

Food & Beverage Menu

catering for all occasions



YOUR NEXT GREAT EVENT

Perth Football Club and Lathlain Function Centre have an extensive range of catering options to make your next event great.

From small morning teas to three course gala dinners we will work with you to ensure your guests have a wonderful culinary experience - no matter what the occasion.

Full bars located within each function room ensure that beverage requirements are easily met, while our great value packages offer terrific value and choice.

Want something that you can't see here? Please contact us to discuss your requirements - we may be able to provide for special requests!

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CONTACT

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Preferred Partner



MORNING OR AFTERNOON TEA

BOOKING INFORMATION

- Morning or Afternoon Tea catering requires a minimum food order of \$500.00
- Menu to be confirmed as early as possible, no later than seven days prior.
- Dietary requirements and final numbers provided seven days prior to the function.
- All prices include GST
- Price includes staff, crockery, cutlery and all service equipment.

MIX & MATCH MENU

DEVONSHIRE TEA

Freshly home baked scone with homemade jam and double \$4.50 EA

MUFFINS

Sweet - Double Chocolate, Blueberry, Strawberry White
Chocolate, Orange & Poppyseed, Lemon Crumble, Raspberry
Crumble, Banana Apricot, Apple & Cinnamon. \$4.00EA

Low Fat - Apple & Raspberry, Morning Boost

Savoury - Pumpkin & Fetta, Zucchini & Corn

FRUIT

Fresh fruit platters - in season items. Includes 7 fruits such as,
watermelon, Rockmelon, Honey Dew Melon, Apple, Orange,
Pear, Mandarin, Strawberry, Kiwi Fruit, Pineapple, Grapes, Various
Stone Fruits. \$3.50PP

MINI QUICHE OR FRITTATA

Selection includes - Roast Vegetable, Smoked Salmon & Sun
Dried Tomato, Bacon, Caramelized Onion, Asparagus,
Mushroom, Lorraine, Spinach & Ricotta, Pumpkin, Fetta & Pinenut \$2.50EA

SANDWICHES

Open Face Sandwiches - Baguette Size

- Prawn, Wasabi, Kewpie Mayo
- Turkey, Cranberry
- Roast Beef, Horseradish Cream
- Pastrami, Mustard-Mayo & Pickle

\$2.50EA

Finger Sandwich

- Assorted Fillings
- Traditional favourites such as: Curried egg & lettuce. Ham,
cheese & tomato. Chicken & avocado. Continental, or
select from a range of gourmet fillings.

ESSENTIALS

TEA AND COFFEE

Function (disposable cups)	\$2pp
Function (ceramic mugs)	\$3pp
Seminar - half day (disposable cups)	\$4pp
Seminar - full day (disposable cups)	\$6pp

BISCUITS

Function	\$1pp
Seminar - half day	\$2pp
Seminar - full day	\$3pp

WATER

Function (carafe/jugs)	No Charge
Seminar - half day (carafe/jugs)	No Charge
Seminar - half day (bottled)	\$6pp
Seminar - full day (disposable cups)	No Charge
Seminar - half day (bottled)	\$9pp

MENU 1 - \$7.50 PER PERSON

Mini Quiche Lorraine - 1 per person

Assorted Muffins - 1 per person

Selection includes -

- Blueberry
- Apple Cinnamon
- Banana Walnut
- Raspberry White Chocolate
- Double Chocolate
- Orange Poppy Seed
- Pumpkin & Fetta (savoury)
- Zucchini & Corn (savoury)

Biscuits -1 per person

Selection includes -

- Choc Dipped Shortbreads
- Passionfruit Kisses

MENU 2 - \$7.50 PER PERSON

Scone, Jam & Cream - 1/2 per person

Assorted Finger Sandwiches *selection available* - 1 per person

Mini Roasted Vegetable Frittata *selection available* - 1 per person

BEVERAGE MENU

BOOKING INFORMATION

- 2 Staff Minimum 4 hours - \$240
- Strictly no BYO
- Additional staff required for functions over 100 people (1 for every 30)

