

Accolade Catering



Menus For Any Occasion



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Accolade Catering is a family catering business who for the past 20 years has been the caterer at the Point Walter, Ern Halliday, Woodman Point and Bickley Recreation and Function Centre's. During this time we have developed flexible menus to cater for a diverse range of functions and events. Our menu flexibility allows clients to customize catering to suit their function or event theme to maximize the overall experience.

Menus and Service

- Buffets - traditional, modern, spit roast, BBQ and street food
- Canapes - pre-dinner and or as a meal
- Set Menus - soups, entrées, mains, and desserts with table service
- Options - street food stalls (starters, mains, desserts) tapas & oyster bars, grazing tables,
- Special dietary catering - as per you and your guests' requirements
- Bar with RSA service - for your B.Y.O. drinks
- Professional and personable service
- Flexibility to tailor packages to your personal requirements

Food Safety Accolade Catering has an Australian standard Food Safety and Hygiene Policy in place.

Contact Details Phone (08) 6110 4781 Email catering@accoladewa.com.au

Corporate Contact Details Phone Sam on 041 990 2042 Email sam@accoladewa.com.au

Pricing Policy 2023 & future menus are subject to annual CPI price increases



Our Venues

Point Walter Recreation & Conference Centre 1 Stock Road, Bicton, Perth Looking for a beautiful and relaxed venue for your next event? Point Walter, just 20 minutes from Perth's CBD, a unique and rustic space, encapsulating all that's great about the Western Australian outdoors. Boasting a magnificent backdrop of the Swan River and the lights of the City Centre, Point Walter is set on six stunning hectares of seclusion.

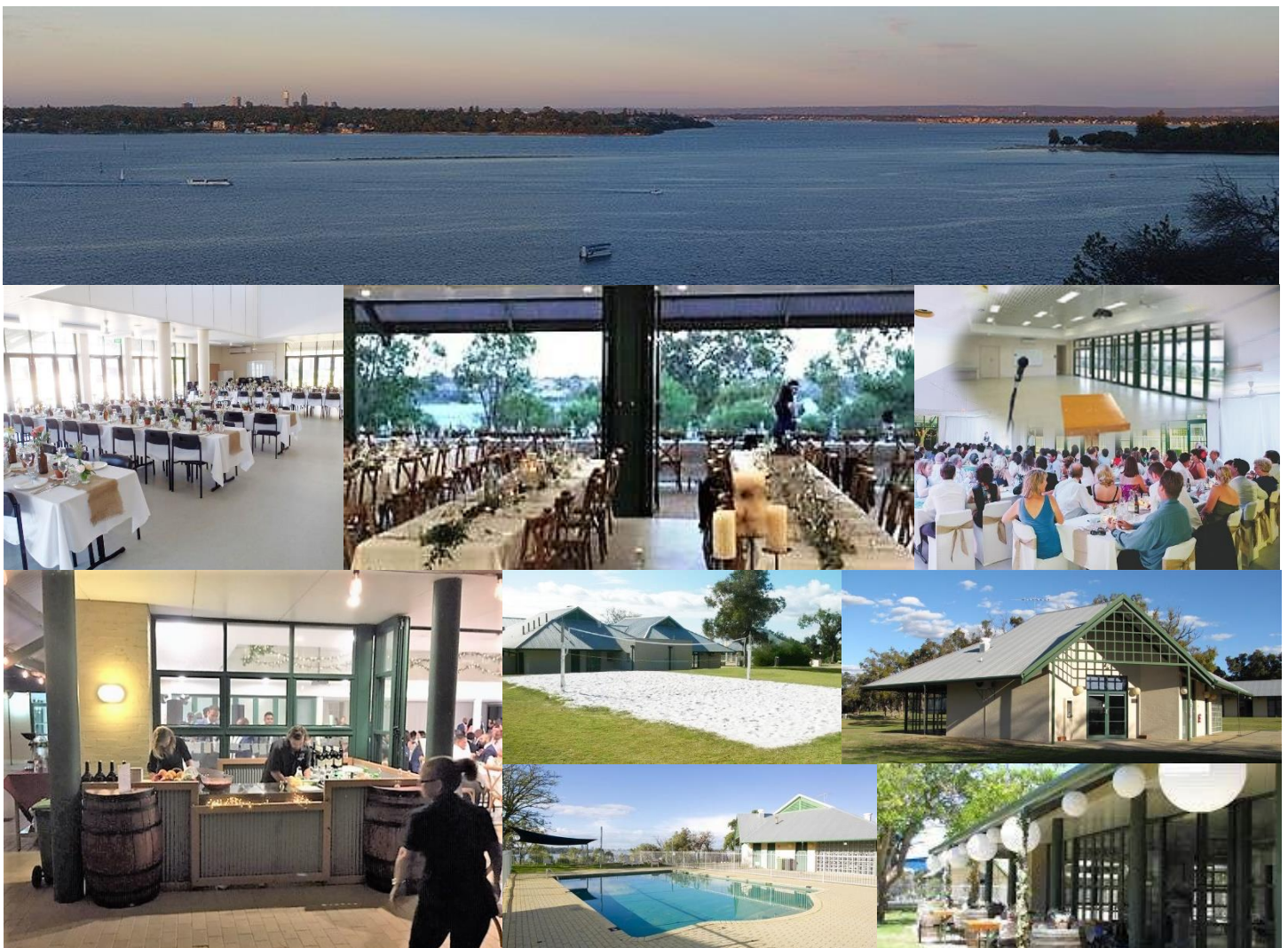
Point Walter's Pelican Function Room provides you with the choice of seating 100 guests formally, or 150 in a more relaxed cocktail style. The Cygnet Dining Room seats 120 guests at tables, or 200 cocktail style. The rooms provide a blank canvas for you to decorate and enhance your event's theme and the outdoor Amphitheatre is an ideal setting for a presentation.

