

# CANAPÉ MENU



## COLD CANAPÉS

Smoked salmon blinis cream cheese, chive, salmon pearls **GF/DF**  
 Assorted sushi rolls **GF/DF**  
 Goat's cheese, chutney, vine tomato tartlets **GF**  
 Hummus, zucchini, roast capsicum tart **GF**  
 Mushroom, sweet onion & goats cheese tart **GF**  
 Tomato, basil, bocconcini, prosciutto skewer **DF**  
 Rare roast beef, horseradish & chive crostini **GF/DF**  
 Natural oyster with saffron aioli & fish roe **DF**  
 Brie, cranberry, prosciutto & mint crostini **DF**  
 Sticky pork belly, cucumber & chilli skewer **DF**  
 Ham, Pineapple & blue cheese bruschetta **DF**

**\$4.00EA**

Minimum of 10 per piece  
 Minimum 30pax Mon-Thur  
 Minimum 60pax Fri-Sun  
 Two hour service time by professional wait staff

## WARM CANAPÉS

Tempura king prawn with chilli jam **GF**  
 Chicken & portobello mushroom vol au vent **GF**  
 Mini lamb kofta with spiced yoghurt **GF**  
 Crispy pork belly bites & chilli jam **V**  
 Capris pizza crostini **V/GF**  
 Sweet corn fritter, caramelised onion, feta **V/GF**  
 Tempura zucchini flower & shaved pecorino **V**  
 Falafel & harissa yoghurt **V/GF**  
 Sticky hoisin chicken skewers **GF**  
 Prawn & chorizo skewers with gremolata **GF**  
 Peking duck rolls with Hoisin dipping sauce **GF**

**\$4.00EA**

Minimum of 10 per piece  
 Minimum 30pax Mon-Thur  
 Minimum 60pax Fri-Sun  
 Two hour service time by professional wait staff

## HOT FORK DISHES

Thai green curry & jasmine rice **GF/DF**  
 Pork & brown rice San Choi Bow **GF**  
 Chow mein with chicken **GF/DF**  
 Five bean chilli, rice & sour cream **V**  
 Beef Goulash, Irish mash & peas **V**  
 Ravioli beef or spinach & ricotta **V**  
 Porcini truffle arancini & aioli cup **V**

**\$6.00EA**

## DESSERT CANAPÉS

Mixed mini macarons **GF**  
 Cream brûlée tart **GF**  
 French pastry mini varieties **GF**  
 Mini fruit & custard tart **GF**  
 Chocolate mousse cup **GF**  
 Artisan cheese, fig & lavish **GF**  
 Mini ice cream cone variety **GF**  
 Brownie bites **GF**  
 or  
 Cakeage  
 With Cream Quenelles & Berries

**\$4.00EA**

Minimum of 10 per piece  
 Hot Fork & Dessert Canapés  
 Minimum 30pax Mon-Thur  
 Minimum 60pax Fri-Sun  
 Two hour service time by professional wait staff

# CANAPÉ SELECTIONS



## TABLE LINEN

Please note table linen is not included in catering costs:

- Round Tablecloths per piece
- Rectangle Tablecloths per piece
- Cocktail Tablecloths per piece
- White Cloth Napkins are \$3pp

Complimentary:

- You may wish to make a selection of coloured paper napkins of your choice complimentary per service: Colours available are black, white, pink, blue, gold, purple, green, orange, yellow
- Water Station

**\$15.00EA**

## FAIRWAYS ROOM HIRE

- Price includes room hire fee
- Tables & chairs set up
- Catering Staff for the duration of your event
- Bar Staff for 3 hours
- Projector, HDMI cord, microphone & lectum if required
- Fairways Room has a private bar, a tab can be set up and settled at conclusion of your event. Client must advise bar tab limit and beverage inclusions
- Alternatively guests may select and purchase their own beverages
- Please advise staff of any special beverage requirements you may wish to have available on hand

**\$220**

## TERMS & CONDITIONS

- Minimum numbers apply
- 30pax Monday-Thursday
- 60pax Friday-Sunday
- Final menu selection & final numbers required 3 business days prior to your event
- Final payments required 2 days prior to your event
- Catering service times include 10am-2pm & 5pm-9pm
- Outside of these hours may be negotiated with the event team for an hourly service staff rate

## DIETARY REQUIREMENTS:

Please note dietary requirements can be catered upon request. Special dietary meals will be provided from the current restaurant menu at restaurant pricing. Client to provide name of guest and dietary needs. Please advise event staff if you have any specific allergies as we do not list every ingredient in our menus. We have a variety of additional alternative food options including vegan, dairy free & gluten free sauces, and that can be swapped to suit your guests needs for a small surcharge. Some of our ingredients have products that only may contain allergens due to cross contamination during processing, we can advise you of all items that fall within this category. Gluten free surcharge \$2pp. Dairy free vegan option dipping sauces, spreads etc \$2pp