



CANAPÉ PACKAGES

Please select catering option below, a minimum order of 30 is required:

6 Piece Package - \$31.00 per person

Canapés:

Bruschetta of Smashed Minted Peas, Ricotta (C) V
Inside Out Nori Roll Mixed (C)
Sweet Corn and Coriander Fritters, Smashed Avocado, Crème Friache, Chili Jam (C)
Roast Field Mushroom & Spinach Pie (H) V
Pork and Fennel Sausage Roll Bites, House made Tomato Sauce (H)

Substantial items:

Sailor's Fish and Chips, Lemon Aioli (H)

8 Piece Package - \$45.00 per person

Canapés:

Bruschetta of Smashed Minted Peas, Ricotta (C) V
Brandade of Crab and Scallion, Cucumber, Chili, Smoked Almond Crumb (C) GF
Pork and Fennel Sausage Roll Bites, House made Tomato Sauce (H)
Pork Belly & Kaffir Lime Pie (H)
Watermelon, whipped Persian Fetta, Candied Walnuts and Mint (C) V GF
Spiced Cauliflower, Kale, Walnut and Fetta, Honey mustard dressing V GF

Substantial items:

Beetroot Arancini w Aioli (H) V
Dusted Squid Rings, Crinkle cut chips, Tartare (H)

10 Piece Package - \$55.00 per person

Canapés:

Inside Out Nori Roll Mixed (C)
Bruschetta of Smashed Minted Peas, Ricotta (C) V
Watermelon, whipped Persian Fetta, Candied Walnuts and Mint (C) V GF
Oysters Champagne Vinaigrette, Chervil (C) GF
Raw Tuna, Green Apple & Horseradish Cornetto (C)
Roast Field Mushroom & Spinach Pie (H) V
Crisp Tempura Coconut Prawns, Tomato Chilli Jam (H)
Smoked Trout Tartlet, Moroccan Eggplant Jam, Preserved Lemon (C)

Substantial items:

Beetroot Arancini w Aioli (H) V
Buttermilk Chicken Drumettes, Chips, Southern Spiced yoghurt (H)

Something Sweet

\$3.50 per canapé:

Belgian Chocolate Lamingtons (C)

\$4.00 per canapé:

Mini Assorted Gelati (C)
Pistachio and Almond Slice V GF

\$5.00 per canapé

Mixed Tartlets - Lemon, Chocolate & Passionfruit Brulee (C)



CANAPÉ MENU

Please select catering option below, a minimum order of 4 varieties with 30 pieces of each is required:

\$4.00 per canapé:

Nori Rolls, Mixture of Salmon & Vegetable (C) (V when required)
Bruschetta of Smashed Minted Peas, Ricotta (C) V
Inside Out Nori Roll Mixed (C)

\$5.00 per canapé:

Watermelon, whipped Persian Fetta, Candied Walnuts and Mint (C) V, GF
Brandade of Crab and Scallion, Cucumber, Chili, Smoked Almond Crumb (C) GF
Oysters Natural (C) GF
Oysters Nam Jim (C) GF
Oysters Champagne Vinaigrette, Chervil (C) GF
Oysters Mixed Platter Canapé (above 3 choices) GF
Pork Belly & Kaffir Lime Pie (H)
Pork and Fennel Sausage Roll Bites, House made Tomato Sauce (H)

\$6.00 per canapé:

Raw Tuna, Green Apple & Horseradish Cornetto (C)
Roast Field Mushroom & Spinach Pie (H) V
Shepherd's Pie w/ Mint Pea Puree (H)
Goats Cheese Quiche, Onion Jam, Thyme (H) V
Chicken and Double Brie Pie, Savoury Cranberry Compote (H)

\$7.00 per canapé:

Smoked Trout Tartlet, Moroccan Eggplant Jam, Preserved Lemon (C)
Tofu, Peanut, Fresh Mint Rice Paper Roll w/ Vietnamese Dipping Sauce (C) V GF
Crisp Tempura Coconut Prawns, Tomato Chilli Jam (H)
Pumpkin, Fetta, Pine Nut & Sage Pissaladiere (H) V