Point Walter can also provide you with fun, team building activities such as Abseiling, Ropes, Flying Fox, Orienteering, Raft Building, Canoeing and Mountain Biking to name a few, after which the courtyard area is a great space for canapes and pre-dinner drinks, and in keeping with the great Aussie outdoors - a BBQ.

Accolade Catering offers a comprehensive onsite catering service with a range of menus and packages which can be tailored to suit your budget, tastes and special dietary needs. Drinks bar service can be arranged through Accolade Catering for your **BYO** Beverages (subject to the venue's alcohol policy).

Exclusive site bookings provide you with access to convenient dormitory style accommodation. There are 31 rooms (2 bunk beds per room), with linen provided and access to the site's facilities including swimming pool, tennis, basketball and beach volleyball courts. There is ample free parking available onsite and indoor function rooms are fully air-conditioned. Why not contact Point Walter and arrange a tour of the facility?

www.dlgsc.wa.gov.au/sport-and-recreation/recreation-camps/point-walter



Woodman Point Recreation Centre, O’Kane Court, Munster, Perth

The camp has recently undergone a significant renovation program to increase the standard of amenities and provide greater accessibility for groups looking to utilize group-based accommodation and participation in adventure recreation activities. Part of this refurbishment included the design and construction of a purpose-built roping facility, unsurpassed in the southern hemisphere for capacity, concept, safety and potential for physical activity and educational outcomes.

The CUBE adventure roping and training facility was formally opened in 2007 and has added to an already well-developed land and water-based program range at the camp. This facility is great for activities during the winter months and allows groups to be active after sundown.

The natural coastal bushland and the pristine beach environment present a fantastic venue for a wide range of recreation programs, including paddling, raft building, team games and archery. Woodman Point Camp is ideal for music, drama, study camps, sporting clubs, outdoor education, team building and seminars with a difference.

www.dlgsc.wa.gov.au/sport-and-recreation/recreation-camps/woodman-point/woodman-point-recreation-camp



Ern Halliday Recreation Centre, Whiteford’s Ave, Hillary’s, Perth WA

Ern Halliday is located on the beach in the northern suburb of Hillarys, Perth and the complex has three large dormitory camps, a picnic and tent campsite and one of the largest range of adventure programs in WA. Set in 28 hectares of natural bush and is perfect for large outdoor events.

