



FUNCTIONS & EVENTS PACKAGES

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À LA CARTE

BRONZE

2 courses select 1 entrée or 1 dessert & 2 mains	39
3 courses select 1 entrée, 2 mains & 1 dessert	49
Add bread rolls & butter (per person)	2

MAIN COURSES SERVED AS A 50/50 DROP

ENTRÉE

Soup of the day (V, GFF)

Salt & Pepper Calamari w/ rocket salad, lemon, aioli

Trio of Dips tzatziki, spicy capsicum, avocado

Garlic Kiev balls w/ rocket salad & tomato chutney

MAINS

Fish & Chips chips & salad or mash & veg

Chicken Parmigiana chips & salad or mash & veg

Beef Lasagne chips & salad or mash & veg

Chicken Kiev chips & salad or mash & veg

Spinach & Ricotta Tortellini (V)

DESSERTS

Tobey Cheesecake filled w/ almonds & topped w/ chocolate ganache

Carrot Cake topped w/ cream cheese icing, dried fruits & seeds

Sticky Date filled w/ dates & topped w/ sweet caramel sauce

Pavlova topped w/ whipped cream & passionfruit coulis (GFF)

À LA CARTE

GOLD

2 courses	select 2 items from each course	59
3 courses	select 2 items from each course	69
Add bread rolls & butter	(per person)	2

ALL COURSES SERVED AS A 50/50 DROP

ENTRÉE

Soup of the day (V, GFF)

Mini BBQ Pork Meatballs with sweet & sour sauce

Trio of Dips tzatziki, spicy capsicum, avocado

Buffalo Wings with blue cheese sauce

MAINS

Stuffed Chicken Breast

(Spinach, sun-dried tomato & camembert) served with
mashed potato, carrot, brussels sprouts & béarnaise sauce

Baked Barramundi Fillet

Baked sweet potato, cauliflower, asparagus & citrus butter sauce

Grilled Pork Cutlet

Creamy gratin potato, broccolini, carrots & diane sauce

Classic Beef Meatloaf

Baked potato, green beans, radish & sweet mustard BBQ sauce

Vegetarian Lasagne (V)

Tomato basil sauce, melted mozzarella with garden salad

DESSERTS

Tobey Cheesecake filled w/ almonds & topped w/ chocolate ganache

Carrot Cake topped w/ cream cheese icing, dried fruits & seeds

Sticky Date filled w/ dates & topped w/ sweet caramel sauce

Pavlova topped w/ whipped cream & passionfruit coulis (GFF)

À LA CARTE

PLATINUM

2 courses select 2 items from each course	79
3 courses select 2 items from each course	89
Bread rolls & butter included	

ALL COURSES SERVED AS A 50/50 DROP

ENTRÉE

Soup of the day (V, GFF)

Chicken Satay Skewers with jasmine rice

Mini BBQ Pork Meatballs with sweet & sour sauce

Coconut Prawns with lemon & chilli lime aioli

MAINS

Braised Lamb Shank

Mashed potato, roasted asparagus, glazed carrots & red wine jus

Creamy Tuscan Salmon

Risoni pasta, wilted spinach & baked cherry tomatoes

BBQ Beef Ribs

Baked sweet potato, brussels sprouts, roasted radish
& smoky BBQ sauce

Chicken Mignon

Potato gratin, green beans, roasted carrot & mustard butter sauce

Spinach & Ricotta Cannelloni (V)

Tomato basil sauce, melted mozzarella & rocket salad

DESSERTS

Tobey Cheesecake filled w/ almonds & topped w/ chocolate ganache

Carrot Cake topped w/ cream cheese icing, dried fruits & seeds

Sticky Date filled w/ dates & topped w/ sweet caramel sauce

Pavlova topped w/ whipped cream & passionfruit coulis (GFF)

COCKTAIL FUNCTION PACKAGES

SELECT PLATTERS FROM PLATTERS MENU.
ADDITIONAL PLATTERS MAY BE PURCHASED AT LISTED PRICES.

BRONZE \$1500

MONDAY-FRIDAY NIGHT SPECIAL • UP TO 90 PEOPLE

Includes:

Bar staff • Startup bar TAB \$200
Room hire (4 hours) • 1 x security guard (4 hours)
6 platters of your choice • AV facilities

GOLD \$3000

100-150 PEOPLE

Includes:

Bar staff • Startup bar TAB \$500
Room hire (4 hours) • 2 x security guards (4 hours)
10 platters of your choice
Coffee station • AV facilities
Helium balloons (2 colours)

PLATINUM \$5500

200-250 PEOPLE MAXIMUM

Includes:

Bar staff • Startup bar TAB \$1000
Room hire (5 hours) • 4 x security guards (5 hours)
14 platters of your choice • Tea & coffee station
Linen tablecloths • Candy station (up to 2 colours)
AV facilities • Balloons for tables & entry

PLATTER MENU

SANDWICHES	80
Mixed sandwiches	
WRAPS	80
Mixed wraps	
YUM CHA	85
Spring rolls, samosas, dim sims	
AUSSIE FAVOURITES	85
Sausage rolls, pasties, party pies	
VEGETARIAN	85
Spinach & ricotta sausage rolls, vegetarian empanada, cheesy garlic bites	
CAKE	85
Carrot cake, chocolate cake, black forest cake	
PASTRIES	85
Croissants, muffins & danishes	
CHICKEN	85
Chicken goujons, garlic kiev balls, wing nibbles	
GLUTEN FREE	90
Falafel, pumpkin arancini, chicken nuggets	
ANTIPASTO	95
Salami, ham, sun-dried tomato, olives, artichoke, cheese & biscuits	
FRUIT PLATTER	100
Mixed seasonal fruits	
SEAFOOD	100
Calamari rings, torpedo prawns, fish bites	

(V) VEGETARIAN

(VG) VEGAN

(GFF) GLUTEN FREE

(GFA) GLUTEN FREE AVAILABLE

10% surcharge on public holidays.

Food Allergies: Please be aware that all care is taken when catering for special requirements. It must be noted that within the premises we handle - Nuts, Seafood, Shellfish, Sesame, Wheat Products, Eggs, Fungi, Dairy & not limited to listed food groups. Customers' requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.