

BURSWOOD ENTERTAINMENT COMPLEX

CONVENTIONS & EVENTS

WEDDING MENUS

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COCKTAIL MENU

Welcome Cocktail Menu

\$27.00 PER PERSON

Garlic and Parmesan Grissini with Bush Tomato Chutney

Cold Selection

Vietnamese Rice Paper Rolls with Prawn and Spicy Dipping Sauce

Crab, Zucchini and Soft Herb Tartlet

Roasted Lamb Loin with Semi Dried Tomato, on Olive Tapenade Palmier

Selection of makimono sushi rolls with condiment

Hot Selection

Salt and Pepper Cuttlefish with Aioli Dip

Fried Risotto Ball

Chef Selection Gourmet Pie and Sausage Rolls

Spinach and Ricotta Triangles

Vegetable Samosa

(maximum of 2 hours continuous service)

\$4.50 per person per half hour thereafter

COCKTAIL RECEPTION MENU ONE

| | |
|---|---------------------------|
| Pre Dinner Canapés – Three Canapés | \$9.00 PER PERSON |
| Cocktail Style – Eight Canapés | \$24.00 PER PERSON |
| Cocktail Style – Ten Canapés | \$29.00 PER PERSON |
| Supper Cocktail Style – Fourteen Canapés | \$38.00 PER PERSON |

Grilled herbed Turkish Bread with Selection of Three Homemade Dips

Cold Selection

Smoked Salmon Crepe & capers crème cheese
 Makimono Roll with Wasabi and Pickled Ginger
 Scallop with Thai Tomato Chutney
 Tomato, Basil and Goat's Curd Tart with Lemon Oil
 Peppered Beef with Caramelised Onion Jam on German Rye

Palate Refresher

Oyster Bloody Mary Shooter
 Kiwi, Lime and Mint Cooler

Hot Selection

Peking Duck Wonton
 Cajun King Prawn in Tempura Batter
 Chefs Selection of Mini Gourmet Pies
 Spicy Thai Fish Cakes
 Vegetable Spring Rolls
 Salt and Pepper Squid
 Chefs Selection of assorted Quiches

(maximum of 2 hours continuous service)

Pre Dinner Canapés – Maximum 30 minutes service

\$5.50 per person per half hour thereafter

COCKTAIL RECEPTION MENU TWO

| | |
|---|---------------------------|
| Pre Dinner Canapés – Three Canapés | \$10.00 PER PERSON |
| Cocktail Style – Eight Canapés | \$27.00 PER PERSON |
| Cocktail Style – Ten Canapés | \$33.00 PER PERSON |
| Supper Cocktail Style – Fourteen Canapés | \$44.00 PER PERSON |

Garlic and Parmesan Grissini with Spicy Mango Chutney
Grilled herb Turkish Bread with Selection of Three Homemade Dips

Cold Selection

Smoked Salmon on Mini Bagel with Caper Berries
Chermulade Spiced Chicken with Preserved Lemon Salsa
Lamb Tenderloin and Eggplant Kasundi
California Roll with Wasabi and Pickled Ginger
Vietnamese rolls with condiment

Palate Refresher

Rockmelon with Mint Shooter
Oyster Bloody Mary Shooter

Hot Selection

BBQ Smoked Chorizo Kebab
Lamb Curry Puff
Thai Chicken Patties
Indonesian Satay (Beef, Chicken or Lamb)
Chefs Selection Gourmet Mini Beef Pies
Three Bean Tart
Prawn and Asian Pesto Dumpling

(maximum of 2 hours of continuous service)

Pre Dinner Canapés – Maximum 30 minutes service

\$6.50 per person per half hour thereafter

COCKTAIL RECEPTION MENU THREE

| | |
|---|---------------------------|
| Pre Dinner Canapés – Three Canapés | \$11.00 PER PERSON |
| Cocktail Style – Eight Canapés | \$30.00 PER PERSON |
| Cocktail Style – Ten Canapés | \$37.00 PER PERSON |
| Supper Cocktail Style – Fourteen Canapés | \$46.00 PER PERSON |

