

A photograph of four people (three men and one woman) dressed in golf attire, including polo shirts and caps, smiling and standing together on a golf course. The background shows a blurred green landscape under a bright sky. The text 'Catering Brochure' is overlaid in white on the center of the image.

Catering Brochure





CORPORATE CATERING

At Collier Park Golf, our hospitality team can assist you with all of your food and beverage requests.

Whether it's a shared platter or a full buffet meal you desire, we offer a range of options to choose from.

FUNCTION ROOM CAPACITY

Our dedicated function room can accommodate the following:

Seated	60 people
Buffet	60
Cocktail	100
Theatre	70

We also have our seated alfresco area for a more outdoor, casual occasion.

CONTACT US

For catering enquiries contact collierpark@spicesgroup.com.au, or contact our Venue Manager on **(08) 9484 1666**.

Hayman Road, Como, WA 6157



CORPORATE CATERING

At Collier Park Golf, our hospitality team can assist you with all of your food and beverage requests. If our dedicated Golf and Entertainer corporate packages are not quite what you had in mind, we can tailor your day to suit your specific needs.

Here are some of the additional food and beverage options that we can offer:

HOT PLATTERS

Hot Pastry Platter (60 pieces) - \$90

Party pies, sausage rolls, baked spinach & ricotta tartlets (V), chicken empanada's, vegetable curry samosa (V). Served with tomato and bbq sauces.

Hot Vegetarian Platter (60 pieces) - \$85

Roasted vegetarian quiche (V), three cheese & vegetable filo (V), pumpkin and feta arancini (V), pea and parmesan frittata (V), vegetarian spring rolls (V). Served with vegetable relish & mild salsa.

Hot Mediterranean Platter (60 pieces) - \$140

Rosemary and garlic lamb cutlets (GF), marinated chicken drumettes (GF), Greek meatballs, chilli and garlic prawn skewers (GF), Slovakian chicken skewers (GF). Served with tzatziki yoghurt and garlic mayonnaise.

Hot Mixed Savoury Platter (60 pieces) - \$95

Chorizo and chicken chilli skewers (GF), beef dim sims, lamb and vegetable curry puffs, coriander chicken balls, vegetable and black bean spring rolls (V). Served with coriander yoghurt and sweet chilli sauce.

Hot Chef's Selection Platter (60 pieces) - \$100

Thai fish cakes, Moroccan chicken brochette (GF), Crumbed prawn cutlets, beef chipolatas wrapped in prosciutto, goats cheese and caramelised onion quiche (V). Served with seafood sauce and tomato chilli jam.

COLD PLATTERS

Sushi (60 pieces) - \$90

Seafood, chicken and vegetarian fillings (GF). Served soy dipping sauce.

Cocktail Sushi (80 pieces) - \$100

Bite size sushi with chicken, seafood and vegetarian fillings (GF). Served with soy dipping sauce.

Vietnamese Rice Paper Rolls (30 pieces) - \$95

Chicken, king prawn and vegetarian fillings with mint, carrot, cucumber and glass noodles, served with ponzu dipping sauce (GF).

Canape Platter (50 pieces) - \$90

Smoked salmon on dill scone, thai prawn and mango salsa on Chinese spoon (GF), goats cheese and caramelized onion tartle, roast vegetable frittata (V) (GF), vietnamese rice paper rolls (V) (GF).

Chilled Seafood Platter - \$140

Fresh oysters, shelled king prawns, marinated half shell mussels & Tasmanian smoked salmon. Served with tangy seafood dressing and sweet chilli sauce.

Chilled Prawn Platter (60 pieces) - \$120

Shelled king prawns served with lemon wedges & seafood and tartare sauces.

Ribbon Sandwiches with Triple Filling Layers (30 pieces) - \$80

Chicken and mayonnaise, egg with alfalfa, avocado (V), smoked salmon, cheddar cheese and pickle (V) and tuna & cucumber.



Gourmet Sandwiches (48 pieces) - \$85

Roast beef with horseradish, cheddar cheese and pickle (V), chicken and basil pesto, avocado (V), tuna & cucumber, honey roast ham with dijon mustard & curried egg mayonnaise.

Crudites and Dips (V) (GF) - \$80

Freshly cut seasonal vegetables with hummus and guacamole dip.

