



Functions with Flair

Riverside location
Weddings
Corporate Events
Special Events
Large Rooms
Sundowners
Range of Buffets
Plated menus
Cocktail parties
Breakfasts



Please take one of our brochures and feel free to contact us if you have any queries or would like to make an appointment to view the rooms.

Phone: **9330 6010.**

e-mail: enquiries@tompkinsonswan.com.au

We look forward to meeting with you in the near future.

Alex Dowling
Centre Manager

TOMPKINS PARK COMMUNITY & RECREATIONAL ASSOCIATION INC.

Trading as Tompkins on Swan

Cnr. Dunkley Avenue & Canning Highway, Alfred Cove, WA 6154

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Function Fees & Charges

Venue Hire: Sessions are 8a-5p and 6pm-12pm. Outside these hours can be arranged with the Events Manager

Swanview Room: upstairs	max 50 people	\$300 (Max 50, with 30-35 seated)
Tompkins on Swan Room	max 300 people	\$480 (160 sitting around dance floor)
River Room: facing the river	max 300people	\$480 (270 seated with no dance floor)
Dancefloor hire- additional cost		(220 sitting around dance floor)

Wedding ceremony with signing table, chairs and plynths for flowers 1 hour ceremony **\$100**

Registration for social club memberships must be valid on date of Function

Equipment Hire

Data Projector Hire	\$80
Laptop	\$80
Additional tables clothed for conferences	\$10ea
Flip chart paper whole pack	\$50
Dining Furniture	N/C
Conference and AV equipment included in venue hire- Lapel/corded/wireless Microphones, LCD screen in River Room, flip chart stands, whiteboards, projector screens, mints, water on tables, furniture.	
Wireless or cabled internet	average per hour \$10

Minimum numbers apply to all bookings

Menus

Breakfast Menus	from	\$25pp
Buffet A		\$52pp
Buffet B		\$64pp
Buffet C		\$74pp
Buffet D – 2 courses only, with seafood		\$52pp
Schools Buffet- includes venue hire and serviettes of your choice of colours		\$55pp
Christmas Buffet- for staff christmas parties- not open on Christmas day		\$70pp
Cocktail Menus	from	\$25pp
Wedding 1 Canapes+ Plated entrée + Buffet Main+ Plated Dessert		\$78pp
Wedding 2 Canapes+ Plated entrée + Buffet Main+ Plated Dessert		\$90pp
Wedding 3 Canapes+ Plated entrée + Plated Main+ Plated Dessert		\$100pp

Beverage Packages

2 hours: Draught Beer, house wine, soft drink	from	\$27pp
3 hours: Draught Beer, house wine, soft drink	from	\$37pp
4 hours: Draught Beer, house wine, soft drink	from	\$48pp
5 hours only available for weddings	from	\$53pp

Alternative beverage packages

Bar tab:	Of your choice e.g. \$1000
On consumption:	You pay for what is consumed & pay at the end of the night.
Cash Bar sales:	Guests pay as they go.

****Beverage packages cannot be purchased without food****

Conference Packages	Pre-meeting Refreshments	\$ 4.00pp
Refreshment Breaks		
B1		\$ 8.00pp
B2		\$ 9.00pp
B3		\$10.00pp
Lunch Options		
L1		\$18.00pp
L2		\$22.00pp
L3		\$28.00pp

****Licensed Trading Hours are from 6.00am-12.00pm.****



Breakfast menus

Full Buffet: 6 hot foods items plus Continental buffet	\$30pp
Continental Buffet: all * items only	\$25pp
Plated: select 6 hot items and 2 cold food items for plated service	\$28pp

Hot Buffet options

Hot foods

- ❖ Bacon
- ❖ *Select a style of Eggs:*
Scrambled eggs OR Fried OR
Poached
- ❖ Baked beans
- ❖ Hash browns
- ❖ Beef & sundried tomato
chipolatas
- ❖ Sauteed mushrooms
- ❖ Roasted tomato
- ❖ Open Toasted baguette with
a choice of toppings;
 - Diced tomato and melted fetta cheese
 - Bacon, cheese and tomato
 - Smoked salmon and chive butter

Additional Option \$6 per serve

English muffin topped with poached
eggs and chopped chives

Continental Buffet Options

- *Ham & Cheese croissants
- *Cheese & tomato croissants
- *Pancakes with maple syrup OR
Orange butter
- *Fruit toast
- *Toast & Preserves

