

indiana

Where family, friends and colleagues come to gather



Indiana

99 Marine Parade, Cottesloe 6011

T: (08) 9385 5005 F: (08) 9385 5010

E: functions@indiana.com.au

www.indiana.com.au

www.weddingwithaview.com.au

Package Options

Pavilion and Private Ocean Room

2 hour cocktail function:

\$42.00 per person

Inclusive of 5 canapés; 1 soup; 2 substantial items (1 hot & 1 cold)

- Tempura prawn; wasabi mayonnaise
- Chicken skewer; peanut, mint and red chilli
- Caramelised onion and goat's cheese tart
- Manna crab; green pea, mint (Chinese spoon)
- Beef tataki; soy and ginger (Chinese spoon)
- Porcini mushroom soup (Winter); Chilled tomato soup (Summer)

- Mini Waygu beef burgers; caramelised onion, tomato relish
- Selection of mixed nori rolls and nigiri; pickled ginger, soy sauce

3 hour cocktail function:

\$57.00 per person

Inclusive of 5 canapé items; 1 soup; 4 substantial items (2 hot & 2 cold)

- Tempura prawn; wasabi mayonnaise
- Chicken skewer; peanut, mint and red chilli
- Caramelised onion and goat's cheese tart
- Manna crab; green pea, mint (Chinese spoon)
- Beef tataki; soy and ginger (Chinese spoon)
- Porcini mushroom soup (Winter); Chilled tomato soup (Summer)

- Mini Waygu beef burgers; caramelised onion, tomato relish
- Wood fired pizza selection (vegetarian options included)
- Selection of mixed nori rolls and nigiri; pickled ginger, soy sauce
- Bruschetta - cherry tomato, bocconcini, basil

4 hour cocktail function:

\$74.00 per person

Inclusive of 7 canapé items; 1 soup; 4 substantial items (2 hot & 2 cold); 1 sweet item

- Tempura prawn; wasabi mayonnaise
- Chicken skewer; peanut, mint and red chilli
- Crispy pork belly; Szechuan caramel, pickled cabbage (Chinese spoon)
- Caramelised onion and goat's cheese tart
- Manna crab; green pea, mint (Chinese spoon)
- Beef tataki; soy and ginger (Chinese spoon)
- Smoked salmon and horseradish egg roll
- Porcini mushroom soup (Winter); Chilled tomato soup (Summer)

- Mini Waygu beef burgers; caramelised onion, tomato relish
- Wood fired pizza selection (vegetarian options included)
- Selection of mixed nori rolls and nigiri; pickled ginger, soy sauce
- Bruschetta - cherry tomato, bocconcini, basil

- French patisseries; lemon meringue and strawberry tarts

Package Options

Exclusive Events

Deluxe cocktail menu based on a 5 – 6 hour cocktail function

Inclusive of 8 canapés (4 hot & 4 cold); 4 food stations and a complimentary bread station

Please see the next page for canapé choices. Food station choices below:

Oyster station

- Freshly shucked oysters
- Oyster shooters: Tomato and horseradish
- Oyster shooters: Wasabi, soy and orange
- Lime and lemon wedges; cracked black pepper; shallot vinaigrette; tobasco

Asian station (some items passed)

- Beef skewers; shallot and ginger
- Chicken skewers; peanut, mint and red chilli
- Teriyaki salmon skewers
- Corn and jalapeno bhaji
- Indiana's nasi goreng
- Fresh cut chilli, peanuts and fried shallots

Pasta station

- Duck, mushroom and leek cappalletti citrus and asparagus
- Goat's cheese and rocket tortellini; beurre noisette

Carvery station

- Roast beef fillet
- Slow cooked lamb shoulder
- BBQ onions
- Panini rolls, mustards and chutney

Dessert station

- Crème brûlée
- Fresh fruits on ice
- Cheesecake (chef's selection)
- Warm sticky date pudding
- Rich chocolate and espresso mousse

Charcuterie station

- Sliced mortadella, brescaola and warm chorizo
- Pickles and chutneys
- Fresh baked bread
- Marinated olives
- Buffalo Mozzarella

Japanese station

- Teriyaki chicken sushi
- Avocado and capsicum sushi
- Salmon nigiri
- Prawn nigiri
- Market sashimi
- Wasabi, pickled ginger, pickled radish, soy sauce and wakame salad with sesame

Indian station

- Butter chicken curry
- Vegetarian curry with tofu
- Samosas, pappadums, paratha
- Raita and chutney
- Saffron rice

Paella station

(please select one)

- Seafood Paella
- Chicken, chorizo and red pepper paella

Cheese station

- Farmhouse cheese selection
- Crackers and lavosh
- Quince paste
- Fresh pear

Additional Canapé Options

Priced per person

Signature Canapés

All canapé items priced at \$4.50 per person

Hot

- Manna crab, corn and jalapeño bhaji
- Tempura prawns; wasabi mayonnaise
- Oysters; kilpatrick
- Teriyaki salmon skewer
- Chicken skewer; peanut, mint and red chilli
- Beef skewer; shallot and ginger
- Spicy lamb kofta's; citrus yoghurt
- Crispy pork belly; Szechuan caramel, pickled cabbage
- Parmesan and tomato arancini
- Goats cheese and caramelised onion tart
- Tempura asparagus; chipotle aioli
- Porcini mushroom soup

Cold

- Hiramasa ceviche (Chinese spoon)
- Manna crab; green pea, mint (Chinese spoon)
- Oyster; natural with lime
- Oyster; tomato and horseradish shot
- Lemon pepper lamb fillet; crostini, spiced tomato chutney
- Beef tataki; soy and ginger
- Confit duck; hoisin and sesame (Chinese spoon)
- Smoked salmon and horseradish egg roll
- Air dried beef; pickled beetroot, dukkah
- Tomato and olive bruschetta
- Chilled tomato soup

Additional Substantial Items

Priced per person

Warm beach selection

- Rosemary and black pepper popcorn 3.5
- Turkish bread; sea salt, olive oil, hummus 5.5
- Wood fired pizza selection 6.5
- Warmed quiches (please select one) 6.5
 - Chorizo and goat's cheese
 - Zucchini and fetta
- Crisp confit chicken cones; Moroccan flavours, lime 6.5
- Crisp fried calamari cones; Szechuan spice, kimchi 6.5
- Indiana fish and chip cones; tartare 7.5
- Mini Waygu beef burger; caramelised onion, tomato relish 8.5
- Individual French lamb cutlets; lavender and espresso rub 8.5

Chilled beach selection

- Bruschetta - cherry tomato, bocconcini, basil 6.5
- Chilled frittata (please select one) 6.5
 - Smoked salmon and fennel
 - Asparagus and goat's cheese
- Charcuterie board; sliced prosciutto, chorizo, olives, fetta, breads 7.5
- Selection of mixed Vietnamese rice paper rolls; dipping sauce 8.5
- Selection of mixed nori rolls and mixed nigiri; pickled ginger, soy sauce 8.5
- Farmhouse cheeseboard; crackers, quince paste 8.5
- Whole WA king prawns; fresh lemon, dipping sauce 12

Sweet beach selection

- Mini gelato cones 7.5
- French patisseries; lemon meringue and strawberry tart 7.5
- Chocolate tarts 7.5
- Crème brûlée 7.5
- Cheesecake (chef's selection) 7.5