

Cocktail Packages

Menus - Cocktail Parties

Suitable for Lunch, Afternoon or Dinner

Standard Package \$24.0 pp (1-2 hrs)

10 canapés pp - 8 types

Premium Package \$37.5 pp (1-2 hrs)

15 canapés pp - 10 types

Deluxe Package \$54.5 pp (3 hrs +)

20 canapés pp - 10 types, 1 surcharge item, 1 SMS

Extravagance Package \$67.5 pp (4-5 hrs)

30 canapés pp - 12 types, 2 surcharge items, 2 SMS

Cold

Vegetarian Nori rolls (V,GF)

Prawn crostini, wasabi mayonnaise, micro herbs

Roast cherry tomato, basil and brie toasts (V)

Potato rosti, smoked salmon & horseradish cream (GF)

Chicken liver and brandy parfait on herb brioche

Tuna, caper and spring onion barquettes

French onion, thyme and fetta tartlets

Mini Gougeres with truffle and herb cheese

Hot

Bacon and Hoi Sin water chestnuts

Thai style chicken balls, chilli lime dip (GF)

House made lamb and mint sausage rolls

Roast pumpkin and parmesan arancini (V)

Prawn and garlic twister, lemon aioli

Vegetable samosa with mango chutney (V)

Vietnamese duck puff pastry parcels

Mini Yorkshire puddings, braised pork and apple sauce

Onion Bahji with mint yoghurt dip (V,GF)

Salt and pepper calamari bites, sweet chilli mayo (GF)

Additional Surcharge Items, \$3.5pp

Grilled Harvey Bay scallops, pomegranate & lime dressing (GF)

Peking duck and hoi sin pancakes

Smoked chicken and avocado rice paper rolls

Freshly shucked oysters with yuzu and caviar

Katifi wrapped prawns, lemon and almond skordallia

Something More Substantial ~ "SMS", \$8.5pp

Fish and leek pot pie, potato and gruyere top

Toasted brioche with lobster mayo, fresh cress & lemon

Mini chicken burgers with avocado and brie

Slow braised beef Rendang, jasmine rice & raita (GF)

Smoked mushroom, topped with thyme roasted

aubergine & raclette, baby rocket (V,GF)

Dessert Canapés

Mini lemon meringue pies

White and dark chocolate brownie bites

Vodka and lemon granita

Chocolate Cointreau tarts

Vanilla bean cheesecake with berry glaze

Lemongrass pannacotta, mango and mint salsa