Cold foods

- *Assorted cereals
- *Fresh Fruit
- *Assorted muffins
- *Assorted Danish pastries

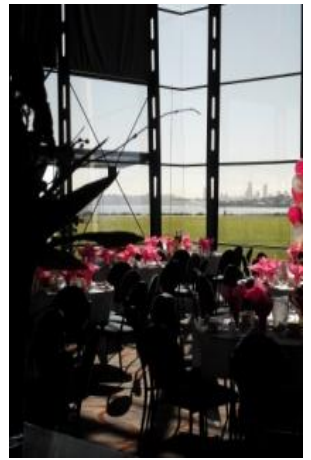
Beverages

- *Juice: Apple & Orange
- *Tea & coffee

Minimum booking numbers apply



Luncheon or Dinner Buffet Menu A \$52.00pp



Canapés on arrival: Please select 3 for service on the day

Homemade Quichettes
Pork and sage sausage rolls
Chicken satay skewers
Blue cheese arancini balls
Vegetable curry puffs
Spinach and fetta pastizzi

Main Buffet: To be served by staff members

Hot roasted meats: select 1 of the 2

Tender herbed beef served with red wine gravy
Roasted Cajun chicken pieces

Hot Meals: Please select 3 from the following. Must be from different groups

Chicken: Chicken Tikka * Chicken Cacciatore * Thai Green Chicken curry
Morroccan chicken * Chicken and asparagus risotto

Vegetable: Vegetable Korma * Spinach and Ricotta Tortellini * Vegetable Fritata
Fetta & sundried tomato risotto * Hokkien Noodle & Asian vegetable stirfry

Beef: Beef Strogonoff * Beef Rogan Josh* Beef Bourignon * Beef lasagne

Seafood: Crumbed fillets of fish * Seafood risotto

Served with Pilaf white rice, fresh steamed vegetables, roasted potatoes, bread rolls, gravy

Cold buffet: Please select 3 from the following

Hungarian Salami * Honey leg ham * Honey soy chicken wings * vegetable frittata * Roast beef

Salads: Please select 3 from the following

Greek salad *Gourmet creamy potato salad* Tossed garden salad
Continental pasta salad* Red Cabbage Slaw* Fatoush: diced capsicum, tomato, onion topped with
crispy pitta bread

Desserts: Please select 3 from the following

Pavlova garnished with wildberries
Apple crumble and custard
Chocolate Gateaux
Peach & Mango Cheesecake
Fresh fruit platter

Tea & Coffee with After Dinner Mints

Minimum booking numbers apply

Luncheon or Dinner

Buffet Menu B

\$64.00pp

Canapés on arrival: Please select 3 for service on the day

Homemade Quichettes
Pork and sage sausage rolls
Chicken satay skewers
Blue cheese arancini balls
Coriander ginger chicken cakes
Black and white sesame calamari

Main Buffet: To be served by staff members

Hot roasted meats: select 1 of the 3

Tender herbed beef served with red wine gravy
Minted Roasted lamb with mint sauce served on the buffet
English style roasted chicken with a red wine jus

Hot Meals: Please select 3 from the following. Must be from different groups

Chicken/Pork: Chicken Tikka * Chicken Cacciatore * Thai Green Chicken curry
Butter chicken Pork Vindaloo

Vegetable: Vegetable Korma * Spinach and Ricotta Tortellini * Vegetable Fritata *
Mushroom risotto * Hokkien Noodle stirfry

Beef/Lamb: Beef Stroganoff * Beef Rogan Josh * Beef Bourignonn Beef lasagne * Lamb
Korma * Navarin of Lamb on mediterranean vegetables

Seafood: Crumbed fillets of fish * Seafood Risotto * Seafood (prawns, fish, squid) Ragout

Served with Pilaf white rice, fresh vegetables, roasted potatoes, gravy, Fresh baked bread rolls

Cold buffet: Please select 3 from the following

Hungarian Salami * Honey leg ham * Honey soy chicken wings * vegetable frittata * Roast beef *
Succulent king prawns with a cocktail sauce

Salads: Please select 3 from the following

Greek salad * Caesar salad with bacon * Tossed garden salad * Waldorf Salad *
Continental pasta salad * Red Cabbage Slaw *