Garlic and Parmesan Grissini with Spicy Mango Chutney
Grilled herbed Turkish Bread with Selection of Three Homemade Dips

Cold Selection

Salmon Sashimi with Seasoned Seaweed, Mirin Dressing and Wasabi
Filo Basket with Prawn and Mango Salad
Crayfish Medallion with Hawaiian Coleslaw
Pepperonata Tartlets with Feta cheese
Peking duck with Preserved Cucumber, Spring Onions and Plum Sauce in Pancake Roll

Hot Selection

Cajun Spiced King Prawn
Smoked Chicken Quesadilla
Shiitake And Tofu Gyoza
Chicken and Macadamia Ball
Lamb Curry Puff
Smoked Ham, Feta and Pesto Calzone

Sweet Corner

Selection of Mini Tartlet
Mini Delicacies (Financier, Pistachio, Coffee, Raspberries)
Mini Panna cotta in Chinese tea spoon

(maximum of 2 hours of continuous service)

Pre Dinner Canapés – Maximum 30 minutes service

\$7.00 per person per half hour thereafter

COCKTAIL RECEPTION MENU FOUR

| | |
|---|---------------------------|
| Pre Dinner Canapés – Three Canapés | \$11.00 PER PERSON |
| Cocktail Style – Eight Canapés | \$30.00 PER PERSON |
| Cocktail Style – Ten Canapes | \$37.00 PER PERSON |
| Supper Cocktail Style – Fourteen Canapes | \$46.00 PER PERSON |

Garlic and Parmesan Grissini Spicy Mango Chutney

Grilled herbed Turkish Bread with Selection of Three Homemade Dips

Cold Selection

Prawn with Jackfruit and lime Chutney

Tom Yum Scallop

Crayfish with Japanese Mayo topped with Wasabi Caviar

Szechwan Peppered Beef with Cucumber Achar

Vietnamese rolls with condiment

Palate Refresher

Oyster Bloody Mary Shooter

Hot Selection

King Prawns baked in Sea Salt

Duck Breast on Orange Salad

Tsukune - Chicken Meat Balls with Tare Sauce

Oysters Kilpatrick

Sweet Corner

Mini Selection of Crème Brulee

Mini Jaffa cake

Mini Tartlets

Pears and raisins Rugelack

(maximum of 2 hours of continuous service)

Pre Dinner Canapés – Maximum 30 minutes service

\$7.00 per person per half hour thereafter

DINNER SET MENU

Main Course price per person is inclusive of one Entrée and one Dessert, Assorted Bread Rolls, Freshly Brewed Coffee and a Selection of Teas and Pralines.

Supplementary Entrée or Dessert is an additional \$10.00 per person.

Alternate Service is an additional \$5.50 per person per course.

A Choice Option is an additional \$10.00 per person per course (maximum two choices per course).

ENTRÉES

Tian Of Crayfish, Prawn and Scallop topped with Salmon Tartare, Quail Egg and Rose Marie Sauce

Szechwan Peppered Beef Slices, Pickled Cucumber, Fried Eggplant Salad and Saffron Infused Honey Mustard Mayonnaise

Moroccan Chicken with Spiced Zucchini Relish on Cous Cous and Mint yoghurt dressing

Peru Style Seafood and Tomato Salad, Yuzu with Spicy Chilli Dressing

Tasmanian Salmon on Prawn Remoulade, Crème Fraiche and Caperberry

Orange Grand Marnier Cured Salmon with Prawn, Orange and Beetroot, pommery mustard dressing

Tuna a la Nicoise

Prawn and Scallop, wok fried Mushrooms, Asparagus with roasted garlic Dressing

Moroccan Spiced Lamb on Eggplant, Caramelised Onion, Persian Fetta and Almond Cous Cous Salad with Pomegranate Molasse

Vine Ripened Tomato and Watermelon with Yarra Valley Fetta and Pepper Vinaigrette

Confit Salmon and Cauliflower Blanc Mange with Parsley Sauce, Egg, Salmon Roe

Vitello Tomato with Leek Tagliatelle, Roquette, Capers and Tuna Sauce

Roast Beef and Tabouleh Salad with Imam Bayaldi, Tahini Dressing

Seared Salmon, Kipfler Potato, Beans and Chorizo Sausage with Smoked Pepper Sauce

