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# MORNING AND AFTERNOON TEA

## **Selection - Muffins and Cookies**

Coffee, Tea, Orange Juice and Iced Water  
Assorted Cookies and Mini Muffins

**\$7.50 per person**

## **Selection - Devonshire Tea**

Coffee, Tea, Orange Juice and Iced Water.  
Platters of Scones with Jam and Cream and Assorted Biscuits

**\$10.50 per person**

## **Selection - Savoury and Sweet Croissants**

Coffee, Tea, Orange Juice and Iced Water.  
Assorted mini Croissants with Tantalising Fillings such as:  
Smoked Tasmanian Salmon and Capers  
Smoked Ham and Matured Cheese along with a Selection of  
Sweet Croissants and Danish Pastries; Chocolate and Sugared

**\$15.50 per person**



# CORPORATE LUNCHES

## Light Lunch 1

Chef's Selection of Gourmet Sandwiches

From the Highest Quality Ingredients, Served on Continental Breads

A Selection of Triangle and Open Sandwiches Packed full of Gorgeous Fillings of Continental Meats, Salad, Gourmet Condiments and Homemade Dressings

Fresh Fruit Platter

Orange Juice and Soft Drinks

**\$18.50 Per Person**

## Light Lunch 2

Soup Of The Day

Chef's Selection of Open/Closed Gourmet Sandwiches

From the Highest Quality Ingredients, Served on Continental Breads

a Selection of Triangle and Open Sandwiches all Packed full of Gorgeous Fillings of Continental Meats, Salad, Gourmet Condiments and Homemade Dressings

Fresh Fruit Platter

Orange Juice and Soft Drinks

**\$20 Per Person**



# BBQ SAUSAGE SIZZLES

## Selection 1

Gourmet Beef and Pork Sausages  
Grilled Onions  
Buttered Crusty Continental Rolls  
Sandwich Steak, Potato and Garden Salad  
Assorted Sauces and Mustards

**\$16.50 per person**

## Selection 2

### Hot Selection

Marinated Lamb Skewers  
Gourmet Beef, Chicken and Continental Sausages  
Honey and Soy Marinated Chicken Tenderloin  
Sandwich Steak  
Grilled Onions

### Cold selection

Potato Salad with Leg Ham and Red Onion,  
Garden Salad, Coleslaw  
Buttered Dinner Rolls  
Assorted Mustards and Sauces  
Fruit Platter

**\$25.00 per person**



## PRE-DINNER CANAPES

Gourmet Mini Pie and Sausage Roll  
Crispy Vegetable Spring Rolls  
Samosas with Sweet Chilli Dipping Sauce

**\$50.00 Per Platter - 20 People**

Smoked Salmon with Avocado on Mini Toast  
Brie with Rosemary and Cracked Pepper  
Malay Spiced Beef Satay, Peanut Dipping Sauce  
Crispy Vegetable Spring Rolls with Sweet Chilli Dipping Sauce

**\$75.00 Per Platter - 20 People**

Fresh Oysters with Lime Salsa  
Coconut Porcupine Tiger Prawns  
Tandoori Chicken Skewers  
Crispy Snapper Pieces with Tartar Sauce

**\$100.00 Per Platter - 20 People**



## SET MENU

Please choose one of the following dishes per course when preparing your menu.  
If you require two or more choices for any courses there is a surcharge per person per course.

### **Soups**

Traditional Pea and Ham Soup  
Cream of Pumpkin Soup

### **Entrée**

Caesar Salad with Crispy Bacon, Parmesan Wafers Tossed in our very own Caesar Dressing  
Prawn Cocktail on a bed of Shredded Iceberg Lettuce

### **Main Courses**

Sumac Dusted Lamb Cutlet With Parsnip and Potato Mash Surrounded by Minted Jus  
Baked Tuscan Spiced Kiev cut Chicken Breast with Warm Cous Cous salad in a Creamy Seeded Mustard Sauce  
Scotch Fillet Steak Cooked Medium with Whipped Potatoes and Creamy Mushroom Sauce

### **Desserts**

Mini Pavlova Topped with Medley of Tropical Fruits Finished with Strawberry Coulis  
Mississippi Bourbon Mud Cake Served with Vanilla Ice cream  
English Trifle with Whipped Cream Rosette Topped with a Cherry

**\$45 Per Person**



# **BUFFET CREATION**

Create a buffet menu that best suits your occasion from the list below. Alternatively, we can create a menu to suit your particular budget or theme.

