



**JOONDALUP
RESORT**
PERTH, WESTERN AUSTRALIA

Perth's *inspiring* conference
destination and golf resort



Corporate Events

Food & Beverage Menus





Menu Information

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Minimum requirement for a set menu is 3 courses. Maximum 100 guests for a choice set menu. Maximum 300 guests for a buffet. Only set menu or alternate drop set menu available in The Boardroom. There may be variations to the menus due to the availability of seasonal produce.

SET MENU SURCHARGES

- A surcharge of \$4.50 per person applies for an alternate drop of any one course.
- A surcharge of \$10.00 per person applies for a choice of dish for any one course.
- A surcharge of \$15.00 per person applies for a choice of dish for any two courses.
- A surcharge of \$18.00 per person applies for a choice of dish for any three courses.

BEVERAGES

A beverage package is charged per person at a set price for a set period of time. Beverage packages begin at pre-dinner drinks and run for the duration of your event. Under 18's are charged separately on consumption and payable upon check out.

BEVERAGES ON CONSUMPTION

If opting for beverages on consumption (tab behind the bar), you pre-pay a dollar amount you believe your guests will drink and you are only charged for what is consumed. Your tab begins at pre-dinner drinks. If your beverages consumed are less than the dollar amount allocated we will arrange to credit you.

Guests wanting to purchase their own beverages not provided at your event can do so from the Resort's bars and return to the function room. As our premises are fully licensed, Joondalup Resort patrons are not permitted to bring alcohol onto the property.

DIETARY REQUIREMENTS

We are happy to cater for all dietary requirements. Please inform your coordinator of any guests with severe allergies so that an appropriate meal can be prepared for them.



Breakfast Menus

PLATED BREAKFAST MENUS

Light start breakfast (presented on tiered stands)\$25

Freshly Brewed Tea and Coffee
 Selection of fruit juices

Maple bacon sliders, warm berry and chocolate muffins,
 Fruit skewers, egg and fetta quesadilla's,
 mushroom bruschetta, granola, fruit and yoghurt shots.

Traditional plated breakfast\$30

Freshly Brewed Tea and Coffee
 Selection of fruit juices

On the table

Platter of sliced seasonal and tropical fruits

Hot selection

Grilled rasher bacon, toasted brioche, scrambled eggs,
 Cumberland sausage, grilled field mushroom, slow cooked Roma tomato

Contemporary plated breakfast.....\$38

Freshly Brewed Tea and Coffee
 Selection of fruit juices

On the table

Platter of sliced seasonal and tropical fruits
 Bakery basket with mini Danish pastries and doughnuts

Hot selection

Smoked salmon and poached eggs on sourdough toast with asparagus and hollandaise sauce



Breakfast Menus

BUFFET BREAKFAST MENUS (MINIMUM 30 PERSONS)

Light start standing buffet \$25

Freshly Brewed Tea and Coffee
 Selection of fruit juices

Fresh fruit kebabs, toasted coconut
 Homemade toasted muesli and honeyed yoghurt shots
 Selected cereals and milk
 Cheddar and tomato mini croissant
 Egg and bacon tartlet
 Mini fruit muffins

Traditional buffet breakfast \$30

Freshly Brewed Tea and Coffee
 Selection of fruit juices

Hot selection

Buttery scrambled eggs
 Breakfast chipolata sausages
 Slow cooked Roma tomatoes
 Grilled American bacon
 Chefs breakfast potatoes
 Sautéed mushrooms

Contemporary buffet breakfast \$38

Freshly Brewed Tea and Coffee
 Selection of fruit juices

Sliced seasonal and tropical fruits
 Natural yoghurt, fruit compote
 Granola, cereals, dried fruits and nuts
 Basket of breakfast bakery goods

Hot selection

Blueberry pancakes
 Rasher bacon
 Scrambled eggs with smoked salmon and chives
 Slow cooked Roma tomatoes
 Chorizo sausage and beans
 Chefs breakfast potatoes

Dietary requirements key (gf) gluten-free product* (nf) nut-free product* (v) suitable for vegetarians (df) dairy free
 *although this dish is prepared with gluten or nut-free products, we cannot guarantee 100% gluten or nut-free as the dish is prepared in kitchens that also use
 gluten products and nuts. Please inform your coordinator of any guests with severe allergies so that an appropriate meal can be prepared for them.