Chicken and Porcini Mushrooms on Saffron Linguini

Bang Bang Chicken with Snow Peas, Cucumber, Peanut and Sesame Sauce

Hoi Sin and Garlic Marinated Chicken with Egg Noodle, Bean Sprout Salad

Tuna Sashimi with Pickled Vegetable, Wasabi Panna Cotta, Edamame Peas and Soy Mirin Dressing

King Prawn and Scallops served on Spinach Risotto with an orange and Saffron Infused Sauce

Peppered Beef Medallion with Braised Red Cabbage, Creamed Potato and Red Wine Jus

Tasting plates are available on request

DINNER SET MENU

Main Course price per person is inclusive of one Entrée and one Dessert, Assorted Bread Rolls, Freshly Brewed Coffee and a Selection of Teas and Pralines.

Supplementary Entrée or Dessert is an additional \$10.00 per person.

Alternate Service is an additional \$5.50 per person per course.

A Choice Option is an additional \$10.00 per person per course (maximum two choices per course).

MAIN COURSE

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| Pan Seared Salmon, Saffron Mash, Roasted Vegetables drizzled with Basil Oil | \$62.50 |
| Barramundi crusted with Corn Polenta, served on Pumpkin and Spinach crush and a tomato Dressing | \$63.50 |
| Kununurra Barramundi Fillet, Tomato Risotto, Rocket Salad and Balsamic Glaze | \$63.00 |
| Layered Snapper Fillet open wonton, Vegetable Julienne on a Fried Rice Timbale, and Dark Soy Glaze | \$61.50 |
| Roasted Lamb Rack on Pumpkin and Orange Risotto, Rocket and Grilled Pear Salad with Balsamic Reduction | \$62.50 |
| Steamed Red Emperor served with Chicken and Prawns wontons on Spinach Linguini and Spicy Tomato Broth | \$62.50 |
| Smoked and Sesame Crusted Venison Rack on Lentil and Sweet Potato Ragout with Warm Char-Grilled Pear and Spinach Salad, Mint Yoghurt and Five Spice Honey Jus | \$66.00 |
| Aged Harvey Fillet of Beef served on Herbed Goat's Cheese and Garlic Mashed Potatoes, Sautéed fine Green Beans, Tomato Confit | \$63.50 |
| Slow Roasted Beef Tenderloin, garnished with a Wok Seared Jumbo Prawn, Sweet Corn and Potato Mash, Sautéed Baby Vegetables | \$64.50 |
| Aged Beef Fillet, wrapped in Prosciutto on soft cheese herb risotto and red current Jus | \$66.00 |
| Roasted Rack of Lamb, Tumeric Mash, seasonal vegetable Balsamic and Soy Jus | \$63.00 |
| Dukkah Crusted Sirloin on Truffled Chump Potato with Stir-fried Vegetables and Glazed Garlic Jus | \$60.50 |
| Lamb Rack served on Rosemary and Roast Garlic Potato Mash, Butter Green Beans Shiraz Jus topped with Mint Pesto | \$62.00 |
| Moroccan Chicken Breast with Mixed Vegetable Cous Cous served with a Fig Sauce | \$59.50 |
| Roasted Rack of Lamb with Char Vegetables, Sweet Potato Mash, Fig Chutney, Chocolate Jus | \$63.00 |
| Cajun Coated Chicken Breast Served on roasted vegetable topped with a minted sour cream | \$59.50 |
| Oven Baked Rack of Lamb under a Sweet Mustard and Macadamia Nut Crust | \$65.00 |

accompanied by Vegetable and Aubergine Roulade and a Sweet Potato Bake

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| Roasted Chicken Breast with Coconut Rice and Tropical Ratatouille | \$59.50 |
| Pan-fried Tuscan Chicken Breast set on a Field Mushroom Risotto, Seasonal Vegetables and a Roasted Capsicum Jus | \$59.50 |
| Five Spices Cured Pork Loin on Crushed Royal Blue Potatoes, Star Anise and Orange Honey Jus | \$61.00 |
| Grilled Beef Fillet served with Seasonal Vegetable , Herbed Quark in an Oxtail Broth | \$65.50 |
| Slow Roasted Margaret River Wagyu Beef Fillet with Grilled Scallop and Pancetta Skewer, Pea Puree and Gippsland Blue Rosti, Roasted Pear and Cherry Jus | \$95.00 |