Broccoli and cauliflower salad with toasted slivered almonds and dressed with a mildly sweet
mustard dressing . *

*Potato, chive and prosciutto salad *
* Roasted pumpkin, fetta and english spinach salad *

Dessert: Please select 3 from the following

Fresh fruit platter
Lemon and lime brulee flan with fresh cream
Rhubarb and apple pie
Baileys cheesecake

Tea & Coffee served with after dinner mints



Luncheon or Dinner

Buffet Menu C

\$74.00pp

Canapés on arrival: Please select 4 for service on the day

- * Blue cheese arancini balls * Coriander ginger chicken cakes *
- * Black and white sesame calamari * Smoked salmon cakes * Pork and prawn wonton
- * Blinis topped with smoked salmon and lime dressing *
- * Rock Salt Crostini topped with chicken liver pate *
- * Cajun prawns on Foxton Potatoes with corn relish *

Main Buffet: To be served by staff members

Hot roasted meats: select 2 of the 3

- Roasted Cajun chicken pieces
- Tender herbed beef served with red wine gravy
- Minted Roasted lamb with mint sauce served on the buffet

Hot Meals: Please select 4 from the following. Must be from different groups

Chicken/Pork: Chicken Tikka * Chicken Cacciatore * Thai Green Chicken curry

* Butter chicken * Pork Vindaloo * Chicken pesto linguine with a carbonara sauce

Vegetable: Vegetable Korma * Spinach and Ricotta Tortellini * Vegetable Lasagne * Fetta & sundried tomato risotto * Hokkien Noodle stirfry *

Beef/Lamb: Beef Stroganoff * Beef Rogan Josh * Beef Bourgignon * Schezuan Beef * Lamb Korma
* Navarin of Lamb on Mediterranean vegetables

Seafood: Crumbed fillets of fish * Seafood Mornay risotto * Grilled fillets of snapper
* Chilli mussels*

Potatoes (please select 1 from the following): roasted rosemary potatoes, garlic mash, potato gratin

Served with Pilaf white rice, fresh vegetables, bread rolls, gravy and all accompaniments

Cold buffet: Please select 4 from the following

Hungarian Salami * Honey leg ham * Vegetable frittata * Roast beef * Succulent king prawns with a cocktail sauce* Smoked salmon

Salads: Please select 4 from the following

Greek salad * Caesar salad with bacon * Tossed garden salad * Waldorf Salad *

Continental pasta salad * Red Cabbage Slaw *

* Broccoli and cauliflower salad with toasted slivered almonds and dressed with a mildly sweet mustard dressing .*

* Potato, chive and prosciutto salad *

* Roasted pumpkin, fetta and english spinach salad *

* Fatoush: diced capsicum, tomato, onion topped with crispy pitta

Dessert: Please select 3 from the following

Fresh fruit platter

Lemon and lime brulee flan with fresh cream

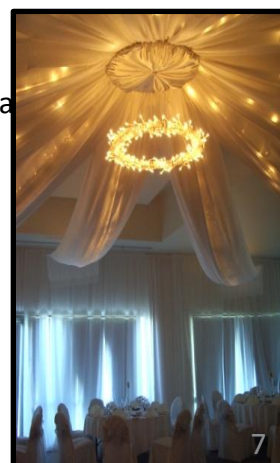
Baked strawberry mango mascarpone cheesecake

