



# *Function Packages*

Canapé selections  
Set menus  
Beverage packages

21 Ocean Dr, South Fremantle WA 6163  
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[www.bistro21.com.au](http://www.bistro21.com.au)







With a fully protected alfresco area, plus inside space, Bistro 21 allows you to create a unique beach-side experience for your next event. From cocktail parties, to corporate dinners, to weddings.





Cocktail packages

## *Canapés*

[VIEW SELECTION](#)



Set menus

## *Set menus*

[VIEW SELECTION](#)



Beverage packages

## *Drinks*

[VIEW SELECTION](#)



## Cocktail packages

### *Canapés prices*

#### Canapés selection (minimum 20 people)

10 canapes per person 5 items	2 hours	\$28
12 canapes per person 6 items	3 hours	\$31
14 canapes per person 7 items	4 hours	\$34
Any additional canapés per piece		\$2.40





## Cocktail packages

# *Cold Canapés*

### Cold selection

- Fresh shucked oysters with dressing of chives sour cream, lime gin tonic and seafood cocktail sauce. Served with lemon wedges
- Button mushrooms with goats cheese
- Vodka cured salmon blini with dill crème fraiche
- Nori rolls selection with wasabi and soy dipping sauce (V/GF)
- Chili prawns on cucumber
- Crispy pork belly with apple puree on a savory tart
- Zucchini and bocconcini frittata with tomato coulis (V/GF)
- Smoked salmon crepe with herbed cream cheese (GF)
- Profiterole stuffed with Neufachel, corn and semi sun-dried tomato salsa (V)
- Oven dried grape tomato, haloumi cheese and balsamic glaze on mini tart
- Medley mushroom , ricotta cheese on tartlet
- Polenta cake with red onion confit and fetta crumble
- Ocean king prawns with avocado guacamole
- Blue cheese, walnut & fresh date open tart
- Grilled vegetables mini charcoal burgers with mint yoghurt
- Cherry tomato stuffed with black olive paste and infused avocado oil



# Cocktail packages

## *Hot Canapés*

### Hot selection

- Ricotta, spinach & garlic filo pastry
- Mini Margarita pizza
- Japanese pork dumpling with soya sauce
- Beef meat ball with paprika Mayo
- Black truffle tart with royal mix
- Crispy Brussel sprout with ricotta cheese
- Mini quiche Lorraine with chives
- Panko crumb snappers with beetroot tartar sauce
- Mini angus beef pie with tomato relish
- Pork spring rolls with Nam Jim sauce
- Vegetables spring roll with Thai sweet chili sauce (V)
- Spinach and goat cheese tarts with red onion jam (V)
- Portobello mushroom and bocconcini arancini (V)
- Steamed chicken Sui Mei
- Red wine braised lamb with Provençal Crust on cone
- Smoked salmon flakes quichettes & royal mix
- Spiced olive puff, with fresh mozzarella and tomato
- Pumpkin and feta cheese arancini (V)



## Cocktail packages

# Box & Dessert Canapés

### Boxes | \$9 per person

- Char-grilled Italian sausage with cassoulet beans
- Cherry tomato, spinach, button mushroom, orecchiette pasta with parmesan cheese
- Penne pasta with tomato chili and pecorino cheese
- Risotto with seafood, garlic and Italian parsley
- Snapper tempura with chili mayo
- Barbecue pork rib with wedges in Cajun seasoning (GF)
- Ricotta cheese and spinach ravioli with pumpkin and walnut
- Deep fried Korean spicy chicken with chips
- Brisket of beef, creamy mash and natural jus
- Char-grilled chorizo slice, ciabatta bread, chives sour cream
- Traditional Spanish seafood paella
- Paprika lamb meat balls with mint and yoghurt
- Vegetables tempura

### Dessert selection

- Semi frozen Tiramisu with Belgium dark chocolate shell
- Mini apple custard tart
- Mini lemon meringue tart
- Profiteroles with vanilla cream
- Mini sticky date pudding with butter scotch
- Classical chocolate truffle
- Assorted macaroons





## Set menus

### *Set menu \$33*

#### **Entrée**

Antipasto - cured salmon, Parma ham, bresola, salami, assorted char-grilled vegetables, sundried tomato, Arancini, Kalamata olives

*Alternative drop or choose before*

#### **Main**

Chicken roulade stuffed with chicken mousse, pine nuts, spinach and mustard seeds, served with seasonal greens in a saffron sauce

or

Crispy skin barramundi with sautéed broccoli and roasted almond, served with a pesto sauce

### *Set menu \$39*

*Alternative drop or choose before*

#### **Main**

Oven backed snapper with broad beans and red cabbage stew, served with a chardonnay wine sauce

or

Crispy pork belly, apple compote, buttered potatoes with chives and sautéed broccolini