BEER - FULL STRENGTH \$6

Carlton Dry Carlton Draught Crown
Millers
Peroni Nastro Azzuro
Pure Blonde Victoria Bitter
Carlton Black
Redds Apple Ale
Matsos Alcoholic Ginger Beer

TAP BEER - FULL STRENGTH

Jug \$18 ♣ Pint \$8 ♣ Middy \$5
Carlton Dry
Carlton Draught
Victoria Bitter
Pure Blonde

BEER - MID/LIGHT \$5

Carlton Mid
Peroni Leggera
Pacific Radler

TAP BEER - MID/LIGHT

Jug \$15 ♣ Pint \$7 ♣ Middy \$4
Carlton Mid

SPIRIT RTDs \$8

Jack Daniels & Cola
Smirnoff Ice Red
Bulleit Bourbon
Captain Morgan
UDL Lemon Lime
UDL Passionfruit
UDL Apple

WINE BY THE GLASS \$7

Shiraz
Cabernet Sauvignon
Cabernet Merlot
Chardonnay
Semillon Sauvignon Blanc
Crouchen Riesling
Moscato

NON ALCOHOLIC \$3.00

Soft Drinks
Water

CIDER \$7.00

Strongbow Classic Apple

TAP CIDER

Jug \$15 ♣ Pint \$8 ♣ Middy \$5
Bulmer's Classic (original)

BEVERAGE PACKAGES

PACKAGE	INCLUSIONS	DURATION
1 - \$20 per head	Beer, Wine, Cider & Soft Drink	2 Hours
2 - \$28 per head	Beer, Wine, Cider & Soft Drink	3 Hours
3 - \$35 per head	Beer, Wine, Cider & Soft Drink	4 Hours
4 - \$42 per head	Beer, Wine, Cider & Soft Drink	5 Hours
5 - \$45 per head	Sprits, Beer, Wine, Cider & Soft Drink	4 Hours
6 - \$52 her head	Sprits, Beer, Wine, Cider & Soft Drink	5 Hours

All prices inclusive of GST

A LA CARTE CATERING

BOOKING INFORMATION

- All functions requires a minimum of 40 guests. Minimum food order of \$500.00
- Menu to be confirmed as early as possible, no later than seven days prior.
- Dietary requirements and final numbers provided seven days prior to the function.
- All prices include GST
- Price includes staff, crockery, cutlery and all service equipment.

3 COURSE SIT DOWN DINNER

Alternative drop 2 choices each course - entree, main & dessert.

Price for 100-250 guests @ \$64.00 per guest.

Contact us to discuss other menu options and guest numbers available.

ENTREE SELECTION - CHOICE OF TWO

- Prawn, avocado salad with lime & coriander
- Peking duck salad with hoi sin sauce
- Thai chicken salad wonton cup
- Pumpkin & goat cheese tart with red peppers
- Melba toast with beef & beetroot salad
- Rosti with smoked salmon & honey mustard cream
- Antipasto plate
- Ham & asparagus cheese horn with orange glaze
- Hunters pork pate with cucumber & melb toast
- Soup of the day
- Spinach & ricotta ravioli*
- Salt & pepper squid*
- Bruschetta*

*Modern Catering may require hiring of additional ovens/equipment to cater for these items. These will incur additional charges.

Menu selection continues over page.

A LA CARTE CATERING

ENTREE SELECTION - CHOICE OF TWO

- Herb crusted lamb rack with merlot jus c/w maple glazed sweet potato
- Chicken breast wrapped in parma ham with parmesan thyme & black pepper garlic roast baby potatoes
- Sautéed barramundi fillet with lime beurre blanc on smash sweet potato
- Beef scotch fillet in red wine sauce with alfredo potato
- Beef eye fillet mignon topped with béarnaise on potato rosti
- Baked turkey wellington with cranberry sauce & potato onion bake
- Roasted pepper pork fillet with pepper corn cream and roast root vegetables
- Veal scaloppine with sage & marsala with wild mushroom rice timbale
- Prawn & scallop stir fried noodles
- Grilled salmon on coriander noodles & coconut sauce