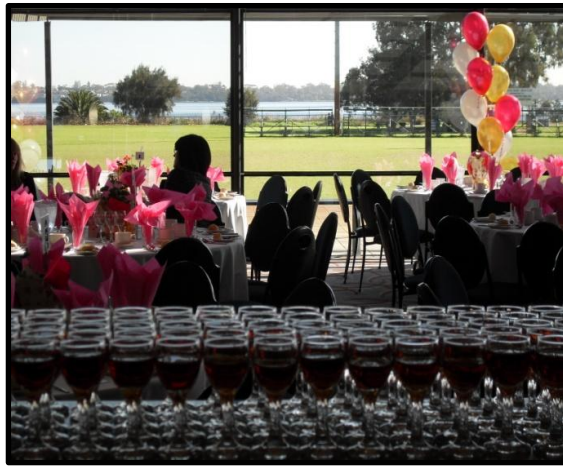
Cappuccino Cake

Hazelnut Torte

Tea & Coffee served with after dinner mints

Minimum booking numbers apply





Buffet D

Buffet style menu

2 Courses *Great for lunch to enjoy the view*

\$52 per person

Hot meals

Hot roasted beef with red wine gravy

Chicken and asparagus risotto

Hokkien noodle stirfry

Lightly crumbed fish fillets with tartare sauce

Roasted vegetables, gravy & all the accompaniments

Cold meals

Cooked fresh prawns in their shells

Leg ham

Salads

Traditional coleslaw

Greek salad

Roasted pumpkin and fetta cheese with English spinach

Breads

Fresh baked bread rolls

Dessert

Pavlova with forrest berries and whipped cream

Passionfruit Mango cheesecake

Lemon Tea Cake

Fresh Fruit platter

Tea & Coffee served with after dinner mints

Minimum booking numbers apply

Christmas Buffet Menu

\$70pp

We are not open on Christmas Day

Available from 25th November 2013-December 24th 2013

Hot buffet

Roasted Turkey with gravy

(cranberry sauce on the buffet table)

Roasted Beef with herb red wine sauce

(roasted potatoes, pumpkin & minted peas)

Vegetable Korma and pilaf rice

Roasted cajun chicken pieces

Lightly grilled fish fillets with a red pepper pesto and parmesan crust and tartare sauce

Cold Buffet

Natural oysters in their shell

Whole succulent King prawns

Sliced Champagne ham

Salads

Caesar salad

Greek salad

Gourmet potato salad

Tossed green salad



Fresh bread rolls for the table

Dessert

Summer berry tart with fresh cream and fruit compote

Individual Christmas puddings topped with custard & fresh cream

Fruit & cheese plate

Fruit Mince Pies

Coffee & tea served with after dinner mints

Minimum booking numbers apply

School Buffet Menu

1st January 2013-18th December 2013

\$55.00pp

includes venue hire and coloured serviettes of your choice

Nut free menu

Hot Foods

Roast Beef with gravy

Crumbed fish fillets

Beef Lasagne

Vegetable Fritata (vegetarian & gluten free)

Stirfried vegetables with Hokkien noodles- no nuts

Homemade quichettes

Homemade bite sized sausage rolls

Seasoned wedges

Roast potatoes

Seasonal Vegetables



Cold foods

Leg ham

Hungarian salami

Selection of salads

Fresh Bread roll & butter

Salads

Tossed green salad

Greek salad

Potato Salad

Desserts

Peach and Mango Cheesecake

Chocolate cake with fresh cream

Pavlova

Fresh Fruit salad

Soft drinks & orange juice included in the price

Minimum booking numbers of 70 people apply



Cocktail Menu A

\$25.00pp

7 pieces per guest

Vegetable Samosas

Vegetable Spring rolls

Cocktail Sausage rolls

Party Pies

Chicken Satay sticks

Beef Satay sticks

Quichettes

Beef Meatballs

Tempura Prawns

Spinach and fetta pastizzi

Coffee an extra \$2.50pp

Minimum booking numbers apply





Cocktail Menu B
\$30.00 per person
4 canape items and 1 light meal

Please select 4 canapes from the following:

Vegetarian Samosa
Vegetable Spring Rolls
Homemade Sausage Rolls
Chicken or beef satay sticks
Assorted Quichettes
Beef Meatballs
Spinach & Fetta Pastizzi
Lemon & Tarragon Prawn Skewers
Seared Scallops served with Asian sauce
Crumbed Camembert wedges served with sweet chilli dipping sauce
Fruit skewers
Petite fors

Please select one light meal from the following:

Risotto: Mushroom/Chicken & Asparagus/Sundried Tomato & Fetta
Gnocchi: served with a Napoletana sauce or Carbonara with bacon sauce
Hokkien Stirfry Noodles: choice of either Vegetarian/Chicken or Beef
Curry served with rice: Lamb Korma/ Vegetarian Korma/Butter Chicken
Chicken pieces served with rice: choice of Honey Soy or Tandoori sauce
Fish goujons with tartare sauce served with garden salad
Chicken Tenders with sweet chilli sauce served with garden salad

