

# CATERING MENU

Our chefs use the freshest local ingredients to deliver creative menu selections for your event and cater to your dietary requirements.

Plus our experienced catering team are here to help you plan every detail to ensure your event is a success.





# Plated Breakfast

**\$30.00 per person**

## **It's your choice:**

- Scrambled eggs on sourdough bread with crispy bacon, grilled tomato, herb chipolata and golden hash brown
- Eggs benedict on sourdough bread with sliced ham, spinach and hollandaise sauce
- Fluffy pancakes with caramelised banana, fresh seasonal fruit and maple syrup

## **Plated breakfast options are served with:**

- Freshly brewed tea & coffee
- Selection of fruit juices
- Danish pastries
- Croissants
- Mini muffins
- Fresh seasonal fruit



# Buffet Breakfast

## It's your choice:

### Classic Continental

**\$25.00 per person**

#### Cold Selection:

- Variety of cereals, toasted muesli, assorted pastries, breads & preserves, cold meats & cheeses, yoghurt with fruit compote and fresh seasonal fruit

### Full Buffet

**\$32.00 per person**

#### Cold Selection:

- Variety of cereals, toasted muesli, assorted pastries, breads & preserves, cold meats & cheeses, yoghurt with fruit compote and fresh seasonal fruit

#### Hot Selection:

- Crispy bacon, breakfast sausages, golden hash browns, grilled tomato, baked beans, sautéed mushrooms and scrambled eggs

