

Experience is everything

EUROPEAN CELEBRATION MENU



WestWaters
HOTEL & ENTERTAINMENT COMPLEX

MINIMUM OF 50 PEOPLE

THIS MENU IS DESIGNED TO BE SERVED ON PLATTERS
AND SHARED TO THE CENTRE OF THE TABLE

IDEAL FOR ROUNDS OF TENS

ENTRÉE

Pesto pizza bread with mozzarella	V
Prosciutto melone - shaved prosciutto & rockmelon with bread sticks	DF

MAIN COURSE

Chicken cacciatore in tomato with green capsicum and olives	DF/GF
Grilled calamari with roasted potatoes & red peppers	DF/GF
Mixed mushroom & pumpkin risotto with shaved parmesan	V/GF
Creamy cheese & herb whipped polenta	V/GF
Greek style salad with marinated feta, citrus & oregano dressing	V/GF

DESSERT

Tiramisu with coffee soaked sponge, mascarpone and chocolate shavings	V
Salted crème caramels	V/GF

All rates quoted are GST inclusive and are net (non-commissionable). Our Executive Chef and his team will endeavour to provide you with your menu selection, however cannot be held responsible for availability due to seasonal changes. Menus are subject to change and any changes will be advised to you in writing. Please advise our team when making your enquiry of any specific dietary requirements you or your guests may have.

V Vegetarian VG Vegan GF Gluten Free DF Dairy Free