homemade mayonnaise  
A selection of dressings, homemade pickles and  
sauces to complement your meal

## DESSERTS

Chocolate meringue  
Mango coconut cheesecake  
Praline profiteroles  
Fruit trifle with vanilla cream  
Kalamansi orange crème brulee  
Fresh Swan Valley fruit platter with natural yoghurt  
A selection of mini:-  
Cappuccino mascarpone mousse, strawberry pear  
crumble, passionfruit panna cotta

**\$73.50 pp**

# GRANDE BUFFET

Freshly baked bread roll with salted butter

## ENTRÉE

Your choice of entrée from the formal menu

## MAIN COURSE

Your choice of two Caveries  
Honey and sage roasted Japanese pumpkin  
Medley of seasonal vegetables tossed with  
butter and parsley  
Slow roasted new potatoes infused with rosemary  
Cauliflower and broccoli florets in a rich cheddar  
cheese mornay sauce

## HOT DISHES

Your choice of two Hot Dishes  
Baked rice pilaf  
Baked penne pasta with olives, fresh basil, chopped  
tomatoes and vegetables topped with melted cheese

## COLD DISHES

Continental meat platter  
Moist smoked salmon served on a platter with fresh lemon  
Roasted beetroot, candied walnut and goats cheese  
salad with chard spinach  
Pancerela bread salad with roma tomatoes, fresh basil,  
evoo and red wine dressing  
Cherry tomato, mini bocconcini, basil, olive oil and  
balsamic reduction  
Potato salad with spring onions, garlic, ham,  
homemade mayonnaise  
King prawn platter chilled and served with cognac  
marie-rose sauce, fresh lemon  
A selection of dressings, homemade pickles and  
sauces to complement your meal

## DESSERTS

Chocolate meringue  
Mango coconut cheesecake  
Praline profiteroles  
Fruit trifle with vanilla cream  
Kalamansi orange crème brulee  
Fresh Swan Valley fruit platter with natural yoghurt  
A selection of mini:-  
Cappuccino mascarpone mousse, strawberry pear  
crumble, passionfruit panna cotta, mocha chocolate  
mousse with cherries, vanilla parfait  
Cheese board with creamy blue cheese, mature  
cheddar and aged brie accompanied with preserved fig,  
poached pear, lavosh and walnut melba toast

**\$89.50pp**

## BUFFET SELECTION EXTRAS

### OPTIONAL HOT DISHES

*(\$6 per person for an Extra Optional Hot Dish)*

#### THAI STYLE GREEN CHICKEN CURRY

With wok fried Asian greens, coconut and fresh coriander

#### SAUTÉED BREAST OF CHICKEN

With a roasted capsicum cream sauce

#### CHICKEN CHASSEUR

With a tomato, white wine, mushroom and tarragon sauce

#### MEDALLIONS OF PRIME PORK LOIN

With a coarse grain mustard and calvados cream

#### PEARL PERCH

With cherry tomatoes, snowpeas and evoo sauce

#### OVEN BAKED EMPEROR

With a champagne and asparagus cream sauce

#### BEEF STIR FRY

With wok fried vegetables, sesame seeds  
and a Chinese BBQ sauce

#### BEEF RENDANG

Malaysian beef curry with coconut and coriander

#### SWEET CHILLI BEEF

Tender beef strips with Asian vegetables

#### LAMB KORMA

Mild coconut curry with coriander and vegetables

### PASTA HOT DISHES

*(\$3.50 per person for an Extra Pasta Hot Dish)*

#### PENNE PASTA

With a mushroom and wilted spinach cream sauce

#### RIGATONI

With slow cooked Mediterranean vegetables tossed  
through a pesto sauce

#### FARFALLE

Tossed together with roma tomatoes, Italian sausage,  
olives and olive oil (chilli optional)