#### **Dessert**

Giandua profiteroles with crumbled salted nuts and chocolate sauce





## Set menus

### *Set menu \$48*

#### **Shared Entrée**

Antipasto - cured salmon, Parma ham, bresola, salami, assorted char-grilled vegetables, sundried tomato, Arancini, Kalamata olives

*Alternative drop or choose before*

#### **Main**

Madrid braised Lamb shank, chickpeas, olives and golden leeks

or

Crispy skin barramundi with almond broccoli and a shiraz wine sauce

#### **Dessert**

Gianduia profiteroles with crumbled salted nuts and chocolate sauce

### *Set menu \$65*

#### **Entrée**

Italian style tiger prawns in a light tomato and white wine sauce with garlic bread

*Alternative drop or choose before*

#### **Main**

Slow braised osso-buco with creamy mashed potatoes

or

Local barramundi with broad beans and red cabbage stew, served with a chardonnay wine sauce

#### **Dessert**

Mango and Belgium white chocolate cheesecake with coconut mousse

or

Moscato poached pear with ginger and saffron semifreddo



## Set menus

# Set menu \$80

### Entrée

Beef rolls with asparagus, mizuna salad, medley of tomatoes and black truffle sauce

*Alternative drop or choose before*

### Main

Miso glazed crispy skin Tasmanian salmon, steamed bok-choy and sautéed green peas

or

Oven baked lamb rack, served with potato gratin, ratatouille, and fine herbs sauce

*Alternative drop or choose before*

### Dessert

Honey mousse, spiced sponge with salted macadamia nuts

or

Deconstructed tiramisu

### Coffee and tea





## Set menus

### *Set menu \$100*

#### **Entrée Dégustation Platter**

Foie gras terrine on crispy brioche, caramelized apple compote, micro greens, pickled apricot and marinated green grapes

Sliced beef wrapped green asparagus, homemade pickle, mizuna salad, medley of tomatoes and balsamic reduction

48 hour cured salmon with roasted beetroot, fennel and goat's cheese

*Alternative drop or choose before*

#### **Main**

Sous-vide MSA beef tenderloin, potatoes puff, truss cherry tomato with a medley mushroom JUS

or

Local barramundi with broad beans and red cabbage stew, served with a chardonnay wine sauce

#### **Dessert Trio**

Giandua profiteroles with crumbled salted nuts and chocolate sauce

Mango and Belgium white chocolate cheesecake with coconut mousse

Moscato poached pear with ginger and saffron semifreddo

#### **Coffee and tea**



## Cocktail packages

# *Beverage packages*

### Standard Beverage Package

1 hour	\$30 per person
2 hours	\$35 per person
3 hours	\$40 per person
4 hours	\$45 per person

#### Standard beverage package includes

- Valdo Prosecco Sparkling Italy
- The Sum Sauvignon Blanc Castelli Estate Denmark WA
- The Sum Shiraz Castelli Estate Denmark WA
- Corona
- Hahn Super Dry
- James Boags Light
- Soft drinks
- Orange juice

### Deluxe Beverage Package

1 hour	\$35 per person
2 hours	\$40 per person
3 hours	\$45 per person
4 hours	\$50 per person

#### Deluxe beverage package includes

- Sidewood Sparkling NV Pinot Noir Adelaide Hills SA
- Sidewood Sauvignon Blanc Adelaide Hills SA
- Sidewood Shiraz Adelaide Hills SA
- Corona
- Hahn Super Dry
- James Boags Light
- Soft Drinks
- Orange Juice





## Cocktail packages

# *Beverage packages*

### Welcome cocktails

Aperol Spritz | \$11 each

Tropical fruit cocktail (non-alcoholic) | \$9 each

### Beverages on Consumption / Prepaid Bar Tabs

Should you wish to utilise this option, please request the current beverage menus from your function contact.

Beverages charged on consumption may be served for a maximum of 4 hours.

For beverages charged on consumption, you may select

- up to 1 sparkling wine / champagne, 2 white wines
- 2 red wines and 3 beers (including 1 light beer)

A cash bar is not available.





## Terms and conditions

- No venue hiring fees
- Exclusive use minimum charge \$3,500.00 evening only
- Exclusive use all day Saturday Sunday minimum charge \$10,000.00 (June to September only)
- Minimum charge includes food and drinks
- Vegetarian, vegan and gluten free options are available
- Should you wish to adapt a menu or dish please ask
- Prices and menus are subject to seasonal change
- Please note that Bistro 21 is a licensed venue. BYO beverage is not permitted.
- These menus are a sample and guide

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