\$7.50 per canapé:

Sweet Corn and Coriander Fritters, Smashed Avocado, Crème Friache, Chili Jam (C) V
Peking Duck Crepe w/ Shallot & Hoi Sin (C)
Poached Coconut Chicken & Coriander Rice Paper Roll w/ Soy Dipping Sauce (C)
Poached Tasmanian Trout Rice Paper Roll, pickled Ginger, Snow pea tendrils, Dipping Sauce (C) GF

Something Lighter- Salads \$7.50 each

Roast Pumpkin & Beets, Golden Raisins, Quinoa, Mint & goat's cheese V GF
Spiced Cauliflower, Kale, Walnut and Fetta, Honey mustard dressing V GF

Substantial

\$8.00 per canapé:

Beetroot Arancini w Aioli (H) V
Sailors Fish and Chips, Lemon Aioli (H)
Dusted Squid Rings, Crinkle cut chips, Tartare (H)
Buttermilk Chicken Drumettes, Chips, Southern Spiced yoghurt (H)



Something Sweet

\$3.50 per canapé:

Belgian Chocolate Lamingtons (C)

\$4.00 per canapé:

Mini Assorted Gelati (C)

Pistachio and Almond Slice V GF

\$5.00 per canapé

Mixed Tartlets - Lemon, Chocolate & Passionfruit Brulee (C)

Food Stations

Sushi Station \$8.00pp

Inside out Nori Roll, Mini Nori Roll, Mixed Salmon and Vege Nori, Condiments

Oyster Station \$14.00pp

Pacific Natural, Pacific Champagne Vinaigrette Chervil, Pacific Nam Jim GF

Dessert Station \$14.00pp

Mixed mini cakes and sweets V

Antipasto Station \$20.00pp

Cheese, Salami, Olives and fruit

Cheese Station \$12pp

Selection of fine cheese, breads & crackers.

SEATED DINING OPTIONS

Bring Me Food - \$69pp

Starters

Fresh tiger prawns "comeback" and lemon

Salt & pepper calamari holy basil, shallots chilli & garlic aioli

Honey roasted beets rocket, fennel, quinoa & spiced labne

Mains to share

Bourbon glazed leg ham with shaved baby carrots, frieze & grilled pineapple salad

Roasted turkey roulade candied hazelnuts & crisp pancetta on buttered green beans

Sides

Hand cut chunky chips

Shaved cabbage slaw with red wine vinaigrette

Sweets

Steamed drunken fruit pudding with spiced rum syrup, vanilla anglaise



SEATED DINING OPTIONS

2 Courses \$70pp or 3 Courses \$90pp

Alternate placement, select two options for each course

Includes bread on arrival and sides to be served with mains

Entrées

Gruyere, shallot, leek and chestnut tart, beetroot puree, Woodside goat's cheese
Roast beetroot and carrot salad, walnuts, citrus, fried cauliflower
Prawn cocktail, avocado, marie rose and roe
Tuna ceviché, jalapenos, mango, lime, charred pickled cucumber
Roast Morton Bay bugs, lime crème friaché, dill, macadamia
Roasted scallops, truffle puree, cauliflower, quail egg, rosemary
Salmon nori roll tempura, wasabi oil, unpasteurised soy
Chicken and avocado salad, quinoa, Swiss chard, sesame & green raisons
Spiced veal, tuna flakes, celeriac, tartare vinaigrette
Serrano ham, bosc pear, blue vein, balsamic onion

