

CONFERENCE AND EVENTS CANAPÉ MENU



COCKTAIL & CANAPÉ PACKAGES

PREMIUM COCKTAIL PACKAGES

1 HOUR PACKAGE

6 STANDARD CANAPÉS WITH 1 HOUR BEVERAGE PACKAGE

Beverage package includes:

- Legacy Brut Reserve
- Legacy Sauvignon Blanc,
- Legacy Carbernet Merlot
- Hahn Super Dry
- Hahn Premium Light
- Assortment of soft drinks and juices

2 HOUR PACKAGE

5 STANDARD CANAPÉS, 2 SUBSTANTIAL CANAPÉS WITH 2 HOUR BEVERAGE PACKAGE

Beverage package includes:

- Legacy Brut Reserve
- Legacy Sauvignon Blanc,
- Legacy Carbernet Merlot
- Hahn Super Dry
- Hahn Premium Light
- Assortment of soft drinks and juices

3 HOUR PACKAGE

6 STANDARD CANAPÉS, 3 SUBSTANTIAL CANAPÉS WITH 3 HOUR BEVERAGE PACKAGE

Beverage package includes:

- Legacy Brut Reserve
- Legacy Sauvignon Blanc,
- Legacy Carbernet Merlot
- Hahn Super Dry
- Hahn Premium Light
- Assortment of soft drinks and juices



A LA CARTE CANAPÉ MENU

CANAPÉS MINIMUM 5 PIECES PER PERSON

1 HOUR PACKAGE (4 CANAPÉS)

2 HOUR PACKAGE (6 CANAPÉS)

3 HOUR PACKAGE (9 CANAPÉS)

COLD SELECTION

Salmon mousse cucumber cup with black tobiko

Pesto chicken, black olive and cherry tomato tart

Caprese skewer, balsamic glaze (V)

Vietnamese vegetable rice paper rolls, nam jim dipping sauce (Vegan)

California maki roll, wasabi mayo and pickled ginger

Mini prawn salsa taco with avocado and coriander

Baked beetroot falafel with green tahini dip (Vegan)

Roast beef, caramelised onion, horseradish & tarragon cream crostini

HOT SELECTION

Mini butter chicken pie, coriander yoghurt dip

Soy Tofu puffs, bonito flakes and seaweed salad

Arancini pumpkin & oregano, tomato relish (Vegan)

Beef & red wine croquette, Smokey Chipotle mayo

Sesame beef meat ball, spring onion, tahini

Vegetable money bags with sweet soy (V)

Cheese & spinach filo pastry triangles, romesco dip (V)

Japanese crispy chicken, honey yuzu mayo

DESSERT SELECTION

Blueberry & white chocolate tart, almond flakes (V)

Banana bliss balls (Vegan)

Ricotta Cannoli (V)

Mini Pavlova, Caramel cream, Pear coulis and honeycomb crumble (V)

Macaroon assorted (V)

Espresso coffee brownies, amoretti crumble (V)

Raspberry & coconut truffles (V)

A LA CARTE CANAPÉ MENU

SUBSTANTIAL CANAPÉS

Mini beef burger with fresh tomato, lettuce, Swiss cheese and pickle cucumber sauce

Glazed pork belly Bao with cucumber slice, coriander, chilli and fried shallot

Mini fish and chips with lemon, tartare sauce

Garlic and oregano lamb skewers with chimichurri, pitta bread

Prawn cutlet with panko crumbing and creamy pineapple & lime dipping

Buffalo chicken wing with smoked paprika aioli

Stir fried chicken vegetable noodle box

GRAZING STATION

***Minimum 30 people**

Antipasto Station: Marinated olives, pickled vegetables, cured meats, chef's selection of cheeses, dried fruits with bread and crackers

Taco Station: Chicken, pulled pork with lettuce, mixed bean salsa, tomato, grated cheese, guacamole and a combination of soft and hard tacos (GF & Vegan options also available)

Japanese Station: Chef's selection of sushi, Chicken Karaage, seaweed salad, Edamame, vegetable gyoza (GF & Vegan options also available)

Chocolate fountain; Marshmallow, Pretzel, Brownie bites, Cubed seasonal fruits



CONTACT US

For more information, contact our Conference & Events Team.

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LIFE IS A JOURNEY. LIVE IT WELL.



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