

## FOOD & BEVERAGE PACKAGES

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#### CANAPE PACKAGE

##### 2-hour sundowner food & beverage package \$66 per head

Ginger & mirin chicken, pickled cucumber, dashi wafer (g d)  
Beetroot bilini, pickled cucumber, star anise beetroot relish (v)  
Vegetable & fresh herb rice paper roll, nam jim (vn g)  
Mushroom, truffle & manchego arancini (v)  
Crispy chilli squid, red pepper aioli, greens (d)  
Spicy slow cooked lamb empanada, spiced yoghurt

##### Silver 4-hour canape & beverage package \$91 per head

Mediterranean grilled vegetable and pesto tart, parmesan wafer (v)  
Pork rillette, mustard, tarragon, brioche toast, cornichon  
Vegetable & fresh herb rice paper roll, nam jim (vn g)  
Ginger & mirin chicken, pickled cucumber, dashi wafer (g d)  
Roasted pumpkin, lemon, parsley & fetta arancini (v)  
Mini pulled beef taco, avocado & corn salsa  
Golden fried karagee panko chicken skewer, chilli mayonnaise  
Spicy slow cooked lamb empanada, spiced yoghurt  
Crispy chilli squid, red pepper aioli, greens (d)  
Roman gnocchi, hazelnut, pesto, parmesan butter sauce (v)

#### CANAPE PACKAGE

##### Gold 4-hour canape & beverage package \$106.5 per head

Smoked salmon mousse, herb buttered brioche, charcoal wafer  
Duck breast, turmeric pancake, herb salad, orange & hoisin sauce (d)  
Creamed "cauliflower cheese" mousse, herb gel, parmesan crisp (v)  
Herb crusted Beef fillet, golden brioche crouton, béarnaise sauce  
Choice of natural, yuzu foam or kilpatrick oysters (g)  
Mushroom, truffle & manchego arancini (v)  
Pork Belly, brown sugar, and vanilla caramelised pineapple (g d)  
Pulled Narrogin lamb shepherd's pie, truffle potato, cheddar (g)  
Seared scallop, crispy prosciutto, pea puree, pistachio crumble (g)  
Butter fried sweet potato gnocchi duck ragout  
Choice of pork, beef, or chicken mini burger

#### SHARE STYLE / SIT DOWN PACKAGE

##### 4-hour share style & beverage package \$108 per head

Assorted breads, butter, olive oil and balsamic  
Chorizo, fetta, and olives  
Prosciutto and spinach chicken roulade, semi dried tomato cream (g)  
Braised beef cheek, sticky jus, and gremolata (d) (g on request)  
Toasted cauliflower, fried kale & pinenuts (g v)  
Buttered beans and baby carrots or rocket, tomato, fetta, caramelised onion salad (g v)  
Dauphinoise potato or baskets of hand cut frits (g v)



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### SIT DOWN PACKAGE

#### **Bronze**

4 HOUR DRINK PACKAGE  
\$113 Per head

Choice of one entrée  
Alternate drop of two mains  
Cutting and plating of wedding cake

#### **Gold**

4 HOUR DRINK PACKAGE  
\$133 Per head

Choice of 3 canapes  
Alternate drop of two entrees  
Alternate drop of two mains  
Choice of one dessert

#### **Silver**

4 HOUR DRINK PACKAGE  
\$123 Per head

Choice of 3 canapes  
Alternate drop of two entrees  
Alternate drop of two mains  
Cutting and plating of wedding cake

#### **Platinum**

4 HOUR DRINK PACKAGE  
Including palate cleanser  
\$155 Per head

Choice of 5 canapes  
Chefs choice amuse bouche  
Alternate drop of two entree  
Alternate drop of two mains  
Alternate drop of two desserts



# BEVERAGE MENU

Jacobs Creek \$18  
 Madfish Prosecco \$23.5  
 Madfish gold turtle sparkling \$28  
 Brookwood sparkling NV \$37.5  
 Swings & Roundabouts NV \$48  
 Jete \$50  
 Grand Jete \$75  
 MOET/Veuve/Mumm \$100