Breakfast Menus

BREAKFAST EXTRAS

Bakery basket with mini croissants, Danish pastries and doughnuts	\$10
Selected cereals and milk.....	\$4.5
Cheddar and tomato mini croissant	\$4.5
Smoked ham and cheese mini croissant.....	\$4.5
Platter of sliced seasonal and tropical fruits.....	\$4
Fresh fruit kebabs, toasted coconut	\$4
Mini fruit muffins	\$4
Mini Danish pastries	\$4
Mini Jam doughnuts.....	\$4
Homemade toasted muesli and honeyed yoghurt shots	\$4
Egg and bacon tartlet.....	\$4



Morning & Afternoon Tea Menus

BEVERAGES

Selection of tea and freshly brewed coffee	\$4.5
Continuous tea and freshly brewed coffee - Half day Conference.....	\$9
Continuous tea and freshly brewed coffee - Full day Conference	\$12.5
Chilled Orange, Apple and Pineapple juice (one litre jugs)	\$13
Bottled water (600ml bottles)	\$3

FOOD COMBOS

High Tea (scones with jam and cream, French pastries, finger sandwiches and canapés served on tiered stands)	\$20
Savoury platter; Mini pies, sausage rolls and quichettes	\$12
Chocolate fix; Triple chocolate brownie, warm choc-chip cookies and éclairs	\$12
Afternoon Energiser! Sports drinks and candy bars	\$12

FOOD (tea and coffee not included)

SWEET

Almond croissant	\$5
Mini Magnum ice creams (nf)	\$5
Mini Biscuit selection	\$4
Mini jam doughnuts (nf)	\$4
Warm chocolate chip cookies	\$4
Flourless orange cake (gf)	\$4
Fruit, yoghurt and granola shots.....	\$4
Mini fruit muffins	\$4
Triple chocolate brownies.....	\$4
Scones with jam and cream (nf)	\$4
Fresh fruit skewers with organic yoghurt and pistachio praline (gf)	\$4
Miniature Danish pastries.....	\$4
Chocolate éclairs (nf)	\$4
Carrot and olive oil cake with toasted walnuts	\$4
Organic muesli and honey slice (gf)	\$4

SAVOURY

Quesadilla with pulled pork, chilli and lime (nf)	\$5
Smoked ham and cheese mini croissants (nf)	\$5
Assorted finger sandwiches (nf)	\$5
Mini meat pies in flaky pastry (nf)	\$5
Mini sausage rolls with tomato relish (nf)	\$4
Sweet potato, tomato and mozzarella scone (nf, v).....	\$4
Spinach and ricotta pastizzi (nf, v)	\$4
Warm egg and bacon tartlets (nf).....	\$4



Conference Lunch Menus

WORKING LUNCH MENUS

Classic working lunch\$32

- Baguettes with assorted fillings*
- Finger sandwiches and healthy filled wraps*
- Chilled platter of sliced seasonal fruits
- Australian cheese selection with crisp-breads
- Freshly brewed tea and coffee

Premium working lunch\$36

- Hot pizza with chef's selection of toppings*
- Finger sandwiches and healthy filled wraps*
- Hot seasoned wedges with dipping sauces
- Chilled platter of sliced seasonal fruits
- Australian cheese selection with crisp-breads
- Freshly brewed tea and coffee

*Vegetarian items included in selection

WORKING LUNCH UPGRADES

- Hot soup (seasonal varieties).....\$5
- Vegetable spring rolls and curry puffs (nf, v).....\$6
- Hot chips or hot seasoned wedges with dipping sauces (nf, v).....\$6
- Quiche – bacon and cheddar, ricotta and spinach, blue cheese and pumpkin.....\$6
- Mini pies and sausage rolls (nf)\$6.5
- Toasted Turkish sandwich with chef's selection of fillings (inc. Vegetarian).....\$6.5
- Rosemary and garlic chicken skewers, aioli dip (nf, gf)\$7
- French pastry selection.....\$7.5
- Hot pizza with chef's selection of toppings (inc. Vegetarian) (nf)\$8
- Noodle box meals\$10
- Priced per selection
 - Marinated beef with vietnamese slaw, candied peanuts, chili and lime (gf)
 - Tasmanian salmon with nicoise salad (nf, df, gf)
 - Penne pasta with tomatoes, chilli and parmesan (nf, v)
 - Jerked chicken salad with baby cos, avocado, tomato, corn, tortilla chips & chili mayo (nf)
 - Chicken and prawn paella (gf, nf, df)
 - Beef cheeks & bacon in rich red wine jus on buttery mash (gf, nf)



