



Tompkins on Swan

Private Functions



Riverside Location
Ample Free Parking
Multi Purpose Venue
In House Catering Team
Fully Licensed
Variety of AV options available



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Alex Dowling
Centre Manager

TOMPKINS PARK COMMUNITY & RECREATIONAL ASSOCIATION INC.

Trading as Tompkins on Swan

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ABN 29 680 417 630

Function Fees & Charges

Venue Hire

Session bookings are from 8am to 5pm or 6pm-12pm
Timings can be altered at an additional cost of \$50 per half an hour
Due to license restrictions all night functions must be finished by no later than 12pm

Swan View Room (located upstairs)

Venue Hire Fee \$400.00 (Monday-Friday)
Saturday & Sunday Rates available on request
Venue Hire Fee Includes 65 inch LCD TV screen

Capacity: 50 guests cocktail style standing

Tompkins on Swan Room

Venue Hire Fee \$650.00 (Weekdays)
\$750.00 (Friday Night), \$850.00 (Saturday)
\$1000.00 (Sunday)

Venue Hire Fee Includes the following AV equipment:
Lectern & Microphone, Speakers with ipod connection, Projector & Screen
Dance Floor, Mirror Ball, Access to Licensed Concourse

Capacity: 300 guests cocktail style standing
160 guests seated configured as round tables of 10

River Room

Venue Hire Fee \$650.00 (Weekdays)
\$750.00 (Friday Night) \$850.00 (Saturday)
\$1000.00 (Sunday)

Venue Hire Fee Includes the following AV equipment:
Lectern & Microphone
75 inch LCD screen for presentations, AUX cord point for ipod connection
Access to Licensed Concourse

Capacity: 300 guests cocktail style standing
220 guests seated with no dance floor
180 guests seated with 4.5mx4.5m dance floor (dance floor hire is \$500)

Club Bar

Venue Hire Fee \$250.00 (Monday-Friday)
Saturday & Sunday Rates available on request

Includes the following:
Access to Licensed Concourse

Capacity: 40 guests cocktail style standing

Function Fees & Charges

Booking requirements

Tompkins on Swan is a licensed venue offering fully catered functions. For all function bookings it is a requirement that catering is purchased from us. Due to licensing restrictions we are unable to allow any BYO food or beverage or external caterers

<u>Function</u>	<u>Session Day</u>	<u>Session Times</u>	<u>Min Number</u>	<u>Min Spend (Catering)</u>
Private	Weekday	8am to 5pm	50	\$25.00 per person
Private	Weekday	5pm to 12am	50	\$25.00 per person
Private	Fri & Sat	8am to 5pm	70	\$25.00 per person
Private	Fri & Sat	6pm to 12am	70	\$25.00 per person
Private	Sunday	8am to 5pm	100	\$50.00 per person
Private	Sunday	6pm to 12am	100	\$50.00 per person

General Information

The following is included in our Private Function package:

- Room set up and clean up
- Round and/or rectangular tables plus chairs
- Crockery, cutlery & glassware
- Linen table cloths
- Food and beverage service staff

Any additional items such as table centrepieces, chair covers, bar stools, dry bar tables and/or draping can be hired through one of our preferred suppliers, or you are welcome to organise through your own supplier



Tompkins on Swan Room



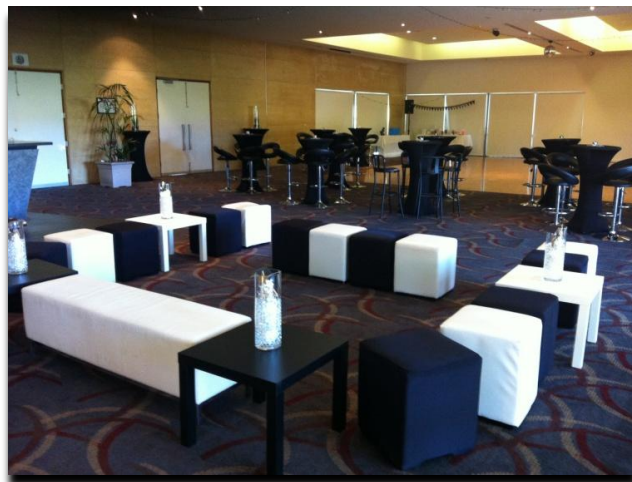
River Room



Cocktail Menu A

\$25pp

Schezuan calamari
Vegetable samosa & spring rolls
Honey beef & sage sausage rolls
Satay chicken skewers with peanut sauce
Sticky BBQ meatballs with aioli
Sundried tomato & feta arancini balls



Tompkins on Swan Room



Cocktail Menu B

Option 1 - 6 Canapes & 1 Light Meal - \$32pp

Option 2 - 8 Canapes & 1 Light Meal - \$40pp

Canapé Options:

Sticky BBQ meatballs with aioli
Assorted home made quichettes
Vegetable samosa & spring roll
Honey beef & sage sausage rolls
Satay chicken skewers with peanut sauce
Spinach & feta pastizzi with pesto mayonnaise
Blue cheese arancini balls with herbed mayonnaise
Sundried tomato & feta arancini balls with tomato chutney
Crumbed camembert wedges with chilli strawberry jam
Assorted croquettes with smokey BBQ sauce
Crispy fish balls with lemon herbed mayonnaise
Thai fish cakes with sweet chilli mayonnaise
Assorted petit fors
Chocolate dipped fruit skewers
Coffee eclairs

Light Meal Options:

Beef sliders with chips
Chicken sliders with chips
Crumbed fish goujons with rocket salad
Chicken parmigana with chips
Butter chicken with pilaf rice
Thai beef salad
Risotto – Mushroom & asparagus or sundried tomato & feta
Hokkien noodles with Asian vegetables



Cocktail Menu C

7 Canapes & 1 Light Meal - \$50pp

Canapé Options:

Pakora with coriander chutney
Zucchini frittata with beetroot Chutney
Duck wonton with plum sauce
Buffalo wings with blue cheese sauce
Watermelon, feta & mint spoons
Asparagus wrapped in parma
Wild mushroom & truffle arancini balls
Cucumber cups with teriyaki chicken
Assorted croquettes served with smokey BBQ sauce
Smoked salmon pate herb toast
Smoked salmon with caper, dill & crème fraîche on chive pikelets
Tandoori chicken skewers with cumin yoghurt
Chicken niblets with southwest sauce
Prawn cocktail spoons
Prawn cutlets with avocado mousse
Grilled scallops on crispy noodle salad with Asian sauce
Assorted petit fours
Summer fruit tart
Banoffee pie

Light Meal Options:

Thai beef salad with crispy noodles and a lime sesame chili dressing
Pulled BBQ pork and coleslaw slider with rosemary & sea salt chips
Crispy skin salmon on kifer crusted potatoes with a butter sauce
Lamb Kebab with cucumber & rocket Salad, finished with mint & cumin yoghurt
Pork schnitzel with red cabbage, bacon & apple sauce
Wild mushroom, asparagus & truffle oil risotto
Singapore noodles



Celebration of Life

Packages

All Prices inclusive of 4 hours venue hire

\$30pp – Food only (with bar tab option)

\$55pp – Including 2 hour beverage package

\$60pp – Including 3 hour beverage package

Assorted sandwiches

Cucumber cups with teriyaki chicken

Vegetable samosa & spring roll

Home-style assorted quichettes

Sundried tomato & feta arancini balls with tomato chutney

Scones with jam & cream

Fruit skewers

Assorted tea and coffee station

Water available on the tables



River Room





Plated menu - Option 1

\$60 per person

\$65 per person alternate drop main course

\$70 per person alternate drop entree, main & dessert

Canapés on Arrival

Gingered Chicken Cakes topped with Lime Mayonnaise

Assorted Home Made Quichettes

Lamb Koftis with Minted Yoghurt

Plated Entree

Chef's Soup of the Day

Thai Beef Salad with a Coriander Dressing

Roasted Pumpkin & Feta Cheese Tart

Classic Prawn Cocktail

Plated Main

Tender Beef Strip Loin Steak

served with a Red Wine Jus, Herb Garlic Roasted Potatoes and Cherry Tomatoes on the Vine

Chicken Breast Limone served with Sweet Potato Mash and Asparagus Spears

Crispy Skin Barramundi Fillet served with Garlic Mashed Potato, Broccolini and finished with a

Champagne Sauce

Vegetarian option available on request

Bowls of seasonal vegetables and a tossed green salad for each table

Fresh bread roll served with the main course

Plated Dessert

Individual Pavlovas topped with Wild Forest Berries & Whipped Cream

Strawberry Mango Marscapone Cheesecake

Rhubarb and Apple Pie served with Custard

Tea and coffee with after dinner mints





Plated menu - Option 2

\$65 per person

\$70 per person alternate drop main course

\$75 per person alternate drop entree, main & dessert

Canapes on Arrival

Seared Scallops with Asian sauce

Brie and Red Onion Tartlets

Honey Beef & Sage sausage rolls

Plated Entree

Chef's Soup of the Day

Ploughman's plate: cheese, ham, pickle with fresh bread

Smoked Salmon served with avocado and a dill dressing

Salt & Pepper Calamari served on a bed of rocket with a traditional tartar sauce

Stuffed field mushroom with spinach and goats cheese on a bed of balsamic glazed
roquette

