



CREATING SHOW STOPPING BITES.

COCKTAIL & CANAPE PACKAGES

Our team of talented chefs and food designers work tirelessly to make sure we're at the forefront of the industry, serving outstanding canapés. Each package includes all service equipment, disposables, event supervisor, chef, waitstaff, pop-up kitchen.

CANAPE PACKAGES

Minimum 30 pax

2 HOUR STANDARD PACKAGE

3 Cold Canapés
2 Hot Canapés
1 Sweet Canapés

3 HOUR PREMIUM PACKAGE

3 Cold Canapés
3 Hot Canapés
1 Sweet Canapés
1 Substantial Canapés

4 HOUR DELUXE PACKAGE

3 Cold Canapés
3 Hot Canapés
2 Sweet Canapés
2 Substantial Canapés

CANAPE MENU

COLD CANAPES

Parmesan custard, pea & mint tart (V)
Crystal roll, avocado, glass noodles, snow pea, coriander, mint, with nuoc cham (VG/GF)
Whipped gorgonzola, honeycomb on fennel seed cracker (V)
Crudo of trout, kohlrabi, marinated roe, bottarga, bruschetta (DF)
Smoked rainbow trout, betel leaves, fragrant salad, chilli jam (GF/DF)
Queensland spanner crab, basil pannacotta, mango gel, squid ink cracker (GF)
Chicken parfait toasted fingers, burnt peach butter, chives
Melon wrapped in prosciutto, baby basil, dukkah (GF/DF/N)
Wagyu bresaola with donzella & yuzu aioli (DF)

HOT CANAPES

Pumpkin & ricotta arancini, tomato jam, crispy basil (V)
Fried polenta, whipped goats cheese, truffled pecorino, crispy curry leaves (V/GF)
Shitaki mushroom, ginger & chive gyoza, togarashi & nori seasoning (V)
Barramundi goujons, pistachio aioli, finger lime caviar
Salmon, pea & dill croquettes, aioli & bottarga
Konbu prawn skewer, lardo & bottarga, sourdough crumb
Crispy pork belly, chilli, pineapple, lemongrass caramel in a wonton cup (DF)

SUBSTANTIALS

Pumpkin gnocchi, chevre goats cheese, parmesan (V)
Wild mushroom arancini, sugo tomato sauce, crispy basil (VG/GF)
Drunken ginger prawn, green beans, red miso, wild rice (GF)
Salt & pepper squid, french fries, cumin aioli, lemon (GF/DF)
Crispy flathead, smashed golden chats, caramelised harissa
Lamb merguez sausage with piquillo peppers, rocket & a pistachio mayo on a milk bun
Angus beef slider with jack cheese, shredded lettuce, tomato & our mac sauce
Wagyu bavette, broccoli mole, pickled mushrooms, almonds (GF)
Spicy lamb meatballs, smokey napolitana sauce, risini & gremolata
Harissa lamb cutlet, chick pea labne, garlic flowers (GF)

SWEET

Lemon curd tart with blueberries & a raspberry dust (V)
Mocha crème tart with marscapone & cocoa nib crisp (V)
Raspberry passionfruit smashed pavlova (V/GF)
Watermelon & champagne popsicles with popping candy (ideal palate cleanser) (V)
Caramels with rose petals (V/GF/DF)
Passionfruit marshmallows (GF)



BEVERAGE PACKAGES

ALCOHOLIC BEVERAGE PACKAGES

Includes all glassware (if required), beverage equipment, pop up bar and bartender.
All packages allow for unlimited consumption subject to RSA regulations.

STANDARD PACKAGE

Choice of 1 Sparkling, 1 White, 1 Red, 1 Full Strength Beer & 1 Light or 0% Beer

- SPARKLING WINE** NV Beach Hut Brut Cuvee, South East Aus
- WHITE WINE** 2022 Beach Hut Semillon, Sauvignon Blanc, South East Aus
2022 Young Poets, Pinot Grigio, Mudgee NSW
- RED WINE** 2021 Beach Hut Cabernet Merlot, South East Aus
- BEERS** Byron Bay Lager, Byron Bay NSW
James Boags Premium Light, Launceston TAS
Heineken 0%
- NON-ALCOHOLIC** Chilled Orange Juice,
Assorted Soft Drinks
Still & Sparkling Mineral Water

PREMIUM PACKAGE

Choice of 1 Sparkling, 1 White, 1 Red, 2 Full Strength Beers & 1 Light or 0% Beer

- SPARKLING WINE** 2022 Wicks Estate Sparkling Chardonnay Pinot Noir, Adelaide Hills SA
- WHITE WINE** 2023 Folklore Sauvignon Blanc Semillon, WA
2023 Wildflower Pinot Grigio, WA
2023 Wicks Estate Chardonnay, Adelaide Hills SA
- ROSE** 2021 Folklore Rose, WA
- RED WINE** 2021 Folklore Cabernet Merlot, WA
2021 Folklore Shiraz, WA
- BEERS** Mountain GOAT Lager, Richmond VIC
James Squires 150 Lashes Pale Ale, Camperdown NSW
James Boag's Premium Light Launceston TAS
Heineken 0%
- NON-ALCOHOLIC** Chilled Orange Juice
Still & Sparkling Mineral Water
Assorted Capi Flavoured Sodas

After something a little different? Our full list includes a range of local and international wines, premium champagnes and curated cocktails.

*wines and vintages subject to availability