Conference Lunch Menus

Premium set lunch\$36

Select one plated dish from below

- Pan seared Barramundi, garlic mash, asparagus and tomato salsa (nf, gf)
- Herb roast chicken supreme on mushroom risotto, salsa verde (nf, gf)
- Braised lamb shank, seasonal vegetables and shallots (nf)
- Roast beef, Yorkshire pudding, roast potatoes, steamed vegetables, jus (nf)
- Char grilled chicken breast, penne pasta, tomatoes and basil
- Free range pork cutlet, Lyonnaise potatoes, red cabbage slaw (nf, gf)
- Beef cheeks and bacon on mash with buttered carrots and brocolini (nf)

Served with

- Platter of char-grilled Turkish breads, dip and marinated feta
- Chef's seasonal salad
- Fresh fruits and berries
- Freshly brewed tea and coffee

Platinum fork Buffet lunch (minimum 30 pax)\$50

Cold dishes (select 2)

- Couscous salad with basil, orange, and Mediterranean vegetables (v)
- Potato, green bean, candied roma tomatoes, olives, capers and flaked salmon with salsa verde (gf)
- Char grilled chicken on Vietnamese slaw with lychee, Thai basil, lime and chilli caramel (nf, gf)
- Quinoa, pumpkin, feta and walnut salad with char grilled chicken (gf)
- Jerked Chicken salad with baby cos, avocado, tomato, corn, tortilla chips and chilli mayo (nf)
- Cucumber, watermelon and mint with barrel aged feta and chilli-candied almonds (v)

Hot Dishes (select 2)

- Butter chicken curry with jasmine rice (nf, gf)
- Slow cooked beef cheeks with mash (nf, gf)
- Salmon, leek and potato pie (nf)
- Traditional lamb moussaka (nf)
- Chicken in mushroom and tarragon cream sauce with buttered baby potatoes (nf)
- Penne pasta with beef, tomato and oregano ragu, fresh parmesan
- Kashmir beef curry with steamed rice

Served with

- Freshly baked baguette and butter
- Seasonal salad with house dressing

To Follow

- Fresh seasonal fruits
- Sweet platters with chocolate brownies, fruit tarts and slices
- Platter of selected cheeses, semi-dried fruits, nuts and crackers
- Selected teas and freshly brewed coffee



Set Menus

CONFERENCE SET MENUS

Set Menu 1\$55

Entree

Roast pumpkin soup, toasted almonds (gf, v)

Main course

Herb roast chicken supreme on mushroom risotto, salsa verde (nf, gf)

To follow

Fresh seasonal fruit and cheese platters

Set menu 2\$66

Entree

Jerked chicken salad, charred corn & pineapple salsa, tortilla crisps (nf, df)

Main course

Char grilled sirloin of beef, creamy potato gratin, buttered spinach & red wine jus (nf)

To follow

Sticky toffee pudding, caramel sauce, vanilla bean ice-cream (nf)

Set menu 3\$77

Entree

Sliced smoked salmon, avocado, crab and prawn salad, brandy spiked cocktail sauce (df, nf)

Main course

Rack of Amelia park lamb, spinach & potato galette, green beans, tarragon jus

Dessert

Petit fours: passion-fruit meringue tart, salted caramel & chocolate tartlet, macaron, pistachio & raspberry gateaux

To follow

Platter of Australian cheeses, semi dried fruits, nuts and crisp-breads



Set Menus

SOUPS

Roast pumpkin cream, toasted almonds (gf, v,)	\$14
Cauliflower & blue cheese veloute (gf, v, nf)	\$14
Minestrone with parmesan & garlic ciabatta (nf)	\$14
Chicken with Thai spices, coconut and lime (gf, nf)	\$14

