

Experience is everything



WestWaters
HOTEL & ENTERTAINMENT COMPLEX

COCKTAIL MENU

MINIMUM OF 30 GUESTS

Option 1 - 7 Canapés

MINIMUM 2 COLD ITEMS

Option 2 - 9 Canapés

MINIMUM 3 COLD ITEMS

Option 3 - 11 Canapés

MINIMUM 4 COLD ITEMS

**Select and customise
your event from the selection:**

COLD

Truffle mushroom and herb crème friache tartlet	V
Ham & pork presse on brioche croute with salsa verde	DF
Shaved prosciutto with rockmelon & vin cotto	DF/GF
Roasted pumpkin and goat's cheese tart**	V
Traditional tomato bruschetta with balsamic glaze**	V
Flaked Tasmanian salmon on toasted brioche	DF
Vietnamese rice paper rolls with shredded chicken	DF/GF
Cherry tomato, boconcini and salami skewers	GF
Mini frittata with red peppers, chorizo & feta	GF
Shrimp cocktail with smashed avocado	DF/GF
Marinated lamb rump on crostini with hummus	DF
Teriyaki chicken sushi rolls with sticky soy	DF

HOT

Mini ham, cheese & tomato toasties	
Moroccan lamb kebab with roasted garlic yoghurt	GF
Pulled pork slider with pickles, cheddar & creamy slaw	
Crumbed haloumi chips and citrus mayo	V
Mini pepperoni pizza with tomato & mozzarella**	
Salt & pepper calamari with chilli aioli**	DF
Peking duck spring rolls with spiced plum sauce	DF
3 cheese and ham arancini cubes **	
Homemade Angus beef sausage rolls with relish**	
Polenta chips with black truffle mayo**	V/DF
Mac & cheese fritters with jalapeno mayo	V
Mini vegetarian pizza with pumpkin, capsicum & feta	V
Beef satay skewers with spicy peanut sauce	DF
Assorted mini pies with tomato relish	
Maltese Pastizzi filled with ricotta cheese**	V
Mini dagwood dogs with spiced mustard ketchup	
Salmon, shrimp & potato croquettes	
Chorizo and red pepper arancini with citrus aioli	
Steamed chicken & mushroom Chinese dumplings with soy	DF
Spiced potato and chickpea fritters with cumin yoghurt	GF/VG
Tempura prawns with wasabi mayo	DF
Baked chicken & mushroom filo pastries	

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

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COCKTAIL MENU

MINIMUM OF 30 GUESTS

ONLY AVAILABLE WHEN PURCHASED WITH ONE OF OUR
3 PACKAGES

SUBSTANTIAL CANAPÉS

\$5 per person, per item

Chinese style fried rice box with shredded chicken, shrimps and vegetables	DF
Saffron paella with chorizo, calamari, chicken, green peas and tomato	GF/DF
Crumbed fish & fat chips with caper dill mayo	DF
Chicken and smoked bacon pasta in creamy white wine sauce	

SWEET CANAPÉS

\$4 per person, per item

Selection of French pastries	V
Salted caramel chocolate tart	V
Mini fruit curd tartlets	V
Mini Pavlova with Chantilly cream and fresh fruit	V
Homemade Chocolate fudge brownie	V
Chefs selected mini cheese cake	V
Freshly baked banana bread	V
Panna cotta tumbler with fruit coulis	V/GF
Pastry chefs selected slices	V
Selected sweet mini muffins	V
Homemade nut cluster muesli bar	VG/DF/GF
Belgium chocolate mousse cake	V
Homemade almond & fruit friands	V
Flourless orange cake with chocolate ganache	V/GF
Roasted pecan & chocolate pie	V
White chocolate, raspberry & coconut tea cake	V
Warm bread & butter pudding	V
Assorted glazed mini donuts	V

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