Minimum booking numbers apply

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* *



Cocktail Menu C

Option 1 \$35pp

5 canape items per guest and 1 light meal

Option 2 \$40pp

6 canape items per guest with 1 light meal

Option 3 \$45pp

7 canape items per guest with 1 light meal

Canape Options

Vegetarian Samosa

Vegetarian Spring Rolls

Homemade Sausage Rolls

Chicken or Beef Satay Sticks

Assorted Quichettes

Beef Meatballs

Spinach & Feta Pastizzi

Lemon & Tarragon Prawn Skewers

Blue Cheese Mini Arancini balls

Crumbed Camembert Wedges Served with Sweet Chilli Dipping Sauce

Seared Scallops with an Asian sauce

Black & White Sesame Calamari

Pork & Prawn Wontons

Fruit skewers

Petite fors

Chocolate Mousse Cups garnished with fruit

Light Meal Options

Risotto: Mushroom/Chicken & Asparagus/Sundried Tomato & Fetta

Gnocchi: served with a Napoletana sauce or Carbonara with bacon sauce

Hokkien Stirfry Noodles: choice of either Vegetarian/Chicken or Beef

Curry served with rice: Lamb Korma/ Vegetarian Korma/Butter Chicken

Chicken pieces served with rice: choice of Honey Soy or Tandoori sauce

Fish goujons with tartare sauce served with garden salad

Chicken Tenders with sweet chilli sauce served with garden salad

Minimum booking numbers apply



Cocktail Menu D

10 Canape items \$45pp

12 Canape items \$50pp

Canape Option

Homemade quichettes filled assorted fillings
Crostinis topped with various toppings
Rock Salt Crostini topped with chicken liver pate
Chicken or beef satay sticks
Gingered chicken cakes topped with a lime mayonnaise
Black and white sesame calamari
Cajun prawns on Foxtan Potatoes with corn relish
Pork and Prawn wontons
Blue Cheese mini arancini balls
Smoked salmon cakes
Caramelised onion and blue cheese tarts
Crumbed Camembert wedges served with sweet chilli dipping sauce
Blinis topped with smoked salmon and lime dressing
Lamb koftis with minted yoghurt
Lemon & tarragon prawn skewers
Seared scallops with an Asian sauce
Pork and sage sausage rolls
Red Onion and brie tartlets
Tandoori chicken with raita (yoghurt dip)
Fish goujons with tartare sauce
Fruit skewers
Petite fors
Chocolate cups filled with chocolate mousse and garnished with fruit

Minimum booking numbers apply

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* *

Conference Package

Pre Meeting Refreshments Coffee, assorted teas



\$4pp

Refreshment Breaks

Option B1 Coffee, assorted teas, orange juice & selection of biscuits

\$8pp

Option B2 Coffee, assorted teas, orange juice & selection cakes & slices **OR** Scones with jam & cream **OR** plain croissants with jam **OR** assorted muffins

\$9pp

Option B3 Coffee, assorted teas, orange juice, selection of sandwiches & selection cakes & slices **OR** Scones with jam & cream **OR** plain croissants with jam **OR** assorted muffins

\$10

Lunch Options

Option L1 Deconstructed sandwich bar: platters of cold meats including ham, salami, poached chicken, cheeses, curried egg, tuna, homemade spreads, bowls of a selection of 2 salads, tomato, cucumber, assorted fresh bread.

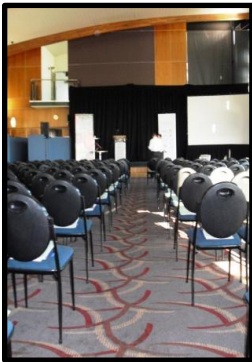
Fruit platter

Tea/Coffee/soft drinks

\$18pp

Option L2 Deconstructed sandwich bar: platters of cold meats including ham, salami, poached chicken, cheeses, curried egg, tuna, homemade spreads, bowls of a selection of salads, tomato, cucumber, assorted fresh bread.

Choice of 1 of the following:



Moroccan chicken (gluten free)

Beef Stroganoff

Beef lasagne

Vegetable Korma (gluten free)

Butter chicken

Fetta & Sundried tomato risotto (gluten free)

Hot meals served with either with pilaf rice or roasted rosemary



Fruit platter

Tea/Coffee/soft drinks

\$22pp

Option L3 Deconstructed sandwich bar: platters of cold meats including ham, salami, poached chicken, cheeses, curried egg, tuna, homemade spreads, bowls of a selection of salads, tomato, cucumber, assorted fresh bread.

