

2021 FUNCTION PACKAGES

Thank you for considering Collier Cafe for your next event, we look forward to working with you to create a memorable experience for both you and your guests.

These packages include various food & beverage options to cater for all tastes and budgets. We are also always happy to tailor and create a menu to suit your any specific requirements that you may have.

Please contact us should you have any questions or if you would like to book your event:

Justin

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0488 416 030

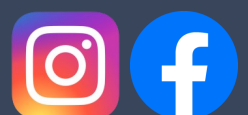
Drew

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0423 914 382

Unless otherwise stated prices are per head and inclusive of GST.

Collier Cafe



SOMETHING LIGHT

GOLFERS BREAKFAST - \$12.50

- CLASSIC BREAKFAST BURGER
- LARGE COFFEE

BREAKFAST PLATTERS - \$13

- SELECTION OF PETITE SAVOURY BREAKFAST TREATS
- MUFFINS
- FRESH FRUIT

GOLFERS PACKED LUNCH - \$18

PRE-GAME LUNCH BAG THAT INCLUDES:

- MEAT & SALAD ROLL
- CHOCOLATE BAR
- PIECE OF FRUIT
- BOTTLE OF WATER

GOURMET BBQ - \$10

GOURMET BBQ WITH:

- THICK BEEF SAUSAGES & PORK & FENNEL SAUSAGES
- CARAMELISED ONIONS
- ASSORTED CONDIMENTS
- FRESH BREAD

LIGHT LUNCH - \$15

LIGHT & HEALTHY LUNCH WITH:

- ASSORTED GOURMET SANDWICHES
- FRESH GARDEN SALAD
- SEASONAL FRUIT PLATTERS

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SOMETHING LIGHT

WORKING LUNCH PACK - \$14

- FRESH MEAT & SALAD ROLL
- HOUSE BAKED SWEET TREAT
- PIECE OF FRUIT

PETITE PASTRY PLATTERS - \$45 PER PLATTER

A SELECTION OF 25 HOUSE MADE PASTRIES SERVED WITH CONDIMENTS:

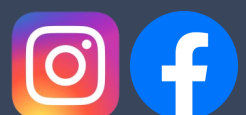
- PETITE SAUSAGE ROLLS
- MINI PIES
- TARTS
- QUICHES

ROAST MEAT ROLLS - \$15

CHOOSE ONE OF THE FOLLOWING SERVED WITH COLESLAW, FRESH BREAD & CONDIMENTS:

- SLOW ROASTED BEEF TOPSIDE
- BBQ BRAISED BEEF BRISKET
- BONELESS ROASTED LAMB LEG
- SLOW BRAISED LAMB SHOULDER
- ROASTED PORK LOIN WITH CRACKLING

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COCKTAIL FOOD

\$16 PER PERSON

- CHOOSE FOUR ITEMS FROM BELOW

\$18 PER PERSON

- CHOOSE SIX ITEMS FROM BELOW

PETITE PASTRIES

CHICKEN & CHORIZO SAUSAGE ROLLS WITH SMOKED TOMATO RELISH

CLASSIC BEEF PETITE SAUSAGE ROLLS

PORK & FENNEL SAUSAGE ROLLS

HOMEMADE BEEF PIES

LAMB & ROSEMARY PIES

ROASTED RED PEPPER & GOATS CHEESE TARTS

ZUCCHINI & PARMESAN TARTS

SAVOURY DELIGHTS

EGGPLANT, MOZZARELLA & TOMATO BRUSCHETTA

POTATO GNOCCHI WITH TOMATO SUGO & BURRATA

SERRANO HAM, CONFIT PUMPKIN & GRUYERE SANDWICHES

MINI PORK BAHN MI

SPICED LAMB KOFTAS WITH TOMATO GLAZE

BATTERED SNAPPER FILLETS WITH PAPRIKA AIOLI

FRIED CHICKEN SANDWICH WITH SLAW & PICKLES

THAI BEEF RICE PAPER ROLLS

COCONUT CRUMBED SCALLOPS WITH AVOCADO & CORIANDER

SMOKED BRISKET & BACON SLIDERS

POACHED PRAWN WITH NIM JAM SALAD

SWEET TREATS

SALTED CARAMEL PANNA COTTA WITH CHOCOLATE MOUSSE & CANDIED POPCORN

LEMON MYRTLE TART WITH STRAWBERRY MINT SALSA

PETITE VANILLA CRÈME BRULEE

ASSORTED MACAROONS

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BUFFET MENU

PIZZA TABLE - \$18

SELECTION OF GOURMET STONED BAKED PIZZA BY THE SLICE.

