



His Majesty's Theatre | Perth Concert Hall | Playhouse Theatre | Subiaco Arts Centre | Government House Ballroom

COCKTAIL MENU PACKAGES

Price is per person. Each item provides ONE portion per person.

30 minutes – 4 items

1 hour – 6 items

2 hours – 9 items

3 hours – 12 items

4 hours – 16 items

5 hours – 20 items

When your event falls over a meal period, canapé items may not replace a plated meal, we suggest upgrading to include a Cuisine Box - \$12.50 per person. See following for details.

COCKTAIL MENU ONE

\$11.00 per person – 4 portions per person

Asparagus & Feta Frittata with Semi Sun-dried Tomato.

Harissa Spiced Lamb & Cous Cous Tartlet.

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Chicken & Spinach Empanada with Chilli Tomato Salsa.

Smoked Cod Fritter with Capsicum Rouille.

COCKTAIL MENU TWO

\$18.00 per person – 6 portions per person

Fresh Lobster Mousse on Fennel Palmier.

Large Nori Roll Selection with Soy Sauce, Wasabi & Pickled Ginger.

Seared Spicy Beef Gravalax with Green Horseradish Cream.

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Tandoori Lamb & Mint Risotto Ball with Baba Ganoush.

Chickpea Fritter with Tahini Yoghurt & Honey Carrot

Caramelised Onion & Schnapper Tartlet.

COCKTAIL MENU THREE

\$18.00 per person – 6 portions per person

Roast Vegetable & Hommus Spiral.

Lemon & Garlic Chicken with Smokey Eggplant Dip.

Smoked Salmon on Savoury Scone with Dill & Dijon Dressing.

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Lamb & Rosemary Pie with a Mint Jus Dip.

Salted Snapper Fritter with Lemon Aioli.

Pear & Double Brie Tartlet.

Prices are valid until 31st December 2009.

If your event is to be held in 2010 please allow for an estimated increase of 10%.

Staff and Chef Charges apply if less than 35 guests.



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COCKTAIL MENU FOUR

\$25.00 per person – 9 portions per person

Peking Duck Rice Wrap with Sweet Soy Dip.
Lemon & Garlic Chicken with Smokey Eggplant Dip.
Fresh Lobster Mousse on Fennel Palmier.
Herbed Pikelet with Blue Cheese & Red Wine Pear.



Shrimp & Risotto Croquette.
Vegetable Samosa with Coriander & Mint Sambal.
Polpettini Italian Style Meat Ball with Red Wine Tomato Sauce.
Swiss Mushroom filled with Goats Feta & Roasted Cashews.
Handmade Pork, Sage & Onion Sausage Roll.

COCKTAIL MENU FIVE

\$25.00 per person – 9 portions total per person

Gruyere Profiterole with Brandied Chicken Livers.
Harissa Spiced Lamb Tartlet with Couscous.
Asparagus & Feta Frittata with Semi Sun-dried Tomato.
Herbed Picklet with Blue Cheese & Red Wine Pears.



Thai Chicken & Coconut Cake with Sweet Chilli.
Beef Fillet & Guinness Gourmet Pie with Jus Reduction.
Peanut Crusted Prawn with Paw Paw Chutney.
Chickpea Fritter with Tahini Yoghurt & Honey Carrot.
Scallop Wonton with Chilli Lime Soy.

COCKTAIL MENU SIX

\$33.00 per person – 12 portions per person

Zucchini, Sour Cream & Garlic Chive Frittata.
Gruyere Profiterole with Brandied Chicken Livers.
Scallop & Leek Mousse with Caviar on Toasted Baguette.
Vietnamese Rice Paper Roll with Ginger Tofu & Toasted Sesame Dip.
Star Anise Beef Gravalax with Green Horseradish Cream.
Peking Duck & Asparagus rolled in Szechuan Crepe.



Chicken & Corn Fritter with Pesto Dip.
Veal Blanquette Pie with Carrot Parsnip.
Peanut Crusted Prawn with Paw Paw & Pumpkin Chutney.
Tandoori Lamb & Mint Risotto Ball with Baba Ganoush.
Pumpkin & Almond Wonton with Sesame Soy Dip.
Pear & Double Brie Tartlet.