The Cardinal Meeting Hall hosts meetings or seminars for up to 100 people and can be configured into 1 or 2 rooms. It has an audiovisual system that includes a digital data projector (laptop-ready), DVD, VCR, sound amplifier and wall-mounted speakers, a projector screen, a large wall-mounted whiteboard in each side, and an electronic portable whiteboard with four printable screens for hire.

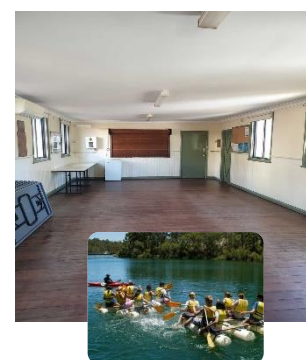
www.dlgsc.wa.gov.au/sport-and-recreation/recreation-camps/ern-halliday/ern-halliday-recreation-camp



Bickley Recreation Camp, Orange Grove, Perth WA

Located on the Darling Scarp alongside the picturesque Bickley Reservoir 25km from Perth, Bickley Outdoor Recreation Camp offers dormitory accommodation for up to 76 people, tent camping for 50 people and a day use area for up to 100 people. It is ideal for retreats, leadership and professional development camps.

<https://www.dlgsc.wa.gov.au/sport-and-recreation/recreation-camps/bickley>





Beverage / Breaks

Barista Coffee made with Freshly Ground Italian Beans

Flat White – Cappuccino – Latte – Mocha – Long Black – Short Black

Cacao Chocolate, Chai Latte & Eight Tea Selections

Hot Chocolate – Eng B/F – Earl Grey – Camomile – Green – Peppermint

All Day Packages & Session Rates Available

Sessions: Arrivals, Morning & Afternoon Teas, Lunches, Dinners, Other

<u>1 Session</u>		<u>2 Sessions</u>		<u>3 Sessions</u>		<u>4 Sessions</u>	
50 - 75 PAX	\$4.25pp	50 - 75 PAX	\$4.50pp	35 - 70 PAX	\$3.25pp	35 - 70 PAX	\$3.00pp
75 - 100 PAX	\$4.25pp	70 - 100 PAX	\$3.25pp	70 - 100 PAX	\$3.00pp	70 - 100 PAX	\$2.75pp
100 Plus PAX	\$4.00pp	100 Plus PAX	\$3.00pp	100 Plus PAX	\$2.75pp	100 Plus PAX	\$2.50pp

Included in Beverages / Breaks

Seasonal Fruit Bowl, Mugs & Disposable Cups/Lids, Sugars, Diet Sugar, Ambient & Chilled Water, Soy & Lactose Free Milk, Decaf Coffee

Beverage Additions

Add: 100% Orange & Apple Juice & Mints, **\$1.15pp**
Add: Two Juices Blended from Whole Fruit & Vegetables & Mints **\$2.35pp**

Snack Additions

Trio of Cookies - Oven Fresh Choc Chip, Shortbread and Anzac & Wattleseed **\$2.00pp**
Muffins - A Blueberry or Chocolate Muffin or an Assortment of Mini Muffins **\$3.50pp**
Banana Bread with Toffee Cream or **Pear Raspberry Bread** with Berry Compote **\$4.00pp**
Cake - Homemade Carrot or Chocolate Mud or White Choc Raspberry **\$3.50pp**
Fresh Scones – Raison Scones with Cream & Jam or Classic Cheese with Butter **\$4.00pp**
Croissants - Ham & Cheese **\$4.00pp**
Frittata - Bacon, Mushroom & Tomato **\$4.00pp**
Sausage Rolls – Beef & Spinach & Ricotta Sausage Rolls with Tomato Chutney Sauce **\$4.00pp**
Triangle Sandwiches **\$5.00pp**

