

PARTIES Events and

whisk
YEPPON

DINNER PARTY · BIRTHDAY · JUST BECAUSE

WE CATER FOR TABLES AS BIG AS 32 PEOPLE or
AVAILABLE 7 DAYS for FUNCTIONS OF 40 OR MORE

If you're planning an important function, perhaps a milestone birthday or an engagement/cocktail party, Whisk Yeppoon is a perfect choice.

We offer a choice of our Tapas and Desserts for an amazing Sit Down option for small events, or choose from our Hot & Cold Canapés menu for larger functions of 40 or more people. Whatever your party or function choice, here at Whisk Yeppoon we believe you deserve the very best. By pairing fantastic food with great company, a relaxed atmosphere and you can rest assured that we can certainly look after the party food side of things for you.

Our undercover capacity is 40-45 people seated. Smaller functions of between 25-40 people will reserve the undercover dining area only. Over 60 people - the restaurant is privately booked to cater to your function (weather dependent).

For more details and to view our function menu please contact Whisk Yeppoon on 4925 0183 and our Chef can discuss your function options. Childrens meals, Gluten Free/Dairy Free and other food allergie options are also available. Menu is customisable to suit your budget and dietary needs.

SIT DOWN FUNCTION - 25-40 people

(Tapas share platters or choose from the Tapas Menu)

COCKTAIL STYLE FUNCTION - 40-100 people

Canapes of your choice from our Canape menu

Whatever your budget, Whisk Yeppoon can provide a party solution to suit.

For a quote, or to discuss your party options please contact

Whisk Yeppoon today on **07 4925 0183** or

email info@whiskyepoon.com.au

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Shop 6, 15-17 James Street Yeppoon. Queensland
Telephone 07 4925 0183 info@whiskyepoon.com.au www.whiskyepoon.com.au

COCKTAIL FUNCTION

Min 40-100 people

*Booking fee - \$100 Refundable Holding Deposit.

Cocktail

PER PERSON*

We cater a min of 1 ½ portions of each option per guest

Option 1 - \$30pp - Choice of 3 Cold Tapas + 3 Hot Tapas + 2 Desserts

Option 2 - \$40pp - Choice of 3 Cold Tapas + 4 Hot Tapas + 3 Desserts

Option 3 - \$50pp - Choice of 4 Cold Tapas, 5 Hot Tapas + 3 Desserts

PER PLATTER*

COLD OPTION PLATTER - \$60 Platter (20 portions) - 3 options per platter

HOT OPTION PLATTER - \$70 Platter (20 portions) - 3 options per platter.

DESSERT PLATTER - \$60 Platter (20 portions) - 3 options per platter

Choices available from our full Canape menu on request.

Both savoury and sweet options are available. Menu change seasonally.

*A selection of Children meals can also be made available on request.

COCKTAIL/CANAPÉS

Cocktail functions are perfect for larger events where you just want to mingle with your friends. Our Cocktail canapés are smaller bite size portions served by our staff to your guests on platters throughout the night (approx 2-3 hours). Full beverage menu is available including Coffee & Tea.

For Cocktail functions our restaurant will be reserved just for your function. Staff and full service is provided. We offer full bar and food service.

Our menus are flexible and can be adjusted to suit any budget or dietary requirements.

For more details and to view our function menu please contact Whisk Yeppoon on 4925 0183 to organise a time to sit down with our Chef to discuss your function options. Childrens meals, Gluten Free/Dairy Free and other food allergie options are also available.

