



cocktail parties

PREMIUM

For the perfect culmination to your conference or seminar, choose three cold and three hot canapés

PLATINUM

For a stunning social or corporate cocktail event, choose four cold and four hot canapés

DIAMOND

For an extravagant social or corporate cocktail event, choose two cold, five hot and two diamond canapés

Canape choices from our Cocktail Platter menu can also be selected as options

Cold Canapés

- a. Willunga olives, homemade dips & fennel salt grissini with crusty bread
- b. Pesto chicken with avocado, lemon and chilli on a herb crouton
- c. Decadent brie and strawberry on crouton
- d. Cucumber boats filled with delicious roasted capsicum and pesto
- e. Smoked salmon wound into roses served with mascarpone
- f. Prawn boats crafted from a crisp pastry shell bursting with succulent prawns and lashings of tropical tangy rockmelon salsa
- g. Freshly made cold vegetable spring rolls accompanied by a perfect, Vietnamese-inspired dipping sauce
- h. Frittata of Chef's choice of slowly-roasted vegetables
- i. The Beachouse duck liver pate, served with our famous cabernet jelly, olive oil and crackers
- j. Duck breast with mango, asparagus and roasted cherry tomato
- k. Mediterranean stack of eggplant, zucchini, roasted capsicum, semi-dried tomato and parmesan

thefunction

We have many other options available, please contact us for customised menus and packages.

Please contact your function coordinator on 8295 1511 or email us at events@thebeachouse.com.au with your requirements.



cocktail parties

Hot Canapés

- a. Delicious ham, smoked cheddar and mustard mini quiches
- b. Mini quiches of salmon and dill
- c. Wheels of delicate mushroom pate wrapped in divine puff pastry
- d. Our own mouthwatering spring rolls
- e. Delicately seasoned samosas
- f. Slowly caramelised onion, tomato and goat's curd squares
- g. Tender sesame-crumbed chicken strips accompanied by honey and soy dipping sauce
- h. Chicken or beef shashlicks with peanut dipping sauce
- i. Spicy meatballs served with BBQ dipping sauce
- j. Goat's curd tartlets with pinenuts and tomato
- k. Thai fish cakes with Thai dipping sauce
- l. The Beachouse salt and pepper squid
- m. Indian fritters with baby carrot, zucchini and caramelised onion
- n. Scallop in half shell with ginger, mirin olive oil and lime
- o. Prawn wontons with spring onion and coriander

Diamond

- a. Sushi, sashimi and nigiri rolls, pink pickled ginger, soy and wasabi
- b. Parmesan basket of Caesar salad with our own house made dressing
- c. Tempura flathead Goujons and crispy potato wedges with a lemon aioli
- d. Tom Yum prawn skewers on a bed of scented couscous
- e. Noodle Box of fresh seasonal vegetables and Asian flavours
- f. Tagolini with chilli Moreton Bay bugs and mascarpone
- g. Moroccan spiced Atlantic salmon on a bed of zucchini noodles and herb yoghurt
- h. Deluxe Belgium chocolates and truffles
- i. Our very own famous cup cake tower with marshmallow frosting

thefunction

We have many other options available, please contact us for customised menus and packages.

Please contact your function coordinator on 8295 1511 or email us at events@thebeachouse.com.au with your requirements.