Mains

Pumpkin, fetta and sage ravioli
Gnocchi, peas, broad beans, mint, cauliflower, heirloom carrots
Pan fried Barramundi, crab brandade, asparagus, and tomato jam
Salmon fillet, celeriac puree, roe, sauce vierge
Grilled baby snapper fillets, red curry, pineapple sambal
Eye fillet, forest garnish, spinach, café de Paris butter
Lamb rump, Anna potato, goats cheese, roast mushroom, sweet peppers
Pork cutlet, honey, rosemary, carrot puree, crackling
Crisp duck leg, green beans, watercress, walnuts
Roast chicken breast cassoulet, white beans, chorizo and pangritata

Desserts

Hot chocolate pudding, fried banana, pistachio ice-cream, chocolate fudge
Banana Ice-cream brownie sandwich, mango, peanut brittle, rum and passion fruit
"The tea cake" pistachio & olive oil, vanilla yoghurt, strawberries
Caramelized lime tart, Tahitian vanilla cream
Bread and butter pudding, vanilla bean ice-cream
Lychee pav, passion fruit curd, orange cream, palm sugar caramel
Passion fruit cream pie
Strawberries and cream, meringue & vanilla
Double chocolate brownie, salted caramel ice cream, peanut praline
Duo of cheese, pear, quince jam & lavosh



BEVERAGE OPTIONS

Set Packages

Beverage packages are available for the event, for either a 3 or 4 hour period. This option includes tray service for the duration of the package. Please select your preferred option along with the duration below:

Standard	3 hours \$49pp 4 hours \$59pp 5 hours \$69pp
<i>Draught Beer</i>	Hawthorn Brewing Co. Pilsner
<i>Bottled Beer</i>	James Boags Premium & James Boags Premium Light
<i>White Wine</i>	Arrowhead Block Sauvignon Blanc Beaumont by Knappstein Chardonnay
<i>Red Wine</i>	Arrowhead Block Cabernet Shiraz Beaumont by Knappstein Cabernet Merlot
<i>Sparkling</i>	Restless Rebel Brut NV
<i>Non-Alcoholic</i>	Selected beverages
Premium	3 hours \$59pp 4 hours \$69pp 5 hours \$79pp
<i>Draught Beer</i>	Hawthorn Brewing Co. Pilsner, Kosciuszko Pale Ale, Kirin
<i>Bottled Beers</i>	James Boags Premium & James Boags Premium Light
<i>White Wine</i>	Kudos by Printhe Chardonnay, Orange Palazzo Grimani Pinot Grigio 2014, Veneto, Italy
<i>Red Wine</i>	Kudos Cabernet Sauvignon The Hedonist Shiraz
<i>Sparkling</i>	Casa Gheller 'G' Prosecco Valdobbiadene
<i>Non-Alcoholic</i>	Selected beverages

On-Consumption Beverages

The option of on-consumption beverages is also available based on a pre-arranged selection. To arrange tray service of these beverages, an additional \$30 per 50 people per hour is applicable.

Pimp My Prosecco Bar \$6pp

Make your Prosecco extra special with additional ingredients from our pop-up Prosecco bar. Arrangement of fresh fruit, fresh berries, juices, syrups & herbs.



AUDIO VISUAL: Any additional A.V requirements are to be paid for by the client in addition to the minimum spend.

SETUP PACKAGE: Dance Floor, Fairy Lights, DJ decks & speakers + microphone package \$500.00
DJ Decks and Speakers \$200.00 (when personal DJ being provided)
Dance Floor \$200.00
Cordless microphone \$100.00
Fairy Lights \$50.00

ENTERTAINMENT: Please note when arranging a Band or DJ for your event we do have guidelines around the timings and the noise level from 10pm where all exterior doors and windows will need to also be closed. Management will need to monitor this on the evening. Thank you for your understanding and consideration to local residents.

VENUE HIRE: Please note a Venue Hire applies to all Beach Suites events.
Included in this charge are:

- All Kitchen and floor labor.
- All crockery, cutlery & glassware, Set up and dismantle time allowance pre and post event.

GRATUITY
As a thank you to our team, an 8% service gratuity applies to all events. Any event over \$40,000 has a capped gratuity of \$3,000.