



# *The Peninsula Country Golf Club*

## **COCKTAIL PARTY PACKAGES**

From small to large, simple to formal, cocktail parties are a perfect way to entertain.

The Peninsula can provide a range of function options, rooms and delicious options to ensure your function makes a positive impression on your guests.

Enjoy our team's professional service in a private and relaxed atmosphere.

**Choose one of our tailored packages below: Minimum number of 30 guests required**

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**Package 1**

- Selection of 4 canape's (2 hot, 2 cold)

*\$13.50 per person for a duration of 1 hour*

**Package 2**

- Selection of 6 canape's (3 hot, 3 cold)

*\$18.00 per person for a duration of 1 hour*

**Package 3**

- Selection of 8 canape's (4 hot, 4 cold)

*\$27.00 per person for a duration of 2 hours*

**Package 4**

- Selection of 10 canape's (5 hot, 5 cold)

*\$36.00 per person for a duration of 3 hours*

**All Packages**

Self serve coffee station with brewed coffee, Twinings tea selection and house chocolates



## **Cold Selection**

Prosciutto and Eggplant Caviar Crepe Roulade, Basil Pesto

Lamb Tandoori, Cucumber Ribbon, Minted Yoghurt Sauce

Vietnamese Rice Paper Rolls, Asian greens, Hoi sin Sauce

Smoked Chicken Saltimbocca with Melon

Peppered Roast Beef, Kalamata Olive bread, Onion Marmalade

Tuna Nicoise salad

Tea Smoked Chicken Caesar salad

Grapefruit and Scallop Seviche

Mini Peking Duck Pancakes with Plum sauce

Dill Pancakes, Salmon Caviar, Lemon Creme Fraiche

Parmesan and Rosemary Shortbreads with Cherry Tomatoes and Feta

Filo tartlets of Bang Bang Chicken

Toastaditas with Blackened Snapper, Peach relish and Sour cream

Chilled Sweet Pea Soup with Prawns

Roulade of Tea Smoked Chicken, Red Onion jam, Rye bread

Seared Tuna with Wasabi and Beetroot Cress

Salad of White Crab meat and Mango, Lime Confit

Herb Scone, Smoked Fish Mousse, Lemon Confit

Rare Roast Beef, Asparagus, Horseradish cream

## **Hot Selection**

Artichoke and Gorgonzola Focaccine

Crispy Carrot and Spring Onion cake with Feta and Olives

Gingered Chicken Cakes with Coriander Lime Mayonnaise

Chicken Yakitori, Dipping sauce

Blue Swimmer Crab cakes with Aioli Cajun

Spiced Lamb Samosas, Riatta

Minced Lamb Turkish Pide

Potato, Tomato and Feta Strudel slices

Cumin Marinated Lamb Satay, Peanut sauce

Teriyaki Beef, Enoki Mushrooms, Seeded Mustard glaze

Quick Seared Tuna, Nicoise salad, Olive Tapenade

Mini Beef Wellington

Peking duck Crepe, Plum Sauce

Salt and Pepper Calamari, Lime and Ginger dip

Pumpkin Rosti with Sour cream and Chives

Braised Lentils, Beetroot, Goats Cheese curd

Saffron Poached Chicken, Apricot and Thyme Marmalade

Pork and Peanut salad with Vermicelli

Curry Spiced Lamb and Filo rolls

Ricotta stuffed Rigatoni

Lemon and Coriander seared Seafood Brochette