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FUNCTION PACK  
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CANAPÉ PACKAGES

PLEASE SELECT CATERING OPTION BELOW

6 PIECE PACKAGE - \$35PP

Caprese bruschetta, tomato, bocconcini & basil (C) V

Inside out nori roll - mixed (C)

Sweet corn and coriander fritters,
smashed avocado, crème fraîche, chilli jam (C) V

Roast field mushroom & spinach pie (H) V

Pork and fennel sausage roll bites,
house made tomato sauce (H)**Substantial items:**

Sailor's fish & chips, lemon & tartare (H)

8 PIECE PACKAGE - \$47.50PP

Caprese bruschetta, tomato, bocconcini & basil (C) V

Sweet corn and coriander fritters,
smashed avocado, crème fraîche, chilli jam (C) VPork and fennel sausage roll bites,
house made tomato sauce (H)

Pork belly & kaffir lime pie (H)

Smoked trout tartlet, Moroccan eggplant jam,
preserved lemon (C)Tofu, peanut & fresh mint rice paper roll
with Vietnamese dipping sauce (C) V GF**Substantial items:**

Green pea & parmesan arancini w aioli (H) V

Dusted squid rings, rustic chips, aioli (H)

10 PIECE PACKAGE - \$55PP

Inside out nori roll - mixed (C)

Caprese bruschetta, tomato, bocconcini & basil (C) V

Tofu, peanut & fresh mint
with Vietnamese dipping sauce (C) C, GFCeviche 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)

Oysters, champagne vinaigrette, chervil (C) GF

Substantial items:

Green pea & parmesan arancini w aioli (H) V

Buttermilk chicken drumettes, rustic chips,
southern spiced yoghurt (H)

CANAPÉ PACKAGES

PLEASE SELECT CATERING OPTION BELOW,
A MINIMUM ORDER OF 4 VARIETIES
IS REQUIRED

\$4.00 PER CANAPÉ

Nori rolls, mixture of salmon & vegetable
(C) (V when required)
Caprese bruschetta, tomato, bocconcini & basil (C) V

\$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

\$5.00 PER CANAPÉ

Sweet corn and coriander fritters, smashed avocado,
crème fraiche, chilli jam (C) V
Mushroom popper, jalapeno cream cheese
& garlic dipping sauce (H)
Tofu, peanut & fresh mint with Vietnamese dipping sauce
(C) V, 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)
Truffled chicken & avocado slider (H) GF on request
Pork & 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)

\$7.50 PER CANAPÉ

Crispy prawn & coriander ravioli with chipotle & lime butter
Peking duck crepe with shallot & hoi sin (C)
Poached coconut chicken & coriander rice paper roll with
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

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
\$8.00 PER CANAPÉ

Green pea & parmesan arancini with aioli (H) V
Sailor's fish & 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 \$8PP

Inside out nori roll, mini nori roll,
Mixed salmon and veg nori roll, Condiments

OYSTER STATION \$14PP

Pacific natural, Pacific Champagne vinaigrette
chervil, Pacific nam jim GF

DESSERT STATION \$14PP

Mixed mini cakes and sweets V

ANTIPASTO STATION \$20PP

Cheese, salami, olives and fruit

CHEESE STATION \$12PP

Selection of fine cheese, breads & crackers



SEATED DINING OPTIONS

2 COURSES \$70PP | 3 COURSES \$90PP

Alternate placement, select two options for each course.
Includes bread on arrival and sides to be served with mains

ENTRÉE

Gruyere, shallot, leek and chestnut tart
beetroot puree, Woodside goat's cheeseRoast beetroot and carrot salad
walnuts, citrus, fried cauliflowerPrawn cocktail
avocado, marie rose and roeTuna ceviché
jalapenos, mango, lime, charred pickled cucumberRoast Morton Bay bugs
lime crème friaché, dill, macadamiaRoasted scallops
truffle puree, cauliflower, quail egg, rosemarySalmon nori roll tempura
wasabi oil, unpasteurised soyChicken and avocado salad
quinoa, Swiss chard, sesame and green raisonsSpiced veal
tuna flakes, celeriac, tartare vinaigrette
Serrano ham, bosc pear, blue vein, balsamic onion