COLD ENTRÉE

Antipasto plate with chorizo, salami & prosciutto, Emmental, olives, feta, cherry tomato, melenzane & artichoke salad	\$22
Jerked chicken salad, charred corn & pineapple salsa, tortilla crisps (nf, df)	\$22
Thai beef salad, seasonal vegetables, fried shallots & crisp rice noodles, nam jim dressing (df)	\$22
Sliced smoked salmon, avocado, crab & prawn salad, brandy spiked cocktail sauce (df, nf)	\$22

WARM ENTRÉE

Chermoulah marinated lamb, couscous salad, cucumber & mint, yoghurt (nf)	\$24
Twice cooked pork belly, smoked mash, vegetable and lentil salad, pickled apple (gf, nf)	\$24
Char grilled tiger prawns on warm potato & sweet potato salad, garlic aioli (df, gf)	\$24
Seared scallops, smoked duck breast and beetroot with ginger and orange (nf, df, gf)	\$24
Goat's cheese, basil & pine nut tart with confit tomato & salsa rosa (v)	\$24
Tasting Plate: three cheese arancini with chipotle aioli, seared chorizo with honey, hot smoked salmon and avocado guacamole, pork belly with pickled apple (nf)	\$28
Char grilled crayfish tail, mini caesar salad, roast garlic aioli (nf)	\$38

SIDE DISHES

Seasonal vegetables (v, gf)	\$3
Duck fat roast potatoes (gf)	\$3
Tossed seasonal salad (v, gf)	\$3
Green beans, toasted almonds, lemon butter (v, gf)	\$3
Roquette, pear & parmesan salad (v, gf)	\$3
Char grilled asparagus, parmesan crumbs & roquette pesto (v, gf)	\$5

MAIN COURSE

Fillet of barramundi, herb and lemon risotto, steamed asparagus & dill butter sauce (nf, gf)	\$36
Beef cheeks in red wine with crisp pancetta, olive oil mash, young carrots and broccolini	\$36
Goat's cheese & ricotta filled field mushrooms, quinoa, preserved lemon & parsley salad (v, gf)	\$36
Slow cooked lamb shank, garlic mash, roast carrots & pumpkin with salsa verde (nf)	\$36
Roast chicken breast & stuffed thigh, roast potatoes, baby carrots, peas & onions, pan gravy	\$36
Grilled chicken breast, pumpkin & tarragon risotto galette, asparagus & verjuice glaze (gf, nf)	\$36



Set Menus

MAIN COURSE (Cont...)

Char grilled sirloin Treeton farm beef, creamy potato gratin, buttered spinach & red wine jus (nf)	\$45
Pan seared salmon, warm tiger prawn, potato, green bean, heirloom tomato and herb salad (gf)	\$45
Beef fillet with duck fat roast potatoes, broccolini, béarnaise & jus (gf, nf)	\$45
Trio of grain fed beef: braised cheeks on garlic mash, pancetta wrapped eye fillet, corned beef hash, roast shallots, asparagus spears & red wine jus (nf)	\$45
Rack of amelia park lamb, spinach & potato galette, green beans, tarragon jus.....	\$45
Surf & turf: char grilled eye fillet of beef, garlic prawns, potato gateaux, confit tomatoes (nf)	\$50

DESSERT

New york baked cheesecake, lemon & lime glaze, vanilla anglaise (nf).....	\$16
Sticky toffee pudding, caramel sauce, vanilla bean ice-cream (nf)	\$16
Banoffi ice cream sundae; Banana cake, fresh banana, toffee and whipped cream	\$16
with vanilla ice-cream topped with caramel popcorn	
Milk chocolate, peanut & salted caramel tart, raspberry & red wine coulis.....	\$16
Crème brulee, strawberry & vanilla compote, butter shortbread (nf).....	\$16
Individual cheese plate, fig & walnut bread, semi dried fruits	\$16
Petit fours: passion-fruit meringue tart, salted caramel & chocolate tartlet, macaron, pistachio & raspberry gateaux	\$20
Tasting plate: mini hot fudge sundae, lemon-lime cheesecake, chocolate & salted caramel tartlet, berry financier.....	\$20