### Buffet breakfast options are served with:

- Freshly brewed tea & coffee
- Selection of fruit juices



# Refresh Break

**\$14.00 per person**

## **Your choice of one item per break:**

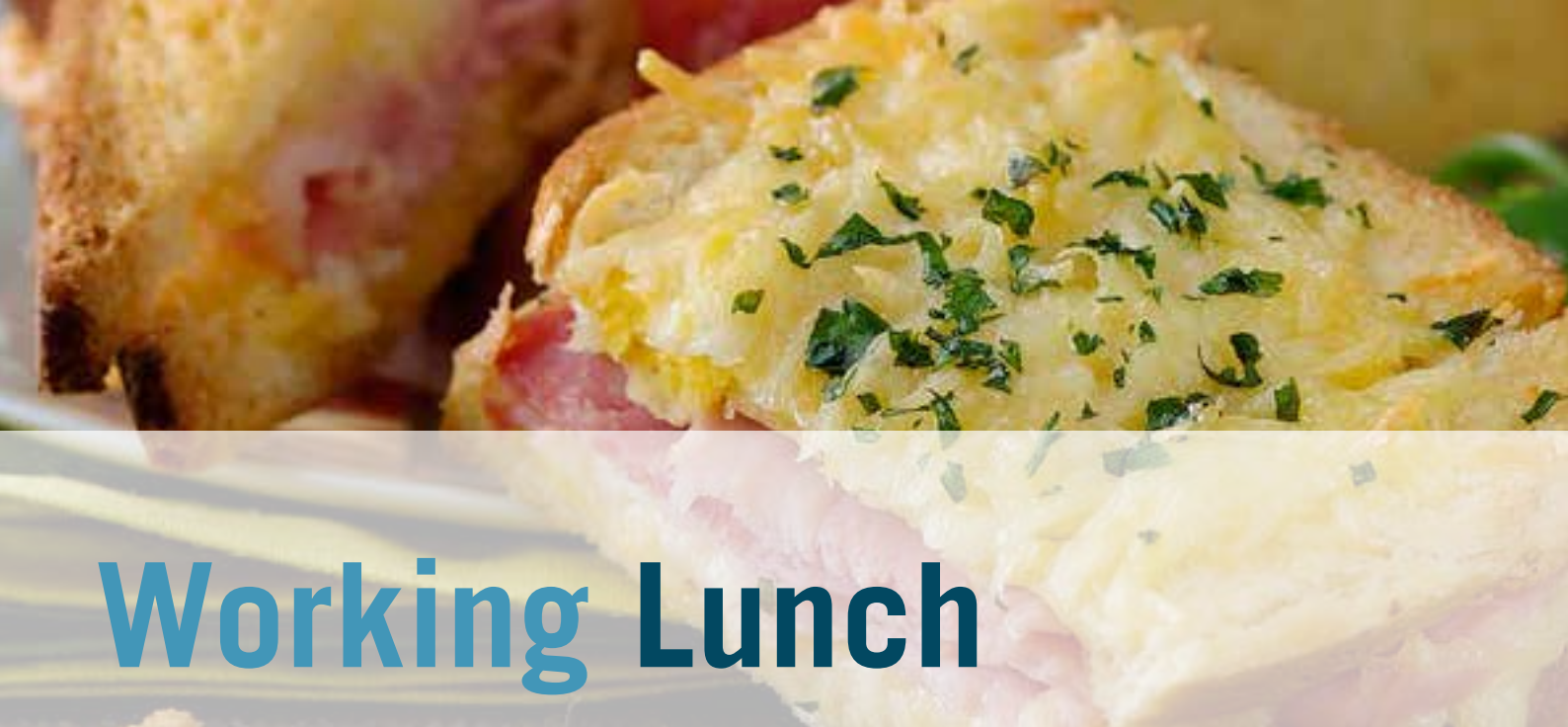
### **Sweets**

- Pear and frangipane tart
- Caramel slice
- Mini pain au chocolat
- Brownies
- Cookies
- Scones with jam and cream

### **Savoury**

- Mini pies
- Vegetarian feta and spinach quiche
- Red onion and leek tart
- Ham, cheese and semi dried tomatoes scroll
- Homemade sausage rolls





# Working Lunch

**\$35.00 per person**

## **Vegetarian quiche**

### **Chef's selection:**

- Feta and spinach
- Ratatouille and thyme
- Goats cheese and red onion

## **Selection of rolls and sandwiches**

- BLT
- Roast beef, semi dried tomato, Dijon mustard and cheddar
- Chicken Caesar
- Ham, cheese and tomato
- Roast vegetables and hummus
- Curry eggs, mayo and lettuce
- Pizza or Pissaladière (cold style pizza)
- Croque monsieur

## **Potato frittata**

## **Garden salad**

## **Chef's selection of desserts**

## **Selection of soft drinks**



# Chef's Selection Buffet

\$45.00 per person

## Bread rolls

### Salads

- Garden salad

### Chef's selection of seasonal salad:

- Pearl couscous, roasted pumpkin confit salad and tomato
- Beetroot and fennel salad
- Deconstructed tuna nicoise

## Mains

### Chef's selection:

- Red or green curry or butter chicken
- Moroccan chicken tagine
- Paella

## Fish of the day

### Chef's selection:

- White wholegrain mustard sauce
- Spiced tomato sauce
- Salsa verde sauce

## Sides

### Chef's selection:

- Biryani rice
- Couscous and harissa

## Vegetarian dishes

### Chef's selection:

- Steam vegetables
- Bayildi / tian (zucchini, red onion, eggplant and tomatoes)
- Ratatouille
- Spiced deep-fried cauliflower
- Potato gratin

## Chef's selection of desserts

## Selection of soft drinks



# Set Menu

**2 Courses: \$53.00 per person**  
**3 Courses: \$61.00 per person**

## **Entrée**

- Baked field mushroom stuffed with parmesan and vegetables, served with salad and a red wine jus **(GF, V)**
- Beef carpaccio, tapenade and horseradish cream **(GF)**
- Prawns with onion and capsicum compote **(GF, DF)**
- Beetroot salad **(GF, V)**