All mains served with vegetables and bread rolls

DESSERT SELECTION - CHOICE OF TWO

- Strawberry shortcake with mascarpone Chocolate raspberry brownie
- Peach custard cream puff with cherry sauce Baked lemon cheese cake
- Crème caramel
- Chocolate & honeycomb mousse
- Sherry fruit trifle
- Pineapple & coconut tart
- Mixed fruit & cheese plate
- Sticky date pudding*
- Tiramisu

*Modern Catering may require hiring of additional ovens/equipment to cater for these items. These will incur additional charges.

BUFFET CATERING

BOOKING INFORMATION

- All functions requires a minimum of 40 guests. Minimum food order of \$500.00
- Menu to be confirmed as early as possible, no later than seven days prior.
- Dietary requirements and final numbers provided seven days prior to the function.

BREAKFAST

Eggs
Fried, poached or scrambled
Bacon
Sauté Mushroom or Fried Tomato Fried sausages
Toast & Butter
Fresh Fruit Salad

\$25 per person includes GST

ENGLISH FAVOURITES

Roast Beef, English Mustard & Gravy
Roast Pork, Apple Sauce & Gravy
Roast Chicken
Roast Potatoes Medley of Vegetables
Garden Salad
Dinner Rolls

\$38 per person includes GST

AUSTRALIAN FAVOURITES

Roast Lamb with Mint Sauce & Gravy Meatloaf,
Pepper Sauce Chicken, Mushroom Casserole
Potato Bake
Medley of Steamed vegetables Savoury Rice
Garden Salad Coleslaw
Dinner Rolls

\$38 per person includes GST

ITALIAN FAVOURITES

Grilled Chicken Cacciatore
Penne Bolognese
Beef Tortellini, Creamy Mushroom Sauce Vegetarian
Lasagne
Garden Salad
Roma Tomato & Spinach Salad
Dinner Rolls

\$38 per person includes GST

FRENCH FAVOURITES

Coq AU Vin
Pork fillet, Apple, Calvados Cream sauce
Navarin of Lamb
Roasted vegetable Medley with walnuts, Basil &
Balsamic Vinaigrette
Dinner rolls

\$38 per person includes GST

INTERNATIONAL CURRY FAVOURITES

Prawn Madras
Butter Chicken Indonesian Lamb Curry Malaysian
Curry Puffs
Steamed Rice Indian Spiced Potatoes
Cucumber Raita Mango Chutney
Naan Breads

\$38 per person includes GST

Menu selection continues over page.

BUFFET CATERING

GERMAN FAVOURITES

Chicken Schnitzel
Bratwurst Sausages
Kassler Pork
Sautéed Caraway Potatoes
Carrots & Beans Sauerkraut
Dinner Rolls

\$38 per person including GST

SEAFOOD FAVOURITES

Cold Selection
Smoked Salmon Roulade
Freshly Shucked Oysters
Hot Selection
Seafood Mornay
Chilli Prawns
Savoury Rice
Sautéed Potatoes
Medley of Steamed Vegetables
Garden Salad & Coleslaw Dinner Rolls

\$38 per person includes GST

COLD PLATTER BUFFET

Sliced Roast Sirloin of Beef With Mustard
Lamb Meatballs with Minted Yoghurt
Honey Sesame Chicken Thighs
Continental Meats
Garden Salad
Potato Salad
Coleslaw
Pasta Salad
Bread Rolls

\$38 per person includes GST

COLD DESSERTS

Black Forest Tort
Sherry Fruit Trifle
Chocolate Mint Mousse
Citrus Cheese Cake
Mixed Cheese Plate

\$8.50 Per Person

DELUXE DESSERTS

Black Forest Tort
Sherry Fruit Trifle
Chocolate Mint Mousse
Citrus Cheese Cake
Mixed Cheese Plate
Sticky Date Pudding
Chocolate Lava Cake
Butterscotch Pudding
Crème Brulee