BUFFET STYLE DESSERT (PRICED PER PERSON / MINIMUM 40 PERSONS)

Chocolate fountain served with marshmallows, strawberries, rocky road, profiteroles & brownies	\$22
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Buffet Menus

ALFRESCO BUFFET MENU MINIMUM 30 PERSONS

ALFRESCO BUFFET\$57

Platters of Turkish bread, dip and smoky Chorizo for the tables

From the BBQ;

Chargrilled chicken in chermoulah marinade with peri-peri sauce (nf)

Gourmet sausages (nf)

Lamb, rosemary and vegetable kebabs (nf)

Grilled sweetcorn with chipotle butter (nf)

Garlic and rosemary roast potato wedges (nf)

Seasonal leaves, cucumber, cherry tomatoes

Potato, bacon and spring onion salad

Traditional coleslaw

Caesar salad with garlic croutons

Platters of fresh seasonal fruits

Selected local and imported cheese, dried fruits and nuts

Selected teas and freshly brewed coffee



Buffet Menus

GARDEN BUFFET MENU MINIMUM 40 PERSONS

GARDEN BUFFET\$68

Gourmet Breads

Basket of fresh baguette, Turkish breads and ciabatta
 Marinated west Australian olives
 Pickled vegetables

Cold Selection

Couscous salad with basil, orange, and Mediterranean vegetables (v)
 Potato, green bean, candied roma tomatoes, olives, capers and flaked salmon with salsa verde (gf)
 Char grilled chicken on Vietnamese slaw with lychee, Thai basil, lime and chilli caramel (gf)
 Roast and pickled beetroot salad, crumbled feta, toasted walnuts and balsamic gel (n, v, gf)
 Chef's seasonal salad with vinaigrette

Seafood

Chilled platters of tiger prawns with lemon & brandied cocktail sauce (gf, df, nf)

Hot Selection

Kashmir beef curry with pistachio & cardamom (gf, df)
 Chicken chasseur (nf)
 Fillets of snapper in champagne cream sauce (nf)

Hot Accompaniments

Seasonal vegetable selection (v, nf, gf)
 Minted baby potatoes (v, nf, gf)
 Fragrant jasmine rice (v, nf, df)

Dessert

Chef's selection of gateaux, tarts & slices
 Fresh seasonal fruit
 Australian cheese, dried fruit, nuts & crisp breads

Selection Of Teas & Freshly Brewed Coffee

Cold selection items may vary according to seasonal availability.



Buffet Menus

LAKES BUFFET MENU MINIMUM 40 PERSONS

LAKES BUFFET\$90

Gourmet Breads

Basket of fresh baguette, Turkish breads and ciabatta
 Marinated west Australian olives
 Pickled vegetables

Cold Selection

Couscous salad with basil, orange, and Mediterranean vegetables (v)
 Potato, green bean, candied roma tomatoes, olives, capers and flaked salmon with salsa verde (gf)
 Char grilled chicken on Vietnamese slaw with lychee, Thai basil, lime and chilli caramel (gf)
 Roast and pickled beetroot salad, crumbled feta, toasted walnuts and balsamic gel (n, v, gf)
 Chef's seasonal salad with vinaigrette

Seafood

Chilled platters of tiger prawns with lemon & brandied cocktail sauce (df, nf, gf)
 Oysters: natural oysters on the half shell, lemons, limes, hot sauce & bloody mary dressing (df, nf, gf)

Carvery

Roast leg of pork, apple sauce (lf, nf)

Hot Selection

Butter chicken curry (gf, nf)
 Lamb moussaka: slow cooked lamb & Mediterranean vegetable bake (nf)
 Tasmanian salmon, leek & potato pie (nf)

Hot Accompaniments

Seasonal vegetable selection
 Sea salt & rosemary roast potatoes
 Wild rice & almond pilaf

Dessert

Chocolate fountain served with marshmallows, strawberries, rocky road & profiteroles
 Chef's selection of gateaux, tarts & slices
 Fresh seasonal fruit
 Australian cheese, dried fruit, nuts & crisp breads

Selection Of Teas & Freshly Brewed Coffee

Cold selection items may vary according to seasonal availability.



Buffet Menus

ADDITIONAL BUFFET ITEMS

These items can be added to any buffet menu.