BYO Drinks for Sundowners

Glassware: Provided at No Cost - With Catering

RSA Bar Service (Responsible Service of Alcohol) Available - **POA**



Breakfasts

Continental Breakfast \$18pp

Whole Seasonal Fruits, Fruit in Natural Juice, Yogurts, Home Made Muesli, Cereals, Multigrain, Wholemeal , White & Sultana Breads, Croissants, Pancakes, Butter, Spreads

Cooked Breakfast \$20pp

Whole Seasonal Fruit, Bacon, Chipolatas, Cage Free Eggs, Baked Beans, Fresh Herb Tomato, Mushrooms, Hash Browns, Multigrain, Wholemeal and White Bread, Butter, Spreads

Continental & Cooked \$26pp

Whole Seasonal Fruits, Fruit in Natural Juice, Yogurts, Home Made Muesli, Cereals, Multigrain, Wholemeal, White & Sultana Breads, Croissants, Pancakes, Butter, Spreads, Bacon, Chipolatas, Cage Free Eggs, Baked Beans, Fresh Herb Tomato, Mushrooms, Hash Browns

All Breakfasts Served With

Tea Selections, Barista Coffee (Fresh Beans & Milk) and Cacao Hot Chocolate (Fresh Milk) from our Self Serve Barista Machine

Lunches

Sandwich - Salad Buffet \$20pp

1. Assortment of Fresh White, Wholemeal and Grain Rolls and Breads, Wraps
2. Selected Cold Cuts to include Lean Roast Beef, Sliced Ham, Stripped Chicken Breast, Tuna in Aioli, Smoked Salmon and Salami
3. Sliced Swiss Cheese, Shredded Cheddar, Egg and Beetroot
4. Crisp Cos Lettuce, Rocket, Tomato, Cucumber, Carrot, Red Onion, Seasonal Sprouts and Shoots, Salad Dressings and Vinaigrettes
5. English, Dijon and Seed Mustards, Selection of Pickled Vegetables, Relishes and Chutneys
6. Gourmet Seasonal Fruit Bowl

Mexican - Wrap n' Roll Bar \$20pp

1. Start with Hot Flour Tortillas fresh off the Big Pan
2. Add Choice of Hot Fillings
 - Ground Beef Chilli Con Carne
 - Chicken BBQ'd in Special Mexican Rub with Garlic Corn Rice Mix
 - Hearty Mixed Bean and Vegetable Stew with Quinoa
3. Top with Cheese and Fresh Salad Selections from the Salad Bar
4. Enhance with Jalapenos, Guacamole, Fresh Salsa and Sour Cream
5. Sauce from our Authentic Range of Mexican Sauces & Condiments
6. Wrap n' Roll and Enjoy! Finish with a Gourmet Seasonal Fruit Bowl

Lunches Continued



An Artisan Slider-Burger BBQ with Wedges \$20pp

1. Assortment of Soft White, Sour Dough and Grain Buns
2. Pure Beef Slider Patties Crafted Angus Beef Chuck Steak
3. Potato Wedges, Grilled Onions, Cheddar Cheese
4. Cos Lettuce, Rocket, Tomato, Red Onion

Saucy Artisan Condiments

- USA Bourbon BBQ Sauce - Served Warm from the Pot
- Beetroot and Aged Balsamic Vinegar Relish
- Old Fashioned Homemade Tomato Sauce
- A Jalapeno Chilli Salsa
- Dijon Mustard and Gherkin Spread