## **Soup**

*Choice of one Soup*

Cream of Butternut Pumpkin and Sweet Potato Finished with Fresh Cream and Chives  
Potato and Leek with Garlic and Herb Croutons  
Tomato and Roasted Capsicum Finished with Fresh Basil

All served with Fresh Bread Rolls

## **Roast**

*Choice of one Roast*

*Additional Roast \$6.00 per person.*

English Mustard, Black Pepper and Herb Crusted Roast Beef  
Boneless Leg of Pork Glazed with Apple Cider and Crispy Crackling  
Whole Boneless Chicken Roasted with Mixed Herb Seasoning  
Garlic and Fresh Rosemary Seasoned Leg of Lamb  
Cajun Spiced Turkey Breast

*All Served with*


Cream Roasted Potato  
Butternut Pumpkin Roasted in Moroccan Spices  
Traditional Cauliflower Mornay  
Steamed Rice  
Medley of Freshly Steamed In-Season Vegetables Glazed with Honey and Sesame Seed

## **Wet Dishes**

*Choice of three dishes.*

*Additional dish \$5.00 per person*

Mongolian Lamb  
Sweet Thai Chicken Curry in Coconut Cream  
Traditional Beef Lasagne  
Beef Stroganoff  
Sautéed Chicken with Penne Pasta and Semi Sun-Dried Tomato Pesto Cream Sauce  
Chicken Cacciatore with Italian Salami, Sun Dried Tomato, Kalamata Olives and Fresh Tomato and Herb Sauce  
Lamb Curry  
Satay Beef  
Thai Red Beef Curry  
Braised Beef With Root Vegetables



Seafood Curry  
Steam Fish Fillet Drizzled With Lemon Butter Sauce  
Hungarian Beef Goulash  
Indian Butter Chicken  
Lightly Battered Pork Strip Tossed in a Sweet and Sour Sauce  
Japanese Style Beef Stew  
Hawaiian Pineapple Chicken  
Emperor Style Beef  
Spanish Chicken Marbella with Prunes and Red Wine  
Chilli Pork Strips and a Thai Style Sauce Garnished with Roasted Cashews  
Moroccan Lamb Stew

### **Vegetarian**

Chef's Own Nasi Goreng  
Indian Style Dhal  
Ratatouille  
Thai Curry Potato and Mixed Vegetable  
Spinach and Cheese Ravioli with a Roasted Red Pepper and Mushroom Sauce  
Potato and Cauliflower Korma  
Vegetarian Lasagne

### **Salads**

*Choice of five Salads*  
*Additional Salad \$3.00 Per Person*

Caesar Salad with Crispy Bacon, Croutons, Segmented Egg, Freshly Shaved Parmesan and Cos Lettuce tossed through a Caesar Dressing  
Tossed Garden Salad  
Greek-style Pasta Salad with Fetta Cheese, Salami, Semi Sun-Dried Tomato, Kalamatta Olives, Flame Roasted Capsicum and Italian Parsley  
Tomato and Bocconcini Cheese with Olive Oil and Basil Dressing  
Char-Grilled Vegetables with Balsamic Dressing  
Potato Salad with Crispy Bacon, Spanish Onion, Basil Pesto and Sour Cream Sauce  
Baby Beetroot with Leek and Italian Vinaigrette  
Roasted Butternut Pumpkin and Pine Nuts Tossed Through Penne Pasta with Crumbled Goats Cheese  
Traditional Coleslaw  
Tabbouleh or Fragrant Cous Cous Salad

### **Dessert**

Selection of French Pastries  
Variety of Cakes and Gateaux's

Tea & Coffee

**\$42 Per Person**



## **BUFFET EXTRA**

### **Seafood**

*Price on application*

Fresh Cooked Australian Prawns with Thousand Island Dressing  
Pacific Oysters Served Natural on Ice with Tabasco Sauce/Oyster Kilpatrick  
Marinated New Zealand Green Lip Mussels  
Sliced Tasmanian Smoked Salmon with Spanish Onion and Capers  
Shrimp Cocktail

### **Dessert**

*Additional \$3.00 Per Person*

Fresh Tropical Fruit Salad and Cream  
Ice Cream  
Duo of Mousse  
Mini Pavlovas with Chantilly Cream and Berry Compote

*Additional \$5.00 Per Person*

Selection of Australian Cheese served with Nuts, Dried Fruit, Olives and Cheeseboard Crackers

*Additional \$6.50 Per Person*

Chocolate Fountain with Fresh Strawberries, Marshmallows and Pineapple



# BEVERAGES

Greyhounds WA would like to offer you the following Beverage options, for the success of your Function.

