



## CANAPÉ PACKAGES

### 6 PIECE CANAPE PACKAGE - \$35.00pp

#### Canapés:

Caprese Bruschetta, Tomato, Bocconcini & Basil (C) (V)

Inside Out Nori Roll Mixed (C)

Sweet Corn and Coriander Fritters, Smashed Avocado, Crème Friache, Chili Jam (C) (GF)

Roast Field Mushroom & Spinach Pie (H) V

Pork and Fennel Sausage Roll Bites, House made Tomato Sauce (H)

#### Substantial items:

Sailor's Fish and Rustic Chips, Lemon & Tartare (H)

### 8 PIECE CANAPE PACKAGE - \$47.50pp

#### Canapés:

Caprese Bruschetta, Tomato, Bocconcini & Basil (C) (V)

Sweet Corn and Coriander Fritters, Smashed Avocado, Crème Friache, Chili Jam (C) (GF)

Pork and Fennel Sausage Roll Bites, House made Tomato Sauce (H)

Pork Belly & Kaffir Lime Pie (H)

Tofu, Peanut, Fresh Mint Rice Paper Roll w/ Vietnamese Dipping Sauce (C) V GF

Smoked Trout Tartlet, Moroccan Eggplant Jam, Preserved Lemon (C)

#### Substantial items:

Green Pea & Parmesan Arancini w Aioli (H) V

Dusted Squid Rings, Rustic Chips, Aioli (H)

### 10 PIECE CANAPE PACKAGE - \$55.00pp

#### Canapés:

Inside Out Nori Roll Mixed (C)

Caprese Bruschetta, Tomato, Bocconcini & Basil (C) (V)

Tofu, Peanut, Fresh Mint Rice Paper Roll w/ Vietnamese Dipping Sauce (C) V GF

Oysters Champagne Vinaigrette, Chervil (C) GF



Ceviche of Red Spot Whiting, Shredded Cos Lettuce & Roasted Sesame Dressing (C) GF on request

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:**

Green Pea & Parmesan Arancini w Aioli (H) V

Buttermilk Chicken Drumettes, Rustic 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:*

***\$4.00 per canapé:***

Nori Rolls, Mixture of Salmon & Vegetable (C) (V when required)

Caprese Bruschetta, Tomato, Bocconcini & Basil (C) (V)

Inside Out Nori Roll Mixed (C)

***\$5.00 per canapé:***

Sweet Corn and Coriander Fritters, Smashed Avocado, Crème Friache, Chili Jam (C) V

Tofu, Peanut, Fresh Mint Rice Paper Roll w/ Vietnamese Dipping Sauce (C) V GF

Mushroom Popper, Jalapeno Cream Cheese & Garlic Dipping Sauce (H)

Truffled Chicken, Avocado Slider (H) (GF on request )

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:***

Ceviche of Red Spot Whiting, Shredded Cos Lettuce & Roasted Sesame Dressing (C) GF on request  
Roast Field Mushroom & Spinach Pie (H) V  
Lamb, harissa & almond sausage roll, w mint yoghurt (H)  
Goats Cheese Quiche, Onion Jam, Thyme (H) V  
Spiced Chicken Taco w Fresh Lime (H)

***\$7.00 per canapé:***

Smoked Trout Tartlet, Moroccan Eggplant Jam, Preserved Lemon (C)  
Crisp Tempura Coconut Prawns, Tomato Chilli Jam (H)  
Pumpkin, Fetta, Pine Nut & Sage Pissaladiere (H) V

***\$7.50 per canapé:***

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  
Crispy Prawn & Coriander Raviolo w Chipotle & Lime Butter (H)

***Something Lighter - Salads \$7.50 each***

Mini Chicken Cobb Salad, Avocado, Tomato, Cos Lettuce & Ranch Dressing (GF on request)  
Warm Tabouli of Quinoa w Heirloom Baby Tomatoes, Tahini Yoghurt & Lemon Dressing (V)  
(GF)

***Substantial Items - \$8.00 per canapé:***

Green Pea & Parmesan Arancini w Aioli (H) V  
Sailor's Fish and Rustic Chips, Lemon & Tartare (H)

Dusted Squid Rings, Rustic Chips, Aioli (H)  
Buttermilk Chicken Drumettes Rustic 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 - \$59pp**

##### *Starters*

Triple pork sausage roll, chipotle relish

Mushroom Popper, Jalapeno Cream Cheese & Garlic Dipping Sauce (H)

Salt & pepper fried baby squid

##### *Mains to share*

Grilled barramundi fillet, crushed baby kiplers, steamed greens & lemon

250gm Black Angus Sirloin

##### *Sides*

Potato wedges, rosemary salt, parmesan

Charred corn, queso fresco, chipotle mayo

##### *Sweets*

Hot chocolate brownie, salted fudge, vanilla ice cream, popcorn, choc sauce



## 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:

### ***Bronze Package***

3 hours \$45pp

4 hours \$55pp

5 hours \$65pp

### ***Draught Beer***

Hawthorn Brewing Co. Pilsner

### ***Bottled Beer***

James Boags Premium & James Boags Premium Light

### ***White Wine***

Arrowhead Block Sauvignon Blanc

### ***Red Wine***

Arrowhead Block Cabernet Shiraz

### ***Sparkling***

Restless Rebel Brut NV

### ***Non-Alcoholic***

Selected beverages

### ***Silver Package***

3 hours \$60pp

4 hours \$70pp

5 hours \$80pp

### ***Draught Beer***

Hawthorn Brewing Co. Pilsner,

Kosciuszko Pale Ale, Kirin



***Bottled Beers***

James Boags Premium & James Boags Premium Light

***White Wine***

Chaffey Bros. Not Your Grandma's Riesling

Kudos by Printhie Chardonnay

***Red Wine***

Finca Las Moras Malbec

Kudos Cabernet Sauvignon

***Sparkling***

Casa Gheller 'G' Prosecco Valdobbiadene

***Non-Alcoholic***

Selected beverages

***Gold Package***

3 hours \$75pp

4 hours \$85pp

5 hours \$95pp

***Draught Beer***

Hawthorn Brewing Co. Pilsner,

Kosciuszko Pale Ale, Kirin

***Bottled Beers***

James Boags Premium & James Boags Premium Light

***White Wine***

Deviation Road Sauvignon Blanc

Ngeringa JE Chardonnay

***Rose***

Chant Du Midi

***Red Wine***

Le Clairon des Agnes Grenache Syrah Mouvedre

The Hedonist Shiraz

***Sparkling***

Chandon NV sparkling

***Non-Alcoholic***

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 – no charge

### **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 labour.
- 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.