## **Mains**

- Vegetable risotto **(GF, V)**
- Pan seared marinated barramundi, steamed greens, served with a tomato and red onion salsa **(GF, DF)**
- Chicken breast served with grilled field mushrooms, grilled broccolini and a creamy lemon sauce **(GF)**
- Lamb confit parcel wrapped in eggplant, served with pumpkin, lentils and red onion **(GF, DF)**
- WA sirloin with red onion jam, roast potato and baby carrots finished with thyme and peppercorn sauce

## **Desserts**

- Chocolate brownie with ice cream and crème anglaise **(V)**
- Brandy snaps with eton mess finished with raspberry cream **(V)**
- Vanilla cheesecake with seasonal fruit coulis **(V)**

## **Freshly brewed tea and coffee**





# Canapé Selection

## It's your choice:

- Vegetable bhaji **(V, GF, DF)** **\$2.00 per item**
- Verine gazpacho **(V, GF, DF)** **\$2.00 per item**
- Chicken thigh skewers **\$2.00 per item**
- Vegetable gyoza **(V, DF)** **\$2.00 per item**
- Goats cheese lollipop **(V, GF)** **\$2.50 per item**
- Sausage rolls with tomato ketchup **\$3.00 per item**
- Mini pulled pork quesadillas **(GF)** **\$3.50 per item**
- Spiced pork belly bites on skewers **(GF, DF)** **\$4.50 per item**
- Thai salad boat **(DF)** **\$4.50 per item**
- Mini beef sliders **\$5.50 per item**
- Coconut prawns with Thai dressing **(GF, DF)** **\$6.50 per item**

## On croutes

- Grilled haloumi, orange segment and caper berries **(V)** **\$2.00 per item**
- Cured salmon, shaved fennel and horseradish cream
- Poached pears in red wine, blue cheese and walnuts **(V)**

## Assorted sweets

**\$3.00 per item**

\*Prices are based on a minimum order of 20 pieces per canapé item





# Beverage Packages

## **Essential Package:**

**2 Hours:** \$28.00 per person | **3 Hours:** \$33.00 per person | **4 Hours:** \$38.00 per person | **5 Hours:** \$43.00 per person

- Willowglen Semillon Sauvignon Blanc
- Willowglen Shiraz Cabernet
- Willowglen Sparkling Brut BV
- Hahn Super Dry
- Hahn Premium Light
- Selected soft drinks
- Fruit juices
- Water

## **Premium Package:**

**2 Hours:** \$33.00 per person | **3 Hours:** \$38.00 per person | **4 Hours:** \$43.00 per person | **5 Hours:** \$48.00 per person

- Harewood Sauvignon Blanc
- Harewood Shiraz
- King Valley Prosecco
- James Squire 150 Lashes
- Little Creatures Rogers
- Selected soft drinks
- Fruit juices
- Water



# Beverage on Consumption

	<b>Glass</b>	<b>Bottle</b>
<b>Bottled Beer &amp; Cider</b>		
• Hahn Premium Light NSW	\$8.00	
• Hahn Super Dry NSW	\$8.00	
• Little Creatures Rogers WA	\$9.00	
• James Squire 150 Lashes NSW	\$10.00	
<b>White Wine</b>		
• Willowglen Semillon Sauvignon Blanc	\$9.00	\$35.00
• Harewood Semillon Sauvignon Blanc	\$10.00	\$50.00
<b>Sparkling Wine</b>		
• Willowglen Sparkling Brut NV	\$9.00	\$35.00
• King Valley Prosecco	\$10.00	\$45.00
<b>Red Wine</b>		
• Willowglen Shiraz Cabernet	\$9.00	\$35.00
• Harewood Shiraz	\$10.00	\$50.00
<b>Soft Drinks</b>		
• Coke Range	\$5.00	\$12.00
• Assorted Juices	\$5.00	\$12.00

All consumption selections will be served with: Assorted fruit juice, range of Coca Cola soft drinks and still water. All pricing is per person unless noted otherwise. Pricing is inclusive of taxes.



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