



Western Australian Cricket Association

Function Kit
2010 - 2011



Delaware North exclusively provides the function & special event catering at the WACA.

Our Head Chef is passionate about creating menus that reflect local, seasonal produce at price points to meet any budget.

All of our menus have been designed to incorporate a variety of dishes to meet your cultural needs.

If your event requires more specific menu items such as Halal, Kosher, vegetarian, we can source that for you. Our Chef's & members of our sales team look forward to the opportunity of working with you to select your perfect menu from our Function Kit, creating a menu that specifically meets your needs.



Breakfast

Continental Buffet Breakfast (served as table or room buffet)

\$21.00 per guest

Sliced seasonal fruit platter
Assorted yoghurts
Selection of cereals & muesli
Croissant & assorted Danish pastries
Assortment of jams & marmalades

Served with chilled orange juice, freshly brewed coffee, tea & herbal infusions

Australian Buffet Breakfast

\$30.00 per guest

Sliced seasonal fruit platter
Assorted yoghurts
Selection of cereals & muesli
Croissant & assorted Danish pastries
Assortment of jams & marmalades
Toasted English muffin
Hash brown potato
Crispy bacon
Chipolata sausages
Scrambled eggs
Grilled roma tomato

Served with chilled orange juice, freshly brewed coffee, tea & herbal infusions

Plated Breakfast

\$30.00 per guest

Crispy bacon, chipolata sausages, hash brown potato, grilled roma tomato & toasted English muffin with scrambled eggs

On The Table:

Sliced seasonal fruit platter
Assorted yoghurts
Selection of cereals & muesli, croissant & assorted Danish pastries, assortment of jams & marmalades

Served with chilled orange juice, freshly brewed coffee, tea & herbal infusions

Minimum of 30 guests.

20% surcharge applies if your guest numbers are under 30.



Super WACA Breakfast Buffet**\$39.50 per guest****Bread Station**

Assorted selection of sliced bread & whole loaves
 Selection of Danish pastry & croissants
 Chocolate bread
 Chef's selection of cake & muffins
 Fruit loaf

Condiments

Orange, raspberry, strawberry, cherry & apricot jam
 Potted homemade marmalades
 Honey, chocolate spread & Vegemite

Milk & Dairy Station

Full cream & low fat milk
 Chilled chocolate milk
 Natural & fruit yoghurts (including low fat)

Cereal Station

Corn flakes, rice crispies, all bran, coco pops, muesli & fruit 'n fibre

Dry Food Items

Pumpkin seeds, pistachio nuts, hazelnuts, walnuts
 Dried fruit - apricot, fig, apple, prunes, dates

Fresh Fruit Station

Sliced seasonal fresh fruit
 Fresh fruit basket with seasonal whole fruit

Juice Station

Orange, grapefruit & apple juice

Cold Cuts: meat, fish & cheese

Salami, prosciutto, cooked ham,
 2 varieties of sliced sausage, chicken, smoked salmon

Sliced Cheese

Gouda, cheddar & light edam, whole cheese platter with brie, camembert, blue cheese, herb cheese

Vegetables & Salads

Salad leaves, corn, sundried tomatoes, olives, pickles, feta salad, mozzarella salad, assortment of raw vegetables, pickled vegetables

Hot station

2 varieties of sausages (one spicy), crispy bacon
 Grilled tomatoes, hash brown potato, mushrooms, baked beans
 Scrambled eggs, boiled eggs (5 minutes)

Tea & Coffee Station

Freshly brewed coffee, tea & herbal infusions



Breakfast Additions

French toast, plain or with cinnamon & sugar	\$6.50
Pancakes with sugar, strawberries & cream (seasonal), chocolate or marmalade	\$7.50
Muffins (you can choose the taste that you like) 3 per person	\$5.75
Assorted Danish pastries(1.5 per person)	\$5.75
Savoury croissant with ham & cheese	\$8.75
Quiche Lorraine - vegetarian, smoked salmon or chicken	\$7.75
Soft scrambled eggs with smoked salmon	\$8.50
Egg Florentine (poached egg with spinach & hollandaise sauce)	\$6.75
Omelette with your selection of fillings	\$7.50

If you have any special requests, you can ask our chef.

Minimum of 40 guests.