- OPTION 1**      Cash basis
- OPTION 2**      Beverages to be charged on a consumption basis
- OPTION 3**      Package Basis

## Option 1 & 2 Beverage Charges

### TAP BEERS

Swan Draught Middy - 285ml	\$4.05
Tooheys Extra Dry Middy - 285ml	\$4.50
XXXX Gold Middy - 285ml	\$3.35
Hahn Premium Light Middy - 285ml	\$3.35
Hahn Super Dry Middy - 285ml	\$4.05
Swan Draught Pint - 570ml	\$8.10
Tooheys Extra Dry Pint - 570ml	\$9.00
XXXX Gold Pint - 570ml	\$6.70
Hahn Premium Light Pint - 570ml	\$6.70
Hahn Super Dry Pint - 570ml	\$8.10
Swan Draught Jug	\$16.20
Tooheys Extra Dry Jug	\$18.00
XXXX Gold Jug	\$13.40
Hahn Premium Light Jug	\$13.40
Hahn Super Dry Jug	\$16.20

### PACKAGED BEERS

James Boag Premium Light Stubbie	\$4.55
Hahn Premium Light Stubbie	\$4.55
Emu Draft Can	\$5.05
XXXX Gold	\$5.05
Hahn Super Dry 3.5 Stubbie	\$6.05
Hahn Super Dry Stubbie	\$6.05
Tooheys Old Stubbie	\$6.05
Tooheys New Stubbie	\$6.05
Tooheys White Stag	\$6.05
Barefoot Radler (Lime Infused)	\$6.05
James Boag Classic Blonde	\$6.05
Tooheys Extra Dry Stubbie	\$6.25
Heineken Stubbie	\$7.55



### **Pre Mixes & Ciders**

	<b>Can/Stubbie</b>
Bundy & Cola Can	\$8.00
Bundy Lime & Dry Can	\$8.00
Canadian Club & Cola Can	\$8.20
Canadian Club & Dry Can	\$8.20
Jack Daniels & Cola Can	\$9.20
Jim Beam & Cola Can	\$8.20
Johnnie Walker Red & Cola Can	\$8.20
Johnnie Walker Red & Dry Can	\$8.20
Lemon Ruski Bottle	\$8.20
Midori Illusion Bottle	\$8.00
Smirnoff Ice Black	\$9.50
Southern Comfort & Cola Can	\$8.20
Strongbow Draught	\$6.80
Strongbow Dry	\$6.80
Strongbow Sweet	\$6.80
Tropix Guava Bottle	\$6.60
Tropix Lemon & Lime Bottle	\$6.60
Tropix Pineapple Bottle	\$6.60
Tropix Pure Ice Bottle	\$6.60
Tropix Raspberry Bottle	\$6.60
Wild Turkey & Cola Bottle	\$9.50
Wild Turkey & Dry Bottle	\$9.50

### **Bin Spirits & Liqueurs**

Bacardi, Bundy, Ouzo,	15ml - \$3.00
Vodka, Brandy, Kahlua,	30ml - \$5.00
Baileys, Jim Beam, Gin,	Mixer - \$2.00
Sam Cougar Bourbon,	Full & Mix - \$7.00
Canadian Club, Wipeout	

### **Middle Shelf Spirits & Liqueurs**

Tequila, Jack Daniels,	15ml - \$3.50
Banana Malibu,	30ml - \$7.00
Southern Comfort	Mixer - \$2.00
	Full & Mix - \$9.00

### **Top Shelf Spirits & Liqueurs**

Cointreau, Wild Turkey,	15ml - \$4.00
Galliano, Tia Maria,	30ml - \$7.00
Midori, Sambuca,	Mixer - \$2.00
Johnnie Walker Black	Full & Mix - \$9.00

### **Deluxe Spirits & Liqueurs**

Benedictine, Chartreuse,	15ml - \$4.50
Drambuie, Grand Marnier	30ml - \$9.00
	Mixer - \$2.00



# WINE LIST

## SPARKLING WINES

	GLASS	BOTTLE
Yellowglen Pink 200ml Bottle		\$7.00
Yellowglen Yellow		\$20.00
Yellowglen Pink		\$20.00
Yellowtail Bubbles		\$24.00
Riccadonna - Asti		\$32.00
Riccadonna - Ruby		\$32.00

## WHITE WINES

	GLASS	BOTTLE
Lindemans Cawarra Porphyry	\$5.50	\$20.00
Lindemans Premier Selection Chardonnay	\$5.50	\$20.00
Yellowtail Semillon Sauvignon Blanc		\$24.00
Kiss Chasey Classic White		\$27.00
Ferngrove Semillon Sauvignon Blanc		\$27.00
Crowded House Sauvignon Blanc New Zealand		\$31.00
Devils Lair Fifth Leg Semillon Sauvignon Blanc		\$32.00
Oyster Bay Sauvignon Blanc	\$7.50	\$30.00

