

ENJOY OUR MENU OPTIONS, BON APPETIT!

Enjoy the charm and style of the world-famous Swan Valley for your next event, we are sure to have a **catering package that meets your needs**. We specialize in catering for all groups and events, from **school camps and adventure groups to corporate clients**.

Our spacious facilities offer **unparalleled views of the unique Swan Valley**, including Swan River.

We offer **full kitchen services from breakfast through to dinner**, served in our **dining room**. If you prefer to take a break whilst working, we are even able to offer your guests the chance to **dine among the trees with picnic packages** available by request.

Please be aware that it is critical for anyone with an allergy to notify us a minimum of **one week prior to the event**. Fruits and vegetables are subject to seasonal availability.

For those with special dietary needs, speak with one of our friendly staff members to integrate additional options into your package.



CATERING



CORPORATE MENU*



Morning & Afternoon Tea

SWEET SELECTION

Please select two of the following items, 1 piece of each served per person

Baked Portuguese tarts
Scones with thick cream and strawberry jam
Flourless chocolate cake, mascarpone and berry coulis (gf)
Orange and poppyseed flourless cake, double cream (gf)
Mixed mini Danish selection
Assorted freshly baked sweet mini muffins
Homemade selection of cookies
Selection of mini filled donuts
Yoghurt, muesli and berry coulis cups

Lunch

SANDWICHES

Please select two of the following fillings, serving size one sandwich, baguette or wrap per person

Triple smoked ham, onion jam, tasty cheese, wild rocket
Grilled Mediterranean vegetables, spinach, soft herb mayonnaise (v)
Continental – roast beef, pastrami, Hungarian salami, cheese, salad, relish
Chicken, avocado, coz lettuce, dijonnaise
Roast beef, tomato, Spanish onion, cheese, horseradish cream
Curried egg and salad (v)

SAVOURY SELECTION

Please select two of the following items, 1 piece of each served per person

Chorizo and potato frittata, roasted cherry tomatoes, smoked paprika aioli (gf)
Asparagus, pumpkin and fetta frittata, romesco sauce (v, gf)
Black forest ham and Swiss cheese croissants
Tomato, Swiss cheese and basil pistou croissants (v)
Individual quiche Lorraine
Goat's cheese and caramelized onion tart (v)
Assorted freshly baked savoury muffins
Individual spinach and feta quiche (v)
Pumpkin, thyme & honey tart (v)

SALADS

Please select two of the following salads

Classic Caesar salad
Bang bang chicken salad, Asian herbs, Vietnamese coleslaw, crispy shallots, nam jim
Roasted pumpkin salad, spinach, beetroot, feta, peptitas, balsamic glaze (v, gf)
Roasted cauliflower and quinoa salad, rocket, currants, yoghurt dressing (v, gf)
Wild rocket, pear and parmesan salad (v, gf)
Brown rice salad, capsicum, Spanish onion, mint, coriander, parsley, red wine vinaigrette (v, gf)
Garden salad, cucumber, tomato, red onion, carrot, iceberg lettuce (v, gf)

**The corporate menu is included in your half and full-day activity packages.*



ADDITIONAL OPTIONS



Premium Selection - extra \$20/person

Select one dish in each section of the buffet: Main dishes - Side dishes - Desserts

MAIN DISHES

- Panko crumbed barramundi, caper and parsley aioli
- Miso marinated salmon, sweet soy glaze, pak choy
- Southern fried chicken breast, honey mustard dipping sauce
- Beef lasagne, shaved parmesan cheese
- Spinach and ricotta cannelloni, tomato and basil sugo, shaved grana padano (v)
- Roasted vegetable lasagne, Napoli sauce, parmesan cheese (v)
- Butter chicken, lemon and garlic yoghurt (gf)
- Lamb Rogan Josh, cumin scented yoghurt (gf)
- Slow cooked shoulder of Gin Gin pork, sea salt crackling, gravy, apple compote (gf)
- Grain mustard, garlic and rosemary roasted beef, bordelaise sauce (gf)

DESSERTS

- Apple and rhubarb crumble with honey, and oats
- Spanish churros, cinnamon sugar, chocolate sauce
- New York baked cheesecake, raspberry coulis

Additional platters

- Arancini platter - \$7/person**
Chefs selection of arancini (2 per person), parmesan cheese, aioli
- Australian platter - \$8/person**
King Island beef party pies, mini sausage rolls, tomato sauce
- Asian platter - \$6/person**
A selection of vegetable spring rolls and samosas (1 of each per person), sweet chilli sauce
- Vegetarian platter - \$9/person**
Spinach and feta pastizzi, cauliflower cheddar and wasabi party pies (1 of each per person)

SIDE DISHES

- Garlic and rosemary roasted royal blue potatoes (v, gf)
- Steamed medley of seasonal vegetables, extra virgin olive oil, lemon (v, gf)
- Baked cauliflower and broccoli, Dijon mustard and vintage cheddar cheese sauce (v)
- Garden salad, mesclun, tomato, cucumber, Spanish onion, house dressing (v, gf)
- Classic Caesar salad with croutons, crisp bacon, parmesan and egg
- Steamed basmati rice, star anise, cinnamon (v, gf)
- Mashed potatoes (v, gf)
- Roasted pumpkin, honey and nutmeg (v, gf)
- Lemon tartlets, mint sugar, double cream
- Chocolate brownie, white chocolate mousse and praline
- Mini Pavlovas, passionfruit and strawberries (gf)
- Seasonal fruit salad, passionfruit and Chambord syrup, Chantilly cream (gf)

- Antipasto platter - \$11/person**
Continental meats, house-marinated olives, feta, Turkish bread, grissini, chorizo and marinated vegetables
- Dips and Turkish bread platter - \$9/person**
A selection of house-made dips and toasted Turkish bread
- Fruit platter - \$4/person**
A selection of fresh seasonal fruits
- Cheese platter - \$12/person**
A selection of local and imported cheeses, dried fruits, grapes, water crackers, quince paste