20% surcharge applies if your guest numbers are under 40.



Morning And Afternoon Tea

Sweet Delights

Assortment of biscuits	\$6.50
Selection of cup cakes	\$9.95
Profiteroles filled with custard	\$9.95
Mini fruit tartlets	\$7.50
Chocolate cake	\$9.95
Danish pastries	\$9.95
American cinnamon donuts	\$7.50
Mini muffins (vanilla, chocolate or mix)	\$9.95
Scones with jam & cream	\$9.50
Apple strudel	\$9.95
Crepes with chocolate sauce	\$7.50
Assorted ice creams	\$7.50
Beignets (apple or pineapple)	\$8.50
Chocolate mints	\$7.50

Savoury Delights

Assorted finger sandwiches	\$11.50
Corn chips with 2 dips	\$7.50
Savoury scones	\$9.50
Vegetarian mini quiche	\$8.50
Ham & leek mini quiche	\$8.50
Ciabatta with Dhuka, olive oil & salt	\$7.50
Gourmet mini pies	\$8.50
Mini sausage rolls	\$8.50
Spring rolls & samosas with sweet chilli	\$12.00
Assorted baguettes	\$15.50

The above morning & afternoon teas include freshly brewed coffee, tea & herbal infusions

Healthy Additions

Banana smoothy	\$7.00
Carrot & ginger smoothy	\$7.00
Assortment crudités with avocado dip	\$19.50
Individual fruit yoghurts	\$3.75
Your choice of smoothy	\$p.o.a
Chilled tomato tea (from fresh tomato)	\$6.50
Fresh seasonal fruit skewers	\$4.50
Sliced fresh fruit platter (serves 10)	\$27.50
Sliced fresh fruit platter (serves 5)	\$15.00

Candy Shop (serves 20)

Jelly beans	\$9.50 per bowl
Assortment of lollies	
Assortment of mini chocolate bars	
Assortment drops	
Mini bananas	
Assortment old style English candy	
Choice of your favorite candy	

Extra Options

Chocolate fountain with fruit skewers, minimum 25 guests	\$5.75
Home made Belgian chocolates, minimum 24 pieces	\$2.25
Australian cheese platter (serves 5)	\$45.00
Australian cheese platter (serves 10)	\$65.00

Beverages

Freshly brewed coffee, tea & herbal infusions – cup	\$4.20
Freshly brewed coffee, tea & herbal infusions - air pot (10/12 cups)	\$26.90
Chilled juices: orange, apple or pineapple - jug	\$17.00



Lunch & Dinner Formal Menus

Entrée & Main Course	\$52.50 per guest
Main Course & Dessert	\$50.00 per guest
Entrée, Main Course & Dessert	\$67.50 per guest

All formal menus include fresh bread rolls with olive oil e.v. & butter. Freshly brewed coffee, tea & herbal infusions

Please select one item from each of the following courses

Entrée Cold

Roulade of chicken, accompanied with salad of roasted butternut pumpkin, crispy prosciutto & crème of sage

Poached veal with white bean salad, marinated tomatoes & sauce of capers & tuna

Salmon tartar with poached prawns, green herb salad & lime dressing

Short seared tuna with avocado cream, tomato salad & tiger prawn tempura

Chargrilled vegetables with goat cheese soufflé, puff pastry & basil & garlic vinaigrette (vegetarian)

Entrée Hot

French bouillabaisse soup made from Western Australian fish served with aioli & croutons

Tasting plate: broth of mild curry & lemongrass with oyster mushrooms & prawns, short baked scallops with corn puree, mi cuit of tuna with Japanese seaweed & soy sauce

Crispy puff pastry with baked mushrooms, spring onion, parmesan cheese & spinach served with a sauce of green herbs perfumed with truffle oil (vegetarian)

Main Course

Beef fillet steak with shallot compote, skewer of grilled potato, seasonal vegetables & red port sauce

Duck breast cooked medium & served with confit of duck leg, vegetables & orange sauce

Chicken breast stuffed with goat cheese, sundried tomato & basil accompanied by grilled zucchini, crispy potato rösti with tarragon sauce

Lamb tender loin, tarte tatin of tomato, green asparagus & honey & thyme sauce

Roast loin of pork stuffed with prunes, served with white cabbage, potato baked in duck fat & napped with rosemary & grain mustard sauce