Anitpasta Platter - \$90

Honey roast ham, salami and pepperoni sausage, prosciutto with melon, grilled eggplant, kalamata olives & marinated feta. Served with toasted Turkish bread.

Cold Meat Platter - \$90

Moroccan chicken breast, roast beef, double smoked ham, Hungarian salami & pepperoni sausage. Served with tomato relish, pickles and salad garnish.

Turkish Bread (V) - \$60

Toasted Turkish bread with: EVOO and balsamic vinegar, Hummus & Basil Pesto.

DESSERT PLATTERS

Seasonal Fruit Platter (serves 15/20 people) - \$80

Trio of melons, pineapple, orange wedges, kiwi fruit & strawberries.

Petite Cakes and Slices (30 pieces) - \$95

Chef's selection of French pasties and slices.

Cheese Platter - \$85

Selection of cheeses including matured cheddar, creamy blue & camembert. Served with dried fruit and water crackers.

BUFFET

FORK BUFFET - \$35.00 per person

Choose two dishes from the choices below:

- Thai Chicken Curry with Coconut Rice
- Traditional Beef Lasagna
- Braised Beef Burgundy with Pilaf Rice
- Lamb Korma with Turmeric Rice
- Chicken Cacciatore and Penne Pasta Bake
- Spinach and Feta Quiche
- Spinach & Ricotta Cannelloni
- Mixed Leaf Garden Salad

CARVEY BUFFET - \$38.00 per person

Slow roasted beef with cracked pepper crust
Roasted potatoes, pumpkin and carrot
Red wine and thyme jus
Mixed leaf garden salad
Crusty bread rolls and butter

DESSERT BUFFET - \$9.00 per person

Variety of petit fours and slices
Selection of individual sweet treats
Seasonal Fruit Platter

GOLD BUFFET - \$45.00 per person

From The Carvery, choice of TWO meats served with a variety of condiments:

- Slow roasted beef with cracked black pepper
- Garlic & rosemary lamb leg
- Champagne ham with honey glaze

Hot Selection, choice of TWO hot dishes:

- Oven baked crumbed snapper fillets with lemon oil
- Chicken cacciatore, chicken pieces in a rich red wine, tomato & olive sauce
- Traditional Beef Lasagna
- Thab chicken curry with coconut rice
- Vegetable tortellini in a tomato basil sauce
- Braised beef burgundy with mushrooms, red wine & shallots
- Lamb korma with turmeric rice
- Spinach and ricotta cannelloni in cream cheese sauce

Roasted potatoes, pumpkin and carrot

Rich red wine Jus

Freshly baked dinner rolls

Salad Selection, choice of TWO market style salads:

- Potato Salad
- Coleslaw
- Tomato & Feta
- Couscous & Roasted Vegetable
- Mixed Leaf Garden Salad
- Caesar Salad
- Vegetarian Penne Pasta
- Greek Salad

PLATED MEALS

TO START, Shared by the table:

Garlic roasted tiger prawns with dill and sourdough
Smoked duck and pistachio terrine with mustard pickles
Sticky braised beef with nam-jim, coriander and peanuts

MAINS, Alternate drop:

Roasted and braised WA lamb loin and shoulder with cauliflower puree, heirloom carrots and broccolini

-

Herb crusted fillet of Rosy Snapper with a ber-blanc, spinach and confit potato

TO FINISH, Shared at the Dessert Bar:

Lemon and saffron tart
Dark chocolate and almond pudding
Strawberry and champagne mousse
Assorted macaroons

\$65.00 per person

BEVERAGE PACKAGES

SERVED FROM THE BAR - 2 Hour Package \$18pp; 3 Hour Package \$22pp
Draft Beer, House Wine & Sparkling, Soft Drink

UPGRADE WINES - 2 Hour Package \$10pp; 3 Hour Package \$15pp
Xanadu Exmoor Sauvignon Blanc Semillon, Xanadu Exmoor Cabernet Sauvignon, Mr Mick 'Gela' NV Sparkling

RTD MID STRENGTH SPIRITS - 2 Hour Package \$16pp; 3 Hour Package \$24pp
Jim Beam & Cola, Canadian Club & Dry, Vodka, Lime & Soda