PLATTERS

Deli meats: ham, salamis, cacciatore with mustard & pickle (nf).....	\$6
Quiches, tarts & frittatas with seasonal vegetables & farmhouse cheese fillings (v)	\$6
Sushi selection: sushi rolls, soy, wasabi & pickled ginger (df)	\$6
Seafood platter: New Zealand mussels, natural oysters & chili marinated octopus (df, gf)	\$10

SOUPS

Roast pumpkin veloute, toasted almonds (gf, v)	\$6
Cauliflower & blue cheese veloute (gf, v, nf).....	\$6
Minestrone with parmesan & garlic ciabatta (nf).....	\$7
Chicken, sweet corn & potato chowder (gf, nf,).....	\$7

HOT SELECTION

Add an additional hot selection (Choose one of the following)	\$8
Braised beef cheek with red wine, bacon & button mushrooms (gf, nf)	
Italian braised beef with tomatoes & oregano (df, gf, nf)	
Kashmir beef curry with pistachio & cardamom (gf, df)	
Lamb with white wine, tarragon & root vegetables (nf)	
Lamb moussaka: slow cooked lamb & Mediterranean vegetable bake (nf)	
Butter chicken curry (gf)	
Chicken chasseur (nf)	
Chicken 'pizzaiolo' with tomatoes, olives & mozzarella (gf)	
Salmon, leek & potato pie (nf)	
Fillets of snapper in champagne cream sauce (nf)	
Pumpkin, parsley & pine nut cannelloni (v)	
Vegetable lasagne with locally made ricotta & parmesan (v)	
Chick pea and lentil curry with crispy chickpeas (v, nf, df, gf)	
Salt and pepper tofu with stir fried greens, baby corn, and shitake mushrooms (v, nf, df, gf)	
Baked polenta gnocchi, tomatoes, blue cheese & walnuts (v)	



Buffet Menus

HOT ACCOMPANIMENT

- Add an additional hot accompaniment (Choose one of the following).....\$5
- Creamy potato bake with garlic & pancetta (v, nf, gf)
 - Sea salt & rosemary roast potatoes (v, nf, df, gf)
 - Minted baby potatoes (v, nf, gf)
 - Cauliflower & broccoli with blue cheese & walnuts (v)
 - Stir-fried seasonal vegetables with honey-soy and toasted sesame (v, nf, df, gf)
 - Seasonal vegetable selection (v, nf, lf, gf)
 - Roast root vegetables – pumpkin, carrot, sweet potato and onions roast with garlic and herbs (v, nf, df, gf)
 - Ratatouille: Mediterranean vegetables cooked with ripe tomatoes & basil (v, nf, df, gf)
 - Fragrant jasmine rice (v, nf, df)
 - Wild rice & almond pilaf (v)
 - Festival rice: lightly spiced basmati rice with semi dried fruit & nuts (v)

CARVERY STATION WITH CHEF

- Station comes with a selection of sauces & condiments (nf)
- Slow cooked beef blade\$9
 - Pot roast shoulder of lamb\$9
 - Roast leg of Amelia park lamb\$12
 - Roast leg of pork\$9
 - Honey glazed leg ham.....\$12
 - Roast turkey breast.....\$12

DESSERTS

- Sticky toffee pudding, hot fudge sauce\$5
- Steamed double chocolate pudding, choc-fudge sauce\$5
- Apple, pear & blackberry crumble with vanilla custard\$5
- Petit fours: chef's choice of miniature cakes & tartlets.....\$10
- Gourmet cheese selection: selected local & international cheese from blue cow with quince paste, muscatel raisins & lavoche biscuits\$10
- Chocolate fountain served with marshmallows, strawberries, rocky road, profiteroles & brownies\$14



Cocktail Menus

COCKTAIL MENUS PRICED PER PERSON.