### CARVERY CHOICES

*(All meat is accompanied with pan juices gravy)*

Roast beef with horseradish sauce

Roast leg of lamb with mint sauce

Roasted cushion of pork with apple sauce

Roast breast of turkey with cranberry sauce

Baked honey glazed champagne ham

*Extra carvery choice \$6.50 per person*

# SET MENU AND BUFFET

## Recommended Additional Options

### HORS-D'OEUVRES 1

Brioche, chicken cognac pate

Smoked salmon filo, dill creme fraiche

Black olive tapenade, sliced cornichon, melba toast

**\$8pp**

### HORS-D'OEUVRES 2

Brioche, chicken cognac pate

Smoked salmon filo, dill creme fraiche

Black olive tapenade, sliced cornichon, melba toast

Peking duck and mandarin pancake with hoi sin sauce

**\$12pp**

### SORBET ~ **\$4pp**

Lemon, lychee, green apple or watermelon

*Individually presented with fruit coulis*

### SALAD SIDE DISHES ~ **\$4pp per item**

#### SEASONAL GARDEN SALAD

Fresh garden leaves, tomato, cucumber and Spanish onions with an evoo, balsamic and lemon dressing

#### PANCERELA BREAD SALAD

Roma tomatoes, fresh basil, evoo, red wine dressing

#### ROASTED BEETROOT SALAD

Candied walnut and goats cheese, chard spinach

#### MEDITERRANEAN RATATOUILLE

Zucchini, Spanish onion, capsicum, eggplant

### VEGETABLE SIDE DISHES ~ **\$4.50pp per item**

#### CREAMY MASH

Truffle infused with pancetta & rosemary

#### ROASTED PUMPKIN

Pine nuts with sage Beurre noisette

#### HONEY & ORANGE GLAZED CARROTS

With broccoli and almond butter

### BASKET OF EXTRA BREAD ROLLS ~ **\$1.50pp**

Per table, combination of white, whole meal and multi grain



### CHOICE OF MEALS

Choice of Entrée **\$7pp**  
Choice of Main **\$8.50pp**  
Choice of Dessert **\$7pp**

### ALTERNATE DROP OF MEALS

Alternating Entrée **\$5pp**  
Alternating Main **\$6.50pp**  
Alternating Dessert **\$5pp**

### TABLE PLATTERS

#### ANTIPASTO PLATTER ~ **\$10.50pp**

Selection of 3 cured and smoked meats, 3 cheeses, grilled vegetables, sun-dried tomato and oliver skewer, giardiniera, marinated olives, crostini

#### SEAFOOD PLATTER ~ **\$12.50pp**

Lemon pepper calamari, garlic butter king prawns, crisp goujons of fish in a tempura batter, sautéed clams in white wine

#### CHARCUTERIE PLATTER ~ **\$16pp**

Sliced pancetta, mortadella, salami, chicken olive and pistachio terrine, duck liver pate, cornichons, crusty rye bread

#### FRESHLY SHUCKED OYSTER PLATTER ~ **\$4 per oyster**

Natural, Kilpatrick, Rockefeller accompanied with Mary Rose sauce, vinagarette shalotts, lemon and truffle oil

#### LIVE SHUCKING OYSTER STATION ~ **\$5.50 per oyster**

Natural, Kilpatrick, Rockefeller accompanied with Mary Rose sauce, vinagarette shalotts, lemon and truffle oil for pre dinner drinks (*Minimum order 100 oysters*)

#### TEMPURA OYSTER STATION WITH ASIAN SALAD ~ **\$5.50 per oyster**

for pre dinner drinks (*Minimum order 100 oysters*)

#### FRESH FRUIT PLATTER ~ **\$6.50pp**

Sliced selection of seasonal fruits with fresh mint leaves.

