

cocktail reception menu

cocktail receptions

6 pieces per person \$28.00

10 pieces per person \$45.00

pre dinner canapes
3 pieces per person \$14.00

select from the following choices:

hot canapes

- malaysian beef satays with ketjap manis and peanut dip
- fresh coconut crumbed ocean prawns, paw paw and coriander chutney
- persian feta, caramelized onion and olive tartlet
- mini wagyu beef burger, tomato jam on a toasted sesame bun
- sicilian pizzettas with seasonal toppings
- tomato tart tatin with rocket pesto and truffled peccorino cheese
- yakitori chicken skewers with chili mayonaise
- provencale crumbed fish fingers with remoulade sauce
- steamed ocean trout on garden cress brandade with trout roe dressing
- oven roasted swiss brown mushrooms with caponata and fontina cheese
- caramelized scallops with grilled pineapple and thai basil salad
- mini hot dog in a bun, sticky onions, american mustard and tomato sauce
- baked artichoke and potato pie
- thai crab cakes with guacamole dip

- char grilled chorizo in puff pastry
- chicken spring rolls, light sweet plum sauce
- steamed prawn, chicken and vegetable dim sims, hoi sin dip
- sea salt roasted baby potato with crème fraiche salmon tartar and garlic chives

cold canapes

- salmon tartar with mascarpone and caper berries
- crostini with ratatouille salad and smoked bocconcini
- seared salmon tataki with nori and sesame salad
- bbq duck and mango rice paper roll
- scallop caipirinha with lime and vodka
- chicken liver parfait on brioche crouton, fig chutney
- crab meat salad and avocado relish on brioche
- smoked trout rilette, papaya and lime relish
- california sushi roll, pickled ginger, soy and wasabi
- smoked duck breast with horseradish and wild cranberry cream
- escabeche of kingfish with gazpacho vinaigrette
- double brie cheese with truffled honey and quince pesto
- shaved serano ham with cantaloupe melon and green chili
- char siu chicken salad with eastern style cole slaw

chocolate treats

- chocolate praline petit croissant
- almond white chocolate raspberry cakes
- chocolate fudge and marshmallow
- chocolate choux buns with fruit filling
- chocolate lamingtons
- petit warm chocolate puddings
- iced pralines

fruit treats

- assorted mini tartlettes with citrus curd, berries and fruit
- selection of brulees
- blueberry, cranberry and aloe vera fruit shots
- assorted macaroons
- sweet mini pizza
- cannoli with ricotta cheese and candid fruit
- fruit jujubes

enhancements

oysters (per dozen)	\$52.00
fresh king prawns served with traditional accompaniments (per dozen)	\$52.00
tasmanian smoked salmon and condiments (per person)	\$18.00

cocktail reception menu

minimum
numbers
30*

substantial reception food served buffet style

health and renewal \$60.00

please select 2 hot and 2 cold canapes from the selection to be served with:

- chilled gazpacho shooters
- seared tuna tataki on chilled soba noodles
- mango ginger poached chicken wrapped in mint rice paper rolls
- quail and fresh sage saltimbocca
- coconut and lemon grass flavored king prawns, ponzu dip
- goat cheese and semi dried tomato tartlet

sub tropical \$60.00

please select 2 hot and 2 cold canapes from the selection to be served with:

- lemon grass infused thai beef salad
- vietnamese rice paper rolls with mango and fresh mint
- butter chicken, basmati rice and garlic naan bread cucumber and pineapple raita

mediterranean \$60.00

please select 2 hot and 2 cold canapes from the selection to be served with:

- char grilled vegetables, artichokes & olives
- caprese, buffalo mozzarella and vine ripened tomato salad
- greek salad with fetta and extra virgin olive oil
- king fish skewer marinated with fresh herbs
- carpaccio of salmon and seabass with citrus vinaigrette

asian \$60.00

please select 2 hot and 2 cold canapes from the selection to be served with:

- indonesian nasi goreng
- malaysian chicken satay with peanut sauce
- japanese sushi and california rolls
- chinese selection of dim sims with dips
- singapore stir fried noodles

australian seafood \$70.00

please select 3 hot and 3 cold canapes from the selection to be served with:

- tasmanian dill marinated salmon
- fresh pacific oysters, ocean prawns (2 of each per serve) with traditional accompaniments presented on ice
- balmain bugs and seafood cocktail sauce with salmon roe
- octopus salad and olives with salsa verde

carving stations \$30.00

please select one of the three roasts below to be carved by our chef

- slow roasted angus sirloin of beef, crusty rolls and condiments
- tandoori marinated lamb leg, mint chutney, pitta bread
- honey and mustard glazed ham roast with soya linseed bread

movenpick® \$16.00

ice cream station

selection of ice creams (choice of three flavours)

gelato station \$20.00

selection of individual gelatos and sorbets

waffle station \$20.00

freshly made waffles cooked in the room by our chef served with:

lime and vanilla mascarpone, chocolate fudge sauce, strawberry and basil compote, bananas tossed in palm sugar, creme brulee and maple walnut ice cream

chocolate fountain \$550.00

(serves up to 100 people)

includes milk, dark or belgian chocolate

in addition:

marshmallows, fresh fruit on skewers (per person) \$12.00

THE WESTIN
SYDNEY