DINNER SET MENU

Main Course price per person is inclusive of one Entrée and one Dessert, Assorted Bread Rolls, Freshly Brewed Coffee and a Selection of Teas and Pralines.

Supplementary Entrée or Dessert is an additional \$10.00 per person.

Alternate Service is an additional \$5.50 per person per course.

A Choice Option is an additional \$10.00 per person per course (maximum two choices per course).

DESSERT

Aloha Cheesecake passion fruit and macadamia crust, served with Rum-raisins Pineapple Sorbet, and cinnamon syrup

Bomb Alaska Coffee and Pistachio Ice Cream, Caramel Soft Centre encased in White Chocolate Crust served with Poached berries and Swiss chocolate

Dark chocolate mousse pyramid with orange soft center, berries cone financier and Cinnamon Parfait served with White guava & mancha tea sauce

Creamy Tiramisu, served with Vanilla Anglaise and Cocoa sorbet

Warm Chocolate and orange Tart, Caramel Suzette sauce and Berries sorbet

Coconut Mousse dome with pineapple center served with strawberry & mango salsa and litchi sorbet

Banana pudding chocolat soft center served with Mango sauce and coconut sherbet

Warm figs and pecan pudding served with Almond and coffee marble ice-cream

Chocolate Fantasy Chocolate and hazelnut entremets served with double chocolate ice-cream, praline Anglaise

Dark rich chocolate mousse cake served with Mint choco chips ice-cream

Warm Chocolate Pudding served with Cassis Sorbet and berry Compote

Warm almond far Breton served with caramel & orange ice-cream

Warm rhubarb tart served with Lovage ice-cream and passion fruit sauce

BUFFET MENU

DINNER BUFFET ONE

\$65.00 PER PERSON

Fresh Shellfish on ice: Oysters, Prawns, Mussels, served with Condiments available at \$12.50 per person

Cold Selection

- Smoked Salmon with Horseradish and Condiments
- Smoked cod with tomato & pineapple Achar
- Roast Peppered Beef with asparagus & condiment
- Tom Yum Chicken with Crispy Bean Sprout Salad
- Smoked Turkey with Quandong and Apricot Chutney

Salad Selection

- Beetroot, fennel & orange Salad
- Peppered Tomato and Pesto Marinated Fetta
- Sweet and Sour Coleslaw with Pineapple
- Mixed Salad Leaves with garlic and herbed Balsamic Vinaigrette and honey mustard Dressing
- Potato with Fragrant Shallots, Chives and Grainy Mustard Dressing
- Tuna Nicoise Salad with Eggs, Potato, Tomato and Olives, Lemon Vinaigrette

Hot Selection

- Chef selection of soup
- Baked Salmon Fillets, served on Steamed Rice Wok Fried Seasonal Vegetables Lemon Butter Sauce
- Slow Roasted Green Peppercorn and Sweet Mustard Beef Sirloin served on Baked Gourmet Potatoes, Roasted Pumpkin and Brandy Sauce
- Slow Roasted Tuscan Chicken with Tomato Risotto, Olives and Capers in a Rich Tomato Sauce
- Penne Pasta with a choice of either (please select one)
 - Basil Cream, Pinenuts and Parmesan
 - Rich Tomato Sauce with Black Olives
 - Pesto Cream, Ham and Mushrooms

Dessert Selection

- Fresh Fruit Salad with Orange and cinnamon syrup
- Warm Lemon Pudding served with Anglaise on the side
- Traditional English Trifle in a bowl
- Selection of Cakes
- Selection of Cream Brulee
- Assorted French Delicacies (3 types, chef selection)
- Mini Pavlova