MAIN

Pumpkin, fetta and sage ravioli

Gnocchi
peas, broad beans, mint, cauliflower,
heirloom carrotsPan fried Barramundi
crab brandade, asparagus, and tomato jamSalmon fillet
celeriac puree, roe, sauce viergeGrilled baby snapper fillets
red curry, pineapple sambalEye fillet
forest garnish, spinach, café de Paris butterLamb rump
Anna potato, goats cheese, roast mushroom, sweet peppersPork cutlet
honey, rosemary, carrot puree, cracklingCrisp duck leg
green beans, watercress, walnutsRoast chicken breast cassoulet
white beans, chorizo and pangritata

DESSERT

Hot chocolate pudding, fried banana, pistachio ice-cream,
chocolate fudgeBanana ice-cream brownie sandwich, mango,
peanut brittle, rum and passion fruit"The tea cake", pistachio and olive oil, vanilla yoghurt,
strawberries

Caramelized lime tart, Tahitian vanilla cream

Bread and butter pudding, vanilla bean ice-cream

Lychee pavlova, passion fruit curd, orange cream,
palm sugar caramelPassionfruit cream pie, strawberries and cream,
meringue and vanillaDouble chocolate brownie, salted caramel ice cream,
peanut praline

Duo of cheese, pear, quince jam and lavosh



BEVERAGE OPTIONS

SET PACKAGES

Beverage packages are available and include tray service for the duration of the package.

Please select your preferred option along with the duration below:

BRONZE

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 | Edge of the World Sauvignon Blanc
Red Wine | Edge of the World Cabernet Shiraz
Sparkling | Restless Rebel Brut NV
Non-Alcoholic | Soft drinks and juice by the glass

SILVER

3 hours \$60pp | 4 hours \$70pp | 5 hours \$80pp

Draught Beer | Little Creatures Bright Ale, Kirin, Hawthorn Brewing Co. Pilsner, Kosciuszko Pale Ale
Bottled Beers | James Boags Premium & James Boags Premium Light
White Wine | Kudos by Printhie Chardonnay, Orange, Chaffey Bros. Not Your Grandma's Riesling
Red Wine | Kudos Cabernet Sauvignon, Orange, Finca Las Moras Malbec
Sparkling | Casa Gheller 'G' Prosecco, Valdobbiadene, Italy
Non-Alcoholic | Soft drinks and juice by the glass

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.

GOLD

3 hours \$75pp | 4 hours \$85pp | 5 hours \$95pp

Draught Beer | Little Creatures Bright Ale, Kirin Hawthorn Brewing Co. Pilsner, Kosciuszko Pale Ale
Bottled Beers | James Boags Premium & James Boags Premium Light
White Wine | Deviation Road Sauvignon Blanc Ngeringa JE Chardonnay
Rosé | Chant Du Midi
Red Wine | Le Clairon des Agnes Grenache Syrah Mouvedre The Hedonist Shiraz
Sparkling | Chandon NV sparkling
Non-Alcoholic | Soft drinks and juice by the glass

ON ARRIVAL COCKTAILS JUGS

Grapefruit Margarita \$30

Hornitos Tequila, Cointreau, pink grapefruit, lime

Mai Manly \$30

Bati white rum, Coruba Jamaican Rum, Orgeat, orange, pineapple & lemon juice

Red, White or Rose Sangria \$25

Brandy, Cointreau, orange juice, wine, sliced orange

Pimms Cup \$25

Pimms, cucumber, mint, lemonade, dry ginger



ON-CONSUMPTION BEVERAGES

The option of on-consumption beverages is also available based on a pre-arranged selection.



SET UP PACKAGE

\$500

Dance Floor, Fairy Lights, DJ decks, speakers and microphone

\$200

DJ Decks and Speakers
(when personal DJ being provided)

\$200

Dance Floor

\$100

Cordless microphone

Fairy Lights (no charge)

AUDIO VISUAL

T.V can be hired for \$150.

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

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

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.

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.