#### CHEESE BOARD PLATTER PER TABLE ~ **\$8pp**

A selection of blue, cheddar and brie accompanied with fig preserve, lavosh and walnut toast (*One platter per table served towards the end of the night*)

#### THE CHEESE BOARD ~ **\$6pp**

A selection of blue, cheddar and brie accompanied with fig preserve, lavosh and walnut toast (*One large platter served towards the end of the night on Tea & Coffee Station*)

## COFFEE AND TEA

Percolated coffee and flavoured tea station ~ **\$4pp**  
(Served on a buffet station from 9.30pm-11.30pm)

Percolated coffee and flavoured tea ~ **\$5pp**  
(Served to the table once)

Nespresso machine and flavoured tea station ~ **\$6pp**  
(Served on a buffet station from 9.30pm-11.30pm)

## COFFEE AND TEA ACCOMPANIMENT

After dinner chocolates ~ **\$3pp**

Handmade Italian biscuits ~ **\$3pp**

European style custard cannoli with crushed pistachio ~ **\$4pp**

ECLAIRS ~ **\$4.50 each** (minimum of 10 of any flavour)

Traditional cream and chocolate, white chocolate and raspberry, banana and caramel

MACARONS ~ **\$4.50 each** (minimum of 9 of any flavour)

Salted caramel, passionfruit, lemon, vanilla or raspberry

MINI ICE CREAM WAFFLE CONES ~ **\$4.50 each** (minimum of 10 of any flavour)

Raspberry, lemon, cointreau or chocolate

LOLLY BUFFETS ~ incur a \$1.50 per person charge

(Surcharge is waived when you choose one or more of the coffee and tea accompaniments)

## CHILDREN'S MENU

(Please choose one selection for all children between 2-9y/o attending your event)

MAIN - Served with Adult Entree

Spaghetti and meatballs in a Napolitano sauce

Fish goujons, French fries and salad

Crumbed chicken strips, French fries and salad

DESSERT - Served with Adult Main

Vanilla icecream, topped with chocolate sauce, marshmallow, and biscuit tuile

Soft drink and juice

**\$35 per child**

# EVENING COCKTAIL I

## PRE-DINNER DRINKS

Wine, Beer and Soft Drink as per selected drinks package

## HORS-D'OEUVRES I

Brioche, chicken cognac pate

Smoked salmon filo, dill creme fraiche

Black olive tapenade, sliced cornichon, melba toast

## COCKTAIL RECEPTION

Smoked pork croquette

Tandoori chicken, naan bread, mango chutney

Marinated cucumber with gravlax salmon

Mini beef burger with homemade bread

Mini lamb pita with fresh mint yoghurt

Prawns with papaya salad on baby cos

Fish, squid and chips cone

Peking duck and mandarin pancake with hoi sin sauce

Vegetable Thai noodle box

Pea, tomato and mozzarella arrancini balls

## TO FINISH

*(set buffet style)*

European style custard cannoli with crushed pistachio

FRESH FRUIT PLATTER ~ sliced selection of seasonal fruits with fresh mint leaves

THE CHEESE BOARD ~ a selection of blue, cheddar and brie accompanied with fig preserve, lavosh and walnut toast

Tea & Coffee served at a station

Swan Valley Port and Irish Cream Liqueur

*With No Liqueur and 4hr Non Alcoholic Drinks Package*

**\$95.50pp**

*With 4hr Standard Drinks Package*

**\$115pp**

*With 4hr Premier Drinks Package*

**\$121pp**

*With 4hr Deluxe Drinks Package*

**\$126pp**

*(Prices include drinks package for a total of 4 hrs.  
The cocktail packages can only be upgraded)*

*Refer to the complete list of drinks included  
in the drinks packages on pages 40 & 41*