Lunches

2 Selections \$20pp

Additional Selections \$5pp

Savoury

Roasted Pumpkin Soup with Fresh Roll

Corned Beef Mustard Slaw, Flour Roll

Rice Paper Rolls with Prawns and Hoi-sin Sauce

Tandoori Lamb Wraps with Cucumber Salad

Moroccan Beef Meaty Balls with Hommus and Cous Cous

Smoked Salmon Bagel with Horseradish Cream Cheese

Baby Caesar Salad with Candied Bacon and Parmesan

Croque Gilled Turkish Bread with Salami, Mozzarella and Tomato Pickle

'House Pies' Beef & Mushroom or Chicken & Leek with Crushed Peas

Monsieur with Mustard, Swiss Cheese Smoked Ham and Rocket

Smoked Ham and Avocado Grain Sandwich

Thai Chicken Papaya Salad

California Rolls with Wasabi and Soya

Chicken, Mayo and Lettuce Finger Sandwich

Fetta, Olive, Mint and Watermelon Salad

Skewered Moroccan Chicken with Harissa Sauce

Salt Baked Potato with Chilli Beef and Sour Cream

Sweet

Chocolate Brownie

Gourmet Fruit Bowl

Gelato Tub

Assorted Chef's Cake Selections

Honeycomb Yoghurt, Watermelon and Strawberries



Canapes

Canapés as a Meal: 5 Canapés | 3 Substantial Canapés | 2 Sweet Canapés

\$75pp

Canapés as a Starter: 5 Canapés

\$32.50pp

Chilled Canapé Selections

Sushi with wakami, soy, wasabi, pickled ginger

Smoked salmon pinwheels with dill

Prawn Spoons In Spicy Thai Suace

Lemon Poached Scallop Spoons

Brioche buns with steam prawn, thousand island sauce

Prawn with ponzu & kewpee mayo

Mar hor of sweet pork, watermelon, nam prik

Goats curd filo tarts, tomato pesto confit

Baby Bruschettas with Persian feta

Natural oysters, shallot champagne dressing, lime slushy

Hot Canapé Selections

Steamed dumplings w' sticky soy & hot sauce

Vegetable spring rolls, Vietnamese dressing

Haloumi croquettes with spiced pear chutney

Arancini with capsicum relish

Chef's selection of homemade pastries

Mini wattleseed dampers, lemon myrtle butter

Smoked salmon tarts with beetroot & horseradish

Beer battered whiting fillets with aioli

Spicy paella balls

Baby sausage rolls with a homemade tomato sauce

Mexican vegetable frittata

Twice cooked pork belly, spiced apple

Lemon myrtle chilli prawn cutlets

BBQ Canapé Selections

Chorizo sausage with fresh lemon

Tandoori chicken skewers with cucumber raita

Salt & Pepper squid, fresh lemon/lime

Lemon Myrtle Scallops

Ginger scotch fillet beef skewers

Mediterranean vegetable skewers

Substantial Canapé Selections

Beef burger, fresh bun, onion jam

Fish & Chips, Homemade Tartare

Pork bao bun with Asian slaw

Cheesy chilli beef baby potatos

Squid, rocket mango salad

Open chicken caprese sliders

Lamb Kofta, minted pea dip

Truffle mayo, karage chicken rice

Goats cheese & caramelized onion tarts

Sweet Canapé Selections

Crémé brulée

Rockyroad slice

Lemon meringue tart

Chocolate ganache tart

Macaron

Cheesecake glasses

Profiteroles

Seasonal fruit tarts

Chocolate mousse

Chocolate mud cake

Salted caramel brownies

Orange cake slithers

Three-sided white

Chocolate raspberry cake

Buffets



Contemporary Buffet \$55

Texan beef brisket, Memphis rub & bourbon glaze
Citrus chicken with currants, preserved lemon,
Persian feta
Crunchy mac & cheese - American style
Mezze platter with pickles, ham, salami selection,
olives & feta

Vietnamese vegetable & rice noodle salad Mustard
potatoes with cornichons & herbs Spring mixed salad
with lemon Dijon vinaigrette
Sour dough, crusty white bread & butter Moroccan
chickpea salad with sweet potato & saffron yoghurt

Traditional Buffet \$55

Chilled whole West Australian prawns with marie
rose sauce
Roast pork with crackle & apple sauce
Roast beef with a pan jus and mustards
Mediterranean vegetable cheesy penne bake
Roast baby potatoes

Baked pumpkin
Steamed seasonal vegetables
Traditional Caesar salad
Busy garden salad
Bread basket & butter