Pre dinner canapés	\$12
<i>Choose any 3 items</i>	
Sundowner package.....	\$25
<i>Platters of Turkish breads and dip plus choose any 5 canapé items</i>	
Finger food package.....	\$36
<i>Platters of Turkish breads and dip plus choose any 3 cold and 4 hot items</i>	
Premium Cocktail Package	\$50
<i>Choose any 4 cold, 4 hot & 2 substantial items</i>	
Add an additional cold / hot / dessert item	\$5

COLD SELECTION

- Salmon tataki, pickled ginger vinegar, crisp radish (df, gf, nf)
- Chicken liver parfait, pedro gel, toasted brioche
- Smoked duck san choy bau, macadamia & chili praline (df)
- Scallop ceviche, avocado, tomato & coriander salad (df, gf)
- Pulled pork crostini with balsamic onions (nf, gf)
- Tiger prawn, guacamole, chili salsa (df, gf, nf)
- Vietnamese rare beef salad (df)
- Twice cooked pork belly with pepper caramel
- Oyster with mirin & ginger dressing, seaweed salad (nf, gf)
- Garden vegetable frittata, sun dried tomato tapenade (v, nf)
- Smoked salmon & soft herb crepe roulade, keta caviar (nf)

HOT SELECTION

- Chorizo sausage roll, salsa romesco
- Homemade falafels, minted crème fraiche (v)
- Squid ink & red wine risotto balls, seaweed crumb, coriander aioli
- Roast pumpkin, sage & Roquefort risotto balls (v)
- Cumberland pork zoppis (nf)
- Spiced lamb pastizzi
- Tempura prawn, wasabi aioli (df, nf))
- Vegetable spring roll, ginger dipping sauce (df, nf)
- Seared scallop with pickled apple (nf, lf)
- Beef, beer & bacon mini pies
- Ricotta & lemon stuffed mushrooms (v, nf)
- Smoked ham croquettes with paprika aioli (nf)
- Satay chicken with peanut dipping sauce (gf)
- Sichuan fried soft shell crab, lime mayo (df)

DESSERT SELECTION

- Chocolate dipped strawberries (nf, gf, df)
- Shot glass desserts
- Walnut crostini with blue cheese & quince
- Chocolate cone with rich ganache & popping candy
- Mini Magnum ice-creams



Cocktail Menus

Add an additional food station, substantial item or platter as marked

SUBSTANTIAL ITEMS

Pulled pork & coleslaw slider (df, nf)	\$8
Mini wagyu burger with swiss cheese (nf)	\$10
Chicken parmigiana slider (nf)	\$9
Lemon & basil crumbed lamb cutlets, aioli	\$8

NOODLE BOX MEALS..... \$10

Marinated beef with vietnamese slaw, candied peanuts, chili and lime (gf)
Tasmanian salmon with nicoise salad (nf, df, gf)
Penne pasta with tomatoes, chilli and parmesan (nf, v)
Jerked chicken salad with baby cos, avocado, tomato, corn, tortilla chips & chili mayo (nf)
Chicken and prawn paella (gf, nf, df)
Beef cheeks & bacon in rich red wine jus on buttery mash (gf, nf)

FOOD STATIONS (ONLY AVAILABLE WITH PREMIUM OR FINGER FOOD PACKAGES)

Carvery Station (nf)

Roast meat carved by your Chef onto sourdough rolls with sauces & condiments:

Slow cooked beef blade	\$18
Roast leg of amelia park lamb	\$20
Roast leg of pork	\$18
Honey glazed leg ham	\$20

Curry Bar

Butter chicken curry, lentil dhal, lamb rogan josh, steamed rice, naan breads, pickles, chutneys & poppadums

GOURMET CHEESE \$17.5

Chef's selection of premium local & international cheese with crisp breads, crackers, fresh & semi-dried fruits, nuts, quince paste & lavoche

CHOCOLATE FOUNTAIN..... \$22

served with marshmallows, strawberries, rocky road, profiteroles & brownies
(*\$14 as part of the buffet dessert*)

DESSERT BUFFET \$25

Selection of our pastry chef's gateaux, cakes, slices & tarts with Chantilly cream & fresh fruit



Beverage Menus

BEVERAGE PACKAGES PRICED PER PERSON

GARDEN BEVERAGE PACKAGE

One hour	\$27	Two hours	\$31
Three hours	\$35	Four hours	\$40
Five hours.....	\$45	Six hours	\$49
Mortar & Pestle Sparkling Cuvee			
Mortar & Pestle Semillon Sauvignon Blanc			
Mortar & Pestle Cabernet Merlot			
Carlton Draught			
Great Northern Lager Mid Strength			
Soft Drinks & Juices			