Choice of 2 of the following:

Moroccan chicken (gluten free)

Beef Stroganoff

Beef lasagne

Vegetable Korma (gluten free)

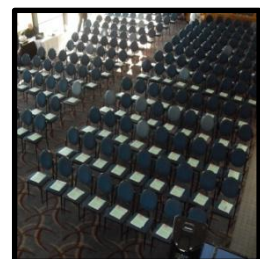
Butter chicken

Fetta & Sundried tomato risotto (gluten free)

Hot meals served with either with pilaf rice or roasted rosemary potatoes

Fruit platter

Tea/Coffee/soft drinks



Choice of 2 of the following salads: Greek, Mixed green, Potato, Roasted pumpkin, english spinach & feta

Fruit platter

Tea/Coffee/soft drinks

Minimum numbers of 40 people apply

\$28pp

Minimum booking numbers of 20 people apply except Option L3. Please see Option L3

Our staff serve the hot buffets with a grazing cold meat and salad bar for guests to help themselves

Beverage Packages



Package 1

Draught beer : (select 3 beers from the following)

Swan Draught – Carlton Draft – Tooheys Extra Dry – James Squire Apple Cider
Hahn Super Dry – Cascade Light – Carlton Midstrength - Pure Blonde

House wine: (select 1 sparkling, 2 whites and 1 Red from the following)

White: Hardy's Riddle Sauvignon Blanc - Houghton's White Classic -
Houghton's Late Picked Verdelho (sweeter style)

Red: Hardy's Riddle Shiraz - Hardy's Riddle Cabernet Merlot

Sparkling: Hardy's Riddle Sparkling - Angus Pink Moscato (sweeter style)

Soft drinks

Package 2

Draught beer: (select 3 beers from the following)

Swan Draught – Carlton Draft – Tooheys Extra Dry – James Squire Apple Cider
Hahn Super Dry – Cascade Light – Carlton Midstrength - Pure Blonde

House wine: (select 1 sparkling, 2 white and 1 Red from the following)

White: Goundrey Unwooded Chardonnay – Amberley Secret Lane SSB –
Jim Barry Lavender Hill (sweeter style)

Red: Goundrey Cabernet Merlot – Amberley Merlot – Goundrey Shiraz

Sparkling: Yarra Burn Brut Reserve - Yellow Glen 'Y'

Soft drinks

Package 3

Draught beer : (select 3 beers from the following)

Swan Draught – Carlton Draft – Tooheys Extra Dry – James Squire Apple Cider
Pure Blonde – Cascade Light – Carlton Midstrength - Hahn Super Dry

House wine: (select 1 sparkling, 2 white and 1 Red from the following)

White: Clairault Semillon Sauvignon Blanc - Clairault Chardonnay - Lenton Brae SSB
Alkoomi Late Harvest (sweeter style)

Red: Clairault Cabernet Merlot; Castle Rock Estate Cabernet Sauvignon Merlot

Sparkling: Yarra Burn Brut Reserve – Yellow Glen 'Y'

Soft drinks



	Pack 1	Pack 2	Pack 3
2 Hours	\$27pp	\$33pp	\$37pp
3 Hours	\$37pp	\$43pp	\$47pp
4 Hours	\$48pp	\$53pp	\$57pp
5 Hours	\$53pp	\$58pp	\$63pp

Minimum booking numbers apply

Wine List

Sparkling

		Glass	Bottle
*Angas Sparkling Brut	SA	\$7.50	\$27.00
*Whispers Moscato	VIC	\$7.50	\$27.00
Angas Moscato Pink	SA		\$28.00
Hardy's "The Riddle" Brut	SA	\$7.50	\$28.00
*Jacobs Creek Moscato white	SA	300ml bottle	\$8.50
Yellow glen "Y"	SA		\$40.00
*Yarra Burn Brut Reserve	VIC		\$55.00
Chandon NV	VIC		\$60.00

Whites

Dry styles

		Glass	Bottle
Hardy's Riddle SSB	SA	\$7.50	\$28.00
Goundrey Unwooded Chardonnay	WA		\$30.00
*Alkoomi Unwooded Chardonnay	WA		\$32.00
Amberley Secret Lane Semillon Sauvignon Blanc	WA		\$35.00
Oyster Bay Sauvignon Blanc	NZ		\$35.00
Castle Rock Estate Sauvignon Blanc	WA		\$40.00
Lenton Brae Semillon Sauvignon Blanc	WA		\$40.00
Clairault Semillon Sauvignon Blanc	WA		\$45.00
Clairault Chardonnay	WA		\$45.00
Evans & Tate White Classic	WA		\$45.00
*Galafrey Reserve Dry Grown Chardonnay	WA		\$50.00
Starvedog Lane Sauvignon Blanc	SA		\$50.00
*Yarra Burn Chardonnay	WA		\$50.00
*Moss Wood Amy's Chardonnay	WA		\$60.00
*Moss Wood Amy's Semillon	WA		\$70.00