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COCKTAIL MENU SEVEN

\$39.50 per person – 16 portions per person

Peking Duck & Oriental vegetable Wonton Cup.
Seared Star Anise Beef Gravalax with Green Horseradish Cream.
Lemon & Garlic Chicken with Smokey Eggplant Dip.
Smoked Ocean Trout Roll with Pesto & Fresh Spring Vegetable.
Fresh Lobster Mousse on Fennel Palmier.
Grape Tomato & Bocconcini Tartlet.
Asparagus & Feta Frittata with Semi Sun-dried Tomato.
Herbed Pikelet with Blue Cheese & Red Wine Pear.



Indian Beef Curry Puff.
Lamb Shepherds Pie.
Handmade Pork, Sage & Onion Sausage Roll.
Spicy Hoi Sin Chicken Ball with Fresh Lime Slices and Chilli Coriander Sauce
Pear & Quince Risotto Ball with Light Marscarpone Sauce.
Chickpea Fritter with Tahini Yoghurt & Honey Carrot.
Thai Coconut Rolled Prawn with Bertolli Bean Mayonnaise
Caramelised Onion & Schnapper Tartlet.

COCKTAIL MENU EIGHT

\$44.00 per person – 20 portions per person

Large Nori Roll Selection with Soy Sauce, Wasabi & Pickled Ginger.
Herbed Pikelet with Blue Cheese & Red Wine Pear.
Smoked Salmon on Savoury Scone with Dill & Dijon Dressing.
Vietnamese Rice Paper Roll with Ginger Tofu & Toasted Sesame Dip.
Zucchini, Sour Cream & Garlic Chive Frittata.
Lemon & Garlic Chicken with Smokey Eggplant Dip.
Harissa Spiced Lamb Tartlet with Couscous.
Peking Duck & Asparagus rolled in Sczechuan Crepe.
Rare Roast Beef Roll with Pesto & Spring Vegetables.
Gruyere Profiterole with Brandied Chicken Livers.



Pear & Quince Risotto Ball with Light Mascarpone Sauce.
Swiss Mushroom filled with Goats Feta & Roasted Cashews.
Vegetable Pakora with Coriander Mint Chutney.
Chickpea Fritter with Tahini Yoghurt & Honey Carrot.
Caramelised Onion & Schnapper Tartlet.
Peanut Crusted Prawn with Paw Paw Chutney.
Thai Chicken & Coconut Cake with Sweet Chilli.
Lamb & Rosemary Pie with a Mint Jus Dip.
Handmade Pork, Sage & Onion Sausage Roll.
Polpettini Italian Style Meat Ball with Red Wine Tomato Sauce.

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CUISINE BOXES
\$12.50 each, per person

Beef Tortellini in a Traditional Napolitano Sauce
Tender Beef & Chinese Vegetables Stir-Fried with Asian Noodles
Chicken & Vegetable Korma Curry with Steamed Basmati Rice
Spinach & Ricotta Ravioli with Rich Tomato & Basil Concasse
Madras Beef Curry with Steamed Basmati Rice
Nasi Goreng Indonesian Fried Rice

*Vegetarian Options available on request.

TO FURTHER COMPLEMENT & ENHANCE YOUR COCKTAIL PARTY

AUSTRALIAN & INTERNATIONAL CHEESE DISPLAY
\$12.00 per person

Inclusive of Soft, Hard & Blue Cheeses
accompanied by a Fresh Fruit Display, Dried Fruits,
Crisp-breads, Water Crackers & Almond Bread.

DECADENT DESSERT DISPLAY
\$15.95 per person

Selection consisting of – Hand-made Petit Fours,
Freshly Sliced Fruit, Zesty Lemon Cheesecake, Moist Chocolate Mud Cake,
Crème Caramel and an Assortment of Mini French Pastries.

DESSERT & CHEESE DISPLAY
\$24.45 per person

Combination of the Cheese Display and Dessert Buffet items specified above.

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