Kettle Spit Buffet \$55

Angus beef served with gravy & condiments or as
Texas BBQ beef
Local lamb served with gravy & condiments or as
Greek marinated lamb
Free-range pork with gravy & condiments or as
Cuban mojo pork
Boiled potatoes, porcini mushroom, sour cream

Mexican elote corn
Quinoa salad with roasted cauliflower
Coleslaw with red & green apples & horseradish mayodressing
Salad of cos lettuce, baby spinach, candied bacon, shaved
parmesan & Caesar dressing
Fresh buns, butter & condiments

BBQ Buffet \$55

Angus beef porterhouse, homemade BBQ sauce
Chicken thigh fillets with Argentine chimi-churri
Quinoa salad with roasted cauliflower & chickpea
Lemon myrtle & pepper barramundi fillets
Local chorizo sausage with tomato, chickpeas
& paprika aioli

Steamed kipfler potatoes with salted butter
Rocket, beetroot, Persian feta & red onion salad
Sweet & crunchy garden salad
Grilled Turkish bread

Street-Food



Choice of 3 Stalls; 2 Selections per Stall Served with Salad Park \$55

Choice of 4 Stalls; 2 Selections per Stall Served with Salad Park \$65

Kettle Spit Boulevard (Choose 2)

Louisiana sticky pork ribs
Chunky beef ribs in a Texas rub
New York buffalo chicken wings
Greek marinated lamb, lemon oregano potato
Texas BBQ beef sliders w' mustard slaw
Cuban mojo pork, apple slaw & brioche bun

BBQ Avenue (Choose 2)

Moroccan chicken & minted yoghurt
Lemon myrtle chilli seafood
Garlic rosemary beef
Pork chipolata, caramelised onions & soft rolls
Cowboy beef meatballs n' BBQ sauce
Lamb koftas with minted yoghurt

Wok Lane (Choose 2)

Sichuan pepper beef noodle
Taiwanese popcorn chicken & rice
Gua bao steamed pork buns
Thai vegetable fried rice
Mongolian lamb stir fry
Singapore noodles

Via Italiana (Choose 2)

Lean beef lasagne
Roast pumpkin & vegetable lasagne
Seafood cannelloni
Spinach & ricotta cannelloni

Curry House Road (Choose 2)

Butter chicken
Lamb rogan josh
Vegetable korma
Beef rendang
Green Thai chicken
Sri Lankan style prawn & coconut
Asian vegetables
(Curries served with rice & condiments)

Paella Highway (Choose 2)

Mixed seafood
Spanish vegetable
Chicken & chorizo

Plaza de la Mad-Mex (Choose 2)

Chilli beef taco
Chicken, corn & black bean taco
Mex-veg & bean taco

(Taco's served with corn & soft flour tacos with lettuce, tomato, cheese & jalapeno's)

Honey lime chicken enchillada
Cheesy beef enchillada
Creamy seafood enchillada
Mexican vegetable enchillada

Salad Park - Complimentary

An assortment of leaves, vegetables & dressings to compliment your selections



Desserts

Mini Dessert Selections (Choose 3) \$15pp

Lemon meringue tart
Chocolate mousse
Cheesecake glasses
Chocolate ganache tart
Macaroons
Creme brulee
Profiteroles
Salted caramel brownie
Rockyroad bites
Seasonal fruit tarts
Orange cake slithers
Chocolate mud-cake cubes
1 sided white chocolate raspberry cake

Grazing Tables \$35pp

Sweet

Choice of 7 mini dessert selections hosted amongst fruits & other sweet things

Fruit 'n' Cheese

5 Cheeses, crackers, fresh & dried fruits, pastes & interesting seasonal accompaniments

Cup Cake Table

Assorted cup cakes & toppings, hosted amongst fruit & other sweet things

Occasion Cakes \$10pp

Occasion cakes can be cut & served, or packed for guests to take away

Dessert Buffet (Choose 1) \$15pp

Hot

Homemade apple crumble, custard & icecream
Sticky date pudding, caramel sauce & icecream
Rhubarb & apple pie, cream & icecream
Chocolate pudding, chocolate sauce & icecream

