

South of Perth Yacht Club



Cocktail Party Package Set Price

\$75 per person all inclusive – for a minimum of 30 people

Cold Canapes

Based on 2 pieces per person

Smoked Chicken Blini, Chive and Avocado
Cold Smoked Salmon, Cream Cheese, Chive Waffle Tart
Rare Roast Beef, Tomato Sauce on Crostini
Tiered Finger Sandwich Box, Chicken Mayo and Avocado, Prawns with Saffron Mayo

Hot Canapes

Based on 1 piece per person

Parmesan Polenta Bite, Beef Cheek Ragout, Salsa Verde (GF)
Crab and Fennel Croquette, Tartare
Turmeric Battered Prawns, Aioli
Duck Spring Roll, Plum and Chilli Sauce

Hot Food Bowl

Served 1 per person please select one, minimum of 30 of each one

Crumbed Fish and Chips – Soy Dipping Sauce
Salt and Pepper Squid, Citrus Aioli
Beef Rendang, Rice Pilaf, Toasted Coconut
Garlic Prawns, Mango Rice Noodle Salad, Nam Jim
Chicken Mushroom and Manchengo Risotto
Cajun Crumbed Chicken, Coleslaw, Aioli
Lamb Cutlets with Rosemary Gravy and Wedges (2 per bowl)
Flatbread, Chargrilled Roasted Vegetables and Homemade Hommus

Add an extra hot food bowl \$10 per person



Cocktail Party Extras

To be added to any menus

Grazing Station - \$650

Served on arrival on our vintage wooden table for guests to help themselves to.

A Selection of Cheeses - Delice, Blue, Manchengo and Vintage Cheddar with Honeycomb, Quince Paste, Dried Fruits and Crackers

Ham, Proscuitto, German Salami and Mortadella,
Duck Liver Parfait, Pork and Pine Nut Terrine,
Baked Baguette, Lavosh, Grissini, Water Crackers and Bark
Olives, Caperberries, Pepper Dews, Artichokes, Sundried Vegetables Raisins,
Grapes, Fresh Fruit and Nuts

Cheese Plank - \$190

Served on a long wooden Board

Delice, Cheddar, Manchengo, Quince Paste, Mixed Nuts, Muscatels,
Fresh Fruit and Crackers

Dessert Platter - \$165 per platter

Choose 3 of the following per platter:

Rose and Coconut Marshmallow
Passionfruit and Pineapple Cheesecake Jars
Mini Eclairs
Chocolate Fudge Brownies
Coconut Baklava
Vanilla Slice