## EVENING COCKTAIL 2

### PRE-DINNER DRINKS

Wine, Beer and Soft Drink as per selected drinks package

### HORS-D'OEUVRES 1

Brioche, chicken cognac pate

Smoked salmon filo, dill creme fraiche

Black olive tapenade, sliced cornichon, melba toast

### COCKTAIL RECEPTION

Smoked pork croquette

Tandoori chicken, naan bread, mango chutney

Marinated cucumber with gravlax salmon

Mini beef burger with homemade bread

Mini lamb pita with fresh mint yoghurt

Prawns with papaya salad on baby cos

Fish, squid and chips cone

Peking duck and mandarin pancake with hoi sin sauce

Vegetable Thai noodle box

Pea, tomato and mozzarella arrancini balls

Onion bajji, tomato kasundi

Kilpatrick oysters on rock salt

### TO FINISH

*(Set buffet style)*

ECLAIRS ~ selection of traditional cream and chocolate, white chocolate and raspberry, banana and caramel

FRESH FRUIT PLATTER ~ sliced selection of seasonal fruits with fresh mint leaves

THE CHEESE BOARD ~ a selection of blue, cheddar and brie accompanied with fig preserve, lavosh and walnut toast

Tea & Coffee served at a station

Swan Valley Port and Irish Cream Liqueur

*With No Liqueur and 4hr Non Alcoholic Drinks Package*

**\$104.50pp**

*With 4hr Standard Drinks Package*

**\$124pp**

*With 4hr Premier Drinks Package*

**\$130pp**

*With 4hr Deluxe Drinks Package*

**\$137pp**

*(Prices include drinks package for a total of 4 hrs.  
The cocktail packages can only be upgraded)*

*Refer to the complete list of drinks included  
in the drinks packages on pages 40 & 41*

## SUBSTANTIAL EXTRAS

*Please select at least one of the following substantial extras when upgrading the drinks package to five or more hours.*

DUKKAH CRUSTED LAMB CHOPS  
With lentils, mint, coriander yoghurt

SALMON, KING FISH, RED TUNA SASHIMI  
With nori salad

PORK BELLY IN OYSTER SAUCE  
With broccolini and crispy basil

FREE RANGE BUTTER CHICKEN  
With papadum

TORTILLAS  
With smoked cheese, bean coriander salsa and  
smooth avocado

**\$10pp per item**

# DRINKS MENU

*Drinks Packages are priced per person*

*Please Note: Wines are subject to change.*

*Drink Packages must be for the full duration of your function.*

*All packages are inclusive of 30 minutes of pre dinner drinks only.*

## NON ALCOHOLIC DRINKS PACKAGE

Event Duration

<b>1hr</b>	<b>2hrs</b>	<b>3hrs</b>	<b>4hrs</b>	<b>5hrs</b>	<b>6hrs</b>
<b>\$10</b>	<b>\$15</b>	<b>\$20</b>	<b>\$22</b>	<b>\$24</b>	<b>\$26</b>

Patritti Sparkling Dark Grape Juice

Patritti Sparkling White Grape Juice

Orange Juice, Lemon Lime Bitters, Soft Drinks

*Note: Patritti only served for pre-dinner drinks and toasting.*

*(Caversham House and Marquee full bar facilities must remain open for the duration of all functions)*

## STANDARD DRINKS PACKAGE

Event Duration

<b>1hr</b>	<b>2hrs</b>	<b>3hrs</b>	<b>4hrs</b>	<b>5hrs</b>	<b>6hrs</b>
<b>\$23</b>	<b>\$30</b>	<b>\$37</b>	<b>\$39</b>	<b>\$41</b>	<b>\$43</b>

SPARKLING

Angoves Bubbles

DRY WHITE

Angoves Wines Semillon Chardonnay

SWEET WHITE

Angoves Wines Gewurtztraminer

RED WINE

Angoves Wines Shiraz Cabernet

BEER ON TAP

Tooheys New & Hahn Premium Light

SOFT DRINKS

Orange Juice, Lemon Lime Bitters and Soft Drinks

## PREMIER DRINKS PACKAGE

Event Duration

<b>1hr</b>	<b>2hrs</b>	<b>3hrs</b>	<b>4hrs</b>	<b>5hrs</b>	<b>6hrs</b>
<b>\$29</b>	<b>\$36</b>	<b>\$43</b>	<b>\$45</b>	<b>\$47</b>	<b>\$49</b>