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SIT DOWN TAPAS

25-40 people (maximum)

*A selection of Children meals can also be made available

Option 1 - \$39pp - 3 Main Tapas + 3 Sides*

Option 2 - \$49pp - 4 Main Tapas + 3 Sides*

Option 3 - \$59pp - 4 Main Tapas + 3 Sides + Dessert

Dessert Options - \$15 each*

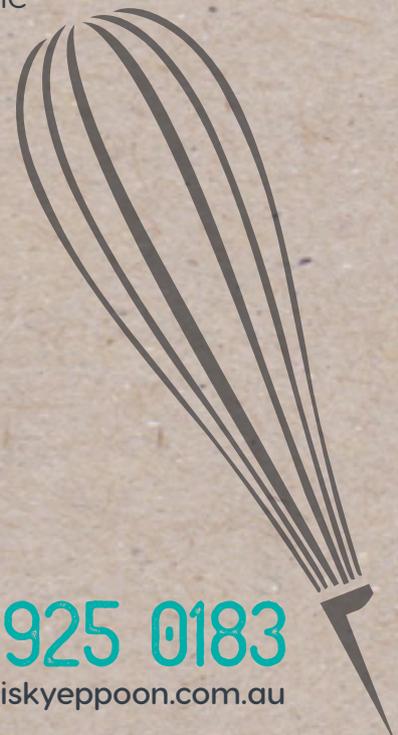
Tapas

TAPAS SHARE PLATTERS

Enjoy a casual atmosphere with Share Platters served to your tables. Your guests can share and enjoy a meal together in a relaxed, casual atmosphere. This option is great for 25-40 people seated.

Our Tapas & Dessert are designed as share platters - one portion per guest of each selection. Our Tapas are quite filling and normally 3 tapas per person would be equivalent to an entree + main. Served on platters down the middle of the table, they are a great way to share food.

Our staff will provide food and beverage service to your table throughout the night. Our full beverage menu is available.



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Cocktail MENU



COLD OPTIONS

1. Prawn & Avocado Cocktail Cups, with cocktail sauce, fresh iceberg lettuce and avocado & tomato salsa
2. Rare Roast Beef Crostini, with horseradish Cream, roast capsicum hummus and fresh rocket on toasted crostini.
3. Smoked Salmon & Herb Crêpe Roulade with dill sour cream
4. Nori Rolls – Meat and vegetable Sushi rolls with Japanese mayonnaise (GF) (V)
5. San Choy Bow rice paper rolls with sweet soy & garlic dipping sauce (GF) (vegetarian optional)
6. Brie Cheese & Prosciutto Tartlets with basil pesto
7. Mini Bruschetta with aged balsamic glaze and shaved Grano Padano cheese (V)
8. Chicken Caesar Salad Cups - with homemade Caesar dressing, roast chicken pieces, bacon and shaved parmesan cheese – (anchovies optional)

DESSERT OPTIONS

1. Dark Chocolate Meringue Tart
2. Mini Sticky Date Pudding with warm butterscotch sauce.
3. Citrus meringue shots – Lemon, lime or orange meringue shots (GF)
4. Hot churros with 2 dipping sauces (hot chocolate sauce & raspberry couli)
5. Mini filled Donuts – choice of two flavours (please discuss flavours with our chefs)
6. Peanut Butter & Caramel Tarts with toasted marshmallow
7. Nutella Panna Cotta with choc hazelnut cake. (GF)

HOT OPTIONS

1. Crispy Chinese Spiced Pork Belly with a sticky stone ginger sauce
2. Sumac & coriander Beef Skewers served with paprika yoghurt and garlic, ginger & soy dipping sauce. (GF)
3. Chicken Cordon Bleu Spring Rolls with Sundried tomato Pesto
4. Fennel and Lemon Pepper Squid with corn and avocado corn salsa drizzled with sweet chilli aioli
5. Tandoori Chicken Skewers with homemade satay sauce (GF)
6. Potato Spun Prawns with crispy prosciutto and chilli plum sauce (GF)
7. Crumbed Goats Cheese Balls with bush honey and almonds (V)
8. Chorizo, Sweet Potato & Fetta Empanada with saffron aioli
9. Goats Cheese, caramelized onion and slow roasted tomato Tartlets with beetroot chutney and rocket (V)
10. Italian Shredded Beef and Haloumi Arancini with roast capsicum and tomato sauce.
11. Beef & Pork Sliders served on a charcoal brioche bun with crisp bacon, melted Monterrey Jack cheese, and bush tomato relish.