## White Wine

Madfish SBS \$19  
 Vasse Felix classic dry SBS \$26.5  
 Voyager estate Margaret River Chenin Blanc \$26.5  
 Madfish Gold turtle SSB \$28  
 Leeuwin estate classic white \$28  
 Madfish gold turtle SSB \$28  
 Vasse Felix classic dry Rose \$29.5  
 Forester estate lifestyle chardonnay \$34  
 Forester estate SSB \$37  
 Forester SB \$42.5  
 Leeuwin estate Art series SB \$45  
 Leeuwin Estate Prelude Chardonnay \$50

## Red Wine

Frankland Tate estates Margaret River merlot \$22  
 Gold Turtle shiraz \$26.5  
 Wise sea urchin Margaret River cab merlot \$26.5  
 Wise shiraz \$26.5  
 Ferngrove black label Frankland River malbec \$31  
 Ferngrove Frankland river shiraz \$31  
 Vasse Felix Filius cab sav \$37  
 Leeuwin estate art series shiraz \$62  
 Vasse Felix Cab Sav \$65  
 Howard Park Cab Sav \$92  
 Howard Park Shiraz \$92  
 Leeuwin estate cab sav \$105

## Beer Mid strength

Rogers 3.8% \$6  
 Pirate Life throwback IPA 3.5% \$6  
 Alby 3.5% \$6  
 Cheeky Monkey Mid 3.5% \$6

## Beer Full strength

Eagle Bay Pale Ale 5.8% \$6  
 Gage roads single fin 4.5% \$6  
 Gage roads pipe dreams 4.2% \$6  
 Nail Pale ale 4.4% \$6

## Welcome cocktail

\$8.5 per person

## Nightcap

\$17 per person

## Cocktails

\$11 per person

## Soft drink & Juice

Capi 250ml \$4.5  
 Capi 1L \$10  
 Soft drink 330ml (coke, lift etc.) \$4  
 Soft drink 1.25ml (coke, lift etc.) \$7  
 Juice 220ml (apple/orange) \$4  
 Juice (apple/orange) 1L \$9  
 Sparkling water 1L \$9

## Ice

5kg ice \$5

# BEVERAGE MENU

## Staff costs

1-20 guests \$135 (1 staff)  
 21-50 guests \$270 (2 staff)  
 51-100 guests \$405 (3 staff)  
 101-200 guests \$675 (5 staff)  
 201-300 guests \$1095 (7 staff / 1 manager)

### **Cocktail drink service**

1-50 guests \$135 (additional)  
 51-100 guests \$270 (additional)  
 101-200 guests \$540 (additional)

## Bar setup

Basic Bar Equipment set up (trestle table bar) \$185  
 Pressed Tin Bar (includes bar front) \$265  
 Festival Keg Bar (includes bar front) \$680  
 Cocktail station (blended) \$55  
 Cocktail station (mixed) \$20

All bar setups come with serving equipment and ice/tubs etc.

## Glassing your event

Seated event glassware (inc wine, champ, multipurpose)  
 \$3.5pp  
 Stand up cocktail event (inc wine, champ, multipurpose)  
 \$2.5pp

This is inclusive of delivery and collection of glassware

***Packages do not include staff or glassware***

***Packages are a minimum 2-hour period and minimum 20 guests.***

***All events will require RSA approved staff and an Approved Manager (supplied by Creative Catering)***

**Some info we will require to send an all-inclusive quote for your approval**

Contact Details  
 Date of Function  
 Approx. number of guests  
 Beverage package decided  
 Occasion  
 Beverage orders  
 Food catering to accompany  
 Staff required  
 Equipment required/provided  
 Venue of function

Should you wish to discuss more of this in greater detail please feel free to get in touch with us via

PH: (08) 6401 3656

Mail: [info@creativecateringperth.com](mailto:info@creativecateringperth.com)

***Creative Catering 'Your perfect is our Passion'***