



The Women's College Cocktail Function Menus

Choose Two Hot and Two Cold Canapés with drinks

1 Hour Service

\$28.50 per person

Additional half hour (drinks & canapés)

\$12.00 per person

Additional Canapés

\$4.00 per person per canapé

4 x Canapes only (no drinks) 1 Hour

\$16.00 per person

Nibbles Platters (for guests to help themselves) see attached selections

Fork dishes can be added to the Cocktail Menu see attached

Separate Drinks packages available or drinks on consumption



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Cold Canapé Selections

Hushpuppies - Polenta croquettes with jalapeno mayo **(V)**

Jamon rolls, goats cheese and fig **(GF)**

Goats cheese pistachio and apricot balls **(V) (GF)**

Green gazpacho shots with chilli prawn **(GF)**

Tomato, feta and kale quiche or pumpkin and blue cheese **(V)**

Teriyaki chicken sushi **(GF)**

BBQ duck pancake rolls

Prawn cocktail tarts

Sous vide salmon, goats curd en croute

White anchovy and capsicum on toast

Smoked salmon on potato rosti with dill cream

Hoisin BBQ duck on a steam bun with crispy shallots

Fig, onion jam and "witches chase" blue cheese tarts

Salmon, prawn or tuna "Nigiri" with mayo and pearls **(GF)**

GF = Gluten Free V = Vegetarian



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Hot Canapé Selections

“Cajun” fried oysters with remoulade sauce (Spoons)

Chorizo stuffed mushrooms with Manchego crumb **(GF)**

Apple and blue cheese bites (V)

Beetroot, goats curd pizzette with olive and salsa (V)

Lamb kofta with tzatziki dipping sauce **(GF)**

Caramelized onion and anchovy tarts (V)

Tofu and mushroom fritters (V)

Sweet potato, jamon and Manchego gratin **(GF)**

Chorizo and corn fritters with jalapeno mayo

Pulled beef, mustard and béarnaise on a flour top roll

“Open” sandwich of spiced Fish, harissa mayo and coriander

Pork and hokkien noodle balls with chilli mayo

Sweet Canapé Selections

Champagne and berry jelly

Orange cake with quince cream **(GF)**

Green tea panna cotta verrine **(GF)**

Petit macaron selection **(GF)**

Fig curd, meringue petit tart

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Nibble Platters

(for guests to help themselves)

Dips Platter

Selection of 3 dips with grilled Turkish bread

\$5 per person

Antipasto Platter

Selection of charcuterie, grilled vegetables, olives
and assorted breads

\$8.50 per person

Cheese platter

Select 3 of the following cheeses

Triple cream brie, cheddar, red square wash rind, Edam, camembert, manchego or
dynasty blue

*Served with dried fruit, assorted crackers, biscuits and quince paste. (G/F crackers
available)*

\$10 per person

Fork Dishes

(Additional - as part of a cocktail party)

(Served in Noodle boxes with disposable forks
or as a side buffet)

Porcini and vegetable risotto (V)

\$5.00 per person

Moroccan chicken tagine

\$5.00 per person

Beef and vegetable with black bean sauce

\$5.00 per person

Lamb backstrap with cous cous, tomato feta salad

\$6.00 per person



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Drinks Packages

Heavy and Mid Strength Beer

Sparkling wine

White Wine

Red Wine

Juice

Water

1 Hour	\$20.00 per person
2 Hours	\$27.00 per person
3 Hours	\$32.00 per person
4 Hours	\$37.00 per person

Drinks can also be charged on Consumption

\$25 per bottle of wine

\$5.00 per glass of wine or stubbie of beer

Non Alcoholic Drinks Package

Orange and Apple Juice

Lemonade

Coke/Diet Coke

Ginger Ale

Soda Water

\$5.00 per hour or \$2.50 per half hour