If more Gluten free or Vegetarian options are required, our chefs are happy to supply more options on request.

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Tapas MENU



STARTERS & SIDES

Beer Battered Onion Rings (V) Crispy battered onion rings served with chilli plum sauce.

Sweet Potato Chips (V) (GF) Fried sweet potato chips served with truffle aioli.

Potato Chips (V) Crisp Beer battered potato chips with Szechuan salt and saffron aioli.

Smoked Paprika Potatoes (V) (GF) Crispy Sautéed Potato & sweet potato dusted with a smoked paprika and rosemary salt with melted Monterey jack and saffron aioli.

Goats Cheese Balls (V) Panko crumbed Meredith Valley goats cheese served with bush honey and toasted almonds on butternut pumpkin puree.

Baked Trio Cheese Cob (V) Oven Baked Cob bread stuffed with fetta, cheddar, mozzarella and fresh herbs drizzled with balsamic reduction

Homemade Flatbread & Trio of Dips (V) Chef selection of dips served with our homemade zar'tar flatbread

DESSERTS

Chai, Baileys & White Chocolate

Semi-Freddo (GF) Chai & Baileys Semi Freddo mousse encased in a white chocolate shell with blueberry & mascarpone macaron, espresso marshmallow, white chocolate sable', lemon jubes, blueberry glaze and violet spun toffee.

Chocolate Peanut Parfait (GF) Dark Chocolate and peanut butter parfait with poached pear peels, chocolate fudge pieces, Nutella and caramelised peanuts finished with peanut creme patisserie and toffee spiral.

Caramel Bombolini's Fluffy ricotta donut balls with a salted caramel and Malibu sauce with pineapple compote, brandy snap and raspberry coconut ice-cream topped with dried pineapple pieces.

Sunset Meringue Shots A tantalizing trio of fruit meringues: Lemon, Orange & Strawberry curds with shortbread biscuit crumb topped with creamy Italian meringue, fruit jubes, dried fruit, chocolate shards & crisp tuile.

MAIN TAPAS

Cheese Stuffed Mushrooms (V) (GF) Cream cheese & fetta stuffed baked mushroom cups served with grilled tomato, rocket & spiced beetroot glaze.

Italian Beef & Haloumi Arancini Braised shredded beef, haloumi & tomato rice balls served with a roasted capsicum and garlic sauce with homemade basil pesto and fresh lemon.

Chicken Cordon Bleu Spring Roll Roast Chicken, bacon and creamy double brie cheese in a crispy spring roll served with beetroot puree, truffle oil and sweet potato crisps.

Indian lamb Curry Empanada Slow cook lamb shoulder Indian spiced curry with crisp puff pastry served with maple sweet potato and saffron aioli.

Mexican Pork Tacos (GF) Spiced Pulled Pork with a Mexican capsicum sauce, black rice & corn salsa in a crisp corn tortilla with avocado sourcream.

Lemon & Cajun Pepper Squid (GF) Seasoned calamari strips on rocket and corn avocado salsa with a sweet chilli aioli and fresh lemon.

Seared Lemongrass Beef (GF) Marinated strips of rib fillet seared to perfection, served with crispy sweet potato toast and a garlic and ginger soy sauce.

Pork Wonton Coconut Curry Garlic & ginger pork wontons served in a aromatic coconut curry broth, with Asian vegetables, crispy noodles and shaved coconut.

Beer battered Zucchini Flowers (V) Roast Pumpkin, pecorino, mozzarella and basil stuffed zucchini flowers served with a cherry tomato salad, saffron aioli and balsamic glaze.

Cheesy Garlic Prawn & Zucchini Puff Tiger prawns wrapped in zucchini spaghetti encased in crispy puff pastry with a garlic and cheese cream sauce. Served with semi dried tomato and capsicum pesto.



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