Continental Roll Selection

Freshly Brewed Coffee and a Selection of Teas

(minimum 50 guests)

DINNER BUFFET TWO

\$66.00 PER PERSON

Fresh Shellfish on ice: Oysters, Prawns, Mussels, served with Condiments available at \$12.50 per person

Cold Selection

- Combination of Tasmanian Smoked Salmon and smoked cod with Horseradish Cream, Lemon and Capers
- Char Siew Beef with mixed garden Salad
- Soy Chicken with Pickled Cucumber
- Assorted antipasto platter with duo of melons
- Pesto marinated Mediterranean salad with fetta cheese

Salad Selection

- Prawn Cobb Salad with Baby Cos, Tomato, Pancetta and herb Dressing
- Royal Blue Potato Salad with Crispy Bacon, Onion and mustard dressing
- Thai beef salad With Coriander and lime dressing
- Snow Peas, Baby Corn and Mushrooms in ginger and shallot Sesame Dressing
- Mixed Salad Leaves with garlic and herbed Balsamic Vinaigrette and honey mustard Dressing
- Tomato & Bocconccini cheese with pesto dressing

From the Carving Station

- Roasted Pesto Crusted Turkey with Port Wine Sauce
- Roasted Leg of Lamb with Tapenade and Rosemary Jus

Hot Selection

- Shellfish and Soft Herb Soup
- Snapper Fillets on Wilted Greens and Steamed Rice with Lemon Beurre Blanc
- Veal Medallions in Egg Batter on Sweet Capsicum Risotto and Tomato Jus
- Moroccan Spiced Slow Roasted Sirloin of Beef served on Sweet Potato and Leek Gratin with Green Pepper Sauce
- Char Siu BBQ Pork served with Special Fried Rice Stir-fried Asian Vegetables with Plum Sauce
- Ravioli with a choice of either (please select one)
 - Sun Ripened Tomato with Basil
 - Creamy Mushroom, Bacon and Egg
 - Pesto and Pine Nuts

Dessert Selection

- Seasonal Fresh Fruit Platters
- Assorted Mousse Cake
- Variety of Mini Baked Tartlets (Apricot, Raspberry, Mirabelle)
- Extremely Chocolate(trio of chocolate mousse)
- Mariage, (Hazelnut and Orange cake)
- Baked New York Cheesecake
- Cream Caramel
- Selection of Mini French Pastries (4 types, Chef selection)
- Traditional Apple Crumble

Continental Roll Selection

Freshly Brewed Coffee and a Selection of Teas

(minimum 50 guests)

DINNER BUFFET THREE

\$78.00 PER PERSON

Fresh Shellfish on ice: Oysters, Prawns, Mussels, served with Condiments available for \$12.50 per person

Cold Selection

- Braised Pork Belly in Star Anise and Cinnamon with Chilli and Vinegar Salsa
- Char siew beef with mixed garden salad
- Tomato and Bocconcini Salad with Eggplant Calabrese, Capers and Pine Nuts
- Assorted Antipasto platter with duo of melons
- Makimono Sushi Selection with Pickled Ginger and Wasabi
- Smoke salmon with capers, onion & condiments

Salad Selection

- Baby Cos Lettuce with Creole Chicken, Shaved Parmesan, Eggs, Garlic Herb Croutons and Caesar Dressing
- Thai seafood salad With Coriander and lime dressing
- Moroccan Spiced Lamb with Chickpea Salad and mint Dressing
- Royal Blue Potato Salad with Gherkin, Onion & mustard dressing
- Pesto marinated Mediterranean salad with fetta cheese
- Mixed Salad Leaves with garlic Balsamic Vinaigrette and honey mustard Dressing
- Fussilli pasta with Mushroom, Pancetta and Walnut

From the Carving Station

- South West Lamb Racks in Mustard and Garlic, Red Wine Jus
- Roasted Loin of Veal with Mixed Mushroom Sauce