Crispy baked ruby snapper served with rosemary potato, marinated vegetables & watercress sauce

Tasmanian salmon baked in sesame seeds, with bok choy, noodles & teriyaki sauce

Barramundi fillet & mussels served with seasonal vegetables, potato & crayfish sauce

Strudel of marinated vegetables & goat cheese with parsley & garlic sauce (vegetarian)

Dessert / Cheese

Chocolate tart with raspberry & caramel fudge

Apple strudel with vanilla ice cream & pistachio sauce

Classic lemon cheese cake served with red fruit compote

Trio of chocolate: white chocolate mousse with drambuie, pure chocolate truffle, milk chocolate with hazelnuts & coffee

Skewers of fresh fruit served with red fruit in apple jelly & foam of vanilla sauce

Selection of Australian cheeses with nuts, dried fruit & crackers



Buffet Menus

All buffet menus include fresh bread rolls & butter, freshly brewed coffee, tea & herbal infusions

Buffet One

\$39.50 per guest

Main

Sweet & sour chicken with sesame seeds served with jasmine rice & vegetables from the wok
Tasmanian salmon & spinach lasagne

Salad

Mediterranean style couscous salad
Mixed salad of green leaves, cucumber, capsicum, red onion & carrot
Chat potato salad with grain mustard & green herbs

Sweet

Seasonal sliced fruit platter
Lemon cheese cake served with red fruit compote
Selection of three Australian cheeses served with crackers & dried fruit

Minimum of 20 guests.

20% surcharge applies if your guest numbers are under 20.

Buffet Two

\$42.50 per guest

Main

Roasted chicken breast served with Italian style sauce, marinated & oven baked potatoes & mix vegetables of zucchini, eggplant, capsicum & mushrooms

Red Snapper served with fennel & crayfish sauce

Salad

Mixed green salad with French dressing
Greek style salad with feta cheese, olives, green beans & red onion
Pasta salad with salami, chorizo, capsicum, sundried tomatoes, spinach, artichoke, pinenuts & basil
Potato & zucchini salad

Sweet

Mixed fruit salad accompanied with vanilla sauce
Dutch apple pie
The original tiramisu finished with dark rum
(Non-alcohol is available)

Minimum of 20 guests.

20% surcharge applies if your guest numbers are under 20.



Buffet Three**\$47.50 per guest****Chilled & Displayed**

Mixed green salad with French dressing
 Israeli salad, cucumber, tomato, red onion, black olives, capsicum & green herbs
 Pasta salad with smoked Tasmanian salmon
 Grilled chicken & avocado salad
 Potato salad with green herbs & mustard
 Poached prawns served with cocktail sauce
 Prosciutto with melon
 Roast beef with horseradish cream

Main

Salmon teriyaki style accompanied by spicy Thai noodles & bok choy in soy sesame sauce
 Pork fillet with grain mustard & rosemary sauce
 Roasted lamb with rich red wine jus
 Oven baked potato, pumpkin, capsicum & onion
 Mixed seasonal vegetables

Sweet

Mixed fruit salad accompanied with mint cream
 Chocolate & raspberry tart with caramel sauce
 Apple crumble with vanilla sauce
 White & milk chocolate mousse
 Selection of three Australian cheeses served with crackers & dried fruit

*Minimum of 40 guests**20% surcharge applies if your guest numbers are under 40.***Buffet Additions**

Sushi platter (36 piece)	\$27.50
Antipasta platter with cured meats, Australian cheeses, marinated olives, sundried tomatoes, relishes & baguette	\$15.00 pp
Turkish bread & ciabatta with trio of dips, dhuka & olive oil	\$15.00 pp
Poached Tasmanian salmon served with sour dill cream	\$5.50 pp



Cocktail Menus

Our cocktail menus are designed to provide you with finger food ideally for an event in the late afternoon or early evening & are not suitable as an alternative to a meal. Our sales team & chef will work with you to ensure that you select sufficient menu items for the length of your event.