Plated Main

Grilled Atlantic Salmon served on wilted bok choy with garlic mashed potatoes

Beef Sirloin resting on a bed of herbed potatoes,

topped with a mushroom and red wine sauce

Tender Loins of lamb with a mint jus on a garlic mash

Chicken wellington: chicken breast with bacon and mushroom

in a puff pastry wrap served with sweet potato mash & asparagus spears

Roast Vegetable strudel served with a red capsicum coulis

Additional Vegetarian options available upon request

Served with a medley of vegetables and a tossed green salad on each table

Fresh bread rolls served with the main course

Plated Dessert

Lemon & Lime Brulee served with Fresh Cream

Chocolate Devil Cake Served with Vanilla Ice Cream

Sticky Date & Walnut Cake with Butterscotch Sauce

Tea and coffee with after dinner mints

Minimum booking numbers apply



BBQ Buffet Menu

\$35 pp

Hot Items

Hot buffet to be served by Tompkins on Swan staff

Home Style Beef Burger Patties

Pork Sausages

Honey Soy Chicken Wings

Vegetable Skewers

Fried Onions

Cold Items

Selection of Condiments

Buns & Bread Rolls

Creamy Coleslaw

Garden Salad

Desserts

Pavlova with Forrest Berries and Whipped Cream

Strawberries & Cream Cheesecake

Additional Items

Sirloin	\$10.00pp
Lamb Fore-Quarter Chops	\$ 6.00pp
American BBQ style Pork Riblets	\$ 6.00pp
Tandoori Chicken Drumsticks	\$ 5.00pp
Honey Soy Chicken Pieces	\$ 4.50pp
Greek Salad	\$ 2.00pp
English Spinach, Pumpkins & Feta Salad	\$ 2.00pp
Fresh Fruit Platter	\$ 4.00pp

Lunch Buffet Menu

\$40pp

Lunch buffet

Hot buffet to be served by Tompkins on Swan staff

Hot roasted beef with red wine gravy

Chicken and asparagus risotto

Hokkien noodle and asian vegetable stirfry

Roasted potatoes

Bread rolls

Traditional coleslaw

Garden Salad

Roasted pumpkin and fetta cheese with English spinach salad

Dessert buffet

Rhubarb and apple pie

Fresh Fruit platter

Tea & Coffee served with after dinner mints





Buffet Menu A

\$55.00pp

Canapés on arrival

Assorted home-style quichettes
Japanese Chicken Satay with Teriyaki sauce
Spinach and Fetta pastizzi

Main Buffet

Hot buffet to be served by Tompkins on Swan staff

Tender herbed roast beef served with red wine gravy
Hokkien noodle and Asian vegetable stir-fry
Grilled Barramundi fillets served with a Beurre Blanc Sauce
Fresh steamed seasonal vegetables
Roasted potatoes
Bread rolls
Gravy and condiments

Honey leg ham
Vegetable frittata
Gourmet creamy potato salad
Roasted pumpkin, fetta and English spinach salad

Desserts

Peach & Mango Cheesecake
Fresh fruit platter

Tea & Coffee with After Dinner Mints



Buffet Menu B

\$60.00pp

Canapés on arrival

Assorted home-style quichettes
Honey Beef and sage sausage rolls
Blue cheese arancini balls

Main Buffet

Hot buffet to be served by Tompkins on Swan staff

Roasted pork with gravy and rock salt crackling
Chicken Cacciatore
Spinach and Ricotta Tortellini served in a Pesto Cream Sauce
Beef Stroganoff
Pilaf rice
Fresh steamed seasonal vegetables
Garlic Mash potatoes
Fresh bread rolls
Gravy & condiments

Hungarian Salami
Vegetable frittata
Continental pasta salad
Red Cabbage Slaw
Tossed green salad

Dessert

Pavlova served garnished with wild berries and cream
Rhubarb and apple pie
Fresh fruit platter

Tea & Coffee served with after dinner mints



Buffet Menu C

\$68.00pp

Canapés on arrival

Coriander ginger chicken cakes
Black and white sesame calamari
Cajun prawns on Foxton Potatoes with corn relish

Main Buffet

Hot buffet to be served by Tompkins on Swan staff

Tender herbed roast beef served with gravy
Roasted cajun chicken pieces
Fetta & sundried tomato risotto
Slow Cooked Hungarian Beef Goulash
Fresh Steamed seasonal vegetables
Roasted potatoes
Bread rolls
Gravy & condiments

Succulent king prawns with a cocktail sauce
Honey soy chicken wings
Waldorf Salad
Fatoush Salad
Creamy Potato, chive and prosciutto salad
Tossed garden salad

Dessert

Lemon and lime brulee flan with fresh cream
Chocolate decadence
Fresh fruit platter

Tea & Coffee served with after dinner mints



Halal Buffet

\$60.00pp

Canapés on arrival

Sundried tomato & feta arancini balls
Vegetable croquettes with smokey BBQ sauce
Zucchini frittata with beetroot chutney

Main Buffet

Hot buffet to be served by Tompkins on Swan staff

Beef Rogan Josh served with Naan bread (Halal certified beef)
Malaysian chicken curry (Halal certified chicken)
Hokkien noodle and Asian vegetable stir-fry
Sweet & sour fish
Fresh Steamed seasonal vegetables
Fried Rice
Bread rolls

Tossed Garden Salad
Gourmet creamy potato salad
Roasted pumpkin, feta & spinach salad

Dessert

Sago with rockmelon & coconut
Fresh fruit platter

Tea & Coffee served with after dinner mints