LAKES BEVERAGE PACKAGE

One hour	\$29	Two hours	\$35
Three hours	\$40	Four hours	\$47
Five hours.....	\$51	Six hours	\$56
Dunes & Greene Brut NV			
Oxford Landing Estates Chardonnay			
Oxford Landing Estates Shiraz			
Carlton Draught			
Great Northern Lager Mid Strength			
Soft Drinks & Juices			

FAIRWAYS BEVERAGE PACKAGE

One hour	\$31	Two hours	\$36
Three hours	\$41	Four hours	\$49
Five hours.....	\$53	Six hours	\$59
Redbank 'Emily' Brut Cuvee			
Redbank The Long Paddock Sauvignon Blanc			
Redbank The Long Paddock Merlot			
Carlton Draught			
Great Northern Lager Mid Strength			
Soft Drinks & Juices			

PREMIUM BEVERAGE PACKAGE

One hour	\$47	Two hours	\$52
Three hours	\$57	Four hours	\$62
Five hours.....	\$67	Six hours	\$72
Louis Bouillot Perle de Vigne 'Grand Reserve'			
Vasse Felix Sauvignon Blanc Semillon			
Vasse Felix 'Filius' Cabernet Sauvignon			
Peroni Leggera			
Peroni Azzurro			
Soft Drinks & Juices			



Beverage Menus

BEVERAGES ON CONSUMPTION

Australian Sparkling Wine

Deakin Azahara Sparkling Brut NV VIC	\$35
Brown Brothers Zibibbo Rosa VIC	\$39
Redbank 'Emily' Brut Cuvee VIC.....	\$39
Louis Bouillot Perle de Vigne 'Grand Reserve' FRANCE.....	\$55
Brown Brothers Prosecco KING VALLEY.....	\$39

White Wine

Moonstruck Moscato VIC.....	\$32
McWilliams Fruity white	\$30
Oxford Landing Estates Chardonnay SA.....	\$32
Plantagenet Three Lions Chardonnay WA	\$39
Redbank The Long Paddock Sauvignon Blanc VIC	\$38
Saint Clair Sauvignon Blanc NZ.....	\$40
Vasse Felix Sauvignon Blanc Semillon WA.....	\$40

Red Wine

Oxford Landing Estates Shiraz SA	\$32
Redbank The Long Paddock Merlot VIC.....	\$38
Yalumba Patchwork Shiraz SA.....	\$45
Plantagenet Three Lions Cabernet Merlot WA	\$39
Jim Barry "Cover Drive" Cabernet Sauvignon SA.....	\$45
Vasse Felix 'Filius' Cabernet Sauvignon WA	\$50

Draught Beer

Carlton Draught	
Per jug	\$23
Per glass	\$7.9
Great Northern Lager Mid Strength	
Per jug	\$23
Per glass	\$7.9

Bottled Beer & Cider

Peroni Leggera (3.5%)	\$8.5
Peroni Azzurro (5.1%)	\$10
Corona [4.5%].....	\$10
Dirty Granny Matured Cider (5.5%)	\$8



Beverage Menus

Soft Drink & Juices

Soft Drink

Per jug	\$14.5
Per glass	\$4.6

Juice

Per jug	\$16
Per glass	\$5.4

Tea & Coffee

per unlimited cup	\$4.5
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Port

Wolf Blass Red Label Reserve Tawny Per glass	\$5
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McWilliams Fruity White wine may be added to all packages upon request at no extra charge. Upgrade your beverage package by replacing the draught beers with up to 3 bottled beers of your choice from the Bottled Beer & Cider selection for an additional 15% of the package price per person. Bottled beer selection must include the mid-strength option. Beverage packages are not available in the Boardroom or View 180 Cocktail Lounge, only beverages on a consumption basis. Joondalup Resort's responsible service of alcohol policy allows a maximum 4 hour beverage package only for cocktail receptions.

Wines change on a regular basis. Should any of the above wines be unavailable at the time of your function a replacement of the same quality will be provided. Beverage selections must include the mid-strength beer option. Tea & coffee is inclusive with buffet menus only. Beverage prices valid to June 2017.