\$9.70 Per Person

COCKTAIL CATERING

BOOKING INFORMATION

- All functions require a minimum of 40 guests.
- Minimum food order of \$550
- Menu to be confirmed as early as possible, no later than seven days prior.
- Dietary requirements and final numbers provided seven days prior to the function.
- Chef required preparing hot food at minimum 2 hours at \$40.00 per hour. Hot food is not available without chef.
- Service staff at \$35.00 per hour (1 per 30 guests)
- Delivery fee of \$40.00 for drop off functions (cold food only)
- All prices include GST

COCKTAIL MENU

SEAFOOD (HOT)

Salt & Pepper Squid, Aioli	\$2.80 EA
Crab Cakes, Lime Mayonnaise	\$2.80 EA
Thai Fish Cakes with Dipping Sauce	\$2.80 EA
Garlic Prawn Kebab (3 Large Prawns per Skewer)	\$7.50 EA

SEAFOOD (COLD)

Prawns, Wasabi, Kewpi Mayo in a wonton cup	\$3.00 EA
Mixed Sushi	\$3.50 EA
Smoked Salmon on Rye with Horseradish Cream	\$4.50 EA

OYSTERS

Natural	
Kilpatrick	\$ MARKET PRICE
Mornay	

FRITTATA

Roast Vegetable & Grilled Capsicum (V)	
Smoked Salmon & Sun Dried Tomato	\$2.50 EA
Egg & Bacon	

SAVOURY MUFFINS

Cheese & bacon	
Chorizo & Spinach	\$4.50 EA
Pumpkin & Fetta (V)	

Menu selection continues over page.

PASTRY (COLD)

Profiteroles: Smoked Salmon \$3.00 EA

SAVOURY TARTS (4cm)

Crab Salad

Pumpkin, Feta Cheese & Pine Nut (V)

Beef & Beetroot \$3.50 EA

Thai Chicken

Mexican Bean & Guacamole (V)

PLATTERS

Trio of Dips \$4.00 PP

Antipasto Platter \$7.00 PP

Cheese Platter \$7.00 PP

Platter prices could be split, e.g. request 3 x platters at 20pp per platter for 60 guests.

MIX N MATCH COCKTAIL MENU

BEEF (HOT)

Beef Burger Slider \$5.00 EA

Homemade Savoury Meatballs with Tomato Chilli Chutney \$2.00 EA

CHICKEN (HOT)

Chicken Satay Sticks \$4.50 EA

Chicken Tenderloins with Asian Dipping Sauce Bite sized Thai Chicken \$2.20 EA

Bite sized Thai Chicken Patty with Sweet Chilli \$2.00 EA

PORK

Pulled Pork Slider \$5.00 EA

LAMB

Lamb Kofta Balls \$2.50 EA

Tuscan Lamb Cutlets \$4.50 EA

SANDWICHES

Open Faced Sandwiches:

Prawn, Wasabi, Kewpie Mayo

Turkey, Cranberry \$3.00 EA

Roast Beef, Horseradish Cream

Pastrami, Mustard-Mayo and Pickles

FINGER SANDWICHES

Assorted Fillings Available \$2.50 EA

HOT COCKTAIL MENU

Mini Quiches	\$3.00 EA
Mini Pizza's	\$3.00 EA
Mini Pasties	\$2.50 EA
Mini Beef Pies	\$2.50 EA
Mini Sausage Rolls	\$2.50 EA
Fried Wonton	\$1.50 EA
Spring Roll (V)	\$0.60 EA
Curry Samosa	\$0.60 EA

HOUSE SPECIALTY

HOMEMADE CURRY PUFFS (LARGE)

Chicken	\$4.50 EA
Vegetarian	

GOURMET COCKTAIL PIE RANGE

Slow Cooked Kangaroo Bush Tomato and wild pepper	
Beef Rendang Tender steak with Coconut Milk, Chilli, Cardamon, Coriander Seed, Cumin & Lemongrass.	\$2.75 EA
Roasted Vegetables In a creamy sauce topped with a macadamia crumble.	