Standard Cocktail Menu

4 menu items	\$23.00 per person
5 menu items	\$25.00 per person
6 menu items	\$27.00 per person
7 menu items	\$29.50 per person

Make a selection from the following options and create your own personal cocktail menu.
We serve 2 pieces per item

Cold Items

Canapé with smoked salmon, cream cheese & capers
 Canapé with veal roast beef & tuna mayonnaise
 Canapé with brie cheese
 Profiterole stuffed with cream cheese made from Gouda cheese
 Served on a spoon, carpaccio of beef with parmesan cheese, pesto & pine nuts
 Rockmelon wrapped with prosciutto
 Roulade of salmon stuffed with cream cheese & chives, served with witlof

Hot Items

Mini traditional quiche Lorraine
 Mini pizza
 Assorted party pies with tomato sauce
 Wonton pastry parcels with shrimp and Chinese vegetables, sweet & sour sauce
 Crispy water chestnuts & shiitake mushroom puffs
 Vegetable & black bean spring rolls
 Salt & pepper spiral calamari with lime dipping sauce
 Vegetable samosa with curry mayonnaise
 Coconut crumbed prawns with cocktail sauce
 Steamed dim-sum with hoisin sauce
 Mini sausage rolls with tomato sauce
 Mini chicken teriyaki skewers



Deluxe Cocktail Menu

5 menu items	\$29.50 per guest
6 menu items	\$34.50 per guest
7 menu items	\$37.50 per guest
8 menu items	\$41.50 per guest

Make a selection from the following options and create your own personal deluxe cocktail menu.
We serve 2 pieces per item

Cold items

Crepes roll with smoked salmon, cream cheese & herbs
Sushi rolls with pickled ginger, wasabi & soy sauce
Mini skewer with grilled marinated prawns & teriyaki sauce
Vietnamese rice paper rolls filled with chicken, prawns or vegetables (your choice)
Shot glass with gazpacho (cold Spanish tomato & cucumber soup) 1pp
Biscuit of crispy parmesan cheese, with cream cheese, green asparagus & crispy prosciutto
Tartar of tuna with espuma of cucumber

Hot items

Yakitori chicken skewer
Spicy lamb kofta with yoghurt & mint sauce
Scallop with prosciutto, glazed with honey 1pp
Small quiches of salmon & dill
Risotto balls with forest mushrooms & parmesan cheese
Indian style vegetarian strudel of filo pastry, pumpkin, capsicum, chickpeas & goat cheese
King prawn tempura with sweet chilli sauce
Skewered Moroccan style chicken meat balls with spicy tomato dip

Cocktail Additions

Fresh raw oysters with your choice of the following: \$3.75 per person
Natural, lime & black pepper or bloody Mary

Sweet Cocktail Menu

2 menu items	\$12.00 per guest
3 menu items	\$16.00 per guest
4 menu items	\$19.50 per guest

Make a selection from the following options & create your own personal sweet cocktail menu.
We serve 2 pieces per item

Home made Belgian chocolate
Chocolate dipped profiteroles filled with vanilla cream
Mini Dutch apple pie crumble
Mini éclair mocha topping & stuffed with custard & coffee liquor
Homemade chocolate truffle with rum
Mini lemon meringue tarts
Mini fruit tartlet with grand Marnier crème
Brochette of marshmallows with chocolate dipping sauce



Barbecue Menus

All BBQ menus include fresh bread rolls & butter, freshly brewed coffee, tea & herbal infusions

Barbecue One

\$22.50 per person

BBQ sausages
Chicken skewer
Grilled onions
Mixed green salad
Selection of condiments

Barbecue Two

\$36.50 per person

Marinated beef steak medallions
Marinated pork chops
Skewer of chicken
BBQ sausages
Skewer of garlic prawns
Grilled onions
Baked potatoes with sour cream
Grilled vegetables
Mixed green salad
Tomato salad with pesto
Pasta salad with salami, chorizo, capsicum, sundried tomatoes, spinach, artichoke, pine nuts & basil
Selection of condiments

Barbecue Three

\$45.50 per person

Sirloin steak
Provencal style marinated lamb chops
Soy, honey & sesame marinated chicken skewers
Bbq sausages
Crispy pork belly
Red snapper, marinated with fresh coriander, lemon & garlic
Skewered garlic prawns
Roasted pumpkin, potato, capsicum & zucchini
Grilled vegetables
Mediterranean style couscous salad
Grilled onions
Mixed green salad
Greek salad
Selection of condiments

Additional BBQ Items

Half of a crayfish (½ pp)	\$25.00 per person
King prawns (2 pp)	\$6.75 per person
Scotch filet, 150 gram	\$15.00 per person
Veal cutlet (1pp)	\$18.00 per person
Garlic bread	\$2.50 per person
Salad of your personal choice	Price on application

Minimum of 20 guests.