Sweeter Styles

Houghton's Late picked Verdelho 2009	WA		\$28.00
Jim Barry Lavender Hill Sweet Riesling 2010	SA		\$28.00
*Jane Brook Verdelho 2008	WA		\$30.00
Alkoomi Late Harvest 2008	WA		\$32.00
Amberley Chenin Blanc 2008	WA		\$35.00
*Lambrusco Bianco	Italy		\$35.00
*Castle Rock Estate Turret Riesling	WA		\$40.00



Non-Alcoholic

*Maison Sparkling Grape White	SA		\$20.00
Soft Drink	Glass	\$3.50	Jugs \$9.50



Reds

		Glass	Bottle
Hardy's Riddle Cabernet Merlot	SA	\$7.50	\$28.00
Hardy's Riddle Shiraz	SA	\$7.50	\$28.00
Alkoomi Cabernet Merlot 2008	WA		\$35.00
Alkoomi Shiraz 2007	WA		\$35.00
Amberley Merlot 2009	WA		\$35.00
Goundrey Homestead Cabernet Merlot 2009	WA		\$35.00
Goundrey Homestead Shiraz 2005	WA		\$40.00
Annie's Lane Cabernet Merlot	SA		\$45.00
Castle Rock Estate Cabernet Sauvignon Merlot	WA		\$45.00
Clairault Cabernet Merlot 2006	WA		\$45.00
Starvedog Lane Cab Merlot 2005	SA		\$48.00
Lenton Brae Cabernet Merlot	WA		\$50.00
Leeuwin Estate Cabernet Merlot 2004	WA		\$55.00
*Yarra Burn Pinot Noir 2008	VIC		\$55.00
*Grant Burge Filsell Shiraz 2005	SA		\$95.00

Beers, Ciders and Spirits

Light Draught Beer	Middy's \$4.00	Pint \$7.50	Jugs \$17.60
Mid Strength Draught Beer	Middy's \$4.50	Pint \$8.50	Jugs \$18.50
Full Strength Draught Beer	Middy's \$5.50	Pint \$9.50	Jugs \$19.50
Packaged Beers	Standard \$6.80		Premium \$ 9.00
Ciders	Standard \$6.80		Premium \$ 8.50
Spirits	Standard \$8.50		Premium \$ 9.50
Premixed	Standard \$9.00		Premium \$10.50

Wedding 1

\$78 pp

4 Courses Food only

Canapes-Plated Entrée-Buffer Main Course-Plated Dessert

To be served while the bridal party arrives



Pre-dinner Canapés

Please select 3 from the following selection for service on the night

Gingered chicken cakes topped with lime mayonnaise

Homemade assorted Quichettes

Blue Cheese arancini mini balls

Camembert wedges, crumbed cooked to golden brown served with a sweet chilli sauce

Crostinis topped with assorted toppings

Plated Entrees

Please select 2 from the following selection for plated service on the night

Roasted pumpkin and chive cream & palm sugar soup

Honey soy sesame crusted chicken atop roasted vegetable & rocket salad with a balsamic glaze

Black & White sesame calamari served with aioli

Individual antipasto platters: salami, honey ham, sundried tomatoes, gherkins, cheese

Pinenut & spinach roulade served with an olive tapenade

Buffer Mains

Roasted Meats: Select 2 from the following

Seeded Mustard Roasted Beef

Roasted leg of pork

Roasted leg of rosemary lamb

All served with fresh steamed vegetables and roasted rosemary potatoes

Hot section: please select 2 from the following

Chicken Tikka Marsala (gluten free)

Vegetarian korma (Gluten free)

Crumbed lightly spiced fish fillets

Hokkien Vegetable stirfry (vegetarian)

Beef Stroganoff

Cold section: Please select 2 from this section

Honey leg ham

Honey soy chicken wings

Hungarian salami

A selection of salads: *Roasted pumpkin & spinach salad * Greek salad * Green salad * Gourmet potato