SPARKLING

Houghton CHardonnay Pinot Noir NV

(Swan Valley WA)

DRY WHITE

Olive Farm Chenin Blanc

(Swan Valley WA)

SWEET WHITE

Pinelli Estate Moscato

(Swan Valley WA)

RED WINE

Pinelli Estate Cabernet Merlot 2011

(Swan Valley WA)

BEER ON TAP

Hahn Super Dry & Hahn Premium Light

SOFT DRINKS

Orange Juice, Lemon Lime Bitters and Soft Drinks

## DELUXE DRINKS PACKAGE

Event Duration

<b>1hr</b>	<b> </b>	<b>2hrs</b>	<b> </b>	<b>3hrs</b>	<b> </b>	<b>4hrs</b>	<b> </b>	<b>5hrs</b>	<b> </b>	<b>6hrs</b>
<b>\$35</b>		<b>\$42</b>		<b>\$50</b>		<b>\$52</b>		<b>\$54</b>		<b>\$56</b>

### SPARKLING

MR Mick Gela Blanc De Blanc  
(Clare Valley SA)

### DRY WHITE

Willow Bridge Sauvignon Blanc Semillion  
"This wine is rated 94/100 by Halliday and voted 5 star winery"  
(Geographe WA)

### SWEET WHITE

Moonstruck Moscato 2013  
(Milawa VIC)

### RED WINE

John Kosovich Old Vineyard Malbec 2009  
"Rated 95/100 by Ray Jordan, Wine Reviewer"  
(Swan Valley WA)

### BEER ON TAP

Stella Artois, Hahn Premium Light

### SOFT DRINKS

Orange Juice, Lemon Lime Bitters and Soft Drinks

## EXTENDING DRINKS

Extended 1 hour pre dinner drinks prior to event

**Soft drinks \$7pp | Standard \$8pp**  
**Premier \$9.50pp | Deluxe \$11pp**

## BOTTLE BEER UPGRADE

To upgrade from keg beer to bottle beer  
(1 imported, 1 premium and 1 light)

**Standard \$18pp | Premier \$15pp | Deluxe \$10pp**

## TAP UPGRADE

Includes all four beers with cider and ginger beer on tap  
(Bar service only for additional tap upgrade)

**Standard \$16pp | Premier \$12pp | Deluxe \$7pp**

## PORT AND LIQUEUR

Swan Valley Port and Irish Cream Liqueur - **\$3.50pp**

## SPIRIT OPTIONS

Spirit bar tabs are available for your event. Please  
arrange your tab requirements with your event coordinator.

# MENU GLOSSARY

Arrancini: Deep fried parmesan risotto ball  
Bavaois: French style mousse  
Blinis: Small Russian Pancakes  
Cannoli: Baked puff pastry filled with custard  
Confit: Cooked in its own fat  
Cornichon: Small pickled gherkin  
Crostinis: Oven baked bread with Italian herbs, salt and pepper  
Enoki: straw mushrooms  
Evoo: Extra virgin olive oil  
Fondant Potatoes: Potatoes cooked in butter and stock until golden brown  
Giardinera: Pickled vegetables  
Goujons: Strips of battered fish  
Gratin: Sliced potato baked in cream  
Gravlax: Cured and marinated Tasmanian salmon  
Gyoza: small steamed dumpling  
Jus: Homemade authentic stock reduction  
Lavosh: Flat crispy bread  
Macarons: Small meringue type biscuit  
Marie Rose Sauce: A cocktail sauce made with mayonnaise and tomato sauce  
Mille Feuille: French for "*thousand layers*"  
Miso: soy bean puree  
Pancerela: Italian bread salad  
Parfait: Moulded flavoured ice cream  
Petit fours: Small bite-sized cakes  
Pilaf: Rice baked with onion, garlic and stock  
Rosti: A fried cake with potato and onions  
Tempura: Batter coated  
Ticchini: Sesame seed puree



# NOTES