Chilled

Mississippi mud cake
Fruit flan
Fresh fruit platter
Creme brulee
Chocolate mousse
Rockyroad slice
Potted cheesecake - lemon, mixed berry, chocolate, white chocolate & raspberry or strawberry
Black forrest chocolate mousse
Creme caramel salted caramel brownie
Pavlova with seasonal fruit & passionfruit

Street Food Stalls \$35pp

Ice-Cream Cart

5 assorted flavors of ice-cream plus 1 sorbet to include strawberry, chocolate, cookies & cream, vanilla supreme, banana, and raspberry sorbet

Churro Stall

Freshly cooked churros dusted with icing sugar, served with, chocolate & caramel sauces, bananas & strawberries

Tea & Coffee \$5pp

All desserts are served with tea selections, barista style coffee & cacao hot chocolate

Package Inclusions



BYO Drinks Bar

Bar hire, set up & pack up
Glassware: beer, wine, champagne,
water
Drink trays, jugs, bottle openers
Tubs for ice
Black table cloths for the venues bar tables

BYO Bar Service

6 Hours Responsible Service of Alcohol (RSA)
From 6pm - 12 midnight for beer, wine, champagne & soft drinks
Includes glass clearing & washing

Table Setting Equipment

White linen tablecloths provided for the Venues tables
White linen or disposable napkins
White crockery & elite brand cutlery
Salt & pepper, wine coolers & water bottles
Wine & water glasses, champagne flutes

Food Service to Match Your Menu

Canapés - Tray service
Buffets - Staff assisted buffet service including clearing
Street food - Buffet service from stalls
Occasion cake service (platter & or takeaway)
Special dietary catering

Occasion Cakes

Supplied & Served by Us - **\$10pp** **OR** Supplied by You & Served by Us - **\$5.50pp**
Inclusions - Please See "Occasion Package Inclusions" - **Page 9**

Minimum's Orders Apply For Complementary Inclusions

Frequently Asked Questions



What is the availability at Point Walter and how do I book?

For venue availability, venue booking and other information please phone the events manager. Contact details are: Phone (08) 9492 9784 or Email pointwalter@dlgsc.wa.gov.au

We have a tentative booking at Point Walter to make catering arrangements: what happens next?

1. We will contact you by email or phone to understand your catering requirements
2. A priced menu quotation is submitted for your consideration, input and any changes
3. When you're satisfied with the menu, format and pricing you may confirm this by email
4. Point Walter will confirm your venue booking which will simultaneously confirm provision of catering
5. Formal booking procedures will then follow

Are we able to make changes to the menu or format after we confirm?

Accolade will work with you to incorporate any changes and new information which we add into your quotation as it is progressed into a final catering plan.

How are guests with special dietary requirements catered for?

Accolade will cater for special dietary requirements either by menu design and individually.

How are children catered for and at what cost?

Children 10 and under pay half the price of your agreed menu price and children under 3 are free of charge. Age appropriate children's meals are prepared upon request.

What is included in the packages?

Please see our package inclusions page for a list of what is included ([Page 9](#)).

Can we provide our own occasion cake?

Yes provided we are satisfied with the food safety circumstances; please discuss this with us.

Can we provide any other foods?

No.

If we book the venue for the weekend can we arrange other meals?

Yes, please ask us; if you have booked the venue for the weekend you will receive a complementary fruit bowl upon arrival and have use of our barista coffee machine for your duration.

Is there anything not included that we need to be aware of?

Venue costs, room & table settings, drinks table service and final venue cleaning.

What are the catering payment terms?

8 weeks from your event date a 50% deposit is required, with the balance payable upon completion.

What time does bar service finish?

Bar service will conclude at 12am latest.

How many bar staff are provided?

Typically we provide 1 to 2 staff members per 50 guests for bar service of beer, wine, champagne, basic spirits and soft drinks. All beverage service staff will follow RSA protocols and will not serve alcohol after the bar is closed.

When can we get access to table setting equipment etc?

This will be ready for you upon arrival.