



COCKTAIL CANAPÉS

NOT YOUR AVERAGE COCKTAIL PARTY

OUR COCKTAIL CANAPÉ OFFERING IS WHERE THE PARTY'S AT FOR THE SLIGHTLY MORE SIZEABLE, FORMAL EVENT.

AGAIN, WE CURATE A MENU THAT'S GOING TO TICK ALL YOUR BOXES. THEN WE TIME OUR ROUNDS PERFECTLY TO A PRE-PLANNED RUNSHEET. (YES, THAT MEANS FRIED CHICKEN SLIDERS CAN SURFACE AT MIDDNIGHT!)

GUESTS CAN PICK AND CHOOSE FROM ROAMING PLATTERS OF SMALL, SUBSTANTIAL AND SWEET TREATS THAT CATCH A TWINKLE IN THEIR EYE.

SERVICE STYLE

WAITED STAGGERED SERVICE
CANAPÉS PRESENTED ON PLATTERS
ONSITE CHEF - \$40/HR (4HR MIN)
WAITSTAFF - \$40/HR PP (4HR MIN)

OUR RECOMMENDATION

OUR COCKTAIL CANAPÉ PACKAGES ARE SUITABLE FOR EVENTS WITH A MINIMUM OF 30 GUESTS, AND A MAXIMUM OF 100 GUESTS.



COCKTAIL CANAPÉS PACKAGES

CANAPÉ PACKAGE ONE

INCLUDES:

1 SMALL CANAPÉ
2 SUBSTANTIAL CANAPÉS
1 SWEET CANAPÉ

\$29 PER PERSON

CANAPÉ PACKAGE TWO

INCLUDES:

2 SMALL CANAPÉ
3 SUBSTANTIAL CANAPÉS
2 SWEET CANAPÉ

\$45 PER PERSON

CANAPÉ PACKAGE THREE

INCLUDES:

3 SMALL CANAPÉ
4 SUBSTANTIAL CANAPÉS
2 SWEET CANAPÉ

\$60 PER PERSON

COCKTAIL CANAPÉS MENU

SMALL

NATURAL OYSTERS WITH CITRUS BROTH
& CAVIAR

CRISPY PANCETTA, BALSAMIC & WHIPPED
GOATS CHEESE CRISP

CHILLI & LIME KING PRAWN SKEWER

SMOKED TROUT & DILL CREAM CROSTINI

SEARED TUNA SASHIMI, WASABI AVOCADO
PURÉE & SESAME CRISP

CHARCUTERIE & BOCCONCINI SKEWER

THYME SHORTBREAD WITH BEETROOT,
GOATS CHEESE & BALSAMIC GLAZE (V)

AVOCADO PURÉE & TOMATO SALSA CORN
FRITTER (V)

MUSHROOM & PARMESAN ARANCINI WITH
TRUFFLE PECORINO (V)

HEIRLOOM TOMATO, PESTO & LABNA
CROSTINI (V)

VEGETARIAN SPRING ROLLS, DAVIDSON
PLUM CHILLI DIPPING SAUCE (V)

SUBSTANTIAL

PULLED PORK BELLY SOFT TACO
WITH CHILLI CARAMEL GLAZE

SPICED POMEGRANATE LAMB SKEWERS
WITH MINTED YOGHURT & FLATBREAD

CHICKEN WINGS WITH KIMCHI & SRIRACHA
MAYO

LEMON & THYME CHICKEN WITH ROSEMARY
CHIPS & GARLIC AIOLI

MINITURE KING PRAWN ROLLS

CLASSIC CHEESEBURGER SLIDER

CAJUN FRIED CHICKEN & SLAW SLIDER

MACARONI & TRUFFLE PECORINO CHEESE (V)

SESAME SOBA NOODLE SALAD WITH ASIAN
GREENS (V)

MUSHROOM & PARMESAN RISOTTO (V)

SPICED CAULIFLOWER & CHICKPEA MEDLEY
WITH YOGHURT DRESSING (V)

GRILLED PORTOBELLO MUSHROOM SLIDER (V)

SWEET

CHOCOLATE BROWNIE BITES, CREAM &
RASPBERRIES

PASSIONFRUIT CHEESECAKE BITES

DULCE DE LECHE TRUFFLE BALLS