

A top-down view of a gourmet oyster platter on a light grey stone table. The platter is a white oval dish filled with crushed ice, featuring several oysters. Some are topped with bright orange caviar, while others are garnished with green herbs and a slice of lime. A small blue ceramic cup containing a pinkish-red sauce sits to the right of the platter. Next to it is a tall, elegant flute glass filled with golden champagne. The background is a dark, textured surface, possibly a pool deck or patio.

HOTEL CHADSTONE

MEETINGS & EVENTS
CANAPÉ MENU



GALLERY
HOTEL
COLLECTION

CANAPÉ PACKAGES

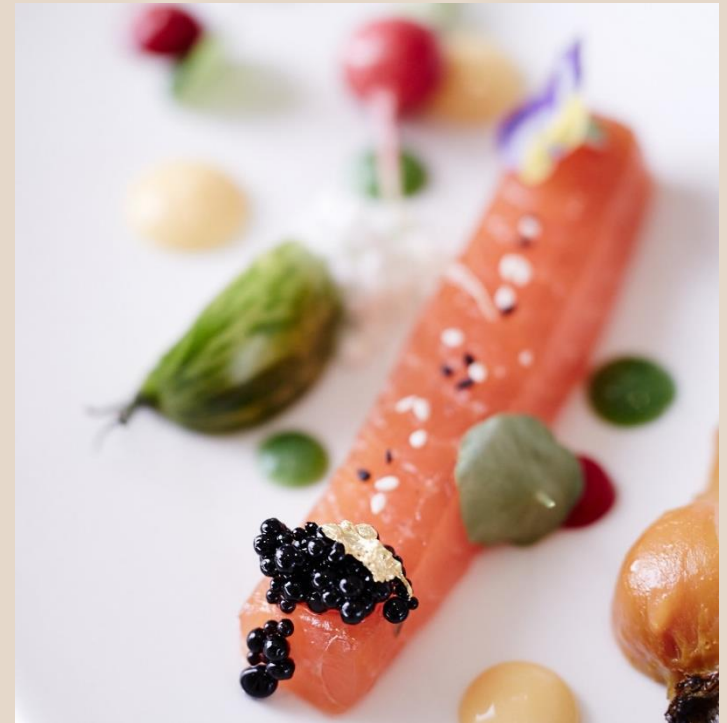
- 1-Hour cocktail package - \$35.00 per person (Selection of 2 cold and 2 hot items)
- 2-Hour cocktail package - \$48.00 per person (Selection of 3 cold, 3 hot items and 1 substantial)
- 3-Hour cocktail package - \$65.00 per person (Selection of 4 cold, 4 hot and 2 substantial)
- 4-Hour cocktail package - \$88.00 per person (Selection of 5 cold, 5 hot, 3 substantial)

Thank you for choosing Hotel Chadstone Melbourne MGallery to host your special event.
We are pleased to provide the following fresh and seasonal offerings for you and your guests.

Dessert canapés are inclusive of your cold item selections.

Additional canapés and substantial items can be added to your selected cocktail package for \$6.00 and \$10.00 per person, per item respectively.

Sharing Platters are also available to complement your tray service catering from \$30.00 per person



COLD CANAPÉS

Victorian Stracciatella with semi-dried heirloom tomatoes, basil crumble (gf,v)

Kombucha compressed baby cucumber, zaatar labneh, citrus salsa (gf,v)

Beetroot tartare, whipped fetta, Amarena balsamic and Charcoal tart (gf,v)

Rockmelon, prosciutto, burnt figs, vincotto (gf)

Spicy tuna, crisp seaweed, togarashi, saffron aioli (gf)

Spanner crab, dill, finger lime caviar, betel leaves (gf)

Victorian wagyu beef tatakai ponzu sauce, sesame & shizo

HOT CANAPÉS

Forest mushroom arancini, romesco, Parmigiano Reggiano (gf,v)

Spinach and caramelised onion quiche, granny smith tartare (gf,v)

Braised wagyu short rib, truffled celeriac puree (gf)

Teriyaki sticky pork belly bites, pickled daikon radish (gf)

Butter poached Hervey bay scallop, cauliflower puree (gf)

Prosciutto and chicken breast ballotine, confit tomato pesto (gf)

Victoria Hill lamb kofta, walnut, ginger infused labneh (gf)

DESSERT CANAPÉS

Lemon meringue tartelette (v)

Passion fruit mousse (v)

Chocolate opera cake with hazelnut praline(v)

Assorted macarons (v)

(v) vegetarian, (gf) gluten friendly

*We use nuts and other allergens in an open kitchen environment, as such none of our products are considered allergen free.
Please advise of any dietary requirements.*



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SUBSTANTIAL CANAPÉS

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Angus beef and Swiss cheese sliders, pickles, burger sauce
Butter chicken, mini garlic and cheddar naan bread
Middle eastern spiced lamb tagine, couscous, rosemary flat bread
Pork belly sliders, five spice glaze, Asian slaw
Saffron and zucchini risotto, warrigal green, parmigiano reggiano (v/gf)
Five spiced Peking duck bao bun, pickled vegetables, honey hoisin sauce

SHARING PLATTERS

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MEZE PLATE (v) - \$30.00 per person
Assortment of dips, crudities, and warm Ciabatta bread

CHARCUTERIE PLATTER (gf) - \$35.00 per person
Victorian Pancetta, San Daniel Prosciutto, Saucisson, pickles, mixed olives, rustic baguette

SEAFOOD PLATE (gf) - \$55.00 per person
Tiger prawns, natural oysters, bay bugs, yellow fin Tuna tartare, smoked salmon, lime and cocktail sauce

CHEESE BOARD - \$35.00 per person
Selection of Australian cheeses, condiments and crackers

DESSERT PLATTER \$25.00 per person
Chef's selection of seasonal mini desserts and petit fours

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