Hot Selection

- Spicy Tomato Bisque with Three Cheese Crouton
- Steamed Barramundi Fillets with Fragrant Rice and Wasabi Aioil
- Wok Fried King Prawns with Asian Vegetables and Fried Rice
- Roast Turkey on Potato and Pumpkin with Cranberry Jus
- Slow Roast Moscowy Duck Breast, Cous Cous with Orange Sauce
- Beef Fillet on Roasted Rosemary Potatoes with Onions and Steamed Vegetables
- Roast Pork in Sumac Spices on Roasted Pumpkin and W.A. Apples
- Linguini with a choice of (please select one)
 - Prosciutto and Onion
 - Pesto and Sun Dried Tomatoes
 - Porcini Mushroom and Basil

Dessert Selection

- Chunky Assorted Melon Salad in Maple Syrup
- Aloha Cheesecake (Passionfruit)
- Cassis Cake
- Traditional Tiramisu in a bowl
- Assorted Cream Brulee
- Paris Brest Cake (Choux based Cake with Praline Mousse)
- Le Tropicana (Exotic cake)
- Assorted French Pastries (5 types, Chef selection)

Continental Roll Selection

Freshly Brewed Coffee and a Selection of Teas

(minimum 50 guests)

DINNER BUFFET FOUR

\$88.00 per person

Fresh Shellfish on ice: Oysters, Prawns, Mussels, served with Condiments available at \$12.50 per person

Cold Selection

- Smoked Salmon with Asparagus and Horseradish Cream
- Smoked cod with tomato & pineapple achar
- Spiced Chicken with Chickpea and Mint dressing
- Selection of Sushi, Sashimi with Sasaki of Carrot and Daikon
- Chinese Duck with Plum Sauce, Spring Onion and Cucumber
- Prawn Nicoise Salad

Miniature Delicacies

- Vietnamese Prawn and Vegetables in Rice Paper
- Seared Tuna with Seasoned Seaweed and Tobiko
- Salmon crepe roulade with caper crème Fraiche

Salad Selection

- Chicken Cobb Salad, with Blue Cheese, Garlic Crouton, Bacon, Mustard Dressing
- Snow Pea, Baby Corn, Shitake Mushrooms, Bean Sprout with Ginger and Shallot Sesame Dressing
- Mixed Salad Leaves with garlic Balsamic Vinaigrette and Honey Mustard Dressing
- Thai seafood salad with lime and coriander dressing
- Baby Beetroot, Fennel and Orange Salad
- Tomato and Bocconcini Salad with Eggplant Calabrese, Capers & Pine Nuts

From the Carving Station

- Peppered Turkey Breast with Cranberry and Red Wine Jus
- Slow Roasted Pork Loin with Black Olives, Garlic and Field Mushrooms and Bell Pepper Sauce

Hot Selection

- Fillet of Venison served on Crusted Potato Creamy Spinach with Wild Berry Jus
- Seared Beef Fillet on Sweet Potato Mash and Green Beans with King Prawns
- Steamed Red Emperor served with Prawn Wontons, Chinese Vegetables with Shellfish Bisque
- Roasted Chinese Peking Duck served on Wilted Asian Greens and Jasmin Rice with Plum Sauce
- Pan-fried Tuscan Chicken Breast, Chorizo Sausage Risotto, Tomato Compote
- Sweet Potato Gratin
- Ravioli with a choice of either (please select one)
 - Sun Ripened Tomato with Olives, Capers and Basil
 - Creamy Mushroom, Bacon
 - Pesto and Pine Nuts

Dessert Selection

- Normandy Tart (Apple Flan Tart)
- Sticky Date Pudding, Vanilla Anglaise Sauce
- Cappuccino Mousse in a Cup, Amaretto Biscuit
- Panna-cotta served with Berry compote
- Assorted French Pastries (6 types, chef selection)
- Apple and Cinnamon Jalousie with Vanilla Anglaise
- Compostelle (Vanilla butter cream.rum-raisins,chocolate mousse)
- Trifle (Serve in bowl)
- Assorted Mousse Cake
- Selection of Homemade Ice Cream served with Condiments
- Mini financier (chef selection)
- Fresh fruit salad with cointreau syrup

Continental Roll Selection

Freshly Brewed Coffee and a Selection of Teas

(minimum 50 guests)