CLASSIC ROAST BUFFET - \$32

CHOOSE TWO FROM THE FOLLOWING ROAST MEATS:

- SLOW ROASTED BEEF TOPSIDE
- BBQ BRAISED BEEF BRISKET
- BONELESS ROASTED LAMB LEG
- SLOW BRAISED LAMB SHOULDER
- ROASTED PORK LOIN WITH CRACKLING
- WHOLE ROASTED FREE-RANGE CHICKEN

SERVED WITH:

- CRISPY BUTTERED ROAST POTATOES
- STEAMED SEASONAL GREEN VEGETABLES
- HONEY ROASTED CARROTS
- CHEF'S SELECTION OF FRESH SALAD
- RICH RED WINE GRAVY & CONDIMENTS
- FRESH BREAD & BUTTER

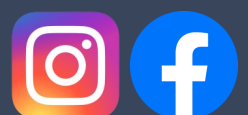
FORK OUT BUFFET - \$22

FILLING & EASY TO EAT TRADITIONAL FAVOURITES.

CHOOSE ONE OF THE FOLLOWING:

- CLASSIC BUTTER CHICKEN WITH STEAMED RICE
- BRAISED LAMB IN RICH TOMATO & OLIVE SAUCE WITH BUTTERED POLENTA
- LEMON CRUMBED SNAPPER WITH CHIPS & TARTARE
- GRILLED BEEF WITH SPICY THAI SALAD & NAM JIM DRESSING
- COCONUT SATAY PRAWNS WITH STEAMED RICE

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PLATED MENU

TABLED SHARED STARTER

ANTIPASTO PLATTERS WITH A SELECTION OF LOCAL CURED MEATS, PICKLED VEGETABLES, OLIVES & FRESH BREAD

MAINS

ALTERNATE DROP

ROASTED & BRAISED WA LAMB LOIN & SHOULDER WITH CAULIFLOWER PUREE, HEIRLOOM CARROTS & BROCCOLINI

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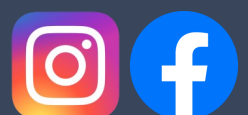
OVEN ROASTED FREE RANGE CHICKEN BREAST IN WHITE CREAM SAUCE SERVED WITH POTATO MASH & GRILLED ZUCCHINI

TO FINISH

VANILLA BEAN CRÈME BRULEE WITH FRESH BERRY COMPOTE & SHORTBREAD TUILLE

\$42 PER PERSON

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PLATED MENU

TABLED SHARED STARTERS

- GARLIC ROASTED TIGER PRAWNS WITH DILL & SOURDOUGH
- SMOKED DUCK & PISTACHIO TERRINE WITH MUSTARD PICKLES
- STICKY BRAISED BEEF WITH NAM-JIM, CORIANDER & PEANUTS

MAINS

ALTERNATE DROP

ROASTED & BRAISED WA LAMB LOIN & SHOULDER WITH CAULIFLOWER PUREE, HEIRLOOM CARROTS & BROCCOLINI

-

HERB CRUSTED FILLET OF ROSY SNAPPER WITH A BEURRE BLANC,
SPINACH & CONFIT POTATO

DESSERT BAR

- LEMON & SAFFRON TART
- DARK CHOCOLATE & ALMOND PUDDING
- STRAWBERRY & CHAMPAGNE MOUSSE
- ASSORTED MACAROONS

\$62 PER PERSON

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BEVERAGE PACKAGE

TAP BEER

BRIGHT TANK BREWING LAGER

HAHN 3.5

FURPHY

LITTLE CREATURES PIPSQUEAK APPLE CIDER

SWAN DRAUGHT

JAMES SQUIRE 150 LASHES

PACKAGED BEER

LIGHT, MID & NO ALCOHOL OPTIONS AVAILABLE

WINE

CHAIN OF PONDS NOVELLO RANGE

SEMILLON SAUVIGNON BLANC

ROSE

CABERNET MERLOT

SPARKLING BRUT

TWO HOURS - \$36 PER PERSON

THREE HOURS - \$44 PER PERSON

FIVE HOURS - \$55 PER PERSON

UPGRADE TO INCLUDE RTD SPIRITS FOR \$8 PER PERSON

UPGRADE TO INCLUDE PREMIUM WINES FOR \$6 PER PERSON

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