

COCKTAIL RECEPTIONS

Select and customise your event from the below selection. Minimum of 30 guests to be catered for.

COCKTAIL PACKAGES

- Option 1** 7 Canapés (minimum of 2 cold items)
- Option 2** 9 Canapés (minimum of 3 cold items)
- Option 3** 11 Canapés (minimum of 4 cold items)

COLD

- Roasted pumpkin and goat's cheese tart** V
- Spicy gazpacho shots** VG/DF/GF
- Grilled zucchini & feta bruschetta** V
- Flaked Tasmanian salmon on toasted brioche
- Roasted cherry tomato and pesto tart V
- Prawn rice paper rolls with spiced lime dressing DF/GF
- Cherry tomato, bocconcini and salami skewers GF
- Fried tofu with chilli peanut salad VG/DF
- Mini frittata with salsa verde** V
- Shrimp cocktail with smashed avocado DF/GF
- Oysters with mango granita and chilli salad DF/GF
- Marinated lamb rump on crostini with hummus
- Tuna Niçoise tartlet DF
- Mini cheese stuffed bell peppers with bread sticks V
- Teriyaki chicken futomaki rolls with sticky soy DF
- Grilled sesame prawns with miso mayo GF/DF
- Rainbow olives with grilled flat bread VG
- Smoked salmon on dark rye with cream cheese mousse

HOT

- Mini prosciutto and goats cheese toasties
- Lamb kofta with roasted garlic yoghurt GF
- Mini beef burger with smoked bbq aioli, pickles & cheddar
- Crumbed haloumi chips and citrus mayo V
- Mini pepperoni pizza with tomato & mozzarella**
- Lemon pepper calamari and herbed yoghurt sauce**
- Peking duck spring rolls with spiced plum sauce
- Bolognese and pea arancini cubes with ricotta**
- Homemade Angus beef sausage rolls with relish**
- Polenta chips with sun blushed tomato aioli** V/DF
- Pumpkin and almond samosa with coriander yoghurt V
- Mac and cheese fritters with jalapeno mayo V
- 3 cheese mini pizza with oregano V
- Italian meatball slider with shaved cheese
- Chicken satay skewers with spicy peanut sauce
- Peppered beef & bacon mignon with mustard
- Panko prawn slider with smashed avocado
- Mini beef wellington with mushroom, baked in flaky pastry
- Assorted mini pies with tomato relish
- Maltese pastizzi filled with ricotta cheese** V
- Mini dagwood dogs with spiced mustard ketchup
- Chicken, bacon and cheese baked filo pastries

All rates quoted are GST inclusive and are net (non-commissionable). Our Executive Chef and his team will endeavor to provide you with your menu selection, however cannot be held responsible for availability due to seasonal changes.

Menus are subject to change and any changes will be advised to you in writing.

Please advise our team when making your enquiry of any specific dietary requirements you or your guests may have.

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Available to complement your Cocktail package. Minimum of 30 guests to be catered for.

SUBSTANTIAL CANAPÉS - \$5 per person, per item

- Chinese style fried rice box with shredded chicken, shrimps and vegetables **DF**
- Saffron paella with chorizo, calamari, chicken, green peas and tomato **GF/DF**
- Crumbed fish and steak fries with caper dill mayo **DF**
- Wild mushroom and smoked chicken pasta in creamy white wine sauce
- Shredded corned beef on creamy mash with mustard sauce

SWEET CANAPÉS - \$4 per person, per item

- Homemade chocolate fudge brownie **V**
- Selection of freshly baked French pastries **V**
- Salted caramel chocolate tart **V**
- Mini fruit curd tartlets **V**
- Sugar rolled jam ball donuts **V**
- Chefs selected baked mini cheese cake **V**
- Freshly baked banana bread **V**
- Berry and almond friands **V**
- Pannacotta tumbler with poached fruit **V/GF**
- Pastry chefs selected slices **V**
- Homemade lamingtons **V**
- Mövenpick ice cream selection - **add \$3**
- Selected sweet mini muffins **V**
- Assorted glazed mini donuts **V**
- Mousse Charlotte with jaconde sponge **V**
- Petit choux puffs with assorted fillings **V**
- Flourless lemon & poppy tea cake **V/GF**
- Baked custard tarts **V**
- Pecan and chocolate pie **V**
- Pineapple and coconut cake **V**

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PLATTERS

Charged per platter

These platters are designed to provide your guest with something before or after your cocktail event

Mezze platter with homemade dips, rainbow olives, vegetable crudities and warm bread V	\$55
Antipasto, cured and air dried meats, pickled vegetables, fresh cheese and bread sticks	\$75
Chilled prawns, cocktail shrimps, marinated calamari, smoked salmon, oysters & condiments	\$120
Trio of Victorian cheeses with fruit paste, dried fruit, nuts and crackers V	\$80
Sliced seasonal fruit platter with melons, pineapple, kiwi, orange & strawberry VG/DF/GF	\$50

*Platters for smaller events of 30 guests and under.
(Minimum of 5 platters are required to be ordered)*

Cocktail spring rolls with soy sauce V	\$24 - approx 50 pieces
Mini vegetable samosa with sweet chilli V	\$24 - approx 50pieces
Individual beef pies with tomato sauce	\$60 - 32 pieces
Gourmet sausage rolls with tomato sauce	\$62 - 32 pieces
Mini fried dim sim with stick soy DF	\$24 - approx 500gm
Southern pop-corn chicken with herb aioli DF	\$30 - approx 500gm
Prawn and noodle money bags with sweet chilli DF	\$30 - approx 500gm
Assorted point sandwiches with chefs selected fillings	\$44 - 28 points

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