

# CATERING MENU

At Courtyard by Marriott Perth, Murdoch, our chef's whip up delicious & healthy dishes using the freshest local ingredients to keep you energised throughout your meeting or event.

We offer a variety of vegan & gluten-free options to please every palate, & our friendly catering team is here to help you plan every detail to make your day or night at Courtyard Perth, Murdoch a success.





# DAY DELEGATE PACKAGES

## HALF DAY PACKAGE \$39.00PP

- Freshly brewed tea & coffee on arrival
- Morning OR afternoon tea & coffee with a selection of ONE food item
- Working lunch
- 75-inch LED Screen
- Inbuilt AV
- Flipchart/Whiteboard
- Notepads & pens
- Table mints & water
- Free Wi-Fi

## FULL DAY PACKAGE \$59.00PP

- Freshly brewed tea & coffee on arrival
- Morning tea with a selection of ONE food item
- Working lunch
- Afternoon tea with a selection of ONE food item
- 75-inch LED Screen
- Inbuilt AV
- Flipchart/Whiteboard
- Notepads & pens
- Table mints & water
- Free Wi-Fi

Add additional AV for \$165, includes full camera, mic & video call conferencing

The above DDP prices are valid until August 2024, thereafter the prices will be increased to \$65pp for a full day package

\*Prices are based on minimum numbers

\*\*Chef's selection working lunch based on a minimum of 10pax.



# REFRESH BREAK

Half-day Package: Choose ONE selection for either morning tea OR afternoon tea

Full-day Package: Choose ONE selection for morning tea & ONE selection for afternoon tea

## SWEET

- Banana bread with honey (gf)
- Chocolate brownies (gf)
- Buttermilk scones with jam & cream
- Assorted sweet mini muffins
- Caramel slice (gf)

## SAVOURY

- Green pea & potato curry puff (gf) (df) (nf) (veg) (v)
- Ham & cheese croissant (vo)
- Beef pies with tomato sauce
- Sausage rolls with tomato relish
- Quiche Lorraine
- Vegetable spring roll with sweet chili sauce

(gf) Gluten Free (df) dairy free (nf) nut free (veg) vegetarian (v) vegan (veg o) vegetarian option

\*Please inform our Events Associates of any dietary requirements.

\*\*All pricing is per person unless noted otherwise.

\*\*\*Pricing is inclusive of taxes.



# WORKING LUNCH MENU

The working lunch will be a chef's selection of the following for 10 people or more

## CHEF'S SELECTION OF:

### SALAD

- Chef garden salad with balsamic dressing (gf) (df) (nf) (veg) (v)
- Avocado chicken & corn salad (gf) (df) (nf)

### SANDWICHES & WRAPS

- Ham, cheese & pickle sandwich (nf)
- Roast beef, cheese, & relish sandwich (nf)
- Truffle egg & chives sandwich (nf) (veg)
- BBQ pulled pork with ranch slaw wrap (df) (nf)
- Chicken Caesar wrap (nf)
- Roasted vegetables wrap with spiced tomato (df) (nf) (veg) (v)
- Ciabatta chargrilled vegetables with tomato relish (df) (nf) (veg) (v)

### DESSERT

- Hummingbird cake (gf) (df) (nf) (vegan)

(gf) Gluten Free (df) dairy free (nf) nut free (veg) vegetarian (v) vegan (veg o) vegetarian option

\*Please inform our Events Associates of any dietary requirements.

\*\*All pricing is per person unless noted otherwise.

\*\*\*Pricing is inclusive of taxes.



# LUNCH MENU PRE-ORDER

For 10 people or less, choose one meal per person

## ENTREES

- Salad of Zeus (gf) (df) (veg) (v)
- Caesar salad (gfo) (nf) (veg o) - Choice of grilled chicken, salmon or prawn
- Cuban panini sandwich
- Vege Philly cheesesteak
- Chicken brie panini sandwich

## MAINS

- Pan-fried gnocchi (gf) (veg)
- Chicken souvlaki (gf)
- Beef rendang (gf) (df)
- Classic fish 'n' chips (df) (nf)
- Old style beef burger (df) (nf)
- Beyond burger (df) (nf) (v) (vegan)
- Banh mi steak sandwich (df) (nf)
- Classic banh mi (df) (nf)
- Tofu mushroom banh mi (df) (nf) (veg) (vegan)

## DESSERTS

- Affogato
- Warm chocolate vegemite brownies



# CANAPE PACKAGES

\$18.00 per person, based on 30 minutes (select 3 items)

\$26.00 per person, based on 1 hour (select 4 items including 1 cold item)

\$38.00 per person, based on 2 hours (select 6 items including 2 cold items)

\$48.00 per person, based on 3 hours (select 8 items including 2 cold items)

## CHEF'S SELECTION OF:

### COLD CANAPES

- Sourdough crumpet with smoked salmon mousse & salmon roe (gfo) (nf)
- Char siu duck salad on tart (gf) (df) (nf)
- Beetroot, goats curd & pine nuts on beetroot tulip (gfo) (nfo) (v)
- Greek salad skewer (gf) (dfo) (nf) (v) (vegan o)
- Assorted sushi, wasabi, pickled ginger & soy sauce (gf) (df) (nf) (vo)
- Brie & beetroot relish crostini with lemon balm (gfo) (nf) (v)
- Carpaccio beef steak with horseradish mustard creme on mini pancake (gfo) (dfo) (nf)
- Green peas, almond & ricotta tart
- Pickled watermelon skewer with feta & chili caramel sauce (gf) (dfo) (nf) (v) (vegan o)