20% surcharge applies if your guest numbers are under 20.



Conference Menus

Conference Menu One

\$39.50 per guest

On Arrival

Freshly brewed coffee & tea

Morning Tea

Assorted Danish pastries
Freshly brewed coffee & tea

Working Lunch

Assorted baguettes (1pp)
Selection of gourmet mini pies & vegetarian mini quiche (3pp)
Selection of Australian cheeses with nuts, dried fruit & crackers
Sliced seasonal fresh fruit
Freshly brewed coffee, tea & herbal infusions
Chilled orange juice

Afternoon Tea

Mini fruit tartlets
Freshly brewed coffee & tea

Conference Menu Two

\$48.50 per guest

On Arrival

Freshly brewed coffee & tea

Morning Tea

Scones with jam & cream
Freshly brewed coffee & tea

Fork Buffet Lunch

Sweet & sour chicken with sesame seeds & served with jasmine rice & vegetables from the wok
Tasmanian salmon & spinach lasagne
Chat potato salad with grain mustard & green herbs
Mixed salad of green leaves, cucumber, capsicum, red onion & carrot
Selection of Australian cheeses with nuts, dried fruit & crackers
Sliced seasonal fresh fruit
Freshly brewed coffee, tea & herbal infusions
Chilled orange juice

Afternoon Tea

Apple strudel with vanilla sauce
Freshly brewed coffee, tea & herbal infusions

Minimum of 20 guests.

20% surcharge applies if your guest numbers are under 20.



Beverage Menu

Please make your selection of beverages to be served at your function. We suggest one red & one white wine, one sparkling (optional), full or mid & a light beer and a selection of soft drink.

Sparkling

Trilogy pinot noir chardonnay	\$35.00
Jacobs creek pinot chardonnay	\$33.00

White Wines

Montana Marlborough sauvignon blanc	\$36.00
Stoneleigh Marlborough sauvignon blanc	\$40.00
Montana Marlborough reserve sauvignon blanc	\$42.00
Jacobs Creek sauvignon blanc	\$29.00
Jacobs Creek chardonnay	\$29.00
Jacobs Creek reserve range chardonnay	\$35.00
Jacobs Creek reserve range chardonnay pinot noir	\$40.00
Jacobs Creek reeves point chardonnay	\$51.00

Red Wines

George W yndham black cluster cabernet merlot	\$41.00
Jacobs Creek shiraz	\$29.00
Jacobs Creek cabernet merlot	\$29.00
Jacobs Creek reserve range shiraz	\$35.00
Jacobs Creek St Hugo cabernet sauvignon	\$78.00
Jacobs Creek cantenary hill shiraz	\$79.50

Packaged Beers

Hahn premium light	\$6.20
Hahn 3.5	\$6.30
Hahn super dry	\$8.00
Heineken	\$8.20
Tooheys extra dry	\$8.00
James Boags premium	\$8.00

Soft Drinks

Coke	\$3.90
Diet coke	\$3.90
Lift	\$3.90
Sprite	\$3.90
Mount Franklin sparkling water	\$4.50
Mount Franklin water	\$4.00



Beverage Packages

Standard Package

Standard Drinks Include:

Jacobs Creek sauvignon blanc
Jacobs Creek cabernet merlot
Jacobs Creek sparkling

Hahn premium light
Hahn 3.5
James Boages

Assorted Soft Drink
Orange juice

2hr	\$28.00
3hr	\$36.00
4hr	\$42.00
5hr	\$55.00

Premium Package

Premium drinks Include:

Montana Marlborough sauvignon blanc
Jacobs Creek reserve chardonnay pinot noir
Jacobs Creek reserve shiraz
Trilogy sparkling

Hahn premium light
Hahn 3.5
White stag

Assorted soft drink
Orange juice

2hr	\$34.00
3hr	\$39.00
4hr	\$46.00
5hr	\$58.00

