

Canape package

Canapés are an increasingly popular choice for a relaxed, less formal style of function. It allows your guests to easily move and mingle about with each other while enjoying a diverse range of catering goodness. Your guests will enjoy the convenience of being able to hold their canapé in one hand while sipping on their bubbles in the other.

Canape prices

	3 canapés	4 canapés	5 canapés	6 canapés	7 canapés	8 canapés	* special 10 canapés	10 canapés
25 - 50 guests	n/a	\$15.25	\$16.25	\$19	n/a	n/a	\$27	n/a
50 - 100 guests	\$13	\$14	\$15.25	\$17	\$19.25	\$21.50	\$23	\$27
> 100 guests	\$10	\$13	\$14.75	\$16.25	\$18.75	\$20.75	\$21	\$25.50

Prices are per guest, excluding GST. Minimum charge of \$500 on weekends. Additional charges apply on public holidays.

*Special includes 10 canapés per guest, but with a choice of a maximum 5 different canapés

Canape menu

Smoked salmon on homemade buckwheat blini with dill pickle GF Served cold	Spicy brown sugar prawns with mango chilli lime dip GF DF Served cold or hot	Salmon tartare with horseradish cream, avocado and crispy shallots served on an Asian spoon GF Served cold Requires chef on-site
Blini with goats cheese and cranberry GF V Served cold	Asian spiced duck rice paper wraps with mandarin, peanut, mint, spring onion, cucumber, hoisin and lime dipping sauce DF Served cold	Home-made flaxseed and oat crisp-bread, aged organic cheddar and quince jelly V Served cold
Open ficelle with roasted aubergine, preserved lemon, sour cream and flat leaf parsley V Served cold	Cream cheese, sticky beetroot and truffle tarts V Served cold	Spanish chorizo and potato tortilla GF Served cold or hot
Open ficelle with peppered rare beef, horseradish cream & dill pickle Served cold	Vietnamese wrap with red pepper, spring onion, orange, peanut and sprout with carrot and ginger dipping sauce V DF Served cold	Mediterranean vegetable pinwheel Served cold
Pumpkin arancini with pesto dipping sauce V GF Served hot	Mini venison and juniper ragu pies Served hot	Thai chicken tortilla cups with lemongrass, toasted cashew and sesame DF Served cold Requires chef on-site
Wild mushroom and truffle filo pastry cigarillo with romesco sauce V Served hot	Beef kebabs marinated in orange, honey, chilli and coriander GF DF Served hot	Chicken, coriander and lime quesadillas with salsa and guacamole cream Served hot Requires chef on-site

Persian feta, slow roasted tomato and caramelised onion tart with basil pesto V Served hot	Pulled beef and grilled cheese filled baby potato GF Served hot	Roast chicken on sage and onion stuffing with cranberry jam and crispy bacon DF Served hot Requires chef on-site
Pumpkin, spinach, feta and roasted cashew fritters with minted Greek yoghurt dip V GF Served hot	Beef and horseradish filled mini Yorkshire pudding Served cold	Chicken skewers in a parmesan and rosemary crust with a creme fraiche and lemon dipping sauce GF Served hot
Roasted baby potato filled with roasted vegetables, ricotta and basil V GF Served hot	Little red wine and beef pies with a mustard mash Served hot	Chorizo potato croquettes with paprika mayo GF Served hot
Roasted baby potato with portobello mushroom, kikorangi blue cheese and walnuts V GF Served hot	Char-grilled lamb rump on potato rosti with quince jam GF DF Served hot Requires chef on-site	Little lamb tagine in a roast baby potato, with raita GF Served hot
Red pepper tarte tatin with pesto V Served hot	Mini lamb, cashew and Kashmiri chili koftas GF DF Served hot	Crisp salt and pepper squid with lemon aioli GF DF Served hot Requires chef on-site
Crispy crumbed chili tofu GF Vegan Served hot	Mini lamb Cornish pasties with homemade spiced tomato jam Served hot	Gourmet fish and chip with lemon, dill and caper mayonnaise, served in a cone Served hot Requires chef on-site
Jalapeño, cheese and corn bomba with roast capsicum and coriander coulis GF V Served hot	Baby gourmet lamb burgers with spicy tomato chutney and grilled haloumi Served hot Requires chef on-site	New Zealand mussel fritters with sea salt and preserved lemon mayo GF Served hot
Steamed Asian dumplings with pork, five spice & orange scented hoisin DF Served hot Requires chef on-site	Prawn and chorizo skewers with gremolata GF DF Served hot or cold	Ratatouille vegetable tart V Served hot or cold
Pork belly with prune and armagnac jus GF DF Served hot Requires chef on-site	Thai shrimp cakes with kaffir lime and coriander GF DF Served hot	Croquemonsieur - Miniature Dijon mustard, glazed ham and gruyere cheese toasted sandwiches Served hot

Dessert canapes

Pecan and caramel tart with vanilla bourbon cream Served cold	Dark chocolate and kahlua cheesecake Served cold	Apple and nut cigarillos with vanilla custard Served hot
Little lemon and passion fruit meringue pie Served cold	New York style cheese cake with strawberry compote Served cold	Mini Gelatos in a waffle cone served in a painter's palette Requires chef on-site
Raspberry and white chocolate mousse in a chocolate cup with praline cream GF Served cold	Tiramisu in a chocolate basket Served cold	Yoghurt panna cotta with berry coulis GF Served cold
Rhubarb and custard galette with cinnamon mascarpone Served cold or hot		

Recommended quantities

We recommend a minimum:

- 3 - 5 canapés per guest for a reception lasting 1 - 1.5 hours;
- 4 - 6 canapés per guest for a reception lasting 1.5 - 2 hours;
- 5 - 8 canapés per guest for a reception lasting 2 - 3 hours and;
- 8 - 10 canapés per guest for a reception lasting more than 3 hours

Platters

Many of our clients choose to compliment their selection of canapés with food platters or cheese boards from our selected menu. Please let us know if you would like further details of our platter menu.

Staffing costs (indicative only)

We recommend that you employ our professional staff to serve the buffet to you at your premises. However, it is possible for us to deliver the food to you with heating instructions. Some items may not be available for dropped off.

	Less than 50 guests	50 to 100 guests	100 to 150 guest
Supervisor	1 person @ \$30 per hour each	1 person @ \$30 per hour each	1 person @ \$30 per hour each
Chefs	1 person @ \$30 per hour each	1 person @ \$30 per hour each	2 persons @ \$30 per hour each
Wait staff	1 person @ \$25 per hour each	2 persons @ \$25 per hour each	4 persons @ \$25 per hour each
Total	\$85 per hour	\$110 per hour	\$190 per hour

Additional staff may be required for drinks service.

Beverage package

Our beverage packages provide our customers with an agreed hourly price for their guests' beverage consumption, regardless of how much is consumed. We arrange for all of the beverage to be delivered to the venue and we make sure it's chilled and ready to drink upon guest arrival.

With these packages, you will know exactly how much you will spend on beverages before your event, with the comfort of knowing you will not go over your budget, and at the same time, you will not need to concern yourself with not ordering the correct quantities.