### HOT CANAPES

- Buffalo chicken wing (gf) (df) (nf)
- Peking duck spring rolls with hoisen plum sauce (nf)
- Tempura fish cocktail with Japanese dipping sauce & lemon (df) (nf)
- Crispy falafel with tomato relish (gf) (df) (nf)
- Char siu glazed pork belly bites (gf) (df) (nf)
- Vegetable samosa with tomato chutney (nf)
- Chicken satay with peanut sauce (gf) (df) (nfo)



# SET LUNCH MENU

MINIMUM 15 PAX

2 course menu \$65.00 including dinner roll & butter

3 course menu \$80.00 including dinner roll & butter

\*Alternate drop add \$5.00 per person

## ENTREES

- Pumpkin & Thyme Arancini (gf) (df) (nfo) (veg) (v)
- Crispy Pork Belly (gf) (df) (nf)
- Chicken Asparagus Tart (nf) (veg o)
- Vegetables Asparagus Tart (nf) (veg)

## MAINS

- Beef Cheek rendang (gf) (df)
- Chicken souvlaki (gf)
- Pan seared Barramundi (gf) (df) (nfo)
- Baked Cheese Truffle Potato Gnocchi (gf) (df) (nf) (veg) (v)

## DESSERTS

- Mango Panna cotta (gf) (df) (nf) (veg) (v)
- Biscoff Cheesecake (nf) (veg)



# SET DINNER MENU

MINIMUM 15 PAX

2 course menu \$85.00 including dinner roll & butter

3 course menu \$110.00 including dinner roll & butter

\*Alternate drop add \$5.00 per person

## ENTREES

- Porcini Mushroom Prosciutto Salad (gf) (df) (nf)
- Pumpkin & Thyme Arancini (gf) (df) (nfo) (veg) (v)
- Sweet Pea Panna Cotta & Blue Swimmer Crab Salad (gf) (nf)
- Crispy Pork Belly (gf) (df) (nf)
- Citrus Cured Salmon (gf) (df) (nf)
- Chicken Asparagus Tart (nf) (veg o)
- Vegetables Asparagus Tart (nf) (veg)

## MAINS

- Shiraz Braised Beef Cheek (gf) (df) (nf)
- Chicken & Shitake Mushroom Roll (gf) (df) (nf)
- Dukkah Crusted Barramundi (gf) (df) (nfo)
- Slow Roast Pork Belly (gf) (dfo) (nf)
- Cashew & Herb Crusted Lamb Rack (gf) (df) (nfo)
- Baked Cheese Truffle Potato Gnocchi (gf) (df) (nf) (veg) (v)
- Cauli Steaks with Almonds & Tahini (gf) (df) (veg) (v)

## DESSERTS

- White Chocolate Pistachio Dome (veg)
- Mango Panna cotta (gf) (df) (nf) (veg) (v)
- Biscoff Cheesecake (nf) (veg)
- Dark Chocolate Marquise (nf) (veg)





# GRAZING PLATTERS

Our grazing boards are designed to share for up to 10 people

## **BREADS & DIPS**                      **\$110**

Grilled 'Common Bakery' artisan breads with selection of house made dips, olive oil, zaatar & lava salt

## **CHARCUTERIE BOARD**                      **\$215**

A selection of locally sourced salamis & prosciutto, feta, pickled vegetables, mixed olives, grilled zucchini, Lavosh crackers

## **ARTISAN CHEESE BOARD**                      **\$215**

Australian artisan cheese selection, with dried fruits, nuts, fig & Lavosh crackers

## **HOT MIXED PLATTER**                      **\$190**

Please choose 4 items from the below selection:

- Chicken satay with homemade peanut sauce
- Vegetarian spring rolls with sweet chili sauce
- Tempura fish cocktail with tartar sauce & lemon
- Crispy falafel with tomato relish
- Chorizo sausages rolls with spiced tomato ketchup



# BEVERAGE PACKAGES

## PACKAGES

**1 Hour:** From \$38.00 per person

**2 Hours:** From \$45.00 per person

**3 Hours:** From \$52.00 per person

**4 Hours:** From \$59.00 per person

## INCLUSIONS

- Chain of Fire Brut Cuvée
- Chain of Fire SSB
- Chain of Fire Chardonnay
- Chain of Fire Shiraz Cab
- Great Northern
- Carlton Dry
- Pepsi
- Pepsi Max
- Lemonade
- Solo

**ADD SPIRITS - \$25pp per hour:**

- Ballantine
- Beefeater
- Absolute Vodka
- Dewars
- Chivas 12

**ADD COCKTAIL ON ARRIVAL - \$18pp**

- Margarita
- Negroni
- Espresso Martini



**Courtyard by Marriott Perth, Murdoch**  
12 Fiona Wood Road, Murdoch, WA, 6150

Call +61 8 6170 2400 or Email [sales.murdoch@courtyard.com.au](mailto:sales.murdoch@courtyard.com.au)