## RED WINES

	GLASS	BOTTLE
Lindemans Premier Selection Shiraz Cabernet	\$5.50	\$20.00
Lindemans Bin 40 Merlot	\$6.50	\$25.00
Deakin Estate Merlot		\$26.00
Hazard Hill Shiraz		\$26.00
Norfolk Rise Cabernet Sauvignon		\$29.00
Devils Lair Fifth Leg Cabernet Sauvignon Shiraz		\$32.00
Oyster Bay Merlot	\$7.50	\$30.00

## PORT

	GLASS
Penfolds Club Tawny	\$4.50
Penfolds Grandfather Tawny	\$9.00



# BEVERAGES

## Option 3 – Beverage Package

### Limited Bar

Consisting of Bottled House Wines, Bottled House Champagne, Swan Tap (Light and Full Strength) Beers, Orange Juice and Postmix Softdrinks.

Hours	Limited Bar
1	\$25.00
2	\$28.00
3	\$32.00
4	\$35.00
5	\$38.00
6	\$40.00

House Wines included in the package:

Sparkling - Yellowglen Yellow, Yellowglen Pink

Red - Lindemans Premier Selection Shiraz Cabernet

White - Porphyry, Lindemans Premier Selection Chardonnay

Tap Beers included in the package:

Hahn Premium Light

XXXX Gold

Swan Draught

Tooheys Extra Dry



# STANDARD TERMS & CONDITIONS

## 1. Deposit

Tentative bookings will be held for 14 days only. The client shall upon signing the Confirmation Agreement, pay to Greyhounds WA the deposit of \$500.00 to secure your catering or conference room requirements.

## 2. Guaranteed Numbers

Guaranteed Final Numbers will be required 48 hours prior to the event. Should your numbers decrease after the point of notification, you will be charged for the numbers given 48 hours prior. Should your numbers increase after the point of notification, you will be charged for the increased number accordingly.

## 3. Cancellations

In the event of cancellation, the client may cancel the Function by written notice to Greyhounds WA on the following terms:

3 Months - 1 Month	25% of the estimated total amount payable.
1 Month - 7 Days	50% of the estimated total amount payable.
Within 7 Days	100% of the estimated total amount payable.

## 4. Price Adjustments

Greyhounds WA may increase the amount payable in proportion with increased costs of commodities, labour, taxes or currency values payable by Greyhounds WA, occurring after the signing of the Agreement Form. Greyhounds WA may also make reasonable substitution in Food and Beverage items due to non-availability or price increases and the client shall accept such substitution and no reduction in the amount payable under this agreement shall occur.

## 5. Damages

The client /organiser are financially responsible for any loss of merchandise left at Greyhounds WA or any damages sustained to the premise by the clients guests or subcontracted labour, invitees or persons attending the function, whether in the room or any part of the grounds at Greyhounds WA.

## 6. Delivery and Pick Up of Merchandise

Greyhounds WA must be advised 7 days in advance of any items requiring receipt by the venue. All Courier companies are to provide adequate personnel to off load materials to and from the Function site, as Greyhounds WA is not responsible to provide personnel for this purpose. Function organisers are to provide protective covers under exhibits or trade displays that may cause damage to the venue carpet, especially in the case of possible oil or acid leaks. No defacement is to be made to the flooring, ceilings, internal or external walls of the conference venue, any such damage will be the sole responsibility of the Function organiser in terms of financial restoration. All merchandise brought into the venue for the purpose of a Function / Meeting or Seminar must be clearly labelled. The Function organiser is wholly responsible for insuring their equipment and agrees to accept full responsibility for any loss or damage to their merchandise or injury to persons or property.

## 7. Conduct of Patrons

The client and all persons in attendance shall conduct the function in an orderly manner, in full compliance with the applicable laws, regulations and Greyhounds WA rules. The client shall ensure no disturbance or nuisance will be caused to the venue or any of its guests. Greyhounds Management Staff shall be entitled to remove any persons from the Function whose behaviour, in the opinion of the Management Staff, is objectionable, improper or undesirable.

## 8. Minimum Number Surcharge

Chasers Restaurant charge for a minimum number 100 guests to offset labour costs.

## 9. Late License

Should your Function require any extension of time beyond 1.00am, an application for a Extended Trading Permit is required to be lodged with the WA Licensing Commission. Greyhounds WA requires 21 days prior notice to process this application. The application fee is \$100.00. A Labour surcharge of \$2.00 per person per hour after 1.00am will also apply.

## 10. Public Holidays

A 30% surcharge on Public Holidays is applicable to the total Food and Beverage account.

## 11. Food and Beverage

The client shall not, and shall ensure, that persons in attendance at the Function do not bring any Food or Beverages of any kind into the Greyhounds WA venue.