Accompaniments: Bread rolls, gravy, tartare sauce, pilaf rice

Plated Desserts

Please select 2 from the following selection. They are plated and served at the table

Seasonal fruit platter

Pavlova rounds topped with fresh berries

Chocolate Decadence with fresh cream

Passionfruit & Mango cheesecake

Rhubarb and Apple Pie with cream

Tea & Coffee served with after dinner mints



Wedding 2

\$90 pp

4 Courses Food only

Canapes-Plated Entrée-Buffer Main Course-Plated Dessert

To be served while the bridal party arrives

Pre-dinner canapes

Please select 3 from the following selection for service on the night

Gingered chicken cakes topped with lime mayonnaise

Homemade spinach and fetta Quichettes

Blinis topped with gravalax and a dill mayonnaise

Roasted vegetable and basil cream cheese pinwheels

Camembert wedges, crumbed cooked to golden brown served with a sweet chilli sauce

Plated Entrée

A choice of 2 entrees for the service on the night

Blue Cheese arancini on a bed of rocket

Chicken Caesar salad

Black & White sesame calamari served with aioli

Marinated Prawn skewers with a rice noodle salad

Individual antipasto platters: salami, honey ham, sundried tomatoes, gherkins, cheese



Buffer Mains

Roasted Meats: Select 2 from the following

Seeded Mustard Roasted Beef

Roasted leg of pork

Roasted leg of rosemary lamb

All served with roasted vegetables

Hot section: please select 3 from the following

Navarin of Lamb

Chicken and Asian vegetable hokkien noodle stirfry

Beef Bourgignon

Szechuan Beef

Grilled fillet of snapper with wilted bokchoy

Seafood Ragout with goujons of fish, mussels, squid, prawns

Vegetables and sides: garlic mash, lemon and herb pilaf, steamed vegetable medley

Cold section: Please select 2 from this section

King Prawns

Honey leg ham

Vegetable fritata

Natural Oysters

A selection of salads:

Broccoli & Cauliflower salad *Greek salad* Waldorf Salad*Gourmet potato * Caesar salad



Plated Desserts

Please select 2 from the following selection. They are plated and served at the table

Seasonal fruit platter

Lemon and lime brulee tart

Wild berry cheesecake

Wicked fudge slice

Tea and coffee served with after dinner mints

Minimum booking numbers apply

Wedding 3

\$100pp

4 Courses Food only

Canapes-Plated Entrée-Plated Main Course-Plated Dessert

Pre-dinner Canapés

To be served with 1 hour of pre dinner drinks while bridal party arrives

Please select 4 from the following selection for service on the night

Seared scallops with Asian flavours
Pork and sage sausage rolls
Red Onion and brie tartlets
Blinis topped with gravalax and a dill mayonnaise
Rock Salt Crostini topped with chicken liver pate
Cajun prawns on Foxton Potatoes with corn relish

Plated Entrée

Please select 2 from the following for service on the evening

Roasted pumpkin and chive cream & palm sugar soup
Pine nut & Spinach Roulade
Honey soy sesame crusted chicken atop roasted vegetable & rocket salad with a balsamic glaze
Cajun chicken & aïoli salad
Marinated Prawn skewers with a rice noodles
Blue Cheese arancini on a bed of rocket
Chicken Caesar salad
Black & White sesame calamari served with aioli
Filo Tulip basket with smoked salmon with a mediterranean salad

Plated Main course

Please select 2 from the following for service on the evening

Fillet of snapper with a sweet potato mash
Beef fillet on a red wine jus with pave potatoes
Marinated chicken breast with red wine jus, mushroom, roast potatoes, bacon and baby onions
Ribeye of beef, potato rosti drizzled with a cabernet jus
Root vegetable strudel, potato rosti with a red capsicum glaze
Tenders of lamb with a mint jus on a garlic sweet potato mash
Grilled Atlantic Salmon on wilted bok choy
Lamb shanks with garlic mash
Bowls of seasonal vegetables and a tossed green salad for each table
Fresh bread roll served with the main course

Plated Desserts

Please select 2 from the following for service on the evening

Lemon citrus tart with raspberry coulis and double cream
Chocolate decadence with double cream
Hazelnut torte
Individual cheese boards

Tea and coffee served with after dinner mints

